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BRAD GLIDEWELL PHOTOGRAPHY

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Retail Therapy



Last year a group of us decided to participate in the Lake of the Ozarks Fall Boutique Crawl. There were more than a dozen Lake area boutiques on the crawl from Eldon to Camdenton. Unfortunately due to a Saturday morning obligation we didn't stop at our first destination until around noon, just in time to grab some lunch. We learned quickly that in order to hit all of the stops, you had to start early.

After lunch at Yankee Peddlers Tea Room, we began to do some early Christmas shopping (for me, shopping for Christmas presents anytime before mid-December is early). The boutiques rolled out the red carpet by offering heavy hors d'oeuvres, non-alcoholic beverages and cocktails, free giveaways and entertained customers as

they shopped. The environment was uplifting and the weather was just as appealing. We met so many groups from out of town and I was impressed by the number of people participating. It is certainly a draw for the area during what is typically a slower time of year. I plan to go to the spring boutique crawl on April 1 with a group of friends but this time not only do we want to start early, but we just might be doing it chauffeured. Why not make a day of it?

The theme of this issue is shop local. From the boutique crawl to the many farmers markets that open up for the season to the food trucks that seem to be growing in popularity at the Lake, supporting local business is always a priority when I spend my shopping dollars.

I love to head to farmers markets to stock up on locally-made jams, sweet breads, fruits, pickled items, roasted coffee and a selection of other things that make great snacks for the dock when we have company. I also like to take visitors to some of the locally-owned food trucks that we feature in this issue. I haven't yet attended the twice-yearly food truck festival but have it marked down on my calendar.

Whatever you decide to do to shake off the winter blues, there are plenty of options. Hope to see you out and about!

LAKE Lifestyles

THE WAY WE LIVE

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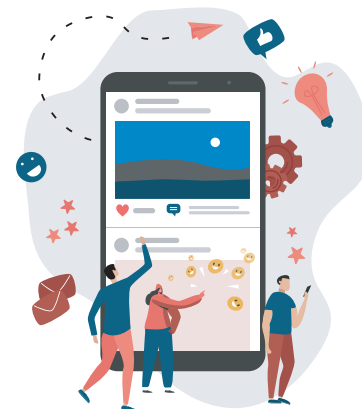
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Copyright 2023 by Lake Media, owned by Vernon Publishing. All rights reserved. Lake Lifestyles magazine is published six times annually for distribution in Missouri and in the Midwest. Lake Lifestyles provides residents of and visitors to the Lake of the Ozarks with lifestyle and recreation features about the greater Lake of the Ozarks area. While effort has been made to authenticate all claims and guarantees offered by advertisers in this magazine, we cannot assume liability for any products or services advertised herein. The publisher reserves the right to accept or reject any advertising or editorial material. The publisher will assume no responsibility for unsolicited manuscripts, transcripts or other materials. All advertisements created by the publisher are not considered a work made for hire and the publisher retains the copyright to all advertisements created by the publisher for the advertiser. The advertisements may not be reproduced without written permission of the publisher.

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Say hello!

Lake Lifestyles magazine wants to know what you really think! Send your comments, questions and story ideas to charis.lakesun@gmail.com or send snail mail to 4427 Osage Beach Parkway North, Osage Beach, MO 65065.



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Contributors

MARCH/APRIL 2023



Marie Krolikowski

Marie, her husband Stan, and their two children have been coming to the Ozarks every summer for the past 28 years. The family made their dreams come true when they purchased a lakefront home in the Four Seasons neighborhood. Marie not only gets to continue enjoying this life with her husband and children, but also with her granddaughters Layla and Harper. Marie has a bachelor's degree in Journalism and Public Relations. She headed the public relations department in a Chicago area hospital for five years. She spent many years working as a freelance writer, and had articles published in a number of Chicago area newspapers. She also worked as a real estate broker for 14 years.



Judy Goppert

Writing is a way of life for Judy Goppert. She began her career as a radio jingle writer, then upon graduation from college with a degree in Writing from Missouri State University, worked as copywriter for a variety of advertising agencies in Springfield and Kansas City. She had the opportunity to write for some high-profile clients, including Tyson, Helzberg Diamonds and Lodge of Four Seasons. As reporter and editor of a local small-town newspaper, she spent over 15 years interviewing and telling the stories of unique people in all walks of life. She is a published author of two gift books and is currently a freelance writer for a wide variety of magazines, including HERLIFE New York, SIMPLYkc and Lee's Summit Lifestyle. Spending time at the Lake with her husband is a frequent, favorite pastime. They stay aboard their Sea Ray cruiser which is docked at a marina.



Paul Leahy

Paul Leahy has been a golf professional at the Tan-Tar-A Resort since 1989 and Director of Golf since 2001. He manages the Oaks golf operation at Margaritaville Lake Resort, Lake of the Ozarks. He has been active in the community via the Lake Area Chamber of Commerce, Convention and Visitors Bureau and various charities. Paul has been a contributor in the golf section of Lake Lifestyles Magazine since 2007.



George Denny

George's family has been coming to the Lake of the Ozarks for more than seven decades. Moving here in the late 60's, he graduated from School of the Osage. He works for Vacation News magazine, a Lake Media publication, where his photos have been on more than 250 front covers. George may be best known for his watersport and aerial photography, as well as his photography at the Lake of the Ozarks Shootout. He was nominated into the inaugural Lake of the Ozarks Shootout Hall of Fame in 2013.



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MARINE DEALER AND MANUFACTURER WORK TOGETHER
TO CREATE CUSTOM BOAT FOR LAKE CUSTOMER

Story by MARIE KROLIKOWSKI

Mike McCarty has been boating since he was a child. His parents owned a boat and frequently visited the Lake of the Ozarks and the Mississippi River. After spending four years in the United States Air Force, McCarty was left with a tumor in his spine. At just 24 years of age, he was paralyzed from the chest down. But thanks to the efforts of Kelly's Port in Osage Beach and Bennington Marine, McCarty is once again able to independently enjoy the activity he grew up loving.

McCarty was enlisted in the Air Force in the 1990's and was stationed in Tucson, Ariz.

"I was a A10 mechanic, the planes that fly over the Lake actually," he said. A tumor was discovered after he got out of the service and according to his physician, was a result of his military position.

McCarty lives in Iowa but spends the summer and oth-

er times throughout the year at his Osage Beach condo. He began checking around at home and at the Lake to see if any manufacturer would customize a boat for him and discovered Bennington was the only one that would do it.

"My realtor suggested I reach out to Kelly's Port and said that Paul would take care of me," he explained. McCarty worked with Paul Spica, the sales manager from Kelly's Port, and Bennington to customize a tri-toon from the ground up.

"We found the 10-foot wide boat to be the best room wise for my needs," McCarty said. "We needed a different layout so I would have room for my chair. We ended up putting the furniture from an 8.5 foot-wide Bennington on the 10-foot-wide boat."

A representative from Bennington drew up drawings for McCarty, showing him the layout and tweaking some things along the way. Both front and side doors are wider than usual,

allowing him to wheel easily onto the boat. He was able to choose his colors and powered the 28-foot boat with a single 350 horsepower inboard motor. A ramp was installed on the front, allowing him to board his boat without any assistance and take it out by himself. In the past, he sat on the boat in the heat while everyone enjoyed a dip in the Lake. With his customized vessel, a remote control lift with a sling belt seat gently places him in and out of the water.

The boat was ordered in the fall of 2018 and delivered in April of 2019. It is a 2019 model. The best part of it all, McCarty says, is he can go boating alone and doesn't need assistance.

"At that point in time when McCarty was looking for a boat a lot of manufacturers had trimmed down custom production," Spica explained. "Bennington has a history with us in doing custom work. I was Mike's sales person and we went through the different models of boats, picked out custom colors and the layout, and Bennington did a custom drawing. We were intertwined and wanted to find the boat that wouldn't be a limiting factor. To be a part of this and see it come together was unique and fulfilling. It's not something you do everyday and it's definitely not your ordinary boat sale."

"Bennington is the largest boat manufacturer and they have a lot of versatility on their custom boats for those who are disabled," said Kyle Kelly, general manager of Kelly's Port. "We have a history with them in doing custom work. Not only is this a custom boat that fits Mike's needs but it's a boat that doesn't look like it's been changed. We love doing this and are blessed we have the capabilities to do it."





The five-day trip, he explained, includes three days of fishing. Local fisherman at the Lake donate their time and bass boats, and take the group crappie fishing. He opens the opportunity to eight individuals.

"This is for any veteran," he said. "They experience the camaraderie and exposure to something they ordinarily wouldn't be able to do."

Another aspect of this trip is it allows others to experience the Lake that McCarty loves so much. Last fall, he hosted a family from Nebraska at the Lake through the Make-A-Wish program.

"We took the family out on my boat all day," he said. "We boated, went to different restaurants, and swam for a while. They really enjoyed it." McCarty said his boat is available for anyone in a wheelchair.

"Bennington and Kelly's Port were great to work with," he said. "They made the boat perfect for mine and my family's needs. I'd love to get an actual fishing boat customized one day."

"We've had a good relationship with Mike and now we are friends," Spica said. "I've spent a lot of hours with Mike and his family and I've never heard him complain. His outlook is inspirational and that's a fact."



"I have to give 100-percent credit to Paul and the rest of the team," Kelly added. "They did some life-changing work. It's nice to be surrounded by great people who do great things for our clients. As much credit as I'd like to take, I can take zero credit."

Brad Fishburn, senior engineer for Bennington, said the company began building custom boats back in the late 1990s around the time the company originated.

"We have so many models of boats and often it's easier to do a build as a custom," he explained. Owners, he said, request a custom boat based on personal needs or tastes or because Bennington's regular models don't offer the combination of components they are looking for.

Fishburn explained safety is the first overall concern in a custom job. Bennington determines if the customization results in a safe boat and if it will operate correctly. With pontoons, he said, the variety of applications is such an expanse that they are able to draw it and get it built fairly easily.

If there appears to be an issue, like a walkway that's uncomfortably narrow, Bennington will call it out to the customer.

