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Help us help our community

I don't know about you but, as I write this, I am asking — "Where has the year 2013 gone?" We are approaching fall: kids going back to school; watching the leaves turn brilliant colors; taking a trip to the orchard for your favorite apple; thinking of the holidays and BBQ in Mission! Fall is an exciting time for Mission — not only with the groundbreaking of the East Gateway, but this is the time of the year when residents can all enjoy the many activities sponsored by the Mission Convention and Visitors Bureau. And how can you get involved? I am so glad you asked!

This issue of Mission Magazine is chock-full of ideas and plans for you! These events/opportunities wouldn't be successful without your help, so get out your calendar and start filling in the days. So many of our upcoming activities involve helping others and, as we look forward to the holidays and the many families we provide for, we are giving you the opportunity to join us in the next few months.

On Sept. 13 and 14 during Mission's annual Arts & Eats/Battle of the Brisket:

- Holiday Family Adoption Auction We are looking for gift cards, baskets, new items, ball tickets, gift certificates to your business or lunch with your CEO with all proceeds going to our Family Fund.
- Come watch artists in the making and bid on their articles with these funds going to our Family Fund, or be one of these artists — we have a place for you!
- Help out a talented youth by stopping by the Budding Artist (youth) section of Arts & Eats. You would be surprised what great young artists we have in Mission and they can all use a couple extra dollars as they start off

Clothes too small? In the next few months you can begin going through your closets for our annual clothes drive in November benefiting Uplift Organization. Buy an extra can of corn or peas the next time you are at Hy-Vee and start filling a sack for our food drive in November or encourage your family/business to adopt a family for the holidays. In 2012, Mission provided Thanksgiving dinner to 45 families and Christmas dinner/gifts to 42 families. We begin planning early and, with your help, we are always able to achieve our goals.

I look forward to seeing you at Arts & Eats/Battle of the Brisket enjoying Johnny's BBQ. If you have items for our auction, I will be happy to pick them up. If you would like to be an artist, give me a call. How many times have you heard "Mission is like family"? This could not be truer! As I go into the new small businesses in Mission, the first thing I hear is "We just love Mission!" So, join us in these upcoming "family" opportunities in Mission!

Enjoy!

Suzie Clibbs Mission Convention and Visitors Bureau Chair,

Councilmember, Ward IV

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ON THE COVER: Johnny White of Johnny's Bar-B-Q, sponsor of Mission's 2013 Battle of the Brisket State Championship. Photo by Kevin Blayney



AUGUST / SEPTEMBER 2013

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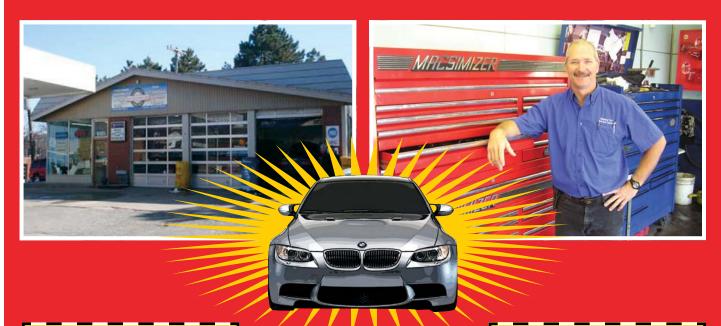
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Additional copies of Mission: Your Hometown magazine are available at participating advertisers. You can also view it on the city's website, www.missionks.org, or the Mission Convention and Visitors Bureau website, www.missioncvb.org. To advertise in Mission Magazine, call Angie Riffel at 913-951-8446. If you have a story idea, call Suzie Gibbs at 913-671-8564.

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Battle of the Brisket

State Championship



Friday, Sept. 13 & Saturday, Sept. 14 Sylvester Powell, Jr. Community Center, 6200 Martway

Are you ready to enjoy the sights and smells of a fall Mission tradition? The Arts & Eats Festival and Battle of the Brisket State Championship are right around the corner and shouldn't be missed.

There is something for everyone this year:

- Approximately 60 barbecue teams will see how their food rates during the Battle of the Brisket State Championship. Because this event is sanctioned by the Kansas City Barbeque Society, the winner of Mission's Battle of the Brisket qualifies to compete at the American Royal Barbecue in Kansas City, Mo.
- Stroll inside the Sylvester Powell, Jr. Community Center and view the artists' work on display throughout.
- Treat yourself or start your holiday shopping a little early — among the vendors who will have their arts and crafts on display inside the Community Center. Are you

looking for unique jewelry? Check out the creative jewelry on display from White Birch Designs, Keck Enterprises, Deco Hearts, Wildfowl Creations and Timmi's Trinkets and Treasures. (Deco Hearts even has jewelry made from aluminum cans!) Glam up your hairstyle with headbands from Momo Bands and hair clips by Catie Clips. If you are wanting to treat yourself and your skin, see what lotions the Common Scents booth has to offer.

- With the savory smells of barbecue in the air, you will want to buy some for yourself at Johnny's Bar-B-Q booth. Other food vendors will include Jerusalem Café and Popcorn Man.
- Come on out and enjoy the sounds of Four Fried Chickens and a Coke from 6 to 7:30 p.m. Friday and Char-

Continued on page 8

Arts & Eats Festival

Festival looking for young & experienced artists •

Artists of all ages, get ready! Your time to shine is coming soon at Mission's upcoming Arts & Eats Festival.

This year's festival will include two new, exciting activities that will showcase the work of artists in our community.

WANTED: BUDDING ARTISTS — AGES 10 TO 18

The Mission Convention and Visitors Bureau is looking for artists from 10 to 18 years old who would like the opportunity to display/sell their artwork at the Arts & Eats Festival on Sept. 13 and 14.

The first 12 budding artists to register will receive a free 10-by-10-foot area inside the Sylvester Powell, Jr. Community Center with one 6-foot table and two chairs. This is an excellent way for the youth in the community to experience the fun and first-hand knowledge of being an artist while showcasing their wares at a city event.

For more information and a contract, check out the Mission Convention and Visitors Bureau website, www.missioncvb.org, or call Kathy Lockard at 913-722-8206.

READY, SET, CREATE!

Watch art come to life during the firstever Mission Arts & Eats Benefit Draw, a live fundraiser featuring local artists and designers. The event invites spectators to observe artists in the act of creation, providing the opportunity to watch a piece of art



come to life. Spectators

can then purchase a work of art immediately afterward in a silent auction.

The event, which starts at 7 p.m. on Friday, Sept. 13, will consist of a group of artists creating simultaneously, demystifying a process that usually takes place in the privacy of the studio. More than just drawing, the artists are welcome to use any medium of their choosing. And everyone is invited to come watch!

After an hour of "creating" from 7 to 8 p.m., the artwork will then be available for sale in a silent auction. Bidding will take place from 8 to 9 p.m. All proceeds from the event will go to support the Mission Convention and Visitors Bureau's Adopta-Family program.

Held in conjunction with the Mission Arts & Eats Festival and Battle of the Brisket State Championship, this is a great family event you won't want to miss!

For more information and an application, visit www.missioncvb.org or call Kathy at 913-722-8206.



