

# Tishomingo News

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## Lake View

by Janet Hirsch,

Tishomingo News Editor

The **New Year's Eve party** was fun for everyone. Read Marilyn Hannick's article and the photos on page 6 to see what you missed.

But don't fret, **St Patrick's Day** is coming real soon (Mar 15) and Corky is returning to help us celebrate in true Irish style. You gotta go this time!

Also in this issue is Barbara Fitzgerald's article "The Early Days of Lake Tishomingo." Barbara brings those early days to life as she describes what it was like so many years ago. Her research includes a review of old documents and interviews with some of the first lake homeowners. Read this article and if you have more info about the history of our lake be sure to contact Barbara. We want to learn more about our beginnings and encourage you to contribute any stories and photos you have.

### LTIA News

At the last LTIA meeting we learned about some changes:

- Free personal classified ads for LTIA members. Ads can now be placed in this newsletter without paying a \$5 fee. This is just one more reason to join LTIA, so tell your friends and neighbors.
- New August event: Trivia Night in air-conditioned comfort. Teams of six people per table will compete for prizes. Call Dixie Bryant for more info: 285-6043.
- It's time to think ahead to the fourth of July and visions of beautiful fireworks lighting the night sky and creating shimmering reflections on the water. Ahhhh.

*continues on page 7*

*Next Event . . .*

## March Dinner Saturday Mar 8, 6:30 pm

Lake Tishomingo Community House  
Bring: a side dish to share

We'll be serving some of that **corned beef**, don't you know, and needing the necessary side dishes. How about some of that green Jello.



*Party . . .*

## St Patrick's Day Dance Saturday Mar 15, 8 pm - 12m

Lake Tishomingo Community House  
Setups provided, bring snacks

Come to the party, wear a little green, dance a little jig, and enjoy Corky's music. It's only \$25 per couple and lots of fun.

*Coming in April . . .*

## April Dinner Saturday Apr 12, 6:30 pm

Lake Tishomingo Community House  
Bring: a side dish to share

It'll be baked ham and you bring along your choice of side dish.

*For the Kids . . .*

## Children's Easter Party Saturday Apr 19, 12 n - 2 pm

Lake Tish Community House  
Bring: snack to share

Bring the kids and see what surprises the Easter Bunny has in store for them. Please bring a bag of candy per child (but NOT chocolate that could melt) to the home of Janet Farwig by Sunday April 13.



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. And the newly proposed building regulations are also available.

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

- Mar 8 Sat 6:30 pm LTIA Dinner meeting. LTIA provides corned beef, bring a side dish.
Mar 13 Thu 7 pm Tishomingo Anglers' Assn meeting in Community Center.
Mar 15 Sat St Patrick's Day Dance.
Apr 12 Sat 6:30 pm LTIA Dinner meeting . LTIA provides baked ham, bring a side dish.
Apr 19 Sat 12 n - 2 pm Easter Party for children.
May 10 Sat 6:30 pm LTIA Dinner meeting. LTIA provides BBQ chicken, bring a side dish.
Jun 14 Sat 6:30 pm LTIA Dinner meeting . LTIA provides grilled pork steaks, bring a side dish.
Jul 4 Fri 1 pm Boat parade
Jul 4 Fri Fireworks display
Aug 9 Sat 6:30 pm Trivia Night. Form your teams now: six persons per table.
Sep 13 Sat 6:30 pm LTIA Dinner meeting. Bring your favorite pasta dish to share.
Oct 11 Sat 6:30 pm LTIA Dinner meeting. Bring soup or salad to share.
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.

Classified Ads

Classified ads are free for LTIA members

SITUATION WANTED

Individual experienced in sales, sales training and management looking for a new employment opportunity. Highly skilled in sales and managing sales activities to meet goals, sales/market development, and sales training and supervision. Noted for ability to quickly assess customer needs and either adapt existing products and services, or guide development of new products and services to satisfy that need. Call 285-7474.

FOR SALE: FAX MACHINE

Sharp UX180 Fax-phone. Send, receive faxes and voice calls. Uses thermal paper (included). \$15. Call Janet Hirsch (314) 962-7833.

