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ON THE COVER Featuring Hidden Gems in this issue! Pictured: Andrea Mahacek and Sheila Farmer in outfits provided by AP & Company, a hidden gem on the Bagnell Dam Strip. GEORGE DENNY PHOTO







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from the EDITOR

Winter Bucket List

LATELY I'VE BEEN TALKING TO A LOT OF PEOPLE WHO MADE THE MOVE TO LIVE AT LAKE OF THE **OZARKS YEAR-ROUND. IT CERTAINLY HAS ITS PERKS.**

Their reasons for relocating are many. The changing seasons and outdoor recreational opportunities top the list. For those used to living "up North," the mild winters are a plus.

The Lake area saw an influx of people leaving the concrete jungle during the height of COVID so that they could continue to live their lives free of many of the rules and regulations imposed in bigger cities. Even as things began to open back up across the country, many people have chosen to stay. What they may not have prepared for was the winter slowdown that occurs from November-March at the Lake.

One of the most frequently asked questions I get is "what is there to do in the winter at the Lake?" With boat traffic minimal, waterfront restaurants closed and the cold settling in, it's easy to go into hibernation but you certainly don't have to. You just have to dig a little deeper to find things to do.

These conversations inspired us to put together an issue dedicated to wintertime activities. Throughout the entire magazine we feature Hidden Gems — places to go, where to eat, things to do, clubs to join, where to shop for the holiday season, new places to socialize and other local hotspots that will keep you busy during the off-season. You don't have to spend all your time going from bar to bar for happy hour (although that doesn't sound too bad). If you want to meet new people in a social atmosphere, there are so many options. From clubs that cover all kinds of interests to cigar bars and paint parties, we've got a list of ideas to keep you busy this season until company comes knocking on your door this spring.

Personally, I've been trying to take advantage of going out more and enjoying what's in my own backyard. We visited Big Surf for the first time in several years over the summer, went horseback riding this fall and I already have a painting party on my calendar in the coming weeks. On my list is to reserve an igloo at High Tide with a few friends.

This fall, a group of us went to the Lake of the Ozarks Fall Boutique Crawl to do some early Christmas shopping. What I heard most often was how impressed everyone was with the selection and number of local boutiques they never knew existed (there were more than 15 stops on the crawl). Unless they had gotten out to participate in the event, they wouldn't have been introduced to many of



these stores. The next crawl happens in the spring, so if you missed out, that's your next opportunity.

There are always new places opening up. My new favorite place is The Plant Base, located behind the Stonecrest Mall in Osage Beach. If you are looking for an alternative to the bar scene or want something different, it sure beats the line at Starbucks! It's important to get out and try new things, and equally important to support local business.

We hope that this issues gives you the motivation needed to get out of that wintertime rut and the busyness of the holidays to experience something new. I'll be out there myself so keep us posted on your plans and maybe we will cross paths!

Have a safe and happy holiday season!



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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

NOVEMBER/DECEMBER 2022



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 smalltown 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 near the Bagnell Dam Strip. An avid outdoors girl, she enjoys drawing upon her personal experiences to write about the nuances of everything wonderful about Lake life.



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 recently 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. Residing part-time here allows Marie the opportunity to fulfill three pastimes she is passionate about: writing, enjoying Lake Life with her family and friends, and now experiencing the Lake with her granddaughters.



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.



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 27-hole golf operation at Tan-Tar-A and 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.

He is president of the Lake of the Ozarks Golf Council, Co-Director of the Lake of the Ozarks Junior Golf Association and on the board of the Gateway PGA of America. Originally from Cedar Falls, Iowa, Paul has a bachelor's in marketing from Ferris State University and has been a Class A Member of the PGA of America since 1991.



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WINTER BOATING TIPS

Story by DOUG BECK

The Lake area can have brutal winters, like the winter of 2021 when much of the Lake froze over, but most of the time boating is an option even in the coldest months.

BOATING CAN BE DONE YEAR-ROUND. GET THE TIPS YOU NEED TO STAY SAFE ON THE WATER FROM ONE LAKE AREA CAPTAIN.

White the intersection of the season is the season the

Winter boating usually means less crowding on lakes or rivers, so areas that are too crowded for safe or enjoyable motoring or sailing in the summer are much more easily explored and enjoyed in the winter. Winter boat sightseeing is a great way to enjoy freedom of movement and to see familiar areas in a whole new light. In fact, you might even be able to open the throttle a bit wider and enjoy some extra knots out there thanks to less company.

In Missouri at lakes such as Lake of the Ozarks or Table Rock, the water temperature in the winter ranges from 56 degrees in November to 35 degrees in February. Typically the only areas the Lake freezes over will be in the back of shallow coves. That means you can boat year-round, providing you and your boat are prepared for cold weather.

Just remember that winter boating is much different than summer boating. Safety always comes first. Consider these tips to make your outing safe and enjoyable.

SAFETY 101

• Winter boating safety is a lot like warm weather boating safety: Manage your speed, keep your eyes ahead and don't fall overboard.

• The use of life jackets is more important during winter boating than in warm weather. When the water is cold enough, you have only 10 minutes before you lose consciousness and can't help yourself stay afloat. Personal flotation devises are critical even if you're a strong swimmer in normal conditions.

• Gas up before you go. With fewer boats on the water, some fuel docks may be closed or maintain shorter hours. Don't assume you can fill up at your destination for the return trip home. Use the 1/3, 1/3, 1/3 rule: 1/3 to arrive at your destination, 1/3 for the return trip, 1/3 for just in case.

• File a float plan with someone you trust that includes details about the trip, where you are going, when you are returning, passengers, towing or trailer vehicle information, communication equipment and emergency contacts.

• Charge your batteries. This is a task that can get overlooked. Nothing could



be worse than checking off all of the above tips, getting to the boat ramp or dock slip and cranking the engine only to discover the battery is dead. Batteries drain much quicker in cold weather. Keep them charged at all times with a trickle charger.

• Keep a look out. Water levels are lowered to winter pool on many manmade impoundments used for flood control. Bottom hazards are exposed or nearer to the surface, so the same lake you speed across during summer is much different in the winter. Designate a passenger as the lookout to keep watch for any hazards in the path of the boat.

• Watch out for ice. Large chunks can lurk below the surface (Titanic anyone?). Watch for ice on docks, decks, mooring lines and wires. Iced lines are harder to work and more prone to break, while icy wires can present a shock hazard.

• Keep a phone with good service and/ or a transponder with you. Getting stranded on the water in the summer is a drag. Being stranded out in the winter is a danger, especially as fewer marinas are operating. Remember to call *55 which is the Missouri Highway Water Patrol Division dispatch contact in the event of an emergency.

• Is winter boating a good idea? Sure, if you're a safe boater. Can it be fun? Absolutely. Just remember that tip about not boating after the surface freezes solid.

Doug Beck is a certified National Safe Boating Council instructor, the co-chair of Lake of the Ozarks Water Safety Council and president of the Captains Association of Missouri.





FOR GOLFERS

Story by PAUL LEAHY

Full Swing Launch Monitor. PHOTO PROVIDED BY WWW.FULLSWINGGOLF.COM

he Farmer's Almanac predicts a stormy, glacial winter for the Midwest, which includes Missouri. They are even predicting an earlier than normal start. If you believe the Almanac it could be a wet, cool, nasty blast this winter season. If you aren't leaving for warmer surroundings what should the golf lover in us do to stay sharp and ready for spring to arrive? Don't forget the holidays are right around the corner and dropping some subtle hints about some of the best teaching aids and indoor practice items may be just the thing to get your loved ones to help you out this Christmas. Let's take a look at some great options to help you with your game.

Swing training aids will help you improve your swing indoors in the winter. They can help not only groove your swing by helping you with your tempo but many other benefits can be garnered by utilizing them on a constant basis this off-season.

Many of these swing trainers help to increase range of motion, rotational power, mobility, and strengthens your core, shoulders and arms. The end results are increased club head speed, power and timing. All the attributes golfers are striving for to hit the ball further.



Many of these swing trainers help to increase range of motion, rotational power, mobility, and strengthens your core, shoulders and arms. Check out these products and weigh the benefits of each to get started improving today. Golf Digest's "Best in Golf" five years running is the RMT Club. The Orange Whip Golf Swing Trainer and the Balight Golf Swing trainer are another great option. Both are flexible swing trainers that work great indoors and out. The SuperSpeed Golf Training system is a complete training program where you can see results in months. It only takes a few minutes a day. Stay flexible, strengthen your muscles and get a jump start on the spring with all of these great products.

If you need to work on your short game there are plenty of great products you can use right in your home to hone those important shot saving skills. The Gravit Golf Putting mat and hole are perfect for any golfer looking to practice on and off the course. The 360 degree hole is portable and enables you to putt from any direction to the specially-designed hole that replicates the ball going into the hole.

