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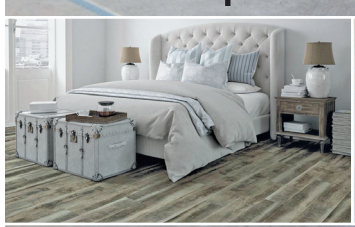
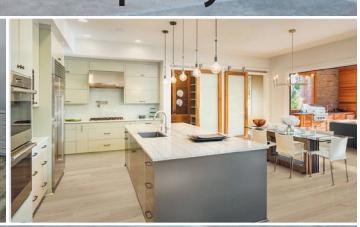

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from the EDITOR

HOW LUCKY ARE WE!



I recently purchased a shirt that reads: Lake of The Ozarks: Midwest Coast Paradise. Paradise is defined as an ideal place or state. There are many things that make the Lake area ideal: perfect or suitable to one's taste.

We have an incredible Lake with a shoreline that is longer than the coastline of California. The Lake area offers a wide range of recreational opportunities including boating, hiking, and fishing with one of the most diverse fish populations. We have stunning scenery with rolling hills, cliffs, and state parks. And, as this issue illustrates, we are home to some of the finest in food, entertainment, services, and professionals.

Chosen by an unprecedented number of votes, our readers made it known who they consider the best of the best. Chosen solely by our readers, our Best of The Lake winners and finalists bring so much to the Lake area.

Congratulations to all the winners and finalists. We appreciate your dedication and excellence in serving the Lake community. You are what makes the Lake area a great place to be.

Although I could keep writing about our winners, there are other features in this issue to check out. Have you ever thought about Las Vegas for your next golf destination? Golf Pro Paul Leahy tells you why this should be on your bucket list.

The Lake area has been the chosen destination for generations of families. Take the time to read the stories of some who have been coming to the Lake for years. I'm sure many of you have heard the incredible sound of Marcus Words, but do you know the story behind this musical talent? Read about him and Mike Clayton, and be sure to catch one of their live performances. And don't forget to Mark Your Calendar for all the incredible upcoming events scheduled at the Lake this year, many of which are listed in this issue. Before hitting the water, take note of some of the safety tips from Lake Regional Health System to keep your summer injury free.

New to Lake Lifestyles Magazine: The Best Shot Photo Contest. Enter to win a restaurant gift certificate and have your photo displayed in the next issue of the magazine. This will be an every issue event. Read all about it on page 100.

Whether you're a full-time resident, a part-time owner, or a vacationer, you have to agree there is no place quite like this.

Warm weather and sunny days have arrived. Be safe and have fun out there!

Marie Kwiatkowski

marie.lakelife@gmail.com

LAKE Lifestyles
THE WAY WE LIVE

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
John Neporadny
Vicki Wood

MARKETING CONSULTANTS
Candace Williams
candace.lakesun@gmail.com

McKayla Williams
mckayla.lakesun@gmail.com

PHOTOGRAPHERS
George Denny
Brad Glidewell

DESIGN & PRODUCTION
Tracey Steinkraus
Barbara Deitrick

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Our Readers Are The Best!

YOUR VOTE DEFINITELY COUNTS.

The staff at Lake Lifestyles Magazine, along with our area businesses and professionals, would like to thank our readers for participating in our annual "Best of the Lake" contest. Because of your votes, these businesses, individuals, attractions and services have been recognized as some of "The Best" the Lake area has to offer.

While each year we are impressed with the number of votes cast, this year has set a new record. In our first round, we received 185,440 votes with 3,605 individuals and businesses nominated.

The final round totaled 307,101 votes with 398 winners.

The top three areas that voted in the final round are:
Osage Beach: 52,124 votes
Camdenton: 44,998 votes
Lake Ozark: 41,811 votes

Thank you for supporting Lake Lifestyles Magazine and our community. Congratulations to all our winners and runner-ups!

Let's Connect

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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Lake Lifestyles Magazine is your source for feature stories, events, and information about what's happening around the Lake. Our contributing staff is comprised of writers and photographers who live the Lake life. Through personal and professional experiences, they each have their own unique and special understanding of what it's like to be a member of this wonderful community.

We are the Lake of the Ozarks.



Vicki Wood

Vicki Wood is a freelance journalist for Lake Sun and Lake Lifestyles Magazine. Moving to Lake of the Ozarks in 1986, her first memory of Osage Beach was crossing the Grand Glaize Bridge and noticing how dark blue the water was back then. Hillbilly Town and the Bagnell Dam Strip were the first attractions introduced on arrival to the lake area. Settling in nearby Eldon, Vicki Wood graduated from Eldon High School. She has lifetime of creative writing experience and enjoys traveling the area and getting to know Missouri. She owns a cabin on the Gravois Arm and enjoys writing in solitude while looking out over the waves.



Judy Goppert

Judy Goppert has been enjoying Lake life for close to 40 years, working, playing, and diving in. Her family owned a home on the Lake for many years, and she skied, swam and floated to her heart's content from an early age. She and her husband have enjoyed vacationing and living aboard their cruiser for over a decade, and now continue to boat around the water, exploring coves, restaurants, marinas, and sights. She began her career as radio jingle writer, the upon graduation from Missouri State University with a degree in writing worked as a copywriter for advertising agencies. A number of other writing accomplishments fill her resume. She has an eye for discovering interesting people and places to feature in her stories for Lake Lifestyles Magazine in addition to the Lake Sun Newspaper and Vacation News.



John Neporadny

John Neporadny began fishing the Lake of the Ozarks in the 1970s, and moved to the Lake area in 1982. He was a part-time guide at the Lake for five years and has competed in bass and crappie tournaments on his home waters for more than 30 years. The University of Missouri School of Journalism graduate left a newspaper editor position in 1993 to become a full-time free-lance writer, specializing in freshwater fishing. In addition to his articles published in national and regional outdoor publications, the Lake Ozark resident has written two books: "THE Lake of the Ozarks Fishing Guide" and "101 Bass Fishing Tips, Twenty-First Century Bassing Tactics and Techniques from All the Top Pros." Neporadny also writes the Lake of the Ozarks weekly fishing report for The Lake Sun Newspaper and Vacation News.



George Denny

George Denny has been a full-time resident of the Lake area since the 1960's. A graduate from the School of the Osage, he was a member of the year book committee where he did photography. He worked for Galva-Foam Dock Company for 20 years as a scuba diver. George began working with the Vacation News publication in 1979, and was a photographer and performer for the Lake Water Show in the 1980's. An exciting accomplishment for George is that he has been able to attend every single Shootout event, and is in the Inaugural Shootout Hall of Fame. He is an accomplished photographer and shoots for the Lake Sun Newspaper, Vacation News, and Lake Lifestyles Magazine. Being at the Lake, photographing events, and capturing the history is rewarding to him.



Brad Glidewell

In 2013, Brad Glidewell made the Lake of the Ozarks his permanent home as his photography business blossomed into a full-time career through Brad Glidewell Photography. Capturing the unique beauty of lake life, Brad cherishes the lake community's close-knit spirit. What started as a side venture soon grew into a full-time career for Brad and his wife. Brad feels honored to work against the breathtaking backdrop of the Lake's landscapes and vibrant sunsets, capturing the lifestyle that makes this place so unique. Turning moments into lasting memories at the Lake is a dream come true for him. He loves how the Lake community comes together, creating an atmosphere where life is always good. When he's not behind the camera, he enjoys boating, local concerts, and family time.



Paul Leahy

Paul has been a Lake of the Ozarks resident since 1989. He has been the Director of Golf at the Oaks Golf Course at Margaritaville Lake Resort since 2001. Paul fell in love with lake life early on and started and raised his family here. He states the Lake is a special place and when friends ask why he has never pursued opportunities outside the area, all he has to do is take them on a boat ride and say "why would I leave this." Paul has been involved with the Lake Area Chamber of Commerce, Lake of the Ozarks Junior Golf Association and Scholarship committee, and has been the President of the Lake of the Ozarks Golf Council for over 20 years. The golf council has promoted the Lake area and its golf courses for over 35 years, and has been instrumental in making the Lake of the Ozarks the premiere golf destination it is today. Paul loves playing and teaching the game of golf, boating, watching sporting events live and on television, traveling, and spending time with friends and family. Paul has been a contributing writer in the golf section of Lake Lifestyles Magazine since 2007.

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Candace Williams

Candace has been the Marketing Consultant for Lake Media since March of 2016. Meeting new people in the community, combined with the experience and career growth the position has provided, is what makes her job meaningful to her. Her role, Candace said, has enabled her to build trustworthy bonds and friendships with local leaders. Her attributes, which includes being friendly, trust worthy, and knowledgeable in print and digital media, has been the foundation of her success. When not working, Candace enjoys family time with her daughter and grandsons, traveling, and outdoor activities such as motorcycle riding and golf.
Please reach out to McKayla for all your advertising questions and needs.

Candace Williams
Marketing Consultant
573-569-5851

McKayla Williams

McKayla started her career as a sales assistant in May of 2022. In 2023, she became the Marketing Assistant for Lake Media and the Eldon Advertiser. A favorite aspect of her job, McKayla said, is meeting new people and the amazing relationships she builds with them.
In her spare time, McKayla enjoys spending time outdoors with her family exploring new sights, and watching her son's participate in sports and achieve their goals. Practicing with them to help them improve their skills is also a favorite pastime. As a family, they also enjoy cruising trails in their side by side and vacations.
Please reach out to McKayla for all your advertising questions and needs.

McKayla Williams
Marketing Assistant
573-569-8259

Story and photos by JOHN NEPORADNY JR.

LOZ SUMMERTIME FISHING: THE FIVE BEST BASS LURES



Local pro Dion Hibdon can catch bass from top to bottom at the Lake with his five favorite summertime lures.

When the weather starts getting hot and sticky at Lake of the Ozarks, Dion Hibdon checks the bass' summertime menu to determine which lures to throw.

"The forage is always a big deal," Hibdon said. "You have to be around the food." The local pro knows that shad and crayfish are the main staples of Lake of the Ozarks bass during the summertime, so he opts for lures that best imitate the forage.

During low-light conditions, Hibdon finds bass hugging the bottom so he selects crayfish-imitating lures. "As the sun comes up and the current gets to flowing a little bit, then I go to those shad-oriented baits," he said.

Here are Hibdon's five favorite lures for catching summertime Lake of the Ozarks bass from top to bottom:

Topwater Popper

The former Bassmaster Classic and Forrest Wood Cup winner favors a topwater popper in open water when he sees bass on his graph suspended within 10 feet of the surface.

"The bass are so shad oriented that they will suspend up high in the water column," Hibdon said. "When you see those fish on the graph within 10 feet or less of the surface, those fish are probably committed more to the surface than they are the bottom. So you can draw them to the top with a big topwater."

Most of the time Hibdon prefers making a lot of racket on the surface with the topwater popper to draw bass up to the lure. "I keep it moving pretty fast," he said.

Swimbait

Hibdon favors this lure because he can work it effectively throughout all levels of the water column. "I can throw it out there and let it sink 5 or 6 feet and take off swimming, or I can let it go all the way to the bottom," he explained.

Scanning his depth finder gives Hibdon a clue on how deep to run his swimbait. "I try to make my cadence as such to where it covers that column of water," he said. The tournament veteran believes the swimbait falls at the right speed through suspended fish, whereas a spoon or jig falls too fast.

Gizzard shad is the main forage for bass on the Lake, so Hibdon tries to "match the hatch" with 5 or 6 inch swimbaits. He uses a 1/2 ounce swimbait bighead for working the lure slowly through the upper water columns, but switches to a 3/4 ounce jighead for bass holding 15 to 18 feet deep.

Flutter Spoon

When he notices bass keep bumping or tapping his swimbait, Hibdon switches to a flutter spoon. The flutter spoon has an erratic action that triggers those fickle fish into biting. Most of the time, Hibdon selects a 1/2 or 5/8 ounce bait for his flutter spoon tactics.

Hibdon starts his flutter spoon presentation by letting the lure fall to the bottom. "I just kind of hop it up off the bottom and then I follow it back down," he said.

Plastic Worm

When all other lures fail to produce a bite for Hibdon, he can always catch summertime bass on a Texas-rigged plastic worm.

The local angler favors a 10 inch worm most of the time, but he also throws 7 and 8 inch models. A ribbon-tail worm is his top choice because it has a good swimming action.

The depth he fishes and the mood of the fish determines the weight of the worm sinker he selects. “If the fish are pretty aggressive and eating pretty good I will throw a heavier sinker (1/2 ounce) out there,” Hibdon said. “If the bite is slow I have thrown a 3/16 ounce sinker in 20 feet of water.”

Hibdon drags the worm along the bottom until it bumps into something, such as a piece of wood or a rock. “If I bump something I might hop it a little bit and try to entice a fish into eating it,” he said.

Jig

Hibdon relies on this lure to imitate crayfish when fishing rocky banks, or to imitate bluegill when he is targeting shallow boat docks.

When targeting shallow bass around boat docks or boulders, Hibdon opts for a flipping or casting jig in lighter weights, 3/8 ounce or less. He wants a more natural-looking fall for his lure so he tips his jig with a plastic craw that generates less action than curly-tail trailers.

If he finds bass hugging the bottom 20 feet deep, Hibdon chooses a 3/4 ounce football jig for probing the bottom. He will upgrade to a 1 ounce jig if a lot of current is flowing in his area. He wants his deep-water jig to produce a lot of swimming action, so Hibdon pairs it with a twin-tail plastic grub or a Strike King Rage Bug. He lets the jig fall to the bottom, and lifts and drops it in a similar fashion to his flutter spoon presentation.



Hibdon’s five favorite lures for summertime bass at the Lake are (from top): a topwater popper, swimbait, flutter spoon, plastic worm, and jig with a soft plastic trailer.

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A BEGINNERS GUIDE TO GOLF

Story by PAUL LEAHY



LAKE MEDIA FILE PHOTO

If faster players come up behind you, let them pass so everyone can enjoy their round at an acceptable pace.

I think Arnold Palmer said it best when he said "Golf is deceptively simple and endlessly complicated; it satisfies the soul and frustrates the intellect. It is at the same time rewarding and maddening – and it is without a doubt the greatest game mankind has ever invented." I have found no truer statement to describe this great game many of us love so much. It doesn't matter if you're a seasoned player or just beginning your journey. To help those just getting into the game and for those that just need a refresher, I have put together a list of Do's and Dont's to help everyone enjoy the game more.

Do: Start at the practice range and putting green. Get comfortable with the game, bring a friend to ease the tension, and have some fun. It is low pressure, and you can stay as long as you want without fear of holding other players up like you may on the actual course.

Don't: Worry about others on the range judging you or feeling embarrassed. They were once beginners too, and if they are any kind of golfer they will actually thank you for not trying to learn on the course! They may even give you a few tips for free.

Do: Get a basic lesson from a PGA Professional. I would encourage anyone just learning to see a professional. They can give you the basics, give you etiquette advice, and even take you on the course so you can get comfortable. Many beginners have success in a group setting with friends or other players of their ability. Check with your local course as many will offer Get Golf Ready or similar beginner golf classes.

Don't: Take instruction or advice from your spouse only. They may mean well and can get you started, but speaking from experience trying to teach them the game can end in disaster. It can drive you away from the game before you get started. Seek professional coaching is my best advice!

Do: Learn the proper grip; it is essential for learning a repetitive golf swing. As Hall of Famer Sam Sneed once said, "If a lot of people gripped a knife and fork the way they do a golf club, they'd starve to death." If you don't take lessons at least look up videos online and start correctly. A bad grip can be hard to change later after habits form.

Do: Study and learn the basic rules, etiquette, and terminology of the game. Learning these basic concepts has never been easier than googling Golf Etiquette, Golf Dictionary, and basic golf rules that will entertain you for hours. The more comfortable you are with the verbiage and concepts of the game, the more at ease you will be. If you are taking lessons, ask the instructor for a playing lesson. You will be amazed what you don't know about navigating the course.

Don't: Purchase expensive clubs or a full set of clubs before you are comfortable with the game. According to the rules of golf, 14 clubs and what you are legally allowed to have in your bag. You probably only need seven or eight to get started.

Do: Borrow clubs, as long as they have the correct shaft for your club head speed. Ask a PGA Professional or the person at your local driving range where you practice for help. Most driving ranges offer clubs to use. Invest in a driver, putter, mid-iron, and a wedge as your first clubs and build from there.

Don't: Take range balls on the course to play. When players see this they know you are a rookie. Range balls are to be used on the driving range and many ranges use a limited flight golf ball that does not travel as far due to the limited space on most ranges.

Do: Invest in some proper golf attire to look the part.

Do: Play without delay once you are ready for the course. Research tips on how to navigate the course in a timely, efficient manner. Two and one-half hours or less for nine holes are acceptable time frames to work with. Anything longer will have the other players on the course frustrated. If faster players come up behind you let them pass, so you and they can enjoy their round at an acceptable pace.

Don't: Play in a group of more than four players unless you get permission from the golf staff at the facility you are playing. Nothing frustrates players more than watching five, six or more players tee off together when your tee time is directly behind them. Top Golf has created the acceptance of large groups of people golfing in one bay, but on a golf course four players is the maximum per group.

I could go on and on about things to do and not do to make golf more enjoyable and less intimidating to a new golfer. My suggestion is to research how to play and what to expect from the golf experience to be as comfortable as possible before you hit the first tee. Find others that will make you feel at ease on the course, and that have more experience. If the course is too busy when you arrive and you feel uncomfortable, hit the driving range or putting green. Trying to play golf when you are rushed, uneasy, and uncomfortable will probably drive you from this great game we love.

If you do some homework, learn the etiquette and terminology, practice, and take some lessons you too will begin to understand why millions of people love this game. As Arnold Palmer once said, "It is without a doubt the greatest game mankind has ever invented."





GOLF DESTINATION

Viva LAS VEGAS

A GREAT GOLF DESTINATION

Story and photos by PAUL LEAHY



Dragon Ridge



The views alone make The Cascatta in Las Vegas an appealing golf destination.

With so much to do and see in Las Vegas, golf may not be your first thought when planning a trip to Sin City. I'm telling you, it is one of the best golf trips you can take with your buddies. The lowest average temperature in December through February is 60 degrees, and the highest June through August averages close to 100. If you tee off early or drive up into the mountains where many of the courses are located it is much cooler. The other months in Vegas average in the 70's and 80's. With great weather, combined with endless golf and entertainment, you can't go wrong.

I play in a Pro-Am event every March with four local businessmen from the Lake of the Ozarks and we have a blast. Four days of golf, great food, great sites, and plenty of laughs. We stayed at Park MGM this year, but with so many great lodging options available you can stay on or off the Strip. Most of the golf courses are a short 20 to 40 minute drive off the strip, but several are close enough you could hit drivers to them. One of these is Las Vegas Country Club, which offers a rich history of hosting PGA tour events. Some of the most famous celebrities like Dean Martin, Frank Sinatra, and Sammy Davis Jr made the course their home back in the early days of Vegas. Another is Bali Hai Golf Club, which is right next to the famous Las Vegas welcome sign and the Wynn Golf Club. Bali Hai also has fabulous flyovers as the flight path for Harry Reid International Airport comes right over the course.

I have played a lot of golf around Vegas and this past spring we played four great venues. First we hit Reflection Bay Golf Club, situated in the resort residential community of Lake Las Vegas. Designed by Jack Nicklaus, this beauty opened in 1998 and has been host to the Wendy's 3 Tour Challenge. Plenty of challenges await as well as breathtaking views of Lake Las Vegas. The wind was whipping the day we played which brought an extra element to contend with.

Day two brought us to Dragon Ridge Country Club. Located in Henderson, the course is situated in the McCullough Mountains and provides spectacular unobstructed views of the famous Las Vegas Strip. This par-72 layout was in great condition and was a lot of fun to play for the first time. The views from several of the tee boxes overlooking the course and skyline of the strip were breathtaking.

Day three found us at Rio Secco Golf Club. One of my favorites to play, this gem was built among the canyons and plateaus of the Black Mountains of Nevada in Henderson. This Rees Jones design is always in top notch condition. Being elevated in the mountains it blesses you with more stunning views of the course, surrounding area, and the skyline featuring the Las Vegas Sphere.

We finished our trip at Cascatta. A renowned facility in the area and the country, this course sits 3,200 feet above the Las Vegas Desert in the River Mountain Range in Boulder City. Another Rees Jones design, this course provides stunning views, towering red mountain peaks, and is home to a large herd of Big Horn sheep. The sheep were on the back of the driving range when we arrived, and we saw them again grazing on one of the hillsides during our round. Located just 30 minutes from the strip, your round will feature tour caliber caddies, delicious food and beverages, and exceptional personal service.

There are so many great venues around Vegas you can't go wrong with any of them, and there is a price point to meet any budget. Don't forget about the hundreds of shows, restaurants, nightlife, and entertainment that is at every turn. Alternatives to traditional golf are also prevalent here. Top Golf Las Vegas sits one block off the strip, and Tiger Woods' PopStroke is located at Town Square on the Las Vegas Boulevard. PopStroke offers indoor and outdoor dining, two miniature golf courses, Jumbotrons everywhere, and an ice cream parlor. It was packed the evening we tried to go, so we found an alternative and hit Swingers Crazy Golf inside the Mandalay Bay Resort instead. This 21 years of age and older night club, restaurant, and crazy mini golf was fun for everyone. It also featured classic arcade games like Skeeball, Pop-A-Shot, and Down the Clown. No trip to Vegas is complete without going to Freemont Street to enjoy live music on three stages, street performers galore, zip lining, and more. The best part of it is the live music is free of charge. Who says nothing is free in Vegas.

Vegas isn't for everyone but the golf is fantastic, the people watching is out of this world, and there is so much to do besides gamble. If you play your cards right you may actually come home with some cash.



Rio Secco Golf Club is built among the canyons and plateaus of the Black Mountains.





Reflextions Bay

LAKE AREA GOLF TOURNAMENTS

SATURDAY - MAY 3

Rolling Hills Country Club
12 p.m. Shotgun Start
Kick-Off-Classic 1-Person Scramble
www.rollinghillsozark.com/events/upcomingevents

Redfield Golf Course
Eugene Football Fundraiser
4-Person Scramble
www.refieldgolf.com

MONDAY - MAY 5

Bear Creek Valley Golf Club
9 a.m. Shotgun Start
Putting for Patients 2nd Annual COMC Tournament
4-Person Scramble Tournament
www.bearcreekvalley.com/

FRIDAY - MAY 9

The Oaks Golf Course at Margaritaville Lake Resort
1 p.m. Shotgun Start
Greg Gagnon Lake Area Rotary Golf Tournament
4-Person Scramble Tournament
www.margaritavilleresortlakeoftheozarks.com

THURSDAY - MAY 15

Lake Valley Golf Club
8:30 a.m. Shotgun Start
Ladies Scramble Invitational
4-Person Scramble Tournament
www.lakevalleygolf.com/Tournaments

Rolling Hills Country Club
10 a.m. Shotgun Start
Senior Event 3 Person Scramble
www.rollinghillsozark.com/events/upcomingevents

FRIDAY - MAY 16

Redfield Golf Course
Young Life Fundraiser
4-Person Scramble
www.refieldgolf.com

SUNDAY AND MONDAY - MAY 18 AND 19

The Cove Course at the Lodge of Four Seasons and
The Club at Porto Cima
HK's Lake of the Ozarks Open
4-Person Scramble
www.e.givesmart.com/events/Enq/

SUNDAY - MAY 25

Rolling Hills Country Club
9 a.m. Shotgun Start
Versailles High School Booster Club Tournament
4-Person Scramble
www.rollinghillsozark.com/events/upcomingevents

MONDAY - MAY 26

Rolling Hills Country Club
9 a.m. Shotgun Start
Memorial Day 4-Person Scramble
www.rollinghillsozark.com/events/upcomingevents

FRIDAY - MAY 30

Redfield Golf Course
Relay for Life Tournament
4-Person Scramble
www.refieldgolf.com

WEDNESDAY - JUNE 4

Redfield Golf Course
8:30 a.m. Shotgun Start
Four Lady Scramble
4-Person Scramble
www.refieldgolf.com

SATURDAY AND SUNDAY - JUNE 7 AND 8

Lake Valley Golf Club
His and Hers 2 Person Scramble
www.lakevalleygolf.com/Tournaments

SATURDAY - JUNE 7

Rolling Hills Country Club
9 a.m. Shotgun Start
Elks Lodge 2705 Fundraiser
2-Person Scramble
www.rollinghillsozark.com/events/upcomingevents

THURSDAY - JUNE 19

Rolling Hills Country Club
9 a.m. Shotgun Start
Morgan County Against Cancer Golf Tournament
4-Person Scramble
www.rollinghillsozark.com/events/upcomingevents

FRIDAY - JUNE 20

Redfield Golf Course
CoJo Memorial Golf Tournament
4-Person Scramble
www.refieldgolf.com

FRIDAY - JUNE 27

Redfield Golf Course
Wardsville Knight Golf Tournament
4-Person Scramble
www.refieldgolf.com

SATURDAY - JUNE 28

Rolling Hills Country Club
9 a.m. Shotgun Start
Versailles Police Golf Tournament
www.rollinghillsozark.com/events/upcomingevents

FRIDAY - JULY 4

Rolling Hills Country Club
9 a.m. Shotgun Start
4th of July 4-Person Scramble
www.rollinghillsozark.com/events/upcomingevents

SATURDAY - JULY 5

Rolling Hills Country Club
Stover Lions Bauer Memorial Golf Tournament
4-Person Scramble
www.rollinghillsozark.com/events/upcomingevents

SATURDAY AND SUNDAY - JULY 12 AND 13

Lake Valley Golf Club
Summer 2-Lady Scramble
www.lakevalleygolf.com/Tournaments

FRIDAY - JULY 18

Redfield Golf Course
Eugene Fundraiser Golf Tournament
4-Person Scramble
www.refieldgolf.com

MONDAY - JULY 21

Lake Valley Country Club
MGA Senior Series Event
www.mogolf.org

TUESDAY - JULY 22

Osage National Golf Resort
MGA Senior Series Event
www.mogolf.org

SATURDAY - JULY 26

Rolling Hills Country Club
8 a.m. and 1 p.m. Shotgun Starts
CO-MO Scholarship Golf Tournament
4-Person Scramble
www.rollinghillsozark.com/events/upcomingevents

MONDAY AND TUESDAY - JULY 28 AND 29

The Club at Porto Cima
MGA Parent Child Championship
www.mogolf.org

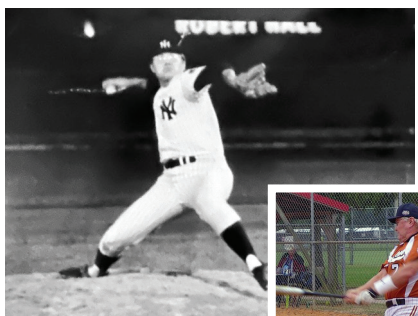
Information Compiled by
PAUL LEAHY

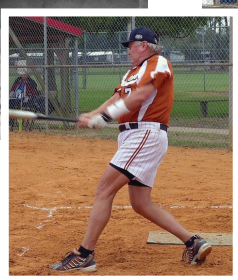
Meet Bob Darrah:

A VETERAN BALL PLAYER NOT STOPPING ANYTIME SOON

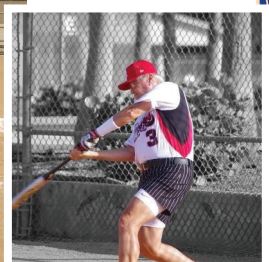
Story by MARIE KROLIKOWSKI

Photos submitted











Baseball has been a part of Bob Darrah's life since he was a young boy. Starting with Little League at the age of eight, he's now 79 and plays competitive softball. His father, a retired WWII Marine, taught him to "never quit". That influence stayed with Darrah throughout his life, and continues to be a main reason he continues to play. "I've been playing the game that I love for what seems like forever," Darrah explained. "I started with Little League, and then played high school and American Legion Baseball.

