

AUGUST 2020  
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& The Upper Cumberland Region

Where to **EAT**

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Where to **STAY**

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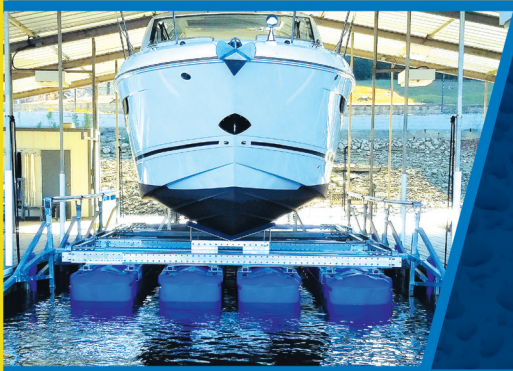
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LIFE AT  
**Center Hill Lake**  
& The Upper Cumberland Region

# DOWNTOWN

While you may be visiting DeKalb County to take advantage of all the fun and/or relaxation Center Hill Lake provides, be sure not to miss out on the county's quaint shops and eateries.

Downtown Smithville will remind you of a modern day Mayberry. Small locally owned stores who still believe in providing excellent one-on-one services to its patrons.

Enjoy shopping its stores for the latest fashion trends and home goods including Fluty's the Home of Cantrell's, Fluty's Shoes, Savvy Scrubs & More, 615 Threads, Magnolia Boutique, The Market on Main, Jamie A. Boutique, and the Vintage Owl.

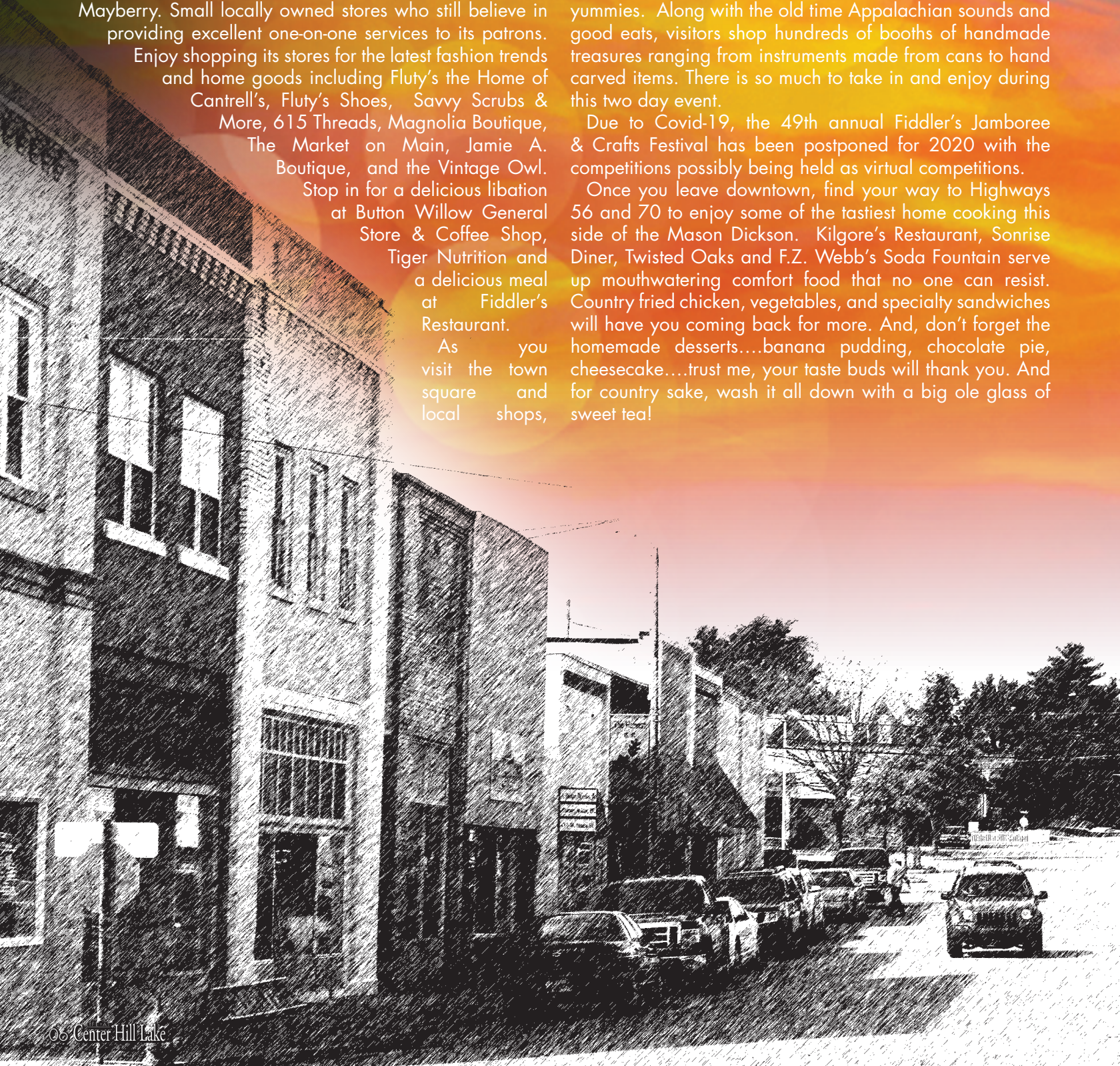
Stop in for a delicious libation at Button Willow General Store & Coffee Shop, Tiger Nutrition and a delicious meal at Fiddler's Restaurant.

As you visit the town square and local shops,

picture the square and its streets filled with visitors who have traveled from near and far to enjoy Tennessee's official Fiddler's Jamboree & Crafts Festival the first weekend of July. Echoes of bluegrass music fill the air along with the smell of delectable treats from food booths offering a wide variety of yummys. Along with the old time Appalachian sounds and good eats, visitors shop hundreds of booths of handmade treasures ranging from instruments made from cans to hand carved items. There is so much to take in and enjoy during this two day event.

Due to Covid-19, the 49th annual Fiddler's Jamboree & Crafts Festival has been postponed for 2020 with the competitions possibly being held as virtual competitions.

Once you leave downtown, find your way to Highways 56 and 70 to enjoy some of the tastiest home cooking this side of the Mason Dickson. Kilgore's Restaurant, Sonrise Diner, Twisted Oaks and F.Z. Webb's Soda Fountain serve up mouthwatering comfort food that no one can resist. Country fried chicken, vegetables, and specialty sandwiches will have you coming back for more. And, don't forget the homemade desserts...banana pudding, chocolate pie, cheesecake...trust me, your taste buds will thank you. And for country sake, wash it all down with a big ole glass of sweet tea!



