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- rashes
- sore throats
- ear infections
- coughs
- pneumonia shots
- flu shots
- tetanus shots
- bladder infections & more!

URGENT CARE HOURS

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5555 W. 58th. St., Mission, KS  |  (913) 432-2080  |  SunflowerMed.com
down from Brian’s grandmother and bread — to die for! Recipes handed favorite: chicken salad on cinnamon bread and samples of all sorts. My greeted with cake balls, homemade on to Brian’s Bakery — we were the food we write about. So, moving Mission Magazine is getting to taste years, the joy of working with the crowd.

one better enjoyed by the younger shared the burger with my husband, to eat this, so I brought it home and invited to partake. Wasn’t sure how this was their lunch entrée and I was on the B Shift oWr Ƃ  remen
In interviewing is a mouthful.

Try this cheeseburger on for size:
One BBQ hamburger with melted cheese; top with one fried hash brown patty, then layer on a fried egg and cover with chipotle sauce all in one hamburger bun!
WOW! You are correct, it is a mouthful.
In interviewing our firemen on the B Shift this was their lunch entrée and I was invited to partake. Wasn’t sure how to eat this, so I brought it home and shared the burger with my husband, using a fork. Firefighter Austin cooked a mean burger but probably one better enjoyed by the younger crowd.

As you can probably tell from the years, the joy of working with the Mission Magazine is getting to taste the food we write about. So, moving on to Brian’s Bakery — we were greeted with cake balls, homemade bread and samples of all sorts. My favorite: chicken salad on cinnamon bread — to die for! Recipes handed down from Brian’s grandmother and Sherry’s grandmother! Love those old recipes.
We also talked with Gigi Zhao at Tao Reflexology and she gently broke my bubble by telling me in China there are no beef and broccoli dishes as such, rather each ingredient is served as a separate dish and you do not find fortune cookies in China! So much for looking forward to reading my fortune after a Chinese meal.

Our next stop: St. Michael’s Preschool: Black olives and pizza for Thanksgiving, while only having to cook my turkey for a few minutes. How simple is this! Oh, to be 4 again!

As you can see, it is amazing in meeting our neighboring businesses, the talk at some point seems to get around to food! And what a proper time of year for “food talk.”

I love to cook — especially during the holidays! We all have our traditions; some are simple and some are elaborate. As you probably assume, I am a very traditional person so our holiday dinners reflect family and can be elaborate. We not only use my grandmothers’ recipes but her dishes as well, making sure the mashed potatoes go in grandmother’s bowl. How special it is to sit down to a dinner with family and reminisce.

This holiday season we all have so much to be thankful for. I encourage each and every one of you to help us as we help others have memorable holiday dinners. In this issue of Mission Magazine, I have given you many ideas, so together we can accomplish our goals. All of your donations stay right here in our Northeast area, the families being shared with us by our local schools. Please do not hesitate to contact me with questions.

May you all have a beautiful holiday season, whether it be a firehouse burger, a sugar cookie or a one-minute turkey. Enjoy!

On the cover:
BRIAN SULLIVAN HAS HOLIDAY BAKING IN HIS SIGHTS FROM HIS VANTAGE POINT AT BRIAN’S BAKERY IN DOWNTOWN MISSION. PHOTO BY CATHY DONOVAN.
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TheBubbleRoom.net
Never underestimate the power of a Brian Sullivan sugar cookie. One scrumptious bite and taste buds recognize this is a cookie destined for fame or, better yet, becoming the foundation for a successful start-up business in downtown Mission.

To be clear, Brian’s Bakery & Eatery at 5622 Johnson Drive is much more than sugar cookies. Indeed, the otherwise humble sugar cookie is not present on the bakery’s daily menu featuring the likes of cake balls, single-serving pies, candies, lemon bars, breads and even cookies with arguably more allure: chocolate chip, peanut butter, snickerdoodles and oatmeal.

The bakery’s breakfast and lunch menus are also noteworthy, especially when taking into consideration Brian’s glorious cinnamon rolls/sticky buns are included in the morning mix, and the eatery’s unique chicken salad sandwich served between slices of homemade cinnamon bread. (Let the thought of that taste combination sink in a bit.)

But when tracing back the steps that lead to the husband-and-wife team of Brian and Sherry Sullivan opening their bakery last May, the roots start decades ago with Brian baking and Sherry marketing the sale (and gifting) of thousands of sugar cookies from their home kitchen. Family, friends, neighbors, co-workers and acquaintances across Mission put in orders for dozens of the cookies throughout the year and especially during the holiday season.

“You just can’t beat Brian’s sugar cookies,” Sherry acknowledged. “He’s awesome with anything he bakes but his sugar cookies are amazing.”

Brian has been a baker of local renown years before the Sullivans made Brian’s Bakery & Eatery a reality. For all intents and purposes they have been in the commercial baking business since about the time Brian’s friends and co-workers at the Sylvester Powell Jr. Community Center fell in love with his sugar cookies. Brian, who was a can-do facilities manager at the Community Center for nearly two decades, was virtually on call when the need for sugar cookies came into play.

“It seems like I made sugar cookies for every event we hosted,” Brian recalled. “It was either the first or second Christmas, but I made 100 dozen cookies for the Community Center alone.”

Now, for Brian and Sherry, baking is front and center. They had often discussed the possibility of opening a bakery of their own before circumstances and karma prompted them to pull the trigger on Brian’s Bakery & Eatery. The time seemed right, the ideal space became available in downtown Mission, and the couple had plenty of support from family, friends and longtime fans of Brian’s baking.

Brian’s baking skills are self taught, but he said he picked up a lot from his mom, who had a farm-family upbringing and seemed to be constantly baking and cooking. The kick-start came when Brian, in his early 20s, was working in a local grocery store.

“I got thrown into the bakery and that’s where I stayed,” he laughed.

Sherry was also working at the same grocery and there they met. The couple has now been married 25 years.

Sherry recalls how in the grocery bakery, Brian was called on to do something he’d never done before: decorate a cake. It was quickly determined Brian had a knack for decorating, but he wanted to better himself and learn more.

“Brian signed up for a cake-baking class and dragged me along,” Sherry mused. “We got in there and when we left, Brian said ‘She doesn’t know what she’s talking about. I’m not going back.’ ”

Sherry and Brian Sullivan spend quality time in the kitchen and behind the counter at their downtown Mission bakery.
Brian’s initial foray into baking was very much centered around made-from-scratch cookies using handed down recipes from Sherry’s grandmother, including the sugar cookie recipe. Cake baking also was big, inspired in no small part by having young kids and providing cakes for events and parties. Brian estimates at one time owning more than 100 character cake pans.

