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# Welcome!

## Velcome to our first edition of Mission: Your Hometown!

The Mission Convention and Visitors Bureau is very proud of all the hard work that has gone into this inaugural issue. Our "mission" with this magazine is to introduce you to the wonderful people who choose to live and work here, the 500-plus businesses who



have planted their roots here and the not-for-profit agencies that enrich our city.

We have a lot of interesting stories to share with you in this issue, beginning with our cover story on Chacko's Bakery & Catering. They are known not only in Mission but through the entire metro area for their cinnamon rolls and hearty sandwiches. If that doesn't make your mouth water, you can read

all about our long-time Mission residents Jo and Jim Mitchell in the "What's cooking in Mission's kitchens" feature. In the category of talented teens there is the story of Carina White, who wrote and illustrated the newly published book, "The Legend of How Kansas Got Chipped," and theater fans will enjoy learning what's on the marquee this season for The Barn Players.

It was fun for us to research and relate these stories to you, but we know there are many, many more stories in Mission that should be told as well. So, we are asking for your help. Please share with us the people, businesses and activities you think should be showcased in our new magazine Mission: Your Hometown. You may e-mail your ideas to missionmagazine@missionks.org.

Mission: Your Hometown will be delivered to your mailbox five times a year. However if you need more copies for your employees, waiting room or lobby, please let us know and we will gladly deliver them to you.

On behalf of the Mission Convention Visitors Bureau – ENIOY!

#### Suzie Gibbs

Mission Convention and Visitors Bureau Chair Councilmember, Ward IV

## **CONTENTS**

- 6 Chacko's
  Our hometown bakery
- **10 Talented teen**Mission teen's book published
- 17 Mission 2010:
  Year's agenda filled with exciting development, activities for all
- **20 Barn Players**Quality community theater thrives in our own backyard
- 4 We love Mission because ...
- 24 What's cooking in Mission
- 26 Important dates in Mission
- **26** Helpful numbers

# Mission

FEBRUARY 2010

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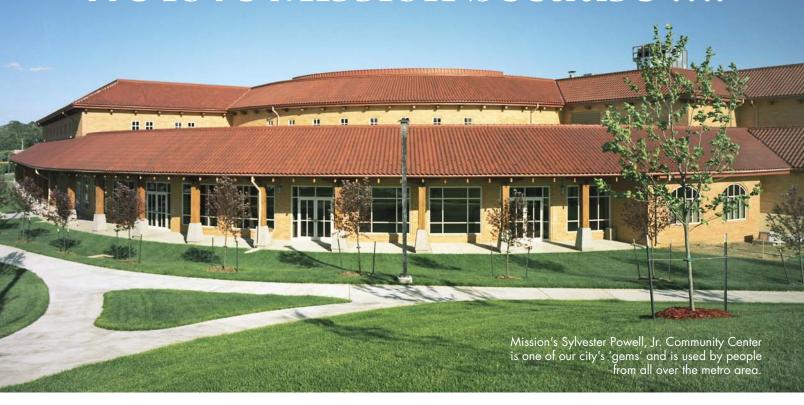
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# Chacko's Our hometown bakery

## **About Chacko's**

Chacko's Bakery & Catering is located at 6001 Johnson Drive. It's open from 7 a.m. to 3 p.m. Tuesday through Saturday. To place catering orders by phone, call (913) 671-8199. Many payment methods are accepted including cash, checks, Visa, MasterCard and American Express.

For more information, check out the Web site at www.chackosbakery.net.

By Barbara Bayer • Photos by Edmee Rodriguez

or more than 10 years people all over the metro area have come to love Chacko's Bakery & Catering. The Mission bakery has been at its current location since May 2000 and specializes in pastries, box lunches and cakes.

Owner Rachel Finn said she and her husband, David, started the business in their home in 1998 because she didn't want to be a stay-at-home mom.

"I love food. It started with friends asking me to do wedding cakes and birthday cakes. Then it went into a full-fledged lunch box catering. A couple of my friends who worked were looking for people to do lunch boxes," she said on a recent Monday, sitting at a table in the bakery on what should have been her day off.

It didn't take long for the business to take off. When customers started asking if they could come by the house to get their orders, Finn said it was time to start looking for a storefront.

"We knew we couldn't have customers coming by the house," she said.

Finn grew up in Mission, graduating from Shawnee Mission North High School in 1985. She received a degree in hotel and restaurant management from Kansas State University in 1990 and thought she'd like to own a business in the area.

"We like to be community-minded so we decided to stay in Mission. We also wanted to be close to home," she said.

#### The Finns

Finn met David, her husband, while working at the Hyatt Regency Hotel in Kansas City.

"We both transferred to San Francisco and Kentucky and then we decided moving around was not what we wanted to do. We wanted to stay put," she said.

