

# Galvin's News and Views from *Lake of the Ozarks*

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## **News from around the Lake.....**

### **Boating skills class to begin Jan. 31**

The United States Coast Guard Auxiliary will hold a Boating Skills and Seamanship Class “Beyond the Basics” starting at 7 p.m. Tuesday, Jan. 31, at the Camdenton Library.

The class will be eight two-hour sessions every Tuesday starting Jan. 31 and will be limited to 20 students.

There will be a \$30 fee for the textbook, study guide and class materials but family members willing to share the text will have \$5 additional cost per person.

Missouri now requires that all boat operators born after Jan. 1, 1984, obtain a certificate showing completion of a certified boating safety course. Those who successfully complete the final examination will be presented a certificate that can be used to obtain the state required documents. Presentation of this certificate to your insurance carrier will usually result in a reduction in boat insurance premium. *Continued on page 2*

## **Boating skills class to begin Jan. 31** *Continued from page 1*

This course which exceeds our shorter classes presented at various times of the year goes beyond the state minimum requirements and is for those interested in an in depth understanding of the art of boating. This will include the following subjects:

- Which boat is for you?
- Equipment for your boat
- Trailer your boat
- Inland boating
- Handling your boat
- Your "highway" signs
- The rules of the nautical road
- Introduction to navigation
- Powering your boat
- Lines and knots for your boat
- Weather and boating
- Your "boat's radio"
- Boating safety
- Presentation by the Missouri Water Patrol

Instructors will include both Coast Guard Auxiliary members and local boating experts with 100-plus combined years of boating experience.

To reserve a position or if you have any questions call Bill Mueller, Flotilla Commander 30-05, 573-347-2458. Registrations at the door on Jan. 31 will be accepted; or sign up on-line at [www.cga30-05.com](http://www.cga30-05.com). Dec 21, 2011. Dan Field. *Lakenewsonline.com*

## **Mo. changes boating license requirements**

Missouri's youngest boat operators will have to work a bit harder to satisfy state licensing requirements than their predecessors did. A change to the National Association of State Boating Law Administrators procedure for online testing that goes active Jan. 1, will increase the rigors that new boating certificate applicants face.

The NASBLA introduced a minimum study time requirement, page view requirements and mid-course activities to its online boater certification course. The NASBLA and the the U.S. Coast Guard approve the Missouri State Highway Patrol Water Patrol Division's selection of an online course designed by Fresh Air Educators. The Ottawa, Candada-based company produces e-learning courses for boating and hunting.

Beginning Jan. 1, 2005, all persons born after Jan. 1, 1984 were required to obtain a boating safety identification card in order to operate a vessel on Missouri waters. Boat operators must be at least 14 years of age. Boaters are required to carry a valid photo I.D. along with their certification card.

The biggest change for new students will be the required three hours of study time through the online course before they will be allowed to take the test for a boater education enforcement. The new requirement prevents students from skimming the material and then satisfying just enough of the questions required to pass the test.

"We know that test scores are significantly higher with timed courses. So, timed courses let us offer the best of both worlds: the convenience of an online approach coupled with the highest possible education standards." Kerry Moher, Vice President of Business Development at Fresh Air Educators, said.

The change will not impact students who opt to take an in-person boating safety course. The Water Patrol Division organizes several safety courses around the Lake of the Ozarks area throughout the year. Dec 14, 2011. Rance Burger. *Lakenewsonline.com*

## **Home-Selling Tip: Get organized and clean everything**

Potential home buyers will be opening every door and every cabinet in your house, so make sure everything looks clean and organized. Kitchen cabinets should be orderly and not full to the brim, which makes space look smaller. Closets are another place to keep organized with closet systems, drawers and matching hangers. If it is in your budget, ditch the wire shelving, which can look cheap and outdated.

### **Did You Know ...**

**Existing-home sales increased 4 percent in November from October and are 12.2 percent above 2010 numbers. – Realtor.org**

Dec 31, 2011 Dayna Fields. *Lakenewsonline.com*

## **Taylor column: Enjoy safe boating and fishing this winter**

December in the Ozarks can be blessed with remarkably comfortable days and this one was a perfect example, sunny with a gentle breeze from the south and temperatures hovering in the low 60s. Shad were active on south-facing banks, causing the bass to move shallow and feed. The conditions were ideal for casting a jerkbait parallel to the shoreline and, best of all, the fish were cooperating. But this perfect winter afternoon was about to go sour. Normally bass just load up on a jerkbait in the winter but this fish smashed my lure and headed for parts unknown. Surprised and unprepared for the sudden surge, I leaned back into the rod bend.