“I had a peg board on one wall of our basement just for cake pans,” Brian said. “Kids and their parents would come over and ask what cake pans do you have? I’d just send them to the basement and they were like, ‘Wow! I did character cakes for long time when they were popular. Now they’re starting to come back.’”

Both Brian and Sherry maintain the transition to running their own bakery business has been relatively smooth. Having routinely “flipped houses” after their kids were grown and gone, they were undaunted by the relatively minimal number of changes to the bakery’s public space with seating for 30 and customizing the kitchen. Sherry has taken the lead on the business and licensing side; their daughter has handled social media marketing.

Brian, of course, has concentrated on the baking. He relies on tried-and-true recipes even though he doesn’t follow them to the letter. He gets ideas from just about everywhere, most notably the Pinterest website, cooking television shows, customers and, not surprisingly, his wife.

“If I see something we might want, I’ll ask Brian if he can make it and he’ll look at it a bit and then it’s ‘I can do that,’ ” Sherry revealed. “The thing about Brian is he has to have his head around it. It’s the way he’s been all his life. He’s very creative. You give him an idea and he’ll run with it. It may not be right that second, but give him time and he’ll make it happen. He always makes it happen.”

Brian’s flair for the creative is on display behind the glass cases of the bakery. The variety of decorated cakes, croissants, donuts, brownies, candies, cupcakes, cake balls (the store’s biggest seller) and sweets often hinges on Brian’s fancy for the day.

“These days I’m kinda in a candy mode,” Brian confessed. “Butterfinger truffles. Peanut butter truffles. Those are in the case now.”

Be assured Brian is more than willing to bake and cook items per individual requests and orders. Customers generally are not inclined to ask for changes to items ordered from the breakfast menu (biscuits and gravy, burritos and biscuit sandwiches) or for lunch (grilled cheese and bacon, reubens, turkey wraps and panini), but Brian will customize as requested.

The work itself is not, dare it be said, a cakewalk. Brian is up by 3:30 a.m. to be ready for the store opening at 7 a.m. The bakery closes at 2, but there’s cleanup and a return to the store for an hour in the evening to set out dough to rise overnight.

But Brian Sullivan does love baking, and both he and Sherry appreciate a steady and growing customer base that’s caused the bakery to be profitable since the doors opened. They do not take for granted being able to know many customers by name and even having a good idea what many will order when they walk in the door.

“When we started this it was not an option to fail,” Sherry admitted. “We’ve been very fortunate the business has done very well. Life is too short to do something that you don’t want to do anymore.”

Interested in seeing the menu at Brian’s Bakery & Eatery or getting contact information? Visit www.brians-bakery.com.

The inscription on the mirror over the holiday hearth is from Brian’s granddaughter:

“I knew you would do this one day! God has opened a new door for you Papa! This is your calling!!”

- Charlee
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Firefighters cook up fine fare with traditions, camaraderie

By Steve Hale | Photos by Cathy Donovan and Steve Hale

Just like any family that spends a lot of time together, the men and women stationed at Consolidated Fire District No. 2 (Station 21), 6400 Martway, are bonded by a shared sense of purpose. Theirs is kinship associated with the higher calling of saving lives and property.

Speaking of “calling,” was that the dinner bell? Our local heroes do appreciate a good meal, even when placed in the context of 24-hour shifts and knowing at any time an incoming emergency call will send them out the door. Emergency crews at the Mission station abide by a dining routine framed in a blend of tradition, economy, camaraderie and, of course, taste. Put an asterisk next to the names of firefighters who happen to be good cooks. They’re genuinely valued among the ranks.

Three shifts — A, B and C — rotate staffing at the Mission fire station. Each is on 24 hours, off 24 hours for six days, then it’s four consecutive days off. Professional duties may be shared across all shifts, but there’s a distinct separation where food inventories are concerned. Each shift has its own refrigerator and pantry. “Keeps the turmoil down,” jokes Fire Chief Tony Lopez.

The approach to meal preparation and serving varies somewhat between the shifts. Here’s a look at how the B Shift rolls with its firehouse cuisine:

**PONY UP** — First thing to get squared away is firefighters pay for their own meals. Members of the B Shift put $10 in the collection can every morning, typically enough to cover both lunch and dinner. The honor system is in play. Neglecting to contribute is an invitation for heckling.

**CHOOSING THE CHEF** — Typically those who like to cook are given the honor, but for B Shift the Top Gun in the kitchen is Firefighter Austin Wessling. He was pushed into the job when joining the B Shift four years ago (“I hope you guys like frozen pizza.”) but now is the go-to chef when available. One positive about being designated cook is not worrying about dirty pots and pans. Those who don’t prepare the food are responsible for cleanup.

**MAIN MENU** — An eclectic variety of foods makes its way to the B Shift dining table. Chef Austin likes to mix it up, but leans to Mexican (tacos, quesadillas and fajitas) and Asian (stir fry, chicken teriyaki and crab Rangoon) cuisines. He likes to put the outdoor grill to use, so burgers or brats come into play. And then there’s Austin’s signature “Asian Pizza,” featuring a peanut-base sauce. It’s not uncommon for the day’s menu to be influenced by the Hy-Vee advertising flyer. Hard to turn down a sale when grocery shopping happens at the Mission Hy-Vee across the street.

**FOR CONVENIENCE SAKE** — Some days there’s just no time to cook. Scheduled training sessions or responding to calls aren’t conducive to food preparation. Sandwiches often come into play, or salads and taco salads. Crock pot cooking has advantages. Austin will put a pork butt with Dr. Pepper into a crock pot first thing in the morning prior to a training session. By mid to late afternoon the crew can put their favorite barbeque sauce on pulled-pork sandwiches.

Barry Grenyo, a manager at Mission Hy-Vee chats with Firefighters Toma Mia Meyers, Marcus Knisely and Austin Wessling. Austin is the main cook for the B Shift at the Mission station.
TEAM SHOPPING — Most mornings a fire truck pulls up to the Mission Hy-Vee and the crew shops for that day’s meals. The entire crew makes the trip out of necessity. Should an emergency call come in while shopping, the team can respond without delay. Hy-Vee employees know to take the firefighters’ partially filled shopping cart and store it in the cooler until they can return. Chief Lopez said the shopping excursions have a side value by allowing his team to engage with the public in non-emergencies. It’s not out of the ordinary for the crew to hand out stickers to kids or give impromptu tours of the equipment while at Hy-Vee.

