

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

October 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

Halloween was confusing for me.
All my life my parents said,
"Never take candy from strangers."
And then, they dressed my up and said,
"Go beg for it."



NOTICE TO ALL RESIDENTS:

Ord Housing Authority will be

CLOSED

on Monday, October 13th in observance of
Columbus Day/Indigenous Peoples' Day.



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



"This Institution is an Equal Opportunity Provider & Employer"



NOTICE TO ALL RESIDENTS-

Concerning annual inspections:

We have had our share of
“bumps in the road” this year!

If we have not been to your home to inspect,
we’re still coming.

If your inspection has been completed and your
home needed some work done, we will get there
ASAP.

This year has been as exceptionally difficult year.

Thank you so very much for your cooperation and if you have any
questions please call the office @ 728-3770.

THANKS AGAIN!!

BAKED PIZZA CHICKEN

1 T Italian seasoning

1/4t salt

2 boneless chicken breasts

4oz mozzie cheese

1/4t garlic powder

2T olive oil

1/4c pizza sauce

8 slices pepperoni



Heat oven to 400. In small bowl, stir together seasoning, garlic powder, salt and olive oil. Place the chicken on a cutting board and cover with plastic wrap. Use a rolling pin to pound the chicken to an even thickness, about 3/4 inch thick, then cut each piece in half. Place the pieces on a prepared baking sheet. Spread the oil and seasoning mixture on the surface of each piece. Bake the chicken for about 15 minutes. Remove the chicken from the oven and spread 1 tablespoon (or so) of pizza sauce over each piece, top with mozzie cheese and two slices of pepperoni, if you really like pepperoni, **use more**. Return to the oven and bake for about another five minutes.

Serve with your favorite side dish and garlic bread. ENJOY!! YUM-O!!





ATTENTION PARKVIEW RESIDENTS

Even though the weather is still quite “autumn like”, in Nebraska things can change over night. Now is the time to start clearing your porches of planters, decorations and any other miscellaneous items you may have on the porch. This will give maintenance a clear shot to remove all the snow and ice that may accumulate. By doing this, it will be safer for you, any visitors you may have and us.



Also, *Scattered Site Residents*-

It is your responsibility to keep your sidewalks and driveway clear of snow during the winter months.

October “Weather-lore”

When deer are in a grey coat in October, expect a hard winter

Much rain in October, much wind in December

A warm October means a cold February

For every fog in October, a snow in the winter

Full moon in October without frost, no frost till full moon in November

When it freezes and snows in October, January will bring mild weather



WELCOME TO OCTOBER

Sun

Mon

Tue

Wed

Thu

Fri

Sat

			1	2	3	4
5	6	7	8	9	10	11
12	13 OHA CLOSED	14 BOARD MEETING	15	16	17	18
19	20	21	22	23	24	25
26	27	28 FOOT CLINIC	29	30	31 	

Area Events

Oct. 1	25th Anniversary @ Cheveux	9am-6pm
Oct 11	Scriptless in Seattle @ The Husk	7-10pm
Oct 14	Read, Rhythm and Rhyme @ The Library	6-7pm
Oct 18	Sandhills Smokeshow @ Burdette's	12-10pm
Oct 21	Free Legal Clinic @ The Library	6-8pm
Oct 25	Jigsaw Puzzle Contest @ The Library	9:30am-5pm
Oct 25	Save the Pumpkins Run @ The Hitching Post	10am
Oct 25	Cable Tow Collective Open House	10am-1pm