# SMITHVILLE

BY ANGIE MEADOWS

Now once you fill your tummies, you have to visit a few places off the beaten path and enjoy what they have to offer! Just off of Highway 70, you can't miss baby goat cuddling at Harmony Lane Farm & Creamery. This fun family establishment provided a fun-filled farm experience while still in the city limits. You can't believe how satisfying it is to see and interact with the many goats who live on the farm. While there, visit the farm store to try out delicious homemade Chevre, feta, fudge, caramels, ice cream, ground beef, sausage, pork chops, Italian sausage and shop for souvenirs. Harmony Lane is located at 285 Harmony Lane, Smithville.

While out on adventure it's a must to visit Southern Splendor Farms and Bright Hill Bed & Breakfast. At Southern Splendor Farms & The Hay Loft you will find natural goods, hand crafted artisan works made in Tennessee, and holistic products. The business co-hosts workshops one to two times each month as part of their Earth & Tea Thyme project. Visit their website at [www.southernsplendorfarms.com](http://www.southernsplendorfarms.com)

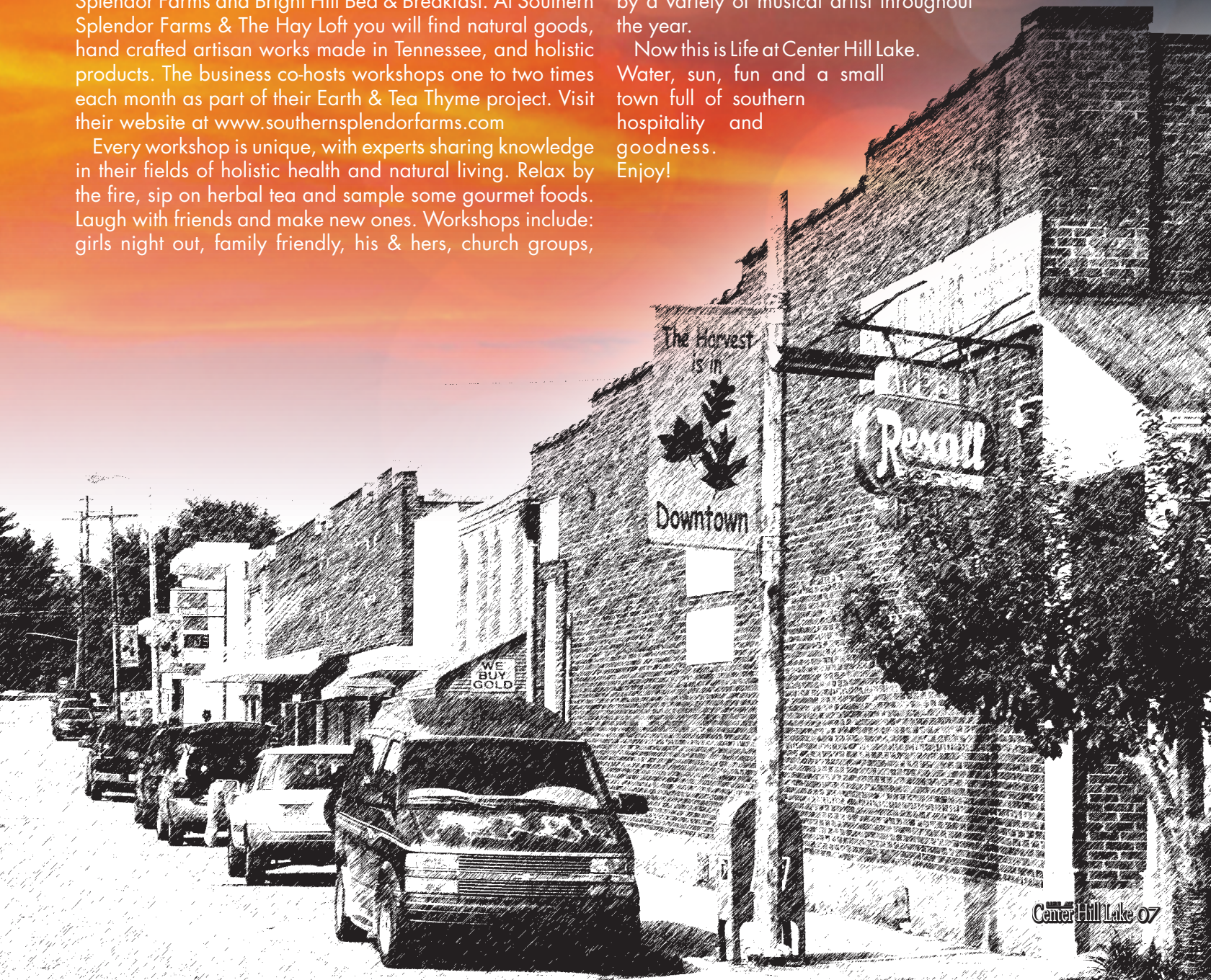
Every workshop is unique, with experts sharing knowledge in their fields of holistic health and natural living. Relax by the fire, sip on herbal tea and sample some gourmet foods. Laugh with friends and make new ones. Workshops include: girls night out, family friendly, his & hers, church groups,

ladies groups & business groups. Join us in ever changing, new adventures.

Bright Hill Bed & Barn is not just another bed and breakfast. Tucked away and surrounded by nature, this beautiful location is only minutes from Highway 56. In addition to lodging, the property contains an open-air barn for weddings and events, it offers many fun experiences including paint classes, KinderFarm and more. Visit their website at [www.brighthilltn.com](http://www.brighthilltn.com)

If you're looking for some nightly entertainment, be sure to visit Button Willow General Store & Coffee Shop downtown, Twisted Oaks and The Burlap Room located on Highway 70 West. Here, you will find live performances by a variety of musical artist throughout the year.

Now this is Life at Center Hill Lake. Water, sun, fun and a small town full of southern hospitality and goodness. Enjoy!

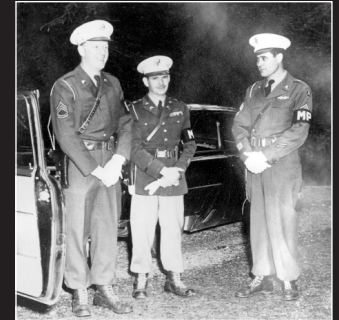
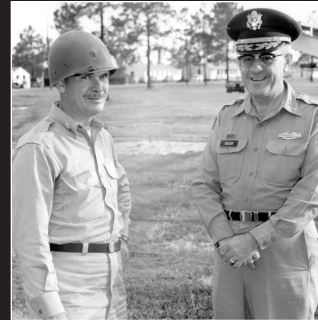


The Life of

BY CHRIS TRAMEL

# BILL DYER

Soldier • Lawyer • Newspaper Man



William “Bill” Fuson Dyer, Jr. lived a life that few of us can imagine. Most of us strive to find one career to carry us through life, but Mr. Dyer amazingly prospered with three. As a soldier Bill Dyer marched across Europe against the Germans during World War II. As a newspaperman Dyer covered DeKalb County and eventually became the owner of the Smithville Review. And, as if that weren’t enough, in his fifties Dyer decided to go to law school and become an attorney.