SCHEDULE

Friday, Sept. 13

- 4 to 10 p.m. Food, arts/crafts
- 4 to 9 p.m. •
 Ceramic Café activities for kids of all ages
 - 6 to 9 p.m. Silent auction
- 6 to 7:30 p.m. Four Fried Chickens and a Coke
 - 7 to 8 p.m. Benefit Draw
- 8:30 to 10:30 p.m. Charlie and the Stingrays

Saturday, Sept.14

• 7 to 11 a.m. •

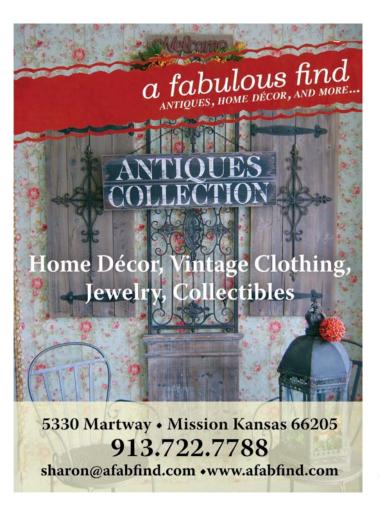
Rotary Pancake Breakfast, Beverly Park

- 10 a.m. to 4 p.m. Food, arts/crafts
- 10 a.m. to 3 p.m. •

Ceramic Café activities for kids of all ages

• 3:15 p.m. •

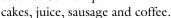
Barbecue contest awards



Continued from page 6

lie and the Stingrays from 8:30 to 10:30 p.m. Friday.

• Get your taste buds warmed up on Saturday during the Rotary Pancake Breakfast from 7 to 11 a.m. in Beverly Park. The cost is \$5 for pan-



- Help out the Northeast Johnson County community by placing bids on silent auction items from 6 to 9 p.m. Friday. All proceeds will go toward Mission's Thanksgiving and Christmas food and gift basket project this holiday season. Items available in the silent auction include a University of Oklahoma men's shirt, a fire truck ride provided by Consolidated Fire District No. 2, a University of Missouri basketball signed by Mike Anderson, a Dirt Devil sweeper, two wine racks, a Luminarium outdoor gas fireplace, a baker's rack, a miniature University of Oklahoma football helmet signed by Barry Switzer and various gift cards to area restaurants.
- Ceramic Café will be offering FREE ceramic tile painting for all ages. They will also put a baby's footprint or toddler's handprint on a tile. For \$10, individuals can choose to paint a plate

This free festival is presented by the Mission Convention and Visitors Bureau.

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Mission Bulletin Board



Thanks for Seniors!

Thursday, Nov. 21 11:30 a.m. to 2 p.m. Sylvester Powell, Jr. Community Center

Please join the City of Mission for a special Thanksgiving tribute to the seniors of Northeast Johnson County for their contributions to our community. For just \$12 per person, you can enjoy a traditional Thanksgiving feast of turkey, dressing, mashed potatoes and gravy, roll, vegetable and pumpkin pie. Enjoy the entertainment of the Shawnee Mission North High School Strolling Strings and a special guest speaker. Call 913-722-8200 for reservations.

MEETING NOTICE

Mission City Council Meetings: 7 p.m. at City Hall Sept. 18, 2013 Oct. 16, 2013

AUCTION ITEMS NEEDED!

A great way for your business to help our Northeast Johnson County families during the holiday season is to donate a gift, such as Royals/Chiefs tickets, restaurant gift cards and/or free services from your company, to our Arts & Eats auction. The event will be held on Friday, Sept. 13, at the Sylvester Powell, Jr. Community Center. All proceeds go directly to fund Thanksgiving/Christmas food baskets and gifts. You may drop your donation by the Community Center or give Suzie a call (913-671-8564) and we will gladly pick it up.





Sign up now for Mission's Citizens' Police Academy

Want to learn more about the Mission police and their day-to-day functions? The department is offering a Citizens' Police Academy starting Wednesday, Sept. 11, and continuing every Wednesday through Oct. 30. For more information, contact Lt. Ken Smith at 913-676-8331 or check out the city's website or the City of Mission Newsletter on Page N4.

DO YOU WANT TO SEE YOUR COMMUNITY EVENTS

ON THE BULLETIN BOARD?

Mission Magazine is always looking for community events to be featured right here on the Bulletin Board. To be considered for the November/December issue of Mission Magazine (to be published on Nov. 8), please submit your community announcements (concerts, festivals, special events and more) to Suzie Gibbs at sgibbs@missionks.org by Oct. 1.



FOOD COLLECTION BINS COMING SOON!

Watch for food containers at the Sylvester Powell, Jr. Community Center as we once again provide Thanksgiving baskets to our Northeast Johnson County families.

Mission Bulletin Board

NEEDED: COATS AND OTHER COLD-WEATHER SUPPLIES



Fall is a great time to clean out your closets! Help us help others as we collect new/gently used (and freshly laundered) clothing during our annual clothing drive on Thursday, Nov. 21, at the Sylvester Powell, Jr. Community Center. All items donated benefit Uplift Organization Inc.

BLOOD PRESSURE CHECKS

Citizens can get their blood pressure checked free of charge at the Sylvester Powell, Jr. Community Center the third Monday of each month from 8:30 to 10:30 a.m. in the Adult Lounge. This service is Provided by Good Shepherd Hospice.





Did you know that Mission issues licenses to 45 restaurants/ places to eat in Mission? Enjoy!

Help fill the BBQ goodie bags!

Advertise your company by donating 65 items TO be placed in the "goodie" bags given to contestants at Mission's Battle of the Brisket STATE CHAMPIONSHIP. ITEMS MUST be dropped off at the Sylvester Powell, Jr. Community CENTER by SEPT. 10.

INDOOR **PLAYGROUND**

at the Sylvester Powell, Jr. **Community Center** Begins Oct. 22 9:30 to 11:30 a.m.

Tuesdays through Fridays in the North Gym \$2 per child

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Did you know?



To avoid long lines waiting to renew your driver's license in Mission, the best time to visit is between 7 and 10 a.m. on Wednesdays and Thursdays. Avoid Tuesdays and Fridays.

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Friday, October 4

8:45 a.m. to 4 p.m.

Overland Park Convention Center

Tickets include a continental breakfast, elegant lunch, health screenings and great gifts! For more information, visit *ShawneeMission.org/SWH* or call 913-676-SOWH (7694).

\$40 for individual tickets • \$450 for a reserved table of 10 (includes special table hostess gift)

Tickets are limited. Please reserve yours early!



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Dan Millam and others are responsible for more than just eating great food at contests like Mission's Battle of the Brisket

There's a science to making great barbecue. It takes the right combination of high-quality meat, rubs, sauces, wood chips and, OK, maybe a little luck to prepare barbecue that is award-worthy.

Judging is no easy task either, and it's about more than just eating yummy food. If you want to be a certified barbecue judge through the Kansas City Barbeque Society (KCBS), you have to take a half-day class to learn how to grade world-class chicken, pork butt, ribs and brisket. Besides deciding which teams get to take home awards, the judges — on a larger scale — are representing and spreading the message of the KCBS, which is to promote barbecue ... America's cuisine.

Dan Millam, one of about 13,000 active KCBS certified barbecue judges, has judged Mission's Battle of the Brisket State Championship five times.

Besides being a certified barbecue judge (he took the class in May 2005), he is also a master certified judge with KCBS, a certified table captain (who helps to make sure that his table of judges has all the supplies it needs, among other responsibilities) and a lifetime member of KCBS.

To earn the master certified judge designation, Millam had to judge at least 30 contests, cook with a barbecue team during a competition once and pass a 50-question written test.

Millam, who judges 15 to 18 contests a year on average, has traveled as far as Dil-

lon, Colo., Memphis, Tenn., Fayetteville, Ark., and Omaha, Neb., to serve as a judge. But the majority of competitions are in Missouri, Kansas and Oklahoma, he said.

Millam likes judging at Mission's Battle of the Brisket because the Sylvester Powell, Jr. Community Center (site of the contest) is only a few miles from his home in Kansas City, Kan. He also likes the fact that weather does not affect the judging because it's done inside rather than under a tent or in a shelter house like other competitions. Mission's contest is more family-friendly, too, and more of a destination for visitors because of all the other activities that are going on at the same time.

