

May Newsletter

Sunday Monday Tuesday Wednesday Thursday Friday Saturday

AFTER HOURS EMERGENCY MAINTENANCE: 1.866.780.1748				01 Rent Due	02	03
04	05	06	07	08	09 NN Police Officer Day	10
11 Late Fee \$30.00	12	13	14	15	16	17 Armed Forces Day
18	19	20	21	22	23 Closed	24
25	26 Memorial Day	27	28	29	30 Closed	31

DATES TO REMEMBER

- 01st- Rent is DUE
- 09th- NN Police Officer Day
- 07th- Armed Force's Day
- 11th- Mothers Day
- 11th Late Fee's added \$30.00
- 23rd- Office Closed
- 23rd WR Graduation
- 26- Memorial Day
- 30th- NN Memorial Day



MAINTENANCE TIPS

To prevent your trash bins from being blown around and potentially damaged by high winds, please secure them in a safe area after trash pickup day. Please note residents are responsible for the replacement cost of bins damaged due to negligence or failure to secure them properly.



NEW ENGLAND CLAM CHOWDER

INGREDIENTS

- 4 center-cut bacon strips
- 2 celery ribs, chopped
- 1 large onion, chopped
- 1 garlic clove, minced
- 3 small potatoes, peeled & cubed
- 1 cup water
- 1 bottle (8 ounces) clam juice
- 3 teaspoon reduced-sodium chicken bouillon granules
- 1/4 teaspoon white pepper
- 1/4 teaspoon dried thyme
- 1/3 cup all-purpose flour
- 2 cups fat-free half-and-half, divided
- 2 cans (6 1/2 oz each) chopped clams undrained

PREP TIME: 20 min
COOK TIME: 35 mins
YIELD: 5 servings

INSTRUCTIONS

- In a Dutch oven, cook bacon over medium heat until crisp. Remove to paper towels to drain. Saute celery & onion in the drippings until tender. Add garlic; cook 1 minute longer. Stir in the potatoes, water, clam juice, bouillon, pepper and thyme. Bring to a boil. Reduce heat; simmer, uncovered, until potatoes are tender, 15-20 minutes.
- In a small bowl, combine flour & 1 cup half and half until smooth. Gradually stir in-to soup. Bring to a boil; cook & stir until thickened, 1-2 minutes.
- Stir in clams and remaining half-and-half; heat through (do not boil). Crumble the cooked bacon; Sprinkle over each serving.

IMPORTANT MANAGEMENT ANNOUNCEMENT

Please be advised that effective **July 01, 2025** money orders will no longer be accepted. All payments for rent, late fees and other charges must be made online using a credit card, debit card, or prepaid card. To prepare for the upcoming changes please complete the following steps:

- ⇒ **Establish an email address** (required to create an online payment portal account).
- ⇒ **Create your online payment portal account** by logging into the website: <https://www.e-billexpress.com/ebpp/Sandstone> (contact management to obtain your Lease/Customer ID#).
- ⇒ **Add your preferred payment card to your account before July 01, 2025.**

This institution is an equal opportunity provider and employer professionally managed by Sandstone Housing. For more information visit; www.sandstonehousing.com

