

HOME MATTERS

Winter 2020



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SPECIAL INSPECTION NOTICE TO ALL PUBLIC HOUSING RESIDENTS

From: Christina S. Woodruff, Executive Director

Re: HUD REAC Inspections

HUD's contract inspectors from REAC will be visiting all public housing apartment complexes and scattered site houses, community centers, and administrative offices.

We recently completed routine inspections and will be making necessary repairs in the next few weeks. The following is a list of very important items that will be looked at during HUD's visit. If you are experiencing problems, please call in a work order prior to REAC's inspection so that GHA can make necessary repairs. Do not wait until the day of the inspection.

- ☐ **Never cover or remove a smoke detector. It is a violation of housing authority regulations, state and city codes. The fine for altering or removing a smoke detector is \$500 and could result in termination of your lease.**
- ☐ Remove any cable or telephone extension lines on floors or running up stairs. You must also be able to close all doors and to lock them properly if they have a lock. Cable cords cannot keep doors from closing.
- ☐ Report immediately any broken windows, or windows that will not stay open, or windows that can not be opened.
- ☐ Report immediately any smoke detectors which are not working or are chirping.
- ☐ Immediately report stopped up toilets or sinks.
- ☐ Report any leaking plumbing or dripping faucets.
- ☐ Report any missing or down light fixtures (if you have the globe cover, we will put it in place for you at no charge).
- ☐ Make sure that you properly clean all appliances and surfaces. If your refrigerator/freezer door gaskets are torn or missing, please be sure to report it to be repaired.
- ☐ Torn oven gaskets should be reported as well. The oven gasket keeps the heat in the oven and prevents burns.
- ☐ De-clutter all areas of the home.
- ☐ Do not block exits, such as doors or windows, so they are free for exit in an emergency.
- ☐ If you have any trip hazards in your yard please call in a work order.

HUD will also be inspecting for poor sanitation practices:

- | | | |
|--|---|--|
| <input type="checkbox"/> Leaving food out which can cause infestation of roaches and mice. | <input type="checkbox"/> Abusing equipment: | <input type="checkbox"/> Damage to walls, doors and floors. |
| <input type="checkbox"/> Extreme clutter. | <input type="checkbox"/> Refrigerator | <input type="checkbox"/> Excessive garbage (failing to remove trash and debris from unit). |
| | <input type="checkbox"/> Stove | |
| | <input type="checkbox"/> HVAC | |

NOTE: Every quarter GHA treats all units for pest by Gregory Pest Control. If there is an infestation in your unit, GHA can arrange for Gregory to come back every two weeks to rectify the problem at no cost to the resident. This will only work if the resident cleans up and makes changes necessary to eliminate infestation.

This is a very important inspection performed by HUD, and it is important that each resident takes the necessary steps to pass this inspection.

If you have questions regarding this inspection, please contact Christina Woodruff, Executive Director, at 843-546-9621, x227.



READY,



SET,



SUCCESS!

The Ready, Set, Success program has been a great success! Every public housing resident has been given the opportunity to earn tickets for awesome prizes. Throughout the year, names are drawn at the end of each month to reveal a winner. The winner will be contacted to pick up their prize within 5 business days of the drawing.

How to Earn Tickets for Success

- ☐ Pay rent and charges on time.
- ☐ Make repayment agreements when they are due.
- ☐ Keep your yard free of trash and unsightly items.
- ☐ Pass inspections.
- ☐ Be on time for scheduled appointments.

Congratulations to our **READY, SET, SUCCESS** Winners!

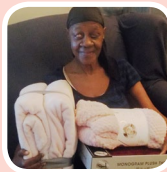
September



Sheila Thompson
Westside Apts.

Oak Children's Table w/
Children's Books & Serving Set

October



Leola Wrigt
North Street Apts.

House Coat & Blankets

November



Rufus Wilson Jr.
Scattered Site

Hamilton Beach Toaster Oven

Veterans Day - Honoring Those Who Served

On Monday, November 11, 2019, the staff of GHA partnered with the Low Country Veteran's Group to honor our local veterans and their service. The ceremony was held at Georgetown Housing Authority's main office on. GHA was honored to help host this event. The event was attended by the Brendon M. Barber, Sr., the City of Georgetown Mayor. Food and refreshments were provided by the Low Country Veteran's Group and various other contributors. Many thanks to all who made this year's event a success. Thank you to our guest speakers who took the time to honor veterans both present and fallen, and immense gratitude to the men and women who have served their country in the most selfless and sacrificial way.



