



Tishomingo News

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Lake View

by Marilyn Hannick, Secretary, LTIA

Okay, it's Saturday night at 6:30 and you're all dressed (up) with no place to go!!

Now if it happens to be the second Saturday of the month when this occurs, why not bring you and yours down to the Community House for a great potluck dinner followed by a very short meeting? By the way, we have some excellent (beyond belief) cooks at our lake. We always provide the tasty meat and desserts—just bring a side dish of your choosing.

I declare that I usually cook on Saturdays, but on those particular Saturdays, I don't have to come up with any special idea for dinner. All I need bring is one easy side dish. Rick may deny that I cook at all, but whose word are you going to believe – that of an honest, Catholic female or that of a man who has (in his younger days) bet his wife in a poker game??

Trivia Night

LTIA has a new upcoming event – Trivia Nigt – scheduled for Saturday, August 9, at 7:00 p.m. I am excited. The cost per person

continues on page 6

Coming in September . . .

LTIA Golf Tournament Saturday September 20

House Springs Golf Course, Dulin Creek Rd

For more info contact Elmer Richards, 274-3156 or (314)

832-9630

Next Event . . .



Fourth of July Festivities! Friday July 4, 2003

Thur Jul 3 8 pm Crowning Miss Tishomingo

One of the two young women collecting donations for the fireworks will be crowned Miss Tishomingo. Come to the Community House and congratulate both girls on the fine job they've done.

Fri Jul 4 1pm Boat Parade

Friday the **Boat Parade** begins at 1pm at the Community House dock. Decorate your pontoon or motor boat with your favorite theme. The judges will be located all around the lake. The lake patrol boat will be the lead boat, followed by the Miss Tishomingo boat.

Each boat must complete the circuit and return to the Community House dock to be eligible for judging.

Fri Jul 4 dusk Fireworks Display

The **Fireworks Display** begins at dusk. The sky over the dam will be full of sparkles and you'll hear the ohhhs and ahhhs travel like waves across the water.

August Event. . .

Trivia Night Saturday August 9, 7 pm

*Lake Tishomingo Community House
\$10 per person, all proceeds go to LTIA*

We're putting the "fun" back into "fundraiser" -- be sure to sign up to participate in this new event.

Who was Eddie Haskell? How many eggs in a Baker's dozen? Do you remember anything from high school?

For more info contact Dixie Bryant at 285-6043

Tishomingo News is the official publication of the Lake Tishomingo Improvement Association. Articles, photos, and classified ads should be sent to newsletter Editor.

Subscription to this newsletter is included with membership to LTIA. Annual membership fee is \$25.

Lake Tishomingo website: laketishomingo.com

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Advertising Rates, per issue

Classified Advertising

LTIA members no charge
non-LTIA members, each listing \$5

Display Advertising

Business card \$10
1/4 page \$15
1/2 page \$25
Full page \$50

laketishomingo.com

New Stuff

The Lake Tishomingo website, www.laketishomingo.com, continues to grow and new material is always being posted. Be sure to visit.

The minutes of all LTPOA meetings since August 2002 are posted.

To help support this website, or if you have questions, comments, or suggestions contact Janet Hirsch, F-29, jhirsch@catenary.com, (314)962-7833 or (636)285-0813.

2003 Calendar

- Jul 3 Thu 8 pm Crowning of Miss Tishomingo, Community house
Jul 4 Fri 1 pm July 4th boat parade, Community house dock
Jul 4 Fri July 4 fireworks display, dusk at dam
Aug 9 Sat 7 pm Trivia Night. Form your teams now: eight persons per table, \$10 per person. Dixie Bryant, 285-6043
Sep 13 Sat 6:30 pm LTIA Dinner meeting. Bring your favorite pasta dish to share.
Sep 20 Sat LTIA Golf Tournament, House Springs Golf Course, Dulin Creek Rd. Elmer Richards, 274-3156 or (314) 832-9630.
Oct 11 Sat 6:30 pm LTIA Dinner meeting. Bring soup or salad to share.
Nov 1 Halloween Party
Children's Halloween Party
Nov 8 Sat 6:30 pm LTIA Dinner meeting. LTIA provides turkey, bring a side dish.
Dec 13 Sat 6:30 pm LTIA Dinner meeting. LTIA provides chili, bring a side dish or dessert.
Dec Childrens Christmas Party
Dec Christmas Caroling

Classified Ads

Classified ads are free for LTIA members

INGERSOLL LAWN TRACTOR \$50. Tractor runs good ('88, 14hp). With rotary mower and bagger. Mower needs sync. belt and blades. Rich Hirsch (314) 962-7833 or 285-0813.

