

RENT REMINDERS



- ◆ Rent is due the **1st each month**.
- ◆ Rent is late if received after 4:30 p.m. on the **5th of each month**.
- ◆ A charge of **\$30** will be assessed on the **6th** day of each month for late rent.
- ◆ An additional \$20 will be assessed if rent is not paid by the 20th of each month.
- ◆ No partial payment is accepted.
- ◆ Check, cashier's check, or money order only.
- ◆ **If you mail your payment please allow at least 7 - 10 days.**

****A Resident Advisory Board Meeting

for the 2024 One Year Agency Plan and Capital Funds will be on Friday, April 19th, at 9:30 a.m. in the Parkview Apartments Community Room.****

There will be a **Public Hearing** to discuss the 2024 One Year Agency Plan and Capital Funds on Wednesday, May 15, 2023, at 6:00 p.m. in the Parkview Apartments Community Room. The **Regular Board Meeting** will follow at 6:30 p.m.



Call the Fremont Housing Office - Monday thru Friday at 402-727-4848 to put in a WORK ORDER.

You can also tell Office Staff on Tuesdays at the Hooper Office, 402-654-2229.

For after-hour Maintenance Emergencies ONLY!

Call - Ed (Maintenance Director 402-720-1264
or Rita (Executive Director) 402-720-9643.

RECIPES - RECIPES - RECIPES - RECIPES - RECIPES - RECIPES - RECIPES

Pepper Ricotta Primavera

Ingredients

- ◆ 1 cup part-skim ricotta cheese
- ◆ 1/2 cup fat-free milk
- ◆ 4 teaspoons olive oil
- ◆ 1 garlic clove, minced
- ◆ 1/2 teaspoon crushed red pepper flakes
- ◆ 1 medium green pepper, thinly sliced
- ◆ 1 medium sweet red pepper, thinly sliced
- ◆ 1 medium sweet yellow pepper, thinly sliced
- ◆ 1 medium zucchini, sliced
- ◆ 1 cup frozen peas, thawed
- ◆ 1/4 teaspoon dried oregano
- ◆ 1/4 teaspoon dried basil
- ◆ 6 ounces fettuccine, cooked and drained



Directions

Whisk together ricotta cheese and milk; set aside. In a large skillet, heat oil over medium heat. Add garlic and pepper flakes; sauté 1 minute. Add next 7 ingredients. Cook and stir over medium heat until vegetables are crisp-tender, about 5 minutes.

Add cheese mixture to fettuccine; top with vegetables. Toss to coat. Serve immediately.

Test Kitchen tips

This is a milder flavored dish with a spicy kick. To punch up the flavor use fresh herbs in place of dried. Sprinkle with parmesan cheese before serving.

'The Parkview Press'

April 2024

Get Ready for Spring Weather

Spring is the time of year when many things change—including the weather. Temperatures can swing back and forth between balmy and frigid. Sunny days may be followed by a week of stormy weather. Sometimes extreme weather changes can occur even within the same day.

A sunny day in the morning can change to severe weather in the afternoon, so many times it will change from hour to hour.

Thunderstorms cause most of the severe spring weather, bringing lightning, tornadoes and flooding. Whenever warm, moist air collides with cool, dry air, thunderstorms can occur. For much of the world, this happens in spring and summer.

Because spring weather is so unpredictable, you may be unprepared when severe weather hits. Often by the time we are aware of an approaching storm, we have little if any time to prepare for it. But we do know that when spring arrives, thunderstorms, tornadoes, and floods are real possibilities. So why not take the surprise factor out of severe weather and prepare yourself, your family, and your home? If thunderstorms, tornadoes, and floods do occur, you'll be ready for them.

The Centers for Disease Control and Prevention (CDC) tells us to prepare for severe weather and disasters by having a home emergency kit.

