



## Driveway Gathering

Let's all get together again before winter sets in and do another driveway gathering. Please talk to your surrounding neighbors and decide who will host, bring out snacks, music and chairs

When: Saturday, October 14th 6:30 p.m

Where: Any driveway in Red Oak Hills (if it rains, open the garage

Why: Chance to mingle with neighbors and get to know new neighbors



Please join us for the 4th annual Halloween Parade on **October 28th at 11:00 a.m.!**

A short parade of costumes for kids, parents, dogs, and anyone else will begin at the gatehouse entrance of Red Oak Hills, (route will end at the cul-de-sac on 69th Terrace). Spectators can set up chairs or stand and wave to kids. Be sure to grab your costumes and join us outside for a ghoulish good time.

Kids will receive candy in individual bags and there will be donuts and cider.

We need your help to make this a success! *Please drop off individually wrapped candy to 17820 W.69th by 10-25-23 and RSVP at [Red Oak Hills Halloween Parade](#)*



## Neighborhood Directories

If you have not received the new ROH directory, please contact Jay Carlson at [jay@carlsonmediagroup.com](mailto:jay@carlsonmediagroup.com)

## Holiday Treasures Craft Show

Visiting the Holiday Treasures Craft Festival is the perfect way to get lots of your holiday shopping done in one bout! Held at the Shawnee Civic Centre, there are so many vendors offering goods it's hard not to be overwhelmed but keep in mind, admission is free so you have nothing to lose by stopping by.



**When:** Saturday, October 28th

**Where:** Shawnee Civic Centre

**Organizer:** City of Shawnee Parks and Rec

## Support a Shawnee Business

District Pour House + Kitchen opened its doors this summer in downtown Shawnee at 11101 Johnson Drive. Delicious salads, comfort food and a highly recommended gumbo await you in this restored 100-yr-old bank building. Previously the Shawnee State Bank, remnants of its former occupant can be found throughout the restaurant. Can you find all the bank safe doors that remain?



### Ingredients

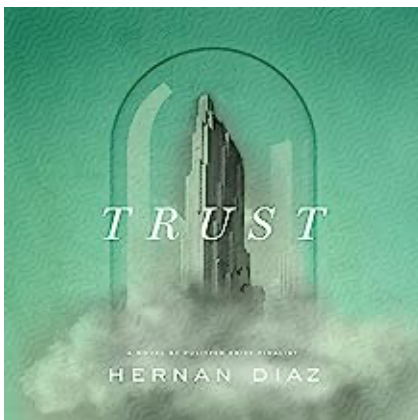
- 2 tablespoons olive oil, divided
- 1 yellow onion, thinly sliced
- 1 green bell pepper, seeded and thinly sliced into rings
- nonstick cooking spray, for greasing
- ½ cup pepperoni, sliced
- ¾ cup grated parmesan cheese
- ¾ cup shredded mozzarella cheese
- 7 slices provolone cheese
- 2 cups pizza sauce
- all-purpose flour, for dusting
- 1 lb pizza dough

### Upside Down Skillet Pizza (and only 10 minutes to prep)

1. Preheat the oven to 400°F (200°C).
2. Heat 1 tablespoon of olive oil in a 12-inch (30 cm) cast-iron skillet over medium-high heat. Once the pan is hot, add the onion and cook until softened, about 4 minutes. Remove from the pan and set aside.
3. Add the green pepper and cook until softened, about 5 minutes. Remove from the pan and set aside.
4. Turn off the heat. Grease the pan with nonstick spray.
5. Arrange the pepperoni in an even layer on the bottom of the pan. Top with the green peppers, onions, Parmesan, and mozzarella. Arrange the provolone slices over the shredded cheese in an even layer. Top with the pizza sauce and spread evenly.
6. On a lightly floured surface, roll out the pizza dough to a 12-inch (30 cm) round. Gently lay the pizza dough over the pizza sauce, making sure the dough reaches to the edges all around. Brush the dough with the remaining tablespoon of olive oil.
7. Bake for 25 minutes, until the dough is golden brown.



