

# BRIEFLY SPEAKING

LOUISVILLE METRO HOUSING AUTHORITY EMPLOYEE NEWSLETTER



January/February/March 2009



## COLD WEATHER ADVICE

### LOOKING BACK AND MOVING FORWARD

A MESSAGE FROM TIM BARRY,  
LMHA EXECUTIVE DIRECTOR

I want to take advantage of this opportunity to acknowledge your hard work and efforts throughout 2008. Each of you plays an invaluable role in the overall operations of our agency. Thanks to your support and dedication, LMHA continues to provide the level of service to our residents that has become the hallmark of our agency. I appreciate what you do.

As we move forward in 2009, LMHA is embarking on a GREEN initiative that will not only positively affect LMHA's bottom line (meaning money saved), but also enable our agency to become a more environmentally friendly community partner. Beyond the economic, environmental and health benefits of our greening efforts, your support and cooperation will allow LMHA to become a leader among affordable housing providers.

One of the first steps we've taken is participating in the Mayor's "Kilowatt Crackdown" competition. LMHA entered Avenue Plaza in this year-long competition designed to show businesses how "going green saves green." Over the next several months a variety of steps will be taken to reduce the energy consumption at the Avenue Plaza building; however, please know that our intention is to replicate many of these initiatives agency-wide in the near future.

As we move forward with our GREEN initiative, I hope I can count on your on-going support. Small things like remembering to use the recycle bins, being mindful of any unnecessary usage of paper or turning off lights, will go a long way towards achieving our goals. Together, I know we will be successful. GO GREEN!

Briefly Speaking is a bi-monthly employee newsletter published by the Public Information Office (PIO) for the LMHA. For more information contact Vikki Stone, PIO officer, (502) 569-3421 or [vstone@lmha1.org](mailto:vstone@lmha1.org). Executive Director: Tim Barry; Deputy Executive Director – Operations: Will Seay; Deputy Executive Director – Finance: Wavid Wray; Website: [www.LMHA1.org](http://www.LMHA1.org)

No matter how many times we go through it, each winter presents its own unique challenges. Whether it's freezing temperatures or snow and ice, there are several steps you can take to prepare for and contend with cold weather.

According to Louisville Metro Emergency Management Agency Director Doug Hamilton, all emergency preparation begins with the same four steps "Be aware, be prepared, have a kit and make a plan."

**Be Aware** - listen to a weather radio, or local radio or television station to stay informed about temperature changes.

**Be Prepared** - before traveling:

- Plan your travel
- Check the weather
- Have road condition phone numbers handy
- Carry a Winter Storm Survival Kit
- Keep the gas tank near full to avoid ice in the tank and fuel lines
- Avoid traveling alone
- Let someone know your timetable and route

**Make a kit** - a good automobile Winter Safety Kit includes: cell phone and charger, blankets, flashlight and extra batteries, first-aid kit, knife, high-calorie non-perishable food, bottled water, extra clothing to keep dry, tissues and paper towels, a small can and waterproof matches to melt snow for drinking water, sack of sand or cat litter for traction, shovel, windshield scraper and brush, tool kit, tow rope, battery booster cables, water container compass and road maps.

**Make a plan** – at home and work plan ahead for winter storms by having these items on hand:

- Flashlight and extra batteries
- Battery-powered NOAA weather radio
- Extra food and water
- Can opener
- Extra medicine and baby supplies
- First aid kit
- Heating fuel
- Emergency heat source
- Fire extinguisher
- Smoke alarm

## STAFF UPDATE

### New Hires

#### Full-Time

Ramona Brewer  
Senior Social Worker – Special Programs

Kristopher Brown  
Housing Inspector - Vine Street

Kimberly Goodin  
Accountant I - Finance

Cecilia Kelly  
Property Manager II - Bishop Lane Plaza

Sherian McLendon  
Senior Social Worker - Special Programs

Jill Schloemer  
Construction Manager - Construction Admin.

Calvester Swain  
Program Manager - Construction Admin.

