

september:

I'm beginning to learn that it is the sweet, simple things of life which are the real ones after all.

—LAURA INGALLS WILDER

MISSOURIANA

SAY *what?*

A GUIDE TO WHAT YOU'LL FIND IN THIS SECTION



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INNOVATION

TEXT MY RIDE

SPRINGFIELD

DINING WORTH THE DRIVE

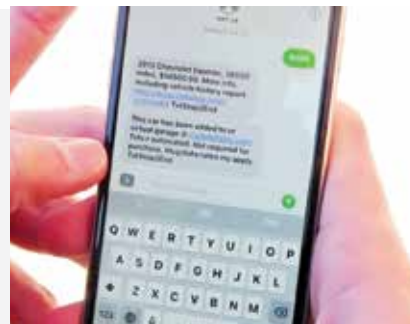


A Springfield startup is changing the way people shop for cars with a tool everyone has at their fingertips: a cell phone. CellARide is a texting platform for marketing new or used cars via mobile phone. The company recently launched SnapVIN, a service that allows consumers to snap a photo of a vehicle identification number and text it to the company's dedicated number to receive information about the car.

CEO Josh Holstein founded CellARide in 2010 as a means for consumers to “text the car” for basic vehicle information rather than converse with sellers. CellARide first targeted private auto sales and by 2012 had moved into auto dealerships, offering a niche shopping experience starting with Toyota and Nissan experiential events. Carfax founder Ewin Barnett was so impressed, he signed on as an advisor and investor.

“We’re using widely adopted technology to capture consumers and shopper insight,” Josh says. “Consumers use this tool. It helps bridge the sales culture issues the industry is experiencing.”

The seller creates a profile of the car on the website CellARide.com, which includes photos, a virtual test drive, and a Carfax report. CellARide generates a RIDETag that is specific to that vehicle to print and display on the vehicle. Potential buyers text the RIDETag number to a CellARide short code, which functions like texting any other mobile number. Buyers receive a virtual brochure with information on the car; sellers receive an email or text indicating shopper interest. CellARide’s dealership program at Dealers.CarInfoToGo.com works similarly—buyers can peruse car lots any time and dealers can track interest and activity.—*Kathy Casteel*



SPLASH OF COLOR ON THE KATY

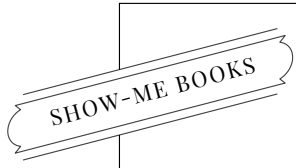
ROCHEPORT

Closely nuzzled against the Katy Trail in Rocheport, Meriwether Café & Bike Shop provides a quietly colorful experience. Managers Brandon and Whitney Vair transformed the building that used to house the Trailside Café into a bright spot set against the green-covered hills of Rocheport.

The Vairs use as many locally sourced products as they can. As much as 70 percent of Meriwether’s produce budget goes toward local farms, such as Show Me Farms, Redbuds Farms and Botanicals, and Boatright Farms.

Ingredients for the dishes have either been carefully elevated or purposefully left alone to shine. Take, for example, the best-selling Naturalist salad with toppers such as sesame-crusted avocado, fresh heirloom tomatoes, watermelon, quinoa, and a charred-lemon and basil vinaigrette. After a ride on the Katy, pair the fried green tomatoes with a can of Logboat beer or a cup of Fretboard coffee.—*Laura Heck*

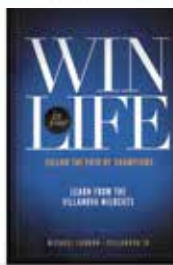
PICK ME UPS BOOKS FOR ANYTHING



Colorful Characters of St. Louis

Jim Merkel, 224 pages, nonfiction, Reedy Press, \$21.93

St. Louis journalist Jim Merkel dishes on some of Missouri’s most unforgettable characters, such as “The First Lady of Corn,” and the “The World’s Strongest Mayor.” The whimsical and lively text will keep readers flipping pages through the wild tales and true stories.—*Emma Beyers*



Win in Your Life

Michael London, 352 pages, nonfiction, Win in Your Life, \$27.95

“Champions aren’t born; they’re made,” explains Michael London in his book on sports, success, and positivity. Michael, a longtime Branson resident, describes the success of the Villanova Wildcats through first-hand tales and vibrantly colored photographs. Jam-packed with inspirational quotes from individuals in all walks of life, the author weaves history, sports, and his “Sweet Sixteen” principles to inspire readers to become champions in their own lives.—*Emma Beyers*

Night Ranger



So Long, Summer!

CATCH TRACE ADKINS AND NIGHT RANGER
AT THIS LATE-SEASON SEND-OFF IN
JEFFERSON CITY.

MISSOURI MUSIC

SO LONG SUMMER MUSIC FEST

SEPTEMBER 22–23

/// When

Gates open at 5 PM;

Shows start at 7:30

/// Where

1445 Fairgrounds Road,

Jefferson City

/// Cost

\$22–\$30

/// Contact:

SoLongSummerMusicFest.com

Celebrate the last few moments of summer with the So Long Summer Music Fest on September 22 and 23. The third annual two-day festival and fundraiser takes place at the Jaycees Fairgrounds in Jefferson City.

Veteran firefighter Doug Platter and his wife, Cindy, created the weekend event to support the Safety Net of Missouri. A Jefferson City-based organization, Safety Net provides financial assistance to the spouses and children of local law enforcement officers, firefighters, paramedics, emergency medical technicians, and corrections officers who have lost their lives in the line of duty. All profits from So Long Summer go to Safety Net.

The event kicks off on Friday night with Night Ranger, best known for the hit “Sister Christian.” Headlining Saturday is Grammy-nominated country music superstar and philanthropist Trace Adkins, whose hits have topped the country charts. Opening for Adkins is Murphy’s Ford, a country-rock band from mid-Missouri.

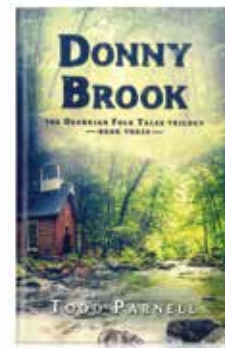
Food, beverages, and merchandise will be available for purchase at the fairgrounds; cash is recommended. —*Emma Beyers*

SHOW-ME BOOKS

FOR A RAINY DAY
BOOKS TO ESCAPE FROM IT ALL**Blood River Rising:
The Thompson-Crismon
Feud of the 1920s**

Victoria Pope Hubbell, 236 pages,
true-crime nonfiction, Iris Press, \$24

Blood River Rising relays the true story of murder between two neighboring families in 1924, a crime attributed to the greed and power of the Ku Klux Klan. The book chronicles a modern-day investigation of what really motivated Miller County neighbors to turn against each other.—*Emma Beyers*

**Donny Brook**

Todd Parnell, 262 pages, fiction, Pen-L
Publishing, \$14.97

Todd Parnell brings to readers the third installment of The Ozarkian Folk Tales Trilogy with *Donny Brook*. The novel chronicles the tale of a motley crew in the fictional town of Hardeeville. The once-peaceful town suffers a series of murders, corruption, and environmental disasters that threaten to tear the town—and Hardeeville's way of life—apart. Grounded in the history and folklore of the Ozarks, the novel explores the battles of man versus nature, man versus man, and man versus self.—*Emma Beyers*



✂ DINING WORTH THE DRIVE

P.I.Y.

POUR-IT-YOURSELF

MAPLEWOOD

With no bartenders or servers, guests at Tapped are free to be the masters of their own imbibing fate. “We provide one-of-a-kind drinking experiences through the freedom to self-pour and taste many different samples,” says co-owner Ryan Reel.

The PIY concept works like this: Customers flash their IDs at the door and receive smart wristbands hooked up to their credit card accounts. To drink, customers simply hold their wristbands against the iPads next to the taps, and the beer (or wine or coffee) will start flowing. Tapped currently offers thirty-nine craft beers and ciders, eight wines, and cold-brew coffee. Most of the beverages are brewed in Missouri or Illinois.

Even though guests are pouring their own drinks, staff members are on hand to suggest pairing recommendations with the restaurant’s food offerings, which customers order at the counter and receive a text message when ready. The menu includes bar-style, fast-casual options such as wood-fired pizza, sandwiches, spinach-and-artichoke wontons, and beer-battered fish with jalapeño hush puppies. —*Julie Brown Patton*

7278 MANCHESTER ROAD • 314-899-0011 • TAPPEDSTL.COM

Sawmill to Showroom

Fairfax



What started as a woodworking hobby has grown into a bona fide business for Mike and Dana Tracy. The couple creates custom wood home décor and furniture as MDT Woodworks LLC. Missouri-shaped wall art pieces are MDT's bestsellers. "No two are the same," Dana says.

MDT sources wood from sawmills throughout Missouri, and they typically use black walnut, spalted maple, and pine. The Tracys also work with customer requests. "The smile at the end, when a customer receives their work, is my favorite part," says Mike.

The couple recently moved from Kansas City to Fairfax in northwest Missouri, back to Dana's hometown; the showroom is open, and they offer woodworking classes.

Shop online at MDTWoodWorks.com.
—Lori A. Addington



CRAFTASTIC



INNOVATION

Do you have a brain (or Pinterest board) full of projects you know you'll never make? Michelle Nickerson, owner of Confetti Craft Co., can relate. The crafts-and-cocktails business in Columbia takes the hard work out of do-it-yourself projects and leaves the creativity and fun to the guest.

Confetti provides the inspiration, supplies, and instructions for more than twenty projects ranging from woodworking and painting to jewelry and home décor. "Unless you have power tools, it would be tough to make them at home," Michelle says. The most popular projects are the woodworking crafts—trays, beer caddies, mason jar planters, and string art—that require special equipment.