KCBS tries to have approximately one judge for every team at competitions. That means the Mission contest has about 60 judges each year. Judges get five to seven samples in each of the four categories. Millam tries to limit himself to two or three bites of each entry to get a feel for its taste and texture.

"You would feel pretty bad if you ate everything they gave you," he said.

Here's what Millam and the other judges are looking for in each category:

- Chicken should be moist on the inside and a little on the sweet side. When you bite the skin, you should be able to bite clean through without the whole skin coming off and landing on your chin.
- Most people think that ribs are good when the meat falls off the bone. But the KCBS judges look for ribs where you can bite a piece off and the rest stays in place on the bone. Around here, Millam sees mostly Kansas City-style barbecue with sweeter sauce, but some cooks use Memphis-style dry rub on ribs.
- Millam looks for nice, uniform slices of brisket both in thickness and in length. "I look for a rectangular shape," he said.

 Pork butt is where judges see the most variation compared to other categories. Competitors can present it sliced, pulled or chunked.

"Most judges like to see a little of all three," Millam said. And he judges down if the pork butt is covered in too much

"I would suggest to the cooks that they back off on the sauce and it would probably help their scores," said Millam, who owns an excavation business.

Personally, Millam has always been a fan of pork ribs.

"But the more I judge the more I like the brisket," he said. Millam also enjoys the camaraderie with the other judges, KCBS representatives and tournament organizers at the competitions, judging the barbecue and getting to take home leftovers.

His recommendations to people who want to improve their barbecue would be to experiment and get the right equipment.

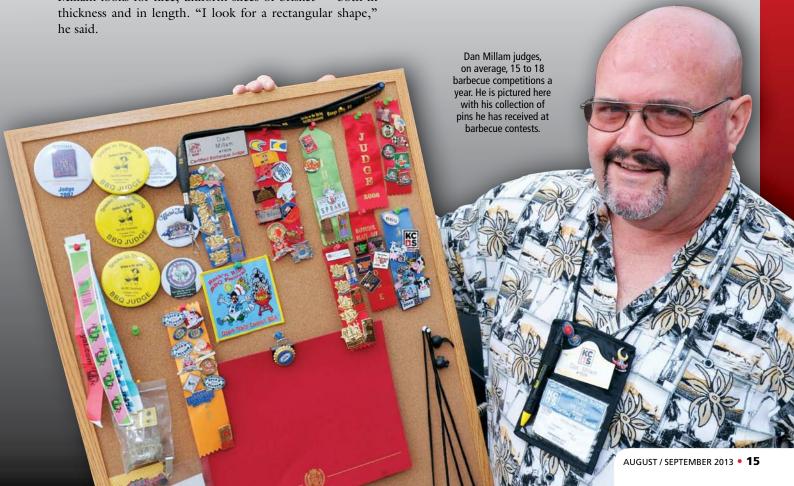
"Get a quality smoker and experiment a lot with it, using a good quick-read thermometer," Millam said.

When he makes pork butt, he likes to brine it for 24 hours in a solution of 2 cups salt, 2 quarts water and 1 pint of molasses. Mix until the salt is dissolved. Put the pork butt in the solution and keep it submerged for 24 hours. One tip is to fill a ziplock bag with the solution and put it on top of the pork butt to keep it submerged, he said. Pat dry; cover with your favorite rub.

Millam encourages people to check out the KCBS website, www.kcbs.us, if they want information on becoming a member.

Does Millam barbecue a lot at home?

"I get my fix during the summer season judging," he said.







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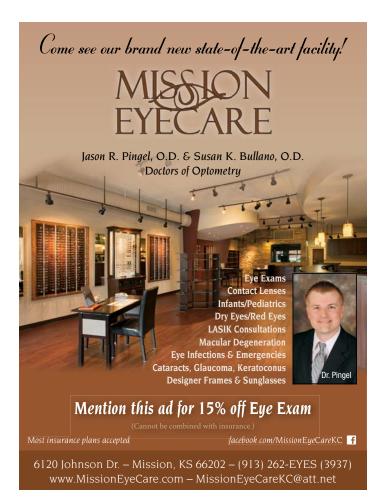
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CITY OF MISSION Leaves Leaves

Dear Friends and Neighbors,

This has been an eventful summer for the City of Mission, culminating with our groundbreaking events for both the Gateway Project and the Mission Aquatic Center! It is exciting to see them underway. Both of these projects will change the landscape of Mission.

Construction on the Mis-

sion Aquatic Center (MAC) will begin this fall. A rendering of the new facility is included in this newsletter — it is beautiful! On August 11th, we bid a fond farewell to our old pool. Many Mission residents, including some of our former Mission Marlins, joined us for a final dip in the pool, and we auctioned off a variety of equipment and memorabilia. Thank you to all who attended! Ongoing updates on the status of the construction of our new facility will be included in future newsletters and on our website at www.missionks.org.

On August 12th, the Cameron Group held an official groundbreaking event for the Gateway Project. Site work for this project began in early August and construction will begin this fall. This has been a long process with twists, turns and bumps along the way, but I am confident that once built the Gateway will be a fantastic addition to our community. Northeast Johnson County is flourishing and Mission is in the heart of the revitalization.

Martway road improvements are moving along steadily and should be completed this fall. These street improvements are fantastic! I know that it is not always easy when our usual routes are interrupted by construction, but I truly appreciate your patience this past summer as we worked to complete this project. Major street improvements make getting to and from our favorite Mission businesses much easier and truly enhance our City as a whole. I commend our staff that worked tirelessly

to keep businesses informed during the process and for coordination with the utility companies so that their infrastructure could be upgraded during the project.

The Johnson Drive project continues to move forward. There is a lot of "behind the scenes" planning taking place with the hope that construction will run

smoothly. Utility work by AT&T and WaterOne has made great progress over the past few months. Our Construction Office is open at 5903 Johnson Drive, so if you have any questions or concerns about the project, please stop by or contact Justin Pregont at jpregont@missionks.org or 913-676-8379.

We are establishing a new program that we hope to introduce by the spring of 2014. This program would raise funds for the purchase and installation of flags

along Johnson Drive to honor and remember those who have served our Country in the military. Flags would be displayed in association with various holidays (4th of July, Veterans Day, Memorial Day, etc.) and would serve as a reminder to everyone in our community of the sacrifice made by those who have served our Country. Councilmember Pat Quinn agreed to chair our Flag Program committee. If you would like to be a member of this important committee, please let me know — I may be reached at 913-676-8355 or Imcconwell@missionks.org Just visualize how fabulous the display of flags will be next summer!

Arts & Eats Festival is September 13th and 14th. This is an awesome showcase of Mission. I look forward to seeing you there!

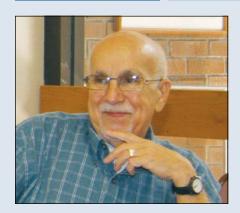
Sincerely,

laura L. McConwell

Laura L. McConwell
Mayor



Mayor McConwell, members of the City Council, and Gateway developers officially broke ground for the Gateway Project on August 12th.