"We don't want the customer to get any surprises and be disappointed," Fishburn said.

McCarty is married and has a daughter who will turn 17 this summer. He said the Lake community has been incredibly good to him and his family, from restaurants to individuals. When they're not spending time on the water, the couple has their own businesses. He is a taxidermist and specializes in fish and birds. His wife makes homemade candles, sugar scrubs and other products.

Paying it forward is something that comes natural for McCarty. He is involved in an organization called IVOE: Iowa Veterans Outdoor Experience. The organization takes veterans from all over the nation to various outdoor activities.

"I host a fishing trip at the Lake the end of April," McCarty explained. "This year will be the third trip."

TIPS FOR BUYING a pre-enjoyed boat

Compiled by CHARIS PATIRES

With manufacturing delays for new boat orders, may people have turned to the pre-enjoyed boat inventory to get out on the water faster. If you are in the market for a “new-to-you” boat this season, there are several things you will want to consider before making a purchase.

“It’s typical that we have several consignments toward the end of the year as the sizzle of the summer has come to an end,” Premier 54 salesman Trevor Gardner said. “People are more willing to depart with them than they are during the middle of summer.”

Everything from a 21-foot open bow, tritoons and fishing boats are a part of the used-boat inventory at the moment, Gardner said.

When considering whether to buy new or used, several factors play a role in the final decision. Gardner says customers who have never owned a boat before should consider buying something used or a little older.

“Something they can beat up a little bit while learning,” he said. “It also helps them to decide what they like and

don’t like with the layout, convenience and comfort features.”

Experienced boaters should consider a brand new boat that is still under warranty.

“We find that we can finance brand new boats for much longer than some of the older (boats) with monthly payments that are pretty close,” Gardner said.

Purchasing a pre-owned boat can be a bit worrisome because you don’t know the complete history so make sure that you purchase from a dealer that conducts a thorough mechanical inspection. If purchasing from a private owner, it’s always recommended to utilize a reputable service department that the buyer chooses.

Remember, there is no perfect boat that’ll always check every box for every user.

“The lifestyle and everything that surrounds boating is meant to be fun, relaxing and memorable,” Gardner said. “Make sure that you’re doing business with people who keep the entire experience before, during and after the purchase just that; fun, relaxing and memorable.”

CHARIS PATIRES PHOTO



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SCENES FROM THE OVERLAND PARK BOAT SHOW

The Overland Park Boat Show was held January 26-29 at the Overland Park Convention Center. The Lake of the Ozarks Marine Dealers Association hosts this annual event and reports a record number of attendees this year.

PHOTOS BY CANDACE WILLIAMS



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Kelly's Port representatives Kyle Kelly, Rob Grosvenor, Paul Spica, Taylor Kusmanoff, Brian Ziegler, Sara Mcduffy, Lizzie Miller, Troy Atkisson, Charlie Corbett, Chad Rogers, Lucas Robinson, Tyler Howell (Regal)



Stacey O'Neal, Haley Glover;
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(FR) Cory Simpson, Marty Davis, Dave Coble, Collette Hicks, Jansen Fancher, Dale Law, Steve Henschell (BR) Devin Barnett, Matt Weishaar, Ben Beecher, Chad Crough, Ben Mullins; Marine Max



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AWARD-WINNING PROFESSIONALS

at the Lake

TWO PGA GOLF PROS ARE ENHANCING THE GAME OF GOLF THROUGH PROGRAMS AND COMMUNITY SERVICE

Story by PAUL LEAHY

CHARIS PATIRES PHOTO

Lake of the Ozarks is home to 13 golf courses and several of the PGA golf professionals who manage those facilities have been recognized by their peers with some high honors. Let's take a closer look at two of these dynamic PGA professionals who have done, and continue to do, great things in our community.

THE FUTURE LOOKS BRIGHT

Mike Cummings has been the PGA head golf professional and general manager at the Eldon Golf Club since 2003. Before going to Eldon, Cummings spent two years at a junior college before enlisting in the United States Air Force. He spent four years on active duty and four years in the reserves.

Cummings got his start in the golf business at Tan-Tar-A Resort (now Margaritaville Lake Resort) in 2000. During his tenure at Tan-Tar-A, Cummings used his GI Bill to start the educational process of becoming a PGA member. He spent three seasons as an assistant golf professional at Tan-Tar-A before moving on to become the head professional at Eldon in 2003. Cummings would go on to achieve Class A membership in the PGA of America at Eldon. During his time at the club they have elevated his responsibilities to general manager as well as head golf professional.

Eldon has prospered in large part by his involvement in the community, the local veterans associations and with junior golfers and their parents. The PGA of America started an initiative called PGA Junior League in 2011. For the past seven years Cummings and his team have had more than 60 kids participate each year, growing his program into one of the best in Missouri. For the past two years his juniors have reached the regional finals. Eight teams qualify each year out of hundreds from PGA sections, the Gateway, Midwest and South Central that make up our region.

Cummings' passion for junior golf started when his son Eli, now 13, showed interest in the sport his dad makes as a career. Cummings and his family travel nationwide with Eli as he competes and was a member of the past two Jr. League regional qualifying teams. Cummings credits the Eldon membership for making all of this possible.

"I wouldn't be able to do what I do with the juniors and Eli if the club didn't support the youth in our community and take a vested interest in the future health of the club by promoting a safe and secure place for our juniors to come each day to play and practice," Cummings said.

Osage National Golf Course.



Mike Cummings



Larry Salsman

Eldon Golf Course

PHOTOS PROVIDED



For over 20 years the club and Cummings have produced multiple high school state qualifiers, all state players, a state champion, and helped crown Matt Miller and the current Missouri Junior Stroke Play Champion, Teagan Hull.

Cummings has demonstrated a passion for his club and the junior golfers in his community and the future looks bright. With Matt Frey, Eldon's golf coach, and Cummings teaching the players they have a very solid foundation. Both boys and girls teams have three players under the age of 14 who are already accomplished players in their age divisions. Cummings has been recognized by his peers within the Gateway PGA Section by being awarded the 2018 and 2022 Youth Player Development Award, the 2016 Patriot Award for his work with wounded veterans through PGA Hope, and in 2018 he completed an advanced class to obtain his Certified Golf Professional status in Golf Operations.

BECOMING A MASTER PROFESSIONAL

Larry Salsman, the director of golf at Osage National Resort accomplished master professional status in 2022. Obtaining PGA master professional status is the highest educational designation a PGA professional can currently obtain.

Since 1970 when the master professional designation was established just over 450 PGA golf professionals have achieved this honor. Currently there are over 29,000 PGA professionals worldwide.

Salsman has also been honored by his peers as the Gateway PGA Resort Merchandiser of the Year three times, most recently in 2022. To earn the designation master professional, Salsman first had to complete a series of educational accomplishments to become PGA certified. He became certified in both golf operations and general management in 2017 and 2018.

To begin the master professional program he had to be a member of the PGA in good standing for 10 years and be in the selected career path for master specialization for 10 years. He began the process of obtaining master professional status by completing a 264 page project containing a three year business plan of his facility. Topics that were included but not limited to were: tournament operations, golf cart fleet management, merchandising, inventory control and he had to highlight a specific area of his golf operation that he had implemented. Salsman chose his success and understanding of yield management and dynamic pricing as it relates to tee time management.

Hundreds of hours of time and effort culminated in the finished project being submitted to a panel of three of his peers at the PGA headquarters in Frisco, Texas. Once accepted he went to the home office and did an hour-long presentation and answered a minimum of 45 questions over his presentation to satisfy the committee of his expertise on the subject matter. The panel then deliberated and voted to honor him as a master professional. Salsman has the distinct honor of being the first PGA master professional to successfully complete and pass the certification process at the new home office of the PGA of America in Frisco.

We are blessed to have such dedicated golf professionals in the Lake area, supporting junior golf, our veterans, communities and their facilities and memberships. Kudos to these gentlemen, and to all the men and women of the PGA of America who are dedicated to enriching the game of golf for all of us to enjoy.



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ASK THE EXPERT

Story by PAUL LEAHY



How difficult is it to break 80? Is it a realistic goal for most golfers?

Blake S., Camdenton

It is much easier to break 100 and then 90 than it is to get to 80. Continuing to work on your game, taking golf lessons, finding out where you are deficient and eliminating round-killing mistakes can help your score drop in a hurry.

If you look at the national averages 45 percent of golfers average over 100 strokes per 18 holes. These statistics are based on the player playing the ball as it lies, no “Gimmies,” and no free drop from a lost ball or out of bounds. In other words, playing by the rules of golf. Only 26 percent of all golfers can break 90 and that number goes down to a whopping 2 to 5 percent of all golfers who can break 80. That is why golf continues to be played and agonized over by so many in hopes of getting to the holy grail of golf “Breaking 80.”

Don’t give up the dream Blake, anything is possible if you believe.

How far should the average guy hit a driver?

Bob. D., Sunrise Beach

This is a difficult question to answer without knowing your game. I’ll give you some statistics that may surprise you.

Many golfers inflate how far they think they hit their drive. Most often they take the farthest drive they have ever hit, not taking into account elevation change, firmness of the ground or wind at their back, and think that is their average driving distance. With launch monitors more readily available, statistics have gotten better.

You might be surprised to know that the largest segment of male players drive the ball 200 to 224 yards on average. Only 29 percent of male golfers drive the ball more than 250 yards, and only four percent of all male golfers drive the ball over 300 yards. If you have a club head speed of 100 miles per hour you can drive the ball at best 270 yards.

For female golfers the average for all players is 147 yards off the tee. If you are hitting the ball over 200 yards on average, you are above average.

My dad always told me “you drive for show and putt for dough,” so don’t get too hung up on hitting the long ball.

Should I be tracking my golf statistics to improve, and which ones should I track?

Jeremy R., Osage Beach

The easy answer is yes! If you want to improve your scores, you need to know where you are deficient. Three categories to look at are simple to track.

The average golfer (not tour players) have 35 putts per round, hit 48 percent of fairways off the tee and hit 29 percent of greens in regulation. Tour players rank significantly higher in putting and greens in regulation.