The staff makes sure that even the most in-depth projects require only a minimum skill level, so no one will leave feeling frustrated. With all of the prepping, organizing, and guesswork out of the way, the hardest part is choosing which project to customize.

Before settling down at their workspace, guests can order from the premium liquor bar. The most popular drink, the Confetti Drop martini, has trademark confetti candy along the rim of the glass.—Kath Teoli

VISIT CONFETTICRAFTCO.COM TO PICK OUT A PROJECT.

COLUMBIA

MISSOURI ARTIST

KATHY BARNARD TAUGHT HERSELF TO REPLICATE LIFE AND NATURE IN ART.

STORY Zoey Glasgow

Through the Looking Glass



Kathy Barnard grew up in Kansas exploring the woods and wildlife of the Midwest. The Kansas City-based internationally known glass artist has been working with glass for more than thirty years now, creating artistic statements out of windows, goblets, and décor items made with carved and stained glass. Her creations reflect that childhood sense of wonder and carry a theme of revelry in wilderness.

To those who merely glance at her glasswork, the pieces might appear as pretty but simple. But look a little deeper into the glass etchings, and you'll see the elements turn into a narrative. Kathy can take a stationary object or wall in a building and turn it into a canvas bursting with life and movement. "I always want to tell a story," she says.

A fascination with how things are created and how to re-create them is the driving force behind her art. As a kid sister, Kathy took interest in the creative aspect of her seven-years-old sister's artwork. It eventually led Kathy to take classes at an art institute and then to the University of Kansas.

After graduation, Kathy landed a job with Hallmark, where she was exposed to sand blasting used to make carvings and custom signage. A trip to Los Angeles and a tour of the *Queen Mary* ocean liner inspired her to start creating glasswork. She admired the elegant carved glass throughout the interior of the ship, and it sparked an epiphany: "I realized if I can carve in wood, I can figure out how to carve in glass." Back home in Kansas



White Theatre, Recital Hall, and the Jewish and Community Center in suburban Kansas City, and in multiple churches, private chapels, and homes throughout the country.

Working with glass requires a lot of patience and development. A small vase or goblet may only take a couple of days to create, she says, but a forty-foot-wide and thirty-five-foot-tall piece could take years. Sometimes, she adds, it can be a challenge just to find people to help her lift the finished glass product.

Stained glasswork is a different beast because it requires more cooperation from other glass manufacturers, she says. She must deal with additional suppliers to get the materials for the raw glass for the stained pieces.

She considers her creations a journey. "It's my thoughts and ideas combined with theirs and their wishes," she says of her commissioned work with clients.

Kathy continues to challenge herself to develop skills in different types of art. She would like to create more outdoor glass art. Best known for her stained and carved glasswork, she also experiments with hot and blown glass.

"I'm proud of all of the small things I do, along with all of the large, significant things," she says.

St. Louis

INNOVATION

First there were smartphones, then smart watches and smart homes, and now smart beds. A St. Louis company has patented interactive sensor technology that analyzes and adjusts mattresses to optimize sleep.

"We're working on technology that will measure how many times you get up in the night and silent-glide incline adjustments to help remedy snoring," says Denny Boyd, owner of Boyd Specialty Sleep. Beds send the information wirelessly to a phone or laptop.

Boyd's newly patented iZone Bed is a hybrid mattress composed of air-flow chambers, water tubes, memory foam, and gel that has fourteen separate calibrators yet weighs no more than a traditional mattress. An app helps fine-tune ideal adjustments.

Denny fell in love with waterbeds as a

collegiate swimmer for the University of Missouri in the mid-'70s when he bought one to ease tendonitis in his shoulder.

"That year was my best season of swimming," he recalls. He was so enamored with the bed that he developed a business plan while still in school that differed from the 1970s "head shops" for waterbeds. "I wanted to tell customers, 'You could bring your parents to this store,'" he says.

He founded Royal Waterbeds in Columbia in 1977 but moved to St. Louis in 1980, renamed the company, and expanded inventory with air, memory foam, and hybrid mattresses. Shop products at The Bedroom Store in St. Louis and online at TheBedroomStore.com.

"When sleep is good," Denny says, "life is good."—Kathy Casteel



Good Night!

KATH TEOLI; COURTESY MDT WOODWORKS; BOYD SPECIALTY SLEEP

COURTESY KATHY BARNARD

The Small Festival with a Big Heart

BLUEGRASS FANS PLUCK A 30TH YEAR IN WEST PLAINS.

STORY *Zoey Glasgow*

HOBA FALL BLUEGRASS FESTIVAL

SEPTEMBER 21–23

/// WHEN

Park opens the Sunday before the festival; shows start at 7 PM Thursday and Friday, 1:30 PM Saturday

/// WHERE

1138 Bluegrass Lane, West Plains

/// COST

\$5–\$15 for day and night passes, \$25 for a three-day pass; free for children 12 and younger

/// CONTACT

HOBABlueGrass.Wix.com/home



MISSOURI MUSIC

The residents of West Plains are big fans of bluegrass music and look forward to the Heart of the Ozarks Bluegrass Association (HOBA) fall and spring festivals each year. This year marks the thirtieth year of the fall festival, running from September 21 to 23 at HOBA Bluegrass Park. The small town attracts aficionados from all over the state for the “small festival with a big heart.”

Six bluegrass bands will appear, with several of them performing on more than one occasion throughout the weekend. Guest bands are welcome. Several groups may sound familiar, such as Poa Annuu or Rural Roots, because they originated or have played in many parts of the state. The full lineup of bands and other festival events is available on the HOBA website.

You won't go hungry at this festival. Thursday's opening night will feature free beans and cornbread (with paid admission) from 5 to 7 PM or until the beans run out. Biscuits and gravy are on the menu Saturday morning. The bands slated to perform that day are Curb Appeal and Jimmy Allison & the Ozark Ramblers. The music starts at 7 PM on Thursday and Friday, but on Saturday the tunes get underway at 1:30 PM.

Bring the entire family and make a weekend out of it. Three-day passes are \$25. Camping is available for \$7 a day or \$10 for RV hookups with electric. A shower house and a concession stand are available on-site. Drugs and alcohol are prohibited at this family-friendly, all-ages event.

SHOW-ME BOOKS



Letter Trees

BJ Jewett, 62 pages, children's nonfiction, A-Star Publications, \$24.99

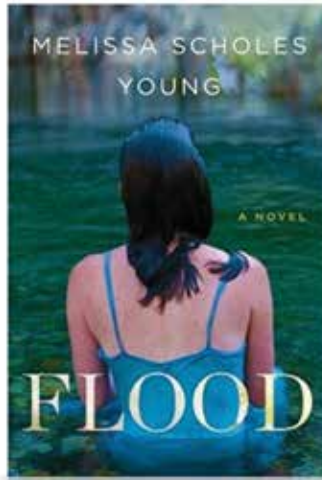
Outside BJ Jewett's central Missouri home is a winding forest of bur oak and white pine. The twisting trees in the forest inspired *Letter Trees*. The children's book explores Missouri forests while teaching children letters of the alphabet through art and rhyme. Each page highlights one of BJ's photographs of trees bending and curving into each letter of the alphabet. Parents and teachers will love using this book to teach the alphabet and encourage kids to find their own letter trees.—*Emma Beyers*



A River Runs Through It

HANNIBAL-RAISED MELISSA SCHOLES YOUNG EXPLORES WHAT IT MEANS TO GO HOME IN A NEW NOVEL.

REVIEW *Laura Heck*



FLOOD: A Novel

Melissa Scholes Young, 336 pages, fiction, Center Street, hardcover, \$26

house hasn't altered; this is the first time it has been in focus."

One of the tensions in the story is the far-reaching effects of the flood of '93. As the river once again pushes against sandbag levees, Laura must finally face the consequences of what was swept away ten years ago. In the novel, the river represents both life and destruction. "It creates an impermanence," Melissa says. "It's why traditions are held so dearly, because you can lose everything."

Flood's framework is based on Twain lore. Complete Twain stories between the chapters of Laura's journey of self-exploration provide a book-within-a-book. Melissa took inspiration from Twain's life; he didn't publish *The Adventures of Tom Sawyer* until he was in his 40s. "It took him so long to write about what his roots meant," Melissa says. "Sometimes you have to leave a place to see what it meant."

One subplot involves Laura helping her friend's son prepare for the annual Tom and Becky contest during Tom Sawyer Days. Melissa never competed as Becky—despite growing up in Hannibal and becoming a history nerd. Melissa laughs and admits, "I'm not Becky material." Instead, she says, she'd rather be Huckleberry Finn—free to roam and return as she likes.

About 150 years separate the Hannibal childhoods of Mark Twain and Melissa Scholes Young, but the same town and river have shaped each of their stories.

Flood: A Novel follows the story of Laura Brooks, a twenty-something nurse who returns to her hometown ten years after the summer of the destructive 1993 flood, the summer she left without looking back. The novel asks a question: Is it possible to move forward without first going backward?

Like *Flood's* main character, author Melissa left Hannibal near the end of high school and moved to Florida. Now based in Washington, DC, Melissa returns to Hannibal nearly every summer around July 4th during the town's National Tom Sawyer Days festival.

It is during those hot summer days that the novel's main character, Laura, returns, too. Laura faces the friction that comes with trying to fold back into a community she left behind. She returns to find the same fights, the same stories, and the same arms welcoming her home. If they've stayed the same, why can't Laura slip back in?

Twain himself wondered at that feeling. "When a man goes back to look at the house of his childhood, it has always shrunk," he wrote. "Why, to its correct dimensions: the

SHOW-ME BOOKS



COURTESY CENTER STREET



COME VISIT
HISTORIC
DOWNTOWN
LIBERTY

TOUR
TASTE
SHOP
STAY

26
RETAIL
SHOPS

12 EATERIES

MUSEUMS

& MORE



www.DowntownLiberty.org



Wear STL's Heart on Your Sleeve

MADE IN MISSOURI

St. Louis

St. Louis is all about community, tradition, pride, and quality, says entrepreneur Aaron Park. And so is the fashionable streetwear of startup clothing company Arch Apparel.

