

Housing Authority Lunches The first lunch in October is on Wednesday the second and Shirley is planning on the last BBQ of the season with burgers and dogs.

At the second lunch on the 16th we will be dining on homemade soups and grilled cheese sandwiches.

This year fire safety week is from October 6-12th, we will have a short presentation on fire safety.

Both dinners are held in the Parkview Community Room and the cost for a meal is only \$3.00.

Hope to see many of you for dinner and to visit with your neighbors.



PARKVIEW

Jerry L. 3 Renae M. 4 Sam P. 22 Norma P. 26

ROLLING HILLS

Ken W. 14

Juliana D. 14

SCATTERED SITES

Jill W. 3 Marvin S. 6 Tierra S. 11

We have received notice from HUD, the rescheduled REAC Inspections will take place on October 28th and 29th. Please, have your house or apartment ready to have HUD Officials come in and go through. If you have questions or concerns call the office at 728-3770.

Thank You



There will be a flu shot clinic at the Parkview Community Room on Thursday, October 24th from 1-3.

TA TA DAAA !!!

Ord Housing Authority is very pleased to announce that Sharon Manchester has won the State Poster Contest in her age group.

She will be receiving a check in the amount of \$50.00 from the NeNAHRO. Congratulations Sharon on a great job! Remember: Ord Housing Authority will be CLOSED on Monday, October 14th

in observance of Columbus Day.

> See you on Tuesday.

F. Y. I.

Just a quick reminder that Bingo is played in the Parkview Community Room twice a month and everyone is welcome to come and join in the fun. Each card is **only** 25 cents.



BOTTOMS UP PIZZA CASSEROLE

1# burger or sausage

1 lg onion (chopped)

1 sm pkg pepperoni

1/2 c parmesan cheese (grated)

1 8oz can mushrooms 1 1/2c or so of pizza sauce 2c mozzie cheese (shredded) 1 pkg pie crust (2)

Preheat oven to 350. Brown meat and drain, add onion and cook until tender. Stir in the pizza sauce, mushrooms, and pepperoni until heated through, remove from heat and stir in the 2 different cheeses. Put the bottom crust in a prepared pie tin, add the meat mixture, carefully put the top crust on the "pie".

Crimp the edges, as you wish, and make several slits in the top. Bake about 30 minutes or until crust is golden brown. Let the "pie" stand outside the oven for

about 10 minutes before serving.



Do not limit this recipe to the toppings I've mentioned-USF ALL OF YOUR FAVES!!!

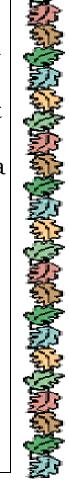
PARKVIEW RESIDENTS

Since the weather is still mild it is hard to imagine that snow could be **just around the corner**. Since snow is a possibility, **now is the time** to start thinking about getting your porches cleared of anything that could get caught in the snow blower. These items would include; door mats, leashes, planters, or any number of small items. Clearing your porches allows the snow to be removed quicker so no one has to walk through it. If you have your own garden hose, please have it picked up by October 25th Also, **Please do not lock your storm doors**. In case of emergency the only way to gain entrance is to damage the locked door. Thanks for your cooperation.

F. Y. I.

We have been notified that there will be a Mobile Food Pantry at the **Burwell** High School Commons Area on Saturday, **November 9th** from 11-1.

If you have any questions you can call CNCS for more Information at 308-745-0780.



AUTUMN SONG

AUTUMN IS HERE, THIS IS THE HARVEST FOR ALL THE YEAR. CORN IN THE CRIB, OATS IN THE BIN, WHEAT IS ALL THRESHED, BARLY DRAWN IN. APPLES ARE BARRELED, NUTS LAID TO DRY, FROST IN THE GARDEN WINTER IS NIGH. FATHER IN HEAVEN THANK THEE FOR ALL-WINTER AND SPRINGTIME, SUMMER AND FALL.

