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# LEE'S SUMMIT TRIBUNE

"Your only locally owned hometown newspaper"

Covering Lee's Summit, Lake Lotawana, Greenwood and Raytown

SATURDAY, MARCH 19, 2022      www.lstribune.net      VOL. 19 NO. 16 • 50¢

## Tackling The Skilled Labor Shortage, Right Here At Home

*R&D/Leverage of Lee's Summit MO*

R&D/Leverage attended the Career Expo Day, February 9th at State-Tech in Linn Missouri. The Career Expo provides employers like R&D/Leverage the opportunity to visit with students about full time employment and internships available at various organizations with nearly 300 employers exhibiting. This comes at a time where manufacturing jobs are plenty, while getting youth interested is a challenge.

Description automatically generated R&D/Leverage USA, headquartered in Lee's Summit Missouri offers both packaging solutions and mold manufacturing capabilities services to the food and beverage, home and personal care and healthcare industries. With over 200 employees both in the US and UK, the company is looking to bring interest to the young adults in the area looking for a great career without having to invest in college debt. There is a skills gap in this country across many manufacturing sectors, and with that brings great opportunities for young adults looking to start, discover or

even create new careers they may not know existed.

States Paul Wellener, Vice Chairman and U.S. Industrial Products and Construction Leader, Deloitte LLP,

"The US manufacturing skills gap could leave as many as 2.1 million jobs that may go unfilled by 2030, Deloitte and The Manufacturing Institute study finds. "Given the foundational role the manufacturing sector plays in our nation's economy - at a time when jobs are in such high demand nationwide, the number of vacant entry-level manufacturing positions continues to grow." R&D/Leverage finds itself no different than any other manufacturing company when it comes to finding young adults who may not even know R&D/Leverage exist in the great area of Lee's Summit Missouri, let alone have any knowledge of the great career opportunities they may offer. The issue of getting young adults interested in careers in manufacturing start at home and at school and start with companies like RD/Leverage reaching out in as many



ways possible like the career fair, offering apprentice programs, and more.

Dave Taylor, VP of Organizational Development and Planning  
Continued on page 2

### John Lovell Announces Bid For Lee's Summit City Council



Local business owner John Lovell has announced his intention to run for Lee's Summit City Council District 2. He is aiming to replace termed-out Councilwoman Trish Carlyle. The city's election will be held on Tuesday, April 5th. "I congratulate Councilwoman Carlyle on her dedicated service

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### Kirk Sonnichsen Announces Bid For Lee's Summit City Council



My name is Kirk Sonnichsen and I am running for Lee's Summit City Council District 1. I am married to Heather and we have a daughter studying to be a teacher, a son in Army (a vet tech), and a son in high school. We moved here 5 years ago for an opportunity for

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## St. Paul's Episcopal Hosts Kansas City Bronze

The Music Ministry of St. Paul's Episcopal Church in Lee's Summit continues its 2021-2022 concert series, welcoming Kansas City Bronze, a select community ensemble of 15 musicians ringing 60 English handbells and 60 choir chimes. The bell choir will be joined by John Schaefer as guest organist. Schaefer is the retired Canon Musician of the Grace & Holy Trinity Cathedral in Kansas City. Additional collaborating musicians include trumpeter Keith Benjamin, flutist Erica Seago, and percussionist Sean Sweeden. There will be one performance only, Sunday, March 20, 4:00 PM, in the Apostle's Chapel of the St. Paul's Episcopal Church, 416 SE Grand Avenue in



downtown Lee's Summit. Admission is free and the public is invited. A wine and cookie reception will follow the concert, provided

by the Friends of St. Paul's Music.

Kansas City Bronze is in its third concert season under the leadership of Music Director William O. Baker, and Associate Music Director Gabe Combs. Baker is also Music Director for the St. Paul's Episcopal Church, having been appointed to the post in September 2020. The fifteen members of Kansas City Bronze include musicians who serve as directors of bell choirs, professional singers and instrumentalists, music educators in both Kansas and Missouri, and experienced avocational musicians. Kansas City Bronze has performed for civic and holiday events, concertized throughout the Kansas

