

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

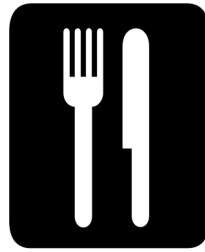
Ord Police Department  
(308)728-5771

Valley County Sheriff  
(308)728-3906

Ord City Office  
(308)728-5791

HHS  
(308)728-3685

CNCAP  
(308)745-0780



The September lunch buffet will be held on Wednesday, the 18th at noon in the Parkview Community Room. This month we will be dining on roast pork and dressing.

Bring along your 4 bucks and join us for food and fellowship.



Just a quick reminder:

Ord Housing Authority will be **CLOSED** on Monday, September 2nd in observance of Labor Day.

Have a safe weekend.



**HAPPY BIRTHDAY TO EACH OF YOU CELEBRATING A SPECIAL DAY IN SEPTEMBER!**



*HAVE A GREAT DAY!*

“This Institution is an Equal Opportunity Provider & Employer”

## ATTENTION:

For the past several years  
Loup Basin  
Health Department  
has had two shot clinics at  
Parkview-however, this year  
there will only be **one**. It is  
scheduled for September  
26th from 1-3pm.



Plan ahead if you  
need to get your flu  
shot!

## Notice to Rolling Hills residents-

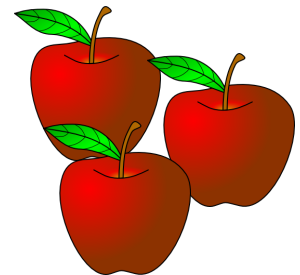


Maintenance will be coming to  
each apartment during the  
second week of September to  
replace the filter in your  
furnace. It is not necessary  
that you be home for this to  
take place. Thanks-if you have  
any questions call the office @  
728-3770 for assistance.



### UPSIDE-DOWN APPLE PIE

2c pecan halves	1/2c butter-melted
1c brown sugar	pie pastry-for double crust
1/2c sugar	3T flour
1T apple pie spice-or just cinnamon	1/2t nutmeg
6c peeled apples-sliced thin	2T lemon juice
1t vanilla	



Arrange pecans, rounded sides facing down, on the bottom of deep-dish pie plate, drizzle with butter. Sprinkle with brown sugar and press in lightly. Roll out dough to fit the pie plate, place over the brown sugar, press the crust firmly against the brown sugar and sides of the pie plate. Trim edges if needed. In large bowl, combine sugar, flour, pie spice and nutmeg. Add apples, lemon juice and vanilla, toss to evenly coat apples. Fill the crust. Roll out the remaining dough to fit top of pie, place over the filling. Trim, seal and flute edges. Cut slits in crust. Place a foil lined baking sheet on rack below the pie to catch any boil overs. Bake pie at 450 for about 10 minutes, then reduce heat to 350 and bake until top is golden brown and apples and tender, 40-45 minutes longer. After you remove pie from the oven let cool a bit before inverting onto a serving plate, don't wait too long or you'll never get it out. Serve warm with a big scoop of caramel ice cream. YUM YUM



## **NOTICE TO ALL SCATTERED SITE RESIDENTS-**

I know it seems a bit early, but the possibility of winter weather is just around the corner, it will be here sooner than we want.



Take a few minutes and walk around the outside of your home, if you find anything that needs to be repaired before the winter hits, call the office @ 728-3770. It is much easier to work on repairs now, rather than in a snow storm.

THANK YOU FOR YOUR COOPERATION



# September Companion



Sun	Mon	Tue	Wed	Thu	Fri	Sat	
1 PV RENTED ALL DAY	2 <b>OHA CLOSED</b>	3 RH RENTED 5-?	4 CARDS 1-4	5 TOPS 8-11	6 CARDS 1-4	7 	
8	9	10 BOARD MEETING NOON	11 CARDS 1-4	12 TOPS 8-11	13 CARDS 1-4	14	
15	16	17	18 LUNCH NOON	19 TOPS 8-11	20 CARDS 1-4	21 PV RENTED ALL DAY	
22	23 	24	25 CARDS 1-4	26 TOPS 8-11 FOOT CARE/ FLU SHOTS 1-3	27 CARDS 1-4	28	
29	30						

# Things to do in September

August 31/September 2-Arcadia Fall Festival

Sept. 4 and 18-Story Time @ The Library-10:30 or 7:00

Sept. 5 and 19-MOPS meeting @ Burwell Methodist Church

9-11am-730-7040 for more info

Sept. 6-13-20-Farmers Market-downtown Ord-5-6:30pm

Sept. 14-Elvis Tribute @ The Husk-7:30-9:30-730-8133

Sept. 19/20-Quick Books Training-Learning Center-728-7875

Sept. 23-Dream Switch Community Gathering-Learning Center

Sept. 27/29-Nebraska's Junk Jaunt