Both Finns go to work at 3 a.m. Since breakfast was David Finn's specialty while he attended the San Francisco Culinary Academy in 1992-93, Finn said that's his job, as well as baking the breads, at Chacko's.

Finn handles all the business operations at the bakery, which is open five days a week. She puts in long days, usually working 12-to 14-hour shifts. She and another employee also prepare most of the items on the menu – including all pies, cakes, sandwiches, soups and dips. Two other full-time employees assist with the retail portion of the bakery, while another two part-timers are on staff to assist at busy times.

On Saturdays, those part-time employees often include the Finns' 16-year-old daughter, Elizabeth, a student at SMN,





Employee Rachel Valdivia gets iced sugar cookies from the bakery's display case.

and their 14-year-old son, Chacko, a student at Antioch Middle School.

"My son preps in the kitchen and he makes soft pretzels to sell on Saturdays," Finn said.

The business is named after their son. Finn explained that the name is southern Indian and it translates to Jacob. She is a native of India and moved to the United States from Kerela in 1973.

"Chacko is an unusual name and catchy, so we decided to go with that," Finn said.

#### The menu

Breakfast is served when the bakery opens at 7 a.m. Finn said the most popular item at that time of day – and maybe even on the entire menu – is homemade cinnamon rolls. They also serve rolls, croissants, Danish, scones and muffins. Pastry prices range from \$1.70 to \$2.50.

"We always have a savory, whether it is a quiche or a strata. We make homemade hot chocolate and we have coffee drinks. We have our own special coffee blend through The Roasterie," she said.

Finn said the switch to the lunch menu takes place at 9 a.m. She said the most popular sandwich on the current menu is the chicken cranberry sandwich, a diced chicken salad with dried cranberries and baby spinach with cranberry chutney served on cranberry walnut bread.

Complete box lunches – with a choice of sandwich, choice of chips, pasta or apple, and choice of cookie – sell for \$7.95. A sandwich alone is \$5.60.

Chacko's also serves daily specials. The catering menu changes twice a year, one for fall-winter and the other for spring-summer.

"We always have a soup and a special. The sandwich menu stays the same because it goes out to our catering customers as well," Finn said.

"Our soups are always popular because we make them here in house from stock to finish," she said. "Our hot chicken salad or our hot chicken pot pies are popular also."

Everything is made on site with the exception of the soft drinks and chips.

"We start from the beginning to end. We make salad dressings here. We make our dips here. Even our toast

points and crackers for our soups are made here," she said. "We really never wanted to bring anything in. That way we know exactly what's going in it."

### A busy schedule

Finn said Chacko's delivers 100 to 300 sandwiches all over the metro area on a typical day. In the bakery itself, they serve another 100 to 300 people daily "depending on what is going on."

Specials aren't usually offered on Saturdays, because it's a little quieter than weekdays.

"They don't stay here for breakfast and lunch, they take it and go," Finn said. "We do a lot of cakes on the weekends."

Chacko's, which initially began as a special-order cake business, has a separate menu for cakes, which come in a variety of sizes and flavors.

"I still do a lot of birthday cakes, but I've gotten away from the wedding cakes as much as my schedule has changed with the bakery," Finn said.

Finn still likes her Mission location.

"We enjoy being on the corner of Johnson Drive, because there's plenty of parking," she said. "We chose the location because it's so close to our house."

Even though customers have asked if Chacko's will ever open another location, Finn has no plans to do that.

"We make everything from scratch here and it would be very difficult for me to be in more than one place at once," she said.

As busy as the bakery is, one way Finn makes sure she has family time is to close it twice a year. Typically Chacko's closes between Christmas and New Year's and then again the week of July 4th.

"We give our staff paid vacation off. We are familyoriented and that's our family time," Finn said.

Getting to know her customers is what Finn likes most about owning Chacko's.

"The customers we have are very loyal and very appreciative. They let me know when they don't like something and they let me know when they love it. I think part of the service here is that we get to know our customers," Finn said.

Two regulars at Chacko's are Dale Chaffin and his wife, Linda. Dale Chaffin estimates they stop by the bakery four days a week.

"It's excellent quality and we love the family atmosphere there. It's an extremely friendly place and the latter are excellent," Chaffin said.

He also likes the pastries.

"The cinnamon rolls are excellent and I love the sticky roll with pecans on top. And when we stop in during the afternoon, their oatmeal raisin cookies are also excellent," he said.



