



The Bristol Housing Authority's April 2018 Newsletter



Events: Ongoing

BONNIE ACRES COMMUNITY ROOM

- **Tenant Council Meeting:** Every 4th Wednesday of the month at 1:00 p.m.
- **Bingo:** Every Tuesday at 1:00 p.m.
- **Salvation Army:** Every 3rd Friday of the month from 1:00 p.m. - 2:00 p.m.

CAMBRIDGE PARK COMMUNITY ROOM

- **GED:** April 6th is the last class

JOHN F. KENNEDY COMMUNITY ROOM

- **Tenant Council Meeting:** Every 3rd Wednesday of the month at 2:00 p.m.
- **Game Nite:** Every Wednesday at 7:00 p.m.
- **Arts & Crafts:** Every other Thursday from 2:00 p.m. - 4:00 p.m.
- **Bible Study:** Every Friday from 2:00 p.m. - 4:00 p.m.
- **BINGO:** Every Saturday at 6:00 p.m.

GAYLORD TOWERS COMMUNITY ROOM

- **Game Nite:** Every Monday at 7:00 p.m.
- **BINGO:** Every Tuesday at 6:00 p.m.
- **Tenant Council Meeting:** Every 2nd Wednesday of the month at 3:00 p.m.
- **Service with Pauline:** Every 3rd Thursday at 3:00 p.m.
- **Bread Program:** Every Friday at 11:00 a.m.

MOUNTAIN LAUREL MANOR COMMUNITY ROOM

- **Bingo:** Every Wednesday at 5:00 p.m.
- **Saturday Social:** 5:00 p.m.

KOMANETSKY ESTATES COMMUNITY ROOM

- **BINGO:** Mondays and Saturdays at 5:15 p.m.
- **Adult Coloring:** Every Tuesday at 1:30 p.m.
- **Po-ke-no:** Every Wednesday night at 6:00 p.m.
- **Tenant Council Meeting:** Every 4th Thursday of the month at 1:15 p.m.



Resident Violation

We are continuing to find shopping carts abandoned on several BHA properties. Please be advised this is a lease violation. For your convenience, we are including our policy on shopping carts.

Section 43. SHOPPING CART POLICY

The use and/or storage of "store shopping carts" is prohibited on any BHA property. Leaving shopping carts abandoned on or near the premises is also prohibited. Any resident, family member, or other person who uses, stores, and/or leaves a shopping cart on or near the premises will be charged a fine and/or reported to the Building Department and the Bristol Police Department for violation of Bristol Code of Ordinance Section 21-21.10. In addition, any cost incurred to BHA in returning any shopping cart will be charged to the resident.

NEW PROPERTY MANAGER AMY D'ZURKA

Amy D'zurka is the new Property Manager for J.F. Kennedy Apartments and Gaylord Towers. She can be reached at (860) 584-9407.

RENTERS REBATE

The application processing for general residents State of Connecticut Renters Relief for Elderly and Totally Disabled will begin at the Assessor's office in City Hall located at 111 North Main Street, Bristol, CT. on **Monday, April 2 through Monday, October 1, 2018**. Applications will be processed utilizing the following schedule:

Monday - Thursday during the hours of 9 am - 12 pm (morning processing) 1:30 pm - 4 pm (afternoon processing)

Friday during the hours of 9 am - 12 pm (morning processing) only.

If you have any further questions, please contact the Assessor's Office at (860) 584-6240.

Attention residents:

The Accounts Receivable Clerk will be mailing out your Rental transaction history for the year of 2017 for your renters rebate. Please note that this is only for disabled and elderly residents. This will be in the mail separate from your rental statement.

If you do not receive this mail please contact Mildred Cuadrado at (860) 585-2022.

3 Simple Ways to Improve Eating Habits:

Experts claim the healthiest diets are rich in fruits and vegetables because these foods are full of healthful nutrients and fiber. Eat fruits and veggies in a variety of colors – red, orange yellow, purple, green and white. Don't forget to:

- Choose less meat and fat, go for more fruits and veggies.
- Fill half of your plate with fruits and vegetables. Make at least half of your grains "whole grains."
- Swap artery-clogging creamy sauces and dressings with marinades or dressings made with olive oil (a heart-healthy fat) and herbs.

