



# 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.

**MEMORIAL DAY ISSUE**

## VOTE FOR NEW BOARD MEMBERS

It is time once again to vote for Red Oak Hills Board Members. We have three vacancies on the Board and fortunately, three volunteers. Write in candidates are also permitted and encouraged.

Please click on the link below to cast your vote electronically. Households who have paid their dues may vote. Please vote for three new board members, including your write in candidate. The ballot also asks for any suggestions and comments you have for the Board. It only takes a minute to provide your input and we hope that you take advantage of this opportunity.

**Votes will be collected from May 28 through June 9. Don't delay!**

## PET REGISTRY

Every year, there are numerous incidents of pet owners searching for pets that have gotten loose in the neighborhood and there have been requests, in the past, to organize a pet directory to aid in reuniting owner and pet. Bill Oxley, one of our residents, has volunteered to create the pet directory for the Homes association. The owner of a lost pet could contact Bill (or his back up person) to initiate a broadcast to all residents containing the pet's picture. Or a person finding a pet without tags could ask for assistance in determining the owner.



The pet directory would contain the following information:

**Owner's Name**

**Street Address**

**Home Phone**

**Work Phone** – Optional but could be useful if the pet escapes from a back yard during the day.

**Cell Phone** – Optional

**Email** – Used to alert neighbors of a lost pet and give specific details of pet.

**Pet's Name** – What name does the animal come to?

**Male or Female**

**Dog or Cat**

**Breed** – If mixed breed, specify the mix – i.e. Pug/Beagle

**Color or any unique markings**

**Age or Date of Birth**

**Weight** – Not necessary when listing cats

**Medical conditions** – Any conditions that might affect the dog's safety if it is apprehended such as blindness, dysphasia, arthritis, back injuries, deafness, etc.

**Behavior issues** – Any conditions that might affect the person's safety when apprehending the pet such as a history of aggressive behavior toward strangers so that caution may be taken until the owner arrives.

**Recent photograph**

Participation is completely voluntary. No one is required to participate in this registry and the information provided will be kept confidential. We hope it will be a valuable tool for those that choose to be included as well as a data base that can be used to create digital fliers to notify your neighbors to be alert to a lost pet. Email Bill with the information above, in any format, and a digital photograph of your pet to:

**Bill Oxley**    [bill@dog-n-master.com](mailto:bill@dog-n-master.com)    **913-631-6640**

## SUZIE TURNER: KANSAS COUNSELOR OF THE YEAR

Suzie Turner, counselor at Rolling Ridge Elementary School, has been named the Outstanding Counselor of the Year by the Kansas Counseling Association. She will now go on to the national competition. The award recognizes outstanding school counselors who demonstrate leadership, advocacy, collaboration and systemic change that benefits all students. Recognition for her efforts is not new to Suzie. In 2008, Laura Bush and Senator Pat Roberts visited Rolling Ridge to discuss the Volunteer program initiated by Suzie. Turner, Bush, and Roberts shared the stage while Bush presented medals to the elementary children who were model volunteers. Congratulations, Suzie!

## SAVE THE DATE: JUNE 19<sup>TH</sup>



The eagerly anticipated Red Oak Hills Annual Picnic is June 19<sup>th</sup> at Knights of Columbus Park in Shawnee. The picnic starts at 6:30 p.m. on Saturday. Drinks, hamburgers, and hot dogs will be provided. We ask odd numbered homes to bring vegetables or salads and even numbered homes to bring a dessert.

## ROH RECIPE OF THE MONTH

Have a favorite recipe you want to share? Email [nkoporc@att.net](mailto:nkoporc@att.net) and you may be published. This month, Joni and Eric Brandenburg contributed our recipe of the month.

### CHILI BLANCO ESPECIAL

1 pound dry white Northern beans  
5 ¼ cups chicken broth  
2 cloves of garlic, minced  
1 large onion, chopped  
1 tbsp ground white pepper  
1 tsp salt

1 tbsp dried oregano  
1 tbsp dried cumin  
½ tsp ground cloves  
1 7oz can diced green chiles  
5 cups diced cooked chicken breast  
1 ¾ cups chicken broth  
1 tbsp diced jalapeno pepper (optional)  
8 flour tortillas

Soak beans in water to cover 24 hours; drain.

In a crock pot or large kettle, combine beans, 5 ¼ cups chicken broth, garlic onion, white pepper, salt, oregano, cumin, and cloves. Simmer covered for at least 5 hours or until beans are tender, stirring occasionally. Stir in green chiles, diced chicken, and the 1 ¾ cups chicken broth. Add jalapeno if desired. Cover and simmer for an hour.

To serve, line each bowl with 1 flour tortilla. Spoon in chili and serve with condiments:

Shredded Monterrey Jack cheese

Sliced black olives

Chunky salsa

Sour cream

Diced avocado

Flavors are enhanced when this chili is made a day ahead. 8 servings.