



Portland Housing Authority

9 Chatham Court, Portland, CT 06480

November 2019 Monthly Newsletter



Maintenance Corner

What you need to know about your lease and residency at the Portland Housing Authority.

- Fall clean up at Quarry Heights is underway. Please remove any personal items alongside the fence and property by Oct.15, 2019. Any items left behind will be discarded by Portland Housing.
- Any fees in addition to rent (lock out charges, keys, maintenance charges, etc.) are to be paid within 30 days in accordance. To avoid further charges, we ask that you please pay your fees in a timely manner. You may not pay with cash.
- Plantings of any kind are not allowed unless you have written permission from the housing authority.
- Cash is no longer accepted at any of our offices for any reason. This includes keys, laundry cards, rent, late fees. Only money orders or checks will be accepted.
- While we appreciate the spirit of the holidays, outdoor ornamentation (other decorations), must be approved by the housing authority. This includes, but is not limited to, holiday lights, bird feeders, statues, etc. Remember, the use of open flames of any kind is strictly prohibited.

Reminder, workorders are not to be called into the Executive Director, Resident Service Coordinator, Accounting Department or Section 8 Department. Routine and emergency work orders are to be called into the office at **860-342-1688 ext. 110** during normal business hours. After hours emergency ONLY workorders are to be reported to Jon at 860-519-3251



November Calendar

Main office will be closed the following dates:

Veterans Day– Nov. 11th, 2019

Thanksgiving Day– Nov. 28th, 2019

Day after Thanksgiving– Nov. 29th, 2019

Board Meeting @ QH Community Rm.– Nov.18th, 2019



Reminder: We have set up our Residential Balance Inquiry. If you visit our website at www.portlandha.org and click on the Residential Balance Inquiry tab then follow the instructions posted on that page you will be able to see the current months invoice including any unpaid amounts, the last 3 payments the office received, and any security deposit you may have.

We have been made aware of multiple coyotes sightings within Portland Housing. Typically coyotes are nocturnal, but it is not uncommon to see them during the day. Merely seeing one is no reason to call 911. However, there are certain behaviors that are cause for alarm.

Report overly brazen coyotes. If a coyote comes too close, follows you for too long, acts overly assertive or does not respond to hazing, report the coyote to city authorities. The coyote may have become habituated to humans or is being fed by someone, which can result in aggressive behavior. It may be that the coyote can be hazed by City officials to reverse its behavior or, as unfortunately is often the case, may have to be removed.

Contacting Portland Animal Control Officers:

1. Routine calls 860-342-6789
2. Speak clearly, leave a message with your name, telephone number and reason for calling.
3. Once they retrieve the message, they will contact you.
4. For emergencies call Central Dispatch at 860-347-2541 to request an ACO.





Cranberry Stuffed Turkey Breast

Prep- 45 min/ Cook- 1 Hr. / Ready in 2 Hr.

Ingredients:

Prep- 45 min/ Cook- 1 Hr. / Ready in 2 Hr.
1 (12 ounces) packaged herb- seasoned bread stuffing mix
2 skinless boneless turkey breasts
1 cup chopped pecans
2 (8 ounces) packages dried, sweetened cranberries
2 tablespoons olive oil
6 lettuce leaves
½ cup pecan halves



