

Neighbors

Macoupin County Housing FROM THE DIRECTOR'S DESK

Another year is almost over! If you feel like you have not reached your goals this year, you can contact Sarah. She is the FSS (Family Self-Sufficiency Program) Coordinator. She can help your get your goals for 2026 set! You can contact Sarah by calling the office at 217-254-8606 or emailing her at sarah@teamhousingcenter.com.

Please remember to disconnect your hoses from the outside faucets to prevent damage to water pipes from freezing.

During the cold months your furnace will work more efficiently if you change the filter regularly, we suggest monthly. If you cannot reach it or don't know how, call in a work order.

***** As a reminder, as you get in your 2026 award letters, please bring them to the office*****

The office will be closed on the following dates in December:

Wednesday December 24, we will be closed at 11am.
Thursday and Friday, December 25 & 26, 2025 for Christmas!



Stay Safe & Healthy!
~Dionne, CEO

DECEMBER 2025
VOLUME 30, ISSUE 12



Address:
P.O. Box 226
760 Anderson St. Carlinville, 62626
217-854-8606
Fax: 217-854-8749

Toll Free:
1-866-363-5142

Office Hours:
Monday & Tuesday
8 a.m.- 4:30 p.m.
Closed Wednesdays
Thursday & Friday
8 a.m.—4:30 p.m.

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

PUBLIC HOUSING AUTHORITIES DIRECTORS ASSOCIATION



2026 PHADA SCHOLARSHIP PROGRAM

Applications due to PHADA by January 23, 2026. NO EXCEPTIONS!

Applications and supporting documents must be in typewritten English and may be submitted in single PDF document via email to: scholarship@phada.org. All application fees and official transcripts MUST be mailed to: PHADA Scholarship Committee, 511 Capitol Court, NE, Washington, DC 20002-4931.

Handwritten or faxed applications, and scanned transcripts will NOT be accepted. For additional information, please contact Samara Dinkins at: sdinkins@phada.org, or 202-546-5445.

VERIFICATION PAGE

GRADE POINT AVERAGE VERIFICATION

(Must be completed by school counselor)

Counselor Name _____ Phone _____

Type of Grading Scale* used by school (ex. 4 pt., 6 pt., 100 pt., etc.) _____

**Please convert GPA to 4.0 scale or 100 point system when completing the section below:*

9th Grade _____ 11th Grade _____ Cumulative GPA _____

10th Grade _____ 12th Grade _____

The student's official and original transcript must also be submitted with the application.

CERTIFICATION

(Must be signed by student and Executive Director)

EXECUTIVE DIRECTOR: Please verify all information is provided. Incomplete applications will be rejected.

I certify that all information is true and correct to the best of my knowledge. I further certify the application is complete and contains all items from the "Requirements Checklist," including the Housing Authority's non-refundable \$25 application fee.

Signature _____ Signature _____
Student Executive Director

Date _____ Date _____

NSPIRE for December

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

47-19 Mt. Olive (103-105 N. Walnut St., 203-205 W. Main St., 405-415 Colfax St.)

Preventive Maintenance for December

Benld 47-01 (500-506 N. 8th St., 801-815 E. Chestnut St.)

INSPECTIONS MAY TAKE PLACE ON ANY DAY OF THE MONTH BETWEEN THE HOURS OF 8:00 A.M.-4:30 P.M. - MONDAY-FRIDAY

SPECIFIC DAYS AND TIMES WILL NOT BE GIVEN.

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

FSS Spotlight

This program is designed to help you reach your goals, whether that be going back to school, or owning a home. All you need to do is fill out the paperwork and work on your goals. We will keep in touch with you via mail, email, or phone, and if you are needing to meet with us, we can arrange that as well. The best part of the program is the escrow account. As your rent goes up because of **earned income** we put a portion into a escrow account for you. In order to receive that money, you must complete the following: *be working, be off cash assistance (TANF, not LINK), and meet your main goal.*

If anyone would like help meeting their goals, please contact Sarah Sinks, FSS Coordinator.

Email: sarah@teamhousingcenter.com Phone #: (217) 854-8606

CONGRATULATIONS!!

Christine McEwen

is the winner of the \$50 Walmart gift card for December NSPIRE inspections.

