

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

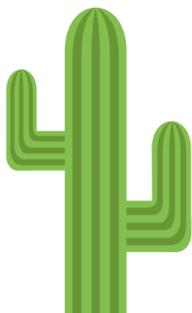
Ord City Office  
(308)728-5791

HHS  
(308)728-3685

CNCAP  
(308)745-0780



Are you ready for the holidays  
and all that holiday feasting?



How about instead of the  
traditional Thanksgiving  
meal, let's try something  
*totally* different.

On November 18th our  
pre-Thanksgiving lunch will be  
a **Mexican Fiesta**. OLE' OLE'  
Come and join us for a \$4.00 lunch and  
some neighborly conversation.



Notice to all residents-

If you have after hour **emergencies**, PLEASE call Melinda's  
number first, if you are unable to reach her,  
then call Kalynn's number.

If your problem can wait, call the office the next  
morning for assistance.

Thank you for your cooperation!



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



## **HOLIDAY RECIPES**

### **Twice Baked Potato Casserole**

2 lg potatoes	1/2# bacon
1 1/2c shredded cheese-your favorite	1/4c milk
2T margarine-melted	1t chives-dried
1/2t salt	1/2t pepper
1/2c sour cream	1/2t garlic powder

Prepare 9X13 baking dish, heat oven to 350, bake potatoes until fully cooked, cool just a bit so you can handle each one. Cook bacon, drain and crumble. Cut a thin slice from each potato, remove the flesh and put in bowl. Mix half of the cheese, sour cream, milk, butter, salt, pepper and chives. Spread mixture into baking dish, top the rest of cheese and bacon. Bake for about 10 to 15 minutes or until bubbling. This is quite a small batch-adjust as needed to feed your family.

### **Leftover Turkey Pot Pie (makes 2)**

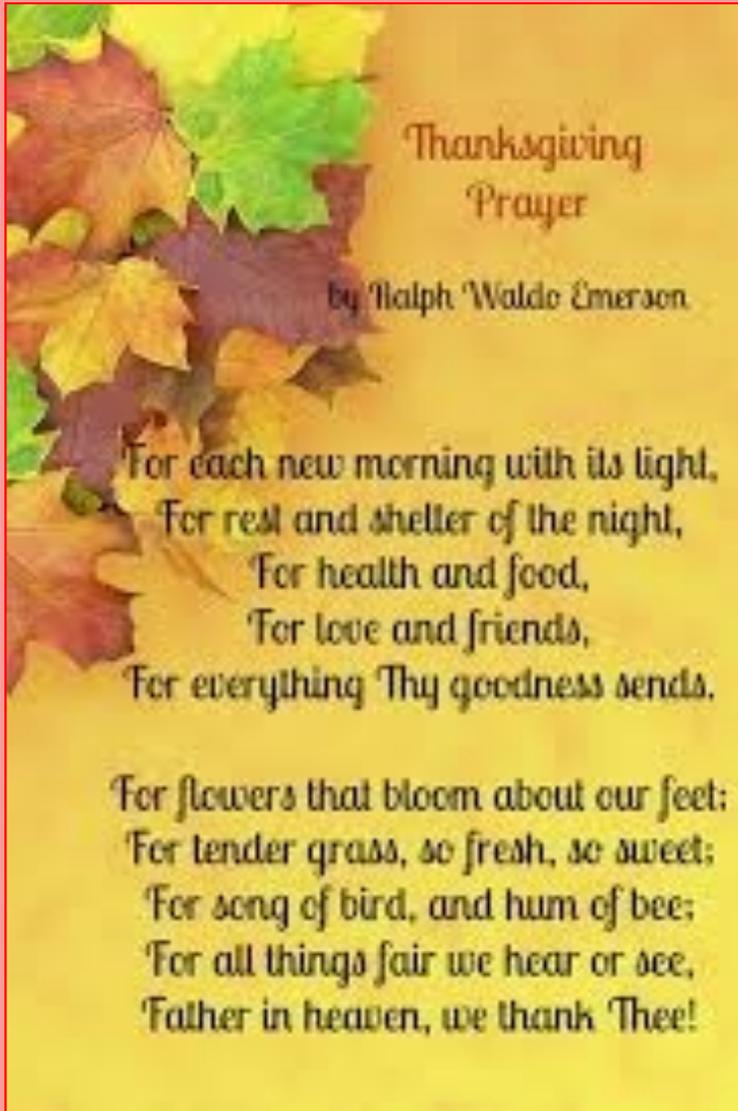
2c frozen peas/carrots	2c frozen green beans
1c celery-chopped	2/3c margarine
2/3c onion-chopped	2/3c flour
1t salt	1t pepper
1/2t celery seed	1/2t onion powder
1 3/4c chicken broth	1 1/3c milk
4c turkey-cooked/cubed	4 pie crusts-unbaked/premade kind

