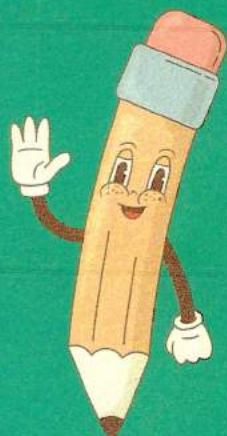
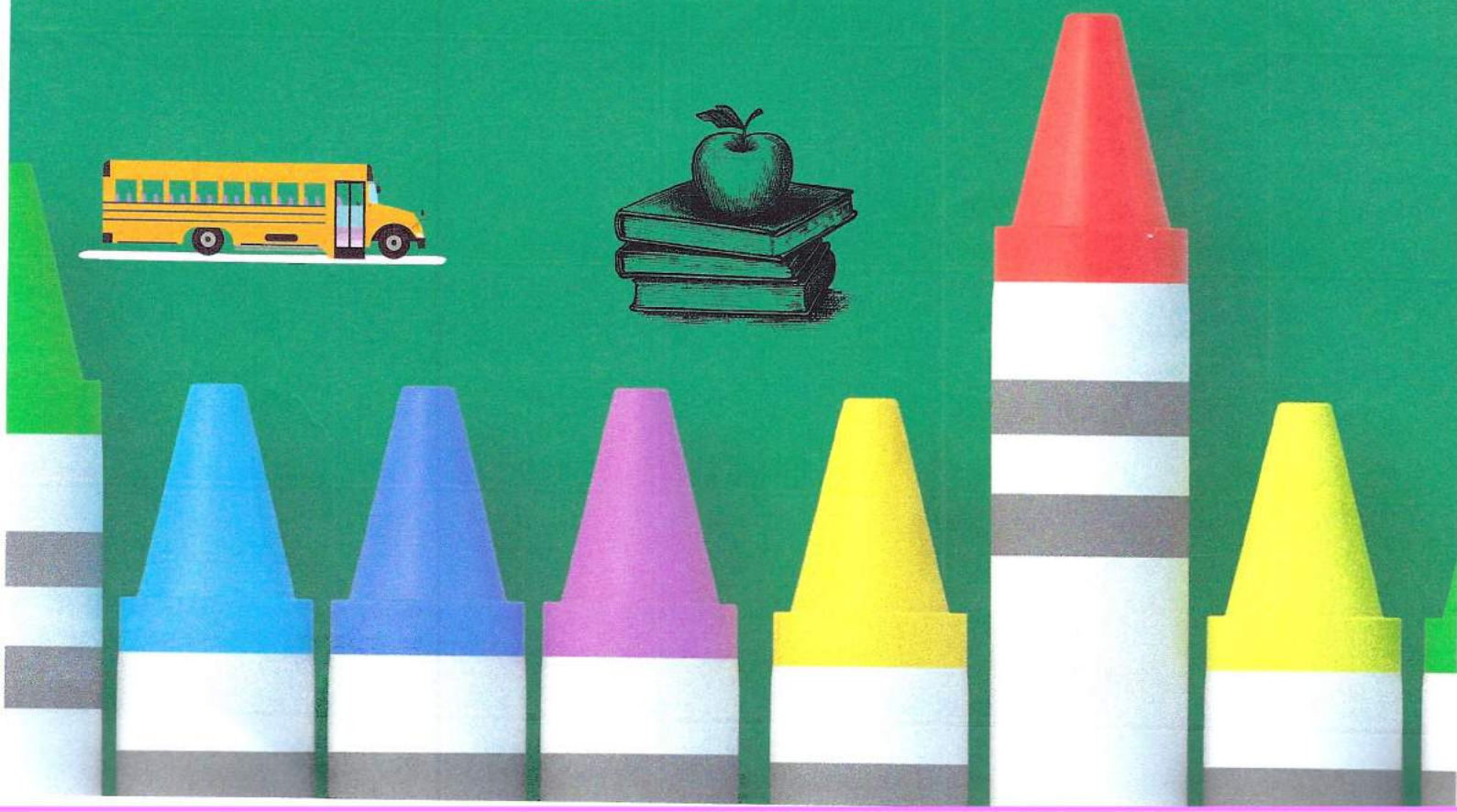


# The Village News



August 2024





**ELK CITY**  
MEALS ON WHEELS  
1510 W 9TH  
580-225-5821

**MON**

# August

**TUE**

**WED**

**THURS**

**FRI**

**DINING ROOM HOURS**  
**MON-FRI 11:00-1:00**  
**REG MEALS \$7.00**  
**SR. CITIZEN MEALS \$6.00**  
**EVERYONE WELCOME**

