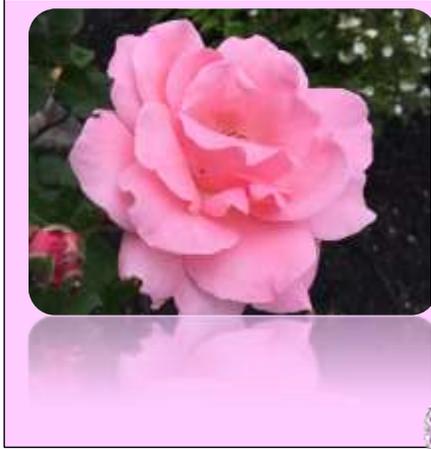


# WHA Community Gardens



Good Job!





# HOUSING TIDBITS

## August 2016 High Rises



**\*Monday August 1<sup>st</sup> - WHA GOES SMOKE FREE\***

**Thursday August 11 WHA office CLOSED for Summer Bash**

**Wednesday August 24<sup>th</sup> Walgreens will be at Midtown 3-3:45 and LeRay 4-430**

**Thursday August 25<sup>th</sup> Walgreens will be at Skyline 3-3:30 and Hilltop 3:45-4:30**

## TENANT OF THE QUARTER

Remember to recognize those who make a difference in your community. This is a great way to show how much you appreciate their efforts in making our communities great. Fill out a nomination form and drop it in the drop box. The chosen Tenant will receive a \$50.00 Walmart gift card! Nominations for Tenant of the 3<sup>rd</sup> quarter are due by August 22<sup>nd</sup>

Please keep in mind that if there are issues with things being broken or not working properly in your area, there is no way for maintenance to know unless you call the work order in. Even if you think someone else may have called it in, please take the time to call it in as well. Thank you!

315-782-1251

**Let us know!**



### Turn Off the Heat

If a pan of oil catches fire, turn off the cooktop — if you can do it safely. Often if you remove the heat source, the fire will go out on its own. On a related note, if the oil starts smoking turn the heat off immediately and keep an eye on it — never try to move a pan that contains hot oil.

### Keep a Lid Nearby

If oil in a pan catches fire, slide the lid from front to back over the pan. With the lid on (and the heat off), you are removing the fire's oxygen source and it'll burn out on its own. Remember to use a metal lid since glass will shatter.

### Never Use Water

Pouring water on a grease fire can cause an explosive effect, spreading the hot oil and fire over a much wider area. You can pour baking soda on a small fire to extinguish it. Take care to only aim for the flames — splashing too much baking soda into the hot oil can result in additional damage.

### Always

Have a good fire extinguisher and/or fire blanket nearby. If you choose to utilize a fire extinguisher, make sure it has a Class B rating. Class B is designed for fires started by flammable liquids: grease, kerosene, oil or gas. Some fire extinguishers are rated Class K; these are especially effective against cooking oil fires — think K for "Kitchen!" Fire blankets are helpful to put out a fire quickly by just laying the blanket over the pan. They are also handy for putting out fires that have spread to clothing or other areas of the kitchen.

### Call 9-1-1

If it is not safe to try and put out the fire using any of the methods above, quickly and safely get out of the house and call 911