



Neighbors



FROM THE DIRECTOR'S DESK

If you have tested positive for COVID-19 and received a letter from the Health Department stating that you are on quarantine, please notify the office and send in a copy of that letter. If you do not have a letter from the Health Department, we will still come do our scheduled inspections or any work orders you have.

If you send an email to any of the staff here at the office, we will always respond with “thanks”, “got it” or something letting you know that we have received your email. If you do not receive a response, please assume we did not get the email and call the office with your question or concern. If it’s an emergency it’s always a good idea to call the office first rather than sending an email. If it’s the weekend or after hours we may not respond until the next business day.

In the past the trash company has picked up all large items and disposed of them. They are no longer doing this. Going forward, if you have any non-trash items, you will need to call the office and we will make a work order to pick up the item(s) and we will dispose of it. You will be charged the time it takes us to get there, pick it up, and take it back to the office and the disposal fee. You will be sent a bill at the beginning of the next month giving you 30-days to pay it just as you would any other charge.

We will be closed Monday, September 6, 2021 for Labor Day

Stay Safe and Stay Healthy!

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.

**Housing Quality Standard Inspections will be performed on
on the ODD side of Wheatland Lane.** Please refer to the Macoupin Homes LP
Housekeeping Policy for any questions.

**Inspections may take place on any day of the month between the hours of
8:00am—4:30pm, Monday—Friday**
SPECIFIC DAYS AND TIMES WILL NOT BE GIVEN

Big changes have been happening here at the office! Peg Barkley has officially retired and Dionne Wyatt has been named our new Chief Executive Officer. Dionne has been with the Housing Authority for 15 years and is looking forward to her new role and serving the residents of MCHA. Congratulations Dionne!



If your neighbors are being too loud or disturbing you or you think they are doing something illegal, you will need to contact local police and then call the office to inform us that you have made a police report. If you are wanting to make a complaint to us it will need be put in writing and sent into the office signed by you. We do not take anonymous complaints and all complains must be put in writing! Once we receive the complaint in writing we will take the necessary steps to solve this issue. It will not happen overnight so please bare with us.

- Ingredients**
for 12 Chewy Chocolate chip cookies
- ½ cup granulated sugar
 - ¾ cup brown sugar, packed
 - 1 teaspoon salt
 - ½ cup unsalted butter, melted
 - 1 egg
 - 1 teaspoon vanilla extract
 - 1 ¼ cups all-purpose flour
 - ½ teaspoon baking soda
 - 4 oz milk or semi-sweet chocolate chunks
 - 4 oz dark chocolate chunk, or your preference

- Preparation**
1. In a large bowl, whisk together the sugars, salt, and butter until a paste forms with no lumps.
 2. Whisk in the egg and vanilla, beating until light ribbons fall off the whisk and remain for a short while before falling back into the mixture.
 3. Sift in the flour and baking soda, then fold the mixture with a spatula (Be careful not to overmix, which would cause the gluten in the flour to toughen resulting in cakier cookies).
 4. Fold in the chocolate chunks, then chill the dough for at least 30 minutes. For a more intense toffee-like flavor and deeper color, chill the dough overnight. The longer the dough rests, the more complex its flavor will be.
 5. Preheat oven to 350°F (180°C). Line a baking sheet with parchment paper.
 6. Scoop the dough with an ice-cream scoop onto a parchment paper-lined baking sheet, leaving at least 4 inches (10 cm) of space between cookies and 2 inches (5 cm) of space from the edges of the pan so that the cookies can spread evenly.
 7. Bake for 12-15 minutes, or until the edges have started to barely brown.
- Enjoy!