August 2023 Volume 7. Issue 08



Neighbors & 51







FROM THE DIRECTOR'S DESK

August is here and that means it is back to school time for a lot of kids and adults! If someone in your family has exceled in school, sports, or work, please let us know so we can share your good news here in the newsletter!

You need to continue to keep your lawns mowed and weeded through the month of August. Also, when outside, please make sure that you are keeping the trash picked up in your yards and any public areas in the development.

Remember to be mindful and respectful while outside. This does include your guests. All residents are responsible for their actions and the actions of their guests.

If you have a change in your household composition, for example, have a child or a child moves from your household, you MUST contact the office immediately to report this. Also, if you want to add an adult to your house-

hold, you must complete an add to lease packet and they must be approved first.

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.

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HQS INSPECTIONS

WHEATLAND LANE-EVENS

INSPECTIONS MAY TAKE PLACE ON ANY DAY OF THE MONTH BETWEEN THE HOURS OF

8:00 A.M.- 4:30 P.M., MONDAY-FRIDAY

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

No- Bake Pineapple Cream Dessert

Crust

- 1 1/2 cups graham cracker crumbs
- 1/3 cup sugar
- 1/2 cup butter, melted.



Filling

- · 80z. Softened cream cheese
- 8oz. Tub whipped topping
- 14-160z. Large can crushed pineapple, drained
- 3/4 cup confectioner's sugar
- 1/2 cup pineapple chunks
- 1/2 shredded coconut for topping.

Instructions

- . For crust: Mix the graham cracker crumbs and sugar, Add the melted butter and stir to combine well. Press into a 8x8 or 9x9 inch pan.
- 2. Filling: In a large bowl, beat the softened cream cheese and confectioners sugar until very smooth.
- 3. Beat in the tub of whipped topping. Then fold in the drained pineapple.
- 4. Spread filling on top of crust. Top with pineapple
- 5. Chill very well- at least 4 hours, preferably overnight.

