

Housing Hotline

December 2023

Clarksville Housing Authority
605 Lucas Street

Clarksville, AR 72830

Shelly Wood, Executive Director



Check out our website:

cha-ar.com

Phone (479) 754-3564

Fax (479) 754-3963

Office CLOSED:

Dec. 25th-26th – Christmas

Dec. 29th – At 3pm for end of month processing

Jan 1st – New Year's Day

Holiday Bingo – Bingo and snacks will be held Tuesday, December 12th from 2:30-3:45pm. Christmas snacks will be served. Please Note: only CHA tenants are allowed to win any prizes. Guests may come to play, but they cannot win prizes.

Public Hearing – A public hearing will be held on Thursday, January 18, 2024 at 10:00am in the Foy Howard Community Center located at 605 Lucas Street (at the main office) to specifically discuss:

- 2024 Annual Plan/Agency Plan
- 5-Year Agency Plan

This is every tenant's opportunity to express cares/concerns about your unit, area you live in, and common areas such as playgrounds and community centers.

Going Away – If you will be away from your unit overnight, please inform the office, especially if there is a chance for freezing weather. Do not turn off the heat in your unit when you leave. Do leave cabinet doors open to allow heat in those areas.

Mailbox – If you have not already done so, it is extremely important for you to set up the mailbox that is assigned to you. All mail from the Clarksville Housing Authority will go to that mailbox.

Scholarships - Scholarship awards are available to public housing residents, participants in rental assistance or similar programs, both heads of household and other family members. Visit the following housing websites: www.swnahro.org and www.phada.org for more information. Deadlines are fast approaching.

Christmas Trees - Please **do not** use any **LIVE** trees as these could become fire hazards. Remember not to nail, hook, or permanently attach inside or outside lights to the unit (you may use non-damaging clips). All holiday decorations must be removed by **Monday, January 15, 2024**.

60-Day/Interim Re-Exams – Attention: Residents on the sixty (60) day interim recertification schedule, please be reminded to keep your appointment and bring your **completed paperwork**. Re-Exams are October 18th and October 19th. It is **YOUR** responsibility to provide requested documentation. If you are experiencing difficulties gathering your paperwork and/or keeping your appointment, you must contact the office before your appointment time. **Households that do not comply with their lease agreement may be set at flat rate.**

From the Executive Director:

It has come to my attention that many of you are out of compliance with your lease agreement concerning recertifications. If you show up to your appointment without the required documentation, paperwork not filled out or anything preventing us from completing your recertification, you will sign your paperwork with Flat Rent. You will no longer be accommodated in noncompliance.

Shelly Wood, Executive Director

Flat Rent Rates – The new flat rent rates are:

Studio & 0 Bedroom: \$612.00

1 Bedroom: \$628.00

2 Bedroom: \$825.00

3 Bedroom: \$1,050.00

Peaceful Enjoyment – Be mindful of your neighbors and follow quiet hours from 10pm–6am.

New HVAC – The replacement of HVAC project on Oak & Ash Streets, family units on Lucas Street, Elm Street and Patton Circle will be starting soon. This will be an “as needed” replacement, meaning if your HVAC has been replaced in the past couple of years, your unit will probably not be a part of this project. Tenants will not be displaced during this project. Work is expected to begin in Dec. 2023.

Fire Hazards – Do NOT use space heaters, the oven, or the stovetop to heat the unit. Space heaters are not allowed. The oven and stovetop are not meant to be a source of heat. Additionally, candles are not allowed in units. You may use a wax warmer, but no open flames are allowed in the units.

Under Sink Storage – Be mindful when storing items under the kitchen and bathroom sinks so the area is not over filled. When that area does become over filled, the plumbing can get knocked loose and cause damage because it is not always easily noticeable at first. Tenants will be responsible for damage that occurs due to over storage under the sink.

Non-Emergency After Hours Calls – There has been a significant increase in non-emergency maintenance calls made after hours and on weekends. For any true emergency maintenance work order, call the numbers on the card you were given at the time of your lease signing. If you do not get an answer, then call the CPD and they will contact the Director. Do not contact other office personnel for work orders or emergency maintenance after business hours. Wellness checks should be called into the police department, not Housing Authority maintenance personnel.

What Is An Emergency Work Order? – Work orders that fall under the emergency category are smoke alarms beeping, carbon monoxide detectors going off, plumbing/water issues, electrical, or HVAC/heating issues. This is not an extensive list. Use your best judgment. If you don't know, it is best to call and ask. Maintenance can determine if it is an emergency or if it can wait until regular business hours.

Trash Can - Please remember to “bag” your trash before you place it in your trash can.

REMINDER:

CHA tenants are allowed to reserve the Foy Howard Community Center or the Bill Dickerson Community Center for family gatherings, etc. A \$25 deposit is required & will be returned upon receipt of keys (if room is clean & no damage).

Free Christmas Lunch – The Second Baptist Church in Clarksville will host a FREE lunch on Christmas Day from 11:00am to 1:00pm. The church is located just behind Roller Cox Funeral Home.

A Service of Lessons & Carols – will be held at University of the Ozarks at the Munger-Wilson Memorial Chapel on Dec. 6th at 7pm. Admission is free.

Christmas Movies – Bring your own blankets & chairs & settle in to watch some Christmas movies! The Nightmare Before Christmas will be playing at 7:00pm at the Levee on Dec. 1st. The Star will be playing on December 16th at 6:00pm. Admission is free.

