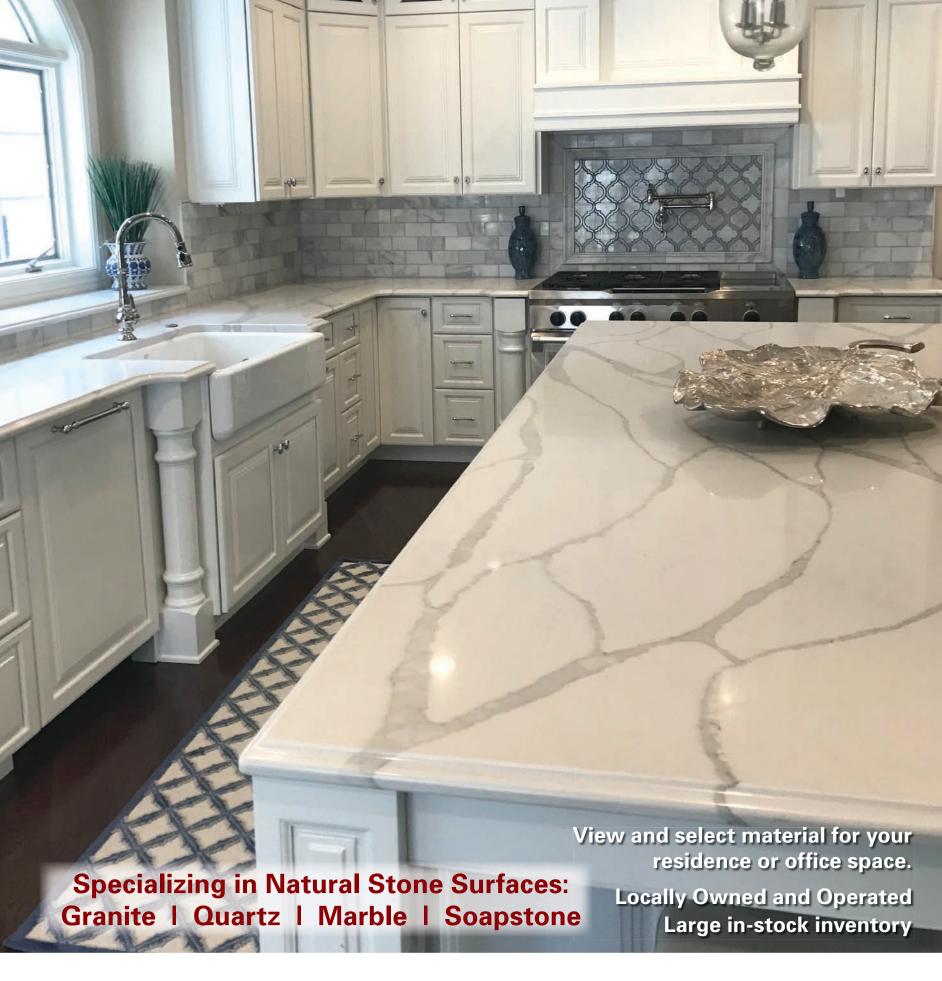
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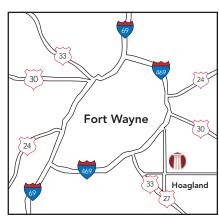






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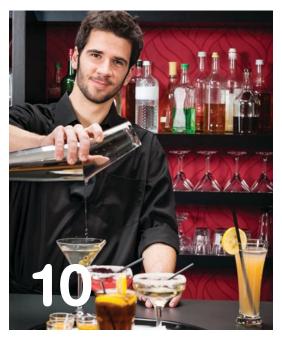
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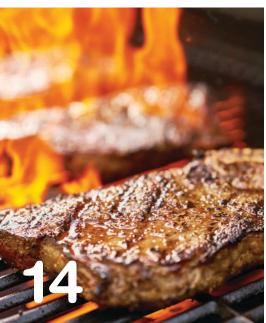


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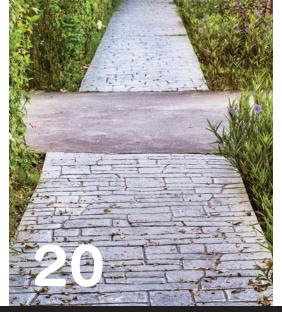














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Photos shutterstock.com

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Thank you for reading and we look forward to hearing from you soon. We warmly welcome you  $\ensuremath{\mathsf{HOME}}$ .

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## welcome!



Sue Rawlinson

### 'Tis a season for celebration.

Sunny, warm summer days are here to stay for a while. School is out and summertime schedules resume. And it's the month in which we celebrate the biggest goofs, most profound protectors and wittiest wisdom-sharers on the planet. Yes, on Sunday, June 17, grills will ignite, barbecue scents will waft throughout neighborhoods, ties will be gifted and dads will enjoy a day of celebration that's all about them.

### As they so deserve.

It's family gatherings during celebrations like this that enrich our lives. Moments bloom into lasting memories as the years pass. It's cookouts during these good times that truly help grow houses into our own unique homes.

### And what a gift.

These are the ideas upon which this issue within your hands was created. On Dad. On grilling. On memory-making summer entertaining and all to-dos in the outdoors during this favored sunny month of June.

## It's a season of uplifted spirits, warm moments and great memories.

As such, it's an oddly appropriate time to say a final farewell to Fort Wayne and HOME Living.

It's with uplifted spirits that I hand this magazine to the next capable set of hands in July, and I look forward to my next phase in life. It's with warm moments and great memories within that I reminisce on nearly 20 years of serving as an editor of one level or another to this awesome Fort Wayne community. How I love you.

So while my heart is heavy to leave this world of print and the pure privilege it has been to serve as a voice and face for our community, my spirits are also lifted. Why? We can still be connected in my next publishing phase, if you wish to be. Please join me in the new online community, www.InSuesShoes.com, launched from my new home in Idaho. Such is the beauty of the digital world; although the distance is great, we need not be disconnected.

Enjoy this June issue; it was made just for you. And to all dads within our region? I wish you a heartfelt, appreciative Happy Father's Day.

As I sign off one final time, I thank you most humbly for your loyal readership.



# FOR GUYS Who Grill

By Sue Rawlinson

**Grill brush** 

He's the king of grilling and best hamburger flipper on the block.
He's Dad—and every grillmaster needs his toys.

Enjoy this assortment of guy gadgets—they're great gift ideas for the Dad in your household!