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# Talented teen

By Barbara Bayer • Photos by Ben McCall

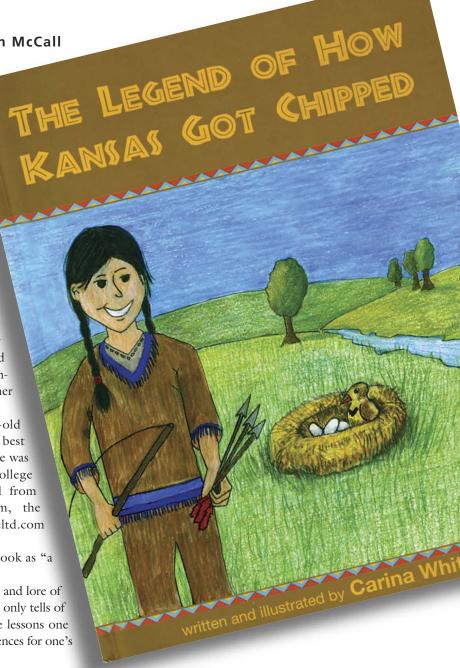
How likely is it that a girl will write a book in elementary school and see that book published before she has a full-fledged driver's license? That's exactly what has happened to Mission resident Carina White.

s the 2006 winner of The National Kids in Print Contest for Students, White's book, "The Legend of How Kansas Got Chipped," was published by Landmark House Ltd. in December — coincidentally the same month White received her driver's permit.

The book written by the now 14-year-old author and illustrator was recognized as the best in the contest's 10-13 age category. The prize was publication of the book and a \$15,000 college scholarship. The book can be purchased from Carina's Web site, www.carinawhite.com, the publisher's Web site, www.landmarkhouseltd.com and locally at Rainy Day Books.

The publishing company describes the book as "a twister of a tale."

"This is an engaging story of Indian legend and lore of the Kansa Tribe," the description says. "It not only tells of how Kansas got a ragged corner, but the life lessons one Indian brave learns and that there are consequences for one's



Mission teen's book published



actions and rewards for good deeds."

Carina, the daughter of Gary and Laura White, was 10 years old and a fourth-grade student at Rushton Elementary School when her art teacher, Dawn Papineau, suggested she enter the contest.

"Carina came up with several ideas, but 'How Kansas Got Chipped' seemed to inspire her the most," Papineau said. "Once she wrote the rough draft, we looked at the story and decided what parts she wanted to illustrate."

Papineau said Carina, who is now an eighthgrader at Antioch Middle School, "did a fabulous job with her initial entry."

"As an elementary art teacher, I find myself very lucky to see students develop their talents over the seven years that they are in elementary school," Papineau said. "I was so excited to see Carina have a chance to develop her art and have it published Although she has worked hard and given up a lot of her free time, I hope that this is just a segue into a budding career."

It took about four months for Carina to complete the story and illustrations. Her entry competed with thousands of others from all over the country, and she was in fifth grade when she learned she won the top prize. What Carina didn't know at the time was that her work was not ending, it was only beginning.

Traci Melton-Symon, Carina's editor and president of Landmark House Ltd., the contest sponsor, said it surprises most contest winners to learn that the book isn't published in its original state. As Carina pointed out, her original story was written on burnt paper bags because she thought that would make it look more authentic.

Melton-Symon said Carina "learned through this process that anything that looks effortless has probably taken hours of work."

"And that's true with all of us," she said. "Even Margaret Mitchell had to rewrite 'Gone with the Wind."

Laura White said working with an editor was a challenge for her daughter.

"It was good for her to take something she fell in love with and totally improve it," she said.

Melton-Symon said Carina's story grabbed the judges' attention, but Carina needed to work hard improving her illustrations with Art Director Jayna Miller-Schneider, a former contest winner herself.

"If you see the original book, you'll see that she just grew in leaps and bounds," Melton-Symon said.

Miller-Schneider and Carina's grandmother, MaeAnna Blomberg, a former art teacher, showed Carina various

## "It was a lot of hard work but I'm satisfied with the finished product."

-Carina White



Carina White (second from right) signs books in the Rushton Elementary School library for Lucas Wilson, DylanWilson, Samantha Dukelow and her former art teacher, Dawn Papineau.

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5800 Foxridge Drive, Suite 100 Mission, KS 66202 www.nejcchamber.com drawing techniques that helped her reinforce the story's plot. Carina worked on the drawings in a little workshop set up for her in the family's garage and at her grandmother's kitchen table.

Using a lead pencil, Carina did a first draft of the illustrations, making sure they were an appropriate match for the story and the proper dimensions. After the drafts were approved, she began drawing the final versions. Using watercolor pencils, she layered and mixed different colors together, then went over them with a wet paint brush. She explained the water helps the colors blend together to make the illustrations look smooth. After it was dry, she outlined each figure and filled in the details with a thin-tip Sharpie so they would stand out in the final reproduction process.

A Girl Scout who also enjoys spending time volunteering, attending youth group events at Cornerstone Community Church and babysitting, Carina is happy with the way the book turned out.

"It was a lot of hard work but I'm satisfied with the finished product," she said.

Melton-Symon agreed.

"It's a wonderful accomplishment for her," the editor said.

Carina worked on the book for about two years. Due to unforeseen circumstances at the publishing company, it took longer to publish the book than usual, but that was OK with the White family. Carina was happy her father, who was in the Army and returned in August from a year-long tour in Iraq, was in the country when the book was published.