Darrah attended Tulane University in New Orleans on a baseball scholarship and earned a BFA degree. The "dream" of most college players is to get drafted by a Major League team. Bob's dream came true when he was drafted by the New York Yankees. He played with the Yankee organization for 5 seasons, from 1966 until 1970.

After being released from the Yankees, he returned to his hometown in Galesburg, Illinois. There, he was the assistant coach for the Galesburg American Legion team. In 1971 the team won the State Championship. But the biggest reward was that he was able to help some of the players get college scholarships to Division 1 universities and colleges. That was the most rewarding aspect of coaching, Darrah said, helping young men chase their dreams. Additionally, he coached for two years with the Galesburg Pioneers in the Central Illinois Collegiate League. His professional business career was with IBM in various executive marketing and sales positions before retiring in 2011.

Missing the game that he loves, he decided he would return to the 'field of dreams' and would play softball. He joined the Senior Softball USA (SSUSA) and the Senior Players Association (SPA) organization and began playing in the 50 year-old division. He managed multiple softball teams and earned the nickname "The OZ". "People always called me the man behind the curtain," he explained. Darrah has been playing SSUSA and SPA softball for over 29 years...with no end in sight.

A man who doesn't like to talk about himself, he is a SPA All American player. In addition, his team has won four National SSUSA Championships, as well as two Senior Olympic National Games titles. He is starting the 2025 season playing with the Kansas City Kid's 80's team out of Overland Park, MO. The schedule is full as he will be playing 10 tournaments with the KC Kids 80's, and six tournaments with the Scrap Iron Stampede out of Denver, Colorado. "We play a lot of softball because we love the game, the competition, and the camaraderie with our teammates," he said. "It gives us the opportunity to do something we love."

Having lived in Chicago, Atlanta, and then Tampa for 18 years, Darrah and his wife Linda moved to Arizona in 2018. That same year they began vacationing at the Lake, and in 2020 purchased a home here. They now spend their summers here at the Lake where Linda enjoys the water, boating, and concerts. Both enjoy playing golf at Osage National Golf Club. "I'm the energizer bunny," he explained. "If you stop moving only bad things can happen." While in Scottsdale, Darrah plays softball three days a week and golfs twice a week.

While at the Lake, Darrah gets his swings in with Brian Krolikowski, a trainer at LOZ Sports Training in Osage Beach. "I get swings in and then sit around and tell stories," he said. "I do wish I could be more involved with the kids. I would just want them to know that you never quit and you embrace your failures...learn and grow from them." Baseball lessons will make our young men and women stronger, he added, and more confident as they mature and move into their professional and personal lives.

Learning that SSUSA added a 90 year-old league, Darrah doesn't plan on hanging up his mitt any time soon. "It's a team game, and it's rewarding to play with guys you know and love," he explained. "It's amazing to see players my age continue to play and be competitive."



LOZ Sports Training
845 College Blvd., Osage Beach
For information, visit lozsports.com
For questions, contact brock@lozsports.com



LOZ SPORTS TRAINING

A HUB FOR ATHLETES OF ALL LEVELS

Story by MARIE KROLIKOWSKI
Photos submitted

Owners Maggie and Nick Brenizer have created a multi-sport facility for athletes of all abilities. What started as a small training space in 2021 has grown into a local powerhouse for the baseball and other sports community. LOZ Sports Training now boasts a state-of-the-art 10,000 sq. ft facility, creating an area where athletes can realize their full potential. Recognized as a hub for skill development and teamwork, the facility is equipped to help every aspiring player reach their goal. The indoor turf training facility features new equipment, specialized coaching and instruction, programs, and an ample space to train to provide athletes with the tools they need to succeed. Athletes can improve batting, fielding, pitching, and throwing skills for baseball and softball with new feeder machines and five batting cages.

"Nick and I always say before we do anything, it has to be for the benefit of the community," Maggie explained. "We are a community here. Our trainers are not only going to help build good athletes, but good human beings."

The new facility opened this past December and is conveniently located in Osage Beach. LOZ Sports Training houses everything from team practices to private lessons. Space allows for teams to engage in drills that foster communication, trust, and competitive spirit while improving and learning new skills. Camps, open gyms, rentals, and parties are all available to enhance skills, boost fitness levels, and cultivate team spirit. The facility is the perfect backdrop for any private event you may want to plan. Private lessons, offered by those with years of playing and instructing experience, help athletes at all levels reach their potential. Whether a player is just a beginner in the sport or looking to refine their skills, private lessons are designed and tailored for each individual need.

"At the end of the day, it's about community and providing for it," facility owner Maggie explained. "Youth sports has changed so much in terms of pressure over the years. Our goal is to cultivate a community of strong parents, players, and coaches. The collaboration of all develops good leaders and teammates. There's so many statistics out there about what sports can do for a kid's life. We're really focused on youth in the programs, and making it a hub for kids to feel safe coming to and hanging out. It's a place to get adequate and safe training. We want every level athlete to feel comfortable at our facility."

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THE BEST PEOPLE, PLACES & THINGS AT LAKE OF THE OZARKS

LAKE Lifestyles MAGAZINE

BEST OF THE LAKE 2025

The Official Community Choice Awards

Stories by JUDY GOPPERT *and* MARIE KROLIKOWSKI

Welcome to our annual Lake Lifestyles Magazine issue: **Best of the Lake 2025**. Naming who's "The Best" was determined by our reader's and their votes. Here are the results of where to eat, where to shop, what to do and who to call for any professional service you may need.

AUTO/TRANSPORTATION

BEST **CAR SALESPERSON**

Amy Kolb

Amy Kolb Reed works at Vince Kolb Auto Sales along with her father Vince. She serves as the General Manager and Finance Manager. She grew up in the business, joining her dad when they opened at the Lake in 2009. Her father had the dealership in Jefferson City since 1986, 23 years prior to opening at the Lake. Together they buy, sell, trade, and consign nicer and newer pre-owned vehicles. The dealership prides itself on treating people fairly, and listening to their needs.

Named Best Car Salesperson at the Lake, Amy said she learned the business from her father. "My dad taught me to always be honest and fair with customers, and represent the best product you can," she said. "He has always strived to have the cleanest cars and lot in town. Our cars are always serviced, inspected, and detailed."

Like her father, Amy takes pride in her work and knows in order to succeed, you must just be real. She tells customers "we are just real people too," and said their percentage of repeat and referred customers is much higher than most.

Amy thrives from and is inspired by her customers and team, and enjoys meeting and visiting with both new and repeat customers. Theirs, she said, is a genuine business. "Dad might have sold to grandma and grandpa, and now I have the kids and grandkids," she said. "I love to see our families grow. Also, I can't do it alone. I have the best team around me with tons of experience in the auto industry. I love coming to work everyday."



Amy and Vince Kolb. PHOTO SUBMITTED







BEST **AUTO REPAIR**
FINALIST **BEST TIRES**

Sunset Tire and Service

Scott Watson opened Sunset Tire and Service in Osage Beach in May of 2019. He had been working for a company for 10 years that specialized in tires and service, and felt it was time to have his own shop. Ownership, he said, meant he could operate the way he wanted.

Voted Best Auto Repair and Finalist for Best Tires, Sunset Tire and Service offers new tires, alignments, and automotive repairs. These repairs include oil changes, brakes, front end parts, shocks and struts, fluid exchanges, and various others.

"What sets us apart is our customer service," Watson explained. "We truly care about our customers and are honest with them about what their vehicle needs are. I am inspired daily to be the best husband and father I can, and to provide an honest and fair service to each of our customers."

BEST **CAR DETAIL**

Double H Mobile Detailing

Determination and dedication is what motivates Renden Henson and Hayden Helton, owners of Double H Mobile Detailing. Voted Best Car Detail business at the Lake, the company was formed just one year ago. The owners, both seniors in high school, refer to themselves as "two young entrepreneurs trying to make a name for themselves."

"Hayden was working at Kwik Kar, and we decided we wanted to start our own business," Henson explained. "We started doing work for family and friends, and we just grew from there."

The company mainly serves the Lake area, and has already contracted with some companies. An entirely mobile service, they have two trucks they work out of. Double H Mobile Detailing offers complete interior and exterior auto cleaning. This includes vacuuming, steam and deep cleaning, and getting into all the nooks and crannies. Depending on the clients request, they apply an exterior wax or a spray-on ceramic coating.

"The fact that we are completely mobile makes us different," Henson said. "Not having that overhead keeps our rates down. We charge what we would pay. We work with our client and have never had a bad review."

The company also details boats, and is planning on adding custom vehicle light installation to their menu of services.

"I didn't know I wanted to be in the detail industry, but it's been so much fun," Henson said. "The amount of hands I have shook and the contacts I have made has been crazy."







AUTO/TRANSPORTATION *Best of the Lake*

ATV/UTV
Winner: Surdyke Yamaha Lake of the Ozarks
Finalist: Yacht Club Powersports

AUTO GLASS
Winner: Glass Unlimited LLC
Finalist: Roark Glass LLC

AUTO REPAIR
Winner: Sunset Tire and Service
Finalist: Precision Auto and Tire Services LLC

CAR DETAIL
Winner: Double H Mobile Detailing
Finalist: OCDetailers

CAR SALESPERSON
Winner: Amy Kolb-Vince Kolb Auto Sales
Finalist: Richard Gray-GT Brothers Automotive

COLLISION REPAIR (auto body)
Winner: Hi-Tech Auto Body and Towing
Finalist: Grand Collision Center

NEW CAR DEALER
Winner: Hulett Chevrolet-Buick-GMC Inc.
Finalist: Sakelaris Ford of Camdenton

OIL CHANGE
Winner: Big O Tires
Finalist: Parkway Plaza Tire

RV DEALER
Winner: Quality RV Inc.
Finalist: AOK RV Sales and Service

TIRES
Winner: Big O Tires
Finalist: Sunset Tire and Service

TOWING
Winner: Hi-Tech Auto Body and Towing
Finalist: Wood's Towing & Recovery Service

USED CAR DEALER
Winner: Vince Kolb Auto Sales
Finalist: GT Brothers Automotive



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BEST **RV DEALER**

Quality RV Inc.

Voted Best RV Dealer at the Lake, Quality RV Inc. in Linn Creek is truly a family business. The business originated in Heyworth, Illinois in 1977. The family relocated the business to the Lake in 2002 and has been selling to and servicing the Lake area ever since.

"My mom and dad, Ruth and Charles, started the business," Christen Noble explained. "What makes us stand out is our years of experience." Noble's dad worked for NUWA, a camper manufacturer, when he was just 18 years old. He has now been in the industry for 58 years. Noble's mom has been working in the industry for 48 years. Noble's brother Mike joined the company 50 years ago, and Noble herself has 26 years of experience.

Quality RV Inc. offers new and used RV's, a full service department, a huge trailer they do mobile service out of, and the largest parts store in the area. They focus on parts that are older and difficult to find. Their service, Noble explained, sets the standard high in the industry.

Their clients include people who use them for tiny homes, weekend trips, and those who are retired and use them for months at a time. They even have customers who travel the country for work and choose a camper instead of staying in a hotel.

"We are old school all the way," she explained. "We leave our campers open, and the prices are inside. We are not high pressure. We don't play games with pricing, and we don't have any hidden fees or paperwork fees."

The company strives to form relationships and trust with their customers. Noble said they have sold to multiple members of the same family, and multiple times in many cases.

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BOATING

BEST **BOAT COVER**

Marine Concepts

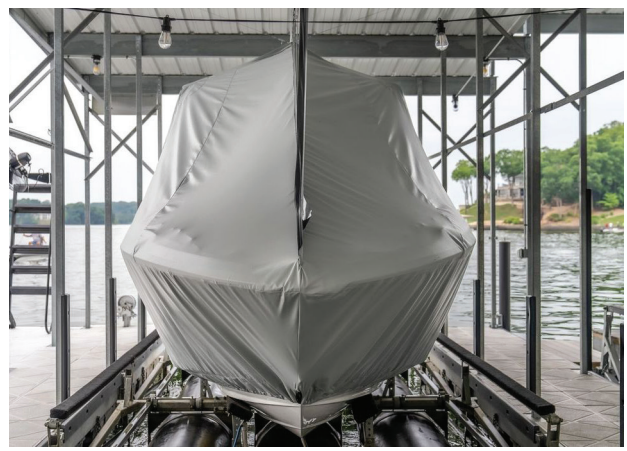
Marine Concepts was founded by Randy Kent at the Lake of the Ozarks. A lifelong boater and former offshore powerboat racing world champion, Kent saw a need for a faster, easier, and cleaner way to cover boats. He started the company to provide a solution for boaters like himself who wanted to protect their boats efficiently and effectively.

Jason Johnson, General Manager of Marine Concepts, explained there's a number of reasons their covers are the right choice. "We specialize in professional sales, installation, and service of track system boat covers, mooring covers, and travel covers," he said. "We currently serve 16 states and are expanding rapidly." The covers are hand-sewn to fit and locally crafted at the Lake.

Their products, Johnson said, make them different from other companies and stand out for various reasons. For one, their patented track system offers effortless operation compared to traditional boat covers. They tailor the system to fit your boat and dock, ensuring no damage and no hassle. In addition, the company uses top-tier marine grade materials to protect your boat from all elements. And, no electricity is needed which makes the system functional wherever you are located. In addition, the track system is digitally modeled for a precise, snug fit which keeps your boat cleaner and better protected.

"With Marine Concepts, you get the easiest, most efficient, and durable solution for boat covers, whether you're at the Lake, on the coast, or anywhere in between," Johnson said. "Our typical clients are boaters who value quality and efficiency. We sell, install, and service our Track System Boat Cover products for boaters, by boaters."





Marine Concepts boat covers. PHOTO SUBMITTED









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BOATING

BEST **BOAT DETAIL**

K&H Auto & Marine Detailing

Andrew Lasson and his wife Samantha started K&H Auto & Marine Detailing five years ago. As owner/operators, the Lasson's take a team approach in running the business. Andrew does all the detailing work throughout the Lake area, and Samantha tends to the "not so fun" responsibilities behind the scenes to ensure their company is running strong.

The company offers a wide variety of services for vehicles, boats, RV's, trailers, and more. This includes full interior and exterior detail service on vehicles and boats, along with complete wash and wax on RV's. They service the entire Lake area.

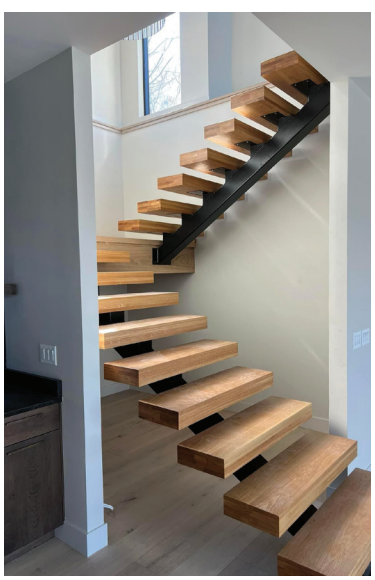
"I provide full mobile service, and go to the location of each vehicle, boat or RV and get the detail done on site," Andrew explained. "I carry everything I need with me, from water to electricity. I feel I was voted Best of the Lake because of my attention to detail, and the fact that I strive to be the best by offering great customer service and the relationships I build with my clients." Those interested in detail service can call the company for a free estimate.

This is truly a family business, as evidenced in the name. The "K" stands for Kayden, their oldest son, and the "H" stands for Harper, their daughter. They also have a younger son, Laken.



K&H Auto & Marine Detailing. PHOTO SUBMITTED







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BOATING *Best of the Lake*



LAKE MEDIA FILE PHOTO

BOAT BROKER
Winner: Surdyke Yamaha
Finalist: Lake Wide Yacht Brokerage

BOAT COVER
Winner: Marine Concepts
Finalist: K&S Upholstery

BOAT DETAIL
Winner: K&H Auto and Marine Detail
Finalist: OCDetailers

BOAT LIFT DEALER
Winner: Poly Lift Boat Lifts
Finalist: Summerset Boat Lifts

BOAT PAINT
Winner: Precision Paint Worx
Finalist: BAM-Boercker Auto & Marine

BOAT SALESPERSON
Winner: Charlie Corbett-Kelly's Port
Finalist: Lucas Robinson-Kelly's Port

BOAT/JET SKI RENTAL
Winner: Dirty Duck Boat Rentals/Marina
Finalist: WFO Watersports & Marina

BOAT/PWC DEALER
Winner: Kelly's Port
Finalist: Surdyke Yamaha

DOCK ACCESSORY BUSINESS
Winner: Stokes Dock Co.
Finalist: Poly Lift Boat Lifts

DOCK BUILDER
Winner: Rough Water Dock (Lake of the Ozarks)
Finalist: Stokes Dock Co.

GAS DOCK
Winner: Kelly's Port
Finalist: Dirty Duck Gas Dock

GEL PRO
Winner: BAM-Boercker Auto & Marine
Finalist: GELPRO Fiberglass LLC

MARINE AUDIO
Winner: Waves & Wheels Marine Audio
Finalist: Lake Pro Audio

MARINE INTERIORS
Winner: Hytech Auto Trim Osage Beach
Finalist: K&S Upholstery

MARINE REPAIR SERVICE
Winner: Kelly's Port
Finalist: WFO Marine Repair

MARINE STORAGE
Winner: Kelly's Port
Finalist: Runabout Storage LLC

MARINE TECHNOLOGY
Winner: Midwest Marine Electronics

BEST **DOCK ACCESSORY BUSINESS**
FINALIST **DOCK BUILDER**

Stokes Dock Co.

Amanda Stokes, owner of Stokes Dock Co., explained their company has been in business since 2000 under the original ownership of her brother.

"In February of 2019, my brother approached Darin and I about selling the business, and we agreed we wanted to buy it," Amanda said. "Although the company remains in my name, Darin is the 'superman' that keeps it going, and Jack Dunn is the face in our retail store managing the day-to-day operations."

Voted the Best Dock Accessory Business at the Lake, the company offers everything you would need for your dock. This includes WetSteps ladders and high dives, bumpers, no wake buoy's, hardware, various dock boxes, and much more. In addition, they offer new dock construction for residential and commercial use, dock modifications, and new and used lift installation and repair.

"We believe our customer service and our service after the sale sets us apart," Amanda said. "We pride ourselves on being punctual and communicative. At Stokes Dock, we continually strive to meet our customers' needs to help them build their dream dock. We feel we were selected for Best of the Lake in dock accessory business and finalist in Dock Builder because we offer a wide variety of services all at one place. There's nothing we can't do."

First and foremost, Amanda said God is her inspiration. "With Him all things are possible," she said. "But also the relationships and friendships we've been able to build with customers over the years. And without our employees and their hard work and dedication, we would not be where we are 25 years later."



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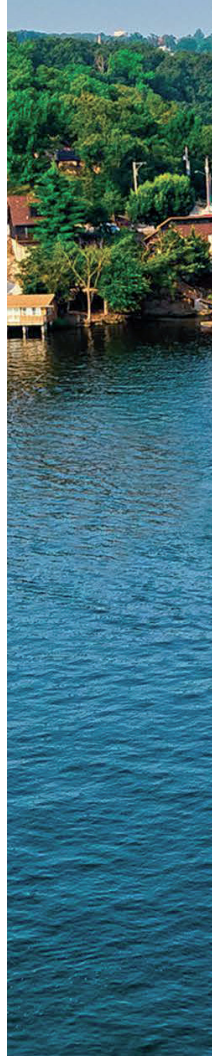

Kelly's Port Marina. PHOTO SUBMITTED

BEST **BOAT/PWC DEALER**
BEST **GAS DOCK**
BEST **MARINE REPAIR SERVICE**
BEST **MARINE STORAGE**
BEST **BOAT SALESPERSON**
CHARLIE CORBETT
FINALIST **BOAT SALESPERSON**
LUCAS ROBINSON

Kelly's Port

Ryan Kelly and Kyle Kelly, co-owners of Kelly's Port, will both tell you it's the family culture of the business that has helped lead to their success. In 1977, their father decided to leave his job in Kansas City in search of a new career. He relocated to the Lake, and Kelly's Port was established.

Kelly's Port, winner in a number of categories, sells and services a wide range of boat brands, including Bennington Tritoons, Regal boats, Tiara Yachts, Grady White boats, and Nautique. Their service expertise extends to Volvo Penta, Mercury, Yamaha, PCM, and various generator models.

"The facilities and our team are capable of handling any repairs or maintenance your boat may require," they explained. "Additionally, we have a fully equipped fiberglass department, multi-tiered rack storage, covered boat slip storage, and one of the largest on the water fuel docks at Lake of the Ozarks."

To stay at the forefront, and as the only company in the nation that guarantees same-day service with a brand new boat purchase, they agree the most important thing is continuing to lead in customer service after the sale. The goal, they said, is to remain the leader in service.

"One of the biggest personal rewards for us is continuing the legacy our father started," they explained. "It's incredibly fulfilling to build relationships with our customers, and strive to turn them into lifetime customers. Over the years, we've had the privilege of growing alongside them and seeing the memories their families have made out on the water. Knowing we've played a small part in creating those moments-that's what makes it all worth it."

Exciting plans are in the works for the business. They are currently developing a new property near the marina, which they expect to have up and running within the next 18 to 24 months. "It's part of our continued commitment to growth and enhancing the overall experience for our customers," they noted.

Thank you for voting!

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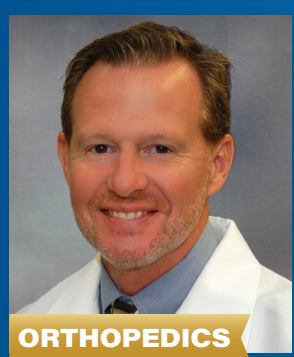
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DINING

BEST **GLUTEN FREE MENU**
FINALIST **CATERER**
FINALIST **ITALIAN**

Shell's Pasta Emporium

Shell's Pasta Emporium, located in the heart of Osage Beach, has been serving quality Italian food at the Lake since 2011. "It was a lifetime dream of mind to share my Italian heritage and my family's recipes with everyone here at the Lake," owner Michelle Civitate-Glynn said.

"I have lived here full-time since 1990, but we spent summers here since 1978!" She said. "My parents built Paradise Restaurant in 1987 and owned it until 2007. After it sold, I really missed being in the industry and decided it was finally time to make my dream a reality."

The restaurant offers a variety of pasta dishes, sandwiches, and salads. A variety of toppers, including chicken breast strips, meatballs, Italian sausage, and others are options.

"I make all the sauces, meatballs, Italian dressing, and toppers fresh everyday," Glynn explained. "Even several times a day."



Michelle Civitate-Glynn, owner of Shell's Pasta Emporium. PHOTO SUBMITTED

Shell's Pasta Emporium offers gluten-free noodles. There's a rice noodle, a chickpea noodle, and a cheese stuffed ravioli on the menu. They also have gluten-free pizza crust, and their Alfredo sauce is also free of gluten. Many of the toppers are gluten-free as well.

"The catering is based on the request," Glynn explained. "I like to talk to the customer personally and figure out exactly what they want. We've done weddings, party's, family reunions, office luncheons, and lots of sports events for our surrounding school events. My website includes a catering request option."











PHOTO SUBMITTED

There are many rewards, Glynn said, in doing what she does. "What I love most about my small business is the relationships I have gained with my coworkers and my customers. The friendships I have made with them keeps me going and my heart full. Lots of blessings and love everyday from each and every one of them. From the old to the new!"







BEST **MEXICAN**

MaMa Cita's Mexican Cantina



Mama Cita's Mexican Cantina. PHOTO SUBMITTED

Inspired by family recipes, Chris and Melissa Galloway opened MaMa Cita's Mexican Cantina in Osage Beach in 2019. "We felt that we wanted to have a restaurant at the Lake that made food like my mother, whose family moved to California from Jalisco, Mexico," Melissa explained. "My mother's nickname was Cita. She would make Cita rice and delicious pulled chicken and feed all the kids in our neighborhood. And so, we the named Mama Cita's after her." Noting that this dish was delicious, she said they make that rice at the restaurant today.

Like her mother, the direction when it comes to the food they serve is to make everything they possibly can from scratch with lots of flavor. They make most of the usual items you find in a Mexican restaurant. "The Street Tacos are authentic, like you would get in Mexico City, and are particularly popular," Melissa said. ""We make the tortillas from scratch every day." The Shrimp Taco, she said, are her recipe. New, exciting items are also being offered. "We now have Birria," she said. "This is like a Mexican stew made from shredded beef. We make Birria Tacos, Birria Egg Rolls, and Birria Ramen." Of course, the menu includes Sizzling Fajitas, Enchilada, Burritos, Mexican Street Corn, Mexican Soup, and Tortas.

"A particular note to mention is we make our salsa, Corn Tortillas, and our meats fresh," Melissa added. "Our beans are award winning, and we are very proud of them. We also use flank steak instead of a cheaper cut for fajitas and other dishes."

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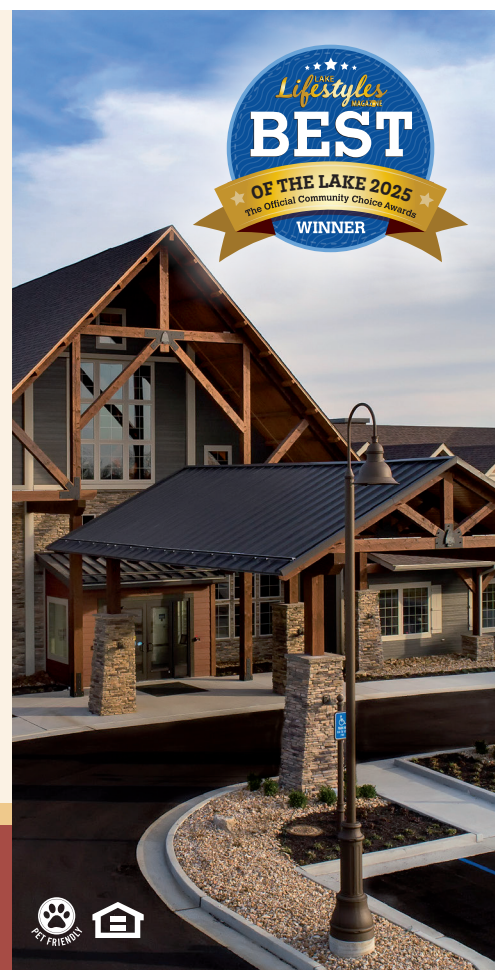

Aside from regular diners, MaMa Cita's has become known as party central. The restaurant can host events such as bachelor and bachelorette parties, birthday celebrations, and even weddings. "We can throw a party for up to 60 people, and do a really great job," Melissa said.

