

October  
2016



## **CALENDAR OF EVENTS**

November 4th-6th— Whalefest

November 6th—Daylight Saving Ends

November 11th—Veterans Day

THANK YOU  
Honoring all that Served  
BIHA will be closed

November 24th—Thanksgiving Day  
BIHA will be closed  
November 24th-27th



### **Indian River Playground**

For the safety of our residents, the City and Borough of Sitka (CBS) will be removing the existing play structures at Indian River Playground. The park will return to natural greenspace in the near future. Recently CBS undertook the playground safety audit, based on the Consumers Production Safety Commission's Public Safety Handbook NO. 325-2008 (Federal Guideline) the American Society of the Testing and Material F1487-07 (National Voluntary Standard). Indian River Playground was determined to be uncompliant based on the lack of access for maintenance and management. Constructed by the Indian River Development Project in 2000, the playground closed July 21, 2016.

The Playground at 100 Indian River Road is open to the community. The Playground hours are 9am to 9pm.

### **Public Service Announcement:**

The City and Borough of Sitka Water Department will be conducting annual flushing of the distribution mains October 30<sup>th</sup> through November 9<sup>th</sup>. This routine maintenance activity may cause localized low water pressures and/or cloudy water in sections of the community for short periods of time. If your water is cloudy, run your cold water line until it clears up.

Schedule:

Downtown including Lincoln, Monastery and Verstovia Street neighborhoods –

November 1<sup>st</sup>- 3<sup>rd</sup>

Edgecumbe Drive – November 4<sup>th</sup>

Halibut Point Road – November 7<sup>th</sup>

Sawmill Creek Road – November 8<sup>th</sup>

Japonski Island – November 9<sup>th</sup>

Thank you for your patience. The City and Borough of Sitka apologizes for any inconvenience this may cause. Please call Public Works at 747-1806 with questions or concerns.

### **Tribal Rehabitaion:**

BIHA has a limited amount of funding available for the repair of homes owned by enrolled citizens of the Sitka Tribe of Alaska (STA), Alaska Natives, and American Indians.

Through utilization of NAHASDA funds, and leveraging funds from other sources whenever possible, BIHA hopes to improve the quality of life and the condition of housing occupied by eligible applicants living in Sitka. Please call or visit bihasitka.org for more information.

### **Closing Cost Assistance:**

The Closing Cost Assistance program has been developed to assist qualified, low income families to obtain affordable housing by offering funds to assist with payment of the amount necessary to pay the costs associated with closing a conventional or leveraged mortgage loan.

BIHA has a limited amount of funding available for closing cost assistance for resident (Sitka area) Alaskan /American Indian families earning less than 100% of the area Median Family Income. Please call or visit bihasitka.org for more information.

October  
2016

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.

## 298 Kaagwaantaan

**\$369,000**

### New Construction!

3 Bedrooms - 1 Bathrooms  
+/- 1,200 sq. ft. living  
+/- 4,424 sq. ft. lot  
Energy Efficient  
Electric Heat Pump  
Parking on-site  
Views of the Channel &  
Mountains  
Close to Town, Schools, & Stores  
Downtown historical village  
neighborhood



## 313 Peterson Avenue

**\$125,000**

AS IS

+/- 7,800 sq ft lot

Baranof Island Housing Authority

245 Katlian Street - 747-5088

bihaitka.org

## Pecan Squares

### Ingredients

#### Crust:

1 1/4 pounds unsalted butter, room temperature  
3/4 cup granulated sugar  
3 extra-large eggs  
3/4 teaspoon pure vanilla extract  
4 1/2 cups all-purpose flour  
1/2 teaspoon baking powder  
1/4 teaspoon salt

#### Topping:

1 pound unsalted butter  
1 cup good honey  
3 cups light brown sugar, packed  
1 teaspoon grated lemon zest  
1 teaspoon grated orange zest  
1/4 cup heavy cream  
2 pounds pecans, coarsely chopped

### Directions:

Preheat the oven to 350 degrees F. For the crust, beat the butter and granulated sugar in the bowl of an electric mixer fitted with a paddle attachment, until light, approximately 3 minutes. Add the eggs and the vanilla and mix well. Sift together the flour, baking powder, and salt. Mix the dry ingredients into the batter with the mixer on low speed until just combined. Press the dough evenly into an ungreased 18 by 12 by 1-inch baking sheet, making an edge around the outside. It will be very sticky; sprinkle the dough and your hands lightly with flour. Bake for 15 minutes, until the crust is set but not browned. Allow to cool. For the topping, combine the butter, honey, brown sugar, and zests in a large, heavy-bottomed saucepan. Cook over low heat until the butter is melted, using a wooden spoon to stir.

Raise the heat and boil for 3 minutes. Remove from the heat. Stir in the heavy cream and pecans. Pour over the crust, trying not to get the filling between the crust and the pan. Bake for 25 to 30 minutes, until the filling is set. Remove from the oven and allow to cool. Wrap in plastic wrap and refrigerate until cold. Cut into bars and serve

Thanksgiving with ease. Dip half of each square in chocolate to make them extra indulgent.

