

Red Oak Hills August 2024

Messages from the HOA Board

Annual Board of Directors Election Remember to cast your vote for board members. This month we are voting to fill three positions on the board by email / electronic vote. Look for details in your email inbox and return your ballot as soon as possible.

The Red Oak Hills Homes Association Annual Meeting is on Sunday, August 25th, 2 PM at the Monticello Library Community Meeting Room. Check your email in the coming weeks for the Annual Meeting agenda.



Garage Sale Survey

Thank you to all who participated in the Neighborhood Garage Sale survey. There is still time to provide feedback on the garage sale weekend to help us improve our community events. This survey will remain open through August. Please fill

out this brief survey: https://forms.gle/X91RAPX6UyeMF4jj8

Farm to Table Saturdays

Nothing like the smells of a farmhouse kitchen to feel at home! Join in a day of delicious fall cooking on Saturday, September 30 from 10:00 -1:00 in the 1920s Shawnee kitchen at Shawnee Town. "Farm to Table Saturdays," highlight the recipes and ingredients common in a 1920s Shawnee kitchen. The community's kitchen tables featured many different cultural foods, from European immigrants to Black southern foodways and Mexican cuisine brought north with the railroads. It also combined old-school cooking methods and homegrown food with the latest scientific approach to cooking, including new technology, modern pre-packaged products, and nutrition. Cooks will be chatting with visitors and sharing samples.

The program is included with general admission and FREE to

Friends of Shawnee Town members. Guests are welcome to chat with our cooks and sample their efforts. For more information, visit https://www.shawneetown.org/

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Station 3 Coffee Shop

The land where Station 3 Coffee Shop stands was deeded to the McDougal family, by the 1854 Treaty with the Shawnee tribe: which granted 200 acres of land to each

family member. George, the head of McDougal family, served as a named delegate in the signing of the treaty in May of 1854. In the 1860s the McDougal land was divided and most was sold.

In 1910, the Hocker Line of the Kansas City, Lawrence and Topeka Electric Railway was extended to Mill Creek past the Shawnee Golf Club (now Tomahawk Golf Course), servicing the East Zarah Terminal at Starrwood Park (now Knights of Columbus Park). With the popularity of automobiles, the Electric Railway shut down in 1927 and the tracks were removed.



The Station 3 land changed hands several times before it was acquired by Kansas City real estate man, Byron Theodore Shutz. Shutz constructed the building as a gas station in the early 1930s just as Highway 10, now Midland Drive, was built.

Later, the building served as an armory office before it was converted to Shawnee Fire Station #3 in March of 1971. The garage bay was enlarged to accommodate a fire engine and a warning siren was installed on the roof. The building remained a volunteer only station until the property was sold to Goode Brothers' Asphalt Company in 1985, and the City of Shawnee built a new station across the street. Twin Mill Farms acquired the property in 2014 and revitalized the building, opening Station 3 Coffee Shop in March of 2024. Local Prairie Village artist, Jeremy Collins; @jer.collins, www.themeridianline.com, was commissioned to paint the murals inside and outside of the building. The exterior murals feature Kansas sunflowers and the Grand Canyon, and the interior murals feature Mill Creek and the rock climbing landscape of Bishop, California.

The Puttery

A MODERN SPIN ON PUTTING

Say goodbye to mini pencils and windmills and hello to digital scorecards, craft cocktails, and culinary creations. Puttery is a modern spin on putting, redefining the game with unique twists at every hole. It's an immersive experience that offers friendly competition, socializing, upscale food, craft cocktails, and great music. Whether you play or don't play, this is where you can come for an un"fore"gettable time. Puttery is excited to welcome guests of all ages on select days! Here's the friendly guide: Sunday – Thursday: Open to all ages throughout the day. Friday & Saturday: Everyone is welcome before 5 pm. Guests 18+ only are allowed after 5 pm. Please remember to bring your ID, as you might be asked to present it at the door. Located at 612 W 47th St. in Kansas City MO. For more information, visit puttery.com.



