The grill is getting hot, the drinks are icy cold, let's get together to celebrate, where new memories are made and past memories can be told!!

**BBQ Hot Dog & Potato Packs Recipe**

For these nifty foil packs, small hands make quick work of topping potato wedges with a hot dog, onions, and cheese.

**INGREDIENTS**
- 1 package (20 ounces) refrigerated red potato wedges
- 4 hot dogs
- 1 small onion, cut into wedges
- 1/4 cup shredded cheddar cheese
- 1/2 cup barbecue sauce

**DIRECTIONS**
- Divide potato wedges among four pieces of heavy-duty foil (about 18 in. square). Top each with a hot dog, onion wedges and cheese. Drizzle with barbecue sauce. Fold foil around mixture, sealing tightly.
- Grill, covered, over medium heat 10-15 minutes or until heated through. Open foil around mixture, sealing tightly.

**YIELD:** 4 servings.

**GRILLING SAFETY TIPS:**
1. Properly clean and maintain your grill.
2. Keep grill a safe distance from house and other flammable objects.
3. Keep kids and pets away from the hot grill.

**INDEPENDENCE DAY CELEBRATION**

This year, the City of Savanna will celebrate the Fourth of July on **SUNDAY, JULY 5TH.** The day will kick off with the Parks and Recs in Motion Little Firecracker Run at the West Carroll High School. Registration will begin at 7:00 a.m., followed with the race starting at 8:00 a.m. The evening festivities will kickoff at 5:00 p.m. with a parade held on Main Street in downtown Savanna. All local residents, organizations, and businesses are encouraged to participate. Following the parade, the celebration will continue at the West Carroll High School grounds with fun activities for the children; which will include face painting, fire truck rides, and bouncy houses. Food and soft drinks will be available for purchase.

**FIREWORKS** will be held at dusk!

**CARROLL APARTMENTS REMINDER...**

With mowing season upon us, please be sure to keep the toys picked up in your yard when they are **not** in use. It is extremely difficult for the maintenance staff to mow if they have to continually stop to pick up toys.

**CARROLL COUNTY HOUSING AUTHORITY**

**Volume V, Issue IX**

**JULY 2015**

**INSIDE THIS ISSUE:**
- CCHA & N.I.C.A.A.
- Open House/Cook-out
- BBQ Hot Dog & Potato Packs Recipe
- Independence Day Celebration
- National Hot Dog Month
- Bowes In Home Care
- Carroll County
- TRIAD Cook-out

“A perfect summer day is when the sun is shining, the breeze is blowing, the birds are singing, and the lawn mower is broken!”

- James Dent

**CCHA MONTHLY HAPPENINGS:**
- BINGO (Mest Manor) Monday, July 6th & July 20th 1:00 p.m. (All Tenants Welcome)
- Mest Manor Unit Inspections Monday, July 6th Beginning at Noon
- Board Game/Card Club Saturday, July 11th 6:30 p.m.
- Pest Control (All Units) Friday, July 17th 9:00 a.m.
- Maple Lane Unit Inspections Monday, July 20th Beginning at Noon
- Regular Board Meeting Tuesday, July 21st 2:00 p.m. (Mest Manor)
- Open House/Cook-Out Friday, July 24th (Mest Manor) Noon - 2:00 p.m.
- Tenant Potluck (Mest Manor) Tuesday, July 28th 5:00 p.m.

**OFFICE CLOSURE:**
- INDEPENDENCE DAY (OBSERVED) Friday, July 3rd

“Then join hand in hand, brave Americans all! By uniting we stand, by dividing we fall.”

