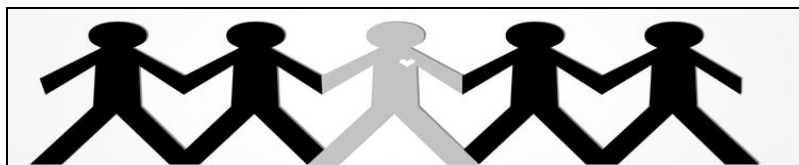


# EVANSTON PLACE

## News & Notes

Volume 4 - Number 4  
April 2013



*A Community of Caring Neighbors Working Together*

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### Notes from the President

Bill Garnos, councilman shared some of the exciting plans in the works for Gladstone at last month's meeting. The development of Linden Square continues this summer. The grand opening of Linden Square was earlier this month, with free live music at the amphitheater (see below for

schedule). The construction of an apartment complex, west of Linden Square, is

underway and expected to take a year to complete. The Heights will be a 222 unit complex that will include town homes, studio and 1-2 bedroom

apartments. The complex is expected to bring in 300 plus residents to

Gladstone. Jeff Senne, President



### ELECTION TIME

Our board elections are this month. We hope to find enough people to fill every position on the board. Board meetings are held the second Tuesdays of every month and Neighborhood meetings are on the fourth Tuesday. The meeting last 1-1 ½ hours. While, board members are not required to attend all meeting, participation is preferred. The following are positions available on Evanston's Place Board:

- President
- Vice President
- Secretary
- Treasure
- Newsletter
- 6-Board of Directors



If the meeting times conflict with your schedule but would still like to get involved we would love to have you aboard. There are many behind the scene activities where we could use your expertise: event planning, newsletter delivery, and Website designer to name a few.

### Please join us

*For the next Evanston  
Neighborhood Meeting  
April 23<sup>rd</sup>, 2013 at 7 pm  
First Bank of Missouri  
5959 NE Antioch Road*

### Board Meeting

Will be held at Mid Continent Library,  
Antioch Branch  
May 14<sup>th</sup> at 6:30pm

### Contact Information

Jeff Senne  
Evanston Neighborhood President  
816-452-7587

Ideas or suggestions for the  
newsletter please contact  
Jody Stallings

816-304-9775 or  
[gilbertandjody@hotmail.com](mailto:gilbertandjody@hotmail.com)



## You're invited

Northaven 2 Neighborhood  
Taco Bar Fund Raiser

\$5 donation includes Tacos, Dessert & Drink



Thursday, April 25th  
6:00 to 7:00pm  
(NH2 Neighborhood Meeting to follow)



Fairview Christian Church  
1800 NE 65th St., Gladstone

**Everyone Welcome!**

**Come and meet new neighbors!**

## Take the Gladstone aging survey

Spend a minute or two and take the Aging Survey on the City of Gladstone website. Your feedback will help the City of Gladstone and Northland Neighborhoods to better understand our community and the views and needs of Gladstone senior citizens. The results of this survey are strictly anonymous and confidential, and will be used to form one part of a long term Neighborhood Strategic Plan for the city of Gladstone.

If you have any questions, comments, or concerns, please contact either: Mallory Jones (NNI) at [msjn74@umkc.edu](mailto:msjn74@umkc.edu) or Richard King (Gladstone) at [RichardK@gladstone.mo.us](mailto:RichardK@gladstone.mo.us)  
<http://nni.org/gladstone-aging-survey.html>.

### And I quote...

"I may not have gone where I intended to go, but I think I have ended up where I needed to be."

— Douglas Adams

"Who are you to judge the life I live?  
I know I'm not perfect  
-and I don't live to be-  
but before you start pointing fingers...  
make sure your hands are clean!"

— Bob Marley



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### April

19<sup>th</sup> Grand Marquis-Swinging Jazz and Blues  
20<sup>th</sup> High Vibe-Melodies & Lush Orchestra Sound  
County Rodeo Weekend\*  
26<sup>th</sup> Hazzard County-Dynamite Country Music  
27<sup>th</sup> Rivertown-High Energy Country Pop  
\*Special Event-Car Show-Featuring a variety of sport cars and trucks

### May

3<sup>rd</sup> The Transients-Live Cover Band  
4<sup>th</sup> Landslide-Fleetwood Mac Tribute  
Killer Queen-Queen Tribute  
Special Attraction-Funnel Cake Food Truck

10<sup>th</sup> River Rock-Country Music  
11<sup>th</sup> Vantage Point-Variety Rock Band

