



Neighbors



FROM THE DIRECTOR'S DESK

Due to an inspection we had with one of our other programs, our maintenance staff has gotten a little behind on work orders. We are doing our best to get caught back up, but it will take some time. Please be patient with us as we will get to you as soon as we can. If your problem gets worse in the meantime, please make sure you reach out to the office to notify us and please continue to call all work orders into the office in a timely manner.

- If you have an animal at your home, we ask that you kennel the animal if we come out to complete a work order or an inspection whether you are home or not. We ask this for the safety of our staff as well as the safety of your animal.

We will be closed Monday, September 5, 2022 for Labor Day!

Stay Safe and Healthy!

Dionne Wyatt, 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

HOUSEKEEPING—WHEATLAND LN— ODDS

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

LIHEAP- Low Income Home Energy Assistance Program

State Date: September 1, 2022

Illinois Valley Economic Development Corporation

217-839-4431



Caramel-Stuffed Chocolate Chip Cookies

Ingredients :

- 24 soft caramel candies
- 1.5 sticks unsalted butter, at room temperature.
- 2/3 cup granulated sugar
- 2/3 cup light brown sugar
- 2 eggs
- 1.5 teaspoons vanilla extract
- 2 1/3 cups all-purpose flour
- 1 teaspoon baking soda
- 3/4 teaspoon salt
- 2 cups semisweet chocolate chips

Directions:

1. Preheat oven to 350 degrees . Line two baking sheets with parchment paper.
2. Use your hands to roll the caramels into balls (just do the best you can)
3. In a bowl, cream the butter with the sugar and brown sugar until light and fluffy, 4 to 5 minutes. Add the eggs and vanilla, and mix to combine.
4. Add the flour, baking soda and salt, and mix to combine. Add the chocolate chips and mix just until evenly incorporated.
5. Scoop the dough into 1/4 cup rounds and roll into balls. Stuff a caramel into the center of each dough ball. Make sure the caramel is fully covered with cookie dough.
6. Transfer the cookie-dough balls to the baking sheet, 1 in apart.
7. Bake until golden brown at the edges, 12-15 minutes.



Macoupin County Public Transportation

112 S. Macoupin St. Gillespie, IL 62033
Call 217-839-4132 to reserve your seat