Dyer’s family has been long-time resident to the area. His great-grandfather, John Dyer, came to DeKalb County from North Carolina in the early 1800’s and settled on Mine Lick Creek. “He was the first settler to come into the area from our family and settled over near Falling Water,” Dyer said during an interview in his later years.

Bill Dyer received his draft notice on March 3, 1941, a time when the rest of the world was in turmoil. The war in Europe was raging, and things in the Pacific were about to set America in motion. Dyer tells what he remembers about a day that will live in infamy. “I went into the Army and they sent me to Camp Livingston in Louisiana to the 30th Infantry Division. They put me in the Military Police for some reason, I don’t know why. I think maybe it was because I had a degree.

“In 1944 when they shipped me over to England, we got off the ship at Liverpool. The Red Cross people were standing out there with a little bag of goodies. It was dark and we didn’t have any light so I just took the bag.

“Later, I opened it to see what goodies I had and there was a pack of cigarettes that said ‘Courtesy of Bland Casket Company, Lebanon, Tennessee’. If I remember right, I saved the package after I smoked the cigarettes. It made me feel kindly at home.

One week after D-day, Dyer and thousands of other troops boarded ships to cross the channel to Normandy.

Dyer explained how just getting across the channel was an effort in itself. “We got over to the invasion site. That’s when it stormed, and you couldn’t do anything on those ships. We were on one of those landing ships and had orders that we couldn’t go down below. We were cold and wet and worn out so I took my platoon down where the cars were. That’s when this ‘horse of the day’ came by and told me we’d broken one of the rules and that they were going to have to court marshal me. I told him to let me see the captain of the ship before he did anything. I went and told

him what the problem was, and he said he didn’t blame me, and that he’d done the same thing. So that was that.”

After landing in Normandy the Army pushed southward into the central part of France and at every turn troops faced danger from snipers and shelling. Dyer tells of just how dangerous things got. “We took over a bridge in Carrington, and the MP’s would stop the traffic when they began shelling it. We had sandbags where if they started shooting or shelling, we could jump in behind them. The Army engineers had a colonel out there that told them that they would have to work on the bridge whether they’re shooting or not. He ended up getting hit himself after a bomb hit it.

“After this the line moved on down going into the South of France. We settled in a place called Purple Heart Corner. It was on the main road, and they fired on it almost every minute.

That’s where I ran into Teddy Roosevelt, Jr. He was one of the generals. This jeep came driving up, and I saw it was the General so I just went up and started talking, and he chatted for a while. Then he led the troops right off. He died not too long after that of a heart attack. He was a good old man, I thought the world of him. All the troops that ever served under him thought there was nobody like him. He was real down to earth.

“Once I was out on the intersection seeing what was going on and they started shelling. I got over in the trench, and the major drove up in the jeep. He yelled ‘Get over here, Lieutenant! Get out of that ditch and inspire these troops!’ So I got out like he told me to and about that time they started shelling again, and he jumped out of his jeep into the trench with us.”

After returning from World War II, Bill Dyer remained in the Armed Forces for several more years. He served as a Company Commander in the Korean War for about a year and served in the reserves after the conflict, where, in DeKalb County, he and others helped to get the National Guard Armory built.

During the late 40’s Mr. Dyer decided to make a change in his life and pursue an entirely different career. Dyer explained, “I always wanted to go to journalism school, so I enrolled at the University of Missouri. I stayed there about a semester, and it just wasn’t what I wanted. So I called the guy at Putnam County and ask him if he’d take me on the GI bill. He did, and I worked there for a while. The manager was his son-in-law, and





he worked for The Tennessean. He said ‘why didn’t I go work for them.’ I told him I hadn’t thought about it. So he called down there and got me a job there.

“I worked there about a year in the last part of the 40’s as a reporter. I met Jeanne Anthony who was a student over at Peabody. Then we got married.

“This job still wasn’t what I wanted. I thought I’d always wanted to have a paper of my own. So I went down to Tullahoma and talked to Morris Simon who owned several papers and still does. He wanted me to work for him, but he didn’t need any partners.

“So then I came up to Smithville to see Sam Colvert who owned the Review. I told him I was looking for a place to own part of. He said that sounded all right to him. So I started working there for him selling ads and doing writing too.

“We had a print shop in the back so when we weren’t working on the paper, we were printing something for somebody. I didn’t get into much of that. I stayed with them until I got called back into the Army. He had some man to come in to take over my place while I was gone. Then I came back and started in like I had been.

“Things kept growing and growing and growing and finally Sam said he was going to let me buy in half of it. It was a pleasant job to work with somebody like him. He knew everybody in the county and was as honest as the day is long. I never found anybody who didn’t like him. He was a man in a million.

“He stayed around til he started having problems with his heart, and he decided to retire. So in the late 50’s he sold me his part. Then I owned the whole thing. I worked there til I got it paid off.”

As if that weren’t enough, in his early 50’s Bill Dyer decided to make another career move. He decided to enroll in law school and become an attorney. Dyer explained how law school led him to the Governor’s

Office and to Vietnam, “I decided I wanted to go to law school so I found a good buyer for the paper and got jobs for the men that were working there. They agreed to take them along with the paper. They were real good, Paul Blankenship and Ralph Eller. That went along well, and I went to Nashville. I got a job in the Governor’s Office during the last of Governor Clement’s term.

“Then Governor Ellington came in. When somebody would want to come in to see him, I would know in advance so that I could get a photographer to take pictures, and I’d have a story about all of them. It was sort of public relations job.

“I stayed there with him until I got through law school. Then one day he told me they had an opening on the parole board. So they put me on it, and I stayed there quite a long time.

“President Johnson was sending a group of four people each week representing different organizations over to Vietnam to see what was going on there. With the help of Joe L. Evins, they put me on that, and I got a trip to Vietnam.

“This was in the late 60’s. I was over there about three weeks and learned a lot there. They were nice people, held no grudge that I could see. The general told us about the war. It wasn’t like any war I’d been in before. They’d get in, put up a fence around there and hang grenades on it. You had to be awful care, or you’d get blown up.

