



Neighbors



Rimini Place, L.P

FROM THE DIRECTOR'S DESK



Welcome! We hope you enjoy living here!

Just a few reminders as you get comfortable in your new home:

- No street parking– your vehicle must be parked in the garage or in driveway at all times
- Rent is due on the 1st of each month. If rent is not paid by the 5th, you will be charged a \$50.00 late fee
- Animals must be approved by management before they are ever brought into the home. One domesticated dog **OR** cat is allowed. No “pet sitting” or “pet visitors” is allowed

Stay safe and healthy this holiday season.

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The office will be closed on:

–Thursday, December 25th and Friday, December 26th to observe Christmas

–We will be closed early at 11:00am on Wednesday December 24th

Address:

P.O. Box 303

760 Anderson St.

Carlinville, 62626

(217) 854-5393

Fax: (217) 854-8749

Office Hours:

Monday & Tuesday

8 a.m.-4:30 p.m.

CLOSED WEDNESDAY

Thursday & Friday

8 a.m.-4:30 p.m.

EMERGENCY

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.

INSPECTIONS FOR DECEMBER

There are no inspections this month.

**INSPECTIONS MAY TAKE PLACE ON ANY DAY OF THE MONTH BETWEEN THE HOURS
OF**

8:00 A.M. - 4:30 P.M., MONDAY-FRIDAY

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

Ingredients: 2 cups mashed potatoes (chilled)

1 cup shredded cheddar cheese

1/2 teaspoon garlic powder

1/2 teaspoon onion powder

1/2 teaspoon salt

1/4 teaspoon black pepper

1 egg, beaten

1 cup panko breadcrumbs

1/2 cup all-purpose flour

1/2 teaspoon smoked paprika (optional). Cooking spray or oil



Mix the filling: In a bowl, combine mashed potatoes, shredded cheese, garlic powder, onion powder, salt, and pepper. Mix well.

Shape into balls: Take about a tablespoon of the mixture and roll it into a ball. Repeat with the rest of the mixture.

Set up breading station: Place flour in one bowl, beaten egg in another, and panko breadcrumbs mixed with smoked paprika in a third.

Bread the potato balls: Roll each ball in flour, then dip in egg, and coat in panko.

Chill (optional but recommended): Place the coated balls in the fridge for 15-30 minutes to help them firm up.

Air fry: Preheat your air fryer to 375°F (190°C). Lightly spray the basket with oil and arrange the potato balls in a single layer. Spray the tops with oil and air fry for 10-12 minutes, shaking halfway, until golden brown.

Serve: Enjoy hot with your favorite dipping sauce!