### Trust by Hernan Diaz



Even through the roar and effervescence of the 1920s, everyone in New York has heard of Benjamin and Helen Rask. He is a legendary Wall Street tycoon; she is the daughter of eccentric aristocrats. Together, they have risen to the very top of a world of seemingly endless wealth—all as a decade of excess and speculation draws to an end. But at what cost have they acquired their immense fortune? This is the mystery at the center of *Bonds*, a successful 1937 novel that all of New York seems to have read. Yet there are other versions of this tale of privilege and deceit.

Hernan Diaz's *TRUST* elegantly puts these competing narratives into conversation with one another—and in tension with the perspective of one woman bent on disentangling fact from fiction. The result is a novel that spans over a century and becomes more exhilarating with each new revelation.

## So Much More Than BBQ

For 40 years or more, the Zardas were known for the Shawnee-based Zarda Dairy, the largest dairy in Kansas. Starting almost immediately upon their arrival in the country, the Zardas grew the dairy from three cows in Kansas City, Mo., to a company with nearly 1,000 employees, a manufacturing plant in Shawnee, facilities in Wichita and Junction City, and stores all over the Kansas City area.

The Zarda family came from the German state of Bavaria. It was in the early 1900s, with people starving to death and conditions worsening, that the family decided to move to America. Frank and Mary Zarda had three boys, Frank, Paul and Joseph, and three girls, Mary, Anna and Pauline. Mary saved the money she got from having the children to sell butter, eggs and cheese in the nearby village of Passau, hoping to gather enough to get her family out of Germany. "She'd seen the war clouds looming again," Ben Zarda said. "... It wasn't my grandfather's plan to come over. She said 'the children and I are going to America, and it's up to you if you want to come, but regardless, the children and I are going.'"

The family had some relatives in Kansas City who helped them get to the United States in 1910, finding a house for them at 25th and Jarboe in Kansas City, Mo. The family quickly found work through the German community. Eventually bought three cows -- the first in what would soon become a booming dairy business. "A lot of people had a cow, and if they didn't, they bought (milk) from a neighbor, and this is kind of how the Zarda Dairy got started," Ben Zarda said.

Frank Zarda Sr. would take a two-wheeled cart with a barrel of milk and travel up and down the street in their Kansas City neighborhood, calling out for those who needed milk.

In the 1920s, the family moved just outside Merriam and joined St. Joseph Catholic Church. They built a cow barn, with the herd growing to 30 or 40 cows. But in 1926, the barn burnt down when the family Model T shorted out and sparked a fire. Luckily, only one cow died, but the family was without a barn.

Ben Zarda says that's when a well-known Shawnee resident came to the rescue. Remi Caenen came to the Zarda home and invited them to put the cows in his barn and use his feed and hay. The two families shared the Caenen barn for most of the winter, until the Zardas rebuilt a barn.

When Ben returned from World War II, he married his wife, Betty VanDeBerghe, and bought his Uncle Paul's stock in the business. The Zardas bought the ground along Shawnee Mission Parkway in eastern Shawnee (where Scooter's Coffee is located) and, after borrowing \$65,000, started becoming the largest dairy in the area.

In 1954, the Zardas built a processing plant. In the 1950s and 60s, the dairy began to grow, something Ben attributes to the Zardas' willingness to be innovative. The Zardas got contracts to provide milk to multiple airlines, hospitals, and hotels; they were the first dairy to process milk in tanks.

They bought up other dairies in Basehor, Lenexa, Wichita, Topeka and eventually the Fairmount Dairy, making them the largest in Kansas. And according to a survey done at the time, Zarda Dairy milk was in 60 percent of homes in the area.

In the 1970s, the Zardas began making ice cream, coming up with special flavors like peppermint stick and white chocolate chip for hotels and restaurants. Zarda banana splits, made in the Shawnee store, were nearly world famous; they were written up in the New Yorker magazine. The Zardas then added popcorn to their business and even got into the convenience store and gasoline business.

In 1987, the 78-year business came to an end when Mid-America Dairymen, Inc., purchased the business. At the time, with facilities in Wichita and Junction City, Kan., as well, between 800 and 1,000 people worked for the company.

Learn more at <https://www.findagrave.com/memorial/41849534/frank-zarda>.

(Frank's descendants would go on to open Zarda Drive-Ins and then Zarda BBQ located in Blue Springs and Lenexa.)



## About Us

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.