In your kit, you should have:

- * a flashlight
- * a battery-powered NOAA weather radio
- * extra batteries
- * an emergency evacuation or shelter plan that includes a map of your home, and routes to safety from each room (practice your plan)
- * Enough bottled water and nonperishable food for 3-5 days.
- * Personal hygiene items.
- * Blankets or sleeping bags.
- * Don't forget to place an emergency kit in your car as well. (NOTE: Customize your first aid kit to meet the needs of you and your family)

A list of important personal information including:

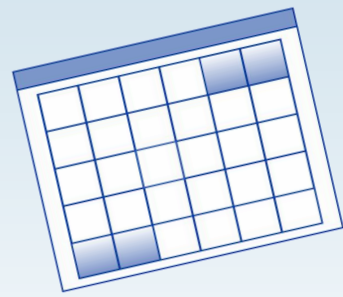
- * phone numbers of neighbors, family, and friends
- * insurance and property information
- * phone numbers of utility companies
- * medical information

The safety of you and your loved ones could depend on being prepared. For more information on weather preparedness go to:

www.cdc.gov/features/springweather or www.ready.gov/severe-weather



Holidays and Dates to Remember



Thursday, April 11 - (Staff Day Out)
Monday, April 15 - Taxes Are Due
Monday, April 22 - Earth Day
Friday, April 26 - Arbor Day

FHA Office windows Are Closed
Thursday, April 25



QUARTERLY

PEST CONTROL TREATMENT

February, May, August & November

The last Tuesday of the month, starting at 10:00 a.m. Be prepared for this visit to your apartment. Even if you are not at home the treatment will be done.

Remember to report to the Office anytime you suspect there is an issue.

Being proactive and catching things early is the way to successfully avoid or eliminate any issues.

Always have items moved out of the way to make it easier for the Pest Controller to move around your apartment and do his job!

Keeping food and trash put away will help in preventing infestation.

Thank you for your help!

ANNUAL INSPECTIONS

It's that time of year again!



Inspections are scheduled for **Tuesday, April 16, 2024, beginning at 9:00 am**

Tammy and Maintenance will be doing the inspections again this year.

You do not need to be present for the inspection, but it will be done whether you are home or not. *So, be prepared!*

You will not be given a specific time of day, so again, *be prepared!*

Disclaimer of Liability:

Every effort is made to provide accurate and complete information in the Hooper Housing Authority newsletters. However, the HHA cannot guarantee that there will be no errors. The HHA makes no claims, promises, or guarantees about the accuracy, adequacy, validity, reliability, availability, or completeness of any information and expressly disclaims liability for errors and omissions in the contents of this newsletter. HHA does not assume any liability for any direct, indirect or any other loss or damage of any kind incurred as a result of the use the newsletter or any reliance on any information provided in the newsletter. Your use of the newsletter and your reliance on any information in the newsletter is solely at your own risk.

Instructions for reporting Work Orders.....

You need to report any/all of these things *immediately* to Tammy so she can submit a Work Order for you. Once that step is done, Dave, your Maintenance Technician, will go to work resolving the issues.

REMEMBER: DO NOT stop Dave while he's working to tell him you have a problem. **Use the proper channel, call and let Tammy know, so she can put it into a Work Order form for Dave.** 402-654-2229 (Tuesday, 9:00 - 3:00) 402-727-4848 (Monday & Wednesday thru Friday, 8:00 - 4:30).

Tips To Be Prepared for HUD Required Annual Inspection

Units are to be thoroughly cleaned and organized before the inspector arrives. Pick up miscellaneous items off the floor and put them away. The inspector needs to be able to enter a room without items covering the floor and blocking the path. Clean all kitchen appliances. Also clean under the refrigerator, any food spills or dirt around the edges. Wash the dishes and put them away. There should be clear space on counters. Clean the bathroom sink, toilet, and showers. Wipe down ceilings, in bathroom, they tend to get moldy. Windows cannot be blocked by items or furniture. All light fixtures must have working light bulbs installed. Mop and vacuum. If the carpets are heavily soiled they must be cleaned. Pick up any clean clothing and hang in the closet or put away in drawers. Remove trash to the outside trash bins.

Report any maintenance issues to the office well before the day of inspection.



Time To Laugh.....

For the second week in a row, my son and I were the only ones who showed up for his soccer team's practice. Frustrated, I told him, "Please tell your coach that we keep coming for practice but no one is ever here."

My son rolled his eyes and said, "He'll just tell me the same thing he did before."
"Which was?"
"That practice is now on Wednesdays, not Tuesdays."



It was a typical noisy dinner at my parents' home, and Dad was having trouble following the conversations. He kept jumping in with off-topic comments and asking for things to be repeated. I finally told him he needed to get a hearing aid.

Looking at me as if I were crazy, he said, "What would I do with a hand grenade?"

