



# WHAT'S NEW?

This is a publication for residents of Red Oak Hills to keep us up to date on our community and to provide a forum for sharing information.

**AUGUST 2013 ISSUE**

## MEET THE JACKMAN'S



Steve and Kelli lived in Prairie Village , KS for several years before arriving at Red Oak Hills. Previously, Steve lived in seven states and seven countries, growing up as an Army Brat (his words). Kelli, however, is a KC area native, having lived in Johnson County, mostly in Lake Quivera, her whole life except for four years in rural Lamoni , Iowa to attend Graceland University . They have a daughter, Stella, born in 2011.

Steve is a project manager and functional consultant on process improvement (Lean Manufacturing), and business operating software (ERP) projects, working with clients domestically, and internationally. Kelli teaches Graduate Nursing courses and conducts research at the University of Kansas Medical Center Campus in KC. They live at 17611 W. 67th Terrace.

Steve is a project manager and functional consultant on process

Steve is a rugby player and referee, playing across the country with the Kansas City Blues Rugby Club, one of the top 25 teams in the USA . Kelli, up until Stella's birth, played grass and sand doubles volleyball through the Heart of America region. Currently, when time allows, she jogs slowly through Red Oak enjoying the neighborhood. Steve and Kelli enjoy all types of food, but have a particular affinity for good steak and good Sushi. Kelli has two cats, a lilac point Siamese (Jin), and a Mainecoon (Keegan) that has adopted Steve against his will. Both were rescued through the Kansas City Siamese Rescue.

## RESTRICTIONS OF THE MONTH

- #1. No business building shall be constructed nor shall any business be carried on or maintained on any lot in said subdivision.
- #9. No trash, ashes, or other refuse may be thrown or dumped on any lot (or common area) in the addition.
- #16. No mobile home or trailer either with or without wheels shall be kept on any lot.

The restrictions of the HOA are mainly a reflection of city code. Please keep in mind that HOAs have restrictive covenants to help maintain property values which is to everyone's advantage.

## VACANT HOMES INVITE BREAK-INS

There are five vacant homes in ROH as of this writing. If you live next to a vacant home, please turn on your lights in the front *and* the back of your home. Be vigilant and call the police if you see anyone or anything suspicious.

## CLUSTER BOX PROJECT-SURVEY STATS

Thank you to all the residents who completed the survey. We received 135 responses with many thoughtful ideas and much appreciated comments. This really helps the Board in understanding what is important to residents.

Here are some of the most repeated ideas for future projects:

- Install a Playground/pool
- Move utility boxes
- Enforce HOA restrictions
- Better home/lawn maintenance
- Extend sidewalk on Midland

Would you spend \$150 over a period of time to finance new mailboxes? 84.09% said yes; 15.91% said no.

Are you in favor of a dues increase to have yard waste pickup paid for by the HOA? 62.90% said yes; 37.10% said no.

Do you feel we should eliminate the picnic? 59.62% said yes; 40.38% said no.

Do you ratify the new board members? 96.88% said yes.

Additional comments made multiple times on the survey:

- Do not park cars and trucks in the street
- Need for all residents in ROH to belong to the HOA
- Garage Sale
- Better Lawn Maintenance

One resident wanted to put his/her own mailbox at curbside. Our information from the post office is that once a neighborhood has cluster boxes, the post office will not offer individual home delivery or curbside delivery. According to an article in the KC Star and other sources, it costs the post office \$160 for cluster box delivery, \$224 for curbside delivery, and \$353 for house delivery on a per year basis..

## A NEW ROH DIRECTORY

A new directory is being constructed which will eliminate the need for the printed version except for those who do not have email.

## CLASSIFIEDS

If you are a resident and have something to sell or you have a service like babysitting or lawn mowing, you can send an e mail to Gary Turner for possible inclusion in the next newsletter.

## ROH RECIPE OF THE MONTH



### **Ya Gotta Empanada**

Cook Time: 22 minutes

Servings: 4

### **Ingredients**

14 oz package Spanish rice mix, prepared according to package directions  
1 cup shredded cooked chicken  
1 cup 4 ounces shredded Cheddar cheese  
1/2 cup sliced green onions  
1/4 cup chopped black olives  
15 oz package refrigerated pie crusts

### **Directions**

Combine rice, chicken, cheese, onions and olives in large bowl. Spoon half of rice mixture on half of each pie crust.

Fold crust over filling. Seal and crimp edges. Place on baking sheet.

Bake at 400 degrees 20 to 22 minutes or until golden brown. Cut each empanada in half. Serve immediately.