UPRIGHT PIANO Free. Has good tone, mahogany cabinet needs wood stain. Come and get it. Janet Hirsch (314) 962-7833 or 285-0813.

COMPUTER MONITOR never used. \$50. Lou Harting 274-2338.

PONTOON BOAT FOR SALE 24' Party Barge pontoon boat, 40 hp. Ron Sansone 285-9931.

1995 ROCKWOOD POPUP CAMPER, large 25 1/2 ft. open length, AC/furnace, awning, flush RV toilet, shower, inside/outside gas cook stove, sink, ref., all with full hook-ups, double and queen beds, dinette table and benches, plus large portable sewage tank on wheels. \$2990. Barbara Fitzgerald 274-2560.

LIGHT HOUSEKEEPING JOB

Clean the LTIA community center before all events. \$25 per month. Janet Farwig 274-2038.



Miss Tishomingo Candidates Speak

Katie Hovis

Hi, my name is Katie Hovis and I am 22 years old. I like to play sports but my number one favorite sport is basketball because I like the color orange. My number one favorite color is really blue. I really like animals, that's why I have two cats and a fish. In my spare time I like to watch horror movies and find things to add to my scrapbook.

I go to Seckman Elementary school, well I did, but my mother and I are moving to Festus so I'll go there but I really wish I lived here at the lake but I don't.

My grandma works for Coldwell Banker Gundaker Real Estate so if you need a house call her. My grandpa is a machinist and maintenance expert. My dad works at OMS. I'm not sure what that stands for but he works as an industrial electrician and is a Technical Illustrator when time allows. My aunt and uncle, Dee and Phil Chambers, are retired and they live here on our lake. They are the best.

The best things I like about the lake are tubing, skiing, and swimming; oops I almost forgot fishing (most men can't forget that a least not my dad. This I know that for a fact). The prettiest thing about the lake is the fireworks when they go off--that's really pretty. And everybody is really nice. So now you know about me.

Thank you,
Katie Hovis

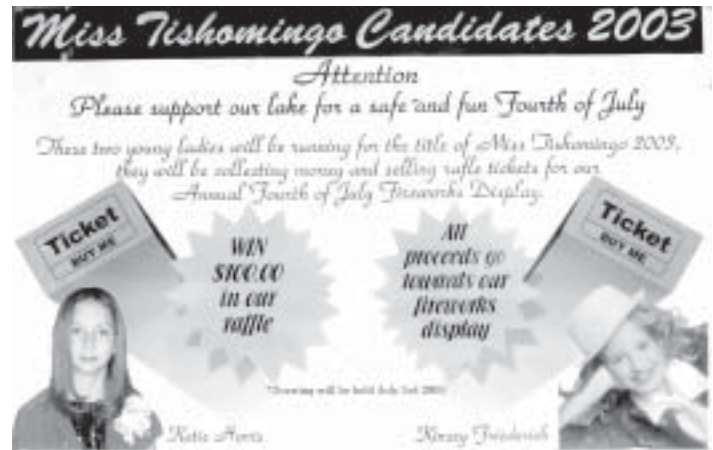
Remember 20 tickets a day will keep me away.

Kinsey Friederich

Hi, my name is Kinsey Friederich. This fall I will be attending Hillsboro Jr. High. I would like to be Queen Tishomingo because I like to swim in the lake and it is always fun to go on the boat.

I enjoy playing my clarinet and dancing. In 7th grade I will be in band and pommies. I hope I can be the next Queen Tishomingo.

Kinsey Friederich



LTIA Dinner Meetings

May 10, 2003

John Hunnicutt and Dale Farwig made BBQ chicken . . . it was delicious and so were the sides.

There is a correction to the May/June *Tishomingo News*: Kathy Hopfer had helped with the Easter Party for the Kids and her name was not mentioned.

Jan Hunnicutt, is selling boat totes for LTIA. The larger one is priced at \$10 and the smaller is priced at \$8. Terry Thorpe screen-printed them and he also did the Tishomingo poster on the bulletin board.

Dixie Bryant asked for volunteers to help with putting a new roof on the pavilion and sealing the windows and the trim on the Community House.

