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Spring has sprung!



Spring may not be the best loved season among many, but it is the most eagerly anticipated for most.

It's the time to come out of hibernation, the season of new beginnings, new life and new opportunities for many of us. And that includes me.

As you may have noticed, there's a new editor at Lake Lifestyles Magazine. I've been writing for the magazine for about four years now and was honored to be given this opportunity. The previous editor, Charis Patires, is an extremely talented individual and a hard act to follow. She has moved on to a new opportunity and we wish her all the best. Armed with an incredible staff and her mentoring, I can assure you Lake Lifestyles Magazine will continue to be the entertaining, informative publication you enjoy reading.

So let me introduce myself. I have a bachelor's degree in journalism and public relations, and I've been writing several years for various publications and newspapers. I worked in public relations and was responsible for advertising hospital services through the design and distribution of press releases and

publications. I was also a real estate broker for fourteen years.

My husband Stan and I have a grown son and daughter, a wonderful son-in-law and daughter-in-law and three beautiful granddaughters. We've been vacationing as a family at the Lake every summer for the past 30 years, and four years ago decided to purchase a home here. In May of 2023 we sold our home in the Chicago suburban area and declared Lake Ozark our full-time residence. Other than leaving family and friends, we haven't looked back. We love life at the Lake and all it has to offer.

One of our favorite pastimes is entertaining family and friends who come to visit. Whether it's exploring the Lake by boat or hanging on the dock, guests are never at a loss for something to do. Visiting waterfront restaurants and listening to live music is always on the agenda. Our granddaughters Rooney (age 1), Harper (age 3) and Layla (age 5) are mastering the jump off the dock trick. The applause from those watching encourages them to do it again, and again, and again...

If you're looking for a new adventure, this issue is packed full of ideas. Check out one of the restaurants featured in Judy Gopperts cover story. For those ready to hit the links, Paul Leahy has a golf destination he highly recommends. And let us introduce you to Ladies at the Lake, a group of women who are seeking friendship, like to have fun and invite others to come along.

Spring has sprung! Cheers to many warm, sunny, fun-filled days ahead.

Marie Keatowski

marie.lakelife@gmail.com

4075 Osage Beach Parkway
Suite 100
Osage Beach, MO 65065
573-346-2132

PUBLISHER

Trevor Vernon
tvernon@vernonpublishing.com

EDITOR

Marie Krolikowski
marie.lakelife@gmail.com

EDITORIAL STAFF

Judy Goppert
Paul Leahy
Doug Beck
John Neporandy
Vicki Wood

MARKETING CONSULTANTS

Candace Williams
candace.lakesun@gmail.com

McKayla Williams
mckayla.lakesun@gmail.com

Alex Wilhelm
alex.lakesun@gmail.com

PHOTOGRAPHERS

George Denny
Brad Glidewell

DESIGN & PRODUCTION

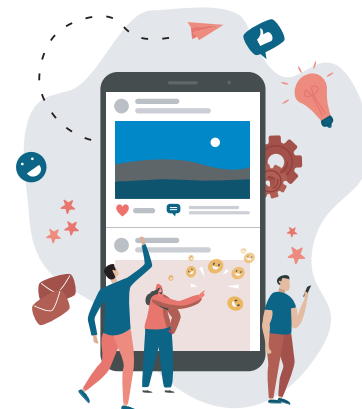
Tracey Steinkraus
Barbara Deitrick

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Say hello!

Lake Lifestyles magazine wants to know what you really think! Send your comments, questions and story ideas to marie.lakelife@gmail.com or send snail mail to 4075 Osage Beach Parkway, Ste. 100, Osage Beach, MO 65065.



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Contributors

MARCH/APRIL 2024



Brad Glidewell

Brad captured two sunset photos with a disposable camera in Puerto Vallarta in 2003. He then found himself looking for the next shot in everything he did! Brad Glidewell Photography is now a full-time photographer capturing weddings, families, seniors, real estate, sports, boats, events, and more. He recognizes the importance of documenting life's most important occasions; going beyond poses and capturing candid moments resulting in storytelling, emotive images. It is an honor and a dream come true to turn moments into memories with the beauty and lifestyle that surrounds us at the breathtaking Lake of the Ozarks. His multi award-winning work can be found at www.bradglidewellphotography.com



Judy Goppert

Judy 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 Kansas City Homes & Style Magazine, KC Parent Magazine, Johnson County Lifestyle, Leawood Lifestyle, KC Going Places Magazine, and Lee's Summit Lifestyle.



John Neporadny

John is a full-time free-lance writer specializing in freshwater fishing. His articles have been published in Field & Stream, Outdoor Life, BASSMASTER, B.A.S.S. Times, Fur-Fish-Game, North American Fisherman, Fishing Facts, In-Fisherman, CRAPPIE World, Crappie Journal, BASSIN' and other national and regional outdoor publications. He is also the author of THE Lake of the Ozarks Fishing Guide and 101 Bass Fishing Tips: Twenty-First Century Bassing Tactics and Techniques from All the Top Pros. The veteran outdoor writer was inducted into the Freshwater Fishing Hall of Fame in the "legendary communicator" category in 2016.

John gives you tips on catching fish this spring in this issue. For more information on how to catch fish at Lake of the Ozarks throughout the year, get a copy of the Lake of the Ozarks Fishing Guide available by visiting www.jnoutdoors.com or calling 573-365-4296.



Doug Beck

Doug has been boating since the age of 14. He moved to the Lake in 2002, and owned and operated an environmental company. He sold the company in 2016 and now focuses his time on boating and water safety.

Doug has taken and continues to take boating education classes. He completed a US Coast Guard Class by the World Wide Marine to earn his OUPV, and vessel assist USCG License. The following year he upgraded to a 25 Ton grade Master and currently holds a 100 Ton Master. He is a National Safe Boating Instructor for Tow BoatUS, Freedom Boat Club and Ozark Boat Safety Training. Doug is an active member of the Water Safety Council and does charter work driving personal boats to water taxis, the Celebration, The Lake Hopper and Playing Hooky.

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A Sweet Place to Play



MAKE HERSHEY
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Story by PAUL LEAHY

One of the 32 major championship courses you can play is located in the sweetest town called Hershey in Pennsylvania. The West Course at Hershey Country Club opened in 1930 and hosted the PGA Championship in 1940. Hershey is located in central Pennsylvania, just 90 minutes from Baltimore and Philadelphia, two hours from Washington, DC and three hours from New York City. There is plenty of history, museums, golf, entertainment and sweets to be had here, so let's take a closer look.

Forty-five holes of golf can be found at Hershey Country Club and the public can play the courses as long as they are on a golf package through one of the official resorts of Hersheypark. The Hotel Hershey, Hershey Lodge and Hersheypark Camping Resort are all part of Hershey Resorts.

The Hotel Hershey is situated high atop the town. Dating back to the 1930s this hotel features 276 guest rooms, including 48 cottages. Milton Hershey, founder of the town of Hershey and the Hershey Chocolate Company, constructed the hotel in 1933 to give the residents employment opportunities instead of welfare during the Great Depression.

Milton commissioned Maurice McCarthy to design the West Course and it opened in 1930. Mr. Hershey's home, High Point, served as the clubhouse until 1970. McCarthy also designed the Juvenile Golf Club in 1932. The club was open for juniors under the age of 18, and guests over the age of 18 had to be invited by a junior. This was the first such club in the United States. In 1969 the course was renamed Spring Creek Golf Course. The course is still active but all ages are now welcome at the club.



STOCK PHOTOS

Hershey Country Club has had some well-known Head Golf Professionals throughout its rich history. Henry Picard was the first professional and served in this role until 1941. Henry won 26 times on the PGA Tour which included the 1938 Masters and 1939 PGA Championship. Ben Hogan then became the Head Professional and held that position until 1951. Ben won 63 tournaments, 52 while at Hershey, including six of his nine major championships.

In 1940 the West Course hosted the 23rd PGA Championship and Byron Nelson beat Sam Snead 1up during their 36-hole finals match. The course played a whopping 7,000 yards and played to a par 73 during the championship. By today's standards that probably doesn't seem long, but it was challenging considering the equipment they were using in 1940.

The East Course at Hershey Country Club opened in 1969, and the designer was George Fazio, uncle to Tom Fazio. Fazio designed such masterpieces as Shadow Creek in Las Vegas, Pinehurst #8 in Pinehurst, North Carolina and World Woods in Brooksville, Florida. Shortly thereafter the Hershey Country Club clubhouse was constructed and they no longer had to use High Point. Today guests can play the West, East and Spring Creek Golf Courses while at the resort.