I was a little off balance but surely the fish would relent soon and I would regain my balance – then it happened. The fish came off and I began falling backward toward the water. The next few hundredths of a second seemed like an eternity, my mind raced. I was fishing alone; how would I get back in the boat? Do I have emergency clothing in the boat? Is my cell phone in the boat or in my pocket? When was the last time I checked the capsule on my inflatable life jacket? How cold is the water – 42 or 46 degrees? Can I ward off hypothermia long enough to get home?

I was angry at myself for going through this checklist now instead of at the dock or at home. I'm usually over-cautious and practice good safety habits, how could I have been so nonchalant on this day? Through good fortune and perhaps a little help from a more powerful being, I crashed unceremoniously into the passenger console instead of falling into the water. I sat on the floor taking stock of the bruises and scratches while pondering the seriousness of the moment and the narrowly averted disaster.

A little hindsight revealed a disturbing lack of respect for the conditions. It was a beautiful winter afternoon, warm enough to need a jacket only when the boat was moving. What could possibly go wrong while pestering a few bass on sunbathed shorelines? That explains the nonchalant attitude at the dock.

I witnessed a near disaster a few years ago while crappie fishing on a chilly spring afternoon. A bass boat with three anglers pulled up to a dock across the cove from me and moments later a scream grabbed my attention. The lady angler in that boat, who was not wearing a life jacket, had fallen into the water and her friends were pulling her back into the boat.

As soon as she was seated they started the outboard, put the hammer down and left the cove. I often wonder about the outcome of that high speed ride in wet clothes with air temperatures hovering in the upper 40s. Hopefully it was a short trip to a nearby warm house. Winter in the Ozarks can be a safe and delightful time to fish. There are far fewer boats, which obviously lowers the potential for accidents, plus fewer anglers means less competition for the best spots. And finally, some of the biggest bass are caught during the cold water period.

Because of the winter conditions and cold water, anglers need to ensure their equipment is in good working order. For instance, starting and trolling motor battery fluids should be topped off and the batteries kept fully charged. Fuel system water separator/filters must be checked regularly and fuel conditioners added according to engine manufacturer's recommendations.

Safety items should include a change of warm clothes, including a coat, a life jacket that will support 10 to 20 pounds more than the angler's weight because thicker clothes add weight by absorbing more water. A cell phone is essential but unless it's waterproof, consider stowing it in the glove compartment. Obviously it's best to fish with a partner, but always ensure someone knows your boating/fishing plans and if they change, pass that information along.

Climbing back into a boat with the extra weight and discomfort of cold wet clothes will be very difficult unless the boat has a built-in boarding ladder. Emergency boarding ladders are available from West Marine ([www.westmarine.com](http://www.westmarine.com)); reviews of those and other boarding ladders can be seen on the internet at [www.boatus.com/foundation/Findings/findings44/page2.asp](http://www.boatus.com/foundation/Findings/findings44/page2.asp). Testers actually found a homemade rope ladder could be appropriate.

Hypothermia is misunderstood by most winter boaters, the belief being that water temperatures above freezing aren't a threat. Actually, unconsciousness can occur in less than an hour in water temperatures from 40 to 50 degrees with survival times of one to three hours. See these safety tips at [www.boatus.com/onlinecourse/documents/safesurvival.html#Hypothermia](http://www.boatus.com/onlinecourse/documents/safesurvival.html#Hypothermia).

My column isn't intended to dissuade winter boating and fishing because it can be enjoyable, productive and quite safe with the right precautions and common sense. Rather, my intent was to ensure you would be able to read my articles about crappie fishing next spring. Enjoy the lake this winter. Jan 7, 2012 Darrell Taylor. [Lakewebonline.com](http://Lakewebonline.com)

## **Interior Design Tip: 3 Keys to Staging a Home**

With a creative mind, the potential home buyer can easily visualize what an empty house might look like in its occupied state. But many times, a bare room can look uninspiring, lowering the appeal of the home. That's where staging comes in.

