



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.

APRIL 2013 ISSUE

FAREWELL TO THE SNOW BUNNY; SPRING IS HERE



Thanks to the Sharp children for the snow sculptures that entertained passers-by.

NEXT BOARD MEETING

The next ROH Board Meeting is Tuesday, April 16th, at the Shawnee Park Christian Church from 7:00 pm to 9:00 pm.

POST OFFICE CLUSTER BOXES

We continue to explore this possibility as a way to enhance the charm of the beautiful hills, trees, and homes of ROH. The Post Office has given us the last bit of information so that we can move into the plan development phase. If you have questions or comments, contact any of the committee members. Lynn Wren, Sharon Bowden, Jill Peterson, Niels Benberg, Cindy Ralston and Gary Turner make up the committee that will refer a plan to the board.

DIRECTORY UPDATE

As of March 15th, no new residents or other changes have been reported. If your preferred phone number has changed please let us know. We can only print one number and many homeowners are dropping land lines in favor of cell phones only.

TIDY TOWN

Tidy Town, Shawnee's large item pick-up, will take place on Saturday, May 4th. Deffenbaugh customers need to set one of your Deffenbaugh carts at the end of the curb so they know to pick up your large items. If you do not do this, your items will not be collected.

We have confirmed that Deffenbaugh **will** pick up branches and tree limbs along with other bulky items on Saturday, May 4. Limbs have to be no longer than 4 feet and bundled. **No** leaves, grass clippings, or yard waste sacks will be picked up. This is a good opportunity to get rid of the debris that has accumulated in the common area behind your house. That debris is very visible to walkers on the nature trail. City code and HOA restriction do not allow for dumping either in common areas or individual property.

The HOA board is considering hiring a company to clean up the years of accumulated waste and charging the cost back to homeowners. Tidy Town would be a good inexpensive way to get rid of the waste behind your home.

Please do not dump your brush and tree limbs in the common areas. The Shawnee Codes Enforcement Engineer tells us that snakes, rats, and rodents are drawn to the shelter that dumping provides.

Please do not put leaves or other debris in the storm sewers. Leaves and branches can clog the culverts under the streets and result in water damage to homes downstream.

Do not place hazardous materials such as car batteries, paints, solvents, or liquid waste out for collection. Call Johnson County Environmental Department for disposal of these items at 715-6900.

Since the HOA does not contract with Deffenbaugh for disposal of yard waste, homeowners interested in this service might want to individually contract with Deffenbaugh for about \$6/month. Call 631-3300 for more details. Deffenbaugh will do bulk pickups for \$45.

CITY OF SHAWNEE NEWS

The Farmer's Market in downtown Shawnee opens May 4th.

Thousands of American flags will be displayed in downtown Shawnee and Merriam from June 30 to July 6. We are considering American flags (or a flag) for Red Oak to be displayed on patriotic holidays but have no plan yet. If you are interested in providing an idea, please contact any board member

ANNUAL MEETING AND PICNIC

Mark your calendars - Saturday, May 18th, is the date of the annual meeting and picnic at the Knights of Columbus park. More details will be in the next newsletter.

ANNUAL DUES

Thanks to all who have paid their annual dues of \$300/year. Unfortunately, this year we have the highest number of past due accounts than in the last 7 years. Perhaps not everyone received a notice or there may be an economic problem. For whatever reason, please contact Jill Peterson and discuss your situation and plan for payment.

A letter and e mail will be going out soon to the past due accounts. We have not had to impose late fees in recent years but the HOA board is surprised this year at the number of past due accounts.

THREE NEW BOARD MEMBERS NEEDED ON AUGUST 1ST

The only qualifications needed beyond being a formal member or an informal member of the HOA are:

1. An open mind and a desire to help maintain a quality subdivision.
2. Being respectful and willing to consider other's opinions
3. Being unafraid to voice your own opinion. If you feel a certain way, you can be assured that others probably do also.
4. Attending the second Tuesday night board meetings in Jan, Feb, March, and April. May is the annual meeting and picnic; there is no meeting in June or July. We resume meetings in Aug, Sep, Oct, and Nov. In December we have the Christmas dinner. You would not be expected to attend every meeting or event, we just ask that you attend as many as possible. If there are no pressing issues and we can communicate via email, we do not have a meeting.