"I believe our service sets us apart," she added. "The staff genuinely cares, and it shows. Also, our bar is all about great drinks and having fun. People love our Margarita Towers, and they go to 84 ounces." The atmosphere, she added, is awesome with beautiful decor and big screen TV's in the bar area to catch all the big games. They boast about their large, beautiful patio that enables customers to dine outside.

"Mama Cita's is different from most Mexican restaurants at the Lake because we are very involved in the community, and we give a lot of our time and resources for charitable causes," she said. "Lastly, the restaurant is run by a wonderful family: the Diaz family. This includes Jorge, Angie, Karen, and Patti."







DINING *Best of the Lake*



AMERICAN FAMILY STYLE
Winner: Baxter's Lakeside Grille
Finalist: Rusty Rooster Cafe

ASIAN
Winner: Wok-N-Roll
Finalist: China Town Chinese Restaurant

BBQ
Winner: Wobbly Boots Roadhouse
Finalist: HalfSauced Barbecue

BAR/GRILL
Winner: The Highlander Public House
Finalist: Tirebiters Peanut Pub

BEST CATERER
Winner: The Butcher Shop
Finalist: Shell's Pasta Emporium

BEST DESSERT
Winner: Wicked Sugar
Finalist: Andy's Frozen Custard

BEST SANDWICH
Winner: Twisted Tony's
Finalist: Table 33

BREAKFAST
Winner: Rusty Rooster Cafe
Finalist: Stewart's Restaurant

BURGER
Winner: Bless This Burger
Finalist: The Highlander Public House

CAJUN
Winner: Shorty Pants Lakeside Cajun Restaurant & Marina
Finalist: Shady Gators

CHICKEN WINGS
Winner: Wobbly Boots Roadhouse
Finalist: Wicked Willie's Sports Grill

COFFEE SHOP
Winner: Serendipity Roasting Company
Finalist: Sip Coffee House

DINING ON THE WATER
Winner: Redhead Lakeside Grill and Yacht Club
Finalist: Shorty Pants Lakeside Cajun Restaurant & Marina

ENTERTAINMENT VENUE
Winner: Ozarks Amphitheater
Finalist: The Encore Lakeside Grill & Sky Bar

FAMILY DINING
Winner: PaPPo's Pizzeria & Pub Osage Beach
Finalist: The Highlander Public House

FINE DINING
Winner: Baxter's Lakeside Grille
Finalist: Jeffrey's Prime Rib & Lobster

FOOD TRUCK
Winner: Bless This Burger
Finalist: Tokyo Hibachi Express-Food Truck

FRIENDLIEST RESTAURANT
Winner: Rusty Rooster Cafe
Finalist: Baxter's Lakeside Grille

GLUTEN FREE MENU
Winner: Shell's Pasta Emporium
Finalist: Baxter's Lakeside Grille

HAPPY HOUR
Winner: JB Hook's
Finalist: Baxter's Lakeside Grille

ITALIAN
Winner: Domenico's Italian Restaurant
Finalist: Shell's Pasta Emporium

MEXICAN
Winner: MaMa Cita's Mexican Cantina
Finalist: Sergio's Taqueria

NACHOS
Winner: Dog Days Bar and Grill
Finalist: Wobbly Boots Roadhouse

NEW RESTAURANT (2 years or less)
Winner: The Highlander Public House
Finalist: Manuel's Cantina Mexican Food

PIZZA
Winner: PaPPo's Pizzeria & Pub Osage Beach
Finalist: Casablanca-Casagrotto Pizza

RIBS
Winner: The Butcher Shop
Finalist: Wobbly Boots Roadhouse

SEAFOOD
Winner: Jeffrey's Prime Rib & Lobster
Finalist: Baxter's Lakeside Grille

STEAK HOUSE
Winner: Jeffrey's Prime Rib & Lobster
Finalist: Baxter's Lakeside Grille

SWEET TREATS
Winner: Wicked Sugar
Finalist: Ozark Cookie Company

WINERY
Winner: Mathany Family Vineyards
Finalist: Shawnee Bluff Winery





Joy and Ryan Marr, owners of The Highlander Public House. PHOTO SUBMITTED

BEST **NEW RESTAURANT**
BEST **BAR/GRILL**
FINALIST **BURGER**
FINALIST **FAMILY DINING**

The Highlander Public House

Ryan and Joy Marr have brought some Irish fare dishes to the Lake of the Ozarks with the opening of The Highlander Public House. Winners in a number of categories, the couple opened the restaurant in October of 2023. They offer quality cocktails and dishes that are scratch-made in house.

Ryan was born and raised at the Lake, so this was home to him. He served 26 years in the Army, and upon retiring was looking for a new challenge. Joy was working as a school teacher. "I was a Green Beret in the Army and retired in 2020," Ryan said. "I worked at Ft. Leonard Wood for three years, but didn't enjoy sitting behind a desk. I've always had part-time jobs in the restaurant industry." The couple felt the restaurant business was calling their name.

"There's nothing like it here at the Lake," Joy explained. "What sets us apart is that all our food and cocktails are scratch made in house, even our bloody mary mix."

The extensive menu includes starters, salads, burgers, pub favorites, hand-held items, sides, and desserts. The portions are generous in size, with fish and chips being the number one seller. There's also an additional seasonal menu that changes throughout the year. The restaurant does offer a kids menu. Live entertainment takes the stage on Friday and Saturday nights.

Quality is a focus for everything they serve. "All our beef comes from Mill Street Ranch in Butler, Missouri," Ryan said. "Our burgers are a true one-half pound, and never frozen. They are a blend of sirloin, brisket, and short ribs." There's a number of burger options on the menu.

The restaurant also offers brunch on Saturday and Sunday. Selections include french toast, egg dishes, benedicts, lunch items, and more. There's also a build your own bloody mary and mimosa bar.

The couple credits their employees for much of their success. "Our employees are like our children," Joy said. "Ninety percent of them have been with us since we opened." Ryan added, "we succeed because we've built a really good team of employees."

There's a number of reasons Ryan finds this new career so rewarding. "The first one is I get to work with my beautiful wife every single day," he said. "I like being my own boss and the decision maker, this brings back the team feeling I had in the military. Just giving back to the community is rewarding. People thank us on a weekly basis for bringing this type of restaurant to Camdenton."

The restaurant is open for dinner on Mondays. Tuesday through Friday, they are open for lunch and dinner. Brunch is offered from 10-2 on Saturday and Sunday, and dinner starts at 2 p.m.

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DINING

BEST **SANDWICH**

Twisted Tony's

Anthony (Tony) and Megan Greenplate first opened their doors on October 1, 2021. This was in the midst of the challenges of the Covid-19 pandemic, and the off-season at the Lake. The support from their local community has been invaluable, and they are immensely grateful for their encouragement.

With extensive experience in the industry, Megan began her journey in 1999, while Tony joined in 2010. "We were well-prepared for this venture," she said. "Tony had a vision of launching a food truck, however, the first step was to establish a brick-and-mortar location. Collaborating closely with our dear friend and manager Stephen Vanpelt, Tony worked tirelessly to develop a menu that features our signature sandwiches, soups, and salads, along with enticing weekly specials." The owners take pride in the fact that all their dressings and sauces, as well as the smoked and braised meats, are prepared in house.

Detail is evident in every sandwich they craft. A strong commitment to quality is top priority, and they understand that consistency is essential. They aim to make each sandwich both unique and delicious. Gluten-free wraps and a variety of other options cater to diverse dietary preferences.

Local favorites include The Cuban and Italian Beef sandwiches. The classic meatball sandwich, they said, is a must try as well. They also offer soups and salads.

"Daily, the vibrant tapestry of flavors, cultures, and connections that come together in everything we serve inspires us," they said. "The passion of our chefs, who tirelessly experiment with new ingredients and techniques, fuels our creativity. Each sandwich is not just food, it's a reflection of our dedication to quality and innovation. We have a dedicated staff we are happy to call our family."



PHOTO SUBMITTED

That smile that comes when a customer takes that first bite is a constant reminder of why they do what they do. They enjoy creating memorable experiences, celebrating special moments, and fostering a sense of community around the table. Feedback from guests also plays a crucial role in their motivation. Their suggestions and appreciation drive their cooks to improve and adapt offerings continuously.

"Collaborating with a talented team, sharing ideas, and learning from one another helps us grow, both individually and collectively," they agreed. "Finally, the challenges we face, whether it's a busy service or adapting to new trends, inspire resilience and innovation. Every hurdle becomes an opportunity to enhance our craft and reimagine the dining experience. Ultimately, it's the love for food, the connections we build, and the joy we bring to others that inspire us every day in the restaurant industry."







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BEST **WINERY**

Mathany Family Vineyards

Since their first date in college, a career in the winery business has been a dream of Jackie and Jedidiah Mathany. Both were born and raised at the Lake, and felt it was the perfect location for their endeavor.

The couple started growing grapes in 2016, and opened Mathany Family Vineyards in Lake Ozark in November of 2023.

The winery has something for every wine lovers palette. "We offer all Missouri wines," Jackie said. "We grow much of our grapes that are used in the wines as well."

An impressive resume of experience makes this winery unique. "Jedidiah is our winemaker, making the wines on site," Jackie explained. "He has worked in the wine industry in Hermann, Missouri; Napa Valley, California; New Zealand, Australia, and France. He is the only Missouri winemaker who has worked in France, which is a super difficult feat."

In addition to wines and ciders, the winery offers a variety of beer and soft drinks. The tempting menu includes starters, paninis, salads, sandwiches, Bruschetta, Wagyu beef sliders, sides, desserts, and kid friendly options.



Jedidiah and Jackie Mathany, owners of Mathany Family Vineyards.
PHOTO SUBMITTED

The spacious space can be used for a variety of functions. The venue can be rented out for small meetings or weddings up to 200 guests, and everything in between.

"We are always looking to the future," Jackie said. "Right now releasing more wines and ciders are the most immediate. We love being a part of the Lake community."

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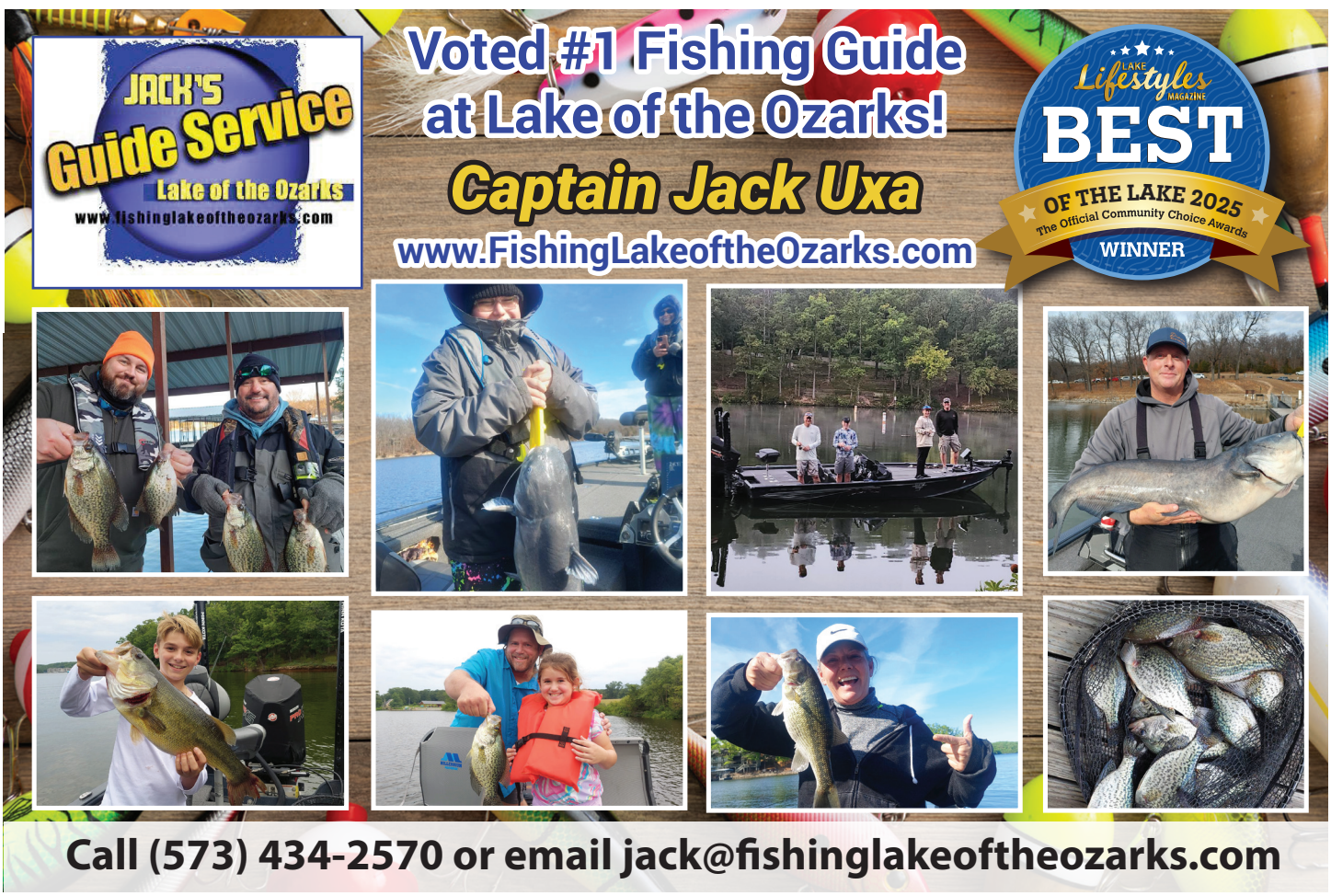


BEST **CAMPGROUND**
Osage Beach RV Park



Osage Beach RV Park. PHOTO SUBMITTED

Osage Beach RV Park is a home away from home for travelers exploring the beauty of the Lake of the Ozarks. Owned and operated by Caleb and Kelli Johnson and Jim and Joyce Calhoun, the park has become a staple in the community. They are proud to earn the Best of the Lake award, noting, "It is a testament to our outstanding service and welcoming atmosphere."

The RV Park offers everything you need for a wonderful and memorable stay. Amenities on-site include: full hook-up sites, wifi and cable, a pavilion for group gatherings, a swimming pool, shuffleboard, a controlled access gate for security peace of mind, a bath house, and a walking trail.

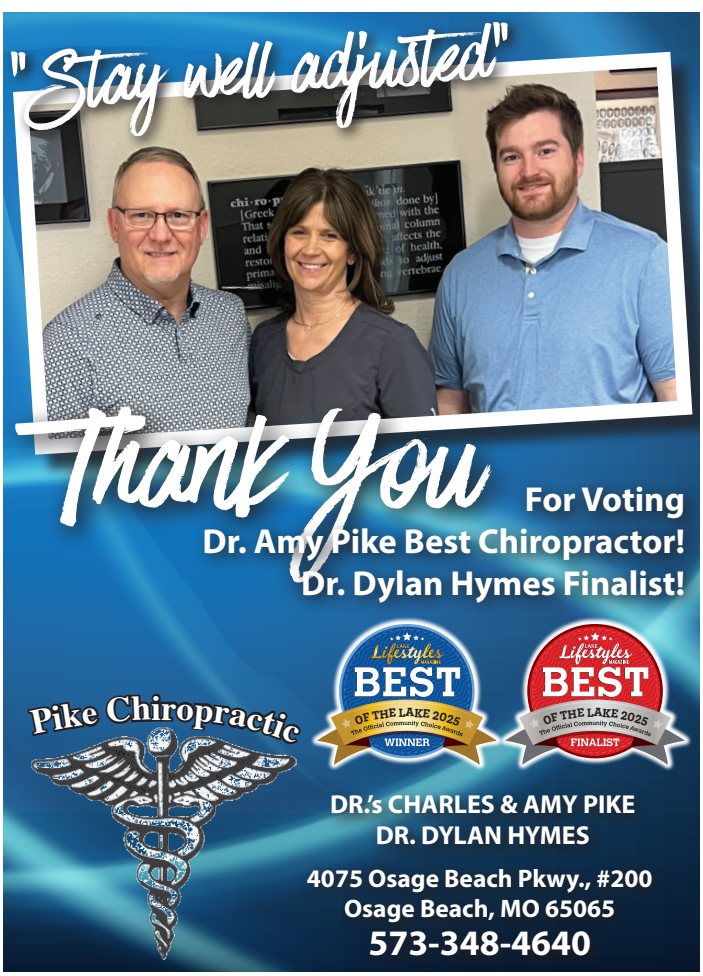
"Watch for more coming soon. We're always looking for ways to improve and expand," the owners said. "While there are many RV parks in the Lake of the Ozarks area, Osage Beach RV Park stands out for our commitment to hospitality, cleanliness, and community. Our park is known for its friendly, family-oriented atmosphere, where guests are treated like neighbors. We take pride in maintaining pristine grounds, ensuring that every visitor enjoys a peaceful and safe environment."

The RV park is located in the heart of Osage Beach. This prime location offers convenient access to the best attractions, dining, and outdoor activities the Lake area has to offer.

For the owners, owning and operating Osage Beach RV Park is more than just a business. It's their passion.

"Every day, we are inspired by the wonderful guests who choose to stay with us. Whether it's a family on vacation, a couple enjoying retirement, or a traveler passing through, we love hearing their stories and being a part of their journey. The friendships formed and the memories made here motivate us to continue improving and offering the best experience possible," they noted.

"As we celebrate nearly 10 years of serving the community, we are honored to be recognized as the Best of the Lake and look forward to many more years of welcoming guests. Thank you for being part of our story-we can't wait to see you around the campfire."







Jack Uxa of Jack's Guide Service. PHOTO SUBMITTED

BEST **FISHING GUIDE**
Jack Uxa-Jack's Guide Service

Jack Uxa first began working in the fishing industry in May of 1997. Ironically, the same week in May as our contest winners celebration party, just 28 years later. "I started guiding with customers in May of 2003," he said. "I obtained my United States Coast Guard License in 2006."

Uxa offers a wide range of guided fishing trips at the Lake of the Ozarks. Crappie and bass are the most popular, but he also offers catfish, white bass, and spoonbill trips. Instructional trips for learning more about Garmin LiveScope (a real-time sonar system), tournament preparation, and learning particular parts of the Lake are also available.

"I typically meet people at Margaritaville, Lake of the Ozarks State Park PB2, or Point Randall Resort," he noted. His trips, he explained, are designed to meet the individual client's needs.

"I believe I was selected for this award because I feel I am the best at taking a wide variety of people with different skill levels fishing," he explained. "I help make my customers meet their personal goals and make them better at fishing. Wherever their skill level is at, I can help them learn the next step. If they just want to have fun catching fish, I can do that too."

Uxa is continually inspired by the new challenges the sport and clients bring. "This Lake and my customers are full of unique challenges, from the water to the weather," he said. "I plan and prepare every night for whatever challenges are next. I'm always adapting and trying to keep up with the daily changes of each challenge."





BEST **GOLF INSTRUCTOR**
Paul Leahy

At a very young age, Paul Leahy's father introduced him to the game of golf. Living in Iowa at the time, the sport became a favorite pastime for Leahy and his brother.

"My brother and I would be dropped off at the course in the morning," Leahy said. "We would play all day, and our parents would pick us up after work." Leahy fell in love with the game, and began working at the course when he was in high school.

Leahy graduated from Ferris State University in Michigan with a degree in marketing. He chose this university because they offered a program specializing in careers in golf. After graduation, in 1989, he took a position with Tan-Tar-A-Resort in Osage Beach, now known as Margaritaville Lake Resort. Leahy attained the PGA of America accreditation as a PGA Member Golf Professional in 1991, and has been instructing players ever since.

"Becoming a golf professional was an easy choice for me as I truly enjoy being around the game," he said. "I enjoy playing the game, and I enjoy coaching others to enjoy the game through teaching."

The PGA of America requires every professional to do continuing education on all aspects of being a professional, including teaching and coaching. Leahy has attended numerous seminars on new and innovative teaching philosophies over the years, and has shadowed many teachers to see how they interact and teach their students. "Each new student brings on a new challenge, and I learn something about myself to improve my teaching with each lesson," he said.

Leahy provides lessons at The Oaks Golf Course at Margaritaville Lake Resort. He teaches all levels of players, as well as juniors. Teaching others, he said, is rewarding on many levels.



Paul Leahy. PHOTO SUBMITTED

"I enjoy having someone hit that one ball for the first time that goes high, straight, and makes that sound that says wow, I hit it the way I wanted to," he said. "Golf is a game for everyone, and I'm glad I've been able to bring joy to people of all ages for a very long time. I hope to continue doing this for years to come."



ENTERTAINMENT & LEISURE *Best of the Lake*

BEST KEPT SECRET AT THE LAKE
Winner: Ozarks Amphitheater
Finalist: Ha-Ha Tonka State Park

BEST NON-PROFIT/CHARITY
Winner: Idiot's Club Lake of the Ozarks
Finalist: Dogwood Animal Hospital

BOAT EXCURSION
Winner: Celebration Cruises
Finalist: Dirty Duck Boat Rentals

CAMPGROUND
Winner: Osage Beach RV Park
Finalist: Majestic Oaks RV Park & Campground

CAVERNS
Winner: Bridal Cave & Thunder Mountain Park
Finalist: Stark Caverns

EVENT PLANNING AND CONCIERGE SERVICE
Winner: Got Your Bach
Finalist: Lake Your Way Travel Concierge

FAMILY ENTERTAINMENT
Winner: Ozarks Amphitheater
Finalist: Lake Escape

FISHING GUIDE
Winner: Jack Uxa/Jack's Guide Service
Finalist: Rachel Barber/Barber Fishing Guide Service

GOLF COURSE
Winner: Osage National Golf Course
Finalist: Old Kinderhook Golf Course

GOLF INSTRUCTOR
Winner: Paul Leahy/The Oaks Golf Course at Margaritaville Lake Resort
Finalist: Jason Van Houten/Osage National Golf Course

LOCAL MUSICIAN/BAND
Winner: The I-Berry's
Finalist: Phat Mike And The Bartenders

MINI GOLF
Winner: Sugar Creek Miniature Golf Inc.
Finalist: Pirate's Cove Adventure Golf

PLACE TO GRAB A BEER
Winner: Tirebiters Peanut Pub
Finalist: PaPPo's Pizzeria & Pub Osage Beach



LAKE MEDIA PHOTO FILE

RADIO PERSONALITY OR TEAM
Winner: KC 107.9
Finalist: Colton Taylor Knierim-KS95

RESORT
Winner: Margaritaville Lake Resort Lake of the Ozarks
Finalist: Camden On The Lake Resort

TRAVEL AGENT/AGENCY
Winner: Cruise Planners/Kelly Spickler
Finalist: Lake Classic

VACATION RENTALS
Winner: Lake Days Rentals
Finalist: Four Seasons Property Management

WEDDING VENUE
Winner: The Barn at Honeysuckle Farms
Finalist: Where the Creeks Meet LLC

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Lake of the Ozarks Idiot's Club. PHOTO SUBMITTED

BEST **NON-PROFIT OR CHARITY**
Lake of the Ozarks Idiot's Club

Started in June of 2014 by retired educators Denny and Danna Hiner, the non-profit organization works through Lake area school districts, social agencies, and civic groups to identify the needs of children living in poverty. The charity provides for a variety of needs, including sports shoes, art supplies, wood for shop projects, dental and eye care, clothing, sports participation fees, choir and band trip expenses, band instruments, scholarships, and so much more. To date, they have provided 62,614 child assists for a total of over $1.5 million.

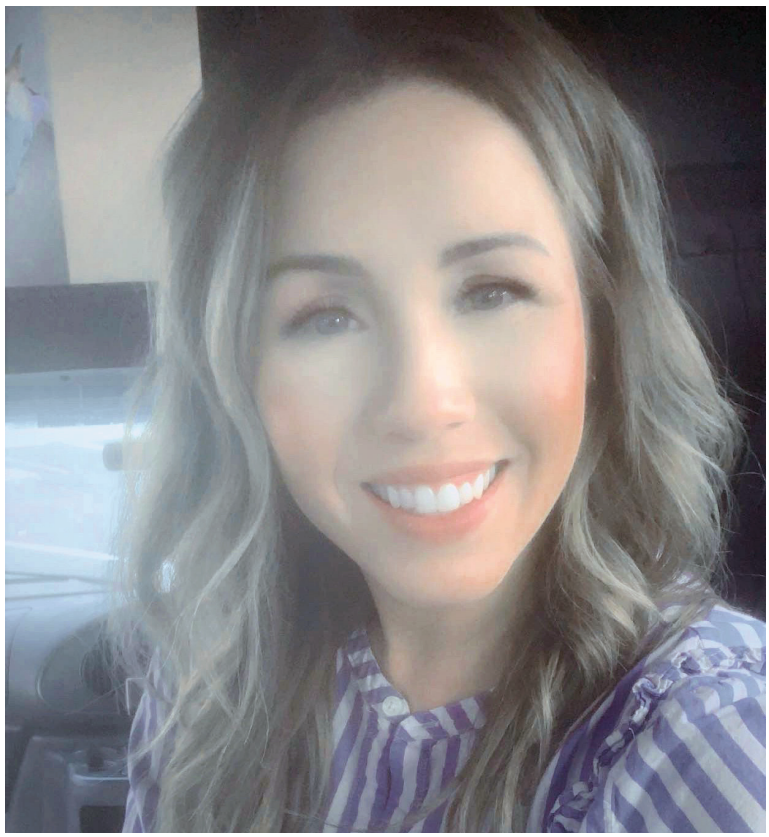
Kelly Fischbach and her husband Max serve as the Executive Directors for the organization. She explained that 94.6 cents of every dollar goes directly to the kids. "We are the Jesters of Goodwill," Fischbach explained. "Our job is to get the word out around the community." In addition, she handles all the bookkeeping and general running of the club.

The organization relies heavily on the generous donations from the Lake community. Lake are businesses often support their efforts by hosting fundraising events. The biggest need today, Fischbach said, is clothing. "We have people who have to choose between feeding their kids or putting clothes on their backs," she said.

"We go to about six area bars over the summer and tell our story to whoever is there," Fischbach explained. "Raising $3000 on a Saturday doing this isn't unusual." In addition, a dance party being held at The Exchange Wedding Venue in Camdenton on August 7 will bring in more donations. Other events planned include a September 22 golf tournament, and the annual Drink Jolly Dry event held every October at Jolly Rogers Grub & Grog. This event alone raised $45,000 a year ago. Presentations about the club to area organizations or groups around the Lake are available upon request.

"We have people who know us and just donate," Fischbach said. "We even have churches that donate to us."

A kickoff party for those looking to volunteer or get more information is scheduled for May 17, from 3-6 p.m. at First Watch in Osage Beach. This year's volunteer color is neon-yellow, and plenty of volunteers in this colored shirt will be found around the Lake area.



Anna Lopez of Mobile Fades. PHOTO SUBMITTED

BEST **BARBER**

Anna Lopez/Mobile Fades

Anna Lopez has been cutting hair for 13 years. She decided to take her show on the road in October of 2024 when she opened Mobile Fades, the first Lake of the Ozarks' barbershop on wheels. She has had a passion for men's cuts, so this idea came naturally to her.

