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Neighbors & L







FROM THE DIRECTOR'S DESK

As the weather begins to get colder, please unhook your garden hoses from the outside spigots so they do not freeze. Please store your hose in the garage for the winter months. If we notice that your hose has not been unhooked, maintenance will unhook it for you and you will be charged.

Now that you are responsible for you own lawn care, please remember there is NO LEAF BURNING allowed.

If you are decorating for the holidays, remember that all decorations must be in good working condition and must be safe (not a trip hazard, no electric cords running along the ground).

The office will be closed:

- -Friday, November 10th, 2023 to observe Veterans Day!
- -Thursday, November 23rd, 2023 and Friday, November 24th, 2023 to observe Thanksgiving.



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

- Gas leaks
- **Broken water pipes**

EMERGENCIES

INCLUDE:

- **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

fire, flood, anything that threatens life, safety or property damage.

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UPCS INSPECTIONS

CLOUD LANE-GILLESPIE

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.

Brown Sugar Pineapple Ham (Slow Cooker)

Ingredients:

- 1 8-9 pound ham
- 1 20 ounce can crushed pineapple
- 1 cup brown sugar
- 1/2 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1/4 teaspoon ground ginger

Instructions:

- 1. Add the ham to the slower cooker and pat dry with paper towels.
- Pour over half the can of the crushed pineapple.
- 3. Mix the brown sugar with the spices and add it over the ham.
- 4. Reserve the rest of the pineapple for topping when ham is served.
- 5. Cook on low for 3 hours.

Don't forget to set your clocks back 1 hour on Sunday, November 5th!





