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Contents



Destination Chardon



Dining experiences



Hanging Rock



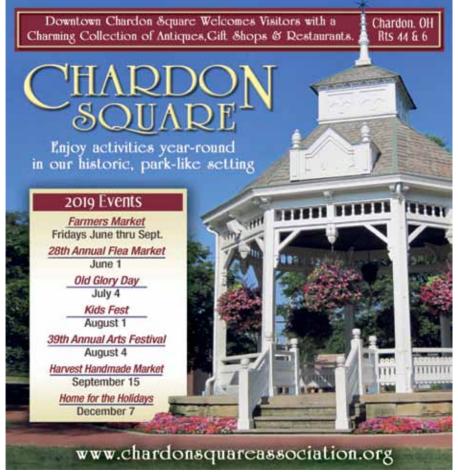
Taproot Yoga



Party Loft



Chardon trees





Geauga Rehab Engineering



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2019 CALENDAR of EVENTS

April

April 20th – Breakfast with the Easter Bunny & Easter Egg Hunt on the Square April 25th – 28th Geauga Maple Festival (Chardon Square)

May

May 23rd – Opening Day Chardon Municipal Pool



June

June 7th – September 13th (Fridays) Chardon Square Assoc. Farmer's Market (Chardon Square) June 1st - Chardon Square Assoc. Flea Market (Chardon Square) June 7th - Splash Party at Chardon Municipal Pool (Chardon Pool) June 7th – September 13th (Fridays) Concerts in the Park (Chardon Square) June 8th – Movies on the Square: Spider-Man - Into the Spider-Verse June 9th - All Creatures Great & Small Adoption Event (Chardon Library) June 9th - Caveman Crawl 5K Run (The West Woods) June 14-16th – St. Mary's **Church Festival** June 20th - Chardon Chamber Golf Outing (Berkshire Hills) June 22nd – Libraries Rock! (Chardon Library) June 22nd - Movie Night at Observatory Park: Ralph Breaks the Internet

June 27th – Celebration of Animation (Chardon Library)

> June 29th – Love Fest (Chardon Square)

July

July 3rd – Chardon Area Fireworks (Chardon High School) July 4th – Old Glory Day (Chardon Square)

Chardon Schools Foundation Firecracker 5K Run

July 13th – Dog Day of Summer (Chardon Square)

July 14th (Rain date July 21st) – Chardon Chamber Classic Car & Bike Show (Chardon Square)

July 20th – Zucchini Festival (Chardon Square)

> Movies on the Square: The Incredibles 2

July 25th – The Great Fire of Chardon 1868 Event (Chardon Library)

July 27th – Movie Night at Observatory Park: Harry Potter & Sorcerer's Stone



August

August 1st – Chardon Square Assoc. KidsFest & Kid's Flea Market (Chardon Square)

August 2nd – Movies on the Square: Jurassic World – Fallen Kingdom

August 4th – Chardon Square Assoc. Arts Festival (Chardon Square)

Nature Arts Festival (Big Creek Park)

August 6th – National Night Out (Chardon Square)

August 10th – Movie Night at Observatory Park: First Man

Chardon Tomorrow BrewFest & 5K Run for Suds (Chardon Square)

August 17th – Movies on the Square: How to Train Your Dragon – The Hidden World

August 18th – Chardon Community Action Team Classic Car Show (Chardon Square)



September September 15th – Chardon Square Assoc. Harvest Handmade Market (Chardon Square) Kiwanis Cornroast (Chardon Square) September 23rd – Chardon Community Action Team Family Day (Chardon Square)

October

October 5th (Rain Date Oct. 6th) – Fall Fest (Chardon Square) October 5-6th – Jump Into Fall Days (Swine Creek Reservation) October 31st – Halloween on the Square

November

November 9th – Holly Days Artisan Boutique (The West Woods)



December December 5th – Chardon Square Christmas Lighting December 14th – Home for the Holidays

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Dear Readers,

This fifth installment of the Chardon Magazine is just one of the many tools available to assist in achieving the Chardon Area Chamber of Commerce's mission to promote, protect and serve the general business interests of the City of Chardon and the surrounding area. Additionally, we strive to create a unified public spirit within the community and would be remiss if we did not do our very best to

promote all of the organizations and events that call this area home.

Whether you are a lifelong resident of the city, one of the thousands of employees who work for a Chardonbased company or just happened to stumble upon one of our fine shops, eating establishments or events held on the historic Chardon Square, we are glad you have become part of our community in some way. For more information on upcoming events or the community in general, please visit chardonchamber. com or chardon.cc. Thank you for choosing to be with us in Chardon.



Jeffrey Smock Chardon Mayor



Jim McClintock *President of the Chardon Area Chamber of Commerce*



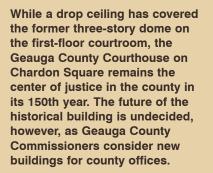
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Photos by Alana Clark

Grande dame of justice

Future uncertain as Geauga County Courthouse marks 150th anniversary

By MARIE ELIUM

he Geauga County Courthouse is celebrating its 150th anniversary this year, but like a party guest that's stayed too long, the impressive building in the center of Chardon has about worn out its welcome.

Arguably, no county in Ohio highlights its history more than Geauga County. Nearby Burton is home to Century Village Museum, a collection of historic buildings maintained by Geauga County Historical Society. Throughout the county are hundreds of century homes, many displaying historical marker plaques.

This is a county that treasures its history and its old buildings. The courthouse in Chardon, proudly sitting like a grande dame of justice, is the centerpiece of both the city and the county it serves. How much longer it will have that job is a hot topic; turns out, its history is part of the problem.

The courthouse architecture speaks eloquently to the serious business that takes place within its walls. The style is what architects describe as High Victorian Italianate. Constructed of brick and stone, it has a four-faced clock tower, arched windows and concrete trefoils.

The courthouse is a beautiful building whose time, it seems, could be drawing to an end – at least in its current use. Geauga County Commissioners are discussing how best to meet the increased security demands of modern-day justice in a 19th-century building. Turns out no one has the appetite – or budget – to undergo a massive and historically sensitive renovation that would meet the needs of the structure, the court and the public.

Before the Geauga County Courthouse celebrates another milestone anniversary, the courtrooms could be moved to other county-

owned property where the county offices can be consolidated with new construction. The move – possibly to the south of the square – is a decision that the commissioners will make with input from Chardon City officials. The county owns the building on property that's owned by the city. And there's another issue: deed restrictions limit the building's use.

Glen Vernick is the county's maintenance director. "I love the courthouse," he said, this from the person whose job it is to keep the building in working order with all the challenges that any aging structure presents but on a super-sized scale.

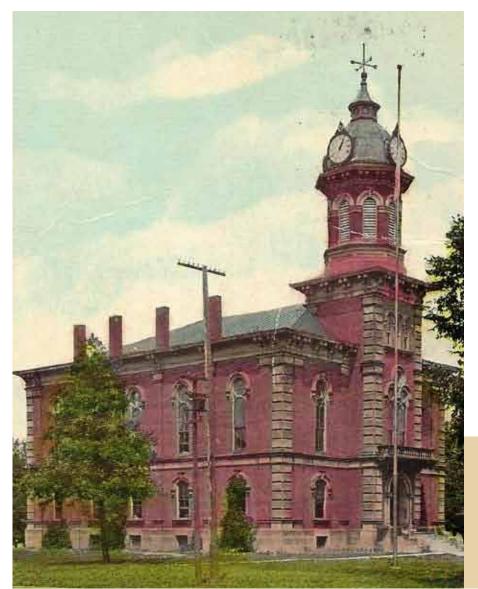
He's been in every crawlspace and cranny of the courthouse and appreciates its idiosyncracies. On one wall, every judge who has served in the building has signed his or her name to a pale green wall behind a closet SURROUND YOURSELF WITH AN AMAZING











Continued from page 8

door. He's climbed the four sets of ladders to reach the top of the cupola. He's tinkered with the 1908 clock's massive pendulum on the fourth floor, encased behind clear, hard plastic panels in a courthouse office. Vernick's favorite place is the clocktower. On a clear day, he can see Lake Erie.

The courthouse is the fifth built in Chardon. And, while it's not in the center of Geauga County, it was in the center of the original county configuration that included both Lake and the now-Geauga County. Check a map and you'll see it's right where it was supposed to be - in 1805, said local historian Bill Jackson, a retired attorney.

The county's first courthouse was constructed in 1812, consisting of a series of log cabins that included a tavern and boarding house. Think of it as a one-stop place for justice, refreshments and a place to sleep for the night. Other incarnations, mostly resembling cabins, served as the courthouse over the next few years until the construction in 1824 of the county's eight-columned courthouse with a grand balustrade and cupola.

While many noteworthy cases undoubtedly were held in the various versions of the county courthouses over the years, the most notorious

While renovations have kept the Geauga County Courthouse updated on the inside, the outside of the building with the iconic clock tower remains largely the same since its construction in 1869. The clock was installed in 1908, with its pendulum located on the fourth floor.

Photo courtesy of the Geauga County Historical Society



201



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The current Geauga County Courthouse is the fifth iteration of a courthouse on Chardon Square. The brick and stone structure was built following the 1868 Great Fire of Chardon.

was the four-day trial in 1823 of Benjamin Wright Jr. who stabbed Zophar Warner to death over a money dispute. A jury sentenced Wright to hang – the only public execution in the county's history. Thousands turned out to watch. Hanging Rock, near Water and South streets just off Maple Highlands Trail, is set to get an Ohio Historical Marker this year.

The showpiece courthouse of 1824 was short-lived. On July 25, 1868, the Great **Fire of Chardon destroyed** not only the courthouse but also most of the buildings around it. Only the Methodist church survived. Arson was the suspected cause. **Gutsy citizens wrestled the** safe out of the courthouse and saved many of the county's records before the building burned.

The county's residents regrouped quickly and began rebuilding both the Main Street buildings as well as the courthouse – this time with brick and stone to make the building less vulnerable to fire. It cost \$88,662.35, according to a history of the courthouse distributed by its judges. Within six months, most of the block was rebuilt, Mr. Jackson said.

What made the courthouse a showpiece

in the years right after the Civil War is what makes it difficult to continue as a courthouse. The first-floor courtroom had a three-story dome, complete with a balcony for onlookers to watch justice being served.

Courthouses today require more security, accessibility and practical space than they did back in 1869. A dropped ceiling now greets visitors through the main entrance, though they still step on a black and white marble floor to get to the warrens of courtrooms and offices carved into the building. A metal detector and security station stop visitors just inside the door.

How the courthouse spends its next 150

years remains under debate. It has plenty of fans, among them Dale Wedge, who started working for the county after graduating high school in 1973, retiring from the maintenance department two years ago.

"If you go in there at night, you'd hear the creaks and clicks and openings and closings," Mr. Wedge said. "I never saw an apparition or anything like that. At nighttime when you walk there it's a majestic feeling of walking there with all the people who have walked there before. You can feel the history. It's a magical place, especially when you're there by yourself. You can just feel it. There's a history there." ■



ALL SUMMER LONG

Old Glory Dav July 4

Dog Day of Summer July 13

Movies on the Square June 8, July 20, August 2 & 17

Concerts in the Park Fridays June 7 – September 30







For a list of all events visit our calendar at www.chardon.cc

🕑 / cityofchardon



Michael and Joyce Perrico own four buildings on **Chardon Square** and are working to transform Chardon's downtown into a destination entertainment district. The couple tries to highlight and maintain the historic buildings' features like tin ceilings and exposed brick walls.







