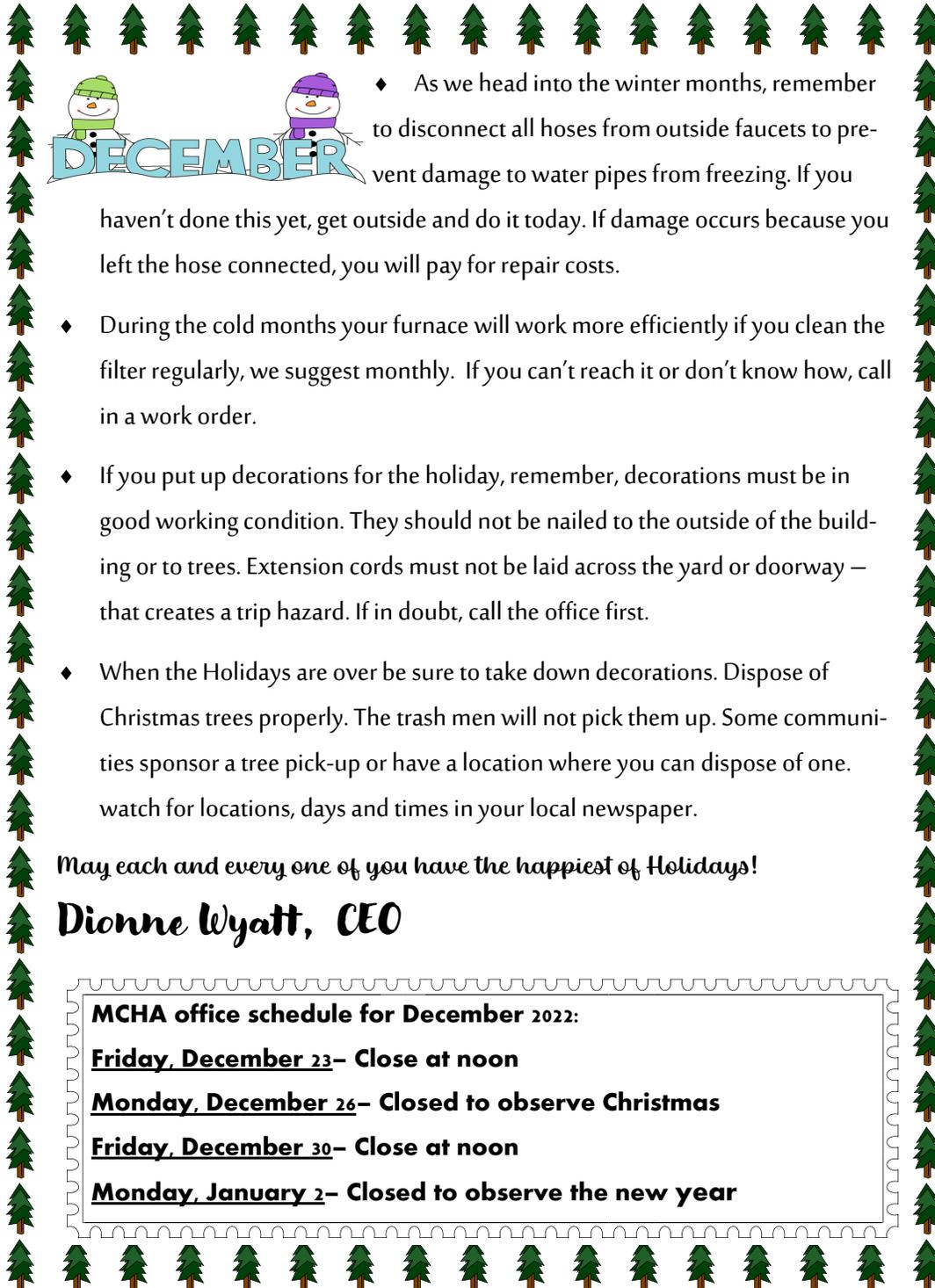




Neighbors



FROM THE DIRECTOR'S DESK



◆ As we head into the winter months, remember to disconnect all hoses from outside faucets to prevent damage to water pipes from freezing. If you haven't done this yet, get outside and do it today. If damage occurs because you left the hose connected, you will pay for repair costs.

- ◆ During the cold months your furnace will work more efficiently if you clean the filter regularly, we suggest monthly. If you can't reach it or don't know how, call in a work order.
- ◆ If you put up decorations for the holiday, remember, decorations must be in good working condition. They should not be nailed to the outside of the building or to trees. Extension cords must not be laid across the yard or doorway – that creates a trip hazard. If in doubt, call the office first.
- ◆ When the Holidays are over be sure to take down decorations. Dispose of Christmas trees properly. The trash men will not pick them up. Some communities sponsor a tree pick-up or have a location where you can dispose of one. watch for locations, days and times in your local newspaper.

May each and every one of you have the happiest of Holidays!

Dionne Wyatt, CEO

MCHA office schedule for December 2022:

Friday, December 23– Close at noon

Monday, December 26– Closed to observe Christmas

Friday, December 30– Close at noon

Monday, January 2– Closed to observe the new year

Address:

P.O. Box 303
 760 Anderson St.
 Carlenville, 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.

HOUSEKEEPING INSPECTIONS

THERE ARE NO INSPECTIONS SCHEDULED FOR DECEMBER

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

White Chocolate Confetti Christmas Cookies

Ingredients:

Select All

- 2 3/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon kosher salt
- 1/2 teaspoon baking powder
- 2 sticks (1 cup) unsalted butter, at room temperature
- 1 1/2 cups sugar
- 1 teaspoon vanilla extract
- 1 large egg
- 2 tablespoons plus 1 teaspoon half-and-half
- 1/2 cup red and green sprinkles
- 1 2/3 cups white chocolate chips



Directions:

- Position oven racks in the top and bottom thirds of the oven and preheat to 375 degrees F. Line 2 baking sheets with parchment.
- Whisk together the flour, baking soda, salt and baking powder in a medium bowl. In a stand mixer or large bowl using a hand mixer, cream the butter for 1 minute. Add the sugar and cream for an additional 3 minutes. Beat in the vanilla and egg. Gradually beat in the dry ingredients until uniform, then add enough of the half-and-half (about 2 tablespoons) to moisten the dough and make it soft (but not wet). Fold in the sprinkles and 2/3 cup of the white chocolate chips.
- Roll rounded teaspoons of dough into 24 balls and put on the prepared baking sheets. Chill the remaining dough in the refrigerator. Dip your fingertips into the remaining half-and-half and use them to slightly flatten the top of each cookie.
- Bake until the cookies are set on top and light golden brown around the edges, about 15 minutes. Transfer the cookies to a wire rack to cool completely. Allow the baking sheets to cool, then line them with new parchment and repeat the forming and baking process with the remaining dough.
- Once the cookies are all baked and cooled, put the remaining 1 cup white chocolate chips in a small heatsafe bowl and microwave on high, stirring halfway through, until just melted, about 1 minute. Use a spoon to drizzle the chocolate over the cookies. Allow the chocolate to set before serving, about 30



Macoupin County Public Transportation

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