

CCHA NEWSLETTER

CARROLL COUNTY HOUSING AUTHORITY

Volume X, Issue V **MARCH 2020**

SPRINGTIME CLEANING

Happy Spring! As the Mest Manor & Carroll Apartments Unit Inspections are scheduled this month, and our homes are stuck with the winter blues, now is the perfect time to get a jump start on spring cleaning.

Spring cleaning is a tradition that allows us to freshen up our homes ahead of the hectic seasons of spring and summer. Approaching your apartment room-by-room is the most effective way to deep-clean your home at any time of the year, but especially in spring. Use room checklists as a springboard for deep-cleaning the areas of your home that need extra attention.

One of the biggest parts of spring cleaning is getting rid of the clutter that you don't need. Getting rid of unused items that are weighing you down will give you a more streamlined lifestyle. Sorting your belongings into four categories—trash, give-away, store, or put away—can also be effective as you begin the spring cleaning process.

A good, thorough spring cleaning that includes the whole apartment is a great time to establish new on-going cleaning habits, and it can also make next spring cleaning a good deal easier.



SHAMROCK PIE

Pi Day is a holiday which is celebrated on March 14th every

year. Pi Day has been observed in many ways, including eating pie, throwing pies and discussing of the number π , due to a pun based on the words "pi" and "pie" being homophones in English, and the coincidental circular shape of many pies. Let's celebrate Pi Day this year with this feel lucky dessert!

INGREDIENTS

- * I cup sugar
- * I/4 cup cornstarch
- * I-I/2 cups water
- * 3 large egg yolk, lightly beaten
- * I/4 cup lemon juice
- * I tablespoon butter
- * I-I/2 teaspoons grated lemon zest
- * 5 to 6 drops green food coloring
- * I pastry shell (9 inches), baked

MERINGUE:

- * 3 large egg whites
- * I/3 cup sugar

DIRECTIONS

* In a large saucepan, combine the sugar and cornstarch. Stir in water until smooth.

 Cook and stir over medium-high heat until • thickened and bubbly. Reduce heat; cook and stir 2 minutes longer. Remove from the

heat. Stir a small amount of hot filling into

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egg yolks; (Recipe continued)

SHAMROCK PIE (RECIPE CONT'D)

Return all to pan, stirring constantly. Bring to a gentle boil; cook and stir 2 minutes longer. Remove from the heat. Gently stir lacktriangle in the lemon juice, butter, lemon zest and food coloring until smooth. Pour the hot mixture into crust.

* In a small bowl, beat egg whites until soft peaks form. Gradually beat in sugar, one tablespoon at a time, on high until stiff glossy peaks form and sugar is dissolved. Spread evenly over hot filling, sealing edges

* Bake at 350° for 10-15 minutes or until the meringue is golden brown. Cool on a wire rack for I hour. Refrigerate for a least 3 hours before serving. Store the leftovers in the refrigerator.

YIELD: 6-8 servings.

DAYLIGHT SAVINGS TIME...



It is that time of year again.... set your clocks AHEAD ONE HOUR on **SUNDAY, MARCH 8TH.** Daylight Savings Time is the practice of advancing clocks during the lighter months so that evenings have more apparent daylight and mornings have less.

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CCHA MONTHLY HAPPENINGS:

- Mest Manor Unit Inspections: Thursday, March 5th (3rd & 4th Floors) Friday, March 6th (1st & 2nd Floors) * Beginning at 1:00 p.m.
- BINGO (Mest Manor) Monday, March 9th & 23rd I:00p.m. (All Tenants Welcome)
- Board Game/Card Club Saturday, March 14th 6:30p.m. (Mest Manor)
- Regular Board Meeting Wednesday, March 18th (Maple Lane Comm. Room) 2:00 p.m.
- Tenant Meetings Thursday, March 19th 2:30 p.m. (Mest Manor) Monday, March 23rd 2:30 p.m. (Maple Lane) All Tenants Welcome
- Pest Control (All Units) Friday, March 20th 8:30a.m.
- Carroll Apts. Unit Inspections Wednesday, March 25th (Units #I - #I2) Thursday, March 26th (Units #13 - #24) * Beginning at 2:00 p.m.





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March Birthdays	;
Jessica Karsten-Frye	3
Rita Troha	7
Laikyn Lawrence	14
Mila O'Neill	17
Violet Streitmatter	18
Anthony Biasi	20
Louis Winston	29

CARROLL COUNTY HOUSING AUTHORITY

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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.



NATIONAL POTATO CHIP DAY

National Potato Chip Day celebrates the ever popular potato chip on March 14! Potato chips are America's #I snack food. But, its not just a snack food. It's the potato choice for many lunchtime and dinner meals. Regular (or plain) potato chips are by far the most popular. Other popular flavors are barbecue, sour cream & onion, ranch, and oil & vinegar.



Potato chips were first made by Chef George Crum in Saratoga Springs, NY on August 24, 1853. Americans have been in love with them ever since.

The well-known accepted story of the potato chip was when frustrated cook Georg Crum was trying to appease a demanding customer. The customer complained that his fried potatoes were too thick for his liking and he sent them back to the kitchen, not once, but twice. Annoyed, Crum cut the potatoes very thin, fried them to a crisp and seasoned them with lots of salt in hopes to make the inedible to the customer. Yet to Crum's surprise, the customer loved the dish. The owner of the restaurant started selling the potatoes soon after in paper cones and later in boxes.

POTATO CHIP FUN FACTS:

- I. Potato chips were never patented.
- 2. Wax paper bags revolutionized the chip industry.
- 3. In 1958, barbecue flavored chips became the first flavored chips in the United States. The next flavor to be sold was sour cream & onion.
- 4. The invention of the mechanical potato peeler in the 1920's helped the potato chip industry take off.
- 5. Lay's potato chips were the first national potato chip brand.
- 6. The Frito-Lay Plant in Georgia cooks about I million pounds of potatoes a day to make an average of 175,000 boxes of chips.
- 7. Joe "Spud" Murphy developed the technology to add seasonings during manufacturing.
- 8. Ever open up what seems like a full bag of chips just to find there is more space in the bag than chips? Chips are packaged this way for a few reasons. Most importantly, that excessive air in the bag is meant to act as a cushion, so your precious chips don't break during delivery. That space is also almost entirely nitrogen the bag is pumped full of it to maintain long-term freshness.

ST. PATRICK'S DAY JOKES

- Q: Why do leprechauns love to garden? A: They have green thumbs!
- Q: What do you call a leprechaun who broke the law? A: A lepre-con!
- Q: What's Irish and stays out all night? A: Paddy O'Furniture.
- Q; What is a huge Irish spider called? A: Paddy Long Legs.
- Q: Why do Irish people recycle? A: They like to go green!





CARROLL COUNTY SENIOR CENTER 2020 DAY TRIPS

With Spring fast approaching, now is the perfect time to start planning some fun outings for yourself, or to enjoy with family and friends. Our local Carroll County Senior Center, located in Mt. Carroll, IL, are sponsoring the following 2020 day trips:

March 26, 2020 Medieval Jousting Tournament - \$85.00/Person
April 16, 2020 Trip to Kalona with Lunch - \$75.00/Person
May 13, 2020 Cubs vs. Brewers - \$95.00/Person

September 24, 2020 Spirit of Peoria Cruise w/ Buffet Lunch - \$75.00/Person December 16, 2020 Christmas Lights Tour in Utica w/ Dinner - \$75.00/Person

For additional information on the above trips, please contact the Carroll County Senior Center at 815-238-1800.