Barbecue digital neat thermometer

**Charcoal grill** 

Grilling tongs, spatula, fork

Bamboo skewers

**Gas grill** 

Resources:

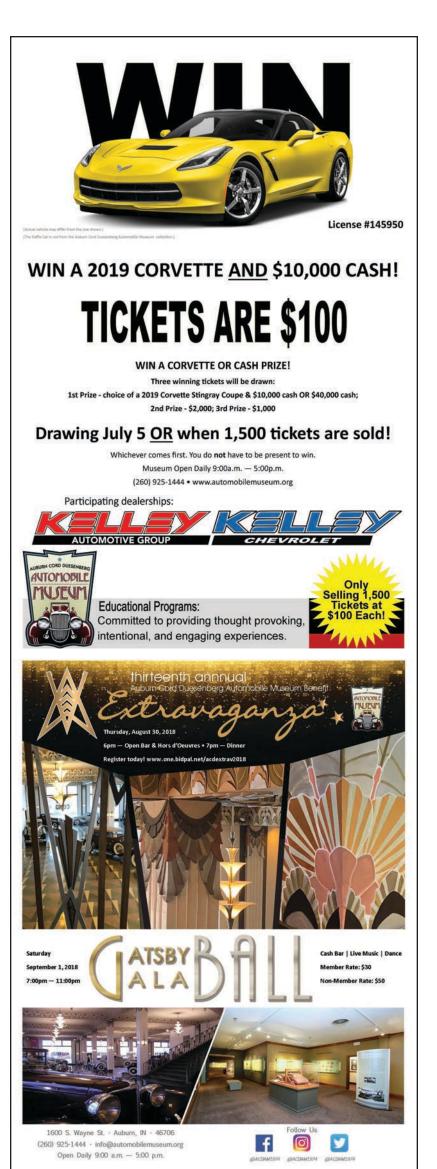
Collier's Fireplace, Warsaw, 574.269.3393, trustcolliers.com

Sanborn's For Your Home, Ango a, 260.665.9799, sanbornsforyourhomeangola.com

Home Living | June 2018









By Erin Dozois

The hosta June spirit is a visually appealing plant whose interesting greenery can withstand a multitude of traditional vegetation nightmares, including lack of sunlight, competition with tree roots, pollution, excess humidity and dry conditions. The perennial hosta is relatively easy to grow and care for year after year.

ne Sairit

Name: Hosta (Asparagaceae family)

**Known For:** Glossy, chartreuse foliage edged in deeper shades

Fun Fact: Like hummingbirds? Keeping the hosta June spirit is a terrific way of attracting them to your garden.

Why We Love It: The hosta thrives in normally unfavorable growing conditions, bringing lush foliage in diverse colors, heights and textures to virtually any garden.

**Selecting and Planting** 

You might consider starting/keeping medium-sized hostas in patio containers or near the front of your garden or plant bed's border. They are particularly good at concealing dying bulb foliage.

#### Sunlight

While different hostas require different degrees of sunlight, the general rule is "the lighter the foliage, the brighter the sunlight." The June spirit variety sports darker leaves and therefore prefers their sunlight indirect in order to maintain their deeper colors.

#### Soil

Hostas do best when planted in rich organic soil with a slightly acidic pH. Dig a foot-deep hole wide enough to accommodate a full-sized plant. This will ensure the roots will establish themselves when they begin to spread out horizontally.

#### **Drainage**

While hostas are pretty resilient, they do require good drainage to truly thrive. Crown rot is one of the few diseases that threaten the plant, so keep the newly planted roots moist—not wet. Luckily, hostas aren't as picky once fully established.

#### After The Bloom

Fertilize your hostas every spring with an all-purpose garden fertilizer to keep them healthy and growing. Never let granular fertilizers sit on their leaves.

#### Pests

As one could guess, pests aren't really an issue for the tough-as-nails hosta; however, deer and slugs do tend to find them tasty. If they do, plant daffodils around your hostas to keep the deer at bay and simply sprinkle some sand on the leaves to take care of those pesky slugs.



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#### By Shannon Rooney

Is there anything classier than a host who can whip up the perfect cocktail? This list of necessities is for the entertainer. From storage to utensils, get prepped with the right bar and barware so you can focus on crafting libations for you and your guests to enjoy.

#### The All-in-One Drink Station

Whether it's a bar cart or a beautifully finished cabinet, you'll need a dedicated space for drink-making. "What we're seeing is a concept where the bar is separate from everything else so that it's not taking up your main workspace in the kitchen," said Amie Baker, interior designer with Habegger Furniture.

Carts and cabinets are the most popular pieces of furniture in this area. Both offer storage solutions for liquor, glasses and bar accoutrements. "And if you have a bar cabinet, you can shut the doors when you're not using it, and it's out of sight, out of mind," said Baker. When choosing the furniture that suits your needs, consider the space available for the glasses and bottles you use most. Is there utensil storage? A wine rack? How about shelf lighting?

#### **Resources:**

Bernhaus Furniture, Berne, 260.589.8324, bernhausfurniture.com

Habegger Furniture, Fort Wayne, 260.471.3001, habeggerfurniture.com

OFD Total Home, Fort Wayne, 260.487.6336, ofdtotalhome.com





#### **A Bartender's Best Friends**

The proper tools can make serving a lot easier, especially if you're mixing cocktails with a variety of ingredients. There are, of course, the basics: a cocktail shaker, jigger, bottle opener, strainer and bar spoons for stirring.

All bartenders benefit from having a sturdy knife and cutting board on hand. But you may also appreciate a quality muddler and citrus juicer for mojitos or an electric milk frother for drinks with egg whites. A margarita glass rimmer will provide the right amount of salt or sugar. A channel knife creates the perfect garnish from a lemon rind. And an insulated garnish tray will store all your lemons, limes and olives for the evening.



#### **A Certain Something**

Creating a fun space is just as important as having the right equipment. It doesn't matter if you have an entire room or a bar cart—your place can become cocktail central if you make your guests comfortable.

Start with seating. You can embrace the traditional bar stool or, if bar seating isn't an option, "We're seeing a trend where people have club chairs gathered in a seating area," said Baker. "So instead of sitting up on something, you can be more relaxed."

Club chairs are a comfortable alternative to bar stools and they also allow you to take your lighting down a notch for even more atmosphere. Just add a couple of end tables, plus a coffee table if there's room, and plug in table lamps for low lighting. The sky's the limit with regard to style, but Baker said that 'new traditional' is the style most popular with her clients. "Rustic is still big and what we call new traditional, where it's not as formal as traditional would be, but it's a little more updated, more livable, but has a traditional feel to it." Whatever your style, there's a bar cart or cabinet to match. Choose furnishings that allow you and your guests to drink in comfort and your home bar will be the place to be.





## Make this Father's Day the best one ever!



The new products are rolling in at the Collier's Fireplace Shoppe showroom including a new line-up of Napoleon grills and outdoor living equipment to suit every style and budget. Whether Dad's wish list has a grill, smoker, infrared, a pizza oven or a gas fire table, we have the latest to make Dad smile. We even have installation and financing.

