

November 2022

Northern Ponca Housing Authority



NATIONAL NATIVE AMERICAN HERITAGE MONTH

National Native American Heritage Month during November celebrates the diverse and rich culture, history, and traditions of Native people. The observance is also a time to educate anyone and everyone about the different tribes, raise awareness about the struggles native people faced as well as in the present. American Indian pictures, words, names, and stories are a crucial part of American history and help mold our life today.

Thousands of years before Christopher Columbus and his crews landed their ships in the Bahamas, the Native Americans had cultivated lives and communities there. Native American history overflows with a variety of diverse groups and prominent leaders and figures like Crazy Horse, Sitting Bull, Sacagawea, and Pocahontas. Native Americans were always known for hard work and quick instinct. Today, there are about 4.5 million Native Americans in the United States, making about 1.5 percent of our population. Let us celebrate our culture this month!



This month we were able to celebrate these four. Greatness comes with great leaders. We are lucky to have you all and to work under your guidance. We hope every organization is rewarded with bosses who know how important it is to make a workplace a second home. On this very important day, we wish you a Happy Boss Day!!



Please make sure all hoses are disconnected from your house!!!



Reminder: Keep leaves cleaned up out of yard

Happy Veterans Day

November 11, 2022

To all our Veterans





The Easiest 5- Ingredient Pumpkin Pie

INGREDIENTS

- 1 (15-ounce) can pumpkin purée
 - 1 (14-ounce) can sweetened condensed milk
 - 2 large eggs
 - 1 tablespoon pumpkin pie spice
 - 2 blind baked 9-inch pie shells, or 1 unbaked 9-inch deep dish pie shell
- [tap here](#)

GET INGREDIENTS

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INSTRUCTIONS

Arrange an oven rack in lowest position and heat the oven to 425°F. Place the pumpkin purée, sweetened condensed milk, eggs, and pumpkin pie spice in a large bowl and whisk until combined.

If making 2 (9-inch) pies: Divide the filling between 2 blind baked 9-inch pie shells. Bake for 15 minutes. Reduce temperature to 350°F and bake until a knife inserted in the center comes out clean, 15 to 20 minutes more. Let cool on a wire rack for 2 hours. Serve immediately or refrigerate until ready to serve.

If making 1 (9-inch) deep dish pie: Pour the filling into an unbaked 9-inch deep dish pie shell. Bake for 15 minutes. Reduce temperature to 350°F and bake until a knife inserted in the center comes out clean, 35 to 40 minutes more. Let cool on a wire rack for 2 hours. Serve immediately or refrigerate until ready to serve.

RECIPE NOTES

Blind baking: To blind bake the pie shells, bake at 425°F until the edges just start to brown, 15 to 20 minutes. Let cool before adding the filling.

Storage: Refrigerate leftovers for up to 4 days.