

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

Ord Housing Authority
will be
C L O S E D

Thursday, June 19th in observance of
Juneteenth -
be back on Friday with business as usual.



By the way that will be the first
day of
SUMMER.



ALERT!! ALERT!! ALERT!!

Almost everyday you see on the news
about a new SCAM going around.

*****PLEASE*****

Do not give out any of your private information
to anyone. Scammers know how to use your info
to get just what they want, and they will.

Always practice common sense!

HAPPY BIRTHDAY TO EACH
OF YOU WHO WILL BE
CELEBRATING A SPECIAL DAY
IN JUNE.



REMINDER TO ALL RESIDENTS



Even though inspections are still a couple of months out, it is not too early to get started readying your home for us to enter and inspect. If you have any questions or need repairs, please call the office for assistance at 728-3770

We also have copies of
HOUSE KEEPING STANDARDS
available if you need a quick refresher.

Let's use the oven one more time before it gets way too hot outside.

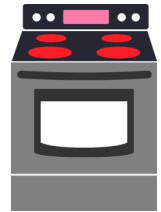
Crispy Oven Baked Chicken

1 pkg dry onion soup mix

1c bread crumbs or panko

olive oil

6 skinless/boneless chicken breasts



Heat oven to 400 and prepare a baking sheet. Combine soup mix and crumbs, set aside. Brush chicken with oil, coat well, dredge in crumb mixture and place on baking sheet. Bake uncovered for about 20-25 minutes or until thoroughly cooked.

No-Boil Cheddar Mac and Cheese

2 cans cheddar cheese soup

3c milk

2c **uncooked** elbow macaroni

1 1/2c cheddar cheese-shredded

1/2t pepper

1/2c panko crumbs

2T butter-melted

Heat oven to 350 and prepare a 13X9X2 inch baking dish. Spoon the soup into the dish and gradually whisk in the milk. Stir in the **uncooked** elbows, the cheese and pepper. Cover the baking dish tightly with foil. Bake for about 50 minutes or until elbows are tender, uncover and stir well. Increase the oven temp to 400. Mix the panko and butter in a small bowl, sprinkle on top of pasta. Bake for about 5 minutes or until the panko starts to crisp and brown just a bit.

AND — *if* your timing is good, both of these dishes could be done at the same time-PLAN!!!



What Makes a Dad

God took the strength of a mountain
The majesty of a tree
The warmth of a summer sun
The calm of a quiet sea
The generous soul of nature
The comforting arm of night
The wisdom of the ages
The power of the eagles flight
The joy of a morning spring
The faith of a mustard seed
Then God combined these qualities
When there was nothing more to add
He knew his masterpiece was complete
And so he called it - Dad

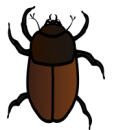
PEOPLE—PEOPLE—

GET READY!!!

**HERE THEY COME—
AND JUST WHAT IS COMING?**

**** BUGS ****

We are very thankful for the needed moisture that we have received lately, it is truly a blessing. But with the moisture and warm weather, that is sure to follow, make a perfect recipe for bugs, both inside and outside.



Everyone should be ready to try their hardest to keep

“unwanted critters”

out of their homes.



After being outside, check yourself, check you pets, check anything you might be bringing into the house for bugs.

(Nip it in the bud!!!)

June

Sun

Mon

Tue

Wed

Thu

Fri

Sat

1

2

3

4

5

6

7

8

9

10

11

12

13

14

BOARD
MEETING
NOON



15

16

17

18

19

20

21

happy
FATHER'S
day



PV RENTED
ALL DAY

22

23

24

25

26

27

28

FOOT CLINIC
1-3

29

30



Fun things to do in June

June 3	Farm Safety Day @ The Fairgrounds	8:45am-3pm
June 10	Read, Rhythm & Rhyme @ The Library	6-7pm
June 14/15	Father's Day Rod Run	
June 6-26	Summer Dance Camp @ Roots Holistic Health	730-1316
June 17	Legal Clinic @ The Library	6-8pm
June 18	Neon Night Walk @ Aubles Pond	8-10pm
June 20-22	Wizard of Oz @ The Husk	7-9pm
June 27	KNLV- 60th Anniversary	11:30am-3pm