



Historic Westheight

President's Message

Dear Neighbors,

I am writing on the first day of spring, which, in this area, doesn't necessarily simultaneously signal the end of winter. I guess the impending thunderstorms shall battle it out.

I, for one, was really hoping that the receding winter frosts would carry off more of the leaves from last fall that I neglected to take care of in 2008. Alas, I will give it another shot. And I will try to get a handle on my own yard so that I can then expand my spring cleaning to the

greater neighborhood on Saturday April 4 with the Westheight Neighborhood Clean-up. The weekend following the clean-up, on April 11, will be the Easter Egg Hunt in Westheight Park. Hope you can make it to one if not both of these events.

Happy Spring! Don't forget to vote on April 7th!

Sincerely,
Colin Welsh
HWNA President



PLEASE BRING BAGS OF INDIVIDUALLY WRAPPED CANDY TO OUR NEXT HWNA MEETING ON TUESDAY APRIL 7, 2009 AT 7:15 PM. THIS CANDY WILL BE USED FOR THE EASTER EGG HUNT ON APRIL 11, 2009.

WESTHEIGHT NEIGHBORHOOD YARD SALE-SATURDAY, JUNE 20 STAY TUNED FOR MORE INFORMATION.

PLEASE JOIN US ON APRIL 7, 2009 AT 7:15PM FOR OUR HWNA MEETING.

WE MEET AT ST. PAUL'S EPISCOPAL CHURCH AT 18TH & WASHINGTON.

You're invited!

Gather your family and friends and join us at Westheight Park on Saturday, April 11th at 1pm for an Easter Egg Hunt and fun springtime crafts and games. We'll have an egg relay, a duck walk race, and make silly spring hats decorated with paper eggs, flowers and ribbons. Fun for everyone!

Dues are Due and Cash Reserves Are at an Historic Low

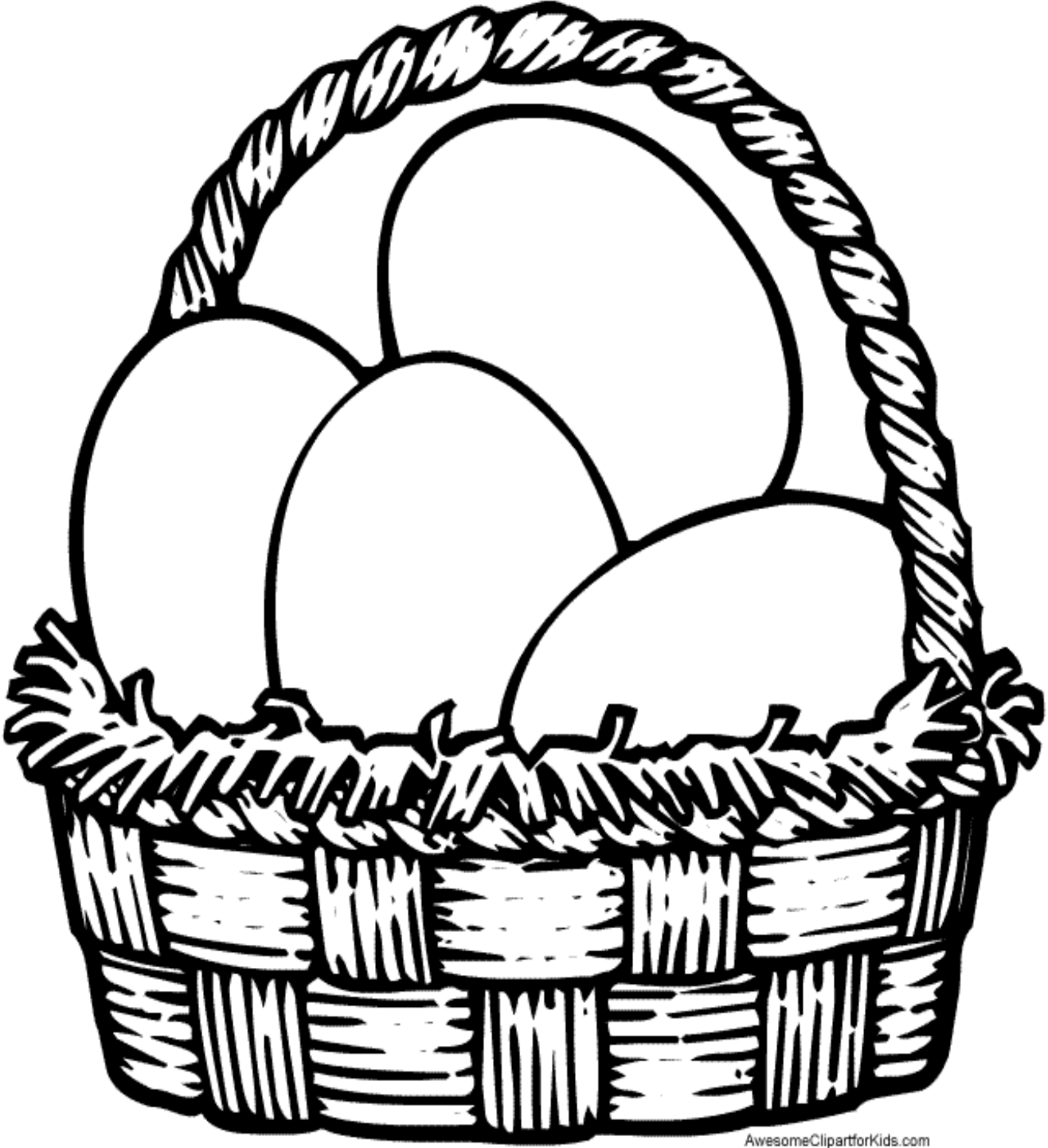
It seems that our association is hitting hard economic times along with the rest of the country. Our cash reserves are at an historic low, and we need your dues as soon as possible. At the February meeting, members approved raising dues to \$10.00 per adult in the household. Please make checks payable to HWNA and mail them to Rick Yarnell at 2424 Nebraska Ct.

