

Great Falls Housing Newsletter

July, 2014



Happy 4th of July!!

**Please note that the
Housing Office will be
closed on July 4th.**

Summer Safari

The Boys and Girls Club will offer throughout the summer months a Summer Safari to the youth living in and around Great Falls Housing Authority. The hours will be from 8:00 a.m. to 5:30 p.m. An Open Food Site will also be offered at Dronen Hall providing breakfast, lunch and a snack for no cost to children ages 0-18. For more information please contact Amy at the Boys and Girls Club – 761-1330

Happy 4th of July!!



July PYAC Schedule

Grade School
Friday, July 11th
6:00 - 8:00 p.m.

**Middle School and
High School**
Friday, July 25th
6:00 - 8:00 p.m.

Pool Passes

GFHA will once again have pool passes available for Mitchell Pool and for the Great Falls High pool. The passes will be free of charge for Public Housing and Section 8 children ages 2-17.

There will be a few ground rules:

- An adult on the Housing Lease must pick up the passes.
- Passes are only good for the number of children in the household.

Passes will be available at the GFHA office starting June 6th.

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Yards

Tenants are reminded that it is their responsibility to keep their yards clear of obstructions as the grounds crew will be by mowing.

Also as part of the lease agreement tenants must make sure to water their grass or they will receive a **lease violation**.

Tenants are also responsible for their hoses and sprinklers. There will be a charge for them if they turn up missing or need to be replaced.

Grass seed will be available at the main site shop. Tenants can stop by and pick some up between 4:00 p.m. & 4:30p.m.

Great Falls Housing Authority

Phone: 453-4311

Emergency: 788-0427

Fax: 727-5566

Police Emergency: 911

Police Dispatch: 771-1180

GFHA Board Meeting

July 17th, 2014 12:00 p.m.

1500 Chowen Springs Loop

Fried Chicken Recipe

- 2 1/2 lb. cut up chicken pieces
- 3/4 cup buttermilk
- 1 cup flour
- 1 Tbsp. salt
- 1 tsp. freshly ground pepper
- Vegetable oil - to 1 1/2" depth in your skillet

Arrange chicken pieces in shallow dish and pour buttermilk over them. Cover and let sit for 10 minutes. Turn all the pieces and let sit another 10 minutes.

Combine flour, salt and pepper in large plastic bag. Drop in chicken pieces one at a time and shake well to coat.

Heat oil in large 12-inch skillet over medium-high heat.

Add chicken pieces in a single layer (don't crowd). You'll have to do a few batches.

Decrease heat to medium. Cook, uncovered until browned for about 15 minutes. Use tongs to turn.

Cook, uncovered, until browned on underside, about 15 minutes more. ***Make sure chicken is thoroughly cooked.*** If cooking large or thick pieces, cooking time will be longer.

Layer a cookie sheet with two layers of paper towels and transfer chicken to blot out the extra fat.

Now that you have the basic recipe, start adding spices you like to the flour mixture to come up with your own secret recipe. You might add a bit of chili powder and paprika for spicy chicken, or a bit of sage, thyme and onion powder.

Add some potato or pasta salad, and a fresh fruit salad, and you have an easy July 4th meal.