

Pike County Housing Authority



**Remember to turn
your clocks back one
hour on Sunday,
November 5th.**

Tenants:

**When you abandon or vacate
your apartment, please keep in
mind that if items are left
behind, those items will be held
for a period of 30 days. After
those 30 days are up the items
will be disposed of. NO
EXCEPTIONS!!**

**On Thanksgiving Day beginning
at Noon the Bainbridge Street
Café in Barry will be hosting a
free dinner for those that need a
place to go.**

As published in the October 4, 2017 edition of the *Pike County Express*:

October 4, 2017

Pike County Express

Page 23

LIHEAP funds available for winter season

Two Rivers Regional Council of Public Officials has funds available through the Low Income Home Energy Assistance Program (LIHEAP) for the upcoming winter season. LIHEAP is designated to help eligible households with their winter heating bills. Appointments will be made beginning October 1. The month of October has been set aside for applicants with an elderly (age 60 or older), disabled households and/or disconnected households 60+ or disabled. November

is set aside for applicants with an elderly (age 60 or older), disabled households, households with children under the age of 6 years old and disconnected or imminent threat of disconnection. **The program is available to all income eligible households as of December 1.** Eligible households will receive a one-time payment that will be sent to the fuel supplier on their behalf.

All households that meet the following income guidelines are encouraged to

apply: Guidelines are based on the past 30 day gross household income and are as follows: 1) - \$1,508; 2)-\$2,030; 3)-\$2,553; 4)-\$3,075; 5)-\$3,598; 6)-\$4,120; 7)-\$4,643; 8)-\$5,165; 9)-\$5,688; 10)-\$6,210.

When applying a person will need to bring with them the following information:

- Social Security Cards for all household members
- Proof of gross income for the 30 days

prior to the appointment date

- Current fuel and electric bills
- Proof of TANF, SNAP and Medicaid Assistance

To make an appointment, call one of the following phone numbers:

- Adams County 224-8171; •Brown County 773-3141 •Pike County 285-5424 •Schuyler County 322-6916

Questions may be directed to Becky Pruden, Community Services Director at 217-221-6204.

Pay your bill online at our website or call the office. A \$3.00 charge applies



Representatives from the West Central Illinois Aging Network will be available to assist with the selection and/or enrollment process of Medicare Prescription Drug Plans. These representatives will be at the JWCC Learning Center, 39637 2060th Ave., Pittsfield on November 17, 2017 from 9am to 3:30pm. If you are interested please contact Connie Lerch at 217-285-6150 to make an appointment.

Amber will be out of the office November 13-22. She will be back on November 27th.



We have hired 2 new maintenance technicians.

**Chris Coultas
and**

T.J. Brennan

Pictures coming in the next newsletter.

For those tenants that have the new air conditioner/heater machines. Please make sure both machines are set the same and that both are running. If not, you will have humidity issues.

Security deposits are due in full within 6 months of initial move in date and pet deposits are due within 6 months of being added to your account. If not paid in this time frame, you will receive late fees.

Thanksgiving

Use a can opener to open those endlessly-annoying blister packs and avoid cutting yourself.



Beginning in January 2018, the Bursting Bubbles Foundation will be having monthly classes at the Community Buildings in Barry and Pittsfield. These classes will be twice a month from 6pm to 8pm. We will give you more information as is becomes available.

November 2017

Calendarpedia
Your source for calendars

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
29	30	31	1	2	3	4
						Healthy Pike County Fall Fun Festival 11am-1pm
5	6	7	8	9	10	11
Daylight Savings Time Ends					Veterans Day (observed) Office Closed	Veterans Day
12	13	14	15	16	17	18
19	20	21	22	23	24	25
			Office Close at 2 for Meeting	Thanksgiving Day Office Closed	Office Closed	
26	27	28	29	30	1	2
				Rent Due		

© www.calendarpedia.com

Calendarpedia.com

Pike County Housing Authority

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

Phone: 217-407-0707
Fax: 217-407-0708

www.pikehousing.com

ILLINOIS TOBACCO
QUITLINE
Where Quitters Always Win!
1-866-QUIT-YES
1-866-784-8937



