

2019



# JULY NEWSLETTER

[www.pikehousing.com](http://www.pikehousing.com)

## INSIDE THIS ISSUE

- UPCOMING  
LOCAL  
EVENTS
- CHANCE TO  
WIN \$25.00  
CREDIT ON  
ACCOUNT

## ANNUAL RECERTIFICATION

**JULY 1-12 GRIGGSVILLE**  
**AUGUST 1-9 EAST ADAMS**  
**SEPT 3-13 LANDESS TERRACE**

Please have all paperwork and all documentation for anything you are attempting to claim, completely filled out in plain sight on table or counter.



***IF YOU PLAN ON MOVING.....***

A 30 DAY NOTICE IS ***REQUIRED.***  
IF YOU DO NOT GIVE A 30 DAY  
NOTICE, OR IF YOU DO NOT  
STAY IN YOUR APARTMENT FOR  
AT LEAST ONE YEAR, YOUR  
DEPOST WILL BE FORFEITED.

Statements are mailed to  
everyone. If you know  
you have paid your bill,  
please do not call the  
office. Statements are  
sent out as a courtesy  
reminder.  
Thank you!!

**PLEASE CONTACT  
OUR OFFICE WHEN  
YOU CHANGE YOUR  
PHONE NUMBER!  
THANK YOU!!**

**217-407-0707**

PAY YOUR BILL ONLINE. SIMPLY  
GO TO [PIKEHOUSING.COM](http://PIKEHOUSING.COM) AND  
CHECK OUT THE ONLINE  
PAYMENT OPTIONS.



SAFE



EASY



QUICK



AFFORDABLE

A \$3.00 SERVICE CHARGE WILL  
APPLY TO ALL ONLINE  
PAYMENTS.

NATIONAL PROBLEM GAMBLING HELPLINE  
CALL OR TEXT 1-800-522-4700  
OR GO ONLINE TO  
[NCPGAMBLING.ORG/CHAT](http://NCPGAMBLING.ORG/CHAT)

All vehicles must be in operational  
condition and licensed. If they  
are not they must be removed.  
You will receive only one warning.  
If not moved after the warning, it  
will be towed away at YOUR  
expense.



## HOLIDAYS

**THURSDAY JULY 4<sup>TH</sup>**  
**(OFFICE CLOSED)**

**NATIONAL HOT DOG MONTH**

**NATIONAL ICE CREAM  
MONTH**

**NATIONAL PICNIC MONTH**

Birthstone: Ruby  
Flower: Water Lily  
Zodiac:  
Cancer (June 21-July 20)  
Leo (July 21- August 20)

### IMPORTANT DATES

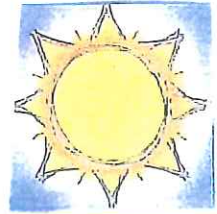
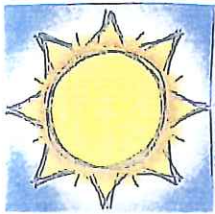
- JULY 4 INDEPENDENCE DAY
- JULY 18 Board Meeting @3:00  
PCHA office
- JULY 19 Office closed until  
10:00am for staff meeting

| July 2019 |        |         |           |          |        |          |
|-----------|--------|---------|-----------|----------|--------|----------|
| Sunday    | Monday | Tuesday | Wednesday | Thursday | Friday | Saturday |
|           | 1      | 2       | 3         | 4        | 5      | 6        |
| 7         | 8      | 9       | 10        | 11       | 12     | 13       |
| 14        | 15     | 16      | 17        | 18       | 19     | 20       |
| 21        | 22     | 23      | 24        | 25       | 26     | 27       |
| 28        | 29     | 30      | 31        |          |        |          |

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# COMMUNITY CENTERS CAN BE USED AS COOLING OFF CENTERS DURING HOT SUMMER DAYS

MONDAY-FRIDAY 8:00AM-5:00PM



BE THE FIRST TO CALL OUR OFFICE WITH THE  
ANSWER AND GET \$25.00 CREDIT ON YOU'RE  
ACCOUNT!!