Besides golf there are plenty of other attractions and things to see and experience in Hershey. Hershey Park is the largest amusement park in Pennsylvania. Originally created by Mr. Hershey for his employees, the park today features 15 roller coasters and a water park. Special events take place year round and provide fun for the entire family.

Hershey's Chocolate World is celebrating their 50-year anniversary and visitors can take a chocolate tour, create your own candy bar, participate in the great candy expedition and more. The Hershey Museum explores the history of the Hershey family and the famous chocolate bar he created.

The interactive displays are fun for the whole family. Did you know the famous Hershey Kisses were hand wrapped for the first 15 years? Be sure to visit and tour High Point Mansion where Milton Hershey and his family lived, take in Hershey Gardens and you even visit Zoo America.

This is great place to play, explore and have fun with the entire family. Don't miss your opportunity to visit Hershey, Pennsylvania. The sweetest town in America.

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

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A DAY ON THE GOLF COURSE

WHAT CAN POSSIBLY GO WRONG?

Story by PAUL LEAHY

Most of us think the golf course is a pretty safe place to be, except for the frustrations over our bad shots, slow players and loosing that bet on the 18th hole to your buddy. You would be surprised at what can happen and does on a typical day on the links. Let's take a look at some common issues that arise that the average golfer quite often overlooks and thinks "this would never happen to me."

The Weather! Mother Nature is unpredictable and most of us feel that getting struck by lightning could personally never happen. Six-time major champion Lee Trevino would tell you otherwise. The odds of being struck are 1 in 15,300 and Trevino has been struck three times during his lifetime. One of those times was during the 1975 PGA Tour Western Open. He and his playing partners Bobby Nichols and Jerry Heard were all struck, and Trevino and Heard subsequently had surgery for their injuries.

Over 25 million cloud to ground lightning strikes occur each year. An average of 300 people in the United States are struck annually with 20 to 30 resulting in fatalities. Farmers, golfers and hikers are some of the most susceptible individuals to encounter strikes. If you find yourself in a situation where your hair stands on end, crouch and take cover because lightning is about to strike. This happened to me in high school while on the first hole of a tournament. My buddies and I dropped our bags and made a sprint to the clubhouse. Shortly thereafter a strike occurred not far from where we were. I watched a few years ago as lightning struck a tree next to our driving range, which I had been on just minutes before. I have seen my share of scary situations, so I take cover and you should too. Be safe, there are other days to play.



Markings left behind after a lightning strike.

PHOTOS SUBMITTED BY PAUL LEAHY



FORE! A golf ball to the head can be painful and require treatment.

Have you ever been hit by a golf ball? It's almost a rite of passage for any avid golfer and can be dangerous. I've been hit once in the leg and believe me it did not feel good. Balls are traveling at over 100 mph in some cases and that can sting a bit, especially when you don't see it coming. Nearly 40,000 people a year seek medical attention after getting struck by a golf ball. Thankfully a very small percentage of these are fatal.

It's not unusual for a spectator to get hit by a ball at a PGA tour event. A word of advice: if you ever go in person to a tour event and they make a drive-able par four hole, don't stand by the edge of the green. Most players will be hitting with a driver in an attempt to reach the green, placing you in a prime location to take one off the dome. I saw it happen at the PGA Championship at Bellerive a few years ago, and I was glad it wasn't me.

What could go wrong on a golf course when you encounter the beautiful wildlife that call the course home? Every year players in Florida lose digits or limbs to alligators, and snake bites are common place in the Sun Belt and the deserts of Arizona and California. Even here in Missouri I don't head into the woods without a club. Insects and bugs can also be a nuisance and turn dangerous. I stepped on a nest of hornets in a bunker last year and was lucky to only get stung twice. Thankfully I was not allergic. At the PGA tour Mexico Open a swarm of bees caused a group to hit the deck to avoid getting stung. While playing in Nevada I encountered huge mule deer on the cart paths and even had a coyote follow our group for several holes. It's important to be aware of your surroundings. The wildlife call the course home and we are invading it.

An unwanted visitor walks through a Florida golf course.



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Anyone ever see a good fight on a course? It happens more than you think. Most of the time it's a player confronting another player for hitting into them. It may have been on purpose or in most cases by sheer accident. It always amazes me how two grown adults can come to blows, scream at each other and start pushing and shoving over a ball probably just rolling into them.

The one incident most golfers will encounter in their lifetime while on the course is a golf cart accident. It may not be you, but I am sure we have all seen a playing partner or other golfers have an unfortunate situation occur. The seatbelt-free, 20-plus mile an hour ride can turn hazardous very quickly. I have seen far too many mishaps in my 35 plus year career as a golf professional. I can't count the number of carts that we've pulled from ponds or tipped back over after they have been on their sides. I've witnessed firsthand carts go over retaining walls, curbs and bunkers. It always amazes me the places and situations golfers will try and drive the cart into. I continually remind people they are not ATV's.

All I can say is be careful. When you least expect it, it can happen to you. The terrain of the Ozarks with its hills and drastic elevation changes is prime territory for an accident. Combine some alcohol, and then wet tires, brakes and a downhill cart path and it is a recipe



Surprisingly, golf cart incidents like this do actually occur.
PHOTO SUBMITTED BY PAUL LEAHY

for disaster. Thankfully I have never had a fatality at my facility, but many a broken bone has occurred.

A word to the wise who have kids or grandkids. If a mishap occurs and there is a child in the group, I can tell you with certainty they were behind the wheel. I know I got pressured by my son when he was young to drive, and we all think it's safe. I can assure you it is not safe.

Next time you're on the course be careful of your surroundings and you will have a great, safe and enjoyable time on the links. Remember, it's always been a gentleman's game.

BOATING ETIQUETTE VS REGULATIONS

WHY BOTH ARE IMPORTANT

Story by DOUG BECK

Boating at The Lake of the Ozarks is always an experience. Depending on how you drive your boat, and how others drive theirs, that experience can be good or bad.

There have been several articles written about boating regulations and boating etiquette. I want to discuss why these two concepts are equally important.

Let us first review the boating “regulations” that exist at The Lake of the Ozarks regarding navigation. The US Coast Guard (USCG) Collision Regulations (COLREG) state that every vessel on the water is either a “stand-on vessel” with the right-of-way of movement, or is the

“give-way vessel” or one that yields to other boating traffic. Based on these two definitions, there are three situations that apply: passing other traffic, meeting other traffic head-on and traffic crossing your path. Your status as stand-on or give-way vessel constantly changes as you travel, depending on other traffic on the lake.

At The Lake of the Ozarks, every vessel has an equal right to be on the water. This applies to paddle boards, jet skis, bass boats, cruisers, and even those large cruisers. Also, there is no “drive on the right” or “drive on the left” rules at the Lake. There is also no minimum passing distance for two vessels making way (moving).





In regard to passing, if you want to pass a vessel going in the same direction, the vessel in front has the right of way (stand-on). That makes your vessel the give-way vessel. There is no mandated side in which to pass on, so always pass on whichever side appears to be the safest. That side will depend on factors such as oncoming traffic and shoreward obstructions (docks, breakwaters and swim platforms). When passing, it's important to stay as far away from the other vessel as possible. Boaters are supposed to "clear" their turns first (look before they turn), but many don't always do this. If you pass close to another vessel, they could suddenly change course into your side. Keeping your distance gives them room. Once you've passed them, you now become the stand-on vessel, and they become the give-way vessel.

Claim your path early in coming head on with another vessel. This will let the other driver know which side you are passing on and ultimately avoiding a collision.

Often you will meet a vessel heading toward you. When two vessels approach each other head on, neither one has the right of way. Both have an equal obligation to avoid each other. The easiest way to avoid a collision is to pick a path to take early. On our Lake, there is no requirement to pass another vessel on the left or right side. It's responsible to choose the safest side, depending on other traffic and shoreward obstructions. Once you decide to make your course change, make a definitive change roughly 20 to 30 degrees offset. This is referred to as "showing your hull". Once you have moved out of the other vessel's path, you can resume your previous course.

Lastly, let's talk about vessels crossing paths. The concern here is if neither vessel changes course, an accident can occur. Relative to the course you are steering, other vessels may come toward you from either the right or the left. The vessel with the right of way depends on the direction of travel of each vessel.

It's very simple. If the other vessel is approaching you from your left, you have the right of way. If the other vessel is approaching you from your right, they have the right of way and you must maneuver to avoid collision. One of the easiest methods to avoid collision in this situation, especially in crowded waters, is simply to slow down, let them cross, and resume your travel.

