



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.

THANKSGIVING ISSUE

DON'T MISS THE PARTY OF THE YEAR

Would you like to:

- Visit with Santa
- Chat with neighbors
- Feast on delicious food at no charge
- Have fun (kids and adults alike)



If the answer is yes, come to the

The Red Oak Hills Annual Holiday Dinner

December 7th at 6:00 pm
Shawnee Civic Center (lower level)



Turkey, brisket of beef and potatoes are provided along with rolls and a drink. Odd numbered homes are asked to bring a dessert or appetizer; even numbered homes are asked to bring a salad or side dish.

You may also bring canned goods for donation to Harvesters.

The Shawnee Civic Center is located on Johnson Drive just west of the intersection of Johnson Drive and Pflumn. It is next to the library and swimming pool. The facility is beautiful and we'll have plenty of room to enjoy some holiday cheer with our neighbors.

If you have questions, please contact Dick Ralston at 268-7422 or Gary Turner at 268-4513.

PATH PHASE II INFORMATIONAL MEETING

Homeowners are invited to attend an informational meeting on December 14th which will start at 7:00 pm at the Shawnee Christian Church in room 106. The proposed plans for Phase II of the pathway will be presented. Shawnee Christian Church is on Midland Drive just past Renner Road. There will not be a board meeting this month.

2011 PROPOSED BUDGET AND DUES

Good news! The dues for 2011 will remain at \$300. The proposed budget for next year is as follows. Our cash reserves will increase by \$2500 if we stay within budget.

<u>Description</u>	<u>Proposed Budget for 2011</u>
Capital Improvements	5,000.00
Courtesy	700
Electricity	600
Garage Sale	100
Grounds Maintenance	16500
Insurance	3000
Meeting Signs	300
Taxes/Legal/Misc	500
Office Supplies & Postage	500
Picnic & Holiday Party	3000
Trash Total	35000
Water	2000
Website	500
Add to Reserve Cash	2500
Total	70,200.00

CARS PARKED ON RED OAK DRIVE

There appears to be an increase in the number of cars parked on Red Oak Drive instead of in driveways or garages. As winter approaches and we have snow, ice, and visibility issues, residents should try to keep this to a minimum. With children playing, it becomes a potential hazard. We appreciate anything residents can do to improve everyone's safety.

ADVERTISING OPPORTUNITY

The Board is creating a paper directory of ROH residents that will be ready for distribution soon after the New Year. Residents who have businesses they would like to

advertise in the directory may do so for a moderate fee. Please contact Cindy Ralston at (913) 268-7422.

ROH RECIPE OF THE MONTH

Have a favorite recipe you want to share? Email nkoporc@att.net and you may be published. This month's recipe was contributed anonymously.

MAKE AHEAD TURKEY GRAVY

3 pounds turkey wings (about 4)
2 medium onions, peeled and quartered
1 cup of water
8 cups chicken broth
 $\frac{3}{4}$ cup chopped carrots
 $\frac{1}{2}$ tsp dried thyme
 $\frac{3}{4}$ cup flour
2 tbsp butter (I omit)
 $\frac{1}{2}$ tsp pepper

Heat oven to 400 degrees.

Arrange wings in a single layer in a large roasting pan. Scatter onions over top. Roast 1 hour and 15 minutes until wings are browned.

Put wings and onions in a 5 to 6 quart pot. Add water to the roasting pan and stir to scrape up any brown bits on the bottom. Add the brown bits to the pot. Add 6 cups of broth (refrigerate the remaining 2 cups) and add carrots and thyme. Bring to a boil. Reduce heat and simmer uncovered 1 hour and 30 minutes.

Remove wings to cutting board. Save wing meat for another use if desired. Strain broth into a 3 quart saucepan, pressing vegetables to extract as much liquid as possible. Discard vegetables. Refrigerate overnight.

The next day, skim fat off broth and discard. Bring broth in pot to a gentle boil. Whisk flour into remaining 2 cups of chicken broth and then whisk into broth mixture and boil 3 to 4 minutes to thicken gravy and cook flour. Stir in butter (can be omitted) and pepper.

Can be refrigerated and reheated again on turkey day. Makes perfect, rich flavored gravy for turkey and dressing or mashed potatoes.