The Kansas Leadership Center (KLC)‘s quarterly publication, The Journal, has released its list of the Best Neighborhoods in Kansas for 2018. In Kansas City, Kansas, Rosedale made the “Best Neighborhood” list and Neighbors Who Care received honorable mention.

“There are hundreds of very good neighborhoods across the state of Kansas that provide comfortable housing, wonderful neighbors, pleasant amenities and opportunities to connect. But the best neighborhoods in Kansas have high aspirations. They invest in building and maintaining community to the highest degree possible,” said Chris Green, managing editor of The Journal.

After evaluating several dozen submissions from neighborhood residents across the state, a team of five outside judges identified 10 neighborhoods they thought deserved recognition. The four places named the Best Neighborhoods in Kansas for 2018 are: Delaware Street Commons in Lawrence; East Lawrence; Rosedale in Kansas City; and College Hill in Topeka. In addition, six neighborhoods received honorable mentions. They are: Neighbors Who Care in Kansas City, Kansas; Sunset Hill in Lawrence; Old West Lawrence; College Hill and Delano in Wichita; and Mill Creek Farms in Olathe.

“From our perspective, great neighborhoods are more than the sum of their property values or the test scores of the nearest elementary school. These places have a distinct look and style. They honor history, but they aren’t trapped by it. They comfort residents, sure. But they also challenge them,” said Green.

With a history that reaches back into the days of covered wagons and steamboats, Rosedale is now a community on the rise that takes advantage of easy highway access, vibrant community gardens and close-knit neighborhood groups. Housing values have increased and crime has decreased in recent years, making Rosedale a prime location for families and new businesses to grow.

“This is the first time The Journal has sought out submissions and recognized the Best Neighborhoods in Kansas,” said Green. “In the future, we hope the opportunity to be on this list will inspire a wider range of participation and perhaps even the creation of new neighborhood identities.”

The Journal is a print and online magazine published four times a year by the Kansas Leadership Center since 2013. It reaches more than 7,000 readers with each issue, the vast majority of whom are past participants in KLC leadership trainings.

Neighbors Who Care is a racially and culturally diverse working-class neighborhood that sits on the north side of Kansas City, Kansas. It is represented by an extremely active neighborhood association formed about 15 years ago. This is a place where neighbors have worked together to clear blighted debris and beautify the neighborhood entrances to great effect. Assisting with community policing is a focus, but there’s also time for barbecue fundraisers.
Sediment in Stormwater Runoff

The next time it rains, water will run across rooftops, down driveways, streets and across parking lots and yards, picking up substances along the way. This stormwater runoff collects and transports sediment that enters into storm drains eventually reaching local rivers and streams.

Sediment is loose sand, clay, silt and other soil particles. Sediment can come from soil erosion or from decomposition of plants and animals. Sediment also fills up storm drains and catch basins which increase the potential for flooding. Water polluted with sediment becomes cloudy as it settles at the bottom of a body of water.

Many residents don’t realize how their everyday habits impact our region’s water quality. The Environmental Protection Agency lists sediment as the most common pollutant in our streams, rivers, lakes, and reservoirs. Remember: if it’s on the ground, it’s in our water.

What can we do as residents to reduce sediment?
- Sweep sidewalks and driveways instead of hosing them off. Hosing off these areas will result in sediment running off into streams, rivers, and lakes.
- Use weed-free mulch when reseeding bare spots on your lawn. Use a straw erosion control blanket if restarting or tilling a lawn.
- Put compost or weed-free mulch on your garden to help soil from washing away.
- Avoid mowing within 10 to 25 feet from the edge of a stream or creak. This will help to minimize erosion and naturally filter stormwater runoff containing sediment.
- Either wash your car at a commercial car wash or on a surface that absorbs water, such as grass or gravel.

2018 Household Hazardous Waste Collection

The remaining schedule for the Household Hazardous Waste Collection days for Wyandotte County residents for 2018 is September 15 and October 20. The site will be open from 8:30 a.m to 1:00 p.m. on those Saturdays. Wyandotte County residents need to take their household hazardous products to 2443 South 88th Street in Kansas City, Kansas. (South on 88th Street from K-32) or (East of I-435 using Woodend exit near Kaw River) The HHW Days are not for business or nonprofit groups. When bringing items to the collection site please label or identify all items. Items accepted include automotive products, home improvement products, household items, as well as lawn and garden products.

Automotive products accepted include auto batteries, brake fluid, carburetor cleaner, degreasers, gasoline & fuels, and used motor oil. In addition, residents can bring 10 car and/or pickup tires if the rims are removed from the tires.

Home improvement products accepted include concrete cleaner, driveway sealer, furniture stripper, glue with solvents, latex & oil based paints, paint thinner, putty, grout, calk & spackle, roofing tar, stain varnish & lacquer, turpentine, water-based glues, and wood preservatives.

Household items include aerosol products, drain & oven cleaners, mothballs, nail polish remover, polishes with solvents, spot remover, and propane cylinders.

Lawn and garden products include fertilizer with weed killer, herbicides, insecticides, pesticides, and rodent bait.

