

MONTGOMERY COUNTY HOUSING AUTHORITY

September 2015



FROM THE CEO

Newsletter

Main Office:
216 Shelbyville Road
Hillsboro, IL 62049

Mailing Address:
P.O. Box 591
Hillsboro, IL 62049

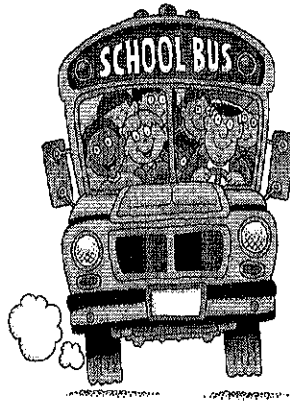
Phone:
217-532-3672

Toll Free:
1-877-532-3672

Fax: 217-532-3625

Office Hours:
Monday-Friday
8:00 a.m. - 4:30 p.m.
Closed for Lunch
12:00 p.m. - 1:00 p.m.

Website:
www.montgomeryhousing.org



SCHOOL DAYS

School is back in session in all area communities. Drivers, please be diligent in regards to watching out for children who are walking to and from school and those waiting at the area bus stops.

We have attached a few recipes that we think make quick & yummy food for every family, especially for those who have children going back to school.

Please see the end of the newsletter for these great recipes ideas!

Like always, important information and dates are published in our monthly newsletter. Please read carefully each month to keep informed and updated on any events that may be coming up.



We hope everyone has a great month & a safe Labor Day weekend!

Kelly A. Moroney,
Chief Executive Officer

MONTGOMERY COUNTY HOUSING AUTHORITY

September 2015

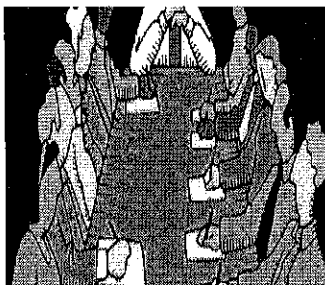
OFFICE CALENDAR, RESIDENT & DEVELOPMENT NEWS

This office will be closed on the following dates & times in September:



MONDAY
SEPTEMBER 7TH
LABOR DAY

THURSDAY
SEPTEMBER 24TH
3:00PM- 4:30PM
STAFF MEETING



Welcome!

Kirk Terrace

Kayla Y. & Family
Courtney L. & Family
Chaunicy R. & Family
Amanda L. & Family

Raymond

Mary M.

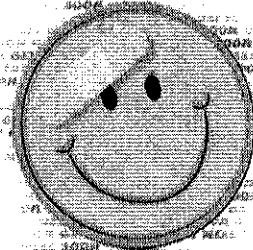
Long Avenue

Lori J. & Family

Freedom Place Homes

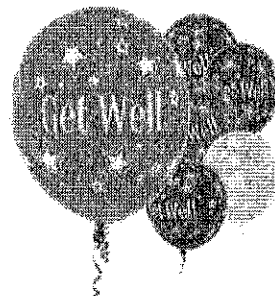
Marissa M. & Omarr R.
& Family

Get Well Soon



Zachary K.
Floyd P.
Janet A.
Kiersten G.
Sean F.

We hope it will make your day brighter knowing we are thinking of you!



MONTGOMERY COUNTY HOUSING AUTHORITY

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MAINTENANCE NEWS

Mowing

Mowing is in full swing! The following is the current mowing schedule:

**Mondays-All
Litchfield
Developments**

**Tuesdays- All
Hillsboro
Developments**

**Wednesday &
Thursday- The
Remaining
Developments**

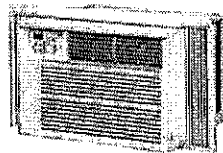
(This is subject to change)

Our Lawn Mowing Company is Seaton Landscape.



www.clipartof.com • 1125328

AIR CONDITIONER MAINTENANCE



Fall is just around the corner, and along with the season, cooler

temperatures (we hope). You are not required to have your AC removed over the fall/winter months. If you leave it in, this will save you the cost of installation again next summer. However, you do need to cover the AC unit. Covering the unit will make it last longer and will help seal any drafts that may come from around the unit. You can purchase a special AC cover, you can tape a trash bag over it, or plastic window insulation will work too. Remember, if you leave the AC in, it will save you money, and will save our maintenance staff time.