If chipping practice is what you need then check out the Chipster Range three-piece golf chipping practice system. Great for indoor or outdoor practice these three size chipping nets make a great fun activity that will really show the benefits when you're faced with that first 30 yard pitch this spring. Another very unique item is the EXputt putting simulator. All you need is a television and about an eight-foot area. Hours of fun await as you hone your putting skills. I have been using one of these for two years and I love it. EXputt gives you instant feedback by analyzing your ball speed, putter face angle, swing angle, and much more.

Full swing simulators and launch monitors continue to improve and go down in price. A new entry into this category is the Full Swing Launch Monitor. Endorsed and used by Tiger Woods, this portable unit retails for \$4,999, which is considerably less than their counterparts. Ball data and 16 points of club is calculated for each shot. Carry distance, total distance, spin rate, face angle, attack angle, launch angle and ball and club speed are just some of the calculations it can do. For the golfer that has always wanted a launch monitor but didn't want to spend \$20,000 or more, this is the product for you.

With all these great training aids to help you with your game don't disregard the importance of fitness. Stretching each day and even doing yoga or some strength training will benefit you come spring. The more you can keep your body flexible and golf ready the better chance you will have for a fast start on the course. There are plenty of online training programs available for free or a nominal fee. Most programs can be done from the comfort of your own home with very little expense. Pick a workout program that is right for you as there are hundreds to choose from. Doing something is always much better than staying static this off-season. You will be amazed. A little work on your game and physical conditioning will pay big dividends next season.

Happy holidays to all and if you are heading to warmer climates this winter enjoy. Play lots of golf and we will see you back in the Lake area in 2023.





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ASK THE EXPERT

Story by PAUL LEAHY



I usually go to south Florida for several weeks in the winter to play golf. With the affects from Hurricane Ian still being felt do you have any suggestions on where to go this winter?

– Patricia J., Lake Ozark

Hurricane Ian did do some major damage to south Florida and many golf courses, homes and a lot of infrastructure were effected. Many people will be traveling to other parts of the country this winter and some of the most popular destinations will be Arizona and Southern California.

If you don't mind a little cooler temperatures there is a bounty of beautiful courses and plenty of things to do in Las Vegas and the surrounding areas of Nevada. Texas is also a great place to go. The farther you go south, the warmer it will get, but watch out for some windier conditions than you may be accustomed to. Gulf Shores, Ala. and the panhandle of Florida is another place that has plenty of courses, but again be prepared for cooler weather than you might want.

If you want consistent dry and warmer conditions I would definitely look at going to Arizona and Southern California.

I tend to top or hit down on the golf ball even off a tee. I hit a lot of balls that just roll or they look like they get driven into the ground then jump up and roll out. What can I do to fix the problem?

– Jesse. T., Versailles

I see this with a lot of people. From what you have described it sounds like what you are doing is starting your downswing with your hands and if you could see it on video it would appear that you are pounding nails with a hammer instead of swinging the club through the ball.

Pretend you are throwing a heavy medicine ball. The only way to move that heavy ball is to swing your arms and rotate your core. On the way down your arms have to swing under and up to throw the ball forward. The same principals apply when hitting a golf shot, you must swing your arms down and under and then forward. When hitting any golf shot, in particular off the tee, think about a baseball player's form when he hits a ball. His head is behind the bat and ball and his spine is tilted with his right shoulder lower than his left for a right handed player. In golf we get to build that tilt into our setup position. The right hand is lower on the club so your right shoulder should be lower than your left. This puts your head behind the ball and your spine has a slight tilt. You need to maintain that position throughout your swing until impact. If you can do that you will sweep the ball off the tee and send the ball sailing upward and hopefully down the middle of the fairway.

To further improve your game visit your local PGA Professional for a lesson.



I have a decent set of clubs but I am looking to upgrade, maybe my woods? I'm not quite sure what I need. How should I proceed in improving my set? - Bill C., Camdenton

Not knowing what clubs you currently have or what type of game you have it is difficult to be very specific on your needs. I would say if your clubs are over 10 years old it might be time to replace. The technology has improved greatly and you will notice a big difference.

If I had to upgrade anything, if my clubs were older, I would start with the Driver. Drivers have improved significantly over the last decade and are much lighter and easier to hit than ever before. Most courses have demonstrator drivers to try and many have fitting components so you can be custom fit.

The other area I would look at is your wedges. Most players use their wedges more than any other club in their bag and they also tend to practice with them more often. The grooves will get worn and will affect the spin and control you have when hitting shots. Most players that play 20 to 30 times a year should upgrade their wedges every other year. I would also look at how many wedges you have. You only want about a four degree gap between each of your wedges. You may have to add a wedged between your pitching wedge and your most lofted wedge, because there is too much of a gap between them.

Bring your clubs into your local PGA Professional and they can give you some guidance on how best to upgrade your clubs and enjoy the game more.

Paul Leahy is a PGA Golf Professional and the Director of Golf at The Oaks at Margaritaville Lake Resort.



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A local's guide on how to winter at Lake of the Ozarks

Story by CHARIS PATIRES

sk any local what they do during the winter at Lake of the Ozarks and you'll get a lot of different answers. Some say winter is too quiet but one of the best parts of living in the Midwest is experiencing the changing seasons.

Sure, boating might be out of the question for some but did you know winter is the best time to catch lunker bass? It's also a great time of year to join a club or sign up to for a bowling league. Some of the same activities you enjoy during the summer, can be enjoyed year-round. You just have to know where to look...

The trails at Ha Ha Tonka and the Lake of the Ozarks State Park are open year-round. Just make sure to prepare for wintery weather before heading out. AL GRIFFIN PHOTO



There's nothing better than warming up in a sauna or steam room after getting a massage, especially since you might have it to yourself this time of year. The Lake area is full of spas offering a variety of services from a 60-minute massage to full-day packages that will leave you feeling like a new person.

Some of our favorite day spas in the Lake area include Spa 54 at Old Kinderhook, the Lodge of Four Season's Spa Shiki and Margaritaville Lake Resort's Driftwood Spa and Salon. Each have amenities that may include a sauna, steam room, relaxation areas, and other perks that create a warm and relaxing environment.

Beat holiday stress with a massage or soak those tired feet from all that shopping with a pedicure.







in a Iun League

Bowling, pool and throwing darts are great wintertime activities. Joining a league or tournament is easy and is an easy way to meet new friends.

Lake Billiards in Osage Beach offers an 8-ball tournament on Wednesday nights at 7 p.m. Sign up at 6 p.m. Cost is \$10 to enter plus quarters for the tables. A dart league also plays there on Sunday afternoons with a Blind Draw Tournament immediately following. Other large tournaments are planned for the winter so inquire for more information.

Just about every bowling alley will have leagues scheduled to play. Eldon Lanes offers leagues and tournaments. All you have to do is sign up. Westside Lanes in Laurie has leagues Monday, Thursday, and Friday-Sunday. A winter youth league is starting up in January. Recently-renovated Bowlmore Lanes II in Osage Beach hosts a hospitality league for 10 weeks. Call for more information.

Just remember, you don't have to be good at it to get started!







Hit the Trail

There are plenty of sunny days in the winter to enjoy outdoor activities. Just plan ahead and dress accordingly. One of the new things to try this season is the Magic Dragon Bicycle Skills Park, located next to the Tri-County YMCA in Osage Beach.

A 1/2 mile trail loops around the park and is great for biking, hiking, trail running or walking. A Bicycle Skills Park has been professionally designed and built by volunteers that includes wooden features, ramps, bridges and dirt rollers. A helmet is required.

It took several organizations working together to fund and build the park. It is part of a larger master plan to develop 70 miles of multi-use trails in the area. (www.magicdragontrails.com)

Both of the state parks at Lake of the Ozarks have a variety of established walking, hiking and biking trails. So if you'd prefer something more rigorous or scenic, find a trail on the Missouri State Parks website.



Ashole Cigar Bor and Lounge.



Leightons at the Lake.



Ben and Dianne Sordillo opened the Ashole Cigar Bar and Lounge in February 2020. It's a concept the couple brought to the Lake area from Boston where they are everywhere. Ben has always been a bourbon and cigar enthusiast so owning a lounge was on his bucket list.

The lounge has a large bar, fully-stocked humidor with cigars, cigar accessories and other merchandise. An outdoor area has a big screen TV, space for live entertainment and various yard games set out.

Bartenders offer a selection of bourbon, the largest around, they say. There are scotches, whiskeys, tequila, vodka, cordials, wine and a selection of beer. The most popular drink is the Ashole-Fashioned, a Smoked Old Fashioned. Non-alcoholic options are available, too. Appetizers, burgers, paninis and pizza make up the food menu. Hours are Wednesday-Saturday 3-10 p.m. with kitchen hours 5-9 p.m.

