



**JENNINGS HOUSING AUTHORITY  
NEWSLETTER 2026**





EMILY AUCOIN 04/05  
 RUBY GANT 04/18  
 CHRISALEE JONES 04/29  
 DAVID MCFARLAIN 04/17  
 DE'ONEA EDWARDS 04/1  
 KOHEN YOUNG 4/8  
 MAKHI JOSEPH 4/12  
 KAYLEE REED 4/19



CASSANDRA RUBIN 04/25  
 MICH SCHRECKENGOST 04/26  
 ALISA SCOTT 04/19  
 KHAILA SINEGAL 04/10  
 DONALD THIBODEAUX 04/23  
 ANDREI TORREZ 04/07  
 JAMIE TRAMEL 04/24  
 CHRISTINE WALDEN 04/29



EMMALEE NEWMAN  
 302 South St.

JETYRENEE WILLIAMS  
 1001A McKinley Ext.

DRELYN  
 VALLEIGH  
 JLEIGH  
 JERSEY

**ATTENTION :**  
**TO ALL**  
**RESIDENTS....**  
**CHILDREN THEY CAN NOT**  
**PLAY IN THE PARKING LOT,**  
**SIT, LEAN, OR PUT ANY**  
**OJBECTS ON ANY TENANTS**  
**VECHICLES ON THESE**  
**JHA PROPERTIES ALL SITES**  
**THIS WILL NOT BE**  
**TOLERATED!!!**  
**ADULT SUPERVISION IS**  
**REQUIRED AT ALL TIMES**  
**FOR YOUR CHILDREN.**

**MANAGEMENT !!!!!!!**

**MARCH**  
**29th,**  
**2026**

**Thru**

**APRIL**  
**4th ,**  
**2026**



**Administrative Professionals Day Is**

**Observed annually on the Wednesday**  
**of the last full week in April. A strong**  
**administration is absolutely essential**  
**for maintaining office decorum and**  
**seamless day-to-day operations.**



# CARROT PASTA



- INGREDIENTS**  
 2 CUPS PEELED AND CHOPPED CARROTS  
 2 EGGS YOLKS & PINCH OF SALT  
 1/3 CUP OF PARMESAN CHEESE  
 1 1/2 CUPS ALL-PURPOSE FLOUR  
 8 TABLESPOONS OF BUTTER (1STICK)  
 3 GARLIC CLOVES, MINCED  
 1/4 CUP SAGE LEAVES  
 SALT AND FRESHLY GROUND BLACK PEPPER

## INSTRUCTIONS

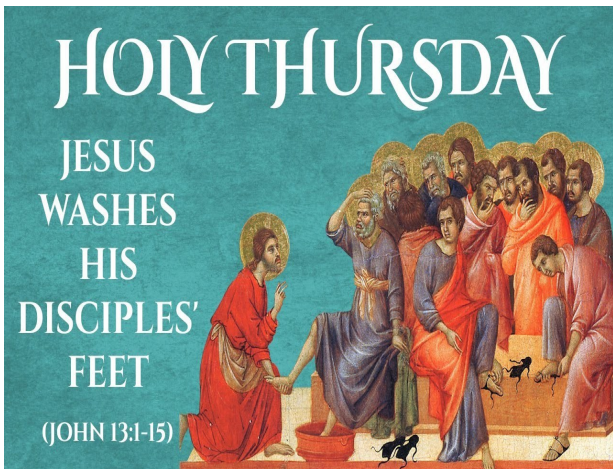
PLACE CARROTS IN MEDIUM POT AND COVER WITH WATER. BRING TO A BOIL UNTIL CARROTS ARE TENDER, 12 TO 15 THEN DRAIN. TRANSFER THE DRAINED CARROTS TO A LARGE BOWL AND MASH UNTIL VERY SMOOTH. STIR IN THE EGG YOLKS, SALT, AND PARMESAN, ADD FLOUR AND MIX TOGETHER. ON A LIGHTLY FLOURED SURFACE, ROLL A THIRD OF THE CARROT DOUGH INTO A LOG ABOUT 3/4 INCH THICK. CUT THE LOG INTO 1 INCH PIECES. TRANSFER THE FINISHED GNOCCHI TO A FLOURED BAKING SHEET. REPEAT WITH THE REMAINING DOUGH. BRING A LARGE POT OF SALTED WATER TO A BOIL . ADD GNOCCHI AND COOK UNTIL THEY FLOAT TO THE SURFACE & DRAIN. IN A LARGE SAUTE PAN, MELT THE BUTTER OVER MEDIUM HEAT. COOK UNTIL THE BUTTER BEGINS TO TURN BROWN THE ADD GARLIC AND SAGE COOK AND FRAGRANT, 1 TO 2 MINUTES. ADD THE DRAINED GNOCCHI TO THE PAN AND SAUTE' UNTIL WELL COATED IN BUTTER, AND SAGE . SEASON WITH SALT AND PEPPER AND GARNISH WITH PARMESAN. SERVE IMMEDIATELY.

# CHANGE OF EVICTION PERIOD !!!



**FOR NON PAYMENT OF RENT  
 EFFECTIVE , APRIL 1ST, 2026  
 EVICTION PERIOD FOR NON-PAYMENT OF  
 RENT WILL  
 NO LONGER BE 30-DAYS !!!!  
 EFFECTIVE , APRIL 1ST, 2026 OF NON-PAYMENT OF RENT  
 WILL BE 14-DAYS!!!**

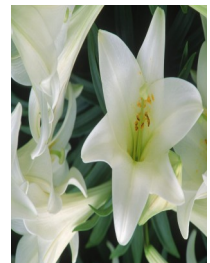
## APRIL 2ND, 2026

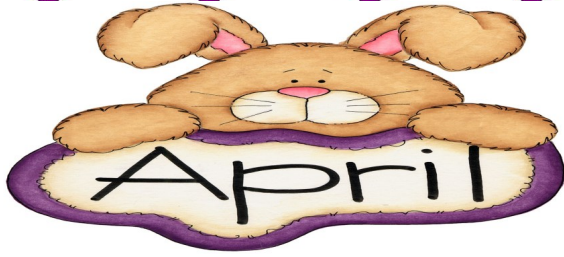


## APRIL 3RD, 2026



**JHA OFFICE WILL BE CLOSED  
 ON FRIDAY APRIL 3rd, 2026  
 IN  
 OBSERVANCE  
 OF  
 GOOD FRIDAY**





# 2026

Sun	Mon	Tue	Wed	Thu	Fri	Sat	
<b>HOLY WEEK</b>				1 RENT DUE !!!	2	3	4
 Palm Sunday	 Maundy Thursday	 Good Friday	 Easter Sunday	 APRIL FOOLS DAY	 Holy Thursday	 Good Friday	
5  easter SUNDAY	6	7	8	9	10 LAST DAY TO PAY RENT !!!	11	
12	13	14	15	16	17	18	
19	20	21	22  Happy Anniversary Professionals Day	23	24	25 EVICTION ENDS !!!	
26	27	28	29	30	 He is not here FOR HE IS RISEN		

**JHA STAFF**

**BRENDA SCARBOROUGH**

**ANGELA SCOTT**

**WENDELL SCOTT**

**KYLE BROUSSARD**

**E.J. JOSEPH**



300 BANGLE DR.  
JENNINGS, LA. 70546  
PH# (337) 824-5642  
FAX#(337) 824-5649

EMAIL: [jenningsha@protonmail.com](mailto:jenningsha@protonmail.com)  
WEBSITE: [jenningshousingauthority.com](http://jenningshousingauthority.com)