



# March Red Oak Hills Newsletter

HOP ON OVER FOR OUR

## Annual Egg hunt

THE EGG-CITING FUN BEGINS

### Saturday March 30th 10am

Meet at the green space at the center of the neighborhood.  
Entrance by the Little Library on Red Oak Drive.

*Candy-filled plastic egg donations needed for a successful event! Please drop off by Thurs 3/28 at 17601 W 70th St.  
Egg hiders needed!  
Text Caitlin to volunteer: 913-568-5943*



The answer to last months trivia question Who turned 82 Dec 11, 2023? is Lynn Wren And the winner is.... **Suzie Turner** 🥳🥳  
Congratulations Suzie on your \$25 Chick-Fil-A gift card.

**M**arch Trivia  
Win a \$25 gift card for Amazon by answering the question below from a 2023 ROH Newsletter.

In what month was the book about Trust recommended?

*\*remember it has to come from the newsletter. Rules for trivia: Submit answer by March 9. Drawing on March. 10.*

## Tips from Travelers

Do you have ideas to make the most of a trip to Disney World? Hiking in a National Park? Planning an Alaskan cruise? Or tackling an itinerary for a European visit? Send us any suggestions you have to make the most of a vacation to a certain state or country and we will share your tips in future newsletters. Please send suggestions to [jbonham94073@gmail.com](mailto:jbonham94073@gmail.com) or [annissalh@me.com](mailto:annissalh@me.com)

# + VOLUNTEERS NEEDED

## ROH seeks volunteers for the **Family Programming Committee**

- \*virtual meetings
- \*share new program ideas
- \*set up events

### 2023 Programs:

April Egg Hunt  
4th of July Parade  
Annual Fall Picnic  
Halloween Parade  
Veterans Day  
Celebration  
Holiday Party



**TEXT/EMAIL CAITLIN FOR INFO**

913-568-5943

CAITLIN.RETHORST@GMAIL.COM

*BE A PART OF  
PLANNING  
FOR ROH*

## St. Patricks Day Parade



1:00pm Parade along Johnson Drive from  
Monrovia to Nieman



12:00pm-3:00pm Shamrock O'Market at City  
Hall



3:30pm Duck Race at Herman Laird Park, put  
on by the [Shawnee Sister Cities](#) group.

**When:** Sunday, March 10th @ 1:00 P.M.

**Where:** Downtown Shawnee along Johnson Drive

**Organizer:** [Irish American Club of Johnson County](#)

**Tickets:** FREE to watch, food and drink available for purchase. If you want to race a Duck you will need to purchase one.



# The Kansas Candy Man

Candymaker Walter Bogdon created the delightful novelty confection known as the Bogdon Reception Stick. Born in Krakow, Poland in 1903, he emigrated to the United States with his parents when he was four years old. The family settled in Hutchinson, Kansas, where his father took a job at a local salt mine. Bogdon married and moved to Kansas City, Missouri just after graduating from high school. There, he went to work for the Loose Wiles Biscuit Company (renamed the Sunshine Biscuit Company in 1946) in the confectionery department.



Meanwhile, Bogdon began to develop a love for the confectionary business, and soon he found the opportunity he was looking for. He bought a candy store called Sunny Jims in the booming mining town of Joplin, Missouri and moved his family there. The store had a prime location right on Main Street. Bogdon and his staff made all of their candy carefully by hand in small batches. He used a large ventilation fan to push the wonderful candy aromas out into the street to draw shoppers into his store.

When World War II came to an end, Joplin lost some of its luster as the lead mining business tapered off. Bogdon decided to move his candy business to Kansas City. He opened a store in Fairway, Kansas and his candies quickly became known as the finest in the area. He began making specially designed candies for customers who wanted them for parties and weddings, even making them to match a certain color or décor.

In 1945, a customer asked Bogdon to make something special and unique for her wedding. Bogdon began brainstorming, looking over his candy kitchen in the back of the store. He saw the copper pots used to cook hard candy over open flames, and he looked at the vat of chocolate bubbling nearby. He thought, why not combine the two? He stirred up a batch of hard candy and hand rolled it into thin sticks. Holding each piece by its end, he dipped the sticks into the melted bittersweet chocolate. The result was a delicious, thin, crunchy, chocolate-covered treat. The Bogdon Reception Stick was born.

Bogdon's client loved the candies, as did her wedding guests. Others began asking Bogdon to make the sticks for them, too. Demand became so great that Bogdon was soon shipping Bogdon's Reception Sticks all over the world.

Bogdon's Reception Sticks are available through various gift and food catalogs and via The Candy Warehouse. (Currently, these sites show the sticks are not available.) Bogdon himself passed away in 1992 at the age of 89. His Reception Stick remains the only chocolate-dipped candy stick of its kind.

Visit <https://lemelson.mit.edu/resources/walter-bogdon> for more information.

## LOST

## .....FOUND

This fit bit was found at the north end of Red Oak Drive. If you would like to claim it please reach out to [annissalh@me.com](mailto:annissalh@me.com) to claim.





