

Ozarks

Winter 2021 ■ www.OzarksMag.com ■ FREE

■ **Crafts**

History comes to life

■ **Hiking**

**Hammerschmidt Falls,
Devil's Backbone Wilderness**

■ **Entertainment**

**Fiddling around with
the Haygoods**

Bringing home Best in Show



Explore Harrison ARKANSAS

YOUR OUTDOOR HEADQUARTERS



Nestled in the Ozark Mountains of north central Arkansas, Harrison welcomes you with Southern hospitality to our vibrant blend of contemporary style and traditional Ozark heritage. Whether you're here for vacation fun, hiking, canoeing the Buffalo National River or winding through our hills on a bike or motorcycle, exploring Harrison will be a great experience.

REQUEST YOUR FREE
MOTORCYCLE
RIDING GUIDE



Including
Attractions & Events



870-741-1789 • EXPLOREHARRISON.COM



explore the
OZARK MOUNTAIN REGION

Ad paid for with a combination of state and Ozark Mountain Region funds.



Shop LOCAL

- FIRST -

Thank you for your support

591750b

www.MyWesternSizzlin.com



**Serving
USDA Aged
Choice Beef**

**CUT FRESH
DAILY!**



**Cheese Rolls
and Cinnamon
Rolls**

**BAKED FRESH
DAILY!**




**LET US CATER
YOUR EVENT
THIS SPRING!**



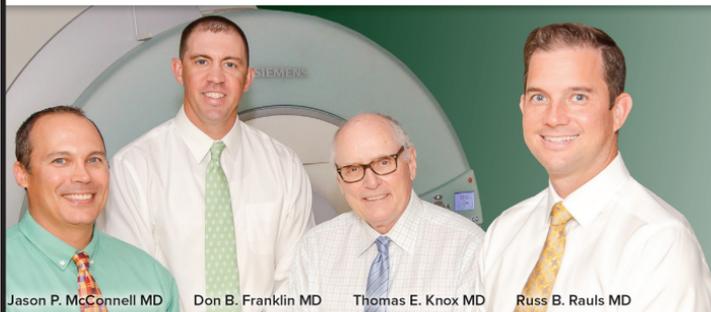
**SMOKED BABY
BACK RIBS**

Available Daily!

905 HIGHWAY 62-65 NORTH • 870-741-1545



**CONTINUING OUR
38TH YEAR OF PROVIDING
ORTHOPAEDIC CARE**



Jason P. McConnell MD

Don B. Franklin MD

Thomas E. Knox MD

Russ B. Rauls MD

- Sport Injuries
- Arthroscopy
- Hand Surgery
- Arthroscopic Rotator Cuff Repair
- Carpal Tunnel Release
- Fracture Care
- Joint Replacement

OFFERING SURGICAL SERVICES AT

Mountain Home Surgery Center and Baxter Regional Medial Center

Phone: (870) 424-3400

3 Medical Plaza, Mountain Home, AR

KnoxOrthopaedics.com

WWW.FRENZYOFHARRISON.COM



Frenzy of Harrison
boutique



630071z

105 W. Rush Ave
870-741-0926

MONDAY-FRIDAY 9AM-6PM
SATURDAY 10AM-4PM

20% OFF

**ONE REGULAR
PRICED ITEM**
COUPON EXPIRES:
12/31/21

Ozarks

M A G A Z I N E

INSIDE THIS ISSUE

Haygoods 11

Holiday Recipes 16

Silver Anvil 21

Winter Hikes 27

Emily Lancaster 31

Ozarks Small Business Incubator 39

Ozarks Hills Winter 45

"Ozarks" magazine is published quarterly by Phillips Media Group in partnership with the Harrison Daily Times and West Plains Daily Quill. The publisher accepts advertising only under the condition that we are not responsible for copy omissions or typographical errors, except to make every effort to correct any unforeseen error in the next available edition, if applicable. The publisher assumes no responsibility for claims made by advertisers or the products that are advertised within the magazine or mentioned editorially herein. All pictures published in Ozarks Magazine are accepted by publisher on the condition that such pictures are reproduced with the knowledge and prior consent of the photographer and any subject concerned. As such, publisher is not responsible for any claim of copyright infringement or other claim arising out of the publication in Ozarks Magazine. No part of this publication may be reproduced or transmitted in any form by any means electronic or mechanical including photocopy without the express written permission of publisher. Photographs, articles for publication or other submissions may be sent to Jim Holland, publisher, Phillips Media Group, LLC, P.O. Box 430, Harrison, AR 72602. Copyright 2021, West Plains Daily Quill and Harrison Daily Times. All rights reserved.

INDEX OF ADVERTISERS

Burton Creek Rural Clinic , 9
Community First Banking Company, 35
Crossroads Convenience, 24
Danny Auction Service, 34
Dey Gem Jewelry, 33
Don's Auto Service, 34
Downtown Antique Mall, 37
EJ's RV Sales, 9
Erbie Mountain Cabins, 29
Explore Harrison, 2
Fish Shack, 24

www.OzarksMag.com

Frenzy of Harrison, 4
Gun Show, 43
Harness Boots & Shoes, 32
Holiday Inn Express, 13
Honey Pot Scrubs, 42
JB's Health Mart, 32
Jerry Jackson Realty, 18
Jimmie's Walleye & Catfish Family Restaurant, 35
King Dermatology, 14, 47
Knox Orthopaedics, 4
Letty's Restaurant, 46
Liquidation Outlet, 41
Log Cabin Café, 43
Maple Esplanade, 8
PCS Fireplace & Patio, 22
Ozarks Healthcare, 34

Quality Floors, 35
Roadrunner RV Park, 34
R&R Restaurant & Lodge, 23
Shady Oaks Campground & RV Park, 40
Southern Care & Comfort, 42
Southern Missouri Community Health Center, 28
Sunfest Food Market, 28
The Battery Station, 23
The Old Time Antique Mall, 35
TownHouse Café, 15
Trashwagon Express, 35
Tri-Lakes Motors, 48
Turpentine Creek, 19
Twin Bridges Bar and Grill, 8
Western Sizzlin, 3

ON THE COVER

Welcome to our 2021 Ozarks Magazine holiday edition.

Now that Halloween is behind us, we are ready to welcome the most popular time of the year – the holidays.

Our holiday cover features a peaceful view of the only national river in the U.S., the Buffalo National River in all its pristine, winter glory.

Inside you will find stories on how to re-connect with nature during the winter months. In Arkansas, you can visit Hammerschmidt Falls, which offers hikers plenty of opportunities for photography.

In Missouri, you can visit the Devil's Backbone Wilderness, named after a long narrow ridge which early settlers named Devil's Backbone which contains 13 miles of trails.

The holidays are all about baking. We feature an Arkansas baker who wowed the judges at the Arkansas State Fair with her cookies, cakes and breads, as well as recipes that are perfect for an evening at home in front of the fire watching Christmas movies.

No holiday is complete without a trip to Branson, Missouri. We offer our readers a look into one of the shows for which the town is famous, the Haygoods. The Haygoods offer dancing, performances with laser lights, fire and the amazing harmony of family voices.

You will also meet Jo Smith, a craftsman of knives, who gives visitors to the Silver Anvil Metal Craft Shop near Branson Landing in Branson, Missouri, a chance to create their very own knife made from a railroad spike, horse shoe or pony shoe.

You can also read about a West Plains native, artist Kelli Albin, whose works are featured at the non-profit Ozarks Small Business Incubator, located in historic downtown West Plains, Missouri. The exhibit features several art mediums, watercolor, oil, acrylic and photography.

