
RED OAK HILLS

October 2025 Newsletter



Did you know that all 4 wards in Shawnee have candidates running for city council in the General Election on November 4th?

Deadline to register to vote is October 14th.

In-person advance voting begins October 25th.

Registration deadline for mail-in ballots is October 28th.

To register to vote, change party affiliation, locate your ward and precinct, voting locations, and candidate information, go to jocoelection.org.

Broken Arrow Elementary School Craft Fair

Come shop and support local small businesses and students at Broken Arrow's Annual Craft Fair on October 25 from 9:00 -3:00. There will be a variety of vendors along with raffle baskets and lunch. All proceeds from the raffle baskets and lunch will benefit the school, staff and students. Located at 5901 Alden St in Shawnee.



**HALLOWEEN
PARADE**

SATURDAY, OCTOBER 25TH

11:00 AM

MEET AT RED OAK HILLS MAIN ENTRANCE



Candy donations needed! Drop off at
6805 Red Oak Drive by October 19th

Holiday Treasures Craft Festival

Beat the crowds this holiday season and pick up some unique, hand-crafted holiday gifts while you are at it! The Holiday Treasures Craft Festival is on Saturday, October 25th, 2025 from 9:00 a.m. until 4:00 p.m. at the Shawnee Civic Centre 13817 Johnson Drive. Admission is free, you have nothing to lose and the perfect holiday gift to gain!

Kansas Inventor Builds Car

I ran across this article from 2020 and wondered how many tinkerers we have in ROH. If you have an invention, let us know!

While idling at home during quarantine, one man put his brain to work.

Johnson County inventor, Tom Trompeter, didn't allow coronavirus to steal his creativity. When Trompeter, a retired engineer, takes you for a spin, he does it in a car he built from the wheels up — from scratch.

When the COVID-19 pandemic pumped the brakes on many industries, Trompeter went to work building a car out of random items, some of which came from yard sales.

Trompeter's "Model T" uses pieces of bicycles, metal shelving, a shower door, and a broomstick among others to form a car with an old-timer feel to it.

"I've always built things. I've always been that way, even when I was a kid," Trompeter said Friday.

The car uses two electric motors, and it even has a backup camera system.

Trompeter said he finished the multi-year project last week, most of which involved work done in his basement. Trompeter said he used downtime during the pandemic to make his creation hum. The car tops out around 25 mph.

"You always want to find something to do. This really worked out great for me," Trompeter said.

Francisco Litardo, Trompeter's neighbor, said this would-be Elon Musk is genius. Litardo laughed that he wants to take the car for a special spin of his own.

"This is a fun thing to have in our neighborhood. When my wife and I want to go on a date, I'm going to ask if I can use it," Litardo giggled.

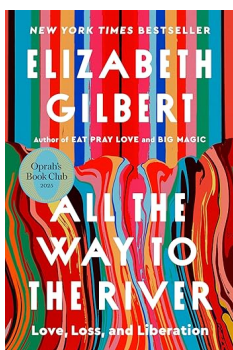
"I've always said, 'I could use that for this. That would work really good,'" Trompeter said. "A lot of people throw things away. Sometimes, I look at things and say, 'I don't want to throw that away. I might need that.'"

When all the pieces come together, his car makes his neighbor's wheels start turning.

Trompeter said this two-door version might eventually lead to a sedan style of his car.

Neighbors are hopeful his car will appear in an upcoming Independence Day parade. But Trompeter said his car isn't licensed, and it isn't street legal, so he uses it only for short rides around his home.

Video and more information at <https://fox4kc.com/news/overland-park-inventor-builds-his-own-car-from-random-items-during-pandemic/>



Book Spotlight: *All the Way to the River* by Elizabeth Gilbert

Elizabeth Gilbert's newest memoir is a deeply personal exploration of love, grief, and the search for freedom. With her trademark honesty and lyrical voice, she takes readers on an emotional journey that is at once raw and illuminating. Rather than offering tidy answers, Gilbert opens space to reflect on how we navigate our deepest relationships, our losses, and the parts of ourselves we most often hide. *All the Way to the River* is not just a story—it's an invitation to walk beside the author as she wrestles with life's hardest questions and discovers what it means to live with courage and truth.

Enchanted Forest

Thursday, October 30, 2025 |
04:00 PM to 08:00 PM

For one magical night a year, Sar-Ko-Par Trails Park is transformed into the Enchanted Forest, where there is something to delight even the smallest Halloween revelers. Hop on a hayride, decorate a pumpkin, and stroll around Rose's Pond for activities including a puppet show, music, fire show and more.

