



Gillespie Senior Residences, L.P

Neighbors



FROM THE DIRECTOR'S DESK

As the year is coming to an end we would like to remind everyone of a few things.

- For those of you who receive Social Security, you should be getting your 2026 award letter within the next few months. Please make sure we are getting a copy of this as soon as you receive it.
- When the Holidays are over be sure to take down the decorations. You will need to make sure to dispose of your Christmas trees properly.
- Social Security Administration announces a 2.8 percent cost-of-living adjustment (COLA)

The office will be closed on the following dates in December:

Wednesday, December 24th we will be closing at 11am.
Thursday and Friday, December 25 & 26, 2025 for Christmas Day



Stay Safe & Healthy!
~Dionne, CEO

Address:

P.O. Box 303

760 Anderson St.

Carlinsville, 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 INSPECTIONS FOR December:

There are no scheduled inspections for December.

If you are in need of a work order, please call the office immediately for repair.

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

Word Search

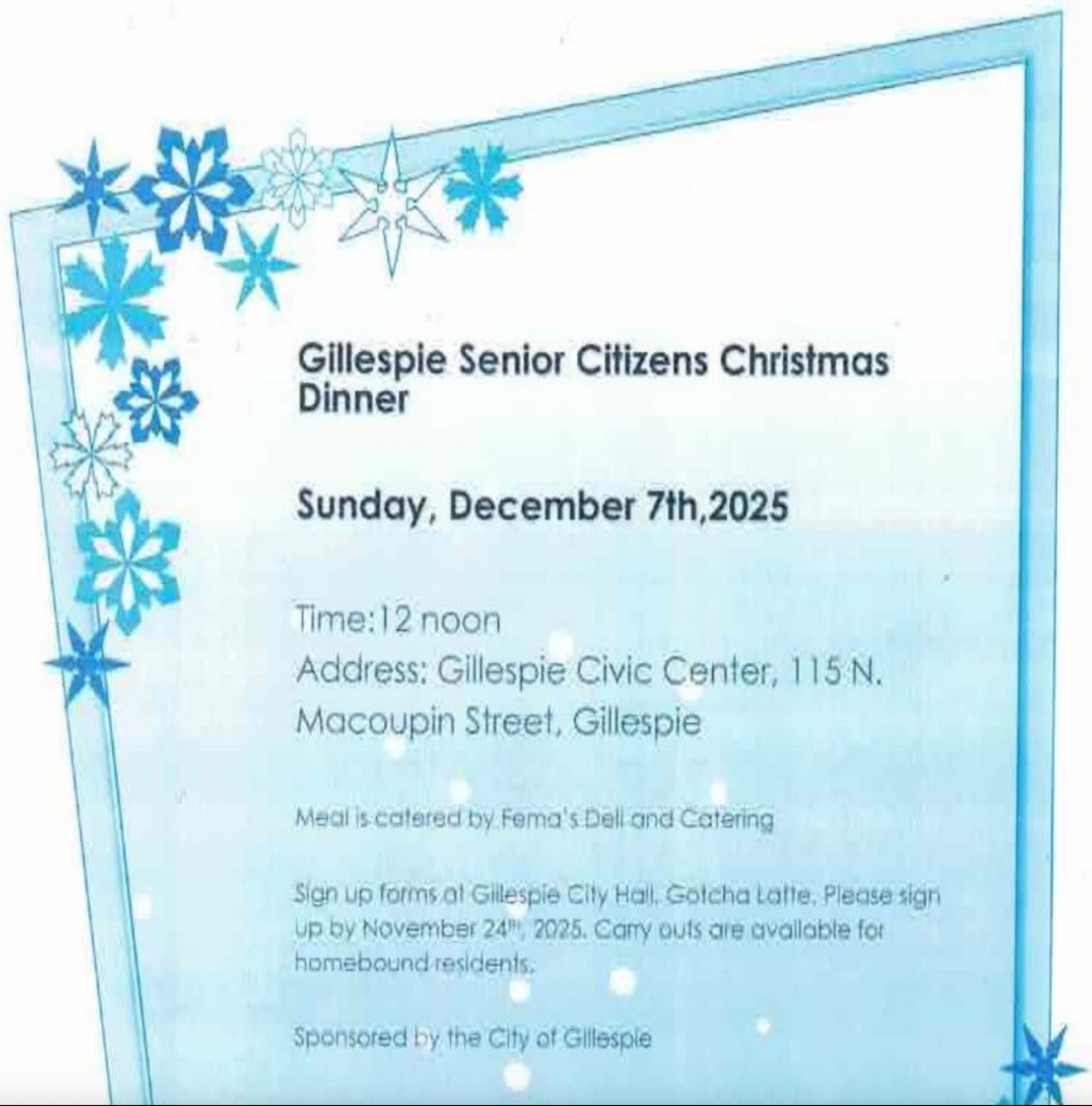
Find the following words.