"As a family (Carina has a 15-year-old brother, Nicholas) we all support each other and we're there for each other," Laura White said. "This worked perfectly for us."

Carina credits many people for helping her with the book, including her teacher, editors, family and her grandmother. She said her friends are impressed.

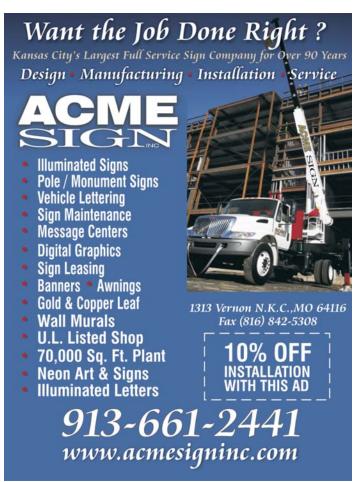
"They all want autographed copies," she said.

Carina isn't sure if she will pursue publishing in the future.

"I have other stories that I wrote in first and second grades, and we may try to get another one published. We don't know. It's hard to find time," she said.

As Landmark House continues to promote the book, it is possible Carina will get to spend some time in the national spotlight. Melton-Symon said other award winners have appeared on national talk shows and even been invited to visit the White House.







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# MISSION 2010:



### By Barbara Bayer

pring is just around the corner and with it, we're proud to say, comes a flurry of activities in the city of Mission.

Construction will soon begin at Capitol Federal Savings new site at the southwest corner of Nall Avenue and Johnson Drive. Ken Scott, CapFed's first vice president-facilities manager, said a ground-breaking ceremony is expected to be held in early April. The new branch will open about seven months after construction begins.

Scott said the bank's customers will enjoy an abundance of parking when it moves. He pointed out that CapFed worked extensively with the city of Mission to "create a very appealing, park-like site."

"We have been in the city of Mission for 55 years, (it opened in November 1954) and this new building will allow us to be in Mission for another 55 years," Scott said.

Already under construction is Mission Square, a new independent senior-living development located right next to the Sylvester Powell, Jr. Community Center. It's intended for middle-income seniors 60 and older. Although this winter's snowy weather has impeded construction somewhat, Doug Deines, development director of Mission Square's parent company Essex Corporation, said the development is still on track to open in January 2011.

He is very excited about Mission Square and the prospect of it becoming a part of the Mission community.

"Since we started this process four years ago, we feel like we've been adopted by the Mission community already," Deines said.

While some cities across the country are hurting

## Year's agenda filled with exciting development, activities for all



from the decline of the auto industry, Mission's business community dodged that bullet in 2009. That's because the owner and general manager of what was then Keystone Chrysler, Tim Doherty, took some proactive steps to keep an auto dealership in the city. Knowing that Chrysler was in trouble, Doherty said he was able to acquire a Nissan franchise in March. The following month, Chrysler filed bankruptcy.

"We wanted to keep all the employees employed and keep the business here in Mission," noted Doherty. The dealership has been at the 6819 Johnson Drive location since 1959.

The transition has gone well for what is now Keystone Nissan.

"There's always a little bit of growing pains, but we have a very loyal customer base and great cars to sell," Doherty said.

It's expected that before the dog days of summer hit Mission residents will be able to enjoy the new extension of the Rock Creek Trail. When construction is complete, weather permitting around June 1, the second phase of the trail will begin at the corner of Lamar Avenue and Martway Drive, where Phase I ended, and meander along Rock Creek to end at Roeland Drive. Once Phase II is completed, the west and east ends of Mission will be completely connected by this continuous 10-feet wide paved bicycle and pedestrian path.

### **Festivals and celebrations**



The first big community event of the year will be the annual Bunny Eggstravaganza, sponsored by Mission Parks and Recreation. In addition to the traditional egg hunt, which features staggered start times depending on the child's age (see calendar, page 26 for times), families will be able to check out balloon creations and visit with members of the Mission Police Department and Consolidated Fire District #2.

Don't worry about the weather. If the day is less than perfect, the event will be held inside the Sylvester

Powell, Jr. Community Center.

Kids and kids at heart also look forward to the next event on the calendar, the annual Spirit of Mission Days. Once again scheduled to coincide with Mother's Day, the festival begins on Thursday evening, May 6, and continues through Sunday afternoon, May 9.

Spirit of Mission Days began 10 years ago in celebration of the golden anniversary of the city of Mission in 2001. Initially the main event at Spirit of Mission Days was the Mike Murphy cattle drive, but that has given way in recent years to a more kid-friendly carnival.

"Kids love it and you can see the rides from miles away. Everybody comes and has a great time. The rides are inexpensive, the food is inexpensive, it's a bright and noisy event that everybody just loves," said Suzie Gibbs, chair of the Mission Convention and Visitors Bureau.

