

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

Just a quick reminder to all residents of:

Parkview
Rolling Hills
Scattered Site Homes
and
Sunrise Villa

HUD required annual inspections will be starting the third week of September, and continued until **all** have been completed. Even if your home was chosen to have the NSPIRE inspection back in May, your home should still be ready for an inspection, as a random few will be revisited.

~Thank You for your cooperation~

~Have questions call 728-3770~

Remember that school starts back up on Tuesday, August 18th.

Take extra caution when you are out and about, there will be more children on the streets going to and from school and extra car traffic also.

Be aware and mindful of your surroundings!!

**HAPPY BIRTHDAY TO EACH
OF YOU WHO WILL BE
CELEBRATING A SPECIAL DAY
IN AUGUST**



"This Institution is an Equal Opportunity Provider & Employer"

Ord Housing Authority Mission Statement

The mission of Ord Housing Authority is to provide quality housing for low income residents in the City of Ord, Nebraska. We will fulfill our mission through the provision of a range of innovative and affordable housing options. Our efforts will be guided by a goal to encourage our tenants towards self-reliance and community responsibility. We will at all times administer our programs without discrimination, with integrity, fiscal responsibility and in compliance with all laws and regulations.



HYDRATE—HYDRATE—HYDRATE

Even if you think you are not thirsty-your body still needs water!!!

Water helps do many good things for your body-take care of it.

It's Zucchini Time

CAKE MIX ZUCCHINI BREAD

1 yellow cake mix	1/2c oil or melted butter
1/4c water of milk	3 eggs
2c (about) grated zucchini	1T cinnamon

Heat oven to 350, spray bottoms only, of two loaf pans. In large bowl add everything except the zucchini and blend well. Add the zucchini and mix well. Divide the batter evenly between the pans and bake 45 to 50 minutes or until a toothpick inserted in the center comes out clean. Cool about 10 minutes and remove from the pans. Enjoy with some cream cheese spread. Just another idea, use a chocolate or spice cake mix for a different flavor.

GOLDEN FRIED ZUCCHINI

2 md zucchinis	1c flour	2 eggs
1c bread or panko crumbs	1/2c parm cheese-grated	1t salt
1/2t pepper	1/4c oil	

Slice the zucchini into quarter inch rounds. Set up a breading station-with bowls-one with flour-one with beaten eggs and one with the rest of the dry ingredients. Dip each slice in the flour, then egg, and ending with the crumb mixture-try to coat each one evenly. Heat the oil in large skillet over medium heat-fry the slices until both sides are golden brown, about 3 minutes per side. Transfer to a paper towel to drain-serve immediately with your favorite dipping sauce. OR — I think it would be fun **and** tasty to top each slice like a mini pizza, a dab of pizza sauce, one pepperoni and some mozzie cheese.



T'was the night before school,
when all through the town,
the parents were cheering
- a robust sound!!

By nine, kids were washed
& tucked into bed where
memories of homework
filled them with dread!

New pencils, new folders,
new notebooks too!
New teachers, new friends -
their anxiety grew!

The PARENTS giggled
when they learned of this fright
and shouted "GO TO BED!!!!
IT'S A SCHOOL NIGHT!!!

Annette Melner

FOOD FOR THOUGHT

Think of every day as a
gift or a new beginning.

Bound out of bed with
the enthusiasm of a
child.

Try it a least once !



<<<<A COUPLE MORE REMINDERS>>>>

All apartment residents-

PLEASE be considerate of other residents in your complex by making sure you leave the washers/dryers **ready** for the next user.

- remove all items promptly
- wipe washers and gaskets out after each use
- clean out the lint traps and dispose of lint and dryer sheets in trash can

If each of you take a few extra minutes, it will make the "laundry chore" just a bit more enjoyable for all.

All pet owners-

Whether you have an inside pet or an outside pet, ALL pet poo must be cleaned up and disposed properly.

WRAPPED UP TIGHTLY AND DEPOSITED IN THE DUMPSTER.

National Friendship Day-

Sunday, August 2nd, is National Friendship Day. Friends make us happy, of course, but perhaps surprisingly, research shows they also boost our immune system. Connecting by text, or email works, BUT, a real chat on the phone gives someone even a bigger lift. REACH OUT —MAKE SOMEONE SMILE TODAY!



Sun

Mon

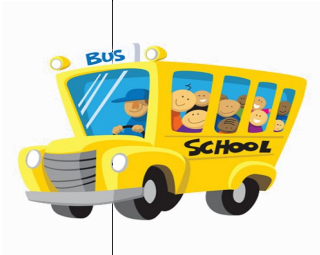
Tue

Wed

Thu

Fri

Sat

						1
2	3	4	5	6	7	8 PV RENTED ALL DAY
9 PV RENTED ALL DAY	10	11 BOARD MEETING NOON	12	13	14	15
16	17	18 FIRST DAY OF SCHOOL!!!	19	20	21	22
23 30	24 31	25 FOOT CARE 1-3 PV	26	27	28	29

Area Events To Check Out

July 26/Aug 1	Valley County Fair	
Aug 2/9/16	Little House on the Prairie @ The Library	
Aug 4	National Night Out in Downtown Ord	5:30-7:00pm
Aug 8	Sage Jurgensen Memorial Golf Tournament @ Burwell	
Aug 9	Pastor Archer's 10th Anniversary @ St. Johns Lutheran Church	12-2
Aug 11/25	Read, Rhytham and Rhyme @ The Library	6-7pm
Aug 18	Free Legal Clinic @ The Library	6-8pm
Aug 29	Fishing Derby @ Lake Ericson	7am