Scrambling percentage is also something to look at and calculate. Take how many greens you miss in regulation and count how many times you can get the ball onto the green and one putt. Between 35 to 50 percent of all shots played are with the putter, so that should give you a great starting point. The average player has 35 putts while the best tour players average between 26 and 27. Tour players are also putting on greens that most of us could not putt on a regular basis from any distance. If you could get close to 30 putts on average you can see how quickly you could improve your score by working around the green.

There are many apps out there that can help track your statistics and begin to pinpoint where to focus your attention. Good luck and I think you will be surprised at your own statistics. I know I was.

Paul Leahy is the director of golf at The Oaks at Margaritaville Lake Resort. If you have a question for Paul, email us at charis.lakesun@gmail.com.



SHOP SEASONAL FARMERS MARKETS FOR QUALITY, UNIQUE SELECTION PROVIDED BY LOCAL VENDORS

Story by MARIE KROLIKOWSKI AND CHARIS PATIRES

There's something different around every corner. Farmers markets have been around for thousands of years and with agriculture being one of the top industries in Missouri, you know the local selection is going to be great.

There are a handful of markets stretched out from Eldon, Osage Beach, Camdenton and Versailles. On a good day, you could make a loop around the Lake to find the best selection of produce, culinary herbs, handmade items, farm eggs, baked goods, dips, artwork and yard ornaments, honey, meats, and other wares featured at vendor booths.

Showcase the local offerings at your next dock or house party with an impressive charcuterie board made up of local ingredients. Most places have jellies and pickled items that are perfect for entertaining.

Each market is different in what they offer and the types of vendors allowed to sell. It's worth taking the day to visit several of them to get the full experience. But you better go early for the best selection!



Hoover works alone the majority of the time and makes everything from scratch. She does have a prep helper that works with her one day a week. Her children, aged 13, 11, seven and four, like to assist mom from time to time.

"It really is a full-time job," she explained.

Her most requested custom jobs are for cakes, and they are her favorite to create. Especially the butter cream cakes with butter cream florals, she said. The first cake she ever made was a five-tiered wedding cake. The most unusual, she said, was a cake that was made to look like a suitcase. That project took four hours of hands-on work to create. Her impressive results are talent based, as Hoover has no formal culinary or cake decorating training.

"I've just learned on my own and by watching YouTube videos," she said.

During the season, Hoover is a regular at the Morgan County Farmers Market. In fact, she was their very first (and often only) vendor when the market started in 2018.

During the winter months, Hoover takes orders for her goods and schedules a weekly pick-up spot for customers. Custom orders can be delivered, depending on location, or customers can meet her halfway.

"The hours I work per week vary based on what I have going on as far as markets, events and special orders," she said. "I do plan to continue doing this as long as it's feasible to do so."

Orders for Hoover's creations can be made through Facebook messenger or her website (www.mycustombakes.com).

VENDOR SNAPSHOT

THE BUSINESS OF BAKING

You can easily say baking is in Amanda Hoover's blood. Her parents started Dutch Bakery in Tipton 37 years ago, and her brothers own and run the business today.

"I basically grew up in a bakery," she said. "I started decorating cakes and cookies when I was about 13 years-old."

Just after she got married 15 years ago, Hoover created and began running The Sweet Farm Bakery out of her home. It was in a separate location from her residence and therefore inspected. For that reason, she was able to sell her products to other stores. In March of 2019, she started baking out of her kitchen in her Versailles home and now sells her goods direct in accordance with the Cottage Food Law.

Hoover takes orders for custom cakes, cookies, and cupcakes. She caters to a number of events, including showers, graduation parties and weddings. She sells additional items, including apple fritters, jalapeño popper bread, donut holes, cinnamon fritters and more at the farmers market, vendor events and the Versailles Apple Festival. "I always throw in random things at the markets," she said.





FRESH FROM THE GARDEN

Growers have been busy planting seeds and are hoping for favorable weather so that when the markets open in the spring, an abundant selection greets customers headed to market. Just ask longtime Master Naturalist and Box Turtle Ranch owner Sandy Nelson.

"That's the thing with farming...you never know what forces are out there that are out of your control," Nelson said. For years she has been an integral part of local farmers markets, brining her bountiful crop each week to sell to customers.

Nelson heads up the Farmers Market in Camdenton, a fairly new market she created with a group of other vendors. The market is held on Wednesdays and is located south of Camdenton, by the Camden County Library.

She's known for her selection of peppers, ranging from mild to extremely hot, as well as the large variety of tomatoes, especially heirloom. Culinary herbs, garlic, eggplant, cucumbers, jellies, and even dog treats are some of the things she hauls to the market each week. Other vendors bring a large selection of fruits, vegetables, artistic creations and things you will have a hard time finding anywhere else.

Sometimes the veggies and other items available are actually cheaper than what you can find at the grocery store, Nelson said. Also, the market participates in the senior voucher program and WIC, so anyone who uses those services can redeem their coupons at the market.





HEAD TO MARKET

ELDON FARMERS MARKET

When: Every Friday, 3-6 p.m. Opens in May.

Where: Rock Island Park

Info: Farmers Market of Eldon on Facebook

OSAGE BEACH FARMERS MARKET

When: Every Saturday, 9 a.m.-1 p.m. Opens the second Saturday in May.

Where: First Bank of the Lake parking lot at the Osage Beach Outlet Marketplace

Info: Osage Beach Farmers Market on Facebook

CAMDENTON FARMERS MARKET

When: Every Wednesday, 3-7 p.m. Opens the first Wednesday in May.

Where: Rodeo Road, across from Camden County Library

Info: Farmers Market in Camdenton

CAMDENTON FARMERS MARKET ON THE SQUARE

When: Every Saturday, 7 a.m.-12 p.m. Opens in May.

Where: In front of the Camden County Courthouse

Info: Camdenton Farmers Market on the Square on Facebook

FARRIS FRUIT AND VEGETABLE MARKET

When: Open mid-April

Where: 1715 North Business Hwy. 5, Camdenton

Info: Farris Fruit and Vegetable Market on Facebook or Camdenton Produce Stand on Facebook

SUNRISE FARM MARKET

When: Opens mid-April

Where: 14539 N. State Hwy. 5, Sunrise Beach

Info: Sunrise Farm Market on Facebook

MORGAN COUNTY FARMERS MARKET

When: 1st and 3rd Saturday, 9 a.m.-12 p.m. Open May-September.

Where: Morgan County Library

Info: Morgan County Library Farmers Market on Facebook



ANOTHER GENERATION TAKES OVER

Farris Fruit & Vegetable Market has been a go-to destination North of Camdenton for more than 50 years. Tony and Julie Farris have taken over and are in the middle of renovating the business.

Tony's parents owned Farris Fruit & Vegetable Market for decades and it was time to pass it down to the next generation. Tony and Julie purchased the building and they expect to be up and running by mid-April. They will continue to operate their other business, the Camdenton Produce Stand, with the help of their daughters this year.

At Farris, you can find a full selection of produce, bulk foods and Mennonite-made items, and plants and hanging baskets. The produce stand is set up in a parking lot next to Sip Coffee House in Camdenton and is scheduled to open Memorial weekend. Both businesses will be open Monday-Saturday.

"We are so excited for all of our loyal customers to check out both of our locations," Julie said.

Farmers markets offer farm-fresh goods, artisan-made products and baked goods as local vendors show off their wares each week.





A YOUNG ENTREPRENEUR

At just 13 years of age, Stover resident Abigail Holsten became an entrepreneur. Abigail started her company, Basics by Babs three years ago, and can be seen selling her products at various locations.

"I make luxury handcrafted candles, wax melts, scrunchies and patchwork bucket hats," Abigail said. All are from scratch and made by hand.

Now a junior in high school, Abigail is home-schooled and finds the time to dedicate to her business. She sews the scrunchies and makes the hats out of the leftover scraps so she doesn't waste any material. The candles and melts, she explained, are much more of a process to make.

"I purchase the wax from a supplier but there's a process and testing involved to make sure it's a safe product and the best performing product I can make," she said. "Quality is very important to me."

Abigail said the business started with scrunchies. Her mom has always sewed and Abigail decided to make a scrunchie for a friend. It was then she realized she could sell these and make money. The candles and her other items, she said, just fell into place.

"My candles are unique because their scent throw is

amazing," she explained. "You can smell them even when they're not burning." Abigail does a variety of candles, but bakery scents are her favorite. Her fresh baked brownie candle, she said, literally smells like fresh baked brownies that just came out of the oven.

Her scrunchies are made from all different fabrics, including satin and cotton knits. The Boba Scrunchie, made of a satin inner layer with pom poms and a mesh outer layer, is a best seller.

Abigail sells mostly at farmers markets, including the Morgan County Farmers Market at the Farm in Florence. She's sold at the Stover Community Center and has an online Etsy shop as well. She'll be one of an expected 15-20 vendors at the Kids' Market held July 5 at the Morgan County Farmers Market located at the library.

Abigail is not sure where the business will go after high school. She thinks perhaps it would be a side job for her featuring her products wholesale in some local boutiques. Ultimately, she would like to earn a culinary degree and own her own bakery.

Along with her farmers market locations, you can find her products on Facebook and Etsy at Basics by Babs. She is also on Instagram at Basics_By_Babs.





SPRING FEVER

GETTING YOUR HOME, LANDSCAPING AND DOCK READY FOR THE SEASON

Story by CHARIS PATIRES

Ready or not, summer is fast approaching. When it comes to owning a home at Lake of the Ozarks, there's a lot to do in order to get ready. We've talked to local professionals who offer advice on what you need to do to ease into the season. Their biggest piece of advice — don't procrastinate.

From doing the work for you to tips on how to keep your home and dock in tip-top shape, these professionals have the right advice so you can spend less time working and more time enjoying your Lake home.

MAINTENANCE & REMODELING

When it comes to home renovations and maintenance, contractors have a busy schedule this time of year. Drew Lusk, owner of Lake of the Ozarks Handyman Services says the spring season is a great time to knock out some of the items often neglected by homeowners.

