



Holiday Events in Red Oak

Cookies and hot chocolate
with
SANTA

DECEMBER 10TH
COME ANYTIME BETWEEN 5:30-7:30
SEE SANTA'S LIGHTED TRACTOR!

17700 W.66TH TERRACE SHAWNEE, KS
CLIF HALL AND CARLA HANSON'S HOUSE

MORE INFO: [KAMMASON20@GMAIL.COM](mailto:kammason20@gmail.com)
913-226-1978

LIGHT UP RED OAK HILLS

HOLIDAY LIGHT CONTEST

To enter: Decorate your house by Dec. 16th

Neighbors can drive around Dec. 17th and 18th and vote online for their favorite house! *Link provided at a later date

1ST PRIZE \$75
2ND PRIZE \$50
3RD PRIZE \$25

Meet the Higgins

We are Ronnie and Leanna Higgins. We moved to Red Oak Hills in June of 2019 into 6743 Red Oak Drive, on the corner of Red Oak and 67th Terrace, at the bottom of one hill and the top of another. Prior to the move here, we lived in Olathe for 43 years. We married as babies in 1976 😊 and we were blessed with three of the best children we could imagine: Sarah (husband David, two children, our granddaughter Ella and grandson Henry; Jamie our daughter who is doing a stint in the beautiful northeast state of Massachusetts as a traveling nurse with a home base in Florida (no fall colors there, but...the beaches...! sigh; and Ben (wife Jenise, son Braeden, daughter Hannah). We are blessed to have all our grands nearby, and look forward to the WHOLE gang being here in December, fingers crossed!



The two of us are retired and enjoy the freedom to spend time with family, work in the yard, and spend time with our hobbies. Ronnie enjoys woodworking, helping the grandsons build things, and playing his guitar. Leanna enjoys gardening, sewing, and nature photography. We are truly enjoying our new home and neighborhood since moving to Red Oak Hills, and feel especially blessed to have such wonderful friendly neighbors!



KC is cooking

Irving Naxon learned the story of how his grandmother in the Jewish shtetl of Vilna in Lithuania, made the stew called cholent for the Sabbath. On Friday evenings, families brought their crocks of stew to the town bakery. The ovens' retained heat was enough to cook the cholent overnight. Naxon invented and patented an electric "Beanery" that re-created the same low and slow cooking conditions. The Beanery never quite took off. The Rival Co. in Kansas City acquired the patent in 1970 and set about broadening its market appeal. Professional recipe testers found that the pot could make a lot more than beans. Rival packaged the renamed Crock-Pot with an 84-page cookbook promoting the slow-cooked comfort foods that simmered all day. Original Crock-Pots came in classic 1970s hues - Harvest, Avocado and Flame. Now, the most popular finish is silver. Although the colors have changed, the price of the basic Crock-Pot has remained steady at about \$25. Slow-cooking is more popular than ever thanks to innovative recipes and a clever marketing plan by Rival. *Excerpts from Reminisce magazine April/May 2021.*



Pizza in a Pot

Ingredients

- 1 lb bulk Italian sausage
- 1 can (28 oz.) crushed tomatoes
- 1 can (15 1/2 oz.) chili beans
- 1 can (15 oz.) black beans, rinsed and drained
- 1 can (2 1/4 oz.) sliced ripe olives, drained
- 1 medium onion, chopped
- 1 green pepper, chopped
- 2 garlic cloves, minced
- 1/4 cup grated Parmesan
- 1 T dried basil
- 1 bay leaf
- 1 t salt
- 1/2 t sugar
- Hot cooked rotini or egg noodles
- Shredded mozzarella cheese, optional



Instructions

Cook the sausage until no longer pink, drain. Transfer to a slow cooker. Add all except pasta and shredded mozzarella. Cover and cook on low for 8-9 hours. Discard bay leaf. Stir before serving over pasta. Sprinkle with cheese. Makes 6-8 servings.

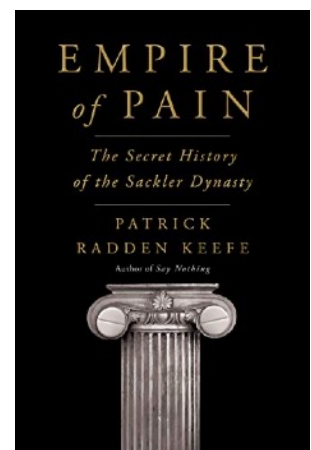
Help and Hand

Do you remember those delicious meals that were delivered by friends after having a baby? Did the sound of a mower starting in your front yard bring comfort as you planned a funeral or cared for an ill family member? If you are interested in being a part of a team that organizes meals and yard work for our neighbors in need, email Jana at jbonham94073@gmail.com.



Empire of Pain by Patrick Radden Keefe

This book begins with the story of three doctor brothers, Raymond, Mortimer and the incalculably energetic Arthur, who weathered the poverty of the Great Depression and appalling anti-Semitism. Working at a barbaric mental institution, Arthur saw a better way and conducted groundbreaking research into drug treatments. He also had a genius for marketing, especially for pharmaceuticals, and bought a small ad firm. *Empire of Pain* is a masterpiece of narrative reporting and writing, exhaustively documented and ferociously compelling. It is a portrait of the excesses of America's second Gilded Age, a study of impunity among the super elite and a relentless investigation of the naked greed and indifference to human suffering that built one of the world's great fortunes.



NEW FEATURE

REAL PEOPLE of ROH

Our phones capture so much of our lives in unexpected moments. Here is a new feature to encourage neighbors to submit picture of moments on ROH, perhaps it is a party or a sunset from your deck. Please share by submitting to the newsletter a picture and a caption.

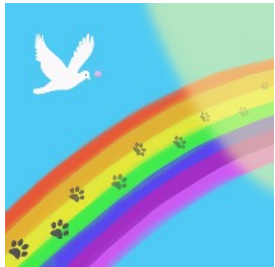
Here is one of those moments.....

Late summer, early morning Tom Quick holding his grandchild. Surrounding him/her with safety, love, and light.



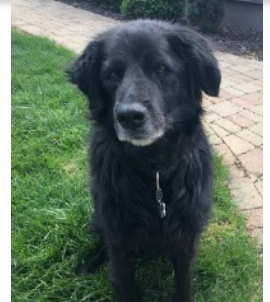
YAAAAAAA Esther

For Esther's Birthday thirty dozen eggs, 45 butter pkgs, 19 milks, and \$88 were collected for Shawnee Community Services. Thank you ROH.



All Dogs Go to Heaven on the Rainbow Bridge

Ellie, Suzie and Gary Turner's dog, has crossed the rainbow bridge.



If you have a significant life event you would like to share with the neighborhood such as a birth, wedding, adoption, graduation, anniversary or loss, please send to annissalh@me.com.

Jana Bonham, Jessica Horine, Chasity Mwangi and I (Annis Freeman) are putting together this monthly newsletter for our Red Oak Hills community members. Why? We love our community to be published 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.

About Us