FOOD FROM THE FANS — Appreciative Mission residents often stop by the station with contributions of food. During the holidays there’s no shortage of popcorn, cookies or treats at the station thanks to such generosity. Firefighters tell of persons expressing appreciation by bringing in meals, platters and treats. A couple whose apartment was saved on the eve of their wedding stops by every year on their anniversary with cookies and thanks.

FOOD TRADITIONS — Don’t mess with precedent in matters of fire station food. Here are a handful of Shift B traditions:

- Reverse rules apply to birthdays. When a crew member has a birthday, it’s his or her responsibility to provide the big meal for the day. Seems firefighters are proud of their special day as steaks are typical birthday fare.
- Everybody has a designated spot at the table. To disrupt the seating arrangement “would be terrible.”
- Those assigned an overtime shift are expected to buy dessert.
- Firefighters seen on TV are expected to bring in donuts.

TABLE TIME — Mission’s emergency crews are testament to the notion the family who eats together stays together. “Lunch time brings everybody together,” said Wes Sander, captain of the B Shift. “It lets everyone refocus their day and talk about things. We may have done training that morning, and it just extends right into lunch where we can talk about how we could improve or how we could have done things differently.”

EAT FAST: BE READY TO FLY — Chief Lopez said he’s left more meals than he can remember, but when a call comes in that’s the nature of the beast in the realm of emergency response. “My wife asks if I’m ever going to stop eating fast, but after 33 years it’s still engrained.” One firefighter said he tended to snarf down the first few bites of every meal in anticipation of the alarm sounding at any time. “At least that way I have a few bites in.”

THE SAYING GOES — It’s been said a $100 bill could be left on a table in the Mission fire station and it might generate a few questions about its ownership and purpose. If, however, a cookie should be left unattended on that same table … Fair game!

Firefighter and sometimes designated cook Josh Savage does his thing under the watchful eye of Firefighter Marcus Knisely. Shown at right is the finished dish, a sweet pea alfredo over pasta and broccoli and topped with cod.
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This 1933 Rolls Royce has a storied history. The antique limousine’s next chapter will be about helping the Mission Family Holiday Adoption Program.

A ride in the Rolls is being donated to the Family Holiday Adoption Program by Martha and Jerry Sabin of Christ Church at the Mission Theater. We’re not talking about taking a spin around the block. The winner of a silent auction will receive a chauffeur-driven ride for two from their residence to McCormick & Schmick’s Seafood & Steaks restaurant on Kansas City’s Country Club Plaza. The ride includes a $100 gift card to McCormick & Schmick’s and a floral bouquet. The chauffeur will, as is only appropriate, be properly attired in a tuxedo.

The silent auction for this once-in-a-lifetime excursion is taking place now at the Sylvester Powell, Jr. Community Center. Submitted bids will be accepted at the Community Center until 4 p.m. on Friday, Nov. 30. All proceeds will go to the Family Holiday Adoption program.

In technical terms, the “GBA33” is a Rolls-Royce 20/25 six light limousine with a divider window. The nomenclature of 20/25 indicates she is a 20 hp engine bored to now produce 25 hp. While she was built in 1933, the chassis number of GBA33 is just a coincidence and not an indicator of the year she was built. She has a center armrest and two jump seats with foot rests for the back-seat passengers.

In historic terms, the RR was acquired by Martha Sabin’s parents, Don and Marian Hornbeck, in 1968 when they lived in Belgium. The limousine was parked with a “For Sale” sign and was purchased for $780 plus $631 for retrofit “accessories” required for licensing. When the couple returned to the United States a year later, GBA33 came back through the port of New Orleans to its new home in Louisiana and then was driven to Kansas City in 2003 when the Sabin family became its designated caretakers.

Stop by the Community Center to place your bid on what promises to be a most memorable ride. Best of all, it’s for a great cause.
PEARL HARBOR PARK

Not far off Johnson Drive at the corner of Martway and Maple, is one of Mission's most treasured parks – Pearl Harbor Park.

DID YOU KNOW...

- Pearl Harbor Park was dedicated in 2004 after a request by Mission resident and Pearl Harbor survivor Dorwin Lamkin who was looking for a way to honor survivors.
- Members of the Pearl Harbor Survivors Association worked to secure funding for the park's benches, which are engraved with the names of the 55 surviving Pearl Harbor veterans who were living in eastern Kansas at the time.
- The anchor that rises above the park is on permanent loan from the US Navy.
- Pearl Harbor Park is home to a relic from the USS Arizona. This relic was secured by Mr. Lamkin and added to the park in 2010.
- The park has hosted many events throughout the years including VJ Day and Pearl Harbor Remembrance Day.

Mission also hosts the annual Pearl Harbor Remembrance Event on December 7 at the Sylvester Powell, Jr. Community Center. Those wanting to recognize the contributions of our Pearl Harbor veterans and this important date in history, gather at the Community Center for a moment of silence and a program focused on keeping the history of Pearl Harbor alive for future generations. Pearl Harbor survivors and members of their association have organized this important annual event over the years. Mark your calendar for December 7, 2018 at 11:30 a.m, and plan to join us this year!
Q: I’d like to work for the City of Mission. What kinds of jobs are available?

A: We often forget that the City of Mission is one of the larger employers in our community, with 70 full-time employees and more than 150 part-time employees during the height of the summer season. The City’s full-time positions require varying levels of education and experience. From certified law enforcement personnel (police officer) to Public Works field crew members, accountants, human resource specialists - there are many opportunities for applicants to consider.

There are also generally a number of part-time positions available at the Sylvester Powell, Jr. Community Center year round. Whether you have an interest in lifeguarding (it’s not just for teenagers anymore), entry desk, or facility supervision and maintenance, there is a little something for just about everyone!

Positions are listed on the “Work - Job Opportunities” section of the City’s website. Specific qualifications for each position will be listed, along with instructions on how to apply for a particular job. Currently, the City is accepting applications for the following positions:

- Police Officer (FT)
- Public Works Crew Member (FT)
- Permit Technician (FT)
- Facility Staff (PT)
- Lifeguards (PT)
- Fitness Instructor (PT)

The City prides itself in offering competitive wages and benefits, so don’t forget to keep an eye out for “Jobs Available.” We are always looking to add qualified staff to our organization.