Dixie then spoke about our upcoming Trivia Night on Saturday, August 9. There is one change that we are making...there will be 8 to a table not 6. Also, we still need donations for our baskets that we will be putting together for prizes. When registering, we ask that you pay \$10 per person at that time.

Attendance prizes were won by Joan Kreilick and Nancy Dinsmore. The names drawn for a/c bond reimbursement were Ron Sansone and Butch Hopfer. Both donated the funds back to the LTIA for the Fourth of July fireworks.

June 14, 2003

Ed Melchior and Dale Farwig grilled pork steaks . . . the meat was tender and juicy and we had a large array of very tasty side dishes.

Joan Kreilick introduced the two young women who are running for Miss Tishomingo, Katie Hovis and Kinsey Friederich. Each gave a short speech (see above). They are selling raffle tickets \$1 each or 6 for \$5 to raise money for fireworks. The raffle prize will be \$100. Please be generous.

Dixie Bryant asked for volunteers to help with stripping and refinishing the windows and trim on the Community House.

The gravel area just east of the Community House door will become designated "Handicap Parking."

Trivia Night will be Saturday, August 9, 8 people per table. Please donate door prizes.

Father's Day prizes were won by Phil Chambers and Ed Melchior. The ladies' gift was donated by the Lakeside Gardeners and won by Carleen.

The names drawn for A/C bond reimbursement were Schryver and Steinmetz. Both donated the funds back to the LTIA so two additional names were drawn: Geraldine Ziegler and Carl & Rosie Will.



the Cookin' Cove

Summer is BBQ Time!

by Rich Hirsch

After we published recipes for grass carp last month, we were pleased to find out that cook extraordinaire and LT resident Mike Higgins prepared a dip made from that tasty fish sometimes called "Tishomingo Trout". All that tasted it agreed—the dip containing the grass carp was excellent and tasted remarkably like smoked salmon dip.

Mike Higgins' Smoked Grass Carp Dip

First, smoke the grass carp. Cut the grass carp filets into 4 inch squares (about 8 oz each). Generously apply 'essence' (see below) and OLD BAY seasoning. Smoke over hickory, cherry, or other flavorful hardwood in a smoker or off-the-flame in a BBQ grill. Smoke until fish is fully cooked and flaky.

Crumble smoked fish into food processor and add:
 2 T. milk or buttermilk
 2 8-oz containers of cream cheese, softened
 1/2 tsp lemon juice
 2 tsp McCormick's OLD BAY seasoning
 1 tsp Higgins' essence
 green onions (optional)
 salt/pepper to taste

Process the mixture until lumps are almost gone. Transfer to decorative bowl and serve with snack crackers.

Mike Higgins' Essence (based on Emeril's Essence)

2-1/2 T. paprika
 2 T. salt
 2 T. garlic powder
 1 T. black pepper
 1 T. onion powder
 1 T. dried leaf oregano
 1 T. dried thyme
 1 tsp cayenne pepper (Emeril's essence uses 1 T)

Combine all ingredients thoroughly and store essence in an airtight jar or container.

If you were at the June 14 LTIA dinner, then you had the opportunity to sample the soft golden dinner rolls made by Dixie Bryant. They were melt-in-your-mouth delicious. This is a family recipe that's been handed down. Thanks Dixie, for sharing.

Dixie Bryant's Dinner Rolls

6 c. all-purpose flour
 2 eggs, beaten

Crisco mix:
 3/4 c. Crisco
 2 c. water
 1 c. sugar
 1 tsp salt

In a large bowl combine Crisco mix, microwave until Crisco melts. Cool to a warm status. During cooling mix ingredients for yeast starter:

1/2 c. warm water (NOT HOT)
 1 T. sugar
 2 pkgs yeast (or 4 tsp)

Set aside until yeast starts bubbling.

When Crisco mix has cooled to warm status, add two cups flour - will be a watery paste consistency. Add beaten eggs and yeast starter. Add 3-1/2 to 4 cups flour. (More flour may be required if very humid.) Mix until dough starts forming a ball. Cover and allow to rise for 45 minutes in a warm draft-free place.

Punch down, put on a floured surface and knead lightly. (Do not over knead - 1 fold the dough onto itself five or six times and this is adequate). Form into loafs or rolls. Place in a buttered or greased cake pan (you could refrigerate at this point), cover, and let rise until size doubles, usually 1-1/2 hours.

Bake at 350 F for loaf, 400 F for rolls until golden brown.

