

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



# NOVEMBER COMPANION

## November Lunch

On Wednesday, the 17th join your neighbors and friends at the Parkview Community Room and enjoy a traditional Thanksgiving meal with all the trimmings.

There will be roast turkey, dressing, potatoes and gravy and several other sides for you to choose from.

What a deal for only \$4.00 each!

Let's start the holiday season with a "bang" and have a great turn out.



The OHA Staff  
wish each of you a very  
happy and blessed  
Thanksgiving.



**HAPPY BIRTHDAY TO  
EACH OF YOU WHO  
WILL BE  
CELEBRATING IN  
NOVEMBER.**



"This Institution is an Equal Opportunity Provider & Employer"



November 11th, a day set aside to honor **all** who have served. Thank a vet today, or any day, for their service, to keep our country free.

## TWO VERY DIFFERENT WAYS TO USE "LEFTOVER TURKEY"

### Thanksgiving Nachos

- |                                |                                     |
|--------------------------------|-------------------------------------|
| 1c sour cream                  | 1/3c salsa                          |
| 10c tortilla chips             | 2c leftover turkey-shredded         |
| 3c cheddar cheese-shredded     | 2c Monterey Jack cheese-shredded    |
| 2c veggie-whatever is leftover | 1c French fried onions-from package |
| 1/2c black olives-sliced       | 1/4c jalapenos-optional             |

Preheat oven to 350. Stir the sour cream and salsa together in a small bowl. Scatter half the chips on a baking sheet. Top with about 1/3 of the turkey, cheeses, veggie and onions. Scatter the remaining chips on top followed with the remaining turkey, cheeses, veggie and onions. Bake until the cheeses are melted and bubbly about 10 minutes. Drizzle the nachos with the sour cream mixture and garnish with black olives and jalapenos.

### Turkey Lasagna

- |                               |   |
|-------------------------------|---|
| 1 lg jar of pasta sauce       | 1/2# sausage-chopped, cooked and drained    |
| 2c cottage cheese             | 1lg egg                                     |
| 1# lasagna noodles (about 20) | 3c leftover turkey, white and dark-shredded |
| 2c mozzie cheese              | 2/3c parm cheese                            |

Cook the noodles according to package directions, stir gently as not to break. Drain and rinse with cool water so you can handle them. Mix the cottage cheese, and egg with 1/2 teaspoon salt, add the turkey and sausage mix and set aside. Spoon and spread about 1/4 cup of sauce on bottom of 9X13 baking pan. Line the bottom on pan with a layer of noodles. Spread about half of the cottage cheese mixture over the noodles and about on third of the pasta sauce, a handful of mozzie cheese and sprinkle with the parm cheese. Add another layer of noodles, top with last half of cottage cheese mixture, some more pasta sauce, add mozzie and parm cheeses. Finish with another layer of noodles, topping it off with whatever you may have left. Cover with foil and heat in a 350 oven until cheese melted and is hot all the way through, about 30 minutes. Uncover and bake for about 10 more minutes until just slightly golden brown.

## THANKSGIVING BLESSINGS

*The blessing of peace,  
The beauty of hope,  
The spirit of love,  
The comfort of faith,  
May these be your gifts  
this season of  
Thanksgiving.*

www.CreativeCertificates.com

One small  
positive thought  
in the morning-  
can change your  
whole day!!



**THINK  
POSITIVE!!!**

*Give it a try*

### JUST A FEW REMINDERS

- Apartment residents-please park you cars “just a bit” back from the sidewalks
- Parkview residents-have you porches cleaned off, so all snow can be removed
- Scattered sites-disconnect the hoses from outside hydrants
- OHA will be **closed** on November 11th , November 25th and November 26th
- Daylight Savings Time ends on Sunday, November 7th-set clocks back the night before
- Scattered sites-remember it is **your** responsibility to keep snow/ice cleared from sidewalks
- Even though hot weather is gone, it is still very important to stay hydrated-**DRINK PLENTY OF WATER ALL THROUGH THE WINTER MONTHS**
- Remember-it is very quick and easy to have your rent automatically paid each month-we can help you get started
- Residents with pets-it is your responsibility to “clean up” after your pet, if your pet is outdoor or indoor, you must keep all the “poo” cleaned up and **properly** disposed of

# November

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

# Things to do in November

Nov 12 CinTrese Boutique Christmas Open House  
4pm-9pm 728-5741

Nov 27 WinterFest and Small Business Saturday  
Events all day in Ord and Valley County