Robert Tufaro  
Exterminator - Extermination

Hollie Willingham  
Senior Social Worker – Special Programs

#### Temporary to Full-Time

Barry Bradshaw  
Maintenance Worker I - Dosker Manor

Christopher Laird  
Maintenance Worker I - Sheppard Square

Anthony Warren II  
Maintenance Worker I - Avenue Plaza

Terral Sowell  
Maintenance Worker I - Sheppard Square

### Temporary

Mary McDonald  
Tutor - Special Programs

### Promotions

Billy Ellis  
Maintenance Worker III - Bishop Lane Plaza

Juan Hunter  
Assistant Regional Director - Operations

William Keltee  
Maintenance Worker III - Sheppard Square

LaShonda Moore  
Maintenance Worker III - Iroquois Homes

### Retirements

Frank Anderson III  
Maintenance Worker III - PG&E

Sandra Schardein  
Senior Social Worker - Vine Street

### Resignations

Raymond Atkinson  
Maintenance Worker IV - Beecher Terrace

Svetland Chipiga  
Housing Clerk Typist - Vine Street



# HAPPY BIRTHDAY TO:

**January (belated)**  
Mary Arthur-Brown, Vine Street  
Anna Burks, Beecher Terrace  
Janice Burns, Executive  
Emma Carey, Beecher Terrace  
Myrna Cunningham, Executive  
Douglas Downs, Iroquois Homes  
Dan Farrell, Family Investment Center  
Dana Gibson, Auto/Grounds  
Kevin Graves, Extermination  
John Groves, Safety & Investigations  
Kenneth Heacox, Lourdes Hall  
Fred Huber IV, HVAC  
David Jameson, Vine Street  
Frances Jones, Vine Street  
Valerie Leslie, Beecher Terrace  
Scott Nalley, HVAC  
Garry Nevitt, Iroquois Homes  
Arthur Osterhage, Iroquois Homes  
William Slemmons Jr., HVAC  
Gilbert Smith, Regional Maintenance  
Terral Sowell, Auto/Grounds  
Willie Stephens, HVAC  
Dayrel Wade, Lourdes Hall  
Anthony Warren II, Avenue Plaza  
Teresa Williams, Vine Street

**February (belated)**  
Chester Brewer, Finance  
Jeffrey Carter, Lourdes Hall  
Chyna Eda, Occupancy  
Quanda Ellis, Dosker Manor  
Alan Farley, Construction Admin.  
Aurelia Hensley, Vine Street  
James Johnson Sr., LHS  
Ashley Jones-Richardson, Finance  
Joycelyn Kinnaird, Vine Street  
Kelvin Kirby, Bishop Lane Plaza  
Geraldine Livers, Vine Street  
Mike Lyall, Construction Admin.  
LaShonda Moore, Iroquois Homes  
Mary Nichols, Vine Street  
Pat Packer, Personnel  
Jeff Ralph, Finance  
Belinda Southard, Lourdes Hall  
Reginald Spinks, Avenue Plaza  
Terry Steiden, Beecher Terrace  
Sheri Tyus, Vine Street  
Frank Young, Dosker Manor

**March**  
Joyce Babb, Personnel  
Carlo Hayes, Iroquois Homes  
William Keltee, Sheppard Square  
Mike Loughmiller, Purchasing  
Sherian McLendon, Vine Street  
Timothy Montgomery, Vacancy Prep.  
Cherica Pruitt, Vine Street  
Sean Sands, Dosker Manor  
Marlon Smiley, Parkway Place  
Shari Wells, Finance  
Adrain Wilson, Auto/Grounds  
Wavid Wray, Finance  
James Wright, Purchasing

## GREEN NOTES

### B.Y.O.B. (bring your own bag)

Try using reusable shopping bags made from materials that won’t harm the environment (they are sold at grocery and retail stores like Kroger and Wal-Mart). According to environmental experts, plastic bags buried in landfills may take up to 1,000 years to break down, and the American Forest and Paper Association reports that in the U.S. alone 10 billion paper grocery bags were used in 1999 (millions of trees are cut each year to make them). So the next time the grocery clerk asks you if you want paper or plastic, say neither I brought my own!



# ARE YOU PUZZLED?

See if you can figure out the answers to the following brain teaser questions. The deadline for submission is March 20, 2009. What’s in it for you, another great prize of course. Good Luck!