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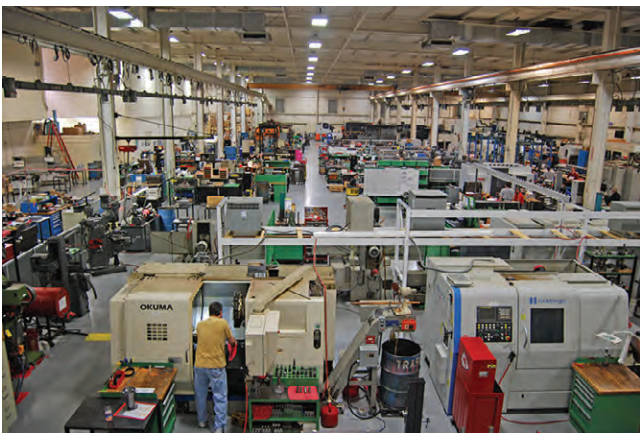
BAIRD for MAYOR



Jobs  
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stated, “There seems to be a lack of interest in “blue collar” jobs, as most education systems heavily promote 4-year colleges and don’t appear to have the interest or funding to do the same for the manufacturing trades.” He continues “Encourage your kids to find a trade school program that will provide them opportunities to get industry certifications and real-world experience, through internships. That is why at R&D/Leverage we are using our promotion of the industry and its offering through career fairs, internships, tours, and collabora-

tions with high schools and trade schools.” Regarding the Career Expo Day at State-Tech in Linn Missouri. “It was a very positive experience for us,” States Jeff Cooper, VP of manufacturing for R&D/Leverage. “State Tech has an awesome campus and Precision Machining program where we met many aspiring machinists who are very excited about their future in the trade.” Jeff continues, “We had the opportunity to share our message that Machining is an excellent choice of trades and R&D/Leverage is a great place to work, It was the beginning of what will be a long fulfilling relationship



with a lot of people.”

Jeff continued with, “Machinist for example, is a great fit for people who enjoy technology but also like to create and build things with their hands. It’s a position where you can feel a real sense of

accomplishment and often see a project through from prototyping to the finished product.” He continues, “As far as long-term views in this business, at R&D/Leverage over the years some of its own machinists have become

CEO, Director of quality assurance, Engineering manager, Mold designer and more. There are many opportunities for growth, we just need to get more young adults in here to look and learn more about us!” Jeff concluded.

R&D/Leverage always opens its doors for tours and takes time with those who may have little or no knowledge of what it is we do or who we are or what a career in manufacturing looks like and continues to participate in many local high school tours of the facility.

R&D/Leverage USA, headquartered in Missouri, services the food and beverage, home and personal care, and healthcare industries. R&D/Leverage USA offers both packaging solutions and mold manufacturing capabilities. Packaging solutions capabilities are concept development, validation,

and implementation. Mold manufacturing capabilities include full mold manufacturing for PET tooling, IBM tooling, injection molds, as well as unit tool development, testing, validation, and training.

R&D/Leverage Europe is recognized as one of the world’s leading suppliers of single stage tooling, and supplies bottles and jars in PET. Services include product evaluation, tooling design, tooling manufacture, and technical service assistance. The company also has on-site injection stretch blow molding machines (ISBM), from which the company offers pilot tooling, material trials, color trials, and production tool qualification.

For more information, visit [www.rdleverage.com](http://www.rdleverage.com) or email [info@rdleverage.com](mailto:info@rdleverage.com).



## Get Cooking

### March into Meatless Meals

It’s soup season as we are rounding out winter and springing into spring. Meatless meals are becoming trendier as we continue into 2022. Therefore, amplify your soup recipe with these meatless dietitian-approved tips.

1. Bulk up your soup recipe with plant-based protein: Add beans, lentils, quinoa or tofu to your favorite soup recipe to add more nutrition.
2. Add colorful vegetables to your soup! Pack in nutrient-dense ingredients like broccoli, zucchini, tomatoes, carrots and kale to boost the vitamins, minerals, antioxidants and fiber in your soup.
3. Reach for low-sodium seasoning or no-salt-added canned beans, tomatoes, vegetables or broths.

You may be asking: Why go meatless at mealtime? What are the nutrition benefits of including meatless ingredients to my favorite meal? Read on to learn about dietitian-approved meatless ingredients that will help you and your family march into spring filled with nutrient-dense meatless meal solutions!

- Beans are packed with protein to help sustain, build and repair muscle. They are also a great source of fiber – which we do not fully digest – however aid in lowering cholesterol, satiety, managing glucose control and supporting the digestive system. Beans are a great plant-based protein source that packs a punch of nutrient-dense properties to aid in your nutritional health.
- Lentils or legumes contain similar nutritional properties as beans. They are packed with protein, fiber, folate that helps make healthy red blood cells, and potassium which can help maintain consistent blood pressure.
- Quinoa contains all of the essential amino acids, making it an excellent plant-based protein source. Quinoa is a well-rounded ingredient and is a great option if you are following a flexitarian, vegetarian or vegan lifestyle. Tofu is protein-packed and low in calories. It is an excellent source of iron, an essential mineral that helps transport oxygen throughout the body.

