

This is the Year of the "Staycation."

Stay close to home for your summer fun and get closer to one another with a pampered stay at Harbour Ridge. The Lake of the Ozarks is all about hot summer days of fun and adventure. The Inn at Harbour Ridge invites you to check-in with us and then check-out the following things to do! Gosh, after reading this list, you may want to add another getaway day to your staycation!!!

Parasailing ~ Fly up to 600' above Lake of the Ozarks!

The Aquatic Trail ~ A 9 mile, two hour self guided boating excursion between Public Beach #1 and Public Beach #2.

The Ruckus ~ The Lake's newest attraction! Roll down the Ozark hills in a bubble.

Ha Ha Tonka State Park & Lake of the Ozarks State Park ~ Mother Nature's best scenery and hiking trails.

Tropic Island Cruises, Celebration Cruises, & Sea Rocket Rides ~ Enjoy a cruise on the Lake in the afternoon or evening. Get a thrill on the sea rocket.

Bridal Cave, Jacobs Cave, Ozark Caverns ~ Cool underground sites.

Main Street Music Hall ~ Amazing musical talent performing every night!

Ozark Homestead Riding Stables ~ Horseback riding for two.

Lake Ozark Helicopters ~ See the Lake from the air.

Swinging Bridges & Shallows ~ Do you even know what a swinging bridge is?

Lake Ozark Speedway ~ Saturday races!

The Arts and Ambiance Trail ~ Discover our four local wineries (including 7 Springs Winery, just 7 minutes from the B & B) and neat little art galleries scattered about the Ozarks.

Golf at the Lake ~ 14 courses to choose from! Four within a mile of the B & B!

A lazy afternoon floating in serene Wood Hollow Cove on one of our rafts. How 'bout a spin around the cove in our little yellow paddleboat?

A quiet morning reading on your deck, patio, the gazebo, or by the neighbor's pool!

An afternoon of retail therapy at the **Osage Beach Premium Outlets** and our amazing locally owned boutique gift shops.

Canine Cannonball at the Lake June 12-14, 2009



The third annual Canine Cannonball June 12-14 promises some of the best high flying action and intrigue the Lake of the Ozarks will see in 2009.

Come see the dogs in action this weekend June 12-14 (Friday, Saturday, and Sunday! The winners in the professional ranks jump distances over 20' before splashing down in a specially-designed soft-sided pool. Participants from 13 states are expected.

The Inn at Harbour Ridge is pet friendly so bring your pooch and go to the Canine Cannonball. The Dog (Dog Days) is located on Jeffries Road in Osage Beach just west of the Grand Glaize Bridge on Highway 54.



If your home turns into a Bed and Breakfast this summer, we invite you to serve this easy summer fruit dish to your guests. My gardening club friend Mae tells me to tout that I'm "published." So this Inn at Harbour Ridge recipe was published in Carol Gordon's *Sleep on It cookbook*. Her book is a wonderful collections of dishes that can be prepared the night before and then jut popped in the oven the next day....many are from innkeepers across the country.

Since pineapple is the symbol of hospitality, innkeepers are always on the look out for recipes using this ingredient. We've switched up an old fashioned recipe and given it a silly name. Instead of using white bread cubes, try it with English muffin cubes...hence the name Baked and Puckered Englishman! We always tell our guests there's nothing stuffy about our inn!

Baked and Puckered Englishman

4 slices white bread cubes, crusts removed or
3 English muffins, cubed

½ cup (1 stick) margarine, melted (Butter is always better!)
3 large eggs, slightly beaten
1 cup sugar (or Splenda)
2 tablespoons all-purpose flour
1/8 teaspoon salt (or salt substitute)
1 large can (20 ounces) crushed or cubed pineapple, with juice
Lightly sweetened whipped cream for serving

In bowl, toss the bread cubes in the melted butter to coat, then set aside. In a large mixing bowl, combine the eggs, sugar, flour, salt, and pineapple with juice. Place in an 8 or 9 inch square glass baking dish. Top with buttered bread cubes, cover, and refrigerate overnight. The next day preheat the oven to 350 degrees. Bake until firm, about 30 minutes. This can be cut into squares or scooped into bowls and topped with lightly sweetened whipped cream or try pina colada yogurt instead ~ yummmm! Serve it as a morning fruit dish, a dessert, or with baked ham.

TIE THE KNOT; BE A JUNE BRIDE

Forget the hassle of planning a wedding, who to invite, the reception and caterer! Elope to the Inn at Harbour Ridge with the love of your life. You can still be a June bride (or a summer bride) and tie the knot in an intimate gazebo wedding ceremony any week day during June, 2009. (Some weekend dates are available.) We arrange the minister, witnesses, decorate the gazebo, play lovely background music and ask Mother Nature for a cool breeze to blow as you say your vows.

We'll include our special deluxe package too – a complimentary 8 by 10- wedding portrait from Keepsake Photography, a mini wedding cake, champagne toast and keepsake flutes, as well as \$60 dinner gift certificate to the Brass Door. We'd be honored to arrange your mini-moon in one of our awesome guestrooms with a twosome tubby or private starlit hot tub. A two night stay is included in this \$950 June Bride package, but longer relaxing stays at Lake of the Ozarks are always in style! Call 877-744-6020 and ask for Sue, the wedding planner.

Come see us!

Happy Hearts!
Sue & Ron

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