Finally, there is Finley Farms, which features the historic Ozark Mill. The attraction will eventually a gathering place featuring farm to table restaurants, event venues and an urban farm.

Thanks for reading!

Jim Holland, publisher

Editors: Lynn Blevins, Sonny Elliott and Christine Hammers
Writers: Lori Amos, Jeff Brasel, Donna Braymer, Jeff Dezort, Chris Herbolsheimer, Kimberly Langston and Helen Mansfield.

Sales: Vicky Rutter

Kari Coolidge and Sheri Underdown



FINLEY FARMS

PROMISES TO BE TOP ATTRACTION



Jeff Dezort/Staff

Bright fall decorations greet visitors to the grand opening of Finley Farms, at Ozark, Missouri. Finley Farms will offer opportunities for dining, touring the restored Ozark Mill and a market area for vendors.

By JEFF DEZORT

OZARK Mo. —The grand opening of another John L “Johnny” Morris attraction was held Saturday, Oct. 9. Located on the banks of the Finley River, Finley Farms is restoring and reimagining the historic Ozark Mill, Missouri, property to create a sprawling gathering place featuring farm to table restaurants, vibrant

event venues, a riverside wedding chapel and an urban farm.

The mill was originally built in 1833 and has gone through a variety of owners. It was purchased in 1996 by the founder of Bass Pro Shops, Johnny Morris, and he and his daughter, Megan Stack, have worked together to create a vision for making this into a sprawling gathering place.

Their passion project honors the ▶



The preserved historic Riverside Bridge was moved to the current location at Finley Farms. The foot bridge connects to the Ozark Mill, a main feature of Finley Farms.



Care Suites
at Maple Esplanade
Your wellbeing first

The best place for the elderly to live!

We improve the health, nutrition, and housing of the elderly.

- Your welfare first !

MAPLE ESPLANADE ASSISTED LIVING

1400 Old Bergman Rd • Harrison

870-204-5226

6059371



 Like (417) 255-9260

Food, Drinks, Live Music, Karaoke



TWIN BRIDGES BAR AND GRILL

North Fork Of The White River
Near West Plains, MO
Cabins, Camping, and River

606833s

Ozark community's rugged determination. The Mill underwent three fires and rebuilds, and retired as the last commercially operating watermill in Missouri.

Now in its new life, it's a multipurpose event space with a museum, general store, restaurant and speakeasy.

There was a market area for vendors and the grounds were decorated for the autumn season.

Eventually, there will be a history tour where people will get to see the gear room and how the mill functioned and will soon function again. The property will eventually feature a brewery, as well as overnight accommodations and a river outfitter along

the Finley River.

The Finley River runs through the property. The preserved historic Riverside Bridge, reported to be over 100 years old, was moved to the current location at Finley Farms. Now a foot bridge and a venue for private events, it connects to the Ozark Mill and the wedding chapel at Finley Farms.

There was a lot of entertainment presented during the weekend grand opening. There are a number of different venues located throughout the grounds. Finley Farms and the Ozark Mill promises to be a real show place later this fall when the leaves turn colors and again when the dogwoods bloom next spring. ■

BURTON CREEK
Rural Clinic

805 N Kentucky Ave, West Plains, MO
(417) 256-2111

Don't trust your women's care to just anyone. Providing caring and compassionate OB care you can rely on.



Monday- Friday 7am-7pm
Saturday 8am- 4pm
Sunday 1pm-4pm

614424s

EJ'S RV SALES

 **Coachmen** Your RV Specialists for over 40 Years!

Parts, Supplies & Service Department

The RV Supermarket of the Ozarks!

Hwy 63 North • West Plains, MO • 417-256-8444
Hours: Monday - Friday 8 am to 5 p.m.
Saturday 9 am - Noon

www.ejsrvsales.com Financing Available W.A.C

606767MA



HAYGOODS CONTINUE TO 'FIDDLE' AROUND

SHOW INCLUDES, FIRE, LASER LIGHTS, ROBOTS, FLYING AND MORE

By DONNA BRAYMER

BRANSON, Mo. — Thirty years ago, a mom, dad and a bunch of “fiddle” playing kids knocked on the door of Silver Dollar City in Branson, Missouri, and got a gig playing at the outdoor gazebo of the park.

“We didn’t really know what we were doing,” Timothy Haygood admitted. “My mom made us matching outfits and Silver Dollar City gave us our start.”

The Haygoods have sold more than 6,500,000 tickets and completed

more than 7,500 performances. They constantly change up the show and are currently performing the 58th version of the extremely talented family experience.

Now playing three nights a week to sold out crowds at the Clay Cooper Theater, the Haygoods have grown up and expanded all of their talents to more than 20 instruments, dancing, performing with laser lights, fire and the amazing harmony of family voices producing a clean, family show that keep all ages entertained and wondering what the crazy “kids” will do next. ▶

CONTRIBUTED PHOTO

Michael Haygood enters the stage flying upside down playing his guitar during the family’s show at Clay Cooper Theater in Branson, Missouri.

Performing at each show are five of the brothers and the only girl — Catherine. Two of the brothers made the amicable decision to not continue performing.

Each of the Haygood adults enjoys putting their unique talents to good use for the show. Michael is licensed by the AFT as a pyrotechnics expert. Timothy handles all the promotion and Catherine and her mom Marie work on the costumes.

Additions to the latest show included two new high power laser systems, a massive, full stage immersive projection screen, and lots of fire and lights. Michael enters the stage flying upside down while playing his guitar. (Timothy said, “He’s nuts!”) Featuring songs from the 1960s to the present keeps the audience singing along. A total of 39 different songs with 14 different segments and themes make the show a fast moving success.

“Some of those songs are in medleys, so they are short, but that’s how many we hit in every performance,” Timothy said.

The Haygoods hold the record for the longest running, most successful first-generation show in the history of Branson entertainment.

Originally, the family lived in rural Boone County, Arkansas, in a single-wide trailer and dad worked as a carpenter. In 1983, at the age of five, the oldest brother Timothy was

watching “Sesame Street” on PBS and world famous violinist Itzhak Perlman was performing. Timothy begged for lessons and mom Haygood enrolled him in classical violin training. The other kids also wanted to play violins, except for Patrick who chose the marimbas as his instrument.

In 1987, Timothy began taking country fiddle lessons. Due to his classical violin training, Timothy became an accomplished fiddler very quickly at a very young age. Pretty soon all the Haygood kids were singing in harmony, playing fiddle tunes, and dancing as part of a family act. They were invited to perform at a festival in Texas and paid \$250. The proverbial lightbulb went off, and the family realized just by performing they could make as much money as their dad, Jim, made in a week of hard labor. Feeding a family of eight kids was not easy.

After performing that first fall season at Silver Dollar City, the family was invited to perform a Christmas show inside a theater of the park.

“They were so good to us and helped us with designing costumes, and choreography. We are very grateful for the way they nurtured our family. Apparently they saw potential in us and we are grateful.”

While growing up at Silver Dollar City the kids performed six shows a day, six days a week for six years. ▶



CONTRIBUTED PHOTO

The Haygood children started playing instruments and performing at a very early age. Their big break came from working for Silver Dollar City 30 years ago. The Haygoods hold the record for the longest running, most successful first generation show in the history of Branson entertainment.

decisions.

Thrills you'll find only in the Ozarks!

WELCOME TO THE HAMPTON INN

If you've been looking to experience the scenic wonder of the Ozark Mountains, there's no better place to set up base than the Hampton Inn Harrison hotel. Here you'll have easy access to virtually any outdoor adventure and much more.