# HANK'S

A new restaurant is headed our way! Hank's Garage and Grill is owned by the same team that created King G Bar & Deli and Jim's Alley Bar.

Eric Flanagan saw success in 2021 when he opened King G, in Kansas City's East Crossroads. Eric decided to keep the ball rolling last year and open another bar, Jim's Alley Bar, next door. Now he's gearing up for yet another business venture, a new concept in downtown Shawnee that will be slightly different from his other two. "More of a sports bar feel", he said, "with high-tops and TVs."

Hank's Garage and Grill at 5801 Nieman Road is slated to open in the summer in the old Shawnee Auto building.

"We're gonna lean into the vintage auto garage feel a little bit," he said. "We don't want to get too kitschy with it." Hank's bar will have six bay doors. Flanagan plans to convert a neighboring parking lot into a large canopy-covered patio with yard games and picnic tables. A converted storage container will provide additional space.

"There's definitely gonna be a lot more of an outdoor feel to this concept," he said.

Flanagan said the menu hasn't been finalized, but he plans to serve casual fare, bar food like burgers, with a few "creative chef influence" twists.



## Lenexa City Center Family Nights

A place to eat, have conversation and let the kids be kids. While the Lenexa Public Market is a family-friendly location every day of the week, Wednesdays are Family Night from 5 to 8 p.m. Best part? It's free, no tickets or registration required (except for special events).

Here's what you can expect:

activities that you can play at your table like coloring pages and classic board games including Connect4, checkers, tic-tac-toe and Jenga®, outdoor yard games such as sidewalk chalk and cornhole (summer and fall). balloon artist who can create twisted balloon decorations of favorite characters and animals and rotating activities like donut and cupcake decorating that may require pre-registration and purchase of tickets. (View Public Market calendar for special Family Night events.)



Food specials for Family Night:

Get a free 6" kid's pizza with the purchase of at least a small pizza from Topp'd Pizza + Salads.

For the pickiest of eaters, buy a Kid Burger: a single burger: meat, cheese and bun from Cosmo Burger.

Buy a Butter Chicken entrée from Sohaila's Kitchen and get a free mango lassi drink.

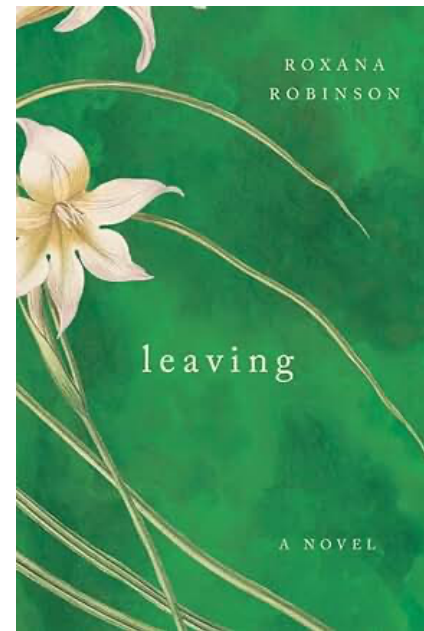
Upcoming Special Events at Family Night

The Lenexa Public Market has partnered with the Johnson County Library on campus to have Storytime on the second Wednesday each month at the Public Market from 6 to 6:30 p.m. during Family Night. Hearing stories is a great way to spend time with your kids and help them foster a love of reading. Storytime may feature stories, songs, fingerplays and movement activities.

## Leaving by Roxana Robinson

Sarah and Warren's college love story ended in a single moment. Decades later, when a chance meeting brings them together, a passion ignites—threatening the foundations of the lives they've built apart. Since they parted in college, each has married, raised a family, and made a career. When they meet again, Sarah is divorced and living outside New York, while Warren is still married and living in Boston.

Seeing Warren sparks an awakening in Sarah, who feels emotionally alive for the first time in decades. Still, she hesitates to reclaim a chance at love after her painful divorce and years of framing her life around her children and her work. Warren has no such reservations: he wants to leave his marriage but can't predict how his wife and daughter will react. As their affair intensifies, Sarah and Warren must confront the moral responsibilities of their love for their families and each other.



## Warm Fluffy Yeast Rolls

### Ingredients:

- 1 cup warm milk
- 2 tbsp sugar
- 2 1/4 tsp instant yeast
- 1 egg
- 3/4 cup butter
- 1 tsp salt
- 3 1/2 cups all purpose flour



### Directions:

1. Put milk and yeast in a large mixing bowl and add the next 4 ingredients. Beat with a dough hook until well blended.
2. Add the flour and mix until a soft dough forms (it should not be sticky).
3. Turn out onto a floured board and knead a few times until smooth.
4. Place in a greased bowl, cover with plastic wrap, and let rise in a warm place for approximately 45 minutes.
5. Punch down the dough and turn out onto a floured board.
6. Shape into 12 rolls and place in a greased 13x9-inch baking pan. Let rise again about 30 minutes.
7. Preheat the oven 350 degrees F. Bake for 20 minutes
8. Brush tops of rolls with butter

## 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.