If you have a question you’d like the Mayor to respond to, please forward your name, contact information and question to City Clerk Martha Sumrall at msumrall@missionks.org or by calling 913-676-8350.

---

COMMUNITY SHREDDING AND E-RECYCLING EVENT

The Community Shredding and e-Recycling event in September was a great success. Residents from seven northeast Johnson County communities diverted an impressive amount of material from the landfill.

- 31,250 pounds of paper shredded and recycled (11% more than in 2017)
- 6,287 pounds of electronic items (7,358 lbs in 2017)

Thanks to all those who participated and a special thanks to our community volunteers.

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TIPS FOR SAFE TRAVEL THIS WINTER

Winter is just around the corner and the best advice for driving in winter weather is to not drive at all. If it is not essential to get out, wait for the plow trucks to clear the streets making conditions safer. If you must travel, remember the following:

- Reduce speed and give yourself plenty of room to stop.
- Use extra caution when traveling on bridges or infrequently traveled roads. They tend to freeze first even with above freezing temperatures.
- Make sure your car is in good mechanical condition and you have plenty of fuel.
- Keep your lights and windshield clean.
- Do not pass snow plow trucks and give them plenty of room to work. Their visibility is often limited. Keep in mind, the road is much worse in front of them!
- Keep your cell phone fully charged so you can call for assistance if needed.
In 2019, Animal Control services will be provided by Mission through Community Service Officers (CSOs) with neighboring cities contracting with Mission for these services. The CSOs will also be available for a variety of Police Department activities such as fingerprinting, walk in reports, parking enforcement, and vehicle maintenance.

Updated information on Animal Control will be available on Mission’s website at www.missionks.org later this year.

MISSION SNOW OPERATIONS FACTS

- Mission Public Works operates two snow shifts of 4-5 crew members. Each shift runs 12 hours with the day shift running 7:00 am until 7:00 pm and the night shift running 7:00 pm until 7:00 am.
- There are four routes, two that focus on main thoroughfare streets and two that focus on the residential streets.
- Streets are prioritized by terrain, visibility, and amount of traffic. For instance, a street with hills and corners will take priority over a street that is flat and straight.
- All vehicles parked on streets must be removed when snow has accumulated to a depth of four inches or more, or any other time as declared by the Mayor or his/her designee. When snow removal operations have been completed, vehicles may park on the streets.

For additional information on Mission’s ordinances regarding driving and parking during snow events, visit www.missionks.org or contact Mission Public Works at 913-676-8375.

PEARL HARBOR REMEMBRANCE EVENT

DECEMBER 7, 2018
11:30 A.M.
Sylvester Powell, Jr. Community Center
6200 Martway | 913-722-8200
RECYCLE RIGHT!
RESCUE YOUR RECYCLING FROM THE LANDFILL

Recycle right! Plastic bags and wraps are not accepted with your curbside recycling. Ensure that your recycling efforts don’t go to waste.

1. Ditch the bag- plastic bags and wraps don’t go in your curbside recycle bin.
2. Free your recycling- bagged recycling ends up in the trash; instead, keep your recycling free in the bin or use a paper grocery sack.
3. Clean bags and wraps can be returned to several area grocery stores for recycling.

Bagging your recyclables in plastic trash bags can result in all of your recyclables going in the trash. When any of these plastic bags and wraps make it into the recycle bin they end up wrapped in the equipment at the recycling facility, costing money and making recyclables less valuable. When possible, these items should be avoided or dispose of them in the trash, never in the recycle bin. Plastic grocery bags and certain product wraps can be returned to area grocery stores for recycling. For more information go to www.jocogov.org/recycling101

AUTUMN YARD WASTE REMINDERS

November and December Curbside Collection: Residents may place up to 12 setouts of limbs, twigs, and/or leaf yard waste bags per week. Bundles should not include limbs more than 4 ft. in length, larger than 18” in diameter and no more than 65 lbs. Do not use wire to bundle; string or twine is acceptable. Additional bundles or bags require an overage sticker ($1.50 each at City Hall or the Sylvester Pwell, Jr. Community Center).

Deffenbaugh Landfill Drop-off: Mission residents can dispose of yard waste free of charge at the Deffenbaugh Customer Convenience Center located at I-435 & Holliday Drive in Shawnee. You will need your proof of address and commercially generated materials will not be accepted; leaves must be in paper bags and limbs more than 4 ft. long or larger than 12” diameter will not be accepted.

Please do not rake your leaves into the street/gutters. Remember, mulching is a great way to reduce yard waste! It helps it to retain moisture and adds nitrogen needed to fertilize the soil.

Thank You to all who made our 2018 Mission Market a success.

We’re already planning for 2019. For additional information on the market, contact Emily Randel at erandel@missionks.org.
COMPREHENSIVE EYE HEALTH EXAMS
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NOVEMBER / DECEMBER 2018 • 21
Dec. 7 event to commemorate attack on Pearl Harbor

The City of Mission invites the public to attend an event commemorating the 77th anniversary of the 1941 attack on Pearl Harbor that led to U.S. involvement in World War II. The reception and program will be held from 11:15 a.m. to 1 p.m. Friday, Dec. 7, at Sylvester Powell, Jr. Community Center, 6200 Martway.

A moment of silence will be observed at 11:55 a.m. Kansas City time, the moment the bombing at Pearl Harbor began. The program will include Dorinda Nicholson, a child survivor of Pearl Harbor, who was 6 and living with her family in their home near the harbor during the 1941 attack.

Two marble benches at the Pearl Harbor memorial Park at Martway and Maple feature the engraved names of 56 Pearl Harbor veterans from Johnson County. All are deceased except for former longtime Mission resident Dorwin Lamkin, who was a Navy corpsman on the U.S.S. Nevada. Now living in a care center in Overland Park, he will be unable to attend.

The event is free. The entire community, children and school groups are invited to attend.

UPPLIFTING ASSISTANCE

Cold weather will soon be here and the folks served by Uplift Organization Inc. will be in need of socks, tents, candles, blankets, sweatshirts, gloves, books, hats, matches, sweaters and coats. The Uplift truck will be in the north parking lot of the Sylvester Powell, Jr. Community Center from 8 a.m. to noon on Thursday, Nov. 15. Clean out your closets, load up your cars and help us help Uplift!
Indoor Playground

FOR KIDS 6 MONTHS TO 6 YEARS OF AGE.

• 9:30-11 a.m., Tuesday thru Friday in the north gym of the Sylvester Powell, Jr. Community Center.

