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photographed by
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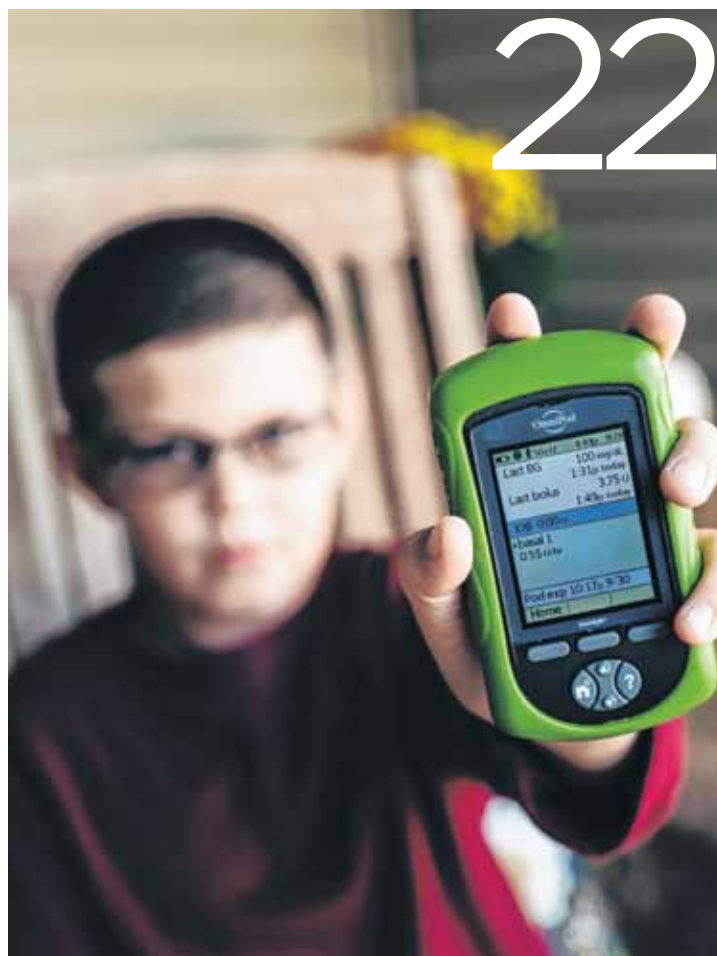
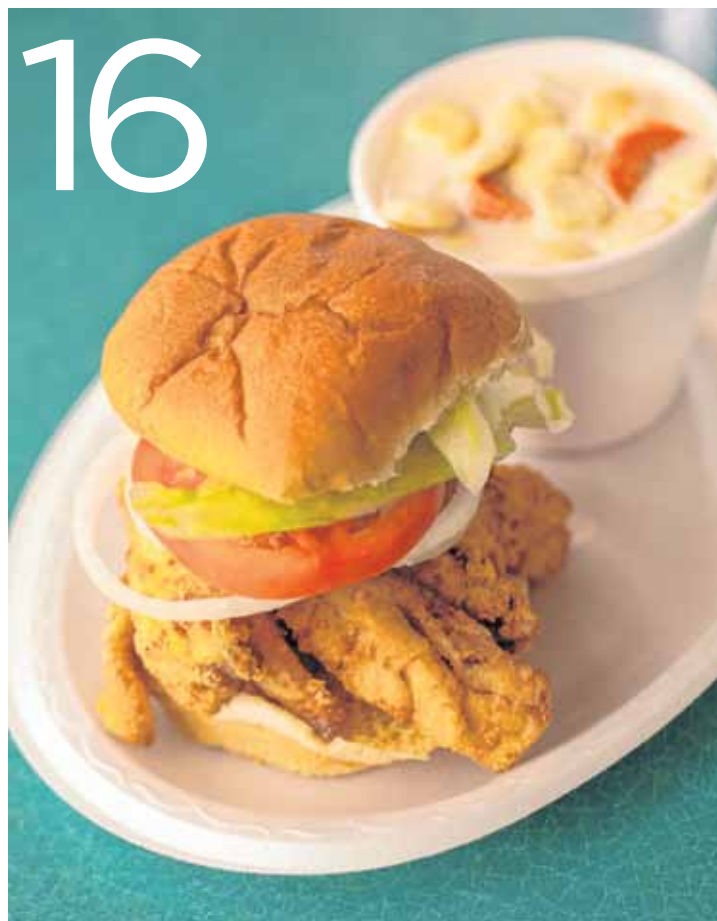
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COLUMBUS

Nov. 17, 2021

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Hello!

Greetings from your new editor and designer. I am honored and excited to begin this new journey with Aim Media Indiana's Columbus magazine.

This community is very familiar to me. My family moved to Columbus from Elizabethtown when I was in third grade. I attended Columbus North High School, where my true passion for design and journalism blossomed. I joined the high school's newsmagazine, The Triangle, as a photographer my

freshman year and eventually became the photography editor. I learned from the best advisors anyone could ask for and that instilled a love of journalism that has led me to where I am today.

I lived in Columbus until I went to Ball State University where I studied advertising and journalistic design. After graduation, I moved to my husband's hometown of Greensburg — a small town 30 minutes from Columbus. We have built a small family with our three spoiled cats, a bearded dragon and a baby on the way.

Though I no longer have a Columbus address, I have enjoyed being able to stay involved in the community while working at Aim Media Indiana. During my time here, I have grown as a designer and leader. I was offered a position as a paginator following my graduation in 2016 and eagerly accepted. In 2018, I accepted the Pagination Desk Manager position. For nearly 5 years now, I have designed daily newspapers for Columbus and the surrounding communities.

Though I am sad to leave my pagination team, I am delighted to begin working with the Columbus magazine team. I am lucky to come into a fantastic team of writers, photographers and a copy editor that help bring each issue of this magazine together.

Columbus magazine has a rich history of telling the stories of the community, businesses and residents of Columbus. If you want your story told, please don't hesitate to reach out to me. I am excited to continue telling your stories and would love to hear from you!

Stay safe!



A handwritten signature in black ink that reads "Keely Spitler".

Keely Spitler

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In each issue of Columbus, we ask people for their opinions on a variety of topics.
Inspired by the Columbus Area Bicentennial, this month's question is:

What was the most embarrassing fashion trend you were part of when you were young?



"I wore a leisure suit. I was 22, and a little behind the times and it was my first year of teaching. It was a forest green leisure suit and it was really quite a thing."

— Mike Hackman



"As I was going through my old school pictures some stand out. In second grade our moms gave us perms. I hated the smell and sitting still for all those little rubber rollers, and my perm was hideous."

