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Hours: 8:00-4:30 M-F



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

MARCH LUNCH

The March lunch will be held in the Parkview Community Room on Wednesday the 17th.

What should we have to eat
on St. Patty's Day-well, naturally
Corned Beef and cabbage!

Put on "something" green and join us for lunch.
What a great day to get reacquainted
with your neighbors.

The cost is still only \$4.00 each.



NOTICE TO ALL RESIDENTS-

All annual inspections will take place this
summer.

The dates are not yet set, but
updates will be available in the
coming months.

BUT, it is not too soon to start
getting your home/apartment
ready to be inspected!



**HAPPY BIRTHDAY TO
EACH OF YOU WHO
WILL BE
CELEBRATING A
SPECIAL DAY IN
MARCH.**



What a year-ish this last one has been!
It's hard to believe that "we" have been through one of the most unusual
12 months many of us can remember.

***** But the year is behind us and we are no worse for the wear. *****

The USA is a strong nation and we will continue to be strong.



*****SHEET PAN COOKING*****

Lemon Chicken and Potato Bake

4 chicken leg quarters	1 (24 oz) bag small potatoes
1/2c olive oil-or any oil	2 lemons-juiced
2T dried basil	2T dried oregano
1T salt	1t pepper
2T lemon/herb seasoning	1 (12 oz) frozen green beans

Heat oven to 425 and prepare a sheet pan with sides. Place chicken quarters on pan. In large bowl mix all ingredients together, add potatoes, and stir to evenly coat, remove potatoes and arrange around the chicken. Pour about 3/4 of oil mixture over the chicken and a bit more on the potatoes. Bake for about 30 minutes, shake the pan to loosen the potatoes, then continue baking for 15 minutes. Place green beans in oil mixture and evenly coat, pour green beans over chicken and potatoes, return to oven and bake for about another 15 minutes. If you things just a bit crispy-broil for about 5 minutes.

Crumb Cake

Crumb:

1 1/2c brown sugar-packed	1/2c white sugar
1T cinnamon	1t salt
2 sticks (1cup) melted margarine	3c flour

To make the crumb topping-combine both sugars, cinnamon and salt in medium bowl, drizzle the in the butter and mix with fork until just combined. Add the flour and mix with fork until it has been evenly distributed and small to medium clumps have formed. DO NOT OVERMIX OR IT WILL TURN INTO A PASTE.

Cake:

1 yellow butter cake mix-regular size	1 yellow cake mix-small size
1c sour cream	

Make cake mix according to package directions and add the sour cream at the end, mix well. Spread cake into a prepared sheet pan and smooth a evenly as you can. Sprinkle crumb topping and press very gently into the batter. Bake at 350 until topping is golden brown about 40 to 45 minutes. Cool and serve right from the baking sheet pan.



SPRINGTIME

All things bright and beautiful,
All creatures great and small,
All things wise and wonderful,
The Lord God made them all.

Each little flower that opens,
Each little bird that sings,
He made their glowing colors,
He made their tiny wings.

Mrs. C. F. Alexander

JUST A REMINDER-

Don't forget to "spring" your clocks forward on Saturday night the 13th before you go to bed or you just might be late getting around Sunday morning.



Even though we are still waiting for all the snow to melt, stormy spring weather is just around the corner. Attached you will find a spring weather info sheet containing some important info that will be helpful when a storm is on the way.



*An old Irish blessing
May love & laughter light your days,
and warm your heart & home.
May good & faithful friends be yours
where ever you may roam.
May peace & plenty bless your world
with joy that long endures
May all life's passing seasons
bring the best to you & yours.*



well hello, march



Sun	Mon	Tue	Wed	Thu	Fri	Sat
	1	2	3 CARDS 1-4	4 TOPS 8-11	5 CARDS 1-4	6
7	8	9 B MEETING NOON	10 CARDS 1-4	11 TOPS 8-11	12 CARDS 1-4	13 PV RENTED ALL DAY
14 	15	16	17  LUNCH-NOON	18 TOPS 8-11	19 CARDS 1-4	20  PV RENTED ALL DAY
21	22	23 FOOT CARE 1-3	24 CARDS 1-4	25 TOPS 8-11	26 CARDS 1-4	27 PV RENTED ALL DAY
28 	29	30 PV RENTED 5-9	31 CARDS 1-4			

Things to do in March

- Mar 1 Lincoln Christian Jazz Band-The Husk-7/9pm-Free
- Mar 6/7 North Loup Gun Show-9am/5pm-for info call 308-202-0310
- Mar 20 Big Give Movie Event-The Husk-7pm-for info call 730-8133
- Mar 27 Virtual Valley County Kids Fair-for info call VCHS Foundation
728-3011