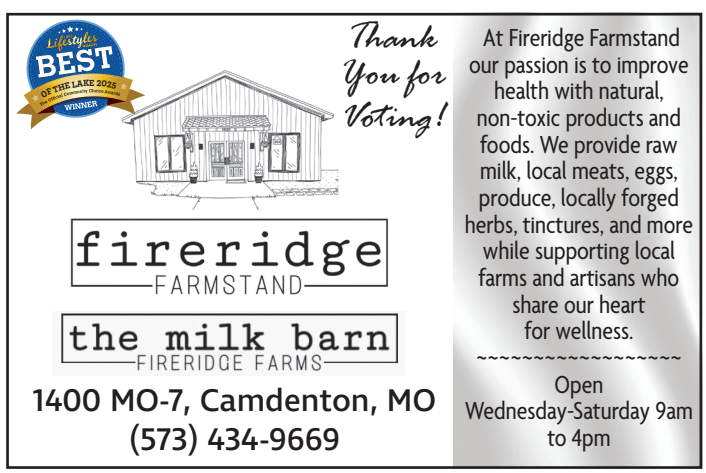
"My purpose for this Mobile business is for convenience, and an option for walk ins and appointments," Lopez explained. "I will have my home base in our current location in Osage Beach while also traveling to different businesses and locations to service anyone and everyone's barber needs. To book the bus for an onsite visit please reach out. I am more than happy to come to you!"

Not your typical barbershop, Lopez brings the cuts to you with a fully-equipped mobile setup. Whether you need a fresh fade, sharp cut, or a quick clean up, just find her bus around town and step in for a top-tier grooming experience. She offers walk-ins and appointments after 3 p.m., and invites clients to follow her for her daily schedule and experience "the freshest cuts on wheels."

The bus was formerly a Baptist Church bus, she explained. Lopez thanks and credits her parents, husband, and kids for assisting her in transforming it into a mobile barbershop.

"I am inspired daily by doing what I love and meeting new people in the space I created," she said. "With the support of my family and friends, my dream has become a reality after a year of hard work."









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LAKE MEDIA FILE PHOTO

BEST **DENTIST**

Dr. Joseph Muff, DDS
Family & General Dentistry

Voted Best Dentist at the Lake, Dr. Muff chose dentistry as a profession because from a young age, he enjoyed building model airplanes and working with his hands. In addition, his experience in the service industry at Links Landing Marina, he said, showed him just how much he enjoyed helping others. "Dentistry allows me to combine both of these passions," he said.

Dr. Muff grew up in Osage Beach, and graduated from Camdenton High School. He graduated from Drury University in Springfield and in 1985, graduated from UMKC Dental School.

"I grew up at the Lake and wanted to raise my family here as well as provide a quality service for the community," he said.

In 2021, Dr. Muff's son Jonathan graduated from ATSU. "He joined me in our family practice, making us a two-dentist facility," he said. The practice sees patients from three to 100 years of age. Services offered include preventative care, restorative/cosmetic, endodontics, crown/bridge, extractions, and implants. The practice, he said, provides quality dentistry in a gentle and caring atmosphere.

"I believe what sets me apart is my genuine dedication to understanding each person's unique needs, and providing personalized care," Dr. Muff noted. "While there are many talented professionals in the area, I focus on building trusting relationships with my clients, ensuring they feel heard and supported throughout the entire process."

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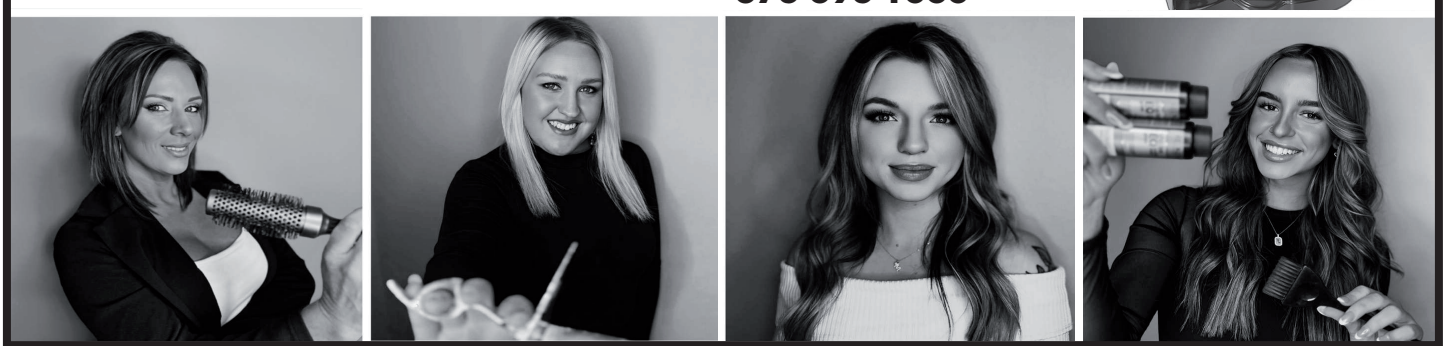

HEALTH & WELLNESS *Best of the Lake*



LAKE MEDIA FILE PHOTO

AESTHETIC INJECTOR
Winner: Star Cooper-Ciao Bella Skin and Wellness
Finalist: Carol Elliott, RN, CPSN-Lake Medical Spa & Skin Care Center

BARBER
Winner: Anna Lopez-Mobile Fades Barbershop
Finalist: Sydney Adelman-Hair Affair

BARBER SHOP
Winner: Old 54 Uppercuts
Finalist: Hollow Cove Barber Shop

BEAUTY CONSULTANT/MAKEUP ARTIST
Winner: Lindsey Eveler-Serenity Medical Spa
Finalist: Madison Barnfield-Mpulse Salon+Suites

BODY SCULPTING
Winner: Lake Laser Lounge by Ciao Bella Skin and Wellness-The Lake Laser Lounge
Finalist: Osage Valley Plastic Surgery

CHIROPRACTOR
Winner: Dr. Amy Pike-Pike Chiropractic
Finalist: Dr. Dylan Hymes-Pike Chiropractic

DENTIST
Winner: Dr. Joseph Muff, DDS-Muff Dental
Finalist: Dr. Brandon Bennett, DDS, FAGD-Eldon Family Dentistry

DERMATOLOGIST
Winner: Swann Dermatology-Swann Dermatology Partners-Lebanon
Finalist: Dr. John DeSpain, MD, FAAD-Forefront Dermatology

ESTHETICIAN
Winner: Bella Whelchel-Ciao Bella Skin and Wellness
Finalist: Lindsey Eveler-Serenity Medical Spa

FAMILY PRACTICE
Winner: Dr. Paul Bernabe, MD
Finalist: Dr.Scott Griswold, MD

FITNESS CENTER/GYM
Winner: Xcel Fitness 24/7
Finalist: KA Fitness LLC

HAIR SALON
Winner: Natalie Kay Salon and Spa
Finalist: Mpulse Salon+Suites

HAIR STYLIST
Winner: Madison Barnfield-Mpulse Salon+Suites
Finalist: Tricia Monteer-Natalie Kay Salon and Spa

HORMONE REPLACEMENT THERAPY
Winner: Paige Kempker, RN, BSN-Lake Medical Spa
Finalist: New Spring Wellness Center

HOSPICE CARE
Winner: Lake Regional Hospice
Finalist: Compassus

LASH TECH
Winner: Randi Benbow-Lake Lash Lake Ozark
Finalist: LaRonda Cifuentes-Natalie Kay Salon

MASSAGE THERAPIST
Winner: Aubrey Pixton-Serenity Medical Spa
Finalist: Corinne Nielsen

MENTAL HEALTH PROFESSIONAL
Winner: Kimberly Conde, PsyD, LP
Finalist: Sara Harbison, MA, LPC

NAIL TECHNICIAN
Winner: Michael-Linda Nails
Finalist: Emily Nguyen-A&E Nail Spa

OB/GYN
Winner: Tilly Schmidt, DNP, APRN, WHNP-BC, FNP-BC, CPC
Finalist: Dr. Mario Macias, DO, OBGYN

OPTOMETRIST
Winner: Dr. Brett Koons, OD
Finalist: Dr. Brian Eveland, OD

ORTHOPEDIC
Winner: Dr. Jeffrey Jones, DO
Finalist: Dr. Scott Hofer, DO

PEDIATRICIAN
Winner: Dr. Maria Bernabe, MD
Finalist: Dr. Trent Russell, MD, MHA, FAAP

PERSONAL TRAINER
Winner: Stephanie and Jordan Ryder-Kallus Gym
Finalist: Austin Ann Dulle

PHARMACY
Winner: Eldon Drug Company
Finalist: Hy-Vee Pharmacy

PHYSICAL THERAPIST
Winner: Dr. Geoffrey Carson, PT, DPT
Finalist: Jessica Beckmann, DPT

PODIATRIST
Winner: Cody Fox, DPM, FACFAS
Finalist: Dr. J.P. McAleer DPM, FACFAS-JCMG Podiatry

SPA
Winner: Serenity Medical Spa
Finalist: Lake Medical Spa

TANNING SALON
Winner: Natalie Kay Salon & Spa
Finalist: Desert Tan LLC

YOGA STUDIO
Winner: Infinity Float Spa LLC
Finalist: LOZ Yoga & Pilates-Taylor Mislevich



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Michael/Linda Nails



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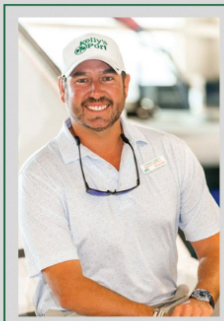

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Stephanie and Jordan Ryder family of Kallus Gym. PHOTO SUBMITTED

BEST **PERSONAL TRAINER**

Stephanie and Jordan Ryder/Kallus Gym

Voted Best Personal Trainers at the Lake, Stephanie and Jordan Ryder strive to help their clients set goals for themselves, and achieve them. They do this by providing each client with the support and tools they need to succeed.

The couple began training individuals and small groups in their garage. Realizing they were outgrowing that space, they moved to their current location in Osage Beach. Their facility, Kallus Gym, officially opened in June of 2024.

"We both have a passion for fitness and having lived at the Lake for a little while, we found that our form of training didn't exist," they said. "There were no gyms that offered strictly functional fitness, while offering classes and 24/7 access."

The couple have four children, and describe themselves as a very active family who have a passion for sports, adventure, and being outdoors. "We are passionate about everyone reaching their goals, but there is a special place in our hearts for parents like us," they explained. "It's all too common that parents, for a variety of reasons, don't make fitness a priority anymore." They are a family friendly gym, and house a kids room where parents can let their little ones play and hang out while they work out. In addition, they offer a kids class on Monday and Wednesday from 4-5 p.m. where they do strength, speed, and agility training.

"Our gym is open 24/7," they said. "Each day we have programming written for any and all of our members to use if they would like, which takes the guess work out of having to come up with a plan to follow and what to do when you get to the gym.



We offer group workout classes where everyone is doing the daily programming together. We also offer personal training for anyone who is interested, and that is of course tailored to each individual. There is a cold plunge available for any of our members to use as well as a fridge stocked with healthy food and drink options. We are also starting up a nutrition coaching option as well."

Their clients range from kids to grandparents. Participants in the kids class range from 7-12 years of age. Members and clients they train are anywhere from teens to older adults. "We often say that the biggest demographic at our gym is just a group of parents and grandparents who genuinely want to make some good healthy decisions so they can enjoy quality time with their kids and family," they agree.

"For us it is rewarding to see people choosing to commit to making healthy decisions for themselves and their families, and then seeing those disciplines pay off," they noted. "What makes us different from other trainers at the Lake is that we are both parents and business owners that still manage to make health and fitness a priority. We are practicing exactly what we preach to our members."

They encourage people to come out and try the gym, whether they want personal training or not.



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BEST **APPLIANCE REPAIR**

Lake of the Ozarks Appliance Service

Brian Murray and his wife, Jackie, own and operate Lake of the Ozarks Appliance Service.

"Established in 1972 by my father, our company has been a trusted name in the community for over five decades, Murray explained. "I took ownership of the business approximately 19 years ago, continuing our tradition of excellence." As a family-owned and operated company, Murray said they proudly serve the Lake of the Ozarks area, specializing in in-home appliance repairs and certified backflow inspections.

The company's focus is on providing top-notch customer service, excellent communication, and the highest level of trust and dependability in their industry.

"As the most trusted appliance service company in the area, we specialize in servicing a wide range of appliance brands," he said. "Our expertise includes repairs for washers, dryers, refrigerators, ice machines, ranges, and ovens, all while ensuring reliable and efficient service for our customers."

Murray believes their unwavering commitment to dependability, honesty, and punctuality sets them apart. They take pride in showing up as scheduled, providing reliable service, and ensuring their customers receive the highest level of professionalism and trust.

"What inspires me every day is the opportunity to make life easier for both locals and tourists by ensuring their appliances are in excellent working order," he continued. "This allows them to enjoy their downtime without the hassle of dealing with appliance issues. Additionally, I am driven by the goal of providing a great life for my wife and our family, while continuing the legacy of our family-owned business."



Brian Murray, owner of Lake of the Ozarks Applicance Service.
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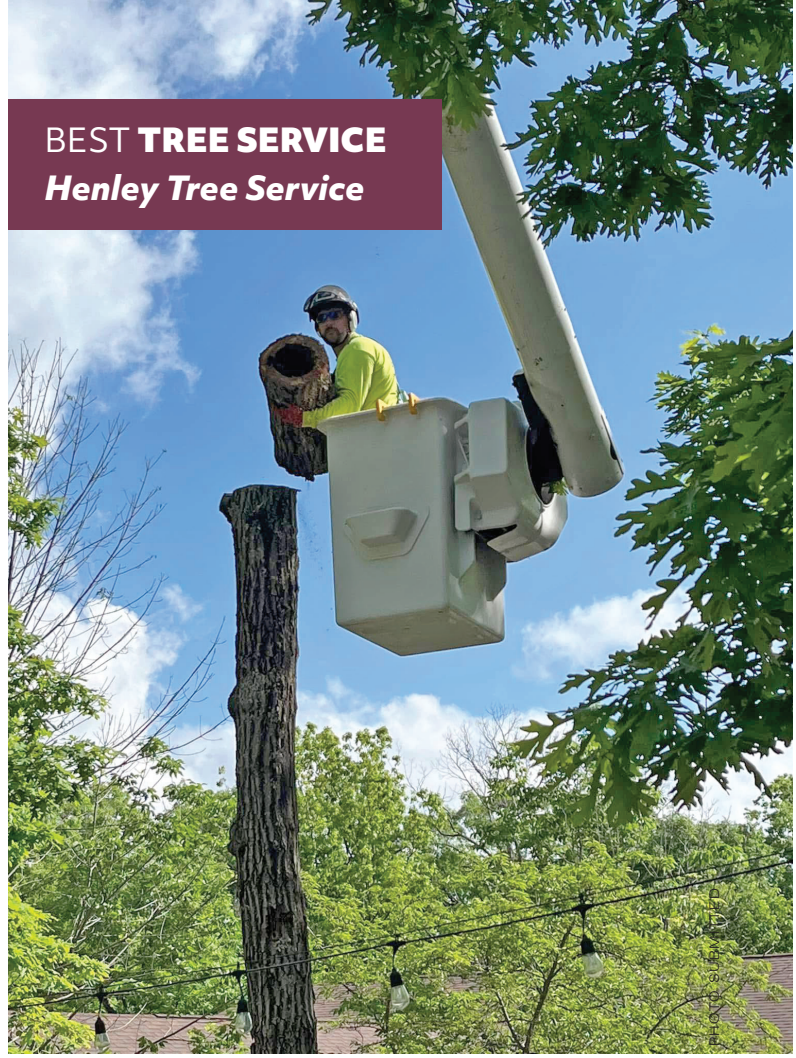

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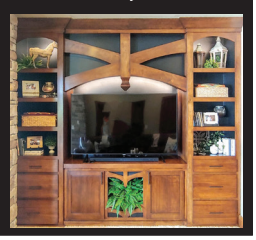

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Stephen's expertise in luxury lakefront homes, along with the experienced builders on the Thomas staff, ensures a streamlined process, cohesive vision, and exceptional results. This innovative approach of a full design-build team and their attention to detail brings excellence to every project, making Thomas Construction a trusted leader in design-build construction.

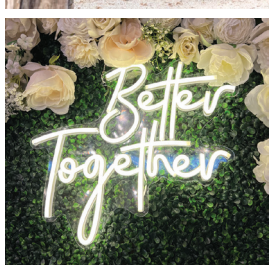


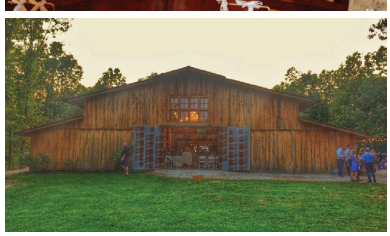
Matt Stephens. PHOTO SUBMITTED











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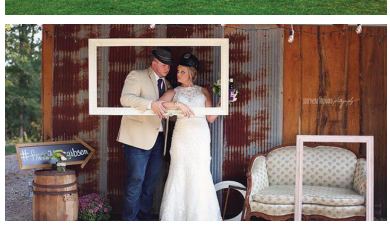
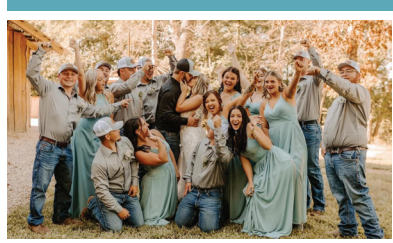
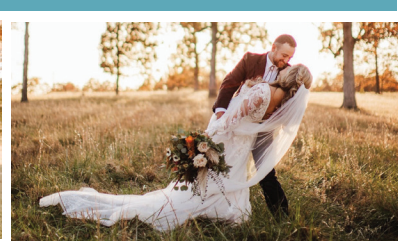

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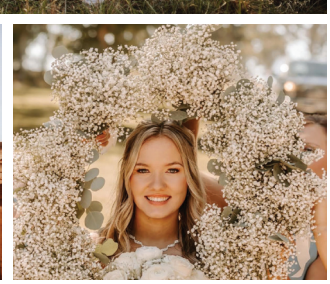

HOME CONTRACTORS / PRODUCTS / SERVICES
Best of the Lake

APPLIANCE REPAIR
Winner: Brian Murray-Lake of the Ozarks Appliance Service LLC
Finalist: A1 Appliance Service

ARCHITECT
Winner: Matt Stephens-Thomas Construction
Finalist: Donald Campbell Design Build

BUILDING CENTER/HARDWARE STORE
Winner: Jack's Sporting Goods
Finalist: Nick's True Value Hardware

CABINETRY
Winner: Cabinetry Pros
Finalist: Ragan Cabinets

CARPET & FLOORING
Winner: Eldon Furniture Co.
Finalist: Dugan's Paint & Flooring Center

CONCRETE CONTRACTOR/SUPPLIER
Winner: Scott's Concrete
Finalist: Nate's Concrete Pumping LLC

COUNTER TOPS
Winner: Ozark Granite LLC
Finalist: Ragan Cabinets

CUSTOM WOODWORKING
Winner: Rinne Trimcraft
Finalist: Cloke Custom Homes

DECK BUILDER
Winner: Dream Home Construction LLC
Finalist: Hayes Construction

DRYWALL CONTRACTOR
Winner: Barklage Drywall
Finalist: APF Drywall

ELECTRICIAN
Winner: Catalyst Electric
Finalist: Helton Electric LLC

EXCAVATION
Winner: Ramboldt Excavating
Finalist: Kenny Carroll Excavating Inc.

FOUNDATION REPAIR
Winner: PEP Waterproofing & Foundation Repair
Finalist: Foundation Recovery Systems-Chad Russell

GENERAL CONTRACTOR
Winner: Dream Home Construction LLC
Finalist: Otto Construction Inc.

HEATING & COOLING COMPANY
Winner: DeGraffenreid Heating & Cooling
Finalist: Royal Heating & Air

HOME BUILDER
Winner: Dream Home Construction LLC
Finalist: Thomas Construction

HOME SECURITY
Winner: LO Volt Electronics
Finalist: Eagle Security & Electronics

LANDSCAPE SERVICES
Winner: Heartland Landscape Group Inc.
Finalist: Lakeside Lawn Care

LANDSCAPE SUPPLY COMPANY
Winner: Southwest Stone Supply Inc.
Finalist: D&R Materials

LAWN CARE MANAGEMENT
Winner: Lakeside Lawn Care
Finalist: Wray's Lawn and Landscaping

PAINTER
Winner: Paint Doctors
Finalist: Marsh Painting LLC

PEST CONTROL
Winner: Mid Missouri Pest Solutions
Finalist: Best Pest Control

PLUMBER
Winner: Prestien Plumbing LLC
Finalist: Straight Flush Plumbing LLC

POOL & SPA MAINTENANCE/SERVICE
Winner: Pacific Pools at the Lake LLC
Finalist: Jack Hogue-The Hot Tub Guy

POWER WASHING
Winner: Ingrams Power Wash LLC
Finalist: Ozark Horizons Cleaning Services

PROPANE/GAS COMPANY
Winner: MGA Agri Services (Lebanon)
Finalist: Ferrellgas

RAILING
Winner: J.H. Welding & Fabrication LLC
Finalist: American Sun Control

REMODELER
Winner: Dream Home Construction LLC
Finalist: Cabinetry Pros

RESTORATION COMPANY
Winner: A-Z Home Services and Restoration
Finalist: US Disaster Restoration LLC

ROOFING CONTRACTOR
Winner: Midwest Roofing
Finalist: The Wright Construction & Roofing Company

SAND AND GRAVEL
Winner: Ramboldt Lake Ozark Quarry
Finalist: Shawnee Bend Sand

SEPTIC SERVICE
Winner: Rickey's Septic Service
Finalist: A&A Septic Pumping Services

SNOW REMOVAL
Winner: Heartland Landscape Group Inc.
Finalist: Lakeside Lawn Care

STORAGE FACILITY
Winner: Runabout Storage LLC
Finalist: Ryme Storage LLC

SUNSHADES
Winner: Eldon Furniture Co.
Finalist: American Sun Control

SURVEYOR
Winner: Mayhew Surveying & Engineering
Finalist: Alpha Engineering & Surveying

TITLE COMPANY/ESCROW AGENCY
Winner: Integrity Title Solutions LLC
Finalist: Arrowhead Title Inc.

TREE SERVICES
Winner: Henley Tree Service
Finalist: Witt Tree Service

WASTE MANAGEMENT
Winner: Ozark Waste Services LLC
Finalist: Republic Services

WINDOW TREATMENTS
Winner: Eldon Furniture Co.
Finalist: Bargain Blinds Ozarks



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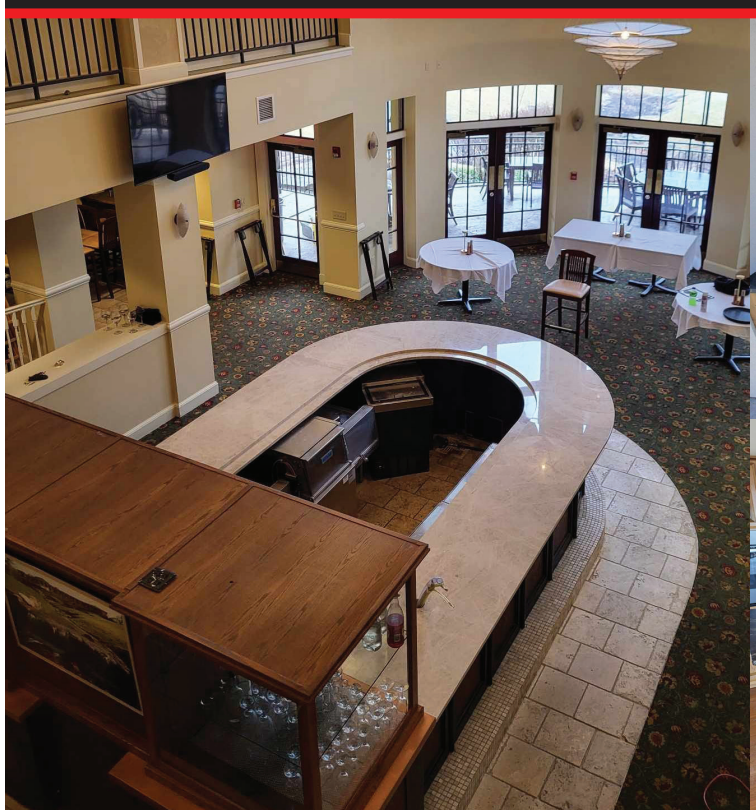





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Mid Missouri Pest Solutions team. PHOTO SUBMITTED

BEST **PEST CONTROL**

Mid Missouri Pest Solutions

Mid Missouri Pest Solutions started out as an industrial and commercial pest control company, and began treating residential homes in 2007. John VanDeBerg had worked for years at a great family owned pest control company. The company he worked for was bought out, and the new owners values and goals were different from his. He wanted a business that strives for quality over quantity. He also wanted to build a business for the future of his family.

Mid Missouri Pest Solutions is a full service, family owned pest control company. They service residential, commercial, and industrial properties. They offer pet and human friendly options as well. They specialize in bed bug, fumigation, and termite treatments.

"Our clients are those needing pest control at their home, vacation rentals, and commercial properties," they explained. "We can treat for ants, spiders, beetles, wasps, roaches, and any other creepy crawler. We know that having someone coming into your personal space can be unsettling, we pride ourselves on professionalism and understanding in any situation." The company also offers many rodent control options for any situation.

The owners feel having your home treated regularly can cut down on health risks, prevent property damage, and offer effective solutions for peace of mind. Communication, from setting up the appointment to finalizing the service, is key with the company. "We want you to know we have your home protected," they said.

"We are a locally owned family business, and provide quality service at an affordable rate," they added. "Pest control is a service most of us end up needing, at one point or another. Building a relationship with each customer and providing personalized service sets up apart. We will treat your home and family as if they are our own, and guarantee satisfaction to all customers."





PROFESSIONAL SERVICES

BEST **CHEF**

Allen Plemmons
Owner of the Personal Chef Collective

Allen Plemmons, owner of the Personal Chef Collective, has been working in the kitchen since he was a kid, learning the craft alongside his dad at Dog Days Bar and Grill. A culinary school graduate, he has worked all across the country.

"After years in the corporate culinary world, I realized I wanted to bring food back to its most meaningful place-where it creates connection, comfort, and joy," he noted. "That's what led me to start my personal chef business and build something truly special. At Personal Chef Collective, we offer full-service personal chef experiences. Whether it's an intimate dinner party or a special event, our chefs come to you and cook right in your home or vacation rental."

If you're on vacation at the Lake and don't want the responsibility of meal preparation,, Personal Chef Collective offers in-home chef services where they cook all day, every day, for you and your guests. There is no group size too big or too small. They also offer a concierge chef service, where prepared, ready-to-heat meals are stocked in your fridge. Specific meals, beverages, and snacks are available upon request. "It's a completely personalized experience that takes the stress out of hosting or vacation dining, Plemmons said.

