



NEWSLETTER

P.O. Box 14042, Lenexa, KS 66285 • WWW.POFHOA.COM

Nov. 2014 -- Dec. 2014

FISCAL YEAR 2014 POFHOA BOARD OF DIRECTORS

President:

Jeff Andra.....913-915-8467

Director at Large/VP:

Volunteer needed

Treasurer:

Joel Walk.....913-709-6438

Secretary:

Dixie Buss913-888-4458

Director Area 1:

Crystal Smith.....913-207-4204

Director Area 2:

Karen Martellaro.....913-492-4311

Director Area 3:

Tom Stephens913-492-3216

Director Area 4:

Bruce Alquist913-599-1543

Director Area 5:

Nat Cassingham913-492-4247

Director Area 6:

Larry Kampschroeder913-486-6606

*If you have any questions or require assistance regarding community issues please contact your Area Director so that it can be brought to the Board's attention.

POF EVENTS

Christmas Lighting Contest

The Annual POFHOA Christmas Lighting Contest is approaching. If you would like to participate, have your lights on December 14th by 7:00 p.m. The POF Board will tour the neighborhood and each will vote for their top three choices. Five points are awarded for 1st choice, 3 points for 2nd choice, and 1 point for 3rd choice. The home with the most points will get first prize with the next highest receiving second and third prizes respectively. Last year's winners and Board members are excluded from winning.

The prize amounts will be given as gift cards for Home Depot. With the residents' permission, a 1st, 2nd, or 3rd place sign will be posted in their front yard. We look forward to seeing our neighborhood lit up!

Coffee Club

Every Tuesday morning at 9:00 a.m. residents gather at an area home or local restaurant to enjoy a cup of coffee and good conversation. For more information or the upcoming location, please contact Laura Kampschroeder at 888-6606.

Game Day

Several ladies have expressed an interest in having a time to gather to play games during the week in the afternoon. If you are interested, call Pam Sweeney at 541-8016.

Yearly Statements

The Post Oak Farm Board of Directors will be sending out the yearly statements at the end of January.

The increase in the annual dues was put to a vote at the annual meeting in October and approved by the attendees to change from \$242 to \$254 for the 2014-15 business year. If there are any questions, your Area Director will be happy to assist you.

WELCOME TO THE NEIGHBORHOOD!

Nicholas & Emily Seaton
7924 Haskins St

Derek, Izabela, Natalie
& Matthew Kucharczyk
8001 Noland Rd

Chris, Teresa, Caroline, Teenie
& Will Goode
13407 W. 82nd St

Jon, Laure, Lola & Jameson Long
8202 Noland Rd.

MEET THE NEW POFHOA PRESIDENT



My name is Jeff Andra and I moved into the neighborhood in 1980 at the age of 5. I attended Mill Creek elementary, then Trailridge Middle School, and finally SMNW High School before heading off to the University of Oklahoma in 1994 and then pursuing professional baseball dreams. I returned to Post Oak Farm in 2006 as the baseball career came to an end. I am currently a Financial Advisor with Edward Jones Investments.

My wife Jennie joined me in the neighborhood and we got married in 2009. Our daughter Alexis 'Lexi' came along in 2011 and we are expecting another girl in March.

I look forward to being President of POF for the next year.

ANNUAL MEETING HIGHLIGHTS

The POFHOA annual meeting was held on Monday, Oct. 13th at the Lenexa Public Library. 22 residents, the Board and Officers braved the rain and wind to discuss a recap of 2014 events and discuss ideas for 2015.

The meeting was called to order by President Eric Smith. The minutes of the 2013 annual meeting were read by Secretary Dixie Buss and accepted. The proposed 2015 budget was presented by Treasurer Joel Walk and approved by residents in attendance.

The budget is based on an increase in the dues from \$242-\$254 per house. The contingency fund will continue to build. The purpose of this fund is to support future repairs and maintenance to the pool. The Board's intent is to avoid any future special homeowners assessments by growing and maintaining this contingency fund.

For more detailed information on the budget and minutes please visit the website www.POFHOA.com as these are both posted in their entirety.

VOLUNTEER NEEDED: DIRECTOR AT LARGE

The position of Director at Large/VP is currently still available for 2015. This individual will work with the current President, Jeff Andra, and the Board and transition into the role of President in 2016. This is a vital role to making sure we continue to be governed by the residents of our own community and keeping annual dues down. If the position is not filled by the end of fiscal year, as per the by-laws of POFHOA a management company will need to be hired. This will be very costly. If you are interested in volunteering or know someone within Post Oak who may want to assist, please contact Jeff Andra at 913-915-8467.

THANK YOU

A big "thank you" goes out to Nik Johnsson. Nik has volunteered to fill the big shoes of Vic Vann in the role of pool committee chair. Karen Martellaro has also stepped up and is taking over for Brad Wilson as Area 2 director. All other officers and area directors are staying the same. Thanks again to Joel Walk, Dixie Buss, Crystal Smith, Tom Stephens, Bruce Alquist, Nat Cussingham and Larry Kampschroeder for agreeing to keep up their great work into 2015!

POFHOA WEB SITE AND DIRECTORY

Our Web site is updated regularly and is a great source of information. Check it out at www.pofhoa.com. Area Directors (AD) are gathering information so we can produce our annual directory. Please let your AD know if you have any changes so Laura Kampschroeder can keep our information current.

HAPPY HOLIDAYS!



GEAR UP FOR BOWL SEASON!

Chicken Buffalo Dip Recipe

Ingredients

- 2 (10 ounce) cans chunk chicken, drained
- 2 (8 ounce) packages cream cheese, softened
- 1 cup Ranch (or Blue Cheese) dressing
- 3/4 cup pepper sauce (such as Frank's Red Hot®)
- 1 1/2 cups shredded Cheddar cheese
- 1 bunch celery, cleaned and cut into 4 inch pieces
- 1 (8 ounce) box crackers

Heat chicken and hot sauce in a skillet over medium heat, until heated through. Stir in cream cheese and ranch dressing. Cook, stirring until well blended and warm. Mix in half of the shredded cheese, and transfer the mixture to a slow cooker. Sprinkle the remaining cheese over the top, cover, and cook on Low setting until hot and bubbly. Serve with celery sticks and crackers.

Makes 5 cups

Honey-Garlic Chicken Wings

Ingredients

- 2 1/2 pounds chicken wings, trimmed and separated
- 1/3 cup soy sauce
- 3 -5 Tbsp mild honey, to taste
- 3/4 cup water
- 4 large garlic cloves
- 2 tsp. fresh or dried ginger

Put wings in a rectangular baking pan and cook in the oven at 350 degrees until nicely browned and getting crisp. Mix soy sauce, honey, water, garlic and ginger together in a small bowl and pour over hot wings. Cook until wings are well coated with the sauce.

For a thicker sauce, use less water & more honey.

Are you a business owner or professional in the area that would get the word out about your products and services?

Advertising opportunities are available in the Post Oak newsletter. This newsletter is hand-delivered to 215 homes in Post Oak. Rates are very affordable. Please contact Jeff Andra at 913-915-8467 for more information,