You have me today

Tomorrow you'll have more

As your time passes

I'm not easy to store

I don't take up space

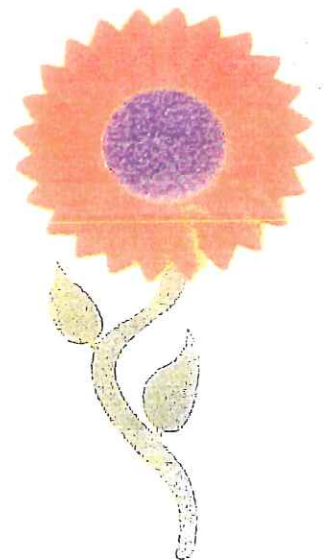
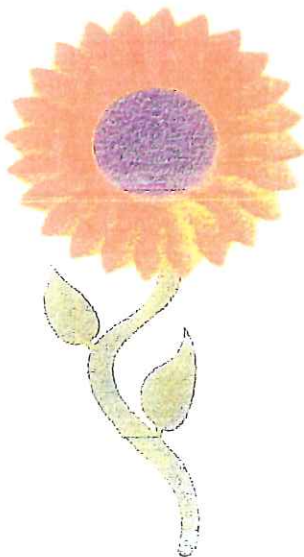
But I'm only in one place

I am what you saw

But not what you see

What am I?

Last week answer: Pearl





2019 CAPITOL FUND GRANT  
DOUCUMENTS ARE AVAILABLE ON  
LINE AT OUR WEBSITE AND AT THE  
PCHA OFFICE



Let Freedom Ring...

ADMISSION & CONTINUED OCCUPANCY POLICY  
REVISION AND LEASE ADDENDUM A; PET POLICY  
REVISION ARE AVAILABLE ONLINE AT OUR WEB SITE  
AND AT THE PCHA OFFICE

WATCH FOR CHILDREN PLAYING  
ON OR NEAR ROADS

DRIVE SLOW IN RESIDENTIAL  
AREAS

## MAKE SUMMER SAFE FOR KIDS

- ✓ ALWAYS SUPERVISE CHILDREN
- ✓ NEVER LEAVE INFANTS, CHILDREN OR PETS IN A PARKED CAR, EVEN WHEN THE WINDOWS ARE CRACKED
- ✓ USE SUNSCREEN WITH AT LEAST SPF 15, UVA, AND UVB PROTECTION EVERY TIME YOU AND YOUR KIDS ARE OUTSIDE
- ✓ STAY COOL WITH COOL SHOWERS OR BATHS
- ✓ SEEK MEDICAL CARE IMMEDIATELY IF SOMEONE HAS SYMPTOMS OF A HEAT RELATED SICKNESS.



# *Independence Day*

Freedom has its life in the hearts,  
the actions, the spirit of men and so  
it must be daily earned and refreshed  
else like a flower cut from its life-giving  
roots, it will wither and die.

~Dwight D. Eisenhower



## Fresh Lemonade

5 Lemons

5 Limes

5 Oranges

3 quarts water

1-1/2 to 2 Cups sugar

## Directions

Squeeze the juice from 4 of  
each fruit; pour into a gallon  
container.

Thinly slice remaining fruit  
and set aside for garnish. Add  
water and sugar to the juices;  
mix well. Store in the  
refrigerator. Serve over ice  
with fruit slices.