Plemmons assured that their level of personalization, hospitality, and passion sets them apart from others in this industry. He emphasized that they don't just cook, they create an experience. Every meal is tailored to their clients' tastes, preferences, and needs.



Chef Allen Plemmons. PHOTO SUBMITTED

"I believe people voted for us because we go the extra mile to make every bite memorable, and our clients can feel the heart and dedication we bring to everything we do," he said. "I'm inspired by people and the way food brings them together. There's something incredibly powerful about watching a meal create joy, connection, and memories around a table. Knowing I get to be a part of that every day is what keeps me going. Food has the ability to nourish both body and soul, and that's what I strive to do through every plate I serve."





BEST **DANCE SCHOOL**

Dance Complex LOZ

A passion for dance and teaching led Holly Powell to open Dance Complex LOZ in October of 2023. She wanted to create a space where dancers of all ages could experience the joy of movement in an encouraging and inspiring environment. Her goal has always been to build a community where students feel confident, supported, and excited to learn.

Dance Complex LOZ offers a variety of dance classes for all ages and skill levels, from beginner to advanced. "Our programs include ballet, jazz, tap, hip-hop, lyrical, and more," Powell explained. "In addition to kids' classes, we also provide adult fitness classes, special workshops, and fun community events. Whether someone is looking to train seriously or just dance for fun, we have something for everyone."

Powell said their welcoming atmosphere and dedication to each student's growth sets them apart from others. She prides herself on not only focusing on technique, but also on building confidence, teamwork, and a love for dance. Each class is designed to be both challenging and fun, and she and her team strive to make every dancer feel valued.

"I think our passion for what we do resonates with our students and their families, which is why we were voted Best of the Lake," she added. "Seeing my students grow and gain confidence through dance is my biggest inspiration. Watching them light up when they master a new skill or perform on stage reminds me why I do this every day. The relationships built within our studio and the positive impact dance has on our community continues to motivate me."



Holly Powell owner of Dance Complex LOZ. PHOTO SUBMITTED









Grateful for Our Best of Lake Contest Wins!

WFO Marine Repair
WFOMarineRepair.com

Winner - Welding

Finalist:
Marine Repair Service

WFO Watersports
GoToWFO.com
Finalist:
Boat/Jet Ski Rental

FUN LAKE GIFTS COMPANY
FunLakeGiftsCompany.com
Finalist:
Gift Store

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PROFESSIONAL SERVICES



BEST **FINANCIAL PLANNER**
Sam Beck-Edward Jones
PHOTO SUBMITTED

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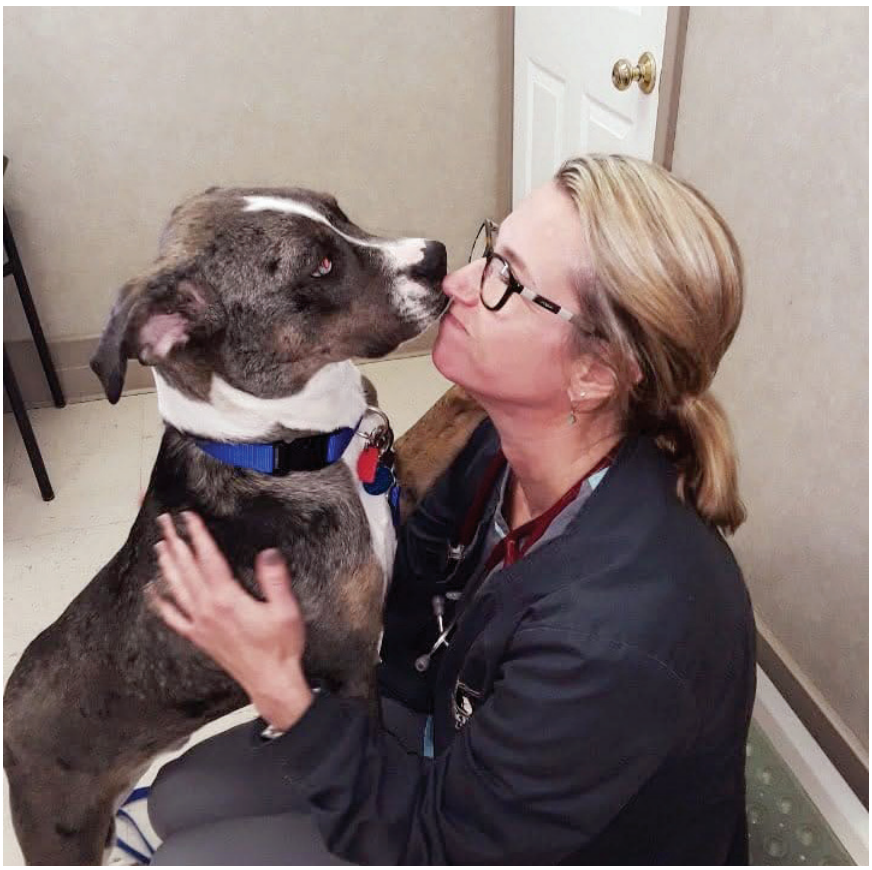



Dr. Joann Kunz, owner of Lake Veterinary Clinic. PHOTO SUBMITTED

BEST **VETERINARY HOSPITAL**

Lake Hills Veterinary Clinic

Dr. Joann Kunz, owner of Lake Hills Veterinary Clinic, graduated from veterinary school in 2005. She stayed as a member of the faculty at the University of Missouri for two years. She left academia to work in private practice for seven years before returning to the University of Missouri to help develop the Shelter Medicine program. In 2017, she purchased Lake Hills Veterinary Clinic.

"We offer high quality medicine and surgery, in addition to specialized testing such as echocardiogram and ultrasound," she said. "I am also certified in acupuncture and am passionate about alternative, holistic options for our patients. We also focus on hospice care, including many options for pain management and in home euthanasia services."

Upon purchasing Lake Hills Veterinary Clinic, Kunz found she loved the culture of the close-knit community that had been built. Even with continued growth, she expressed that they have been able to continue to cultivate this tradition of family. She likes that they all form long-lasting relationships, and is inspired every day by each member of their staff and their unwavering dedication to patients and clients.

"The difference they make and the exceptional care they provide makes me want to be a better doctor, mentor, and owner," she said. "It's the best compliment when I hear clients tell me how grateful they are, and I tell them I couldn't agree more."





PROFESSIONAL SERVICES *Best of the Lake*

ACCOUNTANT
Winner: Friends Doin Taxes LLC
Finalist: Jason Blankenship CPA

ATTORNEY
Winner: Cody Edwards, Attorney at Law
Finalist: Mark Webb-Law Office of Mark A. Webb LLC

AUCTION SERVICES
Winner: Atkinson Auction Service
Finalist: Bryant Auction LLC

BANK
Winner: Central Bank of Lake of the Ozarks
Finalist: Mid America Bank

BARTENDER
Winner: Samantha Kellerman-Baxter's Lakeside Grille
Finalist: Brant Morrison-Shady Gators

CARPET CLEANER
Winner: Steam-A-Way LOZ
Finalist: Ashley Carpet Cleaning

CHEF
Winner: Chef Allen Plemmons
Finalist: Thomas Robinett-Table 33

CHILD CARE/PRESCHOOL
Winner: The King's Academy
Finalist: Kradle to Krayon

CLEANING CONTRACTORS (Residential and Commercial)
Winner: All Pro Cleaning
Finalist: Lake Premier Cleaning & Care LLC

COMMUNICATIONS TECHNOLOGY
Winner: Vincent & Wood Design and Development
Finalist: Lake Technology Services

CONTENT CREATOR
Winner: Swift & Company EXP Realty LLC
Finalist: Mix N Morph Media

DANCE SCHOOL
Winner: Dance Complex LOZ
Finalist: Releve Dance Academy

EMPLOYMENT SERVICES
Winner: Central Bank of Lake of the Ozarks
Finalist: Penmac Staffing

ENVIRONMENTAL SERVICE
Winner: LOZ Dive LLC
Finalist: A-Z Home Services and Restoration

FINANCIAL PLANNER
Winner: Sam Beck-Edward Jones
Finalist: Clayton Bentzen, CFP, SVP, Financial Advisor

INSURANCE AGENT
Winner: Lindsey Glenn-Missouri Farm Bureau Insurance
Finalist: Christy Fera-American Family Insurance

INTERIOR DESIGN
Winner: Heather Bly-Bly Design
Finalist: Amanda DeWitt-11 North Custom Services

MARTIAL ARTS SCHOOL
Winner: Gracie Humaita-Lake of the Ozarks Jiujitsu
Finalist: Family Force Martial Arts of Osage Beach

MORTGAGE LENDER
Winner: Gerry Phillips-First State Bank Mortgage
Finalist: Tatum Glidewell-Molitor Financial Group

MOVERS
Winner: Lake Movers
Finalist: Best Light Hauling and Moving LLC

NURSING HOME
Winner: Arrowhead Senior Living
Finalist: Miller County Care & Rehabilitation Center

PET GROOMER
Winner: The Groom Room
Finalist: Lake Hills Veterinary Clinic

PHOTOGRAPHER
Winner: Brad Glidewell Photography
Finalist: Devin Rothove Dynamic Range Productions

PIERCER
Winner: Bekah Davis-Lake Medical Spa
Finalist: Kisha Lay-Sailor's Tattoo & Piercing

PRIVATE TRANSPORTATION
Winner: Lake Ride Pros
Finalist: Zee Express Inc.

PROPERTY MANAGEMENT COMPANY
Winner: Grand Welcome Lake of the Ozarks Vacation Rental Management
Finalist: Lake Days Rentals



REAL ESTATE AGENT
Winner: Hanna Robinson-Swift & Company EXP Realty LLC
Finalist: Tammy Scheiter-Lake Keys Powered by RE/MAX Lake of the Ozarks

REAL ESTATE COMPANY
Winner: Swift & Company EXP Realty LLC
Finalist: Krantz & Associates RE/MAX Lake of the Ozarks

SENIOR LIVING
Winner: Arrowhead Senior Living
Finalist: Garden Gate Estates

SIGNS AND BANNERS
Winner: Instant Signs & Banners LLC
Finalist: Lake Printing Co.

TATTOO ARTIST
Winner: Leo Wilson
Finalist: Joe Nye

TAX PREPARATION
Winner: Evers and Company, CPA's LLC
Finalist: Friends Doin Taxes LLC

VETERINARY HOSPITAL
Winner: Lake Hills Veterinary Clinic
Finalist: Osage Animal Hospital

WAITRESS/SERVER
Winner: Rachel Conway-First Watch
Finalist: Anji Groves

WATER CONDITIONING
Winner: Lindyspring Lake of the Ozarks
Finalist: Culligan Lake of the Ozarks

WELDING
Winner: WFO Marine Repair LLC
Finalist: J.H. Welding & Fabrication LLC







PROFESSIONAL SERVICES

BEST **WAITRESS SERVER**

Rachel Conway-First Watch



PHOTO SUBMITTED

Rachel Conway began her career as a server at age 18 at Chili's here at the Lake. Her mother was named the Best Bartender at the Lake in 2005, and it prompted Conway to get into the industry. "My mother was a single mother most of my childhood and always made it happen while working in the service industry," Conway explained. "Chili's was great, but they were never able to give me days that I needed when I started a family."

After multiple years of serving at establishments around the Lake, Conway said she was glad to know that the daytime café First Watch was opening. She decided to take the leap, leave everything she knew at Chili's, and begin a new journey. "It's all thanks to Amanda Lehmann who took a chance on me after I bugged her for months via email," she explained. " When they finally opened in June of 2020 she hired me, and I've been there ever since. My bosses are family conscious and provide me with a schedule conducive for my two boys. We have a great team who I adore."

Conway said it's much more than the income that makes her job rewarding. She is truly inspired every day to get up and do what she does with a smile and grace because she loves people. She aspires to succeed, likes to please, and more than anything enjoys being around others. Setting an example for her kids is important to Conway. She strives to always be the best so her kids have an example of what it truly means to give it your all in work, school, and life. She firmly believes you get what you put in and people get what they deserve.

"My personality is definitely what sets me apart from others because it is genuine," Conway said. "I take the time to know my people. Their names, families, likes and dislikes, and I truly cater to each and every one regardless of who they are, what they look like, or any of that. I have a regular base of followers, some who I have waited on since I was 18." Conway has had customers follow her in her career and request her as a server whenever they can.

Customers at First Watch can always count on Conway to wait on them with a smile. She strives to make all her guests feel special, and has formed friendships with many of them over the years.

"My job has now become a career that caters to my family, and that is priceless," she said.



LAKE Lifestyles MAGAZINE
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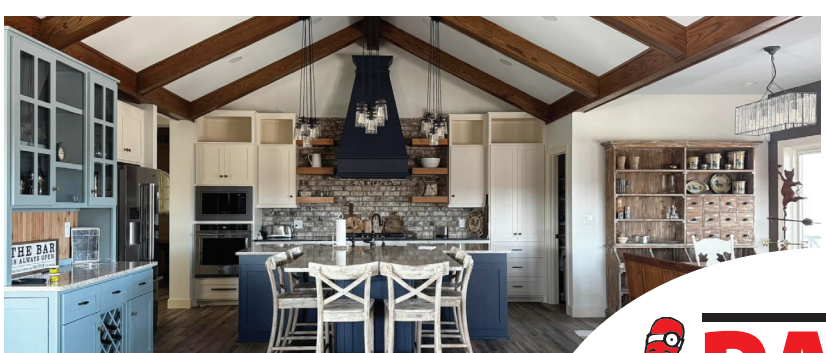
WINNER

- Commercial - Residential
- Interior - Exterior
- Cabinet & Furniture Refinishing
- New & Remodel Construction Specialists
- Spray Booth PRE Finish Professional





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Krystin Smith, owner of Split Arrow Boutique. PHOTO SUBMITTED

BEST **BOUTIQUE**

Split Arrow Boutique

Clothing and making people feel good about themselves has always been a passion of Krystin Smith. In 2015, she opened Split Arrow Boutique.

"I chose to open my business in Lake Ozark on the historic Bagnell Dam Strip because my family has a history here," she explained. "My grandfather had a Mobile station on the strip in the 1950's. I knew it was an opportunity to meet all kinds of people from all over the United States when they come to visit."

When Smith opened her shop, boutiques weren't really a thing at the Lake. "I wanted to do something that I could hand down to my daughter one day," she explained. "I took a chance on something that I wasn't quite sure about. I come from a family of business owners in the Lake area, so I knew I wanted to own my own business, and something that I was passionate about."

Split Arrow carries some elite brands, such as Stetson, Corral Boots, Wrangler, Scully, Leather, Affliction, American Darling leather bags, and more. All of the jewelry is handmade and handpicked from Dallas, Texas. "We are known to be an upscale, high end boutique," Smith said. We do attract shoppers from all over the United States online and in-store. We have won many awards in the state of Missouri best boot-store best Western store. I also own a men's store, and that store has won awards also.

"Honestly, the best thing about what I do is gaining relationships with customers," she said. "My customers are so amazing and supportive. I couldn't do any of this without them. The community has really come together to help small businesses. I also love when a woman comes in ready to get excited about an event, and then she leaves feeling like a rockstar."

Smiths future plans are currently coming true. She opened up a men's store in 2020, and just recently opened up a children's store on the strip called the Cactus Blossom.

"I am blessed beyond measure," she said. "I couldn't imagine having a better team beside me."

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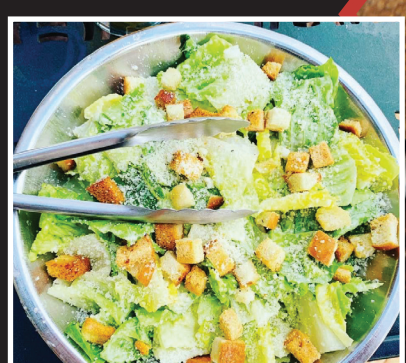
Best Place to Grab a Beer









BEST **CONSIGNMENT STORE**

Bear Market Consignment Sales

A fun shopping environment and quality merchandise is offered at Bear Market Consignment Sales. Originally opened in 1989, the consignment store has been serving the Lake area for 36 years.

The business is owned by Kellee Lundquist and her husband Eric. Her parents moved to the Lake from Wyoming when she was just four years old, and started the business.

"My mom worked in a coal mine and my dad was an electrician," she said. "They always wanted their own business. They didn't like Wyoming, and my mom chose Missouri to relocate to."

When entering the store, shoppers walk into an environment that resembles a forest. There's taxidermy animals, and a hollowed out tree trunk that wraps around the beams in the ceiling. The store is dog friendly, and offers treats for both pets and kids.

"We sell just about everything," Lundquist explained. "We have furniture, clothing, antiques, knick knacks, medical supplies, pet supplies, tools, children's toys, and so much more." Unique collectibles are always in demand, and clothing is the most popular item purchased.

The shop ensures that all donations are clean and in good condition. They currently work with 30,000 consigners. Sellers can price their items or have the store do it for them. The split when the item sells varies, depending on what it is.



Bear Market Consignment Sales. PHOTO SUBMITTED

"Some of our shoppers are regulars who come in everyday, and many of them are snowbirds," Lundquist said. "We get shoppers of all ages and walks of life. This is a great way to shop local. Local families have the opportunity to make money, and others save money by shopping here."

Bear Market Consignment is open from 9-5:30 on Monday through Friday, 10-4 on Saturday, and closed on Sunday.



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Finalist: Bear Market Consignment Sales

BAIT & TACKLE
Winner: Fitz Fishing Tackle & Supplies
Finalist: North Shore Shopping Center

BEACH/SWIMWEAR
Winner: Summer USA
Finalist: Lake Vibes

BEDS/MATTRESSES
Winner: Eldon Furniture Co.
Finalist: Missouri Furniture

BOUTIQUE
Winner: Split Arrow Boutique
Finalist: Urban Sunflower Boutique

CONSIGNMENT STORE
Winner: Bear Market Consignment Sales
Finalist: FlipBack

FLORIST
Winner: Janine's Flowers & Gifts
Finalist: Above and Beyond Floral Design & Gifts

FURNITURE
Winner: Eldon Furniture Co.
Finalist: Missouri Furniture

GIFT STORE
Winner: Blair & Co. Confectionery-Home of Ozark Maid Candies
Finalist: Fun Lake Gifts Company

GROCERY
Winner: Hy-Vee Grocery Store
Finalist: Aldi



HEALTH FOOD STORE
Winner: Nature's Source
Finalist: Fireridge Farmstand

HOME DECOR
Winner: Evergreen
Finalist: Marshalls & HomeGoods

HOT TUB
Winner: Missouri Furniture
Finalist: Pacific Pools at the Lake LLC

JEWELRY STORE
Winner: Duncan Diamonds and Fine Jewelry
Finalist: Lace & Co. Jewelry

OUTDOOR FURNITURE
Winner: Lake Life Outdoor Furniture
Finalist: Missouri Furniture

SPECIALTY FOOD STORE
Winner: The Butcher Shop
Finalist: Vernetti's Italian Grocer





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Eldon Furniture Company

Since 1936, John Caine's family has been providing quality home furnishings Missouri and beyond. Caine and his wife Brenda are the current owners of Eldon Furniture Company, and are proud of the family legacy in the industry. The family is in its third generation in the furniture business.

"My grandfather retired from a large department store in Manhattan, New York," Caine explained. "My grandmother was from Versailles and they moved back, and my grandfather and my grandmother's sister opened a furniture store there."

Caine's father served in the army during World War II, then graduated from the University of Missouri. After graduation, he purchased a small furniture store across from where the current store is located in downtown Eldon. In 1958, they moved to their current location.

"I graduated from Missouri State University (originally called Southwest Missouri State College)," Caine said. "Like most kids, during the summer I worked at the family business. I met my wife and in 1976, after we were married, we moved back to Eldon." Caine and his wife eventually took over the business.

Eldon Furniture won Best of the Lake in a number of categories. "I was stunned to learn we won in so many," Caine said. "It's not about me, it's my employees."

The full-service store offers design service, sales, and installation of just about anything you would need to furnish a home, including washers and dryers and home decor. They have numerous types of flooring to choose from, in addition to a large selection of fabric. Their team of employees includes a designer, sales personnel, and installers. "We always know you're going to get quality installation," Caine said. "We know the people we are sending out are going to do a great job. We work on both small and large projects, and we always work in the best interest of our customers."

Keeping up on the latest trends in the industry is one reason Caine feels they are so successful. "We regularly attend national trade shows to keep informed on the latest styles, colors, and fabrics," he said. "Another major reason for our long term success is the number of long-term employees we have. I call them partners. There's a continuity of care and understanding here of our clients needs and our products."



Eldon Furniture. PHOTO BY MARIE KROLIKOWSKI

Caine and his wife have a son(Adam), a daughter(Natalie), and four grandchildren. Their grandsons John(15) and Trevor(12) can be seen in the Eldon Furniture commercials.

"They started doing commercials when they were little," Caine said. "We were shooting a commercial and I thought it would be fun to have them sitting on a sofa. It just went from there."

"A big part of the business has always been family," Caine explained. "I loved working with my dad. What makes Eldon Furniture so special is that we've been supporting the community and our customers for so many years. Generations of customers has been the hallmark of Eldon Furniture. I'm having fun and I enjoy being here, and have no plans of quitting soon."







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Michael and Jenna Duncan. PHOTO SUBMITTED

BEST **JEWELRY STORE**

Duncan Diamonds and Fine Jewelry

Duncan Diamonds and Fine Jewelry has been providing quality jewelry and exceptional service to the Lake area and beyond for over 50 years. Now in the second generation of ownership, providing jewelry that marks the great milestones in life, as well as world class customer service, remains the focus.

The company was started by Jim and Marybeth Duncan in 1974 with a couple of jewelry cases, well-earned skill, and a dream. Their son Michael and his wife Jenna have owned the business for the past two years. A true family run endeavor, Jenna manages finances, invoices, and more interestingly, has become a guiding force in continually updating store aesthetics and refreshed social media presence attempting to meet the rapidly changing demand of the modern world. Michael's sister, Julie, fills the role of managing inventory, and providing years of experience gained from literally growing up in the jewelry business. Michael's Uncle Mike provides over 50 years of unique jewelry design, as well as repairs to the very well-equipped repertoire. Remarkably gifted benchman Eric, also Michael's cousin, has over 30 years of jewelry repair experience and the kind of "can do" attitude guaranteeing if it can be fixed he will find a way. Michael's cousin, Matt, oversees all the marketing and advertising. Dear friends of the family, Stephanie and Lisa, provide unrivaled customer service and a goal to never meet a stranger.

"My dad was an art major in college and he always thought he was going to be a painter," Michael explained. "He made some jewelry in one of his college classes he had and sold it. College classes are a great place to dream, and fortunately he was able to work hard enough to make his dream become a reality. He started the store with about a dozen pieces of silver and turquoise jewelry."

The company does not sell as much silver and turquoise jewelry today because things have changed, including the needs of the customers. "Jewelry is fashion, and it changes all the time," Michael said. "It's important to adapt to what people want, and I partner with vendors who help me do that."

Having evolved into a high-end jewelry store, they offer everything from custom designs to a wide array of popular brand names in jewelry and diamonds. The store offers a variety of breathtaking items, but specializes in natural GIA Certified diamonds rather than lab created. Natural stones are also offered. Items available include rings, bracelets, necklaces, earrings, watches, and more. "I have a watch obsession and keep adding to our collection" Michael said. "I can help you track down any high end watch you're looking for." The retailer is a full-service, one-stop store. They cater to any budget, typically from $500 to $500,000. They sell, repair, size, design, and customize jewelry all in-house. Customers can choose a diamond and setting separately, and it will be set in-house. They can also recreate vintage pieces, so the design of your mom or grandmothers ring can become yours.

"We strive to offer custom designs and redesigns of jewelry that are otherwise very hard to find in the lake area," Michael said. "We do a lot of re-inventing of customer's well-loved jewelry. We always enjoy a challenge and love to see something that was once old become something new that will be cherished by future generations" Jenna added. The store also offers a trade-in program for those items originally purchased at Duncan. If you need a quick turn-around on a repair, it can be done.

"I want to be the guy that people come to for jewelry that they know reflects their lives, and their lives deserve to be worn and celebrated," Michael said. "You can drop off a piece for repair on Friday night, and we will work late to get it back to you the next day if needed. I get to meet people from all walks of life. I love talking to people. This is a social deal that just happens to pay the bills."

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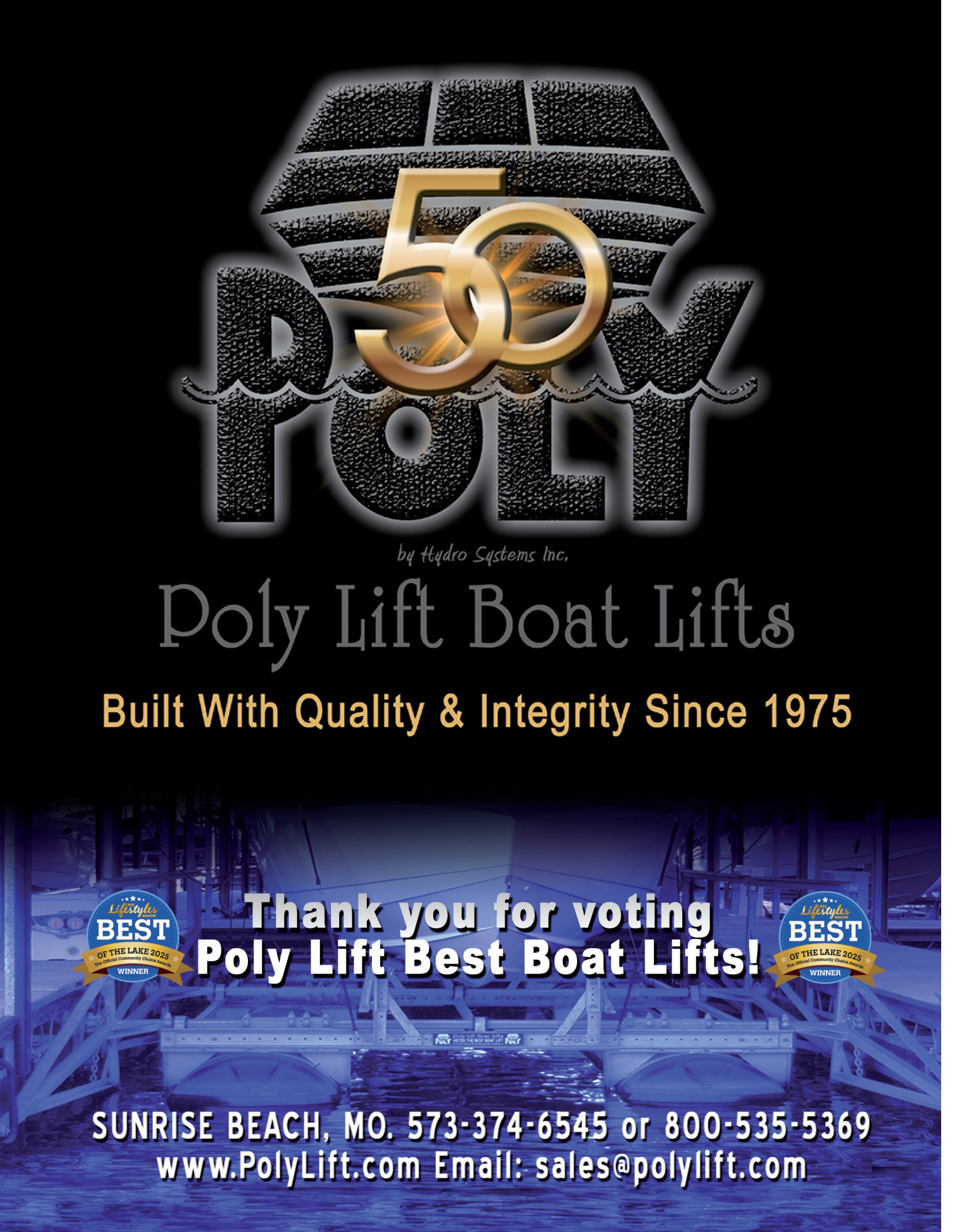
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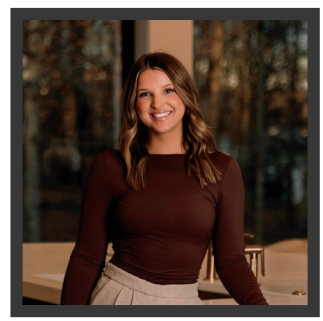

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Best Shot PHOTO CONTEST

TAKE YOUR SHOT...