Notes: It is better to use a cake pan than a cookie sheet as the rolls will rise and fall over the sides of the cookie sheet and will not be as tall.

I have put my Crisco mixture in the refrigerator to speed up the cooling process. Just don't leave in too long or the shortening will get lumpy.

There are many recipes for BBQ sauce. Janet and I think this is one of the best.

World's Best BBQ Sauce (Southern Living, July 1994)

1 c. maple syrup
 1 c. ketchup
 1 c. finely chopped onion
 1/4 c. firmly packed brown sugar
 1/4 c. vinegar
 1/4 c. lemon juice (juice of one large lemon)
 1/4 c. water
 2 T. olive oil
 2 T. Worcestershire sauce
 2 tsp finely chopped garlic
 2 tsp grated lemon rind (rind of one large lemon)
 1 tsp salt
 1/4 tsp hot sauce

Combine all ingredients in a saucepan. Bring to boil, reduce heat, and simmer 20 minutes. Cool. Refrigerate sauce up to one month. Makes 3-1/2 cups.

The final recipe presented this month was originally from a paperback cookbook my mother gave me when I left home for college. The cookbook is long gone but the recipe remains a family favorite because of its simplicity and superior flavor.

Janet Hirsch's Potato Salad

5 lb Yukon Gold potatoes
 1 bottle french dressing
 2 stalks celery, chopped
 1 large onion, chopped
 1 sweet red pepper, chopped
 mayonnaise (according to taste)
 salt/pepper to taste

Wash, peel, and cut the potatoes into bite size pieces. Cook until just tender. Immediately pour the french dressing over the hot potatoes. Mix thoroughly and cool in refrigerator about 2 hours. Drain any excess dressing and add celery, onion, and red pepper. Mix with mayonnaise, salt, and pepper. Enjoy!



Lake Happenings

Travels

Pat and Marco **Griffero** celebrated their 40 year-anniversary in Las Vegas with Celine Dion and also a took thrilling helicopter ride over the Grand Canyon.

On the Mend

Frank **Jarus** reports that acupuncture is great and doing a good job relieving back and hip pain.

Births

Lou and Pat Harting have a new grandbaby.

Deaths

We are very saddened to report that Terry **Thorpe** lost his father, Odell, Jun 6. He died in Biloxi MS and was buried in Edwardsville IL.

Janet **Hirsch**'s mother, Armella, passed away recently in New Port Richey FL.

Celebrity Presentations

Our own Ms Hilda (Schryver) will be appearing locally:

June 24th: Festus Library, 1pm;

June 25th: Girls Scouts of River Bluffs, 9:30am;

June 28th & 29th: Westfield Shopping Town Mall, South County from 12n - 4pm. "Family Fun Fair Weekend" sponsored by South County Chamber of Commerce. Come and have some fun.

Letters to Alice Bigbottom

Dear Alice,

My **husband snores**. It doesn't bother me, but keeps my dog Sniffy awake all night. During the day my hisband goes off to work and Sniffy is too tired to keep me company. Help me please. --Sophia

Dear Sophia,

Could Sniffy spend the night in the basement, garage or doghouse outdoors? This would seem to be the obvious solution. If this would cause the dog to bark all night irritating both you and your neighbors, you may want to consult a physician to assist in alleviating your husband's snoring problem. There are many doctors who specialize in this type of treatment. Go to www.snooze.com and click on Snore for more info.

Other than that, the only other solution I see is divorcing your husband or shooting the dog.

Dear Alice,

Your answers to our questions are always thoughtful and well-balanced. Have you ever considered going into politics and running for an elected office? -- A voter

Dear Voter,

Funny you should ask! As a matter of fact I once threw my hat in the ring and ran for Treasurer of a woman's bowling league sponsored by a local saloon. I was to keep a list of expenses for trophies, tabulate scores and have a running account of beer frame payouts. I was soundly defeated by another woman who was having an affair with the bartender. That was my last venture into the political arena.

June 21, 2003 LTPOA Election Results

Board Members Elected

Ron Sansone 1383
Becky Harper 1312

| | | |
|----------------------------|-----------|-----------|
| Building Regs | old: 609 | new: 1179 |
| Increase Assessment | yes: 882 | no: 1025 |
| Prohibit Guns | yes: 1328 | no: 547 |

Letters

Thanks to Lake Tish residents for your support for the new building regulations. They passed overwhelmingly! This is a project I, and others, took on at the onset of my election to the Board last year. With the help of a committee of our neighbors, I think we narrowed our focus onto these key issues:

- New construction
- Face-of-the-lake
- Common ground
- Roads

I believe this clearer direction will cause LTPOA to act more efficiently and effectively toward the betterment of our community.