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Enjoy some creative ideas to easy, carefree, comfortable and even elegant entertaining to help make the most of the season.



#### **Start Clean**

thorough cleaning of your grill's grate.

Doing so not only is safer for your family's food, but it helps keep food from sticking to the grates. Remove the grates and use a wire brush to loosen any food particles. Generously spray a grill cleaner to the grate and allow the formula to cut through cooked-on grease and grime. Rinse with water and



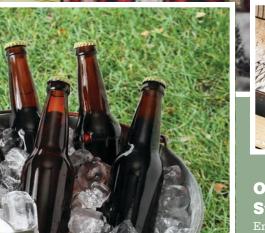
### Prep for Kebabs

They're a summer favorite, so here's some tips on how to make your kebabs the best—and to make grilling them easier on your top chef.



#### **Set the Mood**

patterns. Accent tabletops with votive candles for a touch of romance. Or, string lights above the outdoor seating area for a cozy, relaxed atmosphere. Place fresh cut flowers in mason jars and place some stones in the bottom of the jars to ensure they're breeze-proof.



### Organize Your Stuff

caddy. Using a caddy keeps everything neat and organized. Pre-wrap utensils in napkins so guests can grab and go with ease. Metal or galvanized buckets and tubs filled with beverages and ice make for a great, self-serve drink station. For some creative flair, add old-fashioned bottled sodas and tie bottle openers to

### **Heat Up the Coals**

Coals are ready when flames have subsided and their surface is mostly ashen and gray. When you place your hand six inches above the grate, the heat should take only two or three seconds to force your hand away. Keep the grill lid down for more efficient, even cooking and never use a fork to turn your food as the pierces allow flavorful juices to escape and flare-ups to arise. 🗀





#### By Steve Penhollow

Choosing beef for a backyard bash, cooking it consummately and determining appropriate beverage pairings are about to get a lot easier.

#### Read on.

#### Here's the Beef

When choosing steaks for the grill, according to Fort Wayne butcher Christopher Young, the first thing people need to decide is whether they want bone-in or boneless.

"Some people believe bone-in grants the meat a richer flavor," he said. "Some people don't have a problem with it either way."

Young's personal opinion is that the bone adds a little bit of flavor but not enough to make much of a difference.

Bone-in ribeye is Young's personal preference of steak destined for the grill.

"(Ribeye) has a lot more marbling," he said. "There's just a lot more flavor."

Fat content in beef was a huge health concern for a long time but the conventional wisdom was upended a few years back, Young said.

High cholesterol foods like butter, bacon and beef came off the forbidden list, he said.

The steaks that Young recommends for the grill are sirloin, filet, New York Strip, ribeye/Delmonico (Delmonico being the restaurant-cut of the ribeye).

Which of these a person brings home depends on which steak qualities he or she most fancies. Young has a scale for helping customers make their determination, with flavor on one end and tenderness on the other.

"Your ribeye is going to have a lot more natural flavor from the fat," he said. "The most tender is the filet. I like to find the New York Strip comfortably there right in the middle."

Sirloin is another great steak for the grill, Young said. It resides closer to the flavor end of his scale.

"It absorbs seasoning and marinade very well," he said.

Where proper grilling strategies are concerned, Young said he has three recommendations.

"I personally like to cook on a high heat for a short period of time as opposed to a low heat for an extended period of time," he said. "At high heat, you're going to get that perfect color when it comes to the center."

A common mistake people make when cooking a steak on the grill is to flip it too many times, Young said.

"I know people get nervous," he said. "When I want a medium steak, I do it for five minutes on one side and three-and-a-half to four minutes on the other."

Those cooking instructions apply to a ribeye of an inch to an inchand-a-quarter thickness, Young said.



If you feel like you haven't cooked it long enough on one side, just increase the cooking time on the other side, he said.

"If you flip it too many times, the muscle is going to become tough," he said. "It's just like working out in the gym. The more you move a muscle, the tighter it is going to get."

Young doesn't really take any sides in the gas versus charcoal debate. He only points out that cooking with charcoal requires a bit more patience. Beyond that, he said, it really comes down to personal preference.

#### **Beverages + Beer**

To answer the question of how to pair alcoholic beverages with steak, we went to an expert on all things intoxicating: Rocky DePrimio of the Cap N' Cork chain

The beers that pair best with steak and other fatty meats are stouts and heavy porters, he said.

"You've got a good malt so you have a little bit of sweetness going on," he said. "It'll hold up against the fat of the steak itself. There's not a whole lot of bitterness."

For hamburger accompaniment, DePrimio likes to recommend IPAs.

"With hamburgers, you have all those fixin's," he said. "So you need some bitterness to go with the sweetness of the ketchup and the onions. It's a nice contrast."

As for wine, DePrimio touts "a red blend" as a complement to beef.

"Maybe Cabernet heavy," he said. "Personally I like Cabernets for steaks. Some people like Shiraz. They like that spiciness in the Shiraz. But I look for a real good Cab."

A full-bodied red wine "won't get lost with all the flavors coming from the steak," DiPrimio said.

As for spirits (hard liquors and drinks made from them), DiPrimio said it really comes down to personal preference.

Where a drinker has to be careful is with the mixers. If a mixer has a lot of sugar in it, the resulting concoction may not pair well with steak, he said.



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### By Barb Sieminski

### Welcome to Doors 101!

You're shopping for doors. Which ones do you choose, and what are some tips for both interior and exterior doors? Google door options (and images) before visiting your local home center with some ideas of what you like. Then write your questions and save them for the door specialist when you go.

We asked Brenda Anderson, service coordinator of Windows, Doors & More, how she would prepare a prospective door shopper before walking into a business that sells doors.

"We would suggest checking with the Better Business Bureau for some of the A-plus listed companies, and also to read up on the different types of doors, as for steel and fiberglass options," said Anderson. "It's very important, too, to have an idea of the financial investment that you would like to have in your home."

Let's check out the interior entrances first. Consider:

- What style is your home? Traditional, Old-World or modern?
- How high are the ceilings? Measurements come in handy!
- What type of flooring will it be on? Tile, wood, carpeting?
- Six-panel or two-panel doors? Pre-hung? Molded or slab? Fixed or pivot/hinged?
- If it is a swinging door, which way will it swing?

