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### OFFICE STAFF

Compliance Mgr.: Carmelita Elsitty  
 Property Mgr.: Antionette Robinson  
 Maint. Supervisor: John Brieno  
 Maint. Team: Derek Tolino

## April 2025

Sun	Mon	Tue	Wed	Thu	Fri	Sat
		1 <b>APRIL FOOLS DAY</b> Rent Due	2	3	4	5
6	7	8	9	10	11 Rent Late	12
13	14	15 <b>TAX DAY</b>	16 NN SOVEREIGNTY DAY	17	18	19
20 happy EASTER	21	22 Happy Earth Day	23	24	25 GOOD FRIDAY	26
27	28	29	30			

### Spring Cleaning Tips:

- Make your trash smell better: Hose your bin down regularly, add dryer sheets or sprinkle with baking soda.
  - Make shower cleaning second nature: Buy a squeegee, wash as you go or spritz daily.
  - Clean your Mattress: Vacuum, add baking soda and vacuum again.
  - Wipe down those cabinets: Take an empty spritz bottle and fill it with a 50/50 mix of vinegar & warm water.
  - Change out air filters every 30 days. Office gives them out free.
- realsimple.com

### Ham Salad

#### Ingredients

- 1/2 cup mayonnaise, plus more if needed
- 2 tablespoons whole-grain mustard
- 1 pound leftover baked ham, cut into 1-inch chunks
- 1 1/4 cups drained bread-and-butter pickle chips and 1 tablespoon pickle juice, plus more if needed
- 2 inner ribs celery, finely chopped, plus 2 tablespoons coarsely chopped leaves from the inner ribs
- 1/2 small red onion, finely chopped



#### Directions

Whisk the mayonnaise and mustard together in a large bowl. Pulse the ham and pickles in a food processor until finely chopped but not pureed. Add the ham mixture, pickle juice, celery, onions and celery leaves to the mayonnaise mixture, and stir. Taste; if the salad seems dry (it should be spreadable), add more mayonnaise and/or pickling liquid. Serve as is or on sandwiches.

#### Cook's Note

The type of ham you use will determine the amount of extra mayonnaise and/or pickle juice you add to the salad: hams with higher water content will require less moisture.

-foodnetwork.com

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

### FRIENDLY REMINDER:

**GUESTS/VISITORS POLICY**—  
 "RESIDENTS SHALL BE RESPONSIBLE AND LIABLE FOR THE CONDUCT OF THEIR GUEST(S)/VISITOR(S), IF ANYONE IS WILLINGLY ALLOWED INTO AN APARTMENT, REGARDLESS OF THE LENGTH OF TIME. ACTS OF A GUEST(S) OR A VISITOR IS IN VIOLATION OF THE LEASE AGREEMENT."