For additional information call 913-573-8318 or 913-573-5400

Labor Day Impacts Trash and Recycling

Deffenbaugh will be observing Monday, September 3, 2018 as a holiday. Deffenbaugh will not be picking up residential trash or curbside recycling on Labor Day Monday September 3, 2018 in Kansas City, Kansas. Service for both trash pickup and curbside recycling will be impacted the entire week. Monday pickup will be done on Tuesday. Tuesday pickup will be done on Wednesday. Wednesday pickup will be done on Thursday. Thursday pickup will be done on Friday. Friday pickup will be done on Saturday.
Preserving Food:

One of the best ways to reduce food waste is to freeze or otherwise preserve extra food. We regularly make more food than we, our friends, and our families can eat before it goes bad. Freezing and preserving provide great time and money saving, waste reducing options for what to do with the extras.

- **Freeze in individual portions:** Thawing and eating only what you need in one sitting is a great way to save food from going to waste. You can freeze individual portions of things in ice cube trays, muffin tins, or cookie sheets and then put them all in the same bag once frozen. You can also use a wooden spoon or other long straight utensil to press ground meat into smaller portions inside the bag.

- **Label, label, label:** No matter how much you think you’ll save by freezing food, it is all for nothing if you don’t label each package with details like what it is and when it went into the freezer. You are much more likely to reach for something labeled “Turkey lasagna April 2018” than a mysterious foil wrapped block in the back of your freezer. It is also helpful to store things in a clear package so that you can see what you’re looking for.

- **Keep it airtight:** Exposure to air in the freezer can lead to freezer burn which can change the texture and flavor of your food for the worse. Wrap things tightly and press out as much air as you can before freezing to prevent this problem.

- **Leave room for expansion:** For foods with high water content like soups or milk, always leave room in the container for it to expand. If it expands too much it can be exposed to the air, leading to freezer burn, or even damage the container, leaving the food inedible in some cases.

- **Thaw properly:** You’ve gone to all the trouble of freezing your leftovers, so make sure you thaw them properly. Overnight in the fridge or in cold water are the best methods to thaw most foods. Leaving them on the counter or in warm water greatly increases the risk of bacteria growth.

- **Cool first, then freeze:** Similarly, it’s best to put already cool foods into the freezer so that the heat doesn’t raise the freezer temp and begin defrosting the other food you already have in there. Cool warm foods in the fridge before freezing for the best results.

- ** Blanch before anything else:** Whether freezing or drying, it is usually a good idea to blanch your produce first to keep it from spoiling.
  - **Steam blanching** is a good method to use before drying vegetables. You need a large pot or wok fitted with a rack that will hold vegetables over, not in boiling water. Add pieces of food in a single layer, cover, and steam.
  - **Water blanching** is a good method to use before freezing vegetables. Use any large pot (8 to 10 quarts or larger), and a metal sieve or strainer to add and remove vegetables. A large pot with a basket (such as one used for cooking pasta) is ideal.

- **Dry:** Drying is an easy and simple method for preserving food. You can use a dehydrator if you have one, or your oven is a great option too (but best if you don’t have small children). You can make healthy chips, fruit snacks, or just save them to cook with later.

- **Can:** Canning brings foods to a high temperature that kills bacteria and creates a vacuum seal. You can use this method for salsas, jams, pasta sauce, apple sauce and other foods. This method works best with high-acid content foods like tomatoes and other fruits.

- **Pickle:** Pickling preserves food by soaking it in brine, which is a high salt content solution, or acid, like vinegar. You can pickle anything from cucumbers, to radishes, to carrots and keep them in the fridge for a quick and easy way to give your dish a punch of flavor.

- **Cure:** Curing is a process for meats that uses salt to dehydrate and preserve. By dehydrating meats it slows the growth of bacteria and other organisms that contribute to decay and rot. This is how bacon and other preserved meats are made.

*Article from Healthy Communities Wyandotte*
**KCKPD's Fall Citizen's Academy**

The Kansas City, Kansas Police Department's Fall Citizen's Academy is now accepting applications for the Fall 2018 class, (class #43), beginning Wednesday, September 5, 2018 and ending Monday, October 22, 2018.

Please contact Officer Barajas at the KCKPD Training Academy at 913-596-2059.

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**National Crime Prevention Patrol**

**2018 Training Academy Information**

The NCPP assists the Kansas City, Kansas Police Department, acting as the Eyes and Ears for the department. The NCPP is made up of citizen volunteers who donate as few as two hours a month to making their neighborhoods a better community.

Our training has been shortened to four hours a day for four days over four weeks in September. Classes are held at the Kansas City, Kansas Police Department Training academy, located on the south side of the Kansas City Kansas Community College campus, located at 7250 State Avenue.

Classes will be in September, on Thursdays, 6th, 13th, 20th and 27th, 2018 from 6PM to 10P.M.

Instructors are provided by the Police Department, the Unified Government and NCPP members. You will learn about the judicial system in the city, how the 911 call center operates, property codes, patrol procedures, graffiti and radio operation along with other pertinent knowledge.

We are inviting all Wyandotte county citizens, as well as previously trained members, to attend the academy since many aspects of the training have changed.

Questions can be directed to Kendall McReynolds at 913-755-8108 or by email at mcreynolds199@msn.com

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**Stop by the Rosedale Farmers Market to support National Farmers Market Week.**

The Rosedale Farmers Market is open 10am-2pm Sundays till September 23rd. The market is located in the Commerce Bank parking lot at 4020 Rainbow Blvd. KCK 66103. The market has a diverse array of vendors from baked goods, local produce, eggs, honey crafts and chocolate. Make the Rosedale Farmers Market a part of your Sunday afternoon. See you at the market!