Thanksgiving Bucket List

1. Find a fun way to express gratitude this month.
2. Clean through toys & give to others.
3. Watch A Charlie Brown Thanksgiving.
4. Create a blessing mix & gift to others.
5. Do some "turkey" crafting!
6. Read some Thanksgiving Books.
7. ENJOY A FEW THANKSGIVING THEMED SNACKS.
8. Create a fun Thanksgiving placemat for the big day.
9. Play Thanksgiving Bingo.
10. MAKE SOME PUMPKIN PIE PLAYDOUGH OR PUMPKIN PIE PAINT!
11. Create a special Thanksgiving bracelet.
12. GO ON A LEAF HUNT AS A FAMILY.
13. WATCH SOME THANKSGIVING VIDEOS WITH SOME WARM APPLE CIDER.
14. Host your own Thanksgiving meal playdate.

Gobble! Gobble!

It's Thanksgiving Dinner!

Browned Butter Sweet Potato Casserole

Yield: 12 servings

Ingredients

Sweet Potatoes

5 lbs sweet potatoes
1/2 cup (113g) salted butter, diced into 1-inch pieces
1/2 cup (105g) granulated sugar
1/4 cup (55g) packed light-brown sugar
1/4 tsp salt
3 large eggs
1/3 cup (80ml) milk (anything but skim)

Topping

2 cups (128g) crushed corn flakes (begin with about 4 1/2 cups and crush to 2 cups)
1/2 cup (54g) chopped pecans
1/4 cup (55g) packed light-brown sugar
3 Tbsp (42g) salted butter, diced into 1-inch pieces
3 cups (148g) miniature marshmallows

Instructions

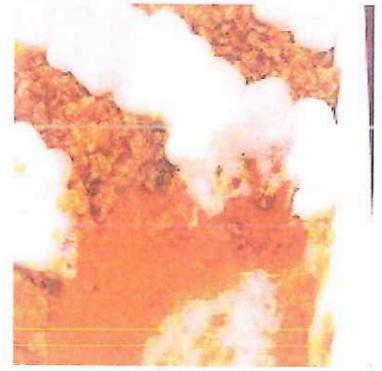
Preheat oven to 400 degrees. Pierce each sweet potato several times with a fork and transfer to a rimmed cookie sheet. Bake about 1 hour, or until very tender when pierced with a fork. Meanwhile melt 1/2 cup butter in a medium saucepan over medium heat and allow to brown, swirling pan occasionally.

