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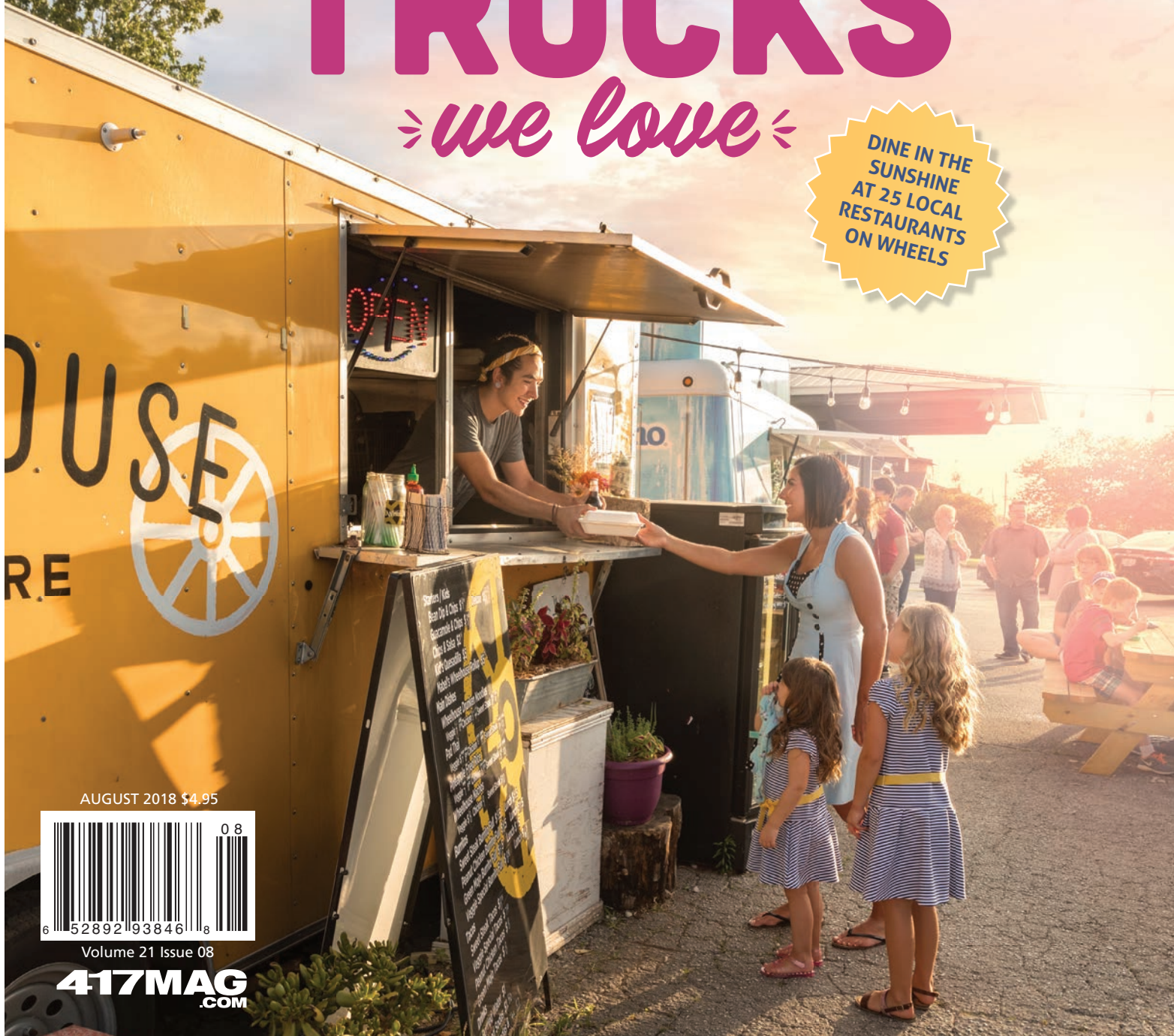
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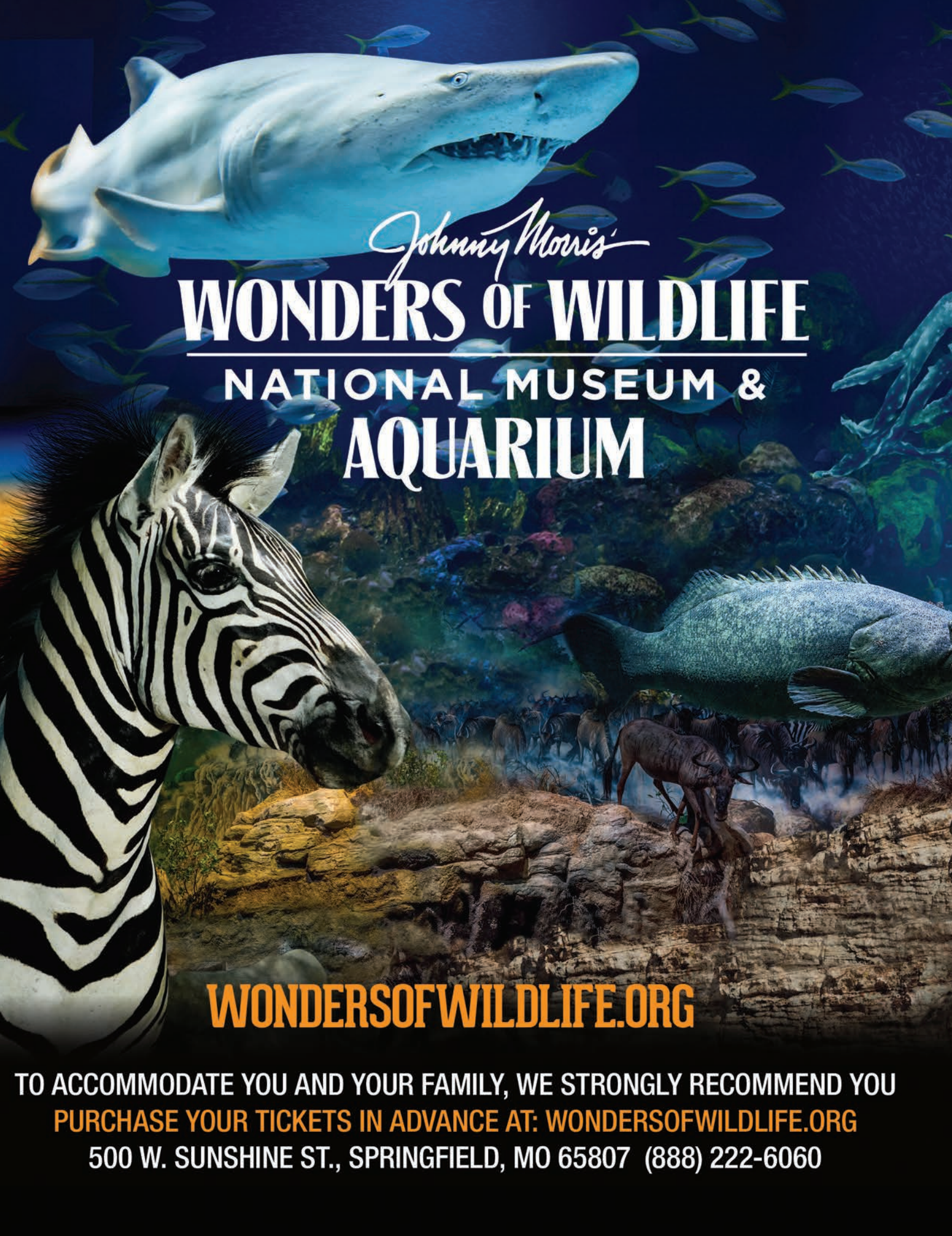


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STAFF POLL

WHAT TRADITIONALLY PLATED MEAL WOULD YOU SERVE IN A FOOD TRUCK, AND HOW WOULD YOU MAKE IT PORTABLE?

[EDITORIAL]

KATIE POLLOCK ESTES

Editorial Director | editor@417mag.com

Shrimp and grits. I'd turn it into a gooey-inside, crunchy-outside croquette.

CLAIRE PORTER

Managing Editor | claire@417mag.com

My truck would serve fried chicken—already portable in and of itself—but to make the sides hand-held, I'd turn them into croquettes. Think fried macaroni and cheese with an okra center or fried mashed potatoes with a gravy center. Like Gushers but way tastier.

ROSE MARTHIS

Projects Editor | rose@417mag.com

Pot roast with potatoes and carrots but in crispy egg roll form.

ADRIENNE DONICA

Assistant Editor | adrienne@417mag.com

Tomato season has me craving gazpacho, so I'd serve gazpacho shots—no spoon required!

EVAN GREENBERG

Staff Writer | evan@417mag.com

My food truck would be called Chicken Parmevan, and we'd serve chicken Parm subs to go using provolone and homemade sauce.

EDITORIAL INTERNS

Dru Berry, Hailey Jo Hopkins

CONTRIBUTING WRITERS & EDITORS

Jennifer Adamson, Ettie Berneking, Beth Campbell, Ana Elliott, Chad Harris, Sony Hocklander, Matt Lemmon, Trinh Nguyen, Vivian Wheeler

HEATHER KANE

Creative Director | heather@417mag.com

The gravy train food truck features biscuits and gravy of all flavors. They are mixed up like an Andy's concrete and eaten with a spoon.

PAIJE LUTH

Editorial Art Manager | paije@417mag.com

I would make mac and cheese bites that are soft noodles inside a garlic Parmesan panko breadcrumb crust. They would be served with a super creamy white cheddar dipping sauce.

BRANDON ALMS

Senior Photographer & Designer |

brandon@417mag.com

ALEX WOLKEN

Editorial Designer | awolken@417mag.com

Imagine a corn dog exterior hiding a Thanksgiving flavor journey from tip to stick. Let's admit that nearly everyone mixes their Thanksgiving plate, so let's deep-fry that festive mash! The frank-en-creation begins with tart cranberry, followed by mashed potato and gravy with turkey, before ending with a pumpkin pie slurry.

VIVIAN WHEELER

Editorial Art Coordinator | vivian@417mag.com

I would transform biscuits and gravy into a dunkable sandwich. I'd layer tomato and bacon inside of a biscuit and serve it with a cup of sausage gravy. The tomato might sound weird, but trust me on this one.

STYLE INTERN

Callie Hindman

CONTRIBUTING ILLUSTRATORS & PHOTOGRAPHERS

Felipe Abreu Martis, Chris Akins, Arkansas Dept. of Parks and Tourism, Mike Baxter, Casey Cocker and Kirk Stephen Jordan, Sony Hocklander, Heather Kane, Ryan Kowalski, Kevin O'Riley, Noah Roth-Saalberg, Alex Solomon, Katie Thompson, Chuck Travers, Vivian Wheeler, Jonathan Wilson, Brad Zweerink

[AUDIENCE DEVELOPMENT]

DAYLE DUGGINS

Audience Development Director |

dduggins@417mag.com

A fried chicken dinner. Make kebabs out of fried chicken bites, mashed potato and gravy bombs and your choice of veggie.

JULIROSE SULLIVAN

Audience Development Manager | ju-lirose@417mag.com

ju-lirose@417mag.com

Love spaghetti—not very portable. Solution: spaghetti sandwich (inspired by Nick Miller from *New Girl*).

KRYSTEN MUENCH

Audience Development Art Coordinator |

krysten@417mag.com

I'd love to serve stuffed arepas—from traditional Venezuelan-style to funky fusions. The arepa itself (made from ground maize) makes it easily portable.

AUDIENCE DEVELOPMENT INTERNS

Abby Blaes, Shannon Hoffman



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STAFF POLL

WHAT TRADITIONALLY PLATED MEAL WOULD YOU SERVE IN A FOOD TRUCK, AND HOW WOULD YOU MAKE IT PORTABLE?

[BUSINESS]

GARY WHITAKER

Publisher | garywhitaker@417mag.com

How about a one-handed version of cookies and milk? Could they put the milk in the Oreos?

LOGAN AGUIRRE

President/Associate Publisher | logan@417mag.com

MEGAN JOHNSON

Vice President of Operations | mjohnson@417mag.com

Chips already dipped in cheese that are ready to pop in your mouth but don't get soggy.

JOAN WHITAKER

Vice President of Finance | joanwhitaker@417mag.com

Corned beef, potatoes and carrots rolled in a cabbage leaf.

JANELLE HAIK

Marketing Director | janelle@417mag.com

Spaghetti sandwich!

LOGAN SWOPE

Events Coordinator | lswope@417mag.com

Queso Wands. It's more than a taquito.

KHALEY WATTS

Brand Designer | khaley@417mag.com

MARKETING INTERNS

Gabby Jagears, Molly Mullen

LANDRA BUNGE

Finance Coordinator | accounting@417mag.com

BERNADETTE PRY

Administrative Assistant | bernadette@417mag.com

Roast and potatoes, cubed and served on a skewer with a cup of gravy for dipping.

AMMIE SCOTT

Vice President of Strategy and Senior Account Executive | ascott@417mag.com

Biscuit & Gravy bombs. A bite-size dough ball with sausage gravy inside... you're welcome.

KATHERINE NEWMAN

Sales Coordinator | katherine@417mag.com

JAMI WIGHTMAN

Senior Account Executive | jami@417mag.com

MICHELLE SIEFERT

Account Executive | michelle@417mag.com

Cheeseburger on a stick. Recipe: burger, cheese and onion encased in corn dog batter.

CHELSEA WARREN

Account Executive | chelsea@417mag.com

BRITTON BYNUM

Client Coordinator | britton@417mag.com

Meatloaf on a stick! Any topping you want.

JOHN SAAD

Client Coordinator | john@417mag.com

I'm thinking a lasagna sandwich. I can feel my blood pressure rising as I think about this.

CHRISTY HOWELL

Advertising Campaign Coordinator | christy@417mag.com

Chicken and waffles... in a waffle cone!

MAGGIE SHOLES

Advertising Design Manager | maggie@417mag.com

Pancakes in taco form. The pancake is the tortilla that you would fill with toppings, fold in half and drizzle with syrup!

ELISABETH BEHNKE

Advertising Designer | elisabeth@417mag.com

Mac and cheese in paper to-go bowls.

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[FEATURES]



on the cover

Enjoy an al fresco meal from The Wheelhouse, one of 417-land's tasty food trucks. Read more about the fusion eatery in our cover story.

MAD WOMEN

72 Inspired by women of the *Mad Men* era, these outfits that inspire confidence and exude power. They pay homage to the midcentury craze and celebrate the strength of women.

STYLED BY HEATHER KANE AND CALLIE HINDMAN

FOOD TRUCKS WE LOVE

78 Craving an inspired dish that can be enjoyed anywhere? Look no further than these 25 food trucks that roam the region (and beyond!) to share all their gluttonous goodness.

BY ADRIENNE DONICA, KATIE POLLOCK ESTES, EVAN GREENBERG AND CLAIRE PORTER

BEST DENTISTS

88 Need to brush up on your brushing routine or straighten out your pearly whites? With the help of one of these pros, your smile will shine a little brighter in no time.

EDITED BY ROSE MARTHIS

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There's never a bad time to enjoy the great outdoors in 417-land, but fall color and crisp mornings make it that much more satisfying to camp under the stars. Read about the nearby camping spots before anyone else by subscribing now. To get the October issue delivered to your mailbox, visit

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130 LIFE RENEWED

Dr. Jeremy Reed employs stem cell treatments and other innovative therapies to give hope to his patients.

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Inspired cocktails aren't the only things Missouri Spirits serves. Their dinner menu packs on the flavor.

149 7 GOOD THINGS

Chow down on seven of our favorite sweets, treats and flavorful dishes.

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The Plate

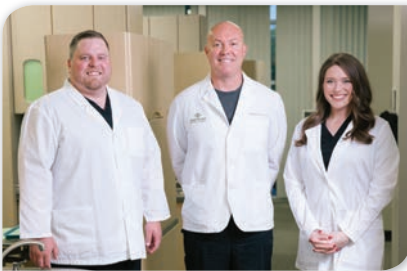
Check out these tasty, one-of-a-kind dishes and meet the chefs behind them.



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Product Feature

Get your hands on these home and gift items from local shops.



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[GET THERE]



FIND YOUR FOOD TRUCK 📍

► One of the perks of a food truck is mobility. It can squeeze into tight places where you would otherwise never be able to build a restaurant. But, that mobility can also lead to some frustration when you can't find your favorite taco or Cuban sandwich. Just as each truck has its own personality and menu, there's no one-size-fits-all way of communicating business hours and locations. Luckily for you, we've done the research and put together an all-in-one list with the best way to look up all 25 trucks' current information, plus a map of where to find our stationary favorites. You'll be dining in the sunshine in no time! Visit [417mag.com/foodtrucks](https://www.417mag.com/foodtrucks) and bookmark the page to quickly revisit when hunger strikes again.

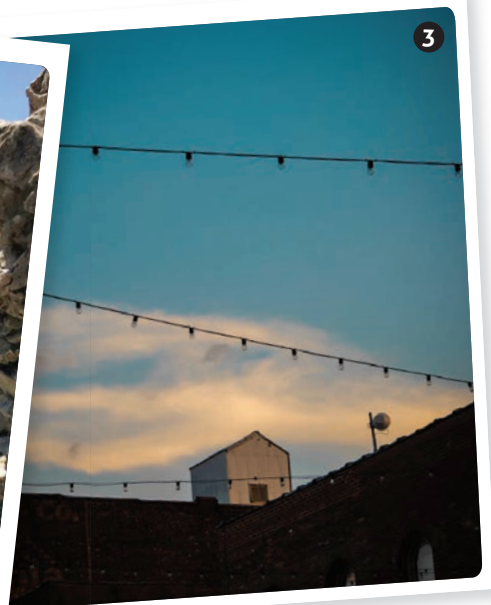
[INSTAGRAM LOVE]



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Show us how you're living your best life in 417-land! Tag [@417mag](https://www.instagram.com/417mag) to be featured.



1. Katie Thompson ([@kc_local](https://www.instagram.com/kc_local)) stopped by Pineapple Whip while she was in town for a refreshing pineapple and nana-granate twist.

2. Jonathan Wilson ([@mr.jonathan.wilson](https://www.instagram.com/mr.jonathan.wilson)) took our advice and enjoyed Grand Falls in Joplin with his family after reading our June "Guide to Swimming Holes" cover story.

3. Felipe Abreu Martis ([@creativeviewshq](https://www.instagram.com/creativeviewshq)) has an eye for detail and stopped to capture the beautiful lighting on this rooftop in downtown Springfield.

[INSIDER INFO]

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[PUBLISHER'S NOTE]

So Much to Do

Since I get to read each edition of *417* a few days before you do, let me offer some advice: Pull out a calendar, or whatever phone app you use to schedule your time, to make the most of an August rich with discoveries.

For starters, you'll want to plan several late-summer meals around the 25 food trucks our writers recommend in our cover story. Some will require road trips. Food Truck Fridays in Carthage deserves a special circle on the calendar.

If you prefer sitting and eating indoors, make time to try the new bubble tea joint editor Katie Pollock Estes visited, or the food Claire Porter raves about at Missouri Spirits. Schedule time at home to make the gazpacho recipe from Vivian Wheeler's story on page 58—and take advantage of the annual tomato jubilee we enjoy at farmers' markets, roadside stands and grocery stores.

Next, plan some time in the water following Evan Greenberg's advice on the best places to cove-out in *417*-land. Or Claire's piece on how to paddle your kayak or canoe through the dog days of August. Saturday August 25 gets you a full moon for the perfect night float on Fellows Lake. Put it down.

But put it in pencil (or the digital version of erasable ink if you're doing it on your smartphone) because you're going to want to fit all that around the music planned in August.

On the Gillioz stage this month you can pick from Toto, Lyle Lovett and His Large Band, or Taj Mahal and KebMo together in a show they call TajMo.

Lesser known, but highly recommended, is Chatham County Line. They're a North Carolina acoustic quartet known for using traditional bluegrass instrumentation in the service of contemporary, rock-influenced songwriting. Think of CCL as the Carolina cousins to the Hillbenders. They're in the listening room at White River Brewing Company on August 17. And that's just the indoor music.



Outdoors there's music in the final days of the Ozark Empire Fair, at Silver Dollar City's Gospel Music Festival and as part of the burgeoning Route 66 Festival happening in downtown Springfield.

Head to Mountain Grove and join in a jam session on the square. Or head to Commercial Street and hear more than 100 musical acts over five days at the Queen City Shout Music Fest. The lineup includes Abbey Waterworth, a young singer with an old soul and the voice to match. Better hurry, Nashville is already aware.

In this world where Google, Yahoo or any other search engine can tell us where to find what we already know we want, *417 Magazine* is a place our readers go to be surprised. We research and write it so good ideas find you, not the other way around.

I predict your journey through this edition will leave you full of great ideas about what new foods to eat, what new lakes or rivers to visit and where to experience fresh, new music that you didn't even know you wanted—or needed—to hear.

I've been through all 160 pages and this edition left me wondering if it's even possible to take in everything August offers in *417*-land. Yes, but I plan to take September off.

Gary Whitaker
Publisher | garywhitaker@417mag.com



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MEALS ON the move

Busy people eat on-the-fly. It's why a sandwich joint (you know the one) advertises unbelievably fast delivery. It's why drive-thru restaurants have lines of cars around the building during the lunch rush. And it's why the trash can in my car is currently overflowing with Starbucks cups. I'm feeling pretty guilty about that, to be honest.

But being in a hurry and not having time for a typical restaurant experience doesn't have to mean we don't eat well. Southwest Missouri's ever-growing food truck scene is proof of that.

Food trucks give us a way of fitting some culinary variety into those lunch rushes. We can skip the longer waits and formal service of a restaurant—and the tiresome doldrums of a fast food drive-thru—by popping over to a food truck. We feel a bit like foodies. We feel a bit in-the-know. And dining at a food truck puts us face-to-face with the people who are making our food. When they hand you a little paper tray full of something that smells absolutely intoxicating, you can thank them directly before you sit down to eat. That's what I love so much about our local food truck scene. It puts you closer to the food and the people who dream it up.

Another local perk: The presence of picnic tables outside so many of our local food trucks gives you a chance to take in a bit of community during your meal. Sitting in the sun beside a neighbor you hadn't met yet, you munch on your lunch in the fresh air. How lovely is that? It isn't like that everywhere. When I lived in New York City where food trucks are a lot more abundant, people stopped at corner carts and trucks



for quick knishes, loaded hot dogs or sloppy kabobs—then they raced off down the sidewalk, gobbling as they went. No time to take it slow.

Here in 417-land, we use the term "food truck" pretty loosely. Some are trucks, but others are trailers or carts or even semi-permanent eateries. But if they wanted to hitch up and haul off, they all could. Maybe that's why we love them so much. Finding them feels like discovering a treasure that might not be there tomorrow. Even if you know where to find Cecil's to Go every day of the week, it's going to feel like a must-try if you're lucky enough to spot them out and about at a brewery or an event or some other unexpected time and place. Ditch your existing lunch plans; you simply must jump on this fortuitous discovery. Turn to p. 78 to read about some of our very favorite trucks.

Katie Pollock Estes

Katie Pollock Estes
Editor | editor@417mag.com



FAVORITE PAGE OF THE ISSUE, 127

I mean, what kind of mother would I be if I didn't pick a page with a picture of my son for my favorite of the issue? Look at that little blue-eyed stinker, doing his best pint-size stretches. I loved watching Oliver try the kids yoga class at S.W.E.T. Hot Yoga & Fitness for his very first Get Fit story. Could he be a future columnist in the making? Maybe!

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10 FOR THE NEXT 10

What could the future hold for 417-land? We're asking four of Springfield's next generation leaders at our high-energy networking breakfast.



Brandi Harris
Boys & Girls Clubs of Springfield



Maurice Moss
City Utilities of Springfield



Dan Reiter
Springfield Cardinals



Matthew Simpson
Ozarks Technical Community College

Thursday, August 9 from 7:30–9 a.m. at Andy B's Entertainment Center



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FEEDBACK

AW, SHUCKS

I am excited to use the 417 Tix platform. Let me know how I can be of help in the future. I would also like to note how the 417 brand's presence in and support of community efforts provide a fine example of business leadership for young entrepreneurs and old suits alike.

Brett Johnston

CORRECTION

In "Small Town Getaways," the July 2018 cover story, we listed an incorrect gallery name for a pop-up show by Julie Blackmon. In fact, the show took place in a pop-up space on the Bentonville, Arkansas town square. Blackmon's show ran through July 28. We regret the error.

TELL US

HOW TO CONTACT US

We love it when you write us letters and tell us what you think of the magazine, 417-land or just about anything. It could be a story idea, a bit of praise or a bit of constructive criticism. Either way, we want to hear what you have to say. So send us a note, and speak your mind.—*Editor*

THERE ARE THREE WAYS TO GET IN TOUCH

1. E-mail your notes to editor@417mag.com.
2. Mail notes to Katie Pollock Estes/Letters to the Editor, 417 Magazine, 2111 S. Eastgate Ave., Springfield, MO 65809.
3. Visit 417mag.com, and click on "Contact."



Our annual Whiskey Festival event benefited Care to Learn this year.

YOU ARE SO WELCOME

Thank you so much for your donation of proceeds from 417 Magazine's Whiskey Festival to Care to Learn—Springfield. Recently, a local student and their family lost their house to a fire. The faculty and staff at the student's school reached out to their local Care to Learn chapter for support for the young student because they knew a Care to Learn voucher would keep him in school.

One of the referring school faculty members said: "Without Care to Learn, the trauma our students face would be another set back to their success in school. I had multiple staff members asking if Care to Learn would be able to help this student because we *want* our kids in school. We *want* them to be successful and change their path for the future. It provides a sense of peace for our staff members as they know because of their local chapter, students don't have to worry about adult things. Care to Learn provides help for today and hope for tomorrow."

Your support ensures that Care to Learn can meet the health, hunger and hygiene needs of local students. Thanks so much for your support.

Linda Ramey-Greiwé
Executive Director

[INSIDER INFO]

A DOLLOP OF CUTENESS

◀ As we began to shoot our beloved local food trucks for this issue's feature article (see p. 78), we asked local makeup artist Emily Edgar and her family to join in the fun. Her daughter, Margot, stole the show—and made a new bestie—when Trailer Perk Coffee owner Amber Ottoson gave the tiny tot a dollop of whipped cream on a straw. Ottoson offers this same treat to little ones when her truck is open for business at the Greater Springfield Farmers Market.



Photo by Brad Zweerink, Brandon Alms



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where's 417?



1. TAMARINDO, COSTA RICA

Trinity Cox, Tammy Smith, Kathy Dean, Nicole Murray and Julie Rawlings traveled south with the 2018 "Best of 417" issue.

2. CANCUN, MEXICO

Beth and Greg Killingsworth brought the "Guide to Lake Living" issue as they enjoyed the waters at Rio Palace Las Americas.

3. UGANDA

The Missouri State University physical therapy study-away class took the 2018 "Best of 417" issue to the equator.



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1. BORA BORA

Larry and Sheila Jansen enjoyed tropical waters and the "Guide to Lake Living" issue at the Four Seasons in the French Polynesian islands.

2. DUCK CREEK VILLAGE, UTAH

Joe and Joyce Wright took the "Best Burgers" issue with them to see Utah's mountain vistas.

3. FLORENCE, ITALY

Judy DeMoro, Chef Lorenzo Manocci and Jerry DeMoro with the "Guide to Lake Living" issue.

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life



- MUSCLES MCGEE, 36
- VIRTUALLY THERE, 40
- PENCIL IT IN, 46

water WARRIOR

Soak up every last second of summer at the lake by trying your hand at these paddling sports. Read more on p. 38.

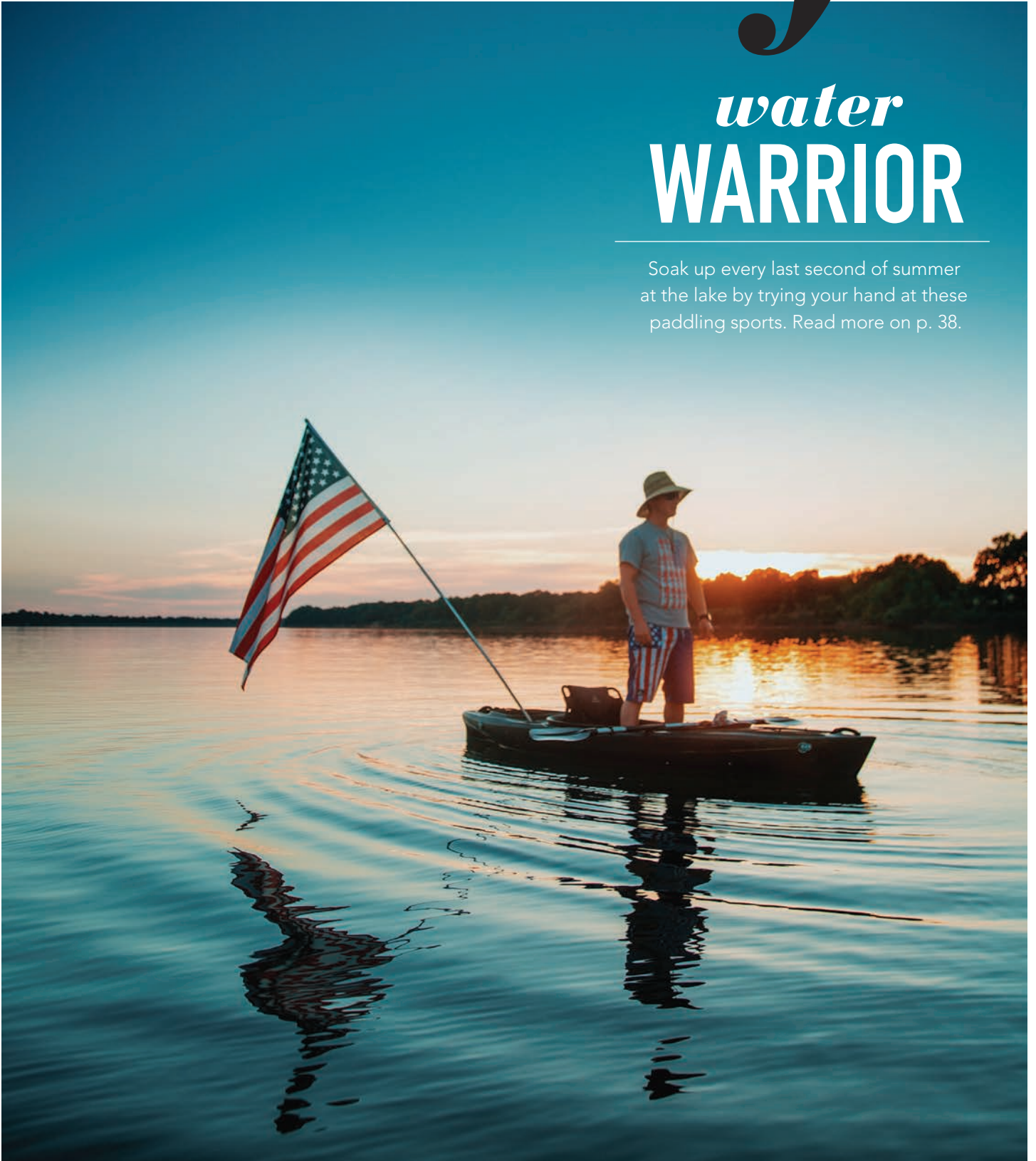


Photo by Noah Roth-Saalberg, courtesy Shutterstock



5

best
COVES

Southwest Missouri and northern Arkansas are home to tons of amazing lakes, and within them are spots to cool off, hang out and waste the day away. Hop in a boat and prepare to enjoy the water.

BY EVAN GREENBERG

1 | SECRET COVE

On Bull Shoals Lake

Secret Cove is, for lack of a better term, a well-kept secret. Navigate your boat between points 17 and 18 on the lake and you're there.

Why We Love It: The water is crystal clear, and the area is surrounded by sheer bluffs. You won't see many other boats, either—that's all part of the appeal.

2 | LILLEY'S LANDING

On Lake Taneycomo

Lilley's Landing is a resort and marina close to the main Branson drag.

Why We Love It: The resort is extremely open to letting visitors explore its docks at this excellent trout-fishing location. Taneycomo is a cold-water lake, so swimming might be limited. The resort also rents out pontoon boats.

3 | THE BLUFFS

On Table Rock Lake

Located near the Old 86 Campground, these famous cliffs are great for adventure-seekers wanting an adrenaline rush.

Why We Love It: What makes Table Rock Lake so versatile is that it has a little something for everyone. There are spots to park and hang out, and spots for those looking for a rush. The Bluffs offer just that, with high peaks that let gravity do the rest of the work.

4 | SISTER CREEK

On Bull Shoals Lake

You won't have to venture far from Bull Shoals Lake Boat Dock in Arkansas to discover this wonderfully secluded spot.

Why We Love It: The Sister Creek moniker describes two different areas: Big Sister Creek and Little Sister Creek. Little Sister Creek is closer to the marina and has three different arms to explore. It's a serene location where you can go to get out of the wake patterns of the lake. Choose your own (quiet) adventure!

5 | COW CREEK

On Table Rock Lake

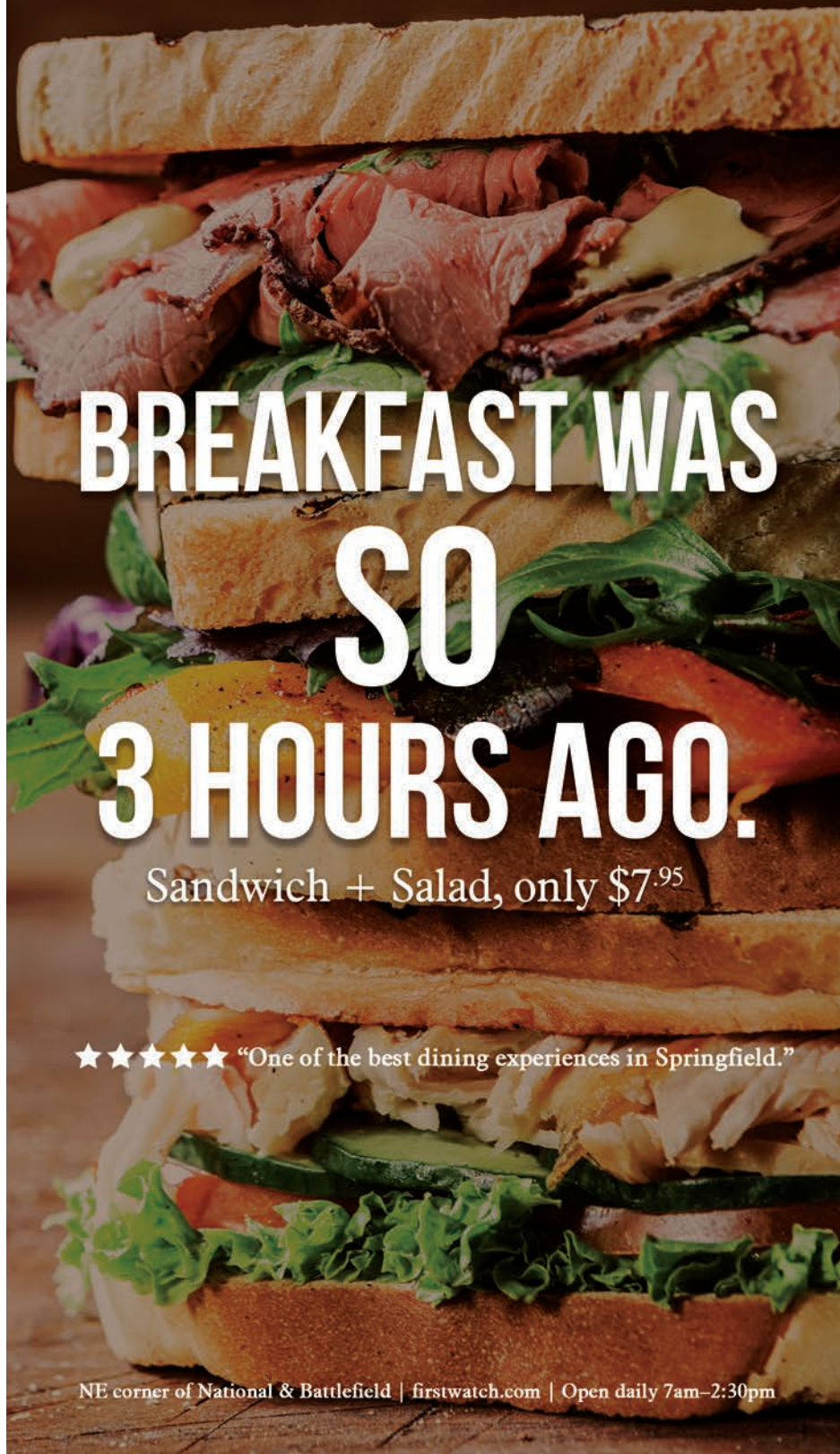
Cow Creek is located on Point 6 between Table Rock State Park and the Port of Kimberling.

Why We Love It: If you want scenery, Cow Creek is the place to be. This is also a great spot for swimming because the water is deep. You might see someone you know here, as it's a popular meeting spot. What's more, there's not a lot of development here so you can take in the uninterrupted natural scenery.



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currents

What's coming and going, hot or not— all the talk that ran across our desks this month.

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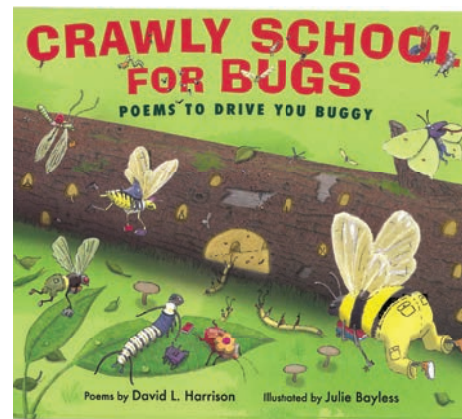


◀ OLD-FASHIONED GATHERINGS

Johnny Morris's vision for the restored Ozark Mill continues to take shape. The first phase of development will include The Post, an ice cream and coffee shop themed around the traditional post office that was in the original 1800s-era mill, according to a press release. The new shop, located at Jackson and Third Streets, will be a connection between the Ozark Mill and the nearby historic downtown square in Ozark. "We're excited to offer a place for friends and families to gather together for a cup of coffee or ice cream cone by the Finley River, one of the many beautiful waterways that makes our region so special," Megan Morris said in the release. Megan is Johnny's daughter and has been actively involved with the restoration project.

NATIONAL AUTHOR SPOTLIGHT ▶

Local author David L. Harrison's latest book, *Crawly School for Bugs*, has been selected to represent Missouri at the National Book Fair in Washington, D.C. in September. The Library of Congress and the National Endowment for the Arts organize the event to feature well-known authors as speakers and display each state's chosen book for more than 200,000 attendees. Harrison's book, a humorous collection of poems about a school where bugs go to learn their trades that was illustrated by Julie Bayless, was selected by Missouri's Center for the Book. This is the second time one of his books of poetry has been chosen for this honor, according to a press release.



A NEW DINING OPTION

Mercy Hospital Springfield is probably not on your go-to list for lunch and dinner, but it should be. The hospital's new café opened in July to improve access and expand services. The upscale café overlooks a courtyard and is open to the public to take advantage of the wood stone pizza oven, expansive salad bar and favorite comfort foods focusing on fresh ingredients. There are also take-home dinners and grocery staples ready for pick-up. The café is the first phase of the remodeling work that will create the new Mercy Heart Hospital Springfield, due to open in fall 2020, according to a press release.



HAVE A TIP?

Send us your story tips and ideas, and you might just see them on the Currents page or as an article in a future issue. Just email us at editor@417mag.com.

TELL US

the HOT LIST

12 things we can't stop talking about this month

1. Hot Beer with a Great Name

Tie & Timber's Juicy Brewski

2. Hot Way to Catch the Rains Down in Africa

TOTO at Gillioz Theatre on August 19

3. Hot Heads Up

Springfield Cardinals only have 11 home games this month (and just one weekend)

4. Hot Donut

The Caramel Delight at Hurts Donut

5. Hot Reminder

Go vote on August 7

6. Hot Side Dish We Could Bathe In (But Won't)

Creamed spinach at Level 2 Steakhouse

7. Hot Way to Kill an Hour

The hilarious "What St. Louis high school did you go to?" wall chart at Falstaff's Local

8. Hot Spectator Sport

Downtown Whiffle League home run derby on August 15 at Mother's Brewing Co.

9. Hot Sammie

Main Street Muffaletta at the Red Onion Café in Joplin

10. Hot Shop for Plant Lovers

Flora & Fern

11. Hot Must-See for True Crime Fans

The Thin Blue Line at Moxie Cinema on August 24

12. Hot Low-Risk Death-Defying Experience

Skydiving simulator at Fritz's Adventure

B
Andy B's

WIN THE NIGHT

Life calls for a little kick-back every now and again. We live for those times. Whether you're looking for a mid-week happy hour or Friday night out with the family, we know just the place. Order up, let loose and get your game face on. **Tonight, let's live it up.**

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98 WHEELS ROLLING AROUND 417-LAND SERVING HOT AND FRESH—OR DELICIOUSLY COOL—MOBILE MUNCHIES. (see story p. 78)



8 GROUPS TO HELP YOU GET PADDLING THIS MONTH. (see story p. 38)

4, 80, 4'9"

THE MAGIC NUMBERS YOUR KIDDOS NEED TO HIT BEFORE THEY'RE READY FOR THE IMMENSE RESPONSIBILITY OF THE FRONT SEAT.

(see story p. 43)

\$50

THE UPPER LIMIT OF WHAT YOU'LL SPEND PER PIECE ON SHAILA'S BOUTIQUE'S HOME DECOR LINE.

(see story p. 71)

102

dentists named best in the biz by their peers.