To start your health and wellness journey on the right foot, connect with your local Hy-Vee dietitian on our NEW virtual nutrition services platform. To learn more, head to [www.hy-vee.com/health](http://www.hy-vee.com/health) and schedule a complimentary Discovery Session with your Hy-Vee dietitian.

Check out this dietitian-approved soup recipe below packed with nutrient-dense meatless ingredients sure to warm you and your family as we enter spring!



### Lentil, Kale, Cauliflower Soup

Serves 4

**All You Need:**

- 1 tbsp Gustare Vita olive oil
- 2 (0.5-lbs. each) containers Hy-Vee Short Cuts chopped onion, celery and carrots
- 1 clove garlic, minced
- 1 cup Hy-Vee all natural dry lentils, rinsed
- 1 (32-oz.) container Hy-Vee vegetable stock
- 1 cup water
- ¼ tsp Hy-Vee ground cumin
- ¼ tsp ground coriander
- 2 cup Hy-Vee Short Cuts cauliflower florets
- 2 cups fresh kale leaves, torn
- 2 tsp Gustare Vita red wine vinegar
- Hy-Vee salt, to taste
- Hy-Vee ground black pepper, to taste
- Radishes, sliced, for garnish

**All you do:**

1. Heat olive oil in a large pot over medium heat. Add onion, celery and carrots. Cook for 10 minutes or until softened. Add garlic; cook 1 minute more.
2. Add lentils, vegetable stock, water, cumin and coriander. Bring to boiling; reduce heat. Simmer, covered, for 30 minutes. Add cauliflower and kale; simmer, covered, 5 to 10 minutes more or until cauliflower is tender.
3. Remove from heat and stir in red wine vinegar. Season to taste with salt and pepper. Garnish with radish slices, if desired.

*Nutrition Facts per serving: 260 calories, 4.5g total fat, 0.5g saturated fat, 0g trans fat, 0mg cholesterol, 620mg sodium, 43g total carbohydrates, 15g dietary fiber, 10g total sugar, 2g added sugar, 15g protein. Recipe source: <https://www.hy-vee.com/recipes-ideas/recipes/lentil-kale-and-cauliflower-soup>. The information is not intended as medical advice. Please consult a medical professional for individual advice.*



**Tara Sallee, MS, RD, LD**  
Hy-Vee Corporate Dietitian



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## LSEDC Welcomes New Associate

The Lee’s Summit Economic Development Council welcomes their newest asso-



ciate Ava Delsemme to the council this week.

Delsemme brings knowledge from the government, non-profit, and education sector to her role as Director of Business and Workforce Development.

She graduated with honors from the University of Missouri School of Journalism with a degree in strategic communication and is currently working toward her Master of Public Affairs from the University of Missouri Truman School.

Previously, Delsemme held positions in the United States Congress, Greater Kansas City Chamber of Commerce, and the University of Missouri Division of Student Affairs.

She is thrilled to step into a role that takes a people-centered approach to economic development, expansion, and prosperity in the Lee’s Summit community.

### Bronze continued from page 1

City region, and appeared on the nationally released recording, The Heart Worshipers at Christmas, on the Amber Waves Sound Recordings label. Kansas City Bronze has been recognized with a grant from the National Endowment for the Arts, presented through the Kansas Creative Arts Industries Commission.

The one-hour program includes favorite hymn and folk songs in thrilling settings for bells, chime and other instruments, including The Is My Father’s World, Be Still My Soul, Greensleeves, and Star of the County Down. Concert pieces include works of the most respected contemporary writers of handbell music, including Cathy Moklebust, Arnold Sherman, Fred Gramann, William Payn and Linda McKechnie.

The Music Ministry of St. Paul’s Episcopal Church is one of the busiest parish music programs in the Kansas City region through monthly concert events and music-oriented worship services. Recent popular events have included a December performance of Handel’s Messiah, and a February performance Robert Ray’s The Gospel Mass in celebration of Black History Month. On Sunday, April 10, The St. Paul Choir and Chamber Orchestra will perform Holy Week cantatas of Dietrich Buxtehude and Johann Sebastian Bach.

For information about the performance by Kansas City Bronze on March 20, please call 816-524-3651 or email [Music@StPaulsLS.org](mailto:Music@StPaulsLS.org).