JENNINGS HOUSING AUTHORITY
NOVEMBER 2026
NEWSLETTER

The English Colonists we call

Pilgrims

celebrated days of Thanksgiving as part of their Religion.

But these were days of Prayer,

not days of Feasting.

In many American households, the Thanksgiving Celebration has lost much of its original religous significance; instead, it now centers on cooking and sharing a bountiful meal with family and friends. Turkey, a Thanksgiving staple so ubiquitous it has become all but synonymous with the holiday, may or may not have been on offer when the Pilgrims hosted the inaugural feast in 1621. Today, however, nearly 90 percent of Americans eat the bird—whether roasted, baked or deep fried-on Thanksgiving according to the National Turkey Federation. Other traditional foods include stuffing, mashed potatoes, cranberry sauce an pumpkin pie.

JHA

Office Will Be Closed on
November 3rd, 11th,
26th, & 27th, 2026

PEPPGY TUPPER 11/11

GWENDOLYN WALKER 11/12

HEATHER BROUSSARD 11/03

JOYCELYN DARTEST 11/22

KALIX TRIMBLE 11/27

ALICE ACHANE 11/14

THOMAS DAIGLE 11/12

TAYLOR COX 11/23

JADLYNN COX 11/11



DORA MOORE 11/11

JERRY BOULEY 11/03

DE'ANDRUS CORMIER 11/22

BLAKE BONIN 11/08

DAWON DRAKE 11/23

MEAGAN TRAHAN 11/08

ZEDRICK LOWDINS JR. 11/28

JAICE WILLIAMS 11/12

BRANDON TOVAR 11/12

RHYLEN BROWN 11/27

KHAIJA WHEELER 11/15

HAILEY KLUMPP

1406 GUILLOT DR.

HOLDEN & GREYSON







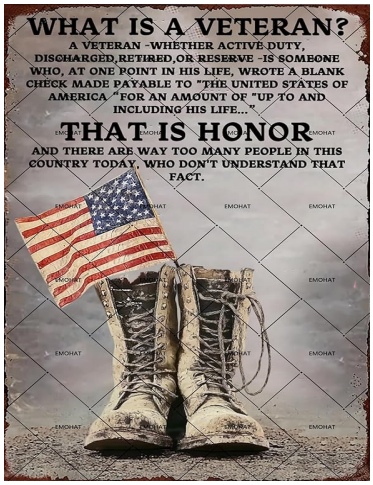
SKYLAR CORMIER

444B MOUTON DR.

HASSEN & ELI

WEDNESDAY, NOVEMBER 11TH, 2026 VETERANS DAY !!!!!!





Poppy Poppy

Poppy poppy what do you say?
Wear me on Remembrance Day.

Poppy poppy what do you tell?
Many soldiers in battle fell.

Poppy poppy what should we know?
That peace on earth should grow, grow, grow.