— Beth Kunzman



"When you asked me what what the most embarrassing fashion trend I followed, what came to mind was when I was in 8th grade. All the girls wore white go-go boots. They were flat on the bottom and they zipped up the back and came just above the ankles."

— Susan Thayer Fye



"When I was in high school it was the fashion to wear these real long wool socks and we would put them on with white tennis shoes. We would take rubber bands, put them around our legs to hold them up and then fold them down over the rubber band. The rubber bands left creases in our legs. I got married two months after I graduated high school and I still had those creases in my legs. When I got my wedding pictures, my dress was not long, it was knee length, and I could see those creases in my leg where the rubber bands had been. How embarrassing."

— Karen Grider



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What was the most embarrassing fashion trend you were part of when you were young?

(CONTINUED)



"I grew up in the 80s and we had some really big hair, and I probably kept it through junior high and into high school. "

— Jessica Anderson



"Like the rest of the young people, I wore bell bottoms and they were flowery, big buckle belts and real skinny ties and it was fashionable back then. Now it is embarrassing, but I still have them. I tried to give them to my son and he said no way, throw them away."

— Ken Yasui



"The low ride hip hugger jeans that were all ragged and torn on the bottom, and had holes in them where you stepped on them, and they kind of dragged behind you. You kind of looked like a bum. My mother would wash them and they would disappear because she kept trying to throw them away, but I would always dig them out."

— Cindy Massey



"A poodle hairdo. I had long braids that were cut off and then I had short hair with curls and it was awful."

— Marcia Whisman



"My mother bought a pair of yellow corduroy pants for me when I was in fifth grade. You know, just when people were starting to pay attention and I had to wear them. I got a little too much attention, I was called chicken, you know I was tall and skinny. Mom had thought they were really stylish."

— Brad Gonsalves

Happy Bicentennial, Columbus! 2021



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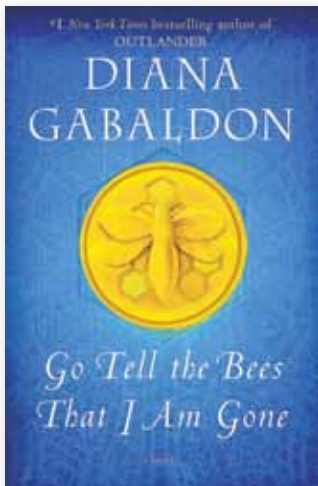


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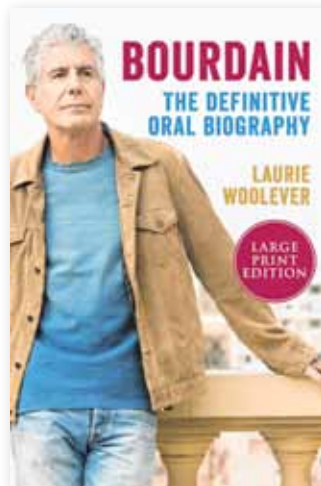


“Go Tell the Bees That I Am Gone”

By Diana Gabaldon

Outlander fans, the wait is over. Diana Gabaldon's newest novel in her wildly popular “Outlander” series is nearly here. It is 1779 and, after twenty years, Claire and Jamie are reunited on Frasier's Ridge with their daughter, Brianna, her husband, Roger, and their children. Their seemingly impossible dream has come true but with the approaching Revolutionary War coming to their doorstep, everything is at risk. Devotees of Gabaldon's genre bending series, who have had to wait seven years to catch up with Claire, Jamie and their family, will not want to miss this. For fans of beautifully written historical fiction — with a touch of romance, whimsy and time travel — this could be your next favorite series, and this volume will be a cherished gift for those who are already fans. Coming from Delacorte Press on November 23, 2021.

— Nanne Cutler

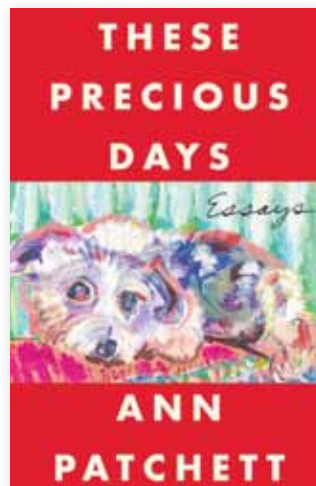


“Bourdain – The Definitive Oral Biography”

By Laurie Woolever

If you've ever watched one of Anthony Bourdain's travel shows, you understand his genius. He wasn't just traveling to incredible spots around the world tasting food; he was providing social and political context in a way that was approachable, never condescending and always spot on. He was oddly charismatic, firmly anti-establishment, and brilliantly dry-witted. He was also a flawed man, a side that few people saw. This book fills in the blanks of who Bourdain truly was, through the words of his closest friends, co-workers and family, including his mother, daughter and ex-wives. A must-read for anyone missing the cynical humor and incredible vision of this unlikely TV star. From Ecco on September 28, 2021.

— Angie Revell



“These Precious Days: Essays”

By Ann Patchett

I must acknowledge that I am recommending this book without having read it yet. I trust the reviews from those who were fortunate to receive advance copies, and I have had the great pleasure of talking with Ann over dinner, so I look forward to her latest work: a collection of essays about life's unexpected twists and turns and how they often reveal what matters most in life. Perhaps her words will offer a lens through which each of us — having undoubtedly experienced many unanticipated changes in the past year — can look at our lives and relationships with fresh eyes and approach our life stories with optimistic hearts. Coming from Harper on November 23, 2021 (A limited number of signed copies will be available.)

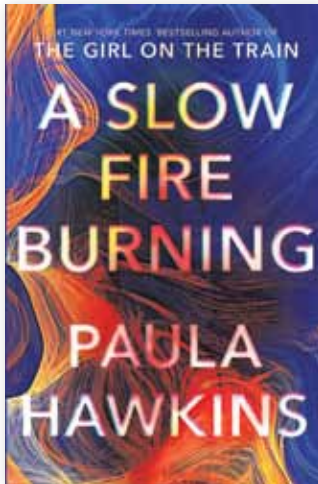
— Beth Stroh



“Paint by Sticker” Series

This book series is a perfect gift idea for those on your holiday gift list who need something a little special. My son who has disabilities and fine motor challenges enjoys completing these fun and stimulating pictures. They are available in smaller, more intricate sticker sizes or in larger ones for young children and those who have greater motor challenges. They're perfect for those with disabilities or dexterity issues, but also lots of fun for anyone who wants a relaxing activity to pass the time. From Workman Publishing Company on various release dates.