There are two cigar bars on Horseshoe Bend. Leighton's at the Lake, located across from Bittersweet Road, is a cigar retail store with a 1,000-square-foot lounge. Open daily from 12-7 p.m. the public is welcome to come in sit in the lounge, watch TV, play a game of pool and smoke their cigar. Since there is no bar, the ventilated lounge is BYOB, so customers are welcome to bring their favorite beverage. Choose from the nearly 100 cigars including those made by Alec Bradley, Macanudo, Oliva and Ashton.

A great place to watch the football game, meet new people, listen to jazz or talk business. Be on the lookout for events in the future such as a Cigar Social over coffee and a chili cookoff.

Memberships are available which gives you access to the lounge for extended hours, humidified lockers and special discounts.

The Regalia Hotel & Conference Center offers the 1899 Bourbon & Cigars lounge. Open Thursday-Saturday 6 p.m.-close. Crafted cocktails, fine whiskeys and a selection of cigars are on hand.

Winter Fishing

Outdoor writer and fishing expert John Neporandy Jr. can be found on the Lake all year long. Having moved to the Lake area in 1982, he knows where the fish are.

"There are several things I like about winter fishing," he said. "The fishing pressure is minimal. I can find crappie bunched up in certain areas and can catch as many as 100 per day. Winter is one of the best times to catch a lunker bass. The Lake is quiet and all the pleasure boat traffic is gone until late March or early April."

Bass and crappie are particularly active this time of year. John suggests fishing during the warmest part of the day, between 10 a.m. and 3 p.m., and make slow presentations with jerkbaits and jigs for bass, and jigs for crappie. Make sure to bundle up and take extra clothing. For added safety, it's always a good idea to fish with a partner.



Gather Friends

One of the Lake's most popular waterfront restaurants turns into a winter attraction by offering a cozy igloo experience in November and December. High Tide at Redhead Yacht Club opens their igloos on Friday and Saturday nights. Each Igloo seats a maximum of 10 of your friends. A special food and drink menu is offered. You'll enjoy a meal in a see-through igloo all while staying warm inside with your private party.

Reservation times are available between 5:30-8:30 p.m. Call 573-693-1525 to book an igloo. Another great spot for friends to gather is at Great Stone Coffee on Hwy. KK. A Paint Night is planned for Nov. 18 from 6-8 p.m. You will learn the blow art acrylic pour technique and get to take your masterpiece home. Cost is \$35. Radio-Active Theater will be held Nov. 19 and Dec. 10 from 7-9 p.m. It's live theater performed in the style of old-time radio. Free admission. Several events are held each month. (greatstonecoffee.com/events)

New in Camdenton, Faye May Creative Arts has opened an art studio for group painting, workshops and clay throwing. Offering private and public events, keep an eye on their Facebook page for upcoming events. It's located on the Boardwalk on 54 in Camdenton with about a dozen locally-owned businesses so plan a little extra time to browse the stores and do some last-minute Christmas shopping. (theboardwalkon54.com)

Celebrate the Holidays

The Christmas Village at Old Kinderhook is one of the most festive places to go each holiday season. Every weekend from Thanksgiving to Christmas you can take a hay ride, build a gingerbread house, have s'mores around the fire pit, visit with Santa, and listen to the Elves as they tell stories while you enjoy milk and cookies.

Strap on a pair of states and hit the rink at The Ice. Open Wednesday-Sunday. Cost is \$15 with skate rental for the general public. Adults can enjoy beverages at the Cabana bar and sit by the fire. If the weather has been warm for several days, it's best to call to make sure The Ice is open. The rink will close if it gets too slushy, having thawed over the course of several warm days.

(oldkinderhook.com/the-ice)







Holiday Baking

Let's face it. Who wants to spend the entire holiday weekend in the kitchen baking and cleaning up after a big meal? Take some of the pressure off yourself and have a portion of your holiday baking done for you.

There are a couple of great bakeries that offer a variety of pies, cakes, cookies and other festive goodies so you don't have to spend hours (or even days) in the kitchen. Use the extra time to spend it with family and friends.

Michele Delanty has been baking pies professionally for more than 20 years. Her business, The Artful Pie, is based out of Greenview. That's where she makes delicious pies from scratch for \$18/piece. You can order a pie (give her two days notice) any time of year or stop in the bakery to pick up a frozen, bake-at-home pie. She makes fruit, cream and nut pies.

For Thanksgiving the most popular pies are pecan and pumpkin, followed closely by cherry and apple. She books up for Thanksgiving orders about a month in advance. Christmas is a little less busy but it's best to order by mid-November to reserve a pie. Coconut cream pie topped with meringue is a frequent request for Christmas. One of her popular "winter pies" is the spiced walnut raisin pie.

Go to The Artful Pie on Facebook for more information. If cookies are more to your liking, Ozark Cookie Co. in Camdenton keeps lots of flavors on store shelves. Expect a selection of holiday-themed items this season. Customer orders and holiday gift options available. (ozarkcookie.com)



Light It Up

Instead of dusting off the Christmas tree that's been sitting in storage, consider getting a real tree this year. Your home will be filled with the smell of fresh pine and it creates a more festive experience for family.

Several places offer freshly-cut trees or there are a few farms just outside the Lake area where you can cut your own.

The Randles Tree Lot opens the day after Thanksgiving in Eldon. Hours are 10 a.m.-7 p.m. on weekends until sold out. Pre-cut trees are available.

Starr Pines, located near Boonville, is a large tree farm where you can cut your own. Everything you need is there, just make sure to bring a few bungees to tie down your purchase. The farm opens Thanksgiving Day.

If you'd rather just look at festive holiday light displays, the Lake has its share of drive-through parks. The biggest one is in Laurie at the fairgrounds. The Enchanted Village of Lights is open at 5 p.m. each night Nov. 18-Jan. 1. More than 250 twinkling and moving light displays are set up along 27 acres. Free but donations accepted by volunteers at the end of the park.

The Osage Beach Holiday Light Park opens Nov. 29 at 5 p.m. and will continue through the end of the year. It's a drive-through park on a smaller scale but is convenient and can be toured after clocking out of work or picking up the kids from an after-school activity.

Stay Active

It's easy to put on a little winter weight so keeping and staying active is important. An informal Lake of the Ozarks Runners Club can be found on Facebook. This group meets year-round at locations all over the area. It's a fun group with a range of experience levels so if you like to work out with a buddy, they will keep you motivated.

You could always join a gym, take a group fitness class, visit a yoga studio, or try Crossfit. All of these businesses can be found Lake-wide and are great ways to shake up your normal routine.







Year Round Activites

While the cold weather pushes everyone indoors, you can still take part in your favorite activities all year long. Don't put away those golf clubs just yet. At LOZ Golf Lounge in Osage Beach you can choose from more than 150 golf courses around the world to play on their indoor simulators. The virtual golf experience can even test your swing so that when it's time to hit the green this spring you'll be able to impress your friends with a better score. Golf leagues are also available to join. Connected to Wicked Willie's Sports Grill & Bar, food and drinks are plentiful so plan to stick around for a few hours and perfect that golf swing. (lozgolflounge.com)

If you still haven't put away that bathing suit yet, make a splash with the family at Jolly Mon Water Park located at Margaritaville Lake Resort. The indoor waterpark has 600 feet of waterslides, a 21-seat whirlpool, lazy river, activity pool and other amenities to keep everyone busy all day long. We dare you to stand under the 600-gallon tipping bucket. Open Fridays-Sundays, cost is \$25 per person for non-hotel guests and free for ages 2 and under. (margaritavilleresortlakeoftheozarks.com)



If you want to build camaraderie with like-minded people, several local clubs offer social and charitable occasions for all interests.

About 250 women make up the Newcomers/ Longtimers Club. Not only do they have fun hosting many events each month, but they help local non-profits in need through fundraising. Gatherings range from cards and games to crafts, a book club, dining out and other activities. They even meet to play pickleball. (newcomerslongtimers.com)

If you are from Iowa, you will want to join the Iowa Reunion Club. This fun-loving group meets once a month for social activities. (iowareunionclub.com)

Other clubs to consider joining are the Lake of the Ozarks Car Club, Lake of the Ozarks Train Club, Lake of the Ozarks Swing Dance Club, Lake of the Ozarks Woodcarvers Club, and the Lake Area Fiber Arts Guild. All are active year-round.

More information on any of these organizations can be found on Facebook.









LAKE HOME REMODEL INCORPORATES SPACE FOR ENTERTAINING

Story by CHARIS PATIRES | Photography by MEL WOODS/BLUE BOAT ART

HIN

<u>Pepsi Gia</u>

Then it comes to Lake homes, most people are looking for two things — waterfront, and lots of space to entertain.

V V Gail and Dr. Ed Gungor's Lake of the Ozarks home, located outside of the Camdenton area, had both but with a growing family and Ed's desire to host retreats for non-profit CEOs, more room was needed.

The couple has been coming to the Lake since the mid-80s and have been married for 46 years. A typical stay at the Lake includes swimming and boating with their four children and nine grandchildren. Dr. Gungor has been involved in health care and non-profit organizations for more than 40 years. Gail is a career accountant.

