



Rio Puerco Acres

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

Fort Defiance, AZ 86504

Phone: (928) 729 -5210 Fax: (928) 729-5209 TDD: (202) 720-3682



NOTES:

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 or-
der at the front office****



August 2015



Sunday	Monday	Tues- day	Wedne- day	Thurs- day	Friday	Satur- day
						1
2	3	4	5	6	7 NM- Tax free	8
9 weekend		11 LATE FEE	12	13		15
16	17	18	19	20	21	22
23	24	25 	27	28	29	
30	31					

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

-Malcolm X



Birthstone-
Peridot
August Flower-
Poppy



PEST CONTROL

It will be resident's responsibility to control the pests. We ask your cooperation in not leaving any open food, dirty dishes or trash in your apartment to attract pests.



Rio Puerco Acres Staff

Nadine Brown
nbrown@sandstonehousing.com
Compliance Manager
(Rio Puerco, Chilchinbito,
Kayenta, and Shiprock)

Rochelle Pat
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Property Manager

Andreana Henry
ahenry@sandstonehousing.com
Assistant Manager

Jason Joe
Maintenance Supervisor
Dennis Beyer
Maintenance Tech
Robert Cooley
Maintenance Tech

Office Hours
Monday - Friday
8 am - 5 pm

**After Hours
Emergency
Maintenance**

1 (866) 780 - 1748

Beef and Broccoli Bowl

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

Ingredients:

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