

O.H.A. Companion



Happy
Valentine's
Day



HOUSING AUTHORITY LUNCHESES

The first lunch will be held on February 4th and Shirley will be making meatloaf with mac 'n cheese.

We will be celebrating birthdays at this lunch.

On Wednesday the 18th we will ring in the Chinese New Year while dining on several choices of

Chinese food.

REMINDER-lunch price is only \$4.00 each.

February

Birthdays

PARKVIEW

Matt P. 3

Jane K. 8

Evelyn W. 22

Mildred M. 28

ROLLING HILLS

Blanche W. 23

Patricia W. 23

SCATTERED SITES

Minette V. 2

Andrew L. 8

Frieda S. 22

Emily S. 29

ATTENTION **ALL** TENANTS~~~~

Attached, you will find a copy of

Housekeeping Standards,

this is to help you prepare for next months annual inspections. A schedule of inspection dates will be listed in the March Companion.

Also, it's Poster Contest time again.

The poster theme once again, is "What Home Means to Me"

Posters are due in the office by February 13th.

We will be awarding \$25 in Chamber Bucks to our local winners.

If you have any questions, please contact the office.

If you have recently received an increase in wages due to the statewide wage change for 2015, it is your responsibility to contact the office to allow updates to be made in your file.

If you have any questions call the office at 728-3770.

Happy
Birthday



ATTENTION ALL TENANTS

It's time again for yearly inspections coming in

March.

P L E A S E-

Check your home for water drips. Does the toilet flush properly? Make sure all your switches and outlets are working.

Does your alarm need batteries? Are there light bulbs that need to be replaced?

Are all doors and windows closing properly?



**There will be a schedule of inspections in the
March Companion.**

If you have any questions, call the office at 728-3770.

FANTASTIC COOKIE BARS

- 1 pkg puff pastry sheets-thawed
- 1 1/2c pecans-chopped
- 1c coconut-shredded
- 1 bag chocolate chips
- 14 oz. (1 can) sweetened condensed milk



Heat oven to 350. Unfold **1** pastry sheet on a floured surface and roll into about a 12" square. Place the onto a prepared baking sheet and brush edges with water. Fold over the edges 1/2" on all sides, press firmly to form a rim. Prick the center of the pastry thoroughly with a fork. Repeat with the remaining sheet. Bake for about 15 minutes, rotating the two baking sheets between the top and bottom racks halfway through the baking time. Divide the pecans, coconut and chips between the pastry crusts. Drizzle half the condensed milk over each. Bake for about another 15 minutes or until the pastries are golden brown, rotating the baking sheets from top to bottom halfway through the baking time. Let cool about 30 minutes and cut each crust into 24 bars.



**Attention-
Parkview
and
Scattered Site
Homes:**

It's not too early to start planning your summer yards.

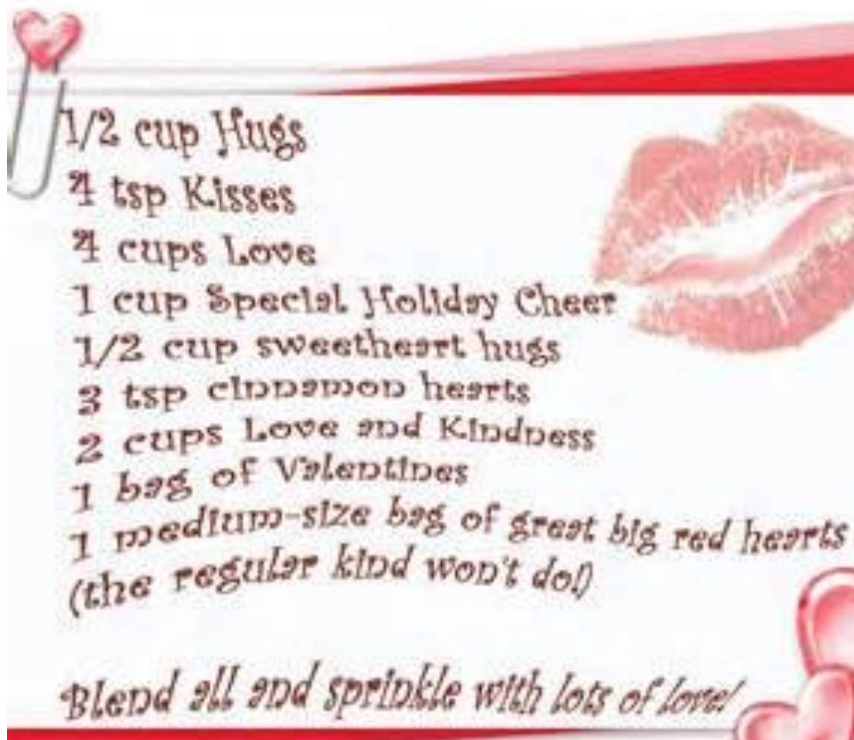
Once again we will have judging of yards in June, July, and August.

With a prize of \$25 in Chamber Bucks awarded each of the three months.

GOOD LUCK

AND

HAVE FUN!!!



NOTICE TO TENANTS WITH CHILDREN

*****Books are once again available*****

When you come in to pay your March rent you can once again pick out one book for each child.



Liberty, when it begins to take root, is a plant of rapid growth——George Washington

Better to remain silent and be thought a fool, than to speak out and remove all doubt——
—Abraham Lincoln

Ord Housing Authority will be

CLOSED

Monday, February 17th in observance of

President's Day



