



Gillespie Senior Residences, L.P

# Neighbors



## FROM THE DIRECTOR'S DESK

- \* If you're decorating for the holidays, remember that all decorations must be in good working condition: safe – no cords running across the lawn or running out under the window – and cannot be nailed to the building. Decorations must be taken down within a few days of the holiday.
- \* A reminder that burning is not allowed in the developments. Mowers will still be mowing every other week to mulch the leaves that have fallen. If you feel you absolutely must rake leaves, please bag them and call in a work order for the Authority to pick them up. We cannot pick up leaves that are not bagged.
- \* When you receive paperwork from the Housing Authority, please hold onto it. All paperwork contains important information, such as dates things are due, rent amounts, etc. By keeping the paperwork you'll know when, where and how much and will not have to call the housing office for that information.
- \* If the office is closed for a holiday, after hours, or on the weekend, please remember to call all emergency work orders to the emergency phone. All other work orders can wait until the office is open again.

The office will be closed:

- ◆ Thursday, November 11th for Veteran's Day
- ◆ Thursday, November 25th and Friday, November 26th for Thanksgiving.

We are also still closed to the public on Wednesdays.

Stay Safe and Healthy!

Happy Thanksgiving!

Dionne,  
CEO



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.

## Slow-Cooker Apple Crisp

### INGREDIENTS

6 small apples, peeled, cut into 1/2" slices

1/2 cup granulated sugar

2 tablespoons all purpose flour

1 teaspoon ground cinnamon

### TOPPING

1/2 cup all purpose flour

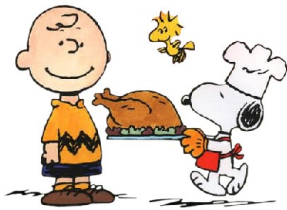
1/2 cup old fashioned oats

3/4 cup packed brown sugar

1/4 teaspoon salt

1/2 cup cold butter, cut into 8 pieces

Ice cream, if desired.



1. Place apples in a large bowl; add granulated sugar, 2 tablespoons of flour and the cinnamon. Stir until apples are evenly coated.
2. Spray a 4 to 5 quart slow cooker with cooking spray. Place apple mixture into slow cooker.
3. In a large bowl, mix 1/2 cup flour, the oats, brown sugar and salt. Stir well until combined. Using a fork or pastry cutter, cut cold butter into mixture until crumbly. Sprinkle over the apple mixture.
4. Cover and cook on a high heat setting for 2 hours. Turn off heat; remove cover and cool for 30 minutes.
5. Serve warm with a scoop of your favorite ice cream!

Enjoy!



**Don't forget to set your clocks back 1 hour on Sunday, November 7th!**



Need something fixed? Call us!  
Remember, it is your responsibility to call in a work order on anything that needs repaired or replaced as soon as it happens. Call the office at 217-854-8606