

# Directory

Main Office:  
(315) 386-8576

First-time Homebuyer  
Ext. 1

Housing Rehabilitation  
Ext. 2

Accounts Payable  
Ext. 3

Tenant or  
Rental Inquiries  
Ext. 4

Human Resources &  
Finance Director  
Ext. 5

Manager of  
Property Management  
&  
Homeownership Center  
Ext. 6

Executive Director's  
Office  
Ext. 7

**Our normal  
business hours are  
Monday to Friday  
8 a.m. to 4:30 p.m.**

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## First Time Homebuyers

It is the vision of the North Country Housing Council that every St. Lawrence County resident has access to decent and affordable housing in vital and vibrant communities. The Housing Council offers a number of services in pursuance of this vision, they are: Homeownership Assistance, Housing Rehabilitation, and Property Management.

Under Homeownership Assistance, the Housing Council offers the First Time Homebuyer Program. In this program, individuals or families who are planning to purchase their first home and, who meet the requirements for the program, can receive education, counseling and grant assistance.

The homebuyer education course administered in the First-Time Homebuyer Program is designed by the national network NeighborWorks® America. This is a ten-hour course provided in a classroom setting and designed to meet the needs of buyers who have no familiarity with the home purchase process. The course offers participants an in-depth description of household finance, credit, the mortgage loan underwriting process, working with real estate brokers, home inspection, closing, and home maintenance.

To participate in the homebuyers education course, it is a requirement for the individual(s) to attend an orientation session.

All orientations are held from  
10:00 am to 12:00 pm.  
To register for an orientation  
session contact Debbie Bice at  
her individual extension 229.



### Orientation Dates:

- May 6th
- June 3rd
- July 8th
- August 5th
- September 9th
- October 7th
- November 4th

# Commercial Space for Rent!

An approximately 2,500 square foot commercial space with a window front is for rent. The property is located at 57 Market Street in Potsdam, the previous location of the Christian Fellowship Center's College LIFE Center - between The Tread Mill & MacDuff's Tavern .

For more information regarding this space, contact Kendra Smith at (315) 386-8576 ext. 230.



## Community Development Block Grants are Underway!

The Housing Council is currently administering 3 Community Development Block Grants awarded to the St. Lawrence County Planning Office for the Towns of Brasher and Russell, and the Village of Canton. Construction is nearly complete on 3 homes already.

The Community Development Block Grant Program can fund a few different activities but, in this case, the funds are being used to provide grants to eligible applicants for housing rehabilitation. The housing rehabilitation will address substandard conditions posing a serious threat to health, safety, and the welfare of the household and affecting the livability of the home.

The Housing Council plans to rehabilitate 40 houses total for the current grants and will be administering 2 more CDBGs for the Towns of Norwood and Rossie next year, if the grants are awarded. The Housing Council will also be resubmitting an application for the Town of Fowler, which was not awarded in the previous year.



## Moroccan Chicken Kebobs

### Ingredients

- **DRY RUB**
- 1 tsp cinnamon
- 1/2 tsp salt
- 1/2 tsp cumin
- 1/2 tsp turmeric
- 1/4 tsp cayenne
- 1/4 tsp pepper
- 1/4 tsp cardamom
- 1/8 tsp nutmeg
- 1/8 teaspoon ground cloves
- 2 teaspoons brown sugar
- **KEBOBS**
- 2 lbs. boneless, skinless chicken breasts
- 2 small red onions, cut into 1-inch sections
- 2 bell peppers, cut into 1-inch squares
- 1/4 cup olive oil
- Salt and pepper
- 12 (10-inch) bamboo skewers, soaked in water for 30 minutes

**Serves 6 to 8**

### Instructions:

1. In a small bowl, combine the dry rub ingredients and mix well;
2. Cut the meat into 1 1/2-inch cubes and put them in a gallon-size zip-lock bag with the rub mix. Seal the bag & shake it vigorously until all the chicken is well coated;
3. Place the onions and peppers in a gallon-size zip-lock bag, add the olive oil, and season with salt and pepper. Seal the bag and shake it vigorously to coat the vegetables well;
4. Assemble the kebobs by alternately skewering pieces of chicken, onions, and peppers;
5. Prepare a charcoal fire or set a gas grill to medium-high, close the lid, & heat until hot - about 10 to 15 mins.;
6. Grill the kebobs, turning occasionally, until chicken is no longer pink inside, about 8 to 10 mins on a gas grill.