angel
bell
candles
candy
chimney
December
eggnog
gifts
greetings
happy
holiday
jolly
lights
christmas

R	O	G	Y	L	W	E	W	E	W	E	T	T	U
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E	D	K	L	I	S	K	P	L	Y	H	I	N	L
C	N	P	D	J	F	F	P	A	Y	B	L	L	A
E	A	V	N	S	J	T	M	D	F	N	E	G	S
D	C	X	Q	O	K	L	S	H	J	B	P	E	R



Sign up is at Gillespie City Hall or Gotcha Latte. Must be signed up by November 24th. Meals can be delivered to homebound residents. This dinner also includes East Gillespie residents.



Gillespie Senior Citizens Christmas Dinner

Sunday, December 7th, 2025

Time: 12 noon

Address: Gillespie Civic Center, 115 N. Macoupin Street, Gillespie

Meal is catered by Fema's Deli and Catering

Sign up forms at Gillespie City Hall, Gotcha Latte. Please sign up by November 24th, 2025. Carry outs are available for homebound residents.

Sponsored by the City of Gillespie



Xmas Recipes



Christmas Pudding

McCallum's Vintage Recipe Divas

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|--|--|
| 2 oz. plain flour | 3 oz. sugar |
| $\frac{1}{2}$ level teaspoon baking powder | $\frac{1}{2}$ -1 lb. mixed dried fruit |
| 1 level teaspoon grated nutmeg | 4 oz. breadcrumbs |
| 1 level teaspoon salt | 1 oz. marmalade |
| 1 level teaspoon cinnamon | 2 eggs, fresh or dried |
| 1 level teaspoon mixed spice | $\frac{1}{2}$ pint rum, ale, stout or milk |
| 2-4 oz. suet or fat | |

Sift flour, baking powder, salt and spice together. Add the sugar, fruit and breadcrumbs and grated suet or melted fat. Mix with the marmalade, eggs and rum, or other liquid. Mix very thoroughly. Put in a greased basin, 2 pt. size. Cover with greased paper and steam for 4 hours. Remove the paper and cover with a fresh piece and a clean cloth. Store in a cool place. Steam 2 to 3 hours before serving. The steaming is best done by standing the basin in a saucepan with water coming a third of the way up the sides of the basin. Keep the water boiling gently over a low heat. It may be necessary to add a little more water during cooking but be sure the water is boiling when added.

Christmas Cake

- | | |
|---------------------------------|---|
| 3 oz. sugar | 1 level teaspoon cinnamon |
| 4 oz. margarine | 1 level teaspoon mixed spice |
| 1 level tablespoon syrup | 2-4 eggs, fresh or dried |
| 8 oz. plain flour | 1 lb. mixed fruit |
| 2 level teaspoons baking powder | $\frac{1}{2}$ teaspoon lemon substitute |
| Pinch of salt | Milk to mix |

Cream sugar and margarine, add syrup. Mix flour, baking powder, salt and spices together. Add alternately with the egg to the creamed mixture and beat well. Add fruit and lemon substitute and enough milk to make a fairly soft consistency. Line a 7" tin with greased paper, put in the mixture, and bake in a moderate oven for two hours.

Mincemeat

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|---|--|
| $\frac{1}{2}$ - $\frac{3}{4}$ lb. mixed dried fruit | 2 level tablespoons marmalade |
| 4 oz. apples or 2 ozs. apple rings | $\frac{1}{2}$ level teaspoon mixed spice |
| 3-4 oz. sugar | $\frac{1}{2}$ level teaspoon cinnamon |
| 2-4 oz. suet or melted margarine | 1 level teaspoon grated nutmeg |
| | $\frac{1}{2}$ level teaspoon salt |
| | 4-6 tablespoons, rum, sherry, stout or ale |
| | $\frac{1}{2}$ level teaspoon lemon essence |
| | Few drops rum essence—optional |



For method see over the page