(see story p. 88)

Photos by Brandon Alms, Noah Roth-Saalberg

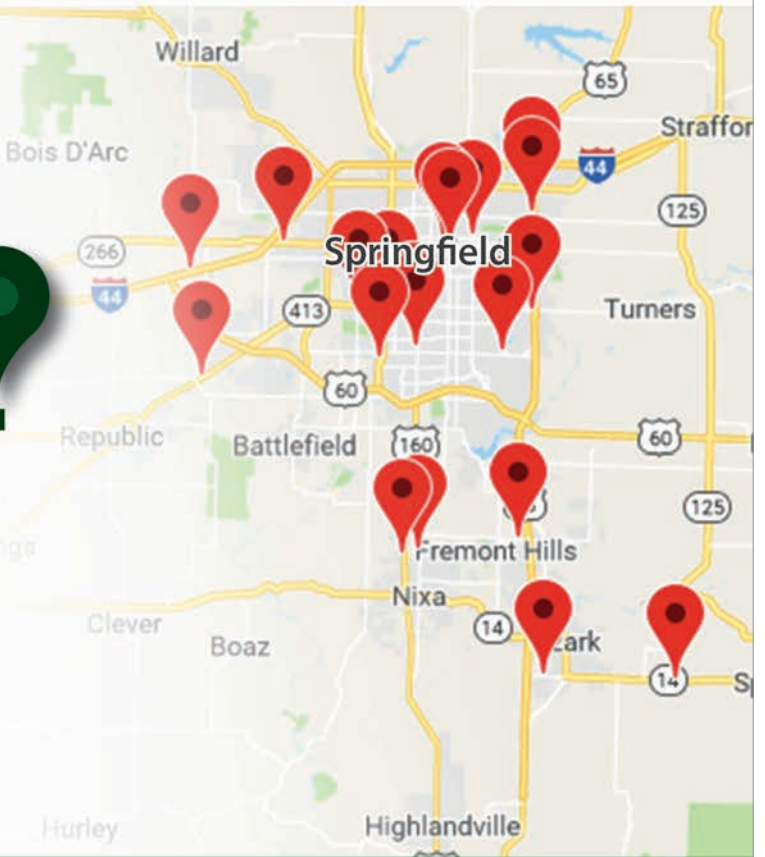
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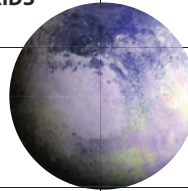
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Nathan Clifton started working out at CrossFit when he was 13. He now works out at CrossFit Nixa, where he's training to compete in the CrossFit Games this month.

CROSSFIT WONDER

Early this month, Nathan Clifton is traveling to the CrossFit Games in Madison, Wisconsin, to compete and establish himself as one of the fittest and most accomplished teenage athletes on the planet.

BY EVAN GREENBERG

It's 4 p.m. on a sweltering day in May. Despite the heat, Nathan Clifton has already done more than an hour of technique weightlifting, swum for 30 minutes and trained for an hour at CrossFit Nixa. The gym is his home base, where the beginning of August looms over each sprint, each pullup, each deadlift or whatever else his trainers cook up for him. Per CrossFit stats, Clifton is ranked ninth in the world in the 16 to 17 age group. He ranks third in the North Central Division and holds first place in the overall rank in Missouri. In the first few days of August, Clifton is going to Madison, Wisconsin, to compete at the annual CrossFit Games.

He calls the competition the "Super Bowl of CrossFit," and at age 17, Clifton has his sights set on earning a spot on the podium. It's been his goal since he took up the sport at age 13 as a self-described "chubber." This is his last year to compete at this level. Once he turns 18, the playing field expands in scope and skill, but he's already made it through two qualifying rounds for that next level.

Clifton is not what you'd picture for a world-class athlete. He's not a hulked-out beefcake; that's not his goal. Instead, Clifton is lean with defined muscles. If you didn't see him at the gym hoisting hundreds of pounds above his head, you might think he was any other high schooler. But look closer, and there's no doubt that Clifton is a tightly wound ball of muscle. You don't have to look like a Jose Canseco clone to be in great shape and run circles around everyone else.

To get to where he is within the CrossFit world, Clifton has devoted himself full-time, year-round to his pursuit. He even gave up football so he could focus on training. CrossFit has meant many things for Clifton—it's a confidence boost, a natural passion and now, a potential avenue for glory. In the midst of training, we caught up with Clifton to chat about his CrossFit background, training and why you won't hear him talk outwardly about his accomplishments.

417 Magazine: At what point did you realize CrossFit was something you really liked?

Nathan Clifton: Originally I just enjoyed doing it normally. Just working out. But I realized I was good at it two years ago.

417: When did you decide this was something you wanted to dedicate yourself to?

N.C.: This was the year I dedicated 100 percent to it. I stopped playing football or any other sports, and I've been working on it all year.

417: What has CrossFit given you?

N.C.: Confidence. Acceptance of myself. I was worried about how I looked when I was younger, because I was really fat.

417: When someone asks you about CrossFit, what do you tell them?

N.C.: It's awful [laughs]. No, it's a very good way



▲ Nathan Clifton has quit all other sports so he can dedicate his time to CrossFit training.

to get in shape. It's called "constantly varied movements at high intensity." Basically, you're doing anything that you're told to do as fast as you can at your level. It can be at any level. There's no certain level you have to be at. You can literally not be able to do a pullup or a push-up and you can still do CrossFit. Everything is scaled. Anybody can do it.

417: Do you know beforehand what's going to be involved in the CrossFit Games this August?

N.C.: They usually send out some of the games two weeks before. You can kind of practice them if you want to.

417: How do you train for the competition when you have to prepare for them to throw anything your way?

N.C.: You can't get too stressed about it. If you do, you're going to fail. When you fail, it's like quicksand. You're gone. You've got to relax, and if you fail, you have to take a second and get back on. Trust yourself.

417: What is a misconception people who don't understand CrossFit have about the amount of work it takes to get to your level?

N.C.: Everyone at my school, they don't know how much time I spend [at the gym] or at home. I don't talk about it.

417: Is that an active decision for you not to talk about something that is very much a big part of your life?

N.C.: I don't want to post about it—I hate people who are always like, "I work so hard. I'm a way harder worker than you." I work in silence.

MORE Nathan Clifton will compete at the 2018 CrossFit Games in Madison, Wisconsin, August 1–5. The games are typically found on the CBS Sports Network.



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PADDLE POWER

The sun is setting on lake season, and you've lazed the dog days away on a boat. But before the summer's up, test your paddling prowess with these different ways to hit the water.

BY CLAIRE PORTER

In the throes of August with its scorching heat and long days, Missouri's waterways beckon. Most of us break out the fishing gear and lounge the day away in a motorboat, but there are many arm-powered ways to enjoy the cool splashing rivers, lakes and streams of our region. Before the end of summer, give your biceps a hearty workout and round out that tan with these paddle-powered experiences.

For the Night Crawler

If basking in the sun during the most oppressively hot month of the year sounds terrible to you, grab your watercraft and hit the lake under the cover of darkness. **Fellows Lake Marina** (4208 E.

Farm Road 66, Springfield; 417-833-2058; fellowslakemarina.com) hosts periodic free moonlight floats for non-motorized watercraft (think canoes, kayaks, rowboats and paddleboards), giving you the chance to see the water sparkle under the moonlight. Keep an eye out for a moonlight float in September. If it takes more than peaceful serenity to power your paddles, head to Bull Shoals Lake to join **38 Paddle Co.** (727 Warren Road, Kirbyville; 417-689-3771; 38paddle.com) on one of the company's Full Moon Floats. This monthly paddleboard event takes place under the full moon with live music. Each float is themed around that month's moon. August's sturgeon moon float features glow-in-the-dark body paint.

For the Sports Fanatic

We all know people who are never content to leisurely putz around the lake on a kayak, taking in the sights and biding their time. They're itching for adventure and action instead. If this describes you or someone you know, the **Arkansas Canoe Club Northwest Chapter** (arkansascanoecub.com, contact chapter president Rob Moody at rarkansasoutdooroutfitters@yahoo.com for details) has the fix. In addition to monthly group floats, the chapter has boatball games. Boatball is a team sport requiring you to pass, dribble, paddle and score from your kayak—essentially, it's basketball in a boat. Club members use the intense sport as practice for whitewater season, but it's a great outlet for your competitive side, too.

For the Speed Demon

Considering all of the rivers and streams crisscrossing the state, it should come as no surprise that the state is teeming with watery race courses. From the massive MR340 traversing the Missouri River in 88 hours to smaller races rushing through tributaries and less mighty rivers, paddlesport racing is alive and well in Missouri. No matter your fitness level, dipping your toes into racing culture can pack a little thrill into your regular 'yaking or canoeing routine. Organizations like the **American Canoe Association** (americancanoe.org) and websites like midwestpaddleracing.com stay updated with racing opportunities throughout the state. If the thrill of the finish line isn't what drives you, or if you're just wanting to test the waters, check out this year's **Paddle MO** (paddlemo.org) event. Happening September 19 through 23, the 100-mile route down the Missouri River is an easier introduction to long-distance paddle races without the pressure of the timeclock.

For the Perpetual Learner

Sometimes we need a little push to get into a new hobby. Luckily, paddling groups in 417-land provide a sense of community and a wealth of knowledge to turn you into a paddle pro in no time. Facebook group **Branson Kayak Club** (search for **Branson Kayak Group on Facebook**) is a friendly group of paddlers from the Branson area who share events, gear advice and troubleshooting tips regularly. The more formal club **Ozark Mountain Paddlers** (ozarkmntnpaddlers.org) arranges floats, clinics and workshops to help you become more proficient and confident on the water. The club also focuses on conservation and education, providing opportunities to help clean up local waterways and reach out to the community.

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[GET OUT]

goggle GAMES

Two 417-land spots are making your '80s *Tron* fantasies a reality with future-forward virtual reality games.

BY EVAN GREENBERG

PERFECT SHOT

1809 W. 76 Country Blvd., Branson, 417-320-6224, perfectshotbranson.com

Perfect Shot has a range of VR games. Among the most popular on the HTC Vive system it uses are QuiVr—an archery game with a multiplayer option—and a World War II game. There are also lightsaber games, gun and rifle simulators and a VR hunting experience.

Perfect Shot has four VR-compatible rooms and is looking to add a fifth. Booths are set up with one headset per person per booth. What's especially unique at Perfect Shot is players' ability to toggle between games if one isn't to their liking. That's because players buy time instead of purchasing one particular game.

"People are amazed even if they've had VR on their phone or with their computer setups at home," says store owner Rebecca Alderman. "This is several notches higher than that."

Cost: For the gun simulator, \$20 for 15 minutes; \$5 for each additional person; \$30 for 30 minutes; \$10 for each additional person; \$50 for an hour; \$15 for each additional person.

For VR experiences: \$20 for 15 minutes; \$30 for 30 minutes; \$50 for an hour

ANDY B'S RESTAURANT AND ENTERTAINMENT

1127 E. Battlefield Road, Springfield, 417-883-1234, andybsspringfield.com

Inside Andy B's Restaurant and Entertainment are a dozen or so VR modules including Hologate, a multiplayer VR platform. Trevor Collins, director of marketing, describes the area, which can accommodate up to four people, as an open-air arena.

Participants have free range of motion, and goggles are suspended from above and rotate 360 degrees. The most popular game is one that's galactic-themed. Patrons either have controls or blasters, depending on the game.

Cost: For a 5-minute experience: \$6.50 on non-peak hours (Monday–Thursday); \$8.50 peak hours (Friday–Sunday)

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kids CALENDAR

Whether your kids like to get their hearts pumping with a little exercise or would prefer to escape the heat with some indoor fun, there's plenty of family fun happening this month in Springfield.

BY KATIE POLLOCK ESTES

15th Annual Kid'Athlon

August 4

Active kids will love getting in on a friendly competition at Springfield-Greene County Park Board's annual Kid'Athlon race. Each kid gets to swim, cycle and run through the race route. The race lengths are just right for children. All participants walk away with a race T-shirt and a medal to help them celebrate this summer's big accomplishment: finally crossing that triathlon finish line.

\$35 per child, \$25 per additional child from the same household; 8 a.m., August 4; Meador Park, 2500 S. Fremont Ave., Springfield. Register at <http://parkboard.org/KidAthlon>.

Sunday Make 'n Play

August 5

Looking for an escape during a not-so-exciting summer weekend? The library has you covered. Every Sunday at the library, kids from infancy to grade four can take part in a fun two-hour event that focuses on interactive activities and storytelling. There's art-filled playtime and read-aloud story time at stations that include fun for kids in a wide range of ages.

Free; 2 p.m., August 5; Schweitzer Brentwood Branch Library, 2214 South Brentwood Blvd., Springfield, 417-883-1974.


Cars

August 10

Doors open at 6 p.m. for this free and fun-filled show for youngest audiences. It's based around the beloved Pixar film *Cars* about a close-knit group of automobile pals in the small town of Radiator Springs, where Lightning McQueen ends up on his way to a big race in California.

Free; 7:30 p.m., August 10; Gillioz Theatre, 325 Park Central East, Springfield, 417-863-9491. Pick up free tickets at the box office August 10.

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ASK CHAD (THE DAD)

Chad Harris, a stand-up comic and regular contributor to *The Mystery Hour*, hits the stage as Chad (the Dad). This month, he's answering questions about navigating life in 417-land—from a dad's perspective. Look for future columns from Chad, and send him your burning questions.

BY CHAD HARRIS

Photos by Brandon Alms

WHEN CAN MY CHILD RIDE IN THE FRONT SEAT OF THE CAR?

Kids like to grow up fast, and that means doing what big kids do, such as underage vaping, adding a sick tag to some street graffiti and riding in the front seat of a car. The law in Missouri states a child must be at least 4 years of age and more than 80 pounds (or taller than 4 feet 9 inches) to be adult safety belt-permissible. Share those requirements with your kid, and let them know that until those restrictions are met, they're stuck in a booster or safety seat along with their nasty leftover food particles and that five-point restraint belt system.

Remind your kids that they should be happy not to fit within the age weight and height criteria. Don't encourage your 4-year-old to start packing on the pounds. And if your 4-year-old is already 4-foot-9-inches, prepare to be constantly fending off unscrupulous college basketball coaches eager to bribe them with free Pokémon cards.

To dampen any front-seat expectations, give your eager front-forward-sitting-fruit-of-your-loins some duties that are associated with the privilege:

- Passengers in the front seat are in charge of fixing any flat tires.
- Front-seat passengers are required to pay for all gas and oil changes.
- Those riding up front are responsible for cleaning the floorboards.

If you want to take it a step further, have them petition the state to change the law after they complete an essay on the dangers of air bags, seat belts and flying objects after a head-on collision. Underage vaping and street graffiti can be tackled afterward.

WITH SCHOOL STARTING SOON, HOW DO I GET MY KIDS BACK INTO A BEDTIME ROUTINE?

You've survived summer and all the camps, pools, lake time and summer school. Now it's time to pay the sandman what you've stolen from him. You better buckle up 'cause getting back into a school routine is worse than kickin' a bad caffeine habit.

I'd suggest starting a week early as practice. Let the kids know they'll be able to enjoy the day more, or other lies parents tell. Once your efforts have failed, expect the kiddo to come home exhausted after the first day of school and immediately ask to go to their bedroom for some much-needed sleep.

Chad (the Dad) is a husband, father and comic who realizes it takes a village to raise a child, yet parents can't dump their kids in the village square where the village idiot becomes a bad influence. He maintains that you should raise your own damn kids to make the world a better place—have fun, but don't mess it up for the rest of us. Send your questions to him at standup@chadthedadharris.com.

C(TD) is not a parenting expert, holds no relevant degrees and claims not to provide helpful advice.

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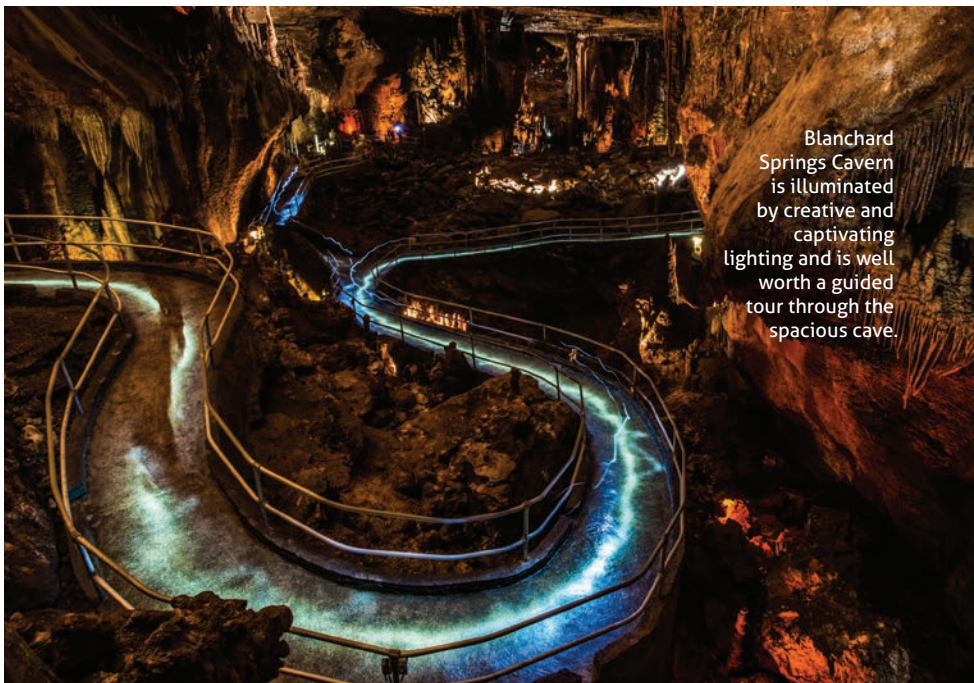
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getaway to MOUNTAIN VIEW

Get a big helping of Ozark Mountain folk music with your outdoor adventure when you stay in Mountain View, Arkansas, a great central location for hiking, floating, fishing and—bonus—cavern exploring.

BY SONY HOCKLANDER



Blanchard Springs Cavern is illuminated by creative and captivating lighting and is well worth a guided tour through the spacious cave.

▼ EXPLORE

Here, trails, fishing, swimming, floating and an incredible cave are centerpiece to Mountain View's recreation. Plan a visit to **Blanchard Springs Recreation Area and Blanchard Springs Cavern** 20 miles north of town (704 Blanchard Springs Road, 56 Arkansas; 870-757-2211; fs.usda.gov, recreation.gov for cave tickets, blanchard-springs.org for cave information). Tour the cave with its impressive formations and lighting and incredible spaces; the cathedral room could hold three football fields!

Nearby, a paved trail leads to Blanchard Spring, a cave waterfall and rocky pool area. The longer Mirror Lake Trail features ruins of an old mill, a spillway waterfall and a wooded creek. The area also features longer trails, swimming areas, camping and the nearby Syllamo Mountain Bike Trails.



▲ The Mirror Lake waterfall can be found on the trail at Blanchard Springs Recreation area.



▲ Check out live folk music at the Mountain View Music Store.

▲ EMBRACE TRADITION

The "folk music capital of the world" is alive with old-timey tunes all summer and into fall. Scheduled music events abound including weekly concerts in a variety of venues around town like **Jimmy Driftwood Music Barn and Folk Hall of Fame** (19775 Highway 5 North, Mountain View, Arkansas; 870-269-8042; jimmydriftwoodmusicbarn.com). Most famous perhaps are free jam sessions that spring up around the many gazebos at Pickin' Park located at the Courthouse Square.

Immerse yourself in tradition at the 640-acre **Ozark Folk Center State Park** (1032 Park Ave., Mountain View, Arkansas; 870-269-3851; ozarkfolkcenter.com). The park even hosts live folk music, hands-on fun for kids, a craft village and gardens. Handcrafts are sold near the square at **Arkansas Craft Gallery** (104 E.

Main St., Mountain View, Arkansas; 870-269-4120; arkansascraftguild.org), run by the Arkansas Craft Guild.

STAY

For quaint and cozy, choose an area bed and breakfast (find a b&b at yourplaceinthemountains.com). Locations range from acreages to mountaintop settings. Several options in town put you near live music on the square, including **Wildflower Bed & Breakfast on the Square** (100 Washington St., Mountain View, Arkansas; 870-269-4383; thewildflowerbandb.com).

Rooms might not be swanky at the **Anglers White River Resort** (419 N. Arkansas 5, Mountain View, Arkansas; 870-585-2226; anglerswhiteriver.com), but the views and access to the White River plus the friendly staff and summer vibes were just right for one Springfield group. Anglers also offers tent or RV camping and float trips.

DINE

You won't go hungry! Locals enjoy home cooking and plate lunches at **PJ's Rainbow Café** (216 Main St., Mountain View, Arkansas; 870-269-8633; facebook.com/pjsrainbowcafe). Grab a coffee or ice cream at **The Music Box** near Washington Street Park (125 W. Washington St., Mountain View, Arkansas; facebook.com/MVmusicbox).

For catfish, try **JoJo's Catfish Wharf at Jack's Resort** (212 Hayden Heights, Mountain View, Arkansas; 870-585-2211; jacksresort.com). **Anglers Catfish & Steakhouse** at Anglers White River Resort has an outdoor riverside deck perfect for sipping a cool drink on a warm summer evening.

TRIP INFO

GETTING THERE

Mountain View, Arkansas, is about 3 hours southeast of Springfield. Take US 65 South to Arkansas 66 at Wiley's Cove Township. Go East on Arkansas 66 into Mountain View.

HOW LONG TO STAY

Plan a weekend at least—but there's enough to do for a longer trip.

WHAT TO PACK

Outdoor clothes for hiking, water shoes, swimming suits, casual clothes for evening, bike or kayak optional. Don't forget your camera!

stuff to do

Don't let the summer heat get you down. Step into the air conditioning at many of this month's indoor events. Of course, if you like to sweat, August has something for you, too, including the final days of the Ozark Empire Fair.

BY JENNIFER ADAMSON



▲ BIRTHPLACE OF ROUTE 66 FESTIVAL & CAR SHOW

AUGUST 10-11

Now in its eighth year, the Birthplace of Route 66 Festival returns to celebrate Springfield as the city where the nation's first cross-country highway originated. In the spirit of tradition, this year's events include a two-day car and motorcycle show, an appropriately themed 6.6K run, Route 66-related exhibits, a parade and more. Several local, regional and national musicians are also scheduled to perform. Don't forget to check out historic points of interest along the Mother Road located throughout the Queen City.

Free; Friday noon-11 p.m., Saturday 9 a.m.-11 p.m.; Downtown Springfield. For a schedule of events and to register for the car and motorcycle show or the 6.6K run, visit route66festivalsgf.com.

82ND ANNUAL OZARK EMPIRE FAIR

AUGUST 1-4

If you didn't make it to the Ozark Empire Fair in July, you have four more days to enjoy a fried turkey leg before summer's hottest attraction is packed up until next year. So jump on a carnival ride, check out all the exhibits and stop by the KY3 Grandstand to enjoy two of the fair's main events: the Hardee's Extreme Invitational Rodeo and the Ozark Thunder Outlaw Truck and Tractor Pull with the S&H New Holland Pit Party. Rides start at 1 p.m. each day. Free ride day is August 1.

\$9 for adults, \$5 for kids, \$5 for parking; You can find discount tickets and discount ticket packages online; Hours for opening day 4-11 p.m., Sunday through Thursday 11 a.m.-11 p.m., Friday and Saturday 11 a.m.-midnight; Ozark Empire Fairgrounds, 3001 N. Grant Ave., Springfield. For more information, including a full list of this year's entertainment and promotions, call 417-833-2660 or visit ozarkempirefair.com.

NATIONAL NIGHT OUT

AUGUST 7

Take some time this month to get to know the men and women who protect 417-land. The Springfield-Greene County Park Board is joining forces with local police officers, firefighters and park rangers for a social event emphasizing the importance of police-community partnerships and neighborhood camaraderie. Stick around for tennis, games and special activities, including the annual Springfield Police Department versus Springfield Fire Department softball game.

Free; 5-8 p.m.; Nichols Park, 1900 W. Nichols St., Springfield. For more info, call 417-888-2020 or visit cpozarks.org.

TAJMO: THE TAJ MAHAL & KEB' MO' BAND

AUGUST 7

Blues legend Taj Mahal and American roots music master Keb' Mo' are taking the stage at the Gillioz Theatre this month for an intimate concert to promote the duo's first album, *TajMo*. The Grammy Award-winning record features original songs and covers and showcases the talent these powerhouses bring to the industry. VIP tickets include a meet-and-greet experience, one autographed gift and one premium reserved seat in the first five rows.

\$49.50-137 for reserved seating, \$189 for VIP; doors open at 5:30 p.m., concert begins at 7 p.m.; Gillioz Theatre, 325 Park Central East, Springfield. To purchase tickets and find information, call 417-863-9491 or visit gillioz.org.

(continued on p. 48)



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(from p. 47)

▲ TOTO: 40 TRIPS AROUND THE SUN AUGUST 19

Most people can sing TOTO's songs on command, which is what happens when a talented group of performers leaves its mark on the world. Now, to celebrate 40 years in the industry, this classic American rock band is back on the road touring with a stop in Springfield. You're bound to hear favorites like "Africa" and "Hold the Line." If you didn't grow up with TOTO's ballads on repeat, it won't take long to figure out why the band's sound is immortal.

\$49.50–125.50 for reserved seating; doors open at 6:30 p.m., concert begins at 8 p.m.; Gillioz Theatre, 325 Park Central E., Springfield. To secure reserved-seating tickets, call 417-863-9491 or visit gillioz.org. For VIP packages, visit ticket.artistarena.com/event/toto-at-gillioz-theatre.

SOUTHERN GOSPEL PICNIC AT SILVER DOLLAR CITY AUGUST 23–SEPTEMBER 3

For old-fashioned, home-style cooking plus Americana music, head to Silver Dollar City's Southern Gospel Picnic. Regular park admission grants you access to more than 65 performing groups. Grammy winners, Dove Award winners and top gospel acts are included in the mix, and the event is hosted by premier Southern gospel emcee Duane Garren. The picnic is served from the park's House of Chicken and Fixin's.

\$54–65 for a one-day pass, season passes available; Silver Dollar City, 399 Silver Dollar City Pkwy., Branson. For tickets and complete list of performers, visit silverdollarcity.com.

AN EVENING WITH LYLE LOVETT & HIS LARGE BAND AUGUST 25

They say everything is bigger in Texas, and Lyle Lovett's stage presence is no exception. Known for his eclectic range of works and storytelling capabilities, the Lone Star State native fuses charisma into everything he does, whether he's acting, composing or singing. Though he hasn't released an album since 2012, he remains a well-known voice in the country music genre and the industry as a whole. Get to know him this month through a special performance at the Gillioz Theatre.

\$45–150 for reserved seating; doors open at 6:30 p.m., concert begins at 8 p.m.; Gillioz Theatre, 325 Park Central East, Springfield. For tickets, call 417-863-9491 or visit gillioz.org.

FUN HOME AUGUST 31

In the Springfield area premiere of *Fun Home*, a writer's father dies, which prompts her to go explore her childhood and uncover her father's secrets. Bouncing between past and present, the play uses dramatic themes of emotional abuse, gender roles, sexual orientation and suicide to weave a labyrinth that ultimately explains the writer's family's dysfunction. Several additional shows are scheduled in September.

\$25 opening weekend; \$27–30 after; Thur. through Sat. 7:30 p.m., Sunday 2 p.m.; Springfield Contemporary Theatre, 302 East Pershing St., Springfield. Call 417-831-8001 for tickets or visit springfieldcontemporarytheatre.org.

SPRINGFIELD CARDINALS GAMES ONGOING

August is the Springfield Cardinals' last full month on the field this summer. And the team's schedule is packed. If you're looking to take the family to a game at Hammons Field, you can watch the Springfield Cardinals play at home against Tulsa, San Antonio, Corpus Christi and Arkansas. If you haven't had a chance to meet the athletes, show up early to the gate, where you can take selfies and get autographs. And don't forget to get ready for next month, when everyone in attendance for the Redbirds' last home game of the regular season receives a voucher for free entry into one 2019 game.

Ticket prices and start times vary; Hammons Field, 955 E. Trafficway St., Springfield. For info about tickets, times and monthly promotions, call 417-863-0395 or visit springfieldcardinals.com.



Photos courtesy Gillioz Theatre, by Aaron J. Scott

▼ **FOUR BY FOUR 2018: MIDWEST INVITATION
EXHIBITION OPENING RECEPTION**

AUGUST 24

It's time to support the work of up-and-coming artists from around the Midwest by attending the opening reception for Four by Four 2018: Midwest Invitational Exhibition. Held at the Springfield Art Museum, the show exhibits work by artists from Missouri, Arkansas, Oklahoma and Kansas. One artist from each state has been selected to have their work on display during the show, and each collection offers its own interpretation of landscape. The show features varying forms including textiles, printmaking, ceramics and painting, for a visually stunning collection that runs through November.

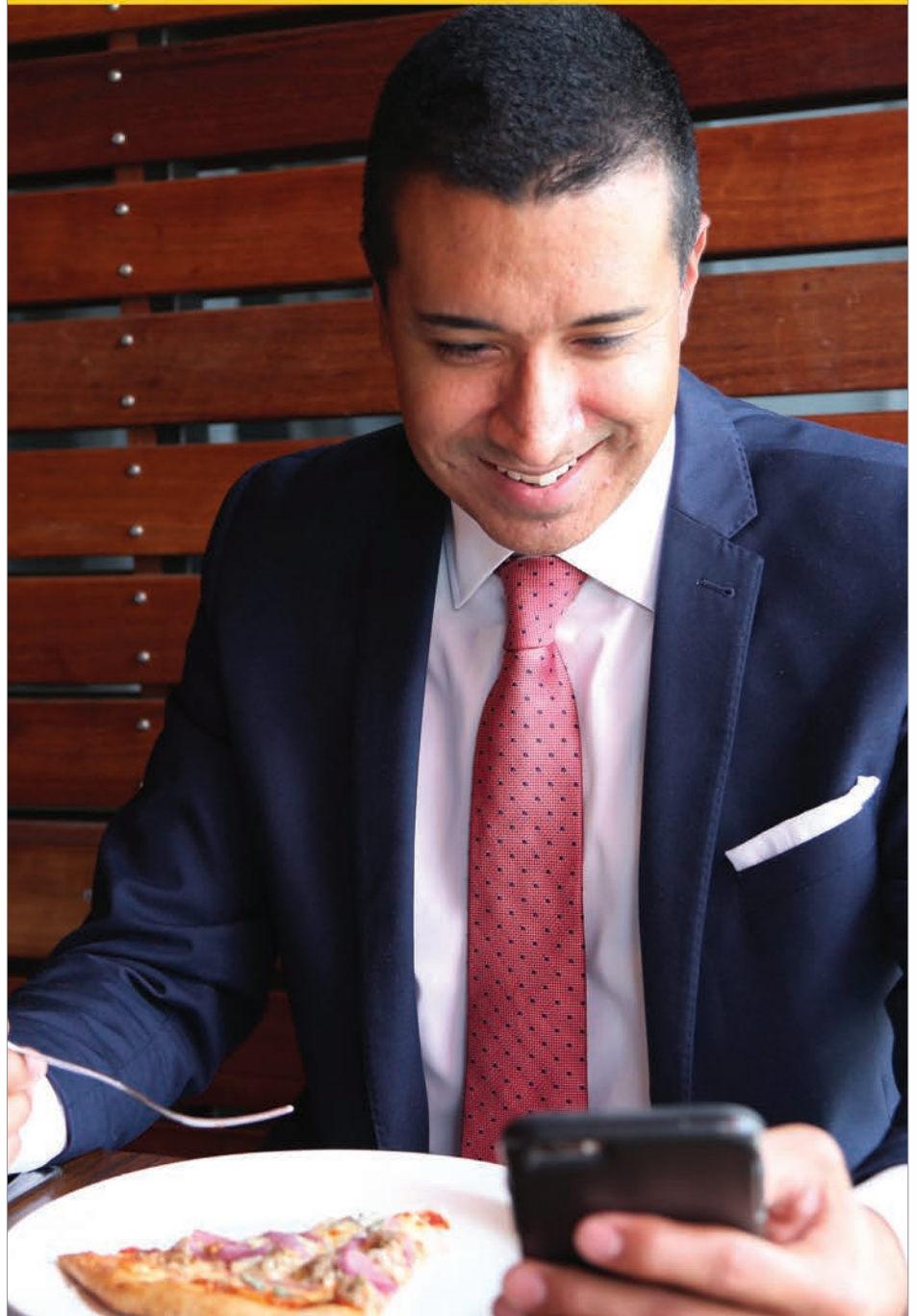
Free; 5:30-7 p.m.; Springfield Art Museum, 1111 E. Brookside Drive, Springfield. For info call 417-837-5700 or visit sgfmuseum.org.



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Enjoy a casual night under the stars while giving back at THE Summer Party on August 9.

Get Out and Give

Have some fun while you do a little good at this month's nonprofit fundraising events. **BY KATIE POLLOCK ESTES**

417 TIX FASHION FORWARD August 3

Benefits Drew Lewis Foundation at The Fairbanks
This adorable youth fashion show features Springfield kids who are part of The Northwest Project, and proceeds benefit local children in our community. Participating kids are provided with clothing and shoes for the fashion show that they get to take home. Child sponsorship tickets cover the cost of those back-to-school outfits for the kids. You can also expect appetizers, wine and a silent auction. Bonus: This event takes place during First Friday Art Walk, so it can be your first stop on an art-filled evening in downtown Springfield.

\$45 general admission, \$50 child sponsorship; 6–8 p.m.; Fox Theatre, 157 Park Central Square, Springfield. Purchase tickets at 417tix.com.

DBO DIAPER DASH & BRUNCH BASH August 4

Benefits Diaper Bank of the Ozarks and other local children's charities

Great for all ages, this fundraising race features a 1-mile fun run, a 5K and a 10K. There are kids activities and music. There's a coffee station and even fauxmosas along the course. End the race with a Mother's beer and a tasty brunch. This event is part of the annual Price Cutter Charity Championship presented by Dr Pepper.

\$20–25 for fun run, \$30–35 for 5K, \$35–40 for 10K; registration 5:30 a.m., race 7 a.m., brunch 8:30

a.m.; Missouri Sports Hall of Fame, 3861 E. Stan Musial Drive, Springfield. Register at pricecuttercc.org/events/diaper-dash.

417 TIX THE SUMMER PARTY August 9

Benefits Isabel's House

This is the fifth year that THE Summer Party is the season's fundraising hot spot. With a social atmosphere and plenty of fresh air, the event takes place under an outdoor tent. There is food, drink and live music to enjoy. One lucky raffle winner takes home a 2018 Yamaha Ex Wave Runner.

\$100; 7–11 p.m.; 4263 E. Farm Lane Road, Springfield. Purchase tickets at 417tix.com.

GO RED FOR WOMEN LUNCHEON

August 24

Benefits the American Heart Association—Missouri
This year, the theme of this long-standing event is Hearts Go Glam, and as always the focus is on advocating for more research and spreading awareness of women's heart health issues. The lunch is both delicious and heart-healthy. The event also includes personal stories from survivors and a silent auction featuring purses packed with goodies donated by local women.

\$100; 10 a.m.–1 p.m.; University Plaza Hotel & Convention Center, 333 John Q. Hammons Parkway, Springfield. For tickets and details, call 417-881-1121 or visit ahaspringfield.ejoinme.org.

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taste

bubbly FOR BOBA

Featuring jellies, boba and even cream cheese (yes, you read that right), the drinks at SocieTea Bubble Tea, Roll Cake and Much More are worth bursting out of your flavor bubble for. Read more about the teas and cake rolls on p. 54.

[REVIEW]

say CHEESE!

Bubble tea gets a savory spin at SocieTea, where you can also find delicious desserts and other fun treats.

BY KATIE POLLOCK ESTES

When our former editorial intern Trinh Nguyen popped into my office to sing the praises of SocieTea Bubble Tea, Roll Cake and Much More, I knew I had to pay the little restaurant a visit. My family absolutely loves bubble tea, the main event at SocieTea. But Trinh told me this new spot does things a little bit differently (think real fruit and less sugar) and even offers a topping that I haven't seen anywhere else in 417-land: cream cheese.

That's right, cream cheese in a glass of iced tea. Stay with me here! It's really good!

Although I hadn't found it on a local menu yet, I had been seeing it pop up all over Pinterest and Instagram, in Buzzfeed lists and in all the other places I go to scroll myself to sleep at bedtime and drool over pictures of food I can't eat. I'd been dying to try it—even though I honestly wasn't sure I'd like it.

That very day, I paid SocieTea my first visit and ordered the lychee green tea topped with cheese. It arrived a pretty little layered number, with a cloud-like stratum of cheese floating atop light green tea with a little bit of an ombre effect where the two mingled in the middle. Excited but admittedly a little unsure, I took my first sip. The

SOCIETEA BUBBLE TEA, ROLL CAKE AND MUCH MORE

1653 E. Sunshine St., Springfield
417-720-4094, facebook.com/SocieTea.llc



▲ Co-owners
Hung Nguyen
and Quy Dang



Bubble teas abound at SocieTea Bubble Tea, Roll Cake and Much More. Some notable standouts are the lychee green tea, Thai milk tea, chocolate milk tea and matcha milk tea.

cheese was smooth and velvety, more silky and frothy than the dollop of Philly I was imagining. Where the cheese mixed with the tea, the texture was a bit like extra-thick whipped cream—coming apart in globs that might seem like curds if you let your mind wander in the wrong direction. Don't go there! With every new sip, I fell in love with this strange and savory addition to my tea—and now I understand what all the fuss is about. (I've ordered this exact drink twice since then, and I always wish I had more when I get to the bottom. I also learned that it is a bit more enjoyable if you ditch the straw and lid and drink from the cup instead.)

I became a quick fan, and for my second visit I brought my husband, Eli, and our two kids along to try it. My 5-year-old son, Oliver, is a big bubble tea fanatic. It's the treat he asks for almost every time he's negotiating some sort of bribe. (Mom of the year, over here!) I felt good about taking the kids to SocieTea, though, because they give you the option to adjust how sweet your drink is. That means my son can order a chocolate milk tea (so he's happy), and I can ask them to make it with only 50 percent of the sugar (so I'm happy).

Another perk: Real ingredients. Most of the bubble tea I've had has been made with su-



Try the Thai Milk Tea with traditional boba, or get it jellied (see above).



Co-owner Quy Dang shakes the chocolate milk tea, which, like all of SocieTea's teas, can be adjusted to your sweetness preference.

per-sweet flavored powders that are yummy but don't feel any more nutritious than a bowl of ice cream or piece of candy. At SocieTea, you can find drinks infused with real, fresh fruit. The flavor is less sweet and more subtle than those bold powdered teas, but they are also a whole lot more refreshing—and, in my opinion, much tastier. Take for example the apple-honey green tea, served over ice with cubes of fresh green apples. You can still add fun extras like boba and jelly, too.

As excited as I was for real fruit tea, we didn't order them the day I visited with my family. I had a green tea craving, so I went with a matcha milk tea with traditional black boba pearls and a slice of matcha roll cake. If you like green tea lattes from Starbucks, this matcha milk tea isn't far off in terms of flavor. The boba pearls, however, create a different drinking experience. The roll cake was my favorite taste of the day, though. At first glance, I was afraid the cake might be dry, but it wasn't. It was the texture of perfect wedding cake, with a strong matcha flavor and the fluffiest filling rolled up inside. I had planned to share this with my family, but... I mostly didn't.

My husband, Eli, ordered Thai milk tea but mixed it up by getting coffee jelly instead of boba. If you've ever ordered jelly toppings at a boba tea spot, you might have had the tiny, firm little ge-

THE FLAVOR IS LESS SWEET AND MORE SUBTLE THAN THOSE BOLD POWDERED TEAS, BUT THEY ARE ALSO A WHOLE LOT MORE REFRESHING—AND, IN MY OPINION, MUCH TASTIER.

latinous rectangles. Those are typical jellies, and they are skinny enough to easily slide up your straw along with your drink. At SocieTea, the jellies look and feel a lot different. They are homemade, not quite as firm (think Jell-O versus Jell-O Jiggler) and absolutely huge! They're cut into big cubes that break apart as you drink. They are a little tougher to get up the straw, but once they do, they are delish. We loved the coffee flavor and the fun texture that they added to the drink.

And with a happy husband, a happy son and a very happy me, I have now added SocieTea to the short list of places my family goes when we want a sweet treat in a casual and friendly place that's just tiny enough to feel like "our spot."

▼ At SocieTea, you can customize your drink's sweetness level. Still craving sugar? Try a cake roll.



→ MORE REVIEWS AT 417mag.com

BUBBLE TEA, EXPLAINED

WHAT THE HECK IS BUBBLE TEA, ANYWAY?

This fun and colorful drink starts with a tea base (sometimes with milk, sometimes without) that's served on ice or blended into a smoothie. It's then jazzed up with toppings.

WHAT'S THE DEAL WITH THOSE TOPPINGS?

The most common toppings are black tapioca pearls. They are flavorless but offer a springy, chewy texture. You can also get flavored jellies (like tiny Jell-O Jigglers) and popping boba that explode with juice when you bite them. At SocieTea, you can also get salted cream and cream cheese toppings, which are velvety and can seem strange at first sip, but are utterly addictive.

THE NAME SAYS "AND MUCH MORE." WHAT ELSE DO THEY OFFER?

Since SocieTea has opened, we've seen a variety of little treats pop up here and there in addition to the roll cakes mentioned in the name. There are fruit teas, of course, but dessert options have included things like little cups of tiramisu and panna cotta.



▲ Don't let the appearance fool you. The matcha cake roll is made of cake surrounding fluffy filling.



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taste

FOODIE CALENDAR

It's all about chocolate education, food truck dining and market parties this month. Read on, for Springfield's tastiest August events.

BY KATIE POLLOCK ESTES

FOOD TRUCK MINI SERIES

August 18

Head to the Southeast corner of Battlefield Mall parking lot, and arrive hungry! Some of the tastiest food trucks from around 417-land are gathering for a full day of slinging tacos, sweetening snow cones and eating outside in the sunshine. As of press time, there were five trucks slated to attend with the possibility of more to come. On the list so far: Not'cho Ordinary Taco Truck, Davalon, Sno Ballz, Twisted Mike's and London Calling Pasty Company. Check the events tab on Battlefield Mall's Facebook page for updates.