• $2 per child — Parent/Guardian free

White Socks for the Homeless

Every year the City of Mission partners with St. Michaels Men in Ministry to supply white socks to the homeless. The Community Center will have a Christmas tree located near the entrance where you may drop off socks. Deadline is Nov. 26.

Old Theatre Fun Facts

We know it now as Mission Theatre, a premiere event space at 5909 Johnson Drive. Did you know this busy venue was originally known as Dickinson Theatre?

The building first opened in 1938 by Glen Wood Dickinson Sr., founder of the Dickinson Theatre chain. With seating for 560, it was the first all-concrete movie theater in the area meant to withstand fires, tornadoes and other natural disasters.

The Dickinson Theatre popped up this month on the radar of the Mission Magazine when talking to Herb Ashner for a story about his family once operating the Greenwood Dairy in north Mission. Herb, who was born the same year Dickinson Theatre opened, remembers walking along dirt roads and cutting through pastures to get to the Dickinson. The best he can recall was a ticket cost 25 cents and most the time “cowboy movies” were on the marquee.

Herb vividly recalls a woman manager who, in order to keep young audiences on best behavior, would invariably stop afternoon matinees midway through by stomping down the aisle to the front of the theater and yell up to the projectionist: “Cut it, Ivan!” Herb said the film would stop, the lights would go out and the manager would “chew us out.” “I came to realize she had a house full of kids and if she didn’t keep some order in there it would get crazy.”
Nothing seems out of the ordinary when Herb Ashner tells people he grew up on the west side of Lamar Avenue and north of 51st Street. A retail area with a laundromat now occupies that intersection. Just north are duplexes and a mix of multi-family, residential and commercial properties, all within a short distance of the City of Mission’s northern boundary, which is I-35.

Herb is now age 80 and his memories of that neighborhood come from a different perspective. When he was a kid there was no Lamar Avenue. Then it was a gravel road known as Kansas City Avenue. What is 51st Street was pasture. And the farmhouse where Herb was born and spent his childhood years, the “Ashner Family Farm,” was home of the then-well-known Greenwood Dairy.

“Our was not the typical farm with a tractor and corn and all that; ours was a dairy farm,” Herb recalled. “At one time we had maybe 100 head of cattle. We had milking machines. Originally we produced raw milk and then we advanced to pasteurizing and homogenizing. At first we had glass bottles before eventually going to cartons. Cartons! Now that was a big thing to do.”

For several decades until succumbing to suburban growth, a severe drought and financial disincentives dairying was a leading industry in Johnson County. Records show in 1951 between $3-$4 million of milk and dairy products were produced within Johnson County, with many dairy farms scattered throughout Mission, Shawnee and Overland Park.

The 120-acre Greenwood Dairy in Mission, which was founded and operated by Charlie and Bessie Ashner, was among the oldest and longest surviving dairy operations in Johnson County. The hard-working Ashners had eight children who all had no choice but be involved in the business. Even with a passel of kids to help, the operation was big enough to require a stable of hired hands who, as Herb remembered, were a transient lot rotating through a bunkhouse on the property.

According to Herb, his father, Charles “Charlie” Ashner (no “h”) at the age of 7 came with his family from Russia to New York. Charlie’s father was a dairyman in Russia and moved to rural Kansas City to continue the trade. Bessie Penner Ashner, was born in Poland and immigrated in her late teens. The couple met in Kansas.

The family name was originally Asner. When Charlie, speaking only Russian, was put in elementary school his name was inadvertently recorded as Ashner with an inserted “h.” “That in itself was not a tragedy, but then Dad was drafted into World War I in 1918 and they spelled it ‘Ashner,’” Herb explained. “It’s been that way ever since.” (A cousin of Charlie had the same birth name, Charlie Asner, and at one time owned a fruit market on Johnson Drive in downtown Mission.)

The Ashners initially rented the farm from the Rensen family (Rensen House of Lights) who lived on adjoining land. Herb said his parents may have never owned their farm outright had not the Rensens extend a gracious offer to apply rent payments toward purchase.

Being the youngest of eight, Herb said he was kept busy at Greenwood Dairy in what might be considered a support role. “Whatever they told me to do I did.” He remembers hay being delivered to the farm by a company based in Rosedale; the company delivered but didn’t unload.

“My brother and I got pretty good with hay hooks,” Herb laughed. “We weren’t that old. Maybe it would have been called child abuse.”

Sometime in the mid-1940s the Ashners sold the dairy cows and began purchasing raw milk from producers in the Fairfax
area across the river. Herb said the trips to get the milk for processing at Greenwood Dairy were anything but fun, but it was still better than the seven-day-a-week with no time off as required when working with dairy cows.

Herb road shotgun with older brother Leo to deliver milk, cottage cheese and assorted dairy products in Rosedale and Armourdale. The Greenwood Dairy trucks were not refrigerated but once the milk bottles were stacked inside, the Ashners would use hooks to lift blocks of ice into the truck and then use picks to chip the ice over the bottles.

“We’d do that at 4:30 in the morning and by the time we were done that afternoon the milk was still ice cold,” Herb recounted.

The Ashner family sold the dairy in 1955, two years after Bessie died at age 53. Herb said the family kept some of the land and built a duplex where Charlie and one of his sisters lived for many years. The original farmhouse and barn were ultimately bulldozed.

Herb enjoys conversation about the Ashner farm, the dairy and his life as a boy exploring the woods, pastures, ponds and a nearby abandoned quarry. He’s also good at sharing memories about being within walking distance of the businesses along Johnson Drive. He and brothers would cross pastures and jump fences to get to the then new Dickinson Theater and to buy nickel ice cream cones at nearby Velvet Freeze. He recalled how, during World War II, he and siblings would be sent to buy bread at a bakery shop on the south side of Johnson Drive.

“You were rationed one loaf of bread and that wasn’t going to work for a family of eight kids and four hired hands,” Herb said. “My mother would give my brothers and me money to stand in line but not together so we could each get a loaf.”

A longtime Realtor, Herb for many years was in business with his brother, Barney (Ashner Brothers Real Estate). Herb still works as an agent with Reece Nichols. Herb’s wife, Gina Feagan Ashner, passed away nine years ago. He has two daughters and a son and currently lives in Overland Park.

Truth be told, as much as Herb cherishes memories of the farm, family and dairy, he wasn’t keen on the hard work or the hours. Herb now laughs about being a young boy and disliking dairy work to the point he refused to accompany his brother, Leo, on an early morning delivery route.

