



NOVEMBER ***2015***



Days Closed

WEDNESDAY NOVEMBER 11TH
VETERANS DAY

THURSDAY NOVEMBER 26TH
THANKSGIVING

FRIDAY NOVEMBER 27TH
BLACK FRIDAY

Holidays

WEDNESDAY NOVEMBER 11TH
VETERAN'S DAY

THURSDAY NOVEMBER 26TH
THANKSGIVING

Calendar of Events

NOVEMBER 1ST
DAYLIGHT SAVINGS TIME ENDS
DON'T FORGET TO SET YOUR CLOCKS
BACK!

NOVEMBER 3RD
ELECTION DAY
GET OUT AND VOTE!

John Flach Builders are finished and should be coming back to make all necessary repairs. It is very important for us to know if things are not being fixed properly.

Repair work at Barry is now complete. Final cost from storm damage is \$12,179.12.

Landess Terrace street lights should be up and running. If security lights are out in your neighborhood please let us know. We want to get them fixed as soon as possible.

Due to an audit we received, all files are being reviewed. We need to make sure that all files have the necessary paperwork. Please return the citizenship form that was mailed. All files need to have copies of social security cards and birth certificates for ALL household members. If you are not sure if we have all your information, please do not hesitate to call the office.

CoinMach

New washers and dryers will be in place at Landess Terrace no later than December 18, 2015.

Tonya Ellison is the new Administrative Assistant. She started on 10/13/2015. Tonya and her family recently relocated to Barry.

