

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



# August 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

Do you know what Sunday, August 3rd is??

## It's National Friendship Day!

Friends make us happy, of course, but perhaps surprisingly, research shows they also boost our immune system. Connecting by text or email works, but a real chat on the phone gives even a bigger lift.

Go one step further, have lunch with a friend and talk face to face.



REACH OUT-TOUCH SOMEONE  
TODAY



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

There are four ways to pay rent: with cash-with a check-with a money order-and automatic bank withdrawal. Also, remember a late charge (\$30) 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) 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.

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





Is your home ready for us to inspect?

Is there anything leaking, broken, missing or just needs to be checked?

Please call the office @ 728-3770 if you need assistance or advice, BEFORE your inspection, this will help to keep things running smoothly during that very busy time.

Your cooperation is greatly appreciated!

\*\*\***REMEMBER**\*\*\*

**728-3770**

\*\*\* It's zucchini time \*\*\*

### ZUCCHINI FRIES

2 md zucchini

1/2c flour

2 eggs

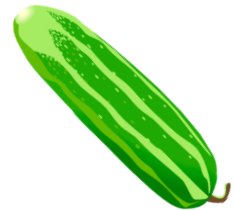
1c panko crumbs  
powder

1/2c parm cheese

1t garlic

salt and pepper to taste

Heat oven to 425 and line a baking sheet with parchment paper. Slice the zucchini into 1/2" by 3" pieces. Arrange on a paper towel and pat as dry as you can. In a bowl add flour, in another bowl beat eggs, in third bowl combine panko, parm cheese, garlic powder and salt and pepper. Work in batches, toss zucchini in flour until coated well, then dip into eggs, then dredge in the panko mixture and arrange on prepared baking sheet. Bake fries, flipping halfway through, until golden and crispy, about 25-30 minutes. Serve with your favorite dipping sauce.



### MAC & CHEESE STUFFED ZUCCHINI

4 lg zucchini-halved lengthwise

3T butter-melted

1 sm onion-chopped

4 cloves garlic-minced

6oz elbow macaroni

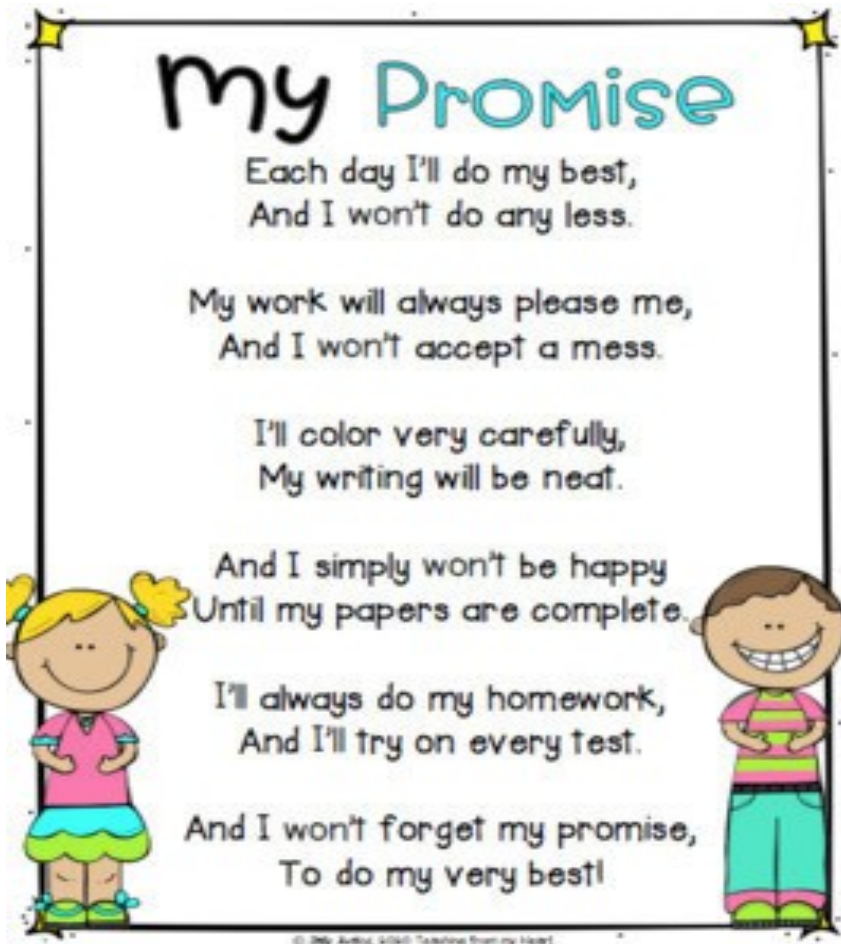
2 1/4c milk

1/4c heavy cream

2c cheddar cheese-shredded

1c pepper jack cheese (for some extra kick)

Slice the zucchini in half and scoop out the insides, leave about 1/4" border intact. Finely chop the pulp and set aside. Heat oven to 375, place the boats on a large baking sheet. Brush with 1/2 of the butter and season with salt and pepper. Bake until JUST tender, about 15 minutes. Meanwhile, in a large pot heat remaining butter, add the zucchini pulp, onion, garlic, salt and pepper, cook until soft and creamy, about 10 minutes. Add macaroni, milk and cream and bring to a simmer, lower the heat and finish cooking about 6 more minutes. Remove from heat and slowly add the cheese. Fill each of the boats with mac and cheese, and bake for 15 minutes. Top with sour cream and enjoy.

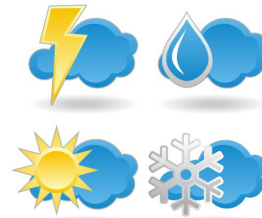


We are all aware of the beastly heat and humidity we had to endure the last couple of months, it was NO fun at all!

Just HANG ON a bit longer—fall is just around the corner and that means here comes the “ber” months with cooler/colder weather.

In December we will wish we could get some of August heat.

Are we ever satisfied?



Just a couple of reminders to all-

### GET READY—

- \* the first day of school is August 14th
- \* OHA annual inspections will start on August 25th
- \* always clean up after your pets-outside **and** inside
- \* do not put “things” down your drains and do not flush wipes of **any** kind
- \* always remember to crack a smile (at least occasionally) everyone will wonder what you are up to-make ‘em wonder
- \* scattered site homes-if we have to mow your lawn, \$75 will be added to your account

# August

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

# August Events

August 4	OHS 18th Street Singers Concert @ The Husk	6:30pm
August 8	S'mores Night @ Hilltop Gardens Scotia	7-9pm
August 9	Shredding Event @ First National Bank	9-11am
August 9	Missoula Children's Theatre @ The Husk	3 & 7:30pm
August 12	Read. Rhythm and Rhyme @ The Library	6pm
August 16	Run of the Weenies @ North Loup	1-2:30pm
August 16	Popcorn Days Rodeo @ North Loup	3-7pm
August 19	Free Legal Clinic @ The Library	6-8pm