— Celia Allman Watts



“A Slow Fire Burning”

By Paula Hawkins

In Paula Hawkins' third novel, you meet characters that would normally be unlikeable but because of their tragic back stories, you have some compassion for them. The book is a sinister and suspenseful psychological thriller exploring the impact of grief, rejection and betrayal, and childhood trauma. A young man is found brutally murdered on his houseboat. In investigating the murder, the police sort through complicated relationships and narrow down the suspects to three women who had motive to kill. All three knew the victim, and they were the last people to have seen him alive. Any one of the three could be the murderer. Each chapter brings a new twist with untold secrets and concealed lies. Can you solve the mystery before it is revealed in the final chapter? From Riverhead Books on August 31, 2021

— John Stroh

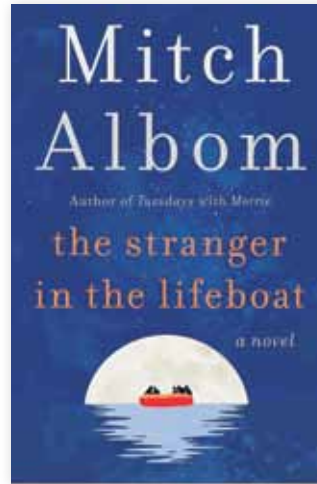


“All Her Little Secrets”

By Wanda M. Morris

Ellice Littlejohn seems to have it all: an Ivy League law degree, a beautiful condo, a well-paying job as a corporate lawyer, great friends and a relationship with a married man. She arrives early to work one day for an important meeting with her boss (yes, the married man) only to find him dead of a gunshot wound. Ellice leaves the office without calling anyone. Why? Ellice has many dark secrets, past and present. So starts the story of shady corporate dealings, murder, lies and cover-ups. This is also the story of a Black female attorney who finds herself up against the worst kind of racism. This book is a page turner, and we have copies on order for you. Coming from William Morrow on November 2, 2021

— Kelli Stricklin

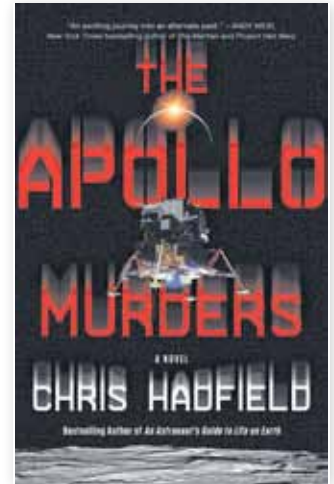


“The Stranger in the Lifeboat”

By Mitch Albom

Have you ever wondered whether you would be able to recognize God if He appeared in front of you? Or what you would say? In Mitch Albom's newest novel, “The Stranger in the Lifeboat,” Albom explores this idea through a group of shipwrecked strangers who encounter a strange man in the water claiming to be God. Part adventure story, part philosophy lesson, “The Stranger in the Lifeboat” is a profound read and one of those books that you'll be thinking about long after you've finished the last page. Coming from Harper on November 2, 2021. A limited number of signed copies will be available.

— Lauren Parsons



“The Apollo Murders”

By Chris Hadfield

If Tom Clancy and Andy Weir had a baby, they would name it “The Apollo Murders.” The true parent is author Chris Hadfield. Author of the nonfiction work, “The Astronaut's Guide to Life on Earth,” Hadfield claims the title of Canada's first man to walk in space and is well qualified to write this novel. In a throw-back to the epic Cold War scene, “The Apollo Murders” has the Americans and the Russians once again racing to the moon. But why? Might there be more to the moon than meets the nighttime observer's eye? Might that discovery be worth murder? This book had me at the first line. It also confirmed that I'm ill-suited to being an astronaut ... or a spy. This will be a fantastic Christmas gift book. From Mulholland Books on October 12.

— Polly Verbanic





WINTER *warmth*

Comfort food. The term conjures images of fuzzy house slippers, blankets fresh from cedar chests and roaring fires. In our busy modern world, though, we're likely to be bustling about when it's time for our midday meal, even during the months when chill and bluster descend on us. Luckily, Columbus is home to some eateries offering comfort food that will restore the soul and warm the core. So let's check out the fare we can look forward to as the temperatures fall, along with the occasional snow.

BY BARNEY QUICK //
PHOTOGRAPHY BY JANA JONES

Bacon mushroom Alfredo at Fresh Take Kitchen

424 Washington Street | (812) 799-1097

Julie Dawson characterizes herself as Fresh Take's "soup lady." She basically handles the preparation of anything hot, principally soups and sauces.

She has considerable experience. For several years, she was the creator behind several soups in a downtown establishment dedicated to them.

She feels very much a part of the Fresh Take team, having been with it since its inception, although she comes in early in the morning to get her work done. She's usually gone by the time it opens.

Bacon mushroom Alfredo is popular as the temperature drops. She prepares what she calls an Americanized version of the classic Italian sauce from scratch. Since Fresh Take is all about gluten-free offerings, she uses cream cheese rather than flour as a thickener. Next she adds a blend of four Italian cheeses that come fresh from the supplier.

"At the end, I add heavy cream and some shredded parmesan," she says. "Since most of our stuff is build your own, adding the bacon and mushrooms is something the customer does."

Regarding soups, she says that the chicken pot pie is the "number-one comfort soup."

The ingredients are pretty standard: chicken, peas, carrots and onions, but she adds some sage and thyme at the end.



Meatloaf dinner at Columbus Bar

322 4th Street | (812) 375-8800

For a storied building housing a longtime fixture on the local dining scene, it's hard to beat the CB. Dunlap Construction, still a player in the construction field, built it in 1890. It's continuously been a tavern since 1939, first under Sap Essex, who later launched a world-famous line of donuts.

Current manager Cory Parker says the meatloaf, an item not always found on bar menus, is popular. He starts with bacon, supplied by Mariah Foods in Columbus, and sausage and ground beef from Myers in St. Paul, Indiana. He then adds carrots, onion, celery, barbecue sauce, Worcestershire sauce, garlic powder and onion powder. The loaf is coated with a ketchup-brown sugar-Worcestershire mixture and baked at 350 degrees for three hours.

It's served two ways, either as a sandwich with gouda cheese on a homemade pretzel roll or sliced and plated with mashed potatoes.

Parker says the CB's French onion soup probably best qualifies as a comfort-food soup.

"It's brothier and not so heavy."





