

OHA COMPANION 2016



*Will March come in like a
lamb or lion?*



Ord Housing Authority
2410 K Street
Ord, NE 68862
(308)728-3770
Fax (308)728-7824
oha@ordhousing.net
Hours: 8:00-4:30 M-F

After hours

Emergency Phone Numbers:

Kalynn (308)730-1629
Ann (308)530-1655

Ord Police Department
(308)728-5771

Valley County Sheriff
(308)728-3906

Ord City Office
(308)728-5791

HHS
(308)728-3685

CNCAP (CNCS)
(308)745-0780

<< HOUSING AUTHORITY LUNCHES >>

The March lunches will be held
on the
2nd and the 16th.

At the first lunch we will be din-
ing on a *pre - pre*-Easter dinner
with all the trimmings.

Shirley will be preparing corned
beef n' cabbage on the 16th for
all to enjoy.

Remember the cost is only
\$4.00 each.

**Hope you will be able to
join us for food and conver-
sation.**



March Birthdays

PARKVIEW

Marie D. 24

Rolling Hills

Karol K. 14

SCATTERED SITES

Corynn W. 10

Anna T. 16

Michaela S. 18

Jon Z. 22

Emma B. 25

Katrina H. 27

Robert T. 31

Jackson F. 31

HAPPY BIRTHDAY

NOTICE TO ALL RESIDENTS:

DO NOT call Kalynn on her home
phone, use only her cell phone num-
ber **308-730-1629**. If she is not at
her home, she may not get any mes-
sages for several hours. Thanks!

The Staff of
Ord Housing Authority
would like to wish each
of you
a Happy St. Patrick's
Day
and a
Blessed Easter Sunday.

****NOTICE TO ALL RESIDENTS****

The following is a schedule for annual inspections:

The week of March 7th-Rolling Hills

March 17th-Sunrise Villa

The week of March 21st-Scattered Site homes

The week of March 28th-Parkview Village

Please, be ready to have your home inspected-this will save lots of time during the inspection and may save having to be reinspected.

Thank you for your cooperation-if you have any questions call the office @
728-3770.



BEEF AND BISCUITS

1 1/4#(ish) burger

1/2c onion-chopped

1/4c green pepper-chopped

1 8oz can tomato sauce

2 t chili powder

1/2 t garlic salt

1 can buttermilk biscuit dough

1 1/2c shredded cheese-favorite

1/2c sour cream

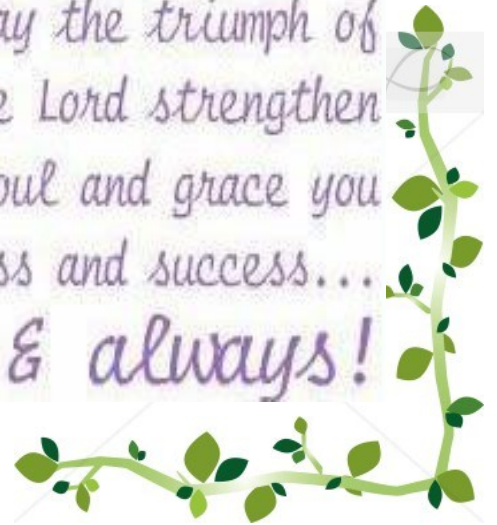
1 egg-beaten

Brown burger, onion and green pepper; drain. Stir in tomato sauce, chili powder and garlic salt, simmer while preparing biscuits.

Separate biscuits into 10 biscuits-pull each biscuits into two layers. Press 10 halves into a 9 inch pie plate to form the crust. Remove the burger mixture from heat and stir in 1/2c of the shredded cheese, sour cream and egg, mix well. Spoon over the bottom crust-arrange last of the biscuits halves to form the top crust-spread the remaining shredded cheese on top and bake for about 25 to 30 minutes at 350, or until biscuits are golden brown.



May the triumph of
the Lord strengthen
your soul and grace you
with happiness and success...
on Easter & always!



IT'S TIME -

Daylight savings time begins on March 13th, so remember to spring your clocks forward before you go to bed on Saturday night.

Worry is like a rocking chair. It gives you something to do, but it doesn't get you anywhere.

