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





# "THANKSMAS LUNCH"

On Wednesday, December 17th join your friends and neighbors for buffet lunch at noon in the Parkview Community Room. There will be several choices for your enjoyment.

Hope you can join us at this most special time of the year.

Ord Housing Authority
will be
CLOSED

on Thursday, December 25th
and also, on Thursday, January 1st
The whole OHA Staff
wishes each of you
safe and happy holidays

HAPPY BIRTHDAY TO EACH
OF YOU WHO WILL BE
CELEBRATING A SPECIAL DAY
IN DECEMBER!!



"This Institution is an Equal Opportunity Provider & Employer"

## \*\*\* REMINDER \*\*\*

The weather could be changing any day now, and probably will.

That means snow and icy conditions.

Parkview residents-PLEASE have porches cleared of chairs, flower pots and etc. to allow the maintenance crew to completely remove snow from the porch and walks.

Scattered site homes—remember—it is your responsibility to keep your walks and driveways cleared of snow and ice.

## POTATO CHIPS??? ARE YOU KIDDING???

## Santa's Trash Cookies

1c butter-soft 1/2c brown sugar 1/2c white sugar

1 egg 2t vanilla 2 1/4c flour

1t baking soda 1/4t salt 11/4 c chocolate chips

3/4c potato chips-crushed 3/4c pretzels-crushed 1/2c red/green sprinkles

Heat oven to 350. Mix the butter and sugars until fluffy, add egg and vanilla, mix. Gradually add flour, baking soda and salt and beat until combined. Gently fold in the chocolate chips, potato chips and sprinkles-save some back for pressing on cookies. Make balls of about 2 tablespoons each and place on prepared baking sheet. Lightly press on each to flatten a bit-then gently press both chips, pretzels and sprinkles on each cookie. Bake for about 15 minutes or until edges are just starting to get golden.

## Crock Pot Candy

2T butter 1# almond bark 2 bags of chocolate chips

1bag peanut butter chips 3c roasted peanuts 1 1/2c potato chips-crushed

1 1/2c pretzels-crushed 1c red/green M&M s

Place butter in pot, chop almond back into small pieces. Add bark, chocolate and peanut butter chips to pot and cover, cook for about 30 minutes on high, remove lid and stir. Reduce heat to low and cook for another 15 minutes or until all is melted and blended. Gently stir in pretzel, peanuts and potato chips. Using a spoon, drop mounded scoops-about 2 tablespoons each— on to baking sheets about 1 inch apart (the candies will spread/settle just a bit once dropped). Press 3 or 5 M and M s into the top of each piece of candy. Cool to room temperature or faster in the fridge.



# NOTICE TO ALL RESIDENTS WITH STORM DOORS ON THEIR HOMES-

(house or apartment)

### ~~~PLEASE~~~

Do not lock your storm doors, if there should be an emergency and we have to do damage to your door to get inside-you will be responsible for repair costs.



THANK YOU FOR YOUR COOPERATION





Sun	Mon	Tue	Wed	Thu	Fri	Sat
	1	2	3	4	5	6
7	8	9 BOARD MEETING NOON	10	11	12	13
14	15	16	LUNCH BUFFET  @ PARKVIEW	18	19	20
21  Pre comes	22  Winter	FOOT CARE CLINIC 1-3	24	25 Mekky Chris	26 mas	27
28	29	30	31	Statistical positions on		





Dec 5	Christmas Vendor Fair @ Grandview	2-3:30pm
Dec 5 & 6	Trail of Lights @ Ericson Lake	6-9pm
Dec 6	Santa Express @ Camp Kaleo	5-8pm
Dec 13	Maker's Market @ Burwell	
Dec 13	Christmas Dining @ Camp Kaleo	5:30pm
Dec 16	Free Legal Clinic @ The Library	6-8pm
Dec 16-23	Goodwill Truck @ St. Mary's School	