Preheat oven to 350. Place peas and carrots, green beans, and celery into sauce pan, cover with water and bring to boil, simmer for about eight minutes or until celery is tender. Drain and set aside. Melt margarine in sauce pan and cook onion for about five minutes, stir in flour, salt, pepper, celery seed, onion powder, whisk in the broth and milk until the mixture comes to a simmer and thickens. Remove from heat, stir in the veggies and turkey until combined. Put a pie crust into each 9" pie plate. Spoon half of the filling into each crust, then top each with another crust. Pinch each crust together to seal, cut several small slits into the top of each pie. Bake for about 30-35 minutes or until crusts are nice and golden brown.

### **Sweet Party Mix**

1 (12oz) pkg rice or corn cereal	5 oz slivered almonds
6 oz pecans-chopped	3/4c margarine
3/4c dark corn syrup	1 1/2c brown sugar

Heat oven to 250 and prepare large roasting pan. In large bowl mix cereal, almonds and pecans. In sauce pan, melt margarine, and mix in corn syrup and brown sugar. Pour the mixture over the cereal mixture, make sure to coat all the cereal evenly. Pour into the roasting pan, stirring about every 15 minutes, bake about 1 hour. Cool and store in airtight containers.



**Attention Parkview Residents-**

**NOW** is the time to start moving things off of your porches, and storing them in your apartments.

By having the porches nicely cleaned off, snow can be completely removed in each area.

This will also make it safer for everyone!



REMEMBER:  
Daylight savings times ends on October 31st.  
Turn your clocks back one hour!

A circular graphic with a green background, featuring a yellow pocket watch, red and orange leaves, and the text "Fall Back" in a cursive font.

**ATTENTION**  
**Starting January 2021,**  
**late charge will be reinstated.**  
Rent is due by the end of the day on the 10th of each month. Late charges will be added to your account the next morning.  
Late charge is **\$30** for site homes, Parkview and Rolling Hills, Sunrise late charge is **\$25**.  
If you have any questions please call the office @ 728-3770.

**NOTICE TO ALL RESIDENTS:**  
**DO NOT** flush things in the toilet that are not meant to be flushed!  
A few non-flushable items include:  
food-paper towels-garbage-pet poo-feminine products-cleansing towelettes-just to name a few.  
If you have any questions call the office @ 728-3770.

A simple line drawing of a toilet.

F Y I  
Ord Housing Authority  
will be CLOSED  
Wednesday, November 11th  
and  
Thursday & Friday,  
November 26th & 27th.

On November 11th, *or any day*, thank a veteran for their service. It will warm both of your hearts.

Two heart-shaped graphics with an American flag pattern, one slightly larger than the other.



# NOVEMBER



Sun	Mon	Tue	Wed	Thu	Fri	Sat	
1 	2	3 	4 CARDS 1-4	5 TOPS 8-11	6 CARDS 1-4	7	
8	9	10 B MEETING NOON	11 <b>OHA CLOSED</b> 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 FOOT CARE 1-3	25 CARDS 1-4	26 <b>OHA CLOSED</b> PV RENTED ALL DAY	27 CARDS 1-4	28	
29 PV RENTED ALL DAY	30						

# Things to do in November

Nov 13 Josh Hoyer & Soul Colossal-The Husk-7:30-9:00pm-  
call 730-8133 for more info

Nov 22 Loup Valley Ag Society Wine Tasting-Fairgrounds-4-8pm-  
call 728-5071 for more info

Nov 28 WinterFest & Small Business Saturday-activities all  
throughout the day-call 728-7875 for more info