If you are selling a property and are considering having it staged, there are [three things you should do](#) first to "set the stage" [according to Atlanta Vacant Home Sales](#). First, get a full, [professional cleaning](#) of the house. Next, be sure to buff up any hardwood floors to make them really shine. Lastly, repaint the walls in neutral hues to create a more warm and inviting space.

Dec 24, 2011 [Lakewebonline.com](http://Lakewebonline.com)

## **Sen. Blunt stops at the lake**

U.S. Sen. Roy Blunt paid a quick visit to Lake of the Ozarks to discuss shoreline management, federal regulations and other political issues with community leaders. Blunt has a hand in two lawmaking moves written to limit the Federal Energy Regulatory Commission's ability to issue orders regulating shoreline property. The Supporting Home Owner Rights Enforcement (SHORE) Act bars FERC from ordering demolition of waterfront buildings. It has not cleared its assigned committee in the U.S. House or Senate.

The \$1 trillion federal budget contains language directing the Federal Energy Regulatory Commission to evaluate its process for reviewing and approval shoreline management plans. Blunt, R-MO, and U.S. Sen. Claire McCaskill, D-MO, added specific language in their appropriations amendment that directs FERC to work with parties involved in shoreline disputes in effort to develop mutually agreeable solutions when private land and power generation come into conflict. At a conference with government officials and members of the Lake Area Chamber of Commerce at Wilmore Lodge, Blunt noted that helping Lake of the Ozarks property owners is one of a few things that members of Congress from Missouri accomplished together in 2011.

"The Senate and the Congress is as close to being dysfunctional as it's ever been in the history of the country. Regulators, on the other hand, are fully functional," Blunt said. Blunt compared FERC's order for Ameren Missouri to take control of "non-conforming structures" that fall below the project boundary for Lake of the Ozarks to a scene from Mel Brooks' classic spoof of Star Wars. "There is a movie that only the most sophisticated among us would have seen, Spaceballs," Blunt said. "The regulators have been at 'ludicrous speed' on all fronts."

A project boundary in a shoreline management plan defines strips of land surrounding a reservoir that a utility maintains control of for the purpose of operating its hydroelectric dam. FERC has since recanted its order and will allow Ameren to submit a new project boundary in its shoreline management plan this spring. "I think we're going to get this worked out in a satisfactory way. FERC came up with a ridiculous approach to the lake. I think they realized it was ridiculous and are working hard now to try to accommodate the reality of the situation of this lake and property owners," Blunt said. While more than 1,200 lake area property owners at one time feared losing their homes, the fear has mostly subsided.

"Maybe the last couple of years, while unpleasant for property owners at the lake, have been a learning experience for all of us and FERC, and Ameren," Blunt said. "FERC has told me that they understand this is a unique situation and they want to deal with it that way." Sen. Blunt says FERC shouldn't treat utility controlled lakes in the same manner the U.S. Army Corps of Engineers treats the bodies of water it controls. "FERC has wanted to manage the FERC-controlled lakes like they were controlled by the Corps of Engineers. What's the difference? The difference is a Corps of Engineers lake is owned by the taxpayers of the United States of America. That's a significantly different environment than a lake that's owned by a private owner and surrounded by private ownership," Blunt said. Jan 5, 2011. Rance Burger. [lakewestonline.com](http://lakewestonline.com)

## **The Vine wine bar impresses**

There is not another venue like it at Lake of the Ozarks. You can sit at the bar and sip on wine, sample the menu selections or tour the galleries featuring fine artists from the area and beyond. The Vine, formerly known as "The Sturdevant Art Gallery" is impressive. Craig Sturdevant opened up the gallery located on Route KK four years ago. "About one-and-a-half years ago the bottom dropped out of the art market, which I assume was a result of the recession. The Lake needs a real art gallery that includes a commercial venue for local artists and I really didn't want to give up on it," he said.

