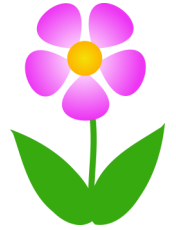


Ord Housing Authority
2410 K Street
Ord, NE 68862
(308)728-3770
Fax (308)728-7824
TTY/TDD 1-800-833-7352
oha@ordhousing.net
Hours: 8:00-4:30 M-F



April 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

So sorry about any inconvenience the repeated scheduling and postponing of the HUD required inspections may have caused. You can be assured, that they **will eventually be completed.**

Once again, sorry, and thank you so much for your understanding and patience at this time.



*Each member of the
Ord Housing Staff
wishes you and your
family a very
blessed Easter
holiday season.*

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



Easter Blessings

The sleepy colors of winter
Fade fast in the dawn of spring.
The joy of Easter's promise,
Delivers sweet reason to sing

Refreshed from her snowy slumber,
Mother Earth exalts her worth.
In a colorful burst of glory,
She blazons her wondrous rebirth.

Renew your spirit, refresh your soul,
Rejoice with all humankind.
Celebrate life everlasting.
Peace and wonder are yours to find.

~ Author unknown



Happy Easter!

NUBIA GROUP
NUBIAGROUP.BLOGSPOT.COM

REMINDER TO ALL—
Ord Housing Authority
will be

~~~CLOSED~~~

on Friday, April 24th  
in observance of  
Arbor Day.

Everyone should try to get outside  
and breathe in the fresh  
Nebraska air!!

See you on Monday  
with business as usual.



Just a few reminders that are worth repeating-

Scattered site homes-you are responsible for  
keeping your home's yard neat and mowed.

If the housing authority has to mow your lawn,  
there will be a \$75 charge added to your account.

If you find it too hard and time consuming to get  
out to pay your monthly rent-let us help.

We will assist you in having your rent  
automatically withdrawn from your bank account  
each month.

Call 728-3770 to more info

One more thing-

Apartment dwellers-PLEASE-always  
be courteous and respectful of your  
neighbors. If you appreciate them,  
they will appreciate you back!





Once again, there are two sheets  
attached  
to this Companion.  
One of which is very informing and the  
other is just for fun.  
Read and enjoy both!

## **TWO EASY “EXTRAS” TO GO ALONG WITH YOUR EASTER HAM**

### **Smashed Potatoes**

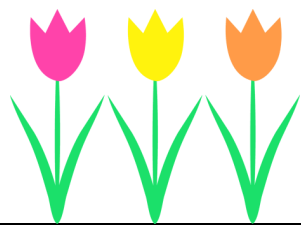
|                                   |                        |
|-----------------------------------|------------------------|
| 12 sm red potatoes-about 1 1/2lbs | 3T olive oil           |
| 1/4c butter-melted                | 3/4t salt              |
| 1/4t pepper                       | 3T fresh chives-minced |
| 1T fresh parsley-minced           |                        |

Heat oven to 450, put potatoes in pan and cover with water, cook for about 15-20 minutes, drain. Drizzle olive oil over bottom of 15X10 baking pan, arrange potatoes in pan. Using a potato masher, flatten each to about 1/2 inch thickness. Brush potatoes with butter, sprinkle with salt and pepper. Roast until golden brown, about 20-25 minutes, add with chives and parsley. *(I think a healthy shake of parm cheese would add some nice flavor too.)*

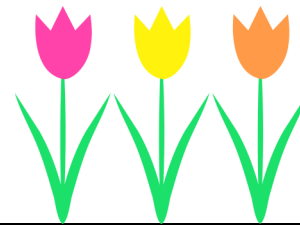
### **Batter Rolls**

|          |               |                |
|----------|---------------|----------------|
| 3c flour | 2T sugar      | 1pkg dry yeast |
| 1t salt  | 1c water      | 2T butter      |
| 1 lg egg | butter-melted |                |

In a large mixer bowl, combine **2 cups** flour, sugar, yeast and salt. In a sauce pan, heat the water and butter and add to dry ingredients, beat until blended. Add the egg, beat on low speed for 30 seconds, then on high for about 3 minutes. Stir in enough remaining flour for form a stiff dough. **Do not knead!** Cover and let rise in a warm place until doubled, about 30 minutes. Stir dough down. Fill 12 greased muffin cups half full. Cover and let rise until doubled, about 15 minutes. Bake at 350 until golden brown, about 15-20 minutes. Cool about 1 minute before removing from pan and brush tops with melted butter.



# April



Sun

Mon

Tue

Wed

Thu

Fri

Sat

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

# Area things to do in April

Area things to do in April

|                  |                                       |             |
|------------------|---------------------------------------|-------------|
| April 4          | Easter Egg Hunt @ Elementary School   | 1:00pm      |
| April 7,14,21,28 | Stories and More @ The Library        | 3:30-4:15pm |
| April 9          | Blueprint to Business @ CCC           | 12-1pm      |
| April 9          | Book Bedazzling @ The Library         | 5:30pm      |
| April 10-13      | Goodwill Trailer @ St. Mary's         |             |
| April 11         | Elvis Tribute @ The Husk              | 7pm         |
| April 18         | Hometown Vendor Event @ Senior Center | 9-3pm       |
| April 21         | Free Legal Clinic @ The Library       | 6-8pm       |
| April 27         | Cook the Book @ The Library           | 6:30-8pm    |