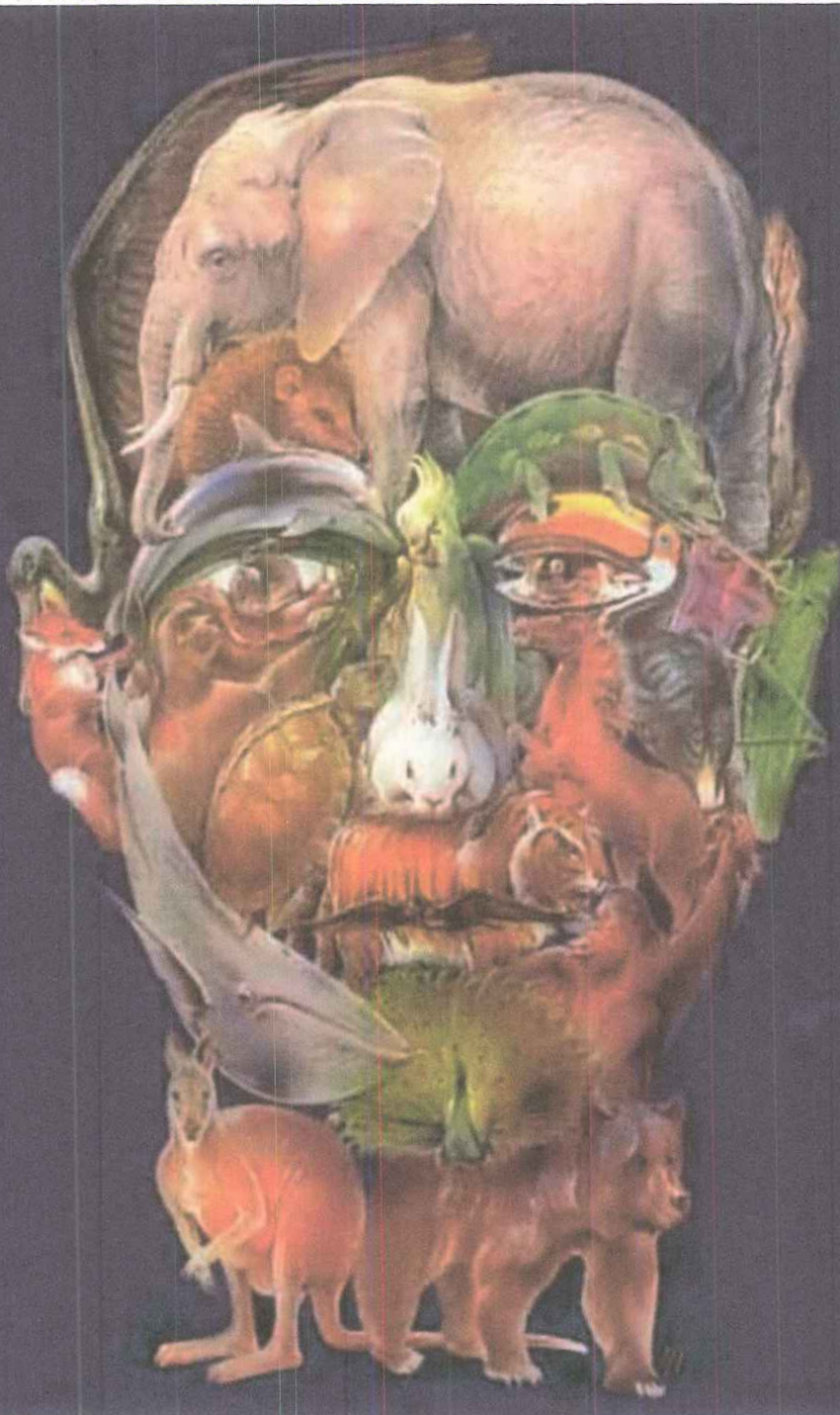
Remove potatoes from oven and reduce oven temperature to 350. Cut each in half and scoop out flesh into a large mixing bowl. Mash potatoes with a potato masher. Pour in 1/2 cup browned butter, using a rubber spatula to scrape excess butter from pan, add granulated sugar, 1/4 cup light-brown sugar and salt then using an electric hand mixer set on low speed, blend together until well combine. Add in eggs and mix until well blended, then pour in milk and mix until well blended. Pour mixture into a buttered 13 x 9 baking dish and spread into an even layer.

Brown remaining 3 Tbsp butter in a saucepan. Pour crushed cornflakes into a mixing bowl, along with chopped pecans and 1/4 cup light-brown sugar and mix to combine. Pour browned butter over mixture and toss to evenly coat. Spread mixture into diagonal rows over mashed sweet potato mixture leaving about a 1 1/2-inch gap between rows. Bake in preheated oven (350 degrees) for 30 minutes (if it's browning too much near the end you can tent with foil if needed). Remove from oven and rest 5 minutes, then spread marshmallows between rows of corn flake topping. Return to oven and bake until marshmallows are melty and lightly golden if desired about 5 - 10 minutes (I didn't brown mine much because I like the contrast of color between the white of the marshmallow and golden brown of the corn flake topping). Serve warm. Store in refrigerator in an airtight container.

Note that if you are making this in advance to refrigerate then bake the following day, don't add the corn flake topping until baking or it will become stale. Also I'd recommend placing cold casserole in cool oven and let it preheat with oven.

Recipe Source: Cooking Classy





How many animals can
you find in this picture?

Call our office with
your guess!

The first person with
the correct answer will
receive a \$25.00 credit
towards their account!