They purchased the property in 2002 and have remodeled it twice before but decided to expand in 2020.

"We wanted a home that was big enough to house our large extended family," Ed said. "We love the quiet cove we are in and our lovely neighbors."

The design and flow for large family gatherings were key factors for the remodel. They hired architect Kurt Flickinger to figure out how to make that happen. The original footprint of the home was built in the early 60s so Dr. Gungor initially considered a complete tear down.

"After going back and forth a bit, he (Kurt) came up with the original design that brilliantly tied in the old structure with the build out," Dr. Gungor said. "His use of rooflines and high ceilings really captured us. He is the genius behind this project."



This lakefront home sits on six acres down Sellers Road. It is 3,784 square feet with three bedroom suits and attached bathrooms, a kids suite with four bunkbeds and fireplace room, a media room, common areas, a dining room, living room, screenedin porch, and large two-story deck.







Just off of the hallway is the main living area with the kitchen, dining room and living room which all have views of the Lake.

As you enter the home, a bedroom with a full bathroom is just steps away from the entryway.







The scope of the project was massive and included a large upstairs and downstairs addition. The team at S&S Custom Building were tasked with the challenge of completing the work. According to owner Zachary Sousley, any addition/remodel has a few curve balls but the project turned out great.

Duggan's Paint & Flooring Center oversaw the flooring and tile projects which they call a contemporary/ traditional style. In the living areas on the main and lower level COREtec floors were installed. All bathrooms have a different combination of colors, textures and styles to make each one unique. A light colored carpet was used in the bedrooms, theater room and on the steps leading downstairs.





On the existing part of the home, in the kitchen and living room, the Gungors wanted taller ceilings and removed exposed beams. The entire roof was tore off to install new trusses and a roof system, Sousley explains. While it wasn't in the original plans, they decided to install new cabinets and countertops for the kitchen. Custom cabinets and granite countertops were installed throughout the home.



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This cozy seating area is situated in between the kitchen and the dining room. It serves as a space for guests to sit back, relax and strike up a conversation.

The master bedroom and bathroom are located on the main level. Each bathroom in the home has a different look. They chose to go with a blue tile shower and soaker tub in the master bathroom.





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The homeowners wanted to incorporate lots of space for conversation, and a media room to play games and watch TV. Dr. Gungor also hosts retreats for non-profit CEOs. The house was designed for lots of small group conversations.

A lower-level bedroom with a full bathroom is just a few steps from the Lake. Custom tile showers were installed in all of the bathrooms.

Existing brick on the side of the front entryway was incorporated into the renovation. It can be seen in this "fireplace room" connected to the kids bunk room on the lower level. The house is kid-friendly with areas to play, and games and toys filling the shelves.







HOME RESOURCE LIST

General Contractor: S&S Custom Building Excavating/Site Work: Pat Turpin Excavation Concrete: Rice Concrete Building Materials (Lumber, doors, trim, windows, etc): High Brothers Lumber Plumbing: A+ Plumbing Electric: Quality Electric Drywall: J (M) Barkladge Drywall Heating & Cooling: DeGraffenried HVAC Insulation: GSI (Green Space Insulation) Flooring: Dugan's Paint and Flooring Shower Door: Wells Glass Countertops: Ozark Granite Cabinets (kitchen and bath): **Classic Industries** Painting: Russell's Quality Painting Finish Work: Doors & Trim: S&S **Custom Building** Exterior Finish/Siding: S&S **Custom Building** Roofing: Quality Roofing Decking: Install by S&S Custom Building



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GREAT AMERICAN SMOKEOUT: Gommit To Quit!

JOIN THE MILLIONS QUITTING SMOKING ON NOV. 17





Lake Regional Shahid Waheed, M.D., FACP

Story by LAKE REGIONAL HEALTH SYSTEM

f you smoke, you probably already know it's not great for your health. In fact, more than 480,000 people in the United States die each year from smokingrelated illnesses, according to the American Cancer Society.

"Regardless of how old you are or how long you have smoked, quitting will improve your health immediately as well as over the long term," says Lake Regional Oncologist and Hematologist Shahid Waheed, M.D., FACP. "In two weeks to two months of quitting, your lung function will improve. In one to 12 months, your coughing and shortness of breath will decrease. In one to two years, your risk of having a heart attack decreases significantly. In five to 10 years, your risk of developing mouth, throat and larynx cancer are cut in half. And in 10 years, your risk of developing lung cancer is half of what it would be if you were still smoking, and your risk of developing bladder, kidney and esophagus cancer also decreases."

Even if you have already been diagnosed with a smoking-related illness, you will gain by quitting.

"If you are receiving treatment for cancer, quitting smoking can make treatments more effective," says Dr. Waheed. "So don't think it's too late to quit."

SET A DATE

Quitting can be hard. Maybe you've tried to quit smoking before—that's great! Quitting often takes more than one attempt. So, keep trying.

The Great American Smokeout, held annually on the third Thursday in November, is the perfect time. This event began in California in 1976. Nearly 1 million people gave up smoking for the day, and the movement grew from there. In 1977, the American Cancer Society took the event nationwide. The goals are to raise awareness about the risks of smoking, to encourage people who smoke to quit and to provide them with support to quit for good.

"Setting a date and planning ahead is a good strategy," Dr. Waheed says. "If you are ready to quit, consider circling Thursday, Nov. 17, on your calendar, and take the next few weeks to plan."

KNOW YOUR "WHY"

Do you want to save the money you spend on smoking? Do you know someone who has been diagnosed with a smoking-related illness? Do you just want to make healthier choices?

"Once you identify your personal reasons, write them down and read them again—and again—whenever you need the reminder to stay the course," Dr. Waheed says.

Get support

You don't have to do this alone. Research shows that support can increase your chances of succeeding. Some support options include:

- Telephone quit-lines.
- Group meetings.

• Smoking cessation programs, like the American Cancer Society's Freshstart program.

• Encouragement from family members and friends.

• Smoking cessation coaches or selfhelp books.

• Prescription medication.

• Nicotine replacement products, like patches and gum.

"Using two or more of your support options together often works better than just using one," Dr. Waheed says. "You might even use three or four of the options. You should take advantage of every means of support that will help you in quitting."

PREPARE FOR THE JOURNEY

Taking steps before your quit day will increase your chances of success:

• Mark the day on your calendar.

• Tell your family and friends.

• Get rid of any items used to smoke, such as all cigarettes and ashtrays.

• Buy oral substitutes, such as gum, toothpicks, etc.

• Rehearse responding to offers to smoke with "No, thanks."

• Ask friends and family not to smoke in front of you or to leave smoking paraphernalia out around you.

• Talk to your doctor about any prescription medication you may require.

• If you tried to quit before, think about what worked and what didn't.

GET STARTED!

Whether you use the Great American Smokeout to plan how you're going to quit or to begin your smoke-free journey, take that first step and join millions of other Americans on the path to better health.

"The sooner you quit, the lower your chances for being diagnosed with smoking-related diseases, such as cancer," says Dr. Waheed. "Quitting can add years to your life."



VICOTINE ADDICTION

DO YOU NEED LUNG CANCER SCREENING?

Surviving lung cancer depends on catching it early, and catching it early is difficult to do without screening. That's why insurance covers an annual low-dose CT scan for people at high risk of developing lung cancer. Learn more at lakeregional.com/LungCancer.

Source: American Cancer Society





TOTAL JOINT REPLACEMENT IS A JOURNEY. With a new shoulder and new knee, Teresa is back to doing what she loves.

Watch her total joint replacement story at **LAKEREGIONAL.COM/PATIENTJOURNEY.**



OUR COMMITMENT RUNS DEEP ENTERTAINMENT

Guilar Man

Marmania

JORDAN ISAKSON DRAWS IN AUDIENCE WITH DIVERSE SET

Story by JUDY GOPPERT

the advectory of all ages. While he admits older country music is his favorite, he can play just about anything, and enjoys learning new stuff to wow his audiences.

"I love all kinds of music, but I especially love country music. Really, the older country music is my favorite, but I appreciate modern country as well," he smiled. "When it comes to picking out songs that I want to learn, it usually starts with selecting something that I like to listen to, maybe a Dwight Yoakum or a Waylon Jennings song. When you go out and perform for other people though, and they start making song requests, you either fiddle your way through that song that you kind of know and make it up as you go, or you add it to your list of songs that you're going to learn for that person the next time you're in town. Last weekend, someone wrote 'I Feel Like a Woman' by Shania Twain on a napkin with a wad of cash folded up inside, and the guy playing guitar with me knew how to play the song. So, guess what? We fumbled our way through it, and now it's on my setlist whether I want it there or not! Performing with



other musicians has really expanded my musical horizons. I've learned so many songs just because someone else wanted to sing or play them with me. To me, that's what music is all about. There's another country music band I play in called Sondown, and those guys have really helped me to grow as a musician. We're hoping to get that band booked at the Lake more next year."