“I rode a helicopter and when they’d start to land, there’d be a man on each side with their rifles firing.

“I knew some people in Vietnam who’d been MP’s and stayed in their homes for a while. I’d go eat with them. It was hard for them.”

Mr. Dyer returned from Vietnam and opened a law practice in Smithville where he practiced for twenty years. He passed away in August of 2007, while his wife, Jeanne lived for several more years before passing away at the age of 89 in 2016.

GOOD  
**Music**

GOOD  
**Beer**

GOOD  
**Times**

**BURLAP ROOM**



BY CHRIS TRAMEL

**M**iddle Tennessee is known for its nursery industry. The town of McMinnville is even known as the Nursery Capital of the World. People from all around the world buy trees, shrubs, and even flowers that were grown right here in DeKalb and Warren Counties. But what the nursery industry is not known for is a place to socialize, sample beer, and hear some great live music. The Burlap Room is breaking the mold.

Located on the grounds of Bert Driver Nursery, which has been a part of DeKalb County for over 22 years, The Burlap Room hosts varying festivals throughout the year. The nursery, located at the site of the former DeKalb Drive-in movie theater, still features the theater's concession stand, which was built in 1956.

"I grew up in the nursery world" owner Bert Driver said. "The reason for the location was the water. It had a pond, and it's all about the water. That's what brought our ancestors here, brought your people here, that's why all of us came here, because of the Caney Fork and the water. Being growers, that was the key ingredient."

After years in the nursery business, Driver said he decided to host an event on the grounds, and that event started the ball rolling. "Around 2012 we decided to have an Earth Day event, and featured Calkiller Beer and some of the other local vendors. Nobody knew who Calkiller was at that time. We had free music, it was pet friendly, and family friendly. It just set the tone for what could be a regular thing."

Driver continued, "As time moved on, we met other local brewers here, like Von Seitz TheoreticAles. We decided to feature their beer, along with Calkiller, and got a beer license to make this into a beer garden. With that came ... well we needed live music, we needed food trucks, and we need an atmosphere."

As the event venue grew in popularity, so did the need for event space. "We implemented some plans for our infrastructure, and we now have five distinct different stages," Driver said. "They're all are different sizes and shapes. The main stage is the Redbud Stage. The Acer Palmatum Lounge, is a smaller venue, and the Solstice Stage is our backup for rainouts. There's a 1929 chandelier hanging in the Solstice Stage greenhouse, that came out of the Noelle Hotel. Makes a great backdrop, and that stage actually sounds wonderful."

The Burlap Room even offers venue space for colder weather. "The concession stand becomes a studio in the wintertime," Driver explained. "It's more like a Bluebird setting. January and February on Thursday nights have kind of become our thing. We'll have a food truck, and every time it's something different. We even have a taco truck on site, which is really cool. Our employees got a health department license. It's their truck and it's open every Thursday evening. I'm glad for them to be here, because it's great for our customers."

While the employees have their own food truck, Driver said that events also welcome other food trucks that offer a variety of different selections.

But the music is really what drives The Burlap Room, and according to Driver their events offer something for everyone. "We try to keep it authentic. The musicians keep leading us to new musicians. They like it here. We feature rock and roll primarily, but we love jazz, blues, we have some great bluegrass acts that come out, and old country. We like to go back to Merle Haggard and Johnny Cash days. We've even got some folk artist that show up out of Nashville."

Driver said that while The Burlap Room's main season is through the warmer months, the venue offers many events throughout the year. "It begins at Earth Day in April, and ends in mid-October with our Dia De



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Las Muertas [Day of the Dead], which is kind of our Halloween season end. In between, we'll do a show about every other week. We do about six or eight shows in the winter, and about 12 shows in the summer."

"Local artist Lucas Antoniak does our poster art," he continued. "It's kind of a nod to the show prints of Nashville, but it's our own font and color schemes. We love to feature the Appalachian Center for Crafts, the DeKalb Animal Coalition, and we're in good partnership with the TWRA on some events."

Driver said The Burlap Room mainly host their events on Saturdays, and sometimes Thursdays, and they are not nightlife events. The venue will even feature some big names in music. "Our Saturday events is a one day festival. We open the gates at 3:00 pm. The trucks are up and running by 4:00 pm. The first band goes on at 6:00 pm, and the second goes on at 7:30 pm. We are usually ramping it down by 10:00 pm. It's civilized and kid friendly. If you're 10 and under it's free. Tickets for most of our events is \$10 in advance, which you can buy through our website or Eventbrite.com, or it's \$15 the day of the event."

"Some events will cost more, like John Conlee, coming Thursday, September 24. He has a two price point ticket. One's \$35 and one's \$50. You can buy tickets here or online."

"We have plenty of room to distance," Driver said. "There's seven acres here, and we're an open air facility. The one rule here is to not be in a hurry. We're all so busy, just running all the time."

To see the schedule of upcoming events, visit bertdriver.com, or look for The Burlap Room on Facebook, Instagram, and Twitter. You can visit them at 3400 Nashville Highway, Smithville, TN - (615) 597-9560.



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# TWISTED OAKS

At first glance, the exterior of one of DeKalb County's premier eating establishments might seem like a rough watering hole for locals. It's rustic appearance and signage is an homage to establishments of yesteryear. But tourist and local residents alike are learning that there is so much more to Twisted Oaks, one of the social hotspots of the county.

Fred and Debi Sheets had no plans to ever enter into the shaky restaurant industry, a business that sees most restaurants fail within their first six months of opening. But the Sheets stumbled upon opportunity after a life-changing tragedy left them homeless.

"We had moved to North Dakota in 2009 from Murfreesboro due to the recession," Debi explained. "Fred did flooring and construction for 35 years, while I was in the legal field for 35 years. Then, three days after Christmas, in 2017, our house burned down. When that happened we decided we wanted to move back to Tennessee, because most of our children and grandchildren live here."

"Our daughter had moved here, and my daughter and her husband had a space for us to stay, so we stayed with them," Sheets continued. "It was then that we noticed this [the bar and restaurant] for sale. We had stopped by because the guy that used to own it made furniture. We had no furniture. It had all burned up, so we stopped by here and learned it was for sale."

"We laughed about it, but then, that night, we were like 'Why not?' I think the fire had changed us. It changed our outlook on life. One of our kids asked, when we told them that we were going to buy this, if we were going through a mid-life crisis. We told them, 'No, we're going through a live-life crisis.'"

Mrs. Sheets explained how the fire had not only claimed their home and all of their possessions, but that the incident had changed the couple's outlook on life. "I almost didn't make it out of our burning house. If it hadn't been for our dog, I wouldn't be here right now. My dog saved me. Fred wasn't even home. My dog started scratching me on the back of my neck, and I still have marks. The wall and ceiling were already fully engulfed, and the smoke was so black I could barely even see the fire. I grabbed her and my phone, and actually had to close my eyes and

pretend I was walking to the bathroom, because I kept bumping into things. I could hardly breath."

