

Neighbors 🛞 🛓



FROM THE DIRECTOR'S DESK

 Be aware the property is for residents & their invited guests only. If people show up to "sell" something or get you to switch utility providers, they are not allowed unless you invite them. You can tell them to leave, or you can call the police. Be very wary of inviting strangers into your home, especially those w/out any type of credentials. Unfortunately, people know that legitimate companies do exist, so they pose as these companies in order to get your personal information. Do not give your social security number, date of birth, or banking information to someone just coming up to your door.

 When you receive paperwork from the Housing Authority, please hold onto it. All paperwork contains important information, such as dates things are due, rent amounts, etc. By keeping the paperwork you'll know when, where and how much and will not have to call the housing office for that information.

The office will be closed on Monday, September 4, 2023 to observe Labor Day!

Stay Safe and Healthy!

Dionne Wyatt,

CEO

Address:

P.O. Box 643 760 Anderson St. Carlinville, 62626 (217) 854-8415 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.



Quick and Easy Chicken Flautas

Ingredients:

- 2 cans (12.5 oz each) chicken– drained and flaked
- 6 oz. cream cheese—softened
- 1/3 cup salsa
- 1 cup shredded cheese
- 1/4 teaspoon cumin
- 1/4 teaspoon garlic powder
- 1/4 teaspoon onion powder
- 1/4 teaspoon chili powder
- 12-8" flour tortillas



Instructions:

- Heat oven to 400 degrees. Prepare a cookie sheet by lining with parchment paper or tin foil.
- Combine drained and flaked chicken, cream cheese, salsa, cheese, cumin, garlic powder, onion powder, and chili powder into a mixing bowl. Stir together until well combined.
- Spread 3 tablespoons of chicken mixture on a tortilla. Roll up tight and place seam side down on a cookie sheet. Repeat with remaining tortillas.
- Spray tops of the flautas with cooking spray.
 Don't sock them but you want them to have a decent coating of cooking spray so they will get really brown and crispy.
- 5. Bake for 18-20 minutes or until they reach desired crispness that you want.

Serve with dips of your choice (sour cream, salsa, guacamole).