



Gillespie Senior Residences, L.P

Neighbors



FROM THE DIRECTOR'S DESK



- Tenants are to maintain the exterior and interior of their home in a safe and sanitary condition. Tenant shall notify the Macoupin County Housing Authority promptly of required repairs to the unit and of unsafe conditions in the areas surrounding the unit.
- You are **not** allowed to trim MHS's trees, shrubs or plantings without prior written approval from management however, you are responsible for weeding and maintaining the rock area.
- The resident should **not** make repairs or replacements yourself. The following are acceptable items that you may replace: light bulbs (unless on an outside light fixture), furnace filters (they need to be changed monthly) and batteries for your CO/Smoke Detectors.



Stay Safe and Healthy!

Dionne Wyatt, 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.



Macoupin County Public Transportation

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

Strawberry Pretzel Pie

Ingredients

- 4 cups miniature pretzels
- 6 tablespoons butter, melted
- 1jar (7 ounces) marshmallow creme
- 2/3 cup whipped cream cheese
- 2/3 cup sweetened condensed milk
- 1/4 cup sugar
- 3/4 cup boiling water
- 1 package (6 ounces) strawberry gelatin
- 1/4 cup lemon juice
- 1 pound fresh strawberries, hulled, divided
- 2 cups heavy whipping cream, divided
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Directions

1. Place pretzels in a food processor; pulse until chopped. Add butter and sugar; pulse until combined. Reserve 1/3 cup pretzel mixture for topping. Press remaining mixture onto bottom of a greased 9-in. springform pan. Refrigerate 30 minutes.
2. Meanwhile, in a bowl, add boiling water to gelatin; stir 2 minutes to completely dissolve. Stir in lemon juice. Refrigerate 30 minutes, stirring occasionally.
3. Chop half the strawberries; slice remaining berries and reserve for topping. In a large bowl, beat 1 cup heavy cream until stiff peaks form. Beat marshmallow creme, cream cheese and sweetened condensed milk into cooled gelatin mixture until blended. Gently fold in chopped strawberries and whipped cream. Pour into crust.

Refrigerate, covered, until firm, 4-6 hours. Beat remaining 1 cup heavy cream until stiff peaks form; spread over pie. Top with reserved strawberries and pretzel mixture.



PREVENTATIVE MAINTENANCE & HOUSING QUALITY STANDARD INSPECTIONS

There are no scheduled inspections this month