#### **Resources:**

Carter Lumber, Fort Wayne, 260-493-4333, carterlumber.com Jonesville Lumber, Jonesville, Michigan, 517-849-2181, jonesvillelumber.com

Morsches Builders Mart, Columbia City, 260-244-6145, morschesbuildersmart.com

**Pella Window & Door Showroom,** Fort Wayne, 800.684.0034, pellanorthernin.com

Windows, Doors & More, Fort Wayne, 260.399.6043, wdmfactorystore.com

The next task is to choose the material – glass, solid wood, MDF (medium-density fibreboard), pine or hollow core doors. (Tip: MDF is a composite that performs better in some locations than solid wood, which can shrink or crack, and solid wood is much heavier and higher quality than hollow core doors; solid wood has the best sound-deadening capability.)

Framing the doors is essential: if you're going with a more flamboyant design, a simple casing will work well. If the opposite is the case, go for more design in the casing. Choosing the color is a fun part of the equation, and today's colors are widely available.

If you're choosing glass doors, do you want clear glass, patterned/frosted, privacy glass, tempo-patterned glass, millennium-patterned glass or pendulum-patterned glass? Check each of these online images to come up with something that would best suit your needs.

For a perfect exterior door, you want something that will complement your home's outer design. Choices include fiberglass, wood doors and steel doors. Once again, Google for images – there are lots from which to choose. Are you looking for patio or balcony doors, storm doors, screen doors or security doors? Do you favor an Old-World Dutch door? An insulated door as protection from severe weather? A pet door for Fido?

Patio doors include French doors that let natural light in your home; center hinge doors swing open from one side to the right or left and sliding doors operate on tracks and save floor space.

You'll also need to choose what type of handle or knob you want, and the kind of latch for the inside door. Another way of narrowing your search is to ask for a door specialist at your local home center. She or he can answer questions and show you different options.

## The Guy's Garage + Car Cave

By Sue Rawlinson

It's the man's lair. The dude's den and pop's playground.

Yes, it's the garage.

No longer is the garage a catch-all for everyone's 'stuff.' It's not just for the kids' bats, baseball gloves, skateboards, mounds of shoes and broken appliances.

It's a place for Dad and items important to him. That's why in recent years the garage has become a purposeful room with added masculine flair, housing 'his' toys in meticulous

Whether it's an organized workbench, a man cave in which to hang out, or a place to store collectible cars, Fort Wayne's area experts can create the ideal look for the man of your house.

Check out some ideas from Quality Coatings and Better Organized Spaces' garages division. We think you'll be inspired.









### **Quality Coatings**

### Resources:

Auburn Cord Duesenberg Automobile Museum, Auburn,

260.925.1444, automobilemuseum.org

Better Organized Spaces, Fort Wayne, 260.444.2459,

betterorganizedspaces.com

Quality Coatings, Fort Wayne, 260.445.4093, qualitycoatingsllc.com



#### By Deborah C. Gerbers

Summer has arrived, and people cannot wait to get working on yards and gardens! Sweet blooming flowers fill the air with their fragrance, and the buzz of lawnmowers once again fills neighborhoods. There are lots of jobs that need to be completed this time of year to ensure your yard is the most beautiful it can be—we've asked the experts to give us the dirt on which tasks should be done, and when.

After the initial spring cleanup of flowerbeds and landscaped areas, spring-blooming shrubs such as lilac and viburnum should be pruned once they are finished blooming. "Once you've cleaned out your old mulch, you'll want to apply a weed preventative of some sort," said Deb Zumbrun of Arbor Farms Nursery. "I also suggest breaking up and loosening the existing mulch to prevent fungal problems later on. If we have a wet spring like it seems we are, then molds and funguses start to show up. Also keep in mind that the funguses will release spores that can spread, so be sure to treat those areas."

Rather than removing all of the old mulch, new mulch can be placed right on top of the existing. "There's really never a need to completely remove the old mulch unless it has gotten so thick and hasn't broken down as it should," said Zumbrun. "Mulch should be kept no more than two to three inches thick.

Zumbrun also advises people keep a lookout for pests like saw flies, worms and mites this time of year. "Also by June, allow all of your spring-blooming bulbs like tulips and daffodils to die back completely before any removal because they need enough time to regenerate energy back into the bulb," she said. "If they're unsightly, you can tie them into knots or plant other flowers around them, but they need to stay in place until they've completely died back."

#### **Resources:**

Arbor Farms Nursery, Fort Wayne, 260.637.5816, arborfarmsnursery.com Bueschings, Fort Wayne, 260.625.3358, bueschings.com

**Copp Farm Supply,** Columbia City, 260.244.6465, coppfarmsupply.com **E&R Seed LLC,** Monroe, 260.692.6827

Felger's Peat Moss, Fort Wayne, 260.693.3134, felgerspeatmoss.com
Jim Brubaker Designs, Fort Wayne, 260.436.3639, jimbrubakerdesigns.com
The Plant Center, Fort Wayne, 260.432.7370, plantcenterinc.com

JUNE
☐ Prep flowerbeds
Prune where needed
Divide perennials
Plant veggies
<ul><li>Harvest early veggies like radishes and asparagus</li></ul>
Build new flowerbeds
<ul><li>Plant hardy annuals (sunflowers, mums)</li></ul>
Add mulch
Prune shrubs
<ul><li>Plant flowers for bedding (begonias, geraniums)</li></ul>

Treat yard for pests

So now that you have your checklist, grab those gardening gloves and get to work! And remember, a little dirt never hurt anyone.







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#### By Sue Rawlinson

No longer is concrete simply for foundations, driveways and holding posts. Today, it provides a whole new look and role as a decorative material that beautifies today's homes, inside and out. A versatile substance, concrete can be molded into virtually any shape and produced in virtually limitless colors and patterns—so the possibilities are nearly endless. Too, it's long-lasting, often holding up for decades.

What are some decorative concrete techniques? Read on to learn just a few—and add a little concrete decorative flair to your private abode.



Landscape edging - concrete can be molded into neat, concise edging around landscape beds, making trimming easy and it works as a fantastic border to keep a fine separation between landscape beds and your lush lawn.



Acid staining - a popular application for concrete, acid staining is a method of staining concrete to create a unique outcome by combining colors on cement flooring and other substrates.

#### **Resources:**

Quality Coatings, Montpelier, 260.445.4093, qualitycoatingsllc.com



Attractive inlays - Inlays are the jewelry of decorative concrete and can be added to concrete to create designs and add personal touches to a surface.



Stamped concrete - We all love the classic look of stamped concrete, don't we? This is a fantastic option if you've wanted a beautiful brick sidewalk or fancy slate floor but were concerned about the high price tag. Stamped concrete is a great solution. It's designed to resemble various patterns and textures, such as brick, slate, flagstone and stone. It's a great method to beautify outdoor areas such as pool decks, patios, sidewalks, driveways and courtyards.



