

February 2021

Contact Us

Contemporary Housing Alternatives of Florida, Inc.

2675 50th Ave North #123

St. Petersburg, FL 33714

(727) 522-1504

8:00 a.m. – 4:30 p.m.

www.Chafproperties.com

Our Mission

Our Mission is focused on urban revitalization by providing affordable, vibrant multi-family housing for low and moderate-income individuals and families.

Our Values

Contemporary Housing Alternatives of Florida, Inc. has a commitment to excellent customer service, diversity, integrity, respect and teamwork.

THE TIDE

Where CHAF meets community!



Where Affordable Housing Meets Affordable Living

Community Resources

- Achieve the dream of homeownership with Neighborhood Home Solutions. Go to www.nhsfl.org, click on education. Drop down to Homebuyers Education and click to register for the zoom class. The 4-week classes begin February 4, 2021, 6 pm-8 pm. *Tell them CHAF sent you. Classes starts monthly. The following class begins 3/4/21.
- Feeding Tampa Bay offers pick-up meals. To find out dates and times please visit feedingtampabay.org/findfood.
- For information and support with financial, food, shelter, support for adults, children, youth, veterans and military families, older Americans, persons with disabilities along with physical and mental Resources and Crisis Intervention, contact 211 or text your zip code to 898211 (727) 210-4211.

Important Notices

- Face mask/ coverings must be worn in ALL offices until further notice.
- Please make an appointment prior to visiting the Leasing Offices with your property manager.
- Towing: ALL vehicles without permits are subject to tow at owner's expense. Obtain visitors passes prior to overnight visitors
- Trash cans have been placed around communities to keep the property clean. The trash cans are for trash. Please **do not** put your personal garbage in these trash receptacles. Garbage is to be emptied in the dumpsters. Violators could be fined.

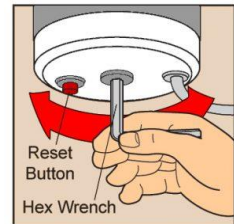


Maintenance Tips

- Regulate your heating and cooling bill by setting your thermostat at one temperature throughout the day. Gradually lower or raise the temperature. High and low spikes in temperature work the system and may increase your electric bill.
- It never fails, your smoke detector battery tends to have a habit of dying in the middle of the night. When your smoke detector chirps it is time to replace the battery. Call in a work order. Do not remove the detector. Smoke detector are protectors. You want the detector to be in place if it is ever needed.
- Organize the items in your freezer. Holding the door open and over-packing the freezer cost dollars. Freezers use a lot of energy to cool, the warm air that is let in could use up more energy.
- Most soft or liquid foods are safe to put in your garbage disposal. If you can feed it to a baby, you are safe to assume that the disposal can handle it. Other foods should go into the trash. Putting items like **meats, ground coffee, pasta, bones, oatmeal, nuts, onion skins, eggshells, trash, potatoe skins, pits and seeds, harsh chemicals, paint, corn husk, shell or gravel** will jam the garbage disposal and cause foul odors to the area. Your garbage disposal is not a trash can. If your disposal is suddenly without power, reset it by pushing the red button on the motor housing under the kitchen sink. Run the disposal after draining the dish water. If you flip the switch and it just hums, locate the hole underneath that allows you to hand crank it free once it has been jammed. You can use a 1/4" alan wrench or garbage disposal tool to free up the jam. Most communities have this tool under their sink.

Steps for Cleaning a Garbage Disposal

- Step 1: Disconnect the power (Turn off).
- Step 2: Clean the splash guard.
- Step 3: Remove any visible food debris.
- Step 4: Pour in baking soda and vinegar.
- Step 5: Grind up ice and salt.
- Step 6: Grind up lemon peels.



Garbage disposal

Reset button



Notes to Residents

CHAF wants your account to remain current. Communication and planning are essential in staying in your housing. Take your housing seriously and consult with your Leasing Office before you are faced with an eviction notice.

AVOID AN EVICTION!!

- Evictions will show up on your background.
- Evictions stay on your public record for up to seven years.
- Evictions can damage your rental and credit history.
- If you have been evicted, it may be difficult to qualify for a new rental if a potential landlord checks your rental history.