This last year has been quite an experience, but closing in on four seasons of building issues, I have a better understanding of our unique community. I'm confessing, now, that thoughts of resigning floated around in my head many times. New assignments of positions on the Board may be assumed after an election so I even recently considered taking a less demanding one. But after some soul searching, I just can't stop now. I feel very committed to this project, so if the rest of the Board doesn't mind, I'd like to continue as Building Director.

I will be reassembling a building committee to develop strategies for projects that will best serve our interests.

To those who did not support the adoption of the new building regulations, I want you to know that your concerns have been heard. I said at the meeting that this document isn't perfect, but I believe it's a great start. I hope you'll continue to voice your opinions and concerns while we all work to ensure our common interests are protected. Thanks for listening.

Carol Kline

Dear Alice,

What's your favorite good eatin' lake fish? -- Tad

Hi Tad,

This depends on the type of meal being prepared. For Sushi I prefer crappie for its delicate flavor when chilled. Goes well with roasted almonds, wild rice, and bamboo shoots. A cup of warm Saki helps in getting it down.

Bass and catfish are my favorites for grill cooking. Low, indirect heat, a dash of basil, pepper, salt, and melted butter are splashed on and it's chow time. Pop a cold one and enjoy.

Blue gill top my list for pan fried fish. Coated with butter, salt, pepper, and rolled in corn meal it makes for a delicious entree when deep fried in cooking oil. The hell with cholesterol.

[Send your questions for Alice Bigbottom to "Editor, Tishomingo News" and we will forward them to Frank Jarus who knows Alice's undisclosed secret location.. jmh]

Lake View continued from page 1

is minimal, \$10, and this can really be a fun night. And remember, we now have A/C at the Community House--Ahhh, what comfort...

Questions of ALL kinds will be asked (but not necessarily answered). I know that I am not the brightest bulb in the box, but I had attended such a night sponsored by "The Leader" and (believe it or not) I actually knew more answers than I thought I would. We will be giving out attendance prizes, raffle prizes and the grand prize will be \$50 to the winning table. (So we will have many winners that night!) Please roundup your friends, family, fishing buddies, co-workers and any (sports/history/movie, etc.) buffs that you know and reserve a table for that night. We'll have eight at a table and we have lots of tables! (A reservation form for Trivia Night appears below.)

So this is just one idea we've had for new LTIA events. Please contact any board member with any other suggestions that you might have. We need new people with new ideas!! Thanks for reading!



Trivia Night

Trivia Night Reservation Form

August 9, 2003

7 pm

Send to:
 LTIA Trivia Night
 c/o Dixie Bryant
 6333 N Lakeshore Dr
 Hillsboro Mo 63050

Yes, I want to participate in **Trivia Night**. Here is my reservation. \$10 per person payable August 9.

Reserve _____ seats

Reserve one full table of eight

Name

Address

Phone

Lakeside Gardeners

The Lakeside Gardeners had a great initial meeting Wednesday June 11. They will meet in each others gardens every month or so to share plants, information, and resources. In addition to helping each other with their own gardens they will also work as a team to beautify the lake community.

The first community project is landscaping at the sales office at the lake entrance. About 12 people gathered June 14 and began work on the project. Lew Dinsmore donated mulch and drain pipe and designed a flagstone walkway. Gail and Charlie Lents donated cranberry plants. Hilda Schryver donated donuts and dirt.

The next meeting will be July 2, 7 pm at Chyree DeRoode's garden, I-33. Everyone is invited to join. No dues. No requirements.


For information contact Marilyn Meyer 274-1812, K-1.



Weeding at the flagpole.



Landscaping at the sale office: Hilda Schryver, Dixie Bryant, Barbara Rohm, Marilyn Meyer, and Chyree De Roode. Not shown: Emily Covington, Jason Covington, Lew Dinsmore, Rich Hirsch, Jenny Kimmell, Charlie Lents, Gail Lents, Gail Schneider.



Robert M. Friederich
(618) 692-6247

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Mingo, Schmingo

How to Launch a PWC



1. Load your PWC in the back of the SUV, and drive to the nearest launch ramp. Open the back doors of the SUV and back into the water. The PWC should float out into the water.



