

Northern Ponca Housing Authority

JULY 2020

We are pleased to announce a couple new position changes at NPHA! Don Magnuson, who previously served as Housing Compliance Officer, has accepted the position of "Comptroller." In his new role, he will handle the overall management and supervision of the Finance Departments operations. Don is a great asset to our NPHA team, and we know he will continue to achieve great things for the overall success of our organization!



Theodora Medel, known to most as being in the Maintenance department, has accepted a promotion within NPHA. Her new position is, "Housing Compliance Inspector." Theodora is responsible for tenant/NPHA compliance regarding the units. She will conduct all NPHA unit inspections, and assess tenant charges and NPHA responsibilities. She works along with all NPHA programs to make sure the tenant understands their lease agreement and abides by it. She will also be ensuring that NPHA is upholding their lease obligations. Way to go Theo!



Remember: We now offer online rent payments. You can visit our website@poncahousing.org, or call our office(402)379-8224, for more details!

For any after hours emergencies, please contact the following number, (402)-644-6977.

Nothing says summer like a backyard BBQ. It's always nice to have a lighter menu option. Just because you're cooking healthy doesn't mean you can't chow down on a juicy burger. I've rounded up a recipe to incorporate into your cookout that is still robust in flavor. So, fire up your grill and get cooking!

Chipotle Lime Grilled Shrimp

Ingredients:

- 1 pound shrimp, peeled and deveined
- 1 chipotle chili in adobo, chopped
- 2 teaspoons adobo sauce
- 2 limes, juice and zest
- 2 cloves garlic, chopped
- 1 teaspoon cumin, toasted and ground
- salt and pepper to taste

Directions:

1. Marinate the shrimp in the mixture of the remaining ingredients for at least 20 minutes.
2. Skewer the shrimp and grill over medium-high heat until cooked, about 1-3 minutes per side.

Tip: Add the chipotles to the marinade one at a time and taste test for heat.
Option: Add 1 tablespoon honey to the marinade.
Option: Add 2 tablespoons cilantro to the marinade.



Grilling Safety

July is one of the peak months for grilling fires. Enjoy grilling your favorite meals this summer while also keeping your family safe.

- Check gas grill hoses for cracks, holes and leaks.
- Keep children away from grills. Gas leaks, blocked tubes, and propane tanks can be a cause of grill fires and explosions.
- Never grill indoors, in the garage, in any enclosed area or on a surface that might catch fire.

KEEP THE GRILL AT LEAST TWO FEET AWAY FROM DECKS, SIDING, BRANCHES AND ANY OUTDOOR EQUIPMENT THAT CAN CATCH FIRE QUICKLY