

September

RED OAK HILLS Newsletter

Join your Red Oak Hills neighbors for the annual Picnic in the Park on Sunday, September 25th from 5-8. Food catered by Yardhogs along with fun activities for all! Yard games, Shawnee Firetruck (5:15-6:00), bounce house (5:00-7:00), face painting (5:00-7:00) and balloon artist (5:00-6:00)!

If your last name begins with A-M , feel free to bring a dessert.

If your last name begins with N-Z, feel free to bring an appetizer

Please RSVP so we have enough food for all! **See what to bring on evite (see link below) to share your yard games for this event!



RSVP by EVITE [Red Oak Hills Picnic](#) (click link) or call/text/email Carol at 913-238-0209 CaroleC@reecenichols.com

Things To Do.....

Up, Up and (not far) Away

The Garmin KC Air Show has officially started the countdown to the 2022 show featuring the U.S. Air Force Thunderbirds for the U.S. Air Force's 75th anniversary.



KC's biggest end-of-summer party is scheduled for September 3-4, 2022 at New Century AirCenter. The region's premier air show experience will again feature a world-class group of performers. Visit <https://kcairshow.org/> for more information.

Friends of Shawnee Town Arts & Crafts Fair & Fall Festival

Each Fall, the Friends of Shawnee Town host their annual Craft and Fall Festival on the Shawnee Town grounds. There are dozens of vendors who can offer great items to spruce up the house, serve as a great gift, or even get your earliest of early Christmas shopping done. PLUS, there are free activities to entertain the kiddos.

When: Saturday, September 17th @ 9:00 A.M.

Where: Shawnee Town 1929 **Tickets:** \$1 per person



Inside an Airplane Boneyard

Two of the nation's four major aircraft salvage yards are within an hour of Kansas City: Dodson in Rantoul, KS and Unusual Attitudes LLC (formerly White Industries) in Bates City, MO. The airplane parts business is just about as niche as it gets – management must know detailed histories of all the parts as well as the newest Federal Aviation Administration rules. Visit www.whiteindustries.com to view additional photos and information about this 178-acre business that houses over 2000 aircraft. Google Map both businesses for aerial views of the salvage yards.



Excerpt from [Secret Kansas City: A Guide to the Weird, Wonderful, and Obscure](#) by Anne Kniggendorf

Thirteen Lives on Amazon Prime

Rave reviews for *Thirteen Lives* which recounts the incredible true story of the tremendous global effort to rescue a Thai soccer team who become trapped in the Tham Luang cave during an unexpected rainstorm. Faced with insurmountable odds, a team of the world's most skilled and experienced divers -- uniquely able to navigate the maze of flooded, narrow cave tunnels -- join with Thai forces and more than 10,000 volunteers to attempt a harrowing rescue of the twelve boys and their coach. With impossibly high stakes and the entire world watching, the group embarks on their most challenging dive yet, showcasing the limitlessness of the human spirit in the process.



Lemons on Friday: Trusting God Through My Greatest Heartbreak by Mattie Jackson Selecman

After being married for less than a year, country music legend Alan Jackson's daughter Mattie was faced with navigating a future that didn't include her young husband and their lifelong plans. Ben Selecman passed away twelve days after a traumatic brain injury—and three weeks before celebrating his first anniversary with his wife. Twenty-eight-year-old Mattie had to find a way to move forward and reconcile herself with a good God, even when He did not give her the healing miracle she prayed for. In *Lemons on Friday*, readers walk with Mattie Jackson Selecman during the first years of grief following Ben's tragic death as she grapples with her loss and leans on a steadfast God. Based on Selecman's journal writings, *Lemons on Friday* will speak to all readers who must carry on without their loved ones and take a hard look at faith when their lives have not gone as planned. This book offers insight and peace for anyone grieving, but especially for young people experiencing loss and facing a future that feels full of question marks.



Meet the Willich Family

Mike and Cindy Willich migrated to Kansas City from Salina in 2021 and moved to Red Oak Hills on Vahalla Drive in March of 2022. Mike and Cindy have been married for 32 years and have two grown sons. Mike is the Director of Network Engagement with Unconventional Business Network and is a highly accomplished leader and visionary with 20-plus years of experience in church leadership and business development. Mike was a pastor for 29 years in 4 different churches before moving to Shawnee and working with Unconventional Business Network in January 2021. Mike has extensive experience with building churches, business development, and growing the faith at work and in the community. Cindy has been in nursing and sonography for 25-plus years. She spent several years as a crisis pregnancy center director in Wichita, Kansas, and an ultrasound/sonography technician trainer for the last 3 years before moving to Kansas City. Cindy currently works at Advice and Aid in Overland Park as their Sonographer and Ultrasound Technician. In their free time, Mike enjoys playing golf, riding motorcycles, cheering on the Chiefs, the Royals and Kansas State University. Cindy enjoys going on motorcycle rides with Mike, cheering on the same sports teams and painting.



Ground Turkey Peppers

- 6 large bell peppers, any color
- 2 cups wild rice, cooked
- 1 lb. 93% Lean ground turkey *
- 2 cloves garlic, minced
- 1 small onion, diced
- 1 16 oz. jar crushed tomatoes
- 1 teaspoon Italian seasoning
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1 1/2 cups sharp cheddar cheese, shredded
- 1 tablespoon olive oil

*modify with your specific dietary needs, feel free to add vegetable



Instructions

- Preheat oven to 350 degrees. Prepare your rice and set aside. You will need two cups of cooked rice.
- Cut off the tops of the peppers remove the seeds, trim the bottoms to help them sit flat in the skillet and rinse thoroughly. In a large pan, boil the peppers for 5 minutes, remove from water and turn upside down onto a paper towel to dry.
- In a large skillet, add the olive oil, garlic and onion, saute until tender. Add the turkey and brown until thoroughly cooked.
- Add the crushed tomatoes, rice, Italian seasoning, salt, pepper and 1/2 cup of the shredded cheese and stir until blended.
- Fill the peppers evenly with the mixture, place in a lightly greased 10 inch cast iron skillet, or baking dish of your choice. Bake uncovered for 25 to 30 minutes. Remove and add the remaining cheese to the top of peppers and bake for an additional 5 minutes or until the cheese is melted.

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.