Fish sandwich or fish boat and potato soup at Ye Olde Fish House

2024 17th Street | (812) 378-2921

This place is keeping alive a legacy that was once a staple of the city's restaurant scene: family-owned fish shops that specialized in breaded treasures of the deep, spicy mustard, fried potatoes and hearty soups.

All that is still available at Ye Olde Fish House, along with a rich history that is part of the tradition. The original part of the house that it occupies dates to 1886. It was a residence until 1932, when it became a cafeteria. Through subsequent years, owners and adjustments in format, it became known for fish sandwiches.

Current owner Marlin Brown, who bought it from his sister and brother-in-law in January 2020, says he uses Alaskan whitefish he gets from three suppliers, coating the filets with a proprietary breading recipe that he estimates to be 87 years old. There are two common ingredients you won't find in it, however.

"We pride ourselves on not adding salt or pepper to any of our dishes," says Brown.

During cold-weather months, the establishment offers made-from-scratch soups of the month. This year,



in October, it will be potato soup. In November, shrimp and corn chowder, and in December, chili. He's working on what comes after that.

The Fish House is also known for its cakes (triple chocolate fudge, carrot, red velvet butter pecan and hummingbird, which Brown describes as "banana bread on steroids") and pies.

David Horn, who in the 1950s and '60s ran Horn's Fish Shop, a locally beloved purveyor of fish of this style, comes in weekly and gets a bag of sandwiches for his card-playing buddies.



Adobe Stock

Chicken pot pie at Rohde's Family Diner

1644 Orinoco Avenue | (812) 372-1890

This establishment is also in a building that dates back many decades. It's housed a number of different types of eateries over the years.

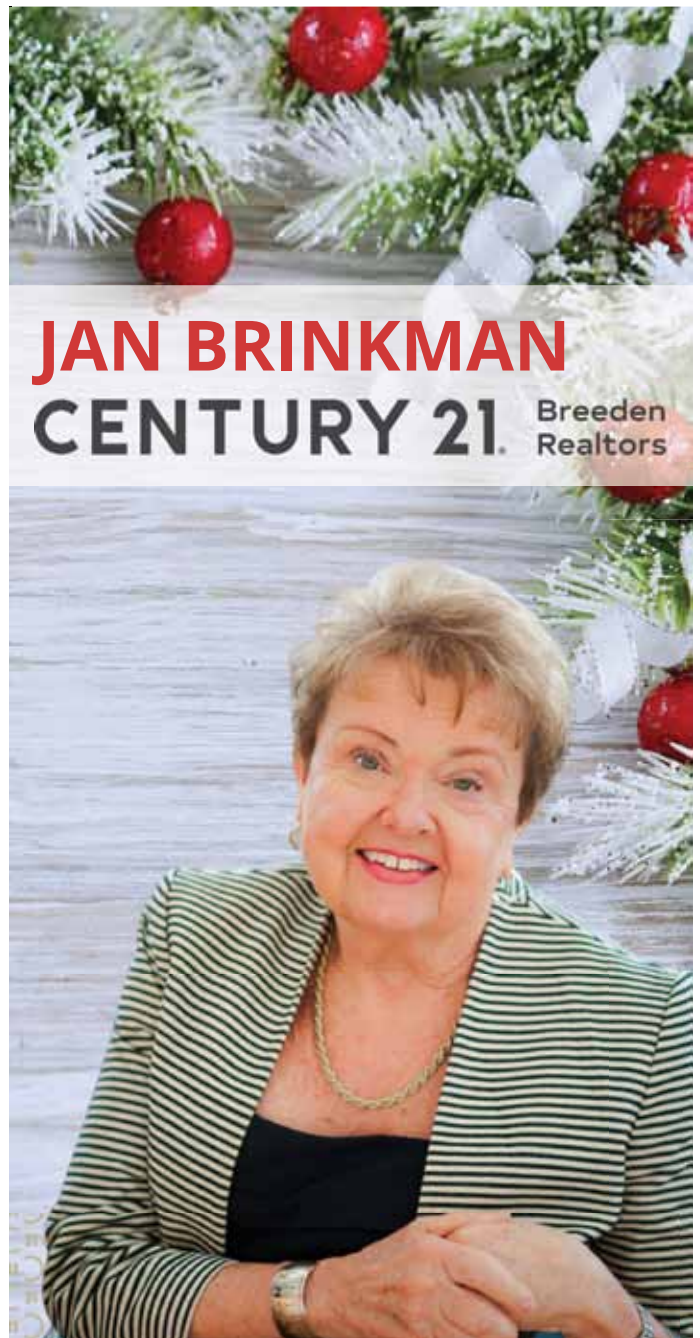
Sarah Rohde set up her operation there in October 2018. She'd never offered food to the public professionally.

"I've always loved cooking," she says. "It's a relaxer for me. When traveling with my family, we'd stop at mom-and-pop places and I began thinking about starting one."

Chicken pot pie is a comfort-food dish she offers as a special on occasion. She hand-cuts the celery, carrots, onion and peas and boils a chicken she gets from 7-K Farms.

The gravy is flour-based, but at that point in describing it, Rohde becomes a bit circumspect, as the seasoning is proprietary.

Broccoli cheddar soup is a popular item guaranteed to ward off the chill. She heats milk, cream and mushrooms, adds cheese and finishes with chopped broccoli.



*"Wishing you health, happiness,
and joy during this holiday season
and through the coming year." Jan*



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BY GLENDA WINDERS // PHOTOGRAPHY BY ANGELA JACKSON



Eight-year-old Howie Cave could be the poster boy for the all-American kid. His favorite class is science, so he thinks he might want to work with the Department of Natural Resources when he grows up — or maybe be an engineer because he's good at math. In his free time, he plays with the kids in the neighborhood or watches "Pokémon" on TV. He likes it when he and his dad play basketball and kickball or go for bike rides. He's polite, friendly and has a good sense of humor. He also has Type 1 diabetes.

"I've had it so long that I'm used to it," he said. "It's just a normal part of my life."

All he remembers about being diagnosed at age 2 is that there was a microwave by his bed at Riley Children's Hospital and that his dad pushed him in a little car from his room to a play area. His sister — older by two years — remembers that he threw up and that he was wrapped in a blanket when his dad carried him out to the car.

But his mother's memories are crystal clear.

"It was a miracle that we discovered it the way we did," Sara Cave said. "Usually kids are in much worse shape. They're really sick and they are taken by ambulance to Riley or they're not conscious, and that wasn't the case."

