



Gillespie Senior Residences, L.P

# Neighbors



## FROM THE DIRECTOR'S DESK

# October

Happy Fall! We want to let everyone know how nice the outside decorations look! Please remember all decorations need to be in good working condition and should not cause any trip hazards.

### Tip to Prevent Spiders:

- With their many eyes and legs, spiders can spook anyone. Lots of spiders are harmless and even beneficial, but they're best left outdoors. Here's how to make your home less attractive to these arachnids:
- Dust and vacuum regularly, making sure to sweep away cobwebs. If a spider's web keeps getting torn down, it won't want to come back.
- Reduce clutter. Spiders find piles of clothing, stacks of papers, and cardboard boxes cozy spots to hide. They prefer messy places to tidy ones.
- Keep food and garbage sealed. Open trash cans and food containers can attract insects that spiders like to eat. Eliminate their food source by using a lidded kitchen trash can and by storing food properly.

**The office will be closed Monday, October 10, 2022 for Columbus Day!**

**Trick-Or-Treat: October 30th and 31st from 6PM-8PM.**

Happy Halloween!

*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.

**PREVENTATIVE MAINTENANCE & HOUSING QUALITY STANDARD INSPECTIONS**

*There are no scheduled inspections this month*

**Baked Frito Pie**

**Ingredients:**

- 2 cans (15 ounces each) of chili
  - 1 bag (12.5 ounces of Fritos corn hips
  - 2 cans (10 ounces each) of diced tomatoes with chilis
- 3 cups shredded cheddar cheese

**Directions:**

Preheat the oven to 350 ° F. on the stove, heat chili in a saucepan over medium heat for 5 minutes.

In a baking dish, spread 1/3 of the bag of chips in a single layer. Spoon half of the chili over the chips, followed by 1 can of the diced tomatoes.

Add a second layer of chips, then evenly sprinkle on half of the shredded cheese. Top with the remaining chili.

Create a third layer with the last portion of chips, the second can of tomatoes, and the rest of the cheese.

Bake for 25 to 30 minutes, or until cheese is bubbly.



**Macoupin County Public Transportation**

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