Free admission; 11 a.m.–7 p.m., August 18; set up at Battlefield Mall, corner of Glenstone Avenue and Battlefield Road.

ASKINOSIE CHOCOLATE FACTORY TOUR

Ongoing

Are you a chocolate lover who has always been just a little bit jealous of Charlie Bucket and his fortuitous access inside Willy Wonka's factory? If so, then you need to sign up for a tour of Askinosie Chocolate. You'll get to see the chocolate-making process, hear the company's incredible story and taste plenty of delicious samples along the way. During the day of your tour, you also get a sweet 10-percent discount at the store. Yum!

\$4 for children, \$5 for adults; 3:30 p.m. every Tuesday; Askinosie Chocolate, 514 E. Commercial St., Springfield, 417-882-9900, askinosie.com.

PARTIES AT THE PARK

Ongoing

This is the best time of year to be a farmers' market regular. Vendor booths are overflowing with fresh produce and brightly colored flowers, and the splash fountains are *the* place to be for kids of all ages. Plus, Farmers Market of the Ozarks has extended hours on Thursday evenings during the summer only, so make sure you pop in this month to take advantage of weekday farm-to-pantry shopping from local farmers and businesses. While you're there, join the Parties at the Park fun, with food trucks, live music, a beer garden and games.

Free admission; 4–7 p.m. every Thursday through August 30; 2144 East Republic Road, Springfield, loveyourfarmer.com.

[YUM OF THE MONTH]

SUSHI BURRITO

from Lucky's Market, 3333 S. Glenstone Ave.,
Springfield, 417-889-0779



THE LOOK

This is the giant sushi roll your Instagram account has been waiting for.

THE OUTSIDE

A layer of rice and a layer of seaweed make it easy to hold.

THE INSIDE

Raw salmon adds a tasty, bright red pop of color.

[DRINK OF THE MONTH]

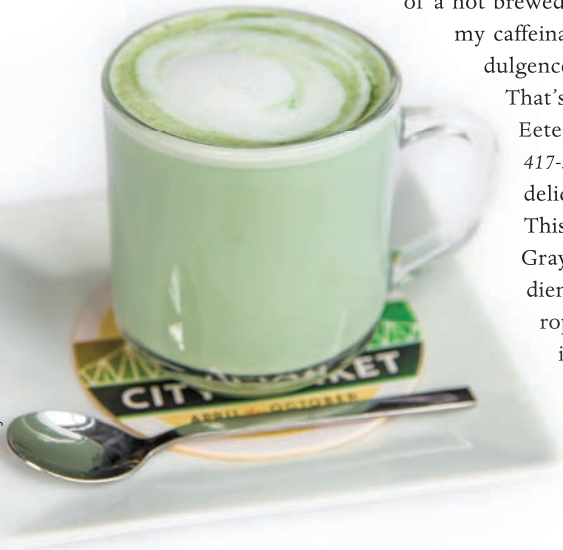
Lifting the Fog

Wake up. Throw some coffee in a travel mug. Drive to work. Zip through the morning. And then... face a mid-afternoon caffeine withdrawal before you make your way to the office kitchen for a second cup of joe. Repeat daily for your entire adult life. I had been feeling a little tired of the daily coffee doldrums, even though I still adore the taste

of a hot brewed cup. To provide a pick-me-up and break my caffeinated habit, I turned to my favorite tea indulgence: A hot London Fog. It's comfort in a cup.

That's why I was extra-excited to try Van Gogh's Eeterie's (334 E. Commercial St., Springfield, 417-344-0085, vangoghseeterie.com) take on this delicious, classic drink, the Amsterdam Fog.

This pick-me-up is made with lavender Earl Gray tea, steamed milk and a surprise ingredient that provides a lovely color: alfalfa chlorophyll. It turns the drink, which is served in a clear glass mug, a playful shade of teal. But the flavor is still everything a London Fog fan would hope it would be: slightly sweet but still 100-percent delightful.—Katie Pollock Estes



Photos by Vivian Wheeler



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taste

MAKE IT



Gazpacho is a quick, easy and delicious way to put your tomato bounty to good use.

TOMATO TIME

Whether you're growing tomatoes in your backyard or picking them up at a farmers market, August is the perfect month to be cooking with the fresh, local fruit. **BY VIVIAN WHEELER**

Here in the Ozarks, tomato season gets rolling around the end of June and typically continues throughout September. Heck, if it's been a hot summer, we might even see local tomatoes into late October. But peak tomato season hits in August, and if you have a home garden, you probably have these nightshades coming out of your ears right about now. During peak season, tomatoes are not only found in abundance (and typically at their cheapest), but they are also at their sweetest and most delicious stage. Now is the time to make the most out of this summer superstar.

In order to enjoy tomatoes in all of their peak, deep-flavored glory, Drake Tillman recommends making dishes that utilize fresh tomatoes. Tillman, who has worked for several local restaurants and is set to open his restaurant, Elkhart & the Robberson, next year, focuses on fresh, sea-

sonal cooking and is always looking for ways to incorporate local produce in his menus. "For me, I generally hate to ruin a nice, golden heirloom tomato by cooking it down into sauce," he says. "[When you cook a] tomato, it changes the whole makeup of it."

When it comes to working in the kitchen with fresh tomatoes, Tillman says it doesn't have to be complicated. The key to creating a standout dish is to source the highest quality tomatoes you can find. For Tillman, this means tomatoes from Millsap Farms. "The Millsaps have some of the best tomatoes I've had," he says. The Millsaps grow an assortment of tomato varieties, including several types of heirloom tomatoes, all of which can be purchased at their booth at the Farmers Market of the Ozarks.

A perfectly ripe, fresh tomato can do a lot of heavy lifting when it comes to crafting a scrump-

Photo by Vivian Wheeler

tious dish, especially if paired with complimentary ingredients that highlight the tomato's tangy sweetness. Tillman says aromatics like basil, borage and fennel go well with tomatoes. To build an easy salad, throw together a simple vinaigrette, add your preferred aromatic and toss with cherry tomatoes.

Another of Tillman's favorite ways to cook with fresh tomatoes is to make a gazpacho. "In the summertime, I like really light, refreshing chilled things," he says. "Rather than just doing a chilled tomato soup, [gazpacho] can be a little sweeter. It can be a little brighter, and it's really versatile." Whether you're using your tomatoes in a salad or soup or simply eating them sliced with a sprinkle of salt, not much tastes better than a Missouri tomato in the summertime.



TOMATO AND CANTALOUPE GAZPACHO

Drake Tillman's twist on this traditional chilled Spanish soup is a refreshing crowd-pleaser.

Serves 2

Ingredients

- 2 large tomatoes or 2 cups cherry tomatoes
- 1 cup melon puree, cucumber can be used as a substitute
- 2 tablespoons chopped white onion
- 2 tablespoons olive oil
- ¼ cup lemon juice
- 2 tablespoons chopped basil, plus extra
- Salt to taste

To prepare

Bring a small pot of water to boil. **Cut** a small "x" in the bottom of each tomato. **Prepare** an ice bath and set aside. When water reaches a heavy simmer, **place** tomatoes in water for 1 to 2 minutes. **Remove** tomatoes from water and **shock** them in ice bath. Once tomatoes have cooled, **peel** the skins. **Slice** tomatoes in half and **remove** the seeds. **Blend** tomato flesh, onions, melon puree, olive oil and lemon juice until smooth. (Add a splash of water if mixture is too thick.) **Season** gazpacho with salt to taste and stir in chopped basil. **Garnish** with more basil.

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HANGOVER PLAYLIST

JERSEY SHORE PLAYLIST

GRADUATION PLAYLIST

IHEARTRADIO.COM



dinner, DELIVERED

It's the Blue Apron concept but with a more local and sustainable approach. We've got the dish on three meal kits you need to check out.

BY ANA ELLIOTT

Love cooking and utilizing local flavor but don't quite have the time to make a weekly farmer's market run? You're in luck. Several Missouri favorites are offering delivery boxes—think Blue Apron, but with goods grown or made in your area. These boxes are simply fresh grub delivered to your door. Most offer single orders or a recurring subscription, so you can indulge as often as you'd like.

Farm 2 Counter has a box for everything. Prices range from \$35 for just veggies all the way up to \$75 for “the total package” (think: fruits and veggies, non-GMO eggs, cured meats

and a few other surprises). Farm 2 Counter even delivers local and certified organic noms to your doorstep each week. For other options, there's the meat box (it costs \$99 for eight proteins) and a customizable box for any combination your heart desires.

Just outside of 417-land are some regional options worth a look. **Vero Pizza** hails from our neighbor city of St. Louis. The city's 2017 Chef of the Year, Katie Collier, is the brain behind the operation. The kit comes with everything you need to make delicious pizza or pasta at home (or both, depending on which kit you choose) with fresh ingredients including handmade pizza dough and pasta noodles. If you choose pasta, Vero sends all the necessary goods so you can even make Collier's famous sauce. It beats anything you can find in a jar! Vero's Pizza and Pasta Kit for 4 is \$55.

You'll have to make it to the store to pick up **Ruby's** meal kits, but once you get home, the concept is the same. The grocery store has developed recipes and prepped them, so you get as much food as you need—no more, no less. Ruby's offers kits for chicken quesadillas, a cashew-chicken casserole, crock pot meals and many more options starting at \$14.99 for a

two-person serving. If you're short on time and energy, snag one of the premade slow cooker meals, and you'll have a completely hands-off dinner option in no time.

Joining the game is another local grocery store, **Hy-Vee**, whose meal kits require no subscription. Just pick up an ingredient box or order it online, add a few staples from your pantry (think olive oil and salt) and get cooking. The ancho honey citrus pork chops, which are prepared in a sweet-and-spicy marinade, take 40 minutes to cook and include sweet potatoes and asparagus as side dishes. It serves two people and costs \$19.99. Other options include bulgogi bowls and cheeseburgers with candied bacon.

SEND THE SWEETS!

If meal boxes aren't your thing, visit 417mag.com to read about local businesses that can ship their sweet treats right to your door.

The Plate – Signature dishes from local Culinary Pros

FRUITS OF THE SEA: SHRIMP, FRESH OYSTERS, SNOWCRAB, ROASTED GARLIC & LEMON SAFFRON AIOLI



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 chateauonthelake.com

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 Springfield
 417-851-5299
 theordersgf.com



ANGUS BACON CHEESE BURGER



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Jimm's Steakhouse and Pub
 1935 S. Glenstone Ave.
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 417-886-5466
 jimmssteakhouseandpub.com

BISTRO MEDALLIONS & TEMPURA SHRIMP



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Leong's Asian Diner
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 Springfield
 417-887-7500
 leongsasiandiner.com

Signature dishes from local Culinary Pros – *The Plate*

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level2steakhouse.com

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Point Lookout, MO 65726
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keetercenter.edu

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▶ BEHIND THE DESIGN, 68

▶ BUDGET HOME DECOR, 71

style

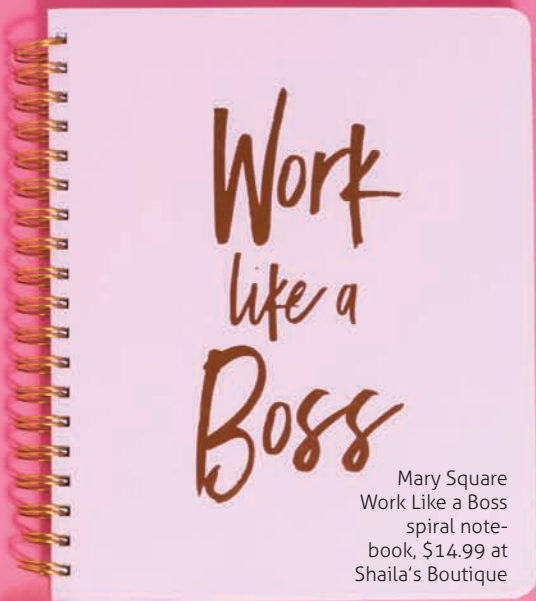
back-to-school SURVIVAL KIT

Local stores have everything you need to make back to school a breeze.

Clear backpack, \$38 at STAXX; Natural Life multicolor fur keychain, \$10.95 at Baglady Boutique; Mary Square straw tumbler, \$15.99 at Shaila's Boutique; Mary Square Friday compact, \$7.99 at Shaila's Boutique; diamond pen, \$3.95 at Baglady Boutique; metallic phone case, \$12.99 at Shaila's Boutique; ban.do set of five acrylic straws, \$10 at STAXX; Molly & Rex Busy as a Bee journal, \$14.99 at Shaila's Boutique

Photo by Brandon Alms





Mary Square Work Like a Boss spiral notebook, \$14.99 at Shaila's Boutique



▲ ban.do, set of five acrylic straws, \$10 at STAXX



Picket Fence Savannah umbrella, \$19.99 at Shaila's Boutique

[NECESSITIES]

PERFECTLY PREPARED

Channel your inner Cher and take advantage of back-to-school goodies to organize and personalize your life.

BY CALLIE HINDMAN AND HEATHER KANE
PHOTOGRAPHED BY BRANDON ALMS



ban.do Hot Stuff thermal mug, \$14 at STAXX



▲ Natural life coin purse, \$6.95 at Baglady Boutique

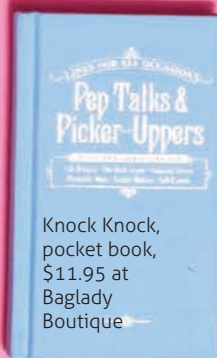


▲ Mary Square business card holder, \$14.99 at Shaila's Boutique

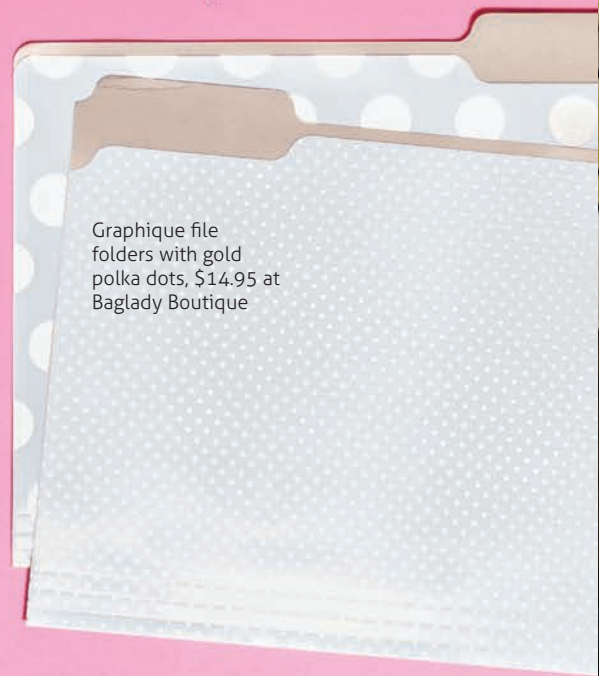


ban.do Cool It glass water bottle, \$28 at STAXX

Diamond top twist pen, \$3.95 at Baglady Boutique



Knock Knock, pocket book, \$11.95 at Baglady Boutique



Graphique file folders with gold polka dots, \$14.95 at Baglady Boutique



▲ Mary Square vintage floral lunch bag, \$20.99 at Shaila's Boutique



◀ ban.do power bank, \$54 at STAXX



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“My go-to hydration for my face after a day in the sun is this Phyto Corrective Gel. The soothing gel serum not only calms my skin, but it adds moisture immediately back in, and reduces redness almost instantly.”

1

behind the DESIGN



2

As 417 Magazine's Creative Director, I pull inspiration from all over. Design is a passion of mine, and when I'm out scouting products to feature in the magazine, I run across items I just have to share with our readers. As August rolls around, we're starting to see the effects of all those lake weekends and pool days. You can still go out with a bang and enjoy the rest of summer, but if you're finally ready to take sun protection seriously, local shops have got you covered. **BY HEATHER KANE**



3



4

1. Turn Back Time: You won't be able to get enough of this botanical gel that calms and fights the aftereffects of the sun. Photo Corrective Gel by SkinCeuticals, \$66 at The Center for Plastic Surgery.

2. Unpack and Cover Up: Roll up this Tickled Pink straw visor, \$15 at The Market, and throw it in your bag or suitcase so you can protect your face from the sun wherever you go. The visor shape is great for someone who likes to wear their hair up and still keep their face protected.

3. Protect Yourself and The Reefs: In areas where coral reefs are threatened, some sunscreens are being banned so as not to damage them further. Grab this Badger Broad Spectrum SPF 30, \$12.29 at MaMa Jean's Natural Market, so you can feel safe from the sun without being part of the problem.

4. Pretty Shady: Worried there won't be a place to escape the heat at a local festival or fair? Bring this perfect white paper parasol, \$28 at Chabom Tea and Spices, along with you, and you'll be the envy of the crowd.



Follow **@417mag** on Instagram for more local style ideas and inspiration, and don't forget to visit **417mag.com/style**.

FEATURED UPCOMING EVENTS



Biz 417 B-School



Dinner at Green Thicket Farm



See Smokey Folk at Queen City Shout Music Festival

AUGUST 2-3

Wonder Conference
Glendale Christian Schools,
 Aug. 2 at 9 a.m., Aug. 3 at 3 p.m.
 \$30-\$35

AUGUST 3

Fashion Forward
Drew Lewis Foundation
at the Fairbanks
 Fox Theatre, 6-11 p.m.
 \$45

AUGUST 9

B-School: 10 for the Next 10
presented by OTC Center for
Workforce Development
Biz 417
 Andy B's Restaurant &
 Entertainment, 7:30-9 a.m.
 \$15-\$20

THE Summer Party
benefiting Isabel's
House
Isabel's House
 7-11 p.m.
 \$100-\$15,000

AUGUST 13

DCS VIP Pass
(Grades K-8)
Discovery Center of
Springfield
 Discovery Center of
 Springfield, 9 a.m.-4 p.m.
 \$50

AUGUST 17

Leadership Mastermind:
Praise & Recognition
in the Workplace
People Centric
Consulting Group
 425 Downtown Events
 & Catering, 7:30-9:30 a.m.
 \$40

Dinner at The Thicket
Green Thicket Farm
 Green Thicket Farm,
 5-8:30 p.m.
 \$45

Chatham County Line
Compass Rose
 White River Brewing
 Company, 6-9 p.m.
 \$12

AUGUST 22

Murder Mystery Dinner
Tuscan Hill
 Tuscan Hill, 6-9 p.m.
 \$44

Queen City Shout
Music Festival
August 22-26
 Historic C-Street, 6-10 p.m.
 \$30

AUGUST 30

Mother Son Baseball Night
Gloria Deo Academy
 Downtown Springfield, 7-10 p.m.
 \$26

Get Tickets at 417Tix.com
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PRODUCT *feature*



1



2



3



4



5



6



7



8



9



10



11

1 John Richard Golden Cloud glass bowl

\$237 AT **JAMES DECOR**
1324 E. REPUBLIC ROAD, SPRINGFIELD
417-883-2616
JAMESHOMEDECOR.COM
INSTAGRAM.COM/JAMES_DECOR
HOZZ.COM/PRO/JAMESHOMEDECORMO

2 Tacori RoyalT Platinum Eternity Bands available in a variety of shapes and sizes

EXCLUSIVELY AT **MITCHUM JEWELERS**
2431 W. JACKSON ST., OZARK
417-581-2415
MITCHUMJEWELERS.COM
FACEBOOK.COM/MITCHUMJEWELERS

3 Jade yoga mat

\$60 AT **DYNAMIC BODY**
1344 E. WOODHURST DR., SPRINGFIELD
417-883-4047
DYNAMICBODY.NET

4 Strawberry-rhubarb preserves

\$6.50 AT **THE KEETER CENTER**
ONE OPPORTUNITY AVE., POINT LOOKOUT, MO 65726
417-239-1900
STORE.COFO.EDU

5 Pearl embellished clutch

\$149 AT **HAREM & COMPANY**
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6 Verragio jewelry

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7 Saber the Dog canvas art

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LA-Z-BOY.COM/SPRINGFIELD

8 Atria vases

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9 Gabriel & Co. New York, stackable diamond and gold bands

\$450-1,299 AT **JUSTICE JEWELERS**
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10 Oliver Peoples unisex aviator sunglasses

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SPRINGFIELD-NIXA-OZARK-BRANSON
MYVISIONCLINIC.COM
417-886-5444

11 John Richard "I Dream of Agate" four-door cabinet

\$4,485 AT **JAMES DECOR**
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INSTAGRAM.COM/JAMES_DECOR
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Budget Home Buys

Shaila's Boutique in Nixa adds home decor to its shopping experience.

BY JENNA DEJONG

Ashley Holt hadn't planned on starting her own boutique, but after experiencing sometimes-lofty price tags and wanting something more affordable, she decided opening her own clothing store was inevitable.

Holt was busy running a full-time trucking and logistics company, so she didn't have the time or the finances to create a second large business. So she laid out a small plan to carry a few items to offer for less than \$50, and she sold them near her office.

Word spread about her efforts, so she made space for a larger selection.

Fast forward to four years later, and Holt's small-scale boutique has grown. She now works out of a 7,000-square-foot building, and she has expanded her inventory be-

yond just clothing. The latest items to hit the shelves? Home decor and gifts.

"I bought a new house and had to redecorate because it was a lot bigger," Holt says. It was then that Holt decided to add home decor products to her store. "It's harder to keep home decor under \$50," she says, "so I have a lot of smaller stuff."

"I BOUGHT A NEW HOUSE, AND I HAD TO REDECORATE BECAUSE IT WAS A LOT BIGGER, BUT I FOUND IT HARD BECAUSE IT'S ALL SO EXPENSIVE, SO I DECIDED TO ADD HOME DECOR."—ASHLEY HOLT

While keeping with the \$50 or less limit, Holt now sells anything for the home that she can get her hands on, including area rugs, spatulas, word art, tea towels, small tables, trays, vases, succulents, coasters, cutting boards, wall hangings and even small gifts including stylish lunch boxes, stationery, mugs and cups.

Those smaller items make for great gift-giving—even if you come in looking for

clothing and happen up them. "Since Shaila's has everything from newborn to plus sizes, I like to think I can accommodate any woman, no matter what age they are," Holt says. "Even if you're coming to buy a present, and you didn't know their size, you could go to Shaila's and buy a gift or something from the decor section."

Most of the home decor items relate to Holt's personal style. She peruses designers' websites, placing orders that she herself would want to buy. Her style is industrial farmhouse, and she adds to her inventory by taking trips to the Dallas Market Center. The home decor designers she frequents the most are burton+BURTON, Brownlow Gifts and Mary Square.

"Designers connect with wholesalers by moving around to Dallas, Atlanta, New York, Chicago, Los Angeles and Vegas, and they just rotate," Holt says. "I go to Dallas for a week about five times a year. You get to see all the samples and then place orders there because not everything is made right then."

Because almost everything Holt finds is then ordered online, Shaila's is constantly receiving new decor inventory nearly every day. That's good news since most of the decor Holt has brought in to the store has been selling so quickly in-store, that she can't list everything online.

That means if you want to get the best selection, you should walk through the racks of fun and flirty clothing and brightly colored gifts and shop in person.

SHAILA'S BOUTIQUE

1284 N. Bryan Drive, Nixa,
417-724-9201, shailas.com,
Monday–Saturday, 10 a.m.–7 p.m.,
Sunday, noon–5 p.m.

GET THE GOODS

Brownlow Gifts Be Joyful wooden spoon, \$9.99 at Shaila's
Brownlow Gifts Market Fresh spatula, \$7.99 at Shaila's
Mary Square ceramic cup with black dots, \$14.99 at Shaila's
Brownlow Gifts Friends Gather Here tea towel, \$8.99 at Shaila's
burton + BURTON Bless Our Home tea towel, \$9.99 at Shaila's

MAD WOMEN

Combining fabulous retro vibes with serious high-powered boss babe confidence, these summertime ensembles channel iconic style and midcentury design—the perfect looks for the “Don’t Mess With Me” woman.

PHOTOGRAPHY BY CHUCK TRAVERS

STYLED BY HEATHER KANE AND CALLIE HINDMAN

ART DIRECTION BY HEATHER KANE

MAKEUP BY EMILY EDGAR USING MAC COSMETICS

HAIR BY TAYLOR MARSH FROM STUDIO 417

MODELS: JADE BENHARDT, ANGELA HOUSKA

Blue tint sunglasses, \$16 at Modern Society; Sylca white hexagon wood earrings, \$14; Sylca blue and yellow wood necklace, \$36, all available at The Market; yellow, white and blue headscarf, \$12; Olivaceous jailhouse stripe tank, \$32; Olivaceous jailhouse stripe shorts, \$32; all available at Clothe Boutique



Sylca black and white wood necklace, \$46; Sylca red hexagon wood earrings, \$14; Sylca red-orange geometric wood bracelet, \$27; Sylca royal blue geometric wood bracelet, \$27; Sylca sea blue geometric wood bracelet, \$27, all available at The Market; Stillwater Tied Up Twisted dress, \$188 at STAXX; Qupid platform in black, \$44 at MODERN Society

Sylca forest green wood ring, \$16; Sylca dangling wood earrings, \$14; Sylca green, white and red wood necklace, \$38; all available at The Market; City Classified Doesn't Skip a Beat wedges in light clay, \$36 at The Uptown Boutique; L'Atiste by Amy striped tube top and culotte set, \$78 at Boutique Unity





On Jade (left)
T. Marie gold geometric earrings, \$68 at Boutique Unity; hobo
100-percent genuine leather round bag, \$198 at Town and
County; blue tint sunglasses, \$16 at MODERN Society;
Honey Belle Cameron halter maxi, \$72 at MODERN Society

On Angela (right)
Gold hoop and chain earrings, \$59 at Harem; Dress Forum
Layla ruffle crop in mustard, \$54 at MODERN Society; Patrons
of Peace blue fit and flare leg pants, \$83 at Boutique Unity

On Jade (left)

White lucite earrings, \$59; white lucite necklace, \$59; Quay Australia clear round sunglasses, \$50, all at Harem and Company; Essue multi candy stripe maxi dress, \$68 at STAXX; Nature Breeze studded white slip-ons, \$28 at Clothe Boutique

On Angela (right)

Yochi pom-pom earrings, \$32 at The Market; Quay Australia rose gold round sunglasses, \$50 at Harem and Company; Solaris Style Azalla romper, \$58 at MODERN Society; Seychelles Laugh More suede platforms, \$95 at Clothe Boutique





Meghan Browne Style gold Shelton earrings, \$19 at The Market; double-row jewel bracelet, \$359 at Harem & Company; Bamboo rainbow mule multi, \$44 at MODERN Society; Judith March rainbow shawl, \$135 at Town and County; Ris-k Swim gingham triangle swim top, \$35 at Clothe Boutique; Abbey Glass penny shorts, \$219 at Harem & Company

FOOD

TRUCKS

WE ♥

In the past few years, 417-land's food truck scene has slowly and quietly become a powerhouse for creative cuisine—cooked in close quarters and served al fresco. They're a testament to the idea that good things come in small packages, as these unassuming little trucks, carts and trailers churn out inventive fusion, clever comfort food and delightful sweets. Our food trucks are a casual way to marry community and food, and we rounded up 25 of our favorites for you.

BY ADRIENNE DONICA, KATIE POLLOCK ESTES, EVAN GREENBERG, CLAIRE PORTER
PHOTOGRAPHED BY BRANDON ALMS | ILLUSTRATIONS BY HEATHER KANE

Coffee gets us going, so naturally, we like it to be as mobile as we are. Luckily Trailer Perk Coffee serves drinks that are ready to roll.

VISIT
417MAG.COM/
FOODTRUCKS
FOR A LIST OF THE BEST WAYS
TO FOLLOW THE TRUCKS
FEATURED HERE.



SMOKING THE COMPETITION

The team of award-winning Branson barbecue joint Gettin' Basted has created a secret sauce for success. **BY ADRIENNE DONICA**

Vegetarians, beware: Gettin' Basted could be the end of your meatless journey. That might sound like an exaggeration, but co-owner Tammy Roberts can name a handful of customers who have fallen off the wagon. And trust us, the award-winning barbecue is *that* good.

"It was really something that Jason and I wanted to do," Roberts says, referring to her and her husband's idea to open a food truck. "We had this grand concept that we would get tied into the bigger events that are around the country and be mobile and see the country." Originally planning to open a hot dog truck, they convinced Derrick Melugin to join them and then reached out to Brad and Sarah Leighninger, who had been on the barbecue circuit since 2012, for recommendations on a smoker. Soon enough, it was a five-person collaboration, and the concept morphed into barbecue. By September 2016, Gettin' Basted was up and running.

After four months, Gettin' Basted (2845 W. Highway 76, Branson, 417-320-6357, gettinbasted.com) made the leap from wheels to bricks. The restaurant's menu features all the same finger-licking good barbecue—cooked hot and fast to maintain maximum juiciness—along with newer additions such as the Basted Nachos, the Austin sandwich and Waygu beef burgers. And don't worry, purists can still enjoy the authentic Gettin' Basted food truck experience at local events. Find the truck's whereabouts on Facebook.



“We’re very, very proud of the product that we put out.”

—Tammy Roberts



THE FLAMINGO

FLAMIX AND FLAMINGLE

Trailer Perk Coffee brings caffeine-infused innovations to the Midwest. **BY CLAIRE PORTER**

➔ One year ago as Amber Ottoson was developing drinks for her coffee trailer business, she asked: “What’s going to set Trailer Perk apart? What is it going to have that no other coffee place in Springfield has?” Her answer: white coffee. The light roasted beans are highly caffeinated without the coffee taste, and

they pull a light blonde drink that takes on the color of its add-ins. At Trailer Perk Coffee, those are white chocolate and raspberry, creating a perfectly pink concoction that looks as good in front of the drink’s namesake flamingo as it does on your Instagram feed. Look for Ottoson and her camper-themed menu at the Greater Springfield Farmers Market.



SOME LIKE IT SWEET

PINEAPPLE WHIP

Since 1974, Pineapple Whip (pineapplewhip.com) in Springfield has served dairy-free desserts. Cup or cone, you can't go wrong with the classic pineapple flavor.

PINEAPPLE BLISS

Take Dole Whip up a notch with toppings such as coconut or Sour Patch Kids at Joplin's Pineapple Bliss (facebook.com/pineapplebliss). The truck features pineapple and a second, rotating flavor.

SHAVED ICE CO.

Cool off with a snow cone from Branson's Shaved Ice Co. (facebook.com/ShavedIceCo), which boasts 32-plus syrup flavors including sugar-free options. Try a Frankenstein with green apple and grape or The Sandlot, a mix of root beer and vanilla.

HONEY'S ICE

Snow cone meets classic Mexican fruit drink in the Manganada at Honey's Ice ([search for "Honey's Ice" on Facebook](https://searchfor.com/Honey's%20Ice)). Shaved ice, fresh mango, Chamoy sauce, mango and lime snow cone syrups and TAJÍN seasoning collide in this sweet and spicy dessert.

PERSIMMON HILL THUNDER WAGON

Trying a Cumulobluebus from the Persimmon Hill Thunder Wagon (facebook.com/persimmonhillfarm) is a must. A giant, warm blueberry Thunder Muffin is split in half then topped with locally made ice cream, whipped cream, blueberries and a blueberry syrup drizzle.



▲ TAMMY ROBERTS

Less than two years in, Gettin' Basted has been a whirlwind ride, co-owner Tammy Roberts says. Earlier this year, MSN.com featured the restaurant as the Missouri pick on its list of new restaurants to try in every state, and pitmaster Brad Leighninger is highly decorated, having won 28 Grand Champion titles and counting. "We're very, very proud of the product that we put out," Roberts says.



SHRIMP DELICIOUS

With simmering heat, Shrimp & Bayou Classics brings the bounty of a Louisiana shrimp shack to 417-land. **BY CLAIRE PORTER**

What, is worth driving 500-plus miles for? For Chris Crow, owner of Shrimp and Bayou Classics, it's shrimp. Crow attended LSU, where he fell in love with the culture and cuisine of Louisiana. "I majored in crawfish and beer and did real, real well," Crow says with a laugh. Six and a half years ago, he opened the unassuming trailer-restaurant-shrimp shack hybrid parked on West Republic Road. The food draws lines and loyal customers. "A customer kept coming back, so I asked him, 'When are you gonna come work for me?' and he said, 'I've been waiting for you to ask that,'" Crow says. That customer was Aaron "A.D." Davis, and,

together, the two serve Cajun, Creole and bayou favorites like gumbo, étouffée, boudin, crawfish and, of course, shrimp.

"Eighty percent of our products come from Louisiana—down to the mayonnaise," Crow says. Every two weeks, Crow heads down south to load his car full of raw shrimp and other state-specific goods. Every Friday during the summer, those fresh shrimp are boiled with dry and wet seasonings and tossed with steaming hot veggies in a spicy and sizzling shrimp boil. The ingredients and outpost are straight out of Louisiana, and the flavors are worth driving for. Luckily for us, we don't have to book it to the Gulf to get them.



THE PASTY, PRESENT AND FUTURE

With London Calling, Neil Gomme and Carrie Mitchell are broadening perception of British food beyond fish and chips, introducing 417-land to hearty pasties, a traditional Cornish dish filled with almost anything you can think of. **BY EVAN GREENBERG**

Neil Gomme loves America. He grew up watching American television in his native Britain and had long dreamt of living elsewhere. In 2013, he moved his wife and three kids to Springfield to start London Calling, the food truck he co-owns with his sister-in-law Carrie Mitchell. Upon his arrival, he bought a cowboy hat, boots and a John Deere shirt.

“I’ve got them all at home, and no one will let me wear it because they just want me to be the Brit,” Gomme says. Instead, he wears a distinctively European hat. He’s become so tethered to it that others don’t recognize him without it. It’s all part of the atmosphere he and Mitchell have created, serving English pasties (pronounced past-y) to the 417-land masses.

Gomme used to holiday in Cornwall, where the pasty gets its origins; this was his introduction to the dish. Think of the pasty as a sort of half-Frisbee-shaped calzone-esque meat pie with a short crust. There are myriad combinations and fillings to choose from.



▲ NEIL GOMME

Neil Gomme grew up about 20 minutes from the center of London watching American television. He takes pride in bringing pieces of his old home into his new one.

London Calling has spread across Springfield—you might have seen its red tour bus parked on North Glenstone. There’s an outpost at the Battlefield Mall food court and you can get London Calling frozen pasties at the Price Cutter on South National.

“Our biggest goal with this is to create an experience,” Gomme says. “We really want people to feel like they’re coming into the U.K.—stepping out of America and stepping into a little piece of Britain.”

“We really want people to feel like they’re coming into the U.K.”

—Neil Gomme

ROAD TRIP EATS

You’ll find several must-try trucks in the Bentonville and Fayetteville area where you can grab some grub while you visit Crystal Bridges or explore the towns of northwest Arkansas.

BY KATIE POLLOCK ESTES



CREPES PAULETTE

Bentonville
213 N.E. A St., 479-250-1110,
crepespaulette.com

Get your French fix right across the street from the beautiful 21c Museum Hotel. A little art on the walls, and a little artistic crepe-making, all in one visit. Of the dozens of sweet and savory options, we recommend the La Centrale with spinach, cheddar, Dijon and tomatoes.



CATHEAD BISCUITS

Fayetteville
Find them via [facebook.com/catheadbiscuits](https://www.facebook.com/catheadbiscuits)

First of all, this truck specializes in butter-milk biscuits. Second, the bright green truck is old-school darling. And third, its logo is a bored-looking cat. It’s like comfort, nostalgia and sass in one tasty love triangle. Biscuits are topped with creative culinary treats, like hot chicken made with Korean gochujang, bison sausage or even a whole bunch of veggies.

THE BBC

A pasty filled with chicken, bacon and Boursin cheese.

THE MEAT

The chicken and bacon blend seamlessly together, creating a delicious, meaty mixture.

CHEESE

The Boursin cheese acts almost like a sauce, adding extra flavor and a creamy texture to the meats.

THE CRUST

There's no yeast in the crust of a pasty, best described as a firm short crust holding everything together.

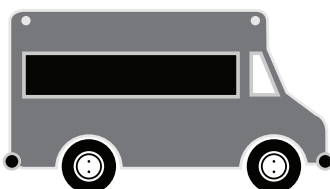


PRÌÀTO PIZZERIA

Bentonville

213 N.E. A St., priatopizzeria.com

Right by Crepes Paulette, Prìàto Pizzeria is slinging Neapolitan pizzas to visitors who want to dine al fresco. Inside the truck are stone-deck ovens that cook the crust at 850 degrees. The menu offers tons of toppings. You can get buffalo mozzarella on the classic Margherita. And sweet-salty fans will love the pistachio prosciutto pizza with hot honey and feta cheese.



BIG SEXY FOOD

Fayetteville, Rogers and Springdale

Find info about the three locations at [facebook.com/bigsexyfoodtrucks](https://www.facebook.com/bigsexyfoodtrucks)

Everything about the menu here is a little bit extra. There are over-the-top burgers (like the Morning Glory with two burger patties, bacon, egg, goat cheese, pepper jelly, silver dollar pancake and Captain Crunch cereal) and other luscious goodies like bacon chips, loaded fries, flatbreads and fudge brownie waffles.



DOUGH ZONE

Bentonville

704 S.W. A St., 479-530-1628, [facebook.com/thedoughzone](https://www.facebook.com/thedoughzone)

It's all about the dumplings here, but you can find lots of other dishes inspired by street food from Asian cities. There's Korean galbi (aka beef short ribs), dan dan noodles, galbi-filled steamed buns, and fried banana spring rolls. Umbrella-shaded picnic tables provide a comfy spot to enjoy your meal in the fresh air.

PORK RAMEN



SKULLS WILL ROLL

Making appearances at breweries around 417-land, two-person operation Skully's Food Truck churns out handmade Asian-inspired dishes packed with flavor.

BY CLAIRE PORTER

The Pork on Pork Ramen embodies the ethos of Skully's Food Truck. Umami-packed broth simmers all day with pork, chicken, duck and lamb bones from Hörrmann Meats. The broth envelops noodles and laps up against smoked pork shoulder—brined for 24 hours and smoked behind the black truck—and fatty pork belly, which is slow roasted and then seared to a crispy finish. All of that is topped with fresh green onion, radish, cilantro, cabbage and pickled carrot. Painstaking care is put into each element, all of which are made from scratch by owners Joe and Lora Still. "We have our fingers in all the pots," Joe says with a laugh. "It's a lot of work, but it pays off."

Joe and Lora have spent their entire careers cooking in restaurants around town, so a year and a half ago, when the opportunity arose to open their own mobile operation, they revved at the opportunity. "Food trucks are a good low-cost way to get into serving your own food," Joe says. For the Stills, their own food means multidimensional Asian-fusion foods, with each element (save the bread and noodles—there are limits to a truck's kitchen, after all) made by hand. Since leaving its home behind White River Brewing Co. last month, Skully's can be found rolling into events around town or popping up at local breweries, so when you succumb to the slow heat of the hot wings, or the oppressive Missouri summer, cold beer awaits.

For a tropical kick, the Coconutz truck at Carthage Food Truck Fridays serves perfectly photographable cultured coconut cream soft serve. The soft serve is made in Stockton from small batches of fresh-pressed coconuts.



PARK IT

In three short years, Central Park in Carthage has established itself as a food truck destination with Food Truck Fridays.

BY EVAN GREENBERG



The Lunch Box Food Truck serves saucy creations like the pork bulgogi sandwich.



▲ Caleb Stiles, owner of the Lunch Box Food Truck, tries to serve what the patrons want. Before Food Truck Fridays, he puts out a questionnaire on Facebook to see what dishes his followers will want served at the festival.



Gather a group for maximum sampling power.

The food scene in Carthage, as Caleb Stiles will tell you, is not exactly bustling.

“Carthage lacks in food, like, a lot,” says Caleb Stiles, owner of The Lunchbox Truck in Carthage. “We’ve got fast food, and we had a few independent [restaurants]—we still have a few independents that do a really good job, but we just needed more variety.” With this in mind, Stiles put together a ragtag event called Food Truck Fridays. The first rendition included two food trucks including Stiles’ and two sno-cone trucks. The event drew 3,000 people.

Now, three years later, it can draw twice that. Running April to September on the

second Friday of every month, Food Truck Fridays has grown into an event where people want to see and be seen. Twenty to 25 trucks show up month to month, providing patrons with a ton of variety.

On a recent muggy July day at Central Park, we sampled five trucks, serving foods as diverse as pastries, fresh-squeezed lemonade and grilled cheese, among other wilder concoctions. Stiles’ Korean barbecue offerings were especially tasty.

The event was packed, especially for mid-afternoon on what was ostensibly a workday. It was a loud and strong message: This is something that the Carthage community needed, and others have taken note.

HOLD UP

These hand-held bites are packed with flavor and perfect for munching on the go. **BY ADRIENNE DONICA**



1. Bold Thai flavors meet a Mexican food staple in the Peanut Chicken Burrito from The Wheelhouse (wheelhousefood.com).



2. Get your fix of Indian food with the Chicken Tikka Masala Naan Taco, made with nearly 15 spices, from Holy Cow (facebook.com/holycowindianfoodtruck).



3. Garlic sautéed chicken and shrimp pair perfectly with gooey Parmesan cream and mozzarella cheese in the Hen Fin from BillyNeck Food Station (facebook.com/BillyNeckFoodStation).



Teri Manning is the warm face of Cecil's To Go while her husband, Trey, cooks the truck's tasty creations.



The Cubano sandwich is a crowd-pleaser.



Cecil's To Go is a family business. Daughter Tyler Manning works the window.

OH, THE PLACES CECIL'S WILL GO

Trey and Teri Manning's Cecil's To Go food truck has made an indelible mark on the community, establishing itself as a tasty mainstay at events across 417-land. **BY EVAN GREENBERG**

Teri Manning knew just about everyone who stopped by Cecil's To Go on a summer night at Tie & Timber Beer Co. The truck, which she co-owns with her husband, Trey, has a familial feel, probably because every member of the Manning family has worked there.