She recalled that Howie just hadn't been himself. He was vomiting and irritable, and despite being potty-trained early, he had started wetting the bed and his pants again. Because of an uncle who

had T1, Sara knew these behaviors pointed to diabetes, so she Googled the symptoms and learned that Howie was hitting all the marks.

Her mother brought over a glucometer so they could test his blood sugar to put her mind at ease. What happened instead was that he registered at 565, when for a child his age the range was 80 to 120. Sara called their pediatrician, who told her to go to Riley immediately and to pack a bag because Howie would be staying for a while.

"You could have knocked me over with a feather," Sara said. "At that time he was still totally conscious and his happy-go-lucky self. I kept asking, 'Are you sure he's diabetic? Couldn't there be another explanation?'"

Her husband, Eric, a credit analyst at First Financial Bank, stayed home with the other children while her mother drove them "as fast as she could" to Indianapolis. Once they arrived, he



was admitted and the pediatrician's suspicion was confirmed.

During the few days he was at Riley, his parents got a crash course in how to take care of him — how to give an insulin shot, how to count carbohydrates, how to manage blood sugars that are too high or too low, and what to do if he got sick.

"I feel like our whole family changed overnight," Sara said. "There was definitely a learning curve, and it was overwhelming at first. Riley sends you home with every resource you could possibly want, including a phone number to an endocrinologist or a nurse practitioner on call, so you're only a phone call away from help, which is fantastic."

But going home was still hard. At that time Howie didn't have an insulin pump so they had to use syringes, and glucose monitors hadn't yet been approved for children, so they had to check his blood sugar many times in a 24-hour period.

"It was for sure a big commitment," Sara said, "and there isn't any time for you to get used to the idea. It's like, OK, you need to do this now and forever."

But she said her son has always been bright and inquisitive, and he wanted to be involved in his care right from the beginning. Sara, who taught English at Northside Middle School and Columbus North High School before having children, began to introduce an educational component into his care. She explained what she was doing and asked him questions such as "Why am I checking your blood sugar?" and "Is the number too high or too low?"

"At some point he's going to have to manage it all by himself," she said, "and as a family our goal is for him to be independent."

He began doing his own checks at age 4 and now does most of his



own care with some help from his mom. He tells her when he is feeling low and needs a snack, such as Gatorade, Skittles, a Popsicle or candy corn. These get his numbers up quickly and then he follows up with a granola bar or crackers so that he doesn't experience another dip.

A "low," Howie said, involves feeling hungry and becoming sweaty. Sometimes it is hard to walk. The tricky part, however,

is that the symptoms that should alert him to a problem are sometimes misleading. He can have a good number and feel low or a bad number and feel great.

While genetics can be a factor with diabetes, so far he is the only one of the Caves' seven children to have the disease.

"Howie is a super-responsible kid, super-trustworthy, a good brother, a good friend," Sara said. "Of all my kids he is probably the



most well-suited to have something like this.”

This past summer he went to Camp Until a Cure, which is operated by the Diabetic Youth Foundation of Indiana, headquartered in Noblesville. It was his first time away from home without a parent, but he said it was fun. He climbed a rock wall, did archery, went swimming and made art — all with other kids who have the same disease he has. That’s also where he met Jenna White, the executive director of DYFI whose story is quite different from his. She got her diagnosis when she was 17.

“We talk about whether it’s better to be diagnosed early and never know anything different

or to be diagnosed later and then remember life without it,” White said. “It can go either way. For me at the time it was very difficult.”

She had just gotten her driver’s license and was beginning to think about plans for her life. She was on the volleyball team and ran track at her high school. When the doctor gave her the news she refused insulin and walked out of the office, but with a blood sugar level of 879, there was no other possible diagnosis.

“High school can be hard as it is,” she said, “but trying not to stand out as having diabetes at that point was difficult. None of us knew anybody with diabetes, and we didn’t know anything other than the few hours of edu-

cation we got at our doctor’s office and with the dietician.”

As a student at Purdue University she sometimes just ignored the disease and didn’t treat it at all. But then when she was about to graduate a friend told her about the camp where he worked and suggested she apply for a job as a counselor.

“Camp changed my life,” she said. “It was the first time I ever accepted my diagnosis. I went into it with this ‘poor me, why me?’ attitude and then here were these kids who accepted it. They were having fun and managing just fine, and I was the pity story.”

The following summer she worked as the camp’s diabetes instructor, and after that she vol-

unteered, worked at fundraisers and weekend camps, and remained involved with DYFI in every way she could. When the job of executive director opened up, she was thrilled to have it. That was 12 years ago.

Summer camps like the one where Howie went run through the month of June with three overnight sessions and two day-camp sessions.

"They get to be normal kids," White said, "and their parents can get full nights of sleep or concentrate on their other children who don't have diabetes."

The staff includes doctors, nurses and a dietician, and the group now works with universities such as Ball State and IUPUI so that nursing and medical students can do a rotation at the camp.

On White's watch, Camp Until a Cure has grown and added new programs. A family camp helps children get used to the idea of being away from home while being with their parents. At a fall teen camp, a high-ropes course, a creek stomp and a zip-line are available for campers who also compare notes on new equipment and learn from one another and the staff how to manage their issues. White sits on the board of the Diabetes Education and Camping Association, which allows member camps to learn from one another and share best practices.

DYFI's motto is "educate, encourage, empower," and while the camps are the main focus, there's a lot more going on. People ages 15 to 19 who don't have time to commit to working at camps can be ambassadors who meet monthly to plan

programs, do outreach and work on community activities. They put on Taco Trivia and the fall Monster Mash for diabetic kids and teens to attend, with haunted cabins and treats they can use to counteract their lows.

White's mother later learned that she had the disease, and now White's 6-year-old daughter has it, too. White said the most important thing for families who have a child with diabetes is to find a support system, which she and her family didn't have. This can be local, online or at a camp.

"Find people who are going through the same thing," she said, "and not just for the kids but also for their parents. It's tough on them, as well. You can learn a lot from people through talking and connecting."

She said one option for being paired with someone in the same situation is to call the number on their website since they know and work with many support groups and families. They also have contacts with people in the companies that make equipment and supplies and can help with those, too.

"I love what I'm doing," she said. "I'm so lucky to be doing this. It's my life's passion."

As for Howie, Sara said she is looking forward to a bright future for him.