“One time I said ‘I don’t want to go!’ and Leo yelled right back, ‘Well I don’t want to go either! You’re going!’ That was all there was to it. Apparently I saved him a lot of steps.”

Historical photos courtesy Johnson County Museum
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All I want for Christmas is......
Banana Pie and Black Olives
Say hello to, from left, Joshua Resovich, Sydney Abel and Sloane Pollitt. We’re not sure how Josh’s mom sets the time on the oven when cooking a turkey, but according to Josh, a clock goes inside the bird before it goes into the oven. Sydney, seemingly a bit more practical about such matters isn’t allowed to do any cooking. “My mom doesn’t want me to get burned,” Sydney explains. Sloan is not all that keen on turkey. “I don’t remember what it tasted like,” Sloan insists with an exaggerated roll of her eyes. “I was only 3 when I tasted it!”

Thanksgiving Thoughts
- **Josh** — Thanksgiving is about “giving people goodie bags.” Josh eats his Thanksgiving meal while seated on the floor and puts fruit snacks on his mashed potatoes.
- **Sydney** — Black olives and banana pie are Sydney’s favorite items on the Thanksgiving menu, although she does like stuffing with her ham.
- **Sloan** — Sloan puts “sauce” on her turkey before it goes in the oven. She likes family visits to Minnesota on Thanksgiving because she gets to stay up all night.

Two-minute Turkey
Meet, from left, Luke Pollitt, Libby Lukert and Lale Onde. Lale and Libby said they’d be willing to invite the Mission Magazine team to their houses for turkey. Luke not so much.

Thanksgiving Thoughts
- **Luke** — The shirt Luke wears in this picture must be a favorite. He’s also planning to wear it on Thanksgiving and plans to have peanut butter along with his turkey.
- **Libby** — Libby will be having a ham sandwich come Thanksgiving day, with sweet potatoes being a preferred side dish. For dessert it’s ice cream topped with whipped cream. She’ll be going to Grandma’s house and plans to wear a dress from Disneyland.
- **Lale** — Thanksgiving is “when you get other people food.” Lale insists she puts raspberries on her pumpkin pie and the family’s turkey is cooked a full two minutes.
Chick-fil-A and Rainbow Pizza
Nothing shy about 4-year-olds, from left, Joey Sherer, Ellie Conklin and Grace Hanner. All three say their families say grace before their Thanksgiving dinner. Correction! “We don’t have a blessing,” Grace clarifies, “but we have a prayer.”

Thanksgiving Thoughts
- **Joey** — Grabbing a turkey leg is not an option for Joey. “I eat my turkey with a fork because my dad doesn’t want me to eat anything with my fingers ... only bread.” His preferred food on this special day is chocolate brownies and marshmallows.
- **Ellie** — Chick-fil-A and pizza are expected when Ellie (“My real name is Ellen.”) heads to Grandma’s house in Missouri for Thanksgiving. She said it will be a rainbow pizza topped with such colors as “cheese, red, orange, blue, yellow and pink.”
- **Grace** — We know Thanksgiving is special day at Grace’s family because “My mom has to look it up on the calendar.” She wishes breakfast would be like Easter when she gets pancakes that look like bunnies with whipped cream for the tail.

Turkey Candy
Girls rule with this trio of, from left, Vera Thomas (with enchanting unicorn headband), Phoebe Adams and Ainsley Boyle. A conversation about Thanksgiving could not take place until Halloween costuming was fully discussed.

Thanksgiving Thoughts
- **Vera** — She was not totally certain of the ingredients, but she’s partial to “turkey candy.” “I made it since I was 3,” Vera explained. Vera said dessert is not served at Thanksgiving dinner but is hoping that might change this year.
- **Phoebe** — Phoebe likes to put cinnamon on her mashed potatoes and her Thanksgiving dessert of choice is chocolate ice cream in a cone.
- **Ainsley** — Ainsley does not like mashed potatoes or pumpkin pie. She has full expectation her Thanksgiving dinner will feature “ranch, spaghetti and pizza.” She flat out states Thanksgiving is not her holiday of choice. Ainsley’s favorite holidays are “Christmas, Halloween and the weekends.”

Banana Soup
These fine kids — Lily Major, Brayden Schalk and Graham Larsen — are ready for Thanksgiving but really don’t know why. Perhaps it’s because, when Lily revealed she was having banana soup, the two boys agreed that was their favorite Thanksgiving dish. Opinions differ on how long to cook a turkey, with Brayden estimating it was for 60 minutes and Lily and Graham pretty sure two minutes was plenty as long as, per Lily, the oven is set at “two miles hot.” They have definite pie preferences. Brayden is a pumpkin pie guy and Lily is all about vanilla pie. Graham’s favorite pie is “donuts.”

Thanksgiving Thoughts
- **Lily** — Once Lily got her shoes on the right feet, the 3-year-old opened up about Thanksgiving meals. She will be having pancakes with sprinkles for breakfast and macaroni and cheese for dinner. Lily reports the family joins hands to say grace, with “one table for the kids, one table for the cousins and one table for the grown-ups.” Perhaps most importantly, “We all clean up our plates and we all take our plates to the counter.”
- **Brayden** — Brayden was very impressed that Lily’s Thanksgiving dinner would be mac and cheese, as that’s his favorite. “I’m going to have mac and cheese, too!” Just to put Thanksgiving in perspective for Graham, he emphatically noted his Halloween Spiderman costume has wings.
- **Graham** — Graham apparently has cooking skills of his own, as he plans to make soup with sprinkles.
Sitting around a lunch table with several college freshman girls discussing the holidays brought about a variety of discussion about their family traditions. One family celebrates the night before the holidays so the family members can go their separate ways the next day, visiting others. Their dish of choice — lasagna; one the usual meat sauce lasagna (red) and the other chicken/artichoke (green) lasagna. Another girl shared that she just goes from family to family fixing a plate at each home while another had chicken for their dinners, another no specific plans and then the fifth girl was the traditionalist — turkey, stuffing, mashed potatoes and gravy. There is one thing they all had in common — food.

Last year, the City of Mission provided a bountiful Thanksgiving dinner for 73 Northeast Johnson County families while another families enjoyed our Christmas dinners. We could not have accomplished this without the help of our generous community. So, let me propose several ways you can help us this year:

1. Donation boxes are available for you to place in your business for customers to share non-perishable food items. Give us a call — 913-671-8564 — and we will bring you a box with an informational flier attached.

