



# RED OAK HILLS January 2025 Newsletter

## Helping the Homeless

Our neighbors, Rick and Alice Bush, continue to hand out much needed items to the homeless in KCMO and Grandview. Current needs include tents, tarps, blankets, sleeping bags, flashlights, men's/ women's sweatshirts, jogger pants, socks, t-shirts, underwear, hats, gloves, coats and scarves. Drop off items on their front porch at 17412 67th Terrace. Feel free to contact Rick and Alice at [richardalanbush@gmail.com](mailto:richardalanbush@gmail.com). You can also reach Rick at 913-915-5282 or Alice at 913-909-7687, if you would like more details. Consider collecting items at your Super Bowl party!



## Crayons...live on...and on...and on

Do you have a "collection" of broken crayons in your house? Avoid sending them to the landfill where crayons make a big waxy mess that never biodegrades. Staples in Overland Park at 7131 W. 135th Street will recycle your crayons through the Crayon Initiative. The Crayon Initiative creates 3-sided crayons which are given to hospitals around the country. Crayons can also be shipped to the National Crayon Recycle Program. NCRP partners with Crazy Crayons – a company that creates new, fun-shaped crayons from the recycled materials – the NCRP provides the upcycled crayons to children in need around the world. Visit <https://thecrayoninitiative.org/> and <https://nationalcrayonrecycleprogram.org/> to learn more and visit <https://crazycrayons.com/> to see the cute recycled crayon sets for sale.



## Time for Three Concert

Grammy- and Emmy-winning ensemble Time for Three (TF3) will perform at 7 p.m. on Sunday, January 26, 2025 in the Polsky Theatre at Johnson County Community College. Tickets start at \$25. A Pre-show talk with Dr. Paul Laird begins at 6 p.m.

The trio – Charles Yang (violin, vocals), Nicolas “Nick” Kendall (violin, vocals), and Ranaan Meyer (double bass, vocals) – combines instruments and voices in a remarkable sound, establishing a distinct voice of expression that resonates with listeners worldwide.

Renowned for their charismatic and energetic performances, TF3 defies convention and boundaries by showcasing excellence across different genres, including classical music, Americana, and singer-songwriter. Their unique sound captivates audiences, immersing them in a musical experience that merges various eras, styles, and traditions of Western music.

Visit <https://www.jccc.edu/midwest-trust-center/events/2024-2025/time-for-three.html> to learn more and listen.



### Winter Golfing, anyone?

The 2025 disc golf season is just around the corner (literally)! At Shawnee Mission Park, the Shawnee Mission Frostbreaker tournament hosted by Dynamic Discs Kansas City will take place on February 15 – 16. Registration for this PDGA-sanctioned disc golf tournament, a PDGA B tier, goes live on January 1. Visit [https://www.discgolfscene.com/tournaments/2025\\_Shawnee\\_Mission\\_Frostbreaker\\_MA1\\_Pro\\_2025](https://www.discgolfscene.com/tournaments/2025_Shawnee_Mission_Frostbreaker_MA1_Pro_2025) for more information.



*How about those Chiefs.....*

*Congratulations to the Kansas City Chiefs and their fans for clinching #1 seed in the AFC*



## Paint Your Pet

At the Old Mango in Downtown Overland Park! Paint a tribute to your furry friend with the guidance of local artist Sarah Ruth Frey. **No experience necessary!** Upon registration, please email a quality photo of your pet to [studio@sarahruthfrey.com](mailto:studio@sarahruthfrey.com) by January 15th.

What's included:

- Hand sketched 11x14 canvas of your pet (don't forget to send a pic!)
- All supplies (paint, easel, brushes, apron, etc.)
- Step-by-step instructions
- Complimentary snacks and sips (feel free to bring spirit; coffee and tea provided)
- Cost: \$75.00



**PAINT YOUR PET**  
*studio workshops*

Sun., January 19th & 26th | 12-3:30PM

## Winter Market

Support local growers and makers at Lenexa's annual indoor [Winter Farmers Market](#). Get your favorite goodies and keep in touch with vendors on the last Saturday of the month from January through March. Expect cool season vegetables (like onions, garlic and greens), eggs, cheese, butter, honey and beeswax body products, BBQ sauces and rubs, wine, various meats and bakery items.



**Here Ye! Here Ye!**

**All Princesses**

**& Knights**

from across the land  
are Royally invited to  
what Queen Elsa has planned,  
a Princess Tea Party!

Grab your camera and Dust off your dancing shoes,  
For who may stop by the queen's castle is always  
unknown!

Cozy up with Olaf's hot chocolate, create something  
new, or simply enjoy the company of Queen Elsa and  
her crew!



Saturday, February 1st, 2025  
10:00am-11:30am

The Shawnee Civic Centre  
\$20/child

# Chicken Pot Pie with Biscuit Crust



## Ingredients

- ¼ cup butter
- 1 small onion, chopped
- 3 medium celery ribs, chopped
- 3 medium carrots, chopped
- ⅔ cup frozen peas
- 3 tablespoons chopped fresh parsley
- ¼ teaspoon dried thyme
- ¼ cup all-purpose flour
- 2 cups lower-sodium chicken broth
- ⅔ cup half-and-half cream
- salt and ground black pepper to taste
- 3 cups cooked chicken, cut into bite-size pieces
- 1 (16.3 ounce) can refrigerated flaky-style biscuits (such as Pillsbury Grands)
- 1 large egg yolk, beaten
- 1 tablespoon water

## Directions

1. Preheat the oven to 350 degrees F (175 degrees C)
2. Melt butter in a skillet over medium-low heat. Add onion, celery, and carrots and cook, stirring occasionally, until tender, about 15 minutes.
3. Stir in peas, flour, parsley, and thyme and cook, stirring constantly, until the flour coats the vegetables and begins to fry, about 5 minutes.
4. Whisk in chicken broth and half-and-half, and cook until the sauce is thick and bubbling. Stir in cooked chicken, and season with salt and pepper.
5. Transfer chicken, vegetables, and sauce into a 7x11-inch baking dish. Arrange biscuits on top of the filling. Beat egg yolk with water in a small bowl. Brush mixture over the biscuits.
6. Bake in the preheated oven until the biscuits are golden brown and the pie filling is bubbly, 20 to 25 minutes. Remove from the oven and let rest for 10 minutes before serving.

## 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.