

GFHA

**GREAT FALLS
HOUSING AUTHORITY**

1500 Chowen Springs Loop

Great Falls MT 59405

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NOTICES

Great Falls Housing

SEPTEMBER, 2018

Construction Work

The construction crew is back in full swing and working on the new infrastructure (underground communication wires, water and sewer lines) and then after all of that is completed, contractors will begin on the remodeling of another four-plex unit. There will be a lot of activity going on so please keep an eye on your children so they are not playing on or around the construction area. Parking will be a nightmare now that 15th St S is partially blocked off. You can find additional parking around 7th Ave S parking lot and also by the basketball court on 18th St S.

This project will last about 5 months so we ask for your patience during this project.

Guests

If you are going to have a guest for more than two days, be sure to let your leasing manager know.

HYAC

Housing Youth Activity Club is back!!!!

Youth ages 6-12 will meet second Thursday of every month from 6 –8 pm and youth ages 13-17 will meet the last Thursday of every month . Please contact the office for more information!

School is back in session. Please remember that the little ones don't always stop to look when they are running to or from the bus.

**CLOSED
LABOR
•DAY•**

September 3rd

APPLESAUCE BARS

2 cups all-purpose flour

1 tsp. baking soda

$\frac{3}{4}$ tsp. cinnamon

$\frac{1}{4}$ tsp. nutmeg

$\frac{1}{2}$ cup butter or margarine softened

1 cup granulated sugar

2 eggs

1 tsp. vanilla extract

1 $\frac{1}{2}$ cups applesauce

1 cup chopped pecans or walnuts

1 cup raisins

Powdered sugar, sifted

In a bowl or other container, mix flour with baking soda, cinnamon, and nutmeg. In a large mixing bowl, cream butter with sugar until light and fluffy. Add eggs and vanilla; beat well. Stir in flour mixture. Add applesauce, pecans and raisins and stir until blended. Put into a greased and floured 15 x 10 x 1 inch jelly roll pan. Bake in preheated 350 degree oven for 25 minutes, or until done. Cool applesauce bars then cut in squares and sprinkle with sifted powdered sugar. Makes about 48 bars.

