

November  
2020

NELLIS INSIGHTS



HUNT MILITARY COMMUNITY

Please go to our NFH Facebook for Community Information & Updates

Go to:

<https://www.facebook.com/NellisFamilyHousing/>

**NFH Office Contact Information M-F 0800—1700**

- ◆ 4601 Richard Kising Drive Las Vegas, NV 89115
- ◆ Office Email Address: [nellisleasing@huntcompanies.com](mailto:nellisleasing@huntcompanies.com)
- ◆ Office Phone Number (702) 677-3660 **\*\*Please leave a message so we may return your call\*\***
- ◆ Leasing Office Phone Number (702) 534-4577

**RSS Direct Phone Numbers**

- ◆ Nellis Terrace: Patrick Clark (725) 230-4060
- ◆ Landings I: Marilyn Bell (725) 230-4054
- ◆ Landings II: Cee Cee Donnelly (725) 230-4069

**Routine Work Orders Go To:** <https://www.rentcafe.com/residentservices/nellis-afb-family-housing/userlogin.aspx>

**Work Orders Emergency** (702) 677-3661

**Self Help** 5040 Brown Lane Las Vegas, NV 89115 (702) 643-6800

## Gratitude is the Best Attitude

AHHH, the Holidays, the turkey, the pumpkin pie, family in town, the baking, cleaning and entertaining, can sometimes lead to stress and it sucks the joy right out of the very reason we look forward to this wonderful time of the year. With the holidays upon us, we'd like to take this opportunity to reflect on our gifts - We have a wonderful community of neighbors. Keep in mind those who may be alone on the holidays and find ways to include them. There are opportunities small and large to better someone's holiday - sponsor a child from a giving tree, make a donation at the food bank, be extra kind & patient to the cashier when buying groceries for your holiday feast. These random acts of kindness are some of many ways to celebrate Thanksgiving!

## Our President's Message



As the end of the year rapidly approaches, HMC will spend November honoring our veterans and their families. November 11th is an important day for us to pay tribute to those who have served our country. In honor of this, we launch our 2nd annual "30 Days for 30 Families"

initiative. We are asking for you to submit stories of veterans which we will feature across our social media platforms throughout the month. These powerful stories are being collected and will be placed in a commemorative book. November and the Thanksgiving season gives us all a chance to pause and count our blessings. At HMC we remain very thankful for the families who live within our communities and for the opportunity to serve you. We were particularly moved by everyone's generosity in October as our Helping Hands program gathered food for more than 36 Food Banks throughout the country. Our heartfelt thanks to you and your families

Sincerely,

John Ehle, President

Hunt Military Communities

## Employee of the Month

### Congratulations to **CeeCee Donnelly**

**NFH Resident Service Specialist**

**Fun Facts about Cee Cee** (1) I attempted to play rugby...attempted. Just once while stationed at Kadena AB, I was sore for a week. (2) I hide my snack and treats at the bottom of the fruit bowl, no one looks there.

**What CeeCee loves about her job:** Staying connected to the military community post retirement. I miss being a service member, continuing to meet, interact and assist military families helps me stay connected.



## Important Reminder!

### TEST YOUR OVEN

Turkey Time is fast approaching. Please take a moment to test your oven this week. We don't want anyone's Thanksgiving dinner to be delayed due to long que of emergency calls for ovens.



[HuntMilitaryCommunities.com](http://HuntMilitaryCommunities.com)



# NOVEMBER

| Sunday | Monday             | Tuesday | Wednesday | Thursday                           | Friday | Saturday |
|--------|--------------------|---------|-----------|------------------------------------|--------|----------|
| 1      | 2                  | 3       | 4         | 5                                  | 6      | 7        |
| 8      | 9<br>Bulk Pick Up  | 10      | 11        | 12                                 | 13     | 14       |
| 15     | 16                 | 17      | 18        | 19                                 | 20     | 21       |
| 22     | 23<br>Bulk Pick Up | 24      | 25        | 26<br>Office & Self Help<br>Closed | 27     | 28       |
| 29     | 30                 |         |           |                                    |        |          |
|        |                    |         |           |                                    |        |          |

## Important Safety Tips

**Propane and charcoal BBQ grills should only be used outdoors.**  
 >The grill should be placed 15 ft. away from the home, and out from under eaves and overhanging branches.  
 >Keep children and pets at least three feet away from the grill area.  
 >Keep your grill clean by removing grease or fat buildup from the grills and in trays below the grill.  
 >Never leave your grill unattended.

### CHARCOAL GRILLS

>There are several ways to get the charcoal ready to use. Charcoal chimney starters allow you to start the charcoal using newspaper as a fuel.  
 >If you use a starter fluid, use only charcoal starter fluid. Never add charcoal fluid or any other flammable liquids to the fire.  
 >Keep charcoal fluid out of the reach of children and away from heat sources.  
 >There are also electric charcoal starters, which do not use fire. Be sure to use an extension cord for outdoor use.  
 >When you are finished grilling, let the coals completely cool before disposing in a metal container.

### Prevent a Turkey Fryer Fire



Did you know?

Thanksgiving is the peak day for home cooking fires.

When you fry foods, you increase the risk of a cooking fire.

- Keep in mind the potential dangers of deep frying a turkey:
- Turkey fryers can easily tip over spilling hot oil across a large area. Use your turkey fryer only outdoors on a sturdy, level surface well away from things that can burn. Make sure to have a "3-foot kid- and pet-free zone" around your turkey fryer to protect against burn injuries.
  - An over filled cooking pot will cause oil to spill over when the turkey is placed inside. Determine the correct amount of oil needed by first placing the turkey in the pot with water.
  - A partially frozen turkey will cause hot oil to splatter. Make sure your turkey is completely thawed before you fry it.
  - Turkey fryers can easily overheat and start a fire. Check the temperature often with a cooking thermometer so the oil won't overheat.
  - The pot, lid and handles of a turkey fryer can get dangerously hot and cause burn injuries. Use long cooking gloves that protect hands and arms when you handle these items.

For more information and free fire-safety resources, visit [www.usfa.fema.gov](http://www.usfa.fema.gov).



[HuntMilitaryCommunities.com](http://HuntMilitaryCommunities.com)