121 Highway 43 East, Harrison, AR
870-365-0505

WWW.HAMPTONINN.HILTON.COM



decisions.

We're Pet Friendly!

WELCOME TO THE QUALITY INN

Spend an afternoon at the nearby Bear Creek Springs Trout Farm, or explore other local attractions nearby, including: The Mystic Caverns, Bull Shoals Lake, Buffalo National River, Eureka Springs.

1210 Hwy 62-65 N., Harrison, AR
870-741-7676 • 800-228-5150

WWW.QUALITYINN.COM



decisions.

Enjoy the natural beauty of the Ozarks!

WELCOME TO THE HOLIDAY INN EXPRESS

The Ozark Mountain and Buffalo River boast breathtaking scenery and is the perfect backdrop for outdoor activities, such as canoeing, hiking, camping, fishing and swimming. Centrally located among area caves, rivers, lakes & streams.

117 Highway 43 East, Harrison, AR
870-741-3636 • 800-HOLIDAY

WWW.HARRISONEXPRESS.COM



538617c

Mom Haygood continued to bug Branson musicians to give her kids lessons.

“She wouldn’t take ‘no’ for an answer. She kept calling until they agreed,” Timothy said.

So the kids continued school work, music and dance lessons. When mom wanted them to take tap dance lessons, the boys refused, until they saw all the pretty girls in the class. But the family couldn’t afford tap shoes for everyone. So mom engineered aluminum from soft drink cans and duck taped them on the bottom of their boots. Now during the tap dancing numbers on stage, Timothy and Michael take it to the extreme and tap dance upside down, a performance

you have to see to believe.

Three of the brothers have a “Piano Guys” moment and gather around a beautiful harp to “help” their sister “Cat” play some songs from the movie “Frozen.”

Matthew holds the title as “Branson’s most eligible bachelor” and anchors the show on bass exclusively.

“We are so grateful for three decades of support from the community,” Timothy said. “We don’t plan to slow down any time soon.”

Visit TheHaygoods.com or call (417) 339-4663 for reservations. The Clay Cooper Theatre is located at 3216 W. Hwy. 76 in Branson, Missouri. ■



RESTORE BY KING DERMATOLOGY

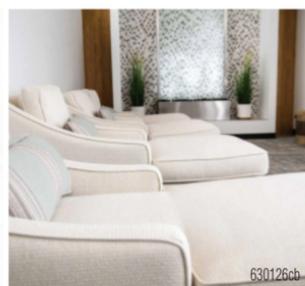
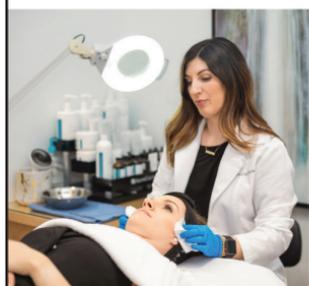
2062 HWY. 62 W
MOUNTAIN HOME, AR 72653

ENJOY OUR SPAS
HOT TUB
STEAM SAUNA
RELAXATION ROOM

FACIALS
WAXING
HYDRAFACIALS
CHEMICAL PEELS
LASER

PRODUCTS & MAKEUP
SKINCEUTICALS
RESTORE
BAREMINERALS
JANE IREDALE
BUXOM

870-425-5464 OPT. 2
KINGDERMATOLOGY.COM





Donna Braymer/Staff

“Banjo Boy” has earned numerous awards and enjoys a friendly family “dueling banjo/violin” number with his brother. Timothy rides the motorized cooler around the theater and stage to celebrate his “victory.”

**Need A Break
From
Shopping?
Stop by The
Town House
Cafe for Lunch
or Homemade Pie!**

*The TownHouse
Difference*

119 West Rush Avenue • 870-741-2130

**OPEN: MONDAY - SATURDAY, 7:00AM - 2:00 PM
BREAKFAST 'TIL 11:00AM • SATURDAY BRUNCH ALL DAY • CLOSED SUNDAY**



RECIPES FOR HOLIDAY FAVORITES

By KIMBERLY LANGSTON

There's usually nothing quite like Christmas to conjure up fond memories of cookies, candies, and appetizers that might be made only once a year for parties, or to munch on while unwrapping presents or enjoying holiday movies.

Here are a handful of favorites that have been in the holiday cooking and baking rotation for decades in my family.

This classic recipe for rolled and cut sugar cookies is courtesy of the tried-and-true *Better Homes and Gardens* cookbook. They may be decorated with any homemade icing or canned cake frosting and garnished with sprinkles, cinnamon red

hots, or edible glitter; or dusted with colored sugar or a cinnamon and white sugar mixture before baking. Cookie dough may be made ahead and refrigerated until use, allowing a little counter time to get closer to room temperature for easier rolling and cutting.

Sugar Cookie Cutouts

- 1/3 cup margarine or butter
- 1/3 cup shortening
- 2 cups all-purpose flour
- 1 egg
- 3/4 cup sugar
- 1 Tbsp. milk
- 1 tsp. baking powder
- 1 tsp. vanilla
- dash of salt

Beat margarine and shortening with an electric mixer, medium to

high speed, for 30 seconds. Add about half of the flour, the egg, sugar, milk, baking powder, vanilla, and salt. Beat until thoroughly combined and add in the remaining flour. Divide dough in half, cover, and let chill in the refrigerator for three hours.

On a lightly floured surface, roll half of the dough at a time to a 1/8-inch thickness, then cut into desired shapes with a cookie cutter. Bake at 375 degrees for seven to nine minutes on a non-greased cookie sheet, or until edges are firm and the bottoms are slightly browned, then cool on a wire rack. Makes two to three dozen, depending on the size of cookie cutters used.

Next is a recipe handed down and its origin is unknown, but it has been in our family for at least 45 years. It is similar to peanut butter “buckeyes,” but is spread into a baking pan with a layer of melted chocolate spread on top. It is closer to mass produced peanut butter cups and is suited to cutting into squares or shapes with cookie cutters. The chocolate used for the topping can be varied to taste, from dark to semi-sweet, milk, or even white chocolate.

Peanut Butter Candy

- 1 cup peanut butter
- 2 sticks of margarine or butter, softened
- 1 lb. of powdered sugar
- 1¼ cups of finely crushed graham crackers

Mix well and spread in a small baking pan or dish. For the chocolate topping, melt 8 to 10 ounces of chocolate bar or baking chips in a double boiler, spread over peanut butter mixture and allow to chill, then cut as desired.

A bite-size appetizer that allows holiday party-goers to take a break from sweets may be appreciated. Here is a simple recipe for a doughy, savory snack that has also been in my family as long as I can remember.

Sausage Cheese Balls

- 2 cups of Bisquick or other boxed baking mix
- 1 lb. of bulk breakfast sausage
- 1 lb. of mild cheddar cheese, shredded

Thoroughly combine the dry mix, sausage and cheese, using a wooden spoon or by hand. Form into one inch balls and bake for 20 minutes at 350 degrees.

No holiday gathering would be complete without a sweet drink. The recipe for this favorite was lost to us for several years, until a cooks.com search finally turned up the combination of ingredients everyone remembered from childhood. This punch is sweet and tart thanks to lime sherbet and pineapple juice, and maraschino cherries frozen in ice cubes may be added as a festive garnish. The recipe is somewhat vague on the amounts of pineapple juice and ginger ale, so our family ►

adjusts the proportions to taste. The recipe makes quite a large amount, so have a large container or clean two-liter bottles handy to hold what doesn't fit into the punch bowl.