I have personally observed some issues while boating the Lake. First, the issue of driving too close to other vessels. As I previously stated, here at the Lake, there is no minimum passing distance between two moving vessels. You can zip by that large cruiser at 10 feet if you want. There are several issues in doing so, however. First, as previously discussed, is if the vessel you are passing decides to make a sudden course change. The closer you are to that vessel, the less time you have to react to their change. Remember, they are in front of you which means they are the stand-on vessel. Boats don't have turn signals; you have to anticipate (or even assume) that they are going to change course in front of you. For that reason alone, it make sense to give them room.

A courteous driver is always aware of the wake their vessel is creating. Wakes can cause damage and the driver of the vessel is largely responsible.

As every boater knows, any boat moving through the water creates some kind of wake. If you are a bigger vessel, and you are passing a slower vessel, your wake can will most likely rock the other vessel. This may not sound like much of an issue, but depending on the size of the wake you put out and the angle that wake strikes, it can cause a loss of control. It can also cause a very uncomfortable ride for those in the other vessel. Hence the "etiquette" reference in this article. Be courteous with your wake.

*A courteous driver is always aware
of the wake their vessel is creating.
Wakes can cause damage and the
driver of the vessel is largely responsible.*

One other regulation (read as "law, enforceable by fine") is that vessels shall be at no-wake speed when entering or navigating areas designated as "no-wake zones". The reason for no wake zones is simple: large or repeated wakes damage shoreline structures (docks, sea walls,

breakwaters). In the state of Missouri (and others as well), the operator of a vessel is legally responsible for any damage their vessel's wake causes.

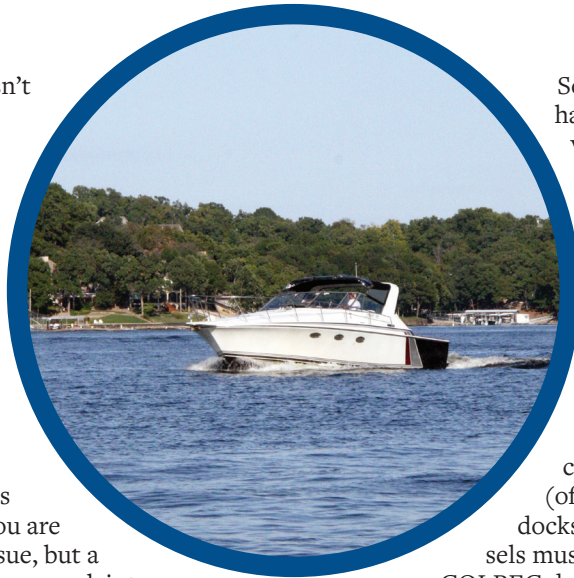
Knowing what is a no wake zone is simple. The Lake is thickly sprinkled with white cylinders that bob up and down, known as buoys. If you look closely at one, you will see they have writing on them that could include no wake, idle speed or slow. Some have a symbol of a circle with a slash through it. Any of these mandate that from the position of the buoy to the shore is a designated no wake zone. In that area, you are required to operate your vessel at the slowest speed possible that allows for safe steering. This is called a no wake or idle speed. Generally speaking, it will be the speed your vessel moves at when you put it in gear without applying additional power. Depending on the size the size of the vessel and the power of the engines, this can differ. As a significant side note, in the state of Missouri, you must be at idle speed when approaching closer than 100-feet to any shoreline structure, regardless of whether no wake buoys are present or not.

Regarding your wake, you have to be at no-wake/idle speed in a no-wake zone. What is not so obvious, but is actually the intent of these zones, is that it excludes wakes from being in that area. That means when you are approaching a no-wake zone, you must slow down far enough away from the area so that your

wake doesn't enter the zone. This doesn't allow for speeding up to the buoys and dropping down to idle speed just outside the zone. The wake you made approaching the no-wake zone is still traveling behind you. Your boat wake doesn't disappear the moment you slow down. This concept sounds obvious, but many drivers are not aware.

In a similar manner, I have repeatedly observed vessels driving at speed just outside of no-wake zones, parallel to the line of buoys. A vessel's wake moves away at an angle, so your wake is going straight into the no wake zone you are passing. This is not just an etiquette issue, but a regulation violation. A resident can file a complaint with the Missouri Water Patrol if they have proof of this, the registration of the boat, and identification of the driver.

The simple solution to this problem is to move closer to the center of the channel. Your wake gets smaller as it moves away from your vessel. If you are close to the shore and suddenly have to change course away from another vessel on your seaward side, you have no place to go except into somebody's dock, breakwater, or the shore. This exact scenario happened this past summer at the Lake. A vessel was operating too close to a breakwater and got washed into it by another vessel's wake. One person was killed in this accident.



Some drivers believe that bigger boats have the right of way over smaller vessels. The USCG does define this concept, but it applies to classes of boats. Unless your vessel is on the water engaged in a commercial operation (sightseeing, water taxi), your vessel is in the recreational class, regardless of size. That means that the 50-foot cruiser doesn't have any special privileges granted over the 22-foot bass boat.

An exception to the recreational class is a small recreational-class boat (often pontoon boats) pushing barges, docks or others along the Lake. Those vessels must be given the right-of-way, because the COLREG defines them as a "Vessel Restricted in Ability to Maneuver". In other words, they can't get out of your way and you need to yield to them.

The Lake of the Ozarks has a few cruise ships that port at Bagwell Dam and Margaritaville. You may think that, because they are so large (as much as 80-feet in length), that wakes don't affect them. This is not true. These boats have shallow drafts, a shallow v-hull and almost flat bottom. They also travel at a slow speed. This means they rock fairly easily when large boats pass close by them. Give them room, so they can maneuver behind your wake safely.

Be safe and share the waterways.

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SPRING SIGNALS SPAWN TIME AT THE LAKE

Story by JOHN NEPORANDY

The longer daylight hours and warmer nights of March spring into motion the spawning cycles of most Lake of the Ozarks gamefish.

The prespawn and spawning stages of the lake's black bass, crappie and white bass mostly occur during March and April, resulting in some of the best fishing action of the year. The spawning ritual of these three gamefish causes the fish to migrate to the shallows where they are easier to find and catch. All three species feed heavily throughout the spawning cycle and are susceptible to a wide variety of baits.

The following tips will help you catch more black bass, crappie and white bass at the lake throughout the spring.

MARCH FISHING TIPS

This is your best time to catch a lunker, since heavy weight bass stage on the chunk rock banks during the prespawn. Suspending stickbaits and Alabama rigs that were so effective throughout the winter still produce best early in the month. Then a crawfish-colored Storm Lures Wiggle Wart or Spro Rk Crawler crankbait shines when the water temperature climbs above 45 degrees. On calm sunny days, a 3/8 or 1/2-ounce jig and plastic craw combo dragged along rocky points and creek channel banks takes quality bass throughout the month. Slow-rolling a white and chartreuse 1/2-ounce spinnerbait along bluffs and chunk rock banks triggers strikes from prespawn bass if early spring rains turn the lake turbid.

Large schools of crappie stage at the mouths of coves and pockets early in the month and can be caught by casting jigs to the schools. Twitching a suspending stickbait will also catch schooling crappie if the fish are suspended four to six feet deep. Throughout the month, crappie start migrating to their pre-spawn staging areas in brush piles 10 to 12-feet deep near pea gravel banks and along flat secondary points. A few days of warm weather draws the fish into shallow brush and the gravel secondary points where they can be taken on a tube bait or a variety of plastic jigs set two to four feet below a bobber.

A few white bass start showing up at the mouths of the larger creeks where they can be caught on Roostertails or small crankbaits with four to six pound line and ultralight tackle.

EVERYTHING BITES IN APRIL

This is the prime month to fish for all three species. Early in the month, throwing a crawfish colored crankbait and suspending stickbait along transition banks of chunk rock mixed with gravel produces prespawn bass. These fish gradually move to the pea gravel flats and bite a Carolina-rigged plastic lizard (green pumpkin or pumpkin-pepper with chartreuse tail) or finesse worm on a shaky head jig. Bass move to the gravel shallows to spawn later in the month and attack a variety of lures including 5/16 or 7/16-ounce finesse jigs and plastic crawfish trailers, soft plastic jerkbaits, plastic lizards, floating worms, double-tail plastic grubs or tube baits. Throw the soft plastic lures on spinning



STOCK ART

tackle with eight to 10-pound test line and flip or pitch the jig-and-craw on bait-casting equipment with 14 to 25-pound test.