"Gang Graffiti"
Officer Jeff Brownlee
Kansas City, Kansas
Police Department
Tuesday, April 7
7:15
St. Paul's Episcopal
Church see page 3.

DID YOU KNOW THAT LOW COST SPAY AND NEUTERING FOR YOUR CATS AND DOGS IS AVAILABLE? CONTACT THE HUMANE SOCIETY OF GREATER KANSAS CITY - 5445 PARALLEL PARKWAY KANSAS CITY, KS 66104 913 596-1000

Food Pantry at St. Paul's KCK -10 AM on Saturday and 1:00 PM on Wednesday. 913 321-3535.

COLOR ME FOR OUR EASTER EGG HUNT PARTY



AwesomeClipartforKids.com

SATURDAY, APRIL 11TH AT 1PM AT WESTHEIGHT PARK.

Volunteer Opportunities/ Donations Needed

HUMANE SOCIETY OF GREATER KANSAS CITY—5445 PARALLEL PARKWAY KANSAS CITY, KS 66104 - VOLUNTEER ORIENTATION IS THE SECOND SATURDAY EACH MONTH AT 10:00AM TILL NOON. CALL JO AT (913) 596-1000 EXT 14 TO RESERVE A SEAT.

NO MORE HOMELESS PETS KC IS SEEKING DONATIONS OF ITEMS INCLUDING CAT FOOD, DOG FOOD, CLEANING SUPPLIES, KITCHEN SPONGES, TRASH BAGS, WASH CLOTHS AND GENTLY USED TOWELS. PLEASE CALL FOR MORE INFORMATION - (816) 333-7387

THE UNITED WAY OF WYANDOTTE COUNTY NEEDS YOU!

WWW.UNITEDWAY-WYCO.ORG

HARVESTER'S VOLUNTEER OPPORTUNITIES-FOOD & FUND DRIVE HOST A FOOD & FUND DRIVE IN YOUR NEIGHBORHOOD, PLACE OF BUSINESS, SCHOOL OR COMMUNITY ORGANIZATION. FOOD & FUND DRIVES ARE GREAT FUN, ESPECIALLY WHEN FRIENDLY COMPETITION BETWEEN PARTICIPANTS IS ENCOURAGED! DON'T HAVE ROOM FOR A FOOD DRIVE BARREL OR HAVE TIME TO MAKE A SPECIAL TRIP TO THE GROCERY STORE? HOST A VIRTUAL FOOD DRIVE FOR YOUR WORKPLACE OR ORGANIZATION! 816.929.3090 EMAIL: VOLUNTEER@HARVESTERS.ORG