2. Grocery carts at the Sylvester Powell, Jr. Community Center are waiting to be filled with your donations.

3. Kathy Lockard at the Community Center (913-722-8206) is more than willing to take your cash/check donation. No donation is too small.

4. Adopt a family — Gift tags are available at the CC or contact Kathy and she will be happy to help you find just the right family. Or choose one tag and go shopping! Bring your children, let them choose several tags and take them shopping!
5. One of our families’ greatest needs have been hygiene products, toilet paper, washing machine pods/soap; items we so take for granted. These are things we can all pick up at the grocery store and share with our families.

6. If you want to donate gas cards or store gift cards, our families love them.

7. Monday, Nov. 19, 8 a.m. we will be assembling and delivering Thanksgiving baskets at the CC — help needed

8. At 8 a.m. Dec. 21, the Friday before Christmas, we will again be at the Community Center wrapping gifts and assembling and delivering food baskets. Help needed!

9. Wrapping paper, ribbon, gift bags, small boxes, and scotch tape are greatly appreciated. We do not want to use the money you so generously donate for supplies.

10. Gather together your work force/employees and adopt several families. If you need more ideas, contact Suzie Gibbs — 913-671-8564 — she will be happy to attend a meeting with your group to share ideas and needs.

These are ways that will warm your heart while helping many others as well!

Have you ever been on a ride to feed the homeless? I had the privilege to participate on just such a ride and saw first hand their needs! So, Thursday, Nov. 15, 8 a.m. to noon, the Uplift truck will be stationed in the north parking lot of the Sylvester Powell, Jr. Community Center for you to drop off those warm items you no longer need but will keep the homeless warm: Coats, blankets, scarves, gloves, sleeping bags and packages of white socks,

As you visit their homes under bridges, you will notice these people love to read — so this is a great way to dispose of your pre-read books; however, they need candles to read by — and I know we all have lots of colored candles we no longer use.

Drive your car to the Community Center and our awesome police force will unload your trunk for you. We will even provide you with a cup of hot coffee! We make it easy for you.

LET US HELP!

For more information or questions, please feel free to contact either Suzie Gibbs or Kathy Lockard. We are more than willing to help or answer your questions. From all of our Northeast Johnson County families

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Having difficulty dealing with everyday stress and anxiety? Trouble sleeping? Headaches? High blood pressure an issue?

A growing customer base at a unique Mission business will tell you a fix for those and other maladies starts with the feet.

It’s no accident the parking area seems crowded these days in front of Tao Reflexology, 5431 Johnson Drive. The salon’s Mission Mart Shopping Center location, which opened in April, is the second for Tao Reflexology. Husband-and-wife owners Terry Duan and Gigi Zhao realized good success at their first reflexology therapy salon in Leawood and liked what they saw in Mission with its valued combination of high traffic counts and small-town flavor.

“I did some research and, yes, this city is a very good place,” said Gigi, who typically works at the Mission location while Terry holds down the fort in Leawood. Gigi also spends quality time at home with the couple’s 4-year-old daughter and 3-year-old son.

Reflexology may not be the best known of therapies, but it’s certainly stood the test of time. Ancient Egyptians, Chinese and even North American Indians practiced various forms of foot and hand therapy for relaxing and healing. In Terry’s and Gigi’s native country of China the practice is commonplace.

Reflexology therapy involves the application of pressure to areas on the feet, hands and ears that — theoretically if not scientifically — correspond to organs and systems of the body. Applying pressure to these areas is intended to benefit the person’s health. Proponents point to studies showing reflexology can reduce pain and psychological symptoms such as anxiety and depression while enhancing relaxation and sleep.

At Tao Reflexology, certified therapists put the emphasis primarily on the feet.

“We work mostly with the feet because there are more points that connect to different parts of your body,” explained Gigi. “The foot is the foundation. We stand. We walk. We drive. We use our feet a lot. So with us the feet are most important for reflexology.”

The process at Tao Reflexology starts with the customer laying back on a low-to-the-ground cushioned massage table/bed and given a foot bath in warm sea-salt water and medical herbs. There are 15 such beds in the darkened working area, an open room where soothing music is respected by sparse and whispered conversation. Folded towels are gently laid across customer’s eyes to reduce distractions while giving a calming sense of isolation.

The feet are soaked for five to eight minutes during which the therapist works on the customer’s head, neck, arms and hands. Foot bath completed, therapy on the feet begins in earnest. As the feet are massaged the therapist applies pressure with thumbs and knuckles to designated areas on the bottom of the foot. The sessions are for 30, 45 and 60 minutes. (Cost for a 30-minute session is $20; 60
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Expires 2/22/19

Avelluto’s Italian Delight
Expires 2/22/19

Avelluto’s Italian Delight
Expires 2/22/19

Monday-Saturday 11am-9pm
Sunday 12pm-7pm
6522 Martway • Mission, KS 66202
913-262-7564
www.theitaliandelight.com or facebook avellutositaliandelight

Avelluto’s Italian Delight

10% OFF
Entire Order

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Expires 2/22/19

Avelluto’s Italian Delight
Expires 2/22/19

Good only at these locations:

1. 3395 Main St
Kansas City, MO 64111
(816) 561-7176
(816) 561-7177 fax

2. 5910 Johnson Dr
Mission, KS 66202
(913) 362-7700

3. 705 SE Melody Ln
Lee’s Summit, MO 64063
(816) 524-5515
(816) 524-7504 fax

4. 3801 S M 291 Hwy
Lee’s Summit, MO 64082
(913) 537-9851

Buy a Small Coffee & Get 2 Donuts Free

Good at participating locations only.
Must have coupon at time of purchase.
Expires 2/22/19. A donut is anything with a whole. Specialties not included.

BUY ONE DOZEN DONUTS GET 6 DONUTS FREE

Good at participating locations only.
Must have coupon at time of purchase.
Expires 2/22/19. A donut is anything with a whole. Specialties not included.

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Don Chilito’s
MEXICAN RESTAURANT

FREE
QUESO WITH
ENTRÉE ORDER
Not valid with any other offers.
Expires 2/22/19.

$5 OFF PURCHASE OF
$25 OR MORE
Limit one coupon per party.
Not valid with any other offers.
Expires 2/22/19.

GREAT PRICES • DAILY SPECIALS • CATERING & BANQUET ROOM
7017 Johnson Drive in Mission (913) 432-4615
Hours: Monday - Thursday: 11am to 9pm | Friday-Saturday: 11am to 10pm | Closed on Sundays

Family operated for over 33 years!