Countertops - One of the most popular uses is likely the concrete countertop (and vanities). Countertops can be pre-cast in a shop or built on-site. Decorative ideas can be applied such as polishing the surface and setting inlays for a unique countertop you won't find anywhere else.



Sinks - Concrete sinks stand out, making a bold statement. These sinks can be made to match the style of your surroundings—from rustic to elegant. That said, concrete sinks are prone to chip when knocked with heavy pots, so these typically work best in bathrooms.

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## Chicago-Style Hot Dog

By Sue Rawlinson

As summer heats up, why not grill some traditional Chicagostyle dogs for your outdoor Father's Day celebration?

Quality family time, juicy hot food, all-beef franks, poppyseed hot dog buns—and just plain yum. We think the whole family will love this addition to your traditional Father's Day cookout. Makes one Chicago-style Dog:

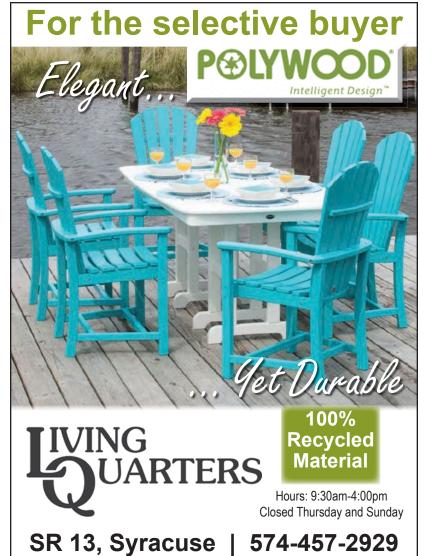
- 1 all-beef hot dog
- 1 poppyseed hot dog bun
- 1 tablespoon yellow mustard
- 1 tablespoon sweet green pickle relish
- 1 tablespoon chopped onion
- 4 tomato wedges
- 1 dill pickle spear
- 2 sport peppers
- 1 dash celery salt
- 1. Bring a pot of water to a boil. Reduce heat to low, place hot dog in water, and cook 5 minutes or until done. Remove hot dog and set aside. Carefully place a steamer basket into the pot and steam the hot dog bun 2 minutes or until warm.
- 2. Place hot dog in the steamed bun. Pile on the toppings in this order: yellow mustard, sweet green pickle relish, onion, tomato wedges, pickle spear, sport peppers and celery salt. The tomatoes should be nestled between the hot dog and the top of the bun. Place the pickle between the hot dog and the bottom of the bun. Don't even think about ketchup!

\*allrecipes.com









### book nook | HOME community

## June Books

By Steve Penhollow

June is the month when spring gives way to summer and school gives way to summer break. It's also the month when you might start feeling a spring in your step that you didn't detect three months ago when every step was made gingerly due to icy sidewalks.

You might find the gumption this month to freshen your living space or leave it behind for the Great Outdoors.

Here are two books that will help you make the most of that burst of energy.



### Get It Together! - An **Interior Designer's Guide to Creating Your Best Life**

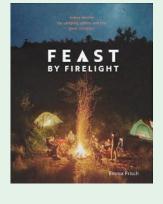
By Orlando Soria

Prestel **\$41.21** ISBN-10: 3791383701

ISBN-13: 978-3791383705

Most interior design books are informative, but do not exactly make for scintillating reading. Soria's book is

a rare exception. Even if you don't care a whit for interior design, you are likely to get a lot of enjoyment out of Soria's laugh-a-minute writing style. With "Get It Together! - An Interior Designer's Guide to Creating Your Best Life," Soria has achieved something home improvement authors rarely do: He has written a truly funny (and sometimes profane) interior design book. Thankfully, Soria also gives good advice. Not just advice about interior design but advice about life as well. Topics covered in the book include: flower arranging, decorating kids' rooms, making your own coffee table, getting over a romantic breakup and picking wall colors that won't make your friends sick.



### **Feast by Firelight: Simple Reciples for Camping,** Cabins, and the Great **Outdoors**

**Bv Emma Frisch** 

Ten Speed Press \$22

ISBN-10: 0399579915

ISBN-13: 978-0399579912

As camping and campfire season commences, you will need a guide to cooking outdoors. Frisch's wonderful new book doesn't just include surpris-

ing recipes like Zesty Za'tar Olive Oil Dip, Camp Mess Nachos, Dutch Oven Rosemary-Sea Salt Cornbread with Hard Cider Butter and Coconut Quinoa Breakfast Bowl with Lemon and Blueberries. She also offers advice about pre-trip meal prep, how best to pack what you will need, how to choose wood for a campfire and how to build a campfire. Frisch's wisdom extends to tips on making homemade marinades, condiments and dips.



By Ray Balogh

### **AUBURN: First Friday**

Late night shopping, live entertainment, local culinary delights, locally crafted beverages, more. Free admission. 5 p.m.-8 p.m. Friday, downtown. 260.333.0883.



### -3 ANGOLA: Americana Music & **Arts Festival**

Arts and crafts vendors, food trucks, local and domestic beers and wines. \$20 for weekend pass. \$85/\$120 pass with camping accommodations. 5 p.m. Friday through 12:30 a.m. Sunday, Buck Lake Ranch, 2705 W. Buck Lake Road. 260.665.6699 bucklakeranch.com.

### -31 FORT WAYNE: Traveling **Exhibitions**

Adults \$7, students (pre-K through college) \$5, seniors (65 and older) \$5, families \$20, free general admission 5 p.m.-8 p.m. Thursday, \$1 last Saturday of each month. 10 a.m.-6 p.m. Tuesday, Wednesday, Friday, Saturday; 10 a.m.-8 p.m. Thursday; noon-5 p.m. Sunday (closed Mondays), Fort Wayne Museum of Art, 311 E. Main St. 260.422.6467 fwmoa.org.

### -July 8 FORT WAYNE: "Bugs!" Live Butterfly Exhibit

Adults \$5, children (3-17) \$3, children (2 and under) free. 10 a.m.-5 p.m. Tuesday through Saturday (until 8 p.m. Thursday), noon-4 p.m. Sunday, Botanical Conservatory, 1100 S. Calhoun St. 260.427.6440

botanicalconservatory.org.



### , 9, 16, 23, 30 FORT WAYNE: **YLNI** Farmers Market

All volunteer producer-only market hosts more than 20 stands of local produce, live music and children's activities. Free admission. 9 a.m.-1 p.m. Saturday, 302 E. Berry St.

ylni.org/farmers-market.

### , 9, 16, 23, 30 FORT WAYNE: South Side Farmers Market

100 stands featuring produce, hand-crafted items, antiques,

fresh baked goods, eggs, local honey, hormone-free pork and chicken. Free



admission. 7 a.m.-1 p.m. Saturday, 3300 Warsaw St. 260.456.8255 or 260.456.1228 southsidefarmersmarket.com.