Power washing, re-staining, caulking around windows and doors, and cleaning out gutters are some of the items frequently forgotten about but that need to be done on a regular basis. Hiring a professional makes sure that the work gets done.

Rebuilding decks and painting are often what keeps Lusk busy this time of year. Homeowners that are looking for larger projects to be done around the house such as new flooring, a kitchen or bathroom remodel, and other extensive projects need to schedule and plan months in advance to get bids and hire the right professional. The cheapest bid and contractors who are immediately available might be a red flag. Many local contractors are booked at least 3-6 months out.

CARE-FREE LAKE LIFE

Tim and Nancy Johnson started off cleaning vacation rentals but saw a need for hospitality and concierge services at Lake of the Ozarks. They decided to open Professional Service Enterprise in 2008 offering much more than just cleaning.

Nancy says her goal is to provide a stress and worry-free experience for clients who want to make the most out of their time at Lake of the Ozarks.

"Life is short. You have to make the most of it so that's where we come into the picture," Nancy says. "We want (clients) to have a great experience."

PSE was created to do the work for you by offering catering, event planning, grocery stocking, vacation rental management, coordinating boat rentals and other services.

Second-homeowners heading to the Lake often have to grocery shop, schedule boat detailing and maintenance, lawn and landscaping care, window washing, and a whole list of other to-dos before being able to sit back, relax and enjoy the Lake life. Her goal is to do the footwork for you.

Nancy owned a waterfront restaurant on the Lake for many years. Even though the restaurant has closed, the farm-to-table concept is still seen in the catering aspect of the business. She will often shop farmers markets and butcher shops to get the freshest ingredients for catered meals. Nancy says she's done everything from cooking elaborate steak dinners to organizing themed birthday parties and catering for corporate retreats. It's really all about what the customer wants, she said. It's her job to create a fun and enjoyable experience.

Nancy's years in the restaurant business also gave her the contacts needed to help homeowners coordinate handyman services and maintenance needed around the home, as well as licensed boat captains that can charter groups around the Lake.

If you are looking for peace of mind and want someone else to do the work for once, a professional concierge service is a good option.

A LOOK YOU'LL LOVE

There's nothing better than new furniture to brighten up your home or a hot tub for relaxing after a long day. Make sure you are planning ahead for company by creating a comfortable, enjoyable space to share with friends and family.

Ashlee Morrow, marketing director for Missouri Furniture, says re-vamping your home for the season might include new outdoor furniture or an accent piece that adds style to a room. Many customers shop this time of year for sturdy, quality, outdoor pieces for their decks, docks and patios. Another popular item for Lake homeowners are hot tubs and the Missouri Furniture location in Camdenton has a huge selection of spas with various sizes and amenities. Some even have a salt water system which is easier to maintain and doesn't use harsh chemicals.

For those with less of an eye for design or don't know exactly what to look for, consider asking a showroom professional or the in-house design team for help. They offer free home designing services and can match you up with the right pieces.

A couple of questions to ask yourself when considering new furniture is: Is it still meeting your needs? Do you like the style? What can you afford? Even buying an anchor piece, or making smaller changes such as replacing accent mirrors, side tables or updating the entryway can make a big difference.

Considering most people do not replace their mattress regularly, it's probably time you buy something new. We've all heard that a good night's sleep is critical for our health and wellbeing. Morrow says people should consider replacing their mattress after about six years.

It seems wait times for custom orders and availability of merchandise is back to normal. Morrow says the manufacturer they use for custom orders is turning around pieces in 45 days or less, and the showroom is stocked with a large variety of furniture, appliances, mattresses and spas.





DECKED OUT DOCKS

While many people spend a majority of their free time on their docks during the season, maintenance and upkeep is often overlooked.

Rough Water Dock owner Jordon Crabtree says there are several things people need to inspect this time of year.

With fluctuating seasonal Lake levels, wave action, and winds, it's important to make sure that the cables securing your dock have the right amount of tension. Broken cables and a ramp hanging to one side due to damage are their most frequent emergency calls.

Make sure cables are attached to something strong on the shoreline, and check other spots like where the ramp meets the dock. Bolts and winches in these areas can be fragile due to wear and tear. Yearly maintenance can help avoid an emergency.

As a preventative measure, Crabtree also recommends hiring a lift company to make an inspection.

Besides repair, construction of new docks or adding on to an existing dock is in high demand. Dock space is prime real estate so many people are looking for ways to get more out of the space they have. Building shed platforms, bars, storage and deck offs are some of the ways people can get the most out of their dock. Deck offs are a fairly new concept that are built in the front of a slip to use "wasted space" and provide more covered space to lounge and entertain. Crabtree says he suggests anyone buying a new dock consider getting a larger slip than needed to store their boat and to accommodate a dock off. It will be built to match the existing material and can always be removed or adjusted in the future if you purchase a bigger boat.

AN OUTDOOR OASIS

Most people spend a majority of their time outdoors in the warmer months. With windy and often wavy conditions on the water, heavy-duty, maintenance-free outdoor furniture is in high demand.

Lake Life Outdoor Furniture in Osage Beach has the largest poly showroom in Missouri. Poly furniture is constructed of high-density material that is durable, maintenance-free and can have up to a 20-year warranty. Colors don't fade and furniture won't blow away.

Table sets, loungers, adirondack chairs, fire pits, bars and other outdoor furniture pieces are stocked on the showroom floor. Signs, Lake maps and other décor items can also be found on-site.

Lake Life Outdoor Furniture owners Jessie Witt and Lexi Keeney say the best part about maintenance-free furniture is that you can leave it out uncovered year-round and it doesn't need to be cleaned regularly. There are smaller pieces great for condominiums or where space is tight, and larger pieces that seat 8-10 people.

Lexi encourages anyone wanting to purchase outdoor furniture to start looking now, and not wait until Memorial weekend. The best in-store selection is found early.

While the store has a large variety of styles, colors and sizes, customization is available but it may take 10-12 weeks to complete the order.

When it comes to delivery, they have the ability to drop off items by boat, a big perk considering some homes have long, steep walkways to the Lake.



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LOVE YOUR LANDSCAPING

Whether you want to completely redo your landscaping or just need help maintaining it, Doctor's Lawn & Landscape has been serving the Lake area since the 80s.

A design/build team works with clients to bring curb appeal to their homes, and full-service maintenance crews use their horticultural knowledge to create a program tailored to your landscape.

Maintenance services include shrub trimming, landscape clean-up, spring mulch installation, mowing, irrigation service, and fertilization program for turf and plant bed areas. An irrigation system may be recommended to ensure plants, trees and turf areas are getting the water they need.

Low-maintenance boxwoods and ornamental grasses, and deer-resistant shrubs are often incorporated into the designs. Keeping wildlife away is a challenge in the Lake area but animal-repellant products and services are available.

A nursery and garden center located in Sunrise Beach offers a wide variety of trees, shrubs, seasonal flowers, indoor/outdoor decor, and bulk materials such as mulch, rock and topsoil.

Spring is a busy time of year for landscaping professionals, so reach out as soon as possible to get the process started.

FINANCING YOUR LAKE HOME

Your home is one of the biggest financial investments you'll make in your lifetime. Ensuring you have the right loan is essential.

First Bank of the Lake offers consumer or residential loans, commercial or SBA loans, construction loans, consumer or business checking, and savings or money market accounts — a full array of banking products and services at competitive rates.

Those looking for a loan to purchase a Lake home should shop around for not only the best interest rate, but asking about fees is also important since it will directly impact the Annual Percentage Rate. The APR is the cost you pay each year to borrow money, including fees, expressed as a percentage.

Getting pre-qualified or pre-approved prior to home shopping is always a great idea and will make the experience go smoother. The loan process for residential loans has a lot of timing requirements and underwriting conditions, so be patient.

Loan officers can also discuss options including refinancing and investment opportunities.

There's no time like the present to meet with a professional to discuss your financial needs.



CURB APPEAL

For 69 years Scott's Concrete has been supplying concrete and other services for all sizes of commercial and residential projects. Owner Jane Martin says in the spring, many customers come to them looking to powerwash and seal their driveways.

Scott's Concrete has a list of contractors they recommend to do the work since the company mainly supplies concrete and landscape rock for jobs. Working with a long-standing company ensures professional referrals from trusted contractors, Martin said.

Scott's Concrete provides free estimates and often delivers to job sites working on seawall replacement/repair, driveways, walkways/steps, foundations and other new home construction and home renovation projects.

If hiring your own contractor, Martin recommends homeowners call to verify with suppliers and get lien waivers to verify contractors are in good standing.

Completing work is often weather-related so she suggests homeowners not only get a realistic estimate of time and expense from a reputable contractor, but to also be understanding if weather doesn't cooperate.

While a contractor may be available to provide a quick estimate, Martin says they could be 4-8 weeks out to start the project.

FLOOR & MORE

If you are wanting to complete indoor renovations in time for the season, the sooner you start the better.

Krista Shackleford, manager of Stover Carpet & Drapery, says fall is really the best time to start discussing and planning for home renovation projects if you are wanting the work to be done by the spring/summer. Depending on the project's size and scope it might be possible to fit it in before the height of the summer season.

Stover Carpet & Drapery has a full line of tile, vinyl plank flooring, and carpet for residential and commercial projects. They are seeing more people putting in hard surface flooring in the main living areas such as the living room, hallways and kitchen, and opting for carpet in the bedrooms. Neutral colors are most popular.

Shackleford recommends customers research what they are wanting prior to shopping and once the work is scheduled to be ready for installers by moving smaller items, clutter and furniture out of the way.

Stover Carpet & Drapery also has a selection of blinds and window coverings that are a popular product locally. Remote control shades are a great fit for many Lake homes where windows are out of reach but protection from the hot afternoon sun is needed.



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BUILDERS SHOWCASE

LAKE LIFESTYLES SPECIAL ADVERTORIAL SECTION

With no signs of construction slowing down in the near future, Lake of the Ozarks continues to have a strong real estate market.