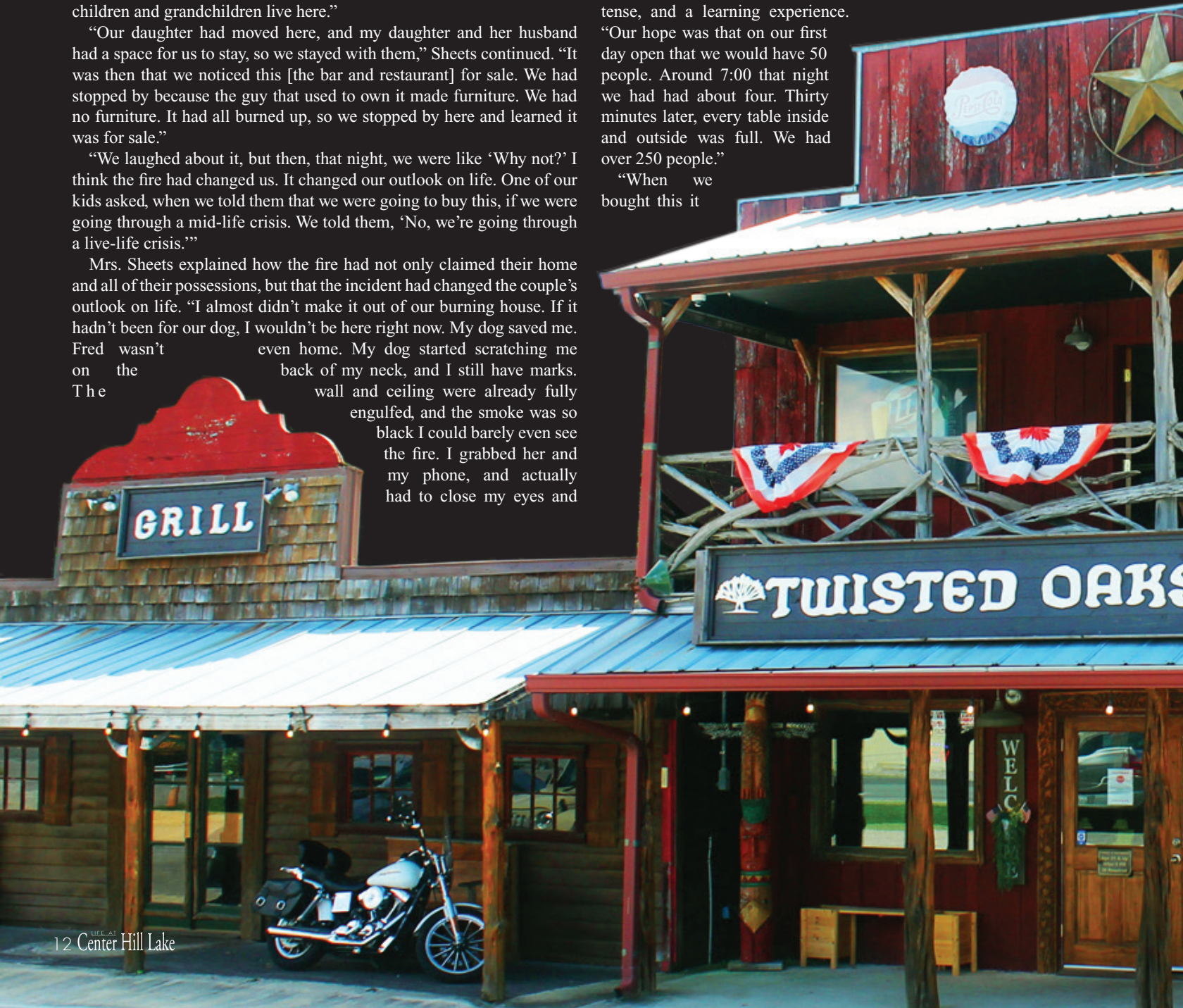
"I made it outside," Sheets said. "I had my nightgown on and a pair of socks, and there was 13 inches of snow and it was minus 30 degrees. Once I got out there, in less than a minute the whole roof collapsed. That changes you."

When the couple found what is now Twisted Oaks for sale they poured everything they had into what many viewed as a risky gamble. "We decided to put everything we had into this. We went to the banks, and they laughed at us. We told them we had experience. We knew how to open a beer bottle, and I cooked for all our kids, and they just laughed. So, we wanted it bad enough that we cashed in our 401K, and we cashed in every stock we had. We took the money that we were going to use to build another house, and we put it into this."

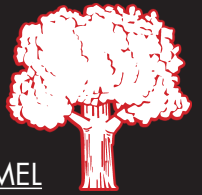
Sheets explained that the early days of the restaurant were tense, and a learning experience.

"Our hope was that on our first day open that we would have 50 people. Around 7:00 that night we had had about four. Thirty minutes later, every table inside and outside was full. We had over 250 people."

"When we bought this it



# DeKalb's Social Destination



BY CHRIS TRAMEL

was only going to be fried food and live music. That's all we wanted. But, Smithville dictated something different. They wanted food. That first night we had two FryDaddys, a grill, and a conventional stove. It was horrible. I can't believe anyone came back. At that time we just had hamburgers, and chicken tenders, and fast food."

"Now, we have everything from prime rib on Friday nights, we do a shrimp boil on Saturdays, Cajun shrimp and grits, and Wednesday night is one of our biggest nights where we have our wings. People come from all over for these wings. We also have pastas and flat breads, as well as all kinds of wraps and salads."

Sheets said that Twisted Oaks continues to evolve with the demands of its patrons, and is expanding. "Once our new kitchen is done, we'll be adding steaks.

We are doubling the size of our kitchen. We doubled our staff, and our customers have doubled, and everything has just exploded. We have been blessed.

Every month

we're seemingly needing to add something new."

While in the midst of the Covid-19 pandemic, Twisted Oaks has had to adjust the way they do business, has still found a way to bring some favorite venues. "We usually have live music every other week, and we do karaoke on Friday nights. We don't do karaoke unless the weather is good. We don't do it inside, it's outside where people are spaced farther apart in the courtyard."

"The courtyard has two fire pits, and after the kitchen is done we'll be adding an outside bar, as well as a motorcycle parking area, so they'll have a place to park when it rains."

Sheets said that the restaurant has a diverse range of customers, who mainly come for the food and atmosphere. "We have everyone from bikers and boaters, to families with children. Children are more than welcome. The only time we limit that is Friday and Saturday nights where after 9:00 PM it is 21 and up."