Lime Green Punch

- 2 packages of lemon lime Kool-Aid or other drink mix.
- 2 quarts of water
- 1½ cup sugar
- 1 lg. can of pineapple juice
- 1 two-liter bottle ginger ale
- ½ gallon lime sherbet

Mix the first four ingredients, add ginger ale just before serving, and pour over lime sherbet scooped into a punch bowl. Garnish with lemon or lime fruit slices, cranberries, or maraschino

cherries frozen in ice cubes.

The following is a “bonus” no frills recipe for hot cocoa mix that can be kept on hand, or given as a jarred gift spruced up with miniature marshmallows, crushed peppermints, holiday cookie sprinkles, baking chips, or other creative add-ins.

Hot Chocolate Mix

- 1 eight quart box of powdered milk (4 cups)
- 1 pound can of cocoa powder
- 6 oz. jar of Coffeemate or other dry creamer
- 1 cup of powdered sugar
- dash of salt

Mix ingredients well, and use ¼ cup dry mix per cup of hot water. Store in an airtight container. ■



Jerry
Jackson
Realty



“Selling Harrison one house at a time”

www.jerryjacksonrealty.com

870-741-5005

520274z

Go Wild For Wildlife



- Unique Lodging
- Group Discounts
- Educational Tours
- New P.A.W. Club Program
- New Spacious Habitats
- New Membership Options

A "Top Ten" Family Attraction and Ethical Animal Tourism Destination!



OPEN DAILY

TCWR.org



479.253.5841

7 Miles South of Eureka Springs on Highway 23.

239 Turpentine Creek Lane, Eureka Springs, AR 72632



THE SILVER ANVIL BRINGS HISTORY TO LIFE



The forge at The Silver Anvil can get to more than 2,000 degrees and is operated only by the owner, Jo Smith, as individuals craft their own speciality knife.

KNIVES CRAFTED FROM SPIKES, SHOES

By DONNA BRAYMER

BRANSON, Mo. — Mix railroad spikes, horse shoes, extreme fiery heat, hammers and a grinder and you've got a very unique Branson "show" and a very personal experience at making your

own novelty knife — sharpened or not.

Jo Smith is just one of four in the United States who provides a forging experience for customers and each one is slightly different. He's been featured three times on the History Channel's show, "Forged in Fire" and two times ►

Donna Braymer/Staff

Jo Smith uses different sander belts to bring the forged knife to the finished product the customer desires at the Silver Anvil. Some want the edges sharp, and some want a butter knife edge.



Donna Braymer/Staff

Jo Smith creates knives for competition and has these award winners on display at The Silver Anvil in Branson, Missouri. Smith has been featured on two History Channel television shows for his talents with forging specialty knives.



ANYTHING IS POSSIBLE
with 0% Interest for 18 Months



508 E STEPHENSON
HARRISON
870-754-0086

www.PCSfireplacepatio.com

on “Knife or Death.”

Jo and his wife Chandee own and operate the Silver Anvil Metal Craft shop located in a strip center close to Branson Landing in Branson, Missouri, and clients can reserve an hour time slot and take home a unique souvenir. Smith gives people the choice of making a knife from a railroad spike, horse shoe, or pony shoe which he provides.

“It’s all about the experience and what you are getting to do. They get to swing a hammer and enjoy themselves. We’ve had bachelor parties here. We have a good time, and friends

love to heckle each other. I call it the hottest show in Branson, because no one can mess with a 2,000 degree fire.”

Everyone gears up in safety equipment, leather aprons, closed-toe shoes and gets safety instructions on hammering techniques as Smith explains the process which is hundreds of years old. Safety regulations do not allow customers to place their piece in the 2,000 degree forge, so Smith does that step for everyone. Then after the safety lesson on hammers, they are allowed to pick an age appropriate hammer and bang away. He draws lines on the steel to help guide the ▶



Glamping – Luxury Camping in Nature.

Enjoy a truly unique experience Glamping on the banks of the Eleven Point River.

Rest in the luxury Comet with a queen bed and bunk beds with pillows, sheets, and blankets.

Full Bathroom with Towels * Table and Chairs
Coffee Maker * Heat and Air Conditioner
Picnic Table * Fire Pit

Enjoy upscale camping in the Woody with two twin beds with pillows, sheets, and blankets.

Towels * Coffee Maker * Heat and Air Conditioner
Picnic Table * Fire Pit

Freshen up in the full bathroom/shower house.

River Resorts

R&R Restaurant & Lodge

Off Hwy 99 in Thomasville, MO 417-764-3066

614341s



The Battery Station LLC **Batteries and much more**

Ammo-LED Flashlights

Protective Cases- Flags

Ammo Cans- Dehydrated Food- Gun Supplies

Scopes- Lasers- Mags

Survival Supplies

Be prepared for disasters

Now in our New Location!

Right behind SALUTES Thrift Store

1769 S. US Hwy. 63, Ste. 1

West Plains, Mo.

1/2 mile past DQ

Office 417-257-7799

www.batterystation.com



Donna Braymer/Staff

Jo Smith has turned the ancient art of forging knives into a “show” where guests can make their own knife from a railroad spike, or a horse or pony shoe.

Thank You For Shopping Local



CROSSROADS
Convenience

Proudly
Serving
Our
Hometown!

Located at the corner of
Bypass 63 and Broadway
West Plains, Mo.

5068321b

FISH SHACK

613 Porter Wagoner
West Plains
417-256-2555



Proud to serve U.S.
Farm-Raised Catfish

Check us out on Facebook!

5919106J

hammering.

“Everything in here is dangerous. Everything in here is fun. But if we are going to have fun, we might as well be safe,” he tells groups.

Smith explained the technical side of the process. “We are heating the steel to a plastic point. Forging is a plastic deformation of any material under pressure, heat and force. When we hit and move it, it doesn’t spring back. If it snaps back, that would be an elastic deformation. Forging is like working with clay. Steel moves the same way clay moves at its plastic point. Mastersmiths will forge a piece of clay to understand what the steel is going to do before they have to work with it hot.”

All ages and even people with disabilities have been able to make knives. “I’ve had a lot of blind and autistic kids come in. “Working with these kids is amazing. I love it. They have a great time. We want to make this available to everyone. You don’t need any skills. You need to know nothing. Actually, the less they know the better! We love to make this available to everybody and keep everyone safe.”

He finds it humorous when

a parent wants a butter-knife edge on a knife for a teenager who is allowed to drive. So good with a large metal objects but apparently not good with sharp objects?

“I attended a knife show and wanted to purchase a specialty knife. They wanted a whole lot more than I had on me. I decided with my mechanical engineering background, I could figure it out. Well, 16 years later, I still don’t have it all figured out but I enjoy it,” he laughed.

His dad had been a taxidermist and Jo helped in the shop with the skinning and using knives all the time to make money as a kid. “Every time I picked up a knife, I knew by the feel of it if I could make money from it or not.”

He also provides knife sharpening services, custom work, and restoration work. “I’ve been sharpening knives for 35 years and it’s usually \$3-\$5 a knife,” he said.