Bass spawn anywhere along pea gravel banks in pockets of coves, but the biggest fish usually build their nests behind boat docks where cables, walkways, pillars and brush piles provide protection from the wind and nest invaders. Pitching or skipping behind the cables with a jig on heavy line (20 or 25-pound test) and heavy-action baitcast gear is the best way to winch a big bass out of its hiding place.

Crappie move to the pea gravel banks to spawn and can be found close to any shallow brush or boat docks. A minnow set about one foot to 18-inches below a bobber will catch a limit of spawning crappie in a hurry. Casting a variety of small soft plastic baits on a 1/16 or 1/32-ounce jighead also produces plenty of nesting crappie. Another effective way to catch these spawning fish is to set a jig about one to two-feet below a bobber and twitch it next to the cover.

Spring rains create lots of current in the lake's tributaries, which draws large concentrations of white bass to make their spawning run to the flowing water. The spawning whites can be taken on Roostertails, fire tiger Floating Rapalas or curly-tailed plastic grubs cast into deep pools next to riffles. The best white bass spawning runs at the lake usually occur in the Gravois, Little Gravois, Grand Glaize, Big Buffalo and Little Buffalo creeks and the Niangua and Little Niangua rivers.



Anglers of all ages can certainly catch Lake of the Ozarks crappie during the spring season.

March and April offer some of the best bass fishing action at the Lake of the Ozarks.

PHOTOS PROVIDED



LOCAL DINING AMBIENCE

At the Lake

YOU'RE SURE TO FEEL RIGHT AT HOME

Story by JUDY GOPPERT

The Lake is filled with unique destination restaurants that offer different moods, vibes and fabulous food. Check out these local hideaways guaranteed to entice you and your tastebuds.



PHOTO BY BRAD GLIDEWELL



Stewart's new location on the Bagnell Dam Strip has given life to a vacant historic building.

Pictured here is the breaded pork tenderloin served with sunny up eggs, hash browns and sourdough toast. The eggs benedict features homemade smoked ham, two poached eggs and hollandaise sauce. It's served here with hash brown potatoes. PHOTOS BY MARIE KROLIKOWSKI



STEWART'S RESTAURANT

The first famous giant warm cinnamon roll was served at Stewart's Restaurant on the Bagnell Dam Strip back in 1953 when Harry Stewart and his wife opened the restaurant. They would be proud to know there are now three more locations around the Lake area, serving the same delicious food that came out of their kitchen.

Steve Beck is continuing their tradition, having purchased the restaurant from the family with an investment group in 2003. He knows that tradition means a lot and has carried on that welcoming spirit that keeps customers coming back.

"Stewart's has always been known for very good service and large quantities of food at good prices," he noted. "The giant cinnamon rolls are our claim to fame. Some of our other dishes we are famous for include the Farmer's Omelets, and our biscuits and gravy have won awards for numerous years. This treasured family atmosphere is partly due to the fact that we have a lot of employees who have worked for us for five to ten years. Like any restaurant at the Lake, we have turnover so that is saying something. We stay open year-round, which is better for them. We have customers who tell stories about how they have been coming here since the 50s, 60s and 70s as kids with their parents and are now bringing their own families."



Stewart's Restaurant

Located at 1260 Bagnell Dam Blvd in Lake Ozark.
 98 East Highway 54 in Camdenton.
 8779 North Highway 5 in Greenview.
 On the water, at 925 Recreation Row Dock C,
 32 MM, in Camdenton.
 Call 573-365-2400 or find them on Facebook.



Steve and his wife, Jenny, met when they were very young in St. Louis and now live at the Lake. They recently moved the iconic restaurant in the big white house, which was the first hotel/restaurant built at the same time as the Bagnell Dam. The building has been sitting empty for over 30 years and the family of the original owners are excited about it being restored and used again.

“Tennyson DeGraffenreid, grandson of that family, is 103 years -old and now comes to eat in the building where his grandparents had their restaurant.” Steve shared.

Dining at Stewart’s on the strip adds a big of nostalgia with Farmer Brothers Coffee served. If the walls could talk they would surely tell plenty of tall tale fishing stories.



Server Lauren Glaven delivers a meal to a hungry customer.

Stewart’s takes pride in being known as serving the largest cinnamon roll at the Lake.

PHOTOS BY MARIE KROLIKOWSKI

WESTSIDE PUB

December 22, 2022, was a lucky day for Travis DeJong. At 26 years -old, he and a family friend discovered that the building that once housed Hoot ‘N Boopers was up for sale in a prime location on the west side of the Lake.

“At 26, I felt like wow, you don’t get those opportunities to be an owner very often,” he explained. “So as soon as I heard I jumped on it and changed the name to Westside Pub, which I thought people could identify with more. When my friend offered to finance half of it for two years, I found the other half and we got it going. I’m the sole owner now and am so thankful to him for helping me when I needed it.”

Since owning this neighborhood pub, DeJong has grown it into a gathering place for many devoted customers. His energy is evident, as many times he is the only bartender. He has worked in the foodservice industry since he was 16, and started bartending at age 20, which he continued to do through college as he double majored in business management and corporate finance at Colorado State University.

The Nashville Hot Chicken is a customer favorite. Westside Pub offers 208 kinds of Bourbon. PHOTOS BY MARIE KROLIKOWSKI





Bartender and server Pam Bought delivers a meal..

PHOTOS BY MARIE KROLIKOWSKI

Travis has a passion for giving back to the community that supports him. This past February Westside Pub once again hosted the monthly LOTO Bourbon, Tequila & Spirits Society bottle share meeting. Every Tuesday they showcase their “show me the money” event which raises money for a variety of local charities. In January, they raised money for Ozarks Kat & K9 Thrift Store and animal shelter in Sunrise Beach, and also for the cafeteria at Hurricane Deck Elementary School in Sunrise Beach.

“I’m going to bring back karaoke on Wednesdays, and in I have a ton of bands scheduled for March and April,” he related. “Marcus Words, a popular singer here at the Lake, will be here for the St. Paddy Pub Crawl, and we will have March Madness basketball parties. Watch our Facebook page for more events.”

DeJong mentioned they are expanding their menu with new items, including bourbon burgers with brown sugar and bacon jam. They also offer different mac and cheese dishes and a Nashville hot honey sandwich.

“I am trying to up our food and be more unique,” he said. “We have over 200 whiskeys and bourbons, and hosted football parties with free apple pie moonshine shots for every Chiefs touchdown. The only time we have reserved seating is for the Super Bowl. Last year we raised \$1,200 for the Sunrise Police department during the Super Bowl party.”

DeJong is hoping this year will be even better and plans to keep building their menu and holding more events.

Westside Pub

Located at 16319 N. Highway 5 in Sunrise Beach. Call 573-745-7221 or find them on Facebook.





A few of Tirebiters dishes include (left to right) include the classic cheeseburger grilled to perfection and served with fries, chicken tenders and the reuben sandwich which is made of tender corned beef topped with sauerkraut, swiss cheese and tangy 1000 Island dressing. Served warm on toasted marble rye with fried potato salad. Peanuts are a staple at Tirebiters and patrons are encouraged to throw the shells on the floor. The bloody mary, a signature drink of the restaurant, is topped off with bacon, pickles, olives, lemon and lime. PHOTOS BY BRAD GLIDEWELL

TIREBITERS PEANUT PUB

Over the last few decades, Tirebiters Peanut Pub has welcomed locals and tourists to a cozy, inviting atmosphere with great homestyle cooking. The original owners dubbed it Tirebiters because their dog had a knack for chasing cars and “biting” at the tires as they drove past.

While ownership has changed a few times, the personality of this place has remained the same. In 2021 Gary Prewitt purchased the pub. Prewitt had been a supporter of Tirebiters for years and wanted to ensure that this local favorite would continue to provide its unique dining experience to patrons for years to come.



Michael Jackson, General Manager, has a history in the service industry. Prior to moving to the Lake and working at Tirebiters, he was the General Manager for over a decade at a local bar and restaurant in his hometown in Kansas.

With his skills and knowledge in the bar industry he was able to land himself a job at Tirebiters as a bartender. Within a few years he found himself back in the position of General Manager.

“Tirebiters has always felt like home away from home for me, and I’m glad I’m able to help continue the legacy that is Tirebiters.” he noted.

Tirebiters is one of a very few “old school” peanut pubs still around, offering complementary shelled peanuts for customers to crack and dispose of the shells on the hardwood floor beneath them.

In addition, Tirebiters is truly a scratch kitchen, providing a delicious variety of home-cooked style food year-round, all made in house and featured on their menu along with their daily specials. One daily special that has been a favorite for years is Burger Tuesday, when customers can get a hand-pattied burger with hand-cut fries for only \$7.00.

