

CCHA NEWSLETTER

CARROLL COUNTY HOUSING AUTHORITY

Volume XIV, Issue VII MAY 2024





CARROLL COUNTY HOUSING AUTHORITY CURRENT AND FUTURE CAPITAL PROIECTS

With the spring rains in April, we here at Carroll County Housing Authority (CCHA) are planning on several projects this year, and a few additional projects to complete in the following year.

In 2024, we are planning to complete the following Capital Projects: (a) Seal coat and stripe all CCHA parking lots; (b) installation of new Mest Manor emergency exit doors, as well as, interior maintenance door; and (c) purchase of new Mest Manor Community Room furniture. In addition, we will also be purchasing new outdoor signage for all three housing sites, and planting new trees on the Carroll Apartments site.

Looking into the future, the following capital improvements are being planned for 2025: (a) New roof for the Mest Manor building; (b) painting of the interior areas of Mest Manor; and (c) new concrete back patios for the Maple Lane units.

The CCHA staff continues to plan and budget for the many improvements that make living in Savanna safe and affordable. Please watch for future updates as we enter the summer months. We strive, and remain committed to providing housing that everyone can be proud of.



CHERRY RHUBARB CRUNCH RECIPE

hit up a farmers market, or

find a neighbor who will trade stalks for this delicious rhubarb recipe.

INGREDIENTS:

- * I cup rolled oats
- * I cup packed brown sugar
- * I cup all-purpose flour
- * I/4 teaspoon salt
- * I/2 cup cold butter, cubed
- * 4 cups diced rhubarb
- * I cup sugar
- * 2 tablespoons cornstarch
- * I cup water
- * I teaspoon almond extract
- * I can (21 ounces) cherry pie filling
- * I/2 cup finely chopped walnuts
- * Vanilla ice cream, optional

DIRECTIONS:

* Preheat oven to 350°. In a large bowl, combine oats, brown sugar, flour and salt; stir • well. Cut in butter until crumbly. Pat 2 cups mixture into a greased 13x9-in. baking dish; cover with rhubarb. Set aside remaining crumb mixture.

(Recipe Continued) →

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CHERRY RHUBARB CRUNCH **RECIPE CONT'D**

Use your own fresh rhubarb, ● ● * In a saucepan, combine sugar and corn-• starch. Stir in water: cook until mixture is • thickened and clear. Stir in extract and • cherry filling; spoon over rhubarb. Combine nuts with reserved crumb mixture; sprinkle over cherries. Bake until filling is bubbly and topping is lightly browned, 40-45 minutes. If desired, serve with ice cream. YIELD: 15 servings.



PRINCIPLES OF MOTHERHOOD

- Motherhood ~ If it was going to be easy, it never would have started with something called labor!
- There are only two things a child will share willingly: communicable diseases and his mother's age.
- A child outgrows your lap, but never outgrows your heart.
- The best way to keep your kids at home is to make the home a pleasant atmosphere ~ and to let the air out of the tires.

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"Smiles and hugs, joy and love... that's what great moms are made of." ~ Paige DeRuyscher

CCHA MONTHLY HAPPENINGS:

- Tenant Meeting Wednesday, May 1st 3:00 p.m. (Mest Manor) (All Tenants Welcome)
- Mest Manor Market Day Monday, May 6th Approx. 10:30 a.m. (Mest Manor Dining Room) * Available to Mest Manor & Maple Lane Tenants Only
- Tenant Meeting Wednesday, May 8th 3:30 p.m. (Maple Lane) (All Tenants Welcome)
- Pest Control Wednesday, May 15th 8:30 a.m. (Carroll Apts.)
- Regular Board Meeting Wednesday, May 15th (Maple Lane Comm. Room)
- Carroll Apts. Unit Inspections Monday, May 20th (Units #I - #I2) Wednesday, May 29th (Units #13 - #24) * Beginning at 1:30 p.m.

OFFICE CLOSURE:

Memorial Day Monday, May 27th



"The soldier's heart, the soldier's spirit, and the soldier's soul, are everything!" ~ General George C. Marshall



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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.



EASTER EGG HUNT PICTURES

We celebrated Easter for our Carroll Apartments children with an EASTER EGG HUNT on Thursday, March 28, 2024. Following are a few photos:



















Jo Daviess Local Foods

JO DAVIESS LOCAL FOODS IS COMING TO CCHA

Jo Daviess Local Foods (JDLF) is an online farmers' market that started in 2018 with just seven producers. Since then, they have grown to include nearly forty producers, depending on the time of year. JDLF helps these producers work together to meet the growing demand for local food.

JDLF recently received a grant through IL-EATS that enabled them to expand the foods they provide to include additional pantries in different counties. We are delighted to announce, JDLF has generously selected our Mest Manor Food Pantry here at Carroll County Housing Authority as a recipient of their monthly food deliveries.

Thus, we are extremely excited for all our CCHA residents, as they can look forward to receiving a variety of delicious locally home grown food in the near future. Watch for a flyer to announce the date/time of our first food delivery at our Mest Manor Food Pantry.

Currently, JDLF is offering pork, beef and chicken from Arnold's Farm, yogurt and sour cream from Dairyland Farms, corn meal (with recipe) from Hazzard Free Grains, eggs from various farms, and some additional items. As the seasons progress, they will offer a variety of fresh produce.