**Instructions: Place your answer on the blank line that follows each question.**

1. What can run but never walks, has a mouth but never talks, has a head but never weeps, has a bed but never sleeps? \_\_\_\_\_
2. What object has keys that open no locks, space but no room, and you can enter but not go in? \_\_\_\_\_
3. What eats rocks, levels mountains, rusts metal, pushes the clouds across the sky, and can make a young man old? \_\_\_\_\_
4. No sooner spoken than broken. What is it? \_\_\_\_\_
5. Who spends the day at the window, goes to the table for meals and hides at night? \_\_\_\_\_

Submitted by:

Name \_\_\_\_\_ Dept. \_\_\_\_\_

**Please make a copy of your completed puzzle, and send it to Vikki Stone in the Executive Dept. by March 20, 2009.** The prize winner will be drawn from the correct entries. If you would like to submit any puzzles or brain teasers for future consideration, please send them via e-mail to [vstone@lmha1.org](mailto:vstone@lmha1.org).

**The winner of the November/December 2008 puzzler is Sean McCall, Vacancy Prep. Congrats Sean, stop by Executive at your convenience to pick up your prize.**

**Answers to the November/December 2008 puzzler: (1) aroma (2) trout (3) thrift (4) oregano (5) typist (6) yummy (7) cardiac (8) toast (9) xerox (10) teapot (11) lapel and (12) trust**



## TASTY TIDBITS

Submitted by **Cornelia Oldham, Info. Tech.**

### Beef Stew

- 2 tablespoons all-purpose flour
- 1 lb. beef or pork stew meat
- 2 tablespoons cooking oil
- 3 1/2 cups V-8 juice cocktail
- 1/2 cup chopped onion
- 2 teaspoons instant beef bouillon granules
- 2 cloves of garlic, minced
- 1/2 teaspoon each - dry basil and dried thyme (crushed)
- 2 1/4 cups peeled and cubed potatoes
- 2 cups sliced carrots
- 1 cup sliced celery

Put flour in a plastic bag and add meat cubes a few at a time, shaking to coat. In a large saucepan or dutch oven brown meat, half at a time in hot oil. Drain on paper towel. Return meat to saucepan. Add juice cocktail, onion, bouillon, garlic, basil and thyme. Bring to a boil, then reduce heat. Cover and simmer 1 to 1 1/4 hours for beef (30 minutes for pork) or until tender. Add potatoes, carrots and celery. Cover, simmer 30 minutes more. Skim fat before serving.

**Crockpot Directions:** Prepare and brown meat. Layer vegetables in bottom of cooker, sprinkle seasonings and then add meat. Pour 2 1/2 cups of vegetable juice cocktail over meat. Cook 10 to 12 hours on low heat until tender.



## SALUTE TO SERVICE (JANUARY – MARCH)

**35 years**  
(2/2009) Fred Dillon, Beecher Terrace

**30 years**  
(2/2009) Cheryl Butler, Info. Tech.  
(3/2009) Diane Lindsey, Operations

**25 years**  
(2/2009) Ron Sharp, Purchasing  
(2/2009) Thomas White, Beecher Terrace  
(3/2009) Michael Loughmiller, Purchasing  
(3/2009) Cynthia Penick, Occupancy

**20 years**  
(1/2009) John Keen, Jr., Parkway Place  
(2/2009) Myrna Cunningham, Executive  
(2/2009) Mike Lyall, Construction Admin.

**15 years**  
(1/2009) Rosemary Bissinger, Vine Street  
(1/2009) Anna Burks, Beecher Terrace  
(1/2009) Theiron Jackson, Lourdes Hall  
(1/2009) Yolanda Mucker-Pugh, Beecher Terrace  
(3/2009) William Norris, Region I

**10 years**  
(3/2009) Bonita Jackson-Bowen, Vine Street

**5 years**  
(2/2009) Jermaine Taylor, Auto/Grounds  
(3/2009) Marlon Smiley, Parkway Place

**The following employees “Salute to Service” recognition was previously omitted:**

- Will Seay, Operations – 25 Years
- Eric Talbott, Info. Tech. – 15 Years
- JeRoy Hayden, Beecher Terrace – 10 Years
- Emma Robinson, LHS – 10 Years
- Fred Huber, HVAC – 5 Years
- Robert Lee, Sheppard Square – 5 Years