Other daily specials include Steak Night every Wednesday, and happy hour Monday through Friday from 4 to 6 pm and all-day Sunday. Tirebiters takes part in many local events including Bikefest and the Mardi Gra Pub Crawl. They also host their own holiday parties and Locals Night with a DJ, drink specials, and games on Tuesday nights from 9 pm to 1 am. Live music is performed every Thursday through Saturday nights.

Tirebiters is a one-of-a-kind experience at the Lake. Open seven days a week year-round, it is easy to see why they have such a loyal following and plenty with an appetite for fun and food.

Tirebiters Peanut Pub

Located at 4704 Jayhawk Street in Osage Beach.
Call 573-552-8842 or find them on Facebook.



PHOTO BY BRAD GLIDEWELL



Cheese and onion rings add to the taste of this chicken sandwich.
PHOTOS COURTESY OF HILLBILLY YACHT CLUB

HILLBILLY YACHT CLUB

The idea for the Hillbilly Yacht Club was born in June 2005, in the basement of Dave Sona’s home at the end of Coconuts Cove. That is where it flourished for 18 years until last year, when insurance rates skyrocketed.

“We hurried to find a solution, and our insurance agent told us we could move the bar to the building outside our home,” Sabrena Sona explained. “With the donated assistance and skill of our customers Dave and I turned our shed into a bar. We started building last November and opened in this new space March 15th.”

Dave moved from St. Louis after working for Prax Air. When he opened his “club,” customers loved this homey, hillbilly feel, with dollar bills decorating the ceiling. They came from across the United States and beyond.

“I met Dave through a mutual friend and employee of his,” Sabrena explained. “I had been doing social work when we met and started helping around the bar and restaurant and decided to make it my full-time job. Dave and I will be married five years in May.” She continued, “Dave and I like everyone to feel at home. We have people that have been coming here since the Hillbilly opened and they come back every year. Now they are bringing their children who were babies then and are now bringing their own families. That’s a great feeling.”



The loaded fries (center), a fan favorite, are topped with cheese, bacon bits and jalapeno peppers.

One of the best things the Hillbilly Yacht Club offers is the food. Dave is an excellent chef and takes pride in everything he cooks. Sabrena noted he is best known for his one-pound Hillbilly Burger and smoked wings.

Opened year-round, this couple only takes off due to illness or sometimes weather.

They like hosting events to welcome customers, including chili and rib cook-offs in the winter, potlucks, karaoke, cornhole tournaments and bands.

“We have themed parties like Hillbilly Olympics anything to keep it fun and interesting,” Sabrena said. “We have 15 boat slips if you come by water and a long dock for the bigger boats. The last two years have brought lots of changes, and the Hillbilly is now on the water. We have a nice patio for music, and it is very relaxing.”

She mused that their bar is definitely not a frilly entitled place. She smiled and expressed, “There is a certain feel here. We do try to keep you coming back and most do. This is 700 feet from our home, and we put our heart and soul into this space.”

Hillbilly Yacht Club

Located at 14952 Navaho Beach Lane, Gravois Mills.
Call 573-372-0188 or find them on Facebook.

WILLOWE'S BAR AND GRILL

When these three sisters set their minds to opening a restaurant, they began to live their dream. With perseverance and hard work they opened Willowe's Bar and Grill in August of 2007. Angie Blagden, Lisa Arnold and Tammy Wilde have worked in food service much of their lives. Their mother, Twiggy, a single mom, raised her girls in Linn Creek while also working in the same industry.

“There were few year-round jobs in the area, so she turned to that to make ends meet,” Blagden explained. “In our teen years we all worked in the hospitality industry in some way and eventually ended up in food service. In the early 2000s we all worked together. When places closed down, we thought about opening our own restaurant but didn't have the money. In 2006, a couple people approached us about this building on A Road that was available to lease.”



PROVIDED PHOTOS

They began researching different funding ideas and eventually asked a friend to take a chance on them and sign with them for a loan. After gutting the place, finding equipment and furniture, purchasing supplies and painting, they came up with a menu and opened their doors.

There's a funny story as to where the name Willows came from. "We each had ideas but couldn't agree, so our middle sister, Lisa, jokingly said 'how about Willows because we are going to owe forever,'" Blagden explained. "It stuck."

In 2015 Arnold decided to leave the business and Blagden and Wilde continued to run the show. They have survived the COVID era, the rising cost of food and are glad to see their future brightening a bit. They offer an extensive, four-page menu filled with home-cooked options from grilled cheese to steak and pasta. One of their most popular items is their fried chicken, served on Tuesdays. The spiced rum bread pudding is also a customer favorite. Other favorites are liver and onions, hand breaded mushrooms and Cajun pasta.

"We try to keep our prices affordable and treat people right," Blagden said. "We have hosted numerous events for local charities through guest bartenders, theme nights, murder mysteries, corn hole tournaments, live entertainment and much more. We host other events yearly including parades, contests and benefits for the community."

Blagden confirmed that she and her sister have met so many amazing people during their time here and are blessed to call most of them friends.

"We love our community and being able to provide a place for people to gather and have a meal or drinks together," she added. "We are truly blessed and have the most amazing customers on the planet who continue to support us. If you haven't tried us, we invite you to come check us out."

Willow's Bar and Grill

Located at 2010 State Road A in Linn Creek.
Call 573-346-6197 or find them on Facebook.



Custom Lakefront Beauty

A LABOR OF LOVE

Story by MARIE KROLIKOWSKI

Photos by BRAD GLIDEWELL

Quality materials, custom design and an eye for detail turned a 1,100 square-foot concrete block home into a 3,200 square-foot majestic dwelling. From the knotty pine and custom beamed ceiling to the impressive stone fireplace, this home sits on the Big Niangua lakefront but makes one feel they're in the mountains.

That's exactly the vibe owners Gary and Yvonne set out to achieve. The inspiration for their remodel was a blend of rustic and elegant, with the focus on custom design and top quality materials.

The original home was built in 1952 and was purchased by Yvonne's aunt and uncle in 1961. Yvonne vividly remembers

spending time at the lake house beginning in the early 1960s when she was just 10 years-old.

In 1981 the couple, along with Yvonne's parents, purchased the home. Yvonne's parents decided they no longer want to own it and opened the door for a few other co-owners throughout the years. In 2010, Gary and Yvonne realized their kids were getting married and would be having children, and entertaining would become a regular occurrence and decided to become sole owners.

Gary was an engineer for Black and Veatch in Kansas City and designed water treatment and power plants throughout the world. He and his father also designed and built custom homes. He retired in 2015 and in 2016 started preliminary construction on what was to become their dream home. This included drawing up 100 different building plans. He hired a general contractor that agreed to let him run the work.

The large kitchen/great room combination is the heart of the home. The kitchen combines solid wood black, white-washed glazed and brown stained cabinets enhanced with six-inch crown molding to give a uniquely charming custom look. Two eleven-foot long granite top islands center the room and each serves its own purpose. One is anchored with barstools and provides seating in addition to the kitchen table that sits eight. The other serves as Gary's cook spot and includes a prep sink and custom spice drawer. A third long counter is set on a side wall of the kitchen and features a beverage refrigerator. This serves as a walk-up bar area. The decorative multi tile accent on the backsplash behind the stove was designed by Yvonne and the quality of the kitchen cabinets was especially important to Gary.





The impressive kitchen tastefully combines a variety of wood colors to bring warmth to this space. The dual islands add a unique touch.

The couple planned to incorporate parts of the original home into the new design. They demolished part of the existing home, added on additional square footage, combined bedrooms on the main level and kept the original galley kitchen. The entire project took seven months from start to completion and in 2018 they left Kansas City and moved to the Lake full-time.

The two-story home now features two kitchens, a large family room, three bedrooms, three bathrooms and a laundry room on the main level. A winding staircase gives access to the lower level which has two bedrooms, a bathroom and a sitting area with a kitchenette.

The decorating, which Yvonne obviously has a knack for, is warm and tasteful. Family memorabilia is scattered throughout the home, including a center stone on the fire-



place that was from a castle, known as “The Unfinished Castle,” that her grandfather began to build in St. Louis after immigrating from Scotland. The majority of the paintings that hang in the home were done by Yvonne’s mother and her sister had thrown all the decorative pottery. The couple agree that Gary is the house designer and Yvonne is the decorator.

“What I’m most is the overall look of the home, both inside and out,” Gary explained. “There’s so many things I love about the home,” Yvonne added, “I love the fireplace and I especially love my jetted bathtub and the view from the windows surrounding it.”



This home provides a spacious kitchen and family room.

