

# Red Oak Hills

## Newsletter



Did you know September is Hispanic Heritage month?

Here are ways to celebrate with your family

1. Explore the art of Salvador Dali, Frida Kahlo or Pablo Picasso
2. Find new recipe and try
3. Find/Read book by Hispanic author
4. Learn one fact about Hispanic people (here is one: the Hispanic community comprises Mexico, Cuba, Puerto Rico, Salvador, Dominican Republic, Guatemala and Columbia)

**PARTY TIME**-In the driveway 🎉👯

*One Year Ago This Month-ROH had its first driveway parties...and by popular demand; we are doing it again.*

*On September 18th pull out your grills, fish fryers and best recipes to the driveway. All near and far neighbors are invited to stop by for a bite and chat (perhaps groups will choose to work together for blocks ). No matter how you do it, have fun with your neighbors.*

*Mark your calendars:*

*September 18th 6 pm-9pm Hopefully Mother Nature will give us a cool it rains, lets use garage.*



### Question for the ROH Board

While walking around the neighborhood and taking different walks to break up my daily routine, I've noticed a considerable amount of trash cans stored on the side of homes . Can you share with ROH Association members trash can guidelines and how they are enforced by ROH board? Is this too a rule that's not enforced or enforceable as described in last months Newsletter? Thank you. \*Answer to be published in October newsletter.

# Speaking of the Board



*Standing left to right:* Gary Turner, Ben Sunds, Troy Wycoff, Ron White  
*Seated left to right:* Jay Carlson, Carol Collyard, Janae Schwieterman, Roger Bellas

\*\* missing from photo\_Niels Benburg, Nick Geib and Mark Jeffers

## Meet the ROH HOA board

Here are the board volunteers and a fun fact about each of them. This group meets monthly to discuss how to keep ROH beautiful and our home values going UP.

Janae Schwieterman (resident since 2016) Fun fact: "My husband and I used some of our honeymoon money to buy 2 very overpriced standing room only tickets to game 7 of the 2014 World Series. Even though the Royals lost, the experience was worth every penny."

Ben Sunds (resident since 2018) Fun fact: "I had the opportunity to work in 26 different countries during a 32 year career in the military (Army). We also volunteer still to be a sponsor family for a foreign officer for a year at a time while they are attending the US Army's Command and General Staff College up the road at Ft. Leavenworth. The country of origin changes from year to year."

Carol Collyard (resident since 1995 ) Fun fact: "In my YOUNGER DAYS (late 20's early 30's) I coached girls volleyball, basketball and track as a volunteer at a local Catholic grade school. I even got a special license to drive the school bus to take them to games. Loved it and cherish the memories and kids!"

Gary Turner (resident since 1989) Fun fact: "In one year i went from a flip phone to an iPhone and from a Rolex to an Apple Watch. Ask me anything about technology (and I will ask Siri)"

Roger Bellas (resident since 1984) Fun fact: "I have hiked through the Grand Canyon five times. Twice with my Boy Scout Troop, twice with my wife Sharon and once with my daughter Emily's family."

Ron White (resident since 2014) Fun fact: "I play bass and I used to be in a band called The Revolting Developments."

Niels Benburg (resident since 1954) Fun fact: "Parents purchased a farm in 1954, that farm is now ROH."

Nick Geib (resident since 2017) Fun fact: "Thanks to my family, I have a good start to a private zoo, living now with fish, a dog, a bunny, a hamster, and a lizard. "

Jay Carlson (resident since 1989) Fun fact: " Growing up I showed both Cattle and rabbits in 4-H. My biggest success was a Best In Show at the Illinois Rabbit Breeders show!"

Troy Wycoff (resident 2011) Fun fact: "I teach "The Mark of the Beast" technology class at Crest Bible Church. The course covers 5G, satellite, and the banking system including cryptocurrency."

Mark Jeffers (resident since 2013) Fun fact: "When I was a baby, I learned how to walk before I learned how to crawl and before I learned how to walk I scooted on my rear end, thus earning the nickname "Scooter"."

[Support a local business](#)

## BIG BAM's

Next time you are craving a burger, give Big Bam's a try in Shawnee. Open since 2006, Big Bam's has quite the local following. Customers rave about the pork tenderloin and onion rings. Each burger is made with fresh chuck ground daily. Try the Bravo Bacon or Ladder 49 burger. This unassuming fast food spot is located at 5930 Nieman Rd.