Christmas Parades – The Clarksville Christmas Parade 2023 is December 2nd at 5pm. The parade will go through Main Street and down to the Spadra Bridge. This year's theme is Christmas Cookies and Holiday Goodies. The Coal Hill Christmas Parade is December 2nd at 1pm. The Oark Christmas Parade is December 9th at 11am. The Lamar Christmas Parade is December 9th at 2pm.

Christmas in Cline – On December 9th from 5-8 head over to Cline Park for some Holiday festivities. Pictures with Santa 5-7pm. Vendors/Train Rides 5-8pm. Polar Express Movie at 6:15pm. The light display will also happen!

Cookies & Cocoa with Santa – Join Santa for holiday goodies and get your photo taken at the Levee from 3-5pm on December 16th.

Quiet Zone – There is a QUIET ZONE for the parade located at the beginning of the parade and ends at the Diamond Drive-In. This is helpful for anyone with sensitivity to flashing lights, loud sounds, large crowds, etc. There will be free cookies & hot chocolate, a headphone checkout station, sensory toys & seating, and parade viewing adaptations.

Drive-Thru Toy Giveaway – The Johnson County Sheriff's Office will host their 3rd Annual Christmas Drive-Thru on Saturday, December 17th starting at 11:30am. Santa will be there with a special guest... The Grinch! Every child will receive a toy, and every person will receive a sack lunch. This event is limited to residents of Johnson County.

Cracker Toffee

Ingredients

- 50 crackers (Ritz or Saltines)
- 1 cup butter
- 1 cup brown sugar
- 10 oz semi-sweet chocolate chips

Instructions

1. Preheat oven to 350° & line baking sheet with parchment paper.
2. Place ritz crackers on the sheet into rows.
3. In a saucepan, bring butter & brown sugar to a boil. Continue boiling, stirring constantly, 2-3 minutes until thickened.
4. Pour over crackers & spread out evenly.
5. Bake for 5 minutes, until bubbling.
6. Remove from oven & sprinkle immediately with the chocolate chips.
7. When chocolate chips start to melt, use the back of a spoon or spatula to spread the chocolate out evenly.
8. Place cracker toffee in the fridge or freezer for 1 - 2 hours, until set.
9. Once hardened, use your hands to break the toffee into pieces.
10. Store leftover ritz toffee in an airtight Ziploc bag in the freezer.

*Note: You can add candy, nuts, or sprinkles to the top of the chocolate after you spread it out to make this more festive.

Christmas Pretzel Hugs

Ingredients

- 16 oz. square pretzels
- 11.4 oz. Christmas Milk Chocolate M&M's
- 12 oz. Hershey's Hug

Instructions

1. Preheat oven to 200°.
2. Line a large cookie sheet with parchment paper.
3. Place pretzels in rows on cookie sheet.
4. Place 1 unwrapped Hershey's Hug on the center of each pretzel.
5. Bake for 4 minutes.
6. Remove from oven. Immediately press 1 M&M gently down on top of the center of each Hug.
7. Cool for a couple of hours to allow the hugs to harden.

Sugar Cookie M&M Bars

Ingredients

- 1 (17.5oz) Betty Crocker Sugar Cookie Mix
- ½ cup butter, softened
- 1 egg
- 1 cup white vanilla baking chips
- 1 cup M&M Christmas candies

Instructions

1. Heat oven to 350°F. Spray bottom only of 13x9-inch pan with cooking spray.
2. In large bowl, mix cookie mix, butter, and egg with spoon until soft dough forms. Stir in white vanilla baking chips and ½ of the candies.
3. Press dough in bottom of pan. Sprinkle remaining candies over top.
4. Bake 22-24 minutes or until edges are golden brown. (Center will look soft.)
5. Cool completely on cooling rack, about 1 hour. Cut into 6 rows by 4 rows. Store covered in airtight container.

Easy Homemade Fudge

Ingredients

- 3 cups semi-sweet chocolate chips
- 1 can sweetened condensed milk
- ½ cup chopped walnuts (optional)

Instructions

1. Line a 9"x9" pan with foil & spray non-stick cooking spray.
2. Place chocolate chips in microwave safe bowl. Pour sweetened condensed milk over chocolate chips.
3. Microwave on high for 60 seconds. Stir well.
4. Microwave on high for 60 more seconds. Stir well again.
5. If the chocolate chips are not completely melted, continue to microwave at 30 second intervals until chocolate is completely melted.
6. Add chopped nuts (optional) and stir completely.
7. Pour fudge into prepared pan.
8. Refrigerator for an hour or until completely hardened.
9. Lift foil out of pan and cut into cubes. Store in an airtight container.

December



2023

SUN	MON	TUES	WED	THURS	FRI	SAT
					1 Rent Due	2 Coal Hill Parade 1pm Clarksville Parade 5pm
3	4	5	6	7 Delinquent Letters	8	9 Oak Parade 11am Lamar Parade 2pm
10	11 Late Fees	12 Christmas Bingo 2:30pm	13	14 Eviction Letters	15	16
17	18	19	20	21	22	23
24 Christmas Eve 31 New Year's Eve	25 	26	27 Presto-X & Inspections 	28	29 Office Closed at 3pm to foot traffic	30