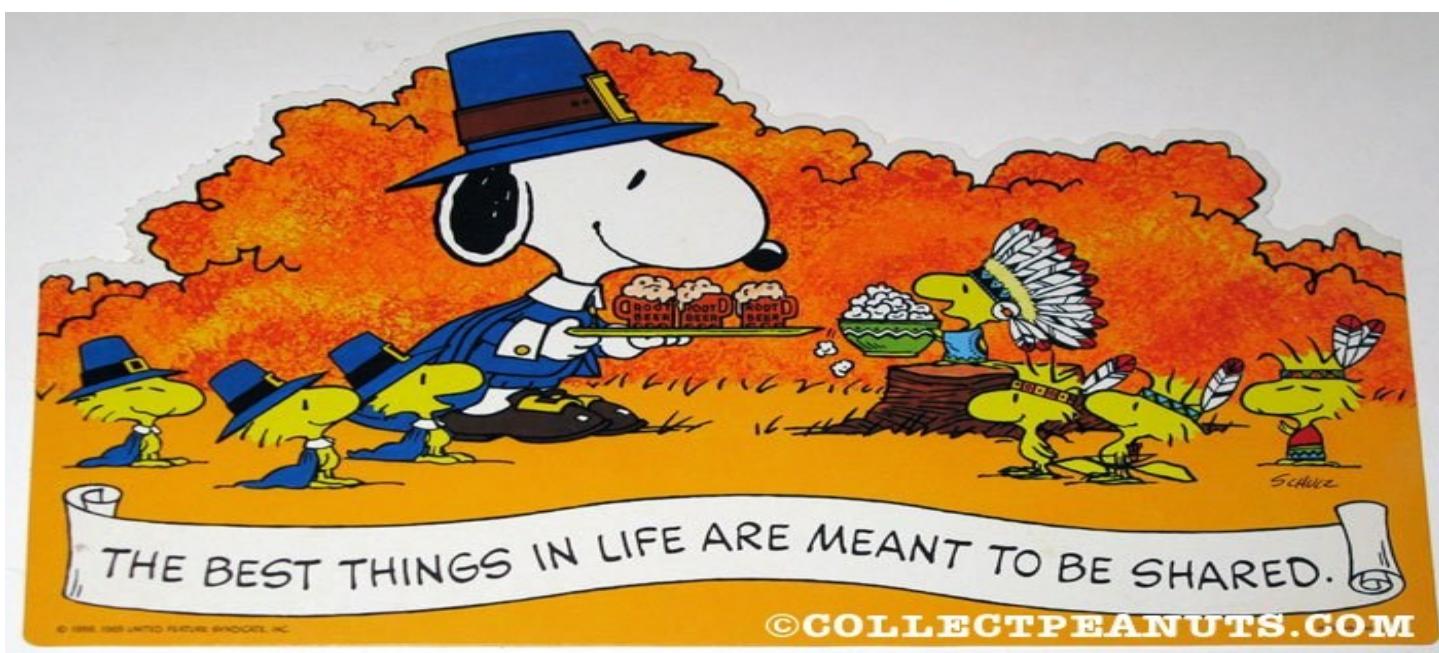
Directions:

Preheat the oven to 350 degrees F (175 degrees C). Prepare stuffing mix according to package directions. Set aside to cool. With a sharp knife, butterfly breasts open to lay flat. Place each breast between two sheets of waxed paper and flatten with a mallet. Spread the prepared stuffing to within 1/4 inch of the edge of each breast. Sprinkle each one with chopped pecans and dried cranberries, reserving some of the cranberries for garnish. Roll up tightly in a jellyroll style, starting with the long end. Tuck in ends, and tie in sections with string, about 4 sections around the middle and one running the length of the roll to secure the ends.

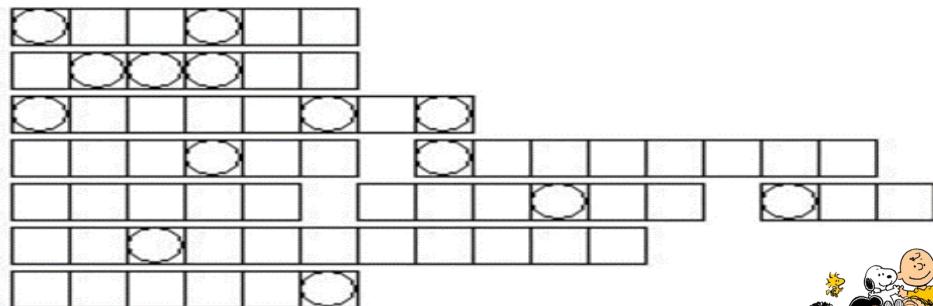
Heat olive oil in a large cast iron skillet over medium-high heat. Carefully brown rolls on all sides.

Place skillet in oven, uncovered. Bake in a preheated 350 degrees F (175 degrees C) oven for 1 hour, or until the internal temperature is at 170 degrees F (78 degrees C) when taken with a meat thermometer. Do not let these get overly dry.

Allow rolls to set for 15 minutes before removing string and slicing into 1/2 to 3/4-inch circles. Leave one roll whole and slice the other for presentation. Stuffing will be spiraled into meat. Present on your prettiest platter on a bed of curly lettuce, and garnish by sprinkling with the remaining 1/2 cup pecan halves and the reserved dried cranberries.



RETYUK
NEINDR
FTFSGUIN
SAEMDH SEAPOTTO
TEWES TOPTAO IEP
RANERCESRIB
LAIFYM



Cranberries, Family, Sweet potato pie, Mashed potatoes, Dinner, Turkey, Stuffing