

GREAT FALLS HOUSING AUTHORITY

HOUSING NOTICES

June, 2017

SUMMER LAWN CARE

SWIMMING PASSES

Housing has purchased swimming passes for Great Falls High and the Mitchell Pool. The passes will be free of charge for Public Housing and Section 8 children 2 to 17 years of age.

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 and only once per week.

The Mitchell Pool opens on **Friday, June 9th**, and the passes are good for the pool only, not the slides or the Wave Runner.

The Great Falls High pool opens on **TBA**.

Passes will be available at the Housing office starting June 5th.

When watering your yard, please keep a close eye on it. Don't let the water run in the streets and gutters.

Please avoid setting the sprinkler so close to your home that the water is constantly hitting your house.

And please keep track of watering. Don't set the sprinklers in one place for any more than 1 to 1 1/2 hours. Avoid watering on very windy days. As much as 50 percent of the water can evaporate in strong winds.



Please remember, if your dog is outside, it must be on a leash.



CONSTRUCTION WORK

Construction is under way for two duplexes on Chowen Springs Loop.

Please drive carefully and be watchful for construction crews.



Swimming Pools Not Allowed !!

As a reminder to tenants, GFHA policy does not allow tenants to have swimming pools in their yards.



BLT Pasta Salad



Total: 42 min

Active: 20 min

Yield: 4 servings

Level: Easy

Ingredients

- ✓ 12 ounces corkscrew-shaped pasta
- ✓ 1/2 cup milk
- ✓ 12 ounces lean bacon
- ✓ 3 medium ripe tomatoes, cut into chunks
- ✓ 1 tablespoon chopped fresh thyme
- ✓ 1 clove garlic, minced
- ✓ Kosher salt and freshly ground pepper
- ✓ 1/2 cup mayonnaise
- ✓ 1/4 cup sour cream
- ✓ 4 tablespoons chopped chives or scallion greens
- ✓ 5 heads Bibb lettuce, quartered, or 5 cups chopped romaine hearts

Directions

Cook the pasta in a large pot of salted boiling water as the label directs. Drain and toss with the milk in a large bowl; set aside.

Meanwhile, cook the bacon in a large skillet over medium-high heat until crisp. Drain on paper towels. Discard all but 3 tablespoons drippings from the pan. Add the tomatoes, thyme and garlic to the pan and toss until warmed through; season with salt and pepper. Crumble the bacon into bite-size pieces; set aside 1/4 cup for garnish. Toss the remaining bacon and the tomato mixture with the pasta.

Mix the mayonnaise, sour cream and 3 tablespoons chives with the pasta until evenly combined. Season with salt and pepper. Add the lettuce; toss again to coat. Garnish with the reserved bacon and the remaining 1 tablespoon chives. Serve at room temperature.

Photography by Antonis Achilleos

Recipe courtesy Food Network Magazine