



Neighbors



FROM THE DIRECTOR'S DESK

- * As the weather begins to get colder, please disconnect your garden hoses from the outside spigots. They can freeze and cause damage to the water lines. Please store your hoses in the garage for the winter months. If you do not disconnect, maintenance will at a charge to you.
- * Remember as you start to decorate for the holidays, do not run extension cords under rugs or across the room. Keep them neatly against the wall so they don't pose a trip hazard.
- * If the office is closed for a holiday, after hours, or on the weekend, please remember to call the emergency phone for all emergency work orders. Please keep in mind that all non emergency work orders will have to wait until the office opens again.

The office will be closed on:

Friday, November 11 for Veterans Day

Thursday, November 24 and Friday, November 25 for Thanksgiving



Happy
Thanksgiving!
Stay Safe and Healthy!
Dionne Wyatt, 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

Hickory Park Drive—EVEN

Please make sure that your home is up to the housekeeping policy standards. If you need a copy of the Housekeeping Policy, please contact the office and we can send you one.

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

Twice Baked Potato Casserole



Ingredients:

- ½ pound bacon
- 8 medium russet potatoes, Equal to about 6 pounds
- 3 Tablespoons canola oil
- 2 sticks salted butter, softened and sliced into cubes.
- 1 cup sour cream
- 1 cup whole milk
- 1 cup grated cheddar cheese, plus more for topping
- 2 teaspoons seasoned salt
- 3 green onions, sliced
- Salt and pepper, to taste



Directions:

1. Preheat the oven to 400 degrees.
2. Take out the butter, sour cream, and milk and set them aside, they shouldn't be cold when combined with the potatoes.
3. Scrub the potatoes clean. Wipe them dry and rub them with canola oil. Place them on a baking sheet and bake for 40 minutes, until they can be easily sliced through.
4. While the potatoes bake, cook the back in a large pan slowly on low heat. As the edges begin to curl, use tongs to flip them over periodically until evenly cooked. Set them aside on a paper-towel lined plate to cool once finished.
5. Remove the potatoes from the oven and decrease the heat to 350 degrees.
6. Leave the skins on two of the potatoes and peel and discard the remaining skins. Cut each potato into thirds and add them to a large mixing bowl.
7. Crumble the cooked bacon and set aside for topping. Add the rest to the mixing bowl along with the butter, sour cream, milk, grated cheese, seasoned salt, and salt and pepper.
8. Smash the potatoes with a potato masher until creamy.
9. Add the potatoes to a lightly greased 9x13 baking dish.
10. Top the casserole with the rest of crumbled bacon and additional shredded cheese.
11. Bake, uncovered, for 20-25 minutes. Top with sliced green onions and serve.