2 King Ranch Casserole  
Ranch Beans  
Salad  
Dessert

3 Sloppy Joes  
Macaroni & Cheese  
Salad  
Bun  
Chocolate Cake

4 Chicken Spaghetti  
Salad  
Garlic Bread  
Applesauce

5 Grilled Chicken Sandwich  
Pasta Salad  
Potato Chips  
Dessert

6 Biscuits & Gravy  
Home Fries  
Sliced Tomatoes  
Dessert

7 Potato Beef Casserole  
Mixed Veggies  
Texas Toast  
Cherry Fluff

8 Chicken Strips  
Mashed Potatoes & Gravy  
Carrots  
Biscuit  
Butterfinger Cake

9 Stuffed Bell Pepper  
Casserole  
Cauliflower  
Roll  
Banana Pudding

10 Fried Chicken  
Macaroni & Cheese  
Green Beans  
Biscuit  
Peanut Butter Fluff

11 Enchilada Casserole  
Fiesta Slaw  
Chips n Salsa  
Oatmeal Cookies

12 Pizza  
Corn  
Salad  
Chocolate Pudding

13 Goulash  
Italian Veggies  
Breadstick  
Brownie

14 Cheese Ravioli  
Zucchini & Tomatoes  
Garlic Bread  
Fruit

15 Meatloaf  
Mashed Pot & Gravy  
Black Eyed Peas  
Biscuit  
Orange Fluff

16 Chef Salad  
Crackers  
Cheese Cubes  
Cake

17 Pork Chops  
Au Gratin Potatoes  
Pea Salad  
Biscuit  
Cherry Cheesecake Fluff

18 Chicken Broccoli Rice  
Casserole  
Salad  
Roll  
Cobbler

19 Soft Tacos  
Refried Beans  
Spanish Rice  
Fixings  
Oreo Pudding

20 Chicken Stir Fry  
Rice  
Egg Roll  
Salad  
Dessert

21 Hamburgers  
Potato Chips  
Baked Beans  
Fixings  
Bun  
Dessert

**We reserve the right to make substitutions. Canola oil is used in fried foods.**





# GARAGE SALE

**ECHA COMMUNITY  
YARD SALE AUGUST  
30TH- SEPTEMBER 1ST**





# Raspberry Streusel Bars



## Ingredients

### Crust

1/2 cup (8 Tbsp; 113g) unsalted butter, melted  
1/4 cup (50g) granulated sugar  
1 teaspoon pure vanilla extract  
1/4 teaspoon salt  
1 cup (125g) all-purpose flour (spooned & leveled)

### Filling

## Instructions

Preheat the oven to 300°F (149°C). Line the bottom and sides of an 8-inch square baking pan with parchment paper, leaving enough overhang on all sides. Set aside.

Make the crust: Stir the melted butter, granulated sugar, vanilla, and salt together in a medium bowl. Add the flour and stir until everything is combined. Press the mixture evenly into the prepared baking pan. Bake for 15 minutes.

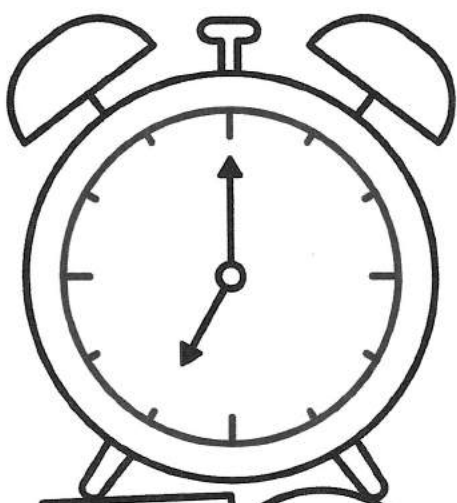
Remove the crust from the oven, and turn the oven up to 350°F (177°C).

Spread preserves over warm crust. Dot the preserves with raspberries on top.

Make the streusel: Whisk the oats, brown sugar, cinnamon, and flour together in a medium bowl. Cut in the chilled butter with a pastry blender or two forks (or even with your hands) until the mixture resembles coarse crumbs. Sprinkle the filling with streusel and bake for 30–35 minutes or until the streusel is golden brown. The raspberry filling should be bubbling on the edges.

Remove from the oven and allow to cool for at least 20 minutes at room temperature, then chill in the refrigerator for at least 2 hours (or overnight). Lift the foil or parchment out of the pan using the overhang on the sides and cut into bars. I usually cut them into 16 smaller bars, but you can cut them into 12 larger bars. Drizzle the bars with vanilla icing, if using. These raspberry bars can be enjoyed at room temperature or cold. I personally like them cold.

BACK



TO

SCHOOL



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Spray Day

Board Meeting

Last Day To Pay Rent

Rent Due

Large Item Pickup

No Tax Weekend

ECHA Community Yard Sale



Name \_\_\_\_\_

Date \_\_\_\_\_

# Back to School Word Search

Can you find all of these hidden words in the puzzle? Circle each one.

bell

chair

desk

glue

office

principal

stapler

bus

chalk

eraser

library

paper

ruler

teacher

cafeteria

clock

field trip

notebook

pencil

scissors

C	H	A	R	L	K	I	E	T	R	I	P	A	E	R
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# **A Reminder:**

**THE GUYS WILL  
BE MOWING  
PLEASE PICK UP  
ANY GARDEN  
HOSES, TOYS,  
ETC OFF THE  
YARD.**

---

**NO ONE HAS  
AN ASSIGNED  
PARKING  
SPACE IF ONE  
SPACE IS  
FULL PARK IN  
ANOTHER!**



# **Attention!!!!**

**The maintenance technicians will be in your apartments the week of August 12-16 to remove call for aid switches. These are out of date and have been found to be unreliable. Thank you for your cooperation in this matter.**

**Management**

**Elk City Housing Authority**



# BUG SPRAYING SCHEDULE



**FEBRUARY, APRIL,  
JUNE, AUGUST,  
OCTOBER, DECEMBER**

**FAMILY SECTION**

**THIRD TUES OF MONTH**

**GINNIE PL**

**W 9TH**

**S. LUSK**

**NICHOLS**

**W 10TH**

**W 9TH**

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**W 8TH**

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