We know you have photos and we want to see them. Whether you're a professional photographer or just a shutterbug, the Lake Lifestyles magazine photo contest is calling you. In each issue, we will specify a theme. Send us your photo that most closely illustrates it and you could win a restaurant gift certificate. The winning photo and the story behind it will be featured in the next issue of the magazine. Submission is easy, so let your creativity flow.

THE THEME: Family Fun at The Lake

THE PRIZE: $100 Gift Certificate to JB Hooks

How to Enter:

Snap a picture! Or send one you recently took.
Email your photo and the story behind it to:
Marie.lakelife@gmail.com
Photo must be in JPEG format and sent in its original size.
In one or two paragraphs tell us about the photo.
The photo that best illustrates the topic will be chosen the winner.

Deadline for entries is June 15, 2025

LAKE Lifestyles THE WAY WE LIVE

Disclaimer: By entering this photo contest, you affirm that all submitted photographs are your original work, you have the necessary rights to submit them, and you grant the organizers the right to use, reproduce, and display your entry in promotional materials, with proper attribution, as per contest rules. The organizers are not responsible for any copyright infringement claims related to submitted photos. Photos submitted after the due date are considered ineligible. Winners will be notified via email.



Through The Years...

Story by MARIE KROLIKOWSKI
Photos Submitted

The Lake area is ever changing, but the Lake itself has always been more than just a body of water. It's a keeper of history. It's where old stories are passed down, and new ones begin to take shape. It's a blend of the past, present, and future. It's where generations of families have created memories, and continue to do so.

Once Upon a Time
(At The Lake)....

Steven Boyd

For over 60 years, Steven Boyd has been creating memories at the Lake. When he was just six years-old, his parents began looking for vacation property that was in close proximity to their St. Louis full-time residence. Along with two other buyers, they purchased a seven-acre parcel of land in 1962 in Dry Branch Cove, located at the 4 1/2 mile-marker of the north shore. The property sits at the end of the cove, with one acre located on the water.

"My dad eventually ended up taking over the entire property," Boyd explained. "There was a mobile home already there, and he eventually replaced it with a larger one."

Boyd's father passed away at the age of 91 about ten years ago. His mother, at the age of 96, just recently passed. "They loved it here at the Lake," Boyd recalled. "It was my dad's thing, he was so proud of it." His father was a state trooper, and his mother was a teacher. Boyd describes the family as middle-class, which was all it took to purchase that much property back in the day. "My brother and I have kept it and maintained it over the years. We still love it here," he said.

Growing up here with all his friends is how Boyd describes the years. In the summer, the family was here at least every other weekend, and sometimes for a couple weeks at a time. The people within the cove, he explained, were like family.

"The best memories are the developed friendships between the neighbors," he said. "The kids would all hang out, and we'd play spin the bottle when we got older. If one person in the cove had a project to do, everyone pitched in. I helped tear down buildings, build buildings, build sea walls, and more."

The family owned a 14-foot metal fishing boat with a 20 horsepower outboard. "I learned to ski behind this boat," Boyd said. "We ran all over the cove in it." Other memories that stand out include taking the boat to Wind Rock, a little restaurant located two coves over that had the best frosted mugs of root beer. Bayou Bills, he said, was another regular hang-out. As they got older, Sherry's Hacienda was the place to go for margaritas. Above all, swimming was the most common past-time that never got old. And skiing, which Boyd said he could do all day long.

"We had so much freedom here as kids," Boyd explained. "I have so much respect for my parents for not hovering over me. Everyone up and down the cove looked out for each other in those days. We would take off in the morning and by 10 a.m. we would have had three or four full breakfasts at other homes."

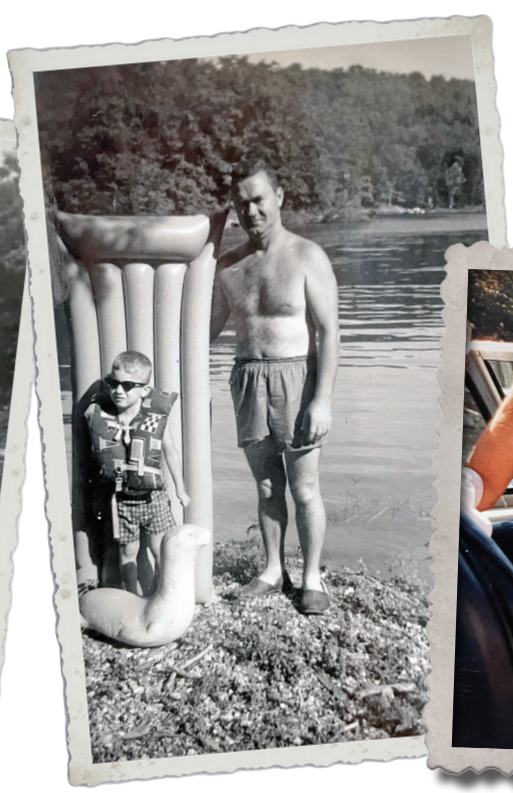


Boyd (center) pictured with his mom and dad in 1962.

The Boyd family has been enjoying the Lake for over 60 years.











Boyd, his dad, and his younger brother in 1969.

Residing just outside of Kansas City, Boyd makes it to the Lake a few times a month during the summer. He cuts the grass, grates the road, and tends to whatever else needs to be done. “Sometimes my brother and I think about selling because of the work involved,” he said. “But when we are there, sitting by a fire or watching the Lake, we agree we are never going to sell this place. My brother says he feels his shoulders lower by about six-feet when he’s there.”

“There’s so much I learned by being at the Lake,” Boyd said. “I learned to navigate at night by land forms, and not by mile markers. When I was young, we would follow the dance cruisers at night. I miss some of the people and places that were here, the culture. But there’s something so special about the Lake, it just holds my whole childhood.”













Barbara Stoker’s family has been enjoying the Lake since the early 1930’s.

Barbara Stoker

In the early 1930’s and in the midst of the Great Depression, Barbara Stoker’s grandparents moved to Sunrise Beach. At that time, Sunrise Beach was a small, rural community with a population in the hundreds, if not lower. Her grandfather used to manage a small fishing resort at the 9 1/2 mile-marker which he purchased in 1965. Today Stoker owns the eight acre parcel and the cabins that still stand on it.

Born in 1955, Stoker began coming to the Lake as an infant. Her father and his siblings grew up here, then eventually moved to Kansas City. The resort where her grandfather worked, originally called Reeder’s Resort, now has two original livable cabins. It’s where the family stays today when they come to the Lake. The cabin her grandfather called home has been turned into a garage. They have since made several improvements to the place, which Stoker says is “a labor of love.” It’s old, she said, and requires a lot of tender loving care. “I feel like a caretaker,” she said. “It’s a collective ownership. It has been our job to maintain and take care of it so it can be used by many generations to come. It’s such a special place.” The cabins, she believes, were built in the 1920’s and were very primitive.

Stoker has such lasting memories from the years spent at the Lake. “My dad was a big fisherman, and he loved to catch catfish,” she said. “He had a 14-foot boat with a small motor, and we would frequently use it to travel from the 9 mile-marker to Bagnell Dam.” Stoker recalls going to Dogpatch, playing skeeball, and riding the bumper cars. “We used to watch the water ski show from our boat,” she said. The family would grocery shop at Sander’s Midway Grocery in Sunrise Beach. Later they enjoyed Hickory Pit BBQ in Gravois Mills, Ozark BBQ, Hillbilly Cafe in Laurie, and Millstone for breakfast buffets and concerts on the dock.

In the 1970’s and 1980’s, two local water ski shows entertained visitors at the Lake. The Lake of the Ozarks Water Show and the Fort of the Osage Ski Show was a must see when visiting during those years.

These days, Stoker’s grandchildren are the fifth generation to have embraced Lake life. “They really enjoy coming here,” Stoker said. “We all fish and boat, and we enjoy our neighbors. Some have been here a long time, and we appreciate them very much. They go to different restaurants, often Jolly Rogers, Lakehouse 13, and Franky and Louies. The grandkids, she said, favor these.

Stoker still loves the Lake and all it has to offer, but does admit she misses some of the nostalgia of years past. “I do miss the little resorts that used to be all around the Lake,” she said.







A young Kevin Lewis enjoys a boat ride.

Lewis's dad proves he can still master water skiing.

Kevin Lewis

Since the age of two, 57 year-old Kevin Lewis has only missed two seasons of not vacationing at the Lake. He first came with his parents and grandparents, and not continues the tradition with his wife and own children. HIs mom and dad, ages 83 and 82, still join in on the annual trip.

In year's past, the family stayed at Knotty Pine Resort, which was located near the six mile-marker of the Large Niangua. They also stayed at Lone Oak Resort for a number of years, and now choose Merrimac Condos for their accommodations.. The yearly vacation has grown, with anywhere from 12 to 16 family members coming each year. Lewis and his wife Christy manage to also carve out a week for themselves each year.

"Through the years, the biggest highlight is seeing the smile on my parent's faces when I put the boat in the water," Lewis said. "We used to go to Lee Mace's Ozark Opry, the Main Street Opry, and Dennis Hilton's Country Shindig. My fondest memory though, is water skiing. We would take off right from the dock and into the main channel. We would ski at least twice a day."

Lewis remembers the day the family's only boat broke down. "The owner of Knotty Pine Resort picked me up," he said. "He made a call to G&G Marine. I knew how to work on things and they opened on a day they were closed, and let me use their tools to work on my boat. We were back in the water in about three hours."

Lewis explained at that time, the entire resort was made up of vacationers from his home-town of Peotone in Illinois. His family knew them all. Six adults on one child, he said, would share a three-bedroom, one-bathroom cabin. They fished as a group for crappie from a fishing house. And they spent endless hours swimming in the Lake.

"I met my friend Tim Murphy and his family when I was down here in high school," Lewis said. "We became best friends, and still come down the same week every year so we can meet up on the Lake and hang out."

These days, Lewis is up at 5 a.m. to start fishing. His kids, in their 20's and 30's, join him about an hour later. "Then we take a boat load out to ski and wakeboard," he said. "We come back, clean fish, find a cove to swim in, have a few cocktails, and enjoy the day." The family has a 26-foot bowrider boat and a 24-foot tritoon to meet all their water needs.

The majority of the family either water skis or wakeboards, including Lewis and his wife. His dad, at the age of 82, still enjoys and masters the sport.

Boat size and the obvious wealth are the biggest changes Lewis has seen over the years. "I liked it when you pulled into the cove and everyone was equal," he said. Noting that progress is good, he said he likes how the Bagnell Dam Strip is being revitalized.

"For the longest time, I thought my mom and dad only lived for the Ozarks," he said. "My wife and I have since taken over making all the arrangements for everything. My parents love having their whole family here with them, and it hurts when someone can't make it. It's where we all go to be together and relax. It means the world to me to have the history of being here. We are going to try our best to continue it for years."

Kevin Lewis and his family at the Lake July, 1991.



Marcia Williams

Since she was an infant, Marcia Williams has been vacationing at the Lake. As a child, she spent half the year here, and more now that she is an adult. The family now boasts four generations who call the Lake their vacation destination. Eventually the Topeka, Kansas resident and her husband Kent will call the Lake their permanent residence.

"We stayed at Chimney Cove Resort for several summers, from 1958 until about 1961," Williams recalled. "Around 1961, my family began staying at Frontier Resort in Gravois Mills with several other families from Topeka. We all came to the Lake together." Ultimately, all but one of the families purchased second homes in what's now called Wideford Hollow Cove, located at the 13 mile-marker on the west side of the Lake. Growing up, Williams knew the cove as Chimney Cove. Today, it's referred to as Wideford Hollow Cove.

Williams parents purchased a lot in 1963 in this cove. They placed a double-wide mobile home on a permanent foundation. The family vacationed here from 1963 until 1986, when her mother sold the property. It still stands today. Williams uncle owned the home next door, and sold it to Williams and her husband in 2003. The nostalgic element is Williams current. Lake home is located right next door to the home she enjoyed as a child. Friends she met at the Lake and grew up with now also have homes in this same cove. "As children, we always played together," she said. "Now our grandchildren play together." When the developer began building homes in the cove, he left the stone that once marked it. Today, the stone can be seen set in the front yard of one of the homes located a few doors up from the point.

"My first memories of coming to the Lake are of staying at Frontier Resort," she said. "The first thing I would do in the morning was to put on my life jacket. We skied every morning and evening, and swam all day." An unspoken tradition, she said, was going for night boat rides when there was a full moon. "Dad would load us into the boat and take midnight rides," she said. "He knew the Lake like the back of his hand. There weren't many lights along the shoreline back then."

One of Williams favorite memories is the boat trips they would take to The Clown. "I would go in my pajamas," she said. "All the boats would stay together in a line, and I would always fall asleep." Other memories include playing at the sand bar where the Porto Cima neighborhood is now located, and going to Ozark Bar-B-Que. "I remember driving to the dam by car, and it would take us 1 1/2 hours because there was no toll bridge," she said. "I remember when a ferry took you across the Lake."

The Clown, often referred to as the most nostalgic restaurant on the Lake, was built in 1960 as a floating restaurant and located just alongside the Grand Glaize Bridge. Built in 1957, Ozark Bar-B-Que stood at the 10.5 mile marker for a remarkable 59 years. It was well-known for its barbecue sauce, hand-breaded onion rings, and homemade pies. In addition to the restaurant and well manicured ponds and waterfall, it featured The Botique @ The Lake and a small store.

Back in the day it was an annual competition, she said, to see how many skiers each dad could get up behind their boat. Williams dad had a 17-foot boat with a 75 hp motor, and never failed to pull up at least nine or 10 skiers at one time. "I've always been comfortable around the boat," Williams said. "I started driving the boat sitting on my dad's lap, and started driving alone at a young age."



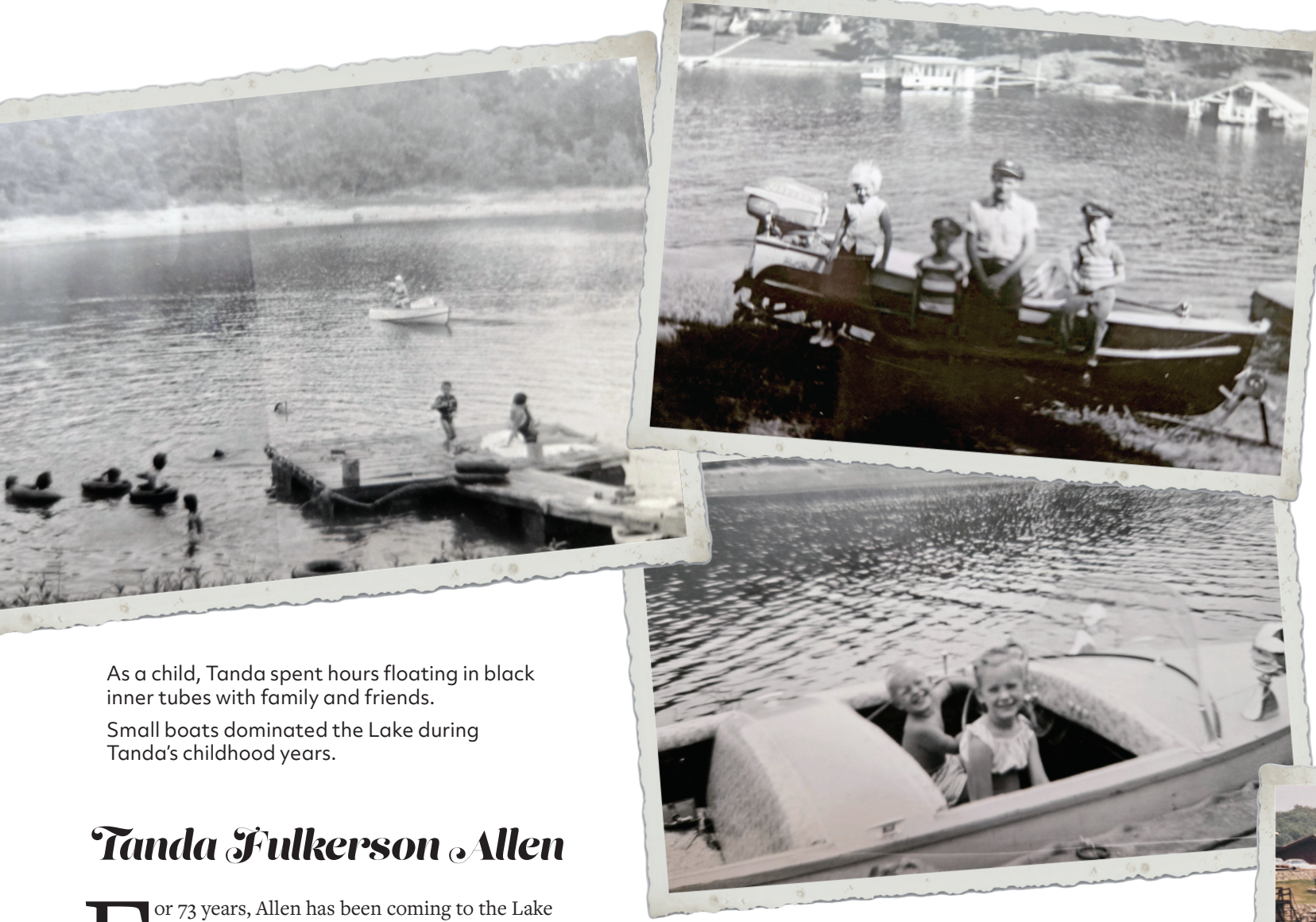
William's father loved to see how many skiiers he could get up at one time.

Marcia, age 4, paddles her rowboat in the cove.

Williams and her husband have four daughters, four son-in-laws, and nine grandchildren between the ages of three and 20. The Lake, she said, if a great place for any age. Although the Lake has seen many changes since her younger days, Williams said it's still where they want to be.

"These days we sit on the deck, watching the comings and goings of the cove," she said. "We love to go for boat rides, float, and just relax. My grandkids love the beach at Frankie and Louies, and we also enjoy Backwater Jack's and The Reserve. The home Williams and her husband own was purchased from her uncle, whom they brought to the Lake last summer. "He's 94 years-old," Williams said. "We went for a boat ride, and he spent time just sitting and taking in the incredible view."

Williams has no doubt that family time at the Lake will continue for years to come. They are four generations of Lake lovers, and still going strong.



As a child, Tanda spent hours floating in black inner tubes with family and friends.

Small boats dominated the Lake during Tanda's childhood years.

Tanda Fulkerson Allen

For 73 years, Allen has been coming to the Lake of the Ozarks. It all began in 1951 when she was just a newborn when her grandfather built a one-room cabin complete with an outhouse. The cabin was located in Narrows Hollow Cove at the 3 mile-marker of the Niangua arm, between what we now know as Nautifish and The Cave restaurants.

"My grandfather was from the Marshall area," Allen said. "I'm not sure how he found the property, but I know back then he could have purchased the entire cove for $8000." The cabin was torn down in the early 1970's, when Allen's aunt and uncle purchased it and built a two-story home on the property. In 1976, Allen's parents purchased a different cabin and added on to it. Her parents have since passed, and Allen and her husband Bob now own the home that was once theirs, next door to where the original cabin sat.

"We used to put a lot of family members in the one-room cabin," Allen recalled. "In the middle of the night you would have to take a flashlight and go outside to use the outhouse. We used to swim all day, and our dock was a huge log that went from shore out into the water. And we would water ski, sometimes four of us at one time." Allen recalls when she and her cousin skied from their cove to the other side of the Niangua bridge, an impressive 10-mile stretch.

Other memories of Allen's include floating in real inner tubes, because as she said "there weren't any fancy floating toys back then. She recall seeing wild goats roam the hill across the cove, bathing in the Lake with a bar of Ivory soap since the cabin had no bathroom for the longest time, and getting poison ivy, ticks, and chigger bites from exploring through the woods..

"At the intersection of Highway 5 and Highway 7 there was a dime store," Allen said. "We would walk one mile up there to buy gum and candy. We used to go to The Glory Hole bar, and some restaurant on the south end of Highway 5 that had a lift that transported people up the hill. There were very few restaurants on the Lake around us when I was a kid."

Allen's father used to play the trumpet and string bass, and performed in a country western band at Bushwackers in Laurie. "They were called The Cow Town Wranglers," she said. "I remember my dad and my aunt playing in the cabin, and we would all sing along. My aunt played the ukulele."

Continuing the family tradition, Allen said her grandchildren love being at the Lake. Ages six, 12, 18, and 19, they come often. "They spend a lot of time in the water, they like to fish, and our oldest two are great water skiers," she said. "The family now has two boats in their fleet, a jet boat for skiing and a deck boat that comfortably seats everyone. The family enjoys trips to The Cave, Nautifish, Larry's on The Lake, Captain Rons, and The Fish and Co. Allen and her husband spend the entire summer here.

"I feel things at the Lake have changed so gradually when I look back at pictures, and now I see so many houses," she said. "The size and number of boats have increased, sometimes in the past we would go out and never see another boat. I've had five generations of family loving the Lake. I hope this place can stay in the family forever. It's so serene and peaceful to me, I feel all my relatives around me when I'm here. It's my favorite place in the world."









Bob Allen

There is truth to the saying "it's a small world." While Tanda Fulkerson Allen has been coming to the lake her entire life, her husband Bob has been coming most of his life too. He ultimately met Tanda through a mutual friend who knew they both liked the Lake.

Allen first came to the Lake in the early 1950's with his parents, brother, and sister. They would stay at Horseshoe Resort in the Gravois Mills area. It was owned by Andy and Mable, he recalled, and they let them play with the wooden row boats. Joining the family on vacations was Allen's aunts, uncles, and cousins.

"I learned to ski here," he said. "I started skiing at seven or eight years old. And when I was 16 I learned to barefoot. I was shocked that I was actually skiing on my bare feet. Me, my brother, and brother-in-law would all barefoot together."

Labor Day Weekend in 1976, Allen bought "The Banana", a 18-foot jet boat. "At that time, it was the biggest gas hog on the Lake," he said. The family still owns and uses the boat today. "The Lake has become so much busier," he said. "Back when we were kids up until the mid 1970's you could jump into the boat and go out and ski anytime of the day. And the boats have gotten so much bigger."

"We have a lot of fun here," Allen said. "We just love it here. It's so peaceful and quiet. I wouldn't change it for anything. Our kids and grandkids have Ozarks in their blood."

Tanda's mom and dad fishing off their first "dock."

The family cabin, built in 1951

CONTINUING THE STORIED LEGACY:

NEW OWNERS OF DOGPATCH STORE LED BY INSPIRATION AND FAMILY



Jason Van Houten with his daughter Piper in front of the newly purchased Dogpatch. PHOTOS SUBMITTED

Story by JUDY GOPPERT

The recent purchase by entrepreneur Jason Van Houten of the historic Dogpatch Store on the Bagnell Dam strip January 3rd was prompted by his purchase of Grandma's Candy Kitchen three years ago. As the walls, floors, and shelves of the store have nostalgia and history exuding from them, Van Houten has a unique life path that has pulled him toward this amazing venture. The 10,000 square foot shop features gifts, novelties, souvenirs, and a taste of Ozarks history.

"I've been kind of discussing it with previous owner Mike Page for a while," Van Houten explained. "He and his wife decided they wanted to do a little more traveling, and spend time with their grandkids. It was a good time for both of us."

He noted that Mike had owned it for the past 30 years, and he believes Dogpatch is a magical little store. He also loves the family aspect of the strip. "I thought if I wanted it to stay that way, I would do it myself," he explained. "Mike still owns the Leather Man and he's always around, and I really look up to him and value his guidance. He's been a huge help and is always willing to help me however he can."

Dogpatch has been operating continuously longer than any other store at the Lake, and will celebrate 80 years in business in 2027. From its early beginnings as a gas station and tourist stop, Dogpatch has grown through the years, featuring gifts, novelties, Lake of the Ozarks souvenirs, home décor, and hours of entertainment for the whole family.

Originally from Southern California, Van Houten moved to Kansas City in the early 2000's seeking a change in his life. There, he was fortunate to be a musician and toured with a band playing guitar and being a backup vocalist. After the band broke up, he attended college and worked at the Kansas City Kansan Newspaper as a sports reporter. He moved to the Lake in 2008. "I still play guitar as often as I can, it's my hobby," he explained.



His other true love is golf. He began playing it when he was growing up and visiting his grandfather during summers in Iowa."It was never my main sport, I was a basketball player and skateboarder," he explained. "My grandpa was a golfer, and we played golf every day during the summers growing up. When I got out of high school, I played a little. I would take my golf clubs with the band and play where we traveled."

When he moved to the Lake, he began playing more. Larry Salsman is currently Director of Golf Operations at Osage National Golf Course. He was the head professional at Sycamore when Jason went to work for him there and got his start in the golf profession. Jason became a head professional at Redfield Golf Course in Eugene, Missouri before moving to Osage National in 2017.

"You can make a living giving golf lessons and teaching. I was bartending for my father and wanted to get out of it and always thought there was more to life. I am always chasing the next step. I loved being a golf pro and am still a PGA member, give lessons at Osage National, and fit people for their golf clubs," he said. "I don't really have the time to put into it now as my main focus is my 11-year-old daughter, Piper, and my businesses. I do coach the PGA Junior League every summer at the Eldon Golf Course."

Van Houten thrives on his chance to work with people at the store, both employees and customers. "We have the best employees, and I can't believe how lucky I am to be surrounded by such great people," he explained. "We close the candy store January and most of February, whenever the weather starts turning, which gives them a nice break."

Van Houten looks forward to all the summer events around the strip, including the Jeep Invasion, Bikefest, Hot Summer Nights, and the offshore boat race.

"It's really neat for us. I have grandparents come in who say their grandparents brought them in. It's nice to be a part of this history and that we have generations come down. I will do this as long as I can," he said. "I absolutely loved my job at Osage National, I had the best boss and it's a fantastic place to work. I made the jump because I felt I could do more with my life and I'm glad I did. It was pretty scary but buying Dogpatch and the candy store are the best decisions I ever made."