Retired Police Chief Robert A. Sturm 1941-2013

n July 17th, Mission lost an important and long-standing member of our City family. Retired Police Chief Bob Sturm passed away after a brief illness. Chief Sturm worked for the City of Mission for 36 years, serving as Police Chief for 22 years until his retirement in 2002. He was dedicated to the residents and business owners in Mission, which was exemplified not only by his many years of service in the Police Department, but also through his various volunteer activities that continued throughout his retirement years. Johnson County Sertoma Club, Northeast Johnson County Chamber of Commerce, American Heart Association, American Cancer Society Relay for Life, the United Way, Mission's 50th Anniversary Committee, Mission Independent Merchants Association, and Consolidated Fire District No. 2 were all the beneficiaries of his hard work, expertise, and friendly smile as he gave selflessly of his time and talents to these many organizations. Honoring his service to the Mission community, the City's police building was officially named the "Robert A. Sturm Safety Center" upon his retirement in 2002.

Even in his retirement, Chief Sturm could frequently be seen in a friendly game of basketball at the Community Center, and he always made a special effort to attend Mission's many festivals and events. He was devoted to his family and friends, and we thank them all for sharing him with us for so many years.

Green Menace Reported in Johnson County

The City of Mission's Tree Board has been closely monitoring the spread of the Emerald Ash Borer in our region. On July 11th, purple prism "Barney Traps" used for surveillance by the U.S. Department of Agriculture found the destructive Emerald Ash Borer in Johnson County. An emergency intrastate quarantine for all of Johnson County, similar to the permanent quarantine in Wyan-

dotte County, has been established. It imposes fines and regulates anyone from moving into or out of Johnson County wood from Ash trees (nursery stock, firewood, etc.).

Specific information on this quarantine, how to identify the Emerald Ash Borer, and preventative measures is included on page 39 of the Mission Magazine and at www.missionks.org.



osting a garage sale? Here are a few reminders to make sure you are hosting your sale the right way.

REGISTRATION: The first step is to register your sale. Garage sale "permits" are no longer mailed to residents, but you are still required to contact the City prior to your sale. Please call the City of Mission at 913-676-8350 or email the City Clerk at msumrall@missionks.org to register your sale. We will ask for your name, telephone number, sale address, and sale date(s).

LIMITS: Residents may not hold more than two sales per year, and no sale may be longer than five days.

ADVERTISING: You may place up to four signs advertising your sale, each no larger than 5 square feet. The signs may not be placed in the right-of-way or on utility poles or traffic control devices. If you place a sign on private property, you must receive permission from the property owner first. Be sure to collect your signs when your sale ends.

CITY-WIDE GARAGE SALE: Our City-wide Garage Sale is held on the second weekend in May of each year and this sale is not counted toward your two individual garage sales allowed each year. Mark your calendar for May 8, 9, 10, 2014 — this sale draws many shoppers to Mission!

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Home Energy Efficiency Workshop Scheduled

oin us Saturday, October 19th from 8:30 a.m. – 1:00 p.m. for the next event in our Sustainability Speaker Series: A Home Energy Fair. This information-packed event will be held at the Sylvester Powell, Jr. Community Center and is free to the public. Area residents will receive information on a variety of home energy efficiency upgrades including energy audits, insulation, windows, water heaters, permitting for home improvements, and more!

Vendors interested in participating should contact Neighborhood Services Coordinator Emily Randel by email at erandel@missionks.org or call 913-676-8368 for booth registration and additional information.



Farewell Party Celebrates the End of an Era

his year, the end of season closing at Mission's outdoor pool was cause for celebration. With the last drops of water drained and the deck chairs stored, bulldozers stand ready to begin demolition of the 57-year-old complex. Thanks to voter approval of a dedicated Parks & Recreation sales tax last fall, construction of the new Mission Aquatic Center (MAC) is underway. The new complex is scheduled to open in May 2014.

Last fall's ballot initiative grew out of more than a year's worth of study and analysis by a 15-member Swimming Pool Task Force. The group, appointed by Mayor Laura McConwell, was asked to evaluate the condition of the existing outdoor pool and recommend how the City should move forward to provide outdoor swimming opportunities to residents of our community. Once a revenue stream was secured, the City selected a design-build team to turn the community vision into a reality. From February through April, the team hosted public meetings, and developed concept designs and preliminary price proposals for the new facility.

The final design for the aquatic complex provides something for users of all ages, and will be constructed to serve the community for the next 50+ years. It includes amenities such as a spray pad and improved parking, which extend the benefits of the City's investment well beyond the 3-month outdoor pool season.

During the Groundbreaking ceremony and "End of an Era" pool party on August 11th, Mission Marlin swim team alumni, residents and others had an opportunity to both reminisce about fond memories and to dream about the future. The new facility has been designed to create an important community gathering place for years to come.

Mark your calendars now for the MAC's grand opening on May 24, 2014. If you are interested in project status updates, please contact Parks & Recreation Director Christy Humerickhouse by e-mail at chumerickhouse@missionks.org.





City of Mission Blood Drive

Sylvester Powell, Jr. Community Center Tuesday, October 1 To register, email rjohnson@missionks.org or call 913-676-8390.

Mission Police Department Citizens' Police Academy

olice Chief John Simmons is excited to host the Mission Police Department's 2013 Citizens' Police Academy. This fall's academy will meet every Wednesday night for eight weeks, providing participants with sessions that are both educational and enjoyable.

The Citizens' Police Academy will include an introduction to Mission's Police Department and staff who will share their enthusiasm for their work, and give participants an opportunity to better understand how the Police Department works. During the academy, participants will be exposed to topics such as criminal investigations, interview and interrogation techniques, death investigations, domestic violence, patrol operations, search and seizure, DUI and traffic enforcement, hand-to-hand defensive tactics, less-lethal weapons, firearms and many other topics. Behind-the-scenes tours of the Johnson County Adult Detention Center, Johnson County Emergency Communications, and the County's new state-of-theart Criminalistics Laboratory are also part of the academy.

The current academy is full, but future academies will be scheduled. This program is free of cost, but you must reside or work in Mission, be at least 18 years of age, and be free of any felony convictions to participate. If you are interested in participating in a future Citizens' Police Academy, please contact Lt. Ken Smith at 913-676-8331 or email him at ksmith@missionpd.org.



Calling All Leaf Busters!

Fall is approaching, and with that comes... leaves! Mission's beautiful trees shower down bags and bags of leaves every year, and yet, some residents are physically unable to remove the leaves from their own property. If you or your community group would be interested in helping Mission neighbors by raking and bagging their leaves, please let us know.

Contact Rosalind Johnson, Neighborhood Services Officer, at rjohnson@missionks.org or 913-676-8390.



MISSION CITY HALL

6090 Woodson Road, Mission, Kansas 66202 Open Monday through Friday 8:00 a.m. to 5:00 p.m. Phone: 913-676-8350 • Fax: 913-722-1415 • www.missionks.org

COMMUNITY DEVELOPMENT COMMITTEE MEETINGS

1st Wednesday every month, 6:30 p.m.

FINANCE & ADMINISTRATION COMMITTEE MEETINGS

2nd Wednesday every month, 6:30 p.m.

COUNCIL MEETINGS

3rd Wednesday every month, 7:00 p.m.

COUNCIL WORK SESSIONS

4th Wednesday every month, 7:00 p.m.

All meetings are open to the public. For meeting locations please check the website at www.missionks.org.

