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 MfIRCH Companion

No scheduled lunch for March

In April, join us for a belated Easter dinner, with baked ham and all the other goodies

Each of us during our busy days, need to take just a minute or two and BE KIND to someone or BE CONSIDERATE to someone or BE HELPFUL to someone. It will make "someone" know that you



care, and might put a smile on their face, it will also make you feel all warm and cozy inside. GIVE IT A TRY!! HAPPY BIRTHDAY TO EACH OF YOU WHO WILL BE CELEBRATING A SPECIAL DAY IN MARCH!!

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"This Institution is an Equal Opportunity Provider & Employer"

CHECKLIST ?
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ATTENTION TO ALL RESIDENTS-even though August is still quite a ways off, it is **not** too early to start preparing for annual inspections.

That time will sneak around before you know it!

You <u>should</u> all know the rules and regulations by now-if you **do** have any questions, please call the office @ 728-3770.

Thank you for your cooperation.

*** THE WHOLE MEAL DEAL*** Burrito Bake

1# burger

1/4c onions-chopped

1 tube crescent roll dough

1 can (16 oz) refried beans

1 envelope taco seasoning

1 or 2 cups cheddar cheese-shredded

1 to 2 cups mozzie cheese-shredded

Toppings of your choice-green pepper-lettuce-tomatoes-black olives-tortilla chips



Heat oven to 350 and prepare 13X9 baking pan. In large skillet, crumble and cook burger until no longer pink, drain. Add beans, onion and seasoning. Mix well. Unroll the crescent roll dough in the baking pan, press onto bottom and up the sides, seal seams and perforations as best you can. Spread burger mixture over crust, and sprinkle with about half of the two cheeses. Bake until golden brown, about 30 minutes. After removing from the oven, add your toppings and rest of the cheese. Add a bit of salsa and sour cream-WOW!!

And now for dessert:

Grasshopper Pie

6 oz cream cheese-soft	1 can (14oz) sweet condensed milk
15 drops of green food coloring	24 chocolate covered mint cookies-divided
2c whipped topping	1 chocolate crumb crust

In a large bowl, beat the cream cheese until fluffy, gradually beat in the milk until nicely smooth. Add the food coloring. Coarsely crush 16 cookies, stir into the cream cheese mixture, fold in the whipped topping. Spoon into the prepared crust, cover and freeze over night. Remove from freezer about 15 minutes before serving and garnish with remaining cookies

March

Racing clouds and whistling winds, Coats flapping in the breeze, Bright kites circling in the skies, The dance of swaying trees, The cheerful sight of crocuses, The first sweet breath of spring – Just part of all the many moods The month of March can bring.



WHICH WILL IT BE ???



According to the Farmers' Almanac, this weather folklore stems from ancestral beliefs in balance, meaning if the weather at the start of March was bad (like a lion roaring), the month should end with

good weather (gentle, like a lamb).



Guess we will just have to wait and see how it turns out!

JUST A BIT OF IMPORTANT INFORMATION TO ALL RESIDENTS

<u>No one can live in your apartment or house unless they are</u> listed on the lease-that includes pets

You must report all of your income-it's the law-when the truth comes out, you <u>will</u> have to repay any back rent

PLEASE call the office if you have any "needs"-don't wait until something gets so bad it can not be repaired

THANK YOU FOR YOUR COOPERATION





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

Things to do in March

March 5 La Traviata by UNL Opera-3pm @ The Husk

March 18 Puddin and The Grumble-7:30pm @ The Husk

March 2 St. Mary's Fundraiser-The Vet's Club-728-5389