Investing in square

Perricos envision destination Chardon

By PARIS WOLFE

Mail towns are trending and Northeast Ohio has several hot spots. Chardon, with a population of about 5,000, could be joining the likes of downtowns in Willoughby and Chagrin Falls as an entertainment center. Or so goes the vision of Michael and Joyce Perrico.

Owners of four buildings on Chardon Square, the Perricos are bringing dining, retail and "uptown" living to an increasingly vibrant location. It all started in 2013 when they launched Abruzzo Investments as a real estate investment company. Abruzzo refers to the region in Italy where Michael's family is from.

Shortly thereafter the Perricos purchased 109 Court St. with plans to rent it commercially. When that didn't work, they converted it to residential (it's zoned for both) and put commercial opportunities on the back burner.

A year later, they were looking at a building on Chardon Square with a realtor friend and saw that 205 Main St. – the former Chardon BrewWorks building – was for rent or sale. "We were confident that a restaurant would work there," Michael said.

Lacking a confirmed tenant, they rolled the dice and bought the empty historic building. Unfortunately, liquor licenses were unavailable in the city. And that put the kibosh on a restaurant concept. Until Michael read an article about a few small towns in Ohio that designated a specific area within the city as an entertainment district and the state made available additional liquor licenses.

With the help of Chardon Councilwoman Nancy McArthur and Planning and Zoning Administrator Steve Yaney, the couple pitched the idea of an entertainment district that included the square. Long story short, the city and then the state approved the district and the Perricos obtained a liquor license.

Finding restaurant operators wasn't hard. "We were most impressed with young Chardon resident Jaret Havanchak who was already operating a successful restaurant in Downtown Willoughby, Lure Bistro. We inked a deal with Jaret and Square Bistro was born," Michael said. Square Bistro, which opened in 2014, has done so well that the Perricos and Mr. Havanchak teamed up with JP Interiors again and refinished the basement in 2017 to add more dining space.

Meanwhile the Perricos continued their commitment to Chardon and added two more buildings to their portfolio – the former Lawyer's Title building at 201 Main St. in 2016 and 109 North Hambden in 2017. Both are being renovated for first floor retail and second-story apartments.

The Perricos work to maintain, even restore, historic features such as the city's signature tin ceilings. "When we find exposed brick or hardwood floors I get really excited," Joyce said. "We try to bring back historical features when we peel back that layer of outdated materials."

One of the more exciting finds was a marble floor in the 201 Main St. location. In addition to restoring the floor, they're unbricking a former window and restoring it. Meanwhile, contractors have removed white paint to restore the original yellow brick façade at 109 North Hambden.

"We love Chardon with its small town feel," Joyce said. "Because we live in Chardon we want to bring new things to the square. Selfishly we'd love more retail, boutiques and dining."

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Chef, family combine key elements for modern puisine

By TIM TEDESCHI

fter decades spent in the restaurant business, Chef Paul Mendolera wanted to fulfill his childhood dream of owning a restaurant. When he found a location available on Chardon Square, he told his wife Julie he wanted to go for it.

"I told her, 'I'm buying a restaurant.' She was like, 'No you're not,'" Mr. Mendolera said. Eventually, Mrs. Mendolera came around to the idea, and Element 41, a modern American bistro, opened in September 2017. It's been a family affair from the beginning.

Mrs. Mendolera took some time off of her job as a nurse to get things running when they first opened the restaurant, and the whole Mendelora clan remains involved in the operation. Mr. Mendolera runs the kitchen and Mrs. Mendolera takes care of the books and manages the bar and servers.

The Mendeloras' three children also help out at the restaurant. Their older daughter Taylor, 17, works as a server, son Mason, 12, has worked as a dishwasher and younger daughter Maya, 8, will roll silverware or do whatever she can to help out. The Mendoleras said Maya is the most enthusiastic of the three to work at the restaurant.

"(Maya) loves to be here," Mrs. Mendolera said. "She'll help seat people, menus, whatever. We can't keep her away."

Mr. Mendolera said while he's "gotten a lot more gray hairs" since opening Element 41, he enjoys working for himself and having a less hectic and demanding schedule.

"I see (Paul) a lot more than I used to," Mrs. Mendolera said. "He's always been in the restaurant business, so he was always gone on weekends and holidays and everything, so now we have our own place and we can close on holidays. We're together more."

While Element 41 is the first restaurant Mr.

Continued on page 17

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Julie and Paul Mendolera own and operate Element 41 on Chardon Square, a modern American bistro. Mr. Mendolera has been in the restaurant business since he was 13 years old working at a pizza shop, and would charge his friends for home cooking even earlier than that.







Chef Paul Mendolera uses locally sourced ingredients for his dishes, like this roasted duck on a bed of pierogis with roasted root vegetables and port reduction. Other house specialties include Osso Bucco with mushroom risotto, asiago crusted chicken and grilled vegetable ravioli.





Continued from page 15

Mendolera has owned and operated, he's been in the restaurant business since before he was old enough to get a job.

"I used to cook at home and my friends would come over and want what I was cooking, so I would charge them like 50 cents for a sandwich or something like that," he said.

When he was 13, Mr. Mendolera got a job at a pizza shop to help pay for video games and a new bike he wanted. He has worked at restaurants including the Shoreby Club, XO, Lure Bistro and Bass Lake Taverne in Chardon over his nearly 30 years in the business.

Mr. Mendolera said he was drawn to open a restaurant on Chardon Square because of his previous work in Chardon and because he was ready to craft his own menu.

"I just had always had knowledge of food and putting things together, being creative," he said. "I knew the Square was very busy during the summer, so it was just the perfect location and just a great opportunity to finally open up my own place."

The Mendoleras originally wanted to name the restaurant Element, which was taken by another nearby restaurant, so the 41 was added for several reasons. The restaurant's address is 141 Main St., Mr. Mendolera was 41 when they opened and the 41st element of the periodic table, niobium, is used to strengthen metals, cookware and knives.

"And niobium is used in magnets and MRIs, and I get MRIs all the time because I have multiple sclerosis," Mr. Mendolera said.

"It all kind of just came together," Mrs. Mendolera added.

Paul's menu includes a variety of cuts of steaks, asiago crusted chicken, grilled vegetable ravioli and shrimp pasta, along with appetizers like maple bourbon glazed Brussels sprouts, crab cakes and smoked chicken wings. Element 41 also features an extensive wine and beer selection including seven beers on draft.

"It's rustic comfort food with a twist," Mr. Mendolera said. "We use (Richard's Maple Syrup) from Chardon, we use some hydroponic lettuce from Burton, Great Lakes Growers. We use Ohio grass fed beef burgers and steaks. We use local breweries."

The restaurant features daily lunch specials, Tuesday wine flight experiences and a Wednesday date night menu that includes a bottle of house wine, an appetizer and two entrees for \$40. In addition, Element 41 has hosted live musical entertainment, meet the brewer nights, paint and sip art events and more.

"We try to get people involved in the wintertime when it's cold," Mr. Mendolera said. They have also been involved with events on Chardon Square including the annual holiday lighting, Brew Fest, Maple Festival and more.

"Every time they do an event, we participate if we can," Mrs. Mendolera said. "We've made a lot of donations (to community groups)."

Mrs. Mendolera said while Element 41 is a modern venue, they "try not to be too stuffy. We're kid friendly, family friendly. You can come in dressed up; you can come in jeans."

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Living his dream

Hayashi Mayple owner strives to create something beautiful for people

By VALERI FURST

heng Lin doesn't look old enough to have been in the restaurant business for more than 15 years. But truth be told, he is 35 years old, owns two restaurants in Chardon, and is living his dream. The first restaurant, Chen's China House on Water Street, he opened with his father in 2005. The second, Hayashi Mayple, opened the summer of 2018 in the spot where Maple Leaf Restaurant used to be in Maple Leaf Plaza.

"A lot of people want to know why the "y" in Mayple. Hayashi is Lin in Japanese and I added the "Y" in Mayple" to create something special. When you combine the two words in Japanese, it translates to "Maple of the May" which to me feels good and sounds romantic but it also keeps the tradition of maple in the name," Mr. Lin explained.

Mr. Lin is originally from China, specifically the city of Fuzhou which sits on the south eastern border of the country near the East

China Sea. His family moved to the United States in 2001 when he was 17 years old. They lived in Brooklyn, New York and Mr. Lin didn't know any English so, he said, the beginning was very tough.

"I went to a special school to learn English and then went out to find a job but the teacher was a Chinese guy who had an accent so it was difficult. My first job was at a restaurant in Maryland and I couldn't understand the customers, even when they were ordering Chinese food," he said.

"I lost that job quickly but then found a boss who took me under his wing and taught me English and the restaurant business from the ground up."

That restaurant was in upstate New York, and Mr. Lin spent two years there learning how to cook, wait tables and operate a business. By then, his family had moved to Ohio and he joined his father, working at a restaurant in Trumbull County. They wanted to own their own place though and spent a year looking. They liked the community of Chardon and when the owner of China House was looking to retire, they knew they had found the perfect spot, he said.

That restaurant has done very well, but Mr. Lin knew he wanted to do more. China House is primarily takeout with a small seating area and Mr. Lin dreamed of owning a full-service restaurant that served alcohol with a nice, relaxing atmosphere. When he heard the owner of Maple Leaf wanted to retire, Mr. Lin offered to take over the spot. He couldn't offer the same menu because he wasn't experienced with running that type of restaurant. So he opted for Japanese food to avoid competition.

"Oh those first months were rough. I was more experienced with Chinese food. But I have friends who are professional Japanese chefs and they were in charge of the menu and have taught me a lot. This is also the first Japanese restaurant in Chardon so we had to educate customers about our place and that the old Maple Leaf had changed. Fortunately our customers





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from China House were willing to try this new place. I really appreciate those customers who came out and keep coming back," Mr. Lin said. Opening a new restaurant is clearly not for the faint hearted. In the first few months, Mr. Lin said he averaged three hours of sleep a night, lost a lot of weight and a lot of money. It took time to find employees who could work together as a team. He offered discounts on food to bring people through the door and help Owner and Chef Chen Lin brings sushi, teriyaki and other Japanese specialties to Chardon with his Hiyashi Mayple restaurant. Originally from China, he is still learning Japanese cuisine as a sushi assistant in his restaurant. Photo by Peggy Turbett

them figure out what was popular and what was not. (While some people come for the sushi, Mr. Lin says the Hibachi is most popular).

Now, he still spends an average of 12 hours a day at the restaurant which is open six days a week. And he is learning a new skill working as a sushi assistant in his own restaurant. But he finds time to spend with his wife, who comes in to help out when she can, and two young daughters. One task he does make time for is driving his children to school most days. Most of all he is grateful to the friends who taught him the business and the people of Chardon who were willing to give his new place a chance.

"There are a lot of good people here. We have regular customers who come in every week which is good for me. I am not losing money anymore. Not getting rich, but when I opened the restaurant it wasn't about making money. I wanted to do something I like. Make something beautiful that people like. Then I am happy, too."



Owner Sylvia McGee, front left, visits with a customer on a bustling Saturday morning at Beans Coffee Shop on Chardon Square. The coffee shop is a hub for family, friends and community members to gather over drinks, pastries, breakfast and lunch items made fresh by the owner and staff.

