Office Hours: 8:00-11:30 a.m. (M-F) 1:00-4:30 p.m. (M-Th)

Phone: 256-6663

December 2025

West Plains Housing Authority



Just for Fun.....

What does Santa's cat want this season? Some new Claus.

What never eats at Christmas?

The turkey, it is usually stuffed.

What do you get if you cross mistletoe and a duck?

A Christmas Quacker.

What kind of bug hates the holidays?

A humbug.

Who gives presents to sharks?

Santa Jaws.

What do you get when you eat your tree decorations?

Tinsilitis.

How does a snow globe stay in shape?

It does a lot of shaking!

What do you call a snowman who throws a tantrum?

A meltdown!

What falls in winter, but doesn't get hurt? Snow!



WPHA sends wishes for a joy filled holiday season and a peaceful new year to each of you. Merry Christmas and a Happy New!



Reminders from the Office

- Do not attach Christmas decorations to houses or trees.
- Remove water hoses from outside faucets for the winter.

Dates to Remember:

- Friday, December 5th is the last day to pay rent without a penalty. Payments may be left in the drop box any time.
- WPHA offices will be closed on Wednesday, Thursday and Friday, December 24, 25 and 26, for Christmas and Thursday, January 1 for New Year's Day.



WPHA Staff

Mandy, Executive Director / HR Brenda, Deputy Director Stacie, Housing Specialist Desirae, Housing Clerk Sandra, Section 8 Coordinator Nina, Financial Operations Specialist Jerry, Resident Initiative Coordinator



Easy Fudge

3 cups semi-sweet chocolate chips 18 oz.

14 ounces sweetened condensed milk pinch salt

 $\frac{1}{2}$ to 1 cup chopped nut optional 1 $\frac{1}{2}$ teaspoons vanilla

Prepare a 9 X 9 or 8 X 8 baking pan by lining with parchment paper or wax paper.

In heavy saucepan melt chips, sweetened condensed milk, and salt over low heat. Stirring frequently until melted and combined.

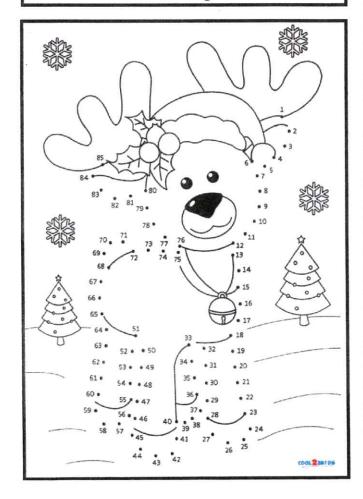
Remove from the heat. Stir in vanilla. Add nuts if desired.

Spread evenly into a wax paper lined pan.

Chill 2 hours or until firm.

Turn fudge onto cutting board, peel off paper and cut into squares.

Store covered in the refrigerator.





Caramel Corn

6-8 quarts Popped corn

2 cups brown sugar

2 sticks margarine or butter

½ cup Karo light syrup

1 tsp. salt

1 tsp. vanilla

½ tsp. baking soda

Mix margarine or butter, Karo syrup, brown sugar and salt in a 2-quart pan; boil 5 minutes. Stir constantly. Remove from heat then add vanilla and baking soda. Pour over popcorn in roaster and mix. Bake for 1 hour at 225 degrees. Stir every 15 minutes.



BEDS BELLY BLITZEN CAP CHILDREN CHIMNEY CLATTER CLEMENT COMET CREATURE CUPID DANCED DANCER DASHER DIMPLES DONDER HOUSE KERCHIEF LAWN MOON MOORE MOUSE NAP NESTLED PIPE PRANCE REINDEER SASH SLEIGH SNOW SOOT ST. NICHOLAS STOCKINGS SUGAR-PLUMS TOYS

VIXEN

'Twas the Night Before Christmas

DIRECTIONS: Find and circle the vocabulary words in the grid. Look for them in all directions including backwards and diagonally.

C В Z В Z H S E Z S N F S D D Z B 0 L B Z B D D G Q S G E D S S G E E B Ε



LHEMEHBIE	s Word Scramble
ASTNA CALSU	CONTROL OF STATE AND ADDRESS O
EGRNIGRABDE	PRLDHUO
DCYNA NCEA	THO CALHOTCEO
DEUIYTEL	ONHTR OEPL
ADECRN	LGTLIDHECNA
ARTWHE	EZIBNTL
INPTSITEOA	OCMTE
EALGN	FREAICPEL
SKIR RKGNEIL	TMLSIEOTE
WSEI MNE	EPEPRTNPIM
GEGNGO	IEICLC
AONMETNR	GEJLNI LBSLE
MNRAEG	TSKCIGON
NSMWNAO	UCTEHSNTS
ONLE	RDE
EGERN	WIOLGLDO