Missouri has been home for Jordan his entire life. He grew up in the Ozarks, and most of his family on his mom's side also still live in Missouri. Growing up, his family spent time on his grandma's farm in Lawrence County.

"She had this old piano sitting in the living room of the farmhouse that she would play sometimes. She always played old songs from a hymnal that she had sitting there, and she could really play that thing," he continued. "I used to try and play it too, and I think that's where it all started for me."

As fate has a way of doing, he came into music when he picked up his father's guitar, a red Jackson Charvel guitar with a Marshall half stack. He was enamored watching his dad play and tried to figure out how he got it all plugged and turned on so he could play it too.

"Once I got it all figured out and was able to make some noise with that guitar, I was hooked. Eventually, when I was about 12 years old, I finally got my own guitar from the local music shop in Rolla," he noted. "It was a dark blue Peavey Raptor. I don't have it anymore, but that was my first guitar. I took some lessons from a guy in town named Jason Adams...that guy could really play! So basically, I spent my early teen years getting to know that guitar really well, while simultaneously driving my parents and siblings crazy. I still played some sports and did other activities, but I definitely preferred to be somewhere playing the guitar over anything else. To this day, I would rather be playing music than doing almost anything else."

He recognized early on that Lake of the Ozarks has always been a hot spot in the region for live music and played his first show four years ago at Larry's on the Lake with a group of friends called The Velvet Bricks. Throughout the years, Jordan played

from St. Louis to Kansas City, and many spots in between, including the stockyards in Fort Worth, Texas, where he found himself behind a microphone with his guitar at a place called The White Elephant Saloon.

He is inspired by the people he meets when playing around the Ozarks and enjoys coming back to the Lake to see familiar faces and make new friends along the way.

"I wouldn't trade it for anything! Some of those people have been asking about my songwriting, and they will be happy to hear that I took a trip to Nashville this past October to check out some recording studios," he confirmed.

He plans to record and release an album of original songs in the Spring 2023.

WHERE TO HEAR HIM

November 5 The Blue Cat Tavern Roach 7-11 p.m.

November 6

Alley Cat's Pizzeria & Pub Lake Ozark 5-8 p.m.

November 11

Alley Cat's Pizzeria & Pub Lake Ozark 5-8 p.m.

November 13

Alley Cat's Pizzeria & Pub Lake Ozark 5-8 p.m.

November 25

H. Toads (Camden on the Lake) Lake Ozark 6:30-10:30 p.m.

MORE INFO

Facebook, Instagram, YouTube, TikTok, www.JordanIsakson.com



Best in Show "Great Egret" by Greg Stoner.

RIGHT TIME, **RIGHT PLACE** CAPTURING THE SHOT OF A LIFETIME

Story by AL GRIFFIN

he urge to create runs deep in people living at Lake of the Ozarks. Some answer it with a brush, some with needle and thread, some with music. For those who entered Photo Quest 2022, a camera was their answer. The best camera may be a modern cell phone or an extremely sophisticated DSLR, but the truth is the best camera is the one in your hand when the shot of a lifetime presents itself. Nobody knows this better than Greg Stoner.

Stoner's photo, "Great Egret," took Best in Show at the recently completed Photo Quest, a photo contest conducted by the Lake's camera club and the Lake of the Ozarks Arts Council. With only a small, all-in-one compact camDaddy's Home by Michael Treadaway.




Magnolia Sunset by Michele Bradley.



Autumn in the San Juan Mountains by B J Sloan.



Heart of the City by Shaunna Wood.

era in his kayak, Stoner floated right up to that perfect shot when a bass drove shad within an egret's reach. Stoner was in the right place at the right moment, camera at the ready, eye keen to spot the Lake life from the best angles.

Photo Quest is an annual competition for photographers who earn less than \$500 annually from their photography. The contest draws photographers who, like Michele Bradley, find their "happy place with a camera in hand." Bradley's happy place earned third place in the Nature category for her photo titled "A Magnolia Sunset" and an Honorable Mention in the same category



A Strong Tower by Lisa Bergeson.

for a photo she calls "Spring Fiddles." Most of the entrants submitted more than one image in six categories for

three Jefferson City judges to appreciate and analyze. For some of the entrants, it was their first time to submit photos for consideration and scrutiny. Others were regular entrants year after year. In fact, 149 entries prove the state and the Lake in particular field talent, near and far.

One photo features the St. Louis Arch in the distance; a heart-shaped rain puddle in the foreground suggests how Missourians really feel about that national icon. Shaunna Wood, vice-president of the Lake Arts Council, took that photo. Like Greg Stoner, she was in the right place at the right time, and knew just what a treasure she had so she pressed the shutter for us all.

Photo Quest at Lake of the Ozark draws submissions from a few photographers living in other communities or even out of state, but most of the artists live at the Lake of the Ozarks for at least part of each year. The photos however were from some exotic, distant locations proving that the Lake's photographers are also world travelers.

Karen Thornton is one. Two of her winning images were captured on the African Continent. These were "Ele-



In Plain Site by Raymond Huddleston.

Glacier National Park by BJ Collins.



Heimskautsgeroio by Peter Somers.



gant Grasshopper" with a first-place ribbon in the Nature category and "Woman Carrying Water," another first place for Storytelling and People.

For many of the entrants, local beauty filled their frames as they captured the place they call home, Lake of the Ozarks in central Missouri. The hill's flora and fauna, the historical structures of the area, and the Lake water itself are featured subjects in many of the photos exhibited.

Peter Somers, a local photographer, received an Honorable Mention for his photo, "Winter in the Ozarks" in addition to his second place win in Architecture and Machines with "Heimskautsgeroio," a stone structure located in a remote part of Iceland. Jessica Stanton's first-ever contest entry titled "Strong Tower" took second place in the Still Life category. A near-neighbor in Lebanon, Mo., Raymond Huddleston, won third place in Wildlife with his shot of a Florida bird in a tree.

A Lake Area Camera Club member, Michael Treadaway, took first in Wildlife with his image of a pair of Eagles on the nest. He also received an Honorable Mention in the Storytelling category with his shot of a child's swing and its reflection in the Salton Sea. Clifford Sloan's cell phone image of a "Taos Sunset" won second place in Landscapes, proving once again that success is found in the artist's eye, not in the equipment. Sloan also placed third in Landscapes with "Autumn in the San Juan Mountain."

Camdenton native Lisa Bergeson, who now lives in Columbia, took first place in Still Life with "Sunflower Glory," second in Nature with "Busy Bee" and third in Storytelling with "Puppy Love." Lisa has been taking pictures for decades.

Both the talent and subject matter around the Lake of the Ozarks is worthy of the Photo Quest every year.



Woman Carrying Water by Karen Thornton.

More Info

Lake Area Camera Club on Facebook

Photo Quest 2022 winners (front row) Greg Stoner, Lisa Bergeson, Jessica Stanton, Shaunna Wood, Sandy Sinclair, Karen Thornton and Peter Somers. Back row: Michele Bradley Clifford Sloan and Michael Treadaway.



ARTS

A SOLD OUT Show

MAKE A LIST AND CHECK IT TWICE. **THE ANNUAL OSAGE HOLID**AY BAZAAR IS A GREAT PLACE TO FIND GIFTS THIS SEASON.

Story by MARIE KROLIKOWSKI

is the season. Christmas decorations are popping up in all the stores and gift ideas are everywhere you look. In keeping with tradition, plans are underway for the School of the Osage Holiday Bazaar, scheduled for Saturday, December 3. This historic 42nd annual event promises to offer a variety of items to check off your shopping list.

Jeanette Russell, holiday bazaar committee chairperson, explained the bazaar will offer goods from 110 different vendors. Handmade, personalized, and other exquisite items available for purchase include handmade crafts, home décor, jewelry, clothing, specialty holiday items, customized tumblers, original art, beautiful woodwork and more. In addition, there will be door prizes, pictures with Santa, concessions and gift wrapping available.

Russell became involved with the Osage Family Partnership High School Tribe as the vice president last year when her son was entering high school.



One of the main responsibilities, she explained, is to oversee the holiday bazaar.

"I've been involved and volunteering for 15 years with the School of the Osage, Osage Youth Athletic Council and more," she said. "My goal is to support our schools and our community."

This is the only fundraiser held for the school, and proceeds go toward scholarships for School of the Osage seniors, impact grants for teacher and classroom needs, grants for student resources and continuing education, homecoming, teacher appreciation and much more.

Russell said the efforts to put on this event take a tribe. Community volunteers are comprised of a large number of caring individuals including the local boy scouts and senior students. Roles filled by volunteers include communications and social media coordinator, parking coordinator, event setup and teardown coordinator, concessions coordinator, spirit wear sales coordinator and general admissions coordinators.

Entering its 42nd year, Russell said she believes the event began as a craft

fair exclusively, and was restricted to handmade items that could be sold. It changed over the years with participation opening to those vendors who made their own items as well as those who don't. Since then, vendor and shopper numbers have increased. Last year they sold out of vendor spaces.