"Things have evolved just in the six years since Howie was diagnosed, so we have every reason to believe he will be able to manage this super effectively with what's out there now and what I think is on the horizon," she said. "I don't have any doubt that he's going to do great." ☺

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Retirement remodel

Couple works together to design new forever home in Columbus

BY GLENDA WINDERS // PHOTOGRAPHY BY ANGELA JACKSON

When Brian and Kim Morris move from the Chicago area to Columbus next year they'll be retiring to their forever home, newly remodeled and designed right down to the smallest details by the two of them working together. Best of all, the house will be completely paid for, so they won't have to worry about debt once they have given up their jobs.

Making this happen required careful planning, savvy spending, creativity, patience, a lot of hard work and a little bit of good luck, but now that the project is wrapping up, they say it has all been worth it.

The couple chose Columbus for a couple of reasons. No. 1 was

that Brian was born and grew up in Ogilville, and after living in Florida and Illinois, he wanted to come back. Property taxes were also an issue.

"We couldn't afford to retire and live where we do now," he said.

They figured out that 20 years of taxes on their comparable home in Yorkville, Illinois, would add up to \$100,000, while taxes on their Columbus home will be about \$10,000 over that time — a savings of \$90,000.

With this big decision made, they came up with a five-year plan six years ago. It involved purchasing an affordable home they could fix up, but they had no idea what

they were in for.

"When you buy a house on three-quarters of an acre for \$35,000, you know something is wrong," Kim said. "We knew it was bad when we walked in, but it got worse — much worse."

When they started tearing up the floor they discovered that everything had to be replaced — floor joists, subflooring, insulation, plumbing, electricity and drywall. They put on a new roof and replaced all of the windows and doors. The space underneath the house was soaking wet, so they dug a trench all the way around it and installed a sump pump. Except for the original frame, they essentially built a new house.

They did most of the work themselves, and good friend Steve Foley worked along beside them for a fee of “plenty of coffee and doughnuts.” Brian’s fear of heights kept him from putting on the roof, and he didn’t know how to hang drywall. His brother, Jeff, works at Superior Drywall, so the company did that job at a discount. The Morrisises came down from Chicago to work weekends, holidays and vacations, finally getting the house finished enough that they could stay there two years ago.

Like most renovation projects, theirs ended up costing more than they thought it would, but they stuck to their plan of doing only what they could afford. They had poured the floor for a garage, but then the price of lumber skyrocketed, and they decided to wait until it went down to take on that expense.

“We worked and paid for what we could and then we worked some more,” Brian said. “That way we didn’t go into debt. That was the main goal.”

They even laid the hardwood floors in most of the house and the tile in the kitchen and bathrooms themselves.

“It was a learning experience, and now I know how to lay hardwood floors,” Kim said. “It gave me a new sense of appreciation for people who do this — the hard work, the bending over, having to hit the wood so hard and at a certain angle and doing it every day.”

Along the way they hit some snags, too. A big one was when they turned what had been the garage into their kitchen. They wanted to eliminate the step down and make the floor flush with the rest of their house, but that meant the ceiling in that





room would then seem low. Kim's idea was to leave the ceiling open as it had been for a garage, but code didn't allow for that. They could, however, open the center section, and that solved the problem. The ceiling is, in fact, lower in that room, but the eye goes directly to the exposed wood trusses, which suggest height and space.

Kim, who has been a kitchen and bathroom designer at a plumbing and remodeling company in Naperville for 23 years, said her preference is for elaborate Old World style, while her husband's aesthetic is more modern. Ultimately they decided on a compromise of traditional and contemporary and a color scheme of gray and white — except for the cheerful bright yellow front door.

When the kitchen trusses introduced a touch of brown, they made that their accent color. They couldn't continue the dark hardwood flooring that's in the rest of the house here because they had purchased it on clearance and didn't have enough. The dark gray porcelain tile they used instead has a touch of



brown that blends perfectly with the room. They got it from people who bought too much for their job and had just that much left over.

The crisp white kitchen cabinets — one of which is spacious enough to legally house their electrical box — have gray and white countertops with just a fleck of brown. They got the granite from a vendor Kim's company uses at a discount, measured and made the templates themselves, and built an A-frame for their truck so they could transport it to the site. Sinks and appliances — most of which Kim found on Facebook Marketplace — are stainless steel. They did pay full price for a Frigidaire Professional refrigerator, however.

"I splurged on the refrigerator, but I made up for it with other savings," Kim said. "I tried to minimize but still get some of

the upper-end things I wanted. I figure I'm going to live here for the rest of my life."

After 32 years of marriage she said they try to compromise on everything they do. In building and outfitting their home she said each of them got the things that were most important to them, and then they chose furniture and accessories to tie it all together.

A TV set hangs on a kitchen wall where she had hoped for open shelving, but Brian's wish was to be able to watch in the kitchen. With that in mind, they built in an island with five upholstered barstools that make viewing possible.

She said the "coolest" thing in the kitchen is a smaller island that houses a swing-up shelf that moves her large mixer from its storage place to counter height. This island also provides a surface near the refrigerator



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that comes in handy when putting away groceries or preparing a meal. A separate cabinet across the room houses supplies for making coffee, and a sign hanging over it invites visitors to help themselves.

Accessories in this room are all gray, silver or black — from the knife block and canister set to the drawer pulls and paper-towel holder. The shiny teakettle has a brown handle.

“It’s the little things that tie everything together,” Kim said. “Your mind’s eye goes from one

thing to another and then makes sense of it all.”

She said working on the house over a long period has given her the time to seek out bargains and wait for the pieces she wanted to go on sale. The brand-new stove-top that would have cost \$5,000 cost \$1,200 on Marketplace when its owner had to cancel a remodeling job, and her double oven cost only \$500 because it had been used in a display.

Moving the kitchen to what had been the garage doubled their living room space. A partial wall

with TV set and electric fireplace separates the two living spaces but still gives the 1,350-square-foot home an open-concept feel. They have outfitted the living room with comfortable black leather furniture (also acquired online), and here, too, three large candle lanterns on the floor, a framed mirror and an oversized clock are all silver. The couple decided on venetian blinds rather than curtains in the bedrooms, but in this room pale gray sheers soften the look.

A Murphy bed hidden away in a white cabinet enables the Morris to accommodate extra overnight guests. They need this because they decided to turn what had been a three-bedroom house into one with only two bedrooms.

“There were certain things I knew I wanted even if they brought the value down,” Kim said. “I wanted a bathroom without a shower door, and I wanted a decent closet. We had to work with the space we had, so that’s what we did.”

The results are spectacular. While the rooms aren’t huge, they are at once sumptuous and functional. Kim said that while sometimes design rules over usability, they were determined not to let that happen here.

“We’re going to grow older here,” she said, “so we wanted to make sure everything was easy and not crazy.”

