

The Month of
June

RED OAK HILLS 2025 Newsletter

Garden Tour

The Garden Club of Shawnee is having their Sampler Garden Tour on June 14th. Six Shawnee gardens have been selected for the 2025 tour. Tickets are \$20.00. They can be purchased on-line at <https://gardenclubofshawnee.org> or from Family Tree Nursery (Shawnee & Overland Park) and Earl May Garden Center in Shawnee.



GLOBAL NEIGHBORS & FLAVORS FEST

On Saturday, June 7 from 10:00 a.m. to 1:00 p.m., feast on cuisines, performances, and experiences from around the world at this Public Market event! Lenexa Public Market has partnered with the Ethnic Enrichment Commission of Kansas City to celebrate the rich cultures that make our community diverse and vibrant. Shop vendors, take in live performing arts and try diverse flavors from Public Market merchants and globally inspired food trucks. This is a free event, no tickets or registration required.

Visit <https://>

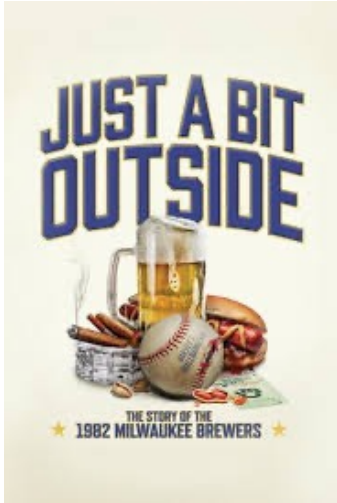
www.lenexapublicmarket.com/Events/Special-Events/Global-Neighbors-Flavors-Fest for schedule and additional information.



Entertainment

Movie

Just a Bit Outside



“Just a Bit Outside” chronicles the ups-and-downs of an almost-Championship season of this unique, eclectic group of ballplayers, who played hard on and off the field, forming a brotherhood that came within a whisper of baseball’s greatest pinnacle. The story is about the love affair between a down-on-its-luck blue collar city, and a perfectly matched blue-collar team... one that continues to this day, 40 years later.

The '82 Brewers squad had 5 Hall of Fame players, along with Hall of Fame owner, and former MLB Commissioner, Bud Selig, and Hall of Fame announcer, Bob Uecker.

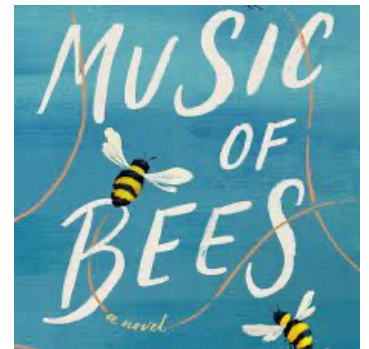
With participation from the Milwaukee Brewers, and featuring interviews with players, ownership and staff, including Hall of Famers Robin Yount, Ted Simmons, Paul Molitor, Rollie Fingers, Selig, and Uecker, “Just a Bit Outside” tells the story of how this team of talented misfits gave Milwaukee – in the midst of factory closures and a recession – something to cheer about. Also interviewed for the film are 2-time American League

Home Run Champion and Associate Producer Gorman Thomas, Cy Young Award-winner Pete Vuckovich, 5-time All-Star Cecil Cooper, and other key members of the 1982 American League Championship team.

Book

***The Music of Bees* by Eileen Garvin**

Set in the lush countryside of Oregon, *The Music of Bees* follows three very different people, each facing their own kind of loss and uncertainty. Alice, a middle-aged widow and hobbyist beekeeper, is struggling with loneliness and regret. Jake, a young man recently paralyzed in a prank gone wrong, is unsure of his future. And Harry, a shy, socially awkward teen escaping a troubled home, is desperate for connection. When fate brings them together through Alice’s honeybee farm, they form an unexpected surrogate family. As they care for the bees, they begin to heal, stand up for what they believe in, and rediscover purpose. This is a gentle, hopeful story about friendship, resilience, and the power of nature to connect and restore.



Annual Meeting and Election of Board Members

Reminder - This year's annual meeting will be on Tuesday, June 10th at 6:30 pm in the Monticello Library. At this meeting, we will be voting to fill three open board seats. Advance voting is underway now, check your email for the link or send a link request to vicepresident.redoakhills@gmail.com. An email from the board for the link to vote will be sent on Friday May 30th.



Monticello Cemetery

First owned by John P. Campbell who received it as bounty land given to soldiers in 1855, this historic landscape reflects the public need for cemeteries on the frontier. In 1859, Campbell sold this parcel to Monticello Township for use as a public cemetery. The oldest surviving legible marker stone is for 13-year old Clara B. McFadden who died in 1866. In 1898, the Monticello Cemetery Association was organized to maintain the somewhat deteriorated cemetery "in creditable condition and keeping it so." In 1925, with the advent of the automobile, the hitching rails were taken down; and in 1934, the road and parking were added. The cemetery has 262 internments. Some stones have been repaired, those for veterans are all marked with medals, and most stones are decorated. Tucked away east of Brockway St. at the end 73rd Terrace off of Monticello Rd in Shawnee, step back in time by viewing the original central area of the cemetery. Visit <https://www.monticelloks.org> for more historical information.



(Un)common Cures

Toilet chain keep getting stuck on the flapper? Cut a straw in half and thread the straw half down the length of the chain to the flapper.

Sheets make better beach blankets than towels. They don't hold sand and they're easier to launder when you get home.

Keep bugs out of your drink when outdoors. Pop a straw into your drink then push a cupcake liner down to cover the opening.

Spilled coffee on your favorite shirt? Blot with a mix of white vinegar and water, then sprinkle with baking soda. Let sit before rinsing.

Freeze lemon slices and vinegar in ice cube trays. Toss a few down the disposal for a natural clean and fresh scent.

Place a dry tea bag in each shoe overnight. It absorbs moisture and odor.

Rub a dab of shaving cream on your bathroom mirror, then wipe clean. It'll stay fog-free after steamy showers.

Use hot glue on the underside corners of rugs to keep them from sliding on hardwood or tile.

Keep Bananas Fresher Longer: Wrap the stems in foil or plastic wrap to slow ripening.

Place a bowl of dry coffee grounds or activated charcoal in the fridge to absorb lingering odors.



Flavorful Chicken

Ingredients:

2 Tbs smoked paprika
4 garlic cloves (crushed)
4 Tbs chopped flat-leaf parsley
2 sweet peppers (finely sliced)
Green onion (finely sliced)
1 1/2 tsp salt
1/2 tsp black pepper
1/3 cup olive oil

Instructions

- In a mixing bowl (or a Ziploc bag), combine paprika, crushed garlic cloves, finely chopped parsley, sweet peppers, green onion, salt, pepper and olive oil. Give everything a good mix.
- Add the chicken thighs and coat each one of them with the mixture. Make sure they are all well coated before covering the bowl with cling film (or locking the Ziploc bag). Refrigerate them for at least 30 minutes before grilling.
- Grill on both sides until they are nicely browned and cooked thoroughly



Neighborhood



What it is:

Create a Bingo-style card filled with items commonly found around your neighborhood—like a red bird, dandelion, sidewalk chalk art, squirrel, garden gnome, pinecone, or someone walking a dog.

How it works:

Neighbors (kids and adults!) take a stroll and try to spot items from the card. The first to get five in a row wins—or simply enjoy checking off the whole card over the weekend.

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.