

A scenic landscape of a fjord with steep, forested mountains and a calm body of water reflecting the sky and clouds. The word "JULY" is written in large, white, sans-serif capital letters across the center of the image.

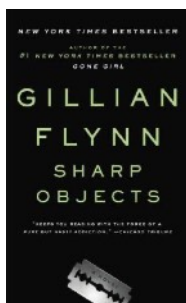
Family Night series



A place to eat, have conversation and let kids be kids. Get out of the house and enjoy a break from the weeknight cooking grind. While the Lenexa Public Market is family-friendly every day of the week, they take it to the next level every Wednesday night for Family Night from 5 to 8 p.m. Family Night features special activities throughout the year, weekly food specials, kid-friendly activities, and over 250 free-to-play board games.

Visit <https://www.lenexa.com/City-Calendar> for more information.

Sharp Objects by Gillian Flynn



If you enjoy a dark, twisty mystery, *Sharp Objects* by Gillian Flynn is a gripping read. The story follows Camille Preaker, a troubled journalist who returns to her small Missouri hometown to investigate the murders of two young girls. As Camille digs deeper, she is forced to confront painful memories, complicated family relationships, and the unsettling secrets hiding beneath the town's polished surface. This not a lighthearted mystery, but for readers who enjoy psychological suspense and complex characters, *Sharp Objects* delivers a chilling and memorable story. Due to dark themes, recommended for readers who enjoy intense psychological thrillers.

MOONLIGHT BIKE RIDE

Next date: Saturday, July 18, 2026 | 10:00 PM to 11:59 PM

Enjoy an 11-mile, closed-course, nighttime bike ride from Old Town Lenexa through the Meritex caves. Decorate your bicycle for this fun family ride.

What to ride

Permitted

- Two- or three-wheeled bicycle
- Class 1 e-bikes
- For any questions or to request accommodations beyond these guidelines, please contact rlatta@lenexa.com.



Not permitted

- Throttled bicycles
- Hoverboards
- Motorized scooters



FARMERS MARKETS

Fresh vegetables, fruit, meat, eggs, baked goods, flowers, body care products and more! The Lenexa Farmers Market sells only products that are locally grown, raised or made within 250 miles or throughout Kansas. Each Saturday and Tuesday during the Market season, you can expect a great selection of products from vendors who care about providing you the very best.

Season schedule

Saturdays, April 25–Oct. 31, 2026: 8 a.m. to noon

Tuesdays, May 26–Aug. 25, 2026: 9 a.m. to 1 p.m.

[Lenexa civic campus parking garage, 17201 W. 87th St. Pkwy., Lenexa, KS 66219](#)

Visit local farmers to stock up on fresh fruits and vegetables, homemade goods and more every Saturday from May through October. You can shop in the Shawnee City Hall parking lot at 11110 Johnson Drive from 7:00 a.m. to 12:00 p.m. See you for this Farmers Market season!

Every Saturday thru October 24th
7:00am-12:00pm



Food Truck Frenzy

Come to Lenexa to sample what the metro's best food trucks have to offer — from appetizers to dessert. Lenexa's Food Truck Frenzy events draw thousands of hungry folks to dine on delicious fare and enjoy an evening of live music by local performers.

Limited seating available. Feel free to bring a chair.

Service dogs are allowed for people with disabilities. No other pets, please.

This event is a collaboration between the City of Lenexa and the Lenexa Public Market.

July 18: 5 to 9 p.m. | Old Town Lenexa

HOT DOG!

When temperatures climb, please be careful walking your dog. Pavement can get hot quickly and may burn your dog's paws. A good rule of thumb: place the back of your hand on the pavement for 7 seconds—if it is too hot for your hand, it is too hot for their paws.



Try walking early in the morning or later in the evening, bring water, and watch for signs of overheating like heavy panting, drooling, weakness, or slowing down. When it is too hot, skip the walk and choose indoor play instead. Your pup will thank you!



[16842 Metro Ave, Bonner Springs, KS 66012](#)

Our alpaca obsession began with one of those late night infomercials in about 2000. We had already been bitten by the bug to live in a rural setting, and raising alpacas seemed ideal for the prospect. We spent nearly 10 years toying with the idea, visiting alpaca farms and falling in love with the animals. After much studying and planning, we realized our dream and finally had alpacas to call our own and living with us as of August 2010.