She said Twisted Oaks even host special events like their Twisted Art event. During those occasions the restaurant offers art classes, in which the ticket includes a canvas, art supplies and even wine. Participants are guided through a painting class and get to take their artwork home.

"People are starting to realize that there is more to this place," Sheets said. "It looks like a saloon, and we do have a bar here, but so do other big named restaurants. And, that is not who we are. Our sales for food, way outweigh our sales for liquor and beer put together. We go through a lot of sweet tea, and were actually voted last year as having the best sweet tea. People come here to socialize."

When asked what she wanted people to know about Twisted Oaks, Sheets said, "We are not just a location, we are a destination."

Visit Twisted Oaks at 3349 Nashville Highway, Dowelltown, TN - (615) 318-1290.



# EAT

## **Kilgore's Restaurant**

2595 Nashville Hwy  
Smithville, TN 37166  
615-215-8249

## **Sonrise Diner**

305 W Broad St  
Smithville, TN 37166  
615-215-3463

## **White Possum Grille**

1060 W Broad St  
Smithville, TN 37166  
615-597-9009

## **Patty's Restaurant**

715 W Broad St  
Smithville, TN 37166  
615-318-1158

## **Cloverleaf Restaurant**

10905 Nashville Hwy  
Liberty, TN 37095  
615-536-5534

## **Twisted Oaks**

3349 Nashville Hwy,  
Dowelltown, TN 37059  
615-318-1290

## **F.Z. Webb Soda Fountain**

605 S. Congress Blvd.  
Smithville, TN 37166  
615-597-4186

## **McDonald's**

502 S. Congress Blvd.  
Smithville, TN 37166  
615-597-8944

## **Hardee's**

135 W Broad St  
Smithville, TN 37166  
615-597-8570

## **Arby's**

510 S. Congress Blvd.  
Smithville, TN 37166  
615-215-6565

## **KFC/Taco Bell**

105 E. Broad St.  
Smithville, TN 37166  
615-215-1050

## **Sonic Drive-In**

602 S. Congress Blvd.  
Smithville, TN 37166  
615-597-9494

## **Bumpers Drive-In**

303 E Broad St  
Smithville, TN 37166  
615-597-6190

## **El Rancho Mexican Restaurant**

1101 W Broad St  
Smithville, TN 37166  
615-597-4272

## **Los Lobos Mexican Restaurant**

106 E Broad St,  
Smithville, TN 37166  
615-215-8971

## **Disco Tienda Latina**

431 E. Broad  
Smithville, TN 37166  
615-597-2695

## **Fiesta Jalisco Mexican Grill**

130 Walmart Dr  
Smithville, TN 37166  
615-215-8220

## **China Garden**

130 Walmart Dr  
Smithville, TN 37166  
615-215-9001

## **Dairy Queen**

303 West Broad  
Smithville, TN 37166  
615-597-5545

## **Subway**

100 E. Broad St.  
Smithville, TN 37166  
615-597-7111

## **Pizza Hut**

120 E. Broad St.  
Smithville, TN 37166  
615-597-1462

## **Dominos Pizza**

408 E. Broad  
Smithville, TN 37166  
615-597-0001

## **Wheel House Restaurant**

350 Sligo Rd,  
Smithville, TN 37166  
615-597-5245

## **Blue Water Grille**

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# MARINAS

## CENTER HILL MARINA

Center Hill Marina features over 600 rental slips, a fully stocked Ship Store, cabin rental, pontoon rental and a floating eatery The Copper Top Restaurant.

The Ship Store offers a full range from groceries to snack, cold drinks, beer, ice, boating supplies, marine parts, bait, tackle, resort apparel, sunglasses, souvenirs and many other essentials for your boating experience. It also offer non-ethanol fuel in 87 and 93 octane, as well as oil and propane exchanges.

After spending a full day out on the water, end the evening with a delicious meal at Copper Top Restaurant. It is open mid-May thru Labor Day and offers a wide variety of delicious foods.

Center Hill Marina is located at 450 Cove Hollow Circle, Lancaster. Visit their website at [www.ctrhill@dtccom.net](http://www.ctrhill@dtccom.net)



## COOKEVILLE BOAT DOCK

Cookeville Boat Dock is located at 13800 Cookeville Boat Dock Rd., Baxter, TN and is a family friendly marina. They offer yearly dockage, boat and gear rental, a pro shop, mechanical services along with a floating restaurant. This marina has been family owned and operated for over 50 years.

They offer pontoon and fishing boats, kayaks and stand up paddleboats. The store is stocked with everything from cold drink to wake boards.

Drive down or boat up and enjoy a meal with a beautiful view from the floating Lighthouse Restaurant,

The menu includes something for every taste- catfish, burgers, homemade pie, ice cold sweet tea, and fresh salads, just to name a few.



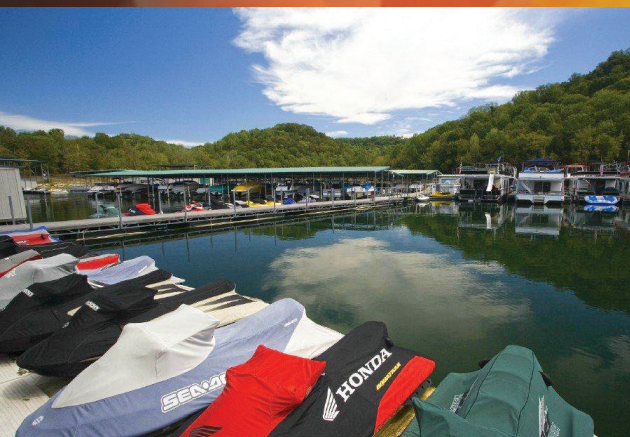
## EDGAR EVINS MARINA

Edgar Evins Marina is located inside Edgar Evins State Park, on one of Tennessee's cleanest and most beautiful lakes. You will discover the marina is family oriented, eco-friendly – a full service marina offering over 350 private slip rentals, security staff and coded entry gate, free wi-fi, plumbed in pump-out system throughout for boats withholding tanks, a full rental fleet including luxury houseboats, ski boats, pontoon, bass and fishing boats and jet skis.

The marina has its own gas island and a Ship's Store featuring grocery items, fishing license and tackle, boat supplies, live bait, film, apparel, refreshments, snacks and more.

The Galley, one of the finest restaurants on the water, features gourmet cuisine with indoor/outdoor dining.