110

Photos by Peggy Turbett

The go-to coffee shop in Chardon



Catch a cup of hot java and some conversation with friends at Beans

By TIM TEDESCHI

Enter the Beans Coffee Shop and Bistro on Chardon Square at 6:30 a.m., and you'll run into the morning guys, a group of up to eight men who drop in for their caffeine fix before



heading to work each morning. Come in a bit later, and you'll find John and his Weimaraner mix Spooky making their daily visit to share a coffee and cookie together.

On Tuesdays, you'll see a group of women gathering after their yoga class and the weekly ladies group meeting. On Wednesday mornings, you might run into the ROMEOs, the loving acronym for the retired old men eating out. On Saturday mornings, you'll see a family eating breakfast and playing Scrabble, a weekly tradition.

No matter what time you visit Beans, you'll see friends, neighbors and families interacting with each other and with owner Sylvia McGee and her staff, living up to Sylvia's claim that Beans is Chardon's "go to" coffee shop.

While it took a while to learn the names of her regulars when she took over as owner in May of 2018, Ms. McGee said she now enjoys being able to talk with customers beyond the surface level of their coffee orders at the place she considers her dream job.

"It's definitely a community coffee shop where people come to gather," she said. "People who come in here, we get to know them and they become friends of ours. We get to know their families and things that they're going through."

Ms. McGee said she had been looking to buy a coffee shop for about 10 years while working as a manager at a country club and then at a restaurant that also did catering. When she heard Beans was possibly up for sale, she jumped at the opportunity.

"I thought at this point in my life I wanted to do something I thought was fun, and how much more fun could it be than owning a coffee shop?" she said. "I had looked at other locations, but nothing ever felt right. I knew I wanted it to be in a small town; I knew I wanted it to be close to my home. Then over the course of a couple months it came to fruition."

Even with some of her mornings at the shop starting at 5:30 a.m. to begin baking the day's bagels, cinnamon rolls and other pastries, Ms. McGee said the hours are much better than the long nights and weekends she spent catering. She said fortunately she doesn't have to work the early morning shift every day due to her solid staff.

"(The employees) have embraced and helped create a friendly and inviting atmosphere. I appreciate all the hard work and dedication they have all shown," Ms. McGee said. "What I do every day is only made possible with their help and dedication."

In addition to the made-from-scratch pastries, Beans' bistro style menu features breakfast sandwiches, eggs, bacon, avocado toast and more for breakfast and soups, salads, wraps and sandwiches for lunch.

"Everything here is made to order, so nothing is prepackaged. Nothing comes in frozen. We crack our own eggs. Everything is made fresh," Ms. McGee said. "It was a smaller menu when I came in and I've been slowly expanding on that without making it too big. I don't want it too overwhelming for everybody, but just to give people some more options."

Ms. McGee said everything that goes into Beans' drinks is fresh, with no powder or premixed ingredients involved. French press coffee, smoothies, milkshakes and hot and cold brewed tea are served along with coffee house staples like mochas, lattes (Ms. McGee's favorite), espresso and cappuccino.

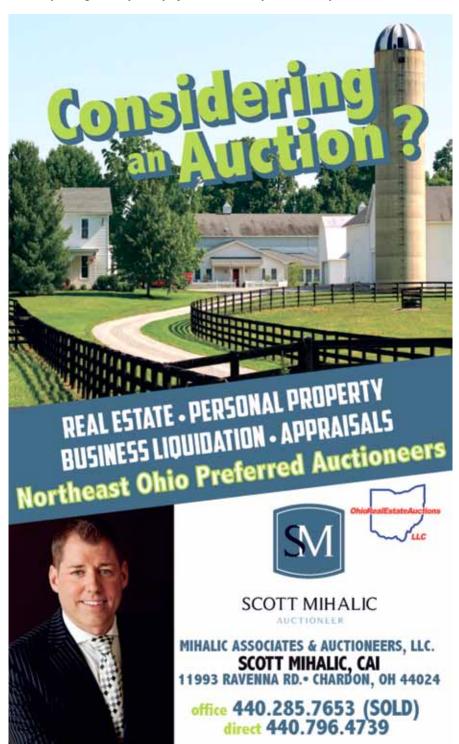
It's taken a while for some community members to realize that Beans has changed ownership, but Ms. McGee sees it as a good thing that it's business as usual as she slowly implements changes to make the place fit her vision. She is looking to increase Beans' community involvement, including donations to local organizations such as providing weekly coffee and muffins and a monthly meal to Geauga County Veterans Services.

"Everyone recognizes Beans. Everybody knows it's a coffee shop," she said. "We support each other here, and to be a part of a community like this is really a privilege. It's an honor getting to know all of these people and just becoming part of essentially their families."

Ms. McGee said she is thankful for the support of her husband Jim for encouraging her when she doubted herself in the beginning and continually through the day-to-day operations of the shop.

"I never felt anxiety over buying this place, but there was a moment when I thought to myself, 'Could I really do it?' It's that unknown," she said. "From the beginning, he was always my biggest supporter and he was the one that told me, 'You've got this. You know what you're doing.""

Ms. McGee and her husband Jim live in Claridon Township with their lab collie mix Shadow. They have two daughters, Breeyana, 23, who works at Geauga Humane Society's Rescue Village, and Shannon, 20, a marketing management major on a softball scholarship at Loyola University.



Photos by Peggy Turbett 139

140

136

Know where it grows

G.A.R. gives livestock lots of room to roam, garden space to flourish

By TIM TEDESCHI

Do you know where your food comes from?

Catherine Chuha Wolcott's interest in that question led her to begin raising a hobby farm in 2009, and today she and her husband Steve Wolcott run G.A.R. Horizons Farm and farm store in Hambden, where customers are encouraged to "know where it's grown."

Mrs. Wolcott said she and her husband didn't grow up on farms, but she became interested in high school when she began showing pigs for 4-H with a friend of hers. Eventually she started selling pork and duck at farmers markets, and the operation continued to expand with chickens and then beef when Mr. Wolcott became involved in 2013.

"(Steve) should get most of the credit as he is the brains of the operation. I am the marketer and people person," Mrs. Wolcott

Continued on page 24







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Continued from page 23

said. "Steve works a full-time job and comes home to work more at the farm. He is truly a hard-working, dedicated man. The first day of cleaning the barn with Steve's John Deere tractor was so much better than shoveling and pushing a wheelbarrow."

All of the beef, pork, chicken and seasonal turkey on the farm are raised naturally and given room to roam, Mrs. Wolcott said. The allnatural meat is hormone-, steroid- and GMOfree and fed hay and grain that is ground on site.

"When I was in 4-H, of course you only knew about raising stuff the way 4-H-ers did and that was natural," Mrs. Wolcott said. "You always hear these horror stories on TV or on the news or anything else of how long has that (meat) been sitting (in the grocery store) or what do they have in it. How is it grown? There's no need for any (additives)."

As the farm continued to grow, the Wolcotts continued to sell their products at local farmers markets, but as they were raising more and more animals, they began to run out of space.

"I was sick of having my meat in the freezer in the basement," Mrs. Wolcott said. They decided to build a new building on the farm where they could sell directly to their customers, and the farm store opened in May 2018.

In addition to G.A.R.'s meats selection, customers at the farm store can purchase eggs and fresh vegetables from the Wolcotts'



garden including tomatoes, potatoes, green beans, beets, onions and more when in season. Goods from at least 20 local vendors are also sold at the store, including soaps, sauces, popcorn, dairy products and maple products, making the store a kind of year-round farmers market.

"We have vendors from across the street to Cleveland, so I'm trying to bring people in just to have a variety," Mrs. Wolcott said.



12114 Mayfield Road (1/2 mile west of Rt. 44 - across from the Mayfield Rd. Drive-In) *www.RosewoodDieselShop.com* Gina Giallombardo's Carhop's Burger Sauce is featured at the store after she and Mrs. Wolcott became friends at the Painesville Farmers Market.

"I love it," Ms. Giallombardo said of the farm store. "You got the burger sauce, she's got the meat and everything's all local. You know where it's grown and made, how it was raised. It's a nice small community."

Sara Cervenka sells maple coated mixed nuts, pancake mixes and more with her Sara's Sweets and Treats business in Burton and said the ability to sell her products year-round at the farm store is a great opportunity.

"I know that's kind of like the trend of where things are going with buying local and I think it's important to support the small people like us and Catherine as opposed to big chains," Ms. Cervenka said. "We really appreciate Catherine and everything she does for all the vendors and the time she puts into the store and all that."

Between the farm store, their base of families who make bulk purchases and still attending the Chardon, Painesville and Hambden farmers markets in the summer, Mrs. Wolcott said they sold more than 30,000 pounds of meat in 2018, double from 2017.

"We have the customers who have seen us at the farmers market and they're excited to find stuff all year round," Mrs. Wolcott said. "In the summer, it's very hectic, but I don't want to give (going to farmers markets) up because of the personal interaction. People want to see us there and want our product. That's a good thing, so we're going to still juggle doing both things."

Mrs. Wolcott said she loves the unpredictability and the opportunity to learn something new every day on the farm, and then telling people about what she's learned.

"I never knew that eggs could be different colors. I never knew that they could be different shapes because of how much daylight the chickens have had or what they've eaten," she said. "I never knew anything about different breeds of cows, so it's fun to just learn all new things. You never know what's going to happen."

As she interacts with customers, Mrs. Wolcott said sometimes she has to explain that since all of the meat at the store comes from the farm, sometimes they're out of stock until they butcher again.

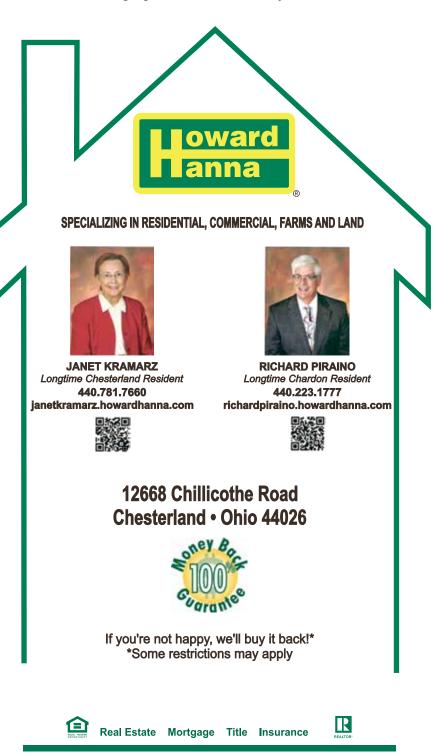
"We're not like a grocery store where you can get things all the time and have that supply all the time. Our main focus is having it be our own product and not outsourcing it and people get to come in and ask us questions," she said. "Their kids get to go see the animals and they're at least happy to see them outside that they can interact with them, and I think it's much better that you can actually ask the person who actually raised it."

Mrs. Wolcott said Steve's son Kaiden, 9, is a big help on the farm, raising and selling his own vegetables in the summer, greeting people in the store, and even working the cash register. When people see Kaiden, it's also likely they'll see his cat, Kaiden Jr., close by.

"I think it's a great lifestyle. I wish more kids would be involved in farming or just living off the land because I think that's going to be a lost thing with how generations are nowadays," she said. "I would rather see Kaiden outside than sitting in front of a TV playing games."

While running the farm and store, not to mention Mrs. Wolcott managing the Chardon Farmers Market and starting the Hambden Farmers Market, is a lot of hard work, she said it's very rewarding.

"In the summer, we're literally working sun up to sun down, even after the sun goes down. I could drive down the road now and say, 'Oh I know what those people planted," she said. "We are sure proud of how far we have come.



