



S^{tar} L^{ight} S^{tar} B^{right}

Astronomy: Starlight Hayride (All Ages) at Shawnee Mission Park
November 14-16, 6:00 PM - 8:00 PM @ Shawnee Mission Park
Enjoy a fall hayride and learn about the stars and their ancient stories. This two-hour program includes a hay wagon ride to your viewing location and back for a campfire with cider and marshmallows. Learn about the constellations of the evening and the stories that go with them. Dress for the weather. Advanced registration required. Program will proceed even with overcast skies. Every person attending must register and pay, including adults. Program fee is nonrefundable unless cancelled for severe weather. 1 - 2 hr. event - \$13 / \$14 nonresidents per person. Location is Oak Ridge at Shawnee Mission Park. Address for the hayrides is 7460 Ogg Road.

Veterans Day Celebration in ROH



When: November 11th, 2023. 4 p.m. (less than an hour)

Where: At the flag pole on Midland and Red Oak Drive

There will be a 3 gun salute (blanks), recognition of veterans in ROH, TAPS, singing and refreshments.

For more information contact Gary Turner 913-268-4513

*** in need of violin player and traffic controller**



Leftover Halloween Candy

Donate your leftover Halloween candy for our local troops.

Drop off Location: 6747 Red Oak Dr. Collection bin on the porch.

The Making of Another Major Motion Picture Masterpiece: A novel by Tom Hanks

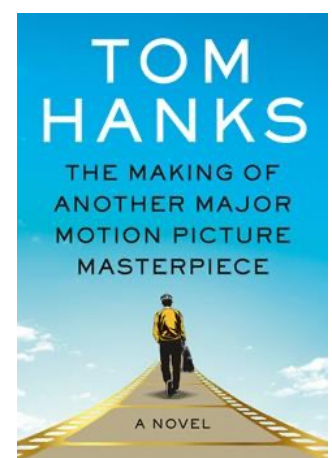
Part One of this story takes place in 1947. A troubled soldier, returning from the war, meets his talented five-year-old nephew, leaves an indelible impression, and then disappears for twenty-three years.

Cut to 1970: The nephew, now drawing underground comic books in Oakland, California, reconnects with his uncle and, remembering the comic book he saw when he was five, draws a new version with his uncle as a World War II fighting hero.

Cut to the present day: A commercially successful director discovers the 1970 comic book and decides to turn it into a contemporary superhero movie.

Cue the cast: We meet the film's extremely difficult male star, his wonderful leading lady, the eccentric writer/director, the producer, the gofer production assistant, and everyone else on both sides of the camera.

Bonus material: Interspersed throughout are three comic books that are featured in the story—all created by Tom Hanks himself—including the comic book that becomes the official tie-in to this novel's "major motion picture masterpiece."



Seasonal Shopping Event

November 16 4:00PM - 7:00PM
Location City Hall, 11110 Johnson Drive

Christkindl at Moonlight Market in downtown Shawnee at 11110 Johnson Drive is from 4 p.m. to 7 p.m. Bring your family and friends out to shop local vendors, grab a drink and a bite to eat, meet Santa and Mrs.

Claus and MUCH MORE! Mayor Michelle Distler will cap it off with the Mayor's Christmas Tree Lighting as we get downtown Shawnee shining for the holidays.



Horror High School Home of the Crushing Pythons

Come trick or treat on Halloween Night at 17700 West 66th Terrace.

Horror High School Open House will be from 6:30 to 9:00 on October 31st.

Meet one of our lovely cheerleaders who will greet you and send you on in to meet our Principal Ida B. Mean. You will see our fabulous library with Miss Creepy the Librarian and our very own library ghost. Our tour guide will escort you past 100 lighted pumpkins and then introduce you to our Homecoming Queen 2023 and the football player who gave his all for the win. The school nurse will be there followed by the music faculty and the science room with Professor Gutson Gore plus his assistant Igor. Meet our Horror High soccer coach, custodian, and view the teachers lounge with a special theremin concert and finally you will enter the room of detention for very bad boys and girls.

Warning Warning Warning

Beware of the snakes. Someone left all the cages open in the Science Department and we had a full snake escape. There is a snake wrangler who is trying to get them all captured before our open house but some are very clever about hiding.

Horror High School is very kid and adult friendly plus you will get a piece of candy!!!!
Don't let the cold keep you at home!