Many people are choosing to build their next Lake home and with that comes the challenge of finding the right contractors for the job. From securing a mortgage to selecting the perfect home builder, this special section spotlights some of the best in the industry.





Q

What is Trending in Bedrooms in 2023?

A

For bedrooms, picture a calming color palette for better sleep and well-being. Bring in patterns through pillows and bedding (modern florals and stripes are currently trending). Feature headboards that make a statement are also trending in 2023. This is a great way to bring in color to a tranquil environment as well as texture. A feature wall also creates texture and is an opportunity to add earth tones and/or bolder colors to keep on trend. Along with adding texture and interest to the design incorporating wood elements and plants can create a calming, serene, up-to-date space. Adding natural textures to your room like using a jute or wool rug will provide another opportunity to create a tranquil and on-trend bedroom space that will not compete with statement pieces that speak to your personal style.



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Q

What are the current landscaping trends for 2023

A

In 2022 there was an uptick in extending living spaces to include the outdoors, and we are still seeing this trend continue in 2023 with a focus on sustainability. Many individuals are looking to invest in their homes instead of moving. We are seeing clients who are wanting to create a cozy and comfortable outdoor living space that is low maintenance and high-tech. Outdoor kitchens and cozy firepits are still our top requested designs. The twist with these designs is the request for automated and high-tech products, ranging from outdoor speakers to lighting that can be controlled from a phone app. People are not only wanting a space to entertain outside, but they're also wanting to create an extension of the indoors, a place of serenity and peace.

Clients are asking for a cozy outdoor living space and a low maintenance landscaping to go along with it. The hope is to spend more time outdoors actually enjoying the outdoors. One way we are able to create a low maintenance living space for our clients is by using native plants. These plants require less water and fertilizer, and usually require minimal pruning throughout the year. Our team has extensive horticultural knowledge and can create a vibrant landscape design utilizing these plants that don't require much upkeep.

Soft, muted, dusty greens and neutrals have been the popular color palette for the past few years, however we are beginning to see a shift. Clients are looking for a little more "joy" in their outdoor spaces in the form of pollinator plants that not only bring a pop of color, but also support our crucial pollinators such as bees, birds and butterflies.

This playfulness isn't reserved for only the flora and fauna, we are also seeing requests for more bold and playful décor details. This maximalism style of layered patterning was once reserved for the interior of the home but is now making it's way outdoors. It's the idea of using a variety of tones, volume and textures throughout the landscaping to create a bold and unique outdoor living space.

We've also seen an uptick in the need for décor as a finishing touch to an outdoor living space. Our garden center carries an variety of small pottery, candle holders, accent pieces, pizza ovens, and grills to help complete a space and make it feel like home. Our landscape design team can incorporate these into a design to add the finishing touch.



What is Trending in Livingrooms in 2023?



For 2023, be on the lookout for earth tones in living rooms, as well as curves and arches (think rolled arms on sofas and curved/circular occasional groups). Our New Pierce Sofa is right on trend with its rolled arms and natural color, this versatile collection has a luxurious look and feel. Biophilic design is also a projected trend - This trend creates a warm and inviting atmosphere with its emphasis on natural materials and connecting people with nature. Texture, bold patterns, and colors are making a comeback as well; this gives clients the opportunity to think about how they can create a "uniquely you" design. There's a greater emphasis on nostalgia, meaning, and combining existing or antique pieces with new furniture. Lastly, rattan/caning detail is growing in popularity, with its natural texture this accent is lightweight and durable - think about sourcing this detail work on mirrors, occasional chairs, etc.

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Q

Where is a good place to shop for everything I need plus save some money in the process?

A

If you're looking for a place to "Save Big Money" on all your home improvement needs, look no further than Menards and enjoy all of the great services, low prices and shopping conveniences.

Menards is truly a one-stop shop for all of your home improvement needs featuring a full-service lumberyard and everything you need to plan a renovation or build a home. You'll find a large selection of lumber, roofing, siding, construction blocks, trusses, doors and windows, plus cabinets, appliances, countertops, flooring, lighting, paint, plumbing supplies and more. To complete the job, Menards has quality tools and supplies for everyone from the weekend do-it-yourselfer to the more experienced contractor.

Menards also has what you need to complete your outdoor projects and keep your yard in tip-top shape, plus a beautiful garden center, outdoor décor and patio furniture. Menards also has everyday essentials and much more!

A family-owned and run Midwestern company started in 1958, Menards currently operates 336 stores. Menards is known throughout the home improvement industry as the low price leader; it's no wonder the famous slogan - "SAVE BIG MONEY" - is so widely known and easy to remember. Menards does things right - the lowest prices in town and the way customers are always treated like family.



MENARDS

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menards.com



Q

How important is it to choose the best gutters for my home?

A

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Q

Why does a credit score matter?

A

A credit score is a snapshot of your credit history that can determine whether you qualify for the best interest rate—or any mortgage in general.

A credit score is a top-line analysis of your credit history. This includes how much debt you currently have, whether you make payments on time, and any bankruptcies or collection actions you've had in your past.

During the pre-approval process, you'll find out how much your credit score matters. You might be disappointed that the rate you're quoted is higher than the "teaser rate" you may have seen online. If you have a credit score of 680, for example, you likely won't get the same rate as someone with a score of 780, which is considered among the best credit scores. That difference in interest rate—even if it's a gap of just a quarter-point of interest—can add up over time.

Finally, remember that there is no single credit score. Mortgage lenders rely on a version of the FICO score that is likely different than the ones you see through free online services or your credit card companies.



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WORDS THAT REACH THE SOUL

Story by JUDY GOPPERT

PHOTOS PROVIDED

SONGWRITER MICK BYRD PENS THOUGHTS FROM HIS HEART TO CREATE IMAGINATIVE EXPERIENCES FOR THOSE WHO HEAR HIM SING.

Traveling around the country, this history buff draws from his own memories as a social studies teacher and coach to write songs that transport listeners to another time. Mick Byrd first picked up a plastic guitar from Wal-Mart at age nine, which set his feet on a path of creativity.

“My sister, who is an excellent pianist, tuned all six strings of that little guitar so I could play all of them with my thumb!” he explained. “I got the song writing bug then. Playing another person’s song is just fine, but that song sort of belongs to the person who wrote it in my abject view of the Universe. It’s not mine, I borrowed it and didn’t create it. I’ve always been drawn to do songs that belong to me.”

At 13, this budding musician had a hollow-bodied electric guitar and a little amplifier. While blasting “Smoke on the Water” he blew the head off his mother’s ceramic bird. Needless to say, she was not pleased upon returning home.

He continued to play at school functions in high school and joined a rock and roll cover band called Pure Jade in college, playing REO Speedwagon, Lynyrd Skynyrd and others. He studied at the University of Missouri for two years, then transferred to School of the Ozarks to play baseball.

“When I came back home, music went to the back burner as I was teaching and coaching,” he said.

At age 38, Byrd suffered a serious injury playing basketball, and while home feeling sorry for himself he decided to pick up and play the guitar again. That was 27 years ago.

Mick Byrd and the Backroad Band released their first CD in 1995 called "No Frills." It was a leap of faith. At that time, he was fortunate to win a songwriting award from Billboard Magazine for a song he wrote called "Afternoon at the Wall," referring to the Vietnam Wall. This opened doors and he has played at a number of veterans festivals.

Byrd believes the song is the most important part of the music.

"No one wins the Indianapolis 500 in a Volkswagen," he said. "Playing a poorly-written song is not going to fly."

SONGWRITING PROJECTS

In his hometown of Vienna, Mo. Byrd taught English 1 for a year, then history to students for 31 years, and coached for about 40 years. Since retiring, he continues to drive a school bus and noted one of his favorite jobs is being the EMCEE for homecoming each year (this year is his 41st year).

"School was, and is, a great source of songwriting projects. My band and I are going to be in the studio in March to record four singles with an accompanying video," he shared. "One song is called 'Pictures on the Wall,' which comes directly from me being a history teacher. All the paintings and things you see in a museum. It is a gnarly rocker and we can't wait to have that one out!"

They released their first rock album in 2021, called "Shadow on the Sun," as people always request their rock tunes. The new country CD is "GoodNite ToNite."

"I want to mention my Backroad Band members: Brad Edwards, Dennis Layne Schubert and Ray Spiller. Our usual configuration is three of us, Brad and Dennis are guitar players, and we mix and match who is available on a different day," he said. "They are great compadres on the road. They all add their unique creativity to every song we play."

Byrd is involved with the Nashville Songwriting Association, and pitches music through that organization. Currently, his song "Tears on your

Pillow," is on a publisher's desk in Nashville, Tenn.

Byrd plays solo all around the Lake area, and across the country. He has played at the Blue Bird Café in Nashville, which has been a hallowed hall for songwriters for 25 years. Cheatham Warehouse just south of Austin, Texas, and White Water Tavern in Little Rock, Ark., are two other places for songwriters he has had the honor of playing. This year he has already scheduled gigs all over Missouri, as well as Arkansas, Illinois, Kansas, Iowa and Tennessee. Over the course of Byrd's career he has played in 31 states.

As a member of the Missouri Arts Council, Byrd was their featured artist of the month in May 2022. Following an application process, members decide if the music puts Missouri in a good light, and if it is of a style and significance of which they approve.

"It's a juried project, sent all over the state to different people who vote," he explained. "It has been very helpful in publicizing my music and getting the word out."

Byrd and his wife, Debbie, are enjoying this new stage of their life, traveling around and promoting his music business. Debbie has been alongside him raising children, grandchildren, substitute teaching, being a school secretary, working in a lawyer's office, taking care of an elderly grandmother, and now she is running a music business. They have a daughter, Ellie, who is a preschool director in New Bloomfield, and a son, Curt, who is a fisheries biologist with the United States Geological Survey in Columbia. He admits Debbie, Curt and Ellie are pretty good songwriting critics. If it gets their approval, it's good enough to play for a crowd.