The Silver Anvil Metal Craft is located at 486 Branson Landing Boulevard, Suite 203. The phone number is (417) 334-6151. Visit his website at Silveranvilblades.com or book group and individual sessions from Facebook. ■



WINTER HIKES

ALWAYS BEAUTIFUL

By JEFF BRASEL

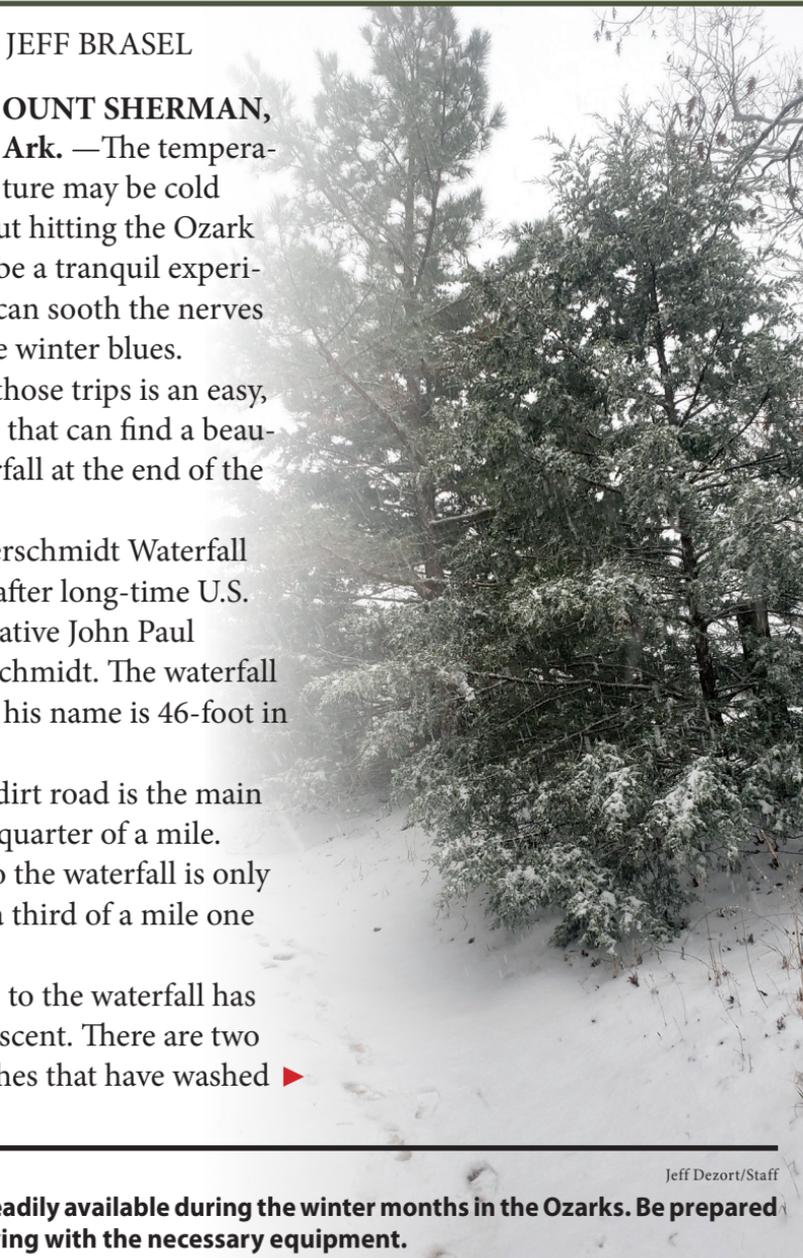
MOUNT SHERMAN, Ark. —The temperature may be cold outside, but hitting the Ozark trails can be a tranquil experience that can sooth the nerves or beat the winter blues.

One of those trips is an easy, short hike that can find a beautiful waterfall at the end of the journey.

Hammerschmidt Waterfall is named after long-time U.S. Representative John Paul Hammerschmidt. The waterfall that bears his name is 46-foot in height.

An old dirt road is the main trail for a quarter of a mile. The trip to the waterfall is only a total of a third of a mile one way.

The trip to the waterfall has a small descent. There are two small ditches that have washed ►



Jeff Dezort/Staff

Hikes are readily available during the winter months in the Ozarks. Be prepared before leaving with the necessary equipment.



A small creek leads to the Hammer-schmidt Waterfall in Newton County, Ark.

out because of water. These have to be crossed, but they are not deep and easily maneuvered.

At .2 of a mile down the road on the right side of the path there is the foundation of a home that was once occupied on the land. There are several old household items that give visitors a view of the past.

When hikers have made it to .25 of a mile, the road ends and the trail takes a left turn.

There will be a small stream that will run to the right of the trail. This is the water that will be falling soon over the bluff.

The small stream has several drops along the way. There are

Merry Christmas
from our family to yours!



**119 W Main St,
 Gassville, AR
 (870) 435-6180**

Open 7am to 9pm Daily

Call **417-255-8464**
 for an appointment or
 virtual visit

West Plains Office Hours:
 M-F 8am-5pm

Thayer Office Hours:
 M-W-F 8am-12pm & 1pm-5pm

www.smhc.org



First Row: Dr. Megan Montague, Dr. Melissa Hatcher, Dr. Garry Finke,
 Dr. Leann Finke, Kristen White, NP; Shelly Glingrich, NP; Larry Kennon, NP;
 Top Row: Dr. Travis Shearer, Dr. Gabriela Quirino, Dr. Ashleigh Gillespie,
 Dr. Brett Zobell, Joe Hackworth, LCSW; Elizabeth Mahan, LCSW.



Southern Missouri
 Community Health Center
Your healthcare home

1137 Independence Dr. West Plains, MO
 MEDICAL: 417-255-8464
 DENTAL: 417-255-8213
 U.S. Hwy. 63 N. • Thayer, MO
 417-264-2990

587107s

plenty of opportunities to sit on the rocks for photographs. The rocks offer chances for large groups to be photographed. During warm stretches, this stream is shallow enough for children to play and enjoy the trip more.

It is a short trip to the waterfall from the turn. The path leads to the top of the falls.

A view of the waterfall can be seen from the left side. It is .07 miles on the path to start the descent to the bottom of the waterfall.

Walking sticks are urged for the trip to where the water meets the rocks below.

The waterfall can be viewed year-round, but in the dry summer months the water may be just a trickle. There is always a nice stream during the spring and after rain falls during the fall and winter.

Getting to the waterfall requires no travel down a dirt road. The parking for the waterfall is located on Arkansas Highway 74.

At Jasper turn west on 74 and travel 7.5 miles. On the left hand side of the road there will be Newton County Road 8154. Turn on this road and park immediately on the right. Walk across the road to start the hike. ■

Come Stay... Come Relax... Come Explore



Erbie Mountain Cabins
870-754-0086
www.ErbieMountainCabins.com



BRINGING HOME BEST IN SHOW

MOUNTAIN HOME WOMAN DESTROYS COOKIE AND CAKE COMPETITION AT STATE FAIR

Helen Mansfield
The Baxter Bulletin

While Baltimore has Duff Goldman and Hoboken has Buddy Valastro, Mountain Home now has its own baker extraordinaire.

Emily Lancaster, formerly of Yellville, Arkansas, had a very successful run last month at the Arkansas State Fair and Livestock Show in Little Rock, Arkansas, all but destroying her fellow bakers in the open bake competition.

She submitted 10 entries and received 10 ribbons, with two being for “best of show.” She took home five first place ribbons, two second place and three third place in the cookies, pies, cake and bread divisions.

Born and raised in Yellville, Arkansas, Lancaster and her

husband Brett took over the home of her paternal grandmother, Willodean Brightwell, when she went into the nursing home some years ago.

Inside an old dresser, she found a drawer full of the ribbons Brightwell had won for her baking.

Lancaster said her granny taught her to bake, knit and crochet when she was young and took up baking again as “a way to remember her because she couldn’t remember me,” she said.