Our farm name, Manna Meadows, came naturally as a combination of our daughters' names (Mae and Anna) and as a remembrance of God's care for us. Our goal is to raise and breed alpacas with perfect conformation, nice personalities, and quality fiber that meets the market demand. Life with alpacas has been all we hoped for and more. It is work, but rewarding work, to take care of these gentle, peaceful, and very curious animals.

We are very happy to open our farm to visitors **by appointment only**. We do not allow self-guided tours and we do not accept drop in visits. We offer combined group tours as an opportunity to learn about alpacas in general.

Guests will have a chance to get up close and personal with the alpacas, pet them, maybe take one for a short walk, and take lots of pictures!! After that, we will open our farm store in case visitors want to see and/or purchase alpaca products, many made here on our farm. These tours last about 1-1.5 hours. The tour fee is charged for persons 3 y/o and older, paid at the time of booking. For groups of 1 to 4 people the cost is \$28. Additional people in the group are \$7 each. To book a tour, visit the website and click on the date and time that you would like to visit in the ["Book a Tour" calendar](#) and complete the checkout. Tours are limited to 12 attendees per tour time slot, and we require at least one supervising adult (at least 18 years old) for every 4 children under the age of 8 years. Tours cannot be booked less than 24 hours in advance and are not available on Sundays. Visit <https://mannameadowsalpacas.com/> for more information.



RHYTHM & ROOTS MARKET

MAY-AUGUST • 2ND & 4TH FRIDAYS • 6:30PM-9:30PM

LIVE MUSIC, VENDORS, & FOOD TRUCKS
 DOWNTOWN DE SOTO EVENTS | 33015 W. 83RD STREET
 RIVERFEST PARK EVENTS | 33440 W. 79TH STREET

MAY 2026

08 DOWNTOWN | RETROACTIVE
 22 DOWNTOWN | THE STOLEN WINNEBAGOS

JUNE 2026

12 DOWNTOWN | THE SUBURBANS
 26 RIVERFEST PARK | THE STOLEN WINNEBAGOS

JULY 2026

10 DOWNTOWN | LANDRUSH
 24 RIVERFEST PARK | BIG TIME GRAIN CO.

AUGUST 2026

14 DOWNTOWN | ARENA BAND
 28 DOWNTOWN | SUPERSTAR MAFIA

FOR ANNOUNCEMENTS & UPDATES
 DESOTOKS.US/RHYTHMROOTS



Cheeseburger sliders

Ingredients:

- 2 lb lean ground beef
- 1/2 Tbsp [olive oil](#)
- 1 tsp [salt](#)
- 1 tsp black pepper
- 1 tsp [garlic powder](#)
- 1/2 large [yellow onion](#), finely diced
- 1/4 cup [mayonnaise](#)
- 8 slices medium cheddar cheese
- 6 oz medium cheddar, shredded (or sliced cheese)
- 24 dinner rolls, (or use 2 packs of 12)
- 2 Tbsp unsalted butter, melted, plus more to grease baking sheet
- 1 Tbsp [sesame seeds](#)



Directions:

1. Preheat oven to 350°F. Butter the bottom of a rimmed baking sheet.
2. Place a large skillet over medium/high heat with 1/2 Tbsp olive oil. Add diced onion then 2 lbs ground beef and break up with a spatula. Season with 1 tsp salt, 1 tsp black pepper, and 1 tsp garlic powder. Sauté over medium/high heat, breaking up the beef and cook just until cooked through then remove from heat.
3. Tilt skillet to spoon off and discard excess fat. Stir 1/4 cup mayo into the ground beef.
4. Cut buns in horizontal half. Place bottom half of dinner rolls on buttered baking sheet and line bread with sliced cheese. Spread ground beef mixture evenly over the sliced cheese, using the back of a spatula to square off the edges. Cover the ground beef with 6 oz of shredded cheddar.
5. Place the top of buns, cut-side down, over the burgers. Brush tops with 2 Tbsp melted butter and immediately sprinkle tops with sesame seeds. Bake at 350°F for 12-15 minutes, or until cheese is melted and tops are golden brown.
6. Customize your burger with bacon, pickle, ketchup, mustard, lettuce or whatever you like

(Un)common Cures

Purchase the same phone as your parents or other family members who may need help with technology. Especially when living in different cities, their questions can be answered without being in the same room.



About Us

Neighbors, 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.