### DECATUR: Flea Market

Nearly 100 indoor vendors, hot food available.

Sponsored by the Adams County Coin Club. 8 a.m.-3 p.m.



Center, 231 E. Monroe St. (Highway 224 East). Contact Carla at 260.517.8182

facebook.com/decaturindianafleamarket.

### , 12, 19, 26 FORT WAYNE: Little **River Ramblers**

Hike and explore the interesting plants and wildlife of Eagle Marsh. Sponsored by Little River Wetlands Project. Free admission. 9 a.m.-11 a.m. Tuesday, Eagle Marsh barn, 6801 Engle Road. 260.478.2515

info@lrwp.org, lrwp.org.

### **FORT WAYNE: Cupcakes and** Occktails for a Cause

Taste cupcakes from local bakeries and vote on your favorites. Live jazz music. All proceeds to FWCS Study Connection, an after-school tutoring program for children in need. \$25/person. 5:30 p.m.-7:30 p.m. Wednesday, The Philmore, 2441 Broadway. 260.467.8810.



### , 13, 20, 27 FORT WAYNE: Summer

Embassy fundraiser, featuring a different musical performer each week.

- June 6, West Central Quartet jazz band
- June 13, Heidi Burson Band, international soul singer and songwriter
- June 20, Sunny Taylor, folk rock artist
- June 27, U.R.B., funk/reggae/rock/hip hop

\$5. 5 p.m. Wednesday, Fort Wayne Embassy Theatre, 125 W. Jefferson Blvd. 800.745.3000 fwembassytheatre.org.

### DECATUR: Sculpture Tour

Seventh annual exhibit unveiling with art-centric activities, food, wine tasting and walking tours. Free admission. Friday, downtown. 260.724.3939

decatursculpturetour.com.

### **FORT WAYNE: Lyfe Jennings**

American R&B and soul singer-songwriter, record producer and instrumentalist who plays guitar, bass and piano. \$100/\$52/\$42/\$32. 8:30 p.m. Friday, Fort Wayne Embassy Theatre, 125 W. Jefferson Blvd. 800.745.3000

### -10 LA FONTAINE: Ashland Days

Live music, parade, car and motorcycle show, police K-9 demonstration, lawn mower poker run, cornhole contest. Free admission. Friday through Sunday, Branson St. and Wabash Ave. 260.330.2534

lafontainefestival.weebly.com.

### **FORT WAYNE: Celtic Woman: Homecoming Tour**

Female Irish quartet celebrating 12 years of success with more than 10 million albums and 3 million tickets sold worldwide. \$59/\$39. 3 p.m. Sunday, Fort Wayne Embassy Theatre, 125 W. Jefferson Blvd. 800.745.3000 fwembassytheatre.org.

### FORT WAYNE: The Spartan 6-Hour Run

Teams of 6 to 12 runners will run for six total hours. Prizes for best team theme, most money earned. Entertainment and games. Run followed by pulled pork cookout. \$25/ person includes T-shirt, \$6/meal. 8 a.m.-2 p.m. Saturday, Summit Middle School track, 4509 Homestead Road.

thespartanproject.org.



### 16 FORT WAYNE: Rodney Carrington

Stand-up comedian, actor and country music artist. \$176.75/\$41.75. 7 p.m. Saturday, Fort Wayne Embassy Theatre, 125 W. Jefferson Blvd. 800.745.3000

fwembassytheatre.org.

### **17**FORT WAYNE: "Wings"

Showing of 1927 silent film set during World War I. Dress up as your favorite character and sing along to the soundtrack. Arrive early for a pre-show Grande Page organ performance. \$10 general admission. 2:30 p.m. Sunday, Fort Wayne Embassy Theatre, 125 W. Jefferson Blvd. 800.745.3000

fwembassytheatre.org.

### 20-23 NORTH WEBSTER: 73rd annual Mermaid Festival

Queen of Lakes pageant, Cutie
King and Queen contest,
Cutie parade, amusement
rides, stage entertainment,
demolition derby, food
vendors. Free admission.
Wednesday through Saturday,
Lion Club Festival Grounds.
574.834.4316
nwlionsclub.com.



### 20 FORT WAYNE: Short Hikes for Short Legs: Turtles

Turtle themed part hike, part interactive educational activity. Boots recommended. Free admission, open to children 3-5 accompanied by responsible adult. 9 a.m.-10 a.m. Wednesday, Eagle Marsh barn, 6801 Engle Road. 260.478.2515 info@lrwp.org, lrwp.org.

### 21 FORT WAYNE: History Adventure Day Trip

Tour the home of famed Hoosier poet James Whitcomb Riley and visit City Market. Lunch available at Shapiro's Deli at attendee's cost. \$60/person. 8:30 a.m.-5 p.m. Thursday. Depart from Swinney Homestead, 1424 W. Jefferson Blvd. Make reservations at 260.747.1229 settlersinc.org.

### **21** FORT WAYNE: Yoga Therapy for Grief

Join certified yoga therapists to work out grief through gentle and relaxing exercise. Sponsored by Visiting Nurse. Space is limited; reserve a spot at 260.435.3261. Free admission. 5:30 p.m.-6:30 p.m. Thursday, Peggy F. Murphy Community Grief Center, 5920 Homestead Road vnfw.org.

### 22 FORT WAYNE: Serving Our Seniors Munch and Movie

Celebrating Father's Day and World Music Day. Free admission includes lunch. 1:30 p.m. Friday, Life Care Center, 1649 Spy Run Ave. RSVP to 260.422.8520

lifecarecenteroffortwaynein.com.

### 22<sup>-23</sup> WOODBURN: SummerFest

Live music, parade, fireworks, front street drags with mowers and golf carts, corn hole, crafters, 5K, truck show, trivia contest, food, beer and wine. Free admission. 6 p.m.-8 p.m. Friday, 7 a.m.-10:30 p.m. Saturday, Community Park. 260.632.5318

### 23 FORT WAYNE: Sensory Hike

Tune into all five senses while enjoying nature in the marsh. Led by Christy Thomson. Free admission. 9 a.m.-10:30 a.m. Saturday, Eagle Marsh barn, 6801 Engle Road. 260.478.2515 info@lrwp.org, lrwp.org.

### 30 FORT WAYNE: BuskerFest

Annual family-friendly downtown celebration street performers, living statues, chalk artists, aerialists, fire dancers, caricature artists, magicians, jugglers, mimes, painters, musicians, balloon artists. Hosted by Downtown Improvement District.

Free admission. 4 p.m.-10 p.m. Saturday, intersection of Wayne and Calhoun streets.

downtownfortwayne.com/buskerfest.

