



Gillespie Senior Residences, L.P

Neighbors



Address:

P.O. Box 303
760 Anderson St.
Carlinville, 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.

FROM THE DIRECTOR'S DESK

Fire Prevention week is in the month of October. This year it is through the week of October 6th. During Fire Prevention week it is always a good time to discuss fire escape plans, how to use fire extinguishers, fire prevention plans, and practicing fire safety. Your local Fire Department could assist you with any of these if needed.

If you plan to decorate for Fall/Halloween with outside decoration, please keep in mind that they all need to be in good working condition and should not cause any trip hazards. We do ask that all decorations are taken down directly after the holiday season is over.

We would like to remind you that any complaints within the development must be put into writing and turned into the office. We will not accept any anonymous complaints.

The office will be closed on Monday, October 14th, 2024 to observe Columbus Day.



Stay Happy and Stay Safe!

Dionne Wyatt, CEO

PREVENTATIVE MAINTENANCE & HOUSING QUALITY STANDARD INSPECTIONS

There are no scheduled inspections this month

Please make sure your unit is up to the Housekeeping Policy standards at all times.

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

Easy Stuffed Pepper Soup

INGREDIENTS:

- * 3/4 CUP UNCOOKED RICE
- * 1 TABLESPOON OLIVE OIL
- * 1/2 MEDIUM ONION (CHOPPED)
- * 1.5 POUNDS GROUND BEEF
- * 3 CLOVES GARLIC (MINCED)
- * 1 RED BELL PEPPER (CHOPPED)
- * 1 GREEN BELL PEPPER (CHOPPED)
- * 1 CAN TOMATO SAUCE
- * 1 CAN FIRE-ROASTED DICED TOMATOES (WITH JUICES)
- * 4 CUPS CHICKEN BROTH
- * 1/4 TEASPOON ITALIAN SEASONING
- * 1 TEASPOON PAPRIKA
- * SALT AND PEPPER (TO TASTE)

- * START BY COOKING THE RICE ACCORDING TO PACKAGE DIRECTIONS.
- * WHILE RICE IS COOKING, ADD THE OIL AND ONION TO A LARGE SOUP POT AND SAUTE FOR 5-7 MINUTES.
- * ADD THE GROUND BEEF TO THE POT AND COOK IT FOR 5 MINUTES, USING A SPOON TO STIR/BREAK UP THE BEEF AS IT COOKS.
- * STIR IN GARLIC AND COOK FOR ABOUT A MINUTE.
- * ADD IN THE PEPPERS, TOMATO SAUCE, DICED TOMATOES, CHICKEN BROTH, ITALIAN SEASONING, AND PAPRIKA. INCREASE THE HEAT TO HIGH AND BRING IT TO A GENTLE BOIL. ONCE BOILING, REDUCE HEAT AND LET THE SOUP SIMMER FOR 15 MINUTES.
- * ADD THE COOKED RICE TO THE POT AND CONTINUE TO COOK THE SOUP FOR ANOTHER 10 MINUTES OR SO. THIS WILL HELP THICKEN THE BROTH A BIT AND INFUSE MORE FLAVOR INTO THE SOUP.
- * SEASON WITH SALT AND PEPPER.



Macoupin County Public Transportation

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