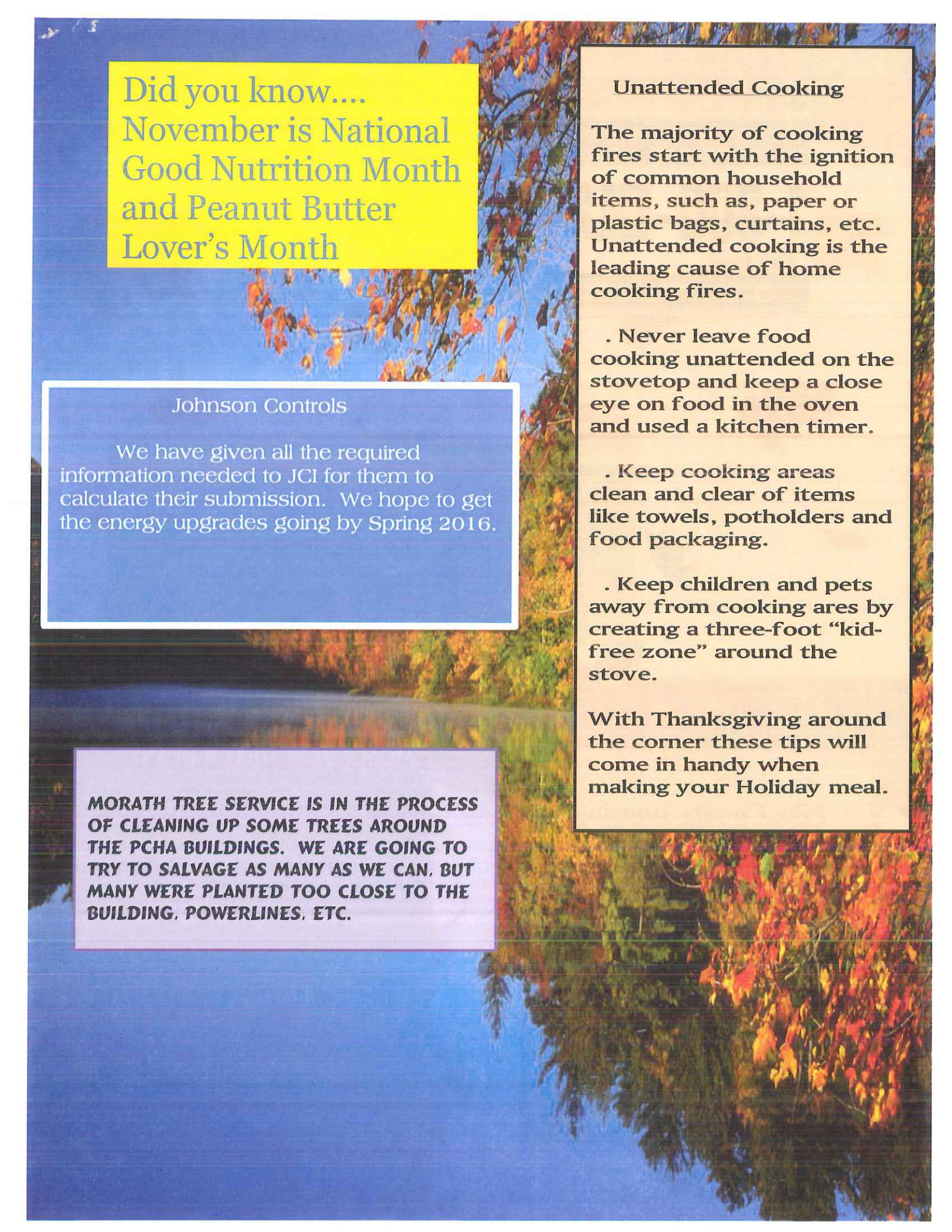


When changing your clocks back one hour this weekend, don't forget to make sure the batteries are changed in your smoke detectors. If you need assistance in doing this please call the office and we will let maintenance know.

HAPPY

THANKSGIVING

We have hired our new Maintenance person. Starting November 9th, John Lister will be our newest hire. John comes to us after working at Stroemer Foods for many years.



Did you know....
November is National
Good Nutrition Month
and Peanut Butter
Lover's Month

Johnson Controls

We have given all the required information needed to JCI for them to calculate their submission. We hope to get the energy upgrades going by Spring 2016.

MORATH TREE SERVICE IS IN THE PROCESS OF CLEANING UP SOME TREES AROUND THE PCHA BUILDINGS. WE ARE GOING TO TRY TO SALVAGE AS MANY AS WE CAN, BUT MANY WERE PLANTED TOO CLOSE TO THE BUILDING, POWERLINES, ETC.

Unattended Cooking

The majority of cooking fires start with the ignition of common household items, such as, paper or plastic bags, curtains, etc. Unattended cooking is the leading cause of home cooking fires.

- . Never leave food cooking unattended on the stovetop and keep a close eye on food in the oven and used a kitchen timer.

- . Keep cooking areas clean and clear of items like towels, potholders and food packaging.

- . Keep children and pets away from cooking areas by creating a three-foot "kid-free zone" around the stove.

With Thanksgiving around the corner these tips will come in handy when making your Holiday meal.



Tobacco Quit Line

1-800-QUIT-NOW

toll-free

1-800-784-8669

QUITLINE.COM

The Great American SmokeOut is November 19th. If you are wanting to quit smoking this the day to start. Try to find a "buddy" that you can call on when you get the urge to smoke.

**Pike County Housing
Authority**

838 Mason St.
P.O. Box 123
Barry, IL 62312

Phone: 217-335-2616

www.pikehousing.com

MOM'S BEST GREEN BEANS

Ingredients:

2-15 oz. Cans of Green Beans
1-Beef bouillon Cube
1-tablespoon Worcestershire Sauce
1-teaspoon Soy Sauce
1-tablespoon of butter
1-pinch of garlic pepper seasoning

Method:

Drain green beans, reserve $\frac{1}{2}$ of the liquid. Dissolve the bouillon cube in the reserved liquid.

Place green beans and liquid in saucepan. Add Worcestershire sauce, soy sauce, butter and garlic pepper seasoning to taste. Simmer gently for 15 minutes

Remove to serving bowl leaving beans in liquid. Use slotted spoon to serve.