

RIO PUERCO ACRES

259 Piney Hill Blvd P.O. Box 1543
 Fort Defiance, Arizona 86504
 Phone: (928) 729-5210
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After Hours Emergency Number: 1-866-780-1743

Office Hours
 Tuesday-Friday
 7:30am-6:00pm

STAFF

Carmelita Etsitty
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 Compliance Manager
 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
 Maintenance Tech
 Octavius Joe

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	01 RENT DUE	02	03	04	05	06
07	08	09	10	11 LATE FEES \$30.00	12	13
14	15	16	17	18	19	20
21	22 	23	24	25	26	27
28	29	30			 	

Friendly Reminders

- 04/01/2024-April Fools Day
- 04/01/2024-Rent is Due
- 04/11/2024-Late Fee Applied
- 04/15/2024-Tax Day
- 04/22/2024-Navajo Nation Sovereignty Day
- 04/22/2024-Earth Day
- 04/24/2024-Administrative Professionals Day

Work Orders Forms have to be completed and signed by head of household before any repairs can be done.

Resident Safety is always a concern of management. Report any suspicious person or activities to the police department

Rent is due on the 1st of each month. Please make your payments on time to avoid being charged the late fee of \$30.00. Late fee will be applied on the 11th if rent payment is not received by then.

Hello April

A good day Isn't always
 P erfect. It challenges you to
 R elease your potential and
 I nspires you to appreciate the
 L ittle, amazing things in life

OurMindfulLife.com

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

Tenants please..

Maintain your yard at all times. Properly dispose of weeds and debris. As a tenant it is your responsibility to upkeep your yard at all times.

Remove inoperable vehicles. Vehicles with flat tires are considered immobilized and will be towed at owners expense after notification has been served. You will be responsible for all towing expenses.

- 6 thick slices bacon
- I** 1 ½ teaspoons olive oil
N ½ chopped onion
G ½ cup chopped carrots
R 1 stalk celery, chopped
E 4 cups low-fat, low-sodium chicken broth
D 4 cups cubed potatoes
I 1/8 teaspoon cayenne pepper
E ½ cup shredded Cheddar cheese
N ½ teaspoon kosher salt
T
S



- D** 1 Cook bacon in a 3-quart saucepan over medium heat, turning occasionally, until evenly browned and crisp, about 10 minutes. Drain on a paper towel-lined plate. Discard bacon grease and wipe the pan thoroughly with a paper towel.
- I** 2 Heat olive oil in the same saucepan over medium heat. Sauté onion, carrots, and celery in hot oil until onion is soft but not brown, 3 to 4 minutes.
- R** 3. Stir in broth, potatoes, and cayenne pepper; bring to a boil, reduce heat, and simmer, covered, until potatoes are tender, 10 to 15 minutes.
- O** 4. Stir in cheese, heating just until melted; do not boil. Chop bacon and add to soup. Season with salt and serve hot.

Bacon & Potato Soup