To that end they used some of their limited space for a walk-in closet with ample shelves, drawers and hanging space. They positioned it behind a wall so that it has no door but only the drawers show — looking much like a free-standing chest would. The large walk-in shower in the en suite bathroom doesn’t have a door, either. They laid all of the tile in this bathroom and the one in the

hallway that serves guests and the second bedroom, each with decorative patterns and details in the showers.

When four white walls in the master bedroom seemed too stark, Kim found enough reclaimed wood to put over the bed and the narrow toilet space in the bathroom. This introduced a bit of brown that she complemented with a wooden cathedral window frame found at a resale shop and softened with a white flowered wreath. It took a while to find the perfect gray, white and brown rug, but it finally turned up at Wayfair.

The second bedroom is where the aforementioned good luck kicked in again. Kim had seen a large black-and-white photograph of Versailles' Hall of Mirrors at a furniture store that she thought would be a perfect centerpiece for the room, but the \$350 price tag made it a "no-go." A couple of weeks later she went to the home of a potential client to give an estimate and found the exact same picture in a pile of things the woman was planning to donate. She offered to buy it, but the woman gave it to her for free. The photo became in-

spiration for an all black-and-white room with white comforter, black and white pillows, and bedside lamps with crystal drops and black shades.

Perhaps even more notable in this room is the cabinet Brian built that hides the TV set and raises it by remote control when the occupant wants to watch. A pressman and metal decorator by profession, he has worked for the same company for 38 years but still calls himself a "jack of all trades, master of none." His wife disagrees.

"Brian doesn't give himself enough credit," she said. "This cabinet shows what he can do. He's the smartest man I know. He thinks things through over and over again, and in the end he does it right. He's awesome."

The closet in this room also has built-in storage and space for hanging, and it houses the water-softener that the couple felt was an essential because of the local hard water.

The hallway bathroom — the first room they tackled — follows their chosen color scheme but is heavier on brown. Part of the reason is that a remodeling project

Kim's company did had just the amount of tile they needed left over, and that was the color. Both bathrooms have wall-hung toilets to make for convenience in cleaning the floor beneath them. In the hallway leading back to the living room louvered doors cover the washer, dryer, tankless water heater (bought at discount) and furnace.

Behind the house is a deck where the creative couple can barbecue and entertain, but in the future they'd like to finish the new garage and have a back porch, a sidewalk to the driveway and landscaping. All of that can wait, they said, until they're living here.

The Morriszes chose May 2022 for their move-in date. One of their daughters (they have two in Indiana and a son in Florida) is getting married in Chicago, and they want to stay in Illinois until that happens. When the wedding is over they'll put their house on the market and sell or donate items they don't need for the Columbus house. All that's left then will be to put their suitcases into the car and come home. ☺



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BY GEORGE PIPER // PHOTOGRAPHY SUBMITTED



The ambience and aroma of candles brighten the mood of any room. Whether a soothing flame dancing atop a wick rooted in wax or a decorative piece of waxen art as a table centerpiece, candles spark something primal in all of us. In the cold winter nights, they're a source of warmth and comfort.

Fortunately the Hoosier state has plentiful options for candles. Here is a small sampling of locally made candle creations that will speak to your personality and preferences year-round. You can find them on shelves and online. ►

HOOSIER CANDLE CO.

After seven years of selling other brands and varieties of candles in their small gift and home decor shop in Dayton, Traci and Jamie Bratton decided it was time to create their own line of soy candles in 2009. The Hoosier Candle Co.'s origins go beyond candles, though. The decision to make soy candles is based on Traci's deep roots in a multigenerational farming family.

"Spending my summers on my grandparents' farm made it an easy decision to do my best to support Midwestern farmers," she says. "And much of our wax is, indeed, created from soybeans grown right here in Indiana."

At first, Hoosier Candle products served as a means to restock the shelves of their Tippecanoe County store. The company's reach has since extended to other small retailers around the country. Layered candles are its specialty, specifically the Baker's Dozen, which features 13 scents in one candle.

The Brattons make their soy candles in small batches to ensure quality and strive to use American-based products in their designs. "We like to say we're made in the USA from the ground up," says Traci. The Hoosier Candle Co. makes its retail home at 731 South St., Dayton; its online home is hoosiercandlecompany.com.



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UNPLUG SOY CANDLES

Just because a wine bottle is empty doesn't mean it has no use. In 2015 that type of thinking led Jennifer and Joe Sturgill of Fishers to cut open the bottles, pour soy candles into them and create something unique, beautiful and fragrant.

The joy of candle-making isn't limited to just the workers at Unplug Soy Candles. They want others to experience it for themselves.

"We have open pouring three days a week and offer over 75 unique vessels for customers to select from," says Jessica Matson, sales and marketing manager for the company, adding that private pouring parties can accommodate groups of eight or more. Unplug Soy Candles' consumer reach expanded from a few farmers markets initially to its flagship store as well as in other stores throughout the United States. You can find Unplug Soy Candles at its retail shop, 12550 Promise Creek Lane, Suite 108, in Fishers, in boutiques around the country and at unplugsoycandles.com.



MIDDLE DAVIDS ARTISAN CANDLES



At just 2 years old, Dan Catlin helped his father, David, stir wax to make candles as gifts for family and friends for the holidays. It's a passion that continued into adulthood when the father-son duo founded Middle Davids Artisan Candles in 2002.

The Franklin-based store is more than waxen delights. Middle Davids provides a sale outlet for more than 50 artists with a range of products from jewelry and pottery to quilts and paintings.

"We make our candles here in Franklin," says Tauria Catlin, Dan's spouse, noting that they use locally farmed soy wax. "Over 40% of our art comes from artists in Indiana as well."

The Catlins are veterans of the U.S. armed forces, and their business ownership is a somewhat unique combination as both a disabled veteran- and a female veteran-owned company. However, they've extended their devotion to service beyond their country's military. They assist groups with fundraising for a variety of causes.

They also protect the environment, taking back used candle jars, thus keeping the containers out of landfills while also giving customers an in-store credit for each one returned. You'll find Middle Davids at its brick-and-mortar location at 100 S. Jackson St., Franklin, or online at middledavids.com.

FRESH BAKERY CANDLES

Cassandra Stone ordered a bakery-style candle from an eBay dealer in 2005. The product, though, looked terrible and spurred her to sit down in her Indianapolis kitchen and try her hand in the wax arts. "After many attempts, I was able to manipulate the wax by mixing several types to create realistic, dessert-style candles," she says.