The Mannings have lived in the same Rountree neighborhood since 2001, and Teri, a self-professed Chatty Cathy, has the type of genial personality you need when a good portion of your job is interacting with others.

Trey, the truck's chef, was a professional brewer for 15 years with Sierra Nevada before deciding on a career change in 2013. Cecil's To Go was

born, serving tacos, Cuban sandwiches, falafel and other tasty dishes.

Trey takes pride in his craft. "You're going to have to wait for my food," he says. His dedication emerges in the form of delicious food, like the tequila lime and Korean beef tacos, cooked fresh to order and served on handmade tortillas. That's

Cecil's makes just about every component of its dishes in the truck.

something the family prides itself on—Cecil's makes just about every component of its dishes in the truck. Even the guacamole and salsa that

come on the side are made in-house.

Despite the heat, Trey cooks Cuban sandwiches for customers at Tie & Timber. It's a heavy meal for summer, but it stays on the menu because it's a best-seller.

Cecil's sticks to a pretty set schedule. Wherever there are hungry people, the truck is there. The Mannings set up shop at Mother's on Fridays and the Farmer's Market of the Ozarks on Saturdays.

The Mannings have been doing this for five years, so they're a well tuned machine. Each person has his or her own role. Daughter Tyler works the window, as one step of the process transitions smoothly into the next.

SHELL YEAH!

Ah, tacos. There's no better way to get fiesta-fresh flavors and steaming hot combos, all wrapped in a handy—and handheld—shell.

When you want your tacos to be as mobile as you are, hit up these food trucks for your next meal on wheels. **BY CLAIRE PORTER**

ISLAND GRINDS	THE MAIN EVENT	THE STAPLE	THE ZEST	ORDER WITH
 <p>HAWAIIAN SURF & TURF TACO Notcho Ordinary Taco, Bolivar, facebook.com/NotchoOrdinaryTaco</p>	 <p>glazed shrimp and marinated steak</p>	 <p>fresh and cool pineapple chutney</p>	 <p>spicy aioli brings the heat</p>	 <p>Slammin Salmon taco with strawberry jalapeño salsa</p>
 <p>CHICKEN TACOS Speedy's Cowabunga, 441 S. Kimbrough Ave., Springfield, facebook.com/speedyscowabunga</p>	 <p>shredded, juicy chicken</p>	 <p>flavorful homemade salsa</p>	 <p>onions and cilantro for a crisp crunch</p>	 <p>Honey Fries for a salty-sweet combo</p>
 <p>CHORIZO TACOS Ghetto Tacos, Webb City, facebook.com/Ghettotacos417</p>	 <p>chorizo fired up before your eyes</p>	 <p>spicy and mild salsas—mixed, of course</p>	 <p>grilled onions and fresh cilantro</p>	 <p>a smoky sweet blistered jalapeño</p>
 <p>CARNE ASADA TACOS Spork Express, Branson, facebook.com/SporkExpress</p>	 <p>chopped marinated steak</p>	 <p>light queso fresco and pico de gallo</p>	 <p>spicy salsa for heating things up</p>	 <p>deep-fried bread pudding bites. Need we say more?</p>
 <p>VEGGIE TACOS Twisted Mike's, 836 N. Glenstone Ave., Springfield, twistedmikesfoodtruck.com</p>	 <p>grilled cheesy veggies for smoky flavor</p>	 <p>double tortillas to hold it all in</p>	 <p>Crack Sauce—it's that addicting</p>	 <p>double-fried fries with slammin' aioli</p>



The last thing you want to do when you have a toothache is find a new dentist. Take the pain out of the process by using this year's list of the best in the business.

EDITED BY ROSE MARTHS

INTRODUCTION

This list is taken from an excerpt from the 2018 topDentists™ list, a database including listings for more than 100 dentists and specialists in the greater Springfield area. The Springfield area list was based on thousands of detailed peer evaluations of dentists and dental professionals in the area. The complete database is available online at usatopdentists.com. For additional information, please call 706-364-0853 or write Post Office Box 970, Augusta, GA 30903 or email info@usatopdentists.com.

SELECTION PROCESS

"If you had a patient in need of a dentist, who would you refer them to?"

This is the question we ask thousands of dentists to help us determine this year's list of topDentists. Dentists and specialists are asked to consider years of experience plus continuing education, manner with patients, use of new techniques and technologies and the physical results.

The nomination pool of dentists includes dentists listed online with the American Dental Association, as well as all dentists listed with local dental societies, thus allowing virtually every dentist the opportunity to participate. Dentists can also nominate dentists they feel should be included in our list. Respondents are asked to put aside any personal bias or political motivations and to use only their knowledge of their peer's work when evaluating the other nominees.

Voters are asked to individually evaluate each practitioner on their ballot whose work they are familiar with. Once the balloting is completed, the scores are compiled and averaged. The numerical

average required for inclusion varies depending on the average for all the nominees within the specialty and the geographic area. Borderline cases are given a careful consideration by the editors. Comments are also taken into consideration. Past awards a dentist has received and status in various dental academies can play a factor in our decisions.

Once the decisions are finalized, dentists are checked against state dental boards for disciplinary actions to make sure they have an active license and are in good standing with the board. Then letters of congratulations are sent to all the listed dentists.

There are many fine dentists not included in this list. It is intended as a sampling of the body of talent in the field of dentistry. A dentist's inclusion on our list is based on the subjective judgments of his or her fellow dentists. While the lists might reward visibility or popularity, we remain confident that our polling methodology largely corrects for biases and that these lists represent the most reliable, accurate and useful list of dentists available anywhere.

ENDODONTICS

Lisa D. Castleman

Advanced Endodontics of Greater Springfield
1338 E. Kingsley St., Suite A, Springfield
417-877-9333, bestrootcanals.com

Bradley S. Laird

Joplin Endodontics
5227 S. Main St., Suite A, Joplin
417-782-3636, joplinendo.com

Mark A. Massey

Greater Springfield Endodontics
2808 S. Ingram Mill Road, C-108, Springfield
417-883-7668, greaterspringfieldendo.com

Carol P. McCall

1358 E. Kingsley St., Suite E, Springfield
417-877-8888, carolmccalldds.com
Editor's Note: Dr. McCall has retired and her phone number has been purchased by another office.

Joseph D. McFarland

Endodontics of the Ozarks
3762 S. Fremont Ave., Springfield
417-893-3636, ozarksendo.com

Bradley M. Newberry

Endodontics of the Ozarks
3762 S. Fremont Ave., Springfield
417-893-3636, ozarksendo.com

Jacob M. Pack

Endodontics of the Ozarks
3762 S. Fremont Ave., Springfield
417-893-3636, ozarksendo.com

Steven B. Raphael

417 Endodontics
1200 E. Woodhurst Drive, Suite A-400, Springfield
417-882-0500, 417endodontics.com

GENERAL DENTISTRY

Nathan J. Bauer

417 Smiles
1824 S. Lone Pine Ave., Suite A, Springfield
417-883-2223, 417smiles.com

Gary L. Buzbee

Buzbee Dental
1244 E. Lark St., Springfield
417-881-1388, buzbeedental.com

Roger D. Buzbee

Chesterfield Family & Cosmetic Dental Center
2104 W. Chesterfield Blvd., Springfield
417-888-0771, chesterfieldfamilydental.com

Todd K. Buzbee

Buzbee Dental
1244 E. Lark St., Springfield
417-881-1388, buzbeedental.com

Tyler G. Buzbee

Buzbee Dental
1244 E. Lark St., Springfield
417-881-1388, buzbeedental.com

Charles L. Chambers

C. L. Chambers
1402 S. Elliott Ave., Aurora
417-678-5958

Heather K. Cline

Cline Dental
4350 S. National Ave., Suite C-112, Springfield
417-885-7040, clinedental.org

Aaron R. Dannegger

Best Impressions Family Dentistry
636 W. Republic Road, Suite 120, Springfield
417-882-3200, bestimpressionsdental.com

Tracy D. Davis

Excel Dental
1427 W. State Highway J, Ozark
417-581-3600, exceldental.com

Joseph C. Dills

Parkcrest Dental Group
540 W. Lasalle St., Springfield
417-887-1220, parkcrestdental.com

Jeffrey L. Dorman

Ascend Dental Design
1200 E. Woodhurst Drive, Building U, Springfield
417-887-3100, ascenddentaldesign.com

Kelly L. Dove

Nixa Smiles Dentistry
725 W. Mount Vernon St., Nixa
417-708-9098, nixasmilesdentistry.com

Stephen G. Dove

Dove Dental Group
2910 E. Battlefield Road, Springfield
417-866-7647, dovedentalgroup.com

Carla C. Duff

Duff Family Dental
1251 E. Sunshine St., Suite 108, Springfield
417-501-8601, dufffamilydental.com

John C. Durling II

ADC Dental Group
2827 Arizona Ave., Joplin
417-208-3192, adcofjoplin.com

D. Michelle Easterly

Kimbrough Dental Associates
3111 S. Kimbrough Ave., Springfield
417-887-5661, kimbroughdental.net

Daniel S. Fannin

Parkcrest Dental Group

540 W. Lasalle St., Springfield
417-887-1220, parkcrestdental.com

Marlene K. Feisthamel

Feisthamel Family Dentistry
5469 S. State Highway FF, Battlefield
417-447-5180, feistydoc.com

Michelle R. Fielden

Copper Creek Dental
797 W. South St., Ozark
417-581-0835, coppercreekdental.org

Randi C. Green

Springfield Smile Doctor
1320 E. Kingsley St., Suite B, Springfield
417-887-5155, springfieldsmiledoctor.com

Jason P. Hall

Parkcrest Dental Group
540 W. Lasalle St., Springfield
417-887-1220, parkcrestdental.com

Thomas Hoff

TerraGreen Dental
2305 S. Blackman Road, Building A, Suite 100,
Springfield
417-887-3860, terragreendental.com

Carolyn M. Hunter

Spears Dental
77 Smithson Drive, Cassville
417-847-2461, carolynhunterdmd.com

Derek R. Kaelin

Northside Dental Clinic
2105 W. Kearney Street, Suite A, Springfield
417-862-2468, northsidedental.com
James River Dental
4205 Nature Center Way, Springfield
417-882-1711, jamesriverdental.com

Eric S. Kapustka

Eric S. Kapustka, DDS
125 Johnstown Drive, Rogersville
417-753-2963

M. Chase Kelly

Kelly Dental
1655 S. Enterprise Ave., Suite A-3, Springfield
417-881-1213, kelly-dental.com

Gregory B. Kivett, Jr.

Associates of Dental Arts
525 W. 32nd St., Joplin
417-781-5600, associatesofdentalarts.com

Kay E. Knipschild

Kay E. Knipschild, DDS, LLC
3841 S. Jefferson Ave., Springfield
417-887-2929

Richard T. Martens

Martens Family Dental
3850 S. National Ave., Suite 720, Springfield
417-869-6487

Nicholas R. Matthews

Excel Dental
1427 W. State Highway J, Ozark
417-581-3600, exceldental.com

Charles C. McGinty

Associates of Dentistry
410 S. Pearl Ave., Joplin
417-781-6800, associatesofdentistryllc.com

R. Chris McKowen

McKowen Family Dental
2025 S. Stewart Ave., Springfield
417-865-5017, mckowenfamilydental.com

Ray F. McKowen

McKowen Family Dental
2025 S. Stewart Ave., Springfield
417-865-5017, mckowenfamilydental.com

Brian H. Morrison

West Plains Dental Group
1725 Hull St., West Plains
417-256-3020, westplainsdental.com

William D. Nunn

Sunshine Dental Associates
3259 E. Sunshine St., Suite HH, Springfield
417-887-7701,
dentistspringfieldmissouri.com

Rolando R. Papagayo

Rolando R. Papagayo, DDS PC
640 W. Republic Road, Suite 124, Springfield
417-883-8448, drpapagayo.com

Marcia L. Preston

Preston Family Dental
604 E. Elm St., Republic
417-732-7874, prestonfamilyteam.com

Suzanne N. Quigg

Branson Dental Center
515 Bee Creek Road, Branson
417-336-8478, 417dentist.com

Jon L. Reagan, Jr.

Family Dentistry of Neosho
1112 Baxter St., Neosho
417-451-2403, neoshosmiles.com

Ted A. Reavley

Ted A. Reavley, DDS PC
804 Gulf St., Lamar
417-682-3393, lamardentist.com

Richard J. Reed

Richard J. Reed, DDS
1009 E. 20th St., Joplin
417-623-2440, richardjreeddds.com

Robert W. Renger

Shine Modern Dentistry
510 W. 32nd St., Joplin
417-781-6700, shinemoderndentistry.com

Jeffrey S. Rick

Tri-Lakes Dental Center
10994 Historic Highway 165, Hollister
417-335-4630, trilakesdentalcenter.com

Chanin S. Ropka

Parkcrest Dental Group
540 W. Lasalle St., Springfield
417-887-1220, parkcrestdental.com

J. Tanner Rust

Clear Creek Family Dental
609 E. Wells St., Suite F, Ash Grove
417-631-4490, clearcreekfamilydental.com

Charles R. Ryen

Charles R. Ryen, DDS
2235 E. Kearney St., Springfield
417-862-4192

Thomas A. Saitta

T.A.G.S., Inc.
1557 E. Primrose St., Suite 116, Springfield
417-882-0987

Howard E. Shayne

Fox Grape Family Dentistry
3250 E. Battlefield St., Suite S, Springfield
417-882-3335, foxgrapefamily.com

Mary Lynn Shayne

Fox Grape Family Dentistry
3250 E. Battlefield Road, Suite S, Springfield
417-882-3335, foxgrapefamily.com

Steven C. Sponenberg

Parkcrest Dental Group
540 W. Lasalle St., Springfield
417-887-1220, parkcrestdental.com

Stephen E. Stidham

Dr. Stidham, DDS
502 E. Bond St., Monett
417-235-5419

Thomas E. Stone

Thomas E. Stone General Dentistry
3331 E. Montclair St., Suite G, Springfield
417-881-1195, tstonedds.com

David A. Struble

Riverpointe Dental Care
1136 W. Jackson St., Ozark
417-720-2538, ozarkdentist.com

Richard D. Tallon

Branson Dental Center
515 Bee Creek Road, Branson
417-336-8478, 417dentist.com

Alanna R. Temple

West Plains Dental Group
1725 Hull St., West Plains
417-256-3020, westplainsdental.com

Greg L. Temple

West Plains Dental Group
1725 Hull St., West Plains
417-256-3020, westplainsdental.com

Tom D. Todd

Tom D. Todd, DDS LLC
901 N. Main St., Mountain Grove
417-926-3600

Eric L. Tolliver

Galleria Dental
1550 E. Battlefield Road, Suite E, Springfield
417-887-5757, galleriadental.org

David C. Ukena

Dr. David Ukena & Dr. Matthew Kufahl Family
Dentistry
2820 S. Ingram Mill Road, Springfield
417-887-5925, swmosmiles.com

Wade W. Warren

Ozarks Preferred Dental Group
1736 E. Sunshine St., Suite 1012, Springfield
417-881-3502

Wade E. Wheeler

Primrose Dental
3121 S. Pickwick Place, Springfield
417-883-8080, primrosedentalclinic.com

Preston J. White

White Smiles Family Dental
1419 E. Erie St., Springfield
417-887-6882, dentistspringfieldmo.com

Christian R. Willard

248 Dental
523 State Highway 248, Suite A, Branson
417-336-2404, 248dental.com

Alan G. Zinke

Dr. Alan Zinke DDS
222 E. Primrose St., Suite C, Springfield
417-881-5321, alanzinkedds.com

ORAL AND MAXILLOFACIAL SURGERY

George E. Arquitt III

Oral & Maxillofacial Surgery Group
1103 E. Montclair St., Suite 110, Springfield
417-887-8800, omsdocs.com

Julie B. Becker

Oral Surgery & Dental Implant Center of the Ozarks
3820 S. Fremont Ave., Springfield
417-882-0948, horanbeckerdarling.com

Bradley R. Burnett

Oral & Facial Surgery Center of Joplin
620 W. 32nd St., Suite A, Joplin
417-621-0500, oralfacialjoplin.com

Thomas A. Collins, Jr.

Oral & Maxillofacial Surgery Group
1103 E. Montclair St., Suite 110, Springfield
417-887-8800, omsdocs.com

Bryan C. Darling

Oral Surgery & Dental Implant Center of the Ozarks
3820 S. Fremont Ave., Springfield
417-882-0948, horanbeckerdarling.com

J. David Gipson

Oral & Maxillofacial Surgery Group
1103 E. Montclair St., Suite 110, Springfield
417-887-8800, omsdocs.com

Michael A. Horan

Oral Surgery & Dental Implant Center of the Ozarks
3820 S. Fremont Ave., Springfield
417-882-0948, horanbeckerdarling.com

Glenn J. Makowski

Associates in Oral Surgery & Dental Implants
2819 E. 29th St., Suite 2, Joplin
417-623-2000, aosdi.com

Michael J. McNaught

Oral & Maxillofacial Surgery Group
1103 E. Montclair St., Suite 110, Springfield
417-887-8800, omsdocs.com

Christopher M. Meyer

Oral & Maxillofacial Surgery Group
1103 E. Montclair St., Suite 110, Springfield
417-887-8800, omsdocs.com

Frank R. Newman, Jr.

Mercy Clinic Oral and Maxillofacial Surgery
1965 S. Fremont Ave., Suite 160, Springfield
417-820-9415, mercy.net

Steven P. Quinn

Oral & Maxillofacial Surgery Group

1103 E. Montclair St., Suite 110, Springfield
417-887-8800, omsdocs.com

ORTHODONTICS

Kevin R. Austin

Austin Orthodontics
733 W. Center Circle, Nixa
417-725-9600, nixaortho.com

Patrick M. Bauer

Bauer Orthodontics
2245 S. Blackman Road, Springfield
417-883-3740, bauerorthodontics.com

Robert F. Becker

Becker & Scott Orthodontics
1200 E. Woodhurst Drive, Building M, Suite 100,
Springfield
417-881-4300, getitstraightortho.com

Jerry F. Cash

Cash Family Orthodontics
2844 S. Ingram Mill Road, Springfield
417-881-7512, cashfamilyorthodontics.com

Tara R. Cash

Cash Family Orthodontics
2844 S. Ingram Mill Road, Springfield
417-881-7512, cashfamilyorthodontics.com

Mark Dale

Westrock Orthodontics
181 N. Kentucky Ave., Suite 300, West Plains
417-256-5100, westrockortho.com

Michael R. LaFerla

LaFerla Orthodontics
2805 E. 29th St., Joplin
417-206-7770, laferlaortho.com

David Sander

Westrock Orthodontics
181 N. Kentucky Ave., Suite 300, West Plains
417-256-5100, westrockortho.com

Craig S. Scott

Becker & Scott Orthodontics
1200 E. Woodhurst Drive, Building M, Suite 100,
Springfield
417-881-4300, getitstraightortho.com

Frank A. Sharp

Sharp Orthodontics
1524 E. Bradford Parkway, Springfield
417-888-3030, sharporthodontics.com

Ross W. Stryker

Stryker Orthodontics
590 Lynn St., Lebanon
417-344-8061, strykersmiles.com
Dr. Stryker has retired, but his practice is still open.

PEDIATRIC DENTISTRY

Carrie L. Arquitt

Arquitt Pediatric Dentistry
3045 S. Delaware Ave., Suites B & C, Springfield
417-883-4746, apdsmiles.com

Jesse N. Gardner

Gardner Pediatric Dentistry
1250 E. Walnut Lawn St., Springfield
417-719-7862, gardnerkidsdentist.com

Stuart W. Scott

Parkcrest Dental Group
540 W. Lasalle St., Springfield
417-887-1220, parkcrestdental.com

Brett M. Wilson

Joplin Pediatric Dentistry
5227 S. Main St., Suite D, Joplin
417-622-0004, joplinpediatricdentistry.com

PERIODONTICS

Brad R. Burks

Brad R. Burks, DMD, PC
1355 E. Bradford Parkway, Suite D, Springfield
417-882-4600, springfieldperiodontist.net

Leo A. Tokarczyk

Leo A. Tokarczyk, DDS, PC
4777 S. National Ave., Springfield
417-882-2880, springfieldperioimplants.com

Jody B. Vance

Jody B. Vance, DDS, MS
1315 E. Montclair St., Springfield
417-889-5297, drjodyvance.com

DISCLAIMER

This list is excerpted from the 2018 topDentists™ list, which includes listings for more than 100 dentists and specialists in the greater Springfield area. For more info call 706-364-0853, write Post Office Box 970, Augusta, GA 30903 or email (info@usatopdentists.com) or visit usatopdentists.com. topDentists has used its best efforts in assembling material for this list but does not warrant the information herein is complete or accurate, and does not assume, and hereby disclaims any liability to any person for any loss or damage caused by errors or omissions herein whether such errors or omissions result from negligence, accident, or any other cause. Copyright 2010–2018 by topDentists, LLC of Augusta, GA. All rights reserved. This list, or parts thereof, must not be reproduced in any form without permission. No commercial use of information in this list may be made without permission of topDentists. No fees may be charged, directly or indirectly, for use of information herein without permission.

QUEEN CITY

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CELEBRATE LOCAL MUSIC | SUPPORT POVERTY RELIEF

AUGUST 22-26

2018 LINEUP

3 To Get Ready • 83 Skidoo • Abbey Waterworth • Allen Brashears • Angel Elara • Anyone Else • Archimedian Point • Bad Dog No Biscuit • Barak Hill • Brandon Moore Band • Brian Hom • Chris May • Collateral Jammage • Creek Stink • Devlin Pierce & The Song • Down Periscope • Eddie Gumucio Band • Elwood Crossing • Euphoria Mourning • Fire In The Hole • Freaks and Gizzards • Funk Tank • GoodShepard • Hamburger Cows • Heartpunch • Herovillains • Hometown Tourist • Hook Knives • Houndstooth • Jenna & Martin w/the Breakfast Sides • Jessamyn Orchard • Jin J. X • Joe Dillstrom & The C-Street Band • Josh Nimmo • Justin Larkin • Katie Mc Croskey • Kevin Cott • Kicking Jacksie • Krista Meadows • Lilac Cruise • Luna J • Lunar Tides • Margot and The Kidders • Mark Barger • Martin Hill • Matteson Gregory • Melinda Mullins • Molly Healey Trio • Moon City Band • Murray Hutcherson • Nadia • Otis Money Blues Band • Onward, etc. • Paul Phariss • Primitive Physick • Rea Henderson Trio • Seth Truett • Sheeple • Sly Iris • Smokey Folk • Stephen Lee Russell • Steve Ames • Super String Theory • Sunset To Burns • Symphony Ree • The Crumbs • The Dalliant • The Rugs • The Shandies • The Sisters • The Stentorians • The Rising Odds • The Theorists • Thee Fine Lines • Timmy Miano • Tony Menown • TownHouseFire • Tweedle and The Dee • Uke 66 • Useful Idiot • Vultures Of Chaos County • Xeros

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[Facebook.com/QueenCityShout](https://www.facebook.com/QueenCityShout) and QueenCityShout.com

HISTORIC COMMERCIAL ST.

White River Brewing Co. • Q Enoteca • Lindberg's • Moon City Pub

SPONSORS



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DENTAL PROFILES





Jenn, Dental Technician; Kristi, Dental Technician; Kim, Dental Technician; Jordan, Scheduling Coordinator

GREATER SPRINGFIELD ENDODONTICS

2808 S. Ingram Mill Road, Building C-108
Springfield // 417-883-7668
greaterpringfielddendo.com



Dr. Mark A. Massey of Greater Springfield Endodontics specializes in root canal therapy. Endodontic root canal treatment is a highly successful method of saving a tooth that would otherwise need extraction. A tooth with a well-done root canal treatment can last a lifetime, and the procedure can usually be completed in one or two appointments with modern anesthetic techniques that keep patients pain-free during the procedure. In all aspects of treatment, Dr. Massey only utilizes the most modern equipment and techniques to reach the best possible treatment results.

Established in June of 2004, Greater Springfield Endodontics is celebrating 14 years of serving the community. A graduate of the University of Missouri–Kansas City School of Dentistry, Dr.



Ashley, Dental Technician; Dr. Mark A. Massey, DDS, MSD; Sandy, Scheduling Coordinator; Jennifer, Scheduling Coordinator; Hannah, Dental Technician

Massey is a recipient of advanced education in general dentistry through the United States Air Force and the Indiana School of Dentistry Endodontic Residency. Dr. Massey's mission is to provide the most excellent dental care and provide patients with the best experience they've ever had in a dental clinic.

Give Greater Springfield Endodontics the opportunity to exceed your expectations. They put a lot of effort into ensuring the experience in their office is positive. Check out their Google or Facebook reviews and you will see their hard work has not gone unnoticed.

Dr. Massey and his team's primary focus is to help people, and their secondary focus is to fix each patient's teeth. Not only do they discuss concerns and expectations for each patient's case, but they take the time to answer any questions as well. Greater Springfield

Endodontics' staff uses microscopes and digital imaging to ensure that all canals are located and cleaned properly.

Giving back is a big part of their identity. They donate services daily, partnering with the Children's Smile Center, and some days donate their entire day helping those in need at the Good Samaritan Care Clinic in Mountain View, Missouri.

They are a Preferred Provider Organization (PPO) for most dental insurance companies. In addition, multiple financing options are available. Dr. Massey is a member of the American Association of Endodontists, American Dental Association, Missouri Dental Association and Greater Springfield Dental Society.



INNOVATIVE DENTAL

3424 S. Culpepper Ct.
 Springfield // 417-889-4746
idspringfield.com



When you walk into Innovative Dental, you will always find compassionate care, cutting-edge dental techniques and complimentary services. It is Innovative Dental's passion to give people brighter and healthier smiles through the use of innovative techniques, and Dr. Grant Olson, Dr. Megan Westrich and Dr. Taylor Jordan do this by creating a comfortable, convenient and affordable dental environment through top-notch technology and training.

Advances in technology and techniques allow for specialized services including same-day cosmetics (crowns, bridges and veneers), guided implants and implant dentures, along with general dentistry and traditional orthodontics. As the only top 1% provider for Accelerated Invisalign, they are able to complete treat-



Dr. Megan Westrich, Dr. Grant Olson, Dr. Taylor Jordan

ments up to 70 percent faster. Innovative Dental takes pride in its innovative and efficient techniques that offer patient convenience and ease.

The Innovative Dental team will leave you feeling confident, safe and comfortable in your dental work. Dr. Olson, Dr. Westrich and Dr. Jordan make it a point to get to know their patients on a personal level and maintain open communication, honesty and education to work toward a brighter and healthier smile. They love what they do, and are continually working to increase their knowledge of the best practices and technology available for their patients' care. Innovative Dental strives to be the best in their field to give their patients the confidence they deserve.

Along with cutting-edge dental and orthodontic treatments, the

office's preventative measures ensure the continued good health of teeth and gums. Customized preventative concepts for both children and adults also help take special care of existing dental and orthodontic work.

Both Dr. Olson and Dr. Westrich attended undergraduate school at Missouri State University, and then attended the University of Missouri–Kansas City School of Dentistry. Both are members of the American Dental Association and Missouri Dental Association.

Innovative Dental accepts many different dental insurance plans, and can work with you to determine if they are providers for your plan. Contact Innovative Dental today to see how they can give you a brighter and healthier smile through innovation!



Dr. Jeffrey Dorman and Dr. Derek Magers

ASCEND DENTAL DESIGN

1200 E. Woodhurst Dr., Building U
 Springfield // 417-887-3100
ascenddentaldesign.com



Specializing in dentistry ranging from routine family care to advanced cosmetic and implant services for over 30 years, Ascend Dental Design celebrates its patients and cares for them on a level that has set it apart as a truly world-class dental practice located right in the heart of Springfield. Dr. Jeff Dorman, Dr. Derek Magers and the rest of the Ascend Dental Design team are passionate about crafting a personalized, relationship-driven experience built on compassion, trust and excellence. The entire Ascend team trains continuously at the highest level in order to offer the most advanced techniques available in cosmetic and regenerative dentistry. If you appreciate quality, attention to detail, excellent customer service and having access to the best care, look no further than Ascend Dental Design.



Dr. Richard Tallon

For the ultimate patient-centered experience, visit Branson Dental. With 35 years of experience, owner Dr. Richard Tallon, his team of dentists and staff are dedicated to putting patients first and giving them unmatched quality care. A wide range of expertise and the newest technologies, including 3D imaging for diagnostics, computer guided implant placement, 3D digital impressions using CAD/CAM single visit crown and bridge fabrication, T-Scan digital computer bite analysis and Oral DNA salivary diagnostics, allow the practice to be centered in dental medicine and total wellness.

Dr. Tallon's commitment to patient care extends beyond Branson Dental Center as he has helped establish Faith Community Health clinic, patented an extraction device to aid developing countries and traveled to Belize to provide dental care.

BRANSON DENTAL CENTER



515 Bee Creek Road
 Branson // 417-336-8478
417dentist.com



Dr. Tara Cash, Dr. Jerry Cash

CASH FAMILY ORTHODONTICS

2844 S. Ingram Mill Road
Springfield // 417-881-7512
cashfamilyorthodontics.com



Orthodontics is a combination of science and art. Orthodontists are specialized dentists with 2 to 3 years of advanced training solely in teeth and jaw alignment. Smiles should be beautiful, but they also need to be medically functional to last a lifetime.

Springfield's Tara Cash is unique even among orthodontists. Her undergraduate degree is in interior design. That eye for symmetry and detail gave her a distinct edge when she was one of only four dentists accepted out of the 200 dentists who applied to the University of Missouri orthodontic program.

Dr. Tara is now entering her 10th year in exclusively orthodontics and considers it a privilege to work alongside her father, Dr. Jerry Cash, who is also a renowned orthodontist. Dr. Jerry and Dr. Tara are one of only a few father-daughter specialist practices around. Together they make it their mission to "do the right thing, for the right reason" when working with patients, families and local dentists. Part of that mission is dedicating themselves to this community through serving on several community boards.

Working together to make beautiful, life changing smiles is a dream come true for Dr. Tara and Dr. Jerry. There is nothing more gratifying than seeing a patient excited to show off their smile.



Steve Dove, DDS; Clark; Kelly Dove, DDS

At Nixa Smiles and Dove Dental Group, they love their patients and they love their team even more. You'll begin to notice a difference from the moment you call their offices, from the cheerful voices that greet you to the thoughtful listening and communication from your hygienist and assistant. As you know, the people you work with matter; in fact, they matter a lot. Which is why at their offices they make sure to grow each and every team member to be their very best. Do they do exceptional dentistry? Yes, but they're a people business first. They love the people they work with and think you will, too. Come see the Nixa Smiles and Dove Dental difference. Find out more at nixasmiles.com and dovedentalgroup.com

DOVE DENTAL GROUP AND NIXA SMILES

2910 E. Battlefield Rd.
Springfield // 417-866-7647
dovedentalgroup.com

725 W. Mt. Vernon St.
Nixa // 417-708-9098
nixasmiles.com



Back row, left to right: Dr. Jim Duff, Tiffany Peebles, Sharice Dennis, Taylor Horacek, Dominique Reed; front row, left to right: Montana Dasal, Kelsey Wierman, Dr. Carla Duff, Dr. Whitney Bair, Ashley Philpott, Sandra Ells, Tamela Jones

DUFF FAMILY DENTAL

1722 S. Glenstone Ave., Ste. O
 New location coming soon at
 1251 E. Sunshine St., Ste. 108
 Springfield // 417-501-8601
dufffamilydental.com

Duff Family Dental offers comprehensive quality care and preventative dentistry to children and adults in 417-land. 2018 has been a big year for their practice! They will soon offer the same great care in a new facility at the corner of National and Sunshine to better serve you. In addition to their upcoming new location, they also have an additional dentist on staff. Dr. Carla Duff and the entire staff are excited to announce the addition of Dr. Whitney Bair to Duff Family Dental.

Their new office is equipped with the most state-of-the-art technology, including the best equipment sterilization techniques available to dentists. Dr. Carla Duff, Dr. Whitney Bair and their staff go above and beyond to provide the best service to every patient who walks in the door.

Duff Family Dental offers a wide variety of services for all of your dental needs: CEREC crowns, composite fillings, cosmetic dentistry, dental bonding, dental cleaning, implants, Invisalign, pediatric dentistry, teeth whitening, TMJ treatment, obstructive sleep apnea therapy and veneers. They also work closely with specialists in periodontics, endodontics and more.

Both Dr. Duff and Dr. Bair are graduates of University of Missouri-Kansas City School of Dentistry and are members of the American Dental Association, the Missouri Dental Association and the Greater Springfield Dental Society.



Dr. ML Shayne and Dr. Howard Shayne

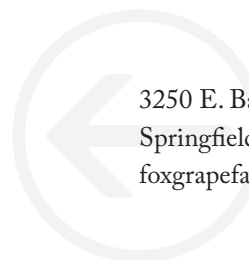
Fox Grape Family Dentistry celebrates 25 years of comprehensive dental care for the entire family. They serve with an emphasis on prevention and cosmetic solutions for the entire family. Fox Grape's approach is simple: They provide patients with the latest technology, a caring and knowledgeable staff and a comfortable environment.

Over the past two decades, Fox Grape Family Dentistry has learned what is important to their patients: doctors you can trust, minimal discomfort and less time spent in the chair! And so their practice has evolved. Dr. H and Dr. ML utilize the latest innovations in digital and laser technologies to offer more comfortable, minimally invasive procedures.

For example, patients can take advantage of same day crowns, straightening teeth with accelerated clear aligner therapy, laser assisted non-surgical gum treatments and guided implants through digital imaging.

Fox Grape Family Dentistry is different from other dental offices because they love working with entire families, from little ones to grandparents. As they say... they can serve anyone, with or without teeth, wishing to improve their smile and optimize their dental health! Patients of all ages deserve the best care and to be treated "the Fox Grape way."

FOX GRAPE FAMILY DENTISTRY



3250 E. Battlefield Road, Suite S
Springfield // 417-882-3335
foxgrapefamily.com



Left to right: Haley Roberts, Breanna Robinett, Nikki Duke, Dr. Jesse Gardner, Ashton Hartweg, Paige Hamby, Jessica Beers

GARDNER PEDIATRIC DENTISTRY

1250 E. Walnut Lawn St.
Springfield // 417-719-7862
gardnerkidsdentist.com

Dr. Jesse Gardner believes that making dental appointments fun encourages children to learn good dental habits that last a lifetime. As a parent of four small children, he understands that children can be nervous when it comes to trying new things. He and his caring staff seek to help everyone who enters the office feel comfortable and relaxed. It is filled with iPads, toys, ceiling mounted TVs and prizes. During treatment, parents are welcome to come back and participate in the appointment. Sedation options are also available to make appointments even easier for young or apprehensive children. By focusing on praise and encouragement, Gardner Pediatric Dentistry helps children build confidence and enjoy their visits.

Dr. Gardner offers the highest quality care in a safe environment. As a pediatric specialist and a Diplomate of the American Board of Pediatric Dentistry, he has studied the latest advances and research in children's dental care. He understands that the dental needs of children through their growth and development years differ from general care needed for adults. Dr. Gardner believes first and foremost in helping to prevent cavities and other dental diseases by providing comprehensive dental care from infancy through adolescence.

Gardner Pediatric Dentistry welcomes children of all ages—no referral is necessary!



Front row, left to right: Wendy Wile, Expanded Function Dental Assistant; Jennifer Brengle, Expanded Function Dental Assistant; Jaime Harris, Expanded Function Dental Assistant; Deborah Kindall, Insurance Coordinator; Sherry Peterson, Patient Coordinator; Rachael Allen, Registered Dental Hygienist; back row, left to right: Monica Young, Treatment Coordinator; Miriam Stein, Registered Dental Hygienist; Lakin Waggoner, Dental Assistant; Tanya Gavriluk, Dental Assistant; Cheryl Friend, New Patient Coordinator

Being heard is important. If there's one thing iTooth Family Dentistry does well, it's hearing their patients. Then using skill and technology to accomplish each person's unique goals.

Together, Dr. Robbins and Dr. Wagasy have over 50 years of dental experience. They've been around a while but their equipment is the very latest technology. Technology like digital x-ray sensors that reduce radiation and offer 4K resolution. This means diagnosing problems before they become serious — and expensive. An extra oral x-ray machine makes x-rays easier and more comfortable.

iTooth uses CEREC (CAD/CAM dentistry) to restore damaged teeth... in just one visit. It uses materials that make teeth look natural and more beautiful (no metal). Surgical guides allow implants to be placed precisely, reducing future complications. CEREC dentistry allows crowns, implants and other restorations to be done in just one visit! No more messy impressions or temporary crowns. All of this happens in iTooth Family Dentistry's state-of-the-art facility.

No one wants root canals or implants. Regular visits to iTooth Family Dentistry means early detection of dental problems before they become serious. Whether their dental needs are routine or complex, iTooth patients can count on being heard and treated with care and skill.

ITOOOTH FAMILY DENTISTRY



3211 E. Battlefield Road
Springfield // 417-883-8515
itooth.net



Dr. Emily Rockne, Dr. Heather Hudkins

SMILE ZONE

1531 E. Sunshine St.
Springfield // 417-883-5866
smilezonedentist.com



When it comes to your children, only the best will do! Smile Zone has been serving the community with unrivaled patient care for 12 years. 2018 is shaping up to be one of their best years yet as they welcome Dr. Emily Rockne to the team! Dr. Emily is an active, adventurous mom of three who loves the Ozarks! The combining forces of Dr. Hudkins and Dr. Rockne are sure to bring fresh, innovative dentistry to the 417.

Smile Zone offers a one-of-a-kind dental experience for children and patients. They have immediate appointment times and strive to take care of all your needs in one visit. They offer white crowns for kids and conservative to advanced sedation options.

Smile Zone's goal is to motivate every patient to work hard at their oral health care and to be excited for each visit. That is why the Mighty Mouth Club is such a tremendous success! For a perfect, cavity-free check-up, your child will be invited to a party to celebrate their success!

Your child should visit their dental home by age one. So, if you want a visit that is going to be everything you and your child deserve, call Smile Zone!



Back row, left to right: Shiloh Lenox, Larry Bast, Heather Eastburn, Karen Vaughn, John Vance, Kimberly Hobbs, Sydney Raymond; front row, left to right: Jennifer Dollar, Holli Brown, Dr. Jody Vance, Amy Cron, Amy Turner

Dr. Vance and staff strive to promote healthy smiles in a comfortable, friendly environment. He specializes in periodontics, including surgical and non-surgical treatment of periodontal disease, placement of dental implants, oral medicine and cosmetic smile enhancement.

Whether you need a smile makeover or a cleaning, Dr. Vance and his team will provide exceptional service. They are committed to preserving and protecting patients' oral health.

For all patients, Dr. Vance develops a personalized treatment plan, carefully reviews options and takes time to educate on the latest techniques and practices to ensure they are making the most informed decision. Laser-assisted surgical procedures and wand anesthesia with onset for comfortable numbing are some of the latest dental innovations that Dr. Vance and his staff utilize. Patients enjoy fast healing time, are comfortable throughout the procedure and have a chance to enjoy long-term benefits.

Aside from his dental practice, Dr. Vance is a past president of the Missouri Dental Association. He is a member of the Greater Springfield Dental Society, ADA and AAP. Dr. Vance and his staff are also involved in community service in our area.

It is a must to keep your dental health in check. And remember, smiles are contagious.

JODY B. VANCE, DDS, MS, PC PRACTICE LIMITED TO PERIODONTICS

1315 E. Montclair St.
Springfield // 417-889-5297
drjodyvance.com

ADVANCED ENDODONTICS OF GREATER SPRINGFIELD

1338 E. Kingsley St., Ste. A
Springfield // 417-877-9333
bestrootcanals.com

Let Dr. Castleman and Advanced Endodontics of Greater Springfield make your root canal experience as enjoyable as possible. Not only is saving your natural tooth economical, but it usually is the best long-term solution for your dental health. At Advanced Endodontics of Greater Springfield, most root canals are completed in one easy visit, and teeth with root

canal therapy can last a lifetime. Patients are comfortably entertained with their own movie glasses and pampered with warm blankets. Using her advanced training and dental expertise, Dr. Castleman thoroughly explains treatment options and expected outcomes to provide optimal patient care. Call Advanced Endodontics of Greater Springfield today, and let them exceed your expectations.



Lisa Castleman, DDS

ENDODONTICS OF THE OZARKS

DR. BRADLEY M. NEWBERRY, D.D.S., M.S.
DR. JACOB M. PACK, D.D.S., D.P.T., M.S.
DR. JOSEPH D. MCFARLAND, D.D.S., M.D.S.

3762 S. Fremont Ave.
Springfield // 417-893-3636
ozarksendo.com

Root canals aren't what they used to be, and at Endodontics of the Ozarks, you'll find that they can be surprisingly pleasant. By utilizing state-of-the-art technologies that shorten chair time and improve treatment accuracy, Dr. Newberry, Dr. Pack and Dr. McFarland are able to provide outstanding professional care in a friendly, comfortable environment.

The doctors at Endodontics

of the Ozarks know that preserving your natural teeth is almost always the best solution, but if they cannot save a tooth, they provide the best endodontic surgery and dental implant options available.

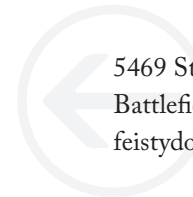
No matter what your endodontic needs are, you can trust that you're in good hands. Visit one of their two locations and see what Endodontics of the Ozarks can do for you.





