

Ord Housing Authority
2410 K Street
Ord, NE 68862
(308)728-3770
Fax (308)728-7824
TTY/TDD 1-800-833-7352
oha@ordhousing.net
Hours: 8:00-4:30 M-F



After hours

Emergency Phone Numbers:
Melinda (308)750-8245
Kalynn (308)730-1629

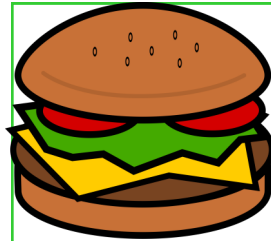
Ord Police Department
(308)728-5771

Valley County Sheriff
(308)728-3906

Ord City Office
(308)728-5791

HHS
(308)728-3685

CNCAP
(308)745-0780



LUNCH

This month lunch will be at noon on
Wednesday the 19th. We will be
dining on burgers off the grill.

Hope many of you will be able to join us,
and remember lunch is only \$4.00 a person.



**HAPPY BIRTHDAY TO
EACH OF YOU**

**CELEBRATING THIS
MONTH!!**

*****Ord Housing Authority Mission Statement*****

The Ord Housing Authority will partner with its stakeholders to be a high-performing, customer-focused, sustainable business advocating for, and providing, high quality affordable housing, resident self-sufficiency and independent living, and furthering economic development and community development.



"This Institution is an Equal Opportunity Provider & Employer"

NOTICE TO ALL RESIDENTS

Is everyone ready for the upcoming
HUD REAC INSPECTIONS
on Wednesday and Thursday the 12th and 13th??

****TIME IS GETTING CLOSE ****

Please, call the office if your home needs any kind of repairs, so we can have ample time to take care of the problems.

ROLLING HILLS RESIDENTS: please have both the bedroom and bathroom alarm strings unwrapped and hanging free.
Attached is a copy of HOUSEKEEPING STANDARDS to help you out!!
If you have any questions call the office @ 728-3770.

CHICKEN AND DUMPLING CASSEROLE

1/2c onion-chopped

1/4c margarine-cubed

1/2c flour

1t basil

4c chicken broth

4c cooked chicken-cubed

1/2c celery-chopped

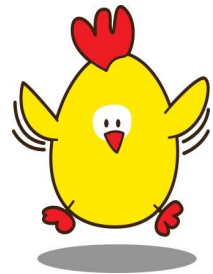
2 garlic cloves-minced

2t sugar

1/2t pepper

1pkg frozen peas-10 ounces

1t salt



Dumplings: 2c baking mix

2t basil

2/3c milk

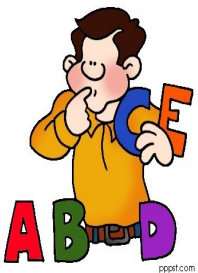
Heat oven to 350. In sauce pan, saute onion, celery and garlic in butter until tender, stir in flour, sugar, salt, basil and pepper until blended. Gradually add broth and bring to a boil. Cook until thickened and reduce heat. Add peas and chicken and pour into a prepared 13X9 baking dish.

For dumplings: in small bowl, combine baking mix and basil and stir in milk with a fork until all is moistened. Drop by tablespoonfuls on top on the chicken mixture. Bake about 35 to 40 minutes, or until a toothpick inserted into a dumpling comes out clean.

HINT-if you don't have basil just skip it and all we be fine-same with garlic cloves, you can sub in garlic powder or garlic salt (if you use garlic salt you will have to cancel out the regular salt)



Attached you will find an Autumn word search, there will also be a game attached to each of The Companions for the rest of the year. Complete and bring each of the game sheets to the office for your chance to win !!



****GOOD LUCK AND HAVE LOADS OF FUN****



Sun	Mon	Tue	Wed	Thu	Fri	Sat
						1
						
2	3	4	5	6	7	8
	 PV RENTED 5-?		CARDS 1-4	TOPS 8-11	CARDS 1-4	
9	10	11 BOARD MEETING NOON	12 HUD INSPECTIONS CARDS 1-4	13 TOPS 8-11	14 CARDS 1-4	15 PV RENTED ALL DAY
16	17	18	19 LUNCH NOON	20 TOPS 8-11	21 CARDS 1-4	22 
23	24	25 PV RENTED 5-8	26 CARDS 1-4	27 TOPS 8-11 FOOT CARE/ SHOT CLINC 1-3	28 CARDS 1-4	29
	30					

Area Events in September

- Sept 1-3 Arcadia Fall Festival
- Sept 1 Karp & Krow Sporting Clay Shoot-9am/5pm-\$70-
728-1222
- Sept 2/9/16/23/30 Adult movie-2pm @ The Library-728-3012
- Sept 2/19 Storytime @ The Library-10:30am and 7:00pm-
728-3012
- Sept 7/14 Farmer's Market-downtown Ord-5pm-7pm
- Sept 9 Courageous Grandparenting Seminar-
Bethel Baptist Church-212 N 21st Street-
9am-12noon-728-5311