"People, places and ideas inspire me," Byrd said. "A song is a two and a half minute novel, and you want to condense your story to the bare honest essentials. All of life's experiences are fodder for a possible song. Every person and place you encounter has a story. When we play our blues stuff, we are playing an emotion. If you can get a person to feel that emotion, that's a story in and of itself."



UPCOMING LOCAL GIGS

Lake Burger

12-4 p.m.
May 28, June 25, July 23, Aug. 27

Hillbilly Yacht Club

4-7 p.m.
May 13, June 17, July 8, Sept. 3

Paradise Tropica Bar and Grill

June 4, 5-9 p.m., July 7, 6-10 p.m., July 9, 5-9 p.m., Aug. 4, 5-9 p.m.

MORE INFO

Albums include: "Outer Road," "A Few Good Tunes," "Stolen Kisses," "The Barber," "Live at the Focal Point," "No Frills," "Around," "Roots & Ozark Blues," "Moline," "GoodNite ToNite," and "Shadow on the Sun." "The Chance/Gentle Souls" CD single. Proceeds go to the Special Olympics Missouri.

Mick Byrd on Facebook, Twitter, and YouTube @mickbyrdmusic. Listen to Spotify, Pandora, Apple Music, Amazon Music. Visit www.mickbyrd.com for show schedules and more information.

FASHION

A detailed photograph of a boutique's interior. In the foreground, a woman in a blue shirt is looking at a rack of colorful clothing. To her right, a mannequin wears a bright orange top. Further back, another mannequin is dressed in a pink and white striped top. A customer wearing a black hat and a white shirt is interacting with a staff member in a grey t-shirt. The store is filled with various items: a large blue tote bag hangs on the wall, a wicker basket sits on a shelf, and a large, ornate chandelier hangs from the ceiling. A chalkboard sign in the foreground reads "Items on this". The overall atmosphere is warm and inviting, with a mix of modern and rustic decor.

Shop Til' You Drop

THE SHOPPING EVENT OF THE YEAR BRINGS LAKE AREA BOUTIQUES
TOGETHER FOR A SPECIAL SPRING AND FALL CRAWL.

Story by CHARIS PATIRES

Interested in doing a little retail therapy? The Lake of the Ozarks Boutique Crawl is the best shopping event at the Lake, and it only happens twice a year.

The crawl brings 16 area boutiques together to host a one-day shopping extravaganza. The event will be held April 1, and again later in the fall, when boutiques open their stores to offer the perfect girls day out. Cocktails and other beverages, food, sales and promotions, and entertainment can be found by stopping at each participating location.

Krystin Smith has been one of the organizers since it began five years ago. The event has grown every year drawing in as many 2,000 people for last years fall crawl. Smith, who owns Spit Arrow Boutique on the Bagnell Dam Strip and is the president of the Lake of the Ozarks Boutique Crawl, says the stores always make the day fun for shoppers. At her boutique they have a prize wheel that customers spin for a chance to win prizes.

Smith says that in order for boutiques to participate they need to be open year-round, be in business for at least a year, offer a storefront and be in the Camdenton, Osage Beach, Lake Ozark or Eldon community.

Some crawlers hire chauffeurs, party buses and limousines to take them around to each store so they can indulge in libations and concentrate on finding a few new items for their wardrobe. Boutique owners say many people are from out of town and make it a weekend getaway.

At Mem's Boutique in Camdenton, owner Amie Marie estimates she had 600 people walk through the door during the fall crawl last year. She saw much the same type of crowd — groups of girlfriends enjoying the day.


"I love the atmosphere of the crawl," she said. "Everyone is there to shop and have a good time. It's just a really fun day."

Some stores roll out the red carpet and spend weeks preparing, serving special cocktails, putting out snacks, and stocking store shelves with the latest items found at market.




Dining out:

All of that shopping will make you hungry. When it's time to sit down and eat, many restaurants along the Strip in Lake Ozark offer discounts for boutique crawl participants that day. Make sure to mention you are on the crawl. There are plenty of places to stop to eat while driving from one boutique to another, but we recommend you keep it local and try some place new.



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Nikel Brick Tradig Co. in Eldon.
ALAN WOHLGEMUT PHOTOS

Brenda Cribb, the owner of Shabby Chic Boutique and the Front Porch of Shabby Chic located at the Landing on Main Street, attends four or five big markets in the United States each year to hand select the merchandise that will be sold in her stores. They will be ready for the spring crawl with unique styles, one-of-a-kind accessories, and a selection of clothing with a romantic, casual flair.

Cribb said getting to collaborate with the other local boutiques and seeing shoppers walk into stores they may not have checked out before makes all the planning and preparation leading up to the crawl worth it.

Her stores will offer signature drinks at both locations, a big charcuterie board, and a free gift to all customers who make a purchase.

"I can't believe how many people it draws," Cribb said. "My favorite part is seeing all the new faces and getting to know people. I love seeing my regulars having fun, and all the ladies are in such a great mood."

Crawl Tip!

Make sure to start early and grab a punch card at your first stop. Get your card stamped at each store and be entered into drawings for various prizes. Hours of the crawl are 9 a.m.-6 p.m.





FACEBOOK PHOTO

Items from The Front Porch of Shabby Chic, and Shabby Chic Boutique.



GEORGE DENNY PHOTO

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The Corner Boutique is located in Camdenton.
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2022 Boutique Crawl.
CHARIS PATIRES PHOTO

The Front Porch

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- 2 **Morgan Avenue Boutique**
709 South Aurora St.
- 3 **Nickel Brick Trading Co.**
120 South Maple St.

LAKE OZARK

- 4 **Amandenimes**
1084 Bagnell Dam Blvd.
- 5 **Split Arrow Boutique**
1206 Bagnell Dam Blvd.
- 6 **Summer Girl Boutique**
1438 Bagnell Dam Blvd.

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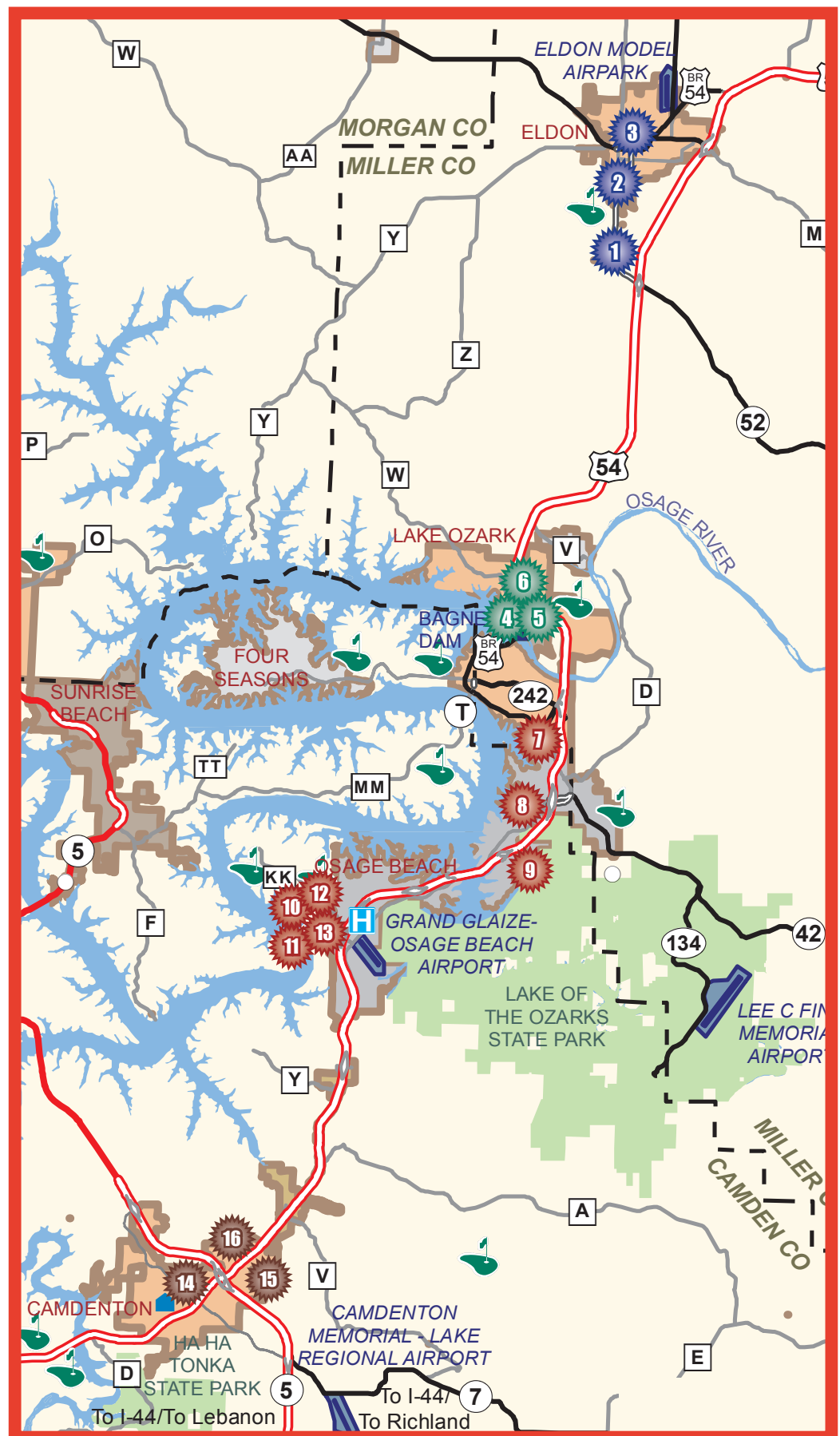
- 7 **Roaming Gypsy**
3797 Osage Beach Pkwy. North, Unit F-7
- 8 **Lake & Land Trading Co.**
4153 Osage Beach Pkwy. S. Unit K
- 9 **Kru & Co**
4705 Jayhawk St.
- 10 **The Back Road Traveler Mercantile**
1046 Main Street
- 11 **Shabby Chic Boutique**
1056 Main Street
- 12 **The Front Porch of Shabby Chic**
1071 Main Street
- 13 **Peacock Lane**
1044 Main Street

CAMDENTON:

- 14 **Mem's Market Boutique**
9 Caulfield Ave.
- 15 **The Corner Boutique**
8 Caulfield Ave., Camdenton
- 16 **The White Lily**
1000 E US Hwy. 54, Suite B

MORE INFO:

Spring Crawl: April 1
Fall Crawl: Oct. 7
 Lake of the Ozarks Boutique Crawl group on Facebook





BREATHE EASY

NEW TREATMENT FOR COPD OR EMPHYSEMA OFFERED AT THE LAKE

Submitted by LAKE REGIONAL HEALTH SYSTEM



Lake Regional Pulmonologist
Joe Sobal, M.D., FCCP

PHOTO PROVIDED

The simple act of breathing is not so simple for people with severe chronic obstructive pulmonary disease (COPD) or emphysema. Until lately, the only treatments available were medications or major surgery.