Bright Star

Busy business owner finds time for volunteering

By VALERI FURST

The world of automotive repair is generally considered a man's domain, but try telling that to DD Coley, President and co-owner of Consumer Tire in Chardon. At 57 years old, Mrs. Coley has spent her life surrounded by tires and auto mechanics. Her grandfather made a living replacing tire treads. Her father and uncle had a shop in Euclid selling tires. Now, Mrs. Coley, her three brothers and her husband operate two stores in Lake and Geauga counties.

"Our first store opened in Euclid in 1962 and the second in Mentor in 1972. I grew up in those stores helping with the billing and making change. I then worked full time in college, going to John Carroll (University) in the morning and then doing the booking in the afternoon. I can throw tires around and do the repair work but prefer to be out front and interact with the customers."

Mrs. Coley and her brothers, Dave and Bruce Kantz and Al Almasi, bought out their father in



Photo by Alana Clark

1985 and operated the two stores in Euclid and Mentor. Her dream, however, was to open a shop in Chardon where she lives with her husband, Mark. In 2011, it finally happened. They closed the store in Euclid and transitioned the business to the shop on Cherry Avenue.

"This used to be a Midas and the owner wanted to retire. It was perfect timing because we had been looking to build but kept running into roadblocks. I love it. This is a nice community to be in with wonderful customers and I am five minutes from home."

As a small business owner, Mrs. Coley works a lot of hours and wears many hats. She is in the shop six days a week overseeing operations and helping customers out front. What little free time she does have is spent reading, traveling and volunteering, primarily with the Chardon Chamber of Commerce. She is a member of the board and, not surprisingly, is very involved with the annual Car and Bike Show held each summer on Chardon Square. The event showcases new and antique vehicles and Mrs. Coley proudly notes that it grows bigger each year. Her passion and enthusiasm was acknowledged in 2018 when she received a Bright Star award, a recognition given to one volunteer member from each chamber of commerce across the state of Ohio.

"It was so nice and such an honor. They had a big dinner where I got to go and accept the award. I wish I could do even more but it gets challenging to do things outside of work. "

Mrs. Coley and her brothers' work ethic was instilled in them from a young age and she admits it hasn't always been easy. She was the first and only female president of the Ohio Tire Dealers Association and for many years there would be only one or two women at a business event or meeting. Mrs. Coley is pleased to say that is changing. Also changing is the nature of auto mechanics. What used to be a solely hands-on business now requires a greater understanding of computers and electronics.

"The road out front was closed to two-way traffic for over five months when they were putting in a new sewer line which definitely had an impact on our business. People were so supportive," she said. "They would say they want to shop local small businesses and then help us out by driving around the block just to get here. They could have gone elsewhere but wanted to be loyal. That was such a great feeling and is a big reason why I like this community so much."



26 | Chardon Magazine 2019-20

HOWARD HANNA – CHARDON OFFICE

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Upstairs or downstairs

Chef offers levels of fresh fare with locally sourced food



By TIM TEDESCHI

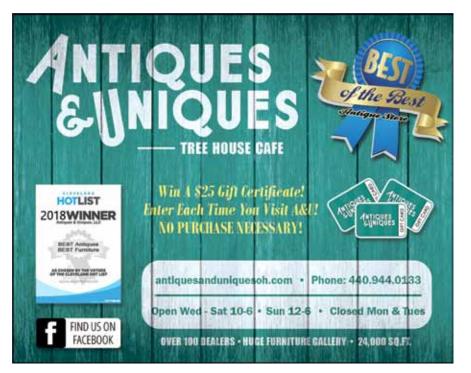
Some of Jaret Havanchak's earliest childhood memories involve cooking with his mother and grandmother.

"I was at my grandmother's, and she would cook and I would just be intrigued. This is at a young age, this is like an age I don't even really remember that much, but she had a garden," he said. "I used to love to go out there and pick the beans and all that stuff, and that was kind of like a calling for me I think."

Mr. Havanchak's passion for food has followed him throughout his life, from his first job as a 14-year-old dishwasher at a country club to the Pennsylvania Culinary Institute to now working as owner and executive chef at Square Bistro in Chardon, which celebrated its five-year anniversary in March of 2019.

Owning a restaurant wasn't something he always dreamed of, Mr. Havanchak said, but

Executive Chef and Owner Jaret Havanchak features an extensive bourbon selection in the downstairs sushi lounge at Square Bistro. The downstairs expansion, opened in 2017, brought Mr. Havanchak's sushi knowledge and expanded seating to the restaurant on Chardon Square. Photo by Peggy Turbett





it became the logical next career move for him after working in the restaurant business for several years. He first took ownership of the seafood eatery Lure Bistro in Willoughby in 2008 and then opened Square in 2014.

"Being a chef, you have creative ideas and you get to play with things and have fun and create new ideas and make new dishes, but ownership came because I was at a point in my life where I felt I needed something more," he said. "I always drive myself to be better, to do the next step, so I became an owner."

Mr. Havanchak, 36, said he was drawn to the location on Chardon Square because the city has always been close to him and his wife Rebekah, who grew up in Chardon. Mr. Havanchak grew up in nearby Chester Township.

"We came in here one day, and I was like, 'I want to do something in Chardon.' I wanted to do something in our hometown, and things worked out and that's where Square came up," he said.

As customers familiar with Lure poured into Square, they would ask Mr. Havanchak, "Where's the sushi?" He said the combination of support and the restaurant being so busy it had to turn people away on weekends led to Square expanding into the basement of the building with a sushi bar and more seating that opened in November of 2017.

"This was an addition that we were busting at the seams. We were pushing people away every weekend because we couldn't fit them. It was amazing; it was crazy," he said. "This was a basement. It was barren, it was gross, it was just a basement. And I was paying for that, so why not utilize it? So we built this out and it's worked really well."

Mr. Havanchak said customers have warmly responded to the basement expansion, saying they feel like they're in a speakeasy or New York City with the basement's open ceiling, original exposed walls and stainless steel accents.

"I like that (speakeasy) idea; that was kind of a goal," he said. "This building is from the 1800s; there's so much about this basement that embraces Chardon."

Square's full dinner and sushi menus are available both upstairs and downstairs, and Mr. Havanchak said both levels of the restaurant have a unique and interesting atmosphere that is "kind of out of the box and a little maybe over the top at times," including a lighted onyx bar top on the first floor and a spiral staircase down to the basement.

"You don't see that out here. You see that in downtown Cleveland," he said. "The residents of Chardon don't need to go downtown to get good food and a good atmosphere. I can bring that to them. That was my goal, and I feel like I've done that."

In addition to sushi, Square's menu features unique creations like buffalo chicken poutine fries and smoked salmon deviled egg appetizers, duck ravioli and short rib ramen noodle entrees, as well as locally sourced steaks and lamb and pork dishes. "Using local ingredients is huge. New Creations Farm, right off Clark Road, they provide a majority of our beef. They have a special blend of burger that we use from them," Mr. Havanchak said. "Local meat, like why wouldn't you do that? So that's important to me."

Since he started in the restaurant business as a dishwasher, Mr. Havanchak said he makes a point to give his dishwashers more responsibilities and opportunities to learn.

"Being a dishwasher you're put in places where the chef calls you over to cut up some vegetables or whatever it is, and I found it, I loved it, it was something that excited me," Mr. Havanchak said. "I give (dishwashers) options other than just washing dishes. Cut up this, or set up for French onion soup or whatever, peel onions, whatever it may be, and it's always been a driving factor for me to create people in this industry that may accept it, understand it and make them better at it."

Mr. Havanchak said it was hard giving up Lure Bistro when he sold it in July 2018, but with Square now his sole focus he is able to fully commit to the Chardon community. Mr. Havanchak and Rebekah have lived in Chardon with their daughters Ava, 10, and Ivy and Elena, 8, for six years and the girls attend Chardon City Schools.

"Chardon is so important to me, my wife and my children now," he said. "This is my home, this is where I want to be, this is my focus. I'm here for life and there may be more coming for me for Chardon in the future."



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Farm-to-table dining served right on farm



OSSO: Photos by Peggy Turbett

Brian and Alexandria Styers get their wood-grilled burgers seated at one of the glass-top tables in the main dining room at Osso. Each glass-top table features a different variety of beans.

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By TIM TEDESCHI

any restaurants boast a farmto-table dining experience, but you can't get the table any closer to the farm than at the new Osso Farm Restaurant in Hambden Township.

The restaurant sits right in the middle of Flying W Farm, owned by Tara and Scott Webster, and is surrounded by barns, pastures and the animals that help sustain the restaurant on the 39-acre farm.

Tara said she and Scott bought the farm property in 2011 after moving to Hambden in 2008 and began their operation with a few chickens. Despite neither of them having any prior farming experience, before they knew it they were raising turkeys, guinea hens, dairy cows and goats, pigs and beef cows, she said.

"It was such a huge learning curve, but we went online and did lots of research and talked to other people around here that are farmers to get some good advice and we've done pretty well, I think," Tara said. They caught the farming bug out of a desire to "make our own food, because you never know what you're eating at the grocery store," she said.

As the farm expanded, Scott floated the idea of opening a restaurant that could use the animals raised on the farm. Tara said he talked about his restaurant ideas for years.

"We thought about doing it in downtown Chardon, and then we ended up talking to our zoning guy here and he said, 'Why don't you just do it right on the farm?' We said, 'You can't.'And he said, 'Yes, you can.' So he helped us and we got everything going," Tara said.

After deciding to build the restaurant on the farm, the Websters connected with Maggie Demko, who works as executive chef and partner in the restaurant. She said she's always wanted to work in a farm-to-table restaurant concept like Osso.

"I've worked from places that buy everything that they do, including they don't even make their own soups or stocks or anything like that, and that's not anything I personally wanted to get super involved in," Maggie said. "I was on board the moment we started walking around the farm and I took a tour and met some animals, and I was like, 'Yeah this is exactly where I want to be.""

Maggie has been involved in the planning of the restaurant from the beginning, and said her desire is for the entire menu to come from scratch. Of course, steaks, pork, chicken and other products of Flying W Farm will take center stage.

"We have a garden that we're going to get

a ton of garden vegetables from, we have a greenhouse where herbs are coming from, then the animals are never leaving the farm," she said. "I just want to bring back Old World traditions and techniques such as charcuteries and terrines and things like that."

The restaurant features a small bar area, private dining room for parties and special events and glass top tables that each display a different type of bean, as well as a fireplace and full size wall mural that gives the restaurant a "homey, rustic" atmosphere, Tara said.

"All our servers are going to learn about all the breeds of animals we have here as part of their orientation to get to know what's here, what we raise, why we raise it, what it tastes like, what makes it special, and they'll be able to answer those questions because I know people are going to have them," Tara said.

Windows allow diners to see some of the preparation for their meals in action, as the front of the restaurant features a cheese cave where cheeses cure for different lengths of time, a temperature and humidity controlled dry curing room for sausages and other meats and a wine room with selections paired for Chef Maggie's menu items.

"We want this to be more of an experience than a fast dinner, so we want you to come in and mingle with people, we want you to kind of see how our whole work family came together and have you be a part of everything that we're doing too," Maggie said. "We're even going to offer classes and stuff like that to learn how to



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make sausages and learn how to make cheese, wine pairings, everything like that."

There is also a retail store at the front of the restaurant where patrons can purchase Tay

Continued on page 32

Tara Webster, Executive Chef Maggie Demko and Scott Webster have created a true farm-to-table restaurant at Osso.



