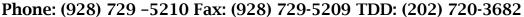
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Rio Puerco Acres

P.O. Box 1543, 259 Piney Hill Blvd.

Fort Defiance, AZ 86504







** ATTENTION!

Section 8 Residents:

INSPECTIONS WILL BE ON

AUGUST 26TH, 2015**

Rio Puerco Acres Staff

Nadine Brown

nbrown@sandstonehousing.com

Compliance Manager (Rio Puerco, Chilchinbito,

Kayenta, and Shiprock)

Rochelle Pat rpat@sandstonehousing.com

Property Manager

Andreana Henry ahenry@sandstonehousing.com

Assistant Manager

Jason Joe

Maintenance Supervisor

Dennis Beyal

Maintenance Tech

Robert Cooley

Maintenance Tech



New Mexico TAX FREE weekend August 7-9, 2015

WRUSD **School Starts** August 10, 2015

OFFICE CLOSED August 14, 2015 For NN Code Talker Day

APPLIANCES

Please keep your appliances working and clean at all times.

- In front of your oven there is a lock. Be sure to secure it before turning the oven to clean.
- Your oven will self clean and get very hot. This will remove scum and leftover food from the oven.
- Set for an hour. Clean and remove leftover scum from oven.
- Please keep stove top clean.
- Please do not put aluminum foil under your range burners or inside your oven this is a fire hazard.
- Be sure to keep the range hood and filter clean and free of grease build-up.
- Clean your refrigerator at least once a month with mild soap and water.



Be a good neighbor & look out for one another...Thank you!

**If your exterior lights are out, please put in a work order at the front office **



" Education is our passport to the future, for tomorrow belongs to the people who prepare for it today." -Malcolm X



Birthstone-Peridot August Flower-







Office Hours Monday - Friday 8 am — 5 pm

> After Hours Emergency <u>Maintenance</u>

1 (866) 780 - 1748

dishes or trash in your apartment to attract pests.

Beef and Broccoli Bowl

PEST CONTROL

It will be resident's responsibility to control the pests. We

ask your cooperation in not leaving any open food, dirty

Ingredients:

1 (3 1/2- ounce) bag boil-in-bag long-grain rice 2 cups broccoli florets

(http://www.myrecipes.com/recipe/beef-broccoli-bowl)

1/4 cup lower-sodium soy sauce 1 cup vertically sliced red onions

1 tablespoon cornstarch 1 cup chopped carrot 1 tablespoon hoisin sauce 1/2 cup water

1 (12-ounce) boneless sirloin steak, cut into thin strips

2 teaspoons canola oil 2 teaspoons dark sesame oil

Preparation:

- 1. Cook rice according to the package directions.
- Combine soy sauce, cornstarch, and hoisin in a medium bowl. Add beef; toss to coat. Heat a large skillet over high heat. Add oil to pan; swirl to coat. Remove beef, reserving marinade. Add beef to pan; cook 2 minutes or until browned, stirring occasionally. Remove beef from pan. Add broccoli and next 4 ingredients (through sesame oil) to pan; cook 4 minutes or until broccoli is crisp-tender, stirring occasionally. Add reserved marinade to pan; bring to a boil. Cook 1 minute or until thoroughly heated. Sprinkle with green onions. Serve over rice.

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