



december

*A Month for Memories*



YOU'RE INVITED!

HAPPY  
HOLIDAYS!



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Red Oak Hills Holiday Celebration!  
Thursday, December 7 | 5:30-8:00PM  
Shawnee Civic Center  
13817 Johnson Drive



## Support a local business

New Thai restaurant in town-*Thai Chili Cuisine*

**T**hai Chili is a new restaurant @ 8611 Hauser, Lenexa, KS. Chef Nuch promises "I will make Thai food taste just like in the homes of Thai people." Nuch hails from south Thailand and boast of her cooking skills learned from her grandmother. Let's support a local business and resident of ROH.

Call in orders accepted at 913-258-5359. Please note they are closed on Tuesdays.



## Farm to Market Bread Co.

While working at a commercial bakery in the '80s, founders Mark Friend and Fred Spompinato developed a shared love of bread. Mark became enamored with the sourdough fermentation process, while Fred was partial to a grainy wheat loaf. They recognized a need in Kansas City for fresh bread baked from quality ingredients. In 1993, Farm to Market Bread Co. was born from that idea.



In the early days, Farm to Market Bread Co. was run out of the back of a Westport restaurant. Mark and Fred traded bread for rent and delivered from the back of their cars. After a few years, they moved the bakery into a building in Waldo with room to grow and Mark became the sole owner of the company. Now in an even larger space in Kansas City, Kansas, Farm to Market Bread Co. is run by Mark and his son, John Friend.

Today, Farm to Market Bread Co. is the largest fresh bread bakery in the area. They employ 65 people that bake, pack and deliver fresh bread to 200 grocery stores and restaurants across the KC area every day. San Francisco Sourdough and Grains Galore are their most popular breads.



During the holidays, Panettone and Stollen are made. Find their breads in our local Price Chopper and Hen House stores along with other locations in the KC Metro.

## Joy Meadows

There are currently over 6,850 children in foster care in the State of Kansas.

That number is rising.

At the same time, the number of foster homes is decreasing due to burnout. Foster children often experience multiple moves between families, causing further trauma to their fragile lives.

We can do better.

Joy Meadows was born from the passion of families who were serving in foster care and continually felt they could do more, “if only...”

It is the mission of Joy Meadows to provide families with community support, housing, and resources so that children impacted by foster care can find stability, healing, and joy. Joy Meadows is an access point for all involved in the foster care community—private agencies, therapists, volunteers, and foster families—to maximize a child's time in foster care for healing, not simply a holding pattern.

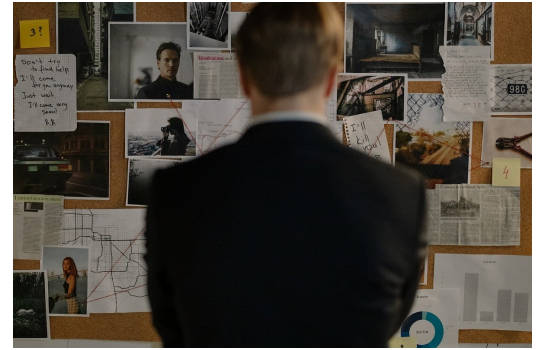
Visit [joymeadows.org](http://joymeadows.org) for more information.



Joy Meadows needs new socks, shoes, and underwear for their clothing closet. Drop off items at 6747 Red Oak Dr from Dec 8 -14.

## Crime Solving Experience in Shawnee

Embark on a location based audio adventure where you'll step into the shoes of a brand new detective on your first case. As you travel to 10 locations within the game map, you'll become part of a professionally acted audio story full of murder, mystery and intrigue. Combining elements of a movie, an escape room and a murder mystery, DetectiveYOU offers a uniquely fun & challenging experience! Become a detective and [click here](#)



## Crispy Brussel Sprouts

Grandma's boiled and buttered brussel sprouts are out and crispy, healthy sprouts are all the RAVE !!

### Ingredients

2 cups brussel sprouts  
3 tbsp olive oil  
2 tbsp salt, sea salt preferred  
1 tbsp black pepper  
2 cloves garlic, minced  
1/2 cup balsamic vinegar  
2 tbsp honey



Preheat oven to 425 degrees.

1. Cut off ends of brussel sprouts and half. Keep the fallen leaves
2. Boil sprouts for 7 minutes. Then let steam in strainer for about 3 minutes.
3. Toss brussel sprouts in olive oil, salt, and pepper.
4. Add generous amount of olive oil to baking sheet and position sprouts face down with room between. Do not crowd them (just make another batch)
5. Roast for 40-50 minutes depending on how crispy you like. Check often as oven roasting may vary
6. While the brussel sprouts are roasting, add garlic and a splash of olive oil to a pan over medium heat. Saute for 3-4 minutes.
7. Add balsamic vinegar and honey, stirring frequently. Bring to a boil and quickly reduce to a simmer. Stir often. Simmer for 15-20 minutes or until the glaze reaches a thick consistency.
8. Pour balsamic glaze over brussel sprouts fresh from the oven and serve immediately.

### About Us

Jana Bonham, Chasity Robinson Mwangi and Annissa Freeman contribute to putting together 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.