The entry fee for vendors is \$60 per booth. Parking for shoppers is free and there is a \$2 admission fee per person. Parking for the event is available at the middle school parking lot and the high school parking lot. The school transportation department will be offering a shuttle to and from the high school parking lot to the event.

EVENT INFO

School of the Osage Holiday Bazaar Sunday, December 3 9 a.m. - 3 p.m. School of the Osage Middle School 635 Hwy. 42, Osage Beach

.....



Barb Bender Jewelry Artwork

Some 20 years ago Barb inherited manypieces of costume jewelry from family members that had passed away. She kept them in a large jewelry box and enjoyed looking at the pieces from time to time.

"One day, I was browsing on Etsy and saw a jewelry picture of a bouquet," she recalled. "It occurred to me that I could make my own flower bouquet picture from their jewelry, hang it on my wall and see it every day. So that's what I did."

Barb begins with an interesting piece and builds around it.

"I've made bouquets, scenes, hot air balloons, animals and beautiful women to name a few," she said. "I branched out with my last picture and used small pieces of driftwood and sea glass to create an ocean scene."

This will be Barbs first experience selling at a bazaar. In fact, she's never sold her items in the past. "My purpose now is to make a little money for Dogwood Animal Shelter, which is feeling the pinch in the present economy," she said. "So I guess you could say I'm creating from trash to feed and care for the homeless dogs and cats."

Barb said she loves making the pictures. It makes her happy to step back from a picture she's created and think: "Wow! I can't believe I made that." In fact, Barb likes some of her pictures so much she said it's going to be hard to part with them.



Tim Thorne Ol Blue Tackle

Avid fisherman and lakefront residents Tim Thorne and his wife Kelly were tired of using mass produced fishing baits that were made cheap, tore easily and wouldn't stay on the hook. So they took matters into their own hands and began making their own.

"I watched some YouTube videos and bought a starter kit," Tim explained. "We make hand-poured fishing baits for crappie and bass fishing. We hand inject them in our garage and our products are not brought in and packaged. We start with a base liquid plastic, made in Missouri, heat it and color it and inject it into molds."

Ol Blue Tackle offers a product that is much more durable than those purchased in stores. Currently, they offer six different crappie baits and two styles of bass baits.

"Our crappie baits are our biggest seller," Tim explained. "We offer many colors. Everything from single and double colors, called a lament, to triple colors too." Tim explained the bod of the bait can be one color and the tail something different. Men, he said, make up the bulk of their customers but they do have women come in and buy things so they can try and out-fish their husbands and boyfriends.

This is their third year at this bazaar, and the couple have made several changes to their product throughout that time. They've grown from offering just a few items the first year to a much larger variety. They also offer kits that are pre-wrapped for gifts or stocking stuffers.



Elaine Gregory Christmas at Hearthside

What began as a craft project for Elaine Gregory and her children has turned into a full-scale business. Elaine makes custom Christmas ornaments and currently ships them to places across the country.

"My children and I had fun playing with salt dough and we made designs from it," she explained.

I received many compliments so I thought it might be fun to try to sell them. I started a Christmas ornament business over 40 years ago."

Elaine was living in Maine and took some samples into a local shop. The owner liked them but wanted her to make a lobster design to sell. Her business started then. Since that time, she has switched and makes her product from polymer clay, which is much more durable than the traditional dough.

"I started selling at craft shows when we moved to Kansas City over 20 years ago," she said. "We moved to the Lake and started doing the SOTO show about five years ago."

Elaine said she handcrafts collegiate and personalized ornaments that families love to purchase for events like weddings, babies, new dogs and more. Customers, she explained, enjoy purchasing a new family ornament for each year to add to their collection on their tree.

She stays busy year-round shipping ornaments she has designed to Sandal/ Beaches resort gift shops for souvenirs. She also handcrafts ornaments each year for gift shops along the coast of Maine.

"It's always very rewarding as I have many return customers," she said. "I handcraft the ornaments, but I have also found that people love my personalizing talents to ornaments I also purchase."



Alli Abadir, owner of AP & Company Green dress, \$35; headband, \$35; gold chain necklace, \$32

> **Sheila Farmer**, Osage Beach resident Hi/low maxi dress, \$43

Andrea Mahacek, finance director at Washington University School of Medicine Black jumpsuit, \$43



HOLIDAY PARTIES AND SOCIALS WITH COLOR AND STYLE

> *Compiled by* CHARIS PATIRES *Photography by* GEORGE DENNY

on't get me wrong. We love baggy, comfy outfits during the winter but with so many holiday parties, socials and gatherings happening during the holiday season you'll want a statement piece. Many people are afraid to use color or wear something different but these looks provide the inspiration you'll need to step outside the box.



Sydney Mahacek, student at William Woods University & gas dock attendant at Point Randall Resort Pink romper, \$60; black hat, \$45; double chain necklace, \$17

Tulle dress, \$52; headband, \$16; gold chain necklace, \$32

2





Sweater dress, \$43; hat, \$45; earrings, \$18



Black ruched dress, \$53



- 1. Tank, \$15; tattered mid-washed jeans, \$61; plaid jacket, \$44 2. White ruffled top, \$41; blue tweed skirt, \$43; beaded bag, \$84 3. Black silk corset top, \$40; maroon skort, \$40; beaded bag, \$72

- 4. Floral top, \$36; hat, \$45

Cardigan, \$48; black ribbed tank, \$15; double ripped mid-washed jeans, \$64

Find these looks!

AP & COMPANY WHERE: 1126 Bagnell Dam Blvd., Lake Ozark HOURS: Open Monday-Thursday 10 a.m.-5 p.m.; Friday & Saturday 10 a.m.-6 p.m.; Sunday 10 a.m.-4 p.m. **PHONE:** 573-424-4903



FOOD, FOOTBALL FANS & FAMILY

YOUR PLACE AT THE LAKE FOR GREAT FOOD, MUSIC, AND RAUCOUS CHIEFS PARTIES FOR EVERY GAME THIS SEASON.

Story by JUDY GOPPERT



n a cute spot just off 5 Highway on P Road in Gravois Mills sits a delightful gathering place where locals and visitors to the Lake come to savor amazing food, meet new friends, listen to talented local musicians, and watch the Kansas City Chiefs on gameday.

Brad Wilson and Laura Caniglia are the proprietors of this hidden gem called the Lil' Bass Hole. They opened in April 2021 after Laura retired as manager for



Brad Wilson and Laura Caniglia, owners.

LIL' BASS HOLE

14160 P Hwy., Gravois Mills 573-207-3994 Open Monday - Wednesday 3 p.m. - close Thursday - Sunday 11 a.m. - close



the Douglas County Treasurer's office in Omaha, Neb. She and Brad owned a house at the Lake for about five years before buying the building that would become Lil' Bass Hole.

"I have never been able to sit around very long so after I retired, we came across the building that is now Lil' Bass Hole. It used to be a convenience store that had gone out of business and was in very poor shape," she noted. "I had done some research and found that the area was growing and really did not have anything around here like what Brad and I were planning. I was able to get the building at a really good price, so we were able to remodel it."

Brad is a custom home builder and owns A-1 Home Restoration and Roofing LLC, so he was able to design the building and frame it for the additional room they built on. He made the custom bar out of live edge wood which Laura loves.

Brad loves his sports, and the Chiefs, so they decided to make it into a sports bar and grill. He came up with the name Lil' Bass Hole and the two clicked on it. It is truly a Chiefs headquarters. They hold Chiefs Kingdom fan club parties during every game.

"Brad came up with the Flag poker game and the whole place has a blast with it! We also raffle off original NFL Chiefs jerseys at the end of each game. It truly is something you need to experience," she confirmed. "Everybody gets involved on game day and strangers become friends. Of course, since we are from Omaha, I had to have a touch of Nebraska in the place. I love that every-



one who is from Nebraska, even Iowa, come into my place because they heard someone from Nebraska owned it. This makes me honored and happy."

The Lil' Bass Hole has live music on Wednesday for Wino Wednesday and either on Friday or Saturday they also have live music. The other weekend night they have karaoke and a DJ.

"I love the area where we decided to open and all the people who live in this area are wonderful and very supportive. They truly make the Lil' Bass Hole a special place to be," she reiterated. "I love big families and feel that Lil' Bass Hole is one big family. My staff is truly special and deserves kudos and all manner of credit for I could not have made it this far without them! I have never known so many people go out of their way to help others as I have seen in my restaurant. My restaurant is only good because of those people who I have come to care deeply for."

Laura comes from a long line of wonderful cooks and saw cooking as therapy as a child. Her parents and grandparents are both 100 percent Italian, and she learned to cook from her mother, Pat Caniglia (Miloni) and grandmothers and Nanas. Her skill of rolling out pizza dough and pie crust began with a sanded cut broom stick! Lil' Bass Hole pizzas are truly legendary, as is every dish they prepare.