Emily and Brett moved to Mountain Home, Arkansas, last year with their five little taste testers, Emily, Destiny, Michael, Katie and Layton.

Lancaster started in 2016 on a quest to make the perfect chocolate chip cookie, just like the ▶

PHOTO BY HELEN MANSFIELD/THE BAXTER BULLETIN

Emily Lancaster of Mountain Home, Arkansas, shows off the numerous ribbons she has won for her baking from the Baxter County Fair, the Northwest Arkansas District Fair and the Arkansas State Fair and Livestock Show.

“Friends” character Monica did on her favorite episode of the television show.

She is a phlebotomist at Baxter Regional Family Clinic on Market and uses her co-workers as test subjects.

She said her husband Brent believes he deserves a shout out “for all the baked goods that leave this house that he doesn’t get to eat.”

Her former co-worker, Dr. John Leslie, tried an early batch of her chocolate chip cookies and advised her to refrigerate her dough before baking them.

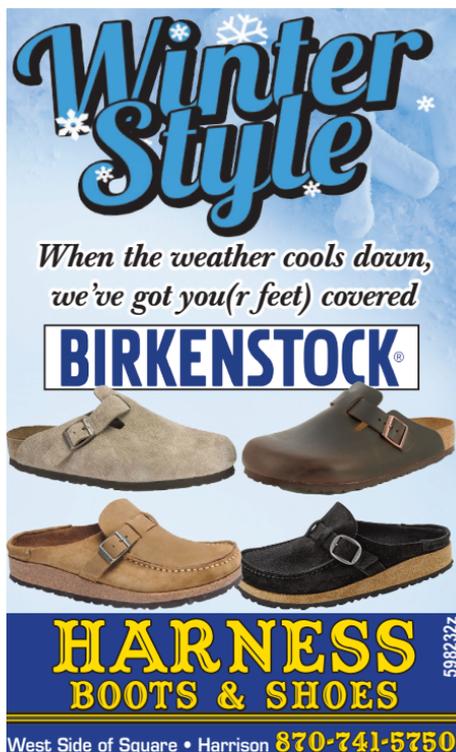
After following his advice, Lancaster now has “the best

chocolate chip cookies in the state.”

A year before Lancaster started on her culinary quest, she was diagnosed with Type II diabetes.

“My doctor wishes I didn’t eat what I bake,” she said. “But, I’ve gotta try it.”

Lancaster recalls a time when she had made a batch of competition cookies that she left out on a plate to cool when her son Layton was about six or seven. Layton helped himself to a cookie and unfortunately ate “the one”—the one that was picture perfect with an even distribution of chocolate chips and just the right shade of tan.



Winter Style

*When the weather cools down,
we've got you(r feet) covered*

BIRKENSTOCK®



**HARNESS
BOOTS & SHOES**

598232Z

West Side of Square • Harrison **870-741-5750**



SURVIVAL PROVISION HEADQUARTERS



JB'S
HEALTH MART

- Gluten Free Products
- Organic Produce
- Specialty Groceries
- Vitamins/Herbs
- Minerals
- Sport Nutrition
- Essential Oils & Diffusers
- Product Making Supplies

Voted #1 Best Health Food Store for 2020!

Weight Loss Headquarters!

Quality Natural Products.

Fred Major, ND

417-255-1654

1504 Preacher Roe Blvd.
West Plains, MO 65775

Hours: M-F 9-5:30 Sat 9-4:00

CELEBRATING **27** YEARS IN BUSINESS

6142906

She admits she went a little crazy and now when her kids see a plate of cookies, they ask first if they can have one.

Lancaster said she and her husband are very competitive and in 2018 he entered the quick bread division with his own homemade banana bread. He won district, then state and “retired” after that.

Since 2018, the banana bread category hasn’t been back at the state fair. Lancaster hopes it comes back soon so she can compete because she “can’t stand living in her husband’s shadow,” she joked.

The two can be so competitive that he even accused her of

sabotaging several batches of his winning banana bread.

As a diabetic, she uses the brown sugar substitute Stevia to use on her baked sweet potatoes and Brett even took the container the Stevia is in and marked it with an “M” for “Mom.”

Brett made batch after batch of his banana bread and complained it “just didn’t taste right.” Lancaster later realized when all of her Stevia disappeared that he had been using it instead of regular brown sugar.

He jokingly blamed her for his mistake.

She said it’s all in good fun and that her husband even ►



DEY GEM Jewelry

“Your Hometown Jeweler”

- Fine Jewelry & Watches
- Custom Design
- Appraisals
- In-Store Jewelry Repair
- No Time Limit Layaway

www.DeyGemJewelry.com



115 W. Industrial Park Rd. #5
Harrison, AR • 870-741-8150

607131b

constructed her a ribbon holder that hangs on the wall between their dining room and kitchen.

This year's state judging coincided with the opening of deer season so Lancaster's mother Cathy Brightwell and niece Lillie Hall made the three hour trek to Little Rock, Arkansas, with her.

She baked Friday night in order to travel on Saturday and they drove slowly and super carefully. Her mom even bought her a wheelie cart to transport the baked goods safely from the car to the judging area.

Lancaster said it took three and a half hours for judges to taste and award the winners.

In previous years, Rhonda Hull of Mabelvale, Arkansas, has been her biggest competition in open baking.

"She won everything," she said. "I'd come in second to her."

This year Hull was beaten in seven divisions.

State fair organizers usually will take a photo of the winner with all of their entries, but after judging, Hull packed it all up and went home.

Lancaster learned that cheese-cake doesn't travel well.

"It turned into pudding," she said.

She came in third.

A competitor she refers to ▶

WEST PLAINS, MO Shop LOCAL

GOODYEAR KELLY TIRES
TOYO TIRES

DonsAutoService

417-256-2752

1618 Porter Wagoner Blvd.
West Plains, MO 65775
www.donsautoservice.com

**DANAHY
AUCTION
SERVICE**
Over 38 Years OF EXPERIENCE

TERRY DANAHY, AUCTIONEER

Specializing in:
BUSINESS LIQUIDATIONS • REAL ESTATE • HOUSEHOLD
ANTIQUES • MACHINERY
FARM • LIVESTOCK • ESTATE AUCTIONS

Office: 417-256-9667

ROAD RUNNER

RV Park

24/7 Year-Round

On-Site Host

417-255-5162

417-257-5658

On US Hwy 63 1 mile north
of West Plains, MO

WEST PLAINS, MO Hometown PROUD



**TRASHWAGON
EXPRESS, INC.**

*"Our Business Is Picking Up"
Small enough to care!*

Offering reasonable
commercial
& residential rates!

417-256-6223
P.O. Box 631
West Plains



VINYL PLANK • LAMINATE
TILE • HARDWOOD • CARPET

QUALITY FLOORS

NEW LOCATION

1575 West US Hwy. 160
West Plains, MO
417-255-1727

www.qualityfloorswestplains.net



www.cfbankco.com

Member
FDIC

Community 1
BANKING
COMPANY **First**
"Living up to our name."

West Plains
(417) 255-2265

Mountain Grove
(417) 926-3820

Thayer
(417) 264-7104

**OZARKS
HEALTHCARE**

Focused On Your Health

www.ozarkshealthcare.com



*Discover hidden treasure
from the past.*

Mon.-Fri. 10 a.m.-5 p.m.

