

December 2020

Holiday Hours

Closed

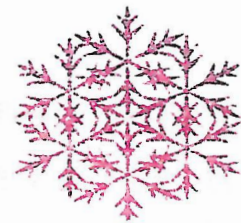
Thursday 12/24/2020

Friday 12/25/2020

Thursday 12/31/2020

Friday 01/01/2021

Merry
Christmas





POLICY FOR MAKING PAYMENTS

(by mail or by drop box)

Mailing Payments:

Mail payment with copy of monthly statement.

Secure Drop Box:

Please place payment in an envelope and include the copy of monthly statement.

Any payment made. please make sure the tenant name and apartment number are clearly and legibly written on money order or check.

If someone is paying your rent, YOUR name needs to be on the money order or check and on the outside envelope.

THANK YOU!!



WINTER DRIVING TIPS

Whether you're hitting the road this winter for work or for pleasure, here are some travel tips to make your drive a smooth one.

- Service Your Car. Have your vehicle checked thoroughly before you head out on the road.
- Check Tires. Be sure your tires have good tread, are properly inflated according to the manufacturers specifications, and don't forget to check your spare if you have one.
- Plan Ahead. Check weather, traffic, and road conditions before you leave the house. Map your route in advance.
- Stock Up. Keep blankets, ice scraper, flashlight, and jumper cables handy. It's a good idea to keep bottled water, non-perishable food, and needed medication in the car in case you get stranded.
- Stay Connected. In case of emergency, keep a cell phone and charger with you at all times. But never text and drive!
- Stay Alert. Always be aware, drive sober, and buckle up. If you get tired, stop and get out to stretch and rehydrate before getting back on the road.
- If you get stuck, stay in your vehicle and wait for assistance.



IMPORTANT REMINDER

It's that time to keep an eye out for important mailings from the Social Security Administration, pension providers, retirement accounts, employers, etc. Social Security will send you notification for what your benefit will be in 2021. This is the long piece of paper this is folded several times. You may also receive notice from your pension providers that will tell you about your monthly benefit. People who receive Supplemental Security Income for Social Security must be especially careful to keep their updated benefit letters. They are the only notification you will receive. Please, keep these documents. After the first of the year you will receive a different set of important paperwork: 1099s and/or W2s. These incredibly important documents summarize what you were paid by each agency/company/ during the previous year, and itemize and withholdings for healthcare premiums, retirement accounts, and more. **DO NOT THROW THESE OUT.** You must have them for preparing your tax return. Even if you do not file taxes anymore, these documents will be sent to your and you should keep them. You will need them to apply for things like the discount license plate sticker program, and for re-certifying your eligibility for Medicaid, energy assistance, and other financial assistance programs.



Hot Cocoa

- $\frac{1}{4}$ C plus 1Tbl sugar
- Pinch of salt
- $\frac{1}{8}$ C unsweetened cocoa powder
- $\frac{1}{4}$ C hot water
- $\frac{1}{2}$ tsp vanilla extract
- 2 C milk

In saucepan, mix sugar, cocoa & salt together & stir in water. Cook over medium heat about 2 min, stirring constantly until silky smooth. Add milk to pan & stir in cocoa until hot. **Do Not Boil.** Remove from heat & stir in vanilla. Enjoy!!

We have been receiving calls from tenants complaining about *other* tenants. If you have a problem with someone who lives in the PCHA Community, you are expected to handle the situation. If you feel threatened or that you (or any household member) are in *any type of danger*, ***call the Police.***

If you are witness to illegal activity, you are to call the Police. If you witness mistreatment to another person, child or animal, you are to call the Police.

If you are having problems with a specific person, please do not engage in any type of activity with that person. Remove yourself from the situation and stay away from that person as best as you can.

PCHA staff appreciates calls concerning the conduct of tenants, or actions that have taken place, for our own knowledge and for updating tenant files with accurate information. **HOWEVER**, we cannot act on hearsay. We must have the proper authorities contacted, so that we have a record of all actions that have taken place.

If you call PCHA to report an incident, we will contact the person and do what we can to see that this person does not continue improper behaviour or actions. We will not engage in conversation concerning another tenant.

**IF YOU FEEL YOU ARE IN DANGER
CALL THE POLICE.**



***Season's
Greetings***



If you have fallen behind on your rent, we may be able to help. Please call our office and ask about a Formal Agreement. We will check your eligibility and set up an affordable repayment agreement if you qualify. It's that easy! Don't risk losing your home. Call today!!

Merry Christmas

Fill out coupon & return for a chance to win \$50.00 off your rent.

Account must be in good standing to win!!