"My meatballs and sauce are seven generations old with just a little touch of my own in them. My mother taught me how to make pie crust and things like breaded meat, chicken parmesan and more. I guess you can say I have combined all my teachings into one. I really have a hard time using recipes because I don't measure anything...I go with feel and taste," she shared.

Her family on the Caniglia side had restaurants in Omaha, and her grandfather Miloni on her mother's side started the Sons of Italy and owned a dry cleaner. Her destiny, it seems, was set years ago. Her immediate family was on the law side, and her grandfather, Sam Caniglia was a prominent judge as was her father, Joseph Caniglia.

Laura and Brad have a love story for the ages, as when she met him it was not love at first sight. He knew her first cousin, Sam Caniglia, which opened the door. He also knew her good friend, Azita, who agreed to a plan.

"I had plans with her to spend the day with her and go to lunch. Brad found out about it and decided to call Azita and tell her to cancel her plans with me one hour before we were to meet. He told her he was going to call me and ask me out for the afternoon. Azita agreed because she always felt we would be good with each other. So Azita cancelled and Brad called me for a date. I decided to go ahead and go because I had already planned for a babysitter for my kids, and I wanted to go do something. Brad had me meet him at the Home Show. When I got there, he was waiting for me outside to walk me in. Brad had a booth all set up with wine and appetizers for us. After that he took me to a pizza joint where we talked and laughed. I never had such a good time and felt so comfortable with someone like I did with Brad that day!" she laughed. "And still do!"

As a custom home builder in Omaha, he built homes with detail and then went into the roofing and remodeling business. As a young child he lived in Shawnee, Kan., and spent summers and weekends at the Lake. He dreamed of buying a place and brought Laura to see if she would like the Lake. She was smitten. The two found a house they fell in love with, large enough for family to visit. Laura sold her home, moved lock, stock and barrel, and Brad turned their Lake home into a dream for them. Now, they are running a dream restaurant together.

This fun-loving, devoted couple is the reason customers feel a welcoming ambience and presence here. Lil' Bass Hole is very special to them and has become a warm haven for all who visit.















PROVIDED PHOTOS

YOUNG ENTREPRENEURS INTRODUCE HEALTHIER DINING OPTION, KAVA BAR TO THE LAKE AREA.

Story by CHARIS PATIRES



nyone who is watching their waistline, looking to eat clean or want healthier options when dining out at Lake of the Ozarks knows there are limited resources. On top of that, healthy, non-alcoholic beverages are non-existent

at most bars and restaurants.

That's why young entrepreneurs Samantha and Braden McLaughlin have created a restaurant, kava bar and social lounge that is changing the way the area understands food. Located behind the Stonecrest Mall in Osage Beach, The Plant Base offers a vegan menu (no animal products) in a relaxing, comfortable environment meant for meeting or making new friends.

"We really wanted to create a place to meet new people in a sober environment," Braden said.

There has been a trend toward cleaner eating. While the Lake area has been slow to pick up on that trend, it is changing.

Both Sam and Braden grew up at Lake of the Ozarks. Sam comes from a holistic upbringing, so being cautious of what goes into her body is nothing new. She didn't make the plunge to go vegan until the couple moved to Florida a few years ago where they could go from kava bar to kava bar "living our best vegan lives," Sam explains.

Braden grew up eating unhealthy but eventually decided to go vegan to live a healthier lifestyle. Vegans do not eat any meat, dairy, or other animal byproducts, instead opting for vegetables, fruit, grains and nuts.

"I made the change and started feeling all the benefits of eating this way," he said. "This lead to my passion for food and being able to eat healthy without loosing flavor and enjoy all the meals I loved."



Chipotle Chick'n Sandwich.

THE PLANT BASE

11036 Stonecrest Circle, Osage Beach Hours: Wednesday-Saturday 11 a.m.-2 p.m. & 4:30-10 p.m., Sunday 9 a.m.-3:30 p.m. Closed Monday & Tuesday. Check for seasonal hours. 573-552-8388

Online at www.theplantbaseloz.com, on Instagram & Facebook @theplantbase.loz









1 A cozy vibe with chill music and plenty of seating makes The Plant Base in Osage Beach the perfect spot for socializing. 2 A Mediterranean Wrap with the Very Berry kava. 3 A Mediterranean Bowl. 4 Plant Base drink menu.

In Florida they were surrounded by kava bars, and some of the best vegan food they'd ever had. After moving back home to Lake of the Ozarks about a year ago, they were inspired to provide the community with an experience never seen before. Their vision became a reality in April 2022 when they opened The Plant Base.

THE RISE OF VEGANISM

Sam likes to point out that you don't have to be vegan to enjoy the restaurant. Even meat-eaters have become repeat customers.

As the kavatender, Sam is mostly found behind the bar mixing up creations that are good for the mind and body. Kava bars are a new concept to Lake of the Ozarks. They are known for their relaxed and welcoming environment, in addition to the selection of kava drinks served. Kava comes from a shrub in the South Pacific Islands. Its claim to fame is helping relieve stress, anxiety and relaxes the muscles. After a few sips you may have a numbing effect in the mouth, but that's normal and goes away within a few minutes. It's caused by the sedative impact kava has on the nervous system.

The Plant Base not only has kava kocktails on the menu, but a selection of kratom beverages which also have health benefits. Kratom is native to Southeast Asia and has been used in herbal medicine since the 19th century. It interacts with the brain's opioid receptors and helps with inflammation, is a mood enhancer, energy booster and helps with mental clarity. These concoctions come in a variety of flavors. Some of the more popular kava drinks are the Kavachta, made with kava, oat milk, vanilla and cinnamon; and the Very Berry, a mix of kava, coconut, milk, blackberry and raspberry. The most ordered Kratom Kocktails are the Mule, made with kratom, lime and ginger beer; and the Mojito, a blend of kratom, La Croix, lime and mint.

If you are wanting something more relaxing, a kava drink is recommended. Need an energy boost? Go with kratom. They both have unique flavors that are great alternatives to the typical franchise coffeehouse offerings.

Coffee is available in hot or cold brew with 14 flavor add-ins and three milk alternatives: almond, coconut or oat. The Peanut Butter Cup and Monkey Bread smoothies are customer favorites.

Braden heads up the kitchen where he's put the skills learned fueling his own body to the test on customers who come in willing to try something new. The menu consists of sandwiches, burgers, burritos and wraps, a few appetizers, salads and bowls. The entire menu is selling well, Sam says, but some favorites include the Breakfast Burrito - seasoned cheesy eggs, your choice of bakon, chorizo or sausage (vegan, of course), caramelized onions and chipotle mayo on a grilled tortilla. The Mediterranean Bowl is another favored item. It's made with wild rice and quinoa, spring mix, grape tomatoes, kalamata olives, cucumbers, onion, hummus, lemon tahini and a creamy avocado salsa verde, topped with feta.

Other cuisine includes the BBQ Pulled Jackfruit sandwich, Philly Cheez Steak, Grilled Cheese, Build-A-Burger, Southwest Burrito, Loaded Potatoes and other plantbased foods. Most items on the menu can be made gluten free.

Braden loves to be creative with flavors and is opposed to using synthetically-produced ingredients, saying just because its vegan doesn't mean it's healthy. You'll find dishes that have fresh ingredients, homemade sauces and are as clean as possible. Braden says most of the menu is made up of comfort foods but plans are to add more raw-based items in the future.

Being vegan is a lifestyle. For Sam and









Braden, it extends to having compassion for animals and is also seen as a spiritual experience. They both encourage potential customers to try something new and come in with an open mind. Sam says she wants people to "get some good stuff in your body sometimes."

A SOCIAL EXPERIENCE

The couple not only wants to serve good food and drinks, but the social aspect of the restaurant is also filling a big need in the area. There are not many places for the younger crowd to hang out so they've created a space where they can come to play games and be with friends. Sam says artists, musicians, or business people have a place where they can come to work, relax or socialize.

Dining tables, bean bags, chair hammocks and cushioned seating provide various levels of comfort. Consider yourself warned ... games such as Jenga, Twister, Connect 4 and video games available to play makes The Plant Base the perfect place to hide away.

Local Events



The Kiwanis Club of Ozark Coast will host the annual Christmas for Kids at a new venue this year. Don't forget to bring a toy to help provide Christmas for needy Lake area families.