Good Eats Roast Turkey



1 CUP KOSHER SALT

1/2 CUP LIGHT BROWN SUGAR

1 GALLON VEGETABLE STOCK

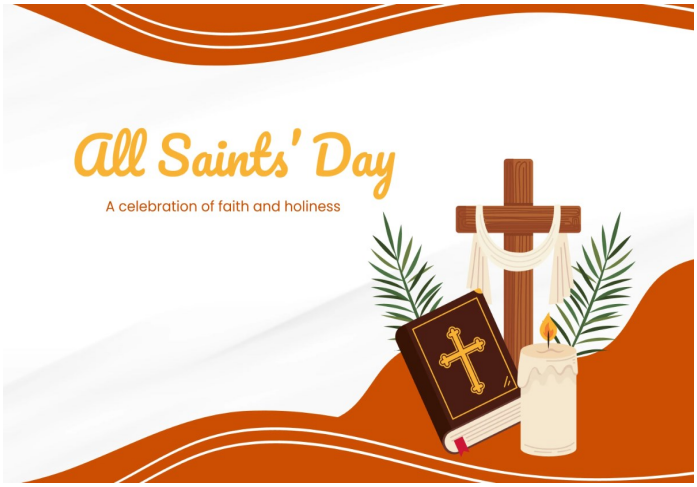
1 TABLESPOON BLACK PEPPERCORNS

1 1/2 TEASPONS ALL SPICE BERRIES

1 1/2 TEASPONS CHOPPED CANDIED GINGER

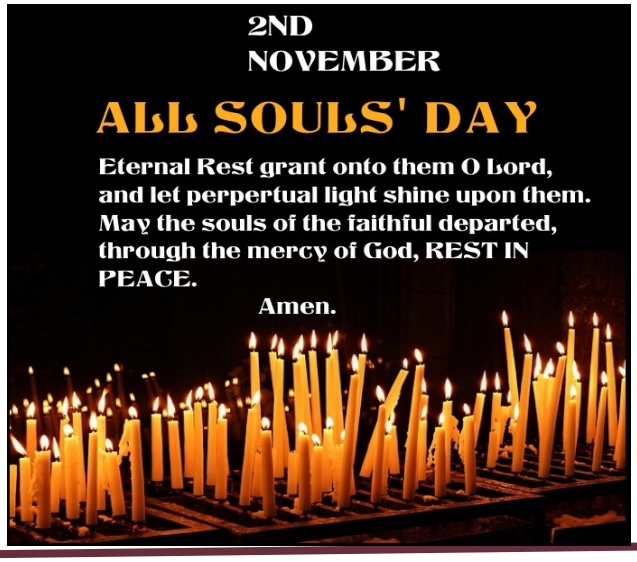
1 GALLON HEAVILY ICED WATER

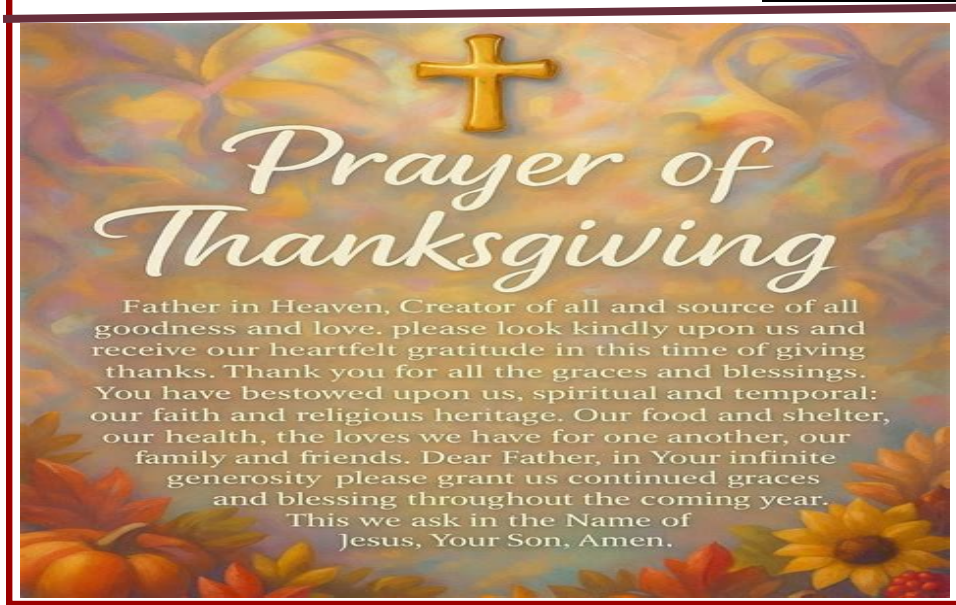
BEGIN THAWING THE TURKEY IN THE REFRIGERATOR OR IN A COOLER KEPT AT 38 DEGRESS F. COMBINE THE VEGETABLE STOCK, SALT, BROWN SUGER, PEPPERCORNS, ALL SPICE BERRIES AND CANDIED GINGER IN A LARGE STOCKPOT OVER MEDIUM-HIGH HEAT. STIR OCCASIONALLY TO DISSOVE SOLID AND BRING TO A BOIL. THEN REMOVE THE BRINE FROM THE HEAT, COOL TO ROOM TEMPERATURE, AND REFRIGERATE. THE NIGHT BEFORE, COMBINE THE BRINE, WATER AND ICE IN THE 5 GAL BUCKET. PLACE THE THAWED TURKEY BREAST SIDE DOWN IN BRINE. PREHEAT THE OVEN TO 500 DEGREES F. REMOVE THE BIRD FROM BRINE AND RINSE INSIDE AND OUT WITH COLD WATER. DISCARD THE BRINE. PLACE THE BIRD ON ROASTING RACK INSIDE A HALF SHEET PAN AND PAT DRY WITH PAPER TOWELS. ROAST THE TURKEY ON LOWEST LEVEL OF THE OVEN AT 500 DEGRESS FOR 30 MORE MINS. INSERT A PORBE THERMOMETERINTO THICKEST PART OF THE BREAST AND REDUCE THE OVEN TEMPERATURE TO 350 DEGRESS F. TOTAL ROASTING IS FOR 2 1/2 HOURS. CVER WITH FOIL THEN CARVING AFTER 15 MINS OF COOL DOWN.



THEY RECEIVE BLESSSING FROM THE LORD AND VINDICATION FROM THE GOD OF THEIR SALVATION. PSALM 24:5

DAY OF REMEMBRANCE, COMMEMORATION OF ALL THE FAITHFUL...







2026 November

Sun	Mon	Tue	Wed	Thu	Fri	Sat
1 RENT DUE !! 	2 	3	4	5	6	7
8	9	10 LAST DAY TO PAY RENT !!!	11 EVICTION LATE FEES!!!!	12	13	14
15	16	17	18	19	20	21
22	23	24	25 EVICTION PERIOD ENDS	26 	27 OFFICE CLOSED !!!!	28
29	30					

JHA STAFF

BRENDA SCARBOROUGH

ANGELA SCOTT

WENDELL SCOTT

KYLE BROUSSARD

E.J. JOSEPH

OFFICE HOURS

8:00 to 4:30

MONDAY– FRIDAY

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