



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.

NOVEMBER 2013 ISSUE
ISSUE 2



CHRISTMAS DINNER

Share some Christmas spirit with your neighbors and friends. The ROH annual Christmas Dinner will be Dec. 11th at the Shawnee Civic Center. Appetizers will start at 6 pm. and dinner is at 6:30. We ask that odd numbered homes bring an appetizer or dessert and even numbered homes bring a vegetable or salad. HyVee is catering the brisket and turkey, potatoes, and dinner ware. Kettle Corn will be given to the first 40 homes to arrive.

CBU UPDATE

Ballots were being prepared for the final vote on purchasing new mail boxes for our subdivision. Most balloting will be done via an online electronic survey but some residents will receive hard copies because they do not have e mail or have not wanted to share their e mail address with the HOA. We want and need all homes to be represented in the vote. Voting should occur the week of November 24th.

DUES AND BUDGET FOR 2014

Please plan ahead for payment of annual dues which will be due February 15, 2014. The Board is working on the budget for 2014 which will be finalized in mid December. Dues will remain the same as they have been for the last four years. We have been able to negotiate some savings to keep dues stable.

The collection of Yard Waste was negotiated in the new Deffenbaugh contract. Trash, material to be recycled, and yard waste will be collected in all twelve months, not nine months as in the past.

	2013 Budget	2013 Expenses	2014 Budget
Insurance	800.00	724.00	800.00
Office Supplies and Postage	1000.00	799.43	1000.00
Courtesy	900.00	499.56	900.00
Acctg & Legal	250.00	2837.79	1500.00
Website/Surveys	500.00	0	700.00
Water	3000.00	3787.79	4000.00
Electric	3000.00	557.05	4000.00
Trash	35000.00	34,754.97	37000.00
Grounds Maintenance	16,500.00	13,626.94	16,500.00
Misc	250.00	1190.45	815.00
Signs	200.00	0	0
Christmas Dinner/Annual Mtg	3500.00	2210.46	3500.00
Capital Improvements	7500.00	3395.00	2200.00
Reserves	0	0	0
Storage Space Rental	0	0	360.00
Meeting Room Rental	0	0	125.00
Total	70,200.00	64,383.44	70,200.00

ALL CARE ANIMAL HOSPITAL

All Care Animal Hospital on Renner Rd across from the bank needs newspapers for pet cages. Please drop off take any non-slick papers and help them out. Black and white newsprint is water absorbing, but the slick pages are not. They ask that you take the papers inside so that the wind does not spread the papers around.

COMPUTER GUY

After spending hundreds of dollars for a computer problem at a major retailer, we learned of an individual who used to be in IT in the SM school district. He now has a business, helping people like us who are still computer illiterate. He was recommended by another ROH resident. His name is Aaron Colbert. His business name is AC4PCs. His number is 816-405-4087 or www.ac4pcs.com.

ROH SALUTES VETERANS AND RAISES THE FLAG

On Veteran's Day, at 11 am about 40 residents, including 20 veterans from ROH, gathered at the Midland entrance to raise the flag on a newly placed flagpole. There are about 50 veterans in ROH. Pictured below is Charles Stabus, a WW2 vet who was with the 101st Airborne, the "Band of Brothers". His uniform still fits.

Christine Marion, who works with Carol Collyard at Reese-Nichols, sang the "National Anthem" and "God Bless America". John Way, who lives on 69th Street, planned the event. Residents from Red Oak Court set up a table with coffee and refreshments. The weather was perfect.



TURKEY SHEPHERD'S PIE

easy makeover for thanksgiving leftovers -

3 tablespoons unsalted butter, 1 tablespoon melted
1 medium onion, finely chopped
1 medium celery rib, finely chopped
1 medium carrot, finely chopped
4 cups diced turkey meat
1 cup turkey gravy
1 tablespoon chopped flat-leaf parsley
2 teaspoons finely chopped sage
Salt and freshly ground pepper
2 cups mashed potatoes
1 cup mashed sweet potatoes
2 tablespoons minced chives
1 large egg, beaten

1. Melt 2 tablespoons of the butter in a large skillet. Add the onion, celery and carrot and cook over low heat until softened, about 12 minutes. Add the turkey and cook, stirring, until heated through. Add the gravy and cook until bubbling. Remove from the heat, stir in the parsley and sage and season with salt and pepper. Transfer the filling to a 9-by-12-inch baking dish and let cool.
2. Preheat the oven to 400°. In a bowl, blend the mashed white and sweet potatoes with the chives. Season the mashed potatoes with salt and pepper and beat in the egg. Spread the potatoes over the filling and brush the top with the melted butter. Bake in the upper third of the oven for about 30 minutes, or until the topping is lightly browned and the filling is bubbling. Let the pie stand for about 10 minutes before serving.

*Happy
Thanksgiving*