Sat. 10 a.m.-4 p.m. • 417-256-3322

601 Washington Ave. West Plains, MO

**JIMMIE'S
WALLEYE & CATFISH
FAMILY RESTAURANT**

SPECIALS ALL DAY
Breakfast, Lunch & Dinner
SATURDAYS ONLY:
BBQ Ribs

Open Mon.-Sat. 6am - 8pm

417-256-1538

805 Porter Wagoner
West Plains, MO

as “The Pie Lady” — because she makes the most beautiful pies — won first in the cream pie category, along with best in show. Lancaster came in second to her with a recipe her granny Agnes Dunlap got from her mother, who found the recipe in a newspaper.

“I gave her (Dunlap) the ribbon after I won,” she said.

After the competition was over, Lancaster’s mom cleaned her out of all of the competition leftovers, even the soupy cheesecake, to feed her uncles and cousins who were in town.

Lancaster said was going to branch outside of the baking zone with a soup that she was going to put in the “ethnic food” group, but the group wasn’t included this year.

“Granny Willodean died last year, but I think she helped me along the way,” she said.

In the future, Lancaster wants to submit an entry to each category in the open bake, including corn bread, which she admits she’s not much of a fan of because it’s too gritty.

“Just because I don’t like it doesn’t mean that I can’t bake it,” she said. “I don’t like oatmeal raisin cookies, but I make the best.”

At home, Lancaster even makes

IN THE COOKIE DIVISION SHE RECEIVED

- Oatmeal raisin, first place and “Best of Show”
- Chocolate chip, first place.
- Sugar cookies, third place;
- Carmel bars, third place;
- In the pie division she received
- Cream, second place
- In the cakes division she received
- Carrot, first place;
- Pound, first place and
- Devil’s food, second place;
- Cheesecake, third place.
- In the bread division she received
- Cinnamon rolls, first place and “Best in Show”

her own pancake mix, and her pancakes are a real hit with the family, along with their two dogs. Even her mom will steal the leftover pancakes, freeze them. Then she’ll reheat them and eat them out of her hands like cookies, with no butter or pancake syrup on them.

Even though she loves baking, Lancaster said she hates to cook.

“They are definitely two different things,” she says of cooking versus baking. ■



Emily Lancaster of Mountain Home, Arkansas, makes the best cookies in the state of Arkansas following her win last month at the Arkansas State Fair and Livestock Show.

Voted One of the 10 Best in Missouri!

ANTIQUES
COINS
BOOKS
COFFEE

Downtown Antique Mall

THURS., FRI., & SAT. 9 A.M. - 5 P.M.

1 COURT SQUARE, WEST PLAINS • 417-256-6487



Aid Downtown Antiques and Window on the Square Coffee Shop



OZARKS SMALL BUSINESS INCUBATOR

Helping
businesses
grow



OZARKS SMALL BUSINESS INCUBATOR

Community connection at the forefront of Ozarks Small Business Incubator's mission



Ozarks Small Business Incubator has had 39 businesses reside in the incubator facility since 2012.

By LORI AMOS

The West Plains Daily Quill spoke with Ozarks Small Business Incubator (OzSBI) Chief Executive Officer Heather Fisher and Chief Financial Officer Ila Sloan about how Ozarks Small Business Incubator helps support the community and why the nonprofit was started.

Sloan said OzSBI's primary focus is to assist the business community.

It was the ninth incubator in Missouri to open and was developed as a nonprofit assistance organization that serves seven counties: Douglas, Howell, Oregon, Ozark, Shannon, Texas and Wright.

The Ozarks Small Business Incubator opened in 2012, following the renovation of the Butler Furniture building in historic downtown West Plains.

"So not just West Plains, but Willow Springs, Mountain View, ►

Photo by Lori Amos

Ozarks Small Business Incubator opened in 2012, following the renovation of the Butler Furniture building in historic downtown West Plains, at 408 Washington Ave., in West Plains.

all around, and we can help you if you have a business idea and you want to see if it is feasible all the way to you're an existing, matured business, and you are looking for business succession, we can help in all aspects," Sloan said.

OzSBI consists of a team of professionals, mentors, entrepreneurs and board members that help businesses by leveraging their skills, experience and networks.

Fisher said the nonprofit was initially started because they saw that there were a lot of entrepreneurs in the region, and some had started a business, but they weren't able to sustain it.

"And so a group of businessmen

came together, and they really felt we needed to provide more support to small businesses," Fisher said.

And so, the mixture of wanting to provide support and help businesses become sustainable became the nonprofit's mission.

Fisher said, "There was this old building [the Butler Furniture building], the largest building downtown, and they really thought, 'what can we use it for?'

"So they actually purchased it prior to really knowing what the idea was, and then that is where they learned about business incubators, and it was kind of the perfect marriage of finding out that people needed support, us having a building, let's provide a



OPEN YEAR ROUND!

- Six beautiful cabins
- Very spacious 30/50 amp full service RV sites
- Electric/Primitive tent hammock sites
- Cable TV and Free Wifi
- Pavilion with kitchen, BBQ, game tables, basketball, playground, horseshoes
- Refreshing Splash Pad
- Propane fill station
- Paved roads to the campground
- Tucked away from the hustle and bustle
- Great access to all activities: motorcycling, kayaking, cave exploring, waterfalls, hiking, rock climbing, mountain biking, ATVs & much more

For more information, visit us at www.camptheoaks.com

960 Highway 206 E • Harrison • 870-743-2343

space where people can be and get the services.

“So that’s why we created a Business Resource Center.”

Ozarks Small Business Incubator now offers businesses a co-working space in the incubator’s facility, which became part of a dynamic entrepreneurial community actively working on business milestones.

In 2017, OzSBI renovated the second floor of the building to try to tie the two spaces together, Fisher said, and the nonprofit will now be celebrating its 10th year.

“We are really excited,” Fisher said.

The nonprofit, located at 408 Washington Ave., in West Plains, has also partnered with the West Plains Council on the Arts to bring quarterly art displays to the incubator throughout the year.

Community members can currently view Kelli Albin’s art on display anytime between 8:30 a.m. to 4:30 p.m. throughout Ozarks Small Business Incubator’s first floor.

Albin was born in 1965 in West Plains and recently retired from Dora School after teaching art for 30 years. She has photographs published in “Ozarks Magazine,” “The Ozark Mountaineer,” and in the book “Axe, Mule, Fire” by her brother C.D. Albin.

She has also written and illustrated five children’s books of her own.

The exhibit is a combination of ▶

WHAT WILL YOU

FIND

TODAY!



5982332

OPEN TUES - SAT, 9:00 AM - 6:00 PM; CLOSED SUN & MON
201 East Crandall • Harrison
(Corner of Bypass & E. Crandall) • 870-743-5513



Visitors may view the display at the incubator during Ozark Small Business Incubator's business hours, anytime between 8:30 a.m. to 4:30 p.m. Monday-Friday, until the end of December.



Southern
Care and Comfort
IN HOME AGENCY & CDS

Services:

- Cooking • Cleaning
- Shopping • Errands

Funding Sources:
MO HealthNet
Veterans
Select Insurance Policies
Private Pay

**Currently hiring
CNAs & Homemakers**

1215 Missouri Avenue
West Plains
417-264-6177

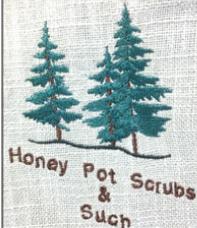
6064608



*Kick Off the Holidays
at
Honey Pot Scrubs & Such*



- Gardening Gifts • Jewelry • Soaps
- Home & Holiday Decor • Handmade Toys
- Spa-Like Sugar Scrubs • Gourmet Salts
- BBQ Gifts & Sauces



*The Ozarks'
Best Kept Secret
Gift Shop!*

870-577-4255

**769 State Highway 86
Ridgedale, MO 65739**

www.HoneyPotScrubs.com

6289721

several mediums of art — watercolor, oil, acrylic and photography.