Van Houten's father, Larry, moved to the Lake in the early 2000's and owns Lucky's Bar and Grill, also located on the strip. He's had his own business for over 20 years. Jason's stepmom, Tricia, owns Lucky's with his dad. Jason's stepfather, Terry, is successful in the waste management business and builds recycling centers. He and Jason's mom, Susan, live in Nashville and have a second home here at the Lake.

"My mom is the absolute best cheerleader I could have," Van Houten explained. " I go to her for advice. Throughout my life, I've been surrounded by great people. My ex-wife, Mary, and her family own Old Time Photos on the strip. She is the one who suggested I talk to Mike."

"I love the Lake and this community. I'm proud it is my home," he smiled. "I love the quote by Anthony Bourdain, 'Life is about finding a cliff worth flinging yourself from.' I'm crazy enough...and I've jumped off a few cliffs!"

For information, visit dogpatchstore.com



A DYNAMIC WELL-KNOWN DUO AT THE LAKE

MARCUS WORDS AND MIKE CLAYTON

Story by VICKI WOOD
Photos Submitted

When Marcus Words arrived on the Lake of the Ozarks music scene, he was hustling between a solo career and the band ChristiAna. Formerly headlining The Money for Nothin Band from 2012 to 2019, his evolution into a duo that is in high demand has seen Words and his buddy Mike Clayton grow into The Marcus Words Music band. A favorite artist at the Lake, Words has spent the last three years hustling between The Fish & Co., Off The Cliff, and several other live music venues.

Words holds a bachelor's degree from Missouri Western State University in Elementary Education. His musical career began a long time ago when he first picked up a bassoon in high school. He used music as an escape from a less than desirable home environment while growing up. "I found myself immersed in anything that allowed me to hone my talent," Words shared. This expanded into playing the trombone, tuba, euphonium, vibraphone, piano, guitar, bass guitar, drums, and clarinet.

As if that isn't enough, the brilliant musician/teacher works in tech and business, with many endorsements in Microsoft and digital marketing. That is perhaps why Words is so comfortable making his music widely available in incredible quality online, with clear melodies and engaging videos.

We first met the pair in 2021 at Lucky's Bar In Lake Ozark. Clayton currently resides in Bolivar, but called Stockton home for most of his life. He loves playing Lake of the Ozarks live venues. One loses track trying to keep straight everyone Clayton has performed with. He is in high demand.





On a recent visit with Marcus Words Music show, the guitar aficionado and his music partner Mike Clayton were playing a show on the outdoor stage at Backwater Jack's on a Friday evening. With the sun setting over an idyllic gentle wave background, throngs of customers were enjoying the excellent food and a funky groove in a 70-degree early spring warmup.

The duo are no strangers to waterfront stages. Clayton's fiddle has been joining Words acoustic guitar for several years. Meeting as backup musicians in the band ChristiAna, the two men have blended down to a stylized set that takes some of the greatest hits of rock and modern country and makes them their own. Clayton drives from his hometown of Bolivar for the shows, and Words makes sure to let the audience know of the distance that their favorite fiddler travels to entertain them.

In our last journalistic visit with Words and Clayton, we were told that the musical influences were transitioning with years in music. This was evident as the two belted out a rendition of a Tyler Childers cover upon request that was not performed in their previous shows. But, the 1990s influence is still heavily there, and makes for a very danceable set. Words' music and blended harmonies, with Clayton's fiddling, brings uniqueness to a cover song and a version you have never heard before. For example, an extended introduction to Bob Seger's "Turn the Page" showcases Clayton's riffs on the fiddle, in a heart tugging sorrowful, but beautiful pull.

A fun thing that the two do on stage is throw out a kid friendly "You've Got a Friend In Me" by Randy Newman from the movie "Toy Story." This is played whenever children happen to show up, which happens quite often when the show is held at a lakeside restaurant. Clayton can enchant kids, too, with his fiddle tricks. Long pulls imitate a siren or a train whistle, and Woods will accompany that with a signature low growl of his voice into a finishing roar.

Words is funny. He calls it "getting weird." When Words jokes with the crowd, sometimes hecklers that might be a bit tipsy respond. He handles them with humor and grace. Words said about a comment of whether he could handle a request or not, "Nobody has ever taken back money out of my tip jar yet." He has yet to butcher a song request. A new venue for Words and Clayton is the ever growing Westside Pub, where he is appearing regularly. The year's list of bookings are scheduled but and subject to change a little, according to Words. Marcus Words Music has been nominated for a Best of the Lake Award for 2025, and holds several others from previous years.

Money for Nothing was one of Words first bands from his hometown of St. Joseph, Missouri. Most often a cover band at the time, Words was already penning some originals like "Runnin' Round in Circles," complete with an animated music video. You can check out Words and that video online at his Youtube Channel: http://www.youtube.com/@MarcusWords or at: www.marcuswordsmusic.com

When visiting the digital music platforms, Patreon.com's popular music site "Traveling Through Live" features Words playing "No Vacancy" in his signature style. Set out in nature, specifically standing on a wooden staircase at Ha Ha Tonka State Park hiking trail among the maple trees, he is strumming a well worn acoustic guitar that is missing some of its finish. With nothing but that instrument and his mellow voice echoing off the ozark hills, it is one video you must view. With over 8,000 subscribers, Patreon.com reaches the world with the magic of Marcus Words music.

Keeping with the theme of advances in Marcus Words Music, one of the most complete collections of Marcus and Mike's music is on Reverb Nation (www.reverbnation.com) at Marcus Words. There are live performances at venues outside of the Lake area, some dating back to his life in St. Joseph without Mike's fiddle, and some of Words' earliest musical performance roots. The music videos are raw and real, and some have nice transitional animations.

A favorite way to listen to Marcus Words Music is on SoundCloud (www.soundcloud.com/marcus-words). "Worse Case Scenario" is the first featured track and one of the best. SoundCloud gives a deeper cut of his non-stop guitar riffs in a production quality that far exceeds any of his other online streaming platforms. The recordings from 11 years ago are timeless and worth a listen. The feel is as if you are in the studio with Words, while watching visual effects in sync with the audio in waveforms and the audio visualizers.

We look forward to the next years of Marcus Words Music and what they will do with advancing digital technology, where music is concerned.



Ozarks ON THE ROCKS

By JAN WILEY
Photos submitted



With zero experience in mixing or creating cocktails, Jan Wiley began spending time researching online. All of her recipes are original creations. Knowing that presentation is almost as important as taste, she went to work.

Jan refers to herself as a "Cocktail Hobbyist," with plenty of family and friends willing to serve as taste testers.

You can see her creations in every issue of Lake Lifestyles magazine, and can you follow Jan and her recipes on her Facebook page titled Ozarks On The Rocks.

GREEK SUSHI

(Makes approximately 10)

Start by trimming the ends of 2 English cucumbers to square them up. Using a mandoline or sharp vegetable peeler, make 20 thin cucumber ribbons. For the filling, finely dice 1 medium sized tomato and approximately 15 Kalamata olives. Set aside. To assemble your sushi you will lay 2 cucumber ribbons (one on top of the other) on your work surface and spread a thin layer of regular flavored hummus along the entire length. Once that is done, add a sprinkle of your chopped tomatoes, Kalamata olives, and some crumbled feta cheese. Start at one end and roll them up using an additional dab of hummus to secure the end if needed. Garnish with a fresh sprig of dill.

OZARKS ON THE ROCKS

Recipes



GIRLS WEEKEND

(makes 1 drink)

To make this drink you will need to make thin cucumber ribbons using a mandoline or vegetable peeler. Wet the inside of your glass first, and use the back of a teaspoon to help wrap the cucumber ribbon around the inside of the glass. Once this is done, add a watermelon chunk in the bottom of your glass and gently muddle to release its juices. Pack your glass with crushed ice and add 1 ounce of Cucumber Vodka, 1 ounce of St. Germain Liqueur, and 1 ounce of Simple Syrup. Top off with your favorite Prosecco and give it a gentle stir to combine. Garnish with a watermelon chunk, fresh mint, and a straw.



STRAWBERRY BRUSCHETTA

(Makes approximately 20)

Preheat oven to 375 degrees. While your oven is heating you will want to slice a baguette into 1/2 inch slices. Brush each side with olive oil and a sprinkle of kosher salt. Toast in your oven on both sides until golden, then set aside. In a bowl combine 1 pint of chopped fresh strawberries, 1 tablespoon olive oil, 2 teaspoons of balsamic vinegar, and 3 tablespoons of julienned fresh basil. Give this a good stir to start marinating. In a separate bowl, add 1 cup of ricotta cheese and 2 tablespoons of honey. Stir until well combined. To assemble, spread about 2 teaspoons of the ricotta mixture on each baguette slice and top with about 1 tablespoon of the marinated strawberries. Finish them up with a drizzle of balsamic glaze.



RASPBERRY COCONUT MOJITO

(makes 2 drinks)

In a large shaker add 10-12 raspberries, 6-8 fresh mint leaves and 2 ounces of lime juice. Muddle well. Then you'll add 4 ounces of Light Rum, 1.5 ounces of Simple Syrup, and 2 ounces of Coconut Cream. Add ice and shake vigorously for at least 20 seconds to combine, and strain (or not) into your two ice filled glasses. Garnish with some flaked coconut (optional), fresh raspberries, and a sprig of fresh mint.

See more of Jan's recipes on her Facebook page titled Ozarks on the Rocks.

MARK YOUR CALENDAR

SOME BIG UPCOMING EVENTS AT THE LAKE

Story by VICKI WOOD *and* MARIE KROLIKOWSKI
Photos by GEORGE DENNY

The calendar of events at the Lake of the Ozarks is always overflowing with fun activities. On any given weekend, the opportunity to get out and socialize presents itself. Below are some of the biggest events that the lake area has to offer for 2025.

The Lake of the Ozarks Spring Harbor Hop

May 3
Get beautiful views and more from multiple lakefront bars and restaurants while participating in a fun challenge by water. Cards are drawn at over 40 stops located around the lake area. The first card is drawn at the checkpoint where the hand is purchased, and six additional cards are obtained by hopping to more participating checkpoints. One card per hand is drawn per location. To qualify, the hand must be turned in by 7 p.m. Winners will be notified by certified mail. This event is sponsored by The Lake of the Ozarks Convention & Visitor Bureau, Lake of the Ozarks Marine Dealers Association, and the Lakes Waterfront Restaurants.

Lake of the Ozarks Food Truck Festival

May 3-4
Held at The Ozarks Amphitheater in Camdenton, this day of flavors and family fun offers the opportunity to taste a variety of foods from local vendors and so much more. The event includes food trucks, local vendors, bounce houses, local artists, local musicians, henna art, and face painting. The festival takes place Saturday from 10 a.m. until 7 p.m. and Sunday from 10 a.m. until 5 p.m. New this year is the addition of the hot air balloon glow. Watch the amazing hot air balloons in action on May 3 from 8-9 p.m. For information, visit www.lotofoodtruckfestival.com.



Hot Summer Nights

May 9, June 13, July 11, August 8, September 5
This well-attended old time fun car show and street festival features classic cars, live entertainment, and food vendors lining the historic Bagnell Dam Strip. Each evening offers a unique theme, making it both a fun and ever-changing summer event. This year's themes include: Get Your Kicks on the Bagnell Dam Strip, Hot Rod Heaven, Off Road Wheeling, American Muscle, and Salute to our Front-Line Workers and First Responders.

Big Crappie Challenge

May 17-18
Sponsored by Fitz Fishing in Lake Ozark and presented by Surdyke Yamaha/G3 Boats, this is the largest Big Crappie event in the nation. The payout for the heaviest crappie is $50,000 and a total of over $160,000 total in cash and prizes is awarded. All contestants will be entered in a drawing to win a brand new G3 Sportsman 1610 with a 70hp Yamaha outboard, trolling motor, and electronics. Anglers fish from 6 a.m. - 2 p.m. each day. Entry fee per angler is $150 for one day and $200 for both days. Anglers 17 and younger at the time of the tournament are half price. Visit midwestfishtournaments.com/big-crappie-challenge for complete registration and tournament information.

Canine Cannonball

June 6-8
The entire family will enjoy watching dogs of all breeds and sizes showcasing their skills in distance and height jumps at this dock diving competition. Live music, food, drinks, and more are offered to round out the fun. The event is held at Dog Days Bar & Grill in Osage Beach. For information, visit dockdogs.com

Cigarette Rendezvous: Lake of the Ozarks

June 12-14
Hosted by Big Thunder Marine and Cigarette Racing, this event provides an opportunity for Cigarette boat owners to connect with fellow enthusiasts, engage in conversation, and more. An itinerary of events are offered during this action packed weekend including a welcome reception at Big Thunder's Speed and Luxury Showroom, and events at Camden On The Lake Resort. For information visit https://cigaretterendezvous.com.

XINSURANCE Offshore and Events

June 19-22
Thrilling races, fun activities, and a chance to connect with fellow enthusiasts is promised at this event. The race, which has been relocated to Bagnell Dam this year, is sponsored by XINSURANCE. The multi-day event begins with a pre-party at Lazy Gators, a race test concluding with a racer party and concert, two consecutive days of racing, and a street party along the Bagnell Dam Strip. A number of viewing areas will be available. Funds raised from the event will benefit a number of local charities.



Aquapalooza

July 19

Held at Captain Ron's Bar & Grill at the 34.5 mile marker, this is a summer celebration featuring live music, vendors, food, and more. The festival can be enjoyed right from the water or dockside from 12 noon to 5 p.m. Be sure to get there early to secure a spot at the Lake's largest family boating event which attracts over 12,000 attendees and 1,000 boats.

Annual Yacht Gala

July 25

Presented by Kelly's Port and 1932 Reserve, this celebration of the good life directly benefits Kids' Harbor-Child Advocacy Center. The event will include a fine wine and food festival presented by National and Local top chefs, a silent auction, and Luxury Yachts on display. One percent of all yacht sales will be donated to Kids' Harbor. For information, contact Julie Pittser at 573-348-3888 or Julie@Kellysport.com. For information visit Kelly's Port Facebook page, or register for their newsletter at Kellysport.com.

Float Your Boat

August 2

Head out to Frankie & Louie's Beachfront Bar & Grill to see if these homemade cardboard boats will sink or float. This is a promised fun day at the Lake for the entire family.

Great Bagnell Dam Duck Drop

August 3

Bring the entire family for this fun-filled event that drops thousands of rubber ducks into the Lake for a race to the finish. The day features a family fun zone with games, food, and live entertainment. All proceeds go to local charities.

Mini Shootout

August 16-17

Presented by Van Cadillac, spectators are invited to head out to Ha Ha Tonka State Park Springs Area and witness first-hand these small scaled remote-controlled boats tear across the water, competing for the Top Gun title.

Wishing On A Ride

August 16, 17 and 21

This heartwarming event gives individuals with disabilities and serious medical conditions a chance to experience thrilling rides on the water. Events include a welcome party and rides.



Shootout on the Strip Street Party

August 20

This always anticipated event brings together high-performance powerboats, the most recognized manufacturers, and boating fans for a night of fun. This event kicks off the Shootout Week. Event takes place on the Bagnell Dam Strip.

Lake of the Ozarks Shootout Powerboat Races

August 23-24

The biggest party of the year arrives with the 37th annual Lake of the Ozarks Shootout. A boat race with big speeds of over 200 mph and over 100,000 spectators, it is the most highly anticipated event in the Lake area. This year the new race headquarters will be at Dog Days Bar & Grill, located at the 19 mile marker in Osage Beach. The races will be held just south of the Grand Glaize Bridge, along the shores of the Lake of the Ozarks State Park. The event raises money for local charities and includes family-friendly activities. For information visit lakeoftheozarksshootout.com.



Lake of the Ozarks Bikefest

September 10-14

The Lake of the Ozarks Bikefest is quickly becoming a biker's destination, rivaling the famous Sturgis Rally. With over 300 bars and restaurants participating, the week rounds up with the famous drawing for a Harley Davidson Motorcycle. Motorcycle enthusiasts from all over the United States will partake in activities spread out over several Lake are towns, including a vendor village, biker church service, and live music. For information visit lakebikefest.com.

Lake of the Ozarks Fall In-Water Boat Show

September 19-21

Presented by Lake of the Ozarks Marine Dealers Association, this show gives boating enthusiasts the opportunity to shop over 100 boats of various sizes and models, all in one convenient location. The event is being held at Dog Days Bar & Grill from 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. For information, visit http://www.lakeozarkboatdealers.com/mo-boat-shows.asp.

Jeep Invasion

September 25-28

A newer event to the area, the Lake of the Ozarks Jeep Invasion drew massive attendance in 2024. Operation Freedom Exchange launched the Jeep Invasion on the Historic Bagnell Dam Strip and it was an instant hit. Canines on the Front Line benefitted with a $20,000 donation from the inaugural Jeep run. Thursday, September 25 will be the pre-party event and Sept 26-28 will be the invasion itself, where thousands of jeep enthusiasts drive in a parade with the jeeping community. The Encore Lakeside Grill and Sky Bar will host the banquet on September 27.



Eldon Turkey Festival

September 27

Mark you calendar for the 39th Annual Festival, hosted by The Eldon Chamber of Commerce. Located in downtown Eldon, the festival features vendors, food, live music, the parade, the children's carnival, bounce houses, and more for the entire family.

Fall Big Bass Bash

October 4-5

The Anglers in Action Spring Big Bass Bash is one of the biggest bass tournaments in the nation and attracts amateur anglers from across the country. Offering cash prizes for the biggest bass caught, it's a great opportunity for families and fishing enthusiasts to enjoy a weekend on the water. Over $330,000 in payout is guaranteed, with $100,000 going to the first place winner. For information visit midwestfishtournaments.com.

Lake of the Ozarks Fall Harbor Hop

October 11

A poker run on the water, boaters stop at multiple locations around the Lake to draw cards and compete for the best hand. Fun for the entire family, this event features live entertainment and food vendors at various stops along the Lake. This event mirrors the Spring Harbor Hop.

Camdenton Christmas on the Square

December 5-6

This two-day event for the entire family features a tree lighting ceremony, food and beverage trucks, local entertainers, vendors, games, a petting zoo, and a visit with Santa Claus. For information, visit the Camdenton Area Chamber of Commerce Facebook page.



Lake of the Ozarks Christmas Parade

December 13

A tradition at the Lake for over 40 years, the parade kicks off at 1 p.m. and makes its way to the Bagnell Dam Strip. Afterward, Santa greets the kids with gifts.





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7 TAKE CAUTION THIS SUMMER: DANGERS TO AVOID ON THE WATER

Story by LAKE REGIONAL HEALTH SYSTEM
LAKE MEDIA FILE PHOTOS

Winter is over, and we are all looking forward to fun at the Lake of the Ozarks. Before heading out on the water, take a few minutes for safety.

"Every summer, we see people in our Emergency Department whose day of fun in the sun turned tragic," said Sherrie Williams, R.N., nurse coordinator for Lake Regional Emergency Department's Trauma program. "You can help keep your family safe. Be aware of the dangers, and take simple steps to lessen the chance that someone in your boat ends their day in the Emergency Department."

HERE ARE SEVEN COMMON BOATING INJURIES AND TIPS ON HOW TO AVOID THEM:

Compression Fractures

When someone lands hard in a seated position, it can crush bones in the spine, causing a compression fracture. This injury commonly occurs when a boat hits a wake that bounces riders on their seats. To help prevent these injuries, boaters should avoid speeding, especially in high traffic areas, and riding in the bow in rough conditions. A compression fracture usually causes immediate pain and sometimes causes loss of feeling, numbness, or tingling of the extremities. Seek immediate medical attention for these symptoms.

Slips and Falls

Slips and Falls are the most common cause of traumatic injuries. To lessen the risk, never stand while a boat is underway, and be conscious of trip hazards on docks. Wear slip-resistant shoes, and always wear a life jacket when on or near the water, in case you do take a tumble.

Tubing Injuries.

Fractures, lacerations, and rope entanglements are common tubing injuries. To avoid them, always use a spotter or mirror when pulling a tube, avoid tubing in high traffic areas, and use the skier down flag when appropriate. Also, assess the towline for wear and damage before beginning. Follow manufacturer recommendations for limits on rider size and weight, maximum towing speed, and number of riders. Many tubing injuries occur when the number of riders exceeds the manufacturer's recommendation.

Personal Watercraft Injuries.

Some of the worst personal watercraft injuries are difficult to discuss because of the body area affected. When

someone falls off the back of an accelerating watercraft, the water shooting from the watercraft can cause severe injuries to the vagina, perineum, and rectum. These injuries can be life-threatening or life-altering. The best defense is to wear a neoprene wetsuit or neoprene shorts when riding a personal watercraft. The neoprene acts as armor and prevents the water from entering body cavities. You also should wear neoprene shorts when tubing, waterskiing, and wakeboarding.

Propeller Injuries

Potentially horrific, these injuries usually occur when someone falls out of a boat while it's underway, or when someone slips while boarding or exiting a boat that has the engine running. Several basic safety steps can help avoid propeller injuries: Always turn the boat off before allowing anyone to board or exit. Make sure all passengers are seated properly before starting. Allow no one to ride on a seat back, gunwale, transom, or bow of the boat. Keep the boat away from marked swimming areas. If someone falls overboard, turn the engine off completely before turning to attempt a rescue. Never operate a boat in reverse to pick up a fallen skier or other swimmer. Always keep a proper lookout. If driving, always wear an engine cutoff switch lanyard.

Cliff Jumping

The dangers of cliff jumping include perineal and rectal trauma, rib fractures, lung bruising, compression fractures, head trauma, and more. There are no tips for making this activity safe. Just don't do it.

Fuel Hazards

Follow these safe fueling procedures to avoid sparking a fire or explosion: Do not smoke on or around the gas dock. Turn off your engine before fueling. Close up all compartments, cabins, and hatches before fueling. While fueling, keep the nozzle in contact with the edge of the fill to reduce the risk of sparking. Do not top off the tank. Operate the bilge blower (if equipped) for at least four minutes. Avoid distractions when fueling. If the engine won't start right up after refueling, stop cranking and investigate.
In most cases of fueling-related accidents, the operator tried multiple times to start the engine before an explosion occurred.

Boating and Alcohol. Boating while intoxicated increases the risk for all seven of these dangers.
"Alcohol and boating are a dangerous, sometimes fatal combination," Williams said. "In fact, alcohol use is the leading contributing factor in fatal boating accidents. Don't set yourself up for regret. Stay sober and safe on the water."





TRAUMA CENTER: HERE FOR YOU

As a Level III Trauma Center, Lake Regional has acute care and trauma surgeons on call 24/7. All of the Emergency Department physicians, physician assistants, and nurses complete annual trauma education and maintain trauma-specific certification. In addition, Lake Regional's Intensive Care Unit nurses maintain a trauma-specific certification, and also complete annual trauma education.
During boating season, May through September, the Lake Regional Emergency Department treats about 80 more trauma patients a month compared to the boating offseason.

A heart attack can find you anywhere. So can we.

Saving lives is made possible by donors who support local, nonprofit health care. Your tax-deductible gift ensures the future of Lake Regional, so we're here when you, or someone you love, needs us. Give today at **lakeregional.com/DonateNow.**

LAKE REGIONAL HEALTH SYSTEM

OUR COMMITMENT RUNS DEEP

LAKE LIVE MUSIC

*Times vary. Please check venue website for specific times. Info subject to change.