Rose Moore, Office Manager; Dr. Marlene Feisthamel, DDS; Crystal Thompson, Dental Assistant; Julie Choate, Certified Dental Assistant

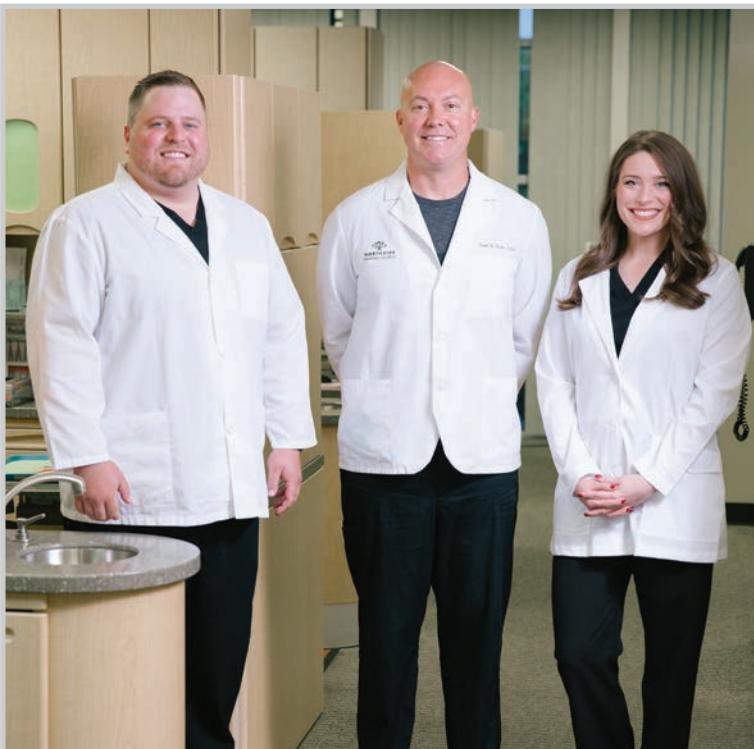
FEISTHAMEL FAMILY DENTISTRY



5469 State Hwy. FF
Battlefield // 417-447-5180
feistydoc.com

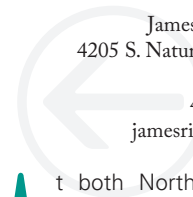
Feeling feisty about going to the dentist? Feisthamel Family Dentistry has you covered. For 24 years, Dr. Marlene Feisthamel, DDS, has treated the entire family to comfortable, modern dental care. They've recently received big honors as the Missouri Dental Association's Dentist of the Year 2017 and Oral Health Champion 2018

by the Missouri Oral Health Coalition. But some of their biggest accolades have come from patients. One who was moving out of state came by the office to say goodbye. "She wanted us to know that their family would miss us. She said that it says 'Family Dentistry' on the sign, and it's clear that we really mean it!"



Corbin Hayter, DDS; Derek Kaelin, DDS; Hillary Smith, DMD

NORTHSIDE DENTAL CLINIC AND JAMES RIVER DENTAL



James River Dental
4205 S. Nature Center Way
Springfield
417-882-1711
jamesriverdental.com

Northside Dental Clinic
2105 W. Kearney St., Ste. A
Springfield
417-862-2468
northsidedental.com

At both Northside Dental Clinic and James River Dental, Drs. Derek Kaelin, Corbin Hayter, and Hillary Smith are patient-focused, compassionate and innovative when it comes to providing your dental treatment and helping you achieve a healthy smile. Our dentists have trained extensively to meet your dental needs with a range of treatment options available. Dr. Kaelin and Dr. Hayter completed over 300 hours of implant training through the

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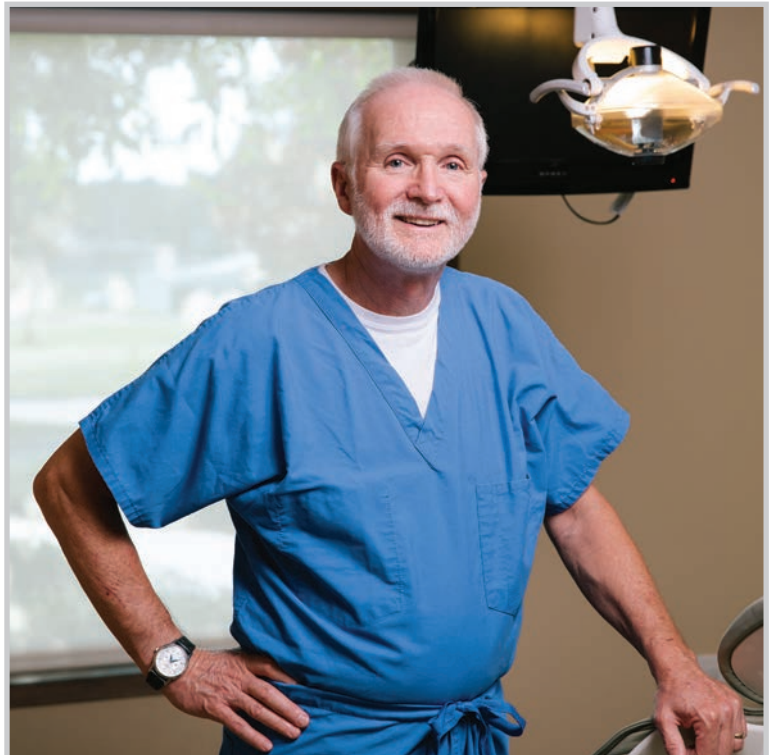
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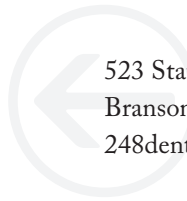
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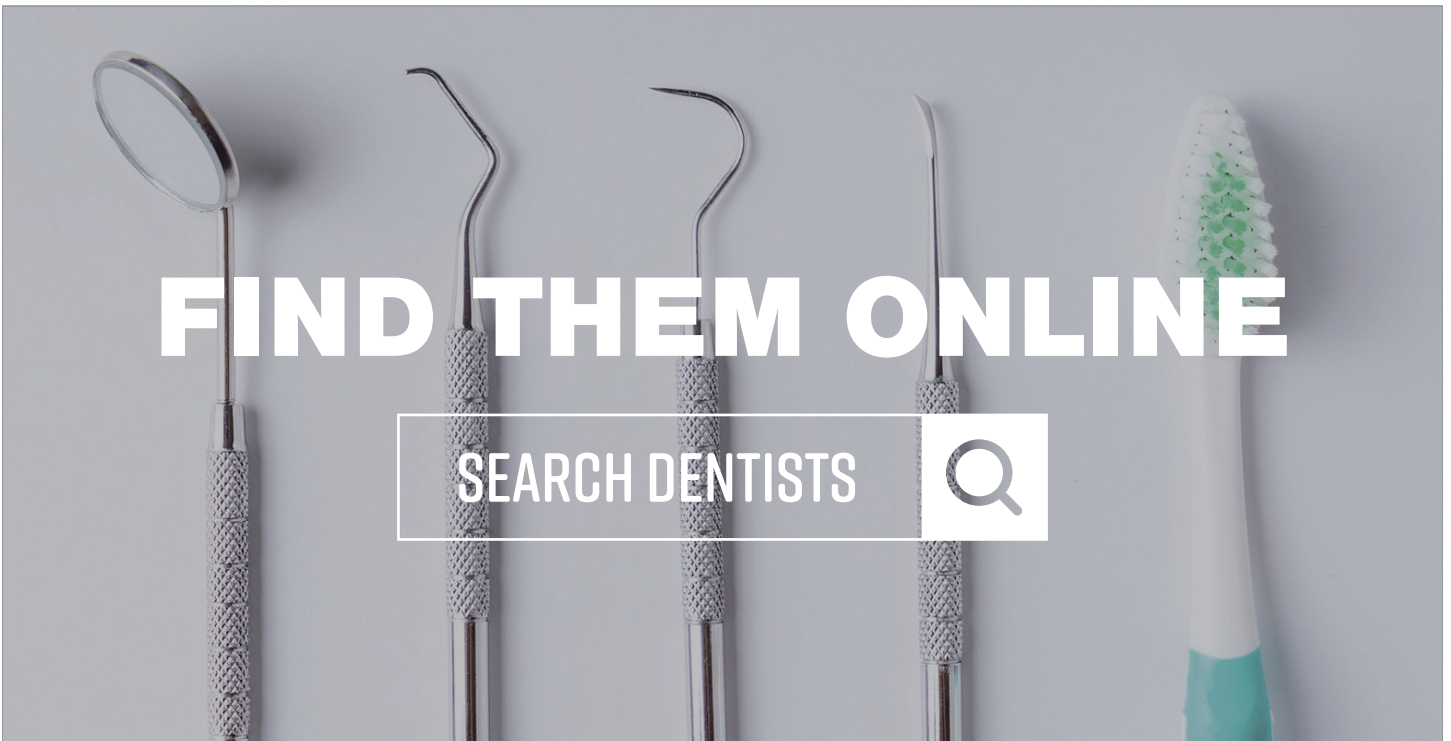
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country **CHARM**

A modern, functional floor plan meets farmhouse-style decor in this cozy Nixa home. Turn the page for a peek inside.



built WITH LOVE

Nixa residents Jami and John Wightman built a cottage farmhouse-inspired custom home with plenty of family touches and room to unwind.

BY ADRIENNE DONICA
PHOTOS BY BRANDON ALMS

Becoming homebuilders sort of just happened for 417-landers Jami and John Wightman. Before joining the construction business, John grew up watching his dad, Ron, who built and sold homes in his free time. When the couple outgrew their first home in St. Louis, they sold it themselves and started building a new house. At the time, Jami, a Lockwood native and senior account executive at 417, was working for a telecommunications company and realized she could exercise her entrepreneurial spirit in the real estate market. “John’s good at the construction and design part, and I’m good

(continued on p. 119)

LIVING ROOM AND KITCHEN ►

Beyond the entryway, the inviting living room welcomes guests and leads into the kitchen. When it came to designing the home, John and Jami had plenty of inspiration. “One thing I’ve learned over the years is it doesn’t have to be big to still have all the things I desire in a home—a comfortable place for family and friends to gather,” Jami says.







▲ BACK PORCH

An outdoor area was a priority for the family. This porch is located where a large walnut tree once sat. John used wood from the tree to create the fireplace's mantel and the high-top table. The fireplace is one of four in the home.

◀ KITCHEN

"Family is everything to us," Jami says. Many family heirlooms, including dishes and pictures, have found a home in the kitchen. When Jami struggled to find a kitchen table, her mom suggested the one Jami had grown up around, which her grandfather had refurbished. Jami loved the idea and refinished it again to fit her home's decor. To add more seating, they designed a large bar that could fit four stools.



(from p. 116)

at the business side of it,” Jami says. In 2002, Jami earned her real estate license, and the next year, Wightman Construction LLC was born.

They built several homes in St. Louis, but after the market crashed, they decided to move to 417-land with their two kids, Logan and Molly. “[The] Springfield area has always felt a little bit like home,” says Jami, who frequently visited Springfield while growing up. And both Jami and John graduated from Missouri State University. After moving, the couple put custom homebuilding on hold (John still does concrete work through the business) except for one project—their own home in Nixa.

In January 2016, they broke ground and moved in that December. “We wanted the big open family eating [and] gathering areas, and I wanted an outdoor space,” Jami says. “I really feel like on a weekend I’m at a resort. I don’t know that resort is the right word, but it’s definitely a safe haven.”

That’s no accident. The Wightmans incorporated family heirlooms and designed cozy-yet-functional living spaces throughout the 4,200-square-foot, five-bedroom home. For the family, the home is more than a roof over their heads. It’s where they can be themselves, weather the bad times and celebrate their successes—together.



▲ MUSIC ROOM

Music is one way the family unwinds, so creating a space for that was key. “If it’s been a stressful day or stressful week, you’ll often find me in there on Friday evening,” Jami says.

An advertisement for 'The Crystal Fish Gifts of Distinction Lakeside Shoppes'. At the top left is a gold fish logo. The text reads 'The Crystal Fish Gifts of Distinction Lakeside Shoppes' and 'VERA BRADLEY PANDORA SWAROVSKI LOCALLY HANDMADE AND MORE'. Below this are several images: a woman holding a floral bag, a pineapple, a woman with a shopping bag, a Ferris wheel, a blue t-shirt with 'LOST ON THE LAKE' text, a hand holding a blue and orange tumbler, and a pair of sunglasses. At the bottom right, the phone number '417 335 8236', website 'thecrystalfish.com', and location 'Branson Landing' are listed.

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▲ MASTER BEDROOM FIREPLACE

"We wanted a fireplace in the bedroom," Jami says. "It just makes it feel very cozy and like our sanctuary. In the wintertime, we have our coffee and turn on the fireplace, and it's our time together."



▲ MASTER SUITE SHOWER

Having prior experience as homebuilders helped the Wightmans create their Nixa escape. "Every home we built in St. Louis had a walk-in shower in the master," Jami says. The couple brought this same concept to their home in 417-land and used different tile patterns to add interest and subtle detail to the shower.





▲ MASTER SUITE

Creating a functional space was just as important as creating a beautiful one for the family. The master suite includes a seating area by the bedroom's fireplace, a large bathroom and an oversize walk-in closet. The closet is connected to the laundry room for easy access.

< MASTER BATH

The master bathroom features a tub, a walk-in shower and a double vanity with plenty of storage space to minimize clutter. Jami and John use this same strategy throughout the home, including in the kitchen.



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Hot tubs can turn your backyard into a relaxing oasis and provide year-round fun, even as the water temps at the lake drop in the winter.

FOR THE HOME

SOAK YOUR CARES AWAY

Rejuvenate your body and spirit in your own backyard spa. Handy tips from local pros can help you navigate the wide world of hot tub ownership.

BY BETH CAMPBELL

What should I think about before I purchase a hot tub?

An outdoor spa is one of life's little luxuries and can turn your backyard into the perfect staycation destination. If you're a first-time buyer, there are a few things to consider before diving in. First, check local building regulations to see if permits, inspections or fencing requirements apply. Next, consider your budget—the average cost for a new tub is \$5,000 to \$7,000, depending on size and quality. Be sure to measure your space and consider how you'll use your spa. Will it be a party spot or used for relaxation or therapy? This will determine how many seats and jets you'll need.

What about installation and regular maintenance?

Hot tub installation can be tricky, so you probably want to leave that to the pros. "Many tubs can be delivered and installed within days of purchase," says Bob Smith, owner of Le Dipping Parlor Spas, so you can be soaking under the stars right away. According to Smith, spas are very easy to care for, thanks to new technology that makes tubs more efficient and much easier to maintain. "Weekly maintenance will take 15 minutes or less to keep your spa sparkling," he says. Another tip Smith recommends is changing the water three to four times per year. All you need to fill up your tub

is a regular old garden hose. Hot tub chemicals and electricity costs vary depending on the size of your spa, but your dealer can give you a good estimate of what to expect. If you're sensitive to chlorine, you can explore saltwater spas. The initial cost of adding a saltwater purifier is a little higher, but don't fret. Salt is less expensive than traditional spa chemicals.

What about the extras?

Nearly all hot tubs come with built-in lights, but there are plenty of ways to customize your spa to further enhance your experience. "A cover remover is the best investment you can make," Smith recommends. This tool makes it easier to peel off the tub's cover and store it off to the side. For added safety, you might also want to look into adding a handrail at the steps. Beyond that, the sky's the limit with what you to do. You can add fragrances for relaxing aromatherapy, stream music or video, bring in games (floating beer pong, anyone?) and umbrella shades, and there are even cold water options for those sultry, summer days.

What are the benefits of a hot tub?

In addition to providing fun and relaxation, spas can offer much-needed relief for muscle and joint pain. If your doctor prescribes a hot tub for pain reduction or to promote better circulation, it might even be covered by your medical insurance. Nixa resident Mark Blethroad wasn't convinced he would get much use out of a spa, but now he's a big fan and that skepticism has subsided. "We use our tub more than I expected," he says. "I can't imagine not owning one. I can't think of another amenity that offers so much year-round enjoyment for so little upkeep and effort."

HEATING UP

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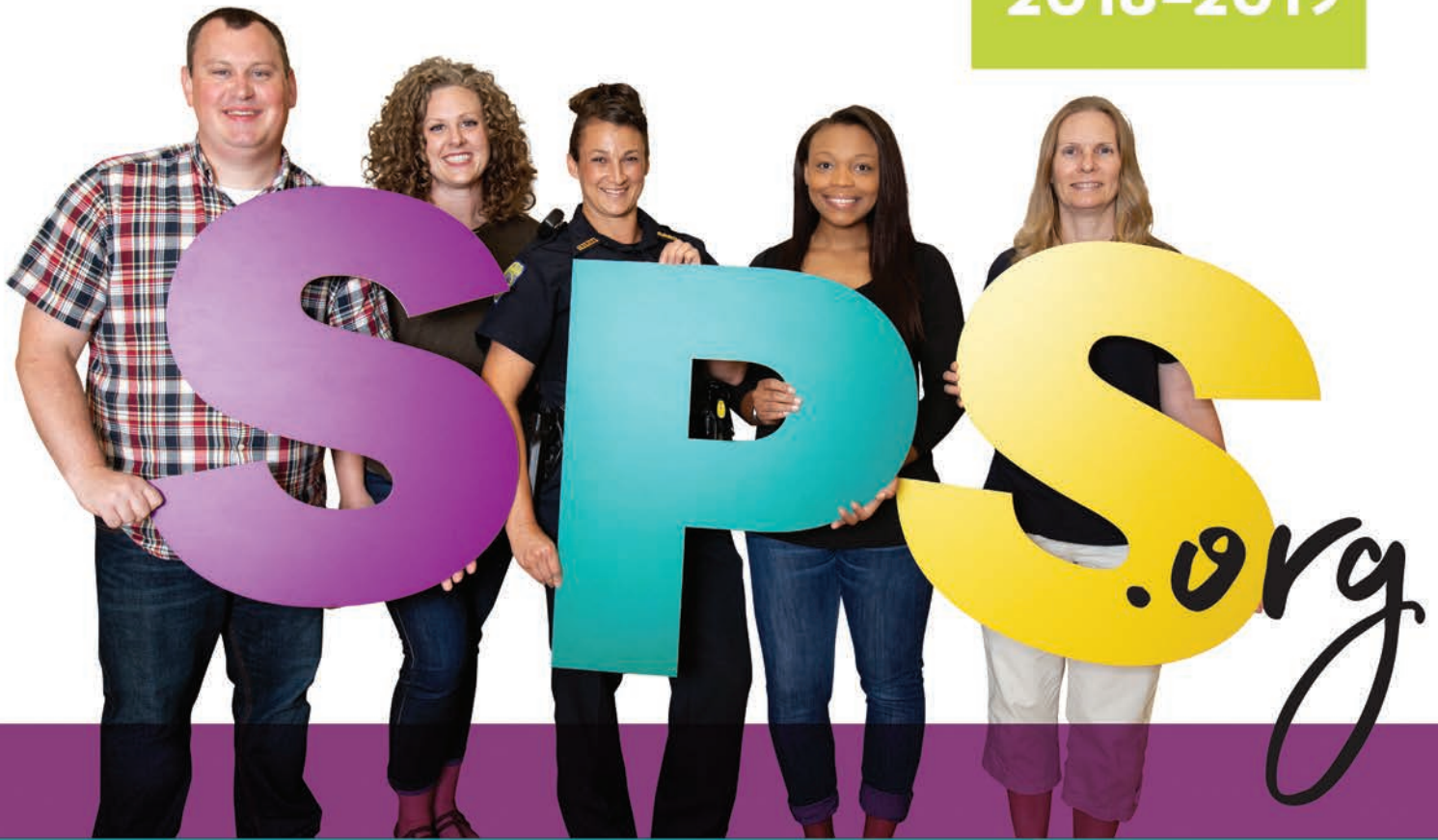
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➤ MEDICAL MIRACLES, 130

➤ HEALTH CAL, 133

health



twist and **SHOUT**

Tiny tots now have their own yoga series! Learn more about how your kids can hit the yoga mat on p. 128.



Instructors Tana Aguas and Bryant Johnson lead a kids yoga class at S.W.E.T. Hot Yoga and Fitness. Classes help kids focus on movement and mindfulness.

PINT-SIZE *flow*

With a 5-year-old yogi in tow, we checked out the kids yoga class at Springfield's S.W.E.T. Hot Yoga and Fitness studio.

BY KATIE POLLOCK ESTES
PHOTOGRAPHY BY BRANDON ALMS

Two and a half years ago when I was pregnant with my daughter, Eloise, I enrolled in some local prenatal yoga classes that were the highlight of my week—my true moments of zen. At the time, my son, Oliver, was 3 years old and relentlessly curious. After the classes, he'd ask what I'd been up to. I would show him a few poses, and he was always eager to try them out for himself. He took it very, very seriously.

Before long, he was gathering his friends on the outdoor stage at his preschool and doing a little light yoga instruction. He'd show his friends how to do his favorite poses—or “moves” as he calls them—and was so proud of his newfound knowledge. When another preschool parent donated yoga mats to the class so the kids could all join in regular outdoor yoga together, Oliver's new curiosity for yoga became a full-fledged hobby.

That's why, when S.W.E.T. Hot Yoga and Fitness opened with some unexpected offerings like Broga

(for the guys) and kids yoga, I knew we had to give it a try. I called S.W.E.T. operations manager Shelli Luke to see if I could bring our 417 photographer Brandon Alms and my 5-year-old ball of energy to one of the Tuesday afternoon classes.

The Class

Instructor Tana Aguas was teaching the class that day while the regular instructor, Kristin Tuter, was on vacation, and I could tell her bright energy and welcoming personality put Oliver at ease right away. Tana was joined by Bryant Johnson, who has a background in elementary education and who lent his expertise to the class.

Tuter and Aguas both told me class usually begins with a couple of activities that get the kids talking and help them expend a little energy before moving into the part of class that requires a sharper focus (and a bit more quiet). On this day, they began by talking about the class's theme: gratitude. The kids colored

S.W.E.T. HOT YOGA AND FITNESS

4216 S. Cox Rd., Springfield,
417-881-7938, swethotyogaandfitness.com

► **THE CLASS**
Kids Yoga

► **WHO IT'S FOR**
Kids ages 5 and older

► **PRICE**
\$60 for 10-class punch card

► **DON'T FORGET**
A mat if you have one, plus comfortable flexible clothing and water



After his mom started a prenatal yoga class, 5-year-old Oliver Estes got interested in yoga. So his mom brought him to a new kids' yoga class.

lotus flowers as they talked about what gratitude meant and what they were each grateful for. Then the group spread yoga mats around the room and pretended the floor was lava as they jumped, laughed and got the wiggles out.

Then, it was time to stretch. For the rest of the class, Aguas led the kids through a yoga routine that was challenging, fun and age-appropriate. This included some buti-style movements and a simple and easy-to-follow gentle yoga flow. The class ended with the kids lying on their backs in savasana to focus on their breath and listen to a short, guided meditation that involved a kid-friendly theme: a walk through the jungle spotting animals.

The Benefits

Tuter, who focuses her classes on women's, children's and prenatal yoga and is working on her CRYT (a special certification for teaching children's yoga), has a mission in mind for the kids who attend her class.

"My No. 1 goal is movement," she says. "I want them to move their bodies. I want them to become one with their bodies and realize they can make all kinds of shapes and angles."

What she didn't anticipate, though, was how much the class helped children with their focus. By the end of class, the kids are calm and ready to listen and follow instruction. That ability to slow down and focus can help them deal with their emotions, too. "I want to incorporate more meditation and stillness and more purposeful thinking—sitting and being in the moment," she says. "A lot of children don't know how to self-soothe. Yoga teaches them to regulate themselves, sit down, take a breath, relax."

And while the class is, of course, a lot of fun, it can also be a place for kids to find a kinship with fellow tiny yogis. Tuter says that she wants the children who attend the class to be able to leave their egos at the door and form a supportive yoga tribe with their fellow students.

A week post-class, Oliver was still talking about his best poses and most challenging moves, but there was something else he got from the class that I love even more. I could tell Aguas and Johnson's message of gratitude had sunk in. In the car on the way home, Oliver said, "Mom, I am really grateful I got to go to yoga class today."

Classes begin with activities like coloring to help kids get out excess energy before moving into an easy yoga flow.



5 EASY YOGA POSES FOR KIDS TO PRACTICE AT HOME

1. Easy Pose

This is like the "criss-cross applesauce" position kids sit in on the classroom floor.

They can do it with the backs of their hands resting on their knees. They should sit tall with good posture and focus on their breathing.

2. Staff Pose

From easy pose, kids can straighten their legs out in front of them, making an L with their bodies.

3. Forward Fold

Here kids can stand up and then bend their bodies at the waist, folding down toward the ground.

4. Five Pointed Star

From the forward fold, kids can open up their bodies, with toes and knees forward and arms open wide like an X. Tuter likes to have the kids spread their fingers wide and wiggle their toes—an added element to help them keep their focus and follow directions.

5. Unicorn Pose

This is a pose Tuter created for restless students to get their attention, and it was so fun it stuck! Kids stand tall with their feet together and their arms above them. Then they drop their hands right onto their heads and bend their elbows to create a unicorn horn.

► TIMES

Tuesdays at 4 p.m.

► SKILL LEVEL

Good for beginners and kids who have had a bit of yoga experience



Initially, Sprague was temporarily paralyzed after his accident. Thanks to stem cell treatments, he now works out every day in the Prime Inc. gym.

stem cell SUCCESS STORIES

Sometimes the life-saving work done by local physicians can seem miraculous. Dr. Jeremy Reed is one of those physicians. Through stem cell treatments, he's managed to help his patients eliminate discomfort and expedite recovery time. These stories of life-threatening injuries and medical miracles show the true power of the latest medical treatments.

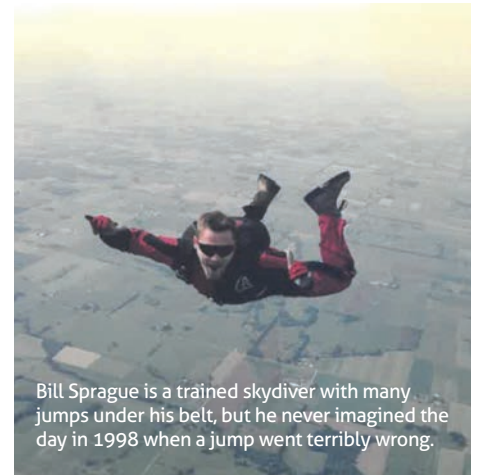
BY EVAN GREENBERG

Bill Sprague will tell you his injury could have been avoided. The line between confidence and arrogance becomes inverted the closer you get to 10,000 hours skydiving. The maxim "aim for the trees," is sound, but pride clouded Sprague's judgment as he realized he was approaching the ground so quickly his parachute couldn't help him. Sprague landed

past the trees, and the impact twisted his left foot like a wrung-out towel. The injury forced him into five surgeries over 10 years and through nights where he had to crawl on his knees to get to the bathroom.

A LIFE-ALTERING DECISION

The precautions and safety measures for skydiving are as stringent as the activity requires them to be,



Bill Sprague is a trained skydiver with many jumps under his belt, but he never imagined the day in 1998 when a jump went terribly wrong.

but Sprague wasn't just a normal skydiver that day in 1998 when he and other licensed skydivers were jonesing for a jump. The wind was foul that day, and the decision to jump was a judgment call, much like a surfer chasing waves before a storm. Sprague and his contemporaries decided to execute what's called a cross-country—when the wind carries skydivers in an open parachute back to home base.

But once out of the plane, Sprague realized he wasn't going to make it back to the airport. He had two landing options: a tree and an open field. The tree would have braced his impact, but there was pride involved.

Sprague admits he probably should have landed in the tree, but he chose the field. He came barreling toward the ground, and "bounced." He remained conscious, but he was immediately paralyzed from the waist down. Once he was removed from his parachute, he regained feeling, but he wasn't out of the woods yet.

"I completely destroyed my left ankle, shattered the leg, broke numerous ribs, cracked my sternum, broke my back [and suffered a] severe concussion," Sprague says.

LIMITED OPTIONS

In a haze at the hospital, Sprague remembers a doctor asking him to sign a form allowing them to amputate his leg. He refused. It was a risky decision and one that sent him on a long and often stagnant road that ended in the closest thing to recovery he could've hoped for.

After his accident and before he got better, Sprague often had to consciously decide whether to exert himself and commit to spending the next day in excruciating pain. Things got worse, and the limited options he had were less than appealing. For several years, he gave up trying to get better. But his daughter's birth was a flashpoint. He wanted to be able to do the things dads get to do with their daughters without the threatening cloud of pain constantly hovering over him.



Patty Hicks's torn rotator cuff would have taken three months to heal, but after an injection and six weeks of therapy, she has healed completely.

He went back to the hospital and was given two options: fusion or amputation. The former means patients have what is essentially a club foot; the latter leads to no foot at all. Sprague didn't like either option. Desperate to get better, he turned to his employer, Prime Inc., for help. The in-house doctor, John Abraham, suggested Sprague visit Innovative Sports Medicine.

**TWENTY YEARS LATER,
SPRAGUE CAN RUN; PLAY WITH
HIS DAUGHTER, SAMANTHA; AND
WALK AROUND THE MALL WITH
HIS WIFE, VANESSA, WITH LITTLE
TO NO PAIN.**

A MIRACLE SOLUTION

Dr. Jeremy Reed and Innovative Sports Medicine specialize in stem cell treatments, where cells and fatty tissue are taken from one part of the body and injected into the injured area.

Reed told Sprague that nothing he would do could make him feel worse. That sounded good to Sprague. Now, he feels the best he's felt since the accident. Twenty years later, Sprague can run; play with his daughter, Samantha; and walk around the mall with his wife, Vanessa, with little to no pain.

"As the months went on, I really started to see improvement," Sprague says. "When I hit the one year mark, I could go with my wife and daughter to Silver Dollar City and walk all day and still walk the next day. [It was a] huge, drastic life-changing event. My quality of life is one thousand times better than it ever was after my accident."

HEALING HANDS

Reed and Innovative Sports Medicine have worked similar magic on other 417-landers. When Patty Hicks tore her rotator cuff lifting weights, she was faced with a surgery that would have resulted in a lack of full motion and a long recovery process. As she faced the prospect of a non-fully operational shoulder, she sought out the same treatment as her Prime Inc. colleague Bill Sprague.

Once again, Abraham suggested she go see the doctors at Innovative Sports Medicine. Now it's as if she hadn't suffered the injury at all.

"I wore a sling for three days and started physical therapy," Hicks says. "After six weeks they said, 'You're done.'"

Reed is a native 417-lander and serves as the founder and director of Innovative Sports Medicine. He looks for alternative ways to tackle what seem like career-ending or life-altering injuries. Presenting non-surgical interventions and regenerative medicine techniques—including stem cell treatments and platelet-rich injections—Reed and Innovative Sports Medicine give patients like Sprague and Hicks a second lease on life.



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**BIZ
417**

calendar

Cast stress aside with this month's relaxing events, or kick your routine up a notch with intensive fitness activities.

BY TRINH NGUYEN



[Race]

TIGER TRIATHLON

August 11

Challenge your body and your mind at this triathlon. The race has two categories including classic sprint and super sprint. The classic sprint includes a 150-yard swim, 6.1-mile bike ride and 1.5-mile run. The super sprint is double the distance of the classic sprint. If you're up for an even greater challenge, try your luck at both!

\$40-90; early registration encouraged; 7-11 a.m., Miller Park, 711 E. Miller Road, Republic. For more info and to register, visit republictri.com/registration.

[Ride]

WE CAN RIDE

August 18

Give back to your community and gear up for this cycling event, which benefits Ozarks Food Harvest. You can select from multiple routes in order to find the best distance that fits your fitness level. Fully stocked rest stops are available along the routes.

\$20; 7 a.m.-1 p.m., Graceway Baptist Church, 5010 S. Farm Road 135, Springfield. For information, visit facebook.com/2FrysDotComCycling.

[Yoga]

▲ TRUE YOU YOGA FESTIVAL

August 25

Bend your body and calm your mind at this yoga festival held in Phelps Grove Park. The event is a great way to practice yoga with a variety of local teachers in an outdoor setting. Vendors and music are available for all to enjoy.

Free; 11 a.m.-4 p.m., Phelps Grove Park, 950 E. Bennett St., Springfield. For more information, visit facebook.com/trueyouyogafest.

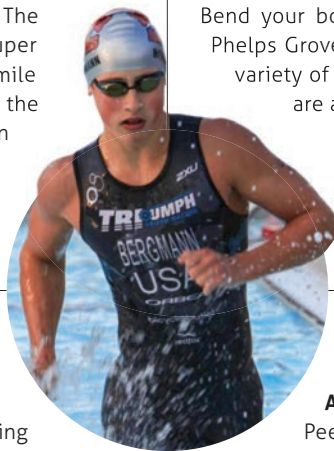
[Dive]

TABLE ROCK LAKE DIVING

August 25-26

Peer beneath the tranquil surface of Table Rock Lake by dipping into some of its amazing dive sites that are home to diverse marine creatures. Lake diving offers the chance to swim with bass, feed long-ear sunfish by hand and catch crawdads under stones.

\$275; midnight-noon; State Park Dive Shop, 380 State Park Marina Rd., Branson. For information, call DiVentures Springfield at 417-883-5151.





Giving back to the community is one of 417 Magazine's highest priorities, and each month we support local non-profit organizations that keep 417-land thriving. These organizations and events contribute to the betterment of 417-land. 417 Magazine is proud to support these events hosted by charities and organizations that create **GOODTIMES** for a **GREATCAUSE**.

12th Annual *Hot Air Balloon Glow*

Friday, June 29, 2018



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➤ WHERE TO EAT, 140

➤ 7 GOOD THINGS, 149

dining

raising **THE BAR**

Missouri Spirits goes beyond traditional bar food, bringing exciting flavors and local ingredients to the forefront. Read more on the next page.



Photo by Brandon Alms

[REVIEW]

that's the **SPIRIT**

Things are heating up on the west side of Walnut Street as Missouri Spirits refreshes its seasonal menu of shareable starters, sandwiches and salads.

BY CLAIRE PORTER



Head to Missouri Spirits for its extensive cocktail menu featuring house-made liquors and stay for its unexpectedly delicious dishes, such as the spicy and well-balanced shrimp po'boy.



Sip on a refreshingly acidic Habanero de Jalisco, featuring a sweet and spicy candied jalapeño rim.



Missouri Spirits uses local ingredients to create far-away flavors like in its banh mi pho dip sandwich.

Summer brings out my least desirable traits: being lazy and being a lush (or, for you seven deadly sins people, sloth and gluttony). I essentially spend each weekend with the same people at the same downtown haunts, too hot, tired and uninspired to go someplace new. All summer long I guzzle cold cocktails one after the other in an effort to ignore how sweaty I am. But this year was going to be different. I vowed to change my habits for the better.

Deciding to tackle one unsavory quality at a time, one night I walked a little bit farther to Missouri Spirits. I know what you're thinking: Calm down, you only walked a few extra blocks. Well, we're dealing with an extreme case of the summer lazies. And when I walked in, I was glad it wasn't gluttony I was trying to eliminate that night.

Aside from an extensive list of cocktails made with Missouri Spirits' own liquors, the spirit house has a seasonally shifting menu of shareable starters and too-good-to-share sandwiches. Chef Cat Lix sources ingredients locally when she can, so you'll see foods from Urban Roots Farm, Farm 2 Counter and Gemstone Farm in dishes that have global influences despite their regional ingredients.

Take, for instance, the banh mi pho dip sandwich. Pork belly from Gemstone Farm sits atop a

white bean paste and local veggies. Where things get interesting is in the pho broth for dipping. Although typically a soup with noodles and herbs, the pho in Lix's dish is only the umami-packed broth made with Missouri Spirits gin and perfect for sandwich dipping. It provides a quick injection of flavor and juiciness to the thick sandwich. The saltiness of the broth plays with the acidity of the pickled veg, giving each bite multidimensional flavor.

If layers of flavor are what you're all about, the Smoked Pig Nachos should be the first thing you order. A slew of bite-sized chips is smothered in whiskey cheddar made with Missouri Spirits whiskey. Lix tries to incorporate house spirits into her dishes wherever she can, and in the nachos, the booze gives the cheddar a little smokiness that's great on its own but even better with the succulent smoked pork. Little bites of onion, jalapeño and cilantro give the dish a little punch. Each bite allows you to play with the distribution of flavors, so you can get it as cheesy or porky as you like.

Back in March when Lix first reimagined the menu, many of the dishes took on a Cajun spin. The menu is decidedly less bayou-inspired now, but the shrimp po'boy is a holdout from that first menu iteration for good reason. Fried shrimp are doused in sauce that packs the heat. The meatiness of the

shrimp, the chewy hoagie and the cool crunch of the lettuce combine for a truly satisfying eating experience. It was my favorite dish of the night.

Just as the food menu changes seasonally, the cocktail menu reflects the temperature shift. Because I was packing the heat with plenty of jalapeños in my meal, I went straight for the Habanero de Jalisco with a candied jalapeño rim. The drink mingles Backwoods Habanero Moonshine with grapefruit and lime, and the result is a punchy, acidic and addicting cocktail. Then, I couldn't help but be intrigued by the Gin Gardens with heirloom tomato water. I was told the drink was "gardeny," and that's an apt descriptor. The jalapeño simple syrup is subtle and adds depth to the gin's botanical notes. Lemon brightens the tomato, and hints of cucumber bring in the essence of a night wandering through garden beds—the perfect drink for the dog days of summer.

Whether you consider yourself a lush, a sloth or a perfectly well-adjusted adult, Missouri Spirits' summer menu and fresh cocktails are worth the quick jaunt down Walnut Street for flavor-packed sips and bites. Go ahead, indulge your inner glutton.

▼ The Smoked Pig Nachos pack big flavor—and plenty of it. This shareable is great for large groups.



→ MORE REVIEWS AT 417mag.com

MISSOURI SPIRITS

507 W. Walnut St., Springfield
417-501-4674, missourispirits.com
Tuesday–Friday 5 p.m.–midnight,
Saturday 2 p.m.–midnight
\$\$

417 DINING GUIDE

EDITED BY EVAN GREENBERG

➤ **Restaurant Listings, 140**

➤ **7 Good Things, 149**

[LISTINGS KEY]

- \$=Under \$10
- \$\$=Mostly \$10–20
- \$\$\$=\$20 and up
- Ⓟ =serves breakfast
- Ⓛ =serves lunch
- Ⓣ =serves dinner
- ☼ =outdoor seating
- 🎸 =live music
- Ⓜ =meeting space
- 🍷 =serves alcohol
- 🚭 =smoke free
- 📞 =reservations recommended
- ♿ =wheelchair accessible
- 📶 =free wifi
- 👶 =offers kids menu

The 417 Magazine Dining Guide is a select list of restaurants in southwest Missouri. Implicitly, the magazine's editors recommend all these restaurants. The Dining Guide is not related to advertising, and 417 Magazine doesn't accept freebies in exchange for reviews or listings.

Listings are updated often; they appear based on space availability. Restaurants that are written about in Dining Guide items such as restaurant reviews, restaurant update stories and "7 Good Things" are chosen by editors as a service to readers.

Restaurant owners: If you have news about your restaurant or a correction to our listing about your restaurant, we're all ears. Send an e-mail to evan@417mag.com, or call 417-883-7417 and ask for Evan Greenberg.

