



Neighbors



FROM THE DIRECTOR'S DESK

Mowing season is here and we want to remind you that you are responsible for your lawn care. We require that it is no longer than 5" in height, but not cut too low to the ground. If we notice that your lawn gets beyond this height you will be sent a notice. If you do not take care of it after the notice, maintenance staff will contract your yard to be mowed at your expense. You **MUST** store your lawn mower in the garage or along side of the garage with the gas can for your mower. **DO NOT** store the gas can inside of your home. You are also responsible to keep your shrubs trimmed and planted area weeded.

Please make sure your children are playing in their own yards and being considerate and kind to everyone. They need to clean up their toys and trash when they are done



playing outside for the day, including the Playground.



The office will be closed on Friday, April 18th, 2025.



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.

HQS Inspections for HICKORY PARK DIRVE– ODDS are scheduled for APRIL

INSPECTIONS MAY TAKE PLACE ON ANY DAY OF THE MONTH

BETWEEN THE HOURS OF 8:00 A.M.-4:30 P.M. MONDAY-FRIDAY SPECIFIC DAYS AND TIMES WILL NOT BE GIVEN.

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

Easter Thumbprint Cookies



Ingredients

- 1 cup unsalted butter (softened)
- 1 cup powdered sugar
- 2/3 cups granulated sugar
- 1/2 teaspoon salt
- 1 teaspoon vanilla extract
- 1/2 teaspoon coconut extract (optional)
- 1 eggs
- 1 teaspoon baking soda
- 2 1/2 cups all purpose flour
- 8 oz white chocolate (melted)
- gel food coloring

Filling

1. Divide melted white chocolate and add food coloring as desired.
2. Place each color of chocolate into a small plastic bag with the corner cut off, and pipe into the well of each cookie.
3. All chocolate to set up before storing cookie in the airtight container.

Instructions

1. Preheat oven to 350.
2. In a large mixing bowl, cream together butter and sugars until very light and fluffy.
3. Add salt, vanilla, coconut extract, and egg. Mix until well combined.
4. Add baking soda and flour, mixing until incorporated.
5. Roll dough into 1" balls and place them on a silicone or parchment paper lined cookie sheet 2" apart. Bake 6 minutes. Cookie will stay light in color but will start to get lightly golden around the very edges.
6. Using the end of a wooden spoon, press carefully into the center of each cookie, to make a well for filling(be careful to not make a hole in the bottom).
7. Cool on the cookie sheet for a few minutes before transferring to a wire rack to cool completely.