

HOUSING AUTHORITY LUNCHES

The first December lunch will be held on the sixth and on the menu will be two pots of homemade soup.

We will note birthdays at this time.

The annual Housing Authority Christmas
Meal will be on <u>Tuesday the 19th at</u>
6:15pm and Shirley will be preparing a
traditional Christmas dinner with
all the trimmings.

The cost is only \$4.00 a person.



F. Y. I.

Holiday Schedule will be as follows

CLOSED Christmas Day

CLOSED New Year's Day



MERRY CHRISTMAS and
HAPPY NEW YEAR
to each of you
from the O.H.A. Staff

December Birthdays

PARKVIEW

Delores S. 17

Sunrise

Deb D. 6

SCATTERED SITES

Jayleigha B. 3

Ashlev H. 4

Robert W. 15

Jessica Y. 17

Sherry B. 17

Corey R. 20

William C. 27



Just another quick friendly reminder**** March is sneaking right up, and that means yearly inspections **will** take place.

Why wait until the last minute!!!

---CONCERNING SNOW REMOVAL---

PARKVIEW-ROLLING HILLS-SUNRISE

As always, we will attempt to remove snow as soon as possible.

Those of you who have cars can greatly assist us in our efforts to clear sidewalks by being sure to park far enough away from the curb so as not to allow the nose of your vehicle to overlap the walkway. In other words, if you drive forward until your front tires contact the curb, then the car's nose is certainly blocking a significant portion of the walkway. Much of our snow removal equipment is as wide as our sidewalks, which means that any impediment along the walks can prevent complete removal of the snow.

Thank you for your cooperation.

GARLIC CHEDDAR CHICKEN BAKE

2T margarine-melted 1/2c bread crumbs-crispy

1# chicken-boneless-cut into bite-size pieces 1c long grain white rice-uncooked

1t salt 1/4t pepper

1/4t garlic powder 2 1/2c chicken broth 2c cheddar cheese-shredded fresh parsley-optional

Heat oven to 350 and spray 8" square baking dish. Mix together margarine and bread crumbs and set aside. In the baking dish mix chicken, rice, salt, pepper, garlic powder, broth and 1 1/2 cups of the cheese. Bake about 45 to 50 minutes or until rice is tender and most of the broth is absorbed. Sprinkle remaining cheese and the bread crumb mixture evenly over the rice mixture. Bake about 5 more minutes or until crumbs and golden brown-sprinkle with parsley.

ULTIMATE TURTLE COOKIE BARS

1 pouch chocolate cookie mix 1/2c margarine-softened

1 egg 1/2c chopped pecans

24 caramels-unwrapped 1T milk

3/4c pecan halves 3T chocolate chips

1t shortening

Heat oven to 350. In medium bowl mix together the cookie mix, margarine, egg and the chopped pecans until soft dough forms. Press evenly in prepared 8" square pan. Bake about 28 to 33 minutes or until golden brown. Meanwhile, in saucepan, heat caramels and milk over low heat, stirring often until all melted and smooth, remove from heat. Carefully spread melted caramels evenly over warm bars, sprinkler with pecan halves. Cool completely-about an hour. In microwaveable bowl, heat the chocolate chips and shortening uncovered for about 30 seconds, repeat for about 15 seconds, stirring until melted and smooth, drizzle over bars and let stand until chocolate is set.





Wear your "ugly" sweater/shirt to the Christmas Supper on the 19th to have a chance to win FREE meals in January

Attached you will find two game sheetscorrectly complete and return to the office for your chance to win something. There will be a winner for each game.

Winners will be drawn from all correct entries.

GOOD LUCK AND HAVE FUN!!



Let Christmas be a bright and happy day; but let its brightness come from the radiance of the star of Bethlehem, and its happiness be found in Christ.



Sun	Mon	Tue	Wed	Thu	Fri	Sat
					1 CARDS 1-4	2
3 PV RENTED ALL DAY	4 PV RENTED 5-?	5	6 LUNCH NOON	7 TOPS 9-11	8 CARDS 1-4	9
10	11 RH RENTED 7-9	BOARD MEETING PV-12:00	CARDS 1-4 PV RENTED 5-9	TOPS 9-11 CHRISTMAS OPEN HOUSE 1-4	15 CARDS 1-4	16
PV RENTED ALL DAY	18	CHRISTMAS SUPPER 6:15	20	21TOPS 9-11 OF WIN;	22 CARDS 1-4	PV RENTED ALL DAY
CARDS 1.4 31	25 Merry Christma OHA CLOSED	PV RENTED ALL DAY	27	28 TOPS 9-11 FOOT CARE CLINIC 1-3	29 CARDS 1-4	30 PV RENTED ALL DAY