FINE DINING

AVANZARE ITALIAN DINING

1908 S. Glenstone Ave., Springfield, 417-567-3463, avanzareitaliandining.com. Northern Italian. Veal dishes are top-notch at this Italian eatery, but you'll have to pick the right night, as they're only served once or twice a week. Customers love the Bistecca Rosemarino steak and the pasta with seafood in a spicy tomato-based sauce. They also serve tasty lunch specials. Open Mon.–Fri., 11 a.m.–3 p.m.; Sun.–Thurs., 5–10 p.m.; Fri.–Sat., 5–11 p.m. \$\$–\$\$\$ 📍 📞 📺 📶 📶

BRUNO'S IL RISTORANTE

416 South Ave., Springfield, 417-866-0007, brunos-restaurant.net. Sicilian. The pizzas here are baked in a brick oven, and every one of them is delicious. The lobster, shrimp and scallop ravioli is to die for. They fly in fresh fish every week, so don't hesitate to order the catch of the day. This spot is great for a weekend date night, and great for a quick lunch during the week as well. There's a wine bar upstairs. Open Mon.–Thurs., 11 a.m.–9:30 p.m.; Fri. and Sat., 11 a.m.–10:30 p.m. \$\$ 📍 📞 📺 📶 📶

BUCKINGHAM'S STEAKHOUSE

2820 W. Hwy. 76, Branson, 417-337-7777. Steakhouse and grill. For fine dining on the strip in Branson, this is your spot. A favorite here is the bourbon glazed pork shank. The prime rib is also a star—it's a customer favorite. We love the restaurant's signature prime rib soup. It's truly delicious. Sun.–Thurs., 4–9 p.m.; Fri.–Sat., 4–10 p.m. \$\$ 📍 📞 📺 📶

CAFÉ 37

37 Court Square, West Plains, 417-256-3780, cafe37.biz. Contemporary American. Head to West Plains for some stellar eats. Try the goat cheese fritters or the pork medallions made with Berkshire pork that's raised in Missouri. Come for sushi night the first Saturday of every month. Open Tues.–Fri., 11 a.m.–2 p.m.; Tues.–Sat., 5–9 p.m. \$\$ 📍 📞 📶 📶 📶

CHATEAU GRILLE

415 N. State Hwy. 265, Branson, 417-334-1161, chateauonthelake.com. Contemporary American. An upscale experience with a top-notch menu, Chateau Grille at Chateau on the Lake has a dining room with big windows that give a gorgeous view of Table Rock Lake. The steaks are delightful. Everything on the dessert menu is totally drool-worthy. Stop by Sunday for a sumptuous champagne brunch. Open daily 7 a.m.–9 p.m. \$\$\$ 📍 📞 📶 📶 📶

CRABBY'S SEAFOOD BAR AND GRILL

815 W. Seventh St., Joplin, 417-206-3474, crabbysseafood.com. Contemporary American. This Joplin hotspot serves up some fantastic seafood, and we've enjoyed everything we've tried there. The Chilean sea bass is a specialty, and customers rave about the crab legs. Open Mon.–Sat., 11 a.m.–10 p.m.; Closed Sundays. \$\$ 📍 📞 📶 📶 📶

ELEMENT

Location varies, facebook.com/elementpopul, Themed. Ryan Michael, the bar manager at Kai and Brandon Dinger and Caleb Stangroom from The Order team up to serve a four to 10 course meal every month. Each meal has a theme—a past iteration leaned on European cuisine and was shaped around the season. A 39-day aged pork was a diner favorite at a previous dinner. Venue and menu change every month, and the most up to date information can be found on their Facebook page. \$\$\$ 📍 📞

FARMERS GASTROPUB

2620 S. Glenstone Ave., Springfield, 417-864-6994, farmersgastropub.com. Contemporary British and American. The menu here features locally sourced ingredients wherever possible and changes regularly. The entrees are well-priced and satisfying, like the scotch eggs, Cream of mushroom and sage soup with homemade croutons, and the Chop Chop Salad (arugula, kale, cabbage, bleu cheese, boiled egg, pumpkin seeds, buttermilk dressing). The restaurant has a tasty veggie burger with ingredients that change by the season. On a nice day, sit outside on the patio. Brunch Saturdays and Sundays. Open Mon.–Fri. 11 a.m.–10 p.m.; Sat.–Sun., 10 a.m.–10 p.m. \$\$\$ 📍 📞 📶 📶 📶

FLAME STEAKHOUSE & WINE BAR

314 W. Walnut St., Springfield, 417-862-4444, flamesteakhouse.com. American steakhouse. The restaurant specializes in dry-aged steaks that are truly delicious. Don't miss the lobster macaroni and cheese (we're serious; you have to try this stuff). The desserts are always divine, and we can't get enough of the appetizer menu. Head to Red Room downstairs for killer happy hour food and drink specials (don't miss the burgers!). Open for dinner Mon.–Thurs., 5–10 p.m., Sat. and Sun., 5–11 p.m. Red Room open 3 p.m. to bar hours. \$\$\$ 📍 📞 📶 📶 📶

GILARDI'S

820 E. Walnut St., Springfield, 417-862-6400, gilardisonwalnut.com. Northern Italian. Owner James Martin focuses on handmade pasta and fresh ingredients at this charming little Italian restaurant. Don't miss the amazing meatballs in red wine rosemary cream sauce served over goat cheese polenta. Open Mon.–Sat., 5–10 p.m. \$\$\$ 📍 📞 📶 📶 📶

HARUNO JAPANESE SUSHI BAR & GRILL

3044 S. Fremont Ave., Springfield, 417-887-0077, harunosushi.com. Japanese. The Oh My God roll and the Sex and the City roll are trademarks here. If simple nigiri is your style, you'll love the tuna sampler. Be sure to venture off the sushi menu and try some of the delectable entrées as well. Don't miss the delicious bibimbap or the fresh mango-jalapeno ahi tuna entrée. If you love a spicy bite, make sure you try the so-hot seafood soup. It makes a great lunch when you pair it with a little bit of nigiri or one of the spot's tasty maki rolls. Open for lunch and dinner daily. \$\$\$–\$\$\$ 📍 📞 📶 📶 📶

ANDY B'S ENTERTAINMENT CENTER

1127 E. Battlefield, Springfield, 417-883-1234, andyb-springfield.com. American fare. When you stop by to bowl or play a game of laser tag, make sure you come hungry. The restaurant at Andy B's offers lane-side service and a menu full of delicious burgers, pizzas, pasta and more. Get the Italian nachos appetizer, or dig into the extra-yummy balsamic Swiss burger served on a pretzel bun. Bonus: There's a full-service bar, too. If you're planning a big event, you can even rent out the whole place and get in-house catering. Yum! Open Sun.–Thurs., 10 a.m.–midnight; Fri.–Sat. 10 a.m.–1:30 a.m. \$

AVIARY CAFÉ

400 E. Walnut St., Ste. 100, Springfield, 417-866-6378, aviarycafe.com; 2144 E. Republic Rd., Suite E120, Springfield, 417-881-9736. Crepes and bistro fare. This spot offers much more than just crepes—which you can find there in both savory and sweet varieties. There are also beautiful salads, delicious non-crepe entrées that have a little bit of French flair, killer shareable appetizers and tasty soups like the French onion. Walnut St. location open Sun.–Thurs., 8 a.m.–9 p.m.; Fri.–Sat., 8 a.m.–11 p.m.; Republic Rd. location open Mon.–Thurs., 8 a.m.–9 p.m.; Fri.–Sat., 7 a.m.–11 p.m.; Sunday, 7 a.m.–9 p.m. \$–\$\$

THE BACKLOT

4005 South Ave., Springfield, 417-708-9599, alamo-backlot.com. American fare. Dinner and a movie is a whole lot easier at Alamo Drafthouse Cinema's in-house bar and restaurant, The Backlot. Enjoy your meal at the restaurant or in front of a movie screen. The menu features locally sourced ingredients from vendors including Horrmann Meats, Askinosie Chocolate and White River Brewing Co. Try the popular Royale with Cheese burger, a classic hamburger topped with delicious smoked bacon and aioli, and for an indulgent appetizer, the Green Chile Mac & Cheese Croquettes. Open Sun.–Thu. 11 a.m.–midnight, Fri.–Sat. 11 a.m.–1 a.m. \$\$\$. Lunch, dinner, Sunday brunch. \$

BAIR'S SPORTS GRILL

3821 S. Campbell Ave., Springfield, 417-368-5919; 631 S. Kimbrough Ave., Springfield, 417-866-2700; 1644 Highway 60 East, Republic, 417-732-5077; 105 W. Sherman Way, Nixa, 417-725-3777; bairsburgers.com. American. There are 22 apps and 50 burgers on the menu at Bair's, plus plenty of sandwiches and salads. Try the Ultimate Mac Daddy burger, if you dare: four pounds of meat, 16 slices of bacon and 16 slices of cheese. Hours vary by location. \$

BIG WHISKEY'S AMERICAN RESTAURANT & BAR

311 Park Central East, Springfield, 417-862-2449; 1440 E. Republic Rd., Springfield, 417-882-2249; 1550 E. Battlefield, Springfield, 417-883-5999; 301 Branson Landing Blvd., Branson, 417-334-4478; bigwhiskey.com. Customers love the fish tacos, the chicken ranch alfredo pasta and the hand-cut steaks. Try the Big Bleu Strip, topped with melted bleu cheese crumbles and Cajun seasoning. Show up for happy hour and share a bowl of the delicious Spin Dip: spinach-laced queso that has a spicy kick. Open Mon.–Sat., 11 a.m.–1:30 a.m.; Sun., 11 a.m.–midnight. \$

BISTRO 58

15038 Business Hwy., 13, Branson West, 417-773-1985, vcellars.com. This restaurant is off the beaten path and offers a stellar selection of wine, a tasty lunch menu and a seasonal monthly dinner menu. Yummy sandwiches fill the lunch menu, like the Steph sandwich. A ciabatta roll is topped with roasted chicken, Gorgonzola cheese, fig jam and bacon. Or the Cuban, which is filled with thinly sliced ham, pork tenderloin, provolone cheese, dill pickles and peppadew peppers. Also be sure to check out their Friday night dinners. Open Tues.–Sat., 11 a.m.–2 p.m.; Fri., 5–8 p.m. \$

BLACK OAK GRILL

601 Branson Landing Blvd., Branson, 417-239-0063, blackoakgrill.com. American. Visit this tasty, casual spot while you're spending the day shopping and strolling around at Branson Landing. On the menu here are classically pleasing flavors, like the bacon cheeseburger (topped with a fried egg and served on a brioche bun) and meatloaf. We also love their seared ahi tuna salad. Open Sun.–Thurs., 11 a.m.–9 p.m.; Fri.–Sat., 11 a.m.–10 p.m. \$

BLACK SHEEP BURGERS & SHAKES

209 E. Walnut St., Springfield, 417-319-5905; 2160 W. Chesterfield Blvd., Springfield, 417-368-0227. This joint is located in downtown Springfield, with an outpost in Chesterfield Village. Boozy shakes and upscale burgers fill the menu while a rock 'n' roll atmosphere fills the air. Chow down on the Good Yogi; two grass-fed patties are topped with white cheddar, lettuce, onion, pickle and bad sauce—house-made Thousand Island dressing. Vegetarian? Black Sheep has you covered with its Hippy Jen, which also happens to be gluten free. Open Mon.–Thurs., 11 a.m.–10 p.m.; Fri.–Sat., 11 a.m.–midnight; Sun., 11 a.m.–9 p.m. \$

CAFE CUSCO

234 E. Commercial St., Springfield, 417-868-8088, cafe-cusco.com. This menu is packed with fun and unexpected dishes that are inspired by the cuisine of Peru and the Andes Mountains. A few stand-outs: the black bean quinoa burger with avocado spread, the Lomo Saltado, and a host of delicious-looking entrees. Desserts are tasty here, too, like the coconut tres leches. Open Mon.–Thurs., 11 a.m.–9 p.m.; Fri.–Sat., 11 a.m.–10 p.m.; Sun., 11 a.m.–8 p.m. \$

SOCIAL

314 S. Patton Ave., Springfield, 417-368-0778, cb-socialhouse.com. Social, formerly CB Social House, traffics in specialization. "S" foods have proven to be popular, with salmon, squash, sprouts and spuds among the buzziest dishes at this downtown spot. We can't wait to try the updated menu and sip on the finely crafted cocktails. Be sure to call ahead, as seating is limited! Open Tues.–Sat. 4–10 p.m. \$

CHERRY PICKER PACKAGE + FARE

601 S. Pickwick, Springfield, 417-986-5800. What do you get when you combine a coffee shop, bar, cafe and liquor store? Cherry Picker Package + Fare, a tiny building on the corner of Pickwick Avenue and Cherry Street in Springfield. Stop by for a latte or a bite of food. A small selection of sandwiches, soups and salads is served daily. We're excited to try the To Brie or Not to Brie—an Artisan Oven baguette topped with salted butter spread, thinly sliced ham, apricot preserves and a slice of brie. Open Mon.–Thurs., 7 a.m.–10 p.m.; Fri.–Sat., 7 a.m.–midnight. \$

CIVIL KITCHEN & TAP

107 and 222 Park Central Square, Springfield, 417-501-8456, civilkitchenandtap.com. With 28 beers on tap and chicken and waffles on the menu, it is easy to see the appeal of this rustic-but-comfortable restaurant and bar. Specializing in upscale comfort food, Civil Kitchen and Tap draws inspiration from Southern and Midwestern staples. We've also heard the breakfast burger is tasty. Open Tues.–Sat., 11–1:30 a.m., Sun., 9 a.m.–midnight. \$

CLUB 609

609 S. Main St., Joplin, 417-623-6090. Casual fine dining. The menu is large at this Joplin mainstay, and it offers up everything from sandwiches to delicious steaks. There is a wide variety of entrée salads, and soups are made fresh every day. They also have a killer happy hour. The kitchen is open Sun.–Thurs., 11 a.m.–9 p.m.; Fri.–Sat., 11 a.m.–10 p.m.; bar is open till close. \$

DERBY DELI

2023 S. Glenstone Ave., Springfield, 417-883-4066. American. Located at Brown Derby International Wine Center, this eatery features sandwiches, salads, a variety of cheese plates and salami plates, a hummus board and more. We love the Martin's salad, topped with oven-roasted chicken, bleu cheese, golden raisins, walnuts and Derby Deli vinaigrette. Open Tues.–Fri., 11 a.m.–3 p.m. for lunch, Tues.–Fri., 11 a.m.–7 p.m. for small plates; Saturday, 11 a.m.–7 p.m. \$

DEVIL'S POOL RESTAURANT

at Big Cedar, 612 Devil's Pool Rd., Ridgedale, 417-335-2777, bigcedar.com. American. The smoked trout is fantastic, and so are the steak fries. Customers love the buttermilk fried chicken livers, barbecue nachos (with pulled pork and tons of tasty toppings) and house-smoked prime rib. Brunch on Sundays. Open daily for breakfast, 7–11 a.m.; lunch, 11 a.m.–2 p.m.; dinner, 5–9:30 p.m. \$–\$\$\$ (high season)

DOBYNS DINING ROOM

1 Opportunity Ave., Point Lookout, 417-690-2146, keetercenter.edu. American. The smoked tomato soup is delicious. College of the Ozarks students grow produce and raise meat to use in the restaurant, so the menu has a very farm-to-table quality. Try the hickory smoked prime rib Thursday through Saturday. Brunch on Sundays. Open Mon.–Sat., 10:30 a.m.–8 p.m.; Sun., 10 a.m.–2 p.m. \$

DOGWOOD CANYON RESTAURANT

2038 W. State Highway 86, Lampe, 800-225-6343, dogwoodcanyon.org. Located on the grounds of the sprawling, spectacular Dogwood Canyon nature preserve, the Canyon Grill Restaurant oozes rustic elegance and boasts a menu inspired by its earthy surroundings. Try the BLT made with delicate seared trout cakes and plenty of thick-cut bacon. Open daily, 11 a.m.–5 p.m. \$–\$\$





FIRE & ICE

2546 N. Glenstone Ave., Springfield, 417-866-5253, oasisfireandice.com. Global cuisine. This spot specializes in dry-aged steaks and certified Angus beef and has a delicious menu that changes with the seasons. Sit at the bar for a unique experience: You can watch cooks in the open kitchen while resting your drink on the ice bar. Open Mon.–Thurs., 11 a.m.–10 p.m.; Fri.–Sat., 11 a.m.–11 p.m.; Sun., 11 a.m.–3 p.m. \$

THE FORK & SPOON

2340 W. Grand St., Springfield, 417-761-4838, theforkandspoon.org. American. From the creative culinary minds behind Simply Delicious Catering, this eatery features fun dishes like the pablano shrimp tostadas with pineapple pico de gallo. Look for entrée salads packed with toppings, scrumptious sandwiches like the Root Beer BBQ Pulled Pork and classic chicken salad and more. Desserts include luscious options like a brownie skillet and a banana custard parfait. We can't wait to try the brisket burger served on a pretzel roll and topped with crispy fried onions, smoked cheddar and a maple-bacon aioli. Open Mon.–Fri., 11 a.m.–2 p.m. \$     *

GRAD SCHOOL

434 S. Jefferson Ave., Springfield, 417-866-8163. American. The fish tacos here are to die for. And the chicken tacos. And the falafel tacos. And the steak tacos. See a pattern? If you're not in the mood for a taco, go for the Full-Ride Burger. It is a customer favorite. Plus we just can't get enough of the delicious meat-free Codi Brah burger. For dessert, try the Girls Just Wanna Have Funnel Cake. Open Mon.–Fri., 11 a.m.–9 p.m.; Sat., noon–9 p.m. \$     *

HACKETT HOT WINGS

520 S. Main St., Joplin, 417-625-1333, hacketthotwings.com. American. The wings here are fantastic and we've heard rave reviews from numerous readers. There are 13 hot wing flavors, but we're partial to the delicious hot and honey sauce and the tasty house dry rub. In the mood for something sweet? Don't miss the tasty fried sweet potato puff that comes with caramel sauce. Open Mon.–Thu. 11 a.m.–9 p.m., Fri.–Sun. 11 a.m.–10 p.m. \$     *





HICKORY GROVE CAFE

206 Main St., Crane, 417-723-0213. Homestyle American. This little spot located in Crane specializes in homestyle cooking, fresh homemade desserts and daily specials. Recent daily specials have included Coneys, Philly cheesesteak sandwiches, beans with cornbread and more. Don't miss the bacon ranch burger, a tall and luscious burger topped with a fat fried onion ring. Desserts range from homemade carrot cake to pies in every variety, including black walnut for a Missouri flair. Open Monday through Saturday, 6:30 a.m. to 2 p.m. \$–\$\$  

INSTANT KARMA GOURMET HOT DOGS

527 S. Main St., Joplin, 417-206-3647. American. Hot dog fans, rejoice. This is your spot. At this bright and modern restaurant, gourmet hot dogs come wrapped in bacon or smothered in creative toppings. Try the Kitchen Sink; it's a hot dog that's topped with just about everything. Don't miss the chili or the vegetarian and vegan menu items. Open Mon.–Thurs., 11 a.m.–10 p.m.; Fri. and Sat., 11 a.m.–11 p.m.; Sun., 11 a.m.–9 p.m. \$     *



JOPLIN EAGLE DRIVE IN

4224 S. Main St., Joplin, 417-623-2228. American. The creative menu here features incredible gourmet burgers, hand-cut fries and more. The Eagle Burger is a customer favorite. It features an all-anthus patty topped with cheddar and swiss cheese, two fried quail eggs, all the fixings and Eagle Sauce. There are also great lunch specials to keep an eye out for. Come in for Steakhouse Night on Fridays and Saturdays, and don't forget to order a frosty pint—they keep nine local brews on tap. Open Mon.–Sat., 11 a.m.–10 p.m.; Sun., 11 a.m.–9 p.m. \$     *





LEMONADE HOUSE GRILLE

1487 W South St., Ozark, MO, 417-881-1955. Lemonade House Grille likes to get creative. Its most popular burger concoctions are the 3-Cheese Mac and Cheeseburger, a mac and cheese burger with cheddar cheese and bacon, and the Vegas All-Nighter, topped with an egg with cheese, bacon and a fried bologna option. We also love the Memphis King Burger, a burger topped with peanut butter, bacon, tomato and lettuce served on a Hawaiian roll. The lemonade is made in-house, with exciting flavors like peach, strawberry, huckleberry and gummy bear. We can't wait to try them all. Mon.–Thurs, 11 a.m.–8 p.m.; Fri.–Sat., 11 a.m.–9 p.m. Sun., 11 a.m.–3 p.m. \$\$      *

MI MI'S PLACE

3512 S. National Ave., Springfield, 417-890-8300. Italian-American. From Nichole Bowen, Mi Mi's opens with an emphasis on American comfort food. Highlights include the made fresh daily gnocchi as well as ciabatta bread. Enticing as well is a spicy crab mac and cheese dish. Mi Mi's also features what it is calling the Downtown Greek—seared chicken breast on top of fettuccine pasta with Kalamata olives, sauteed red onions, roasted tomatoes and a spinach and garlic sauce with basil. It's a mouthful in more ways than one. Open Mon.–Thurs., 11 a.m.–9 p.m.; Fri.–Sat., 12 p.m.–10 p.m.; Sun. 12 p.m.–6 p.m. \$–\$\$      *

MOJO BURGER COMPANY

702 S. Maiden Ln., Joplin, 417-624-4232, mojoburgerco.com. The menu is simple here: Just pick your burger and customize it any way you want from their toppings menu. You can get a single, double or triple burger and top it with things like chili, cheese, bacon, numerous sauces, fresh or pickled jalapeños, grilled onions, grilled mushrooms and more. You can also order a handful of other dishes, like Joplin-famous Spaghetti Red (noodles topped with chili), Frito pie, foot-long coneys and some of the best hand-cut French fries around (top them with one of several seasoning options). Bonus for vegetarians: There's a veggie burger, too. Open daily 10:30 a.m.–close. \$    

NEARLY FAMOUS DELI & PASTA HOUSE

2708 S. Glenstone Ave., Springfield, 417-883-3403, nearlyfamous.net. Deli and Italian. Regulars love the weekly specials: Egg salad on Fridays, pear sandwiches on Thursdays and more. The tomato soup is fantastic, and it goes well with just about any sandwich at this friendly spot. It's hopping at lunchtime. Open Mon.–Sat., 11 a.m.–9 p.m. \$\$    

RED ONION CAFÉ

204 E. Fourth St., Joplin, 417-623-1004, redonioncafe.com. American/Italian. The Tuxedo Chicken is a customer favorite. Diners also love the bacon-wrapped shrimp, the blackened tuna sandwich or Dave's fried chicken salad. Try the BLT&A. (The A stands for avocado...yum!) Live entertainment every third Thursday. Open Mon.–Sat., 11 a.m.–9 p.m. \$\$    

ROSIE JO'S CAFE

1711 S. 15th St., Ozark, 417-581-6047. American. This place is a very popular hangout at breakfast time with great daily specials, and it also has great homemade pies, including surprising ones like gooseberry. The fried chicken is delicious at this homestyle eatery, and so are the fried dill pickles and the onion rings. Basically, if it's fried at Rosie Jo's, it's delicious. Open Mon.–Sat., 7 a.m.–8 p.m.; Sun., 7 a.m.–2:30 p.m. \$    



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ST. MICHAEL'S SPORTS BAR & GRILLE

301 South Ave., Springfield, 417-865-2315. *American*. The burgers are top-notch, and the huge salads topped with deliciously seasoned grilled chicken breast are a favorite (try the one with spicy Cajun chicken—yum!). Another tasty dish: The Italian BLT. Open Mon.–Weds., 11 a.m.–4 p.m.; Thurs., 11 a.m.–9 p.m.; Fri.–Sat., 11 a.m.–11 p.m. \$-\$\$ **L** **D** **!** **♻️** **🍷** **📶**

THAT LEBANESE PLACE

338 E. Commercial St., Springfield, 417-536-6677. *Lebanese*. Everything we've tried has been delicious at this Commercial Street eatery. The kibbeh is fantastic if you like herbaceous eats, and the meaty kebabs are a great choice. There are plenty of options for diners with vegetarian, vegan or gluten-free diets. Don't miss the baklava made with Lebanese rose water. Open Tues.–Sat., 11 a.m.–9 p.m. \$-\$\$ **L** **D** **!** **♻️**

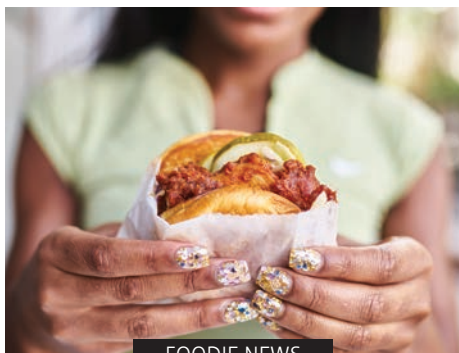
BARBECUE

BUCKINGHAM'S SMOKEHOUSE BBQ

Multiple locations in 417-land, *buckinghambbq.com*. Diners love the ribs and the burnt ends here. We can't get enough of the killer smoked salmon topped with horseradish sauce. And don't miss the jalapeño bottle caps side dish. If you're extra hungry, get the baked potato that's covered with just about everything. Hours vary by location. \$ **L** **D** **!** **♻️** **🍷** **📶**

CITY BUTCHER & BARBECUE

3650 S. Campbell Ave., Springfield, 417-720-1113, *citybutchersgf.com*. Come early because this Texas-style barbecue spot, where the meat is smoked in small batches for optimal freshness, is known to sell out. If you want a taste of the meaty goodness, you need to get there bright and early and get in line. Killer brisket, pulled pork and other favorites are sold first-come, first-served with a few simple but delicious side dish options. Open daily 11 a.m. until sold out. \$ **L** **D** **!** **♻️** **🍷** **📶**



FOODIE NEWS

SOMETHING TO SQUAWK ABOUT

Feeling peckish? Hot chicken is clucking its way onto the Springfield dining scene. Hot Cluckers, a Nashville-style spot serving classic southern hot chicken and fried catfish, is scheduled to open late summer on East Sunshine Street in Springfield. Hot Cluckers is one of three projects from owner Michael Felts.—*Lillian Stone*

CROSTOWN BBQ

1331 E. Division St., Springfield, 417-862-4646. Try the ribs or the brisket. The Big Pappa Dinner is a signature dish, and it features tons of meat including ribs, brisket and hot links. Another customer favorite (even though it's not barbecue) is the always-tasty and oh-so-crispy fried catfish. Open Mon.–Sat., 11 a.m.–9 p.m. \$ **L** **D** **!** **♻️** **🍷** **📶**

DANNA'S BBQ AND BURGER SHOP

963 Missouri 165, Branson, 417-337-5527; 15 Hope Way, Branson West, 417-272-1945; 7930 E. Highway 76, Kirbyville, 417-334-9541; *dannasbbq.com*. If you want to share a meal with a friend, the Smoked Pit Plate comes with plenty of food for two people and features tender pulled beef, half a chicken, pulled pork, smoked sausage, ribs, barbecue beans, coleslaw, French fries and a roll (wow!). The fried catfish has a light and crispy batter and is another must-try here. Hours vary by season and location. \$ **L** **D** **!** **♻️** **🍷** **📶**

DOWD'S CATFISH & BBQ

1760 W. Elm St., Lebanon, 417-532-1777, *dowdscatfishandbbq.com*. The smoked pork ribs are a customer favorite. Both the regular and the spicy fried catfish are good, but it's the spicy version that is incredibly delicious here. It's coated in a perfectly crispy and perfectly seasoned cornmeal crust that packs a punch but isn't too spicy. Open Sun.–Thurs., 11 a.m.–8:30 p.m.; Fri.–Sat., 11 a.m.–9 p.m. \$-\$\$ **L** **D** **!** **♻️** **🍷** **📶**

HEADY BAR-B-QUE CO.

573 E. Elm St., Republic, 417-732-4227, *headybbq.com*. This spot specializes in Kansas City–style barbecue, and the menu is packed with as many surprising dishes as classic ones. Among stellar ribs, brisket and more, you can find unexpected dishes with a barbecue spin: nachos, salads, a burrito. The Trainwreck sammie is piled with the meat from three ribs, a hot link, peppered bacon, coleslaw and onion rings on a ciabatta roll. Open Mon.–Thu. 11 a.m.–8 p.m., Fri.–Sat. 11 a.m.–9 p.m., Sun. 11 a.m.–2:30 p.m. \$ **L** **D** **!** **♻️** **🍷** **📶**

PAPPY'S PLACE

943 N. Main Ave., Springfield, 417-866-8744. Be sure not to miss the pork spare ribs with Pappy's barbecue sauce or the barbecue nachos at this long-running Springfield institution. (Extra perk: We've heard people say that Pappy's sells the very coldest beer in town. Try it out and let us know.) The restaurant's daily specials are delicious, too. Open Mon.–Sat., 11 a.m.–8:30 p.m. \$ **L** **D** **!** **♻️** **🍷**

WHOLE HOG CAFÉ

224 W. Sunshine St., Springfield, 417-868-0042; 2731 N. Glenstone Ave., Springfield, 417-720-4759 *wholehogsgf.com*. Customers love the pulled pork sandwich. There's a delicious sauce for every taste bud at this eatery (we like the spicy ones, but the mustard base is delicious, too), and we love the extra-indulgent super-loaded potato salad. Open Mon.–Sat., 11 a.m.–9 p.m.; Sun., 11 a.m.–8 p.m. \$ **L** **D** **!** **♻️** **🍷** **📶**

WILSON'S CHUCK WAGON

1820 W. Kearney St., Springfield, 417-862-1101. In the mood for something meaty, tender and delish? The barbecue is the star at this little restaurant, but the menu also features burgers, pork tenderloin, ham and beans and more. You can even get barbecue nachos. (Yum!) Desserts are always homemade at this Kearney Street spot, and the sweet treats come in the form of tasty pies and even root beer floats. Open Mon.–Sat., 11 a.m.–8 p.m., Sunday, 11 a.m.–3 p.m. \$ **L** **D** **!** **♻️** **🍷** **📶**

BREAKFAST

ANTON'S COFFEE SHOP

937 S. Glenstone Ave., 417-869-7681. This teeny-tiny charming little spot offers up some great breakfast fare. There isn't a ton of seating, but the wait is worth every single second. There are 32 omelets, and they sell more than 10,000 omelets a year! Or try the Hungry Student, a hearty biscuit-and-gravy meal. We love the malted Belgian waffle, too. It's an indulgent breakfast addition that's big enough to be totally shareable. Open Weds.–Sat., 6 a.m.–2 p.m.; Sun., 8 a.m.–2 p.m., Mon., 6 a.m.–2 p.m. \$ **L** **D** **!** **♻️**

BRIC'S BELGIAN WAFFLE HOUSE

1882 James River Rd., Ozark, 417-582-2600, *belgianwafflehouse.com*. This spot is known for delicious Belgian waffles, which you can get with fruit or made with nutty pecans. Customers love the bread pudding for dessert. The fried chicken is delish, and so are the waffles; together they are a great lunch. (Chicken and waffles! Yummy!) Open daily 6:30 a.m.–9 p.m. \$ **L** **D** **!** **♻️** **🍷** **📶**

THE BRUNCHEONETTE

424 N. Main St., Joplin, 417-781-3447, *thebruncheonette.net*. We love the creative takes on eggs Benedict that we've found at The Bruncheonette, and the French toast made with Kings Hawaiian bread looks sweet and incredible. If the breakfast and brunch items don't whet your appetite, come after 11 a.m. to try the lunch options, like the sushi-grade tuna sandwich with greens and vinaigrette. Open Weds.–Fri. 6:30 a.m.–2 p.m.; Sat.–Sun. 9 a.m. until supplies run out. \$ **L** **D** **!** **♻️**

EARLY BIRD BREAKFAST PUB

1717 E. Cherokee St., Springfield, 417-885-8088. This spot serves up creative breakfast fare and has a full-service bar churning out hair of the dog in the form of breakfast margaritas and the like. Bonus: Those breakfast margaritas are made with orange marmalade for a nod to the day's first meal. We love the Bird's Nests—puff pastry nests with a variety of toppings. Most of the Bird's Nests are savory, but we are itching to try the sweet Bluebird Nest with granola, a hard boiled egg, honey, banana, blueberries and cream cheese. Open Mon.–Fri., 7 a.m.–3 p.m.; Sat., 7 a.m.–4 p.m.; Sun., 9 a.m.–4 p.m. \$ **L** **D** **!** **♻️** **🍷**

EUROPEAN CAFÉ

207 Park Central East, Springfield, 417-569-6702, *417europeancafe.com*. Along with coffee drinks, this little bakery serves up lovely croissants, cream puffs, desserts, pastries and more. You can even find some savory pastries, like the bacon, egg and goat cheese tart. Their macarons are to die for (try the salted caramel) and the mousse cakes are almost too lovely to eat. Open Mon.–Thurs., 7:30 a.m.–9 p.m.; Fri., 7 a.m.–11 p.m.; Sat., 9 a.m.–11 p.m.; Sun., 9 a.m.–9 p.m. \$ **WIFI** **♻️**

FIRST WATCH

2946 S. National Ave., Springfield, 417-889-0601, *firstwatch.com*. Go traditional with a plate piled with crispy bacon, eggs and toast. Or order something more creative. At First Watch you can find breakfast power bowls (like the one filled with quinoa, sausage, mushrooms, tomatoes, kale and eggs), lemon-ricotta pancakes, avocado toast, a superfood bowl with chia pudding and fruit, and lots more. Don't miss the lunch treats too. Open daily 7 a.m.–2:30 p.m. \$ **L** **D** **!** **♻️** **🍷** **📶**

GAILEY'S BREAKFAST CAFÉ

220 E. Walnut St., Springfield, 417-866-5500. The sweet potato hash browns are super-delish here, and we highly recommend ordering them in place of the traditional hash browns. We also love The Bear Hug: biscuits and gravy, choice of meat, two eggs and either hash browns or sweet browns. If you're feeling a little British, try The Full Monty. You can even build your own enormous omelet or enjoy a super-tasty breakfast burrito. Gailey's is known for breakfast, but they also have a tasty lunch menu. Breakfast and lunch are served all day. Open daily, 7 a.m.–2 p.m. \$ **B L** WiFi **♻️**

VILLAGE INN FAMILY RESTAURANT

Multiple 417-land locations, villageinn.com. Try the breakfast skillet, eggs Benedict and, of course, the super-tasty pies. (Three cheers for the French silk!) We love the crepes and other sweet breakfast offerings, too. At breakfast, you can build your own meal by picking four items from a long list of classic breakfast favorites (we like pairing eggs with bacon, fresh fruit and a half of a sweet Belgian waffle). Hours vary by location. \$ **B L D** WiFi **♻️**

CAFÉS & BISTROS

FREDA'S UPTOWN CAFE

210 W. Jackson St., Marshfield, 417-859-7251. Home cooking. This little Marshfield eatery specializes in breakfast dishes, such as their stick-to-your-ribs homemade biscuits and sausage gravy. At lunch, there are classic American dishes like the chicken-fried steak and lots more. Repeat customers of Freda's Uptown Cafe say the atmosphere is friendly, and the food is always delicious. Breakfast and lunch daily; dinner Friday and Saturday. \$ **B L D** **♻️**

THE GROTTO

301 E. Battlefield, Springfield, 417-886-9600 grogrotto.com. The menu is accessible to meat-eaters and vegetarians alike. The super-indulgent warm bleu cheese chips are a favorite appetizer. Customers like the pizzas and the burgers (especially the burger topped with lots of tangy blue cheese). One of our favorites is the grilled salmon sandwich with a side of the sweet-and-yummy sweet potato fries. The steak salad is delish, too. Also try the black bean burger with sweet potato fries. Open Mon.–Sat., 11 a.m.–9 p.m.; Sun., 11 a.m.–8 p.m. \$ **B L D** **♻️**

LA GALETTE BERRICHONE

143 E. Main St., Fordland, 417-738-2112, rolandperry.com. Find fine French food in Fordland at this quaint bakery and café. The desserts alone are worth the trip, including the cream puffs. For lunch we recommend the beef Burgandy. Or treat yourself to one of the seven-course dinners that happen every Friday night. Just be sure to make a reservation. Open Fri.–Sat., 9 a.m.–3 p.m.; Friday, open for dinner. \$-\$\$ **B L D** **♻️**

LOLA'S PASTRIES & EATERY

110 N. Fort Ave., Nixa, 417-725-9225, lolaspastriesandeatery.com. The honey ham sandwich on soft and salty pretzel bread is a must-try (who can pass up pretzel bread?). Lola's is known for amazing fresh strawberry cake with strawberry icing, and it's definitely not to be missed. Try the quiche, the muffaletta sandwich or any enormous entrée-sized salad. Open daily 7:30 a.m.–2:30 p.m. Dinner is served on Saturday. \$ **B L D** WiFi **♻️**

MARKET HOUSE CAFE & BAKE SHOP

113 N. Second St., Ozark, 417-551-4370. Find homemade breads and pies and plenty of luscious breakfast and lunch options here. We can't wait to try The Spinachoke omelet with spinach, artichoke hearts, mushrooms, kalamata olives, mozzarella cheese and homemade Greek seasoning. The Nassau Grits sound incredible: grits with cheese, sausage, bacon, ham, onions, garlic, mushrooms and roasted tomatoes. Lunch offers sandwiches, burgers, soups and salads. Get your hands on a pretty little fruit-filled galette if you're in the mood for a sweet treat for dessert. Open Tues.–Sat., 7 a.m.–2 p.m. \$ **B L** **♻️**

MALISTER'S DELI

Multiple 417-land locations, malistersdeli.com. Customer favorites include the horseradish roast beef and cheddar sandwich and the Savannah chicken salad. The chicken and dumplings are a delicious and light lunch, and we love to order a Spud Olé with veggie chili and extra jalapeños. (Those baked potatoes are enormous!) Indulge your craving for something salty, and get some Rotel dip with chips. For dessert, you can't go wrong with one of the oh-so-soft chocolate chip cookies. Yum! Open daily 10:30 a.m.–9 p.m. \$ **L D** **♻️**

NEIGHBOR'S MILL CAFÉ & BAKERY

1435 E. Independence St., Ste.110, Springfield, 417-720-4162, neighborsmill.com. This full time bakery offers a hearty menu packed with sandwiches, soups and salads. Don't miss the honey pecan chicken salad, which comes on Bronze honey wheat bread, or the Reuben, which comes on pumpernickle rye bread. They have two soups of the day, one of which is vegetarian. Don't forget to snag a loaf of fresh baked bread to take home. Open Mon.–Sat., 7 a.m.–8 p.m. \$ **B L** **♻️**

PANERA BREAD

Multiple 417-land locations, panerabread.com. Fresh bread, pastries and bagels are wonderful. The Bacon Turkey Bravo is a classic. Try the chopped Thai chicken salad, topped with roasted carrots and edamame, peanut sauce and a spicy Thai dressing. Warm up on a cool day by grabbing one of the yummy soba noodle bowls; we love the one that comes with chicken the best. Also, the breakfast sandwiches here really hit the spot: fresh eggs, sharp cheddar cheese, applewood smoked bacon, ciabatta bread. Grab a pecan roll if you're feeling indulgent. Open Mon.–Sat., 6 a.m.–9 p.m.; Sun., 7 a.m.–8 p.m. \$ **B L D** WiFi **♻️**

SANDSTONE GARDENS BISTRO

2826 Douglas Fir Rd., Joplin, 417-206-6305. *Tuscan/American*. Stop to eat at this little restaurant while you are doing some shopping at the lovely Sandstone Gardens, located in Joplin. It's an awesome day trip for shopping and good eats. While you're there, give the avocado club sandwich or the chicken salad sandwich a try. Both are ongoing favorites among the customers, as is the bread pudding. Open Tues.–Sat., 11 a.m.–3:30 p.m. \$ **L** **♻️**

SISTERS IN THYME BISTRO & BAKERY

306 E. Commercial St., Springfield, 417-873-9224. This bakery offers up incredible breads and a dinner menu that's packed with gluten-free options. Among the menu's soups and salads, you can find gluten-free bread pudding and gluten-free pasta dishes like penne with pesto. Open Sun. 10:30 a.m.–4 p.m., Mon.–Wed. 10:30 a.m.–2 p.m., Thu.–Sat. 10:30 a.m.–9 p.m. \$-\$\$ **B L D** **♻️**

TEA BAR & BITES BAKERY, CAFE & CATERING

621 S. Pickwick Ave., 417-866-7500, teabrandbites.com. Everything we've tasted at Tea Bar & Bites has been fantastic. Try the curry chicken salad (it's a long-time favorite) or the yummy quiche with beautiful, flaky crust. They are both extra-delicious. We love any of the menu items that have a Mediterranean flair, too. The menu features plenty of vegan, vegetarian and gluten-free options. There are tasty baked goods to try here, too, like giant caramel rolls or sweet coconut cream cupcakes. Occasional live music during monthly theme dinners. Open Mon.–Thurs., 8:30 a.m.–8:00 p.m.; Fri., 8:30 a.m.–9 p.m.; Sat., 8:30 a.m.–4 p.m. \$ **B L D** **♻️**

VAN GOGH'S EETERIE

334 E Commercial St., (417) 344-0085 <https://www.vangoghseeterie.com/> Dutch pancakes, chicken witef, and other Indo-Dutch and Dutch-inspired cuisine populate the menu at this Commercial Street hotspot from Joe Gidman of Cafe Cusco. We love the pancakes, and can't wait to sip kombucha and try everything else on the menu! Be sure to stop in for Sunday brunch, too. Open Tues.–Sat., 8 a.m.–9:00 p.m.; Sun., 8:00 a.m.–2 p.m. \$\$ **B L D** **♻️**

CAJUN

BIG EASY GRILL

3641 E. Sunshine St., Springfield, 417-832-0040, bigeasyspringfield.com. This casual spot serves up hearty portions of classic Cajun favorites. The jambalaya is fantastic; order it extra-spicy to indulge in a particularly spicy meal. The oyster po'boys are diner faves. Try mix-and-match dishes to create a meal full of your favorite Cajun flavors (a side of red beans and rice with a po'boy, for example). The spot also offers fried pork loin that's double-battered with buttermilk and is oh-so-crispy. Open Mon.–Sat., 11 a.m.–9 p.m. \$ **L D** **♻️**

THE BAYOU

864 E. Hwy. 60, Suite H, Monett, 417-235-7800. Drive to Monett to get a little taste of the Bayou. While you're there, try the super-yummy muffaletta, a sandwich packed with lots of ham and an oh-so-zippy olive tapenade served on thick and hearty muffaletta bread. Don't miss the fried pickles. Stop by on Saturday night for a Seafood boil. Open Mon.–Thurs., 11 a.m.–8 p.m.; Fri.–Sat., 11 a.m.–9 p.m. \$-\$\$ **L D** WiFi **♻️**

CHINESE

5 SPICE ASIAN FLAVORS

711 McCroskey St., Nixa, 417-724-8270. *Asian*. Find Chinese favorites, a few sushi rolls and a handful of other Asian dishes. Try the honey sesame pineapple chicken for a sweet treat. Open 11 a.m.–10 p.m. daily. \$ **L D** **♻️**

5 SPICE CHINA GRILL

2058 S. Glenstone Ave., Springfield, 417-799-0215. *Chinese fusion*. A modern take on Chinese food. Diners love the General chicken, the sweet-and-crunchy crab Rangoon and the mango chicken. Make sure you try some of the more authentic Chinese dishes that have been added to the menu here. The orange chicken is a fresh change of pace. Open Mon.–Sat., 11 a.m.–10 p.m.; Sun., 11 a.m.–9 p.m. \$-\$\$ **L D** **♻️**

BAO BAO CHINESE BISTRO

2101 W. Chesterfield Blvd., Suite A104, Springfield, 417-877-7505. Chinese food fans, this is a must try spot for you. We just keep hearing rave reviews about Bao Bao Chinese Bistro. This little spot in Chesterfield Village has a chef who used to own a restaurant in Shanghai, so there are several authentic items on the menu. Try the salt-and-pepper pork or the jiaozi dumplings. Open Sun.–Thurs., 11 a.m.–9 p.m.; Sat., 11 a.m.–9:30 p.m. \$    

CREASIAN

501 W. Chestnut Expy., Springfield, 417-865-8899. This Asian eatery offers Chinese favorites like Mongolian beef, cashew chicken and more for just \$6.99. On the appetizers menu, you can order crab Rangoon in quantities of one (\$1.39) or 12 (\$7.49). Open Sun.–Thurs., 11 a.m.–9 p.m.; Fri.–Sat., 11 a.m.–10 p.m. \$    





HONG KONG INN RESTAURANT

1632 E. Sunshine St., Springfield, 417-881-1113; 1645 N. Glenstone Ave., Springfield, 417-866-3382; 1520 W. Battlefield, Springfield, 417-881-8008; 761 N. 17th St., Ozark, 417-581-2539. This spot serves up typical Chinese favorites and tasty egg rolls. The Szechuan chicken is a favorite and packs quite a spicy punch. The cashew chicken is a longtime customer favorite. Hours vary by store; lunch and dinner daily at all locations. \$    