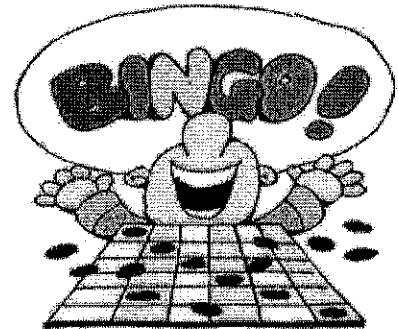
Thank you for your cooperation.

Preventative Maintenance Notice

The Preventative Maintenance schedule for **September** is as follows:

Liberty Homes in
Hillsboro

Kim Michlevitz,
Maintenance Department

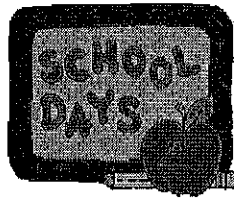


MONTHLY BINGO HELD THE
LAST WEDNESDAY OF EACH
MONTH AT ASH -ARNETTE
COMMUNITY BUILDING
2:00PM
ALL RESIDENTS WELCOME
SPONSERED BY
EVERGREEN PLACE
LITCHFIELD SEE FLYER.

MONTGOMERY COUNTY HOUSING AUTHORITY

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MCHA PROGRAM NEWS



Riding the School Bus

As our kids return to the classroom, take the time to share these school bus safety tips with them.

1. Leave plenty of time to get to the bus stop.
2. Walk on the sidewalks where available.
3. Remain alert at all times: don't listen to music, text, talk on your cell phone or play hand held video games because you won't be aware of what's happening around you.
4. Also be careful when wearing your hood up: it makes it difficult for you to see.
5. When waiting for the bus, stay away from the street.
6. Wait for the bus to stop before you approach it to get on.



Lincoln Land Community College

GED PROGRAMS

Lincoln Land
Community
College

Need to get your
GED!

Go To College!

Start Your Career!

SEE ATTACHED
FLYER FOR
INFORMATION



Lincoln Land Community College

Central Illinois
Public Transit

Transportation
7 AM to 5 PM
Monday- Friday

Serving
Montgomery County

Call
Today
To
Schedule
A Ride
1-855-755-2478



MONTGOMERY COUNTY HOUSING AUTHORITY

September 2015

OFFICE CONTACT INFORMATION

Website:
www.montgomeryhousing.org

Main Office Physical Address:
216 Shelbyville Road
Hillsboro, IL. 62049

Office Mailing Address:
P.O. Box 591
Hillsboro, IL. 62049

Phone:
(217) 532-3672

Toll Free:
1(877) 532-3672
(For residents outside of
the Hillsboro calling
area)

Fax:
(217) 532-3625

**FOR AFTER HOURS
MAINTENANCE
EMERGENCIES ONLY!**

(217) 556-3162
**Remember: If you
need anything during
office hours, call the
office. Not the
emergency phone.**

**Office Telephone
Extensions:**

Front Desk: 221
Work Orders: 221
Maintenance: 221
Inspector (Tami): 223
Public Housing: 225
(Kelly H.)
CFO/COO (Lisa): 228
Applications: 229
(Sally McCoy.)
Section 8 & Tax
Credit (Tammy): 230
Bookkeeper: 235
(Belva)

Office Email Addresses:
Chief Executive Officer:
kelly@montgomeryhousing.org

**Chief Financial & Operating
Officer:**
lisa@montgomeryhousing.org

Applications/Work Order Clerk:
applications@montgomeryhousing.org

Bookkeeper:
bookkeeper@
montgomeryhousing.org

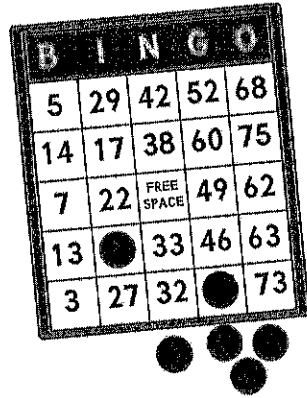
Public Housing:
phleasing@
montgomeryhousing.org

**Section 8/Tax Credit
Properties:**
section8@
montgomeryhousing.org

Maintenance:
maintenance@
montgomeryhousing.org

Inspector:
inspector@
montgomeryhousing.org

BINGO!!