"With St. Louis being a 'small big city' that has so much amazing history, I felt people were seeking more trendy, urban clothing to represent the region while looking good at the same time," says Aaron. He and a partner launched Arch Apparel in September 2015. It quickly expanded from T-shirts into hoodies, mugs, totes, hats, leggings, and children's clothes. All pieces are designed locally and printed at Re13ntless Customs in St. Louis.

Items can be purchased online at ArchApparel.com, and *Missouri Life* readers can apply the special promotion code ML17 to receive 10 percent off online purchases. (Note: *Missouri Life* does not receive any compensation for items purchased under this promotion.) Keep an eye out for Arch Apparel products at St. Louis and Columbia boutiques as well.—*Julie Brown Patton*

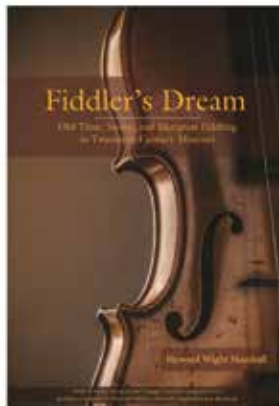
SHOW-ME BOOKS

ONE LAST NOTE

Fiddler's Dream

Howard Wright Marshall, 448 pages, nonfiction, University of Missouri Press, \$29.95

Fiddler's Dream is an eye-opening book that proves just how important instruments like the fiddle were to the musical history of Missouri. Even those who are not musicians will be captivated by the spirituality and evolution of fiddle music in the Midwest. Author Howard Wright Marshall, a University of Missouri emeritus professor, suggests many different tunes and styles to help the reader engage for a deeper understanding of the music.—*Zoey Glasgow*



DINING WORTH THE DRIVE



DIP YOUR FORK INTO THE OLD WORLD

KANSAS CITY

Right in the heart of Brookside is the perfect pairing: Avenues Bistro and L'Cove Lounge (pronounced "alcove"). In 2015, L'Cove was built into Avenues, which was holding its own space as a Brookside tradition since 2006. With L'Cove's unusual cocktail menu alongside the bistro's varied cuisine, guests can expect a unique experience every time they dine.

The Avenues menu rotates to reflect ingredients each day (there is even a separate menu for Saturday and Sunday brunches). The menu contains small plates, salads, and entrées inspired by what the restaurant calls "old world" fare. Dishes might be derived from the classics of France, the Pacific Rim, India, and even American bar food—you'll see lobster escarlot, kohlrabi noodles, and *tikka masala* on the same menu as pork belly "home fries." Try the bacon-wrapped dates, which are crispy on the outside and soft and chewy on the inside, with a sweet and tangy sauce that sticks to the dates to make a delectable bite.

The cocktail menu at L'Cove is equally playful, with a hint of mixology-inspired concoctions. Each bite—and each sip—is worth the trip to Avenues and L'Cove.—*Amy Stapleton*

**"We shall not cease from exploration
And the end of all our exploring
Will be to arrive where we started
And know the place for the first time."**


—T.S. ELIOT, "LITTLE GIDDING"
TONY AWARD-WINNING POET AND
PLAYWRIGHT BORN IN ST. LOUIS

MISSOURIANA
SAY *what?*


october


A GUIDE TO WHAT YOU'LL FIND IN THIS SECTION

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GLASGOW

ROLLING PIN BAKERY

104 Market Street • 660-338-0800 • On Facebook as Rolling Pin Bakery

Autumn Must-Try: Dutch Apple (\$15)

What Makes It Special: The crumble topping is a hit on this one, but owner Jeremy Saylor says the homerun for customers is the bakery's signature flaky crust.

Back For Seconds: Don't miss out on the Strawberry Rhubarb or the Coconut Cream with meringue. Coconut Cream Pie is the bakery's all-time most popular pie, and Jeremy has been making it since Rolling Pin opened 12 years ago.

Delivers? Nope, must pick up in Glasgow.

SPRINGFIELD

THE PIE BOX

417-886-4PIE (4743) • MyPieBox.com

Autumn Must-Try: Peanut Butter Crunch Pie (\$15.95)

What Makes It Special: You'll never guess the secret ingredient in this crunchy filling: Cheese Puffs! Paired with a dark chocolate crust, this 10-inch pie has a texture resembling a Butterfinger bar, just in time for Halloween.

Back For Seconds: Try the pumpkin variation of the crunch pie, which is offered around Thanksgiving. The bakery also offers gluten-free and sugar-free options and 3-inch Sweeties, mini pies you can order by the dozen.

Delivers? Each order ships within 48 hours to Springfield and surrounding areas.



DINING WORTH THE DRIVE

Best Pies OF THE Season

SINK YOUR TEETH INTO THESE SWEET TREATS FROM AROUND THE STATE. | STORY Zoey Glasgow

KIMMSWICK

THE BLUE OWL RESTAURANT AND BAKERY

6116 Second Street • 636-464-3128
TheBlueOwl.com

Autumn Must-Try: Levee High Caramel Apple Pecan (\$59.95)

What Makes It Special: This pie weighs in at a whopping 9 pounds and uses a total of 18 apples, along with caramel and pecans. The apples are sliced and layered to create a sweet mountain.

Back For Seconds: Consider the Butterscotch Pecan or Layered Pumpkin for twists on Thanksgiving classics. Pies are 9 inches with varying heights; 5-inch minis are also available.

Delivers? You betcha.



COLUMBIA

PEGGY JEAN'S PIES

3601 Buttonwood Drive, Suite E • 573-447-PIES (7437) • PJPies.com

Autumn Must-Try: Dutch Apple (\$17.75)

What Makes It Special: This made-from-scratch ooey goodness has just the right touch of cinnamon and nutmeg with a crumbly topping of brown sugar, flour, and butter.

Back For Seconds: Owner Rebecca Miller's favorite is the German Chocolate Pie. Highlighted by coconut and pecans, the recipe is courtesy of Rebecca's mother and co-owner, Jeanne Plumley. Pies come in three sizes: 9-inch regular, 5-inch babies, and 3-inch tarts.

Delivers? Packs of six Jelly Jar Pies ship out each Wednesday. Place your order by Tuesday before 3 PM.

COURTESY JEREMY SAYLER, THE PIE BOX, THE BLUE OWL, PEGGY JEAN'S PIES

COURTESY NELSON-ATKINS MUSEUM OF ART



Through Picasso's Eyes



THE ONLY PLACE IN AMERICA TO CATCH THIS EXCLUSIVE INTERNATIONAL EXHIBIT ON PABLO PICASSO IS IN KANSAS CITY.

STORY Susan Atteberry Smith

A six-month exhibition opening this month at the Nelson-Atkins Museum of Art promises a rare glimpse into the iconic global art that fascinated and inspired Pablo Picasso—along with a world-famous photojournalist's images from the life of Picasso himself.

Kansas City will be the only US stop for *Through the Eyes of Picasso*, an international exhibition of 170 works with more than 60 of Picasso's own paintings, drawings, ceramics, and sculptures.

When the exhibition opens October 20, visitors will also see the African and Oceanic art that profoundly influenced Picasso, including 20 pieces from his personal collection of 100-plus works.

"I would dare to say that the impact African art had on Picasso is what transformed 20th-century art," says Nelson-Atkins Director Julián Zugazagoitia, the Menefee D. and Mary Louise Blackwell CEO of the museum. "He lived with his works of art because he collected many, and they were always there as a spirit and presence or inspiration."

Julián says Picasso's fascination with global art may have begun when Gertrude Stein invited him to dinner and introduced him to Claude Matisse, who was holding an object from Africa. Scholars also believe visiting the Ethnographic Museum of the Trocadero—or Musée d'Ethnographie du Trocadéro, an anthropology museum in Paris that closed in 1936—may have opened Picasso's eyes to different ways of depicting the world.

When Picasso considered the ways non-European artists

explored form, shapes, and patterns, he was already looking to break with tradition, says Catherine Futter, the Nelson-Atkins director of curatorial affairs. "So when he saw African and Oceanic and American art, he was really taken by, 'Oh my goodness, not everything needs to look like a European painting,'" she says.

The exhibit will also focus on his relationship with Kansas City native and legendary war photographer David Douglas Duncan, whose camera captured the Spanish artist at work and play as the two became friends in the 1950s.

In Duncan's photos, Picasso dances and splashes in the bathtub. Photos of the serious artist mix with the more personal images Duncan donated to the Nelson-Atkins earlier this year. The access Picasso gave Duncan to his everyday life cannot be matched, Julián says. "Many of the images we have of Picasso in his later life are really a tribute to that friendship we want to celebrate, too." Julián calls Duncan—now 101 and living near Picasso's former home in the south of France—the artist's "soulmate" in creativity, and says he remains an active, vivacious man who still knows more about what's going on in Kansas City than Julián does.

Curated by Yves Le Fur for the Musée du Quai Branly-Jacques Chirac, the three-city tour of the exhibition originated in Paris and will move to the Montreal Museum of Fine Art after it closes in Kansas City on April 8, 2018. The Musée du Quai Branly has provided most of the global art for the Kansas City exhibition, yet some comes from the Nelson-Atkins Adele and Donald Hall collection, Catherine says.

For more information, visit the Nelson-Atkins website at Nelson-Atkins.org or call 816-751-1278.



Wonders of Wildlife

by the numbers

Springfield

Springfield just got a little wilder. The Wonders of Wildlife National Museum & Aquarium opened on September 21. We're impressed by the sheer size of this place, so we'll let the numbers speak for themselves.—*Laura Heck*

2007

The original iteration of the museum closed in 2007, and Bass Pro Shop's Johnny Morris spearheaded its reopening.