Recipe for a Happy New Year

May the new year bring you good fortune and peace. HAPPY NEW YEAR from GHA!

Servings: 365 Days | **Cook Time:** 12 Months | **Total Time:** 1 Yr

Directions

1. Take twelve whole months, clean them thoroughly of all bitterness, hate, and jealousy. Make them just as fresh and clean as possible.
2. Now cut each month into twenty-eight, thirty, or thirty-one different parts, but don't make up the whole batch at once. Prepare it one day at a time out of these ingredients.
3. Mix well into each day one part of faith, one part of patience, one part of courage, and one part of work.
4. Add to each day one part of hope, faithfulness, generosity, and kindness. Blend with one part prayer, one part meditation, and one good deed. Season the whole with a dash of good spirits, a sprinkle of fun, a pinch of play, and a cup full of good humor.
5. Pour all of this into a vessel of love. Cook thoroughly over radiant joy, garnish with a smile, and serve with quietness, unselfishness, and cheerfulness.

You're bound to have a Happy New Year!



Recipe courtesy of Unknown Author

New Year's Day Dinner Rolls

These yeast rolls are the perfect fluffy pull-apart dinner rolls for weeknights and holidays. So tender, buttery, and delicious.

Servings: 24 Rolls | **Prep Time:** 45 Mins | **Cook Time:** 18 Mins
Rise Time: 1Hr 15mins | **Total Time:** 1 Hr 3 Mins

Ingredients

- 2 pkg active dry yeast
- 2 cups warm water 105°F to 115°F
- 1/2 cup granulated sugar
- 1 large egg lightly beaten
- 1/4 cup unsalted butter melted + extra for brushing at the end
- 2 teaspoons kosher salt
- 6 - 6 1/2 cups all-purpose flour

Directions

1. Dissolve the yeast in the warm water in a very large bowl, then stir in the sugar and let stand for 5 minutes.
2. Stir in the egg, melted butter, and salt. Stir in as much of the flour as you can with a wooden spoon.
3. Transfer the dough to a stand mixer fitted with a dough hook and mix on low speed for 6 to 8 minutes. Alternatively: You can turn the dough out onto a lightly floured surface and knead by hand until the dough is smooth and elastic.
4. Shape the dough into a ball and place back in the lightly greased large bowl, turning one to cover the surface of the dough with grease. Cover with a clean hand towel and let rise in a warm place until the dough doubles in size, about 45 to 60 minutes.
5. Punch the dough down and turn out onto a lightly floured surface, divide the dough in half and cover the dough back up with the cloth and let rest for 10 more minutes. Meanwhile, lightly grease two 9x13-inch pans. For larger rolls: Use a 15x10-inch pan and do not divide the dough.
6. Divide each half of the dough into 12 pieces and shape the rolls by gently pulling each dough piece into a ball, tucking the edges under and arranging on the baking sheets. If you are making larger rolls, make 15 equally sized balls of dough.
7. Cover the pans of rolls with hand towels and let rise in a warm place until the rolls have doubled in size, about 30 minutes.
8. Preheat the oven to 350°F and brush the tops of the rolls with melted butter. Bake for 15 to 18 minutes or until the tops are golden brown. Brush the rolls with more butter after removing from the oven. Best served within 24 hours.



Recipe courtesy of Rebecca Hubbell - sugarandsoul.co/yeast-rolls

In Your Neighborhood Help Your Local Veteran

GHA has partnered with Myrtle Beach Housing Authority, Veteran Affairs of Myrtle Beach, ECHO (Eastern Carolina Homelessness Organization) and the Low Country Veterans Group to offer VASH vouchers to Georgetown County veterans. If you are a Veteran or know a Veteran who is homeless or in danger of becoming homeless let them know there is help!