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RESO





Continued from page 31

Tay's Soap, made from goat's milk produced on the farm, Red Bandana Beard Company oils and products, eggs, honey, candy and more, as well as place orders for house made bacon, sausage and hamburger patties.

The pasture-to-plate concept is baked even into the design of Osso's building.

"The animal will never have to leave the farm, so once it's here it's here," Tara said. "The county employees actually have to go down to the state and take seminars on some of these things because they've never had to do anything like this before."

Tara said "the chickens were my best friends" when they first started the farm, and she still likes interacting with all of the animals, including their six dogs. On top of their farm duties, Tara works as an accountant and Scott helps Maggie on the grill in the restaurant kitchen.

"Scott actually hasn't stopped since we started building," Tara said. "We started with a chicken coop, then we added the goat barn, then we added the dairy cow barn, then we added the cow barn, and then we added one pig barn, and then we added another pig barn and then we built a restaurant, so it's been nonstop for him."

Osso Farm Restaurant is located at 9145 Old State Road in Hambden. For more information, call 440-230-3600 or visit www.osso farmrestaurant.com. ■

Dan O'Reilly adds auctioneer to his credentials

By PARIS WOLFE

ast spring, Re/Max Traditions Realtor Dan O'Reilly stood in front of almost 250 people interested in the fate of the 162-acre Mausley Farm in Montville. Charged with selling the century-plus family farm, Mr. O'Reilly was holding an auction.

Interested parties – about 40 people – bid on any or all of six parcels or the entire farm. The entire farm included a farmhouse, dairy barns with silos and grain bins, pole barn, woods and crop fields.

When bidding ceased, Mr. O'Reilly declared a winner. Or maybe that's winners; both the buyer who secured the entire plot for his dream farm and the seller who received twice the anticipated price.

While auctions have long been a real estate sales tool, Mr. O'Reilly said that they are not as common in Northeast Ohio as other places. But, things are changing as sellers seek more ways to market and maximize their outcome. That's why Mr. O'Reilly added licensed auctioneer to his real estate credentials in 2010.

"I wanted to offer another avenue of selling," he said. "Since then, I've sold many properties throughout Northeast Ohio including Ledgemont High school in Thompson (Township) in 2015 and the student-built home for Auburn Career Center in 2018."

A lifelong Hambden Township resident and 1998 Chardon High School graduate, Mr. O'Reilly didn't always know he'd go into the real estate business, but it didn't take him long to figure it out. After graduating from Kent State University with a bachelor's degree in criminal justice, he studied for his real estate license.

In 2005 he created the O'Reilly Team and brought on Margaret Bean, a licensed Realtor. The duo serves buyers and sellers in Geauga, Lake, Ashtabula, Trumbull, Portage and eastern Cuyahoga counties from their office on Chardon Square. He is also an appraiser for the Geauga County Sheriff's Department, placing values on homes that are in foreclosure and headed to a sheriff's sale at the Geauga County Courthouse.

Perhaps it was natural that Mr. O'Reilly became an entrepreneur. He comes from a family of business owners. His father Kevin O'Reilly has been an attorney in Chardon for more than 50 years, while three of his brothers are also self-employed.

Brother Kevin and his wife Amy own Geauga Feed and Grain in Newbury and Madison Feed in Madison. Brothers Jeff and Paul and their wives own O'Reilly Equipment in Newbury where they sell trailers, snow plows



Photo by Alana Clark Realtor Dan O'Reilly added auctioneering to his repertoire in 2010. The Hambden Township resident and Chardon High School graduate comes from a family of Chardon-based entrepreneurs. and truck accessories. And in spring of 2009, Dan, Jeff, Paul and their father Kevin opened Lake Effect Laundromat in Chardon.

Dan O'Reilly likes the auctioneer's role so much that in 2018 he expanded to sell construction equipment, farm machinery, landscape equipment and any other machinery online at Auctiontime.com. His largest sale to date was a \$50,000 hay baler that went to a company in Mexico.

Despite his many hats, Mr. O'Reilly has time to participate in community activities. He has donated his time to conduct auctions for local schools, churches and organizations. In fact one organization, the National Wild Turkey Federation, named him 2018 Auctioneer of the Year for Ohio.

He's also been involved with Leadership Geauga, the Chardon Chamber of Commerce and the Hambden Township Park Board.

"I feel it is good to be involved in the community because this is where my home is and it's where I was raised," he said. "I want my children to be able to grow up with the same type of community, where people help others and have strong family values. I hope someday my children will want to be just as involved in the community."

Mr. O'Reilly and his two young daughters Erin and Reese live behind the O'Reilly family farm in Hambden Township.









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34 | Chardon Magazine 2019-20

Ode to Hanging Rock

City officially marking spot of Geauga County's only public execution

By KRISTA S. KANO

More than a century before happy parents and children began flocking to Chardon for the annual Maple Festival, families assembled here for a much grimmer gathering.

In 1823, the population of Chardon was a mere 375, yet on May 15 of that year, in the middle of a field, an estimated 4,000 to 8,000 people circled around a rock the size of a small car to witness the county's first and only public execution.

Over the years, the execution has become local legend, taught in schools and told around campfires to wide-eyed children. This year, it will be commemorated at its exact location with a historical marker along a 0.89mile, yet-to-be constructed leg of the Maple Highlands Trail.

The bulk of the trail, constructed by the Geauga Park District, currently ends at South Street



While it would not catch the eye of someone who doesn't know the history, an estimated 4,000 to 8,000 people gathered around the Hanging Rock in 1823 to witness Geauga County's first and only execution.

> Photo courtesy of Dr. Robert Faehnle

near Claridon Road and picks up again near the intersection of Washington Street and Fifth Avenue. Currently, cyclers must ride on city streets to pick up the trail, but with the Chardon connecting trail, cyclers eventually will ride on offstreet paths behind the cemetery to Burger King on Water Street, according to local planners.

Continued on page 36

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Continued from page 35

Along the way, cyclers will pass a pond, where a small path will lead them to what has become known as "the Hanging Rock," and a historical marker approved by the Ohio History Connection and paid for by a Pomeroy Foundation Grant. Chardon Planning and Zoning Administrator Steve Yaney said that construction of the trail will begin in fall of 2019 and should be completed by the end of the construction season and commemorated with a ribbon cutting ceremony for the historical marker.

Obtaining the marker, Mr. Yaney explained, has been an arduous process involving tons of research. Mr. Yaney, having not grown up in Chardon, first learned of the hanging at a Leadership Geauga local history program presented by Dr. Bari Oyler Stith, director of graduate and undergraduate programs in historic preservation at Ursuline College.

"Just because a hanging was there doesn't make it significant," Mr. Yaney said. "The biggest thing about it was the impact it had on the residents at the time. It was the first major court case in Geauga County that really shows how they brought the judicial system from the East Coast when they moved out west. It was showing that it wasn't vigilante justice."

The crime, the time, the execution

Through Dr. Stith and his own research, Mr. Yaney learned how on Feb. 1, 1823, Benjamin Wright Jr. went to the home of Zophar Warner in Leroy Township to settle a dispute over a \$15 debt and Mr. Warner's possession of Mr. Wright's hunting rifle. A struggle ensued, and Mr. Wright stabbed Mr. Warner with a large jack-knife to a depth of 2.5 inches, witnessed by Mr. Warner's 13-year-old daughter.

The Painesville Telegraph later reported that Mr. Warner died on Feb. 9, 1823, leaving

behind his wife and seven children.

According to handwritten court documents, after a four-day trial in March 1823, a jury found Mr. Wright guilty of first-degree murder and ordered that "Benjamin Wright Jr. be taken to the common jail of the county, and that he be there confined until the third Thursday of May, following, and that he be taken from thence to some convenient place within the town of Chardon between ten o'clock, a.m. and twelve o'clock, noon, of said day, and that, within the hours aforesaid, he be hung by the neck until he be dead (sic)."

On March 26, 1823, the Telegraph wrote, "During the whole trial the prisoner manifested the greatest firmness and composure; but a few moments before the jury pronounced their verdict, a tear was observed to fall from his eye."

Six days after the execution, the Telegraph reported that the sheriff, Jas. R. Ford, told Mr. Wright that "his hour had come, and hoping he had no ill will towards the officers of government who had a most painful duty to perform."

Thousands watched as Mr. Wright's funeral service was performed on Chardon Square, and watched as Mr. Wright's mother kissed his hand, before following Mr. Wright down South Street to a meadow where a gallows was constructed.

"Without any visible emotion, and in a firm tone of voice, Wright replied, 'I have no feelings but those of complacency towards the ministers of the law – do your duty," the Telegraph reported. Later, Mr. Wright took the opportunity to address the crowd saying, "It is an unhappy affair that has brought me to this place, and I



wish you all to be warned by my fate – I never determined in my own mind – (here he paused for a moment, his eyes indicating the deepest distress, then adding) to take the life of any human being," according to the Telegraph.

Mr. Wright hung for 25 minutes before he was taken away and the gallows was dismantled.

The aftermath

"Many spectators who turned out for what they felt was going to be a social event were very disappointed and struggled with the gruesomeness of the event," Chardon's application to the Ohio History Connection noted. "Emily Nash of Troy wrote in her journal, 'As for me, I felt that he deserved to be hung so I could see him struggle for life but it was an awful sight I never hope to see again.""

Fifty years to the day of the execution, the Geauga Republican published a first-hand account, written by the author who was 14 years old at the time of the execution.

"I well remember the awful exhibition, the vast crowd assembled from far and near, to witness the dread spectacle of seeing an unhappy fellow-being pay the penalty of broken law with the forfeiture of his life (...) We can never pass this spot where this dread scene was enacted without an involuntary shudder come over us. Away in the north part of Leroy, near the bank of Grand River, beneath the shade of an apple-tree is to be seen the grave of the first and only one that ever suffered the extreme penalty of law in old Geauga.

"For 50 years, the ripe fruit and falling leaves of autumn have dropped over the grave, and the waters of the flowing river have murmured their requiem to the memory of Geauga's condemned one (...) Geauga's inhabitants have never witnessed the like since."

Remnants

Since that day in 1823, the Hanging Rock has been located on private property, until the city purchased the land for the Maple Highlands Trail. It currently sits under heavy brush and even Mr. Yaney, who knew its general location, searched for two hours on a spring day last year before finding the rock.

Mr. Yaney explained that while no one who was at the execution is still around to verify the rock, it is the only rock of substantial size in the area where they know, based on historical accounts, the execution occurred.

The wood from the gallows, once disassembled, was repurposed to build the porch of a home on South Street, then owned by J.O. Worallo. A later owner of the home tore down the porch but kept the wood, and passed it down to the current owner of the home, who donated a piece of the gallows to the city. The rotten wood is currently sitting atop a filing cabinet in Mr. Yaney's office at Chardon City Hall.

He said that the wood will likely be displayed somewhere in Chardon City Hall, but will be taken to the hanging rock for the trail and historical marker's ribbon cutting ceremony, returning to the site for the first time in 200 years. ■

Building in their own community

Local investors bring vibrancy to Munson

By TIM TEDESCHI

For nearly 200 years, the corner of Fowlers Mill and Mayfield roads in Munson Township has been a hub of business activity.

Hiram and Milo Fowler founded the road's eponymous mill in 1831. A.B. Carlson's hardware store followed and the corner remained a vibrant place for business well into the 20th century, Munson Township Trustee Andy Bushman said. A fire in the mid-1960s brought stagnation to the area, and a similar downturn occurred around 2009, but businesses always seem to pop back up, he said.