Ozarks Small Business Incubator will feature Albin's art through the end of December 2021.

Next, the incubator will have artist Joyce France's artwork on display beginning Jan. 1, 2022, until March 30, 2022.

For more information on the many services, workshops and events Ozarks Small Business Incubator offers, visit www.ozsbi.com or the incubator's Facebook page at www.facebook.com/ozsbi.

On Friday, Dec. 3 in the incubator will hold a manufacturing round table "Navigating the Supply Channels, 2022 and Beyond."

Managing supply chains has never been more challenging. This program will provide insight into supply chain management strategies that can make the difference in businesses that are "haves" and those that are "have nots". As Sales and Operations Planning developer and pioneer Oliver Wight stated, "If purchasing gets it wrong, we may as well all go home." Taking a fresh look at the lessons learned, risks, and opportunities in the post-COVID world, the group will explore critical issues such as total cost of ownership, risk mitigation, and the benefits or reshoring.

There is no cost to attend, but the registration deadline is Wednesday, Dec. 1. ■



**Serving
BREAKFAST
ALL DAY!**

- Lunch & Dinner
- Homemade Desserts
- Ice Cream • Beer • & More

LOG CABIN CAFE
769 State Highway 86
Ridgedale, MO 65739
417-598-2669

606970z

GUN & KNIFE SHOW

LARGE SELECTION OF
NEW & USED RIFLES,
SHOTGUNS & HANDGUNS!

UPCOMING SHOWS

Dec. 4-5, Heber Springs, AR
Dec. 11-12, Conway, AR
Dec. 18-19, Shawnee, OK
Jan. 22-23, Mtn. Home, AR



\$1 OFF
ADMISSION FEE w/this ad

\$2 OFF
Admission Fee for Active Duty Military & Retired w/ID

Buy
Sell
Trade

Guns
Knives
&
Ammo



G&S Promotions
918-659-2201

gandsgunshows.com  [facebook /gandspromotions](https://www.facebook.com/gandspromotions)

613819z



DEVIL'S
BACKBONE
WILDERNESS

MARK TWAIN
National Forest

U.S. DEPARTMENT OF AGRICULTURE

OZARKS HILLS WINTER

WONDER OF A WINTER HIKE



The scenery of an Ozarks winter may have an understated quality to it, but spend a little time on the trail and it will come into focus. The Collins Ridge Trail, seen here, is perfect for a short, chilly, afternoon hike.

by CHRIS HERBOLSHEIMER

In a few short months, spring will return to the Ozarks. The days will warm, the buds will bloom, the bees will buzz, and the creatures will stir.

It is easy to hear Mother Nature's call to come and commune with her in such obvious beauty. The vibrant colors, and smells, of the great outdoors make hiking in the Ozarks more of a spiritual experience than a grueling exercise.

It's normal for hiking shoes to be thrown in the closet at the end of fall

where they don't see the light of day until the following spring, but winter in the Ozarks holds a special, less obvious, kind of beauty.

The trees stand naked, in stark contrast to the luscious fullness of summer. Gone are the radiant blooms. The green grass has faded to brown.

Where once the air hummed with the sounds of life and activity, it is now filled with a cold silence.

While on the face of it many people might describe the experience of hiking in such an environment as dreary or sad, with a ►

STAFF PHOTOS BY CHRIS HERBOLSHEIMER

Multiple trails wind their way through the Devil's Backbone Wilderness making it a hiker's paradise.

little effort, a trek through the Ozarks on a cold winter day can deliver a similar spiritual experience.

A great winter hike in the West Plains area is at the Devil's Backbone Wilderness.

A long, narrow ridge — known to early settlers as The Devil's Backbone — is the main attraction in this 6,687 acre wilderness. Elevations reach from 1,020 feet at the highest point to 680 feet at the lowest. Thirteen miles of trails rated moderate difficulty by the U.S. Forest Service follow the Backbone — and four other ridges — dropping off into surrounding forested hollows.

The area is ideal for day hikes and overnight backpacking. Four

trailheads offer good entry points. Three springs in the area flow into the North Fork of the White River, which transits the area.

On an overcast day in January, five miles into an 11 mile hike, the subtle beauty of the scene snaps into focus. The trees are bare, but the clean lines and subtle shades of grays and browns call to mind an oil painting done with a knife.

The silence of solitude is a living, breathing being that completely envelops anyone who comes to stand in its presence. Breath vapors hang in the air like tiny clouds, a reminder of the sense-sharpening cold.

A little farther down the path a rare winter sighting of two squirrels scurrying across tree limbs, often seeming to defy the laws of physics, is a hint of the hidden life all around. Slowly the realization hits that everything that will be admired in the months to come is already contained inside the seemingly dull scene that surrounds, just waiting for its moment to emerge.

Finishing the hike brings with it not only a tremendous sense of accomplishment, but a profound feeling of having been enriched by the experience.

The hall closet is no place for hiking shoes. Get them out, lace them up, and explore the awesome of wonder of a winter hike in the Ozarks. ■

Letty's

FINE MEXICAN DINING

413 E. Main St.
Cassville, AR

870.435.2532

Monday - Saturday | Sunday
8:00 am - 8:00 pm | 8:00 am - 3:00 pm

Gift Certificates Available

630125s



Montauk State Park, near Salem, Mo., is another fantastic hiking destination in the Ozarks.



King Dermatology
correct · protect · maintain



RESTORE BY KING DERMATOLOGY

2062 HWY 62 W
MOUNTAIN HOME, AR 72653



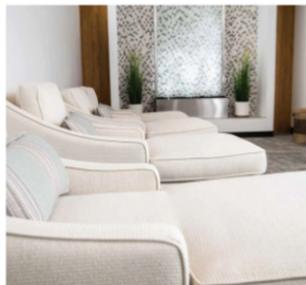
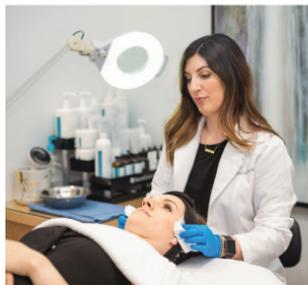
ENJOY OUR SPAS
HOT TUB
STEAM SAUNA
RELAXATION ROOM

FACIALS
WAXING
HYDRAFACIALS
CHEMICAL PEELS
LASER

PRODUCTS & MAKEUP
SKINCEUTICALS
RESTORE
BAREMINERALS
JANE IREDALE
BUXOM

870-425-5464 OPT. 2
KINGDERMATOLOGY.COM

630077z



WINTER is JEEP SEASON!



2021 JEEP COMPASS

SNOW and ICE READY!

In Snow mode, the Jeep Compass is designed to intelligently manage the drivetrain for you in certain conditions, such as muddy roads or snow and ice. It keeps you centered on the road during an ice storm, even preventing the car from fish-tailing when overcompensated.

Another feature related to Snow mode is that the Jeep will use second gear when you first start out on the road, avoiding the temptation to punch it too fast and then spin out. This is similar to what happens in other vehicles by Infiniti and in other 4x4 vehicles.

WE SUPPORT OUR TROOPS!

TRI-LAKES



Jeep

DODGE



RAM

HIGHWAY 65 & F • EXIT 16 • BRANSON MO • 417-334-7543