BUY 1 ADULT DINNER BUFFET
GET 2ND 1/2 OFF
MON to THURSDAY ONLY
(NOT VALID ON FRIDAYS)
other offers or punch cards.
Expires 12/21/18 (MM11)

10% OFF ANY DINE IN PURCHASE
(Not valid with any other discounts or punch cards)
Expires 12/21/18 (MM11)

A balanced diet is a cookie in each hand

FAMILY OWNED BAKERY SERVING:
Homemade breakfast and lunch, including pastries, cookies, pies, cake balls, donuts
and more!!

BRIAN’S BAKERY AND EATERY
5622 Johnson Dr Mission, KS 66202 | 913-291-2470
brians-bakery.com
Hours:
Tue-Fri 7am-2pm | Sat 7am-12pm | Closed Sun-Mon

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FIRE WOK

CHINESE RESTAURANT
Family owned for over 33 years!
3818 Johnson Dr • Mission, KS
(N.E. corner of Woodson and Johnson Drive) • 913-362-3663
For delivery or carryout, visit: www.firewokrestaurant.com

GREAT PRICES • DAILY SPECIALS • CATERING & BANQUET ROOM
7017 Johnson Drive in Mission (913) 432-4615
Hours: Monday - Thursday: 11am to 9pm | Friday-Saturday: 11am to 10pm | Closed on Sundays

BUY 6 COOKIES
GET 3 FREE
(with this coupon)
Limit one coupon per person.
Not valid with any other offers.
Expires Nov. 9, 2018

10% OFF ANY DINE IN PURCHASE
(Not valid with any other discounts or punch cards)
Expires 12/21/18 (MM11)

HUNGRY?
Now delivering with Uber Eats:

McDelivery

10% OFF ANY DINE IN PURCHASE
(Not valid with any other discounts or punch cards)
Expires 1/31/19 (MM11)

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5622 Johnson Dr Mission, KS 66202 | 913-291-2470
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Birthday Party Packages

Pool Party Two hours and maximum 25 children. Includes the party room for 2 hours with the Pool for 1 1/2 hours. $25 Security Deposit/$175.00

Rumble Tumble Party Two hours and maximum 25 children. Includes an inflatable, playhouse, cars, trikes, slides, balls, blocks, pint size hoops and a small rock climbing wall. The party room is open for 2 hours with the Indoor Playground for 1 1/2 hours. $25 Security Deposit/$235.00

Tumble and Splash Party Three hours and maximum 25 children. Includes the party room for 3 hours, the Gym for 1 hour and the Pool for 1 hour. Upgrade the gym to the Indoor Playground Set-Up for an additional $50 to include an inflatable, playhouse, cars, trikes, slides, balls, blocks, pint size hoops and a small rock climbing wall. $25 Security Deposit/$250.00

Mad Science & Gym Party Two hours and maximum 25 children. Includes party room for two hours with the gym for 1 1/2 hours. The Mad Scientist will perform for 30 minutes with Indoor Fireworks, Write with Lightening and a Who Dunnit Magic Trick. Guests will be asked to assist during the experiments! $25 Security Deposit/$240.00

Gym Party Two hours and maximum 25 children. Includes the party room 2 hours with the Gym for 1 1/2 hours. $25 Security Deposit. $155.00/Basketball OR $175/Volleyball, Pickleball or Dodgeball

Play-Well TEKnologies Party Two hours and maximum 15 children. You bring the KIDS and we will bring 20,000 pieces of LEGO for 1 1/2 hours of Play-Well building. Choose from Cars, BattleTrucks JEDI, Minecrafter Mobs/Minecraft or a Superhero LEGO theme to reflect your birthday child! End with 1/2 hour in party room. $25 Security Deposit/$355.00 (15 kids)

Tippi Toes Dance Party Two hours and maximum 15 children. Pick any Tippi Toes songs or her favorite current tunes as the Dance Instructor teaches fun and kid-friendly dance moves. Party room for 2 hours with the Aerobics Room (ballet bars and full mirrors) for 1 1/2 hours. $25 Security Deposit/$290.00 (15 kids)

Tippi Toes Princess Party Two hours and maximum 15 children. Have her favorite princess attend her birthday party then participate in mini makeovers, book reading, games, dancing and pictures! Choose Rapunzel, Snow White, Bella, Tinker Bell, Ariel or Elsa! $25 Security Deposit plus $320.00 (15 kids)

Private Pool Maximum 100 guests. Indoor Pool after SPICC operating hours. Party Room available for additional cost. $100 Security Deposit/$180.00/hr

Contact Natalie Lucas, Rental Coordinator at 913.722.8215 or nlucas@missionks.org for more information.

Holiday Lights & Festive Sights
A night of fun for all ages; come out to SPJCC to enjoy local choirs, a visit from Mr. & Mrs. Claus, balloon artists, hot chocolate & s'mores, indoor playground, swimming and much, much more! FREE!

Friday, December 7, 5:00-8:00pm

Grinch Candy Cane Hunt

OH NO! The Grinch is planning to steal the Candy Canes from Beverly Park. Help us find them before it’s too late. Then we’ll warm up with some hot chocolate and cookies and enjoy “How the Grinch Stole Christmas” at the Sylvester Powell, Jr. Community Center. Parental supervision required. Ages 5-12.

Thursday, December 13th
Registration Fee: $5 per child
6pm: Check - In / 6:30pm: Hunt / 7pm: Movie

Membership Drive
Purchase a 12-month membership and get one month free, paid in full or electronic draft.

January 2 - 11
Casey’s Auto Repair
Taking care of your car

5917 Beverly, Mission, KS
913-403-9500
Hours: Mon. - Thur. 7am - 5:30pm
Friday - 7am - 4pm

5710 Johnson Dr., Mission, KS
913-403-9503
Hours: Mon. - Thur. 7am - 5:30pm
Friday - 7am - 4pm

www.caseysautorepair.com

Oil Change
Check Engine Light
A/C Service
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- Brakes
- Hub match brake rotors (eliminating brake pulsation)
- Repair or replace engines, transmissions & differentials
- Perform all factory maintenance
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- Computer Diagnostics

- Electrical
- Tune-ups
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Sharing the Defender® promise.

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  Stronger advanced compounds hold up to tougher conditions longer.
  • Meets the high-torque demands of modern trucks.

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