November & December

Farmers Market

3-7 p.m., Camden County Museum. The Farm Market & Bazaar is held every Wednesday through December. Vendors will have booths with a variety of items for sale. Food and tours of the museum will be available. Free admission.

www.camdencountymuseum.org

Live Concerts

7 p.m. Lake venues. The Lake Area Community Orchestra will host free concerts at various locations in the Lake area. The schedule is Nov. 27 at the Community Christian Church in Camdenton, Nov. 29 at the First Baptist Church in Eldon (combined concert with the Lake Area Chorale and Lake Area Strings), Dec. 4 at the Versailles Royal Theatre, Dec. 6 at Hope Lutheran Chapel, Dec. 11 at the West Lake Christian Church in Laurie, and Dec. 13 at the Lake Ozark Christian Church. www.lakeareacommunityorchestra.org

November 4 & 5

Dinner Theater

6 p.m., Camden County Museum. A comedy dinner theater production of "Lend Me A Tenor" will be held. Cost is \$20 per person. Doors open at 5:30 p.m. with dinner at 6 p.m. 573-346-7191 ext. 8 or www. camdencountymuseum.org

November 10

Chamber Dinner

6 p.m., The Exchange. The Camdenton Chamber of Commerce will host its annual membership banquet with a social, program and dinner. Advanced reservations required. Tickets are \$35. 573-346-2227 or info@ camdentonchamber.com

November 11

Veterans Event

7 p.m., Camden County Museum. Veteran's war letters will be shared during a presentation. Free admission and refreshments available. www.camdencountymuseum.org

November 12

Fundraiser Dinner

6 p.m., Margaritaville Lake Resort. The theme this year for Party with a Purpose, benefiting Wonderland Camp, is Campfires & Cocktails. The gala will include an open bar, food stations, live music from the i-Berry's, and a silent and live auction. Tickets are \$125/person or table sponsorships are available.

www.wonderlandcamp.org

November 24

Turkey Trot

8:30 a.m., Camdenton High School. The Lake Area Turkey Trot 5K is a great way to burn off some Thanksgiving calories. Day-of registration opens at 7:30 a.m. Cost is \$25 before event day or \$30 on the day of. Hosted by FundRuns with all profits going to Lake area food pantries and the Camdenton Cross Country team.

November 26

Christmas Parade

6 p.m., city of Laurie. The 22nd annual Lighted Christmas Parade will be held. The theme is Magical Ozark Christmas. After the parade visit with Santa and Mrs. Clause at the Laurie Terrace Mall. www.lakewestchamber.com

November 29-December 31

Light Park

5-9 p.m., Osage Beach City Park. Every night you can drive through the park to look at the holiday light displays set up in the park. Free to enter.

December 2 & 3

Christmas on the Square

5:30-7 p.m. Friday & 10:30 a.m.-1 p.m. Saturday, Camdenton Square. Christmas comes to Camdenton with a Tree Lighting Ceremony on Friday and Christmas on the Square Saturday. Santa arrives at 11:30 a.m. Both are free events sponsored by the Camdenton Area Chamber of Commerce. To take part in the annual Can Do Challenge bring canned food items for the LAMB House food pantry.

www.camdentonchamber.com



The annual Lake Ozark Christmas Parade will be held Dec. 10.

December 3

Last Man Standing

7 a.m., Lake Valley Golf Club. Test your limits at the 4 Fore 30 Infinity race. See how far you can go by completing a 4.167-mile loop around the golf course every hour until there is one person left. The last man standing will receive a prize. Registration is \$100.

www.4fore30.com

Craft & Vendor Show

9 a.m.-4 p.m., Sunrise Beach Community Center. Get some last minute shopping done and check out all of the vendors. Free admission. Concessions available for attendees at minimal cost.

Sunrise Beach Community Center on Facebook

Christmas Around Versailles

4-6 p.m., downtown Versailles. Food trucks, local crafters, Santa and other entertainment will be held around the downtown area. A lighted Christmas parade begins at 5:30 p.m. www.versailleschamber.com

Christmas on the Square is a tradition on the Camdenton Square, held the first Saturday each December.

Holiday Bazaar

9 a.m.-3 p.m., Osage Middle School. The 42nd annual School of the Osage Holiday Bazaar will bring more than 100 vendors in one place to sell all kinds of products. The Osage Family Partnership High School Tribe organizes this event to raise money for School of the Osage senior scholarships, impact grants and other student resources. Admission is \$2 for ages 12 and older.

www.facebook.com/sotobazaar

December 8-11 Seasonal Play

7 p.m., Royal Theatre. A performance of the "All is Calm" play will be held.

Tickets are \$10 for adults and \$5 for students/children. www.theroyaltheatre.com

December 10

Christmas Parade

1 p.m., Bagnell Dam Strip. One of the Lake's favorite holiday events, the Lake Ozark Christmas Parade will be held. Line-up starts at 11:30 a.m. at HH and Bagnell Dam Blvd. The route will run from HH to the Strip. www.lakechristmasparade.com

Christmas for Kids

6-11 p.m., The Encore Lakeside Grill & Skybar. The Kiwanis Club of Ozark Coast will host the annual fundraiser to provide Christmas presents for needy children in the Lake area. Doors open at 6 p.m. The evening includes appetizers, entertainment with Deuling Pianos, pictures with Santa, and a large silent and live auction. Table sponsorships are available. A list of needed toys to donate can be found online.

www.lakeareachristmasforkids.com

December 17 Old Tyme Christmas

11 a.m.-1 p.m., Camden County Museum. An Old Tyme Christmas will be held to celebrate the Christmas season. Crafts, goodies and games will be held. At 2 p.m. the Young Museum Players will present their Christmas production. Donation for the play is \$10 per family. 573-346-7191 or www. camdencountymuseum.org





34TH ANNUAL SHOOTOUT

AUG. 27 & 28 @ LAKE AREA VENUES

A number of events leading up to two-days of powerboat racing is a part of the Shootout each year. More than 40 local charitable organizations benefit from the event.



Dave Scott, Bridget Althoff, Ray Lee



Jeannette and Mike (Gordo) Gordon



Steve and Terrina Aebly, Dave and Eileen Brown



Alivia Scott and Lyla See



Lance Hedrick, Steve Thompson, Roger Leas



Mike Myers, Dick Meyers, Marcus Baretta, Johnny Airtime



Mark Kinser, Ivan (Buck) Stracener



Donna Jablonski, Fred Baroera, Jeff Jablonski



Mary Bridges, Kathleen Cussigh



Mike and Jessica Sayers



Rob and Cristie Morgan



Marylyn Kobolt, Margie Frazier, Nancy Crof



Myrick, Kennadie, Camden and Jaxon Coil



Photos by **GEORGE DENNY**

WINGFEST

SEPT. 14 @ THE REGALIA HOTEL & CONFERENCE CENTER

More than 10 Lake area restaurants competed for the title of Best Wings. First place was awarded to Half Sauced BBQ, second went to Tucker's Shuckers and third was Twisted Tony's. Money raised goes to local charities.



Chuck Roonan, Lisa Coleman



Jim Judas, Mike Clayton



Celeste Barela, Richard Ross



WingFestjudges



Vincent Kolkmeyer, Roxan Cotten, Scott Gilley, Scott Gillie



Event volunteers



Darla Boyer, Connie Aguilera, Jack Thomason, Bobbi Dehner



Dominic Albert, Ashley Serveriny, Tim Kay, Emily Meyer



Heather Bly, Trenton Morgan, Heather Bly, George Tucker, Trenton Morgan, Chris Bond

Katie and Jeff Karr



Shanel Heyberger, Drew Crabb



Andrea Heimgartner/Half Sauced BBQ, Lisa Coleman



Photos by **GEORGE DENNY**

BIKEFEST

SEPT. 14-18 @ LAKE AREA VENUES

Thousands of bikers came to the Lake for several days of vendors and entertainment during the annual BikeFest event.



Lizzee Steen, Yaya Lujan



Roger Brose, Traci Blankenship



Patty Forsythe, Kris Riley



Katie Ebling, Erica Watts



Marla Gilbert, Lenae Pearson



Willie Bert and Hanni Secrest



LeOnna and Vernon Holliday



John Waller, DeWayne Cunningham



Sharo Maddox, Jeff Pirtle, Nok Knernschield



Debbie Chapman, Michele Libby

People in Places Photos by GEORGE DENNY

COCKTAILS FOR A CAUSE

SEPT. 24 @ LA ROCA CLUB

The 14th annual Champagne Campaign was held to raise money for the Community Foundation of the Lake.



Jasen Jones, Mike Harmison



Amy and Kit Lindsay



Adrienne Anderson, Tom Bankhead



Jana Manville, Nancy French



Christy and Chris Wagner



Trish Creach, Mike Clayton



Jan Amos, Jane Wright



Joe and Carolyn Davinroy, Laura and Chuck Orban



Alane and Chris Colter



Cayce Ervie, Theresa Sinclair

People ӣ Places

CADV BRUNCH

OCTOBER 5 @ LODGE OF FOUR SEASONS

The annual Citizens Against Domestic Violence brunch is held each year to raise money for the local shelter. The theme this year was Super Heroes.



Jessica Bruce Real Estate Team



Kessler Family



Ed Schmidt Team



Helen's Sellin' Team



Signature Realty Group



Swift & Co. Realty



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MHQ - Mortgage Headquarters



Bella Donna Salon



mmunity through Empowered Advoc CITIZENS AGAINST DOMESTIC VIOLENCE

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