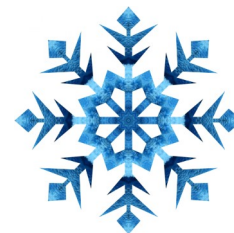


Ord Housing Authority
2410 K Street
Ord, NE 68862
(308)728-3770
Fax (308)728-7824
TTY/TDD 1-800-833-7352
oha@ordhousing.net
Hours: 8:00-4:30 M-F



January



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

There is NO Lunch
scheduled for January

Hope to see you in February

Come over hungry and go home
very satisfied.

Happy New Year from the OHA Staff!!

Hope you have a
safe-
healthy-
prosperous
2023

**HAPPY BIRTHDAY TO
EACH OF YOU WHO
WILL CELEBRATE A
SPECIAL DAY IN
JANUARY.**



"This Institution is an Equal Opportunity Provider & Employer"

ATTENTION TO ALL RESIDENTS!!



Let's talk just a bit about paying rent-OK I know, it's not exactly your favorite thing to think about. But here it goes anyway.

There are three ways for you to pay rent:

with cash-with a check-and automatic bank withdrawal.

Also, remember that a late charge (\$30.00) will be added to your account if we do not receive your rent by the end of the day on the tenth of the month, and if rent is still not paid 14 days later, another charge(\$20.00) will be added to your account.

If you would like to change to "auto rent"-it is VERY simple to get started-just come to the office and we will assist you, it only takes a few minutes.



TWO VERY EASY AND HEARTY SOUPS (try them both)

Cheesy chicken chowder

3c chicken broth	2c potatoes-diced	1c carrots-diced
1c celery-diced	1/2c onion-diced	1 1/2t salt
1/4t pepper	1/4c butter	1/3c flour
2c milk	2c cheddar cheese-shredded	2c cooked chicken-diced

In sauce pan, bring broth to a boil, reduce heat, add all veggies, salt, pepper. Cover and simmer for about 12-15 minutes, until veggies are tender. Meanwhile, in another pan, melt butter, stir in flour until smooth, slowly add the milk, cook for about 2 minutes, until thickened. Reduce heat, combine the 2 pans, add cheese and chicken and heat thoroughly.



Beef and potato soup

1 1/2# burger	3/4c onion-chopped	1/2c flour
2 cans chicken broth	5 md potatoes-cubed	5 md carrots-chopped
3 celery ribs-chopped	2t parsley flakes	1t garlic powder
1/2t pepper	12oz Velveeta-cubed	1 1/2c milk
	1/2c sour cream	

In large skillet, cook beef and onion, drain. Combine flour and 1 can of broth until smooth, add to beef mixture, bring to boil, cook and stir until thickened, about 2 minutes. Transfer to a 5 quart slow cooker, stir in veggies, seasonings and remaining broth. Cover and cook on low for about 7 hour or until veggies are tender. Lastly, stir in the cheese and milk and heat until cheese is melted, about 30 minutes. Just before serving blend in the sour cream.

ENJOY ENJOY!!!

Did you know that the first 12 days of a new year can foretell the weather for all the coming year??

So, the weather on the first, good or bad, will reflect how January will feel. The second day forecasts February, the third forecasts March and so on.

Keep track, just for fun, and see how it goes.



It's that time again when we make New Year's Resolutions for all we want to accomplish in the coming year, BUT most people only stick to them for the first few months of the new year. But, this is not meant to be discouraging, it just means we need to rethink how we are setting our goals.

BE SMART-if we want to improve, our goal setting needs to improve too! It's easy to make goals such as, "I will eat healthy." Vague goals can end in frustration as there is no clear definition of what, how and by when you will successfully achieve your goal. Try using these tips for creating "SMART" goals.

S-make the goal specific-what do you want to accomplish-be clear and avoid words like "more" or "less"

M-make the goal measurable-how will you determine if you are successful-whether time, amount or frequency, be sure you can measure and evaluate your progress

A- make the goal achievable-you want to be optimistic, but also realistic

R- make to goal relevant-is it important to you, to be successful, you need a goal that's personal and meaningful to you

T- make to goal time bound-setting a deadline for what you want to do can make you more accountable and focused

READY SET GO!!

After you have created you SMART New Year's Resolutions, another tip for being successful is to consider having a support system, someone who will keep you on track.

GOOD LUCK



January 2023

Sun	Mon	Tue	Wed	Thu	Fri	Sat
1 	2 OHA CLOSED	3 PV RENTED 5-?	4	5	6	7 PV RENTED ALL DAY
8	9	10	11	12	13	14 PV RENTED ALL DAY
15	16  OHA CLOSED	17	18	19	20	21
22	23	24	25	26	27	28 PV RENTED ALL DAY
29	30	31				

Things to do in January 2023

Jan 14 VCHS Foundation Gala Trotter's 5-9:30

Jan 20 Bob Smiley Comedy Show The Husk 7-9