LIGHT HOUSEKEEPING JOB

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

# The Early Days of Lake Tishomingo

by Barbara Fitzgerald

In the late 40s and early 50s Dahl stream still flowed at the bottom of a deep ravine, where the lake now exists. One side of the ravine was steep and rocky and the other, north side, had a more gradual slope. A current resident remembers coming out here, as a child, to play in the stream and to fish. Her parents had purchased a lot prior to the dam being built. Prospective buyers would walk along the stream and look up the slopes toward the tops of the hill to see white boards marking where the shoreline would be. This is how the lots were marked and chosen.

Some folks found the new development while out for a country drive . . . a popular past time for those who lived in St. Louis County. One family had driven down "beautiful and scenic highway 21" to buy winter wood, when they saw the sign advertising lake lots for sale. Others saw advertisements for the lots in the St. Louis newspapers. (There used to be two daily papers . . . the *Globe Democrat* as well as the *Post Dispatch*.) In 1963 "Owners and Sole Agents" were listed as Lake Development Enterprises at 1216 Louderman Bldg., 317 11th St., St.

Louis, Mo. Tel. MAin 1-4418. This was the era in which many of the "contemporary" style homes were built on the lake. These were modern, flat-roofed or chalet style weekend homes and some full time residences also. The information boasted "Lodge Sites" on a lake stocked with "hundreds of thousands of game fish." The developer of the lake had already built two other lake communities in Jefferson County . . . named Lake Montowese and Lake Wauwanoka . . . in keeping with that current trend of using Indian names for camps and country retreats. They had also built two lake communities in the Kansas City area. (Look for the Indian names as you drive west through the K.C. area and you will see evidence of that trend in choosing names.)

A map of the lake was given to prospective buyers with the Corporation Warranty Deed on the opposite side. Also listed were the then 15 restrictions governing the lake community. At that time the last five dealt with sewer and water service that was to be provided by the developer (Grantor) at a nominal fee to buyers, by today's standards. Those restrictions, along with the infamous #7, have since been dropped (or been changed from their original wording.) Some families started coming out to the lake before there was a dam. They built beaches and docks in anticipation of the lake and then when the lake filled, they came out on day trips for fishing and boating. Some of these lots still have the old sheds that were allowed before houses were built. Some people built homes to live in full time, but many of the first houses were built as "weekend cottages." The first of these was built midway along the north shore by the Kilgore family.

When the dam was completed, it filled in one week's time, due to heavy rains. However, that triumph was short lived. The lake began leaking badly and soon the docks and beaches were

without water. A lot of effort was put into finding the leak and repairing it. Professionals from Washington University studied the problem. Eventually, paving material was poured into a hole that was drilled in the dam from the top side. In all, the lake was low for five years before it was fully usable again.

Sand and gravel for roadwork were kept at the front entrance where the "minipark" now stands. It took the garden Club two years to clear the area, label the trees, make log tables and benches and do plantings. The club also did plantings on common areas and cleared paths. When the club had their garden tour by pontoon boats, the pictures and articles covering the event were in the *National Gardener* and the *Missouri Garden Forum*.

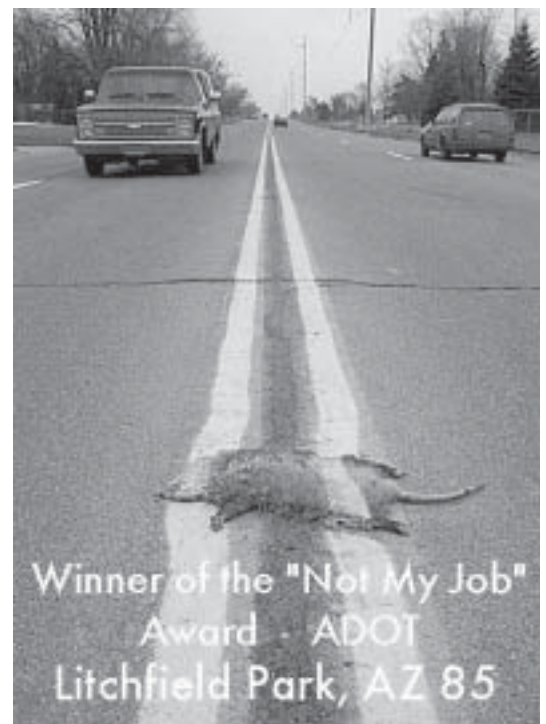
Around 1960 the LTIA began having annual two day picnics with large raffles. This was their main source of revenue. Cars were raffled as well as other items. One year, a member made Barbie Doll clothes to sell and raffle and LTIA made \$1700 on that one endeavor. There were also Bingo games and food and other entertainment. Bonds had been sold to residents in order to build the Community House and it was used for exercise classes, square dance classes and other activities.