The beams were installed first with the home built around them. PHOTO PROVIDED



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PHOTO BY BRAD CLIDEWELL



The original 1,100 square-foot home was built in 1952. The exterior was white concrete block and it sat on a block foundation. The inside featured a galley kitchen, living room, one bathroom, three bedrooms and a small dining area that fit no more than a table and chairs. Some of the original home was maintained during the rebuild and was successfully incorporated into the new design. The combination of old and new spans generations of those who enjoyed this property.

PHOTOS PROVIDED

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Rustic meets elegant in this primary bedroom. The attached bathroom features a jetted bathtub with views of the wooded outdoors.



PHOTO PROVIDED



Additional bedrooms and bathrooms provide plenty of space for entertaining family and friends. The original galley kitchen was reserved and proves beneficial when entertaining guests. The space includes a number of cabinets, a stove, refrigerator, double sink, dishwasher and microwave. The long counter-top, Yvonne explained, is the perfect spot for buffet style serving.



Two sets of bunk beds in “the mermaid room” provide the perfect retreat for the couple’s granddaughters when they visit. Gary always liked the idea of a winding staircase and this one is the perfect accent and access to the lower level.



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KNEE PAIN GOT YOU DOWN?



Story by LAKE REGIONAL HEALTH SYSTEM

FIVE SIGNS YOU'RE READY FOR JOINT REPLACEMENT SURGERY

If you experience shoulder, hip or knee pain that prevents you from doing routine activities, sports or hobbies, it may be time for a change.

"Total joint replacement is life-changing," said Lake Regional Orthopedic Surgeon Jeffrey Mutchler, D.O. "People who have given up on activities they love find the pain relief and mobility they need to get back to living a full life."

Like any big decision, you'll want to get all the facts first.

"It is major surgery, and you want to learn as much as possible to ensure you are ready," Dr. Mutchler said. "Talking with an orthopedic surgeon will help you know if it's the right time for you."

FIVE SIGNS IT'S TIME TO HAVE THAT TALK.

Pain is ruling your life. When joint pain makes it hard to sleep or forces you to change your daily routine, that's a sign your current coping tactics aren't enough.

You've already tried other treatments. "Nonsurgical treatments, such as physical therapy and injections, might bring enough relief to make surgery unnecessary, or at least delay it," Dr. Mutchler said. "But if you've tried other treatments and they no longer work, or you're starting to deal with unwanted side effects, it's time to look at surgery."

You are losing independence. It's one thing to give up a once-in-a-while game of basketball. It's another to find yourself unable to climb a few stairs. Joint replacement is important for getting people back to their normal daily activities.

You are ready to take on surgery *and* recovery. You must commit to follow through on doctor's orders for exercise and rehabilitation. "Joint replacement is not an instant fix," Dr. Mutchler

said. "Success depends on you putting in the time and effort to get strong." Committing to the full process is so important that Lake Regional offers Total Joint Camp, a two-hour class that walks through the process, from start to full function. Loved ones are welcome to attend and learn alongside the patient.



Lake Regional Orthopedic Surgeons
Jeffrey Mutchler, D.O. (left) and Curtis Mather, D.O. (right)
PHOTO PROVIDED

You also might be encouraged to make some lifestyle changes before surgery, for example quitting smoking, to be as healthy as possible for the procedure and recovery.

You feel it's time. Maybe you've heard that you have to be a certain age to be a candidate for joint replacement. Although age is a consideration, it's no longer the deciding factor for most people. Instead, the focus is on symptoms and quality of life. Are you missing activities you enjoy? Are you feeling down because you can't do what you want and need to do? Are you ready to commit to recovery? "Your orthopedic surgeon will help you weigh any age consideration with the potential gains in quality of life," Dr. Mutchler said. "You will know if the time is right."

THE PATIENT JOURNEY

Want to learn more about what the process is like? Follow the full total joint replacement process alongside a patient who has had both a knee and a shoulder replacement at Lake Regional Health System at lakeregional.com/Journey.

New Tech Transforms Knee Surgeries

Lake Regional Orthopedics now offers total knee replacements using the VELYS Robotic-Assisted Solution and the ATTUNE® Knee System.

"Together, the VELYS and ATTUNE technologies give our patients the kind of advanced solution usually associated with health care in big cities," said Lake Regional Orthopedic Surgeon Curtis Mather, D.O. "We are proud to offer these customized knee replacements right here at Lake Regional Orthopedics."

Watch Dr. Mather explain how this tech works at lakeregional.com/NewKnee.



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
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GROUP PROMOTES Friendship and Fun

LADIES OF THE LAKE OVER 900 MEMBERS STRONG



Story by VICKI WOOD AND MARIE KROLIKOWSKI
Photos by BRAD GLIDEWELL

Group members gather at Bowlmor Lanes in Osage Beach for their bowling league. Twelve women committed to forming teams.

Years ago, fashionable women joined the Junior League as a way to be part of a genteel society. In the 1950's and 1960's it was expected. Women's Aid Societies popped up during the war years and provided an opportunity for women to connect while their loved ones were away serving.

After the COVID 19 pandemic, individuals found they were craving socialization like never before. Lake area resident Barbara Fite found that was the case for herself and started a social group that originated on social media.

"Many women with BFF's and longtime friends have had these friendships since high school, college or even childhood," Fite explained. "Post after post I saw women who no longer had

friends because they moved away, friends had died, lost touch with or were now in different circles. They were now married, widowed or single and their friends were on the opposite side now. Some were too busy with work, family or very shy like I am. Making friends can be just as daunting and stressful as dating. Some women said it was even harder than dating."

The Ladies of the Lake Facebook group began in June of 2023. Not a socialite by nature, Fite describes herself as "very shy and introverted, a bit awkward in her own skin." But she is a creative soul, an artist by nature, which is not always equivalent to an outward personality. Fite's background in theater, ballet and music in Southern Missouri was the circle of friends she kept. She was part of a local theater group there.



Bobbi Snodgress takes her turn to knock down some pins.

An upheaval in her life occurred in 2012 with Fite moving from Missouri to Alabama to be the primary caregiver for her parents. Her father passed away in 2018, and she brought her mother back to Missouri with her.

“I just joined the group four weeks ago. I kept following them and I needed to get out of the house and make friends. They’re a great group of ladies. I’m looking forward to doing different things with them. I like that they have such a variety of activities.”

– Terri Antonowicz

“Here I am with no friends and I did not know where to start” to meet others, she recalled. Being one of the few full-time residents in her neighborhood in Linn Creek, there weren’t that many people around in the winter pandemic of Covid. “I hardly left my home,” Fite shared.

Continuing to be a caregiver for her mother who is mostly hearing impaired and has mobility issues, Fite discovered her mother also craved socialization. She desired a card playing partner and someone of her own age she could be

friends with. She had lost her two best friends years ago. Visiting the senior center that offers these things was not an option as Fite doesn’t feel comfortable leaving her alone due to her limitations and concerns for her safety.

After researching the internet, Fite found some social sites for making friends. She quickly realized that there were a lot of social butterflies who still have a hard time making lasting female friends.

When following these sites Fite saw the same pattern in these posts. “I didn’t really see a women only group to help women find like minded friends or maybe just find an event to attend where they wouldn’t feel alone,” she said.

Fite’s goal was to form a casual group to help foster more social interactions. One that you didn’t actually have to officially join. “I posted a message on the Lake Area Happenings group on Facebook in May of last year to see if others were interested,” she explained. “I was floored by the interest, so I started the group the first of June and it took off.”

Fite appointed two moderators, Carol and April, to assist her. The group schedules outings and activities on a regular basis, including bowling, baking, crafts, hiking, meals out, bingo and much more. The ages of those who participate range from 20 to 80 years-old.

“It’s for women living in the Lake of the Ozarks area who want to make friends, socialize and have a place to chat and give each other support,” Fite said. “It’s harder for a lot of us to find and make friends as adults. I hope this group helps bring us together.”

The Beginning

Ladies of the Lake began as a private group on Facebook for women. It is not a dating site, it is a place for women of the age of wisdom to connect. As we enter our midlife, become grandmothers and are not hindered by the daily duties of raising young children, we begin to look toward what our purpose in life is. Women begin to replace worrying about children with being concerned for the community.

“Bunco is definitely our biggest event and we had 26 women attend recently. We play cards, have social pot lucks, hike, bowl, play bingo, line dance, craft, kayak, horseback ride, do water aerobics and we are going to do axe throwing. We are always open to new suggestions. I meet somebody new every time.”

– April Mulinix Stelmaszak
Facebook page moderator

Linda shows the typical reaction to throwing a strike.



