



November OHA Companion

NOVEMBER MEALS

The first monthly lunch will be held on Wednesday the sixth and Shirley will be pan frying chicken for you to enjoy.

November birthdays will be celebrated at this time.

On Thursday, November 21st at 6:15 in the evening-please note the date and time change-we will be having a traditional Thanksgiving Supper with all the trimmings.

(We will accept a Free-Will offering)

Both of these meals are held at the Parkview community room.



November Holiday Schedule

OHA will be **CLOSED** on Monday, November 11th in observance of Veteran's Day and on Thursday and Friday, November 28th and 29th for

Thanksgiving.

The OHA staff wishes each of you a blessed Thanksgiving holiday.



BIRTHDAYS

PARKVIEW

Madeline C. 1

Dale W. 3

ROLLING HILLS

Tim C. 7

Matt M. 30

Deb K. 30

SCATTERED SITES

Allen V. 3

Micheal L. 11

Stanley H. 12

AnnaBell W. 21

Brian T. 24

**Happy Birthday
to each of you!**





NOTICE TO ALL

Remember to set your clocks back-
before you go to bed on Saturday,
November 2nd,
so you won't be early the
next morning.



*Good words and good
deeds keep life's garden
free of weeds!*



**ATTENTION
SCATTERED SITES-**

Another reminder that
you **must** keep your
gutters and down-
spouts cleaned throughout the whole
year.

During the week of November 18-22, your gut-
ters will be checked. If you have not properly
cleaned them out, we will do it and there will be a
\$40 charge added to your account.

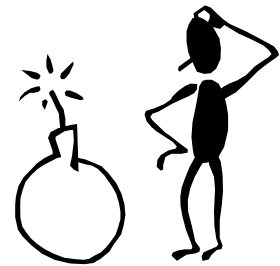
If you choose to do the cleaning yourself, please
call the office @ 728-3770 and let us know when
the job is **completed**.

THANK YOU

BACON CHEESEBURGER BOMBS

- 1# burger
- 3 slices bacon-chopped
- 1T ketchup
- 1t mustard
- 1 egg white (I'd use the whole egg-what good is 1 yolk?)
- 1 can biscuits-10
- 1/2c cheddar cheese-shredded

- 1 onion-chopped
- 1/3c cream cheese
- 2T BBQ sauce
- 1t soy sauce



Preheat oven to 350. Brown burger, bacon and onion, drain off any grease. Add cream
cheese, ketchup, BBQ sauce, mustard and soy sauce, cook over low heat until the cream
cheese is melted. **ALLOW TO COOL-once thoroughly cooled**, stir in the egg white. Roll
each biscuit out **VERY** thin-place 2 tablespoons of mixture on each biscuit and sprinkle
with cheese. Wrap the biscuit around the beef and cheese and tightly seal **ALL** of the
edges. Place **BOMBS** on prepared baking sheet with the seams down and bake about 13-16
minutes or until light golden brown. Serve warm.

These BOMBS could be filled with any of your favorites. Pizza Bombs with burger,
pepperoni, sauce and mozzie cheese would be great, too. How about runzas??





NOTICE TO ALL TENANTS-

If work is needed at your home-**PLEASE** call the office at 728-3770 and report the issue so a work order can be made allowing the maintenance staff to come to your home and repair the problem. Do not simply tell a staff member about your issue-it becomes too hard to remember all things throughout the whole day.

**PLEASE GIVE US A CALL--
WE WILL HELP YOU!**

NOTICE-

SCATTERED SITE HOMES --

We understand that those of you affected by the summer hail storm are anxious to have your home looking like new again.

We are working on each home in an orderly fashion-and will continue to do so until the winter weather hits. THANKS

WHEW !!

By now, the REAC Inspections have been completed and are now **in the books.**

THANK YOU to each of you for your cooperation during this time.

Just a reminder-our own yearly inspections will be in March.

