



Sandstone Housing
Church Rock Estates
 29 Indian Village Blvd. P.O. Box 1366
 Church Rock, NM 87311 1-800-795-3272 (Voice) or 1-202-720-3682 (TDD)
 Phone: (505) 297-3102/3103 Fax: (505) 297-3104



november

SUN	MON	TUE	WED	THU	FRI	SAT
					1 Rent Due	2
3 	4 	5 Vote	6	7	8	9
10	11 Rent Late 	12	13	14	15	16
17	18 	19	20	21	22	23
24	25 	26	27	28 THANKSGIVING DAY 	29 BLACK FRIDAY 	30

Just a friendly reminder:

- Be sure to set your clocks back an hour on Nov. 03, 2019.
- Election Day is Nov. 05, 2019.
- Office will be Closed Nov. 11, 2019 in observance of Veterans Day.



- Office will be Closed on Nov. 28 and Nov. 29, 2019 in observance of Thanksgiving.

Office Hours:
 Monday-Friday
 8:00 am-5:00 pm
Emergency Hot-Line:
 1-866-780-1748

GIVE THANKS

Office Staff:

- Compliance Manager
Carmelita Estitty
- Property Manager
Antonette Robinson
- Maintenance Supervisor
John Brieno
- Maintenance
Robert Begay
- Derek Tolino



May your harvest
 BE FILLED
 with thanksgiving
 And Joy

Gingery Sweet Potato Pie -countryliving.com

- Ingredients:**
- | | | |
|-------------------------------------|---------------------------------|------------------------------|
| 2 lb. small sweet potatoes | 2 tsp. grated fresh ginger | 1/4 tsp. kosher salt |
| All purpose flour, for work surface | 1/2 c. packed light brown sugar | 2/3 c. sour cream |
| 1 all-purpose pie crust | 1/2 c. granulated sugar | 1/2 c. heavy cream |
| 3/4 c. whole milk | 1/2 tsp. ground cinnamon | 2 tbsp. confectioner's sugar |
| 3 large eggs | 1/4 tsp. ground allspice | 1/2 tsp. vanilla extract |



Directions:

Preheat oven to 400 degrees F. Prick potatoes all over with a fork. Place on a rimmed baking sheet & roast until tender, 60-65 mins. Let cool. Meanwhile, on a lightly floured work surface, roll dough to a 13-inch circle. Transfer dough to a 9-in pie plate & trim to a 1-in overhang. Tuck overhang under & crimp edges with your fingers or a fork. Freeze for 15 mins.

Line dough with parchment paper, leave an overhang, & fill with dried beans or pie weights; place on a rimmed baking sheet. Bake, until edges start to look dry, 10-12 mins. Remove parchment & beans. Bake until crust is set & pale in color, 8-10 mins more. Reduce oven to 350 degree F.

When potatoes are cool enough to handle, discard the skin & mash flesh until smooth in a bowl (you should have about 2 1/4 cups). Add milk, eggs, & ginger & whisk to combine. Add light brown sugar, granulated sugar, cinnamon, allspice & salt & whisk until smooth. Pour into partially baked crust. Bake until filling is just set & surface starts to look dry & cooked, 55-60 mins. Transfer pie to a wire rack; cool to room temperature.

Whisk together sour cream, heavy cream, confectioner's sugar & vanilla with an electric mixer on medium speed until soft peaks form, 1-2 mins. Spread on pie or serve alongside.



happy
THANKSGIVING