After School Programs

El Centro

290 S. 10 St Kansas City KS 66101
913-281-1186 An after school cultural enrichment program for children of migrant families that builds self-esteem and reinforces academic studies www.elcentroinc.com

Tutordotte.com

4000 Victory Drive Kansas City KS 66102
913-233-1688 www.tutordotte.com

YMCA

900 North 8th St Kansas City KS 66101
913-321-9622 Youth Sports programs strive to teach the skills needed for life-long enjoyment of sports and develop character, self-esteem and physical fitness habits. The fees for these programs are affordable and financial aid available so that more kids can take part in sports and succeed. www.ymca-kc.org

Hot Cross Buns

makes 24

1 cup milk
2 Tbsp yeast
1/2 cup sugar
2 tsp. salt
1/3 cup butter, melted and cooled
1 1/2 tsp. cinnamon
1/2 tsp. nutmeg
4 eggs
5 cup flour
1 1/3 cup currants or raisins
1 egg white

Glaze (you can use this one or your favorite)

1 1/3 cup confectioner's sugar
1 1/2 tsp. finely chopped lemon zest
1/2 tsp. lemon extract
1-2 Tbsp milk

1) In a small saucepan, heat milk to very warm, but not hot (110°F if using a candy thermometer). Pour warm milk in a bowl and sprinkle yeast over. Mix to dissolve and let sit for 5 minutes.

2) Stirring constantly, add sugar, salt, butter, cinnamon, nutmeg and eggs. Gradually mix in flour, dough will be wet and sticky. Continue kneading until smooth, about 5 minutes. Cover bowl with plastic wrap and let the dough "rest" for 30-45 minutes.

3) Knead again until smooth and elastic, for about 3 more minutes. Add currants or raisins and knead until well mixed. At this point, dough will still be fairly wet and sticky. Shape dough in a ball, place in a buttered dish, cover with plastic wrap and let rise overnight in the refrigerator. Excess moisture will be absorbed by the morning.

4) Let dough sit at room temperature for about a half-hour. Line a large baking pan (or pans) with parchment paper (you could also lightly grease a baking pan, but parchment works better). Divide dough into 24 equal pieces (in half, half again, etc., etc.). Shape each portion into a ball and place on baking sheet, about 1/2 inch apart. Cover with a clean kitchen towel and let rise in a warm, draft-free place until doubled in size, about 1 1/2 hours.

5) In the meantime, pre-heat oven to 400° F.

6) When buns have risen, take a sharp or serrated knife and carefully slash buns with a cross. Brush them with egg white and place in oven. Bake for 10 minutes, then reduce heat to 350° F, then bake until golden brown, about 15 minutes more. Transfer to a wire rack. Whisk together glaze ingredients, and spoon over buns in a cross pattern. Serve warm, if possible

Source: <http://www.dltk-holidays.com/easter/hotcrossbuns.htm>

Gang Graffiti
Officer Jeff Brownlee
Kansas City, Kansas
Police Department
Tuesday, April 7
7:15
St. Paul's Episcopal
Church

What gangs are active in our area? Has gang activity increased, decreased, or stayed about the same in recent years? What does the graffiti mean? Most important of all, what can we as a neighborhood do to keep the influence of criminal gangs out of our neighborhood? Please join us April 7 to learn the answer to these questions and more.

We are on the WEB:
Visit us at

www.westheightmanor.org

ATTENTION ALL BLOCK CAPTAINS

In an effort to facilitate the welcoming of newcomers to the Westheight Neighborhood, we are asking all block captains to please contact board member Jennifer Madrigal and notify her of our new neighbors. Jennifer will then be able to make sure all new neighbors receive a proper welcome and provide them with information about the community. Jennifer's email is:

gu1nnevere@yahoo.com

2009 Burn Permit Process

Residents are allowed to apply for a burn permit at any of the Fire Stations currently staffed by the Kansas City, Kansas Fire Department. The burn permit does not include commercial or business sites. If you operate a business out of your home you are classified as a business and cannot participate. The burn permit is valid for up to 3 days during the month of April 2009 and from October 16 through November 15, 2009. Applications must be received and approved at least 24 hours prior to the commencement of burning. Open burning with a permit is allowed between the hours of 7:00 a.m. to 6:00 p.m.