LAI LAI

601 Bridal Ln., Monett, 417-235-3568. The popular Monett lunch spot offers an inexpensive buffet with a huge variety of Chinese options. Frequent diners recommend the rich General Tso's chicken or the hot and sour soup. Open Mon.–Thurs., 11 a.m.–2:30 p.m.; 4:30–9 p.m.; Fri.–Sat., 11 a.m.–9 p.m. \$   

LEONG'S ASIAN DINER

1540 W. Republic Rd., Springfield, 417-887-7500. *Chinese/American*. The Leong family serves its original cashew chicken at this tasty eatery, among lots of other yummy stuff. The crab Rangoon are especially delicious here, and we like to dip them in the bold and spicy mustard sauce. The egg rolls are a classic, made with peanut butter. The General Tso's chicken has a rich and spicy sauce and lots of veggies. We've heard the homemade macaroni and cheese and the kids menu is really delicious. Open Mon.–Sat., 11 a.m.–10 p.m.; Sun. 11 a.m.–8 p.m. \$–\$ \$    

LUCY'S CHINESE FOOD






Several 417-land locations, *lucyschinesefood.com*. Don't miss the cashew chicken combo special that gets you an entrée, a side and fried rice for an incredible price. We like the sweet and sour chicken here. But if you'd rather eat something mega-spicy than something fried, order the hot chicken. It'll have you reaching for your water glass. Hours vary by location and season. \$    

YUM YUM BOWL

706 E. Battlefield St., Springfield, 417-882-3644. The sweet and sour chicken is popular with customers. Other dishes include a variety of protein-rice-veggie bowls and some typical Chinese box lunch options. For a taste of something different, order the delicious curry noodle entree. The General Tso's chicken is tasty, and if you like your crab Rangoon to be sweet, then you'll love the crab Rangoon here. Open Mon.–Sat., 11 a.m.–9:30 p.m.; \$    

COFFEE SHOP FARE






B2 CAFE

2804 E. Battlefield, Springfield, 417-883-5748, *go2b2.com*. This spot serves up delicious coffee drinks along with fresh smoothies and a small menu of healthy fare. In the morning, try breakfast paninis and homemade granola. For lunch, choose from quiches, soups, salads and more. Open Mon.–Fri., 7:30 a.m.–9 p.m.; Sat.–Sun., 8 a.m.–9 p.m. \$     

BIG MOMMA'S COFFEE & ESPRESSO BAR

217 E. Commercial St., Springfield, 417-865-9911; *big-mommascOFFEE.com*. This spot offers coffee, espresso and blended frappes. But there is more on the menu than just drinks. Be sure to try the super-delicious sandwiches that are served up here, too. Try the Jacquelin sandwich with smoked turkey, provolone cheese, basil pesto and honey mustard. Open Mon.–Fri., 7 a.m.–10 p.m.; Sat.–Sun., 8 a.m.–10 p.m. \$      






CLASSIC ROCK COFFEE

1900 W. Sunset St., Springfield, 417-881-7625, *classicrockcoffee.com*. This coffee shop offers espresso drinks with rock 'n' roll-inspired names, plus paninis and even some goodies for the health-conscious customer. Open Mon.–Thurs., 6 a.m.–10 p.m.; Fri., 6 a.m.–midnight; Sat., 7 a.m.–midnight; Sun., 8 a.m.–5 p.m. \$     






THE COFFEE ETHIC

124 Park Central Square, Springfield, 417-866-6645, *thecoffeethic.com*. Try the single-origin coffee, brewed one cup at a time. The cappuccino is fantastic (truly one of the best we've ever had), and the shop also serves wine, craft beers on draft and a small selection of quality liquors. Open Mon.–Fri., 7 a.m.–10 p.m.; Sat., 8 a.m.–10 p.m.; Sun., 8 a.m.–8 p.m. \$      






COUNTRY GIRLS ESPRESSO

2671 E. Sunshine St., Springfield, 417-887-7777. Aside from all of the delicious coffee drinks, the real must-try item here is the authentic Cuban sandwich, served up pressed on Cuban bread. We also love the guava pastry, a huge treat that costs less than \$2 and is filled with delectable, tropical sweetness. Open Mon.–Sat., 6 a.m.–7 p.m. \$     

DANCING MULE COFFEE COMPANY

1945 S. Glenstone Ave., Springfield, 417-883-5114, *dancingmulecoffee.com*. The mochas are great here—chocolatey but not too sweet. Dancing Mule also does a really good authentic cappuccino that's made just right. Try the Peanut Butter Fandango Frappe if you're in the mood for something a little more funky. Sandwiches are available at lunchtime. Open Mon.–Fri., 6 a.m.–9 p.m.; Sat., 7 a.m.–9 p.m.; Sun., 8 a.m.–8 p.m. \$     

EURASIA COFFEE & TEA CULTURE CAFE

445 E. Commercial St., 417-720-1949, *culturestreet.com*. This coffee roaster with a mission also serves up some tasty fare in its Culture Cafe. In addition to carefully crafted cups of coffee (and Turkish coffee!), this spot makes fresh smoothies and food that offers up flavors you don't normally find at a coffee joint. There's a Veggie Naan'wich made with chickpea mash, carrots and pickled onions. Open Mon.–Sat., 7 a.m.–10 p.m., Sun., 8 a.m.–8 p.m. \$     

HEBREWS COFFEE

1604 E. Republic Rd., Springfield, 417-883-6200, *hebrewscoffeespringfield.com*. This spot does a great job with traditional espresso drinks, like cappuccinos. We've heard the Sweet Berry Chicken salad is good. But our favorite is the French dip sandwich. It's a filling lunchtime option, and it comes served on extra-delicious and herby bread with a flavorful au jus for dipping. Open Mon.–Thurs., 6 a.m.–10 p.m.; Fri.–Sat., 6 a.m.–11 p.m. \$      






KINGDOM COFFEE & CYCLES

211 S. Market Ave., Suite 100, Springfield, 417-350-1234, *kingdomsgf.com*. Offering up an unexpected combination of products, this spot located in downtown Springfield on Market Avenue sells both coffee (of course) and bikes (yup, really). The coffee menu features all your favorite classic espresso drinks, like cappuccinos, macchiatos, mochas and more. Open Mon.–Sat., 7 a.m.–10 p.m. \$     

MUDHOUSE COFFEE

323 South Ave. Suite B, Springfield, 417-832-1720, *mudhousecoffee.com*. The coffee is always fantastic here, and Mudhouse also offers up a wide variety of loose-leaf teas. The muffins here are huge and delicious (make sure you try the one with berries... so yummy!). You can also order daily fresh soups and create-your-own sandwiches, and they have some of our favorite smoothies around. If you're looking for a coffee- or tea-related gift, there are a few items to choose from here as well. Open Mon.–Sat., 7 a.m.–midnight; Sun., 8 a.m.–11 p.m. \$     

THE PRESS COFFEE & JUICE BAR





2114 E. Republic Road, Suite A132, Springfield, 417-501-1014. This whole foods cafe offers organic dishes with ingredients from local market vendors. Juices are organic and cold-pressed, and nut milks are organic too. There are traditional drinks like cold brew coffee as well as more unexpected options like a tumeric latte and a blue algae latte. Food includes organic salads and chicken-rice bowls as well as vegan, paleo, vegetarian and raw options. Open Mon.–Sat. 7 a.m.–9 p.m., Sun. 8 a.m.–5 p.m. \$     

VINTAGE PARIS

260 Birdcage Walk, Hollister, 417-593-7952, *vintagepariscoffeeeshop.com*. In addition to their scrumptious house-roasted coffee, this coffee shop serves a selection of homemade pastries and organic loose-leaf teas. There's a great courtyard with a fire pit and plenty of wine and craft beer choices, too. It's a good destination coffee shop for when you just want to hang out in a cute place or even take someone out for a low-key wine-sipping date. Open Mon.–Thurs., 10 a.m.–10 p.m.; Fri.–Sat., 10 a.m.–midnight. \$   

DELIS & SANDWICH SHOPS


THE CHICAGO CHEESESTEAK COMPANY

319½ E. Walnut St., Springfield, 417-865-1775; 303 E. Battlefield, Ste. A, Springfield, 417-881-8424. The namesake sub is delicious. Amorosa bread is topped with rib eye, American cheese and fresh lettuce, onion and tomatoes. The downtown location is the perfect stop after a night out on the town. The hot dogs and Philly cheesesteak are also customer favorites. Downtown location open Mon.–Thurs., 11 a.m.–9 p.m.; Fri.–Sat., 11 a.m.–2 a.m.; E. Battlefield location open Mon.–Sat., 11 a.m.–9 p.m.; Sun., 11 a.m.–7 p.m. \$    

GARDEN CAFE (REPUBLIC)

389 Highway 60, Republic, 417-732-0700. The combo menu is popular at the Garden Cafe in Republic. Customers also love the gourmet mini pizzas (so delicious!), the hot subs and the yummy spaghetti and meatballs. It's a menu with a little something for everyone. Open Mon.–Sat., 11 a.m.–8:30 p.m.; Sun., 11 a.m.–3 p.m. \$    





GARDEN CAFE (SPRINGFIELD)

4315 S. National Ave., Springfield, 417-883-7992. Some customer favorites include Garden Cafe's alfredo chicken pizza, Greek pizza and barbecue pizza. The chicken-ranch sub is good, too. Love ordering a fun drink that you can't get just anywhere? This restaurant also serves many, many types of bottled soda. Open Mon.–Fri., 11 a.m.–7 p.m.; Sat., 11 a.m.–2 p.m. \$    

J. PARRINO'S QUEEN CITY DELI

1647 E. Sunshine St., Springfield, 417-887-1148, queencitydeli.com. This spot serves up pasta, soups, salads and some super-delicious sandwiches. Don't miss The Burnes (beef tenderloin on garlic bread) or the Italian beef sandwiches (order them wet to get plenty of luscious jus). You can't go wrong with the pastrami sandwich that's incredibly meaty—piled high just like they do it in New York City delis. Open 10:30 a.m.–9 p.m. Mon.–Sat. \$    




JASON'S DELI

1724 E. Battlefield, Springfield, 417-881-1500, jasonsdeli.com. Everybody loves the fresh salad bar at this deli. Don't miss the Zucchini Grillini veggie sandwich if you want to be healthful, or the half-pound hot corned beef sandwich if you're feeling indulgent. The classic muffuletta is a customer favorite. The spot also offers up wraps, salads, pasta, baked potatoes and more. Open daily 10 a.m.–10 p.m. \$    







MO' BEEF

405 W. Walnut St., Springfield, 417-771-5111. The hot Italian beef sandwich is the main star at this tiny downtown Springfield sandwich shop, but there are lots of other tasty items on the menu. The Hangover sandwich is a favorite. Shaved ham, fried egg and provolone cheese are served on a toasted croissant. There's also a nice selection of fresh salads. Open Mon.–Thurs., 11 a.m.–9 p.m.; Fri.–Sun., 11 a.m.–2 a.m. \$    

THE SUB SHOP

1721 E. Seminole St., Springfield, 417-887-3804; 456 W. McDaniel St., Springfield, 417-831-8077. The Fighter Pilot sandwich comes fully loaded with salami, pepperoni, cheese, banana peppers, lettuce and sub sauce. We love the hearty veggie sandwich, too, which is topped with crunchy cashews. Yum! Hit an ATM on the way there, because The Sub Shop is cash-only. Seminole location open Mon.–Fri., 10 a.m.–2:30 p.m., W. McDaniel location open Mon.–Fri., 10 a.m.–4 p.m. \$   

TROPICAL SMOOTHIE CAFÉ

3811 S. Campbell Ave., Springfield, 417-887-6600, tropicalsmoothiecafe.com; 3645 E. Sunshine Ave., Springfield, 417-719-4486. Lunches are light and pretty guilt-free. Grab a turkey-bacon-ranch sandwich or a wrap. And of course, don't miss those tasty smoothies. They come in just about every flavor you can think of, but we're partial to the one with berries and oats. Kids eat free on weekends. Open Mon.–Fri., 7 a.m.–9 p.m.; Sat. and Sun., 9 a.m.–6 p.m. \$      

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DESSERTS & SWEETS

ANDY'S FROZEN CUSTARD

multiple 417-land locations, eatandys.com. Frozen desserts. Don't miss the rotating seasonal toppings (our staffers love the key lime pie). Try the Ozarks Turtle sundae (a classic concoction with caramel, hot fudge and toasty pecans). Or order your own creation by asking for a concrete or sundae made with your favorite tastes. We go for raspberries, peanuts and marshmallow fluff in a sundae. Open Sun.–Thurs., 11 a.m.–11:30 p.m.; Fri.–Sat., 11 a.m.–midnight. \$ & ☎ *

ARTISAN'S OVEN

206 E. Commercial St., Springfield, 417-885-5030, theartisansoven.com. Baked goods, breakfast and lunch. The breads and baked treats here are fantastic and beautiful to boot. We particularly adore the chocolate-dipped coconut macaroons and the pretty little lemon cookies. Stop by at breakfast for yummys like sausage, egg and cheese croissants, or grab a cinnamon roll. At lunchtime, find sandwiches, salads and soups. Open Mon.–Fri., 7 a.m.–2 p.m. \$ & ☎

CRAVE COOKIE DOUGH

325 E. Walnut St., Springfield, <https://www.facebook.com/CraveCookieDough/>. Baked goods. Tues.–Wed., 11 a.m.–1 a.m.; Thurs.–Sat. 11 a.m.–2 a.m.; Sun. 12 p.m.–12 a.m. While Crave Cookie Dough in downtown Springfield does more than just edible cookie dough, the tasty—and safe—treat is its specialty. With out-of-the-box-flavors like chocolate with espresso bean and red velvet mixed with icing, \$ & ☎ WIFI

HURTS DONUT

320 Park Central West, Springfield 417-368-0279, 1111 E Republic Road #164. Outside-the-box toppings cover these super-delicious donuts, and they are available 24 hours a day in downtown Springfield. A customer favorite is the maple-bacon bar, a huge, salty-sweet concoction that is oh-so-delish. Don't miss the Nutella donut, or the chocolate cake donut topped with Andes mints. Open 24 hours. \$ WIFI & ☎

SIMPLY YO

3600 S. Campbell Ave., Springfield, 417-881-1425, simplyyo.com. Frozen yogurt. There are tons of live-and-active-culture self-serve frozen yogurt flavors that you can choose from at Simply Yo. And there are plenty of tasty toppings, too. Try a bowl of the California tart flavored yogurt. Open daily, noon–10 p.m. \$ & ☎

ST. GEORGE'S DONUTS

3628 E. Sunshine St., Springfield, 417-881-7515; 3012 S. National Ave., Springfield, 417-882-1718. Baked goods. Lots of luscious donuts are made fresh daily here. We love the glazed blueberry and the oh-so-fresh chocolate cake donuts. Try the apple fritters and crullers, too. They're great coffee-dippers. Open daily, 4 a.m.–2 p.m. National location closed Sun. \$ & ☎

SUPREME BAKERY

3314 S. National Ave., Springfield, 417-881-5226. Baked goods. The Kringle, a Danish pastry with 39 layers of dough and yummy fillings, is the specialty here. It's a wonderful, shareable treat. The one with raspberry filling is amazing. It's a great take-along to a potluck or hunger-killer for a group meeting. The cupcakes here are delicious, too. Open Mon.–Fri., 7 a.m.–5:30 p.m.; Sat., 7 a.m.–1 p.m. \$ & ☎

VIC'S PASTRIES

1545 W. Battlefield, Springfield 417-889-8427. Mini treats are the name of the game at Vic's, which prides itself on it affordable prices. Some of the pricer items are only \$2.50! The mini pies are a big seller—lemon meringue, pecan and coconut are mainstays, while the rest rotate. If you want to sample a few different things, go early in the day—they sell out fast! Open Tues.–Fri. 8 a.m.–6 p.m., Sat. 10 a.m.–6 p.m. \$ & ☎ WIFI

YOGURTINI

612 N. 25th St., Ozark, 417-485-3493, yogurtini.com. This self-serve frozen yogurt spot located in Ozark features some fun flavors like toasted marshmallow and birthday cake batter. You can even find sorbets, like the pomegranate-raspberry flavor. Don't forget to top your yogurt with all of your favorite treats. Open Sun.–Thurs., noon–10 p.m.; Fri.–Sat., noon–11 p.m. \$ & ☎

DINERS & GREASY SPOONS

BILLY BOB'S DAIRYLAND

1901 W. 76 Country Blvd., Branson, 417-337-9291. Billy Bob's is a greasy-spoon institution that serves up delicious sweets and tasty American food. There are 24 flavors of fried pies here. Cheeseburgers (pro tip: top them with grilled onions) and foot-long hot dogs with chili and cheese are popular. Open daily, 10:30 a.m.–9 p.m. \$ & ☎

BURGER SHACK

1946 W. 76 Country Blvd., Branson, 417-544-9856. This old-fashioned eatery specializes in burgers hand-formed to order, and you can top them with any of almost 20 toppings. Pair your tasty burger with fresh-cut fries and hand-dipped milkshakes. Open daily, hours vary by season. \$ & ☎

CASPER'S

601 W. Walnut St., Springfield, 417-866-9750. This local favorite serves up overflowing bowls of great chili and a few other yummy diner options (like burgers and hot dogs). Don't forget to order some luscious chili cheese fries while you're there. Another yummy favorite: ham, beans and corn bread when you can get it on special. Bonus when you dine in this funky little hut: You get plenty of quirky kitsch on the side. Open Mon.–Thurs., 10:30 a.m.–4 p.m.; Fri.–Sat., 10:30 a.m.–8 p.m. \$ & ☎

THE SQUEEZE INN

404 RB Rd., Stockton, 417-276-6302. Order the Squeeze with Cheese, a third-pound griddle-cooked burger that's smothered in so much shredded cheddar cheese that it overflows the patty and creates a "cheese skirt" of crunchy cheddar. It's huge and so delicious! We really like the French fries here, too. Cash or checks only. Open Mon. and Weds., 11 a.m.–2 p.m., Tues. and Thurs., 11 a.m.–6:30 p.m., Fri.–Sat., 11 a.m.–8 p.m. \$ & ☎

SLIDER'S

208 W. McDaniel St., Springfield, 417-864-5565, whislersdowntown.com. These tiny burgers are griddle-fried, wrapped in wax paper and yum-yummy. It's a great late-night spot in downtown Springfield. You can get a whole bag of cheeseburgers for \$8.20. Pair them with beer-battered French fries. While you're there, make sure you try the milkshakes, too. Open Mon.–Weds., 11 a.m.–9 p.m.; Thurs.–Sat., 11 a.m.–2 a.m. \$ & ☎

INDIAN

GEM OF INDIA

211 W. Battlefield, Springfield, 417-881-9558, gemofindia.net. The buffet has flavors that range from tame to spicy and exotic. The chai tea is the best around. Don't miss the sizzling tandoori chicken entree with caramelized veggies, the amazing bindhi masala okra dish or the luscious butter chicken entree. All are delish. Open Mon.–Thurs., 11 a.m.–2:30 p.m.; Fri.–Sun., 11 a.m.–3 p.m.; daily, 5–10 p.m. \$\$ & ☎ WIFI & ☎

INDIA CLAY OVEN & GRILL

2005 W. Highway 76 Country Blvd, Ste 209, Branson, 417-973-0044, indiaclayovenandgrill.com. Come to this yummy little spot on the Branson strip to indulge in some tasty Indian fare. We loved the karahi lamb (tender lamb, bell peppers and onion in a spicy sauce) and the mushroom aloo matar (mushrooms, potatoes and peas swimming in a creamy sauce). Stop by for lunch on Fridays and Saturdays to take advantage of the tasty buffet. Open daily, 11 a.m.–2:30 p.m., 5–10 p.m. \$\$ & ☎

TAJ MAHAL INDIAN RESTAURANT

1250 E. Republic Rd., Springfield, 417-719-4573. You can find all your Indian favorites here on the large menu. There is a variety of naan bread, many types of curry and rice dishes and fun desserts like rice pudding and gulab jamun (donuts soaked in syrup). Don't miss the buffet. Open for lunch and dinner daily. \$\$ & ☎

ZAYKA

311 s. Jefferson Ave., Springfield, 417-351-4400, zaykaspringfield.com. The vegetable korma, chicken tikka masala and lamb rogan josh are just a few of our favorite curry dishes. If you're new to Indian food, try a thali, which lets you sample a little bit of a lot of things. The lunch buffet is also killer. Open for lunch Tues.–Sun., 11 a.m.–2 p.m.; open for dinner Tues.–Thurs., 5 p.m.–9 p.m., Fri.–Sat. 5 p.m.–10 p.m., Sun. 5 p.m.–9 p.m. \$-\$\$ & ☎

ITALIAN

AVANZARE, please see listing p. 140

BAMBINO'S CAFÉ

1141 E. Delmar St., Springfield, 417-862-9999; 2810-D E. Battlefield, Springfield, 417-881-4442; bambinos-cafe.com. This little Italian eatery serves up hearty helpings of tasty Italian fare that won't break the bank, available at two 417-land locations. The Poppa is a popular pasta dish: It comes with penne pasta, Italian sausage, mushrooms and a spicy tomato-cream sauce. Open Mon.–Sat., 11 a.m.–10 p.m.; Sun., noon–9 p.m. \$ & ☎ WIFI & ☎

BELLACINO'S PIZZA & GRINDERS

4560 S. Campbell Ave., Springfield, 417-720-4414, bellacinos.com. Bellacino's is known for its grinders—Yankee speak for sub sandwiches—but pizza, pastas and salads also make an appearance on the menu. Try the chicken bacon ranch and Chicago steak sandwiches are good. Bonus: They bake their bread and pizza dough from scratch every day. Open Mon.–Tues., 11 a.m.–9 p.m.; Wed.–Sat. 11 a.m.–10 p.m.; Sun., 11 a.m.–8 p.m. \$ & ☎

BRUNO'S IL RISTORANTE, please see listing p. 140

DIGIACINTO ITALIAN RESTAURANT

2259 S. Campbell Ave., Springfield, 417-882-5166. Regulars say you have to try the chicken Alfredo and the spaghetti and meatballs, both signature dishes. Also try the beef cannelloni. All pasta dishes come with salad and fresh-baked bread, and the Philly cheesesteak sandwiches are incredible. Open Tues.–Sat., 5–9 p.m.; \$\$ 🍴 🌱 🍷 📶

FLORENTINA'S RISTORANTE ITALIANO

2690 Green Mountain Dr., Branson, 417-337-9882, florentinasristoranteitaliano.com. This Italian eatery serves up delicious brick-oven pizzas and pastas on a big menu that has a little something for everyone. Customers enjoy the rigatoni Florentina, lasagna and lobster mac and cheese. Open Sun.–Thurs., 11 a.m.–8:30 p.m.; Fri.–Sat., 11 a.m.–9 p.m. Extended summer hours. \$\$ 🍴 🌱 🍷 📶

GILARDI'S, please see listing p. 140

THE HILL

600 E. Battlefield Rd., Springfield, 417-920-8850, thehilldining.com. Come hungry to The Hill, chef Angel Kim's all-you-can-eat destination offering a wide variety of Italian fare in a fine-dining atmosphere. Fill up on pastas, brick-oven pizzas, soups, salads, crepes and specialty desserts. Open for lunch Mon.–Fri., 11 a.m.–2 p.m. Open for dinner Mon.–Thurs., 4:30–9 p.m., Fri., 10–9:30 p.m., Sat. 2–9:30 p.m., Sun. 2–8 p.m. Brunch served Sat.–Sun., 10–2 p.m. \$–\$\$ 🍴 🌱 🍷 📶 (for groups of 7 or more).

NICOLA'S RISTORANTE, please see listing p. 141

NONNA'S ITALIAN CAFÉ, please see listing p. 141

PASGHETTI'S

3129 W. 76th Country Blvd., Branson, 417-335-0690, bransonsbestrestaurant.com. Head to Pasgehetti's in Branson for a family-friendly atmosphere and all your favorite classic Italian-American staples. Customer favorites include the Pasghetti and Meatball, the sausage rigatoni and the chicken parmesan. This place is huge and boasts two trolley cars, a game room and even a working ferris wheel. We've also heard the alfredo sauce is divine. Open daily, 11 a.m.–9 p.m. \$–\$\$ 🍴 🌱 🍷 📶

PASTA EXPRESS

Multiple 417-land locations, pastaexpress.com. The baked mostaccioli is a favorite, and it's smothered in gooey melted cheese. The house salad is also delish here; make sure you ask for it with cheese and tomatoes. Don't miss the tasty and indulgent hot Pasta Express sandwich topped with lots of salami and some of the restaurant's salad. Open Mon.–Sat., 11 a.m.–9 p.m.; Sun., 11 a.m.–8 p.m. \$ 🍴 🌱 🍷 📶

PICCOLO

107 West Aldersgate Dr., Suites 1 and 2, Nixa, 417-374-7291, eatpiccolo.com. When you're craving indulgent Italian fare, Piccolo delivers with a range of piled-high pastas, pizzas, steak and chicken entrees. Start things off with the Italian Nachos (fried wonton chips, homemade alfredo sauce and toppings), or the Balboa balls, juicy meatballs stuffed with mozzarella and finished with a dollop of goat cheese and house-made D'Arpino's marinara. Open Tues.–Thurs., 11 a.m.–9 p.m.; Sat.–Sun. 11 a.m.–9 p.m. \$–\$\$ 🍴 🌱 🍷 📶

7 GOOD THINGS



The Tortellini al Prosciutto from Avanzare is a big bowl of comfort thanks to peas, mushrooms and prosciutto.

These seven dishes or drinks have passed our taste buds this month and made us rave. They are ranked by level of yumminess.

1 ▲ The creamy **Tortellini al Prosciutto** from **Avanzare** (1908 S. Glenstone Ave., Springfield, 417-567-3463, avanzareitaliandining.com) is a standout dish including ricotta cheese–stuffed tortellini with sweet peas, prosciutto, mushrooms, onions and cream. We're drooling already.

2 The **Asian chopped chicken salad** from **The Press Coffee & Juice Bar** (2144 E. Republic Road, Springfield, 417-501-1014) is a hearty meal that leaves nothing unaccounted for. Locally sourced chicken accompanies forkfuls of crispy green cabbage, organic kale, carrots, cucumber, red radish, basil and sliced toasted almonds, all with a tangy sesame-ginger dressing made in-house. This is one tasty salad!

3 The **creme brulee cheesecake** from **Jimm's Steakhouse** (1935 S. Glenstone Ave., Springfield, 417-886-5466, jimmssteakhouseandpub.com) is the best of both worlds. Combining the crunchy shell of a creme brulee with a classic New York–style cheesecake, it's not to be missed. It's big enough to share, too.

4 The **Queen's Park Swizzle** from **Golden Girl Rum Club** (137 Park Central Square, Springfield, 417-425-5162, thegoldengirl.com) is delicious and just barely sweet. It's deceptively simple; inspired by the Queen's Park Hotel in Trinidad, it's made of lime and Trinidad white rum and topped with mint, bitters and simple syrup.

5 The crumbly **biscuits and gravy** from the brunch menu at **Harvest** (8011 E. State Highway AD, Rogersville, 417-830-3656, harvestmo.com) has some of the best gravy we've ever had. It is a true sausage gravy—Harvest grinds its made-in-house sausage and adds herbs like thyme and sage from its garden to serve along biscuits, also made in-house. Yum!

6 For a classic treat, order **Leland's Grilled Cheese** over at **Cherry Picker Package X Fare**. (601 S. Pickwick Ave., Springfield, 417-986-5800, cherrypickerpackage.com) This is one delectable sandwich that won't bite your wallet. Herb butter, havarti cheese, provolone, blue cheese crumble and bacon and Artisan's Oven sourdough bread are a perfect combination. To up your lunch game, pair it with orange tomato bisque soup.

7 You can't go wrong with a hearty **calzone or stromboli** at **Mama's Style Kitchen** (206 N. First St., Ozark, 417-485-3330). We recommend it with the meatballs, but there are tons of toppings to choose from. So enjoy!

7 Good Things is chosen by the editors of 417 Magazine as a service to readers. We've tried everything on this list, and we like it. To send us your suggestions, click Contact Us on 417mag.com and then submit a letter to the editor. –The Editors

SALVATORES FRESH RISTORANTE ITALIANO

1932 W. Retail Ln., Ozark, 417-485-3838, salvatoresfresh.com. The menu here is packed with handmade pastas that are freshly crafted every day. If you're lucky, you might even catch a glimpse of them making the fresh pasta. We can't wait to try the creamy pesto to chicken rigatoni. The menu also boasts everything from fried artichokes to a Tuscan T-bone steak. Open Tues.–Sat. 11 a.m.–9 p.m.; Sun., 11 a.m.–8 p.m. **C** \$–\$\$ **☺** **♻️** **♿️** **🌱**

JAPANESE

FUJI

2909 S. Campbell Ave., Springfield, 417-889-0088, fujiospringfield.com. This spot has all the typical hibachi favorites, like steak and shrimp combinations. There are even early-bird hibachi specials if you show up from 4:30 to 5:45. Try the Lazy Joe roll, too. Open Mon.–Fri., 11 a.m.–2 p.m., 4:30–10 p.m.; Sat., 11 a.m.–10 p.m. **\$** **☺** **♻️** **♿️** **🌱**

HAN THE SUSHI MAN

1901 E. 32nd St., Ste. 7, Joplin, 417-208-5060. This sushi spot has some creatively named sushi. Kick Start My Heart has crab, shrimp, avocado, lettuce, carrots and cucumber inside with sweet chili sauce and peanut butter sauce on top. But with all the crazy rolls, the menu has some simple stuff, too, for those who prefer something like sashimi. Open Mon.–Fri., 10:30 a.m.–2 p.m. and 4–8:30 p.m.; Sat., 12–8:30 p.m.; Sun., 12–4 p.m. **\$** **☺** **♻️** **♿️** **🌱**

HARUNO, please see listing p. 140

HINODE JAPANESE STEAKHOUSE

4301 S. National Ave., Springfield, 417-877-1777. Come to see the show at the hibachi grills. And don't forget to try something tasty from the sushi menu while you're there. Open daily, 11 a.m.–2 p.m.; Sun.–Thurs., 4:30–9 p.m.; Fri.–Sat., 4:30–10 p.m. **\$** **☺** **♻️** **♿️** **🌱**

IZUMI HATAKE

302 E. Walnut St., Springfield, 417-865-0366, izumihatake.com. The Spiral Ecstasy roll, the Crazy roll and the Lobster Crunch roll are all favorites among the customers at this yummy and low-key downtown Springfield spot. Try the fried Philly roll with individually breaded and fried bite-size bits of sushi. Open Mon.–Thurs., 11 a.m.–9:30 p.m.; Fri.–Sat., 11 a.m.–10:30 p.m. **\$–\$\$** **☺** **♻️** **♿️** **🌱**

KAI, please see listing p. 141

KARAI RAMEN + HANDROLL

640 W. Republic Rd., Springfield, Ste. 100 417-319-5225. With Karai, Chef Young Jun, of Haruno, Kai, and Koriya, has her own take on ramen. Jun takes ramen seriously, and it shows in her food. The naked ramen with sesame noodle spinach, wood ear mushrooms, bean sprout, seaweed and sprinkled with lime is a highlight. The Tonkatsu is a house special, a pork cutlet with Japanese mustard barbecue sauce, shredded cabbage, and miso soup. Open Mon.–Fri., 11 a.m.–2 p.m., Mon.–Fri., 4:30–10 p.m., Saturday 11:30 a.m.–2:30 p.m.; Fri.–Sat. 4:30 p.m.–11 p.m. **\$** **☺** **♻️** **♿️** **🌱**

KAZOKU

3637 E. Sunshine St., Springfield, 417-882-1454. We love the Amazing roll. Also on the menu: hibachi and other Japanese favorites, and they're pretty inexpensive at lunchtime. Try any of the sushi rolls made with crab; they are super-good. We love the salad dressing here, which has a citrus zip. The dumpling appetizers are the perfect sushi partner and are so delish. Mon.–Sat., 4:30–9 p.m. **\$–\$\$** **☺** **♻️** **♿️** **🌱**

KOBE HIBACHI GRILL & SUSHI EXPRESS

3050 S. National Ave., Springfield, 417-771-5776. This spot offers hibachi and sushi, as well as udon soups, boba tea and more. We are intrigued by the Chip Salmon Ceviche appetizer, made with jalapenos, mango, cilantro, asparagus and seaweed salad. Open daily for lunch 11 a.m.–2:30 p.m.; sushi happy hour 2:30–5:30 p.m.; dinner 5:30–9 p.m. **\$** **☺** **♻️** **♿️** **🌱**

LITTLE TOKYO

1635 N. Glenstone Ave., Springfield, 417-866-5596. There's behind-the-scenes hibachi here at this unassuming little restaurant, and some very yummy food, including a serve yourself salad bar with just a handful of simple but also fresh ingredients. Sushi is tasty here, and it's inexpensive, too. Open Mon.–Sat., 11 a.m.–9:30 p.m.; Sun., 11:30 a.m.–8:30 p.m. **\$** **☺** **♻️** **♿️** **🌱**

MARU SUSHI & GRILL

1745 James River Rd., Ozark, 417-485-6278. Head to Ozark for a taste of some yummy sushi. Our favorite menu item: This Japanese restaurant offers up a dish called the Tower of Love, a three-part sushi tower topped with a pretty hunk of tuna. Open daily 11 a.m.–9:30 p.m. **\$** **☺** **♻️** **♿️** **🌱**

MIJURI SUSHI & GRILL

2710 S. Campbell Ave., Springfield, 417-889-9593. All of the sushi is top-notch, and the prices are always reasonable. The variety includes something for every sushi tastebud. Customers love the spicy Dynamite roll. The Yellowtail Fever roll is a simply delicious treat, and the lunchtime bento boxes are a fantastic bargain. Don't forget to order some shumai dumplings to start the meal off right. Open Mon.–Fri., 11 a.m.–2 p.m.; Sat., 11 a.m.–3 p.m.; Mon.–Thurs., 5–9 p.m.; Fri.–Sat., 5–10 p.m. **\$** **☺** **♻️** **♿️** **🌱**

MITSU NEKO FUSION CUISINE & SUSHI BAR

1819 W 76 Country Blvd, Branson 417-336-1819. Mitsu Neko has a wide menu variety, but it specializes in two things: sushi rolls and salmon. The seared salmon is a customer favorite. The rolls, including the blue fire roll with spicy tuna, avocado and topped with salmon and the heads and tails with crab meat, lobster and vegetables are two we can't wait to try. Lunch Tues.–Thurs., 11 a.m.–2:30 p.m.; Dinner Tues.–Sat., 4:30 p.m.–9 p.m.; **\$** **☺** **♻️** **♿️** **🌱**

NAKATO JAPANESE STEAKHOUSE & SUSHI BAR

2615 S. Glenstone Ave., Springfield, 417-881-7171, nakato.com. Performance-style hibachi dining is what Nakato is known for. And all of the sushi is top-notch and authentic. Don't miss the Jenny Roll, a customer favorite. The Hope Roll is yummy, too: fried shrimp, crab and cream cheese inside soy paper and topped with tempura crumbs and sweet eel sauce. Open Mon.–Fri., 4:30–10 p.m.; Sat., 4–10 p.m.; Sun., 11:30 a.m.–2:30 p.m., 4:30–9 p.m. **\$** **☺** **♻️** **♿️** **🌱**

NEW TOKYO

1402 W. Sunshine St., Springfield, 417-351-5199. You might not be surprised to find hibachi and sushi on the menu at New Tokyo. (We can't wait to try the Hot River Roll, which contains spicy tuna, spicy crab, spicy scallop, spicy mussel and wasabi fish eggs. Whew!) What you might not expect, though, is the enormous Vietnamese menu featuring favorites like banh mi, pho and hot pot as well as ton more. Open Sun. 11 a.m.–2:30 p.m., Mon.–Sat. 11 a.m.–10 p.m. **\$** **☺** **♻️** **♿️** **🌱**

OHANA JAPANESE STEAKHOUSE & SUSHI

310 W. Battlefield, Springfield, 417-823-7788, ohanaofspringfield.com. There's sushi and hibachi dining. Customers love the Godzilla roll. The Samurai Wrap is surrounded by soy paper instead of seaweed for a nice change of pace. Try the Volcano Roll, a California roll that's topped with scallops. Open Sun.–Thurs., 11:15 a.m.–2 p.m., 4:30–9 p.m.; Fri.–Sat., 11:15 a.m.–2 p.m., 4:30–10 p.m. **\$** **☺** **♻️** **♿️** **🌱**

RICE N ROLL

107 Aldersgate Dr., Nixa, 417-725-4006, ricenrollnixa.com. This Nixa spot serves up sushi of all varieties, from the simple stuff like nigiri and sashimi to some rather wild maki options, some of which are served on fire. The Soldier Roll comes filled with spicy tuna and shrimp tempura, and it's topped with seared salmon and masago. You can also find spicy ramen. Open Tues.–Fri., 11 a.m.–2 p.m. and 4–9 p.m.; Saturday 11 a.m.–9 p.m., Sun., 11 a.m.–8 p.m. **\$** **☺** **♻️** **♿️** **🌱**

SAKURA

3230 S. National Ave., Springfield, 417-882-8000. There's a solid sushi menu, and you can order a sushi donburi box to really get some bang for your buck. The bento boxes are packed with choice of entrée, California roll, rice, salad, miso soup, fruit, spring rolls, veggie tempura and ice cream. Don't miss the delicious and so-indulgent Sam's Roll; it's a crowd-pleaser. We can't wait to try the sashimi salad. Open Tues.–Sun., 11 a.m.–9:30 p.m. **\$** **☺** **♻️** **♿️** **🌱**

UMI SUSHI BAR & GRILL

3046 S. Kimbrough Ave., Springfield, 417-882-1110. Diners love the Kissy Kissy roll that's fried and filled with cream cheese, avocado, crab and salmon. Continuing the naming theme, the Kiss & Cry Roll features spicy crab, red snapper and jalapeno on the inside with avocado, flying fish roe and four sweet and spicy sauces on top. Open Mon.–Sat., 11:30 a.m.–10 p.m.; Sun., 11:30 a.m.–9 p.m. **\$** **☺** **♻️** **♿️** **🌱**

WAKYOTO






2005 E. Hwy. 76, Branson, 417-336-1177. This is a great spot to stop for a tasty roll while you're shopping and hitting up the shows in Branson. Diners love the California rolls, the chicken and steak teriyaki entrées, the tempura shrimp and the edamame. The Wasabi Special roll is the signature flavor. Open daily 11:30 a.m.–9:30 p.m. **\$–\$\$** **☺** **♻️** **♿️** **🌱**

FOODIE NEWS

BOURBON STREET & BEALE STREET IN SPRINGFIELD?





If Bourbon Street and Beale Street had a baby, you would get a magical Cajun-barbecue combo. While scrolling through Facebook, we noticed that Bourbon & Beale has locked down the former Newk's building next to Battlefield Mall. They've begun developments and hope to start serving your Memphis and New Orleans favorites late this summer.—Lillian Stone

YOSHI JEN

3250 E. Battlefield Rd., Springfield, 417-887-2888, facebook.com/YoshiJenSpringfield. Try the popular General Tso's Chicken and the beef bulgogi—a grilled sirloin with special in-house marinade—are highlights. The chicken teriyaki as well as the Yakisoba, a chicken and vegetable dish with noodles are also customer favorites. Be sure to stop in on Saturdays for brunch too—the pancakes with vanilla bean gelato, homemade whipped cream and berries has our mouths watering. Open Mon.–Fri., 11 a.m.–8:30 p.m.; Sat. 8 a.m.–2 p.m. \$\$     

KOREAN

GOLDEN KOREAN RESTAURANT

1406 W. Sunshine St., Springfield, 417-832-1093. This spot serves up delicious and authentic Korean food. The beef bulgogi and dolsot bibimbap are best sellers here and are definitely worth a try. They are delicious. We also love the restaurant's fried dumplings and kimbop—which is similar to sushi. Try the tasty kimchi fried rice or spicy octopus stir fry. You can also make a reservation for karaoke. Open Wed.–Mon., 11 a.m.–9 p.m. \$    

KORIYA

4121 S. Fremont Ave., Springfield, 417-882-0077. This spot serves create-your-own bibimbap dishes, and you can choose between chicken, beef bulgogi, tofu and shrimp for your protein. Don't miss the zaru soba if you're in the mood for something a little lighter; it's cool soba noodles served with a chilled broth. The menu also includes some ramen bowls and several tasty appetizers. Open Mon.–Sat., 11 a.m.–9 p.m. \$    

MAMA'S KOREAN GRILL






2185 S. Campbell Ave., Springfield, 417-501-8630. Korean dishes are beautifully served here, and they're packed with flavor, too. The jaeyook has a rich and delicious sauce over tender pork and veggies. And the pork lettuce wraps with a trio of spicy sauces is one of our favorite dishes. Don't miss the kimchi jeon—it tastes just like the jeon in Korea. Open Mon.–Thurs. 11–9:30, Sat.–Sun. 11 a.m.–10 p.m. \$–\$\$    

SOO'S KOREAN RESTAURANT





3644 S. Campbell Ave., Springfield, 417-889-2220. We love all of the traditional Korean dishes and soups that you can get at Soo's. Pork bulgogi is a diner favorite, and the dolsot bibimbap (rice and veggies served in a hot pot) is authentically wonderful. The kimchi chigae is like Korean comfort food: a warm and spicy soup of kimchi, tofu and beef. Don't forget to try the array of side dishes (banchan) that you get with your entrees. Tues.–Sun., 11 a.m.–9 p.m. \$    

MEDITERRANEAN





MAMA'S STYLE KITCHEN

206 N. First St., Ozark, 417-485-3330. There's a mix of American flavors (like a super-authentic Philly cheesesteak) and Greek tastes (like fantastic gyros and really delicious pizzas topped with Greek ingredients). Try the huge and wonderful meatball stromboli, delicious crust stuffed with meaty goodness and rich red sauce then baked to perfection. Open Mon.–Sat., 11 a.m.–2 p.m.; Weds.–Sat., 5–8 p.m. \$–\$\$     

PAPOULI'S

725 State Hwy. 248, Reeds Spring, 417-272-8243. A great spot to hit up on your way down to Table Rock Lake, authentic Greek dishes are done well here, from the tender dolmades (stuffed grape leaves) to the flaming cheese. Don't miss the fantastic beef kabobs—these enormous kabobs are made with huge chunks of tender, perfectly cooked filet mignon layered on skewers with vegetables. Smoking in designated areas only. Open Thurs.–Sat., 3–9:30 p.m.; Sun., 11 a.m.–8:30 p.m. \$\$    

RIAD 400 South Ave., Springfield, 417-720-1018.

