



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.

CHRISTMAS 2010 ISSUE

HOLIDAY PARTY REMEMBERED

Here are a few of the excited and happy faces when Santa arrived at the Red Oak Hills Holiday party on December 7th. Adults might say highlight of the party was the delicious food and good conversations with neighbors but it is clear what the children liked best. We want to extend our thanks to the organizing committee headed by Dick Ralston for a job well done. We also want to thank Rick Hebenstreit for the excellent photographs. The full set will be published on the Red Oak Hills website at www.redoakhills.org. We'll let you know when they can be viewed.



CONGRATULATIONS ARE IN ORDER

John and Laurene Way at 17825 W.69th St. are very proud of their son, Jeremy, and with good reason. St. James Academy teacher Jeremy Way has won the Educating Excellence award from Perceptive Software and the University of Kansas School of Engineering. In addition to his responsibilities as a chemistry and physics instructor, Jeremy is also the Science Olympiad coach.

NEXT BOARD MEETING/ MORE INPUT OPPORTUNITY

The next Red Oak Hills Board meeting will be January 11th at 7:00 pm at the Shawnee Christian Church located at Renner and Midland drive. The agenda will include a new 15 minute block of time designed to give residents an opportunity to present issues for Board consideration. Residents wishing to take advantage of this opportunity should email or call Gary Turner (gturner2@kc.rr.com or 268-4513) to be scheduled. The Board asks that remarks be limited to three minutes or so. Written statements to distribute to Board members are also encouraged.

2011 DUES AND VOTING AMENDMENT CHANGE

Dues for 2011 will be mailed on Jan 5TH. A portion of the dues statement will contain a ballot concerning an amendment to the bylaws. It simply says that we would like to be able to conduct votes via email on routine bylaw changes without assembling residents for a formal meeting. Your email request will be requested as well as a confirmation of your address information for the hard copy Red Oak Hills directory to be published in February. Those who voted at the Holiday Party need not vote again.

TALKING TRASH

Starting Jan 1st, all excess household waste that will not fit in your trash cart will require a sticker. If the top is not securely closed, the excess may not be picked up. These changes were mandated by the city in order to provide an incentive to recycle more. Carts may be stored outside as long as they are behind the set back line of your house, in other words, at the side or back of the house.

Deffenbaugh stickers for trash overages are now on sale at City Hall in the City Clerk's area at a cost of \$1.25. For more information, contact the City at (913) 742-6213 or by email. The HOA will have a supply of stickers for sale for your convenience. Contact Gary Turner if you need a sticker.

Recycle material has no limit and will not need a sticker if it does not fit in the cart.



BE A RESPONSIBLE PET OWNER

With the advent of cold weather there appears to be more animal waste that is not being picked up. Please respect your neighbor's yard and sidewalk. We have over 120 dogs living in Red Oak.

CAN YOU HELP?

Robin Hill has retired from putting signs and banners up for the HOA and we are looking for a volunteer to take her place. Robin says that a maximum of 45 minutes to 1 hour per month is all that is required. Please call Gary Turner at 268-4513 or gturner2@kc.rr.com if you can help the HOA.

RECIPE OF THE MONTH

Have a favorite recipe you want to share? Email nkoporc@att.net and you may be published. This month's recipe was contributed by Marsha Wren.

Cheese Dip in Sourdough Bread

2 c mayonnaise
2 c shredded cheese (I like monterey jack)
1 bunch green onions (sliced fine)
1 pound of bacon fried crisp and crumbled
2 c finely chopped red pepper
2 c finely chopped yellow pepper
2 c finely chopped green pepper
1 T garlic salt
1 round loaf sourdough bread (take the top off and remove some of the bread to leave a bowl like shape)

Mix ingredients and spoon into bread. Wrap in heavy foil. Bake 350 degrees for an hour. Serve with chips, crackers or vegetables