Mr. Bushman said the current revitalization of the location began when Payne and Payne Builders, Inc. located on the corner and renovated the old A.B. Carlson building for company offices.

"(The building) was in shambles. It was definitely down to its last legs, and so we ended up doing a complete renovation of the building, including leveling the foundation and all new structural components," Payne and Payne Vice President of Operations Mike Payne, Jr. said. "But we did preserve it to maintain its historic significance.We've been here since 2001."



Photo by Alana Clark

Brown Barn Brew & Que owner Greg Higham, left, partnered with brothers Mike Payne, center, and Eric Payne, right, of Payne and Payne Builders, Inc. to restore the brown barn building at the corner of Fowler's Mill and Mayfield roads in Munson.

Mr. Payne said the family business has always been located in Munson, as before they had office space at Fowlers Mill the business operated out of his father's house, with childhood bedrooms becoming offices. The Paynes have lived in Munson since 1981, and Mr. Payne said they have always loved it. He and his brother's families all still live in the township.

"The people, the beauty of the area, the **Continued on page 38**



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Continued from page 37

topography, the woods, the charm. When we started the business, we didn't need to be anywhere specific and it made sense to keep the business where we lived," he said."We kind of grew up here, worked here and always loved it here.

After being established in their remodeled building for several years, Mr. Payne said the company began to take an interest in developing the rest of the corner following the closing of the Fowlers Mill Inn and Tavern and other businesses in 2009.

"Being that our office is right on the corner and my office literally overlooks that corner, we always wondered if there was something we could do to help restore it to what it once was," he said. "And eventually, we were able to make an arrangement with the bank, and my brother Eric and I purchased the property. It's 4 acres including the Fowlers Mill Inn and Tavern, the brown barn and the white building and a couple of other buildings that were on the property as well."

After determining the former restaurant had fallen into disrepair, the Paynes connected with Susan and Todd Petersen of Petersen & Petersen Attorneys at Law who were looking for more office space. Mr. Petersen said he has lived in Munson since he was 6, and the couple had a brunch the day after their wedding at the Fowlers Mill Inn and Tavern, so the corner has always been special to them.

"I just hated seeing it everyday when I drove by, seeing this corner get worse and worse," he said."Payne and Payne had built our home and they knew we were looking for some more space. We took a hard look at remodeling the old restaurant but it was too big, too broken up and too far gone."

The Petersens' new office building sits where the restaurant used to stand and captures the same historic architectural style that has been on the corner for decades.

"This is home, so it was important to me and I know it's important to the Paynes to really make sure that if we're going to be here and have a presence, it's going to be the right presence," Mr. Petersen said of the architectural style.

After previous iterations as a furniture store, party center and pizza/dance joint, the Paynes were able to team up with restaurateur Greg Higham to remodel the brown barn building into the Brown Barn Brew & Que restaurant. The Paynes also sold the building directly east of their location to Ben Royle, who relocated his insurance office from the "hub cap shop" across the street and remodeled the building.

Mr. Royle said he grew up skiing at nearby Alpine Valley and going to Fowlers Mills Christian Church on the corner.

"Being that I'm from the area, I want to be a part of that in preserving the nostalgia of the district. It's cool. I'm real excited," he said. "I wanted my business to be in the historical district and it's kind of one building or one property at a time and it's a great quaint little area and a nice small business district with a little bit of residential. It has a lot of history and it deserves to be maintained and enhanced. I think it's just a very unique area." Mr. Payne said he's proud that his family business has been able to be a catalyst.

"Because we're builders that build in our own community versus a regional or national type builder, we really have a vested interest in making our community something we're going to be proud of for a long time, something that the people that are already in those communities are going to appreciate and enjoy," he said."To see it go to a vacant property and just deteriorate for so many years was a real bummer, so I consider us fortunate that we had the opportunity and the ability to help bring it back."

Mr. Payne said the ongoing project is continuing with the renovation of the white building behind the brown barn, where Payne and Payne Renovations and Design and digital marketing firm Company 119 will call their offices home.

"So that'll become an office building again and that will be once again completely renovated and restored to new again," he said.

While the majority of the township's revenues come from property taxes, Mr. Bushman said it is still a large asset to the community to have a thriving and growing business district.

"You can have mom and dad drop off the child at Alpine Valley for a ski lesson and they can go get dinner instead of driving into Chardon or Chesterland," he said. "The owners actually took the time to make it look like (these buildings) would fit into the area instead of being something that it sticks out like a sore thumb. (These are the) typical small business type things you want to see or that add a lot of value to the economy that way."



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Think green, think clean

Waste Management makes a dirty job beautiful

By Lauri Gross

Say the words waste management to just about anyone, and they're likely to crinkle their nose as they imagine a smelly job picking up stinky trash. The reality is actually a beautiful tale of a company keeping things clean and green for everyone. The company Waste Management is full of other surprises, too. It's a huge operation but, to its employees and neighbors, it feels like a mom-and-pop. Skeptical? Check out these numbers:

Waste Management is the largest environmental solutions provider in North America, serving more than 21 million municipal, commercial and industrial customers in the U.S. and Canada. Waste Management is North America's largest residential recycler and a renewable energy provider. Waste Management's fleet of compressed natural gas trucks is the largest heavyduty truck fleet of its kind in North America and the company has the largest network of recycling facilities, transfer stations and landfills in the industry. Its 293 landfills are more than what any other company in the industry can claim. Waste Management collects more than 80 million tons of solid waste each year.

Vince Crawford, Wase Management's public sector representative, said, "People that don't know us, they think WM is a big company but we are a little family business in Lake, Geauga and Ashtabula.We live and work locally. The company as a whole needs to have a spotlight on how good we are in terms of taking care of individuals who work for us and out in the community." Mr. Crawford went on to explain that the company donates to disaster relief efforts and that workers donate to the company's Employee Care Fund that helps fellow employees get back on their feet, no matter what part of the country they are in.

In 1985, Waste Management purchased a family ecology-services business that began in the 1960s. The company has been serving Lake, Geauga and Ashtabula counties ever since, from their Hambden Township site known as Chardon Hauling.

Mr. Crawford continued, "When the tax cuts came through, we said we are going to give that money back to the employees." He explained that the company's hourly workers received a "nice bonus" as a result. "Our company said we want to take care of people on the front line like our drivers and people who make the business run. We really take care of our own."

Kathy Trent, Waste Management's senior public affairs manager, said the company always puts people first. "We want to be a trusted community partner. We have drivers and others who have been at the company for many years and now their sons and daughters come to work for us, too. We have the heart of a true family even though we are part of a very large company."

In the fall of 2018, at the Chardon Hauling site, Waste Management unveiled its 114th fueling center, as another example of the company's efforts to increase sustainability and reduce greenhouse gas emissions. Waste Management now has more than 7,000 compressed natural gas trucks in its fleet with 20 vehicles currently on site at Chardon Hauling, which can fuel up to 56 of these trucks overnight. The site is built to expand to handle 72 trucks. Chris Semrock, the company's senior district manager, explained that their goal is to convert all of its 72 trucks to carry compressed natural gas. The gas is supplied by Dominion East Gas Co. and compressed at the Chardon CNG site. As one of the country's leading developers, operators and owners of landfill gas-to-energy facilities, Waste Management fuels 25 percent of its natural gas fleet with renewable natural gas produced from landfill biogas.

The vehicles at the Chardon Hauling site that now run on compressed natural gas previously used 288,000 gallons of diesel fuel each year. The conversion to CNG also reduced by 504 metric tons of the greenhouse gases created at the site each year. That's the equivalent of a 15 percent emissions reduction on each of Waste Management's compressed natural gas vehicles at the facility.

Creating fewer tons of greenhouse gases is one way the company achieves its goal of improving the communities it serves. The trucks emit almost zero particulate emissions, are quieter and easier to maintain.

The Chardon Hauling site also provides the company with an opportunity to continue its community outreach by inviting the Hambden Fire Department to train there. "The firefighters become familiar with the setup and firefighting requirements of our new CNG refueling facility, and WM strengthens its partnership with the fire department," Mr. Semrock said.

Just as important as all of these lofty highlevel corporate accomplishments is making sure people put the right stuff in their recycle bins.

"No plastic bags," Ms. Trent advised. "They get into the machinery and get tied up and really tangled. Also, keep materials in the bins clean and dry. No liquids and no food products (should be left on the recyclable items.)"

If a load of recycling contains even a tiny amount of non-recyclables, that entire load risks not being recycled.

For guidelines on recycling right, visit https://RecycleOftenRecycleRight.com/ ■



Co-owner Freia Ramsey leads a class at her Taproot Yoga studio in Chardon. She has practiced yoga for more than 20 years and has been teaching for 15 years.

Photo by Anton Albert

Root to rise

Yoga studio co-owner focuses on personal narrative and growth

By KRISTA S. KANO

he trees growing in Biosphere 2 in Arizona should have been perfect. Within the heavily monitored and completely enclosed habitat, the trees were given the exact nutrients and sunlight they needed to flourish, and yet one by one the seemingly strong trees began to fall over.

It took a while for scientists to solve the mystery, but eventually they found the culprit: lack of wind.

Without the wind, the trees never developed the resiliency to combat opposing forces. Without stress, they never learned to bounce back.

"That reframes every bad thing that's ever happened to us, and when we can reframe things like that, that gives us power over our own narrative," said Freia Ramsey, co-owner of the new Taproot Yoga studio in Chardon.

Through the teachings of yoga, Ms. Ramsey, 47, of Chardon has reframed every bad experience in her life and developed her own personal narrative that demonstrates how every misstep, every gust of wind, led her to accomplishing her dream of opening her own studio on Wilson Mills Road, just minutes from her home.

In an empty yoga studio, under a painted tree with leaves reading "I am strong," "I am valid, able and creative," and "I am enough," Ms. Ramsey sat Dandasana – cross-legged, upright and strong –as she sipped on herbal tea and explained how she first found yoga when she was 20 years old and working at a natural food co-op in Arizona.

As many do in their 20s, Ms. Ramsey found herself trying new workouts to see what stuck. She tried martial arts for a period, but when she started working at the co-op and found that it offered a \$5 yoga class in the community room, she decided to give it a try. "I couldn't even touch my toes, and it was kind of torturous," she recalled. "The first class, I remember being really bored, slash anxious, slash just having that first experience of having to be present with my own mind, but not knowing it was my own mind that was the problem. I think I must have got two seconds of peace because I obviously went back and started going on a regular basis."

Ms. Ramsey explained that like many 20-year-olds, she had a lot of anxiety, but yoga helped her be still in herself, a feeling she had never experienced.

"In retrospect, I didn't even realize I had anxiety. I didn't know it was a thing until I started to feel some moments of peace, and then it was like, 'This is weird! What is this feeling? Do other people feel this way?' I had disassociated from my body and was not present in my body. (Yoga) helps you start to feel good in your body instead of just feeling the things you don't appreciate about it."

For years, Ms. Ramsey continued practicing yoga, combining its teachings with what she learned from psychology classes at Arizona State University and from her Jungian psychologist. At age 32, she took her first teacher training course as a way to advance her practice and do something for herself when she was a stay-at-home mom.

"The program was quite vigorous, not just physically, but academically as well. Then we did our practicums and I loved it, and I thought, 'This is therapy. This is therapeutic,' and I could see how I could help people in that capacity."

She continued to rack up her certifications, eventually becoming a yoga therapist, which is a mix between a counselor, a physical therapist, a personal trainer and a spiritual counselor.