Enchanted Forest is primarily an entertainment event — not a trick-or-treating event. However, there will be a limited supply of candy at sponsor booths, thanks to their generosity.

Costumes are optional.
Visit <https://www.lenexa.com/City-Calendar/Annual-Events/Enchanted-Forest> for more information.



Joanna Gaines Lemon Pie

Ingredients:

- Vegetable oil spray
- 1 1/2 cups crushed graham crackers (from about 27 squares)
- 1/3 cup sugar
- 6 tablespoons salted butter, melted
- 3 cups sweetened condensed milk
- 3 egg yolks
- 2/3 cup fresh lemon juice (from 3 to 4 lemons)
- Pinch of sea salt



Whipped cream topping

- 1 cup heavy cream
- 2 tablespoons sugar
- 1 teaspoon pure vanilla extract

Garnish:

- Lemon slices
- Grated lemon zest
- Mint sprigs

Directions

- Preheat the oven to 350°F. Lightly spray a 9-inch pie plate with vegetable oil.
- In a large bowl, combine the crushed graham crackers and 1/3 cup of the sugar and stir to blend. Stir in the melted butter until well blended. Press the cracker mixture onto the bottom and up the sides of the prepared pie plate. Bake until firm, about 8 minutes.
- Meanwhile, in a stand mixer fitted with the paddle attachment (or in a large bowl with a handheld electric mixer), beat the condensed milk, egg yolks, lemon juice, and salt on medium speed for 4 minutes.
- Pour the mixture into the baked pie crust. Return to the oven and bake until the center is set when the pan is gently nudged, about 10 minutes.
- Cool the pie on a rack for 30 minutes. Place in the refrigerator until set, at least 1 hour and up to 3 days.
- Just before serving, make the whipped cream topping: In a medium bowl, with a handheld electric mixer, beat the cream, sugar, and vanilla on high speed until fluffy and the cream holds a soft peak when you pull the beater out of the bowl.
- Spread the cream on the cooled pie. Garnish with fresh lemon slices, a sprinkle of lemon zest, and mint sprigs.

FAQs About Yard Waste

Fall is here, and that means leaves, leaves, and more leaves! Check out the 'Did You Know?' below to learn how to properly dispose of yard waste.

Q: What are the yard waste collection requirements?

A: Yard waste should be placed in biodegradable paper bags and tree trimmings less than 2 inches in diameter should be bundled in maximum four-foot lengths with the bundles weighing not more than 50 pounds. Please note that the City prohibits anyone from depositing yard waste, including grass clippings discharged by lawn mowers, into the street, curb and gutter, or into storm water drain inlets or channels.

Yard waste is collected weekly during the months of March through December. To see other frequently asked questions regarding trash, recycling, and yard waste collection visit the [Red Oak Hills website](#).

Have additional questions? Contact info for the Red Oak Hill's HOA Board can be found [here](#).

From the Board



KC Symphony

AARON COPLAND
Appalachian Spring (complete ballet)
MAURICE RAVEL Daphnis et Chloé (complete ballet)



Music Director Matthias Pintscher invites you to this must-see opening weekend from Friday, October 10 to Sunday, October 12 featuring two spellbinding ballets performed in their entirety. Appalachian Spring, a shining example of Aaron Copland's American sound, features the iconic melody "Simple Gifts." French composer Maurice Ravel composed his ballet Daphnis et Chloé several decades earlier; his passionate melodies and lush orchestration paint a musical portrait of a dreamlike world filled with love and adventure. Visit <https://tickets.kcsymphony.org/appalachian-spring> for more information.



Abelardo's Mexican Fresh

5650 Hedge Ln Terrace, Shawnee, KS 66226

The motto here is Made Fresh Daily. At Abelardo's, their journey has always been rooted in the vibrant flavors and traditions of Mexican culture. Since 2002, they have proudly brought these heritage dishes from their hometown in Omaha, Nebraska, to over 50 regional locations — taste la cultura wherever you are!

They bring the taste of Mexico to your taste buds with a menu filled with authentic, fresh Mexican dishes, made fast and served with care. Start your day with an all-day breakfast or explore their other traditional Mexican-style bites. They serve burritos, quesadillas, taco, rice bowls and so much more,

Specials include Taco Tuesdays and a children's menu.

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.