Meet Matt and Moriah and Kingsley

Matthew Myers and Moraiah Mitchell live together as partners in life and love with their sweet and lovable corgi, Kingsley Arwyn.

Matthew is a Senior Software Engineer on the Fitness team at Garmin. He's been with the company for 12 years. Sometimes you may catch him wearing multiple watches for fitness testing! Matthew is an avid participant in outdoor activities such as running 5ks, half marathons, triathlons, as well as competing in rally racing, high power rocket launches and visiting theme parks! He thoroughly enjoys electronic music, coffee, and is a bit of a gearhead.

Moraiah is finishing up her third and final year in graduate school. She is currently obtaining her Master of Arts degree in Couple and Family Therapy through Antioch University New England. She is interning at Beyond the Storm Behavioral Health, a trauma-informed practice in Blue Springs. Graduation is May 2025. Moraiah loves thrilling psychological fiction novels or discovering a new favorite movie. She's a cinephile and thoroughly enjoys obscure horror films! Moraiah also enjoys crafting, painting, and baking a sweet treat! She recently started a new hobby of roller skating. You may even see her skating around doing her best to



avoid the hills! She likes punk rock/emo music and really appreciates a nice matcha latte and all things lavender.

Kingsley is 10 years old and will turn 11 this December. He's busy living his best life as he enjoys walks in our neighborhood, car rides to Shawnee Mission Dog Park, and rolling in the grass!

During their 6 month search for a house, Moraiah happened to see this house on Zillow and was drawn to come check it out. While driving through the neighborhood, she knew this was the house, but Matthew needed some convincing. After some colorful conversations, Matthew finally could see the beauty and charm of this house and knew they made the right decision.

They love to travel and spend quality time with Kingsley, including him in fun activities like a road trip to Arkansas to see the eclipse!

They appreciate te living in such a special and eclectic neighborhood and look forward to meeting all neighbors.

The Long Game-Movie

In 1956, JB Peña and his wife moved to the small town of Del Rio, TX, partly for a job as a school superintendent, but mostly to fulfill JB's dream of joining the prestigious, all-white Del Rio Country Club. So when JB is rejected on the basis of his skin color, he is devastated. But his world soon collides with a group of young Latino golf caddies who work at the country club, and JB is inspired by the handmade course the boys built in the country to teach themselves golf. With little experience and even fewer resources, JB convinces the boys to start their own high school golf team, starting them all on a journey where they learn that it takes more than just golf skills to make history. Based on Mustang Miracle by Humberto G. Garcia.



Mexican Elote Corn

Ingredients

- 6 ears corn-on-the-cob
- 1/4 cup Hellmann's Real Mayonnaise
- 3 Tbsp. sour cream
- 3 Tbsp. chopped fresh cilantro
- 2 Tbsp. cayenne pepper sauce
- Juice from 1 lime
- 1 clove garlic, finely chopped
- 1/4 tsp. chili powder
- 1/2 cup finely grated Cotija cheese or Parmesan



Directions

- 1. GRILL, steam or boil corn until tender.
- 2. COMBINE remaining ingredients except cheese in small bowl.
- 3. ARRANGE hot corn on serving platter; cool 3 minutes. Spread on mayonnaise mixture; turn to coat. Sprinkle with cheese.
- * Tip: Cotija is a Mexican cow's milk cheese named after the town of the same name in the state of Michoacán. It's a delicious dry, salty, crumbly cheese. If you have trouble finding cotija cheese, you can use either Parmesan or feta cheese for elote corn.

About Us

Jana Bonham and Annissa Freeman work together to create this monthly newsletter for our Red Oak Hills community members. Why? We love our community and want us all to stay connected not just for fun and sharing but also for help. The newsletter is to share news, events and fun things with one another. This newsletter will only be in electronic format however feel free to print and share with friends and family.