CITY COUNCIL

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Pat Quinn	913-927-8511
COUNCILMEMBERS WARD II	
Amy Miller	913-677-0169
Will Vandenberg	
COUNCILMEMBERS WARD III	
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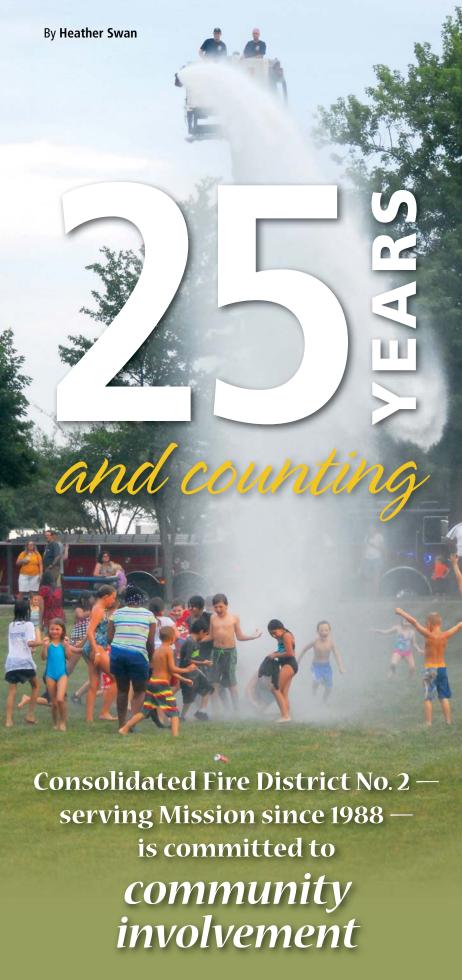
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Left: Consolidated Fire District No. 2 of Northeast Johnson County is willing to attend community and neighborhood events, like the Mission Family Picnic. The kids at this year's picnic enjoyed being sprayed by the firefighters.

PHOTO BY BEN MCCALL

Right: Consolidated Fire District No. 2 provides emergency operations, public education, fire prevention and emergency medical services in Mission. Pictured are Capt. Doug Yonke, left, and Chief Gary Lamons at the fire district's station at 6400 Martway. Photo By JACK STEMM

Go to a block party, neighborhood picnic or festival around here and you have a good chance of seeing firefighters and equipment from Consolidated Fire District No. 2 of Northeast Johnson County.

The fire department — which serves Mission and eight other cities — tries to make itself visible by participating in community events.

"We do everything in our power to attend a public event we are invited to," said Gary Lamons, fire chief of Consolidated Fire District No. 2. "...We are their fire department. We are a part of the community. We are a taxsupported entity. We want to make sure they know what their funds are going toward."

The fire district is celebrating some milestones this year. This is the 25th anniversary of the merger of Mission Fire District No. 1 (which served Mission, Roeland Park and Countryside) with Consolidated Fire District No. 2 of Northeast Johnson County.

And, after serving as division chief for 12 years, Lamons was named the department's chief in May.

What's not changing, however, is Consolidated Fire District No. 2's commitment to providing high-quality emergency operations, public education, fire prevention and emergency medical services to the citizens and visitors of Mission and Northeast Johnson County.

SERVING THE COMMUNITY

Consolidated Fire District No. 2 serves about 60,000 residents in nine cities: Mission, Prairie Village, Mission Hills, Mission Woods, Westwood, Westwood Hills, Fairway, Roeland Park and part of Overland Park.

The district covers 19 square miles in an area from County Line Road to College Boulevard and State Line to Antioch roads. Sixty-eight employees work out of three stations: Station 1 at 6400 Martway in Mission; Station 2 at 63rd Street and Mission Road in Prairie Village; and Station 3 at 9011 Roe Ave. in Prairie Village.



The department responded to about 5,000 calls in 2012, with the majority of those being medical-related. All Consolidated Fire District No. 2 employees are certified Emergency Medical Technicians (EMTs) and are equipped and trained to support Johnson County Med-Act before and after ambulances arrive at medical calls.

The department responds to about 30 structure fires a year, with about eight to 10 being "high-loss" fires.

Fire prevention and community relations are an important part of the district's responsibilities, and Consolidated Fire District No. 2 is always very visible during Fire Prevention Week (this year scheduled from Oct. 6 to 12). During that week (or as close as possible) firefighters visit every elementary school in the district's boundaries and speak to children in kindergarten to grades two or three. The department also will be busy giving scheduled tours to Scout troops, day cares and other groups around that week.

Residents can always call CFD2 to schedule station tours and safety inspections of their homes as well as to request that fire-fighters come out to test the batteries in their smoke detectors or install a free smoke detector.

In addition, the department is willing to attend community

and neighborhood events (it sprays children at the Mission Family Picnic every year) along with donating "rides in a fire truck" to organizations' auctions, helping schools and other groups with their "egg drop" experiments and more.

"The best asset we have is our firefighters," Lamons said.

Because Consolidated Fire District No. 2 doesn't have a city in its name, its challenge is to educate residents about the area it serves. The department is currently working on a new emblem that incorporates the name of each city in its jurisdiction.

"We want to make sure the community knows we are there to serve," he said.

25TH ANNIVERSARY OF MERGER

Mission Fire District No. 1 merged with Consolidated Fire District No. 2 on Oct. 1, 1988. As part of the merger, the fire district added the Martway fire station (which opened in 1976 for Mission Fire District No. 1). In addition, several career and volunteer firefighters from the Mission department joined CFD2.

The last two volunteer firefighters from the Mission department — Keith Drill and Mark Spini — retired in 2010 from Consolidated Fire District No. 2.

Continued on page 28

Recipe

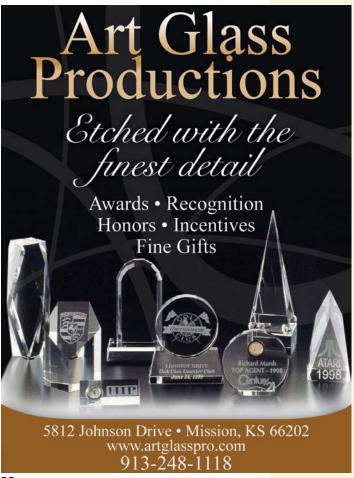
JEFF SCOTT BAKED BEANS

Note: Jeff Scott and the other firefighters at Consolidated Fire District No. 2's Station 1 in Mission make these baked beans.

Cheap baked beans (the cheaper the better)
1 pound bacon
Onion
Honey
Brown sugar
Barbecue sauce

Drain the baked beans and set aside. Dice the bacon and fry with onion. Leave the grease in the pan. Add the beans. Add honey, brown sugar and barbecue sauce to taste. Cook on low on the stove for 1 ½ to 2 hours.





Continued from page 27

"The fire service is the best brotherhood/sisterhood you can find," said Drill, who became a volunteer firefighter for Mission in the mid-1980s and is currently Mission's municipal judge. He is also president of Mission Fire Department Incorporated, a social organization that still exists to perpetuate the history of fire service in Johnson County.

Four firefighters who started with Mission as volunteers before becoming career firefighters — Brian Spini, Gene Ledgerwood, Kevin Scott and Doug Yonke — are still with Consolidated Fire District No. 2.

Yonke, captain at the Martway station, said the firefighters are like family.

"We are around each other 24 hours in a day," said Yonke, who started in July 1984 as a volunteer with Mission Fire District No. 1 and then became a paid employee in March 1986. "...It's a fun career."

NEW CHIEF

Gary Lamons, the new chief, started as a volunteer firefighter with the Shawnee Fire Department in May 1976.

He was hired by Consolidated Fire District No. 2 in December 1986 and has spent a good part of his time with this department working out of the Martway station.

"I enjoy the job tremendously," Lamons said. "I enjoy the people here. I still love the fire service and what we are doing here."

He has worked under several different chiefs and has learned a lot from them.

"I felt I had a little bit to give," said Lamons, of his new job.

TYPICAL DAY

CFD2 firefighters train on a regular basis with other departments, like Merriam, Leawood, Overland Park and Shawnee.

The fire district specializes in trench and technical rescues. Three of its firefighters went to Moore, Okla., after the tornado there and worked with a task force to conduct a secondary search of the elementary schools. This department also sent firefighters to Greensburg, Kan., and to Louisiana following Hurricane Katrina.