With the help of his son Casey, they decided to add a wine bar and restaurant while keeping the gallery intact. Casey brought his knowledge acquired from being in the restaurant business in St. Louis. "I was interested in doing some kind of retail project that would include the arts. This property on KK near Tan-Tar-A and next door to the Orr Artist Studio seemed like an ideal place to promote and sell art at the lake. After four months of construction the Sturdevant Gallery opened in August 2006. Following a pretty shaky two years the gallery started to catch on. However, about this time the recession started to catch on, too. This was not a good thing for selling art, which relies on people having a positive view of the economy along with sufficient disposable income to invest in art, he said. Even in a down economy, people still like to get out occasionally. Since the lake did not have a wine bar it seemed like a great idea to open one in combination with the art gallery. Art and wine do go together. Starting in May 2010 with the new name "The Vine", they tried to feature wine with the limited food offerings that are usually associated with a wine bar while keeping the emphasis on art. Traffic increased quite a bit but every night we would hear comments suggesting we offer a broader selection of food and make The Vine a destination place for dinner, he said.

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# UPCOMING EVENTS

## January

EVENT	DATE	LOCATION	CONTACT INFO
Silver Cup Chef's Challenge Seven Springs Winery	Jan 14 - Mar 3	Linn Creek , MO	573-317-0100
Superbowl Party at Captain Rons	Feb 5	Sunrise Beach, MO	573-374-5852
Valentines Day Dinner / Captain Ron's	Feb 11	Sunrise Beach, MO	573-374-5852
Mardi-Gras Pub Crawl	Feb 11	Lake of the Ozarks	www.lakepubcrawl.com
4th Annual Taste Challenge	Feb 12	Osage Beach, MO	573-964-1008
WinterFest at Tan-Tar-A	Feb 18	Osage Beach, MO	573-348-2784
Polar Plunge	Feb 25	Osage Beach, MO	www.somo.org
Indian Artifacts Show	Feb 25	Lake Ozark, MO	573-365-5906
Liverpool Legends at the Lake	Mar 2 - 3	Osage Beach, MO	1-800-386-5253
L.O Profile Launch Social	Mar 6	TBA Lake of the Ozarks	573-365-2288
33rd Annual Products & Services Show	Mar 10	Lake Ozark, MO	573-346-2227
21st Annual St. Patrick's Parade on Water	Mar 17	Lake Ozark, MO	573-374-5500
St. Patrick's Short Bus Shuffle	Mar 17	Sunrise Beach, MO	573-374-5852
Adopt the Shoreline Spring Cleanup	Mar 17	Lake of the Ozarks	573-352-9252

### [The Vine wine bar impresses](#) *Continued from page 4*

"In June of 2011 we decided to try it and brought Darcia Ellis on board as chef and began presenting a gourmet dinner menu. We are extremely happy with the positive reviews we are getting from our largely local customer base. The menu changes with the seasons, types of available fresh ingredients, and customer requests," Sturdevant said. "While dinner offerings have become very important to us, the presentation of local and national artwork is still a major focus of The Vine. We continue to host local and national artist shows, which are free and open to the public."

Head Chef Ellis developed her love of cooking at a young age at her grandmothers apron. Frequently seen in the dining area checking on her customers to make sure each is happy and satisfied, she has the ability to make people smile and feel good with her culinary skills in the kitchen. Ellis is always getting creative in the kitchen at the Vine and will frequently give away samples of her newest creation. She worked her way up in kitchens here at the lake over the last few years and is always researching the latest techniques. She believes in using the freshest ingredients which only enhances the flavors of the dishes. Basil is grown at the restaurant and is picked fresh throughout the night to be used on pizzas and pastas. There are many regulars who come in and want to chat with Ellis to see what she has been preparing special for that night. Most of the time on weekend nights, she prepares something off the menu to keep customers coming back just to see what she will be creating for the night.

Ellis also has a very good understanding of dietary requirements for special diets as she is also a full time nurse here in our local community.

The wine list is well thought-out. Whites, sparkling whites, and reds of every variety make up the selection. Wines by the glass start \$4 and go up from there. Wines by the bottle start as low as \$15. There is also a selection of domestic and a few beer varieties you may never have heard about but will want to check out. The food is fresh and made of many homemade ingredients including their own hummus recipe and pita bread. Everything on the regular menu is \$9 or less.

Once you are done checking out the menu, browse through the gallery's four wings where lake area and other artists works are on display and for sale. The gallery mainly focuses on local names including Joseph and Rita Orr and Bill Manion.