# The David Family

We are Rod and Wendy David (and Kit). Our son and daughter flew the nest, and then so did we after 27 years in Leawood. Following another 4 years of apartment-dwelling just blocks away in Lenexa, we make our Red Oak Hills arrival.

Wendy is a figure skating coach, and Rod is involved in trading stock and futures markets. Kit, an Aussie, often surveys her new kingdom from her deck perch when not taking Wendy on yet another long walk.



Moving here was serendipitous, having fallen in love with this house and Red Oak Hills almost a year earlier. We had already regularly enjoyed Shawnee Mission Park's biking, kayaking and dog park, and we appreciate the neighborhood's hilly and terrain. High hopes for our new home were quickly exceeded by meeting so many wonderful neighbors, and we look forward to meeting many more.

***\*\*Correction to August newsletter-the Turners have lived in ROH 32 years not 52***

## Sticky Grilled Chicken

### Ingredients:

1 1/2 lbs Boneless chicken thighs

### Marinade:

1/2 cup ketchup

1/3 cup brown sugar

1/4 cup soy sauce

2 tbsp apple cider vinegar

2 tbs olive oil

4 tsp Worcestershire sauce

4 garlic cloves

Handful of cilantro-chopped fine

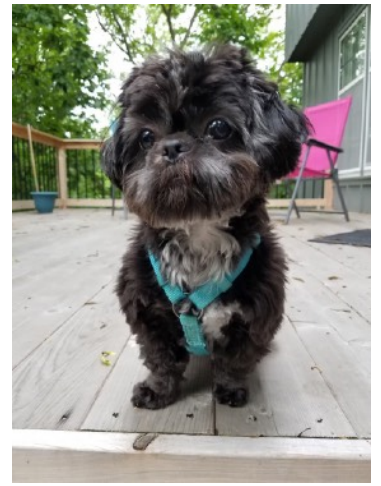
2-3 Tbsp extra virgin olive oil



1. Mix all ingredients for marinade in bowl. (Save 1/2 cup for basting)
2. Add Chicken to marinade, turning to coat. Minimum marinade time 3 hours.
3. On medium heat grill, add chicken turning about every 4 minutes and basting with marinade that was set aside. When chicken is almost done, brush on bbq sauce of choice.
4. Move to area of grill with no heat to let chicken rest before serving.

## All about the dogs....meet Arya

Meet Arya! Arya is a five year old shih tzu puppy. Arya loves to play outside with her frisbee or soccer ball. Arya is a wonderful big sister to her two human siblings. She loves to give them snuggles and receive lots of treats during meal times. Arya is also okay with you stopping along walks to say hi to her parents, Megan and Justin Sheets.



## A Diner with a



A Valentine Diner was a prefabricated small diner produced in Wichita, Kansas after the Great Depression. Created by Arthur Valentine, who had experience operating lunchrooms, these eating places fit on a flatbed and were constructed as eight-to-ten-seat diners that one or two people could operate. Inside, stools were placed around a counter, which kept the customer out of the work area. In an industry where nearly all major diner manufacturers were on the East Coast, the Kansas creation managed to ship its little pre-fabs all across the country. Valentines could be found along major highways to attract travelers, in industrial

areas to attract workers, and in small towns where they might be one of the only (if not the only) restaurants available.

Although the initial investment may have given pause to some new owners, Valentine enacted a system that made it easy for them to pay off the purchase price. Many diners were equipped with small wall safes located just inside the door. Operators placed a percentage of each day's profits in the wall safe, and a Valentine representative made regular rounds to remove the payments. Failure to make the payment brought the threat of, quite literally, removing the building.

Each diner built by Valentine had affixed to one wall a small metal plate proclaiming it an official Valentine diner.

The term diner is said to derive from "dining car," and in concept it was meant to offer the type of service that came from the old restaurants on wheels. Among purists, a diner can mean only one thing: a manufactured building with a long counter and a few booths that is transported to its site of operation.

Straight from another age in America, visit one of the Valentine Diners in operation such as Broadway Diner in Columbia, MO, Mugs Up Root Beer in Independence, MO, Grinder Man in Wichita, KS and Hayes Hamburgers & Chili in KCMO.

Visit <https://www.kshs.org/kansapedia/valentine-diners/18731> for more information.

## About Us

Jana Bonham, Jessica Horine, Chasity Mwangi and I (Annisia Freeman) are putting together this monthly newsletter for our Red Oak Hills community members. Why? We love our community to be published 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.