The crew at the Martway station (like the other two stations) spends a lot of time working on maintenance of the trucks and building along with checking their personal gear.

The firefighters on duty meet each day about 9 a.m. around the kitchen table to eat breakfast and talk about what they are going to have for lunch and dinner. They each chip in \$8 to buy the food they will need for the meals that day. (Whatever is leftover from the \$8 is saved for things like steak night or ice cream.)

The entire crew from the Martway station (three or four people) goes to Hy-Vee about 10:30 to 11 a.m. to buy groceries. The whole crew goes so that, in case they get a call, they can all respond together.

Some of their favorite meals are wild game, fish, chili and spaghetti. In honor of Mission's Battle of the Brisket State Championship, they shared their popular baked bean recipe with Mission Magazine.

Some of the firefighters are known for being good cooks (and some aren't). The rule at the fire station is: If you cook, you don't clean.

For more information about Consolidated Fire District No. 2 of Northeast Johnson County, visit www.cfd2.org.



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Jim and Karen Carlet serve German food and more at their fall get-together

By Heather Swan

When Jim and Karen Carlet moved into the Countryside Homes Association in 2006, Karen felt like their new home had a "flow" for a party inside and out.

They started with a wine-tasting get-together a few months after moving in, but what has caught on and become an annual event at the Carlets' house is their Octoberfest party.

Their very first Octoberfest featured all German food and beverages with about 30 guests. The party has since evolved to include a wide variety of food and drink and grown to approximately 60 people. (The party has gotten bigger as they have met more people in Countryside.)

"There was a lot of sauerkraut," Karen said, of the first party, which included German potato salad, sauerkraut bread, German green beans, homemade pickles and sauerkraut balls. "It was good, but I thought it would be better if I had a variety of food other than just German."

The German potato salad and Karen's meatballs have been

constants on the menu at every Octoberfest party. But Karen likes to try new recipes, too.

"I look for recipes all the time — things that can be made ahead and look interesting," she said.

And that's really the key to this party. Karen's menu consists of hors d'oeuvres and treats that can be made in advance (she makes and freezes food ahead of time if possible) and don't have to be served hot. She puts out all the food before the party so she doesn't have to worry about replenishing while her guests are there.

"I like to enjoy my company," Karen said.

The ever-changing menu has included various delicacies over the years: assorted cheeses, marinated cold asparagus, Florentine artichoke dip, salted nut bars, mini cheesecakes, Asiago wafers, brownie trifle, antipasto squares, pine nut lemon orzo, pretzel bark, pesto and sun-dried tomato torta and bacon-wrapped water chestnuts, to name a few. Karen is sharing some of her party favorites with Mission Magazine readers (see sidebar):

- The Marzetti Hawaiian Slaw is popular among the men at her parties, and they have asked Karen for her recipe. (She willingly shares all her recipes with guests upon request.) Karen originally got this recipe from allrecipes.com but has modified it. The slaw, like all her recipes, can be made several days in advance.
- After six or seven attempts to find a spiced nut recipe she liked, Karen found a keeper with the one she shares here. It also makes great gifts.
- The caramel grapes taste like caramel apples but with easy bite-sized pieces and less mess.

"The recipes I have shared are so easy," she said. "They are 15-minute recipes."

To keep organized prior to Octoberfest, Karen creates a spreadsheet, where she keeps track of the ingredients she will need and when she needs to prepare everything. The cooking (mainly making desserts that can be frozen) starts about a month before the party. Karen doesn't include anything on the menu that has to be made at the last minute.

She also engages her "crafty" side by making name tags (for the food and guests) and decorative pieces, like her wine-glass candles that look like glasses of Cabernet.

Guests ask her all the time if they can bring something to the party. The invitation requests that guests bring beer or wine that they would like to try or share with others. Whatever beverage people bring is open to everyone.

Otherwise, Karen likes to do the cooking herself. "I have always felt like I want to see what I can come up with and how I can present it," she said. "... Potluck is good, but it's not what I do for this party."

Jim handles all the grilling and buys the brats and Polish sausages from Werner's Specialty Foods in Mission. (The Carlets use the leftover sausages from the party to make "Wedding Soup" later on.)

The 2013 party will have even more of an international flair. When Karen and a group of friends went on a river cruise in France earlier this year, they met a woman from Vancouver, British Columbia, who is planning to come to the party. The river cruise group is helping Karen cook this year, a first for the Octoberfest.

But friends have always been at the heart of the Carlets' party.

"My favorite part is seeing all these friends and being able to talk to them," Karen said.

With its combination of delicious food, creative décor and good friends, the Carlets' Octoberfest party is an event the hosts and guests both look forward to every year.

"It's pretty simple really," Jim said.

"No, it's not," Karen added.

SPICED NUTS (PICTURED AT RIGHT)

½ t ground cumin ½ t cayenne pepper

½ t ground cinnamon 6 T brown sugar

1 t salt

1 T water

4 C unsalted mixed nuts, such as walnuts, pecans, hazelnuts, almonds, cashews (Karen has only used pecans.)

4 T unsalted butter

Carlet Octoberfest Recipes

ts, almonds, only

pices, brown sugar, salt

library and set acide Heat the

Instructions: Mix spices, brown sugar, salt and water in a small bowl and set aside. Heat the nuts in a dry skillet and cook, stirring frequently, until they begin to toast, about 4 minutes. Add the butter and cook, stirring until the nuts begin to darken, about 1 minute. Add the mixture of spices, brown sugar, salt and water and cook while stirring, until the sauce thickens and the nuts are glazed, about 5 minutes. (Karen finds it doesn't take the whole 5 minutes.)

Remove the nuts from the heat and transfer to a baking sheet lined with waxed paper, separating them with a fork. Let the nuts stand until cooled and the sugar has hardened, about 10 minutes. Store in an airtight container.

For gifts, Karen often adds dried fruits to the spiced nuts after the nuts are cooked and cooled. She uses dried blueberries and cherries, but you can use whatever sounds good.

MARZETTI HAWAIIAN SLAW (PICTURED BELOW)

8 C cabbage, shredded (14-ounce package coleslaw)

1 can (16 ounces) pineapple chunks or tidbits, drained

1/2 C craisins or raisins

½ C nuts (Karen uses pecans slightly chopped and roasted in a frying pan)

½ C coconut, flaked

1 1/2 C Marzetti slaw dressing

Instructions: In mixing bowl, combine ingredients. Mix well. Chill until ready to serve.

CARAMEL GRAPES

Note: The ingredient amounts vary depending on how many grapes you have. Karen said an easy after-school snack would use about 10 grapes and 5 candy caramels.

Milk or cream Candy caramels

Grapes (any color) Salted peanuts (slightly chopped)

Instructions: Add a splash of milk or cream into candy caramels
(Karen works with about 10 caramels at a time)
and heat in the microwave until melted. Dip
each grape about halfway into the caramel

mixture and then into finely chopped, salted peanuts. Cool on waxed paper.

T = tablespoon t = teaspoon C = cup



Big event coming to SM North

About 1,500 band students and their families expected at the first-ever Shawnee Mission North Marching Invitational

By Heather Swan

Chad Reed has wanted to host a marching band festival at Shawnee Mission North High School for a long time, but the fall calendar is usually full with similar events sponsored by area colleges.

That's why Reed, North's band director, was surprised when he discovered that there wasn't a marching band festival scheduled in the area for Oct. 26, 2013 (a prime date for high school bands because it's at the end of their season when they are at their best).

North is taking advantage of this opportunity to host its firstever Shawnee Mission North Marching Invitational on Oct. 26 at the North Stadium.