If any residents have historical information to add (or correct) please send it along to me.

Barbara Fitzgerald  
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Typical chalet style home.



## the Cookin' Cove

**Culinary Capers**

by Rich Hirsch

At the Dec. dinner meeting, Sandy U. mentioned going to a new restaurant near Plaza Frontenac that featured a dish including "Flash Fried Capers." Rich asked, "What are capers anyway?" to which Janet replied, they're those little green, wrinkled peas that come in a jar.

Well, what are capers, anyway? According to Cooking.com, capers are the small buds of a Mediterranean bush, *Capparis spinosa*, generally pickled in brine and used whole as a piquant flavoring or garnish. The tiny variety called *nonpareil* is considered the finest. Capers are often rinsed before using to remove excess salt. Most markets stock capers in jars with other condiments; store opened jars in the refrigerator.

Speaking of capers, our first recipe includes, surprisingly, capers as a seasoning. This recipe is from DeVito's, an outstanding Italian restaurant in the touristy town of Eureka Springs AR.

**DeVito's Trout Italiano Calabrese**

8 oz. Boneless trout filets or other firm white fish  
12 Julienne strips red bell pepper  
1/2 tsp. Capers  
2 tbsp. Olive oil  
1 clove Garlic  
1/8 tsp. Lemon zest (grated peel)  
1/8 tsp. Italian seasoning (sweet basil, oregano, salt and pepper)

In a sauce pan add olive oil, red peppers and capers. Saute over medium heat until peppers are tender. Remove peppers and capers, set aside. Place trout in hot oil along with garlic clove, crushed with flat side of knife. Saute trout 3 minutes to a side.

Remove trout to plate and discard garlic. Sprinkle lemon zest and Italian seasoning over trout and top with red peppers and capers and some olive oil from pan. Serve with side of capellini tossed with olive oil, garlic, black pepper and parmesan cheese. Serves one.

DeVito's of Eureka Springs, 5 Center Street, Eureka Springs, AR 72632, (501) 253-6807



Our second recipe, Green Bean Vinaigrette, comes from a good friend, Walt Hatcher of Washington MO. Walt has been making this recipe since his days as a Colonel stationed in Italy. Walt served this dish to the Army Chief of Staff, while at the Pentagon in the early 1970's.

**Green Bean Vinaigrette**

1 lb Green beans, fresh  
Olive oil  
Red wine vinegar  
2 clove Garlic (pressed or chopped very fine)  
1/4 tsp. Italian seasoning (sweet basil, oregano, salt and pepper)

Wash green beans, remove ends and strings. Leave beans whole and cook 5 - 10 minutes in boiling water. Don't overcook—beans should still be crunchy! Drain and cover beans with cold water to stop cooking.

In Walt's opinion most vinaigrettes have too much vinegar. The standard mix is 3 parts oil to 1 part vinegar. So Walt starts with 10 parts oil to 1 part vinegar. Mix olive oil, vinegar, garlic, and Italian seasonings in a pint jar with a little salt and pepper. Shake well to blend. If by taste the mixture needs more sourness, add more vinegar.

Pour vinaigrette over green beans, coating well.

Arrange the beans on a platter, garnish with parsley and serve at room temperature or chilled.

The vinaigrette can also be used on boiled fresh or frozen asparagus. Balsamic vinegar may be used instead of red wine vinegar, but since balsamic is milder in taste, more will be required. For a different twist, add a teaspoonful or two of Dijon mustard or half a can (7 oz) of chopped tomatoes (this requires a larger jar!)



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## Lake Happenings

### New Neighbors

Welcome to:

Jason **Covington** and daughter Emily  
Tim **Luttrell** and Lisa **Bossch**

Come join us at the LTIA dinners.