Edgar Evins State Park is located at 1630 Edgar Evins Park Road, Silver Point, TN 38582







# HIDDEN HARBOR

Hidden Harbor Marina knows that boating is central to enjoying your vacation, provides an assortment of pontoon boat rentals, fishing boat rentals and houseboat rentals, so you can have several options! All boats are well-maintained and designed for your fun and enjoyment. Whether you are looking for a houseboat, pontoon, deck or fishing boat, you can find it right here.

After spending a fun day on the lake, pitch your tents at one of the camp sites or stay in one of the cozy cabins. Cabins are comfortable and welcoming home-away-from-home where your family and friends can grill out, relax and enjoy the surrounding beauty near the lake. We offer two different sizes of cabins for our guests to choose from. Each of these cabin rentals in Tennessee include a bathroom with shower, kitchenette with refrigerator, electric stove and oven, microwave oven, and cooking utensils for your convenience. Each cabin also has a front porch with charcoal BBQ, picnic table and rocking chairs so that you can enjoy the beautiful weather at Hidden Harbor Marina. With so many amenities, there isn't much for you to do except relax and enjoy your stay.

The Ship's Store at Hidden Harbor Marina carries all the supplies you might need including grocery items, cold drinks, souvenirs, fuel, fishing supplies and more. A short order grill is also located at the store.

Hidden Harbor Marina is located at 2685 Casey Cove Road, Smithville. Visit their web site at [www.hiddenharbortn.com](http://www.hiddenharbortn.com)

# HURRICANE MARINA

Hurricane Marina is located off Highway 56 North at 864 Floating Mill Road, Silver Point and offers 600 boat slips, boats and houseboat rentals.

Center Hill Lake's oldest marina has been transformed into a state-of-the-art facility in one of the lake's only natural harbors. From their 24-hour fuel stations that accept all major credit cards to the new Blue Water Grille restaurant, every inch of our marina was designed with the boat owner's convenience in mind.

The Ship Store has everything you need to host a party or outfit your boat on Center Hill Lake, and the golf cart valet service will take you directly from the parking lot to the pier. To ensure that you have the safest boating experience, Hurricane Marina has also installed an extra-wide main pier that won't buckle or warp over time and increased the lighting in parking areas and along all docks. A security gate and cameras throughout the marina and parking lot for your safety.

If you are hungry after a day on the lake check out the The Blue Water Grill. The restaurant was voted Best Restaurant on the Water" by Nashville Lifestyles Magazine. Menu items include appetizers, sandwiches, pizza, salads, steak, chicken, grouper and lobster. Visit them at [hurricane@suntexmarinas.com](mailto:hurricane@suntexmarinas.com)



# PATES FORD MARINA

Pates Ford Marina, located at the southern end of Center Hill Lake at 6323 Jefferson Road in Smithville, not only features pontoon boat rentals, boat slips, cabin rentals and FishLipz Grill, it plays host to numerous events including one of the largest on the lake, WakeFest.

The Annual In-Water Boat Show, scheduled to be held May 30-31, will feature houseboats, wake boats, pontoons, fishing boats, personal watercraft and more – all on the water and ready to drive. A new Sea-Doo Spark will be given away on Sunday after the show.

TNT Watersport's WakeFest is a community outreach event designed to promote the sport of wakeboarding. Started in 2005 on Old Hickory Lake, WakeFest has ever growing popularity not only locally but in the southeast. With divisions starting as young children and up to professional, all ages and skill levels are celebrated in this grassroots tournament.

In 2012, Wakefest re-located to Pates Ford Marina at Center Hill Lake in order to expand and attract an even larger group of riders and spectators. The re-location was a success with over 75 riders and 2,000 spectators making it one of the largest grassroots tournaments in the Southeast.

This year's Wakefest again will award thousands of dollars in prizes. For more information and registration details visit the marinas site at [www.patesfordmarina.com](http://www.patesfordmarina.com)



# SLIGO MARINA

Sligo Marina offers pontoon boat rentals, boat slip rentals, Ship's Store, cabin rentals, gas island, and the Wheel House Restaurant.

Pontoon boats are available for half-day and full-day rental. Double deck pontoon boats include a slide and have a 14 person limit. If you are looking for a place to store your boat at Center Hill Lake Sligo Marina has multiple options available. Slips available include covered and uncovered and can accommodate boat sizes ranging from Jet Ski's to large pontoon boats. The marina has a launch ramp and nightly tie-ups are available. Electricity and water are available.

A rental cabin is a great way to spend the weekend at Center Hill Lake. The rustic rental cabins sleep six and include three full beds, two baths, kitchenette, and screened porch. The cabins overlook the lake and include a boat slip.

The Sligo Ship's Store carries most common items needed for a day on the lake. There is also a gas island for boat refueling. If you are hungry after a day on the water stop by the Wheelhouse Restaurant for a great meal.



# FISH

Fishing is a favorite and done year round at the lake. The sport is enjoyed by anglers of all ages and abilities. Fishing opportunities are numerous throughout the lake whether you are fishing from a boat or from the long shoreline. Fishing tournaments are often held at the lake during summer months and professional fishing guides are also available for hire.

Center Hill Lake and the Caney Fork River, downstream of the Center Hill Dam, are very popular areas for fishing. Due to the cooler water temperatures released from the dam, the Caney Fork has become one of the most productive trout fisheries in the state. Other trout streams in the area such as Pine Creek and Sink Creek are stocked by the Tennessee Wildlife Resources Agency (TSWRA) regularly.

You will also find an abundance of bass including Large Mouth, Small Mouth, Stripped, White, Spotted, Rock Bass, Walleye, Sunfish, Catfish, Crappie, Bluegill and Paddlefish.

Everyone 13 years of age and older are required to have a fishing license.

Tennessee's 2020-21 fishing regulations went into effective March 1 and anglers are encouraged to obtain the new Tennessee Fishing Guide now available at locations throughout the state, on the Tennessee Wildlife Resources Agency website ([www.tnwildlife.org](http://www.tnwildlife.org)) and on the TWRA "On the Go App."

Hard copies of the guide are available wherever hunting and fishing licenses are sold and at the TWRA's four regional offices located in Jackson (Region I), Nashville (Region II), Crossville (Region III), and Morristown (Region IV). This year's statewide and specific region regulation changes are featured in the "What's New" section on page 2 of the guide.

The 2020-21 licenses are available at license agents, regional offices, and available anytime at [www.GoOutdoorsTennessee.com](http://www.GoOutdoorsTennessee.com), or the TWRA "On the Go App."

## WWW.TNWILDLIFE.ORG

# CENTER HILL LAKE CANEY FORK RIVER



# DELICIOUS

## Choices for Labor Day

Written and Photographed by ANGIE MEADOWS

**L**abor Day marks summer coming to an end, so a celebration is in order. Spending time with friends and celebrating the long weekend with fun, laughter and good food is a must across the US.