"We kind of lucked into this," he said.

Besides being a first for North, Reed believes this will be the first time a Shawnee Mission school has ever hosted a competitive high school marching band festival.

"These marching band festivals are really fun to watch," he said. "These are 1,500 students who have practiced a countless number of hours for a four-month season. It's a culminating event for our kids."

All 12 band spots in the one-day marching invitational have been taken, drawing high school bands from Shawnee Mission (East and Northwest), Blue Valley (West and Blue Valley High), Wichita, Topeka, southern Missouri and one from Oklahoma. The judges are all from Oklahoma and have never judged in the Kansas City area before.

The 12 bands will compete in the preliminaries, and the top

eight will advance to the finals. The Shawnee Mission North band will perform an exhibition at the end of preliminaries. (It's customary for the host school to not compete in its own festival.)

Reed is expecting the home stands at North Stadium (capacity 3,100) to be full with the families of the students, residents from the community and North band alumni.

"There is no doubt that all of the businesses around here will see additional traffic," he said.

In addition to showcasing the area, the Shawnee Mission North Marching Invitational will give North an opportunity to show off its \$9 million stadium, which was renovated seven years ago.

Coordinating an event like this is a team effort, and Principal Richard Kramer has been instrumental in securing the details, Reed said.

"We will be able to host a large event with guests from up to four hours away and offer something to our community that is somewhat rare," he added. "...We want to put our best foot forward for Shawnee Mission North, our community and the surrounding area."

The entire community is invited to attend the Shawnee Mission North Marching Invitational on Oct. 26. For more information about local business advertising opportunities and the exact start time, visit either www.smnorthbands.org or www.marching. smnorthbands.org. Admission is \$7 for an all-day pass. The cost is free for children ages 5 and under. North's band booster group, Shaw-Mi-No, will sell concessions that day.



The Shawnee Mission North High School band will perform an exhibition during its first-ever Shawnee Mission North Marching Invitational on Oct. 26 at the North Stadium. Twelve other bands will compete, and the public is invited to attend

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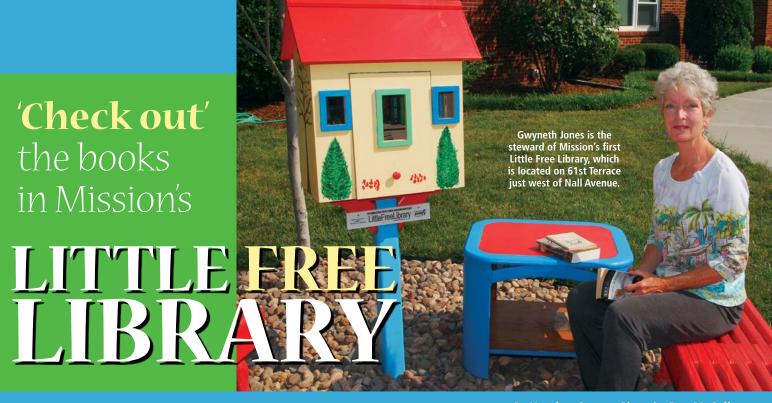
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By Heather Swan • Photo by Ben McCall

Gwyneth Jones creates an impressive destination for walkers and reading enthusiasts

Little Free Libraries are popping up all over Northeast Johnson County, and the first of its kind came to Mission this summer.

To get to this Little Free Library, take the stepping stone path on 61st Terrace just west of Nall Avenue and you will arrive at a cute set-up with two two-level book hutches, a couple benches and an end table — a welcoming environment painted in cheery colors.

Gwyneth Jones, the steward of this library, came up with the idea following the death of her parents, H. Ivor and Jean Jones, in 2012. Two days before he died (and before anyone knew he was sick), Gwyneth's father gave her a small birdhouse. She had also seen the Little Free Library at 67th and Nall in Prairie Village.

"To honor my parents, I'm going to have a Little Free Library and it's going to be in the same style as the birdhouse," Jones said, of her original plan.

She commissioned Ed Schulteis, who does custom word-working, to make one hutch for her library.

"Ed had so much fun with the first one we decided to do another one using the same shell but in a different color scheme," said Jones, a holistic health educator whose clients include actor Wilford Brimley and musician/entertainer Gary Morris.

One of the hutches is for books that children and teens are likely to enjoy; the other is for adults.

A grand-opening celebration was held in June for Jones' library, which is known by the international organization as No. 6621.

Although Little Free Libraries are a recent phenomenon here, the movement started in Wisconsin in the late 1800s.

When you take a book from any of these libraries, which are open 24 hours a day, you are not expected to return it. The books are free and you can pass them on to someone else when you're done.

As a steward of a Little Free Library, Jones is expected to go through the books from time to time to filter out the ones that aren't being taken and to make sure all the books are appropriate. People have been adding their own books to Jones' library, and she was getting donations before the hutches were even finished.

"I have been so thrilled with the quality of books," she said.

Jones is stopping at two book hutches, but she would like to see more Little Free Libraries in Mission. She envisions a "University of Mission," where similar libraries could be found every block or two and each hutch could specialize in a different genre, like mysteries, history books and more. She would also like for Scout troops or church groups to become stewards and for school woodworking classes to build these libraries for the community.

"I think it's a delightful way of bringing people together," Jones said.

What would Jones' parents (who were both avid readers) think of their daughter's Little Free Library?

"They would have appreciated this," she said.

For more information about the Little Free Library movement, visit www.littlefreelibrary.org.

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By **Heather Swan** • Photos by **Kevin Blayney**

Mission residents know that when they need a personalized gift or award, Art Glass Productions is the place to go. What many may not realize is that people from around the country and the world are finding Art Glass Productions, too.

Art Glass Productions, a glass-etching company at 5812 Johnson Drive that's owned by Sharon and Steve Miller, gets a lot of its business via word-of-mouth advertising and the Internet. While Art Glass Productions is a local company, its handiwork is far-reaching. The company ships nationwide, and its customers hail from many states.

Picture frames to a school in Washington, D.C.? Check. A wedding frame to Arkansas? Yes. An award to Connecticut? You bet. An order to Vietnam? Sure.

Another example: A man from the East Coast had called six companies looking for someone who could etch crystal. Art Glass Productions was the first company he contacted where a human being answered the phone. The man said Sharon wasn't the first person he called but the first person he talked to.

"We like what we do," she said. "We meet a lot of people."

Art Glass Productions' nationwide business really picked up in 2009.

"The economy put a lot of little and big etching companies out of business," Sharon Miller said. "For the ones that have been able to hang on, it's really paid off."

The company is in the process of updating its website so people can order and pay online if they want.

Art Glass Productions' location in Mission — close to highways and in the heart of the Greater Kansas City area — also attracts customers from throughout the region, including regulars from the Country Club Plaza, downtown Kansas City, Mo., Topeka, Kan., St. Joseph, Mo., Fort Leavenworth, Kan., and Nevada, Mo.

"It's important for us to be close to the highway because our customers come from a wide area," she said. "This is a convenient location."

Miller said the company doesn't get a lot of odd requests for products, but people want strange etchings sometimes.

For example, grooms and groomsmen occasionally ask if they can get unusual nicknames, sayings and "bad" things etched on barware for weddings and bachelor parties.

"A dollar is a dollar," she said. "If that's what you want, I'll do it for you."

There are a lot of glass-etching companies around, but Art Glass Productions' equipment is able to accommodate large items (44 inches), so they have gotten requests for personalizing objects like shower doors and gun-cabinet glass. Because the equipment works more like a sand-blaster and is not a laser, it can etch a complete globe.

