



## WHAT'S NEW?

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

MARCH 2010 ISSUE

### VOLUNTEERS NEEDED FOR COMMON SPACE PLANNING COMMITTEE



Red Oak Hills has a beautiful large common area that has a huge grassy area, lots of woods, and a couple creeks. We have never had a plan to improve that area in a way that significantly benefits the entire community. It can be a wonderful place to walk and to picnic for example. We'd like to form a committee of residents whose job would be to develop a proposal for this space. If you are interested in participating please contact Philip Feil (913 375 9021 or [feilp@umkc.edu](mailto:feilp@umkc.edu)). Please respond by Monday, March 22 as the first meeting of the group is

expected to occur early in April.

### MEET THE DENNEY'S

Carrie and Michael Denney and their family became part of our Red Oak community last fall when they moved into 6929 Red Oak Drive. They were familiar with our neighborhood from family and friends and they are very happy to settle here. Michael Denney is a builder and trim carpenter with his own remodeling business. Carrie is a Patient Account Specialist at Prairie Star Pavilion. Free time in the Denney household is a real luxury with running the family business, attending sports events, visiting with three grandchildren, and enjoying Chaser, the family's Shih Tzu. Welcome, Denney's!

### POT HOLES

As the winter weather fades from memory, Shawnee Public Works crews were able to get out and patch potholes that developed as a result of the cold, wet weather. Crews have patched 676 holes with a cold winter mix. This is a temporary fix consisting of soft asphalt poured into the potholes after they have been cleared of debris. Additional crews will continue to fill any potholes that may have been missed. You can report a pothole at [www.cityofshawnee.org](http://www.cityofshawnee.org) on-line services or by contacting our Public Works Department at 742-6951.

### TRASH TIPS

Although Deffenbaugh has been picking up bags of household trash outside of the carts, their official policy is not to do so. Their policy instructs drivers to pick up household trash inside the cart only. Any bag outside the cart requires a sticker.

Yard waste is limited to 6 bags outside the cart (no yard waste in cart). Additional bags require stickers. In the future, bags must be large paper bags.

The new collection system will require that you place your cart in a certain manner at the curb to ensure proper pickup. Please have your cart by the curb by 7:00 am. Separate carts by at least 3 feet. Placing each cart on opposite sides of the driveway is okay. Place cart within 1 foot of the curb. Make sure the arrows on the cart are pointing toward the street (hinge toward your house). Leave three feet between the carts and other objects.

All trash must be placed in bags inside the cart. Any trash that does not fit in the cart should be placed beside the cart in bags with appropriate stickers. Ten stickers for extra bags are available for \$12.50 by calling 913-631-3300.

## HOW GREEN DOES YOUR GARDEN GROW?

Find out how green your garden grows by taking the “Kansas Healthy Yards and Communities” assessment at [www.kansasgreenyards.com](http://www.kansasgreenyards.com). This online assessment allows you to discover how environmentally friendly your lawn care practices are and provides tips on environmentally friendly practices.



The Kansas Healthy Yards and Communities is a state-wide initiative by K-State Research and Extension to educate the public on environmentally friendly lawn and garden care techniques. Following the Healthy Yards Program will create a healthy, beautiful yard, enhance your neighborhood and community, and protect the environment.

The Healthy Yards strategies include 1) Building a healthy soil, 2) Right plant, right place, 3) Water wise, 4) Mulch, 5) Grass recycle and Compost, 6) Storm water runoff and water quality, and 7) Songbirds and Butterflies. The Kansas Healthy Yards and Communities website is full of valuable resources, including tips and demonstration videos, all designed to help you have an environmentally friendly yard.

Locally, the Johnson County Stormwater Management Program and the cities of Overland Park and Lenexa have partnered with Johnson County K-State Extension to host the first *Kansas Healthy Yards Expo* at the Lenexa Conference Center (11184 Lackman Rd.) on March 27<sup>th</sup> from 9 am -3 pm. This green lawn and garden show will feature vendors who can help you “green” up your lawn care practices. For more information on the expo, please visit [www.johnson.ksu.edu](http://www.johnson.ksu.edu) and click on the “Johnson County Healthy Yards Expo” link. (Reprinted from Johnson County’s Eco Newsletter)

## 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. To get the ball rolling, here is one from the Koporc household.

## ASIAN TURKEY BURGERS WITH WASABI SAUCE

1 1/2 pounds ground turkey breast  
1 medium red bell pepper, chopped  
1/4 small head Napa cabbage, shredded  
4 scallions, finely chopped  
1 large egg white, lightly beaten  
3 tbsp cilantro, mint, or basil, finely chopped  
2 tbsp plus 1 tsp soy sauce, divided  
1 tbsp finely grated gingerroot  
1 tsp sesame oil, divided  
1/2 tsp kosher salt  
1/4 tsp ground black pepper  
2 to 3 tbsp vegetable oil, divided  
1/4 cup plus 2 tbsp light mayonnaise  
2 tsp prepared wasabi  
6 whole wheat hamburger buns, toasted.

Mix together the turkey, bell pepper, cabbage, scallions, egg white, basil, 2 tbsp soy sauce, ginger, 1/2 tsp sesame oil, salt and pepper. Shape into 6 patties, about 1/2 inch thick.

Heat 2 tbsp vegetable oil in a skillet over high heat until hot. Reduce heat to medium and add burgers and cook 5 minutes on each side or until cooked through, adding more oil if needed.

Meanwhile stir together the mayonnaise, wasabi, remaining 1 tsp soy sauce, and remaining 1/2 tsp sesame oil. Put a burger in each bun and top with 1 tbsp of sauce.

## WANTED

Looking for a VCR player in good condition and not prone to munching tapes to sort through old family tapes prior to converting them to DVD. If anyone has one they no longer need/use, please contact [Niels@kc.rr.com](mailto:Niels@kc.rr.com).