



Church Rock Estates

29 Indian Village Blvd. P.O. Box 1366

Church Rock, NM 87211 1-800-745-2272 (Voice) or 1-202-720-2682 (TDD)

Phone: (505) 297-2102/2103 Fax: (505) 297-2104



MAY 2024

Church Rock Staff

Compliance Manager
Property Manager
Maintenance Supervisor
Maintenance Team

Carmelita Etsitty
Antionette Robinson
John Brieno
Derek Tolino



BUSINESS HOURS:

Mon.	CLOSED	to	CLOSED
Tues.	7:30	to	6:00
Wed.	7:30	to	6:00
Thur.	7:30	to	6:00
Fri.	7:30	to	6:00
Sat.	CLOSED	to	CLOSED
Sun.	CLOSED	to	CLOSED

Sun	Mon	Tue	Wed	Thu	Fri	Sat
			1	2	3	4
			Rent Due			
5	6	7	8	9	10	11
						Rent Late
12		13	14	15	16	17
19	20	21	22	23	24	25
26		27	28	29	30	31

MAY 01 - RENT DUE

MAY 10 - NN POLICE OFFICER DAY

MAY 11 - RENT LATE

MAY 12 - MOTHER'S DAY

MAY 18 - ARMED FORCES DAY

MAY 24 - OFFICE CLOSED IN OBSERVANCE OF MEMORIAL DAY

MAY 27 - MEMORIAL DAY

EMERGENCY HOT-LINE

1-866-780-1748

REMINDER

CHANGE YOUR AIR FILTERS

Summer Orzo Salad

Ingredients:

- 1 package (16 ounces) orzo pasta
- 1/4 cup water
- 1-1/2 cups fresh or frozen corn
- 24 cherry tomatoes, halved
- 2 cups crumbled feta cheese
- 1 medium cucumber, seeded and chopped
- 1 small red onion, finely chopped
- 1/4 cup minced fresh mint

- 2 tablespoons capers, drained and chopped, optional
- 1/2 cup olive oil
- 1/4 cup lemon juice
- 1 tablespoon grated lemon zest
- 1 1/2 teaspoons salt
- 1 teaspoon pepper
- 1 cup sliced almonds, toasted

Directions:

Cook orzo according to package directions for al dente. Drain orzo; rinse with cold water and drain well. Transfer to a large bowl.

In a large nonstick skillet, heat 1/4 cup water over medium heat. Add corn; cook and stir until crisp-tender, 3-4 minutes. Add to orzo; stir in tomatoes, feta cheese, cucumber, onion, mint and, if desired, capers. In a small bowl, whisk oil, lemon juice, lemon zest, salt and pepper until blended. Pour over orzo mixture; toss to coat. Refrigerate 30 minutes.

Just before serving, stir in almonds.

-TasteofHome.com

Mckinley Academy Graduation Friday May 10th @ 6pm
Ramah/Crownpoint Graduation Wednesday May 22nd @ 6:30pm
Navajo Pine/ Gallup High/ Thoreau Graduation Thursday May 23rd @ 6:30pm
Miyamura/ Tohatchi/ Tse Yi Gai Graduation Friday May 24th @ 6:30pm

Congrats GRADUATES!

Class of 2024

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