### On the Mend

**Frank Jarus** is recovering from hip replacement surgery. We hope to see him up and jumping around real soon.

**Judy Taylor** spent Christmas in Jefferson Memorial Hospital having an emergency gall bladder removal. She says the surgery was quick and of low impact. Her recovery was easy and she highly recommends that hospital for such a procedure.

Marilyn and Rick **Hannick** rescued their dog Spooky from a recent trip through the thin ice. Spooky has recovered from the shock and is doing fine now.

### Deaths

We are saddened to report the recent loss of Janine **Marschuetz**.

### Travels

*Tishomingo News* celeb Alice **Bigbottom** is still wintering in Thailand. We are eager to hear from her soon.

Marilyn and Rick **Hannick** recently spent vacation time in the Carribean visiting St John, St Thomas, and St Kit's.

Jerry and Sandy **Uhlenbrock** took a couple of winter weekend trips. In January they went to the warm sunny beaches of the Pacific coast of Mexico and then in February to the cool snowy slopes of Tahoe.

### On the Tube

*Ms Hilda* (Hilda **Schryver**) was featured Feb 18 on the TV news magazine *Show Me St Louis*.

### Quilts

Janet **Hirsch's** quilt *Garden of No Fear* will be on display at the Thimble & Thread Quilt Show, Mar 14-16, Webster U Center, 175 Edgar Rd, Webster Groves.



### Military

Phil **Dodge** tells us that his grandson, Vadi **Dodge**, is in basic training at Ft Benning GA. After he completes his training Vadi will be stationed in Hawaii.

Captain Robbie Lane **Schryver** (soon to be a Major) son of Tim and Hilda **Schryver** was activated full time into the Army on February 12, 2003

from <http://www.midwestcsc.org/chimneyfires.htm>

## Preventing Chimney Fires

Each year, millions of dollars in property loss due to chimney fires is unnecessary! Every year hundreds of people are killed or injured due to chimney fires! You can help prevent this by doing the following:

1.) Make sure that your chimney is cleaned when 1/4" of creosote has accumulated on the flues walls or smoke chamber. Call a chimney professional to take care of this for you. He/she will be able to spot problems that you will not. ALL wood creates creosote - no matter how dry or hard it is. It is a myth that well-seasoned wood does not create creosote - it just produces LESS than wet or soft wood. In order to make sure you are burning dry wood - have it cut and delivered to you in July each year. Keep wood off of the ground and covered if possible.

2.) Do NOT install a wood-burning stove insert directly to your existing masonry chimney without installing a properly sized liner and boot. Masonry flues are often TOO LARGE to draw properly for a wood stove because they are sized for a fireplace. Excessive creosote accumulation is usually the result. Creosote is highly flammable, and GLAZED (stage 3) creosote, usually associated with the use of an insert, is the most flammable! Make sure that your installer puts in a correctly sized liner along with your stove. Note: The stove manufacturer will state what type and size liner should be used in their instructions. A professional should do the installation.

3.) Glazed creosote CANNOT be removed by regular brushing! In fact, many sweeps (unfortunately) and homeowners do not know what glazed creosote looks like. Glazed creosote is hard, shiny, and looks like tar. It can coat your flue walls so that it actually looks like it is a part of the flue and belongs there - until it ignites and you have a chimney fire! Glazed creosote must be removed by a process called "Roto-Cleaning". Creosote can catch on fire if a bird's nest or newspaper or other flammable item is nearby and brings flame into a glazed area.

4.) If your chimney is damaged, it could be very unsafe to use. Cracks in tile liners, voids in the masonry joints between the liners, and deteriorated or damaged smoke chambers are things that a professional Chimney Sweep looks for during a sweeping and inspection. If you have offsets (turns) in your flue or if you have flue that is more than 8 feet in length, a visual inspection will NOT reveal any hidden damages. This is when a video camera such as a Chim-Scan is necessary to view and document any damages.

5.) After a flue fire, lightning strike, nearby explosion or other damage do NOT use your chimney until a qualified chimney professional has evaluated it! Firemen, mechanical engineers and home inspectors are NOT trained in this area in their normal course of study and are not qualified to give you an opinion— unless they have specifically received training on their own outside of their regular curriculum.

