



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.

OCTOBER 2013 ISSUE

WELCOME TO THE BELLINGERS



Joe and Skylar Bellinger are both from Wichita, Kansas. Before coming to Red Oak Hills, they lived in North Overland Park. Skylar went to the University of San Diego for her Bachelors degree and the University of Kansas for her EdS and PhD. Joe went to Oklahoma City University for his Bachelors of Music and UMKC for his Masters in Public Administration. Skylar is a Psychologist at University of Kansas Medical Center specializing in Developmental/ Autism Evaluations and Behavior Therapy. Joe is the Director of

Development and Advancement at Cornerstones of Care. He also directs Children's Theater and occasionally performs around town! When they aren't working, the Bellingers enjoy cooking, skiing, scuba diving, traveling, spending time with friends and family and playing with Henry! The family also has an 8 year old dog named Duncan. Having sushi in Breckenridge, Colorado or Mexican food in San Deigo would rate very high on their list of favorites. We hope Red Oak Hills makes the favorite list too. Welcome, Bellingers!

RESTRICTION OF THE MONTH

No signs, billboards, or advertising structures of any kind may be placed or stored upon any lot in this addition except for signs or billboards advertising the rental or sale of the property shown on the recorded plat are permitted, provided such signs do not exceed 5 square feet in size.

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. Kettle Corn will be given to the first 40 homes to arrive.

ROH HOME SALES

In October, five homes were sold and the sales closed. The reasons for selling were various. Concern about the schools, lack of amenities in the subdivision, time to downsize due to age and energy, upkeep of neighborhood in general, and ability to sell at a profit were the main reasons that were given to Gary Turner. However, ROH must be attractive to buyers as most of these houses in our subdivision have sold relatively fast.

DO YOU HAVE MORTGAGE EXPERIENCE?

There are 3 vacant homes in ROH. One was sold to a real estate company for refurbishing and resale. One is in foreclosure and does not appear to be on an active sell list. The other one is just vacant. Neither the county nor the city has any information as to who holds the mortgage. We have filed a lien for 2013 unpaid dues. There was no other lien filed in Johnson County. The last mortgage holder in St Louis sold the mortgage but has no record of where it went. If you have experience in tracking down mortgages please call or e mail Gary Turner.

CBU UPDATE

The board has approved the CBU Committee's plan to move ahead with replacing the existing mailboxes with new HOA owned boxes. Many options were considered but all those options were thought to be merely "trying to polish a potato" and would not be an enhancement to ROH.

A pre vote letter will be going to every home in ROH next week. The pre vote letter will be a summary of the reasons for replacing the existing mailboxes. Since this will affect legally bound members, informal members, non- members, and one home outside the sub division, everyone will be able to vote and will be kept informed through e mail and postal mail.

DEFFENBAUGH NEGOTIATIONS

Our contract with Deffenbaugh expires February 28. We have received a proposal from Deffenbaugh and the board is evaluating it with plans to make a counter proposal.

TRASH AND RECYCLE GUIDELINE REMINDERS

Carts can be stored outside but must be behind the set back lines of your house per city code. Corner lots have two set back lines. Do not store them in front of the garage.

Have the carts at curbside by 7 am on Wednesday. Make sure the arrows on the cart are pointing towards the street. The hinge on the cart would be pointing towards your house. Place the carts no more than one foot from the curb and leave at least three feet between carts.

Some holidays will delay pickup by one day; you can check Deffenbaugh's web site to verify holiday pick up days.

All household waste (not recycle) should be in bags within the carts.

Recyclables can be loose in the cart. Glass is not accepted by Deffenbaugh. Use the purple Ripple Bins for recycling glass. The closest one is at Shawnee Mission Parkway and Lackman in the Metcalf Bank parking lot.

CITIZENS SERVICE REQUEST (CSR)

Creating a Citizens Service Request is an easy and effective way to contact the city about any problem that the city has control over. Go to the cityofshawnee.org website and click on "contact us".

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 out in mid December.

CLASSIFIEDS

Niels Benberg, who resides at the first original home in ROH, will subdivide his lot at 17500 W 70th, and will have two building lots for sale. Contact Niels at 706-9687.

ROH RECIPE OF THE MONTH

Mini Veggie Frittatas

This is a great way to get some easy protein in the mornings, and baking them in muffin tins is instant portion control. You can bake a large batch at the start of the week and have all your breakfasts covered.



Serves: 8

Yield 16 mini frittatas

- 10 Eggs
- 3/4 cup Roasted Red Pepper
- 5 oz Crumbled Goat Cheese
- 2 cups Spinach, Frozen, Chopped
- 3 tbsp Milk

Directions

Microwave spinach per package directions. Wring with hands to drain excess liquid.

Beat eggs and milk in a small bowl.

Mix in goat cheese.

Add veggies and salt and pepper to taste.

Pour into muffin tins coated with canola cooking spray.

Bake at 350 degrees for 12 to 15 minutes, or until firm and just golden on top.

Once cooled, you can store the frittatas in the fridge. To warm, microwave for 20 to 40 seconds to reheat, or pop them in a toaster oven for about a minute.