2. Once the PWC is afloat and the SUV is half filled with water, drive the SUV back onto the ramp. It helps to have someone stand on the walkway and point toward shore.

www.StrangeCosmos.com



3. If at any point the SUV starts to disappear from view, you may be fairly certain that the operation is not going as planned. However, this is a viable alternative to crowded parking conditions at most ramps.



4. With your craft safely launched and engine revved, you're now ready for a great day on the lake.

And Did You Know . . .

A chicken crossing the road is poultry in motion.

A hangover is the 'wrath of grapes'.

Shotgun wedding: A case of wife or death.

Those who jump off a Paris bridge are in Seine.

A backward poet writes inverse.

A man's home is his castle, in a manor of speaking.

Dijon vu - the same mustard as before.

Practice safe eating - always use condiments.

A man needs a mistress just to break the monogamy.

Does the name Pavlov ring a bell?

When two egotists meet, it's an I for an I.

If you don't pay your exorcist, you get repossessed.

Show me a piano falling down a mine shaft, and I'll show you A flat minor.

A grenade thrown into a kitchen in France would result in Linoleum Blown apart.

You feel stuck with your debt if you can't budge it.

A boiled egg in the morning is hard to beat.



Suspicious Mail

contributed by Ken Lanning

What should make me suspect a piece of mail?

- It's unexpected or from someone you don't know
- It's addressed to someone no longer at your address.
- It's handwritten and has no return address or bears one that you can't confirm is legitimate.
- It's lopsided or lumpy in appearance.
- It's sealed with excessive amounts of tape.
- It's marked with restrictive endorsements such as "Personal" or "Confidential."
- It has excessive postage.

What should I do with a suspicious piece of mail?

- Don't handle a letter or package that you suspect is contaminated.
- Don't shake it, bump it, or sniff it.
- Wash your hands thoroughly with soap and water.
- Notify local law enforcement authorities.



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Stay Safe

Security Gate Operation

Security gate is open Monday through Friday 6 am to 6 pm.

To enter with a pass

Hold the pass up to the gate sensor. The LED light will turn green and the gate will open.

To open the gate as quickly as possible make sure the LED is red before you wave your gate pass at the sensor. If there is a line of cars, the LED may be green when you stop in front of the gate sensor. Do not wave your pass until the LED turns red. Waving your pass at the sensor when the LED is green will actually delay the gate from going up 10 seconds per wave.

To enter without a pass

Use the online list of owners' names at the gate. Select the correct name and note the three-digit code. Enter the three-digit code on the keypad at the gate. This will ring the phone at the home of the owner. The owner can then converse with the guest and can then press the "9" key on the telephone to open the gate.

To obtain a gate pass

Submit a vehicle registration form with proof of vehicle ownership and \$4 to the LTPOA Security Director.

A resident can obtain additional gate passes for children over age 16 by submitting a completed Supplemental Gate Pass Application and \$5 for each pass. Obtain the forms from the LTPOA Security Director or download from the website: www.laketishomingo.com.

Damage to the gate

The gate is monitored by a video camera and tape to record any incidents. Do not force the gate open manually -- this damages the gate and requires repair. If the gate is broken it requires replacement. Anyone causing damage to the gate will be subject to \$80 fine for repair or replacement.

If your telephone number is changed

Notify the LTPOA Security Director, Gary Ryan, and the new number will be entered into the gate system.

Vehicle and Boat ID Stickers

Vehicle and boat ID stickers are still required for residents. Forms for stickers are available at the website or from Gary Ryan. Also, please make sure your boat also has your lot number on it. There have been several unidentified boats on the lake lately.

Important Numbers

| | |
|---|-----------------|
| Gary Ryan, LTPOA Security Director | 274-7126 |
| Underage Drinking Hotline | 262-3945 |
| Jefferson County Sheriff | 797-5536 |
| Emergency | 911 |

from *The Amphibians and Reptiles of Missouri* by Tom R. Johnson

Osage Copperhead

Copperheads are the most commonly encountered venomous species of snake in Missouri. From 100 - 200 people are bitten by copperheads in Missouri each year, but there has never been a human death caused by this species in the state. With common sense and a knowledge of copperhead habits and habitat, most bites by this species can be avoided.

The copperhead occurs throughout most of Missouri, except for a few counties along the northern border.