Tickets are sold at the carnival and Gibbs recommends you bring lots of cash.

"Last year we had an ATM machine and it was sold out twice," she explained.

In September, the work of several artists will be showcased at the community center where the Mission Art Council presents "An Evening with the Arts." Spotlighting local artists, this invitation—only evening Sept. 7 features wine, hors d'oeuvres and a harpist for your enjoyment. For more information, contact Gibbs at (913) 671-8564.

Just 10 days later Mission residents will be treated to Arts & Eats, Sept. 17 and 18, at Beverly Street between Johnson Drive and Martway. Featuring the Battle of the Brisket barbecue contest, more than 66 contestants entered last year and more are expected this year. The state-sanctioned event allows the winner the opportunity to compete at the American Royal barbeque contest.

In addition, vendors sell their art work and entertainment is provided by a variety of bands.

The other popular event at Arts & Eats is Chairs for Charity. Chairs, painted and decorated in advance by individuals, are sold to the highest bidder. The proceeds go to charities chosen by those who painted the chairs.

The year ends with a bang with the annual Holiday Lights & Festive Sights. Now in its seventh year, it's held the first Friday in December (Dec. 3).

Santa and Mrs. Claus are expected to visit, the Mayor's Christmas Tree will be lit, Christmas movies will be shown, kids can make craft projects and free hot chocolate and s'mores will be served. The grand finale is musical fireworks.

"Even though it's cold, it's very popular," Gibbs said.

Several events throughout the year raise money for various causes. But as the year comes to an end, Mission residents make sure to take care of Northeast Johnson County families that need a little extra boost by adopting local families at Thanksgiving and Christmas. Last year after receiving information from area schools in the city, the city of Mission and the Convention and Visitor's Bureau adopted 37 families at Thanksgiving and 17 for Christmas.





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# The Barn Players

By Barbara Bayer

Quality community theater thrives in our own backyard

f you enjoy live theater, you can see a great performance for an affordable price right here in Mission. This season will be the seventh that The Barn Players have called Mission home.

Vida Bikales, president of the Barn's board of directors, said the theater troupe, now celebrating its 55th season, looks forward to another wonderful year of staging high-quality productions in Northeast Johnson County.

"Our goal is to become the entertainment destination in Johnson County," said Bikales, who is in her second season as board president.

Artistic Director Eric Magnus is extremely excited about the 2010 season, which he described as a mix of musical comedies and dramas, "along with two wonderful plays that really delve into the human experience from unique angles."

"I'm very excited by the energy that our season has generated and the quality of shows along with the variety of style and subject matter that each brings," he said.

The Barn's four musicals this year include the Kansas City community theater premiere of "Dirty Rotten Scoundrels," directed by Barb Nichols with musical direction by Martha Risser.

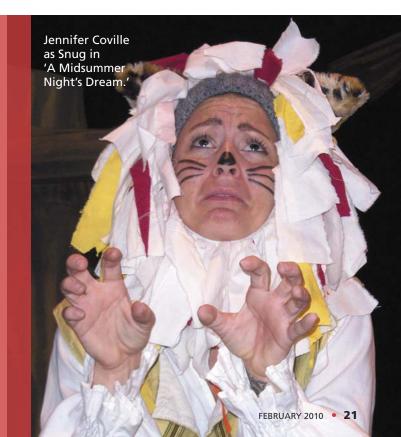
"It's always wonderful to be the first to be able to put on a show. 'Dirty Rotten Scoundrels' has good name recognition because of the movie. It has a large cast, which is always fun. Barb Nichols, the director, always does a spectacular job," Bikales said.

## Coming to **The Barn** in 2010

"Dirty Rotten Scoundrels"	March 5-21
"Pippin"	April 16-May 2
"The Boys Next Door"	June 4-20
"The Vagina Monologues"	July 23- Aug. 1
"Assassins"	Sept. 17- Oct. 3
"Rent"	Nov. 5-21
Six by Ten Festival	Dec. 3-5

In addition, a Barn Jr. production for children ages 8 to 12, "A Year with Frog and Toad," will be produced July 27-29.

Shows are at 7:30 p.m. Fridays and Saturdays and 2 p.m. Sundays. The theater, located at 6219 Martway, opens 30 minutes prior to each performance. Tickets can be reserved by calling (913) 432-9100 or visiting the Web site www.thebarnplayers.org or purchased just prior to the performance at the box office. Tickets are \$15; \$12 for seniors (65 and older); \$10 for groups of 10 or more; and \$7 for students with a student ID. Season ticket packages are available.



## "Our volunteers see the show for free and we'd love to get more people interested in helping." -Vida Bikales

The season also features the return of the Stephen Schwartz musical "Pippin," directed by Nathan Norcross with musical direction by Kevin Bogan.