Name _____

Address _____

Phone # _____



PUZZLE

CHRISTMAS

R	S	T	F	T	G	O	T	O	Z	G	J	E	T	O	O	Y	L
O	E	L	G	N	I	R	K	S	I	R	K	N	I	R	F	T	O
I	N	K	N	P	E	U	U	N	E	O	H	O	N	N	S	S	I
W	R	O	C	L	X	G	G	K	A	Q	C	C	S	A	L	O	I
I	E	I	C	A	A	E	A	H	I	U	N	E	E	M	L	R	H
L	H	I	B	R	R	C	X	E	T	P	O	N	L	E	E	F	O
C	C	A	P	B	T	C	H	T	T	P	V	I	T	N	B	H	L
I	I	L	R	I	O	G	T	X	E	A	A	P	D	T	U	T	I
X	U	E	U	K	U	N	J	U	S	V	R	K	C	S	C	S	D
M	A	R	A	O	M	T	A	G	N	I	L	O	R	A	C	R	A
D	F	Q	B	I	P	I	D	F	I	Y	Y	E	C	A	E	J	Y
J	A	C	K	F	R	O	S	T	O	H	U	W	G	E	E	R	T
S	T	O	C	K	I	N	G	T	P	G	A	L	D	N	D	P	U
E	I	K	O	O	C	X	V	U	L	S	O	N	E	F	A	N	G
L	O	M	A	N	G	E	R	I	S	E	I	N	E	T	W	H	I
H	T	A	E	R	W	Z	G	A	S	E	T	X	G	R	I	R	F
S	A	N	T	A	M	P	I	O	R	I	Q	O	A	G	Y	D	T
J	Y	X	L	H	G	L	B	U	L	V	T	P	E	Z	E	W	E

ANGEL

CAROLING

EGGNOG

GIFT

ICICLE

LOG

NOEL

PINE CONE

RIBBON

SUGARPLUM

UNWRAP

WREATH

BELLS

COOKIE

FROSTY

GINGERBREAD

JACK FROST

MANGER

NUTCRACKER

POINSETTIA

SANTA

TINSEL

VISIT

YULETIDE

BOUGH

DECORATE

FRUITCAKE

HOLIDAY

KRIS KRINGLE

MISTLETOE

ORNAMENTS

REINDEER

STOCKING

TREE

WASSAIL



During this time of year, please take extra care of your
pets. Don't leave them tied up outside in inclement
weather.

YOU MUST PICK UP AFTER YOUR PETS OUTSIDE!!



RECIPE: CHRISTMAS CRACK

- 28 to 35 saltine crackers (about one sleeve, enough to line your tray)
- 1 cup (220 g) packed dark brown sugar
- 1 cup (225 g or 2 sticks) unsalted butter
- 1/4 teaspoon kosher salt
- 1 teaspoon vanilla extract
- Chopped walnuts or pecans
- 2 cups (10 to 12 ounces) semi-sweet chocolate

Simple ingredients for a simple recipe!

It is a sweet and salty treat that is perfect for the holiday season.

1 Preheat the oven to 400F. Line a 10x15-inch jelly roll pan with nonstick aluminum foil (preferred) or regular heavy duty foil, making sure that the foil completely covers the bottom and sides of the pan. If using regular foil, spray lightly with baking spray. Line the saltine crackers in a single layer on the bottom.

2 Make the caramel sauce: Place the brown sugar, butter and salt in a medium sized saucepan. Cook on medium heat, stirring frequently, until the butter melts. Continue to cook, stirring occasionally, for another 3 to 5 minutes, just until the mixture comes to a boil and starts to darken. Remove from heat and stir in the vanilla extract.

(Note: You're not actually making true caramel here, so you don't need to be as precise or worry about the temperature of the caramel. Just make sure it comes to a boil and wait for it to darken slightly, then continue.)

3 Pour the hot brown sugar mixture over the saltine crackers. Spread to evenly coat the crackers.

4 Move the pan to the oven and bake for 5 minutes. The caramel will be hot and bubbly.

5 Melt the chocolate: Place the chocolate in a microwave-safe bowl. Cook it in the microwave in 30-second intervals at full power, stirring between each cook time, until the chocolate has melted.

6 Pour the chocolate over the baked crackers: Once the crackers are done baking, remove from oven and allow to cool for 1 minute, until the caramel is no longer bubbling. Then pour the melted chocolate over the crackers. Use a spatula to spread the chocolate evenly over the top. Sprinkle on chopped nuts while chocolate is still soft

7 Cool the crackers overnight: Let the crackers cool to room temperature then move to the refrigerator and cool over night.

8 "Crack" the crackers: The crackers will form a single sheet once cool. Remove from pan and gently peel the foil away, being careful not to tear the foil. (If any bits of foil tear and get stuck in the caramel, break those bits away and discard.) Cut the candy into snack-sized pieces using a chefs knife (you can use your hands, too, but I find it easier with a knife).

Store in an airtight container in the refrigerator for about a week.