We suggest that you hire a CSIA Certified Chimney Sweep to take care of evaluations and repairs. Visit <http://www.ncsg.org/search/search.cfm> for a list of Certified Sweeps in your area.



# New Year's Eve Party

by Marilyn Hannick

photos by Sherrie Anderson, Dixie Bryant, and Marilyn Hannick

What a time it was!

The dance was fun. Corky Blake provided the entertainment and he was "right on" and lots of times we all sang with him. Some boys even danced with other boys.

Skip Lacari was hamming it up all night. Many people took pictures — I did and Carlene Licari, Dixie Bryant, and Sherry

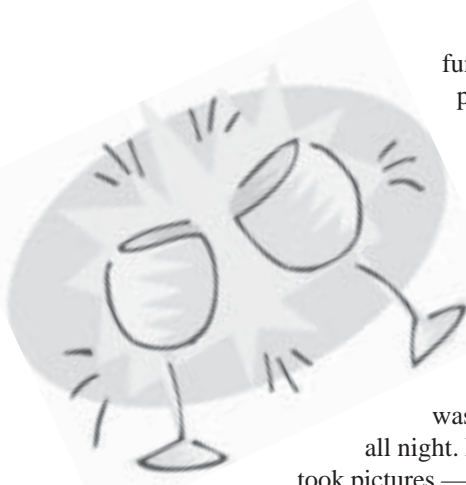
Anderson got some really good ones, too.

Kathy Hopfer made wonderful chocolate chip cookies, Dale Farwig made his teriyaki water chestnut bacon wraps. We had lots of chili dips, veggie dips, and shrimp/crab spread.

We were set up for about eight large tables, but only filled about four of them. We could have used a lot more people. But Corky and his female groupies were there and they were dancing. Harry Kerns (who lives with the Kidwells) was there and he another gentlemen sort of paired up with the three ladies that came just to hear Corky. Kelly and Dan Cobb dropped by for a short time too.

Rick Bryant actually fell asleep sitting in his chair about 12:20 a.m. and Dixie was shouting his name very loudly just to wake him up. Rick and I however, were bound and determined to dance the Texas Two Step. I felt like I could do it but Rick couldn't. So everybody was teasing us all night. Becky kept telling us that it was Rick who was messing up and to let me lead the dance. But Rick will never be lead!!

We had door prizes to raffle: embroidered Lake Tishomingo sweatshirts donated by Janet Hirsch were won by Carlene Licari and Ricky Bryant. The gift basket donated by Dixie and Ricky Bryant was won by Kathy Hopfer, and champagne was won by Phil Chambers. Many thanks to everyone who made this such a good party.



# Mingo, Schmingo

## A Little Trivia

- Coca-Cola was originally green.
- An ostrich's eye is bigger than its brain.
- Pound for pound, hamburgers cost more than new cars.
- City with most Rolls Royce's per capita: Hong Kong.
- State with the highest percentage of people who walk to work: Alaska.
- Percentage of Africa that is wilderness: 28%.
- Percentage of America that is wilderness: 38%.
- A duck's quack does not echo and no one knows why.
- Cost of raising a medium size dog to age 11: \$6,400.
- Intelligent people have more copper and zinc in their hair.
- In every episode of Seinfeld, there was a Superman somewhere.
- Average life span of a major league baseball: 7 pitches.
- San Francisco cable cars are the only "mobile" National Monuments.
- The only 15-letter word that can be spelled without repeating a letter is "uncopyrightable."
- When opossums are playing 'possum,' they are not "playing." They actually pass out from sheer terror.
- The Main Library at Indiana University sinks over an inch every year because, when it was built, engineers failed to take into account the weight of all the books that would occupy the building.
- Clans of long ago that wanted to get rid of unwanted people (without killing them) used to burn their houses down—hence the expression "to get fired."
- Only two people signed the Declaration of Independence on July 4th, John Hancock and Charles Thomson. Most of the rest signed on August 2, but the last signature wasn't added until five years later.
- "I am" is the shortest complete sentence in the English language. (Some say "I Do" could be the longest sentence.)