We need residents who are willing to be on the Board and help us make decisions. You can be assured that most, if not all, residents of Red Oak Hills appreciate what the Board tries to do. They may not agree with the board decisions all the time but know that decisions are made in what we consider to be the best interest of ROH HOA. Board members, prospective and current ones who want to continue to serve, are voted on by the current board members. Please contact Gary Turner at 268-4513 or gturner@kc.surewest.net. This is your opportunity to make a difference!

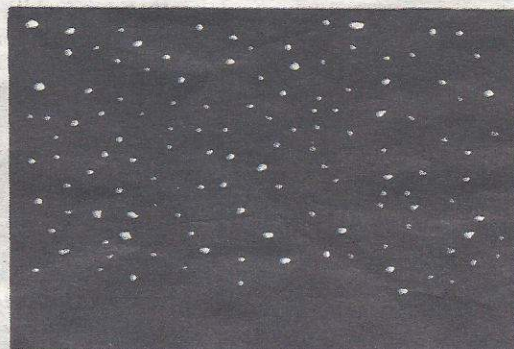
“DEGRADATION” OF THE NEIGHBORHOOD

With our hills, trees, and large lots, we have one of the loveliest natural settings to live in. However, on a recent survey sent with the annual dues statement, many responded that they felt that our standards have slipped in the last ten years. The standards remain the same; however, violations are more prevalent - boats in back yards and not on pads, trailers in driveways, old vehicles kept in driveways or on the street, old out buildings that should not be there in the first place, brush thrown into the common areas or behind privacy fences, furniture and appliances at curbside or on porches or in yards, dead trees in yards, overgrown tree limbs hanging over sidewalks, are examples. If you recognize your property in this description, please do something about it. As President of the Board, I get enough calls and e mails to lead me to believe we have a problem and as a community we need to think about how to solve the problem.

KC Star

913 OPINION

BOB UNELL | AREA CODES



DESIGN REVIEW COMMITTEE APPROVAL REQUIRED BEFORE ATMOSPHERIC ENTRY!

UNELL SPECIAL TO THE STAR

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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.

Interior Design

If you are thinking about a kitchen, bath or interior redesign give Elizabeth Goltz a call at 816-326-3401. She has an interior design company. She and her husband live on Lind in ROH. She has done design work for some residents of ROH. With the improvement in the economy she has been very busy since moving to ROH about a year ago.

ROH RECIPE OF THE MONTH

Lemon-Nut Twists



Soft and light as a feather, these lemony twists are a delicious addition to a breakfast or brunch, especially when served with a cup of coffee or tea. Drizzled icing tops them off beautifully

- 1/2 cup sliced almonds, toasted
- 1/3 cup Dark Brown Sugar
- 1 tablespoon grated lemon peel
- 1 loaf (16 ounces) frozen white bread dough, thawed
- 2 tablespoons butter, melted, *divided*
- 1 cup Powdered Sugar
- 4 to 5 teaspoons lemon juice

Combine almonds, brown sugar and lemon peel. Roll dough to a 21-in. x 8-in. rectangle. Brush middle third of dough with 1 tablespoon melted butter. Sprinkle buttered area with half of almond-brown sugar mixture. Fold one of the remaining dough thirds over filling. Brush folded dough with remaining melted butter. Sprinkle with remaining filling. Fold remaining dough third over filling; pinch edges to seal. Cut into eight (1-in.-wide) strips. Hold each strip at both ends, twist in opposite directions three times.

Place on a greased baking sheet. Cover; let rise in a warm place until doubled in size, about 30-40 minutes. Bake at 375° for 15 minutes or until golden brown. Remove from baking sheet to wire rack to cool. Combine confectioners' sugar and lemon juice. Beat until smooth. Drizzle over twists. **Yield:** 8 servings.