Now, there are also Zephyr® valves. Lake Regional Pulmonologist Joe Sobal, M.D., FCCP, is the only Missouri physician outside of Kansas City, St. Louis and the VA system providing Zephyr valves. He places the valves during a minimally invasive procedure that does not require cutting or an incision.

“Many patients breathe more easily immediately, with continued

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HOW IT WORKS

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Zephyr valves are one-way valves that direct air where it needs to go.

“We place the valves in an area of the lung where air has become trapped,” Dr. Sobal says. “The one-way valves allow the trapped air to escape while preventing more air from entering that part of the lung.”

WHO IS ELIGIBLE

General criteria for Zephyr valve placement include having a confirmed diagnosis of COPD or emphysema; feeling breathless even with taking your medication as directed; and having reduced lung function. Patients should not be active smokers.

“Not everyone who has severe COPD or emphysema will benefit from receiving this treatment,” Dr. Sohal says. “We complete tests to determine whether it is right for each patient.”

WHAT TO EXPECT

The procedure takes place at Lake Regional Hospital. Patients receive anesthesia, and Dr. Sohal inserts a small tube with a camera, called a bronchoscope, into the lungs. Dr. Sohal then further evaluates the patient’s lungs to ensure the valves will work for them before placing any valves in the airways. Patients stay in the hospital for a minimum of four nights for monitoring.

“I prescribe pulmonary rehabilitation to most patients to help them gain as much lung function as possible,” Dr. Sohal says. “Patients also continue to use prescription medications to help their breathing.”

INTERESTED?

Zephyr valves are clinically proven, breakthrough technology that improve lung function and quality of life without major surgery. If you are interested in learning more, schedule an appointment with Dr. Sohal at Lake Regional Pulmonology by calling 573-302-3199.



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NEW ITALIAN RESTAURANT MIXES SAVORY DISHES
WITH A CASUAL DINING EXPERIENCE

Story by MARIE KROLIKOWSKI | *Photography by* CHARIS PATIRES

If you're looking for an Italian restaurant with a new twist, Calabria may be what your palette is craving. Owner Nexh Zeka knew there were other Italian restaurants at the Lake, but felt there was a need for something a little different.

"We found an opportunity here and always liked the Lake of the Ozarks area," he said. "In terms of Italian restaurants here at the Lake, we each offer something different."

Nexh learned every aspect of the restaurant business first-hand from his father. His parents were born in Albania and migrated to the United States in 1991. His father began his career working in pizza places in New York. He then moved to Texas and opened his first restaurant.

"My father has been in the restaurant business for over 30 years," Nexh said. "I learned every job a restaurant has to offer from him."

When he was in his early 20s, Nexh opened his first restaurant in his home state of Texas. In the seven years since, he opened a second restaurant in Louisiana and recently added the Osage Beach location to his list.

The name Calabria, Nexh explained, comes from the name of a region in Southern Italy. The cuisine is typical Southern Italian Mediterranean with pasta being an important inclusion. Dishes tend to include bold flavors of tomato, olive oil, and herbs and spices. This is the type of cuisine Nexh offers on his menu.

Pizza Neapolitan comes in two sizes and can include your choice of toppings. Several speciality pizzas are on the menu including a white pizza, chicken alfredo, meat lovers and others.

.....

Calabria offers one menu for both lunch and dinner. Items include several different pasta, chicken and seafood entrées in addition to steak and veal. Appetizers, salads and desserts are also on the menu as well as New York style pizza. The majority of the items are homemade, including fresh dough daily for pizza and bread. Each entrée comes with homemade garlic rolls and a side of pasta. Entrée prices are reasonable, ranging from \$12 to \$25.

The restaurant has a full bar. Specialty cocktails include several martinis, Makers Old Fashioned, Italian Margarita and a Peach Bellini. Wine by the glass and bottle are available. While he has been receiving compliments on all his dishes, Nexh said customer favorites so far seem to be chicken fettuccine and lobster ravioli. Other items include lasagna, cannelloni, chicken parmigiana, chicken Jerusalem, veal picatta, shrimp genova, linguini white clam sauce, and many other entrees. Don't skip out on dessert with these options: cannoli, tiramisu, limoncello mascarpone, Italian cream cake, chocolate mousse cake and New York cheesecake.

Nexh owns a home at the Lake and spends every day at the restaurant. The majority of his time is spent in the kitchen, but he does make a point to come out to the dining rooms and check on customers.

Previously a pizza/Mediterranean restaurant, the space for Calabria seemed a perfect fit for what Nexh envisioned his restaurant to be.

"We didn't have to do much remodeling," he said. "We re-arranged the kitchen to fit our needs and changed the artwork." The casual atmosphere offers seating at tables or booths with waiter service. There is also a bar area with TVs playing the latest news or sports.

.....

ABOUT THE RESTAURANT

3924 JR Prewitt Pkwy., Suite B in Osage Beach.

Hours: 11 a.m.-9 p.m. seven days a week. Dine in and carry out are available, and reservations are not accepted.

.....

Popular with diners, the chicken picatta is chicken breast with fresh garlic, fresh basil and capers sautéed in a white wine lemon sauce served over pasta. Pictured with a lemon drop martini and homemade garlic rolls.





Shooby Snacks popular
Chilli Frito Pie

Street Food

FOOD TRUCK BOOM TAKES
OVER LAKE AREA. FESTIVAL
SPOTLIGHTS MOBILE KITCHENS.

Story by CHARIS PATIRES

Convenient, unique and surprisingly delicious. Those are just a few of the reasons the food truck industry has become so popular, and why you may be seeing more and more food trucks popping upon on a street corner near you.

Ashley Hays has been in the food and beverage industry for more than 20 years. In the summer of 2021 she decided to open up her food truck BaristaGo, offering coffee and espresso beverages brewed with locally-roasted beans from Firefly Valley Farms. They feature more than 30 flavors and combinations of hot, iced or frozen beverages.

"I love hospitality on so many levels, and it made sense to stay with what I enjoyed doing," Hays said. "My favorite part of opening the truck is how excited guests get when they discover a coffee shop in the middle of whatever event they find themselves at."

Hays is part of the Lake of the Ozarks Food Truck Coalition, made up of a group of licensed, inspected, insured and reputable food truck vendors. While some Lake area communities including Lake Ozark and Eldon have a ban on food trucks being able to park and operate within city limits (with the exception of special events) the coalition is working to educate and join forces with communities to remove the negative stigma surrounding food trucks.

WHEN TO GO

Spring Food Truck Festival: April 29 & 30

Fall Food Truck Festival: Sept. 23 & 24

Hours are 11 a.m.-7 p.m.



BaristaGo Orange Mocha



Swallowtail Scratch Kitchen Taco Pizza

"The thing I have seen that makes food trucks so popular goes beyond the convenience they bring. Food trucks have the opportunity to take something unique and share it."

- Ashley Hays, Lake of the Ozarks Food Truck Coalition

"Long gone are the days of fly-by-night grease trucks," Hays said. "We can assure you that all trucks in the coalition pay taxes in the Lake area. We are your friends and neighbors that see you in the grocery stores, in the stands at high school graduations, and when you go out and about around our beautiful Lake of the Ozarks."

Due to the demand and interest in the local food truck industry, the coalition began organizing twice-yearly festivals that bring dozens of vendors to one location. This meant working with the city and county to develop the ability to issue temporary licenses where there previously were none allowed.

Organizers expect record-breaking numbers of attendees and vendors at this year's festivals. The Spring Food Truck Festival will be April 29 & 30 from 11 a.m. - 7 p.m. at the Osage Beach City Park. Besides food trucks, participants can browse local vendors, see live artists and musicians, enjoy concessions and have the kids play in the bounce houses and playground. This year the festival will move to a new location to accommodate more people. As the festival has grown over the years, organizers needed more space.

Street tacos made by
Shooby Snacks



Show Me Smokin BBQ



Brooster's Butts, Bones and Pie

You might find trucks offering rolled ice cream to order, tamales made from scratch, and different cuisines from Jamaica or Thailand. Most food trucks are owner-operated. That means they have bought the truck, designed the menu, and is often the one preparing the food and serving it to the customer.

"Everybody working that truck is excited to be there and proud to sell and show off their product," Hays said.

Emily Golden and Andrew House, the owners of Swallowtail Scratch Kitchen, are members of the coalition and will be set up at the Food Truck Festival this year. This farm-to-table concept means they offer a seasonal and ingredient-driven menu that changes often.

The couple has been working in the food industry for more than 10 years. Golden studied at the Culinary Institute of America in New York while House is originally from Camden and went to Auguste Escoffier School of Culinary Arts in Austin, Texas.

The owners of Swallowtail Scratch Kitchen



"We chose to operate a food truck because we both love traveling and thought it would be a great way to start our business and be able to share our food with the masses," Golden said. "The Lake area has so many wonderful opportunities and we couldn't be happier that we chose Missouri to settle in."

In February they were offering a lamb burger with house smoked bacon, curry mustard, blue beer cheese, baby red romaine on a freshly-baked pretzel bun. Other offerings lately have been the mushroom and goose ham toast, and their signature beer-battered onion rings. One of the few trucks operating year-round, you can find them at Shortleaf Brewing in Camdenton every Friday-Sunday. Hours will change once the weather warms up.