Magnus said the Barn's summer will be dominated by two great plays. "The Boys Next Door," by Tom Griffin, directed by Nancy Eppert, is a gentle comedy/drama that tackles the challenges of a group home of men dealing with a variety of mental illnesses and trying to live together, he said.

Magnus said "The Vagina Monologues," by Eve Ensler, directed by Shelly Stewart, will feature anywhere from six to 12 women talking about one of the most taboo subjects in the world.

"Although it's been done throughout the community, every time I mention it, it gets more buzz and reaction, and I'm very excited to see that," Bikales said.

The fall brings Stephen Sondheim's "Assassins" to the Barn's stage, directed by Damron Armstrong with musical direction by Martha Risser. Magnus will direct Jonathan Larson's "Rent," with musical direction by Darin Parker.

"'Rent' is an exceedingly popular show," Bikales said. "I think that will be a great show for us because our space really lends itself to that type of production."

The season opened in January with a Barn Jr. show. Those shows are designed as an educational opportunity for children.

"We do one for and with the little babies, and the older kids do the other show," Bikales explained. "Jason Coats is our educational coordinator and he has a wonderful approach with the kids. They learn about theater etiquette plus they put on a fantastic show."

The year concludes with the Barn's original Six by Ten Festival. Bikales said the festival is comprised of six original 10-minute plays written by local playwrights. A jury selects the best six from the entries and those six are produced in a one-weekend festival.

"It's usually a wonderful opportunity to get new directors who have never had the opportunity to direct," Bikales said. "We get a lot of new faces at the Barn, and one thing that we started this past season was having three clinics prior to the submission deadline. It's to help those young playwrights develop their style and produce the manuscripts in a way that's acceptable."

#### Mission is home

Theater devotee Early Altair, a prominent Kansas City interior designer, launched The Barn Players in 1955. He personally guided the renovation of a large barn at the Woolf Farm near 83rd Street and Mission Road, turning it into a comfortable theater seating 225 people. The old barn had once been the home of Larwin, winner of the 1938 Kentucky Derby, and served as the Barn's home until 1971. Before it settled

in Mission in 2004, with the help of the Northeast Johnson County Chamber of Commerce, the Barn had several other homes.

Magnus has enjoyed working in the Barn's Mission facilities.

"There are always challenges associated with staging any show, but I love the flexibility of our performing space and the fact that we have a more permanent home than we have had in the past," he said. "Our biggest challenge is finding storage and off-site rehearsal space, but thanks to St. Pius Church in Mission, we are able to utilize their building to help our cause."

Two years after the move to Mission, the Credit Union of Johnson County (which became Mainstreet Credit Union on Feb. 1) purchased the land and building of its current location. The credit union, which recognizes the value that the arts bring to the community, agreed to partner with The Barn Players for continued use of the building for two years. In 2008, The Barn Players and the credit union signed a long-term agreement through 2012 at which time the building will be purchased by The Barn Players or the contract renegotiated.

"We have a wonderful relationship with the credit union and the Northeast Chamber," Bikales said.

In the spirit of being good neighbors, Bikales said the Barn is planning to call attention to the Mission Project, in conjunction with the "Boys Next Door."

"We're going to have some sort of display in the theater regarding the Mission Project, who uses the Barn for their drama classes," she said.

Bikales said the Barn always welcomes the opportunity to partner with Mission businesses in the production or sponsorship of its shows.

"We truly try to utilize as many Mission businesses for our everyday needs as possible, including banking, printing, accounting, hardware and food services," she said.

As a community theater, volunteers fill various positions including ushers, box office staff and concession workers.

"We'd love to have volunteers from Mission," Bikales said. "Our volunteers see the show for free and we'd love to get more people interested in helping."

Those interested in volunteering should contact the Barn's volunteer coordinator, Ric Eberle, at barnvolunteercoordinator@gmail.com.

Bikales said she enjoys seeing each and every show at the Barn come to life.

"We pride ourselves on such a diversified schedule and we really try to give a good experience to the community theater enthusiast at all levels," she said. "It takes so many people to put on a show and I think we try to give recognition and appreciation to all of those people and give them the experience that they need."

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## Mhat's cooking in Mission's kitchens:

### By Barbara Bayer

or 50 years, Jo and Jim Mitchell have been sharing meals together. They've hosted countless family dinners as well as holiday celebrations and for more than 30 years have taken part in a dinner group with friends. Entertaining seems to come naturally to Jo.

"We moved to Mission 14 years ago on March 16," Jo recalled. "And we had 30 people for corned beef and

cabbage on the 17th."

The Mitchells are the parents of five grown children who are all married. They are also the grandparents of 14 grand-children ranging in age from 1 to 23. With such a large family, Jo said it's hard for all of them to find time to get together, but they always reserve time during the holidays.

