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Office Hours  
 Tuesday-Friday  
 7:30 AM-6:00 PM

2024					1	2
November						
3 	4	5 Election Day	6	7	8 CLOSED	9
10	11 Late Fees	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28 	29 CLOSED	30

**STAFF**

- CARMELITA ETSITTY  
COMPLIANCE MANAGER
- BERTHA BIA  
PROPERTY MANAGER
- ERNESTINE KEEDO  
ASSISTANT MANAGER
- DAVIN BILLIE  
SUPERVISOR
- OCTAVIUS JOE  
MAINTENANCE TECH
- CHANCE YAZZIE  
MAINTENANCE TECH

- R 11/01 - RENT IS DUE
- E 11/03 - DAYLIGHT SAVINGS
- M 11/05 - ELECTION DAY
- I 11/08 - OFFICE CLOSED IN OBSER-  
VANCE OF VETERANS DAY
- D 11/11 - \$30.00 LATE FEES ADDED
- E 11/11 - VETERANS DAY
- S 11/28 - THANKSGIVING DAY - CLOSED
- S 11/29 - NN FAMILY DAY - CLOSED

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Turkey Cookie Truffles

INGREDIENTS

- 1 pouch (17.5oz) Betty Crocker Chocolate Chip Cookie Mix
- Butter and egg called for on cookie mix pouch
- 4 oz (half of 8-oz package) cream cheese, softened
- 2 cups semisweet chocolate chips
- 2 tablespoons shortening
- 48 Better Crocker Candy Shoppe eyeballs
- Assorted candies, nuts and sprinkles for decorating (such as Candy, orange and yellow M&M's candy-coated milk chocolate Candies, Mike & Ike original assorted soft fruit candy, pecan Halves, sliced almonds, Betty Crocker chocolate sprinkles)



INSTRUCTIONS

- Step 1. Heat oven to 375 F. Make and bake drop cookies as directed on pouch. Cool completely, at least 20 minutes.
- Step 2. In food processor, process half of the cookie crumb mixture in food processor. Add cream cheese. Process until well combined and can be pressed into a ball, 1 to 2 minutes. Shape cookie mixture into 24 (1 1/2-inch) balls; place on cookie sheet lined with waxed paper. Refrigerate 30 minutes.
- Step 3. In medium microwavable bowl, microwave chocolate chips and shortening uncovered on High 60 second. Stir; continue to microwave in 15-second increments until mixture can be stirred smooth.
- Step 4. Remove one-third of cookie balls at a time from refrigerator. Place on second waxed paper-lined cookie sheet Using 2 forks, dip and roll chilled cookie balls, one at a time, into melted chocolate; tap off excess chocolate. Return to lined cookie sheet, and immediately press in eyeballs. Decorate using candies, nuts and sprinkles as desired, using photo as a guide. Repeat with remaining cookie balls. If chocolate has cooled too much, re-heat. Refrigerate about 15 minutes or until chocolate is set. Store covered in refrigerator.

**Online Payments**  
 Please allow up to three business days for your online payment to post to the bank. Your receipt will not be available until the payment has posted. If you need further assistance with the new payment system please do not hesitate to reach out to us. We'll be glad to help!



**Tips before using your Heater**

- Replace your Air Filter. Please change out every 30 days.
- Make sure that nothing is obstructing the airflow from your vents & make sure vents are opened all the way.
- Remove any objects that are near or on top of the heater unit.
- Turn on your heater & test it to make sure it works properly.