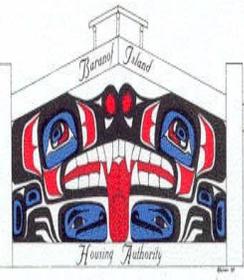


October
2016



BARANOF ISLAND HOUSING AUTHORITY

BIHA NEWS

COLD WEATHER IS HERE!

Friendly reminder that the Maintenance Crew is gearing up for winter. The first part of October they will be cleaning and tuning the boilers for the rental programs. If you are in a Lease Option to Purchase Program you are required to get your boilers serviced. The BIHA Maintenance crew will be following up with all tenants.

Tuesday October
closed for Alaska



18th BIHA will be
Day!

Friday September 23rd, Governor Walker announced that the Alaska PFD is \$1022.00. Distribution will begin on October 6th.



Andrew Hope Street

BIHA Maintenance & Construction Crew will be replacing the roofs on our Andrew Hope rentals starting spring of 2017. We will be sending out more notices as we get closer to the construction start date.



Indian River Playground

The City of Sitka will be removing the playground between Andrew Hope St. and Peter Simpson Rd. during October.

Please do not let your children play in the area.



CALENDAR OF EVENTS

October 15th
Alaska Day Ball 7pm
Herring Centennial Hall

October 18th -
Alaska Day

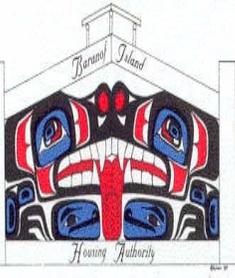


October 29th
Stardust Ball 7pm
Herring Centennial Hall

October 31st
Halloween



October
2016



422 Kaagwaantaan

\$285,000

New Construction!

- 2 Bedrooms - 1.5 Bathrooms
- +/- 1,294 sq. ft. living
- +/- 2,731 sq. ft. lot
- Energy Efficient
- Electric Heat Pump
- Designated Parking Space
- Views of the Channel & Mountains
- Close to Town, Schools, & Stores
- Downtown historical village neighborhood

Baranof Island Housing Authority
245 Katlian Street - 747-5088
bihasitka.org



Going into the Holiday Seasons we want to remind Monastery residents that they are welcome to use the common area whenever it is available. If you are planning a special get-together with family and friends feel free to reserve the room for the evening. Please call 747-5088 for more details.

Pumpkin and Cream Cheese Muffins

Ingredient

- 8 oz. cream cheese
- 3 eggs
- 2½ c. sugar
- 2½ c. flour
- ¼ c. pecans
- 3 tbsp. butter
- 2½ tsp. cinnamon
- ½ tsp. salt
- 2 tsp. baking powder
- ¼ tsp. baking soda
- 1¼ c. solid-packed pumpkin
- ⅓ c. vegetable oil
- ½ tsp. vanilla extract

Directions

1. Heat oven to 375 degrees F. Lightly coat two 12-cup standard muffin tins with oil and set aside.

Mix the cream cheese, 1 egg, and 3 tablespoons sugar in a small bowl and set aside. Toss 5 tablespoons sugar, 1/2 cup flour, pecans, butter, and 1/2 teaspoon cinnamon together in a medium bowl and set aside. Combine the remaining sugar, flour, salt, baking powder, baking soda, and remaining cinnamon in a large bowl. Lightly beat the remaining eggs, pumpkin, oil, and vanilla together in a medium bowl. Make a well in the center of the flour mixture, pour the pumpkin mixture into the well, and mix with a fork just until moistened. Evenly divide half of the batter among the muffin cups. Place two teaspoonful's of cream cheese filling in the center of each cup and fill with the remaining batter. Sprinkle some of the pecan mixture over the top of each muffin and bake until golden and a tester, inserted into the muffin center, comes out clean -- 20 to 25 minutes. Cool on wire racks.

