



Neighbors



FROM THE DIRECTOR'S DESK

- * It doesn't seem possible that this year is almost over! Did you accomplish the things you planned back on January 1? Will you set more goals on the first day of 2023? If you need help setting and reaching goals, please contact Stephanie about our FSS (Family Self-Sufficiency Program). This program helps residents in their efforts to become financially self-sufficient, economically independent and less dependent upon government assistance. The FSS program combines case management, education, job training, and the ongoing support required to aid families to improve their lives. The main requirements are a desire to become self-sufficient and a commitment to take the steps necessary to make this happen. For more information or to sign up for the program, please contact Stephanie at 217-854-8606 or stephanie@teamhousingcenter.com.
- * As we head into the winter months, remember to disconnect all hoses from outside faucets to prevent damage to water pipes from freezing. If you haven't done this yet, get outside and do it today. If damage occurs because you left the hose connected, you will pay for repair costs.
- * During the cold months your furnace will work more efficiently if you change the filter regularly, we suggest monthly. If you can't reach it or don't know how, call in a work order.
- * When the Holidays are over be sure to take down decorations. Dispose of Christmas trees properly. The trash men will not pick them up.

MCHA office schedule for December 2022:

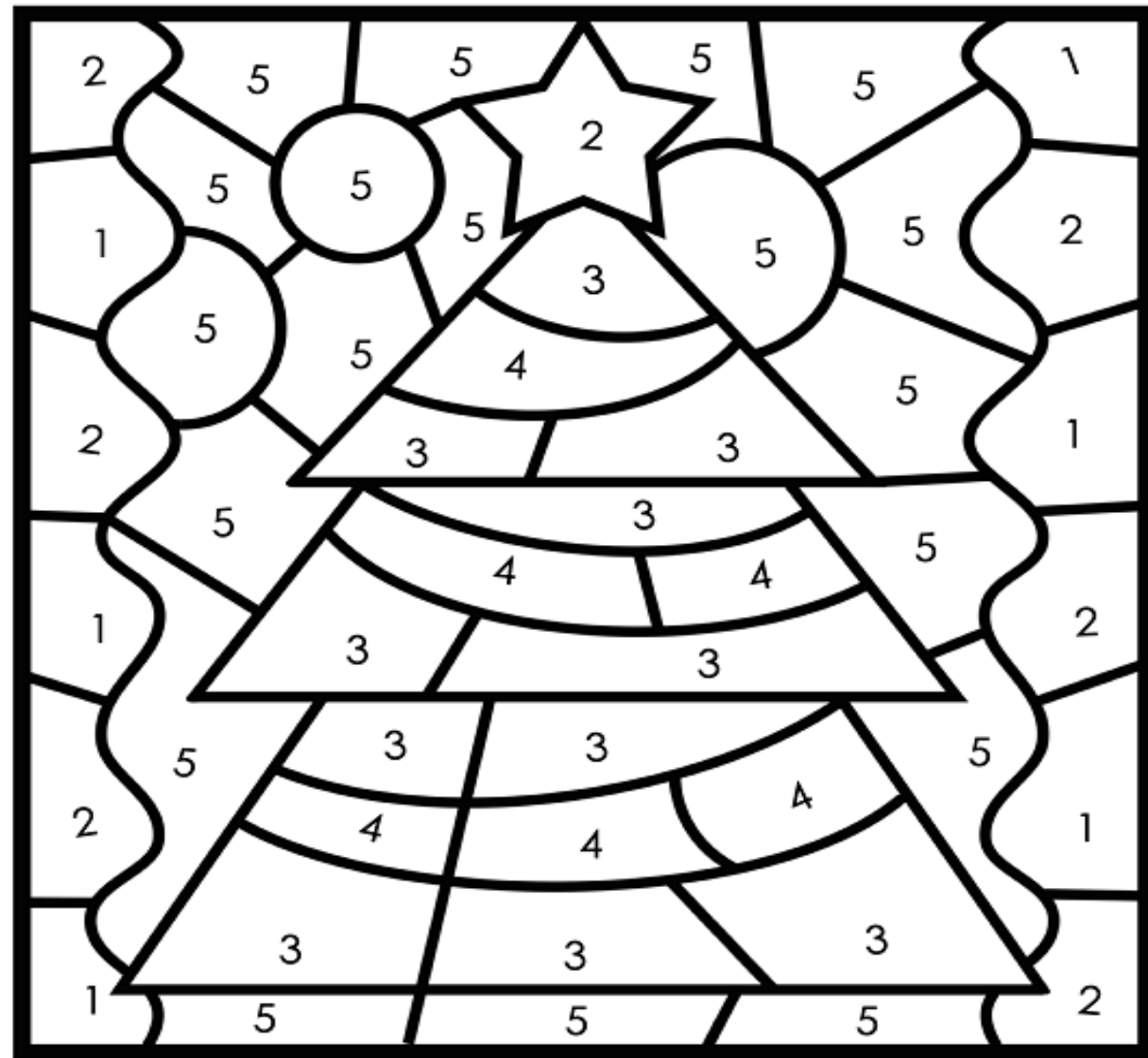
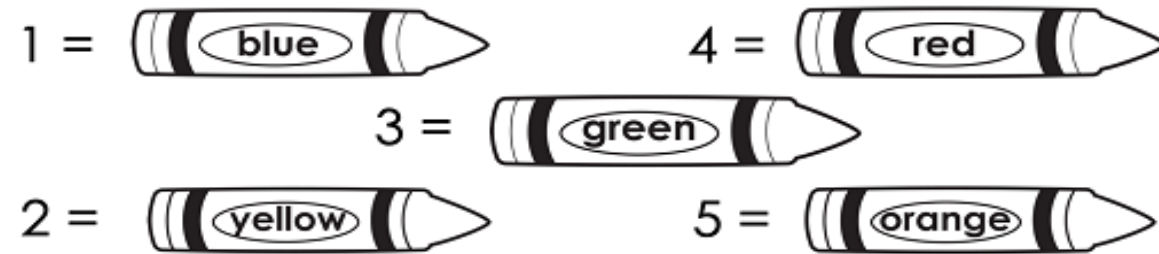
- Friday, December 23– Close at noon
- Monday, December 26– Closed to observe Christmas
- Friday, December 30– Close at noon
- Monday, January 2– Closed to observe the new year

May each and every one of you
have the happiest of Holidays!