Whether it's the whole family or parts of it, Jo said they

## Mitchells love cooking for themselves, others



most often request she serve spaghetti and meatballs for family gatherings. The recipe she has used through the years came from Jim's mother.

"She got the recipe from an Italian friend in about 1951. We've been making those meatballs and making that sauce ever since," Jim said. "As the kids were growing up we ate it in our home, and they still like it."

Jo describes her spaghetti and meatballs as simply "old-style cooking."

"My meatballs don't stay really round because I make them soft. That way they melt in your mouth,"

Iim said Io's meatballs are so soft because she uses lots of fresh breadcrumbs. Jo added that she uses lots of eggs as well.

Another one of Jo's secrets is that it's a meal she can make ahead of time.

"I freeze them flat on a cookie sheet and throw them in a plastic bag," she said.

If Jo is going to cook and eat the meatballs the same day, she fries them early enough so they can cook with the sauce in a slow cooker for at least 12 hours.

Jo said through the years she has gathered her favorite recipes from family members, friends, magazines ... just about anywhere. They have even developed one recipe themselves, a mouthwatering sautéed shrimp that is Jim's specialty. They discovered the dish while they were on vacation in southern Spain in 1974.

"We loved it. When we came home we tried to duplicate the recipe and it took us a long time, but we think we've got it," Jim said.

Jo pointed out that the family's favorite is usually spaghetti and meatballs while their friends are partial to the shrimp.

"We usually serve the shrimp as hors d'oeuvres when we're having company or we'll just sit down and eat a pound ourselves," Jim said.

Jo, who was raised on a farm and can clean and pluck a chicken if needed, pointed out that she and Jim eat a variety of foods including beef, pork and fish. She said they rarely eat out because "I do like to cook."

While the two usually stay out of each other's way when cooking, Jim said they recently purchased a crown pork roast for the first time, cooking it together for a group meal.

"Oh my God it was good," Jim said.

"It was expensive, but it was fun and it did turn out beautiful," Jo said.

Do you know a Mission cook that should be featured in the magazine? E-mail your suggestion to missionmagazine@missionks.org.

## **Spaghetti and Meatballs**

#### **SAUCE:**

1 quart whole tomatoes 1 15 oz. can tomato sauce 1 12.5 oz can tomato paste ½ t. salt ¼ t. pepper 10 drops Tabasco sauce 1 t. oregano leaves 1 t. sugar ½ c. diced onion 2 or 3 garlic buds

Sauté onions and garlic. Combine all ingredients in a slow cooker and cook on low 10-12 hours.

#### **MEATBALLS:**

1 lb. ground beef 4 eggs ¾ c. fresh bread crumbs 1/3 c. parmesan cheese ½ t. salt ¼ t. pepper

Combine all ingredients together. Add more bread crumbs if it will not form a soft ball. Make into balls and brown in a small amount of olive oil. (They do not stay in perfect ball form.) Add the balls to the sauce; they can simmer all day in the sauce.

Cook desired amount of spaghetti noodles according to package directions at serving time. When cooked, place spaghetti on a plate and cover with meatball and sauce. Sprinkle parmesan cheese on top. Serve with salad and garlic bread. Makes 4 servings.

## **Costa del Sol Shrimp**

1-2 pounds uncooked shrimp, peeled 1 t. curry powder 1 t. dry mustard 1 t. Hot Shot Pepper Sauce 5 T. soy sauce 1 c. olive oil 1 garlic clove, cut in 3 pieces

Mix all ingredients except shrimp in wok or sauce pan. Heat to simmer. Simmer two minutes, stirring constantly. Remove from heat and let stand five minutes. Reheat to simmer, add shrimp. Stir and turn shrimp until pink or firm, about 5 minutes. Pour contents into a large bowl. Squeeze the juice of one whole fresh lemon over the bowl.

Serve with Italian or French bread. Serves 2 (1 lb. shrimp) or 4 to 5 (2 lbs. shrimp).

## Important Dates in Mis

#### WEDNESDAY, MARCH 17

Senior St. Patrick's Day Party Sylvester Powell, Jr. Community Center

Celebrate St. Patrick's Day in style! Join us from noon to 2 p.m. at the Sylvester Powell, Jr. Community Center for exciting games, the Irish Limerick contest, fun prizes and a feast of corned beef and potatoes. The fee to participate is \$7, or \$5 with your SPJCC member discount. Register by phone at (913) 722-8200 or in-person.

#### **WEDNESDAY, MARCH 17**

**Mission City Council Meeting** City Hall, 7 p.m.

#### SATURDAY, APRIL 3

Bunny Eggstravaganza **Anderson Park** 

Bring your family and join us for our annual Bunny Eggstravaganza from 10 a.m. to noon. This exciting holiday event features a traditional egg hunt, balloon artists from Up, Up & Away Balloons, visits from the Mission Police Department and the Johnson County Fire District as well as from two very special bunnies. If inclement weather arises, the Bunny Eggstravaganza will be held at the Sylvester Powell, Jr. Community Center. Egg Hunt times are as follows:

8 months-3 years: 10:30 a.m.

