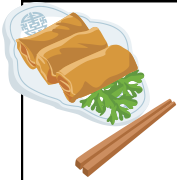




# OHA Companion

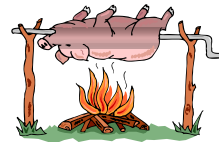


The very first OHA lunch of the new year will be held on January 8th and we are going to celebrate the Chinese New Year with several choices of Chinese food.

We will be celebrating January birthdays at this lunch.

On Wednesday the 22nd Shirley is planning to prepare Hot Pork Sandwiches.

**We hope many of you will join us.**



## PARKVIEW

Hank K. 19

Jackie S. 20

Marlie H. 26

## SUNRISE

Carolyn P. 6

Have you decided what your New Year's Resolutions will be for this year?



The staff of Ord Housing Authority

would like to take this opportunity to wish each of you

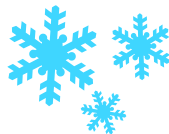
## SCATTERED SITES

Halle W. 12

A HAPPY NEW YEAR

January Birthdays

**Will you be able to keep them!**



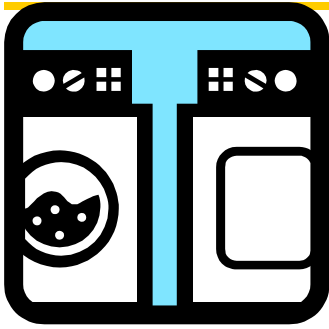
**Reminder!**

The January holiday schedule is as follows:

**OHA will be CLOSED —**

Wednesday, January 1st and

Monday, January 20th



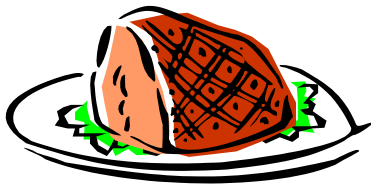
## Attention tenants of Parkview-Rolling Hills and Sunrise

**PLEASE** be considerate of others using the laundry facilities,

remove your laundry from washers and dryers as soon as the cycle is completed. Do not leave laundry unattended, the next person in line should **not** have to take care of **your** laundry items.

\*\*\* THANKS \*\*\*

# WELCOME 2014



### WHAT TO DO WITH LEFTOVER CHRISTMAS HAM??

*Ham Stuffed Manicotti*

14 manicotti shells	1 onion-chopped
2 cloves garlic-minced	1 grn pepper-chopped
1/4c butter or olive oil	2 c cubed "leftover" ham
1/3c Parmesan cheese	6T butter or olive oil
6T flour	3c milk
2c Swiss cheese-shredded	1/2c Parmesan cheese

Cook manicotti as directed on package, drain and rinse in cool water and set aside. Cook onion, garlic and green pepper in 4T butter until tender, add ham and let cool for about 10 minutes, then stir in 1/3 cup parm cheese. In another heavy pan, cook 6T butter until foamy, stir in flour and cook, stirring constantly, until mixture bubbles, about 3 minutes. Add milk and cook, whisking constantly until sauce is nice and thick, stir in cheese, mix about 1/4 cheese sauce with ham mixture. Spread about 1/2 cup of cheese sauce on bottom of 13X9 prepared baking dish. Now, it's time to fill the shells- naturally your fingers work the best, so just go for it! Arrange filled shells in pan. If you end up with any extra filling just go ahead and sprinkle over the filled shells. Now, pour the remaining cheese sauce over filled manicotti. Bake at 350 for about 30 minutes or until bubbly, sprinkle with a bit more parm cheese. Serve with salad and garlic bread. YUM YUM



## NOTICE TO ALL

Please remember to get in touch with the office if you have work needed at your home, do not tell housing authority staff that you may have contact with, it is too hard to recall anyone who may have had an issue by the end of the day.

There are several ways to contact the office-  
**during normal office hours (8:00-4:30 M-F)**

**Phone: 308-728-3770 or**

**Email: oha@ordhousing.net**

**OR**

**after hours maintenance emergencies-**

**Call or text Rita @ 1-402-984-7227**

We want to keep your home comfortable and safe, but we can only take care of you, if let us know when you have a problem.

**THANK YOU FOR YOUR COOPERATION!**

