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



The lunch buffet will be held on Wednesday, March 18th in the Parkview Community Room at noon.

Even though St. Patrick's Day is over, let's have corned beef and cabbage anyway.

Put your favorite "green" on and come over for lunch

Each lunch is still a very reasonable \$4.00 each!

Sure hope you will join us.



MARCH WEATHER

- * A dry March, a wet May
- As it rains in March, so it rains in June
- So many mists in March you see, so many frosts in May will be
- * When March has April weather, April will have March weather
 - * Thunder in March brings a fruitful year

HAPPY BIRTHDAY TO EACH OF YOU CELEBRATING A SPECIAL DAY IN MARCH



NOTICE TO ALL-

THIS YEAR THE ANNUAL INSPECTION SCHEDULE WILL BE: SCATTERED SITES INSPECTED IN APRIL WITH ANY NEEDED REPAIRS TO FOLLOW.

ALL APARTMENTS INSPECTIED IN MAY WITH ANY NEEDED REPAIRS TO FOLLOW.

Please feel free to call the office @ 728-3770 if you have any questions. Thank you for your cooperation.

LAZY CABBAGE ROLLS

Cabbage rolls:

4c white rice-cooked and cooled 1/2 md cabbage-about 7c-thinly sliced

1# ground pork 1# ground turkey

1 lg onion-finely diced 2 eggs

Salt/pepper to taste 2T parsley-chopped (or use dry)

Sauce:

1T oil 3T margarine

1 lg carrot-grated 2c marinara sauce (use your favorite)

3c hot water

Place sliced cabbage in heat proof bowl, cover with boiling water, let stand about 10 minutes to soften. Drain and squeeze out water with your hands. In mixing bowl, combine all cabbage roll ingredients, except use only 1/2 of the onion, and mix well. Prepare a casserole pan and using about 1/2 cup of mixture form into balls using your hands. Arrange in the pan. For sauce: in large pot add oil, margarine and other 1/2 of onion and carrot. Saute' onion and carrot about 5 minutes or until softened, add marinara and water and bring to boil, season to taste. Pour sauce over meat balls until they are nearly covered. Cover pan with foil and bake at 350 for about 40 minutes. Serve with a dollop of sour cream, spoon extra sauce on top of meat balls. HINT-use 2# of burger instead of pork and turkey.

Happy St. Patty's Day from the Staff of Ord Housing Authority-

HAVE A GREAT DAY!!







F. Y. I.

Periodically, HUD
requires all
Housing Authorities
to perform an
ENERGY AUDIT.

The time has come!

The energy audit is scheduled to take place from

March 16-20 and March 23-27.

All Scattered Site homes will be inspected and most of the apartments will be inspected. So please have your home ready and waiting should the officials arrive at your door.

Thank you for your cooperation and if you have any questions, call the office and we will try to assist you.







Sun	Mon	Tue	Wed	Thu	Fri	Sat
1	2	3	4	5	6	7
				TOPS 8-11		
			CARDS 1-4			
					CARDS 1-4	
8	9	10	11	12	13	14
RING FOR						
Day Day		BOARD MEET		TOPS 8-11		PV RENTED
Savin9		NOON	CARDS 1-4			ALL DAY
					CARDS 1-4	
15	16	17	18	19	20	21
		*	LUNCH			
		HAPPY	NOON			PV RENTED
		PATRICK'S DAY!		Happy Spring		ALL DAY
		EST .		TOPS 8-11	CARDS 1-4	
22	23	24	25	26	27	28
				TOPS 8-11		
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29	30	31				
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AREA ACTIVITIES IN MARCH

Mar 4 & 18	Story Time @ The Library-10:30am and 7:00pm
Mar 5	Your Gut, Your Health-@Learning Center-7-8:30pm-\$20
Mar 6	Mommy and Me Salon Night @ Shear Bliss-6:30pm/8:00pm-\$10
Mar 17-18	Big Give to Valley County
Mar 19	Alzheimer's Caregiver Support Group-VCHS
Mar 19	Gaining Lift Ladies Night @ Jubliee-5-7pm
Mar 26	Bar J Western Show @ The Husk-7:30-9:00pm-\$25