BACKWATER JACK'S BAR & GRILL

backwaterjacks.com

May

1 Kirk Brown Blues Band
2 Marcus Words
3 Phat Mike Unplugged Chris Zumwalk
4 Roy
8 Marcus Words
9 Whiskey Trio
10 Thursdays Child Chris Zumwalt
11 Zach Simpson Marcus Words
15 The Nobodies
16 King Pin
17 Zach Simpson Phat Mike & The Bartenders
18 Kalani Zach Simpson
22 Phat Mike and The Bartenders
23 Queens Blvd
24 Queens Blvd
25 Mixtapes
26 The Nobodies
28 Marcus Words
29 Whiskey Trio
30 Griffen and the Gargoyle's
31 Phillip Twitchell Chuck Briseno

June

1 Bryan Copeland
2 Stevie Newman Duo
4 Marcus Words
5 Kingpin
6 Sweet Addiction
7 Taco Truck
8 Kirk Brown Blues Band
9 Marcus Words
11 Roy
12 Phat Mike and the Bartenders
13 The Juice
14 7D Funk Allstars
15 Marcus Words
16 Stevie Newman Duo
18 Marcus Words
19 The Nobodies
20 The Zeros
21 The Zeros
22 Zach Simpson
23 Stevie Newman Duo
25 Kalani
26 Phat Mike and the Bartenders
27 Machine Gun Symphony
28 Machine Gun Symphony
29 Marcus Words
30 Stevie Newman Trio

July

2 Marcus Words
3 Phat Mike and the Bartenders
4 Trixie Delight
5 Trixie Delight
6 The Nobodies
7 Stevie Newman Trio
9 Chris Zumwalk
10 The Nobodies
11 Machine Gun Symphony
12 Machine Gyn Symphony
13 Whiskey Trio
14 Marcus Words
16 Marcus Words
17 Phat Mike and the Bartenders
18 The Zeros
20 Bryan Copeland Trio
21 Stevie Newman Trio
23 Thursdays Child
24 The Nobodies
25 Brock Wade Band
26 Sound the Alarm
27 Whiskey Trio
28 Stevie Newman Trio
30 Marcus Words
31 Phat Mike and the Bartenders

BOATHOUSE LAKESIDE BAR & GRILL

boathouselakesidebar.com

May

24 Adam Fazio
25 Anthony Nanney
26 Adam Fazio
31 Wall 2 Wall

June

1 Steven Scott
7 Zach Simpson



Marcus Words. PHOTO SUBMITTED

8 Adam Powell
14 John Jarrett
21 Jordan Isakson
22 Adam Powell
28 John Jarrett
29 Sarah Diamond

July

4 Adam Fazio
5 John Jarrett
6 Adam Powell
13 Anthony Nanney
19 Johnny Henry
20 Adam Powell
26 Jordan Isakson
27 Anthony Nanney

DOG DAYS BAR AND GRILL

dogdays.ws

May

3 Pocket Aces
23 Mikey J July Turner
24 Mikey J Pocket Aces
25 Mikey J July Turner
29 Bryan Copeland
30 Mikey J
31 Mikey J

June

1 Pocket Aces
2 Bobby Stillwell
9 Bobby Stillwell
12 Brock Wade
13 Mikey J
14 Mikey J
15 Steve Newman Trio
16 Bobby Stillwell
19 Whiskey Trio
20 Eskimo Bros
21 Mikey J Eskimo Bros
22 Eskimo Bros
26 Whiskey Trio
27 Mikey J
28 Mikey J
29 Whiskey Trio
30 Bobby Stillwell

July

3 Pocket Aces
4 Mikey J
5 Mikey J Machine Gun Symphony
6 Pocket Aces
7 Bobby Stillwell
11 Mikey J
12 Mikey J Pocket Aces
13 Domino Kings
14 Stevie Newman Duo
17 Whiskey Trio
18 Mikey J
19 Mikey J Mixtapes
20 Whiskey Trio
24 Whiskey Trio
25 Mikey J



Five Turn Knot.
FACEBOOK.COM/FIVE TURN KNOT

26 Mikey J
Brock Wade Band
27 Domino Kings
28 Bobby Stillwell
31 Whiskey Trio

FRANKY & LOUIE'S BEACHFRONT BAR & GRILL

frankyandlouies.com

May

2 Gatorheads
3 Gatorheads
9 Sound Box
10 Phat Mike Duo
Sound Box
16 I-70 Overdrive
17 I-70 Overdrive
23 DJ Missy Midwest
Captain Beech
DJ Missy Midwest
24 DJ Missy Midwest
Captain Geech
DJ Missy Midwest
25 DJ Missy Midwest
Captain Geech
26 DJ Missy Midwest
Shawn Campanini
30 Hudson Drive
31 Hudson Drive

June

1 Jake Jams
6 DJ Missy Midwest
Machine Gun
Symphony
7 DJ Missy Midwest
Machine Gun
Symphony
8 Double Down
13 DJ Missy Midwest
I-70 Overdrive
14 DJ Missy Midwest
I-70 Overdrive
15 Ryan Lynch
Steve Moore
16 DJ Missy Midwest
Ryan Lynch
17 DJ Missy Midwest
Zach Simpson
DJ Supe
18 DJ Missy Midwest
DJ Kyle
19 DJ Missy Midwest
Marcus Words
20 DJ Missy Midwest
Sound the Alarm
Dj Missy Midwest
21 DJ Missy Midwest
Dave Dunklee
Sound the Alarm
DJ Missy Midwest
22 Kalani
Dave Dunklee
23 DJ Missy Midwest
Chloe Hoeckle
24 DJ Missy Midwest
Ryan Lynch
25 DJ Missy Midwest
DJ Kyle
26 DJ Missy Midwest
Marcus Words
27 DJ Missy Midwest
Hudson Drive
DJ Missy Midwest
28 DJ Missy Midwest
Hudson Drive
DJ Missy Midwest
29 Steve Moore
Blake Gardner
30 DJ Missy Midwest
Dave Dunklee

July

1 DJ Missy Midwest
Kalani
2 DJ Missy Midwest
DJ Kyle
3 DJ Missy Midwest
Captain Beech
DJ Missy Midwest
4 DJ Missy Midwest
Captain Geech
DJ Missy Midwest
5 DJ Missy Midwest
Captain Geech
DJ Missy Midwest
6 Ryan Lynch
Steve Moore
7 DJ Missy Midwest
Dave Dunklee
8 DJ Missy Midwest
Chloe Hoecke
9 DJ Missy Midwest
DJ Kyle
10 Dj Missy Midwest
Marcus Words
11 DJ Missy Midwest
Revel in Red
DJ Missy Midwest
12 DJ Missy Midwest
Revel in Red
DJ Missy Midwest
13 Double Down
Ryan Lynch
14 DJ Missy Midwest
Steve Moore
15 DJ Missy Midwest
Zach Simpson
16 DJ Missy Midwest
DJ Kyle
17 DJ Missy Midwest
Marcus Words
18 DJ Missy Midwest
Brock Wade Band
DJ Missy Midwest
19 DJ Missy Midwest
Brock Wade Band
DJ Missy Midwest
20 Brock Wade Band
Ryan Lynch
21 DJ Missy Midwest
22 DJ Missy Midwest
Chloe Hoecker
23 DJ Missy Midwest
DJ Kyle
24 DJ Missy Midwest
Marcus Words
25 DJ Missy Midwest
Lick Creek
DJ Missy Midwest
26 DJ Missy Midwest
Lick Creek
DJ Missy Midwest
27 Steve Moore
28 DJ Missy Midwest
Zach Simpson
29 DJ Missy Midwest
Kalani
30 DJ Missy Midwest
DJ Kyle
31 DJ Missy Midwest
Marcus Words

HORNY TOAD ENTERTAINMENT COMPLEX

htoads.com

May

9 Jordan Isakson
10 Kalani
16 Five Turn Knot
Adam Powell
17 Five Turn Knot
Art Bently
23 The Plastic Kings
Zach Simpson
24 The Plastic Kings
Jordan Isakson
25 The Plastic Kings
30 Bad Habit
Bryan Copeland
31 Bad Habit
Kalani

June

6 Champagne Fixx
Adam Powell
7 Champagne Fixx
Mark Barger
13 That 80's Band
Dave Bennett
14 That 80's Band
Bobby Stillwell
15 Kalani
19 Zach Simpson
20 Joe Dirt
Bryan Copeland
21 Joe Dirt
Marcus Words & Mike
Clayton
22 Rob Wilson
27 Real Rock Revival
Adam Powell
28 Real Rock Revival
Mark Barger
29 Bobby Stillwell

Zach Simpson.
FACEBOOK.COM/ZACH SIMPSON





Adam Powell. FACEBOOK.COM/ADAM POWELL

July
3 Five Turn Knot
Mike Barger
4 Five Turn Knot
Kalani
5 Five Turn Knot
Marcus Words
& Mike Clayton
6 Jordan Isakson
10 Adam Powell
11 Zero to 90
Zach Simpson
12 Zero to 90
Mark Barger
13 Rob Wilson
17 Rob Wilson
18 Bad Habit
Kalani
19 Bad Habit
Marcus Words
& Mike Clay
20 Cody Stillwell
24 Mark Barger
25 Foreplay!
Zach Simpson
26 Foreplay!
Bobby Stillwell
27 Bobby Stillwell
31 Zach Simpson

MARGARITAVILLE LAKE RESORT

margaritavilleresort
lakeoftheozarks.com

May
17 Cody West
23 Marcus Words
24 Ricky Lamb
25 AKA Band
Cody West
29 Paul Tomlinson &
Brian Pitts
30 Paul Tomlinson &
Brian Pitts
31 Art Bentley

June
1 Marcus Words
5 Jake Reinke
6 Rebel Walker
7 Garry Lincoln
8 Garry Lincoln
12 Paul Tomlinson
13 Rebel Walker
14 Jeff Nations
15 Jeff Nations
19 Jason Hildebrand
20 Art Bentley
21 Cody West
22 Cody West
26 Paul Tomlinson
27 Art Bentley
28 Phil Vandel
29 Phil Vandel

July
3 Brian Pitts
4 Jason Hildebrand
5 Jeff Nations
10 Paul Tomlinson
11 Marcus Words
12 Phil Vandel
13 Phil Vandel
17 Ricky Lamb
18 Art Bentley
19 Garry Lincoln
20 Garry Lincoln
24 Brian Pitts
25 Marcus Words
26 Art Bentley
27 Cody West
31 Brian Pitts

NEON TACO

theneontaco.com

May
2 Chloe Hoeker
3 Kael Wade
15 DJ App
16 Preston Ary
DJ Zapp
17 DJ Zapp
Chloe Hoecker
22 DJ Zapp
23 Chloe Hoecker
DJ Zapp
24 DJ Zapp
Kael Wade
25 Chloe Hoecker
Kael Wade
EJ Zapp
29 DJ Zapp
30 Preston Ary
DJ Zapp
31 DJ Zapp
Jake Jams

June
5 DJ Zapp
6 Preston Ary
DJ Zapp
7 DJ Zapp
Kael Wade
12 DJ Zapp
13 Kael Wade
DJ Zapp
14 DJ Zapp
Chloe Hoecker
19 DJ Zapp
20 Chloe Hoecker
DJ Zapp
21 DJ Zapp
Kael Wade
26 DJ Zapp
27 Preston Ary Band
DJ Zapp
28 DJ Zapp
Chloe Hoecker

July
3 DJ Zapp
4 Kael Wade
DJ Zapp
5 DJ Zapp
Kael Wade
10 DJ Zapp
11 Preston Ary Band
DJ Zapp
12 DJ Zapp
Kael Wade
17 Chloe Hoecker
DJ Zapp
18 Chloe Hoecker
DJ Zapp
19 DJ Zapp
Jake Jams
24 DJ Zapp
25 Kael Wade
DJ Zapp
26 DJ Zapp
Chloe Hoecker
31 DJ Zapp

Art Bentley. FACEBOOK.COM/ARTBENTLEY





Kalani. FACEBOOK.COM/KALANI MUSIC

OZARKS AMPHITHEATER

ozarksamphitheater.com

May

24 Ian Munsick plus Shane Smith and the Saints Special guest Drew Baldridge
31 Dwight Yoakam with The Mavericks

June

13 Barenaked Ladies: Last Summer on Earth Tour 2025
14 Billy Currington
26 Warren Zeiders
28 The Ozark Mountain Daredevils plus The Kentucky Headhunters

July

4 Trace Adkins-What Color's Your Wild Tour
17 Aaron Lewis and the Stateliness: American As It Gets Tour
18 The Avett Brothers
19 Earth, Wind & Fire
25 Kansas and 38 Special
26 Darius Rucker plus Shane Profitt

PARADISE TROPICAL RESTAURANT & BAR

paradiseatthelake.com

May

23 Astro Katz
24 Art Bently
Preston Ary
25 Mick Byrd
Tom Norton
28 Derek Brown
29 The Nobodies
30. Kalani
31 Roy Elliott
Blake Gardner

June

1 Steve Moore
5 Fireside Trio
7 Howard Levinson
Slick Nickle
8 Tom Norton
11 Mick Bryd
12 Roy Elliott
13 Kalani
14 DR Acoustics
Astro Katz
18 Hometown Tourist
19 Tom Norton
21 Art Bently
Preston Ary
22 The Nobodies
26 Derek Brown
27 Kurt Allen Band
28 Mick Bryd
Blake Gardner
29 Kalani

July

2 Roy Elliott
3 Howard Levinton
4 Astro Katz
5 Tom Norton
Blake Gardner
6 Tom Norton
9 Presley Puig
10 Steven Moore
11 Kurt Allen Band
12 DR Acoustics
Preston Ary
13 Kalani
16 Mick Bryd
17 Roy Elliott
19 Art Bently
Buck Fuffalo
20 Buck Fuffalo
23 Hometown Tourist
24 Howard Levinson
26 Roy Elliott
The Nobodies
27 Mick Byrd
31 Kalani

SHADY GATORS

shadygators.com
*Tickets required for major events

May

24 MC4D
25 James Kennedy
Splash Bash with DJ Kyle Cooke

June

20 Dr. Zhivegas
21 BUNT

July

4 Two Friends
17 Them Dirty Roses
26 TWINSICK

SHORTY PANTS LAKESIDE CAJUN RESTAURANT & MARINA

shortypantslounge.com

May

3 Phillip Twitchell
23 Grayson Wood
24 Steven Hunt
29 Justin Larkin
30 Grayson Wood
31 Stevie Newman

June

5 Steven Moore
6 Phillip Twitchell
7 Bryan Copeland
12 Steven Moore
13 Art Bentley
14 Bryan Copeland
19 Phillip Twitchell
20 Grayson Wood
21 Rebel Walker
26 Justin Larkin
27 Rebel Walker
28 Art Bentley

July

3 Justin Larkin
4 Rebel Walker
5 Phillip Twitchell
10 Healing Box Project
11 Justin Larkin
12 Art Bentley
17 Steven Moore
18 Steven Moore
19 Jordan Isakson
24 Phillip Twitchell
25 Grayson Wood
26 Bryan Copeland
31 Phillip Twitchell

The Ozark Mountain Daredevils.
FACEBOOK.COM/THE OZARK MOUNTAIN DAREDEVILS





Annual Spring Harbor Hop. GEORGE DENNY

May 2-3

37th Annual Magic Dragon Street Meet Nationals

All Day
Bagnell Dam Strip
The Annual Magic Dragon Street Meet Nationals is a unique show for all makes, models, and years of show vehicles, trucks, and motorcycles.

May 3

2025 Annual Spring Harbor Hop

9 a.m. - 7 p.m.
Various Locations
Visit any of the over 40 participating locations on the water and collect your poker hand. Enter by stopping at one of any of the checkpoints.
Visit www.funlake.com/harborhop for additional information.

Horny Toad's/Camden on the Lake - Cinco de Mayo Three Way Party

8 a.m. - 5 p.m.
Horny Toad Entertainment Complex
Celebrate Cinco de Mayo with drink specials, featured food items, and live music.

May 3-4

Lake of the Ozarks Food Truck Festival

10 a.m. - 7 p.m. on Saturday. 10 a.m. - 5 p.m. on Sunday
Ozarks Amphitheater
Food and fun await the entire family at this festival. A variety of food trucks and activities for all ages are offered each day.

May 5

2nd Annual Central Ozarks Medical Center Golf Tournament: Putting for Patients

9 a.m. Check in begins at 7:30 a.m.
Bear Creek Valley Golf Club
COMC serves the Osage Beach, Camdenton, Laurie, Richland and Eldon communities through medical, dental, and behavioral health services. Breakfast and lunch are included in the days event. A four-man scramble and sponsorship opportunities are available.
Contact Bre at blinch@centralozarks.org for registration or sponsorship information.

May 9 (Second Friday of every month)

Mobile Food Pantry

1 p.m. - 3 p.m.
The Church at Osage Hills
Free of Charge

May 9 (Additional Dates: June 13, July 11, August 8, and September 5)

Hot Summer Nights: Old Time Fun on the Strip

5 p.m. - 9:30 p.m.
Bagnell Dam Strip
A classic vehicle cruise and family night as all makes and models of cars, trucks, and motorcycles line the Strip. This family-friendly event includes games, activities, live entertainment, and more. Free admission and participation.

Lake of the Ozarks Food Truck Festival is at Ozark Amphitheater.
LAKE MEDIA PHOTO FILE





Treasure Island Casino Benefit for Wonderland Camp. GEORGE DENNY

May 10

Treasure Island Casino Benefit for Wonderland Camp

3 p.m. - 6 p.m.
Jolly Roger's Grub & Grog
This family friendly event includes casino games, food, drink, prizes, and a live auction. Games and prizes for kids too. Ticket price includes access to the premium appetizer buffet, one drink ticket, and $100 in chips for casino play. The youth ticket includes one non-alcoholic drink and access to the premium appetizer table. Youth cannot gamble. $50 in advance and $60 if purchased at the door. Youth tickets are $15. Sponsorships are available and donations for the silent auction are being accepted.
Call Wonderland Camp at 573-392-0700 for information.

May 17-18

Lake of the Ozarks Big Crappie Challenge

All Day
Various locations
This is the largest Big Crappie event in the nation! The event offers 160 bi-hourly payouts and a $50,000 grand prize. Weigh-in stations are located at Public Beach #2 in Osage Beach, Alhonna Resort, Red Oak Resort, and Ivy Bend Resort.
Visit midwestfishtournaments.com/anglers-in-action/ for information.

May 17, 18, 24, 25

The Dragon Lake Renaissance Festival

269 N. Fairgrounds Rd in Laurie
This new event to the Lake will feature a Renaissance-themed experience with performers, vendors, and interactive entertainment. Entertainment will include musicians, jugglers, fire dancers, storytellers, actors, magicians, and more. Vendors will be on hand selling a variety of wares. This family event aims to create an escape from reality with a focus on fairies, pirates, a royal court, jesters, and knights.
Visit their Facebook page for information.

May 17

2nd Annual Kids Cove Respite Home Crawfish Boil and Auction

5 p.m. - 8 p.m.
The Exchange Venue
The entire family will enjoy a night of great food, live entertainment, and community giving at this event. Enjoy a mouthwatering crawfish boil with all the fixings in addition to a lively auction featuring incredible items up for bid. All proceeds directly support Kids Cove Respite Home which provides much-needed respite care for foster families in our community.
Visit kidscoverespitehome.rallyup.com for information

May 18-19

HK's Lake of the Ozarks Open

The Cove Golf Course/The Club at Porto Cima
Participants in the 46th annual event will enjoy tee gifts, on-course beverages, tickets to the HK's benefit party, and opportunities to meet the sports celebrities. The four-person scramble on May 18 will be held at The Cove Golf Course. It includes breakfast, 18 holes of golf, and the HK's benefit party. May 19 events includes a four-person scramble at The Club at Porto Cima and the awards reception. This event benefits local heart care at Lake Regional Health System.Registration is available for one or both days.
Visit https://hks.givesmart.com for registration and information.

May 31

Great Shootout Treasure Hunt at Franky & Louies

5:30 p.m. - 7:30 p.m.
Franky & Louie's Beachfront Bar & Grill
Presented by LakeExpo.com, LOZ Shootout, Surkyke Yamaha Lake of the Ozarks, and Franky & Louie's, this treasure hunt is for pirates of all ages to dig through the sands in search of hundreds of prize filled treasure chests. Tickets are $20 in advance and $25 at the door. Includes an ice cream social.
Visit lakeoftheozarksshootout.com for tickets and information.

June 12-14

2025 Cigarette Rendezvous
All Day
Presented by Big Thunder Marine, this premier event is an opportunity for Cigarette boat lovers to connect with fellow enthusiasts.
Visit cigaretterendezvous.com for registration, information, and itinerary.

June 19-22

XINSURANCE Offshore and Events

Times vary
The race has been relocated to Bagnell Dam this year. The multi-day event begins with a pre-party at Lazy Gators, two consecutive days of racing, and a street party along the Bagnell Dam Strip. Funds raised benefit a number of local charities.

July 1

Missouri Symphony Patriotic Pops Concert

7 p.m. - 9 p.m.
Camdenton High School - R.C. Worthan Auditorium
All ages will enjoy this mix of music and tastes. Presented by the Camdenton R-3 School District and the Lake Arts Council, this premier event helps fund local arts programs.
Call 573-964-6399 or visit http://artsatthelake.com for information.

July 19

AquaPalooza 2025

Captain Ron's Bar & Grill
12 p.m. - 5 p.m.
The boating party of the year is back with live music, vendors, food, and prizes all day long. Presented free of charge.

People in Places

Photos by GEORGE DENNY

LOZ MARDI GRAS PUB CRAWL

FEBRUARY 21-22

A kick-off party on the 21st was the start to this year's event. The kick-off event was held at Charlie Foxtrots and the pre-crawl event took place at The Encore Lakeside Grill & Sky Bar. Alley Cats served as the 2025 Title Sponsor. Bus sponsors were Leather Man and Roxie's Roadhouse.



Jennifer White, Diana Skrivan



Heather Singh, Geph Stevens, Patty Line, Cathy Gill



Bart and Michelle Bellmer



Melissa and Casey Collins



Mitch and Lindsey Hoefer



Heidi and Craig Pardue



Jerica Conrad, Romilda DaSilva



Dale Blue, Chuck Sorenson



Lindsay Palmer, Stacey Jones



Colette Davis, Evelyn Sylvester

POLAR PLUNGE 2025

FEBRUARY 24

Icy waters didn't keep plungers from entering the water at this year's Lake of the Ozarks Polar Plunge. Participants included 18 Super Plungers, 231 Polar Plungers, 11 Pee-Wee Plungers, and 75 Strutters who together raised roughly $242,000 for a special cause.



Derek Starnes, Angela O'shea



Joey Vaughan, Ron and Brenda Keller



Steve Kellenberger, Joan Meindl



Eli Nickols, Scott Lawrence



Heather Maxey, Christie Jung



Puddin Johnson, Alex Duley, Steve Lucas



Mark Musso, Crystal Schuster



Stacey Meckley, Ayden Meckley



30 Years Plunging. Ed Flaspohler, Norma Browne



J.T. Gerit, Zach Paul



Page Miller, Colton Taylor

Photos by GEORGE DENNY

2025 DAM PUTT PUTT TOURNAMENT

MARCH 8

The Putt Putt tournament is the kick off to the Shootout festivities at the Lake. Participants enjoyed a day of mini golf, cold drinks, and fun at this second annual event. Proceeds go directly to the end of the year donation to the Lake area non-profits, in support of the community.



Tyler Beutter, Michael Thomas, Dustin Gibbons



Sierra Walters, Vivianne Hasselbring



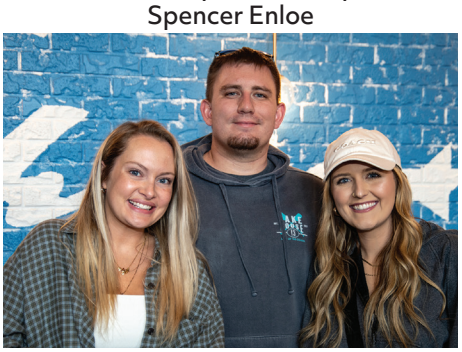
Kalisa and Donny Robbins, Ryan Neal, Spencer Enloe



Leah Martin, Connie Weyer, Rickie Smith



Brandon Bunger, McKenna Mitchell, Sandy Walters, Rick Hinds



Maddy Supp, Matt Prenger, Lydia Withers



Debbye Beam, Tia Blehm



Bobbi Jo Garber, Jamie Knitt



Laura Butts, Lisa Hulett, Donna Lauer



Jayden Oldham, Aprile Boffi



Dave Davis (Hole in One), Chris Lewis



41ST ANNUAL ST. PATRICK'S DAY PARADE

MARCH 15

The annual event, hosted by Benne Media, once again made its way down the Bagnell Dam Strip. Spectators lined both sides of the street to view decorated floats, cars, motorcycles, and even boats. Several of the kids even scored some candy.



Hogg Wickam, Marissa and Wes Campbell



Jess Morgan, Tatum Glidewell



Raneen Olberding, Party Martye Friedewald



Michael Huddleston, Aaron Moon



Josh Enzo, Sadie Mahlberg



Baub Eis, Jennifer Loftis



Jeff and Donna Jablonski



Eric O'Dell, Marty Dubbs



Staci and Cord Jacobs, Tammy Shank



Roni and Gary Stieg

We owe our freedoms to those who pledged to protect them. By supporting local veteran-owned and veteran-friendly businesses & organizations, we can ALL help ensure that these discounts, services and programs can continue to be offered to our friends and loved ones for years to come.

Lake of the Ozarks VETERAN VDG DISCOUNT GUIDE

Like us to learn more & stay informed

View the 96-page guide cover-to-cover online

LET'S ALL SUPPORT THE BUSINESSES THAT SUPPORT OUR VETERANS

View the 115+ listings in the online directory

VETERAN OWNED DISCOUNT BUSINESS

photo credit: funlake.com

Available at over 60 participating local businesses and online at www.veterandiscountguide.com

Photos by GEORGE DENNY

LOZ WINTERFEST 2025

MARCH 29

Hosted by Lake Ozark Daybreak Rotary, this year's event was themed "It's Magic!" The evening entertained with magical entertainment, a delicious dinner, and silent and live auctions. This fundraising event supports over 40 Lake area charities.



Damon O'Dell, Ian Bailey



Candace Williams, Mick Hunter



Pam Fitzgerald, Allyn Witt



Mike Clayton, Denny and Kelly Benne



Tim Gaines, Guitar



Ramona Gaines, Gerri Rizzo



Bruce and Cecilia Thomson, Margie Gattermeir, Jim Harvey



Bert and Valentina Ehling, Elena Avery



Erin and Brian Gagnon, Garrettt Jackson

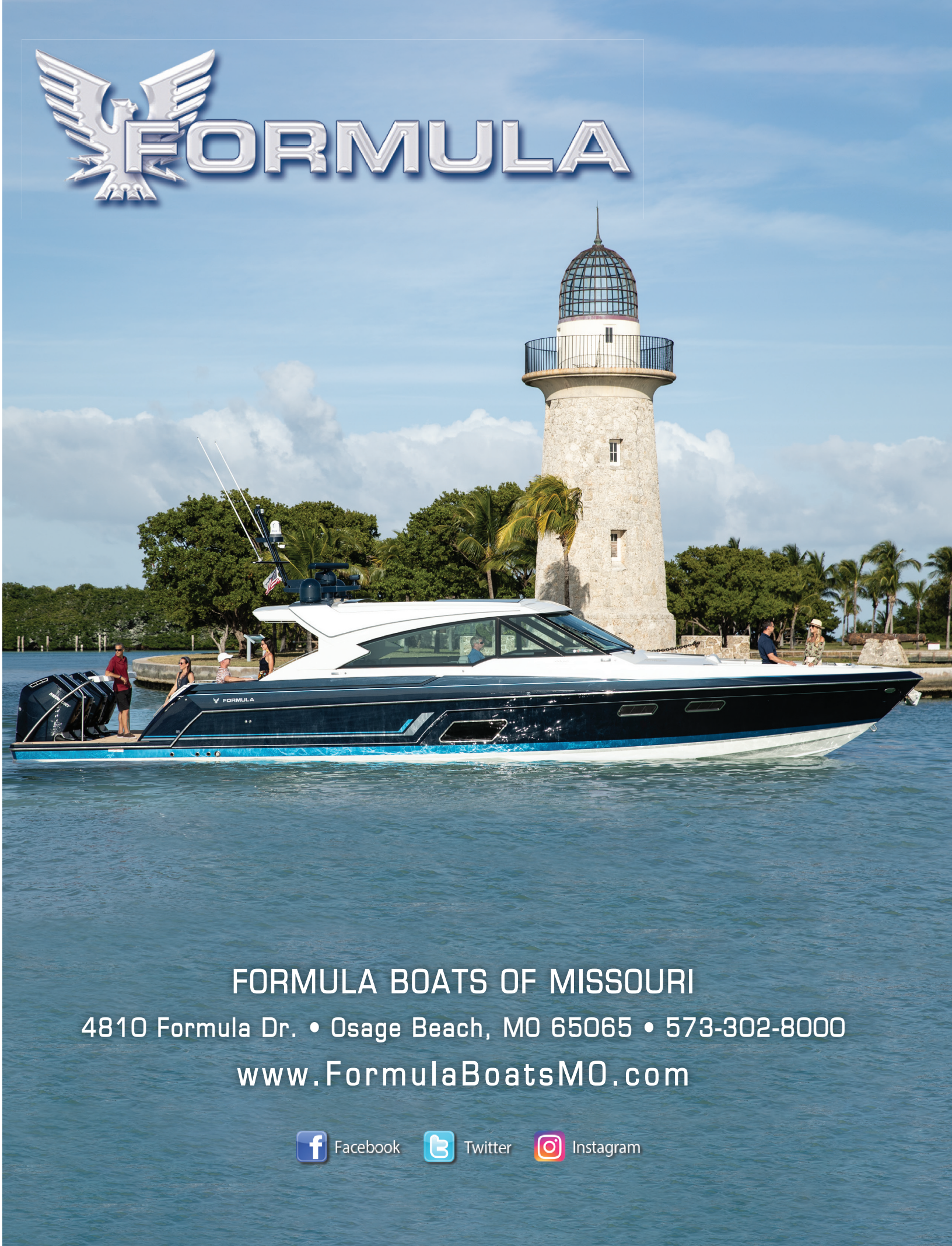


Mike Clayton, Brad Yoder



Doug and Sabra Johnson





FORMULA BOATS OF MISSOURI

4810 Formula Dr. • Osage Beach, MO 65065 • 573-302-8000

www.FormulaBoatsMO.com

Facebook Twitter Instagram

From shorelines to county lines.

Committing to a community means committing to the people within it. We're proud to provide exceptional health care for the families of this region.

LAKEREGIONAL.COM/COMMITMENT

LAKE REGIONAL HEALTH SYSTEM

OUR COMMITMENT RUNS DEEP