340,000 SQUARE FEET

The total layout spans up to 340,000 square feet. Visitors can expect interactions with live animals and immersive displays of taxidermal animals from all over the world.

8 There are eight aquariums allowing visitors to actually go inside and get up close and personal with its aquatic occupants.

800 There are more than 800 species of live fish, mammals, reptiles, amphibians, and birds from around the world, making up more than 35,000 total animals.

1.5 MILES

A 1½-mile indoor trail leads visitors through four-dimensional animal habitats, such as the Himalayas or the Arctic.

50,000 SQUARE FEET

One of the habitats, the African Savanna, checks in at a massive 50,000 square feet on its own.

DEVELOPMENT

LIVE ANIMALS

WILDLIFE GALLERIES

FUN

SHOW-ME BOOKS

Spooky Tales

TO KEEP YOU UP AT NIGHT

Missouri's Secret

Dennis G. Smith, 274 pages, mystery thriller, CreateSpace Independent Publishing, \$11.99

This murder mystery is based on five real-life 1990s unsolved murders in southwest Missouri. The crimes and the victims' names are real, but the author spins a story line for the fictional main characters that revolves around the murders. The twists will keep the reader constantly guessing. He ends with a plausible explanation for the crimes.

—*Amy Stapleton*



Confrontation with Evil: An In-Depth Review of the 1949 Possession that Inspired The Exorcist

Steven A. LaChance, 264 pages, supernatural, Llewellyn Publications, \$15.99

Steven A. LaChance has made a name for himself in the world of demonic possessions (see page 69). The St. Louis author has been featured in television shows and documentaries for the experience he says he had as a victim of possession. No matter what you think of possessions, this book will give you an eerie look and new information at the history of the infamous 1949 St. Louis exorcism that inspired the classic 1973 horror film *The Exorcist*.—*Laura Heck*



COURTESY WONDERS OF WILDLIFE, DENNIS G. SMITH, LLEWELLYN PUBLICATIONS



Jane on the Brain

CITIZEN JANE OFFERS A BOUTIQUE FILM FESTIVAL EXPERIENCE.

Now in its 10th year, the Columbia-based Citizen Jane Film Festival celebrates the best films made by women. Fest-goers can view more than 90 films that were directed or co-directed by women—including features, documentaries, and shorts—as well as mingle with top women filmmakers and attend a summit on women in the media during the October 26–29 weekend at Stephens College.

Never been to a film festival before? Citizen Jane is an excellent way to dip your toes in the cinematic water. Festival director Barbie Banks says even people who are not familiar with film festivals will feel at home. “Citizen Jane is an intentionally boutique festival,” she says. “It’s a very patron-friendly festival; it’s for the people who are attending.” Festival staff makes sure it is easy to navigate, budget-friendly, and intimate.

Although Citizen Jane is based around women in film, Barbie says it’s not exclusively geared toward women. “There’s a misconception that it’s only for women,” she says.

FILMS INCLUDE

IN CASE OF EMERGENCY, DIRECTOR STEFANIE SPARKS

THE LIGHT OF THE MOON, DIRECTOR JESSICA M. THOMPSON

MR. ROOSEVELT, DIRECTOR NOEL WELLS

SAMI BLOOD, DIRECTOR AMANDA KERNELL

SNOWY BING BONGS, DIRECTORS RACHEL WOLTHER AND ALEX H. FISCHER



“And that’s not true. There’s really something for everyone. People are usually pleasantly surprised.”

Part of the broad appeal of Citizen Jane is the extras, such as a production workshop on Friday or the digital storytelling art installations sprinkled throughout the North Village Arts District. With its date so close to Halloween, the festival will host a screening of a scary film—“the least scary of the scariest films that we get,” Barbie says with a laugh—at Logboat Brewing Company, complete with a fire pit and s’mores.

Film buffs and the uninitiated alike can grab passes ahead of time or snag tickets at the door of each flick. Insane Jane passes are available for \$105, and Plain Jane passes cost \$65. Visit CitizenJaneFilmFestival.org for details. —Laura Heck

MADE IN MISSOURI COOKIE COURIER



COLUMBIA-BASED BUSINESS SHIPS FRESH-BAKED GOODIES TO YOUR DOOR.

Kiarah Moore has found a way to package and mail her passion for baking. She and her fiancé, Chad Harris, started an online bakery that sends fresh-baked, from-scratch cookies straight to your doorstep.

Their company, Bakemoore From Scratch LLC, comprises two operations: Como Cookies, which provides custom orders anytime, and The Cookie Club, which is a subscription-box service that delivers sweet treats once a month.

Kiarah says she was inspired by an idea she’s held onto from high school: to mail frozen cookie dough to customers. In college, she worked for a dining hall at Mizzou and fondly recalls working

both in the front of house and in the kitchen. “Those memories led me to sit myself down and say, ‘What’s my passion? What do I want to do?’” The answers to those two questions were food and people.

After attending Le Cordon Bleu culinary school, Kiarah worked stints at Element Bar in Chicago, which appeared on *Shark Tank*, and other food operations that helped her get ready to strike out on her own.

Without a brick-and-mortar storefront, Kiarah and Chad focus on online sales, especially to customers in the Columbia area. They do their baking out of a licensed kitchen in Mexico, Missouri, and promote their

cookie services on social media and at local stores and events. They often create customized orders and gifts for customers.

The online bakery usually offers about 10 flavors on rotation, and Kiarah says she loves coming up with new combinations. Half are classic flavors—chocolate chip, peanut butter, snickerdoodle, and the like. The other offerings are Kiarah’s culinary playground. She experiments with flavors such as coconut butterscotch, strawberry shortcake, and turtle nut delight.

To order a batch of Como Cookies or join The Cookie Club, visit Bakemoore.com or like the Como Cookies Facebook page. —Laura Heck

SHOW ME COSTUMES

DRESS UP AS A MISSOURI ICON THIS HALLOWEEN.

If you need a bit of costume inspiration for All Hallows' Eve, how about adding in a little Missouri flavor? We've put together some iconic Show-Me State figures for you to emulate, along with lists of what you'll need to pull off the costume. Enjoy representing your home state, and may you receive many more treats than tricks! Tag us on social media or send us photos of your Missouri-centric costumes and we may share them in a future issue.—*Evan Wood*



Harry Caray

Before landing in the Windy City for the Cubs, Harry Caray called games for a vastly superior team, the St. Louis Cardinals. St. Louis-born, Harry spent 25 years calling, cheering, and singing his way through Cardinals highs and lows, longer than his tenure with any other team, including the Cubs. Frustrate and confuse your Cubs-loving friends by donning Harry's famous oversized glasses and a Cardinals cap, and then crack open a can of Budweiser.

WHAT YOU NEED: A blazer or suit jacket | Oversize glasses | Tie | Dress shirt | Khakis | Old-timey microphone

BONUS: Cardinals hat | Bewildered friend from Chicago | A thorough study of Will Ferrell's classic *Saturday Night Live* impression

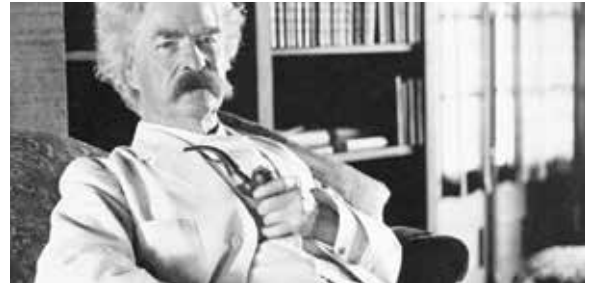


Unbreakable Kimmy Schmidt

Perhaps you've already binged the third season of the Netflix hit *Unbreakable Kimmy Schmidt*. The sitcom has already earned 11 Primetime Emmy Awards. The show stars Missouri-born Ellie Kemper, and this costume is the perfect tribute to one of the biggest shows in the 2010s.

WHAT YOU NEED: Yellow sweater | Pink pants | Brightly colored sneakers | Floral shirt | Backpack

BONUS: Map of New York City subways | Infectious happiness | The ability to escape a Dooms Day cult



Mark Twain

Mark Twain is probably the most recognizable Missourian of all time. Aside from the wig and mustache, this costume can be assembled from clothes you already have or could borrow from a friend. You might also find the suit and tie at a thrift store for a reasonable price. If you really want to go the extra mile, add a steamboat captain or gold prospector twist, making your costume specific to a couple of Twain's most famous books. Yes, some Philistines are going to mistake you for Albert Einstein, but that just means you'll have an opportunity to illuminate them about Missouri's most beloved author.

WHAT YOU NEED: White curly wig | White mustache | Light-colored suit | Bow tie | Cigar or pipe

BONUS: "Hello My Name Is Samuel Clemens" name tag | Captain's hat | Notebook and pen | A longstanding hatred of that hack James Fenimore Cooper



Lewis & Clark

Here is a great couples, best friends, or group costume. Meriwether Lewis and William Clark had many traveling companions, so, in theory, a whole gaggle of folks could dress up as old-timey explorers for this one. The pair set out from St. Louis to explore the Louisiana Purchase, later called the Missouri Territory, in 1804. They were among the first to document the state, and as a little bonus Missouri tie-in, they were both among the first territorial governors of Missouri. Drop that miscellaneous fact on some unsuspecting partygoers this Halloween, and you'll come off like a certified history buff!

WHAT YOU NEED: Coonskin or tricorn hat | Tan jacket with fringe | Fake musket or large knife in a sheath | Boots

BONUS: Spyglass | Walking stick | Working knowledge of native flora and fauna | Experience fighting grizzly bears

MISSOURI MUSIC

Folk Family

FIVE SIBLINGS EMBARK ON A NEW MUSICAL PROJECT WITH AN OCTOBER ALBUM RELEASE.

