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



On Wednesday the 17th, join your friends and neighbors for a pasta and pizza buffet in the Community Room at noon.

There will several choices of each for your enjoyment.

The cost is STILL a very affordable 4 bucks each!



Hope you can come for lunch.



REMINDER TO ALL RESIDENTS-



Ord Housing Authority will be **CLOSED** on Friday, April 26th in observance of Arbor Day.

See you on Monday!

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



"This Institution is an Equal Opportunity Provider & Employer"

ATTENTION ALL PET OWNERS

(apartments and site homes)



Even if it does not get mentioned each and every month, YOU are responsible for your pet's poo. Be it an indoor or outdoor pet, you must clean up after your pet and dispose of the poo properly, NOT simply tossed into the nearest dumpster!



Treat your surroundings and your pet with respect.

Thank you for your cooperation.



TWO EASY PEASY RECIEPES (and healthy too!)

Easy Crispy BAKED Chicken

2c crushed saltines 1/2t garlic powder



1t seasoned salt
1/2c butter-melted

6 skinless, boneless chicken breast halves

Heat oven to 425 and prepare large baking dish. Mix saltines, salt and garlic powder in a shallow bowl. Dip chicken into melted butter, then firmly press into the cracker mixture until coated all over. Arrange chicken in the baking dish. Bake until chicken is no longer pink in the center and juices run clear-about 45 to 60 minutes, depending on the oven. Serve with a side of fresh asparagus.

3 Ingredient Peanut Butter Cookies

1c peanut butter-creamy

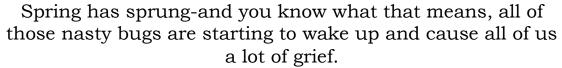
3/4c sugar

1 lg egg

Teanut butter

Heat oven to 350 and line a baking sheet with parchment paper-OR use cooking spray. Mix all 3 ingredients in a bowl until smooth and creamy. Drop small balls of dough onto the cookie sheet about 2 inches apart-this recipe should make about 15 cookies. Flatten each dough ball and use a fork to make a criss-cross pattern on each. Bake about 10 to 12 minutes, or until lightly golden brown. Bake a couple minutes less if you like your cookies soft. Cool and eat-if you can wait that long.

~~NOTICE TO ALL RESIDENTS~~





Attached are several pages of informative and useful informationread and learn.

BE ALERT-BE AWARE-BUGS COULD BE ANYWHERE!!!

REMINDER TO ALL SCATTERED SITE HOMES-

If you feel like your yard could use a bit of a facelift-call the office @ 728-3770 and we will supply you with some grass seed to help those empty spots.

Also, remember **you** are responsible for keeping your yard looking respectable, neat and tidy. If the housing authority mows your yard a \$75 charge will be added to your account.



~~~Just another tidbit~~~

If you can't make it better, you can laugh at it.

Spring is a very good time to start "just a bit" of decluttering in your home and in your life.

Start with just "2" things each day.

Put one thing back in its rightful place and throw away or donate one thing, that you no longer use/need or may already be broken.

# YOU WILL BE <u>AMAZED</u> WHAT HAPPENS IN JUST A WEEK OR TWO



STICK TO IT ONCE YOU GET STARTED AND ENJOY THE RESULTS!



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

# AREA EVENTS

| April 3/17 Stor | y Time @ The Library          | 7pm          |                  |     |  |  |
|-----------------|-------------------------------|--------------|------------------|-----|--|--|
| April 5 Pure    | Bliss Ribbon Cutting/Op       | en House     | 11:30am          |     |  |  |
| April 6 NE G    | rown Arts Festival            | all day      |                  |     |  |  |
| April 6 Book    | Presentation-Todd E. Ha       | arborn @ Fo  | rt Hartsuff 10am | 1   |  |  |
| April 6 Kids    | Fair @ Trotters 10a           | m-12 noon    |                  |     |  |  |
| April 12 Good   | Goodwill Trailer @ St. Mary's |              |                  |     |  |  |
| April 13 Casin  | o Night @ Vets Club           | брт (for pla | yground equipme  | nt) |  |  |
| April16 Cricu   | t Workshop @ The Libra        | ry 5:30pm    | 1                |     |  |  |