In case you need a quick delicious dish to bring to a friend's get-together, here are some delicious choices sure to please the crowd.

### Baked Beans

- 6 bacon strips, chopped
- 4 cans (15-1/2 ounces each) great northern beans, rinsed and drained
- 1<sup>1</sup>/<sub>3</sub> cups ketchup
- 2/3 cup packed brown sugar
- 1/3 cup molasses
- 3 tablespoons yellow mustard
- 2<sup>1</sup>/<sub>2</sub> teaspoons garlic powder
- 1<sup>1</sup>/<sub>2</sub> teaspoons hot pepper sauce
- 1/4 teaspoon crushed red pepper flakes

Preheat oven to 325°. In an ovenproof Dutch oven, cook bacon over medium heat until crisp, stirring occasionally. Remove with a slotted spoon; drain on paper towels. Discard drippings.

Return bacon to pan. Stir in remaining ingredients; bring to a boil. Place in oven; bake, covered, 50-60 minutes to allow flavors to blend.





## Southern Fruit Tea

- 1 gallon water (divided)
- 4 family size tea bags
- 1<sup>1/2</sup> cups sugar
- 1 cup frozen pineapple/orange juice concentrate (thawed)
- 1 cup frozen lemonade concentrate (thawed)

1. Bring 2 cups water to a boil in medium saucepan. Add tea bags, remove from heat and let stand for 5 minutes. 2. Once steeped, remove tea bags. 3. Add sugar and stir until dissolved. Add to a gallon size pitcher. 4. Stir in pineapple/orange juice and lemonade concentrates. 5. Add remaining water and stir well. 6. Pour over ice to serve.



## Classic Potato Salad

6 medium size potatoes (about 2 pounds)  
 4 hard-boiled eggs, chopped  
 1 small onion chopped finely  
 1<sup>1/4</sup> cup mayonnaise  
 salt and pepper to taste  
 1 tablespoons dill pickle juice  
 Chopped dill pickles  
 Garnish: 3–4 green onions, chopped  
 paprika

In a saucepan, boil potatoes in salted water to cover with their “jackets on,” as my grandmother used to say, for 20 to 25 minutes, or until tender. Drain well. Remove skins and cube when cool enough to handle.

While the potatoes are cooking, mix together the mayonnaise, salt and pepper, lemon juice, and sugar in a small bowl. Set aside.

To a medium size bowl, add cooked cubed potatoes and onion. Toss lightly to coat with the mayonnaise mixture; stir in the eggs. Cover and refrigerate at least 4 hours and up to 24 hours. To serve, garnish with chopped green onions and a sprinkling of paprika.



## Cheesecake Stuffed Strawberries

24 + large fresh strawberries (1 1/2 to 2 lbs, depends on how much you fill them)  
 1 (8oz) package cream cheese, room temperature or softened slightly  
 1/2 cup powdered sugar  
 1 tsp vanilla extract  
 1/2 cup fresh blueberries

1. Cut the stems from the strawberries, so the strawberries can sit cut-side down. 2. Cut a deep “X” from the tip down, being careful not to cut all the way through. 3. Beat the cream cheese, powdered sugar, and vanilla in a bowl with a hand mixer until nice and fluffy. 4. Gently open up each strawberry and pipe the filling inside using a pastry bag or zip-top bag with a star piping tip. Don’t have a pastry bag or piping tip? Just cut off the corner of a zip-top bag and squeeze the cheesecake filling inside the strawberries that way. 5. Top each filled strawberry with a blueberry. These are best served after the strawberries have been chilled for at least an hour. Store in an airtight container in the refrigerator up to 3 days depending on how firm/soft the strawberries are.

## Easy Tin Foil Sausage & Veggies Dinner

1 red bell pepper  
2 ears corn  
1/2 large yellow onion 1 medium  
4-5 small red potatoes  
1 medium sized zucchini  
1 package (13 ounces) Butterball Hardwood Smoked Turkey Sausage  
5 tablespoons olive oil  
1 tablespoon dried oregano  
1 tablespoon dried parsley flakes  
1/2 teaspoon garlic powder  
1 teaspoon paprika  
Seasoned salt and pepper  
Optional: chopped parsley

1. Cut the top off the pepper and remove the seeds. Thinly slice. 2. Remove husk from corn and cut into 1 inch disks. Coarsely chop the onion. 3. Cut the potatoes into small bite-sized pieces -- about 8-10 pieces per potato depending on size. 4. Coin the zucchini. 5. Coin the turkey sausage.

Assemble: 1. Preheat the grill to medium heat. 2. In a small bowl, stir together the olive oil, oregano, parsley, garlic powder, paprika, about 1/2 teaspoon (or to taste) seasoned salt and pepper. Stir. 3. Add seasonings mixture to the veggies + meat and toss well. 4. Place 2 pieces of tin foil on top of each other. 5. Put a generous amount of the mixture in the center and then fold up the first piece of foil and then the next piece of foil to form a secure encasing. 6. Grill covered over medium heat for 16-24 minutes (depending on heat of grill) until veggies are crisp tender. 7. Remove and top with freshly chopped parsley if desired.

Oven: 1. I haven't personally tried these in the oven but I'd recommend 400 degrees for around 30-35 minutes.



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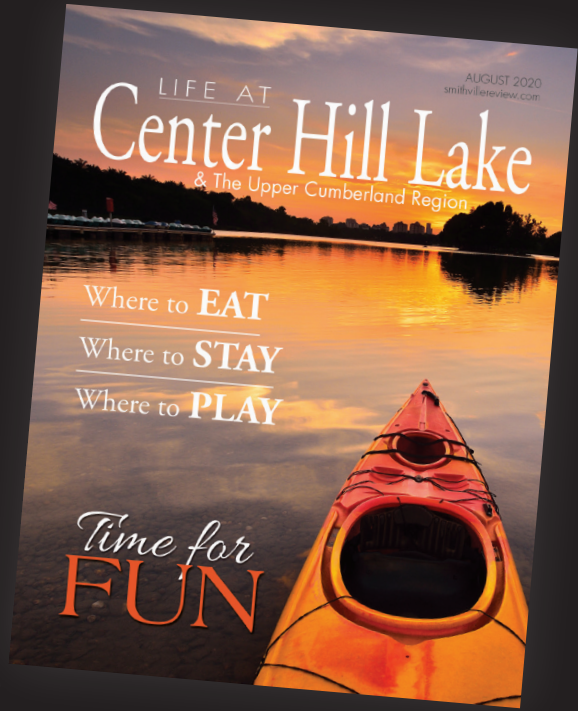
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