Take risks and go on adventures—that’s the only life the five Link siblings from the Ozark Mountains have known. Rachel, Kyle, Ben, Aaron, and John grew up touring North America as gospel-family band Link Union, covering well-known folk songs.

Now, the bandmates and siblings are creating music of their own style under a new name: Dawson Hollow. Fusing folk instruments with hard-driving beats, the indie-folk-rock group is set to release a debut album this month.

The band funded the album with a Kickstarter campaign and fan support, raising more than \$60,000 in just 30 days. Rachel says the campaign enabled the siblings to maintain control of their music while still working with top names in music production, such as Ryan Hewitt, a Grammy-winning engineer who has mixed for The Lumineers, The Avett Brothers, Johnny Cash, and other Dawson Hollow heroes.

The result is an album that in every way encourages daring and embraces fun. Follow Dawson Hollow on Facebook and Instagram for album and tour updates, and catch videos of the group’s style at DawsonHollow.com/videos.—Anita Neal Harrison



DINING WORTH THE DRIVE

COZY DINNER IN AN OLD FACTORY FARMINGTON

How does Italian fare in a renovated shirt factory sound?

Mario’s Italia, located in St. Francois County near the courthouse and new library, occupies the main floor of the original Farmington Shirt Factory. It was built in 1932 to employ people during the Great Depression. It’s been used as a rice stick dry goods factory and a clothing producer.

The restaurant offers a cozy, intimate ambience with its dark wood, globe-string lights, and exposed brick in its dining room. The mom-and-pop restaurant serves tasty Italian food, and no dish costs more than \$13.

Alongside crowd favorites of lasagna or thin-crust pizza pies, customers can enjoy pasta, hearty salads, sandwiches, and more in generous portions at reasonable prices made from fresh ingredients. “We really pride ourselves in our food,” says Tim Womble, who owns the business with wife Michelle. “We want our customers happy because they are our focus,” he says.—Pamela Clifton

204 South A Street • 573-756-7999
MariosItalia.com

PAMELA CLIFTON, COURTESY DAWSON HOLLOW, JESSIE McALAN

SHOW-ME BOOKS

ONE MORE Spooky Tale

The House on Devil’s Bar

Jessie McAlan, 348 pages, thriller, CreateSpace Independent Publishing, \$15.95

Set in a fictional town along the Mississippi River, the first installment of The Linn House Mysteries series follows bakery owner Rona Murray as she embarks on an amateur investigation into the death of Barbara Lindborg. Rona is caught up in the circumstances of Barbara’s “accidental drowning,” and her business and personal life suffer from the small-town speculation whirling around the death. Author Jessie McAlan lives in St. Louis, and her love of the Ozarks lends a realistic setting to the scenery and characters.—Laura Heck





White Ghosts

A MISSOURI ARTIST INTERPRETS THE IMMIGRANT EXPERIENCE.

One Missouri artist seeks to spark conversations about race in a St. Louis exhibit of paintings, collages, and drawings. In the exhibit, titled *White Ghosts*, artist and animator Sarah Paulsen displays her interpretation of the losses and still-rippling effects of the combination of power, privileges, and integration among immigrant populations in Midwestern culture.

Sarah's work reflects her vision of how 20th-century non-Caucasian immigrants experienced the elimination of personal and ethnic identities based on the influence of what she calls "hidden white norms." The exhibit is on display at the Kranzberg Arts Center Gallery in St. Louis until October 21. The

artist hosts an explanatory lecture on October 8 from 1 to 2 PM.

"I wanted to find out who my ancestors were, and what had been lost as a result of their immigrant assimilation," explains the Spanish-speaking artist. Sarah started this project in 2014 to begin healing the gaps she felt in her cultural identity.

She says the show's title evokes the name American Indians gave to white settlers, as well as the imperceptible pervasion of "whiteness." Even European immigrants abandoned their ethnic heritage to blend into the new America's dominant white culture, she says.

"Being able to own and pass on land to the next family generation enabled our ancestors to



better our lives in ways other racial groups didn't get to," Sarah says. "I realized I was educated in incomplete history, and that I do and do not have traditions. This project is helping me regain my humanity."—Julie Brown Patton

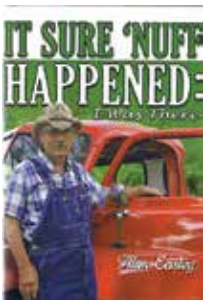
Missouri Memories



It Sure 'Nuff Happened: I Was There

Alan Easley, 270 pages, memoir, NukeWorks Publishing, \$19.99

Raised in Boone County, Alan Easley has collected cherished memories of life in rural Missouri. In the foreword, former Missouri Governor Roger Wilson describes Alan as "the kind of Boone County boy and Missouri man who cares deeply about his family, his community, and his country." In this latest book, his second memoir, Alan recounts tales from his boyhood in the Olivet neighborhood, his time on the Boone County Fair Board, and his time spent working on farms, among many other stories. With original photos, cartoons, and recipes sprinkled throughout, the bits and pieces making up this collection create an enveloping sense of Missouri-bred, bittersweet memories.—Laura Heck



Those were the Days on the Farm ... Plus a Tale or Two

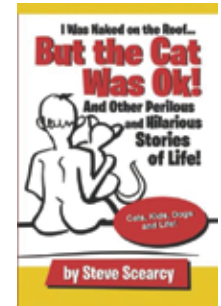
Marilyn K. Smith, 284 pages, memoir, CreateSpace Independent Publishing, \$15.95
As a columnist for the *Buffalo Reflex* starting in 1986, Marilyn K. Smith has perfected the art of telling compelling, relatable stories about life in Missouri. With her sweet, nostalgic style, Marilyn adds this latest book to a retinue of other memoirs, a recipe book, history books, and a short story collection. In *Those Were the Days*, Marilyn shares memories of her mother's storytelling, milk thieves, and accidentally baking 600 peanut butter cookies. Along with stories about butter versus margarine and growing up in Fair Grove, these tales will have readers longing for simpler times.—Laura Heck



I Was Naked on the Roof ... But the Cat Was OK!

Steve Sceaux, 184 pages, memoir, ROI Publishing, \$15

Funnyman Steve Sceaux is back at it with a new memoir chock-full of tales of awkward situations and hilarious encounters. In the titular story, Steve recounts a Thanksgiving weekend that culminated with him in his buff glory on the roof at 5 AM. In another, Steve strips off his wasp-infested shorts in the middle of the street to protect his "lunar region" from stings, as his elderly neighbor sternly looks on. Catch him on Facebook or in his new column in the *Joplin Globe's Better Living* magazine.—Laura Heck





Get Out:

MISSOURI'S SCARIEST ESCAPE ROOMS

If you haven't already been to an escape room, October is the time to dive in. The popularity of escape rooms has risen steadily over the past two years, and with good reason. These themed challenges provide the exhilaration of an amusement park and a chance to show off your strategy and wit in order to solve complex puzzles.

The overall concept is simple: You're locked in a confined space, and you have to look for clues and solve puzzles in order to get out. If the clock runs out before you find an exit, you fail. Many escape rooms post online the success rate of patrons—it's usually less than 50 percent, sometimes drastically less. Given the teamwork required to successfully solve an escape room, it's small wonder that many of the operations cater to businesses looking to conduct team-building exercises.

This fall, you can add some scare factor to up the ante on your escape room experience. Here are a few we recommend.—*Evan Wood*



THE EXIT ROOM KC LEE'S SUMMIT

Scary Scenarios: "Midnight at Ravenloft" requires you to solve the mystery of a haunted castle. In "The Surgery," you must escape before you become the test subject of a demented doctor. "The Grey Project" has an *X-Files* feel as your team investigates extraterrestrials.

Price: \$20–\$28/person, depending on the quantity purchased; private adventures available for \$160
304 Southwest Market St. • 816-434-5808
TheExitRoomKC.com



LAKE ESCAPE LAKE OZARK

Scary Scenarios: Something is amiss at the "Hostage Hotel." The desk attendant seems creepy, and a brooding storm is rolling in.

Price: \$27.99/person
1384 Bagnell Dam Boulevard • 573-693-999
LakeEscapeLOz.com



THE ESCAPE BRANSON BRANSON

Scary Scenarios: "Hors d'Oeuvres and Obituaries" combines escape room and murder mystery puzzles as you race against the clock to uncover the killer's identity or risk becoming a victim. "The Lost Antidote" pits your team against an evil scientist hell-bent on poisoning the water supply.

Price: \$22/person
203 South Commercial Street • 417-334-6620
TheEscapeBranson.com



EPOCH ESCAPES COLUMBIA

Scary Scenarios: In "Outbreak," you wake up in an operating room and something is telling you to get out—fast. In "Crime Scene Investigation," your team is investigating a murder when one of the detectives on the case goes missing.

Price: \$25/person
2529 Bernadette Drive • 573-239-9066
ColumbiasEpochEscapes.com



ST. LOUIS ESCAPE ST. LOUIS

Scary Scenarios: Choose from "Curse of the Mummy," "Haunted Hotel," and "Cellar Escape." In "Cellar Escape," rated the scariest of all three, you must break out of a crazed killer's basement before he returns to finish you off.

Price: \$25–\$28/person
1517 South 8th Street • 314-304-1947
StLouisEscape.com





A Patchwork Play

SEVEN ACTRESSES TELL STORIES OF PIONEER WOMEN IN TONY-NOMINATED *QUILTERS*.

The **Maples Repertory Theater** in Macon has stitched together an all-encompassing experience in *Quilters*. The musical, with a total cast of seven actresses, threads together 13 vignettes of pioneer women and their families. “The show is about how these pioneer women stitch the story of their lives into their quilts,” says artistic director Todd Davison.

