

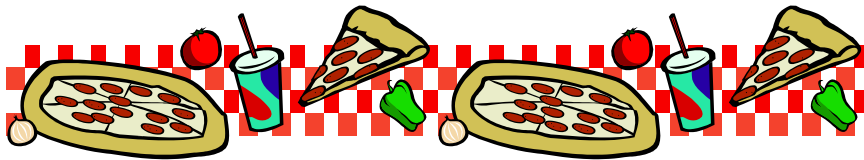


Ord Housing Companion

June's first lunch, held on Wednesday the 3rd falls on, "REPEAT Day REPEAT Day", and Shirley will be making homemade "pizza pizza" in several varieties for you to enjoy. We will also be celebrating June birthdays at this time.

The second lunch, on the 17th, is on "eat your veggies day" so we will be "building our own" chef salads.

Both lunches will be held in the Parkview Community Room, and the cost is only \$4.00 each.



DID YOU KNOW???

****Friday, June 5th is National Donut Day****

Join us at the Parkview Community Room at 9:30 am for donuts and coffee.



JUNE Birthdays

PARKVIEW

Jo F. 4

Ernie M. 20

Tim C. 27

Gary H. 30

ROLLING HILLS

Cynthia M. 21

Caleen G. 24

SCATTERED SITES

Charles T. 1

Wyatt W. 2

William M. 5

Holly T. 5

Mikayla W. 11

Mason W. 27

HAPPY BIRTHDAY

TO YOU!!

The first “yard of the month” judging will take place on Tuesday, June 16th. Remember, a winner from Parkview and a winner from Scattered Site homes will each receive \$25 in Chamber Bucks.

GOOD LUCK

*REMEMBER YOUR
**FLAG ON THE 14TH
AND YOUR **FATHER**
ON THE 21ST.***



GOT TWO CROCK POTS—MAKE COMPLETE MEAL

Slow cooker meatballs

1 1/2# hamburger	1 1/4c seasoned bread crumbs
1/4t parsley-dried	2 garlic cloves-minced
1 md onion-chopped	1 egg
1 jar spaghetti sauce	1 can crushed tomatoes
1 can tomato puree	

In bowl, mix the burger, bread crumbs, parsley, garlic, onion and egg. Shape into 16 meatballs. In sprayed cooker mix the spaghetti sauce, and both cans of tomatoes. Place meatballs in sauce and cook on low for 6/8 hours. Serve over rice or noodles.

Slow cooker apple crisp

1 yellow cake mix	1t cinnamon
1/2c margarine-cut into pieces	3/4c brown sugar
1c walnuts-chopped	6 c apples-peeled, cored and chopped
2T lemon juice	

Add 1/2 t of cinnamon the cake mix and mix together, add the margarine and use a fork to make coarse crumbles, stir in the nuts and set aside. Place the apples in sprayed cooker and toss with rest of cinnamon and brown sugar, sprinkle with the lemon juice. Spread the crumb mixture over the apples. Cover and cook on high for 2 hours or low for about 4 hours, or until apples are tender. For the last hour partially uncover the cooker to allow the topping to harden. Serve with big dip of ice cream.



*One flag, one land,
one heart, one hand,
one nation evermore.*

— Oliver Wendell Holmes

**ATTENTION PARKVIEW
RESIDENTS:**

Maintenance will be doing
insect prevention spraying
in all apartments Thursday,
June 11th.



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Fathers are wonderful people
Too little understood,
And we do not sing their **praises**
As often as we should...
But **FATHERS** are just wonderful
In a million different ways,
And they merit loving **compliments**
And accolade of praise,
For the only reason Dad aspires
To **fortune** and success
Is to make the family proud of him
And to bring them **HAPPINESS...**
And like our Heavenly Father,
He's a **guardian** and a guide,
Someone that we can count on
To be **always** on our side.

Happy Fathers Day