Make sure your apartment is ready and meeting the Housekeeping Policy!



Xmas Recipes



Christmas Pudding

2 oz. plain flour	3 oz. sugar
1 level teaspoon baking powder	1 lb. mixed dried fruit
1 level teaspoon grated nutmeg	4 oz. breadcrumbs
1 level teaspoon salt	1 oz. marmalade
1 level teaspoon cinnamon	2 eggs, fresh or dried
1 level teaspoon mixed spice	1 pint rum, ale, stout or milk
2-4 oz. suet or fat	

Sift flour, baking powder, salt and spice together. Add the sugar, fruit and breadcrumbs and grated suet or melted fat. Mix with the marmalade, eggs and rum, or other liquid. Mix very thoroughly. Put in a greased basin, 2 pt. size. Cover with greased paper and steam for 4 hours. Remove the paper and cover with a fresh piece and a clean cloth. Store in a cool place. Steam 2 to 3 hours before serving. The steaming is best done by standing the basin in a saucepan with water coming a third of the way up the sides of the basin. Keep the water boiling gently over a low heat. It may be necessary to add a little more water during cooking but be sure the water is boiling when added.

Christmas Cake

3 oz. sugar	1 level teaspoon cinnamon
4 oz. margarine	1 level teaspoon mixed spice
1 level tablespoon syrup	2-4 eggs, fresh or dried
8 oz. plain flour	1 lb. mixed fruit
2 level teaspoons baking powder	1/2 teaspoon lemon substitute
Pinch of salt	Milk to mix

Cream sugar and margarine, add syrup. Mix flour, baking powder, salt and spices together. Add alternately with the egg to the creamed mixture and beat well. Add fruit and lemon substitute and enough milk to make a fairly soft consistency. Line a 7" tin with greased paper, put in the mixture, and bake in a moderate oven for two hours.

Mincemeat

1/2-1 lb. mixed dried fruit	2 level tablespoons marmalade
4 oz. apples or 2 ozs. apple rings	1/2 level teaspoon mixed spice
3-4 oz. sugar	1/2 level teaspoon cinnamon
2-4 oz. suet or melted margarine	1 level teaspoon grated nutmeg
	1/2 level teaspoon salt
	4-6 tablespoons, rum, sherry, stout or ale
	1/2 level teaspoon lemon essence
	Few drops rum essence—optional



For method see over the page

Mince fruit and apples or chop finely. Add the other ingredients and mix very thoroughly. Put into small jars and tie down securely. Store in a cool dry place. If the larger quantities of fruit, sugar and fat are used, this should keep 12 months, but will not keep more than 10 days, with the smaller amounts.

Mock Cream

2 level tablespoons custard powder or Cornflour	1/2 oz. sugar
1 pint milk	Flavouring
1 oz. margarine	

Blend the custard powder with a little cold milk. Warm the rest of the milk in saucepan. Add it to the custard powder and return to the pan. Stir over heat till well cooked. Put aside to cool. Cream margarine and sugar together very well; beat in the thick custard, add flavouring, and continue to beat till creamy. This makes about 1/2 pint of cream similar in texture to whipped cream.

Mock Marzipan

1 tablespoon water	2 oz. sugar or syrup
1 oz. margarine	2 oz. soya flour
1 teaspoon ratafia or almond essence	

Melt margarine in water, add essence and sugar, then soya flour. Turn on to a board and knead well.

Icing using Household Milk

4 level dessertspoons sugar	6 level tablespoons household milk, dry. Colouring and flavouring if liked
2 tablespoons water	

Heat the sugar and water gently until the sugar has all dissolved. Add the household milk gradually, beating all the time. Add colouring and flavouring as liked. For chocolate icing use 5 level tablespoons household milk and 1 level tablespoon cocoa

Parsley and Celery Stuffing

4 oz. chopped celery	Salt and pepper
2 large onions finely chopped	2 level teaspoons mixed herbs
4 level tablespoons parsley	1 oz. melted dripping
4 oz. stale breadcrumbs	Hot water to mix

Mix all ingredients together adding sufficient hot water to give a soft consistency. Use for stuffing meat, or poultry.
N.B.—This is enough for a small joint. Double quantities will be needed for a large joint or if stuffing balls are required to cook round the joint.



