



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

Stay Safe & Healthy!

~Dionne, CEO



Address:

P.O. Box 643
 760 Anderson St.
 Carlinsville, 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.

Preventative Maintenance Inspections for the Month of December

None for the month of December

INSPECTIONS MAY TAKE PLACE ON ANY DAY OF THE MONTH

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
- merry
- mistletoe

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





Friday November 21st — Thursday January 1st

Sunday — Thursday 5:00 — 9:00 PM

Friday — Saturday 5:00 — 10:00 PM

Cost: FREE Will Donations,
Including Tour Buses

EVENTS:

Special Preview Night: Walk Through the Lights & Festival of Trees Thursday

November 20th 5:30 — 7:30 PM *(Forest Park will be closed to all vehicle traffic from 5:00 — 8:00 PM)*

Opening Night: Friday November 21st: Forest Park Chautauqua: FREE Christmas Concert by Shelbyville Student Music Groups 5:30 — 8:00 PM. FREE Cookies w/Santa 5:00 — 7:00 PM.
FREE Festival of Trees 5:00 — 8:00 PM

Olde-fashioned Christmas: Saturday December 6th Downtown Shelbyville 10:00 AM — 1:30 PM FREE pictures w/Mr. & Mrs. Santa Claus at Simply Yours (119 E. Main St.) FREE Carriage Rides at the Mini Park... Watch Out for the Grinch!

Forest Park Chautauqua: Saturday December 6th. FREE Christmas Concert Featuring "Kevin Herron & Friends" 5:30 — 8:00 PM FREE Santa/Photo Ops 5:00 — 7:00 PM

Storytime w/Mrs. Claus: Saturday December 13th 5:00-6:30 PM. FREE Cookies... and Santa too!
(Forest Park Senior Center)

Festival of Trees: FREE Festival of Trees *(All Season)* Monday-Sunday 5:00 — 8:00 PM

Live Nativity: December Fri. 12 & Sat. 13 6:00-8:00PM First Church of the Nazarene 701 W. North 3rd St

FREE Crayons & Coloring Books: December 20, 5:00 — 7:30 PM. Santa will be giving these items away at the donation booth! *(1 per child/while supplies last)* Sponsored by First Fed. Savings & Loan Shelbyville, IL

Don't forget to bring your letters to Santa!





Christmas Pudding

McCallum's Vintage Recipe Divas

2 oz. plain flour
 1 level teaspoon baking powder
 1 level teaspoon grated nutmeg
 1 level teaspoon salt
 1 level teaspoon cinnamon
 1 level teaspoon mixed spice
 2-4 oz. suet or fat

3 oz. sugar
 $\frac{1}{2}$ -1 lb. mixed dried fruit
 4 oz. breadcrumbs
 1 oz. marmalade
 2 eggs, fresh or dried
 $\frac{1}{2}$ pint rum, ale, stout or milk

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
 4 oz. margarine
 1 level tablespoon syrup
 8 oz. plain flour
 2 level teaspoons baking powder
 Pinch of salt

1 level teaspoon cinnamon
 1 level teaspoon mixed spice
 2-4 eggs, fresh or dried
 1 lb. mixed fruit
 $\frac{1}{2}$ teaspoon lemon substitute
 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

$\frac{1}{2}$ -1 lb. mixed dried fruit
 4 oz. apples or 2 ozs.
 apple rings
 3-4 oz. sugar
 2-4 oz. suet or melted
 margarine

2 level tablespoons marmalade
 $\frac{1}{2}$ level teaspoon mixed spice
 $\frac{1}{2}$ level teaspoon cinnamon
 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