The last Wednesday of every month

2:00 P.M. at the Ash-Arnette Community
Building in Litchfield

Everyone is Welcome!

Sponsored by Evergreen Place Supportive
Living, Litchfield, IL

Please join us for fun and prizes!

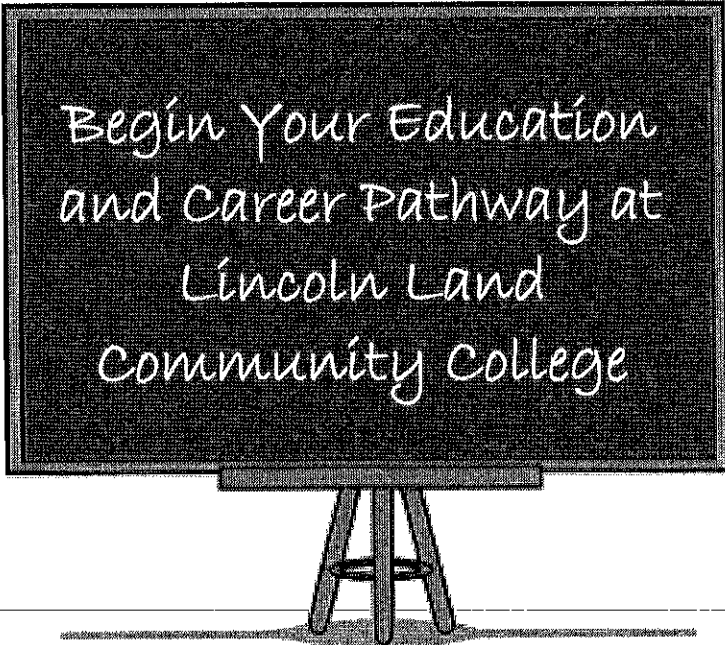
We hope to see you there!

Need a GED.?

PASS THE GED® EXAM

**GO TO
COLLEGE**

**START YOUR
CAREER**



Begin Your Education
and Career Pathway at
Lincoln Land
Community College

Hillsboro Day Class
Monday through Thursday
9 a.m. - Noon

Litchfield Night Class
Tuesday and Thursday
5 p.m - 8 p.m.

Call: 1-800-666-8325 to Register

Visit LLCC Adult Education at

<http://www.llcc.edu/career-training/adulteducation>



As of 7/01/14, the Lincoln Land Community College Adult Education is 31.4% federally funded in the amount of \$199,552 by the Illinois Community College Board. The Lincoln Land Community college Adult Education Program is an equal opportunity educator and employer. Reasonable accommodations for eligible individuals are available upon request. Contact the ADA Coordinator at 786-2349.

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Turkey, Apple, and Swiss Melt

Vary the fruit to suit your kids' preferences—use red- or green-skinned apples or pears.

- **Yield:** Serves 4 (serving size: 1 sandwich)

Photo by: Photo: Mary Britton Senseney/Wonderful Machine; Styling: Mary Clayton Carl

Ingredients

- | | |
|--------------------------------------|---|
| 1 tablespoon Dijon mustard | 5 ounces thinly sliced Granny Smith apple (about 1 small) |
| 1 tablespoon honey | 8 ounces thinly sliced lower-sodium deli turkey breast |
| 8 (1-ounce) slices whole-wheat bread | Cooking spray |
| 4 (1-ounce) slices Swiss cheese | |

Preparation

1. Combine mustard and honey in a small bowl. Spread one side of each of 4 bread slices with 1 1/2 teaspoons mustard mixture. Place one cheese slice on dressed side of bread slices; top each with 5 apple slices and 2 ounces turkey. Top sandwiches with remaining 4 bread slices. Coat both sides of sandwiches with cooking spray. Heat a large nonstick skillet over medium-high heat. Add sandwiches to pan. Cook 2 minutes on each side or until bread is browned and cheese melts.



Cheesy Chicken Bagel Pizzas

Bagel halves are a quick, kid-friendly stand-in for traditional pizza crust.