### 30 ANGOLA: Customer Appreciation Day

FREE food, fun, and great deals on carts and accessories. Public welcome. A family-friendly event. 10 a.m. to 3 p.m. Hot Rod Golf Carts, 935 N. 275 W., Angola, IN 260-668-5588 hotrodgolfcarts.com







## **Buesching's Peat Moss & Mulch**

### **Dan Buesching**

#### By Lauren Caggiano

Buesching's Peat Moss & Mulch in Fort Wayne is in the business of high-quality landscaping products, but the real magic comes from the relationships formed over the years with customers and vendors.

Fred Buesching started the family business in 1947. In 1970, the business was taken over by Fred's son, Kenton, and then in 1987 his grandson, Dan, joined the business. Today, Dan Buesching is a third-generation business

As Dan reminisces, "Before I could drive (a car), I was driving a loader at age 15."

Now, at the helm, he employs as many as 18 people a season. He says while the world has changed over the years, the company's way of doing business has not. Dan describes his role as "hands on" a distinction that sets them apart.

"I talk face to face with customers," Dan said. "People seem to appreciate that."

Whether it's wholesale business or the retail customer looking to freshen up their landscaping for the spring, Dan says his business is built on relationships. In his words, "you see a lot of the same faces year in and year out." And those customers often become an extension of the Buesching family. Word of mouth has been a powerful form of organic advertising over the years. Dan says it's as simple as one neighbor telling another neighbor about them.

In the business world, referrals are the best compliments, after all. Dan says it comes down to two simple yet impactful things: putting out a quality product and giving each and every customer consistent attention. They make a lot of their mulch on site, which is a means to ensure quality.

"We know what's going into the product," he said. "So, in a sense it's like they're buying from the manufacturer. You're buying from

As far as customer services goes, Dan says he's always willing to personally answer questions upfront. The hope is that customers leave informed and prepared to get the job done, on time and on budget.

Mulch can provide a significant ROI, especially for the busy homeowner looking for results. Colored mulch, he says, is gaining popularity



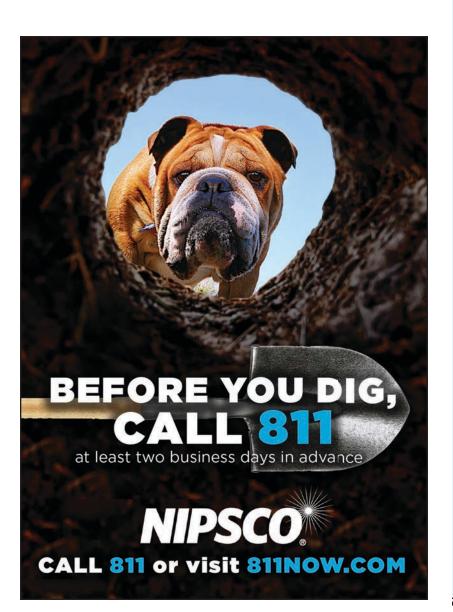
because it gives beds a decorative pop. Beyond the aesthetics, there is also a practical element. Mulching is a great way to enrich your garden soil and prevent any weed growth. It also helps to protect plants, improve their health, retain water and insulate the soil, thereby reducing maintenance.

Reduced maintenance is a win for today's busy homeowner. Dan says it's a good time to be in the business because while busy, people are taking as much pride in their exterior as inside spaces. The wow factor is rewarding for both parties.

"Mulch is something they can do, and it looks like they've done a lot more work." he said.

Speaking of work, Dan has three children ages 22, 13 and 11 whom he hopes will further the family legacy. In the meantime, he says Buesching's is committed to serving the community one yard at a time.

#### **Bueschings Peat Moss & Mulch**



### get movin' | did you know?

### Today's\* Rates

- 30-Year Conventional 4.636%
- 15-Year Conventional 4.412%

### **June Moving Tips**

Moving day has arrived. You sit amongst a sea of boxes. Feeling a little overwhelmed? Where to begin?

We're here to help.

- Take it one room at a time. The kitchen and laundry area are great places to start, as these are the hubs of activity and these rooms keep the rest of the house orderly. Next, consider the bathrooms and bedrooms.
- Get acquainted. With the community, that is. Find the local grocery store, pharmacy, post office, police department, hospital and yes—the BMV...
- Update your driver's license. A visit to the BMV will update your license and also your car registration and license plates.
- Vote. Update your voter's registration and discover where your polling location resides.
- Don't get trashy. Find out where the sanitation department is, set up pickup and/or recycling.
- Communicate. Share with family and friends your new address, new phone numbers and your email. Stay in touch.

\*rates effective as of June 2018 issue publishing deadline date





## Van's Home Center

By Lauren Caggiano

A lot has changed since Van and Mary Lou Dick opened Van's TV and Appliance Service in Angola in the fall of 1973. But what hasn't changed is their family-owned status and commitment to being competitive in terms of both price and selection.

According to Marketing Director Brittany Miller, the Dicks went from a niche focus to a broader one. "When they first opened, they specifically serviced electronics and appliances. They then began selling TVs and appliances as the business began to grow, and eventually moved into selling furniture, appliances and mattresses," she said.

Another milestone occurred in the mid-1990s when the business opened a location in Auburn. "We officially moved to our current location under the name Van's Home Center about 15 years ago," said Miller.

The business continued to evolve in terms of ownership. While Van and Mary Lou are still in the store working almost every day, they sold the business to their son, Doug, several years ago.

"Since he has taken over as president and second-generation owner, Van's added a flooring and carpet division, and today we provide everything that customers need to make the house they have into the home they've always wanted, right here in one place," said Miller.



That element of convenience is one factor they hang their proverbial hat on. Miller says that while they are a family-owned local business, they're still large enough to compete on both price and selection with the national chain stores.

Van's also takes pride in such intangibles as in-house customer service and installation teams. "So that when customers work with us, they work with the local Van's Home Center team from start to finish," said Miller. "They don't have to deal with a manufacturer's call center."

They are also now bigger and better than ever before. Following a grand re-opening in March and completion of a recent remodel, they've almost doubled in size—both in square footage and products. They've added a large selection of home decor and accessories to the store. Miller says this helps to enhance the customer experience and

eliminates the customer having to go to multiple retailers to complete an upgrade. They have a fit for almost every home style—from rustic to coastal to modern and more.

"We now offer everything you need for your home, from start to finish, all in one place," said Miller. "This includes living, dining and bedroom furniture, appliances, mattresses, flooring, carpet, tile for showers/ bathrooms/backsplashes, cabinets and countertops."

As for the future of the business, Miller says they plan to keep doing what they do best.

