

‘The Parkview Press’

November 2025



Thanksgiving Day History

Thanksgiving Day is focused on giving thanks for the blessings of the harvest and the preceding year. It is an observance that holds significant cultural and historical relevance for millions of Americans. The celebration often entails families gathering together to share a festive meal, traditionally including a roasted turkey and festive side dishes.

The origins of Thanksgiving Day date back to the early 17th century when English Pilgrims held the first feast in 1621 at Plymouth, Massachusetts, to express their gratitude to the Native American Wampanoag people who had helped them survive their first year in the New World. The tradition of giving thanks for a successful harvest had long been established in Europe; however, it was not until 1863 that President Abraham Lincoln declared the last Thursday of November as a national day of Thanksgiving to foster unity in a divided country during the Civil War. Since then, Thanksgiving Day has become an integral part of American culture.

Families across the nation gather for a festive meal, volunteer at local food drives, participate in charity events, or watch the much-anticipated Macy's Thanksgiving Day Parade, which has been an annual event since 1924. Thanksgiving is not just a day of indulgence in delicious food but rather an opportunity for Americans to express their gratitude, spend time with loved ones, and give back to their communities. Thanksgiving Day is observed on the fourth Thursday in November each year.

HUD New Housing Standards Inspection — NSPIRE (National Standards for the Physical Inspection of Real Estate)

The inspection of the Parkview Apartment property will be on **Tuesday, November 18th**. Randomly selected units will be inspected. Staff will not know until that day which apartments will be chosen, so each tenant must be prepared for a possible visit from the Inspection Team (Staff and NSPIRE inspector). The **Housekeeping Standard Rules Policy**, that was signed at your move-in, is included in this newsletter as a reference. Be sure to put your work orders in promptly. This will help maintenance prepare for the upcoming inspection. *Your help and pride in your community are appreciated!*

Hooper Office Hours ——— Tuesday - 9:00 a.m. - 3:00 p.m. ——— (closed for lunch 12:00 p.m. - 12:30 p.m.)

Dates to Remember.....

FHA Offices Are Closed:

Thursday & Friday, November 27 & 28 - Thanksgiving holiday

FHA Office windows Are Closed:

Thursday, November 20



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!

RentWise Classes

RentWise is a program to help renters obtain and keep rental housing and teach them how be successful renters with basic educational information.

The class is available online any time.

You are able to register and take the training at your own pace *at no charge!*

A certificate is awarded upon completion of the training and a copy is maintained in your file.

If you are interested in taking the *online course* contact the Gifford Office at 402-727-4848, and we will be happy to give you the information necessary to sign up or answer any questions you may have.

Be sure to take part in this free, simple, and informative opportunity to enhance your housing experience.



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 the office so a Work Order can be created 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 the Office/Housing Specialist know, so a Work Order can be submitted to Dave.** 402-654-2229 (Tuesday, 9:00 - 3:00) 402-727-4848 (Monday & Wednesday thru Friday, 8:00 - 4:30).

Here are some things to do in November to get ready for the holidays:

- ♦ Enjoy the Fall Foliage: Take a scenic drive to see the beautiful autumn leaves. Explore new places or revisit familiar ones.
- ♦ Outdoor Activities: Engage in outdoor adventures such as hiking, biking, or visiting local parks.
- ♦ Plan for the Holidays: Get creative with holiday decorations and gift ideas to prepare for the festive season.
- ♦ Create a Bucket List: Make a list of activities to do during the month, such as visiting museums, attending concerts, or trying new restaurants.

These activities can help you feel grounded and ready for the upcoming holiday season!



The Funny Side Of Life

As a little girl I wanted to help my mother with the cooking of the Thanksgiving dinner. She thought and finally said, yes you can peel the potatoes, so I pulled up a chair and started peeling. She was busy in the kitchen as we chatted away and when I was finished she looked over and I had peeled the entire 10 pound bag of potatoes for the 6 of us having dinner. She laughed so hard and it is a wonderful memory I have of my mother.



A few days before Thanksgiving a lady was picking through the frozen turkeys at the grocery store, but couldn't find one big enough for her family. She asked a stock boy, "Do these turkeys get any bigger?" The young man replied, "No ma'am, they're dead."



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.**



Hooper Board Meeting Notice.....

**Regular Board Meeting - Wednesday,
November 19, 2025 at 6:30 p.m.
in the Parkview Apartments Community
Room.**

***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 (Executive Director) 402-720-9643.***



Honey Garlic Butter Roasted Carrots

Ingredients ~

- 2 pounds carrots washed and peeled, or unpeeled
- ¼ cup butter
- 3 tablespoons honey
- 4 cloves garlic minced
- ¼-1/2 teaspoon salt plus more for seasoning
- 1 pinch black pepper cracked
- 2 tablespoons parsley fresh, chopped

Instructions ~

Preheat oven to 425°F (220°C). Lightly grease a large baking sheet with nonstick cooking spray; set aside.

Trim ends of carrots and cut into thirds.

Melt butter in a pan or skillet over medium-high heat. Pour in honey and cook, while stirring, until butter completely melted. Add the garlic and cook for 30 seconds longer while stirring.

Add the carrots and allow the sauce to thicken for another minute, while tossing the carrots through the sauce. Season with salt and pepper.

Transfer carrots to baking sheet in a single layer so they cook evenly.

Roast for 20 minutes, or until carrots are fork tender. Broil for 2-3 minutes on high heat to crisp/char the edges.

Season with a little extra salt and pepper if desired. Garnish with parsley.

YUM!