from <http://www.esquire.com/tamsk/>

## Things a Man Should Know

- Rule No. 159: Never play cards with a man who wears a visor.
- Rule No. 142: When a man turns 23, it's very important he stop using the word "party" as a verb.
- Rule No. 154: As a man gets older, his glasses and ears get larger at exactly the same rate.
- Rule No. 86: Unless you are a Pilgrim, large shoe buckles are to be avoided.
- Rule No. 175: Women named after a month of the year are usually frisky.
- Rule No. 347: Beau is the most under appreciated Bridges.
- Rule No. 348: Yams are the most under appreciated tuber.
- Rule No. 154: There is nothing that can be marketed that cannot be better marketed using the voice of James Earl Jones.
- Rule No. 64: Old people always have exact change.
- Rule No. 348: Unless you are a member of the extended Windsor family, your summer house should not have a name like Emmerdale or Turkey Hill.
- Rule No. 543: Only the very rich can use summer and winter as verbs.
- Rule No. 544: Not even the Sultan of Brunei can use autumn as a verb.
- Rule No. 254: Never trust a man who uses nautical metaphors.
- Rule No. 378: People who tell you they love the taste of eggplant are lying.
- Rule No. 232: White men with lots of college look the funniest when dancing.
- Rule No. 41: When someone says he is pumped about something, it usually means he's about to do something stupid.



Lake View continued from page 1

Traditionally, young folks would compete for the title of Miss/Mister Tishomingo by collecting donations for the fireworks display. The person collecting the most is the winner. This year the scope of the competition is being broadened to allow anyone to compete. Step forward and volunteer to run and help make this a great holiday celebration. Contact any LTIA board member (list on page 2) for more info.

## Next Events

March and April are busy this year -- in addition to the regular dinner meetings, we also have the Spring holidays. **St Patrick's Day** is one of my favorites: dancing and partying. This year that great old Irish musician, Corky O'Blake, will be entertaining us on Saturday March 15.

And the **Easter Bunny** is coming to visit the children Saturday April 19. There will be crafts, candy, and eggs. Contact Janet Farwig for specifics.

The best part of Spring is knowing that warm weather is not far behind. Last year, the water temperature was 70 degrees on April 20. Some of us went swimming.

## Other Changes

Some good, some not so . . .



The newest leg of Hwy. 21 from Schenk Rd to Lake Lorraine Rd. was opened on Feb. 11. The cost was \$17.8 million for the 2.2-mile stretch. This works out to \$1532 per foot. Construction began 5 years ago. This is the first section of the new relocated Hwy. 21 to open to traffic since '91.

In contrast: in the mid-'60s the Arch cost \$13 million to build and was completed in less than 3 years. If it seems like things cost a lot more today and take a lot longer to complete, you're right.



The lake is going up! Our pontoon boat is once again floating. Not since last August has the water level been this high. We all hope this trend will continue and spring rains will bring the lake back to its normal high level (water level is now only down two feet).



Big Steve's closed. For those new to the area "Big Steve's" was an exclusive Jefferson County supper club only minutes away and was the ideal place for that special dinner date. Has anyone tried the Cruiser Bar and Grill yet?

Hope to see you at an upcoming LTIA event!





**Mike Higgins**  
**RE/MAX Countryside**

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**Lake Resident - Lake Knowledge - Lake Sales**  
**[www.mikehiggins.com](http://www.mikehiggins.com)**

**January 2003 Lakefront Sales**

**7722 Mohawk Trail**, this beautiful log home has recently been purchased by Jason Covington. As a full time lake resident he has many improvements in mind for the home & grounds.

**5790 N. Lakeshore Dr.** has been purchased by Tim Luttrell & Lisa Bossch. They won't be moving in full time until April as they have many plans for the property & hope to get a start on these before summer.

*If you're thinking of selling this spring, 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 realize it's cold, but I have already have buyer's looking for homes. They want to be in by summer to enjoy the lake! Call me for a current price on your home & a marketing plan to sell it fast!*

***Tishomino* NEWS**

6089 S. Lakeshore Dr.  
Hillsboro MO 63050

A loud ripping sound coming from the engine compartment? Bring the car back in, Mrs. Belcamp! It may be Bert. We can't find him.