The copperhead is a medium-size, stout-bodied snake with a sensory pit between each nostril and eye. Color is gray, tannish, or pinkish tan with hourglass-shaped markings of dark brown. The

markings are often edged in white. The top of the head can be gray, tan or reddish and without any markings. The eyes have vertical pupils. The belly is cream colored with large, dark gray or brown blotches along the edges that extend partly up onto the sides of the body. Young Osage copperheads and some adults have a yellowish tail. Scales along the back are weakly keeled. Adult copperheads range in length from 24 to 36 inches.



Adult Osage copperhead from Pettis County MO.

This species is normally active from April through November. On warm, sunny days, copperheads can be seen basking, especially in the morning. During late June, July and August, this species becomes nocturnal.

Mice make up the bulk of the prey eaten by copperheads, but frogs, lizards, small birds, insects and an occasional small snake are also eaten.

Copperheads live in a variety of habitats including rocky wooded hillsides, brushy areas along creeks, near abandoned farm buildings or old sawmills. Populations of this species congregate at favorite over-wintering sites in autumn, especially south-facing rock ledges. This is especially true in the northern half of Missouri. Drda (1968) observed several copperheads overwintering in a small cave in Jefferson County.

Copperheads often rely on their camouflage pattern when resting in dead leaves, and will usually remain motionless when encountered. This species is not particularly aggressive, and will seldom strike unless provoked.

An early photo showing an aerial view of the lake, believed to have been taken in the early 1950s. Photo contributed by Chyree DeRoode.



from Good Neighbor News, 1, 2003

"I Never Saw That Car!"

That's what Highway Patrol officers commonly hear from a driver whose car has been struck from behind or the side by a vehicle traveling in the "blind spot."

Experts say most of these accidents could be avoided if people adjusted their side-view mirrors properly.

Most people tend to adjust their side mirrors so they can see the sides of their own car while sitting in the driver's seat. That alignment leaves a blind spot for cars that are passing you on either side. You can't eliminate blind spots, but you can minimize them by adjusting side mirrors properly. For safety reasons, do not adjust mirrors while your vehicle is moving.

To adjust the left side-view mirror: Rest your head against the driver's side window and adjust the mirror until you can barely see the left side of your vehicle.

To adjust the right side-view mirror: Lean toward the center of the vehicle (directly behind the inside rearview mirror mount) and adjust the mirror until you can barely see the right side of your vehicle.

Once you've done that, you won't be able to see either side of your own car while sitting

To adjust the left side-view mirror: Rest your head against the driver's side window and adjust the mirror until you can barely see the left side of your vehicle.

New Pavillion Roof



A big "thank you" to Dale Farwig, Phil Chambers, and Rich Hirsch who toiled tirelessly Monday and Tuesday June 16-17 to put new shingles on the Community House Pavillion.

in the driver's seat. But the important thing is you'll be able to see cars approaching from your rear on either side.

The vehicles will be in your sideview mirrors before they leave your rear-view mirror. And they'll be in your peripheral vision before they leave your side-view mirrors.

Remember, though, that even properly adjusted mirrors have blind spots. You should always look carefully before you change lanes, back up or make a turn.





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Last issue I gave you a list of contractors I work with regularly. I've received some requests in the last several months for other repairmen not listed. Here is an additional list of reliable contractors:

Septic Pumping & Drain Line Rooting - All Weather Pumping - 636.797.2345

Keith Hawkins Septic Pumping Service - 636.931.7177

Plumbing & Hot Water Heaters - Charles Higgins & Sons (no, he's not related to me) 636.479.4244

Patios - Walks & Other Concrete Work - Ron Sansone - Lake Resident - 636.271.4844

If you have a company that's worked for you, done a good job, at a realistic price, please give me a call & I'll add them to the list. This will save all lake residents time & \$\$\$ searching for a good contractor.

If you're thinking of selling, now is the time to get your home ready to market! Any painting, carpet cleaning, closet cleaning & yard clean up, now's the time to do this! I have buyer's looking for homes. They want to be moved in fast to enjoy the lake this summer! Call me for a current price on your home & a marketing plan to sell it fast!

Tishomin **GO NEWS**

6089 S. Lakeshore Dr.
Hillsboro MO 63050



The great flood of May 2003 upended the culvert pipe that passes under South Lakeshore Dr. Viewing the pipe are Butch Hopfer, Dale Farwig, and Lou Harting.