17<sup>th</sup> Oasis-Motown Major Hits  
18<sup>th</sup> Colossal Strings  
19<sup>th</sup> Rockin Rob Duo-For kids 2-10 years  
Special Attractions-Roving artist & creative arts academy

### Summer Get Away Weekend

24<sup>th</sup> Midnite Review-Variety Hits From 50's-90's  
25<sup>th</sup> Norman Reily Steel Drum  
31<sup>st</sup> Friends and Family Band-Dance Songs

### Concert Times

Thursday 6:30pm-8:30pm  
Friday 6:00pm-9:00pm  
Saturdays 6:00pm-9:00pm  
Sundays 3:00pm-5:00pm  
Inclement weather line 816-437-2489 #4  
Concessions will be available during concerts

Lawn seating  
Bring blanket/chair

## Mark Your Calendar

**Recycling Extravaganza in Parkville** On Saturday, April 20, there is free recycle. The event will be located at 6304 NW Riverpark Drive from 9:00 a.m. to 1:00 p.m. For more information visit <http://www.gladstone.mo.us/documents/news/2013/recycling.pdf>.



**Dispose of bulky items** April 26, 27, 28 at Happy Rock Park Don't forget your opportunity to dispose of trash, debris (no yard waste) and bulky items on April 26, 27, and 28 at Happy Rock Park. You may contact Kaye Noland at 816-459-9995 (leave a message if no answer) to arrange for assistance with moving bulky items if you are physically unable to do so. If you have hazardous waste (chemicals, oil, paint) to dispose of you may call the Household Hazardous Waste Center, 4707 Deramus Avenue, Kansas City, MO at 816-784-2080. The Center is open Thursday and Friday from 9:00 a.m. to 6:00 p.m. and Saturday 9:00 a.m. to 4:00 p.m. No appointment is necessary. FREE

**Annual Spring Beautification Event-Bulky Items** April 26, 27, 28; Happy Rock West Park on Old Antioch Road

This Annual drop off of any unwanted items is the most popular of all Gladstone programs. Bring any of your unwanted bulky items, including old lawn equipment, water heaters, furniture, etc. (Tires and appliances with freon will incur a disposal fee.) Proof of Gladstone residency is required (Gladstone water bill or other item). 8am-5pm FREE



**Plant Exchange** Oak Grove Park April 27; 8:30am-10am FREE

**Northaven Hills Garage Sale** May 16, 17, 18 at 6740 North Euclid



**Annual Spring Yard Clean-Up** May 3, 4, 5 Public Works north of Happy Rock Park; 8am-5pm No plastic bags FREE

**Gladstone Neighborhood Gala** May 4 Oak Grove Park - large shelter house; 11am-3pm The Eleven organized neighborhoods will meet at Oak Grove Park for a spring picnic and fun time. There will be activities for all ages, fire trucks, police cars, ambulances, hot dogs, clowns and more!

**Annual Linden Neighborhood Garage Sale** May 17, 18; 8am-5pm

**Breakfast Enchiladas with Ham and Peppers**

**Prep time 15 mins-Cook time 45 min-Serving 6**

Created By: Joanne and Adam Gallagher

**Why we love this recipe.** You can prepare these enchiladas the night before, refrigerate overnight then bake in the morning. These are perfect for brunch or entertaining in the morning.

**What you need to know.** We kept the recipe below quite simple with ham, cheese and peppers, but feel free to add your favorite ingredients. Cooked bacon or sausage would be great as well as other vegetables like mushrooms.

### Ingredients

- 2 cups (151 grams) diced cooked ham
- 1 bell pepper, diced
- 8 green onions, finely sliced
- 2 cups (227 grams or 8 ounces) shredded cheddar cheese

- 10 eight-inch flour tortillas
- 6 eggs
- 2 cups (473 ml) half-and-half
- 1 tablespoon all-purpose flour
- 1/2 teaspoon kosher salt



-Lightly spray 13×9-inch (3-quart) glass baking dish with cooking spray.

-In large bowl, stir together ham, bell pepper, green onions and 1 cup of the cheese. Place 1/3 cup of the ham mixture down the center of each tortilla; roll up and place seam side down in baking dish.

-In large bowl, whisk eggs, half-and-half, flour and the salt. Pour over the tortillas. Cover then bake or refrigerate overnight to be baked in the morning.

-Heat oven to 350 degrees F (177 degrees C). Uncover baking dish then scatter the remaining cup of cheese over enchiladas. Cover baking dish with aluminum foil and bake for 35 minutes. Uncover, and then bake 10 to 15 minutes longer or until set and cheese melted.