## **800,000 pounds of food given out last year - and no signs of slowing**

Every month, the food pantry at Rocky Mount Baptist Church serves more people than the town's population. In fact, twice as many people. In November, the food pantry – Visions Unlimited – served more than 3,000 people, or clients, as they are called.

That's double the population of Rocky Mount – 1,600 people in the 2000 Census – which speaks to the needs in the area. As well as the church's desire to help address those needs. "As far as handing out food, the poundage we give out, we are the third largest (food pantry) in the central Missouri area," said Dan Duckworth, pastor of Rocky Mount Baptist Church. Last year, the food pantry distributed more than 800,000 pounds of food.

"The two (food pantries in central Missouri) that are bigger are in Columbia and Sedalia," Duckworth said. "People come from all over." Mostly, they come from Miller and Morgan counties. Last month, the food pantry served 1,079 people from Miller County and 1,240 people from Morgan County. "The biggest majority of our clients come from Miller and Morgan counties," Duckworth said. He doesn't see the number of people being served going down, either.

"I sure don't," he said. "There's a great need out there. I have a lot of people tell me they wouldn't make it without the food. A lot of these are the working poor. They have jobs, but they just can't make it because of the economy." Most of the food distributed by Visions Unlimited comes from the Central Missouri Food Bank in Columbia, which provides food to pantries throughout the area, including Eldon and Versailles.

"Once in awhile someone will have a food drive in our area and donate food to us, but 99 percent comes from Central Missouri (Food Bank)," Duckworth said. "I don't solicit at the grocery stores, because of the other food pantries that are in those towns." As far as funding, most of the money used by Visions Unlimited to purchase food comes from area Southern Baptist churches. "The Lord has blessed us all the way through," said Duckworth, whose wife, Marilyn, is a secretary at Eldon Middle School. "But that's why we don't have a building like other pantries, because we don't have the funding." Typically, Visions Unlimited distributes food on the last Friday and Saturday of the month.

"But we handed out food the weekend prior to Christmas, and we did the same thing the weekend prior to Thanksgiving, otherwise I would be handing out food on the holidays," Duckworth said. "After that it will go back to the end of the month." On distribution day, vehicles are lined up at the church, located on Highway Y, about five miles outside of Eldon. "We start at 2 (p.m.) on Friday and run until 6," Duckworth said. "Sometimes we'll run through as many clients on Friday as we do on Saturday. We start at 8 (a.m.) on Saturday and run until everybody quits coming." The pantry depends on volunteers to help with the food distribution.

"We have volunteers who come from all over to help us," Duckworth said. "A lot of our volunteers come from the Mennonite community, and we have a Girl Scout troop in Eldon that decided they wanted to come out to help us on Fridays. It's quite a little system we have going here to run that many clients through. At one time, we'll have 75 or 80 cars parked out there." On non-distribution days, the pantry is open by appointment. Duckworth can be reached at (573) 392-5844, if someone wants to schedule an appointment.

"I'm open anytime through the month if somebody needs help and wants to set up an appointment," said Duckworth, who lives in a house located next to the church. "On days when other pantries are closed, they know I will be here ready to help somebody out." There are income guidelines the food pantry follows, but no one will be turned away. "We have guidelines we have to follow," Duckworth said. "But I can help anybody anytime. If anybody needs food, I can help them out. The Bible says as long as you've done it to the least of these, you've done it to me."

Mark Kessler, pastor of North Shore Baptist Church, is one of the volunteers at the food pantry. "We help to support this," Kessler said. "We all need a little help sometimes." Duckworth, who has been pastor at the Rocky Mount Baptist Church for 34 years, began the food pantry about 15 years ago. The name of the food pantry – Visions Unlimited – comes from a verse in the Bible. "Proverbs 28 says where there is no vision, the people perish," Duckworth said. "There's not a soul who comes through this line who decided they wanted to stand in line and pick up food. A lot of these people had ideas to be a fireman, or a policeman, or a businessperson or have a good job. I don't want to destroy that vision. I want to keep it going. There's still hope they can do that. There's a better day coming tomorrow. That's one of the things that inspired me to do this. "If you have any compassion for people and a tear not come to your eye (when you see people waiting in line for food)," Duckworth said. "If not for the grace of God, that could be me." Dec 21, 2011. Jeff Burkehead. [lakenewsonline.com](http://lakenewsonline.com)