GET TO KNOW

George Tucker

YOUNG ENTREPRENEUR CREDITS OTHERS FOR HIS SUCCESS

By MARIE KROLIKOWSKI

What began with the purchase of a neglected restaurant in need of major improvement has turned into an impressive portfolio of dining establishments for George Tucker. What's even more impressive is that he took the leap and purchased his first establishment when he was just 24 years-old.

Tucker grew up in Johnston, Iowa which is a suburb of Des Moines. He graduated from the University of Iowa with a bachelor's degree in Communications. At the time, being a restaurateur wasn't part of the plan.

"I was doing commodities out of college and didn't like it," Tucker said. "I heard about this restaurant for sale at the Lake and bought it."

With some creative financing, Tucker and his younger brother partnered and purchased Paradise Tropical Restaurant and Bar in Sunrise Beach in 2007. At that time, Tucker made the Lake his permanent residence. "It was a lot smaller when we bought it and needed a lot of work," he explained. "It was a quarter of what it is now. We re-did the whole thing. Everything outside is what we did new, and we added a/c and heat to the inside. It was in shambles and was a learning curve for me. I learned how to build things because of that."

In March of 2015, Tucker's second restaurant made its debut on the Bagnell Dam strip. Tuckers Shuckers Oyster and Tap brought a unique delicacy to the Lake in the form of oysters. "I was in Florida and everywhere I looked people were eating oysters," Tucker said. "I thought I'd bring it to the Lake."

Tucker built the restaurant from the ground up. A stone building that was already in place was planned to house the restaurant, but remodel issues forced him to tear it down and build from scratch.

Tucker takes pride in that all his establishments are family friendly, and Franky and Louie's Beachfront Bar & Grill is proof of this. Purchased in 2016 by Tucker, his brother and a third partner, this establishment entertains and plays host to families all season long.



Taking time out for a sunset cruise with his four-legged pal Archie.

PHOTOS PROVIDED

"The beach is what makes it unique," Tucker said. "Kids love it." A campground sits in the backside of the restaurant and boat slips are available for rent. "It's a community there," Tucker said. "Statistics show a tenant there stays longer than the average homeowner at the Lake."

The number one selling drink at this beachfront bar and grill is the rum runner. The frozen cocktail, Tucker explained, has been tweaked to perfection. "We have a company that makes the syrup ingredient exclusively for us."



George enjoying a meal at Paradise with his mom Stacey and his girlfriend Heather.



At Tuckers Shuckers with his cousin Zak and his brother Gregory

Tucker added to his list of restaurants with the opening of The Malted Monkey and most recently Neon Taco, both located on the Bagnell Dam strip.

The Malted Monkey, known for its alcohol infused milkshakes and four level ropes course, is a big attraction for families. "It started as strictly a kids attraction but then I thought I'd offer a boozy milkshake to the

menu for the adults," Tucker said. After opening The Malted Monkey, Tucker noticed kids would play on the adjoining concrete pad. It was then he decided to add the ropes course and dining patio below.

Tucker is always looking for ways to improve or enhance his establishments and some of those changes are already in place. The Malted Monkey is transformed into Santa Monkey from the day after Thanksgiving to New Years. Santa Monkey offers seasonal cocktails along with a few appetizers.

Tucker's Shuckers will be undergoing some interior improvements, and Franky & Louie's campground has additional camping spaces and will house a pickleball court. And big changes are planned for Neon Taco.

The concept right now, Tucker explained, is the addition of two pools next to the restaurant with a social club and bars above. Entertainment will include vintage arcade games, duckpin bowling and a mechanical bull. Patrons can begin enjoying these additions the summer of 2025.

Tucker has a reputation of giving back to the community and will support any local effort that asks for it. "We work to help churches, schools, individuals and whatever is local," he said. "We get involved where needed, there's really no set path."

In terms of keeping it all running smoothly, Tucker credits his staff. "We have great managers and we treat our employees well," he said. "I don't micromanage my staff. I try to control a little bit of everything but it's my managers that take the load. The success is really on the team. Without me they wouldn't have this job, but without them this would all be nothing." Tucker employs 600 individuals between the in-season and off-season combined. He also employs his own construction crew and his own maintenance crew for his properties.

"I don't really do this for the money," he explained. "I like seeing something become successful. My places are busy, people are working and servers are making money and people are happy. Being proud of this is what makes me happy."

PARADISE TROPICAL RESTAURANT AND BAR

24mm by water
430 Tropical Trail - Sunrise Beach
Open during season
Appetizers, salads, pasta dishes, seafood and fish, burgers, sandwiches, wraps.
Breakfast weekend and holidays including breakfast buffet.
Frozen drinks, cocktails, wine, beer, seltzers, signature shots and bucket specials.
Live music 5 days a week

TUCKERS SHUCKERS OYSTER AND TAP

1339 Bagnell Dam Blvd - Lake Ozark
Open year-round
Appetizers.
Fresh oysters, burgers, sandwiches, salads, steaks, fish, seafood, dessert.
28 beers on tap
Happy Hour M-F 3-5 pm.

FRANKY & LOUIE'S BEACHFRONT BAR & GRILL

10mm by water
1028 Deer Valley Rd - Sunrise Beach
Open during season
Appetizers, salads, pizza, specialty burgers, sandwiches, entrees, dessert.
Frozen drinks, cocktails.
Live music

MALTED MONKEY

1345 Bagnell Dam Blvd. - Lake Ozark
Open during season
Appetizers, chicken sandwiches, mac 'n cheese, bowls, salads, sides.
Milkshakes, tipsy shakes, sweet treats, cocktails, beer.

NEON TACO

0mm by water
1076 Bagnell Dam Blvd. - Lake Ozark
Open during season
Snacks, tacos, burritos, bowls, salads.
Brunch Sat., Sun. and holidays 10-1pm
Live music and events



SINGER/SONGWRITER DEEP ROOTED IN TALENT

Story by MARIE KROLIKOWSKI
Photos by GEORGE DENNY

Cindy Lawhorn has been entertaining audiences at the Lake for over 40 years.

ENTERTAINING AT THE LAKE FOR DECADES

Cindy Lawhorn has been singing for as long as she can remember. Her parents, Jack and Patty Fisher, performed with their own band and music was always a staple in the home. Today Lawhorn entertains others with her talent and love of classic rock and roll, country, blues, bluegrass, easy listening and jazz.

“I started singing very young, ever since I was tall enough to reach the microphone,” Lawhorn recalled. “Starting at the age of 13 I sang and played guitar and tenor saxophone two to three nights a week in my parents band. It was then I realized I had a voice.”

The family band, named The Country Echoes, entertained with the sounds of country and bluegrass in venues near

their Hopkins, Missouri home. Mom Patty played keyboards, drums, bass, and mandolin guitar. Dad Jack displayed his talents on the banjo, steel guitar and lead guitar. Lawhorn’s parents, both in their 80’s now, still dabble in music. Jack plays rhythm guitar and Patty plays piano and leads singing at church.

Lawhorn moved to the Lake 44 years-ago to play music. She’s played in venues from California to Iowa with different bands. She also played tenor saxophone for more than 20 years in the 21-piece Super Session Band here at the Lake. She’s entertained at various venues here including Old Camp Bagnell for 12 years before it burned down. For the past 51 years performing music has been at the center of her life.

Cindy Lawhorn plays a number of instruments, including guitar.



Her influence early on was singer and musician Barbara Mandrell. “I remember being impressed with her because she played so many instruments,” Lawhorn recalled. These days, Stevie Nicks, Patsy Cline, Reba and Wynonna are favorites of hers.

Today Lawhorn can be found performing on stage the second and fourth Friday of every month at Off The Cliff in Lake Ozark. She sings, plays guitar, banjo and rhythm instruments. Although she’s known as a solo act, on occasion she is accompanied by a few up and coming stars.

“My grandkids like to perform with me every so often,” she explained. “My grandson Milko is eight years-old and he’s not afraid to get right up on stage,” she added. Her grandson Adrian (6) and granddaughter Kamila (2) are a little more shy about performing.

“The eight year-old is going to be a natural,” Lawhorn said. “He’s not at all afraid and he gets right up on stage.” Songs regularly performed by this young trio include “Jesus Loves Me” and “You’re a Grand Old Flag.”

When not on stage, Lawhorn is busy with her home-based hair salon. She opened Cindy’s Cuts and Curls in 1987.

Lawhorn has a devoted following of fans and plans to continue performing. “I love the people and it’s a fun job,” she said. “I guess it’s in my blood. My mom and dad have been playing music since they were kids.”

Cindy visits with friends during a Friday night performance at Off The Cliff.