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Spring Is In The Air



"April Fools" I hope you all have a great time, but you'll have to get crafty and sneaky if you want to surprise your friends and family with some unforgettable pranks. Maybe change the default language on your friends cell phone – they won't know what happened. "Just a thought."

Spring has finally arrived and I welcome the extra hour of daylight and taking a walk outside to get some well deserved fresh air from these long winter months.

Easter Day has always been a special time for me, filled with joy and getting together with family and friends to celebrate.

I have received notice that some residents are leaving cat food and other food items outside their apartments. We ask that you refrain from leaving food out and adhere to our policy of not feeding the animals in order to avoid unwanted animals on the property.

Please do not hesitate to contact me with your comments or suggestions. You can also reach me at: dgodin@bristolhousing.org. You may also send correspondence to: David Godin, Bristol Housing Authority, 164 Jerome Avenue, Bristol, CT 06010.

POET'S CORNER FOR APRIL

The Moon's the North Wind's cookie.
He bites it, day by day,
Until there's but a rim of scraps
That crumble all away.
The South Wind is a baker.
He kneads clouds in his den,
And bakes a crisp new moon that ... *greedy*
North... Wind... eats... again!

By: Vachel Lindsay

SPRING CLEAN UP

Spring Clean up will be in effect for all Zbikowski residents. We ask that all the residents clean outside around their units. Please note that beginning April you can call to schedule a Bulk-pick up on Fridays. We ask that you call the day before to schedule your pick up with Lydia Sanchez at (860) 584-8553. Please do not put out any items until you have called and scheduled your pick up. Thank you in advance.

Ingredients: Three-Layer Carrot Cake

For the cake:

- 3/4 cup vegetable oil, plus more for the pans
- 1 cup pecan halves
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1 1/2 teaspoons baking soda
- 1 teaspoon salt
- 2 teaspoons ground cinnamon
- 1 teaspoon ginger powder
- 3/4 cup granulated sugar
- 1 teaspoon finely grated lemon zest
- 4 large eggs
- 1/2 cup plus 3 tablespoons orange marmalade, plus more for topping (optional)
- 3 cups shredded carrots (about 3/4 pound carrots)



For the Frosting:

- 3 8 ounce packages cream cheese, at room temperature
- 12 tablespoons (1 1/2 sticks) unsalted butter, at room temperature
- 3 cups confectioners' sugar
- 1 tablespoon fresh lemon juice

Directions:

Make the cake: Position racks in the upper and lower thirds of the oven and preheat to 350 degrees F. Brush three 9-inch-round cake pans with vegetable oil and line the bottoms with parchment paper. Spread the pecans on a baking sheet and bake until toasted, about 10 minutes. Let cool, then pulse in a food processor until very finely chopped. Combine the pecans, flour, baking powder, baking soda, salt, cinnamon, ginger and granulated sugar in a large bowl. In another bowl, whisk the vegetable oil, lemon zest, eggs and 1/2 cup marmalade. Stir in the carrots, then fold the carrot mixture into the flour mixture until just combined. Divide among the prepared pans and spread evenly (it won't look like a lot of batter, but the cakes will rise in the oven). Put 2 pans on the upper oven rack and the third pan on the lower rack. Bake until the cakes bounce back when touched and a toothpick comes out clean, 20 to 25 minutes, switching the position of the pans halfway through. Transfer the pans to racks until cool enough to handle, then invert the cakes onto the racks to cool completely. Remove the parchment.

Make the frosting: Beat the cream cheese and butter in a bowl with a mixer until smooth, scraping down the bowl as needed. Beat in the confectioners' sugar, lemon juice, vanilla and salt until smooth.

Put 1 cake layer on a platter. Spread with 1 tablespoon marmalade, then spread about 3/4 cup frosting over the marmalade. Top with another cake layer, marmalade and frosting. Spread the final cake layer with a thin layer of frosting. (This is the crumb coat; it doesn't have to be perfect.) Refrigerate 1 hour, then cover with the remaining frosting. Swirl some marmalade into the top of the cake. Refrigerate until ready AND ENJOY!