

Rio Puerco Acres P.O. Box 1543, 259 Piney Hill Blvd. Fort Defiance, AZ 86504 Remember - our fallen heros.
They are the reason that we are free.





Phone: (928) 729 -5210 Fax: (928) 729-5209 TDD: (202) 720











STAFF

Carmelita Etsitty

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Compliance Manager

(Rio Puerco, Red Lake, Church Rock and Tsaile,)

Bertha Bia

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Property Manager

Ernestine Keedo

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Assistant Manager

Davin Billie

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Maintenance Supervisor

Chance Yazzie
Octavius Ioe

Maintenance Techs

Office Hours

Tuesday - Friday 7:30 am — 6 pm

After Hours

Emergency Maintenance

1 (866) 780 - 1748







Rent Due on the 1st

- NN Police Officer Day- May 10th
- Late Fees Assessed May 11th
- Mother's Day- May 12th
- Armed Forces Day- May 18th
- Office Closed in Observance of Memorial Day – May 24th
- Memorial Day- May 27th







RENT Payment

Please keep in mind that rent is due on the **1st of the each month.**There is a drop box located at the front office door, if you need to drop your payment in the box. If you are late, you will be given a 10 day notice on the 11th of each month and a late fee of \$30 will be accessed. If your debt is not paid by the 21st of the month a 30-day notice will be given. If you're having financial difficulties, please call the office to discuss the matter. We are willing to resolve the issue together. Please do not neglect your rent payment or management will have no choice but to send your file to the attorney at your expense.

Please make your yard presentable and keep it clean. Also, be considerate of your neighbors. **Children at Play, Slow Down!**

If your kids are playing outside, please make sure they are aware of the do's and don'ts.

Thank you, let's Keep our Property safe and clean.



Slow-Cooker Teriyaki Chicken Wings Prep Time:10 min, Total Time:6 hrs 10 min, Servings24

http://www.tablespoon.com/recipes/slow-cooker-teriyaki-chicken-wings

Ingredients:

3/4 cup granulated sugar

1/2 cup packed brown sugar

1 teaspoon garlic powder

1 teaspoon ground ginger

1 cup soy sauce

3/4 cup water

1/4 cup pineapple juice

1/4 cup vegetable oil

4 lb chicken wings (24)

Directions:

In very large bowl, mix all ingredients except chicken wings. Add chicken; toss gently to coat. Refrigerate at least 2 hours to marinate.

Remove chicken from marinade; place in 4- to 6quart slow cooker. Add about 1 cup of the marinade; discard any remaining marinade.

Cover; cook on High heat setting 4 to 5 hours or until juice of chicken is clear when thickest part is cut to bone (165°F).





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