- **Yield:**
Serves 4 (serving size: 1 bagel pizza)

Photo by: Photo: John Autry; Styling: Cindy Barr

Ingredients

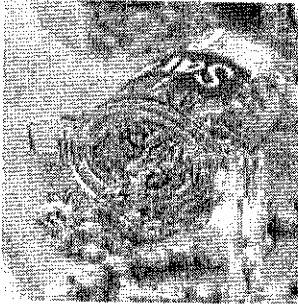
- | | |
|--|---|
| 2 (4 1/2-inch, 2 1/4-ounce) plain bagels, sliced in half | 1 cup shredded rotisserie chicken breast |
| 1/2 cup lower-sodium marinara sauce | 1 cup preshredded part-skim mozzarella cheese |

Preparation

1. Preheat broiler.
2. Place bagel halves, cut sides up, on a baking sheet. Broil 2 minutes or until lightly toasted.
3. Spread 2 tablespoons marinara on cut side of each bagel half. Top each half with 1/4 cup chicken, and sprinkle with 1/4 cup cheese. Broil bagel halves an additional 2 minutes or until cheese melts.

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Santa Fe Snack Seeds

Divide this hip food gift evenly among small airtight storage jars available from import or home stores.

- Yield: Makes 4 cups (serving size: 2 tablespoons)

Ingredients

1/4 cup olive oil	2 tablespoons honey
1 teaspoon ground cumin	2 cups pumpkin seeds
1 teaspoon chili powder	2 cups sunflower seeds
1/4 cup sugar	

Preparation

1. Heat oil in a large nonstick skillet until hot; add cumin and chili powder. Cook over medium-high heat 30 seconds, stirring constantly. Add sugar and honey, and stir until sugar dissolves.
2. Stir in pumpkin and sunflower seeds; cook, stirring constantly, 8 minutes or until seeds are toasted and mixture smells good.
3. Carefully spoon seed mixture onto a big piece of lightly greased aluminum foil. Cool completely. Store seeds in an airtight container up to 2 weeks.

Tip: Use a funnel to fill the jars with the seed mix.



Peanut Butter-Banana Spirals

Peanut butter stars with banana, yogurt, and, for crunch, wheat germ.

- Yield:
6 servings (serving size: 4 pieces)

Photo by: Photo: Karry
Hosford

Ingredients

1/2 cup reduced-fat peanut butter	4 (8-inch) fat-free flour tortillas
1/3 cup vanilla low-fat yogurt	2 tablespoons honey-crunch wheat germ
1 tablespoon orange juice	1/4 teaspoon ground cinnamon
2 ripe bananas, sliced	

Preparation

Combine peanut butter and yogurt, stirring until smooth. Drizzle juice over bananas; toss gently to coat.

Spread about 3 tablespoons peanut butter mixture over each tortilla, leaving a 1/2-inch border. Arrange about 1/3 cup banana slices in a single layer over peanut butter mixture. Combine wheat germ and cinnamon; sprinkle evenly over banana slices. Roll up. Slice each roll into 6 pieces.

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Whole-Grain Spaghetti With Kale and Tomatoes



Hans Glissinger

Rating: Great

Hands-On Time : 15 minutes | Total Time : 30 minutes | Serves 4

Ingredients

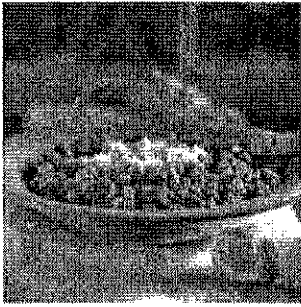
- 6 ounces whole-grain spaghetti
- 2 tablespoons olive oil
- 1 medium red onion, thinly sliced
- 2 cloves garlic, chopped
- kosher salt and black pepper
- 1 bunch kale, thick stems removed and leaves torn into bite-size pieces (about 8 cups)
- 2 pints grape tomatoes, halved
- 1/3 cup chopped roasted almonds
- 1/4 cup grated pecorino (1 ounce), plus more for serving

Directions

1. Cook the pasta according to the package directions. Reserve 1/4 cup of the cooking water; drain the pasta and return it to the pot.
2. Meanwhile, heat the oil in a large skillet over medium-high heat. Add the onion, garlic, 1/4 teaspoon salt, and 1/8 teaspoon pepper. Cook, stirring occasionally, until beginning to brown, 4 to 5 minutes.
3. Add the kale and cook, tossing frequently, until tender, 2 to 3 minutes. Add the tomatoes and cook, tossing frequently, until the tomatoes begin to soften, 1 to 2 minutes more.
4. Add the kale mixture, almonds, pecorino, and reserved cooking water to the pasta and toss to combine. Serve with additional pecorino.