Ministry of Food

5489201. Printed for H.M. Stationery Office by The Drayton Printing Works. 51-1870. Dec. '45

WINTER ITEMS ARE HERE!

Stop by the Clothes Closet for FREE warm clothing for all ages — coats, sweaters, boots, scarves & more!



📍 501 E Warren St,
Bunker Hill
(Inside the-United Methodist
Church Educational Building)

📅 Every Wednesday

🕒 9:00 – 11:00 AM

Chef Solus Holiday Food Word Search Puzzle!



APPLES
CARROTS
MILK
SALAD
SQUASH
TURKEY
YAMS





**Macoupin County
Public Transportation**
509 Illinois Avenue | Gillespie, IL
Phone: 217-839-4130 Fax: 217-839-3809

DECEMBER GROUP TRIPS

FRIDAY, DEC. 12TH | Shopping & Dining in Springfield, IL

- Call for pick-up/drop-off location | Cost: \$20 per person
- Winter Wonderland at White Oaks Mall in Springfield
- There is no charge to view the Winter Wonderland - enjoy the forest of decorated trees and shopping afterward
- Dining at Chili's

THURSDAY, DEC. 18TH | Shopping & Dining in Belleville

- Call for pick-up/drop-off location | Cost: \$20 per person
- Belleville Christkindlmarkt Shopping & Food Vendors

TUESDAY, DEC. 23RD | Shopping & Dining in Litchfield

- Call for pick-up/drop-off location | Cost: \$10 per person
- Shopping at Walmart, Dollar Tree, Rural King, Aldi
- Lunch at Jubelt's



**Seats are limited and are available on a first come first served basis.
Please call us at 217-839-4130 to reserve a seat.**

All riders are entitled to a 15-bag maximum limit, with the max weight of a bag being no more than 20lbs. All riders are responsible for their own bags and purchases. Macoupin County Public Transportation assumes no liability or responsibility for lost, damaged, or stolen items or property.

Partially funded by the Area Agency on Aging for Lincolnland through the Older Americans Act of the Illinois Department of Aging.



JOYFUL ANGELS

APPLICATIONS

FOR FAMILIES LIVING IN THE
GILLESPIE SCHOOL DISTRICT

ARE NOW AVAILABLE AT THE FOLLOWING
LOCATIONS:

- TJ'S - BENLD
- BENLD PUBLIC LIBRARY
- MOTOMART - GILLESPIE
- GILLESPIE CITY HALL
- GILLESPIE PUBLIC LIBRARY

FORMS MUST BE RETURNED
TO ONE OF THESE LOCATIONS
BY NOVEMBER 21, 2025

KEEP THE TOP COPY OF THE FORM THAT INCLUDES
PICKUP INFORMATION.
YOU WILL NOT BE CONTACTED.

DO NOT BRING YOUR CHILDREN WITH YOU TO PICK
UP THE GIFTS.

QUESTIONS: CALL BRENDA AT 217-710-1336

WE'RE HIRING

Macoupin County Public Health
is currently recruiting for a full-time

JANITOR

...

- Monday thru Friday from 10am - 8pm
- No Weekends/No Holidays
- Main work location: Carlinville
- Must have reliable transportation
- Requires physical endurance for lifting, bending, squatting, and standing for long periods of time.

—

- BLS Certification Required
- Pay: \$16.50-\$17.00/hr. with annual COLA increases
- Vacation, Sick Time, Holidays
- Medical, Dental, Vision, Life Insurance available
- IMRF Pension

CONTACT US TODAY:
EMAIL: humanresources@mcphd.net



Gillespie food pantry starting December 01 2025 will only be able to get food once a month.

Starting January 01 2026 we are only doing macoupin county. They will also need to resign up with proof of everyone in that address.

Anyone needing proxy will need to sign up first time themselves



Carlinville - Talk of the Town

John Henry · 23h · 🌐

Very low turnout for Utility Funds Distribution yesterday for November. Had funds to help 17 families but only 4 showed up! The December Utility Assistance Distribution will be Thursday, December 11 from 1-4 pm at the Catholic Charities Office. This will be the last distribution of the year. You must be a Carlinville School District resident and not have had previous assistance from us in 2025. Please share this post with others you know need the information! Fr John