2009 Household Hazardous Waste Collection Days Set

The schedule for the Household Hazardous Waste Collection days for Wyandotte County residents has been set for 2009. The site will be open from 8:30 a.m. to 1:00 p.m. on the following Saturdays: April 18, May 16, June 20, July 18, August 15, September 19, and October 17. The site is located at 2443 South 88th Street in Kansas City, Kansas. (South on 88th Street from K-32) or (East of I-435 using Woodend exit near Kaw River) When bringing items to the collection site please label or identify all items. Items accepted include tires (limit of 10 tires and rims need to be removed), motor oil, batteries, antifreeze, degreasers, paints, varnishes, solvents, insecticides/pesticides, and household cleaning products. For additional information call 573-5400.

NEW CONTACT INFORMATION FOR COMMUNITY POLICING OFFICER

COMMUNITY POLICING OFFICERS ARE NO LONGER CARRYING PAGERS. HOWEVER, OFFICER RUBEN RODRIGUEZ, THE COMMUNITY POLICE OFFICER ASSIGNED TO OUR AREA, CAN BE REACHED AT (913) 573-8727. THE MAIN NUMBER FOR COMMUNITY POLICING IS (913) 573-8720. PLEASE MAKE A NOTE OF THE NEW NUMBERS.

**APRIL 7, 2009
COME AND MEET YOUR
NEIGHBORS AT THE NEXT HWNA
MEETING. WE WILL BE MEETING AT
7:15 PM AT ST. PAUL'S EPISCOPAL
CHURCH @ 18TH AND
WASHINGTON.**

HWNA NEWS

HWNA News is the newsletter of the Historic Westheight Neighborhood Association, a non-profit volunteer organization established to improve life in the Historic Westheight Neighborhood. Production of this publication is made possible through support from the United States Government Neighborhood Development Department (Community Development Block Grant) and the Missouri Department of Economic Development.

Historic Westheight Neighborhood Association Board, Officers:

Colin Welch- President- 785-218-5154 **Joy Richardson** – Past President 913 677-1908 * **Rick Yarnell** Treasurer 913 371-2648 * **Pam Jasinskis** -Secretary 913.621.2047 * **Directors at Large:** **Clark Hepworth** * **Jennifer Madrigal** * **Sarah Pike** 913 621-3628 * **Clayton Hunter** 913 381-5971 * **Sylvia Augustus** 816806-6840 * **Newsletter Editor** Sylvia Augustus * **Phone tree:** Mary & Jim Smith 371-4895 * **Police** (non-emergency) 3718100

**We are on the WEB:
Visit us at
www.westheightmanor.org**

Light-as-Air Passover Nut Cake

- 12 eggs, separated
- 1 1/2 c. sugar
- 7 T. matzoh cake meal
- 1 1/4 c. finely chopped walnuts
- 1 t. lemon juice
- 1 T. orange juice

Beat egg yolks and sugar until very thick and lemon colored (about 15 min.). Gradually add cake meal, then chopped walnuts and juices. In a large mixing bowl, beat egg whites until stiff. Fold in yolk/sugar mixture. Pour into ungreased 10-inch (2-piece) tube pan. Bake in 325 degree oven about 1 hour. Turn pan upside down and cool. Loosen cake at sides with a thin, sharp knife and remove it from the pan.

<http://www.koshercooking.com/Recipes/passover/airnut.html>

Carrot Cake Waffles

- 1 box carrot cake mix
 - 1/2 cup chopped pecans or walnuts
 - 1/3 to 1/2 cup water
 - 2 Granny Smith apples
 - 2 tbsp. butter
 - 2 tbsp. butter
 - Juice of 1/2 lemon
 - Sour cream (optional)
- Step 1** Prepare the cake mix according to package directions, adding the chopped nuts plus 1/3 to 1/2 cup more water than instructed, making a thick, flowing batter.
- Step 2** Peel, core and dice the apples. Melt the butter in a saute pan and, when it stops foaming, add the apples and toss over medium heat. Cover, lower heat and cook until soft but still slightly crisp. Squeeze lemon juice over the apples.
- Step 3** Heat the waffle iron and spray the grids with nonstick vegetable spray. Use a 1/4 cup measure to pour a puddle of batter in the center of each grid. Cook the waffles until they are firm enough to remove from the waffle iron. Put on plates.
- Step 4** Spoon the hot apples over the waffles. Top with a spoonful of sour cream, if desired. Makes 8 servings.

Source:<http://jas.familyfun.go.com/recipefinder/display?id=14014>