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Slow-cooker Turkey Chili

Use your slow-cooker for this easy chili recipe featuring lean ground turkey, black beans and corn.

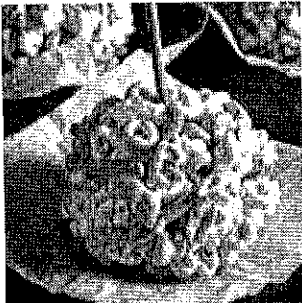
- **Yield:** Makes 4 to 6 servings

Ingredients

- | | |
|---------------------------------|---|
| 1 1/4 pounds lean ground turkey | 1 (28-oz.) can crushed tomatoes |
| 1 large onion, chopped | 1 (15-oz.) can black beans, rinsed and drained |
| 1 garlic clove, minced | 1 (8-oz.) can tomato sauce |
| 1 1/2 cups frozen corn kernels | 1 (1.25-oz.) package chili seasoning mix |
| 1 red bell pepper, chopped | 1/2 teaspoon salt |
| 1 green bell pepper, chopped | Toppings: shredded Colby and Monterey Jack cheese blend, finely chopped red onion |

Preparation

1. Cook first 3 ingredients in a large skillet over medium-high heat, stirring until turkey crumbles and is no longer pink; drain. Spoon mixture into a 5 1/2-qt. slow cooker; stir in corn and next 7 ingredients until well blended.
2. Cook at HIGH 4 to 5 hours or at LOW 6 to 8 hours. Serve with desired toppings.



Popcorn Balls

- **Yield:** Serves 10 (serving size: 1 ball)

Photo by: Photo: Mary Britton Senseney/Wonderful Machine; Styling: Mary Clayton Carl

Ingredients

- | | |
|--|---|
| 1 tablespoon canola oil | 1 cup honey-nut toasted oat cereal |
| 3 tablespoons unpopped popcorn kernels | 1 ounce pretzel sticks, broken into pieces |
| 2 tablespoons unsalted butter | 1/4 cup chopped dry-roasted peanuts, salted |
| 2 1/4 cups mini marshmallows | |

Preparation

1. Heat oil in a Dutch oven over medium-high heat. Add kernels; cover and cook 4 minutes, shaking pan frequently. When popping slows, remove pan from heat. Let stand.
2. Melt butter in a pan over low heat. Add marshmallows; cook 2 minutes. Remove from heat. Add 3 cups popcorn and remaining ingredients; stir. Cool 2 minutes. Form into 10 (3-inch) balls. Cool 5 minutes.

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Shrimp, Leek, and Spinach Pasta



Christopher Baker

Rating: Great

Hands-On Time : 10 minutes | Total Time : 20 minutes | Serves 4

Ingredients

3/4 pound gemelli, fusilli, or other short pasta

2 tablespoons unsalted butter

2 leeks (white and light green parts only), halved lengthwise then crosswise

kosher salt and black pepper

1 pound peeled and deveined medium shrimp (raw)

• finely grated zest of 1 lemon

3/4 cup heavy cream

10 ounces baby spinach (about 12 cups)

Directions

1. Cook the pasta according to the package directions; drain and return it to the pot.
2. Meanwhile, heat the butter in a large skillet over medium heat. Add the leeks, 1/2 teaspoon salt, and 1/4 teaspoon pepper and cook, stirring occasionally, until the leeks have softened, 3 to 5 minutes.
3. Add the shrimp and lemon zest and cook, tossing frequently, until the shrimp is opaque throughout, 4 to 5 minutes more.
4. Add the cream and 1/2 teaspoon salt to the pasta in the pot and cook over medium heat, stirring, until slightly thickened, 1 to 2 minutes. Add the shrimp mixture and the spinach and toss to combine.

PUZZLE/KID'S PAGE . . .

SEPTEMBER

APPLES	APPLE PIE	AUTUM	FAIRS	FALL	GOURD
GRANDPARENTS DAY	HARVEST	LABOR DAY	LEAVES	MIGRATE	RAKE
SCHOOL	WORKERS	YOM KIPPUR			

Y K H Z M A I V N O E H M W T
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E Z A K F L N U R K P Y I J K
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Q V N R C I P F J P H V B S S
G B S B G E B U H H F O E R C
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