

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

goodbye, august  
hello, september



~~~Reminder to all~~~  
**OHA will be CLOSED**  
**Monday, September 2nd in**  
**observance of Labor Day.**

**\*ALSO\***

**Annual inspections will begin on**  
**Monday, September 9th,**  
**and continue until each unit**  
**is inspected.**

**SEE YOU SOON!**

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



Parkview Residents-  
THANK YOU for your patience and  
understanding during the



concrete repair work.  
Sometimes things have to  
get worse  
before they can get better.  
THANKS AGAIN!!

Inspection  
time is  
here!

## **GRAB YOUR CROCK POTS—COMPLETE MEAL IN TWO COOKERS**

### **Chicken with Gravy**

|                             |                                         |
|-----------------------------|-----------------------------------------|
| 1# chicken breasts-skinless | 2 packets chicken gravy mix             |
| 1 can cream of chicken soup | 2c water                                |
| 1/2c sour cream             | garlic powder, salt and pepper-to taste |



Season both sides of the chicken. In the cooker, whisk together the gravy mix, soup and water until smooth. Add the seasoned chicken breasts. Be sure to get them covered in gravy. Cover and cook on low for about 6 hours, once fully cooked, break chicken into chunks using a fork. Stir in the sour cream. Serve over wild rice or noodles.

### **Apple Crisp**

|                           |                   |
|---------------------------|-------------------|
| 4 lg apples-peeled/sliced | 1/2c sugar        |
| 1t cinnamon               | 1t vanilla        |
| 1/2c flour                | 1/2 oats-uncooked |
| 1 stick butter-melted     |                   |

Place apples in bottom of greased cooker. In bowl, combine sugar, cinnamon and vanilla. Sprinkle the mixture over the apples. In the same bowl, mix flour, oats a butter until crumbly. Sprinkle this mixture over the apples. Cover and cook on low for 3-4 hours, or until the apples are tender. Serve warm, maybe with a big scoop of ice cream on top.



*It is not in  
doing what  
you like,  
but in liking  
what you do -  
that is  
the secret of  
happiness.*



Considering all the **HORRIBLE HOT** weather we have had lately-it's hard to believe that we are entering the

**"BER MONTHS."** Ready or not here they come!

**September—October—November—December**



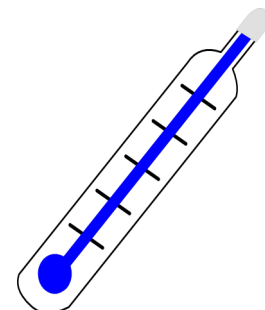
It's not too hard to figure out what could and probably will be coming down the road in just a bit.

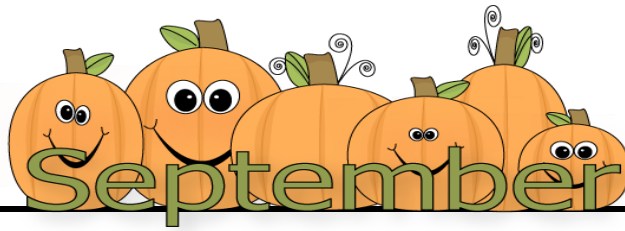
When it is snowing, windy and freezing cold  
outside-

**S T O P**

and remember all the heat we are having  
right now.

???"WHICH IS WORSE"???





Sun

Mon

Tue

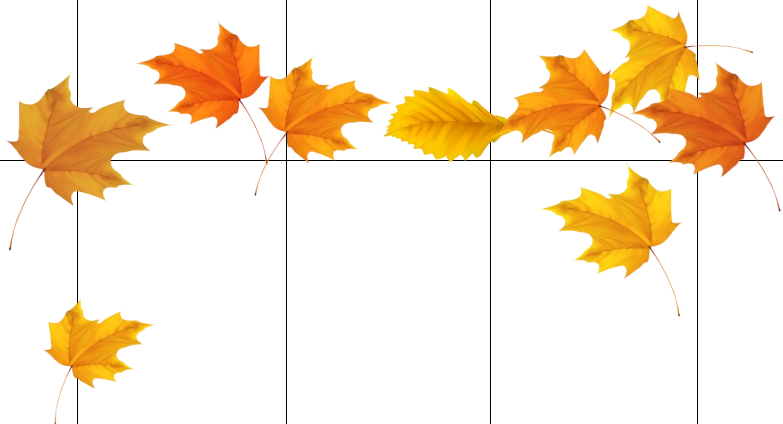
Wed

Thu

Fri

Sat

|                               |    |    |    |    |    |    |
|-------------------------------|----|----|----|----|----|----|
| 1                             | 2  | 3  | 4  | 5  | 6  | 7  |
| DHA CLOSED                    |    |    |    |    |    |    |
| 8                             | 9  | 10 | 11 | 12 | 13 | 14 |
| 15<br>PV<br>RENTED<br>ALL DAY | 16 | 17 | 18 | 19 | 20 | 21 |
| 22                            | 23 | 24 | 25 | 26 | 27 | 28 |
| hello<br>FALL                 |    |    |    |    |    |    |
| 29                            | 30 |    |    |    |    |    |



# Area Events

Sept 1 Annual Duck Races @ Ericson Lake- 12:00pm

Sept 1 Polka Dance @ Elyria Hall-4-8pm

Sept 4/18 Story Time @ The Library-7:00pm

Sept 28 Czech it Out @ Vet's Club-4-10pm

Sept 27-29 Junk Jaunt