Veterans interested in learning about the program should contact Kiara Logan, Section 8 Coordinator at 843-546-9621 x223 or Christina Woodruff at x227.

Let's give back to those men and women who served so courageously for our country!



A Fresh New Face

Victoria joyously comes to us from PGBA, a subsidiary of Blue Cross Blue Shield. She has several years of customer service experience. Victoria looks forward to serving the GHA community in her new role as data entry specialist.



Stay Healthy

The following are some simple steps you can take to help keep yourself and your family healthy this flu season:

- ☐ **Get vaccinated.** Influenza vaccination is a safe and effective way to help protect you and your family from the flu each year.
- ☐ **Wash your hands.** Frequent hand washing keeps a lot of germs out of our bodies. If soap and water are not available, use a hand sanitizer.
- ☐ **Stay home if you don't feel well.** Keep the germs from spreading.
- ☐ **Do the elbow cough.** Cough into elbows, not hands where it's more likely to spread bacteria and viruses through touch.
- ☐ **Avoid touching your eyes, nose, or mouth.** Germs spread this way.
- ☐ **Clean and disinfect surfaces or objects.** Clean and disinfect frequently touched surfaces, especially when someone is ill.



Home Matters is published quarterly by the Georgetown Housing Authority. Please send articles to: PO Box 209, Georgetown, SC 29442 by March 1st for the next issue. You may also fax or email Chris Woodruff: (843) 546-9621 ext. 227 / chrisw45@gtownhousing.org. Material is subject to approval at editing.

UPCOMING EVENTS

JANUARY

1st – **RENT, RETRORENT & REPAYMENT AGREEMENTS DUE**
– Happy New Year!, GHA office closed
6th – **LATE CHARGES ADDED** (morning)
14th – Board of Commissioners meeting 6:00 pm
16th – Resident Council Meeting 5:30 pm
15th – **MAGISTRATE** (for anyone who hasn't paid their bill)
20th – Martin Luther King Jr. Day, GHA office closed
23rd – GHA office closed to the public

FEBRUARY

1st – **RENT, RETRORENT & REPAYMENT AGREEMENTS DUE**
6th – **LATE CHARGES ADDED** (morning)
11th – Board of Commissioners meeting 6:00 pm
15th – **MAGISTRATE** (for anyone who hasn't paid their bill)
20th – GHA office closed to the public
– Resident Council Meeting 5:30 pm

MARCH

1st – **RENT, RETRORENT & REPAYMENT AGREEMENTS DUE**
6th – **LATE CHARGES ADDED** (morning)
10th – Board of Commissioners meeting 6:00 pm
15th – **MAGISTRATE** (for anyone who hasn't paid their bill)
19th – Resident Council Meeting 5:30 pm
23rd & 26th – GHA office closed to the public

APRIL

1st – **RENT, RETRORENT & REPAYMENT AGREEMENTS DUE**
6th – **LATE CHARGES ADDED** (morning)
14th – Board of Commissioners meeting 6:00 pm
13th – Good Friday, GHA office closed
15th – **MAGISTRATE** (for anyone who hasn't paid their bill)
16th – Resident Council Meeting 5:30 pm
23rd – GHA office closed to the public

GHA BOARD OF COMMISSIONERS

Mr. Kalib Moyer, Board Chair	Ms. Betty Wilson
Mr. Tomas Langley, Vice Chair	Ms. Taneka Deas
Mrs. Christina Woodruff, Secretary	Mr. Nate Fata

GHA MAIN OFFICE HOURS

Monday – Thursday: 8 am – 12 pm & 1 – 6 pm

PHONE DIRECTORY: 843-546-9621

Christina S. Woodruff, Executive Director	ext. 227
Johanna Jefferson, Public Housing Manager - AMP1	ext. 230
Alissa Collington, Public Housing Manager - AMP2	ext. 222
Victoria Taber-Santos, Data Entry Specialist	ext. 223
Katisha Kersey, Administrative Assistant	ext. 237
Joe Geathers, Maintenance Director	ext. 228
Lois Parsons, Front Desk	ext. 221
B Kisner, Bookkeeper	ext. 224
After hours' emergency work orders	(843) 946-0908
TTY / TDD	(843) 461-3910