"We source as much stuff locally as possible and maintain partnerships with our farmers to get the best quality ingredients possible," Golden says.

Sheree Thibodeau opened her food truck in May of 2018.

"I always thought having a food truck would be a fun, creative outlet, and finally decided to make it happen," she said. Thibodeau's nickname has been Shooby for most of her life so she decided to name her truck Shooby Snacks, offering items like pulled pork nachos, chili Frito pie, a chicken salad sandwich or wrap, teriyaki tacos, naan bread pizzas, avocado toast sandwiches, sloppy joe sliders and many other comfort foods. The signature dessert is the Shooby Snack, a triple chip cookie and s'more mashup. Sometimes they will offer homemade cupcakes. The white board menu changes often.

You can find Shooby Snacks at local festivals and events, and at various locations which are updated on their Facebook page.

"We are excited about this season as last season was our best yet," she said.

Bless this Burger chicken sandwich



LOCAL EVENTS



Hop on the bus and stop at any of the participating bars and restaurants on this St. Patrick's Day Pub Crawl.

PHOTO BY GEORGE DENNY

March 3 & 4

Garage Sale

9 a.m.-4 p.m., Camden County Museum. An Indoor Garage Sale & Market Place will feature vendors with items for sale. Free admission. Lunch available for a donation. 573-346-7191 or www.camdencountymuseum.org

March 8

Meet the Mascot

12 p.m., Margaritaville Lake Resort. If you are a Kansas City Chiefs fan, you'll want to meet the official mascot, the "KC Wolf" aka. Dan Meers. He will be speaking at Margaritaville Lake Resort at 12:20 p.m. The event is being hosted by the Boy Scouts of America/Great Rivers Council. The lunch opens at noon. Register online. www.scouton.org

March 10

Pizza Fundraiser

6-9 p.m., Redhead Lakeside Grill. The Children's Learning Center will host Pizza for a Purpose. There will be a silent auction, firearm raffle, prizes and all-you-can-eat pizza that evening. Tickets are \$15 at the door, and children under 6 are free with the purchase of an adult ticket. 573-346-0660 or www.clcforkids.org

March 10 & 11

Beatles Music

8 p.m., The Regalia Hotel and Conference Center. Liverpool Legends, the popular Beatles tribute band, will perform some of your favorite hit songs. Tickets are \$39/person and available online. Doors open at 6:30 p.m. www.theregaliahotel.com/events

March 11

Water Parade

9:30 a.m., Captain Ron's. The 32nd annual St. Patrick's Water Parade will be held beginning and ending at Captain Ron's. A breakfast will be served at 8 a.m. (fee applies). The National Anthem will be played at 9:30 a.m., followed by the blessing of the fleet at 9:35 a.m. Stops will be made at Bear Bottom Resort, Bulldogs, Nautifish, and The Fish & Co. The Celebration yacht will be offering rides for \$60. Anyone is welcome to come by boat. Prizes will be awarded for Best Costume and Decorated Boat. 573-374-5500 or www.lakewestchamber.com

Pub Crawl

5 p.m.-close, Lake west bars and restaurants. The Lake West Chamber of Commerce hosts the 13th annual St. Pat's Day Pub Crawl. Wristbands to ride the buses to various stops are \$10. Buses start running at 5 p.m. with the following stops on the crawl: Bear Bottom Resort, Branding Iron, Captain Ron's, Chances R', Franky & Louie's, NautiFish Rum Bar, Rocky Top Bar & Grill, Stogies Liquor & Tavern, The Glory Hole, Westside Pub, Whisky Dick's, and Woods. Many lodging establishments are on the route. www.lakewestchamber.com/st-pats-pub-crawl

Mystery Theater

6 p.m., Camden County Museum. An audience participation mystery presentation of "Dead to the Last Drop" will be held at the Camden County Museum in Linn Creek. The production will start at 6 p.m. Seating is limited and reservations encouraged. 573-346-7191 or www.camdencountymuseum.org

March 18

St. Pat's Parade

1 p.m., Bagnell Dam Blvd. The 39th annual Lake of the Ozarks St. Patrick's Day Parade is held along Bagnell Dam Blvd. and ending on the Lake Ozark Strip. The road will be closed between 12:45-3 p.m. Gaps in the parade will allow motorists to access Horseshoe Bend via Hwy. 242. Sign up to enter a float by March 10.

www.lakestpatparade.com

March 19

Golf Tournament

11 a.m., Osage National Golf Resort. The annual St. Patty's Day Open Golf Tournament begins with breakfast at 9 a.m. Entry fee is \$85 per person or \$65 for club members. Entry includes a breakfast buffet, 18 holes of golf with cart and a tee gift.

573-365-1950 ext. 110

March 25 & 26

Bass Tournament

Daily, Alhonna Resort. The Spring Classic Buddy Bass Tournament will be held over two days. Hours are 7 a.m.-4 p.m. Saturday and 7 a.m.-2 p.m. Sunday. Entry fee includes a complimentary breakfast at 6 a.m. each morning for tournament participants at Bobber's Restaurant. Payback is awarded for total weight. Entry is \$110 per boat.

www.thealhonnareort.com

March 25

Charity Race

7:30 a.m., Lake Ozark. The Bridge and Dam marathon, half marathon, 10K and 5K will start/end in Lake Ozark. The racing event raises money for the Fellowship of Christian Athletes. Participants can sign up for any of the lengths of races. Entry fee depends on race.

www.bridgeanddamrace.com

April 1

Craft Show

9 a.m.-3 p.m., Camden County Museum. A Spring Craft Show will showcase handmade items and vendors selling unique merchandise. Admission is free. Lunch available for a donation.

573-346-7191 or www.camdencountymuseum.org

April 5

Seasonal Market

3-7 p.m., Camden County Museum. The first Farm Market & Bazaar will be held. Each Wednesday through December you can find vendors with all kinds of items for sale.

573-346-7191 or www.camdencountymuseum.org

April 15

Quarter Auction

5 p.m., Lodge of Four Seasons. The 3rd annual quarter raffle and live auction, a fundraiser for the Tri-County YMCA, will be held at the Lodge of Four Seasons. Doors open at 5 p.m. for Bids & Bubbly.

www.lakeymca.org

April 15 & 16

Bass Bash

7 a.m.-3 p.m., Grand Glaize Beach. The Spring Big Bass Bash will be held at Grand Glaize State Park (PB2). Payout is based on weight. One day tournament fee is \$140 and two-days is \$190.

www.midwestfishtournaments.com

April 20-22

Dogwood Festival

Daily, Camdenton Square and school campus. The Camdenton Area Chamber of Commerce hosts the 72nd

annual Dogwood Festival. Food and craft vendors, entertainment, contests and pageants, a parade, carnival and many other events will be held. Most activity is located around the Camdenton Square and Camdenton School District Middle School. Other churches and venues in Camdenton will also host events.

www.camdentonchamber.com

April 21-23

Boat Show

All day, Dog Days. The Spring In-Water Boat Show will be held at Dog Days at the 19-mile marker. Marine dealers and boating-related vendors will be on hand featuring the latest products and services.

www.OzarkBoatShow.com

April 21 & 22

Spaghetti Supper

7 p.m., Camden County Museum. A Melodrama and Spaghetti Supper will be held with dinner at 5:30 p.m. The play begins at 7 p.m. This is the first dinner theater of the season. Tickets are \$20/person.

573-346-7191 or www.camdencountymuseum.org

The Dogwood Festival is held in Camdenton every April.

PHOTO BY CHARIS PATIRES



People *in* Places

Photos by GEORGE DENNY

EAGLE DAYS

JANUARY 7 • LAKE OZARK VENUES

Several organizations come together to put on the Eagle Days program each year.



Joseph and Naomi Szopinski



Michelle Cook, Heather Brown, Coral Brown, Macy Mellencamp, Jakata Haynes



Kacie Rea, Sue Trueman



Paula Bellamy, Chandler Malensky, Britton Bellamy



Kylie and Kellie Allen, Alysia Carroll, Emily Hayes; Troop 92 Boy Scouts



Mary and Lenny Liebler



Vinita Williams, Todd Robitsch, Cathy Webb



Amanda Hayes, Camillia and Sam Naught



Austin and Nancy Klenda



Dennis Reed, Kathie Bishop, Ed Thompson

ROTARY'S WINTERFEST

FEBRUARY 11

LODGE OF FOUR SEASONS

The Lake Ozark Daybreak Rotary's annual fundraiser was themed "Date Night" this year. A large silent and live auction, dinner and entertainment was a part of the event.



Lisa and Bert Westbrook



Mark and Dr. Ashley Brown,
Susan and Peter Brown



Angela Town, Michelle Curry



Shareece Hanson, Jessica Bridges



Whitney and Jeff Witcher



Carolyn and Tom Loraine



Angel Parrent, Mike Clayton



Danielle Thomas, Wendi Sylva



Zach and Katelynn Wood



Michael and Toni Wagner



Jeremy and Crystal Wilson

People *in* Places

LAKE AREA CHAMBER SOCIAL

JANUARY 17 • BARN-B-QUE
SMOKEHOUSE

The Lake Area Chamber of
Commerce hosts networking socials
every month at rotating venues.



Gwen Sullens, Casey Alexander, Emily
Kaestner



Mike Clayton, Jeff Karr



Sandy Waggett, Katie Karr, Julie Hammond



Tom Abbett, Mary Kay von Brendel



Morgan Crainshaw, Luke Hagedorn



Heather and Roger Dissen



Jason Stapleton, Leighton Larson, Brylin
Brown



Duane and Stephanie McCormack



Joe Pallikkathayil, Bobby Mills



Tony Stuart, Matthew Frisk



Sammie and Lance Utley



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A photograph of a man and a young girl sitting on a boat, fishing. The man, on the left, is wearing a grey jacket and is looking down at the fishing rod. The girl, on the right, is wearing a blue life vest over a pink shirt and is also looking down at the fishing rod. The background shows the water and the boat's structure.

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