"We largely attribute our success to our standard of providing customer service excellence. This is something that has not, and will never change, no matter how much things may change size/service/ product-wise. At the end of the day, this has been and always will be a service business," she said.

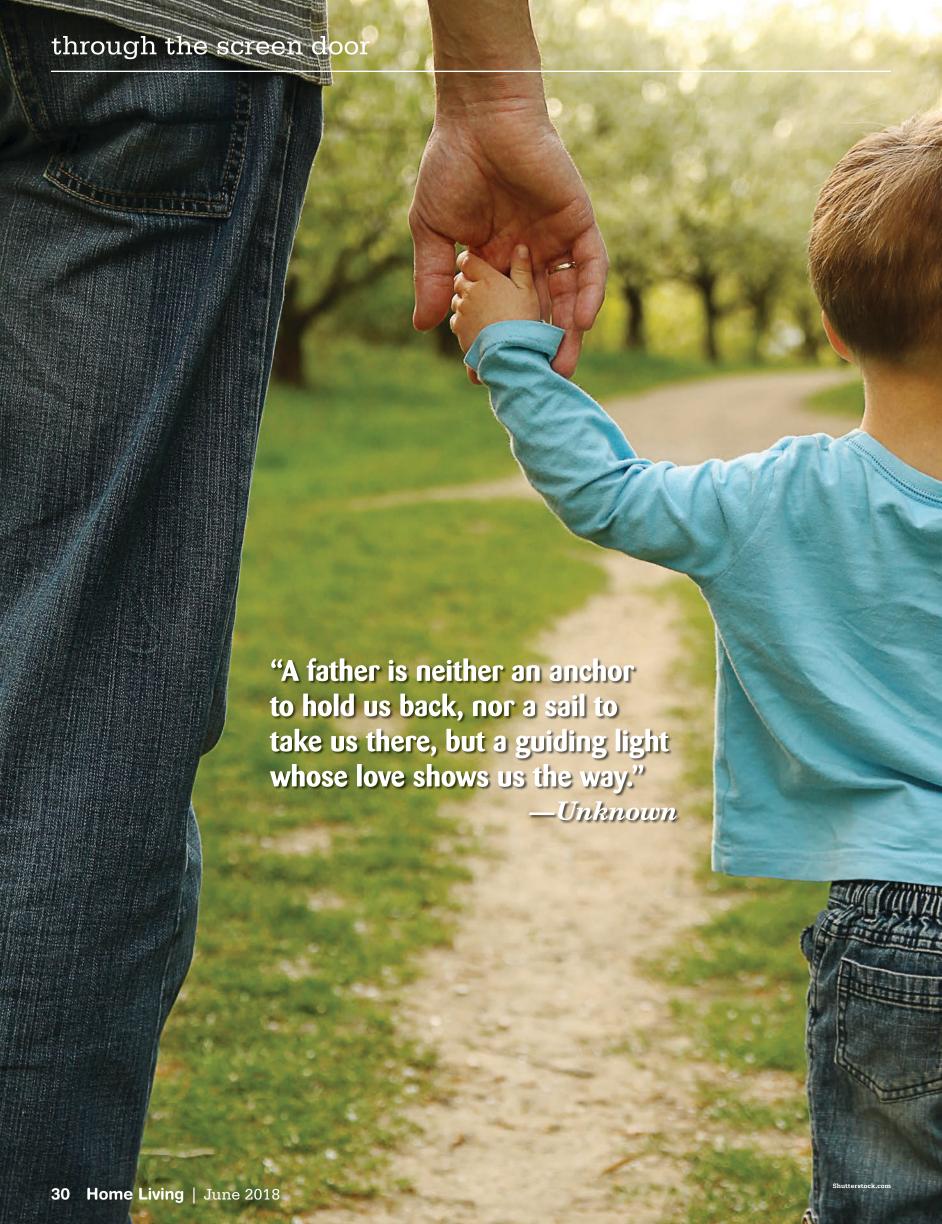
#### **Van's Home Center**

Auburn, 260.927.8267, vanshomecenter.com

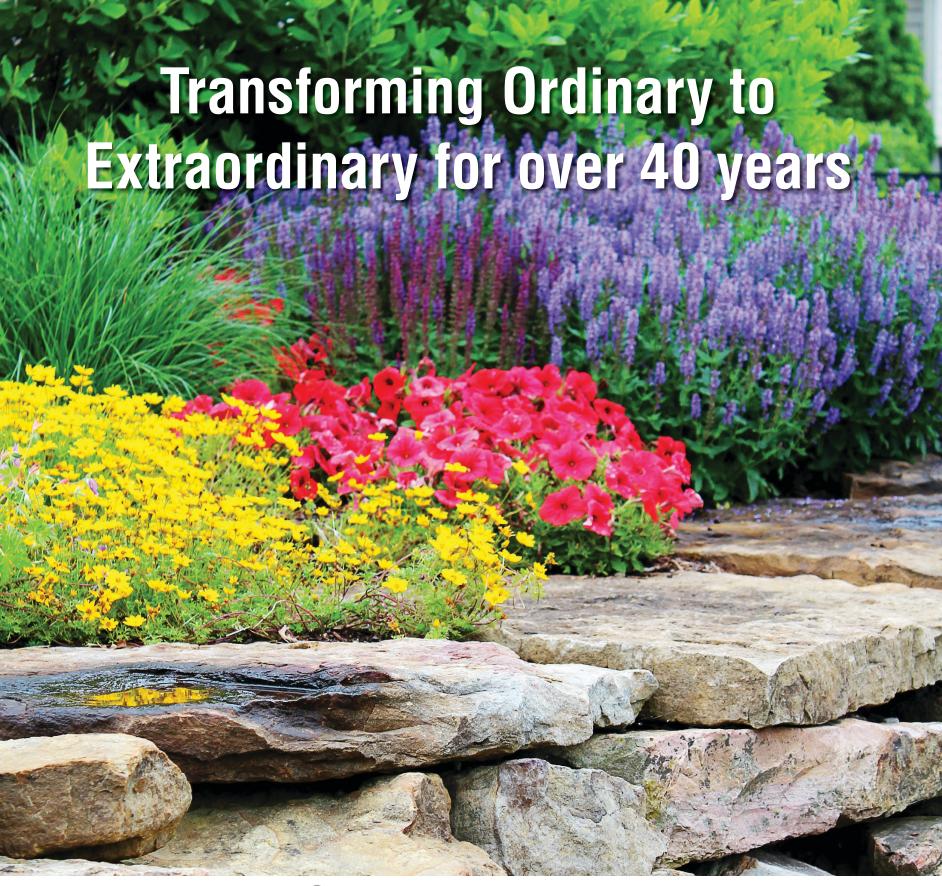












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