Friends and family members became the first beneficiaries of Stone's craft. She later expanded her reach to gift and hobby shows. "People were intrigued by how realistic they looked and smelled," she says. The products, indeed, look good enough to eat, making them ideal as a dining room table centerpiece or a theater prop.

Wholesale efforts to a few gift stores grew to a web-based business that now has a home with a national following on Etsy and a small kiosk that opened in the fall at Castleton Square Mall.

Working elbow-deep in wax in a building behind her Indianapolis home, Stone is not alone in making Fresh Bakery Candles a success. A few employees help create, pack and ship products, with plans to move into a larger facility to accommodate continued growth. You'll find Fresh Bakery's lovely but inedible products online at freshbakerycandles.com. ☺



Ethnic Expo: Fiesta Latina

October 2, 2021 // Downtown Columbus

1. Raices Folklore dancers perform for festival-goers.

2. Eduardo Loureiro and Guilherme Calloca cook in the Taste of Brazil booth.

3. Hillary Newby, Aerilyn Newby, Annelise Dutka and Chelsey Smith eat.

4. People dance and sing along to the music by the Brazilian Friends band.

5. Laura, Lily and Molly Garrett do craft activities.

6. Raices Folklore dancers perform.

7. Robin Hilber holds food from A Taste of Brazil.

8. A crowd gathered for the festival.

9. Lily Gilpin, Sophia Jiang and Mary Al-laina Miller volunteer.



5



6



7



8



9



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Mary Wilson & Nathan Scott

Ceremony at Immanuel Lutheran Church in Seymour, reception at Irwin Gardens // September 22, 2021

Mary Wilson and Nathan Scott haven't always called Columbus home. When they met, Mary lived in Muncie and Nathan lived in Seymour. The two connected by chance through an online worldwide health and wellness support chat service in 2013.

After a few weeks, Nathan drove two hours to Muncie to meet Mary for the first time. They got frozen yogurt and walked around a park enjoying each other's company. Mary said she had a feeling in her heart and that she knew Nathan was the one from the very first day they met. They began dating the next day. In 2014, Nathan proposed and Mary excitedly said yes.

"After three long years of a long-distance relationship," Mary said, "we mutually decided to move to Columbus to be closer to one another."

This worked out well for the couple because Nathan works at Cummins in Columbus and Mary was able to finish her college degree at Ivy Tech.

Their wedding was a small elopement with only the couple, their pastor and a photographer, but they still wanted many of the aspects of a traditional wedding. The color theme was peaches and cream with an accent of terracotta. The couple chose local vendors for their wedding including Gina Martin from Pomp and Bloom for floral arrangements, Kristina Taylor from Icing on the Cake by Kristina for their mini orange cream cake, Oliver's Twist for wedding announcements notifying family that they'd eloped and Stacy Able for photography.

The ceremony was followed by photos, cake and dancing at Irwin Gardens. The couple followed that up with enjoying their favorite honey lattes at Lucabe Coffee Co. and taking photos at the coffee shop and various spots around downtown Columbus.

The weather leading up to the wedding day was sunny and warm, so they had been hopeful for good weather on their special day. Instead, Mary said it poured rain from the time they woke up to when they went to sleep that night.

"At first, we were discouraged by the weather, until we realized that rain on your wedding day could mean that you will have very good luck in your marriage," she said.

Mary said, "As cliché as it sounds, I truly felt like a princess in my wedding dress! The day was magical in every way."

Their honeymoon was a night in Cincinnati and dinner at their favorite restaurant. They plan to visit Oahu, Hawaii next year for a full honeymoon.





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Ashley Marks & Frank Laux

Ceremony and reception at the Inn at Irwin Gardens // August 21, 2021

Ashley Marks grew up on the southside of Indianapolis, eventually going to a law school and working at a firm in Indianapolis. Frank Laux grew up in New York, but has had a chiropractic practice near Greenwood for many years. While the couple now lives in New Palestine, they love spending their time in Columbus, Bloomington and Nashville.

Ashley and Frank met four and a half years ago while attending a charity golf outing sponsored by a local church they were both involved with. Frank was golfing on one of the teams and Ashley was volunteering as a photographer for the event. Ashley texted Frank's group photo to him and the two proceeded to talk for a few weeks before going out to dinner. They have been together since.

Frank proposed while the two were vacationing in the Grand Canyon. For the wedding, they chose the colors dark navy, light pink and gold.

"The gardens were absolutely beautiful. We had never really considered wanting an outdoor wedding, but as soon as we saw the gardens, our minds were made up," Ashley said.

Some of their favorite details were the floating flower arrangements and the floating swans. The weather that summer day was warm and sunny, perfect for a wedding. It was an intimate gathering of about 50 guests, and they rented out the Inn so their family was able to stay overnight and enjoy breakfast together the following morning.

"Surprisingly, neither of us felt nervous on our wedding day, only excitement. The day was truly perfect," Ashley said.

For their honeymoon, the couple went to Key West, Florida. While there, they rented a scooter and zipped from place to place, she said. They took a sunset cruise, toured the Hemingway home and went on a ghost tour.

Ashley said the most amazing experience was snorkeling along the coral reef. A shark swam within 5 feet of them, which is a memory they will never forget.





Mallory Sims & Christian Prada

Ceremony and reception at The Commons
// September 19, 2021

Mallory Sims was born and raised in Columbus. She met Christian Prada in 2017, when they worked together at Tripler Army Medical Center in Hawaii while both were serving in the U.S. Army.

Two years later, they two took their dog, Moku, for a picnic at Eleven Mile Canyon in Colorado and Christian proposed.

"I was very surprised by the ring, he picked it out without me knowing and he picked the perfect one!" Mallory said.

The wedding was simple and elegant, with mostly greenery for decorations. Family made the event extra special, with floral arrangements by family friend, Malloy Case, Mallory's uncle Todd as the officiant, and Christian's cousin Isabella translating to Spanish so his extended family could understand the ceremony and toasts.

"They came to Columbus from Colombia and it meant so much to us to have them there and share that memory together," she said. "It was really special to have some of our favorite people gathered together all at once. Our families are so supportive and it was cool to see them all bond and have fun together."

Even though the event required a lot of planning, Mallory said she feels like she was able to enjoy every moment.

Though their honeymoon was cancelled due to COVID-19 restrictions, they ended up going to Disney World to celebrate.







Lighting Up Fourth Street

The Columbus Area Bicentennial celebrates the community's history with the "200 Years Together: Our Stories Illuminated on Fourth Street" display.

PHOTO BY TONY VASQUEZ | WWW.TONYVASQUEZ.NET

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