

Two years!

It is hard to believe that Occupied Properties added the management of seven low income housing projects to their portfolio just two years ago in January. There has been a lot of change in two years which required hard work. Here's a look at what has been accomplished in two short

- ◆ 56 units renovated! Welcome to our new tenants and we appreciate you making our properties your home.
- ◆ New roofs at Carrabec Park & Valley Brook Village
- ◆ Over 200 trees removed from the grounds at Valley Brook Village. This will cut down on the moss and debris on the new roofs
- ◆ New water treatment systems at Covered Bridge Apartments and Lincolnville Village Apartments
- ◆ New Septic Pumps at Carrabec Park and Valley Brook Village
- ◆ Hundreds of new toilets, sinks, smoke detectors & appliances

We thank all of our tenants for helping to make our properties safe, affordable homes. And we appreciate your support as we continue with more upgrades in the weeks, months and years to come.

Non of this would be possible without great staff and sub-contractors. Please thank them the next time you have a chance.



It is **NEVER** okay to disconnect smoke detectors from the wall. The hardware must be plugged in at all times even when changing the battery.

We suggest you change the battery at each daylight savings time. **The next one is this Sunday, March 10th!**



Winter - Spring 2019 Newsletter

Telephone #: 207-265-4006

Fax: 888-511-0927

Email: office@occupiedproperties.com

The office is open

MONDAY — THURSDAY 9am—4pm

excluding holidays

OUR OFFICE WILL BE CLOSED ON THE FOLLOWING DATES:

⇒ Thursday, May 9th—TRAINING

⇒ Monday, May 27th—Memorial Day

If you are dropping rental payments or documents at the Kingfield office and we've missed you due to an appointment or we have stepped out for lunch, please place your items in the house mailbox located to the left of the front door. Thank you!

ROUTINE MAINTENANCE

All requests for maintenance should be called into the office at 265-4006 or emailed to office@occupiedproperties.com. All after hours emergency calls should be placed to our office at 265-4006. Please follow the prompts, and if you get our voice mail, leave a DETAILED message.

As always, if you have a life threatening emergency, dial 911!

Dog licensing

Dog licenses expired 12/31/18. The State of Maine requires that all dogs 6 months of age and older be licensed no later than 1/31/18. **Please ensure this is done with your town and mail a copy of the license to our office ASAP! This applies to ALL DOGS even if your dog is an assistance/therapy animal.**

For all tenants at the family projects with "assistance/therapy" animals, we are required to have documentation from your physician or other source stating how the specific pet provides support relative to your disability. For example, does it allow you to work, is it trained to alert you of an oncoming medical condition, etc. Please contact your medical representative and have the letter mailed to us with your license.

AIR CONDITIONERS

It does seem a bit early for this topic, but summer will be here before we know it and we want tenants to be prepared for the glorious summer heat.

Most of our properties have crank out casement windows. These windows do not accommodate regular window air conditioners. **And, it is not okay to retrofit the air conditioner by removing the window or altering it in any way.**

Portable floor model air conditioners are the only solution for casement windows. They are sold at all major retailers including Wal-Mart, Amazon, Home Depot and Lowe's.

Once you have purchased your portable floor model air conditioner, please contact the management office and maintenance will have a piece of plexiglass cut for your window.

SPRING FORWARD

Daylight savings time is upon us, move clocks forward by 1 hour on **Sunday, March 10th.**

The Comfort Food Corner

- 2 TBLS olive oil
- 1 carrot, peeled and chopped small
- 1 medium yellow onion chopped small
- 2 small ribs of celery chopped
- 2 cloves of garlic, chopped
- 3 cups tomato sauce or one 14-oz can—plus 1 8-oz can
- 1 lb. ground beef, pork & veal mix (available at butcher counter)
- 1/2 cup grated cheese of your liking
- 1/2 cup Italian bread crumbs
- 1 large egg, beaten
- 1 tsp parsley
- 1/2 lb spaghetti, broken in half

Spaghetti and Meatball "Stoup"



1. Preheat a medium soup pot over medium heat. Add extra-virgin olive oil, 2 turns of the pan, carrots, onions, celery, garlic and sauté 5 minutes. Add tomato sauce and stock and cover pot. Turn up heat and bring to a fast boil.
2. While soup comes to a boil, mix the ground meat with cheese, bread crumbs, egg and parsley. Roll into 1 1/2- to 2-inch balls.
3. Remove lid from soup and slide balls into soup. Bring back to a boil then stir in spaghetti. Reduce the heat and simmer soup 10 minutes more, until pasta is tender and balls have cooked through. Stir in basil and remove "stoup" from the stove. Serve with bread and your favorite cheese.