Annual St. Pat's Day Parade. LAKE MEDIA FILE PHOTO

March 1 & 2

Camden County Museum Garage Sale

9 a.m. , The event will be held at the Camden County Museum, 206 S. Locust St. in Linn Creek. Lunch will be available. For more information call 573-873-2990.

March 2

Annual Dodgeball Tournament

8:30 a.m. - 2 p.m. at The School of the Osage Middle School. The Lake Area Chamber of Commerce and the Young Professionals at the Lake will be hosting their Annual YPL Dodgeball Tournament. The Young Professionals at the Lake will donate a portion of all sales back to the Lake Area Chamber Scholarship Fund. All team players must be 16 years or older and teams must be co-ed. For more information contact the Lake Area Chamber at 573-964-1008.

March 8 & 9

Missouri Christian Convention

2 p.m. - 5 p.m. at the Lodge of Four Seasons. The two-day event will include guest speakers Cody Walker, Lead Pastor of Hope City Church in Joplin; Aaron Brockett, Lead Pastor of Traders Point Christian Church in Indianapolis and Caleb Kaltenbach, Research Pastor at Shepherd Church in Los Angeles. Tickets are \$50 for a standard ticket or \$125 for a family pass.

March 14 - 17

Little Women

Thursday, Friday and Saturday at 7 p.m. and Sunday at 2 p.m. The Royal Theatre presents Little Women. The event will be held at The Royal Theatre, 107 Monroe Street in Versailles. Tickets are \$10 and \$5 for a student/child. For information or tickets call 573-378-6226. Tickets can also be purchased online at <https://www.showtix4u.com/events/royal>. Tickets can be purchased at the box office but are subject to availability.

March 16

Water Parade

8 a.m. , The event will be held at Captain Ron's Bar & Grill. \$60 to enter a boat. The 33rd Annual St. Patrick's Parade on the Water begins and ends at Captain Ron's and will award a prize for the best costume/decorated boat. There will also be a raffle drawing. For tickets, t-shirts or information call the Lake West Chamber at 573-374-5500. Captain Ron's is located at 82 Aloha Lane in Sunrise Beach.

March 16

St. Pats Parade

1 p.m. on the Bagnell Dam Strip. Benne Media is hosting the 40th Annual Lake of the Ozarks St. Patricks Day Parade. Deck the whole family out in green, grab the lawn chairs and head out for an afternoon of family fun while watching the various floats, cars, motorcycles and even boats as they make the trip along the Strip. And who knows, you might even score some candy!

March 19

Chamber Social

5 - 7 p.m., The Lake Area Chamber of Commerce is hosting its Monthly Networking Social. The event will take place at Camden on the Lake, 2359 Bittersweet Road in Lake Ozark.



LAKE MEDIA FILE PHOTO

March 23

Bridge & Dam Race

7:30 a.m., The 10th anniversary of the Bridge & Dam Race will begin on the Bagnell Dam Strip and includes a 5K, 10K, half marathon and 25K race. The course is a scenic run in Lake Ozarks across and back on the historic Bagnell Dam, and across the Lake and back on the picturesque Community Bridge (10K+). The course has long rolling hills but ends with a one-mile downhill finish. Proceeds benefit the Fellowship of Christian Athletes. Register at www.bridgeanddamrace.com. Come for the race, stay for the weekend.

March 23

Business Expo

9 a.m. - 4 p.m., The Lake West Chamber of Commerce Business Expo is the best place to display, promote and explore products and services under one roof. The event will take place at Lake Christian Academy, 17178 MO-5 in Sunrise Beach.

March 28

Blood Drive

11 a.m. - 5 p.m., A blood drive will be held at the Laurie Elks Lodge. Culver's in Osage Beach and Camdenton has donated coupons for a pint of frozen custard for each pint of blood donated. To schedule an appointment, visit www.redcrossblood.org and enter sponsor code ElksLaurie or contact Katie Bailey at 573-489-2383 or Katheryn.bailey@redcross.org. Walk-ins are welcome but appointments are recommended. The Laurie Elks lodge is located at 175 Elks Road in Laurie.

April 6

Bids & Bubbly

5 p.m., The 4th Annual Bids & Bubbly event will take place at the Tri-County YMCA of the Ozarks. Doors open at 5 p.m. with dinner served at 6 p.m. At 6:30 p.m. the fun will begin with a round of raffle items, followed by a live auction, and then a second round of raffle items. The Tri-County YMCA of the Ozarks is located at 315 Four Seasons Dr. in Lake Ozark.

April 19-21

Boat Show

1 p.m. - 7 p.m. on Friday; 10 a.m. - 7 p.m. on Saturday and 10 a.m. - 4 p.m. on Sunday. The Spring in-water Boat Show is Presented by Lake of the Ozarks Marine Dealers Association. The event is held at Dog Days Bar & Grill, 1232 Jeffries Rd. in Osage Beach. \$7. 12 and under free. This is the Lake's largest and longest running boat show.

April 20 & 21

Big Bass Bash

6:30 a.m. - 3 p.m. both days. 2024 Lake of the Ozarks Spring Big Bass Bash. The event will be held at Public Beach #2 at Lake of the Ozarks State Park (Grand Glaize Beach). \$150 for one day, \$200 for two days.



Fun at the Dogwood Festival LAKE MEDIA FILE PHOTO

April 25-27

Dogwood Festival

73rd Annual Dogwood Festival held in downtown Camdenton. The event features student showcases, food and craft vendors, a dinner theater, garage and bake sales, pageants, a carnival, a parade and more. For additional information go to <http://camdentonchamber.com/dogwoodfestival>.

People *in* Places

Photos by GEORGE DENNY

LITTLE BIG MARKET

JANUARY 6 @ THE REGALIA HOTEL & CONFERENCE CENTER

"Little Big Market" features an indoor community farmer's market and swap meet combined with live music and food.



Janis Bays, Michealyn Baslee



Kaylee, Ziva and Evie Soria



Becky Distler, Kathy Jeffries



Schuyler Holsten, Cathy Holsten



Jill Bayless, Terri Roeger



Shelly Bonds, Kalise Lischwe



Troy Marriott, Vicki Wood



Jimmy Tebeau, Ally Stonebarger



Denna Woods, Cindy Moats



Emily Wiles, Belinda Phillips,
Jane Golchert



Dee Gee, Sally Rivers



Pam Boynton and Penny Rick

LAKE OF THE OZARKS EAGLE DAYS

JANUARY 6 @ VARIOUS LOCATIONS

An entertaining and educational event resulting from the collaboration of over 50 area businesses and organizations. Activities are held at various locations including The Encore Lakeside Grill & Sky Bar, Osage National Golf Resort, Bagnell Dam River Access and Willmore Lodge.



Ed Thompson, Dennis Reed



Madeline, Mike and Olivia Long



Missy Williamson, Earl Farney



Mason Stockstill, Wesley Schmidt, Ben Emory, Logan Stockstill



Taylor Schnieders, Emily Hayes, Jaylynn Hose



Sherril and Tom Coutts, Kate Mattoon with Patriot



Kendahl Chergosky, Kate Mattoon, Patriot



Michelle Cook, Heather Brown, Kelly Kientzy



Buzz Riese, Elizabeth and Rick Kuhlman



Rose and Zen Horonzy



Adair and Deena Bennett



Kathy Peironnet, Sally Bauder, Avie Martin

LAKE AREA CHAMBER OF COMMERCE: MONTHLY BUSINESS NETWORKING SOCIAL

JANUARY 16 @ MATHANY FAMILY VINEYARDS

Members gather at Mathany Family Vineyards, a new winery at the Lake featuring high-quality, sustainable, Missouri grown wine.



Julia Broughton Hammond,
Morgan Crainshaw



Stephanie and Duane McCormack



Donna Comelli, Cathy Hamil



Tim Gaines



Eddie, Janelle and Easton Serrano



Jedidiah and Jackie Mathany,
Samantha Lair



Emilie Baker, Rob Schaefer



Debbie and Dennis Root



Stephanie Lauren, Mike Clayton,
Jill Wilke



Harrison Fry, Sklyer Thompson



Darla and Kevin Rucker



Brad Loraine, Charis Patires



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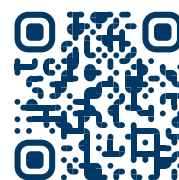
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The best moments in life happen when you combine your favorite activities with the people who matter most. If joint pain is holding you back, talk with your orthopedic team at Lake Regional Health System. Our specialists provide expert care for total joint replacements and more, all close to home. Learn about our patient journey and schedule your consultation:

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THE JOURNEY