Abiding by your rental agreement is the most important thing you can do to avoid being evicted. Your agreement is a legally binding contract, so understanding everything expected of you- from maintenance of your property to noise restrictions and timely rent payment.

CHAF's "Back on Track" Initiative



Contemporary Housing Alternatives of Florida, Inc (CHAF) is continuing the Back on Track initiative that will help residents dealing with the impacts of COVID-19 and the threat of losing their housing. The "Back on Track" initiative will not only provide relief to the residents in our community but will also be an immense help to the many dedicated non-profits who are assisting those suffering due to the impact of COVID-19.

CHAF'S "BACK ON TRACK" INITIATIVE

- CHAF residents facing a delinquent position caused by COVID-19 will be able to earn rental credits through their participation as a volunteer for a local non-profit charity and earn community-service hours. An example would be working with a food bank to assist in their efforts.
- CHAF residents will be able to receive a credit of \$100.00 against their delinquent rental account for each hour of documented community service. This is a meaningful exchange that will help our community and our residents alike.

****Your account must be seriously delinquent.**

****Documentation of how you were affected by COVID-19 is required, such as a *current* letter from employment.**

If you would like to participate in this special opportunity. Please notify Alicea Young your Resident Relations Specialist at ayoung@chafproperties.com.

Remember to take
care
of yourself!

Sometimes you get
so busy
taking care of others
that you forget that
**YOU ARE
IMPORTANT
TOO.**

TAKE CARE



OF YOURSELF



Contemporary Housing
Alternatives of
Florida, Inc.

Delicious as it Looks

This is an easy, one-skillet recipe that is ready in 20 minutes and tastes better than takeout; it is healthier and not greasy. To save time if you do not have leftover rice on hand or do not want to cook a batch, use two pouches of ready-to-serve rice. The shrimp is tender and juicy. I use fresh shrimp, but you can use frozen shrimp that has already been cooked. There's garlic, ginger, green onions, sesame oil, and soy sauce for layers of flavor while peas, carrots, corn, and bits of egg add texture.



Better-Than-Takeout Shrimp Fried Rice



INGREDIENTS:

- 2 tablespoons sesame oil
- 2 tablespoons canola or vegetable oil
- 1-pound medium-large fresh shrimp, cleaned (approximately 15-20 count shrimp)
- 1 cup frozen peas and diced carrots blend (I do not thaw and use straight from the freezer)
- 1/2 cup corn (I use frozen straight from the freezer)
- 2 to 3 garlic cloves, finely minced or [pressed](#)
- 1/2 teaspoon ground ginger
- 3 large eggs, lightly beaten
- 4 cups cooked rice (I use white, long-grain or brown may be substituted. To save time use two 8.8-ounce pouches cooked and ready-to-serve rice)
- 2 to 3 green onions, trimmed and sliced into thin rounds
- 3 to 4 tablespoons low-sodium soy sauce
- 1/2 teaspoon salt, or to taste
- 1/2 teaspoon freshly ground black pepper, or to taste

DIRECTIONS:

1. To a large non-stick skillet or wok, add the oils, shrimp, and cook over medium-high heat for about 3 minutes, flipping halfway through. Cooking time will vary based on size of shrimp, do not overcook. Remove shrimp with a slotted spoon (allow oils and cooking juices to remain in skillet) and place shrimp on a plate; set aside.
2. Add the peas, carrots, corn, and cook for about 2 minutes, or until vegetables begin to soften, stir intermittently.
3. Add the garlic, ginger, and cook for 1 minute, stir intermittently.
4. Push vegetables to one side of the skillet, add the eggs to the other side, and cook to scramble, stirring, as necessary.
5. Add the shrimp, rice, green onions, evenly drizzle with soy sauce, evenly season with salt and pepper, and stir to combine. Cook for about 2 minutes, or until shrimp is reheated through. Recipe is best warm and fresh but will keep airtight in the fridge for up to 5 days or in the freezer for up to 4 months. Reheat gently as desired.

Adapted from [Easy Better-Than-Takeout Chicken Fried Rice](#)