4-6 years: 10:50 a.m. 7-9 years: 11:10 a.m. 10 & older: 11:30 a.m.

#### **WEDNESDAY, APRIL 21**

Mission City Council Meeting City Hall, 7 p.m.

### SATURDAY, MARCH 6

**Rushton Elementary Fundraising Auction & Dinner** 

St. Pius Catholic Church

Rushton's annual silent and live auction dinner, "Tour of Italy," will feature dozens of auction items and dinner entertainment provided by the Shawnee Mission North orchestra. Free childcare will be provided for children ages 3 through fourth grade. The costs for the all-you-can eat dinner, dessert, drinks and bidding privileges is \$7.50 for adults and \$5 for children 3 and older. Children under 2 are free. Discount rates will apply to reservations made prior to March 1. Contact Deborah Rushing,

Deborah-rushing@sbcglobal.net or (913) 789-7771 for more information. 6:30 to 8:30 p.m.

### **THURSDAY-SUNDAY, MAY 6-9**

**Spirit of Mission Days Beverly Street between Martway** and Johnson Drive

The 2010 Spirit of Mission Days will be filled with spunk, energy and spirit. A unique variety of activities and entertainment will be available for people of all ages. A carnival — with 14 rides, cotton candy, snow cones, funnel cakes and much more — will kick off the annual festival at 5 p.m. May 6. Activities kick off again Friday evening and feature the carnival and jazz combos along with vendors, children's activities and food purveyors. The popular Shawnee Mission Rotary Pancake Breakfast is at 7 a.m. Saturday morning; followed by the Mayor's City of Mission Days Community Parade (on Johnson Drive) at 11 a.m. For exact times and more information, contact Suzie Gibbs at (913) 671-8564.

E-mail missionmagazine@missionks.org to submit a calendar item for consideration.

Need to find a quick phone number for Mission or the surrounding areas? Here's some quick reference numbers:

#### **CITY OF MISSION**

City Administrator	913-676-8352
City Clerk	913-676-8350
Police Department	913-676-8300
Community Development	913-676-8360
Public Works	913-676-8375
Municipal Court Clerk	913-676-8325
Codes Enforcement	913-676-8390
Sylvester Powell, Jr.,	
Community Center	913-722-8200

Mayor Laura McConwell......913-676-8350

#### **AREA UTILITIES**

Trash: Deffenbaugh Disposal Residential:.....913-631-3300 Commercial:.....913-631-2407 Electricity: KCPL ......816-471-5275 Gas: KGS ......800-794-4780 Telephone: AT&T......800-585-7928 WaterOne ......913-895-1850 Cable Television: Time Warner Cable www.twckc.com.....913-451-6464 Johnson County Wastewater.....913-432-3820

#### **PUBLIC HEALTH/SAFETY**

Johnson County Offices	913-715-5000
Consolidated Fire District	
No. 2	913-432-1105
Johnson County Health	
Department	913-894-2525
Johnson County Sheriff	913-782-0720

#### **TRANSPORTATION**

The JO: Johnson County	y
Transit	913-541-8450
KCATA	816-221-0660

#### **LOCAL BUSINESS INFORMATION**

Northeast Johnson County Chamber of Commerce ......913-262-2141

#### **OTHER USEFUL NUMBERS**

Northeast Animal Control	.913-782-0720
Vehicle Tags	.913-826-1800
Driver's License	.913-432-2266
Marriage License	.913-715-3428
Johnson County Election	
Office	.913-782-3441
Hazardous Waste	
Drop Off Site	
Kansas City Star	.913-234-7700
Sun Newspapers	
Kansas Vital Statistics	.785-296-1400
Shawnee Mission Post Office.	.913-831-5304
Johnson County Library	.913-495-2400
Domestic Violence Hotline	.913-262-2868
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Kansas Highways	
511 (if	calling from Kansas)
Missouri Highways	888-275-6636
Weather Line Forecast	913-384-5555



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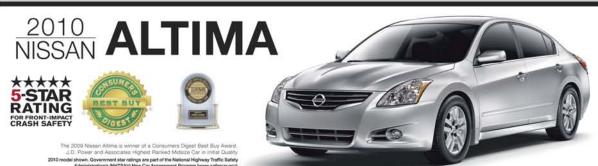


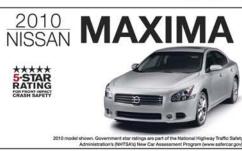




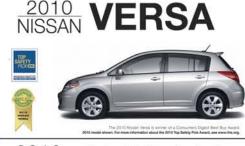
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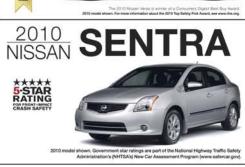
















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