The menu features some long-lost Mediterranean favorites from Riad Matar's previous restaurants, like the amazing baba ghanoush. Also look for fun tastes, like the Riad Signature Chicken Pasta. Plus, you just can't go wrong if you order a gyro. It's reliably delicious and packed with perfect, tasty, tender gyro meat. Open Mon.–Thurs., 11 a.m.–9 p.m.; Fri.–Sat., 11 a.m.–10 p.m. \$–\$\$    






TOUCH, please see listing p. 141

VASKEN'S DELI





3200 Gretna Rd., Suite D, Branson, 417-334-9182; 3522 S. National Ave., Springfield, 417-888-0083; vaskensdeli.com. The gyros are fantastic. Make sure you get them with traditional gyro meat, and don't skip the tzatziki! There are other Greek favorites available here as well. We are nuts for the brisket shawerma, served on a pita with zippy toppings and plenty of tahini. Springfield location open Mon.–Sat., 11 a.m.–7 p.m.; Sun., 11 a.m.–4 p.m.; Branson location open Mon.–Sat., 11 a.m.–8 p.m.; Sun., 11 a.m.–4 p.m. Extended summer hours. \$    

MEXICAN

ARNIE'S BARN

at Top of the Rock, 150 Top of the Rock Rd., Ridgedale, 1-800-225-6343, topoftherock.com. Mexican. This spot offers a menu full of contemporary Mexican cuisine, including killer guacamole, tasty mango mahi-mahi, skillet fajitas and so much more. The cocktails menu features everything from a great classic margarita to a habanero lime margarita and more. Be sure to grab a seat on the deck that overlooks Top of the Rock's beautiful practice facility and Table Rock Lake. Open daily 11 a.m.–9:30 p.m. \$–\$\$     





BIG FAT BURRITOS

3354 S. National Ave., Springfield, 417-890-1500. You can order your burritos in baby, big or super size. The pork pibil is delish, filled with Mexican stewed pork and a red chili sauce. Soups are homemade, and you can also get salads and tostadas if you're not in the mood for a giant burrito. Don't forget to try all of the different salsas, including a hot habanero. Open Mon.–Sat., 11 a.m.–7 p.m. \$    





CANTINA LAREDO

1001 Branson Landing, Branson, 417-334-6062; cantinalaredo.com. The made-at-the-table guacamole is fantastic. Try the fajita tacos, filled with tender steak and creamy avocado. Be sure to get a seat on the patio. If you check out their Sunday brunch, you'll get a chance to pair your morning meal with a Bloody Maria (a bloody mary made with lots of tequila). Open Sun.–Thurs. 11 a.m.–9 p.m., Fri.–Sat. 11 a.m.–10 p.m. \$\$     



CESAR'S OLD MEXICO

3027 E. Sunshine St., Springfield, 417-881-8252. Indulge in authentic Mexican food at incredibly reasonable prices. We love the birria taco, which is filled with succulent shredded beef. In fact, all of the available taco fillings are downright delicious. Diners also love the pupusas, which are not common menu items in this area. The carnitas torta is also excellent. It's huge and is stuffed with savory carnitas, topped with melted cheese, tomatoes, lettuce and Mayo and then sandwiched between a pillowy bun. Need we say more? Open Mon.–Thurs., 11 a.m.–9 p.m.; Fri.–Sat., 11 a.m.–10 p.m. \$    

EL MAGUEY

631 N. Glenstone Ave., Springfield, 417-865-1453. Two of our favorite dishes at El Maguey are the Chori Pollo and the Camarones Diablo. The Chori Pollo is a grilled chicken breast smothered in chorizo and cheese (sinfully good). The Camarones Diablo has shrimp in a super-spicy sauce, served with tortillas. There are great lunchtime values here. Open Sun.–Thurs., 11 a.m.–9 p.m.; Fri.–Sat., 11 a.m.–10 p.m. \$    





FRIDA MEXICAN CUISINE & BAR

410 E Republic Rd., Springfield, 417-886-8010. A partnership between chef Angel Kim and friends from Springfield's La Hacienda restaurant, this spot offers up modern fusion Tex-Mex fare in the space once housing The Argentina Steakhouse. We loved the Baja Shrimp Tacos and classic queso dip. The Texas Tacos, which are filled with grilled steak or chicken, plus onions, bell peppers and Jack cheese, look pretty tempting, as do the chimichanga and sizzling fajitas platters. Open Mon.–Thurs., 11 a.m.–9 p.m.; Fri.–Sat., 11 a.m.–10 p.m.; and Sun., 11 a.m.–8 p.m. \$–\$\$     





GREAT AMERICAN TACO COMPANY

2915 E. Battlefield, Springfield, 417-315-8745, greatamericantaco.com. This spot offers outside-the-box tacos in a huge range of combinations. A must-try is the Hawaiian taco with chicken, feta cheese, grilled pineapple, hominy salsa, cilantro sour cream and chili sauce in a crunchy blue corn tortilla. If you're in the mood for a salad, the nacho salad features deliciously seasoned chicken, shredded cheese, diced tomatoes, chips, queso and spicy ranch. Customers love the Frito pie and the posole. Open Sun.–Thurs., 11 a.m.–9 p.m.; Fri.–Sat., 11 a.m.–10 p.m. \$    

IGUANA ROJA

107 W. Church St., Ozark, 417-485-8585; 12051 MO-13, Kimberling City, iguanaroja.net. There are delicious margaritas at this little eatery (don't miss the one made with jalapenos; it has a kick that's so much fun to drink). The chimichanga is a huge and tasty entree, and the chips come with a zippy little seasoning on top. We hear the vegetable fajitas are delicious and a little bit different than the veggie fajitas you might be used to. Open Tues.–Thurs., 11 a.m.–9 p.m.; Fri.–Sat. 11:30 a.m.–10 p.m. \$–\$\$    

LA PALOMA





3014 E. Sunshine St., Springfield, 417-719-4484, dinlapaloma.com. This spot offers a huge range of Mexican dishes including fish tacos, which are excellent. Battered and fried fish is topped with fresh pic de gallo, cabbage and a creamy chipotle sauce and then served with Mexican white rice. The chicken spinach enchiladas are also supposed to be delicious. Open Mon.–Thurs, 11 a.m.–9 p.m.; Fri.–Sat., 11 a.m.–10 p.m.; Sun., 11 a.m.–8:30 p.m. \$–\$\$    

MCSALTY'S PIZZA CAFÉ





1550 E. Battlefield, Springfield, 417-883-4324. A mainstay in Springfield that has been around forever, McSalty's serves delicious pizza and has been part of the Springfield landscape forever. The Bear Pie is a tasty supreme that's loaded up with lots of toppings. There are also sub sandwiches, and you can get pizza by the slice at lunchtime. Open Mon.–Thurs., 11 a.m.–9 p.m.; Fri.–Sat., 11 a.m.–10 p.m. \$    





MR. G'S CHICAGO PIZZA

202 N. Commercial St., Branson, 417-335-8156, mrgschicagopizza.com. There's a lot to like about this Branson pizza joint: a family-friendly atmosphere, hearty Italian food and excellent Chicago-style pizza. They make all of the pizza dough from scratch. For a hearty taste, dig in to the supreme pizza, which features homemade Italian sausage, green peppers, mushrooms, black olives, onion and pepperoni. We can't wait to try the hand-made crab rolls. Open Mon.–Thurs., 11 a.m.–8 p.m.; Fri.–Sat., 11 a.m.–9 p.m. \$\$    




PAPPO'S PIZZERIA

221 E. Walnut St., Springfield, 417-866-1111; 900 E. Battlefield, Springfield, 417-306-9091; pappospizzeria.com. Try the spicy chicken Cholula pie topped with a mixture of red sauce and olive oil, grilled chicken marinated in Cholula sauce, garlic, mozzarella cheese, red onions and cilantro. Also, be sure you try the meatballs. Crust and sauce are made fresh here. You can even get pizza by the slice if you are there at the right time. Open Mon.–Wed., 11 a.m.–10 p.m.; Thurs.–Sat., 11 a.m.–2 a.m.; Sun., 11 a.m.–9 p.m. \$–\$\$    

THE PITCH PIZZA & PUB




2924 E. Sunshine Ave., Springfield, 417-368-0277. This south-side Springfield pizza joint has a bar and dining room, so whether you're there for a family dinner or to grab a pint with friends, The Pitch Pizza & Pub has got you covered. With a menu full of pizza, pastas, salads, sandwiches and pub fare and a killer beer selection, there's something to please just about everyone. We're partial to the taco pizza, which uses Cesar's Old Mexico's refried beans and enchilada sauce. Don't forget to order a glass of sangria. The flavors change, but they are always delicious! Restaurant open Mon.–Sat., 11 a.m.–10 p.m.; Sun., 11 a.m.–9 p.m.; pub open later. \$    

PIZANO'S PIZZA




106 E. Jackson St., Willard, 417-742-5115, pizanoandsauce.com. You can get a little bit of New York up in Willard at this pizzeria. This spot serves New York-style pizza in addition to calzones, sub sandwiches and pasta. The Big Pig pizza is topped with barbecue sauce, pulled pork, bacon, onions and cheddar and mozzarella cheeses. Yum! The dough is made fresh daily, and there's even a gluten-free option. Tues.–Fri., 11 a.m.–9 p.m.; Sat., 4–9 p.m. \$–\$\$   

PIZZA BY THE CHEF




18050 Unit B, Business Route 13 (junction of Highways 13 and 76), Branson West, 417-272-8287, mypizzabythefchef.com. The pizza here is truly delicious, and it starts with some really great ingredients. The dough and sauce are made on-site every day at this tasty pizzeria that serves up hand-tossed pies, tasty subs, gourmet salads, pasta and more. We can't wait

to try the luscious white pizza or the Chef Supreme pizza with twelve toppings. Come for the buffet Monday through Friday at lunch and Thursday at dinner. Open Mon.–Thurs., 11 a.m.–9 p.m.; Fri.–Sat., 11 a.m.–10 p.m.; and seasonally on Sundays, 4–9 p.m. \$–\$\$   

PIZZA HOUSE

312 E. Commercial St., Springfield, 417-881-4073. This nostalgic restaurant with a fun diner feel has been a tradition in Springfield for more than 50 years. It's great for fans of thin-crust pizza; the pizza they serve is super-super-thin and cut into super-super-tiny pieces. It's a classic that's not to be missed. Our favorite thing there: Any of the pizzas that includes breakfast bacon as a topping. Pizza House's bacon is super crispy, and they aren't stingy. Open Tues.–Thurs., 11 a.m.–9 p.m.; Fri.–Sat., 11 a.m.–10 p.m. \$   

ROCCO'S PIZZA & SUBS



Multiple 417-land locations; roccospizzaandsubs.com. This Italian eatery specializes in New York-style pizza that has anybody who's been to the east coast swooning. It's legit, and it is seriously so delicious. Also on the menu here are a variety of hot subs, like meatball or eggplant Parmesan, plus salads, calzones and a handful of pasta entrées. \$–\$\$   

VITO'S KITCHEN




307 S. Jefferson Ave., Springfield, 417-569-7555, vitoskitchen.net. The star of this restaurant has to be the incredible New York-style pizza. The crust is perfect—light, airy and crispy. The toppings range from bizarre to classic but are always delicious and perfectly put together. Each week you'll find cheese pizza and three special pizzas that are constantly changing. Stop by during Artwalk for a smorgasbord of tapas and Wednesdays for lunch. Open Wed., 11:30 a.m.–1:30 p.m.; Thurs.–Fri., 5–10 p.m. \$    

PUBS, LOUNGES & BARS



CELLAR + PLATE

2916 S. Lone Pine Ave., Springfield, 417-894-2003, cellarandplate.com. An approachable wine list, relaxing atmosphere and a variety of small plates makes Cellar + Plate an ideal pick when you're looking for an experience and not just a meal. The staff is friendly and quick to recommend a wine if you feel out of your element. Start your meal with the Romesco Gouda Dip, which is made with tomatoes, garlic, red peppers, paprika, almonds and smoked Gouda. Also great are the Spanish meatballs, made with Chorizo, Spanish spices and olives. They're served with bread, because carbs make everything just a little bit better. Open Tues.–Thurs., 4–8 p.m.; Fri., 4–11 p.m.; Sat., noon–11 p.m. \$    





CLEAR LOUNGE

at Hilton Branson Convention Center, 200 E. Main St., Branson, 417-243-3433. Just across the street from Branson Landing at the Hilton Branson Convention Center is Clear Lounge, a great place to grab a cocktail with friends. This spot is home to tasty food, good music and fun drinks like the strawberry caipirinha. You can even step outside to enjoy a drink by the pool, a fire pit or a cozy cabana. Hours vary; open 6–10 p.m. at press time.   

COYOTE'S ADOBE CAFÉ & BAR

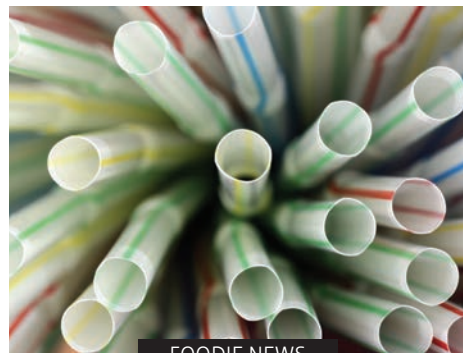
1742 S. Glenstone Ave., Springfield, 417-889-7120; 807 N. Main St., Nixa, 417-725-6803, coyotes4wings.com. This spot is known for its delicious chicken wings and its expansive wing menu; there are 40 flavors. If you're a sweet potato fry fan, Coyote's also has those on the menu, and they are quite delish. There's karaoke Thurs.–Sat.; there's a magician on Tuesday nights when kids eat free. Open Mon.–Thurs., 10 a.m.–midnight, Kitchen open until 11 p.m.; Fri., 11 a.m.–1 a.m., Kitchen open until 11 p.m.; Sat., 9 a.m.–1 a.m., Kitchen open until 11 p.m. Sun., 9 a.m.–10 p.m., Kitchen open until 9 p.m. \$    

DRUNKEN MONKEY

1816 W. Division St., Springfield, 417-862-0809. This north side establishment is a great dive bar with a small but yummy menu. Try a pulled pork sandwich or one of their pizzas. Stop by for live music and cheap drinks and soak up the down-to-earth atmosphere. They also have a killer patio, which is the perfect place to take advantage of happy hour specials. Open Mon., 2–11 p.m.; Tues.–Sat., 11 a.m.–1 a.m. \$    

DUBLIN'S PASS

2767 W. Republic Rd., Springfield, 417-877-7625; 317 Park Central East, Springfield, 417-862-7625, dublinspass.com. This Irish pub offers a menu of Guinness-based drinks (try the Guinness with Blue Moon or the Guinness with root beer), plus tasty pub fare. To start, don't miss the yummy Reuben rolls appetizer—egg roll wrappers fully loaded with delectable corned beef, Swiss cheese and sauerkraut, fried and served with a tasty side of Thousand Island dressing. Open Mon.–Thurs., 3 p.m.–1:30 a.m.; Fri.–Sat., 11 a.m.–1:30 a.m.; Sun., 11 a.m.–midnight. \$    



FOODIE NEWS

THE LAST STRAW

A collection of local businesses are sick of all the straws. Twelve restaurants and bars have vowed to only provide the drinking tubes upon request. Participants include White River Brewing Co., Finnegan's Wake, Nonna's Italian Café, Casper's, Van Gogh's Eeterie, Café Cusco, Civil Kitchen & Tap, Front of House Lounge, Tinga Tacos, Cellar + Plate, Lindberg's Tavern and The Outland.—Lillian Stone

DUGOUT BAR & GRILL & SPORTS & MUSIC

1218 E. Trafficway St., Springfield, 417-866-2255, dugoutsgf.com. This spot serves up meals that are not your typical bar food. It's bar food taken up several delicious notches. Don't miss the big and flavorful entree salads or the irresistibly delicious Cuban sandwich. We also love their crispy French fries. They are the perfect side dish with any of the entrees, and they are totally craveable. Open Mon.–Thurs., 11 a.m.–10 p.m., Fri.–Sat., 11 a.m.–10:30 p.m., Sun., noon–9 p.m. \$-\$\$ 🍷 🍺 🍻 🍸 🍹 🍽️

EBBETS FIELD

1027 E. Walnut St., Springfield, 417-865-5050. The pizzas, burgers and wings are tops here, especially the Duke burger. Yum! We also like the BLT. It's a classic, but they do it really well. We love the pizza that comes topped with hot sauce. The hand-cut French fries here are always crispy and perfectly delicious. Kitchen open Mon.–Tues., 11 a.m.–10 p.m.; Weds.–Thurs., 11 a.m.–10:30 p.m.; Fri.–Sat., 11 a.m.–11 p.m.; Sun., 11 a.m.–9 p.m. \$ 🍷 🍺 🍻 🍸 🍹 🍽️

ERNIE BIGG'S DUELING PIANO BAR

505 Branson Landing, Branson, 417-239-3670, erniebiggs.com. This piano bar serves up more than great tunes. It has a small but yummy menu of gourmet pub grub filled with appetizers, sandwiches and pizza. The pizzas are thin crust and super popular. Build your own pizza from a variety of toppings to personalize your late-night snack. Open Mon.–Sat., 6 p.m.–12:30 a.m.; Sun., 6 p.m.–midnight 🍷 🍺 🍻 🍸 🍹 🍽️



FOODIE NEWS

IS THIS FOR WHEEL?

The Wheelhouse dropped some big news late last week. Five years after opening, one of SGF's favorite food trucks will open a new brick and mortar location inside the Vib Best Western Hotel being built at the intersection of Glenstone and Sunshine. The new location will feature the full Wheelhouse menu, coffee from KeenBean and sweets from B + B Boulangerie & Bakery. Food truck loyalists, have no fear: the bright yellow truck is here to stay.—Lillian Stone

FINNEGAN'S WAKE

307 South Ave., Springfield, 417-869-1500. The menu at Finnegan's Wake is made up of affordable Irish fare with some hearty dishes like the meaty shepherd's pie. We love the grilled chicken pasties—those are puffed pastry filled with chicken, veggies, cheese and pesto. Don't miss the Guinness beer cheese or the beef and soup (which is a hearty favorite that leaves us wishing for more). Open Tues.–Sat., 11 a.m. to bar close. \$ 🍷 🍺 🍻 🍸 🍹 🍽️

GALLOWAY STATION

1281 E. Republic Rd., Springfield, 417-881-9730. We love the Rajun Cajun burger with bacon, Swiss cheese and spicy seasonings. And we can't get enough of the super yummy fries and freshly made potato chips dipped in homemade spicy ranch. Be sure to grab a seat on the patio for some dinner in the fresh air. Kitchen open Mon.–Thurs., 11 a.m.–10 p.m.; Fri.–Sat., 11 a.m.–11 p.m. \$ 🍷 🍺 🍻 🍸 🍹 🍽️

THE GOLDEN GIRL RUM CLUB

137 Park Central Square, Springfield, 417-425-5162, thegoldengirl.com. This tiki bar serves up handcrafted cocktails and a made-from-scratch, eclectic, internationally inspired menu. Try the Thai sticky wings for an unusual twist on a bar staple. The sandwiches are yummy, especially the GG Staff Special, which is made with house Korean BBQ pulled pork, house kimchi mayo, and quick-pickled cucumber. After 9 p.m. on Fridays and Saturdays, Golden Girl serves homemade ramen and artisan pizzas. Open Tues.–Sat., 5 p.m.–1 a.m. \$ 🍷 🍺 🍻 🍸 🍹 🍽️

HARBELL'S GRILL & SPORTS BAR

315 Park Central West, Springfield, 417-862-0477. Lots of items on the menu here have a barbecue twist and feature sweet and smoky barbecue sauce. Don't miss the super-smoky chicken wings (we like the mild buffalo sauce the best) or one of the great burgers. Also yummy: the Smoky Philly (it's like a Philly cheesesteak sandwich, but with a barbecue sauce twist). Tues.–Sun. 11 a.m.–midnight (Kitchen open until 10 p.m.); Fri.–Sat. 11 a.m.–1:30 a.m. (Kitchen open until 10 p.m.); Sun. 11 a.m.–midnight (Kitchen open until 9 p.m.) \$ 🍷 🍺 🍻 🍸 🍹 🍽️

J.O.B. PUBLIC HOUSE

319 E. Walnut St., Springfield, 417-831-1158. Pop in for tasty drinks (including a great whiskey selection) and some tasty food, too. The French fries here are seriously so delicious. Don't miss the cubicles, delicious mini-sandwiches. Open Mon.–Fri., 11 a.m.–1 a.m.; Sat., noon–1 a.m. \$ 🍷 🍺 🍻 🍸 🍹 🍽️

LINDBERG'S TAVERN

318 W. Commercial St., Springfield, 417-868-8900, lindbergsbar.com. Forget about basic bar food. This storied watering hole and music venue goes above and beyond with creative takes on hearty comfort food classics. We love The Daily Special, aka Lindberg's signature cashew chicken poutine. Don't miss out on Sunday brunch, which goes fast. We can't wait to try the crab eggs Benedict made with poached crab and fried green tomatoes. Open Tues.–Sat., 11 a.m.–1:30 a.m.; Sun., 12 p.m.–midnight. \$ 🍷 🍺 🍻 🍸 🍹 🍽️

MISSOURI SPIRITS

507 W. Walnut St., Springfield, 417-501-4674, missourispirits.com. This distillery and bar has a small food menu that pairs well with its artisanal cocktails. It is eclectic and packed with flavor, focusing on sandwiches and small plates. We recommend the Fried Bologna Sammie. Trust us. It's served with an orange marmalade that puts the whole thing over the top. The B.L.T. is also killer. And, on your way out, pick up a bottle of one of its small-batch liquors. Open Tues.–Fri., 4 p.m.–midnight; Sat.–Sun., noon–midnight; limited food on Tuesdays \$ 🍷 🍺 🍻 🍸 🍹 🍽️

THE MUDLOUNGE

321 E. Walnut St., Springfield, 417-865-6964, mudhousecoffee.com. We love all the cozy seating here at The Mudlounge (including a really great patio out back), and we love the menu that's packed with 90 beers from all over the world. There's also a large selection of single malt Scotch and quite a few creative cocktails. We love the coffee-based cocktails especially. This place offers up one of the best bloody marys around. (It's super-peppery!) Try the hummus or the Blue Moon fondue if you're in the mood for an appetizer. Open Mon.–Sat., 4 p.m.–1:30 a.m. \$ 🍷 🍺 🍻 🍸 🍹 🍽️

OUTBACK PUB

1924 W. Hwy. 76, Branson, 417-334-7003, outbackbranson.com. This Australian-inspired spot boasts two bars, an outdoor party deck and extensive beer list. Enjoy live music most evenings. Try the cornmeal-breaded catfish, hand-crafted burgers or hearty Reuben. We can't wait to try the fresh-from-the-smoker barbecue. Open Mon.–Sat., 11 a.m.–1 a.m.; Sun., 11 a.m.–midnight \$ 🍷 🍺 🍻 🍸 🍹 🍽️

PARLOR 88

1111 E. Republic Rd., Springfield, 417-882-8882, parlor88.com. There are 88 beers, 88 wines and 88 martinis in Parlor 88's drink menu. That means you head there with a crowd and know that everybody will find something they like. There are also plenty of delicious apps: Try the Italian Duo Panini, or the \$2 burgers on Wednesdays. Open Mon.–Sat., 3 p.m.–1 a.m.; Sun., 3 p.m.–midnight. \$ 🍷 🍺 🍻 🍸 🍹 🍽️

PATTON ALLEY PUB






313 S. Patton Ave., Springfield, 417-865-1188. The beer-cheese fondue is a longtime favorite here. Order it as an ooey-goey topping on your French fries. This place also serves up some really tasty wings, and they even serve lunch. There are 42 beers on tap, and 110 bottles. Come for some fun-filled trivia on Thursday and Sunday nights. Open Mon.–Sun., 11 a.m.–1:30 a.m.; Kitchen open Mon.–Thurs. until 10 p.m.; Fri.–Sat. until 11 p.m.; until 10 p.m. Sun. \$ 🍷 🍺 🍻 🍸 🍹 🍽️

QUEEN CITY WINE DIVE






105 Park Central Square, Springfield, 417-429-9020, facebook.com/QueenCityWineDive. Visit Queen City Wine Dive to sip on delicious wine by the glass. Pair your vino with Spanish-inspired tapas and charcuterie plates. Grab an indulgent dish like the fried chicken (based on the beloved recipe from the now-defunct Riverside Inn restaurant), coconut curry steamed mussels or duck confit mac and cheese. Open Tues.–Weds. 4–10 p.m., Thurs.–Sat. 4–11 p.m. \$-\$\$ 🍷 🍺 🍻 🍸 🍹 🍽️

TEA ROOMS




BETH'S BAKE SHOPPE & TEA ROOM

1645-D W. Republic Rd., Springfield, 417-866-5533, bethsbakeshoppe.com. Try a chicken salad sandwich—served on cinnamon raisin bread. If you're in the mood for salad, we love the spinach salad served with warm bacon vinaigrette, and the gigantic couscous salad loaded with fresh veggies and Feta cheese. But first, marvel over everything in the dessert counter; every single cookie here is delicious. Tea room is open Mon.–Sat., 11 a.m.–2 p.m.; bakery open 10 a.m.–5 p.m. \$     







BLACKBERRY LANE TEA ROOM & FLORAL SHOP

16052 U.S. Hwy. 160, Forsyth, 417-546-5848. This cute little Forsyth spot is perfect for enjoying lunch with the girls. The menu spans salads, sandwiches and tasty soups like the chilled strawberry soup. Try a flavored tea or the homemade strawberry lemonade. Customers clamor for desserts like the house-made blackberry cobbler. Open Tues.–Fri., 11 a.m.–2 p.m. \$     






GARDEN TEA ROOM

201 Helena Ave., Rogersville, 417-753-4777. This tasty little tea room is tucked away behind a furniture store in Rogersville. The crustless quiches change daily, and they are a different take on this tea room classic. Be sure and try the chicken salad sandwich on a croissant. It has tasty bits of dried apricot inside. Yum! And don't miss the homemade miniature beer bread. It is so good. Open Mon.–Sat., 11 a.m.–2 p.m. \$   

MAGGIE MAE'S TEA ROOM






206 W. Fourth St., Miller, 417-452-3299. This long-time favorite has been in business since the mid-1990s, and it's a must-try 417-land tea room. The menu features plenty of tasty tea room fare including sandwiches, soups and salads. The desserts are fantastic, so be sure to try the strawberry shortcake when they have it; it's delish. Open Mon.–Sat., 11 a.m.–2 p.m. \$      

MS. GILMORE'S TEA ROOM AND VINTAGE SUITCASE

211 E. Commercial St., Springfield, 417-886-7000, robinsvintagesuitcase.com. The daily specials and desserts are the star of this quaint tearoom and pastry shop on Commercial Street. There is always a quiche and soup of the day as well as sandwich specials. The bacon and spinach quiche is a customer favorite. Desserts range from French pastries to made-from-scratch pies and decadent cakes. We can't wait to try the strawberry buttercream cake. Don't miss the monthly dinners featuring a variety by Roland Parry. Tea room is open Mon.–Fri., 11 a.m.–2 p.m.; Sat., 11 a.m.–3 p.m. bakery is open Mon.–Fri., 10 a.m.–4:30 p.m.; Sat., 10 a.m.–5 p.m. \$     

RELICS ANTIQUE MALL TEA ROOM





2015 W. Battlefield, Springfield, 417-885-0013. Favorites at this tea room include the puff pastry quiche and chicken Waldorf salad served on a fresh croissant. And for your drink, try out a different tea every time you visit (this spot serves 16 kinds). Feed your sweet tooth with the warm

scones here, filled with cranberries and nuts and served with freshly made Devonshire cream and jam. After your meal, take some time to explore the enormous and expansive Relics Antique Mall. It's a stellar way to while away the afternoon, and maybe find a little treasure to take home. Open Mon.–Sat., 11 a.m.–3 p.m.; Sun., 12–3 p.m. \$     

RUBY LENA'S TEA ROOM & ANTIQUES






224 W. Main St., Branson, 417-239-2919. There are great salads at this little tea room on Branson's Main Street. It's just up the street from Branson Landing, making it a great place to walk to after you've finished up all your shopping. Consider indulging in one of the hearty lunches, like meatloaf or chicken and dumplings. For dessert, make sure you try the pies, especially coconut cream with meringue. Then you can pop into the adjoining antique shop to browse a bit. Open Tues.–Sat., 11 a.m.–3 p.m. \$     

SPRING CREEK TEA ROOM

107 S. Third St., Ozark, 417-582-1331. The homemade desserts are to die for. Be sure to order them quickly before they run out. (And if Butterfinger pie is an option, snag it quick!) Don't miss the veggie sandwich, the strawberry soup or the chicken salad. This place is hopping at lunch time, so if you have to wait for a table you can spend the time perusing the booths at the attached antiques shop. Open Tues.–Sat., 10:30 a.m.–2 p.m. \$    

THAI

RAMA THAI CAFE






1129 E. Walnut St., Springfield, 417-865-3204. Step into a charming historic house on Walnut Street, and you'll see why people are loving Rama Thai. The restaurant features a menu full of delicious Thai tastes in a cozy atmosphere with a shady patio out back. Start your meal with the avocado spring rolls. Then dig into the entrees. We love the drunken noodles and couldn't get enough of the potent and delicious tom yum soup that was bursting with ginger, galangal and lemongrass flavors. Open Mon.–Thurs., 11 a.m.–2:30 p.m., 4–9 p.m.; Fri. and Sat., 11 a.m.–2:30 p.m., 4–9:30 p.m.; Sun., 12–2:30 p.m., 4–9 p.m. \$–\$\$     

THAI PEPPERS RESTAURANT






1411 E. Sunshine St., Springfield, 417-882-1979. Try the Bangkok duck (or any of the duck dishes; they are delish here). One of our favorites is the spicy string bean entrée with chicken, or the prik king chicken ordered extra spicy. For something packed with flavor, don't miss the delicious green curry or the comforting massaman curry. Open Mon.–Fri., 10:30 a.m.–2:30 p.m., 4:30–9:30 p.m.; Sat.–Sun., noon–2:30 p.m., 4:30–9 p.m. \$\$     

THAI THAI CUISINE

1615 W. Highway 76, Branson, 417-334-9070, thaithaibranson.com. If you're in Branson and looking for a satisfying Thai meal, Thai Thai Cuisine is a great option. It offers really great Thai food and a sweet staff. The panang curry is delicious, and it's served on a little bed of fresh

spinach. The yellow curry is Thai comfort food, and it's served up with plenty of big and hearty potatoes and carrots. Open Mon.–Sat., 11 a.m.–3 p.m., 4:30–9 p.m.; Sun. 11 a.m.–3 p.m., 4:30–8:30 p.m. \$–\$\$     


THAI TIME CAFE

1804 E. 32nd St., Joplin, 417-781-0055. All of your favorite Thai flavors make an appearance on the menu here. Customers love the pumpkin curry. Don't miss the Larb Mae Janla: ground chicken cooked with spicy chilis and served with lettuce that's perfect for making wraps. For a vegetarian treat, try the crispy mock duck with your choice of red curry or gra pow sauce. Open Sun.–Thurs. 11 a.m.–9 p.m.; Fri.–Sat., 11 a.m.–9:30 p.m. \$–\$\$     

THAI XPRESS







948 S. Glenstone Ave., Springfield, 417-865-0101. When you visit this friendly spot, don't miss the Magic Noodle, mango curry chicken and volcano shrimp dishes. They are all tasty. We've also heard that the green curry is particularly delicious. And the massaman curry is a sure bet for a mega-tasty meal. Open Mon.–Thurs., 11 a.m.–8 p.m.; Fri., 11 a.m.–9 p.m.; Sat., 11 a.m.–9 p.m. \$     

TONG'S THAI RESTAURANT







3454 S. Campbell Ave., Springfield, 417-889-5280. This spot serves up a menu packed with tasty Thai flavors, and the Esarn lettuce wraps are a long-time customer favorite. Don't forget about the Thairito, a tasty dish that's unique to Tong's. The basa in basil sauce is a delight. The pad Thai and the savory crab Rangoon are among the best in town. Full bar. Open Mon.–Fri., 11 a.m.–2:30 p.m.; Mon.–Sat., 5–10 p.m. \$–\$\$      

VIETNAMESE






ASIA EXPRESS

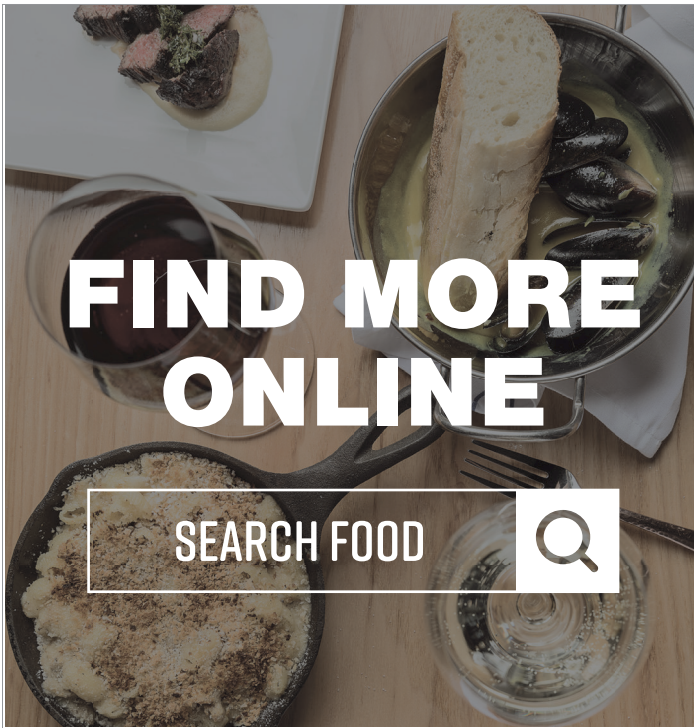
2462 S. Campbell Ave., Springfield, 417-883-2462. Don't miss the pho dac biet, a beef noodle soup with thinly sliced brisket, tripe, tendon and meatballs with onions and cilantro. It's served with sprouts, basil, lime and jalapeños on the side, so you can customize your bowl of soup. Open Mon.–Sat., 11 a.m.–9 p.m. \$      

BAMBU

1338 E. Battlefield, Springfield, 417-881-9881. The pho is a specialty here. You can add spice, herbs, jalapeños and sprouts to customize it. (Our favorite way to do it: Use all of the herbs, half of the sprouts, a couple of jalapeños and a generous squirt of Sriracha.) Order a taro boba drink with your meal, and don't miss the delicious fresh spring rolls or the spicy beef noodle soup. Open Mon.–Thurs., 11 a.m.–9 p.m.; Fri.–Sat., 11 a.m.–10 p.m.; Sun., 11 a.m.–6 p.m. \$      

PHO KIM

3433-C S. Campbell Ave., Springfield, 417-883-9999, phokimspringfield.com. Here you can fill up on Vietnamese staples like pho, spring rolls, bahn mi sandwiches and more at Pho Kim. Everything we've tried is good, but the Pho soup is the star. The broth is rich and complex and full of flavor. Open Mon. and Wed.–Sat., 11 a.m.–8:30 p.m.; Sun., 11 a.m.–7:30 p.m. \$     

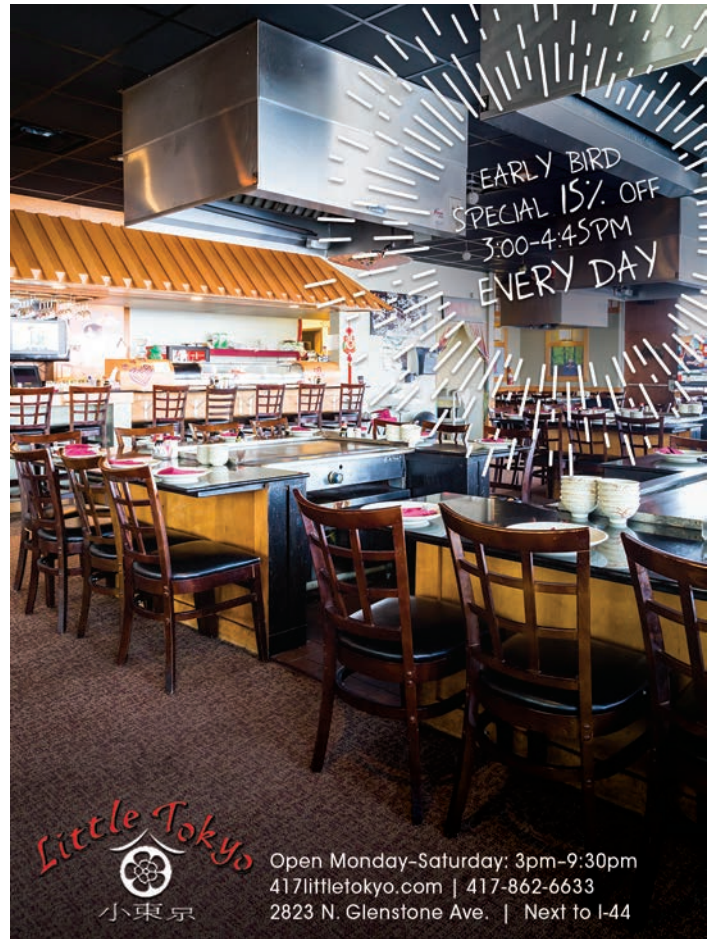


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[PEOPLE PICS]

Teacher Appreciation BANQUET

At the 24th Annual Foundation for Springfield Public Schools Teacher Appreciation Banquet, participants enjoyed red carpet photos, a silent auction, photos from Fun Pics photo booth and more. Emcees Liz Delany and Kevin Howard from 105.9 KGBX led the evening's events, and Truman Elementary School's Jean Lawson was named the 2018-2019 Teacher of the Year.

Date

April 16

Benefiting Organization

Foundation for Springfield Public Schools

Money Raised

\$87,331

Number of Guests

770

Location

Oasis Hotel & Convention Center

Attire

Cocktail

Food

Oasis Hotel & Convention Center

Entertainment

The Reed Academy Singers

Sponsors

Missouri State University; John & Beth Raidel; Andy B's; Commerce Bank; Copy Products Inc.; Esterly, Schneider & Associates Inc. AIA; Johnstone Supply; KPM CPAs & Advisors; Mercy; Mark & Lori Nelson; Penmac Education Staffing; Xtream powered by Mediacom; 417 Magazine and many more



Christen Glenn, Caitlyn Mercado



Susan Langston, Andrea Hughes, Shonna Crawford, Mike McCorcle



Megan Schilly, Shelby Tillery, Katie Baker



Courtney & Rich Dameron



Cassie Schmidt, Jessie Wilson, Emily Keffer



Natalie Murdock, Pamela Anderson



Jaclin & Michael Lane



Teresa Coyan, Amy Bunselmeyer

Photos by Ryan Kowalski

KEEPING THE OZARKS CAMERA READY

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[PEOPLE PICS]

The Longest TABLE



Cindy Carroll, Suzy & Eddy Bunge



Murray Bearisto, Brad Gilbert



Mackenzie Palmer, Wade Palmer, Pam & Dirk Muller



Dan Cobb, Michelle Carr



Mike Jones, Shannon Handwerker



Jen & Rob Buchanan, Mitch Wilson



Terry & Tracy McCullough



Eric Gulliams, Brian Hayes

This unique dining event showcases custom menus from local fine dining restaurants. Each restaurant serves a table, and diners choose which table they want to sit at to enjoy their four-course meal. The night benefited Help Give Hope, which assists local families with living expenses, resources and education.

Date

April 19

Benefiting Organization

Help Give Hope

Money Raised

\$46,000

Number of Guests

120

Location

The Grey Rocks

Attire

Cocktail

Food

319 Downtown, Touch, Flame, Black Sheep, Avanzare and Metropolitan Grill

Entertainment

Izabel Crane

Sponsors

Bobby Allison, Benjamin F. Edwards Investments, Tim Reese, Rosalie O'Reilly Wooten, David O'Reilly, Mary Beth and Charlie O'Reilly, Youngblood Auto Group, Dan Cobb, The Nest, 417 Magazine and many more

Photos by Ryan Kowalski



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20 Years of Augusts

August in the Ozarks is truly the dog days of summer. Early on, we beat the heat by sharing your favorites in our Best of Springfield feature, now known as Best of 417. Eventually, we found a better way to celebrate 417-land when the temperatures peak: articles about our region's dining scene. We've taken you on dining day trips, told you about the best steaks around and even introduced you to the ethnic flavors you can find close to home. This year, we couldn't resist telling you about the area's booming food truck culture. Happy munching!



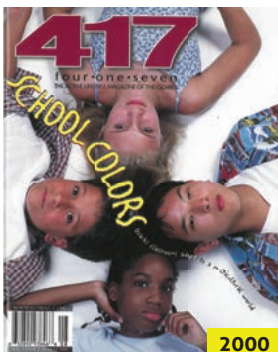
2018



1998



1999



2000



2001



2002



2003



2004



2005



2006



2007



2008



2009



2010



2011



2012



2013



2014



2015



2016



2017

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