

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



April Companion

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

In April the lunch will be held at noon, on
Wednesday the 15th and we will be
enjoying breakfast buffet, with
several choices.



Sure hope you can join us for food
and fellowship.

The cost is only \$4.00 each.

WATCH FOR UPDATES!!!

BREAKFAST

All of the Ord Housing Authority Staff
wishes each of you and your family a
very Happy and Blessed Easter.

**HAPPY BIRTHDAY TO EACH
OF YOU WHO HAVE A SPECIAL
DAY IN APRIL!!!**



“This Institution is an Equal Opportunity Provider & Employer”

NOTICE-INFO ABOUT ANNUAL INSPECTIONS



All scattered site homes **will be** inspected during April, with any needed repairs to follow.

All apartments at Parkview, Rolling Hills and Sunrise **will be** inspected during May, with any needed repairs to follow.

Due to concerns over the coronavirus, these inspection times may have to be rescheduled.

Please, to save us and you time, have your home in tip-top shape and ready to be inspected.

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

Thank you so much for your cooperation!



DUMP AND BAKE SPRING PASTA

This pasta meal is delicious, healthy and **E-A-S-Y!** Give it a try.

1c cooked chicken-diced

1 1/2c penne pasta-uncooked

1/2c chopped green onions

2t minced garlic

1/4c parmesan cheese

1c fresh asparagus diced-about 10 spears

1 3/4c chicken broth

1/4c fresh parsley-chopped

1/4t salt

1 sm pkg frozen mixed veggies (sm pieces)



Preheat oven to 350 and prepare a 9X13 baking dish. In the baking dish stir together the chicken, asparagus, uncooked pasta, broth, about half the green onions, half the parsley, garlic, salt and 2 tablespoons of the parm cheese.

Cover the dish tightly with foil and bake about 40 minutes. At this time uncover and check pasta for doneness, if it is still too hard, cover and return to oven for another 10 or so minutes and check again. Now you need to add the veggies and sprinkle remaining parm cheese over the top, bake uncovered for another 10 minutes. Garnish with green onions and parsley just before serving. **HINT**-this would also be tasty using diced "leftover" ham, and maybe, a dollop of sour cream on each serving.

Happy Easter



SEVERE WEATHER TIPS

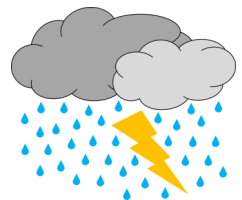
FORECAST-Stay up to date! Keep track on what weather is expected at your location.

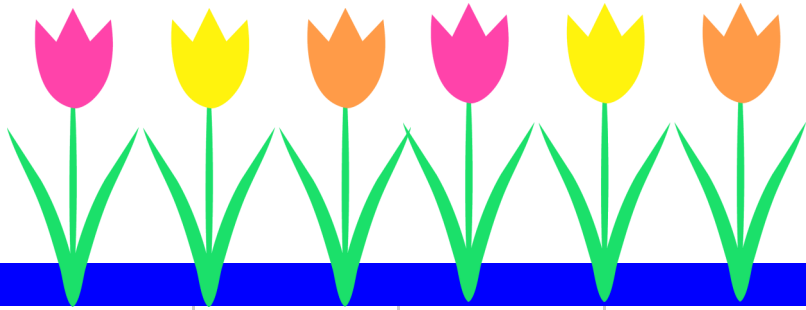
WATCH-Be prepared! Conditions are favorable for severe weather. Stay informed and prepare to act if a warning is issued.

WARNING-Take action! Severe weather is occurring or is imminent at your location. Take proper shelter immediately.



If you hear thunder, you are within striking distance.

IF THUNDER ROARS-GO INDOORS!





April

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

April Activities

- April 1 & 15 Story time @ The Library-10:30am and 7:00pm
April 4 Kid's Fair @ Trotters-10am to noon
April 13 Linda's Preschool Open House-2318 M Street
April 16 Alzheimer's Caregiver Support Group-728-4340