Clif Hall and Carla Hanson

Ever wondered what goes into running a farm and sheep dairy? Enjoy a fun and educational tour of Green Dirt Farm in Weston, MO!

Get a guided look at the farm, a glimpse inside the milking parlor and a view into the cheese kitchen. And then you'll return to the shop for a guided tasting of cheeses. Hear the story of how Green Dirt Farm turns flavorful milk into delicious award winning cheeses. And get all your questions about their practices and products answered. Bring a blanket and create your own cheese tasting picnic on the lawn. Or enjoy lunch or a snack from the [Café](#) after your tour! Visit <https://www.greendirtfarm.com> for more information.



Mestless Monday-Vegetarian White Bean Chili

Ingredients

2 tablespoons extra virgin olive oil

1 white onion - diced

1 jalapeno - seeded and finely chopped

4 cloves garlic - minced

2 teaspoons ground cumin

1 teaspoon dried oregano

¼ teaspoon salt - more to taste

⅛ teaspoon cayenne pepper

2 tablespoons cornstarch

1 4-ounce can green chiles

2 15-ounce cans pinto beans - drained and rinsed

1 15-ounce can navy beans - drained and rinsed

4 cups vegetable broth

½ cup sour cream - more for serving

Toppings - cilantro, lime, avocado, tomatoes, shredded cheese, jalapeno, onions, or tortilla chips



1. Warm the olive oil in a soup pot or Dutch oven over medium heat.
2. Add the onion and jalapeno and cook for a few minutes until tender. Stir in the garlic, cumin, oregano, salt, and cayenne pepper and cook for one more minute until fragrant. Stir the veggies in the cornstarch until coated.
3. Add the green chiles, drained and rinsed pinto and navy beans, and vegetable broth to the pot. Increase heat to bring to a boil, then reduce heat to medium-low to maintain a rapid simmer. Let the chili simmer for 15 minutes until thickened. You can use 3 cups instead of 4 cups broth and/or simmer it for longer if you want it to be thicker.
4. A few minutes before the chili is finished, prepare the sour cream. Place it in a small bowl and add a couple tablespoons of the chili broth. Mix the broth into the sour cream, adding a few more spoonfuls of broth one at a time, until the sour cream is warm. Then, stir this mixture into the chili. This prevents you from adding cold sour cream to hot chili which can cause it to get grainy or lose its creaminess.
5. Serve the chili with toppings of choice: cilantro, lime juice, tortilla chips, avocado, cheese, more sour cream, onions, jalapeno, or tomatoes. It also goes great with cornbread!

Garden by Candlelight

Kick off your holiday season with a festive family walk through the lights at the Overland Park Arboretum & Botanical Gardens! From November 24-Dec 16th take a stroll along the lit pathways to experience the magical Gnome and Fairy Villages, Marder Garden by candlelight, and the colorful Children's Garden and enjoy musical performances throughout. The gardens are bright with color - while the walkways through quiet woods are lit with candles. Trees, buildings, and bridges are all part of the show, with thousands of lights aglow. Photos with Santa are available from 5:00 to 8:30 p.m., and the trains run in the Train Garden from 5:00 to 8:45 p.m. Complimentary hot cider is available in the Children's Discovery Garden.



Folly Frolic. Saturday November 18th 8 p.m.

Take 6 will sing at the Folly in Harmony and Motion. With the popularity of televised vocal competitions such as the explosive a cappella show “The Sing Off” and the mania over singing driven comedy-dramas like “Glee” and “Smash”, Take 6 is the original torchbearer. Major public and corporate events remind everyone of this as Take 6 has triumphed among a gathering of stars including Celine Dion, Lionel Richie, Justin Timberlake, Stevie Nicks, and Ne-Yo at Walmart’s 50th Anniversary celebration; at the Songwriters Hall of Fame Awards where Take 6 captivated the SOLD-OUT audience performing with and honoring legendary singer-songwriter Ben E. King on his classic “Stand By Me” which earned a standing ovation; and as a group that knows no musical bounds, they brought the house down with their tribute to folk icon Woody Guthrie with “This Land Is Your Land.”



Moles?????

Unlike most of us, moles hate the smell of coffee. To keep them from returning to your yard, simply sprinkle your leftover coffee grounds around the mole holes in your lawn. The smell will drive the moles away.



Even after they’re gone, be sure to treat your lawn with coffee every now and then to keep moles away.

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.