NEED To KNOW:

I hope this new year finds everyone well.

I want to take this moment to remind you all that if you do not recertify when it is time for the Housing Authority to renew your lease, we will be increasing your rent to the flat rent for your unit. This means that you will pay the full rent for the unit you currently reside in, you will no longer receive subsidy for your unit, and also receive an eviction for failure to recertify. It is very important that you keep your recertification appointment and come prepared with all of the requested documentation. Everyone in the household over the age of 18 must be present to sign the paperwork. We will not process a recertification if you do not have all of your documentation.

The PHA will not take action on incidents or complaints unless the complaint/incident report is completed fully by the person filing the complaint. This report must include: Time and date of incident, detailed explanation of what occurred, where the incident took place, how the incident happen, specific names of those involved and what you suggest we do about it.

A reminder that if you are planning on moving out you must notify the Housing Authority with a 30-day notice to receive your Security Deposit.

Pets must always be leashed in all common / public areas. The privilege of having an animal may be revoked at any time subject to the Housing Authority grievance procedure if the animal becomes destructive, is a nuisance, or infringes on the safety of others.

A visitor of more than 7 days consecutive or not within a 45 day period constitutes as an unauthorized occupancy and is a violation of the lease. Residents you must obtain prior written consent from the Housing Authority for any guest visiting in excess of 3 nights and must report a guest vehicle with the PHA office. Reminder you are also responsible for the conduct of your guests and shall be assessed any damages caused by your visitor.

Effective January 13, 2020 the Board of Commissioners have hired Allen Harrison as the new Executive Director of the Portland Housing Authority. Stop in the main office to meet him or join us at our next board meeting.

February 2020 Calendar

Board Meeting at Quarry Heights Community Rm.– February 10, 2020 at 5:00 PM.

In observance of Presidents Day all PHA offices will be closed on Monday, February 17th, 2020.

Dance in the Community Room at Quarry Heights on Tuesday, February 11 from 6 pm to 9 pm.

Residents from Chatham Court and Quarry Heights are invited to come.

Coffee will be served. Hope to see you there.

If you have any questions, please call BJ.

Office Directory:

You will need to dial 860-342-1688 to reach the following staff members, extensions differ.

Allen Harrison/ Executive Director ext. 111
Susan Nellis/Admin. Coordinator ext.113
Carol Diaz/Admin. Housing Assistant- ext. 110
Dan Rafaniello/Accounting and HR—ext. 112
BJ Carrabba/860-342-1688- Resident Coordinator-ext.115
John Twichell/860-519-3251-Maintenance- Emergency number, to be used after hours only
ONE POT CREAMY PESTO CHICKEN PASTA

1 tablespoon olive oil
1 package (16 oz) boneless skinless chicken breasts, cut into 1/2-inch pieces
1/4 teaspoon salt
1/4 teaspoon pepper teaspoon garlic powder
1/4 cups Progresso™ reduced sodium chicken broth (from 32-oz container)
3 1/2 oz uncooked farfalle (bowtie) pasta (about 3 cups)
8 oz (half of 8-oz package) cream cheese, cut into 1-inch cubes
1/2 cup refrigerated basil pesto (from 7-oz container)
1 package (8 oz) fresh spinach, coarsely chopped
1/4 cup chopped fresh basil leaves
2 tablespoons shredded Parmesan cheese

In 5- to 5 1/2-quart Dutch oven, heat oil over medium-high heat; season chicken with salt, pepper and garlic powder. Cook chicken in oil 5 to 7 minutes, stirring occasionally, until chicken is no longer pink. With slotted spoon, transfer to plate, and keep warm.

Add chicken broth and pasta to Dutch oven; heat to boiling over high heat. Reduce heat to medium; simmer 12 to 14 minutes, stirring occasionally, until pasta is al dente and most of liquid is absorbed.

Add cream cheese and pesto, stirring frequently, until cheese is melted. Stir in chicken; cook 1 to 2 minutes, stirring occasionally, until chicken is heated through. Gradually stir in spinach until starting to wilt. Just before serving, garnish with basil and Parmesan cheese.

Snow Removal
A reminder to move your parked cars so that maintenance can properly remove the snow.

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