Eventually, Ms. Ramsey, her husband/coowner David and their daughter Anya moved to Chagrin Falls and opened the Integral Life Center in South Russell in 2006, offering acupuncture, aromatherapy, reiki and massage therapy. All the while, Ms. Ramsey was driving all over Northeast Ohio to teach enough yoga classes to make a living.

Then on Christmas morning in 2011, the Ramsey family took their new puppy on a hike in the South Chagrin Reservation, an activity that was a family tradition. Ms. Ramsey recalled that it was a beautiful day and the shining sun had melted much of the snow. Ms. Ramsey slipped on the terrain and slid down a hill. Mr. Ramsey lunged for her but missed, and they both fell off a cliff and into the ravine. Their new puppy chased after them.

Mr. Ramsey shattered his leg, his tibia and his back, and Ms. Ramsey shattered her jaw and broke many facial bones. They both underwent reconstructive surgery and were out of commission for several months.

"But what was so amazing about that experience, was how so many people in the yoga community and the home school community helped us," Ms. Ramsey said, demonstrating how she reframed her narrative.

Friends set up an online sign-up sheet so that every day someone would pick up Anya to do a fun activity. Neighbors brought food and helped clean their home. Someone paid for their puppy's surgery and another friend cared for the puppy during its recovery.

"That was when I really started to understand the value of community. It's not just valuable when you're struggling, but isn't that the time when it shows itself the most? So it really inspired me to be the kind of person that also did that for other people."

A few years later, the stars aligned for Ms. Ramsey to do just that. She realized she didn't enjoy driving all over town to teach yoga classes and wanted to work closer to the home they created in Chardon. She joined the Red Key Network, a professional support and networking group in Geauga County, where she connected with brilliant businesswomen.

"I had a false belief that you couldn't be in alignment with who you are and be in business. Through these incredible mentors, I've learned that's just not true. You can be completely in alignment with yourself, and even more so being in business because then you're really sharing who you are with the world."

On top of it all, the Ramseys found the little greenhouse on Wilson Mills Road that had once been a church, a music school and an ice cream shop.

"I thought, 'Finally, I'm in the right place at the right time. We live 5 minutes away, and I want to shop and work and socialize in the same community. I want that sense of belonging and community and I feel like we found the place where we want to be.""

With help from her Red Key mentors and friends – including life coach Lori Gorrell, Cold Nose Companion founder Carol Peter and Small Town Startups owner Susan Swartzwelder – the Ramseys put together a business plan and loan application. They purchased the moldy, leaking greenhouse and Mr. Ramsey worked 16 hours a day for three months so that they could open as soon as possible, officially opening in October 2018.

They chose the name "Taproot" to signify the deepest and strongest root of a tree, another one of Ms. Ramsey's favorite arboreal metaphors.

"It's the one that sustains the tree if there's drought or hard times. It's the taproot that goes deep enough to get the water and nutrients when there are not more on the surface; and in yoga, the practice is about developing resiliency and digging deep for the things you need to keep yourself strong and healthy. It's not that you don't get sick, or bad things don't happen to you, but how can you bounce back from that? How can you heal and recover from that so that you use that challenge to grow as a person and become better?" she explained.

Today the space is close to being exactly what Ms. Ramsey envisioned. There are multiple yoga rooms, none of which have mirrors so that women can focus on how they're feeling about themselves rather than how others may be viewing them. There is complimentary herbal tea to create a homey feel, and there is merchandise featuring the Taproot logo by local artisans, many of them based in Chardon. And most importantly, a community is developing around the studio as unexpected friends show up to the same class and new friendships are formed.

The studio offers a variety of classes and the selection is evolving as Ms. Ramsey works to meet the needs of her clientele.

The Ramseys are also working on regulating the temperature in the outdoor greenhouse area so that it can become a meeting place, where they hope to offer wellness seminars or where community groups can meet. They hope to turn an empty room into a commercial kitchen to offer healthy cooking classes or rent the space to local chefs. Ms. Ramsey also hopes to offer a therapeutic yoga teacher certification class in the future.

"This is really my life's work. This place is a culmination of all the different things that David and I have done," she said.

"This is a dream. This is a passion."

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Time to celebrate



Party Loft owner puts personal touch on local family festivities

By PARIS WOLFE

alk into Party Loft in Chardon and your spirits rise. The bright store is a party (or parties) waiting to happen. You'll find balloons, specialty truffles, holiday candy, gift wrap and all manner of party goods.

Tammi Eggleston has owned and operated Party Loft in Chardon for nine years. She purposely made the business a place where her daughters could work and be moms and always looks to partner with other small businesses.

Photo by Alana Clark

And you'll find owner Tami Eggleston ready to take your party from idea to reality.

Ms. Eggleston of Chardon spent years working in the financial industry with no idea she'd become a party shop entrepreneur. Then, there came a time that, because of a health issue, she'd sometimes nap during her lunch hour. Her boss just didn't understand. "The day he made me sign a letter that I wouldn't sleep on my lunch hour I was done with the job," she said.

While she was out of work, Eggleston helped a friend at her business – Party Palooza – near Walmart in Chardon. When the friend was ready to shutter the business, Ms. Eggleston took over and renamed it the Party Loft. She's operated it for nine years. Today, you'll find it in the space where the Yum Yum Tree greeting card store was for years.

For Ms. Eggleston, the Party Loft has been more than a job. "The purpose was for my daughters to have a place to work and be moms," she said. "At one point we had three new babies in the backroom on Saturday. I remember what it was like for me when I had my baby. I only had two weeks of vacation or my job was gone."



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Today the babies are older and one daughter is still with the business.

Unfortunately, the business is facing its biggest challenge ever - online competition. Amazon is killing small businesses, Ms. Eggleston said. And she can't launch an online presence or her vendors will stop supplying products to her small bricks-and-mortar store.

"Shoppers don't realize that conducting business on Amazon doesn't benefit the community," she said. "It doesn't supply local jobs or pay local taxes. We're heading for a time when all you will see is empty strip malls. The only businesses you'll see are ser-

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magazine

vices like beauty salons."

The loss to the local economy is just part of the challenge. The loss to community and the loss of human touch also are significant.

"I have been so blessed because my customers are so loyal," Ms. Eggleston said. Not only do they shop, they connect. "People come in and talk about the events they're planning a birthday, a funeral. You think about the bar where people talked to the bartender. We're like that without the liquor."

That doesn't happen with Amazon.

And, while it's not a formal service, Party Loft staff help with event planning. They ask about the guest of honor and the venue. When needed,

they tease out an interest and assign a theme. Then, they find the products - paper plates, decorations, favors - to support the theme.

When she can Ms. Eggleston finds small, local, sustainable and/or family-owned businesses to supply the Party Loft. Her chocolates come from several sources including a small family-owned, solar-powered chocolate maker and Youngstown-based Gorant. Candles are American-made with American wax.

"I try to find those companies," she said. "It's important to be part of something like that."

In her personal life she also supports local businesses from grocers and gas stations to restaurants.



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serves as the city's urban forester in charge of managing the 1,750 trees that call the city home. Unsurprisingly, about 25 percent of the city's trees are maples, including sugar, Norway, silver and red varieties.

Maples branch out over Chardon providing green in spring and magnificent colors throughout fall

By JULIE HULLETT

aple trees are easy to spot around Chardon. The city is known for its beautiful display of maples lining neighborhoods, parks and the historic Chardon Square. There's no disputing that the majestic maples are central to the time-honored process when the sap starts running and the kettles start cooking up syrup.

Behind the scenes, Dave Allen, 62, of Chardon is tasked with the responsibility of managing the city's 1,750 trees as Chardon's urban forester. Mr. Allen has served in this role for the last six years, and finds it both challenging and fun. He said that tree diversity is essential to keeping the city lively.

Central to his job is keeping an inventory of trees in Chardon, which he last completed in 2013. According to the inventory in 2013, Chardon has an "acceptable" level of sugar maples, Mr. Allen said. The city continues

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planting sugar maples as people request them, he added.

"The mandate from the residents is to continue to plant sugar maples as a symbol of the city," he said.

The inventory also revealed that Chardon has a diverse array of trees, including maple, honey locust, pear, oak, crabapple and ash. Maple trees alone make up 25 percent of Chardon's trees, and there are various types of maple trees, such as sugar maples, silver maples, Norway maples and red maples, according to Mr. Allen.

"Diversity is key to all urban forestry plans," Mr. Allen said.

He explained that the trees in Chardon must differ in species and age. He aims for a mix of aging trees and new trees, so that all of them do not die at the same time. If the city did a large planting all at once, Mr. Allen said, it would significantly impact the budget as well.

"You have to manage the trees with healthcare," he said. "I don't want everything to be the same age. You need young, middle and older trees."

Mr. Allen's annual budget is \$74,000, which covers his salary, brush pickup and tree plantings, care and removal.

In 2008, Mr. Allen said, the city created a master plan for trees detailing the types and possible locations for planting. A group of residents and city officials determined that they would like sugar maples around Chardon Square and in the older neighborhood of the

city, which sits within a couple blocks of the square, according to Mr. Allen. When a maple tree is removed, he explained, the replacement is usually a new sugar maple.

Even though maple trees are plentiful in Chardon, Mr. Allen said that there has been a decline in maples for decades in the midwest and east coast of the country. Foresters have seen dieback, a condition in which peripheral parts of a tree die due to disease, parasites or other environmental conditions, he said. Experts are not sure about what may be causing the dieback, he added, but several options could be acid rain, air pollution, drought or climate change.

"Sugar maples are fairly sensitive," he said. "When they're taken out of the forest and put in an urban forest, it's hard on them. They're exposed to salt, truck exhaust and car oil."

Diseases that could attack trees are considered when planting different species. For the last 20 years, he said, the emerald ash borer, a type of beetle, has killed countless ash trees in Northeast Ohio. The emerald ash borer came from Asia to Ann Arbor, Michigan, and spread out to many states, including Ohio. The 2013 inventory showed that Chardon had 79 ash trees. Trees are either removed to prevent the spread of the disease, he said, or injected with chemicals in an effort to save them.

Every residence in Chardon is assessed a fee for Mr. Allen's services, and part of his annual budget is for removing dead trees. Mr. Allen said that he uses a resistograph to determine when a tree should come down. A resistograph uses a drill bit to show how much healthy wood is inside a tree and how much decayed wood is present. About 20 maple trees are removed each year due to old age, he said.

When planting new trees, Mr. Allen said that it's like fitting pieces into a puzzle. He takes into consideration the size of the tree when it is fully grown. He also must work around a multitude of utilities in the right of way when planting trees along sidewalks. Maples can grow to be 75 feet tall and 40 feet wide, according to Mr. Allen. The cemetery is a near perfect spot for maples to grown undisturbed with plenty of room for the large trees to spread out, he said.

"To keep with the theme of sugar maples in Chardon, you just put a tree where you know it's going to succeed."

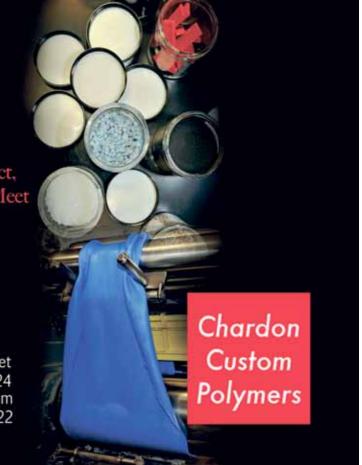
Although Mr. Allen is responsible for carrying out Chardon's master plan for trees, residents do get a say in the plantings. Mr. Allen said that he decides how each individual street will look, such as if a street will have large trees that form a canopy over the roadway. He will then offer a resident several preapproved choices for what type of tree they would like planted in front of their house. The city of Chardon buys trees from several local nurseries, including Lake County Nursery in Madison and Klyn Nurseries Inc. in Perry.