*HAVE A SAFE & HAPPY 4<sup>TH</sup>  
OF JULY*



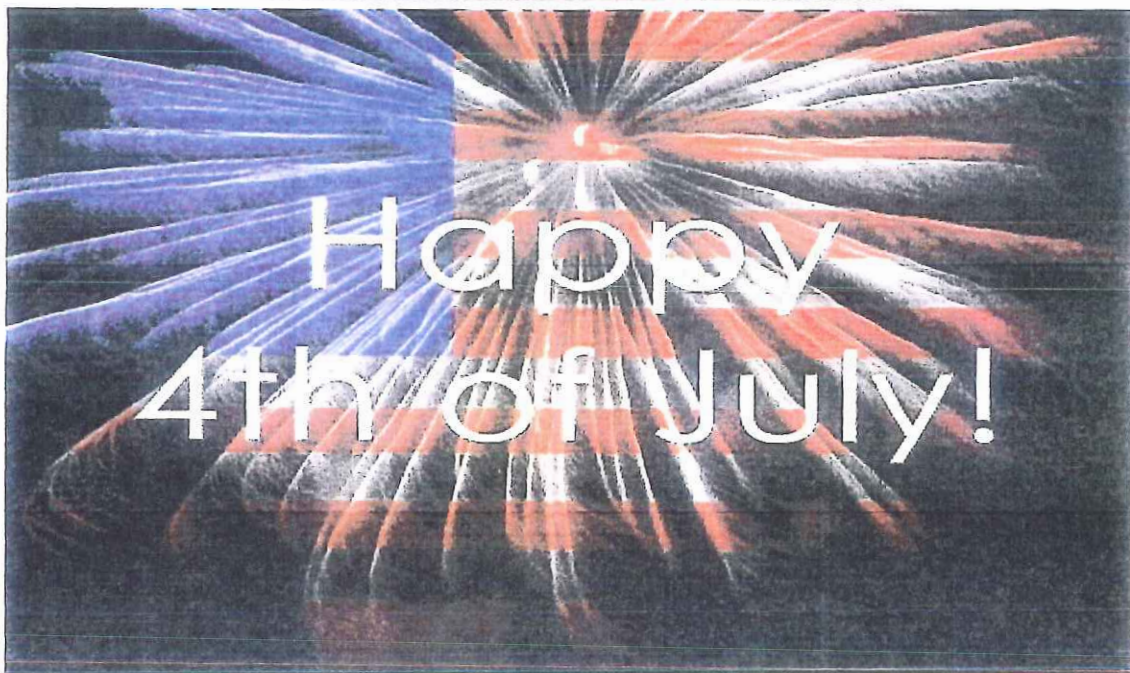
**Tobacco Quit Line**

**1-800-QUIT-NOW**

toll-free

1-800-784-8669

**QUITLINE.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](http://www.pikehousing.com)**



## REMAINING TRAILER DATES FOR LARGE ITEM REMOVAL

JULY 1-5

NEW CANTON

JULY 8-12

PLEASANT HILL

JULY 22-26

GRIGGSVILLE

JULY 29-AUG 2

PERRY

AUG 5-9

BAYLIS







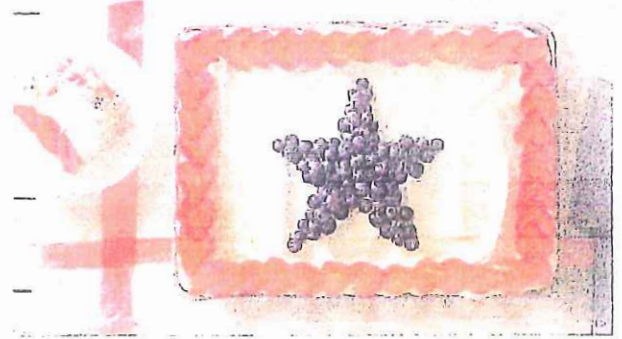
# Angel Food Pudding Cake with Berries



Prep  
40 MIN

Total  
4 HR 20 MIN

Servings  
24



## Ingredients

### Cake

- 1 box Betty Crocker™ angel food cake mix
- 1 1/4 cups water
- 1/4 cup red, white and blue sprinkles

### Filling

- 4 containers (6 oz each) Yoplait® Original strawberry yogurt
- 1 container (12 oz) Cool Whip™ frozen whipped topping, thawed
- 1 box (4-serving size) vanilla instant pudding and pie filling mix
- 2 cups chopped fresh strawberries

### Topping

- 1 cup fresh blueberries
- 1 1/2 cups sliced fresh strawberries

## Steps

- 1 Move oven rack to middle position. Heat oven to 350°F.
- 2 In large bowl, beat cake mix and water with electric mixer on low speed 30 seconds, then on medium speed 1 minute. Stir in sprinkles. Pour batter into ungreased 10-inch tube pan.
- 3 Bake 40 to 45 minutes or until deep golden brown. Cool completely upside down as directed on cake mix box, at least 1 hour. Run knife around edges; turn cooled cake out onto cooling rack.
- 4 In large bowl, beat yogurt, 1 1/2 cups of the whipped topping, and the pudding with whisk until well blended. Cut cake in half. Tear one of the halves into bite-size pieces. Place pieces in bottom of 13 x 9-inch pan. Sprinkle 1 cup of the chopped strawberries evenly over cake. Pour and spread half the yogurt filling on top. Tear other cake half into bite-size pieces. Repeat layers with remaining cake pieces, chopped strawberries and yogurt filling. Refrigerate 2 hours.
- 5 When ready to serve, spread remaining 3 cups whipped topping on top of cake. Decorate top of cake using blueberries to form a large star in center and sliced strawberries around edges.