In the 1800s, Todd explains, major life events—childbirths, deaths, marriages, fires, tornadoes—happened with quilts present. “All of those events in the lives of these folks are told through the stories of the quilts they make,” Todd says. “The show encompasses all of that—the social aspect, the individual quilting, passing the quilt down, what it means to use a quilt.”

Quilters has long been hailed as a work that celebrates the strength and spirit of women in any era. The musical, originally produced in 1982, enjoyed a brief Broadway run. It garnered five Tony Award nominations in 1985, including best musical.

Throughout the show’s two-week run, displays showcase quilts from different makers, along with a story about the quilt’s construction, materials, or maker. In addition, well-known quilters Jenny Doan, Shelly Pagliai, and Carl Hentsch will host workshops and trunk shows.

Todd recruited Michelle Ratley, owner of Midwest Quilt Company of Shelbina, to sew each of the quilts used in the production, as well as the show-stopper quilt, a massive patchwork that serves as a curtain and backdrop.—*Laura Heck*



QUILTERS

September 29–October 15

/// WHEN

2 PM, 7:30 PM (days vary)
Trunk shows & workshops September 30, October 7, October 14

/// WHERE

102 North Rubey Street, Macon

/// COST

\$22–\$29; discounts for students and groups

/// CONTACT

660-385-2924; MaplesRep.com

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COURTESY MAPLES REPERTORY THEATER

SHOW-ME BOOKS

Lanford’s Legacy

A NEW COLLECTION OF EARLY WRITINGS SHEDS LIGHT ON RENOWNED MISSOURI PLAYWRIGHT LANFORD WILSON.

REVIEW *Laura Heck*

Pulitzer Prize-winning playwright

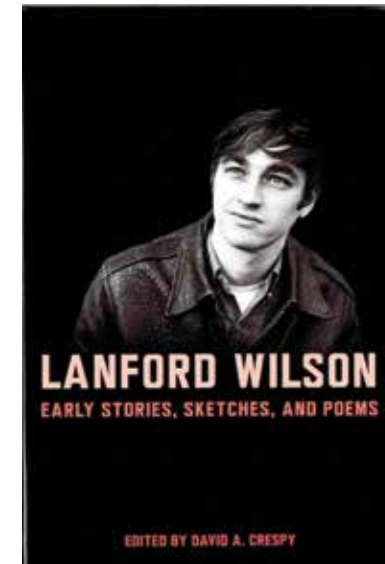
Lanford Wilson had a fondness for outsiders. In his many Tony-nominated and celebrated plays, he brought to life characters “who live in the shadows,” says David Crespy, editor of *Lanford Wilson: Early Stories, Sketches, and Poems*. “Lanford liked to bring them out so we could see who they are.” In the newly released book of Lanford’s early writing, readers get an intimate look at the mind of the influential playwright who helped shape American theater into what it is today.

Lanford was a misfit himself. He grew up as a poor, lanky, gay kid in Lebanon, Springfield, and Ozark. He came out to his father after his high school graduation, and their relationship never truly recovered from his father’s rejection.

Although Lanford left soon after for the sanctuary of Chicago and later New York City, his fondness for the people of his Missouri childhood was evident in some of his greatest works, including *The Rimers of Eldritch*, *Fifth of July*, and *Talley’s Folly*, which won him the Pulitzer Prize for Drama in 1980.

David, a professor of playwrighting, acting, and dramatic literature at the University of Missouri, compiled the stories for the book from a 47-box collection Lanford left to the university upon his death in 2011, an act David calls a miracle. “This kind of collection can normally only be found at the New York Public Library at Lincoln Center,” David says.

Before Lanford wrote plays and



LANFORD WILSON: EARLY STORIES, SKETCHES, AND POEMS

David Crespy, editor, 288 pages, anthology, University of Missouri Press, \$45

became a ringleader in the influential off-Broadway scene, he was an artist and amateur writer. Lanford often spoke dismissively of his short stories in public, so David wasn’t expecting what he found in the collection. “They’re haunting, they’re lovely, they’re simply written,” David says. “I doubt you’ll come away from them unscathed. They’ll touch your heart.”

Lanford wrote each of the stories now published in the book between the ages of about 18 to 27. His gift for creating characters and communities is evident in these stories, even at his young age. Readers familiar with Lanford’s plays will recognize the themes, characters, and voices in the pages of this book as ones that later manifested on the stage. His signature, lyrical dialogue comes through

clearly in these early stories, especially in the stories that reflect his Ozark heritage. “He explores people’s conversations as if it’s music,” David says.

The book contributes more to theater lore than simply showcasing Lanford’s burgeoning talent for storytelling. Some of the tales are direct predecessors of his plays, including a short-story version of *The Rimers of Eldritch*.

Theater fans know Lanford influenced American theater through more than his remarkable plays. In 1969, he founded the Circle Repertory Company with Marshall W. Mason, Rob Thirkield, and Tonya Berezin. *The New York Times* called Circle Rep “the chief provider of new American plays.”

Yet despite his influence and success, few people in Missouri are familiar with Lanford’s work or connection to the state. The stories in the book, though, lift a curtain to let readers see into his world. “The short stories unmask his young life growing up in Missouri—and growing up gay in Missouri,” David says.

At Mizzou, David is teaching a fall-semester class called “Digging Lanford Wilson” to explore the donated collection and the Missouri outcast’s lasting impact on theater around the country. “That heritage matters,” David says. “It matters to look at pictures of Lanford—who looks just like some of these kids (students). He was just a skinny gay kid from southwest Missouri. And he did it. So, you can be the next great one.”



COURTESY UNIVERSITY OF MISSOURI PRESS, UNIVERSITY OF MISSOURI



DAVID CRESPI

MISSOURIANA

SAY *what?*

“The truth is, the person who receives gets the thing, but the person who gives gets the bigger blessing—your heart expands. If you do that, I promise you, you will never be the same.”

—MAYA ANGELOU
AUTHOR, POET, AND ACTIVIST
BORN IN ST. LOUIS

2017
december
january
2018

A GUIDE TO WHAT YOU'LL FIND IN THIS SECTION

	ART p.30
	BOOKS p.21, p.34
	DINING p.18, p.22, p.26, p.28
	FUN p.18
	MADE IN MISSOURI p.22
	MUSIC p.24, p.32
	STAGE p.20

X DINING



A DOG HOUSE YOU'LL WANT TO VISIT

DE SOTO

Nestled in an old bakery in downtown De Soto, the mom-and-pop restaurant Dog House offers affordable American cuisine served in dog bowls and announced by the kitchen's clanging cowbell.



Created by owners Troy and Melissa DeRousse, the Dog House menu features enormous portions of comfort food: pizza, fried pickles, wings, and catfish, plus a Lil Pups kids' menu. Specialties include Dog Balls (breaded, deep-fried cheese wrapped in bacon) and the Bow WOW (grilled cheese with pulled pork and macaroni and cheese).

If you're feeling ambitious, try to take on the Big Dawg Burger, which is stacked so tall that it must be devoured in layers. The Donut Burger is also a force to

be reckoned with: a tender, juicy bacon cheeseburger wedged between two oversized freshly baked glazed donuts from the local Flour De Lis Bakery.

The thick crinkle-cut golden crisp fries are crowd-pleasing—they sell more than 800 pounds a week—and can be ordered plain or piled high with pulled pork, pizza toppings, buffalo chicken, or “ghost” (ham, bacon, cheese, and garlic sauce).—*Pamela Clifton*

605 South Second Street

636-337-6363

On Facebook: Dog House

Get Your Pickle[🥒] On

It took about a decade for pickleball to sweep Missouri. With more than 100 locations developed since 2010, Missouri might just have the fastest-growing pickleball community in the country. The sport has become so popular that a Kansas City restaurant called Chicken N Pickle opened four indoor and four outdoor courts to complement the kitchen and bar.

Pickleball—named after the dog of one of the families who invented the game in 1965—is a hybrid of tennis, Ping-Pong, and badminton. It's played both indoors and outdoors on courts that resemble mini tennis courts. With only a few supplies necessary—paddles, a plastic ball, a court, and a couple of friends—the

game has been embraced by casual players and serious competitors.

The small court size and easy-to-grasp rules make it appealing for a wide variety of people, from kids to middle-aged folks to centenarians (seriously—there are tournament brackets for people older than 100). “It's a social sport,” says St. Louisan Cindy Butler, the USA Pickleball Association's (USAPA) Missouri ambassador. “Pickleball people are the nicest people.”

To find a court or people to partner with, go to USAPA.org and click on “place to play.” There's also contact information for your area's ambassador, who can help you get the ball rolling—or dinking.—*Laura Heck*



PAMELA CLIFTON, COURTESY CINDY BUTLER



Marching to Their Own Beat



Performing at the elegant Kauffman Center seems a strange venue for an unconventional percussion act. Instead of drums, the performers use propane tanks, buckets, stepladders, hard hats, squeaky toys, guitars, ukuleles, and tap dance boards. But the Kansas City Symphony didn't seem to mind.

"It was the coolest gig we've had yet," says Gareth Sever, who formed the comedy duo Buckets N Boards 12 years ago with his partner, Matt Levingston.

They are an unlikely duo, but their combined talents make for a dynamic show. Gareth used to wait tables in New York City, hoping for his break on Broadway. Matt, who was a five-time All-American decathlete at William Jewel College in Liberty,

was inducted into his alma mater's Athletic Hall of Fame in 2014.

Their paths merged at the Dixie Stampede in Branson. Gareth, who was a comedian there, became friends with Matt, who was working as a trick rider. The two paired up and eventually became the principal street act at Branson Landing.

After leaving their jobs at the dinner theater, they debuted their act at the Clay Cooper Theater in Branson. They've gone on to perform on stages around the country, and they've been the featured headline acts on major cruise lines.