Dionne Wyatt, CEO



COLOR BY NUMBER



www.CraftyMorning.com



Macoupin County Public Transportation

112 S. Macoupin St. Gillespie, IL 62033
Call 217-839-4132 to reserve your seat

Address:

P.O. Box 226

760 Anderson St.

Carlinville, IL 62626

(217) 854-8606

Fax: (217) 854-8749

Toll Free:

1-866-363-5142

Office Hours:

Monday & Tuesday

8am—4:30pm

CLOSED WEDNESDAY

Thursday & Friday

8am—4:30pm

Emergency Work

Order Number:

(217) 827-2100

EMERGENCIES
INCLUDE:

- ♦ Gas leaks
- ♦ Broken water pipes
- ♦ Exposed electrical wires
- ♦ No heat (if the outside temperature is 45-degrees or lower)
- ♦ Sewer line stoppage (not drain line)- this includes a clogged toilet
- ♦ CO/Smoke detector beeping or chirping

Also fire, flood, or anything that threatens life, safety or property damage.

UPCS for December

47-09 Carlinville(708-746 Anderson St.-EVENS, 506-528 W Nicholas, 731-753 Chiles St.)

47-19 Mt. Olive(Walnut St., Main St., and Colfax)

Preventive Maintenance for December

47-01 Benld (North 8th St. and Chestnut)

*Q&A (Quality Assurance) inspections may take place on work orders and inspections anywhere from 3-5 days after the inspection/work order happened.

Make sure that all of your fall decorations are taken down if you still have them up. Please make sure all PUMPKINS have been disposed of !

Important things to remember:

- Anything to do with your smoke alarm is an emergency. Please report this immediately. Also remember if the office is closed please call the EMERGENCY phone.
- Please make sure that you are keeping your front and back main doors closed when it is cold outside. This helps keep the warm air in and the cold air out.
- If a relative or friends calls on your behalf, without a release signed by you, we are unable to speak to anyone regarding your tenancy with us for any reason.
- ALL overnight guest must be reported to the office. Also remember you cannot allow someone to live with you without being added to the lease.

CONGRATULATIONS

Michael Hickey

is the winner of the \$50 Walmart gift card for November UPCS inspections!

47-09 Carlinville(708-746 Anderson St.-EVENS, 506-528 W Nicholas, 731-753 Chiles St.) 47-19 Mt. Olive(Walnut St., Main St., and Colfax) will have your chance in December. Make sure your apartment is ready and meeting the Housekeeping Policy!

AND THE
WINNER
IS.....



Christmas Market in Carlinville – Friday, December 2– Sunday, December 4 Starting at 12 PM Friday.

Christmas in Staunton- Christmas in the park is located at Duda Park the first 3 weekends in December from 5PM to 8PM.

Viriden Country Christmas Parade- Friday, December 2 and Saturday, December 3.

Gillespie Holiday Sparkle- Saturday, December 17th.- Downtown Gillespie

Ingredients

COOKIES

-3 cups all purpose flour

-1 tsp. baking powder

-1/2 tsp. kosher salt

-1 cup (2 sticks) unsalted butter, softened

-1 cup granulated sugar

-1 large egg

-1 tbsp. whole milk

-1 tsp. pure vanilla extract



Directions:

Buttercream Frosting

-1 cup (2 sticks) unsalted butter, softened

-5 cups powdered sugar

-1/4 cup whole milk

1/2 tsp. pure vanilla extract

1/4 tsp. kosher salt

Red food coloring, red sanding sugar, and red and brown mini M&M's, for decorating.

- In a large bowl, whisky flour, baking powder, and salt. In another large bowl, using an electric mixer on medium-high speed, beat butter and granulated sugar until fluffy and pale in color, about 2 minutes. Add egg, milk, and vanilla and beat on medium speed until combined. Gradually add dry ingredients and beat until just combined.
- Divide dough in half and place one-half between 2 pieces of lightly floured parchment. Roll to a scant 1/4"-thick round. Transfer to a large baking sheet. Repeat with remaining dough. Refrigerate until firm, about 30 minutes.
- Preheat oven to 350° and line 2 large baking sheets with parchment paper.
- Cut out shapes of dough with a 4 1/2" Santa-shaped cookie cutter. Transfer to prepared baking sheets, spacing 1" apart. Freeze 5 minutes.
- Bake cookies until edges are lightly golden, 8 to 10 minutes. Let cool completely.

Frosting & Assembly

- In a large bowl, using electric mixer on medium speed, beat butter until creamy, 1 to 2 minutes. Add powdered sugar and beat on low speed until smooth. Add milk, vanilla, and salt and beat until well combined.
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- Using a small offset spatula, spread red buttercream over tops of cookies to create the hat. Dip into sanding sugar, pressing to smooth and adhere.
- Using short piping motions, pipe stars of white buttercream onto cookies to create a beard and ball on each cap. Press 1 red M&M into the beard for a nose. Using small amounts of buttercream, secure brown M&M's onto each cookie to create eyes.