



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 2014 ISSUE

ISSUE 2

MEET KELLY AND NICK



Kelly Mason and Nick Jianas live at 17820 West 69th St. They are no strangers to Johnson County as they both attended Antioch Middle School and Shawnee Mission North. Kelly and Nick then proceeded to graduate from Kansas University. They are still avid KU basketball fans. Kelly taught Early Childhood Special Education for ten years in the KCK School District. She currently works for Johnson County Infant Toddler Services evaluating children from birth to three years and coordinating any services those children may need. Nick is a market development manager for Mindmixer, a software company new to KC. They moved to Red Oak Hills from KCK.

Their daughter, Allison, is one and a half years old. In addition to parenting, Kelly

enjoys doing yoga, baking for others, and working in the yard. Nick enjoys reading and walking Lucy, their dog. Their favorite pre-baby vacation spots are Montana and honeymooning in Mexico.

ANNUAL MEETING/PICNIC

Mark your calendars! The Red Oak Hills Picnic and Annual Meeting will be Sunday, September 14th, starting at 6 pm at the Knights of Columbus park. The park is located at the intersection of Midland and Shawnee Mission Parkway, just a ½ mile west of Red Oak Hills. Look for more information to be published later. This is a fun and informative event and we hope everyone can attend.

CBU UPDATE

We are four to six weeks behind in installing the new mail boxes due to problems at the post office. It is time, however, to pay the second installment of \$75 for those who chose that option. Please forward your payment to Jana Bonham, Treasurer, at 6747 Red Oak Dr. Thank you to the 98% of homeowners who have been prompt in supporting this special assessment. For those who have not, the Treasurer will be contacting you.

NEW DIRECTORY

Due to the recent spate of home sales, we have delayed publishing a new directory. We are now ready to publish a new directory. We believe there are many changes we don't know about, such as residents dropping land lines and going to cellular only. If you have any changes, please contact me at 268-4513. The directory will contain helpful information about Red Oak Hills as well as names, addresses, and phone numbers. The cutoff for taking new information will be Sep 15th.

SPEEDING

Please watch your speed going down our hills. Many of our new residents have small children. One HOA has signs which say:

Drive like your kids lived here

REBUILDING DATA BASE

Unfortunately, due to computer issues, Gary Turner has lost a lot of information from the Board's homeowner data base. He is slowly rebuilding it. If you are not getting emails from gturner@kc.surewest.net, please let him know. We would also like to add the year you moved to Red Oak Hills for informational purposes only. If you want to share this, please let Gary know.

POSSIBLE PLAYGROUND

We have many new families with small children. At least once a year, a mother asks the Board to consider installing a small playground in Red Oak Hills that mothers can walk to and socialize with other mothers while their children play. This is within the realm of possibility, but a project of this nature requires considerable research and careful planning. The Board does not have the time to research the physical requirements, costs, liability issues and structural needs. If there are homeowners who want to do the research, please contact Gary Turner. If enough people respond, the Board will consider sponsoring a feasibility study.

ROH RECIPE OF THE MONTH

Bacon Appetizer Crescents



prep time 20 min
total time 35 min
makes 16 servings

1 pkg. (8 oz.) PHILADELPHIA Cream Cheese, softened
8 slices OSCAR MAYER Bacon, cooked, crumbled
1/3 cup KRAFT Grated Parmesan Cheese
1/4 cup finely chopped onions
2 Tbsp. chopped fresh parsley
1 Tbsp. milk
2 cans (8 oz. each) refrigerated crescent dinner rolls

Heat oven to 375°F. MIX all ingredients except crescent dough. Separate each can of dough into 8 triangles; cut each triangle lengthwise in half. Spread each dough triangle with 1 generous tsp. cream cheese mixture; roll up, starting at short side of triangle. Place, point-sides down, on baking sheet. Bake 12 to 15 min. or until golden brown. Serve warm.