Improvisational comedy and audience participation is key to the act's success, they say. "For two hours, we're trying our best to make people laugh so they can escape



A BRANSON PERFORMING DUO KEEPS AUDIENCES LAUGHING WITH COMEDY, MUSIC, AND ATHLETIC FEATS.

STORY Douglas Gladstone

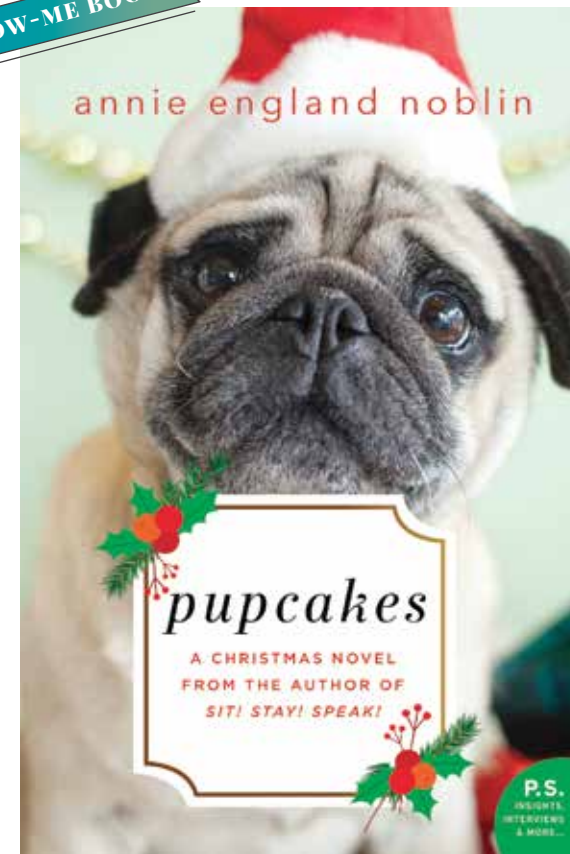
from whatever is going on in their world," Gareth says.

Gareth values the group's legitimate connection with the audience. "When a parent comes up to us and says, 'My kids saw you perform, and it inspired them to become musicians,' that makes our day," he adds.

Buckets N Boards regularly appears at the Starlite Theatre on West Highway 76 in Branson every March during spring break and all summer long, June through August. For more details about the duo's upcoming shows, visit BucketsNBoards.com.

COURTESY BUCKETS N BOARDS

SHOW-ME BOOKS



PUPCAKES

Annie England Noblin, 384 pages, fiction, William Morrow, hardcover, \$25.99

Joy to the Pugs

CELEBRATE THE SEASON WITH A CHRISTMAS NOVEL FOR DOG AND PASTRY LOVERS.

REVIEW Amy Stapleton

Even the grumpiest Grinch can't resist this charming tale of pugs, cakes, and the holidays. *Pupcakes* follows the adventures of an elderly, chubby pug named Teddy Roosevelt and his new caretaker, Brydie.

Annie England Noblin's third novel brings together a displaced pastry chef, an old house full of secrets, a cute and single doctor, homemade dog treats, and, of course, Teddy the pug. The story kicks off in the Memphis Germantown suburb as recently divorced Brydie attempts to get her life back together. She finds herself taking on a house- and pug-sitting job for an elderly resident, Pauline Newman, and, to pay the bills, she works the night shift at a big-box store bakery.

Before long, Brydie discovers that she can put her talents as a baker to use making her newfound human and dog friends happy, thus the creation of Pupcakes bakery. Brydie learns the values of community and family—the ones you choose and the ones you are born with. The story is wrapped up in the cozy bow of the approaching holidays.

If you love strong, Southern women in your novels, *Pupcakes* is a must read. The author, who's from the Ozarks, says a lot of the characters are based loosely on people she knows from West Plains, where she lives with her son, husband, and three rescued dogs.

Even Teddy's charmingly curmudgeon personality is based on reality. She says the inspiration for Teddy came from an abandoned, older pug she helped a friend adopt. But she based his scene-stealing personality on her own father, with whom she says Teddy bears more than a passing resemblance.

As with her previous works, *Sit! Stay! Speak!* and *Just Fine with Caroline*, Annie explores the relationship between humans and dogs in her writing. As someone actively involved in animal rights and rescue in the West Plains area, she has a deep connection with dogs and animals. It comes through in her emotive storytelling.

"I've been through a lot emotionally in my life, and I feel like my dogs have been there for me," she says. "Dogs have an incredible ability to empathize and feel the emotion of a person. Readers learn that dogs can heal your soul."

COURTESY WILLIAM MORROW

Brewing Up Goodies for your BFF

LOOKING FOR A WAY TO SHARE HAPPY HOUR WITH YOUR PUP? BOND OVER BEER-FLAVORED TREATS AND BEER-FRIENDLY DOG GEAR FROM BEER PAWS.



Opened in 2013 by Crystal Wiebe, Beer Paws started with the simple idea to create a bottle opener on a dog collar. Four years later, the company now sells treats and gear for mankind's best friends.

Beer Paws treats don't have alcohol in them, but they're baked with spent grains from breweries. The grains come from more than 50 commercial breweries, including Kansas City original Boulevard Brewing Company. The treats come in flavors such as peanut butter, pumpkin, and beet and mint. There's also a nonalcoholic brew for pups to slurp.

"As a crazy dog lady and craft beer lover, it's nice to bring the two worlds together in a fun, healthy way," Crystal says. Beer Paws



contributes 10 percent of its profits to local shelters, rescue agencies, and animal welfare groups.

The Beer Paws team attends events each weekend. Products are sold in St. Louis, Columbia, Springfield, and Kansas City stores. Visit BeerPaws.com to find stores and events.—*Danielle Breshears*

DINING



AUTHENTICALLY AUSTRIAN KANSAS CITY

Experience has taught siblings Nicholas and Elisabeth Grünauer that each plate at their Austrian-German restaurant Grünauer must be infused with authenticity and nostalgia. After all, their customer base is filled with those

wishing to reminisce about their time in Europe, whether as vacationers or residents.

The brother and sister followed a path to restaurant ownership that was initiated by their grandparents, who opened the first Grünauer near their home in Vienna during the 1950s.

The American duo collaborates with their Austrian cousin, who inherited the grandparents' Vienna venue, to make sure the dishes offered in Kansas City ring true. That collaboration accounts for European-made fare, including wine and spirits. There's even

a nonalcoholic option the siblings remember savoring while visiting family as children: an herbal alpine soda.

Menu items take inspiration from European dishes. Favorites include Hungarian Goulash, Swiss Cordon Bleu, and Viennese Schnitzel.

The 1880s historic Freight House building that houses the restaurant adds an air of European elegance that helps to establish Old World charm.—*Debbie Coleman-Tópi*

101 West 22nd Street
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The Real Deal on the radio

TRADITIONAL COUNTRY HAS A HOME IN COLUMBIA WITH WOODY ADKINS.

STORY *Evan Wood*

Fans of traditional country music don't have a lot of options on the airwaves these days. Missourians in search of classic sounds like The Carter Family and newer acts such as Dale Watson, who carry forward the old way of doing things, can tune their dials to Woody Adkins's *The Real Deal Country Show* on 89.5 KOPN-FM.

Woody grew up outside Kirksville on a farm idolizing radio personalities such as Marvin McClanahan and Jerry Minshall, whom he heard on the local station KIRX. "As a kid, I would set up a record player and a cassette player and play radio in the middle of the living room floor and dream of being a disc jockey someday," he says.

Woody remembers attending gospel concerts as a child, and he always enjoyed songs with tinges of country the best. "When I got my heart broken for the first time, that was kind of the deal-sealer that I would always love sad country songs," he says.

For the last 17 years, Woody has hosted country music programs on KOPN. He began his *Midnight Country*

show, which aired Sundays from midnight to 3 AM, in 2000. He gained a loyal following of listeners all around the United States and abroad.

In 2009, Woody began hosting his current show, *The Real Deal Country Show*, on Monday afternoons from 3 to 5 PM. Woody plays classic and traditional country artists ranging from Jimmie Rodgers to Waylon Jennings, as well as Ameripolitan, which focuses on current artists recording honky-tonk, western swing, rockabilly, and outlaw. A few contemporary Missourians routinely make it into Woody's playlists, such as The Band Walenia or Leona Williams.

In March, Woody received the 2016 Academy of Western Artists DJ of the Year. Woody has been nominated for Best DJ at the Ameripolitan Music Awards every year since they began in 2014. He'll attend the awards in Memphis this coming February and see if he takes home the prize.

For more info, visit *The Real Deal Country Show* Facebook page or TheRealDealCountryShow.org.





Fine Dining

at the Mouth of the Santa Fe Trail



ARROW ROCK

Irresistibly quaint meals emerge from the kitchen of Catalpa, a distinctive eatery in the irresistibly quaint village of Arrow Rock in the western reaches of central Missouri.

“Our menu is eclectic and varies by seasons,” says owner and chef Liz Huff. “We use local produce whenever possible, and our beef, veal, chicken, and prawns come from Missouri family farms.”

The petite, red-brick building contains eight dining tables and one kitchen-based chef’s table. The restaurant’s tables are full throughout the Arrow Rock Lyceum Theatre season. Liz plans to create a five-course Charles Dickens dinner to pair with the theater’s holiday run of *A Christmas Carol* December 13–23. On the menu: lobster bisque; roasted apples; venison beggar’s purse with wild lingonberry sauce; smoked goose breast with maple sweet potatoes and candied green beans; and figgy pudding with hard sauce.

Catalpa is open by reservation every Friday and Saturday evening (plus Wednesdays, Thursdays, and Sundays during theater season). The restaurant is closed in January.