Art Glass Productions makes its own emulsion mask, which is needed to etch glass. Other companies have to buy the emulsion, which drives up the cost to the customer. The company is also unique because it etches glass in four steps, while others use six.

"We give good customer service, too," she said. "Customer service is the key for them to pick you over the other guy."

Art Glass Productions has etched Hy-Vee Team of the Week awards and done work for Ameristar Casino and the National Collegiate Basketball Hall of Fame at the Sprint Center.

The locally owned business opened in 1993, first in the Westport area of Kansas City, Mo., and then in Shawnee, Kan. Sharon Miller and her mother, Carlene Gillespie, founded the company. It moved to Mission in 2003 and has been in the same location ever since. Four generations have been involved in Art Glass Productions: Sharon and her mother; Sharon's husband, Steve, who maintains the equipment; daughter Jessica McGan, who works there; and Jessica's daughter, Natalie, 15, who is learning the ropes.

The Millers live in Raymore, Mo., but Sharon has gotten very involved with the Mission business community. She organizes the Mission ArtWalk events, is a volunteer for the Mission Convention and Visitors Bureau and was named the City of Mission's 2011 "Citizen of the Year" for her dedication to bettering the Mission business community.

"It's good to help the community," she said. "It's good to be known in your community as someone who cares about it. Although we live in Raymore, this is where we spend a lot of our time."

For more information about Art Glass Productions, call 913-248-1118 or visit www.artglasspro.com.



Sharon Miller, who co-owns Art Glass Productions with her husband, Steve, is very involved with the Mission business community.





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Emerald Ash Borer Confirmed in Johnson County

State Expands Quarantine Zone to Prevent Further Spread in Kansas The U.S. Department of Agriculture has confirmed the presence of emerald ash borer (EAB) is now in Johnson County, Kansas. An adult specimen was removed from an EAB survey trap located near the Johnson County landfill on July 5, 2013, and regulatory officials with USDA-APHIS-PPQ confirmed the presence of emerald ash borer on July 11, 2013. Immediately after confirmation by USDA, Kansas enacted an emergency intrastate quarantine for Johnson County, similar to the permanent quarantine currently in place in Wyandotte County, to prevent further spread of emerald ash borer in Kansas. The quarantine applies to any corporation, company, society, association, partnership, governmental agency, and any individual or combination of individuals. It prohibits movement of regulated items from the quarantined area, except under specific conditions established in the quarantine order.

Regulated items under quarantine include the following:

- The emerald ash borer, (Agrilus planipennis [Coleoptera: Buprestidae]), in any living stage of development;
- · Firewood of all hardwood (non-coniferous) species;
- · Nursery stock of the genus Fraxinus (Ash);
- · Green lumber of the genus Fraxinus (Ash);
- · Other material living, dead, cut, or fallen, including logs, stumps, roots, branches, and composted and uncomposted chips of the genus Fraxinus(Ash);
- · Any other article, product, or means of conveyance that an inspector determines presents a risk of spreading emerald ash borer and notifies the person in possession of the article, product, or means of conveyance that it is subject to the restrictions of the regulations.

Prevention is key to limiting new infestations. The Kansas Department of Agriculture is working with stakeholders to assure they understand how to properly treat or dispose of emerald ash borer-infested ash trees and materials to reduce the impacts this pest has on the state. The guarantine requires all ash trees and materials in Johnson County to be treated or disposed of properly prior to leaving the quarantined area.

All ash trees are susceptible to infestation by the emerald ash borer. Trees become infested when adult beetles lay eggs on the bark. The eggs hatch into larvae that bore into the tree. They tunnel between the bark and wood and disrupt water and nutrient movement, eventually killing the tree. Emerald ash borer appears to prefer trees under stress but is capable of killing perfectly healthy trees. Adult emerald ash borers are about one-half inch long and they emerge in late spring. The larvae feed just under the bark of a tree, which damages and eventually kills the tree. Trees infested with emerald ash borer will have canopy dieback, water sprouts, bark splitting, serpentine-like galleries and D-shaped exit holes.

If you think any of your trees may have the pest, you should notify the Kansas Department of Agriculture immediately at (785) 862-2180 or at ppwc@kda.ks.gov.

CSI: YOUR ASH TREES

Dying ash trees. Winding S-shaped tunnels just under the bark. Small D-shaped holes on the trunk. Emerald ash borer (EAB) has destroyed millions of ash trees in at least 10 states. Help stop its spread. Use this brochure to investigate your yard or timber lot.

Call Kansas Department of Agriculture @ 785-862-2180 if suspect EAB.

Small metallic green beetle, 1/2 inch long Ρ Native to Asia u



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Attacks only ash trees

First detected in the U.S. in Michigan in 2002

Spread to 18 total states as of Sept. 2012

Larvae feed under bark, cutting off the flow of water and nutrients to the tree

Travels in infested firewood and nursery stock

PART 1: IDENTIFY THE VICTIM

EAB attacks only ASH TREES. If your tree isn't an ash, you do not have EAB.

Step 1: Look at the tree's branches

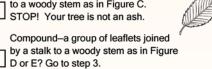
Oppositely branched as in Figure A? If yes, go to step 2.

Alternately branched as in Figure B? If yes, STOP! Your tree is not an ash.



Step 2: Look at your tree's leaves

Simple-a single leaf joined by a stalk to a woody stem as in Figure C. STOP! Your tree is not an ash.



Step 3: Look at the leaflets

3 to 5 leaflets, margin smooth or coarsely toothed as in Figure D? STOP! Your tree is not an ash. 5 to 9 leaflets, margin smooth or

tree is an ash. Go to Part 2.

finely toothed as in Figure E? Your



PART 2: EXAMINE THE VICTIM

Does your tree look healthy or is it showing signs of attack? Look for these clues. If you ash tree shows two or more of these symptoms, move on to Part 3.



the bark Photo credits clockwise from left: Daniel Herms. Ohio State University Bugwood.org: James W. Smith, USDA APHIS PPQ, Bugwood.org: Joseph OBrien, USDA Forest Service, Bugwood.org: Jim Rathert; Art Wagner, USDA APHIS PPQ, Bugwood.org: David Cappaert, www.forestryimages.org

tunnels just under

Winding, S-shaped | White or cream-

Increased activity

of woodpeckers on

PART 3: CHECK FOR EXIT WOUNDS

Step 1. Do you see multiple holes in the trunk of your ash tree? If so, what shape are they?

Tip: Use a knife to slightly shave the bark flat so you can gauge the true shape of the hole

can gaage are a ac chape or are more		
	Round as in Figure F? STOP! EAB does not make round holes	では、これにあれる。
	Oval-shaped as in Figure G? STOP! EAB does not make oval holes	The same of the same of
	D-shaped as in Figure H? Go to step 2.	
Step 2: How wide are the D-shaped holes?		

About 1/8 inch. Your tree may be infested with EAB Call 785-862-2180

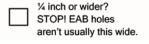




Photo credits: EAB on penny—Howard Russell, Michigan State Univ. Bugwood.org; F—Minnesota Dept. of Natural Resources Archive, bugwood.org; G—Hannes Lemme, Bugwood.org; H—Joseph O'Brien, USDA Forest Service, Bugwood.org

BREAKING GROUND OR GATEWAY

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and the community for your support as the Gateway project has evolved. We were thrilled to celebrate the exciting Groundbreaking event, and look forward to being a vibrant part of Mission and the Northeast Johnson County community!

Gateway, a major mixed-use development in the heart of Northeast Johnson County, will include more than 800,000 square feet of retail, residential, entertainment and office space. The property will feature more than 300 residential units, positioned above a mix of retail and restaurant offerings. Various entertainment venues will offer opportunities to feature seasonal festivals, outdoor events, and more.