"It's a cool puzzle to put together," he said of Chardon's tree plan. ■

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Engineered to heal



Geauga company creates high-tech devices to help patients regain confidence, function

By LAURI GROSS

In Dec. 2016, Tisha Bernard, 42, was getting ready to go to work on what started as a typical day for the healthy, trim Ashtabula resident. In an instant, her life changed when a devastating carotid dissection caused a stroke, rendered her left side immobile and nearly killed her.

Vince Baroni, clinical director at Geauga Rehabilitation Engineering, displays a MyoPro orthosis, a portable functional arm brace.



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440-286-1099 Pree Estimates • Resonable Rates Poll Liability Incorance and Workers Componiation valid tree@yahoo.com Her journey back to a new normal included discovering Geauga Rehabilitation Engineering and the solutions they offer patients like Ms. Bernard.

Led by founder and President Jonathan Naft, the Geauga company team provides advanced orthotics, prosthetics, braces and other devices to help patients return to a life of function and comfort following accident, injury, amputation or illness. Vince Baroni is the clinical director at the company. He and Mr. Naft also are certified prosthetists and orthotists as are other members of the team that also includes technicians, a patient advocate and an administrative staff.

The company has locations in Chardon and Mentor, both of which include patient exam rooms and office space. In addition, the Chardon office includes a fabrication lab, and the Mentor office includes a lab mainly for making adjustments.

The company team learns about each patient's individual needs, lifestyle, concerns and challenges. From initial consultation to measurements, fittings, scans, alignment, trial period, adjustments and follow-ups, they develop a relationship with the patient and their family as the patient regains confidence and function.

Sometimes, doctors request company prosthetists and orthotists in the operating room during an amputation. "We go to the surgery and provide an immediate post-op prosthesis," Mr. Baroni said. "We see the patient immediately following (surgery) and make a custom cast on their residual limb. We have an in-house consultant who is an amputee himself and he does a great job of providing support. He helps them work through things. There is value in talking with someone who has gone through the process."

Mr. Baroni described how carbon fibers result in lighter, stronger and more comfortable designs. "We like to be on top of new technologies and we think it helps achieve successful outcomes," he said. He also said microprocessors now used in prosthetic knees "are highly functional and stable and are a great resource for above-the-knee amputees." Depending on a person's insurance coverage, some leg amputees may have more than one leg including a swim leg or legs for other specialized uses.

The company also is happy to laminate designs into an amputee's socket as an expression of their personality. (A socket is the part of a limb prosthesis that fits over a patient's residual limb.) Mr. Baroni said patients' requests have changed with times. "Years ago, many prosthetic patients wanted a foam cover and



Tisha Bernard, who suffered a serious stroke at age 40, adjusts her MyoPro arm brace with the guidance of Alex Truong, an orthotic specialist.

fake skin (to make their prosthesis appear like a natural limb). "There are still some who want that, but it has definitely changed. Because of new socket technology, and designs and colors, a lot more patients want to show their interest."

Mr. Baroni has created prosthesis adorned with camouflage, logos such as Harley or Ford, an image of lightning strikes, money symbols, Star Wars images, images from a favorite T-shirt and more.

Some company-designed braces are used by patients throughout the country and, Mr. Baroni added, "We have partner sites in Cleveland, Cincinnati, Detroit and Columbus where we go and see patients for MyoPros and we even went to Kuwait to fit a patient with a MyoPro on the left and right side."

The MyoPro device is a powered arm brace sometimes referred to as a robotic arm, based on its high-tech appearance, and the fact that patients wear it strapped over their arm from bicep or shoulder to finger tips. It can help restore function in a person's paralyzed arm and/or hand.

Ms. Bernard, who spent two weeks in the ICU after her stroke, discovered the MyoPro by doing her own research online nearly a year after her stroke. "My doctors didn't know about it," she said. At that point, her left arm was still paralyzed. "I couldn't really do any-thing (with that arm)," she said.

Mr. Baroni explained that the MyoPro brace uses technology that was commonly used in upper-extremity prosthetic arms. But, with the MyoPro, the technology is now also used in bracing. "With Jonathan's background in engineering, he brought this knowledge to our field." In addition to his role at the company, Mr. Naft is vice president and general manager at Myomo (which derives from "my own motion,") the company that developed the MyoPro. GRE Chardon is the central MyoPro fabrication location and they also fit patients, like Ms. Bernard, with the device.

Ms. Bernard contacted the company. After that, the team evaluated the situation and

decided Ms. Bernard was a candidate for the MyoPro and put her in touch with a University Hospitals of Cleveland physiatrist (doctor of physical medication and rehabilitation). "She (the physiatrist) worked hard to get me the MyoPro," Ms. Bernard said.

"It look long for insurance to approve it. My doctors fought for it," Ms. Bernard said. "(The GRE team) is fabulous. Whatever I need, they do." After about five months of using the device, Ms. Bernard said she is getting some arm mobility back although she is no longer able to drive or work due to reaction time and other issues. She uses the MyoPro on her own five times each week in 30-minute sessions, and also in weekly sessions with a therapist. She is working on opening and closing her hand and up-and-down movements. "It's the basics for now, while I get my brain re-trained," she said.

Ms. Bernard also has become a stroke-recovery advocate. "I believe my life and voice were spared for that reason," she said. While she was in the ICU, Ms. Bernard's doctors feared she would not survive her severe brain swelling and advised her husband to bring in the family to say goodbye.

While Ms. Bernard discovered plenty of information on stroke prevention, she said, "There is not enough on recovery and all the mental and physical things you go through that no one tells you about. I have met wonderful people through online groups and found info mostly through research on my own. There are no stroke survivor groups in my area and I am hoping this is the start of it."



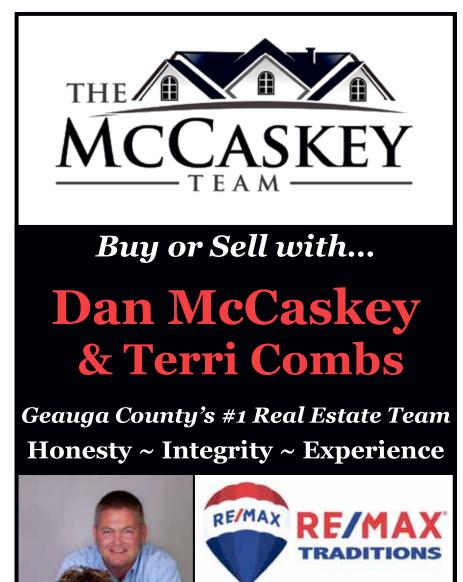
Leadership Geauga

Director focuses on harnessing power of people to solve problems

By JULIE HULLETT

Executive Director of Leadership Geauga Melanie Scanlon is looking to spend her tenure connecting with alumni and collaborating with all the organizations that Geauga County has to offer. Leadership Geauga offers programming for personal and professional growth for students and adults.

Ms. Scanlon, 38, of Munson is the third executive director of Leadership Geauga since



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it was founded in 1995, and she took over the position in June of 2016. Her two main goals are to efficiently use the organization's strong alumni network and to collaborate with as many businesses, nonprofits and individuals in the county as possible.

"There is no experience like Leadership Geauga," she said. "For anyone who wants to connect with other leaders, they will find no other program like ours."

It is a leadership program designed to develop a community of well-informed individuals through first-hand educational experiences. Ms. Scanlon said that the program enrolls participants who have a commitment to the Geauga County community who would like to assume greater responsibility for leading the county.

Leadership Geauga is educating its 23rd adult class this year, and the program meets monthly from September to June, Ms. Scanlon said. There is an all-day program once a month where the leadership classmates visit various locations in Geauga County, such as a farm, a fire station or a business, to learn more about the trade and network with local professionals, Ms. Scanlon said.

She still recalled teaching her two younger sisters with a chalkboard about all sorts of topics while growing up. Ms. Scanlon went on to become active in student activities in college, such as student government, and improved her team-building skills.

"I saw the power of people coming together to solve problems," she said.

Ms. Scanlon graduated from University of Mount Union with a bachelor's degree in history and secondary education, and later earned her master's in higher education administration from Kent State University.

Looking for work on a college campus to help inspire students, Ms. Scanlon said that she landed at Case Western Reserve University, where she worked for 10 years as the assistant director of programs, assistant director of leadership and associate director of leadership. Ms. Scanlon was in search of a local opportunity, and since she was born and raised in Chardon, she said that Leadership Geauga seemed like the perfect fit.

"I think that people are so important to communities and they want to make a difference. I saw that I could do that in my own backyard," she said. "The opportunity was too good to pass up."

Ms. Scanlon said that her experience at Case transferred to Leadership Geauga easily. She said that she plans to invest in the leadership aspect of this organization and ensure that participants know how to leverage their skills in the community and in their schools.



Photo by Alana Clark Leadership Geauga Executive Director Melanie Scanlon focuses on efficiently using the program's alumni network and collaborating with businesses, nonprofits and individuals in Geauga County.

Leadership Geauga is unique, according to Ms. Scanlon, because business and community leaders open their doors to members of the program and encourage the leadership classes to get experience in their community.

"I love when people have an 'aha!' moment for something that they want to do," she said.

Each monthly program has a different topic, including education, health and safety, government and agriculture. In addition to spending time in the Geauga community, Ms. Scanlon said that the program also holds leadership development workshops to strengthen the participants' skills.

Nearly 35 people are enrolled in the adult program annually and 25 are in the student program. A unique benefit is the diversity of the classes, she said, that include individuals of varying ages, ethnicities, cities and jobs.

Ms. Scanlon has two goals for Leadership Geauga: utilizing alumni resources and increasing collaboration within the county.

"I think that we have the most amazing alumni community. A lot of them are coming back from school and working with businesses and organizations right here in Geauga," she said. "I want the alumni to stay engaged in their community."

Leadership Geauga is looking for ways to keep their alumni engaged with programming throughout the year. Ms. Scanlon said that she would like the alumni to connect with each other and current members of the program.

"It's not just about networking," she said. "It's about creating a community within our community."

Ms. Scanlon said that she is passionate about collaboration, which she pointed out is important to her leadership style. She stressed the importance of reaching out to as many businesses and organizations in Geauga County as possible so students are informed.

"The issues in our communities are complex and require collaboration. People from different industries with different thoughts need to come together."

Ms. Scanlon said that Leadership Geauga collaborated with United Way Services of Geauga County to assist people who are interested in joining boards, such as the board of directors for a business or nonprofit. This collaboration allowed participants to receive training so they can fill board seats. Leadership Geauga also partnered with the Cleveland Foundation to have a conversation regarding "creating a thriving multigenerational community."

Leadership Geauga participants have visited sites across the county, including Kinetico Cleveland, Hershey Montessori School, Junction Auto, Sheoga Hardwood Flooring and a fish farm. The group has an Amish alumnus who invited current members to his maple sugar business, and the enrollees watched a demonstration by the Chardon Fire Department with the jaws of life.

Through collaboration and engaging with the community, Ms. Scanlon said that she hopes to serve Leadership Geauga for years to come. \blacksquare



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