Liz also offers private, personalized cooking classes at the restaurant. She has been known to conduct private, 10-course, customized dinner parties at people’s houses, all while wearing a ball gown and feather boa!

—Julie Brown Patton

510 High Street • 660-837-3324

CatalpaRestaurant.com

LIQUID GOLD COLUMBIA



Ever since four sons opened a gourmet olive oil shop, family dinners in Missouri just taste better.

The Mohammad brothers—Murad, Munir, Mekram, and Mustafa—opened Boone Olive Oil Company in April 2014. “Murad got the idea, and he was so passionate about it,” Munir says. “We really liked olive oil, and the more we got into it, the more we realized that what we buy from the grocery store wasn’t the best quality or taste.”

The company offers more than 50 olive oils, infused oils, gourmet oils, and balsamic vinegars, each of which customers can taste-test at the Columbia storefront or order at BooneOliveOil.com. Local favorites include Tuscan herb, traditional balsamic that’s been aged 18 years, and ultra-premium extra-virgin olive oils.

Ultra-premium olive oils must meet strict standards. The olives

must be picked while they’re still green and cold-pressed at no warmer than 69 degrees within four hours of being plucked from the branch. “Nothing else is done to the olive oil after that,” Munir says, save for occasionally infusing herbs or other fruit for flavored oils. The oils are sent to a lab in Australia for quality checks and chemical analysis.

The oils and vinegars are sourced from places around the world, such as California, Spain, Italy, and France. Every six months, the company alternates shipments from the Northern and Southern Hemispheres to maintain a steady, fresh supply.

The store is a family affair; each of the Mohammad brothers plays a role—even their parents get involved. “They love to cook, so they love it,” Munir says. “They’re proud of the olive oil because it tastes so good.”—*Laura Heck*



The Healing Arts

MURALIST AND ARTIST SCRIBE LEAVES HIS MARK ON CHILDREN'S MERCY HOSPITAL AND KANSAS CITY.

STORY Traci Angel



DONALD ROSS

Artist Donald Ross, better known as Scribe, remembers when people used to yell at him when he was painting murals. "I would be working and they would yell at me, 'What are you doing?'" he recalls.

In those days, Scribe's artwork was not of the legal variety. Police posted flyers asking for information on him and his graffiti cohorts. He even got three years' probation for graffiti years ago, when Kansas City attempted to crack down on street art.

Now, the city has embraced such urban décor, and Scribe makes his living creating the graffiti-style art that used to get him in trouble. As the artist-in-residence at Children's Mercy hospital in midtown Kansas City, he creates whimsical, out-of-this-world experiences for children and their families. On the city streets, building owners commission him to create murals that can stretch a passerby's imagination.

One crisp morning, Scribe heads outside Children's Mercy's main campus in midtown Kansas City to check on a project. After a coat of bluish background, he intends to spray paint a scene that will become one of his signature cartoonish images. His animal characters are often seen in multiple locations throughout the hospital so that patients will connect to the characters and perhaps feel more at home.

Scribe, who is working on several projects at the hospital at once, arrives at 4 AM. The hallway where the latest project lives is full of colorful terrazzo tiles, vibrant-hued walls, and TV screens dropping from the ceiling. It's more like a children's museum rather than a place where sick children go for treatment. He's even overhauled the Critical Care Transport helicopter and the hospital's ambulances with playful cartoons.

His process now is different from

his early murals, when he used to carry ladders and salvaged half-empty cans of paint to his location. Now there's a lot of planning involved.

First, Scribe outlines the characters and theme of the project. Then, he uses a computer to draw it digitally. He prints the drawings and affixes them to the walls. "You still get the feel of it being painted but if you need to fix a panel, all you have to do is reprint," he says.

As a child, he says, he often drew animals. He had a brush with formal education through the Kansas City Art Institute, but he says he didn't get along with school officials and ended up leaving.

Since then, Scribe has had a grassroots career, with his work first gaining notoriety on the streets. He's gained

a following and has inspired muralists across Kansas City, many of whom have artwork on display in Westport and the Crossroads Arts District. He says that early graffiti community of street artists helped normalize murals on buildings as an art form. "Now perhaps a younger generation can refine the craft," he says.

For his younger—and young-at-heart—audience at Children's Mercy, Scribe's images brighten perhaps an otherwise painful or scary day. As visitors enter through the doors, they immediately come in contact with Scribe's artistic touches, even if it is just colorful wheels of the little ones' wagons rolling across the terrazzo to an appointment.

View more of Donald Ross's work at ScribesWalk.com.



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MISSOURI MUSIC


December is El Monstero Season

ST. LOUIS

As temperatures drop and the halls are decked, Missouri music fans look forward to the return of one of their most beloved holiday traditions. It's not the man in the big red suit, but rather the epic local Pink Floyd tribute super group known as El Monstero.

Now in its 19th year, what began as a side project of practicing covers between album releases for local alternative rock band Stir has grown into an annual series of sold-out shows. The much-celebrated performances are complete with costumes, theatrics, a top-notch light show, and aerial dancers.

Made up of a core group of some of St. Louis's most well-respected musicians, El Monstero will perform six shows at The Pageant celebrating the music and the spectacle of Pink

Floyd on December 21, 22, 23, 28, 29, and 30. Each year, the band adds a few new surprises and songs for returning fans, while re-creating Pink Floyd masterpieces from albums such as *The Wall*, *Dark Side of the Moon*, and *Animals*, among others.

"I always like playing the old weird ones that nobody else likes," jokes guitarist Jimmy Griffin. "But also the whole *Dark Side* record—having that so ingrained in several generations that come to see the band—that's always a pretty emotional exchange between the band and the audience."

Lead singer Mark Quinn has been on vocal duties since El Monstero's first performance at Mississippi Nights in 1999. He has watched the show and the band evolve each year since. "This started on a shoestring budget, flying by the seat of our pants, and it's just evolved over the years to where we are now, which is a really slick show," he says.

Many fans make El Monstero a regular part of their annual holiday celebrations. "You see fathers and grandfathers, people bringing their sons and daughters and grandkids," Mark says. "It's just this huge family affair that it's evolved into."

Locals are proud to have a production that's on par with some of the top national touring acts, but it's really all about the music. "It makes you think and makes you feel," Mark says. "St. Louis is definitely a Pink Floyd town."—Amy Burger



Give a Book or Two

HOLIDAY GIFT LIST LOOKING DULL? WRAP UP THESE BOOKS FOR UNDER THE TREE.

REVIEWS *Laura Heck and Meghan Lally*

For Missouri wildlife lovers



Missouri Wild and Wonderful

Matt Miles, 104 pages, photography, ArtBookPrinting, hardcover, \$39.95

For 20 years, Matt Miles has explored the vast land of Missouri. He kayaked and hiked the countryside to capture breathtaking scenery and stunning wildlife. Now, the Rogersville nature lover has gathered 140 images into a coffee-table book where readers can admire his work and take a journey through the “natural beauty and wonder” of Missouri without ever leaving the house.



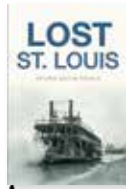
For history buffs



Lost St. Louis

Valerie Battle Kienzle, 128 pages, history, The History Press, paperback, \$21.99

Although time has erased many iconic St. Louis landmarks, Valerie Battle Kienzle immortalizes the Gateway City's buildings and monuments on the pages of *Lost St. Louis*. Trek through time and Kienzle's words to a world alive with the scenery of St. Louis long ago—explore the 1904 World's Fair and discover the Chinese immigrant community that once lived where Busch Stadium now stands.



For families with young adventurers



The Oregon Trail:

The Journey Across the Country from Lewis and Clark to the Transcontinental Railroad With 25 Projects (Build it Yourself)

Karen Bush Gibson and Tom Casteel, 128 pages, activity book, Nomad Press, hardcover, \$22.95

With Independence as their starting point, Meriwether Lewis and William Clark set out in 1803 to explore the new territory obtained through the Louisiana Purchase. *The Oregon Trail* offers children the chance to come along on the trails blazed by Lewis and Clark and the people who followed them. Built-in projects and activities will keep young explorers enthralled as they try their hand at writing a treaty or researching art inspired by the time period.



For beer and wine connoisseurs



Expedition of Thirst: Exploring Breweries, Wineries, and Distilleries across the Heart of Kansas and Missouri

Pete Dulin, 280 pages, nonfiction, University of Kansas Press, paperback, \$24.95

Relying on his expertise as a food writer, Kansas Citian Pete Dulin helps readers sip their way through western Missouri and eastern Kansas. *Expedition of Thirst* includes suggestions on 150 breweries, wineries, and distilleries worth a stop and a taste. Going beyond a simple road map, Pete delves into the charm and history that make each location noteworthy.



For Laura Ingalls Wilder devotees



Caroline: Little House, Revisited

Sarah Miller, 384 pages, historical fiction, William Morrow, hardcover, \$25.99

Fans of Laura Ingalls Wilder's *Little House on the Prairie* get a new side of the story. In a novel authorized by the *Little House* estate, author Sarah Miller gently mixes fact and fiction in this imagining of Ma, the real-life Caroline Ingalls. In order to write the book, Sarah drove the Ingalls family's entire westward journey, taught herself to crochet, and spent years researching the real family, historical details, and the *Little House* drafts.



For sports fanatics



The Year of the Pitcher: Bob Gibson, Denny McLain, and the End of Baseball's Golden Age

Sridhar Pappu, 400 pages, nonfiction, Houghton Mifflin Harcourt, hardcover, \$28

New York Times columnist Sridhar Pappu spins a tale of sports, history, and community in this retelling of the 1968 baseball season that ended in a clash between the St. Louis Cardinals and the Detroit Tigers for the World Series. Two record-setting pitchers—one black and one white—face off in one of the ultimate hold-your-breath moments in American sports history.