- John Dickinson
CCHA NEWSLETTER

JULY BIRTHDAYS

Gaige Gates  1
Christa Darr  2
Wallace Bullis  3
Montana Mosel  3
Ruby Wright  10
Samantha Yenney  13
Teresa Poore  15
Heather Law  17
James Mills  21
Sienna Young  21
Lyra Siglar  23
Latrice Lewis  23
Elena Schaefer  24
Robert Lopez  26
Mary Buck  31

CARROLL COUNTY HOUSING AUTHORITY

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Website: carrollcountyha.com

CCHA Board Members
Paul Hartman, Chairman
Peg Haffey, Vice-Chairman
Shawn Picolotti, Treasurer
Ruth Kelly, Resident Commissioner
Connie Zink, Commissioner

CCHA Staff
Ed Bochniak, Executive Director
Patty Acree, Administrative Assistant
Chad O’Neill, Maintenance Lead
Terry Koser, Maintenance Assistance

Mission Statement
The Housing Authority of the County of Carroll is committed to providing quality, affordable housing that is decent and safe, to eligible families in this community. We endeavor to instill pride and desire for an enhanced quality of life for our residents and their families. We are committed to serving our residents and this entire community in a manner that demonstrates professional courtesy, respect, and caring.

JULY IS NATIONAL HOT DOG MONTH

July is National Hot Dog Month, and according to the National Hot Dog and Sausage Council, Americans will be consuming the infamous little red tubes of “meat” in record numbers this summer.

The Council estimates that Americans purchase 350 million pounds of hot dogs at retail stores—that is 9 million hot dogs! But the actual number of hot dogs consumed by Americans is probably much larger. It is difficult to calculate the number of hot dogs Americans may eat at sporting events, local picnics and carnivals. The Council estimates Americans consume 20 billion hot dogs a year—more than twice the retail sales figures. That works out to about 70 hot dogs per person each year.

If you think eating Hot Dogs is all about slapping a wiener on a bun, you are in for a surprise. If you are going to dine on hot dogs properly, you will need the following do’s and don’ts from the National Hot Dog and Sausage Council:

Don’t…
1. Put hot dog toppings between the hot dog and bun. Always “dress the dog,” not the bun.
2. Use ketchup on your hot dog after the age of 18.
3. Use a cloth napkin to wipe your mouth when eating a hot dog. Paper is always preferable.
4. Put fresh herbs on the same plate with hot dogs. Mustard, relish, onions, cheese and chili are acceptable.
5. Ever think there is a wrong time to serve hot dogs.

Do...
1. Apply condiments in the following order: wet condiments such as mustard and chili are applied first, followed by chunky condiments such as relish, onions and sauerkraut, followed by shredded cheese, followed by spices, like celery salt or pepper.
2. Serve sesame seed, poppy seed and plain buns with hot dogs. Sun-dried tomato buns or basil buns are considered gauche with franks.
3. Eat hot dogs on buns with your hands. Utensils should not touch hot dogs on buns.
4. Condiments remaining on the fingers after eating a hot dog should be licked away, not washed.
5. Use paper plates to serve hot dogs. Every day dishes are acceptable. China is a no-no.

BOWES IN HOME CARE

(NOW SERVING WHITESIDE, BUREAU, LEE, OGLE AND CARROLL COUNTIES)

Bowes In Home Care is a modern, forward-thinking company with over 10 years of quality patient care, and whose motto is, “Individuality. Respected.” By using this concept as their foundation, they are able to provide care with compassion, respect and integrity. Together with their patients, they work to manage overall health status, with individualized care based upon each patients needs. Bowes In Home Care provides Skilled Nursing, Physical Therapy, Occupational Therapy, Speech Therapy and Medical Social Workers in the comfort of your own home. For additional information, call 815-994-8984.

CARROLL COUNTY TRIAD COOK-OUT

DATE: Saturday, July 25, 2015
TIME: 10:30 a.m. - 2:00 p.m.
MENU: Delicious BBQ Food, Chips & Beverage
LOCATION: Sullivan’s Foods
(217 Chicago Ave., Savanna, IL)

SAFETY FOR SENIORS

NOTE: Come out and support your local Carroll County TRIAD (group of three) which involves law enforcement, community resources and social services. Together they strive to improve the quality of life for senior citizens of Carroll County. For additional information regarding our local TRIAD, please contact Jennifer Snow at JSnow@nwilaaa.org.

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