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- · flu shots
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- bladder infections
- · and more!







## PUSHING OUR BOUNDARIES

welve years ago, four "Missionites" took a leap of faith when they acted on a request to help six families in Mission have a memorable holiday! Fast-forward to 2018 and you will find these same four advocates pushing the boundaries of not only our Family Adoption Committee, but also all of our Mission residents and businesses who brought joy to 91 families last year!

Relying on you, our faithful community, we have been able to fund the program each year solely by donations. However, as we become more aware of the yearly needs right here at our front door, we are asking you to jump in with us as we bring you a Pig Roast — yes, a real smoked pig!

This 250-pound pig (with an apple in its mouth) will be delivered to the event for your enjoyment along with side dishes, beer, wine, music and a silent auction (see page 28) on Sunday, Oct. 27, at The Welstone right here in Mission, Kansas. Due to the generous donations from Welstone, Sandhills Brewing and multiple other donors, all of the proceeds will go directly to our Family Adoption Program.

Are we pushing our boundaries as a committee and a city? My answer is yes, we are; however, when you hear the stories of some of our residents, we are so grateful we can help them if it is just for one day or week. And we so appreciate you, our residents and businesses, who donate your time and money to help us achieve our goals as well.

As you will find in our current Mission Magazine, we have introduced you to others who have stepped out in a leap of faith or pushed their boundaries to

accomplish their dreams. You will love the story about the brothers who learned to brew beer and wish you could have been around when they were crafting their product from their mother's stove when they should have been in school!

Sensei Brown (Shogun Martial Arts) is pushing the boundaries of many children and adults as he teaches them how to defend themselves, bringing their self-esteem to a higher level. The Peanut — despite no longer serving peanuts and allowing us to throw the shells on the floor — has pushed their boundaries by adding more restaurants to their resume and making them family friendly.

Dick Pedrotti started his business, now tucked away on Beverly Avenue in Mission, in 1976, and due to his knowledge and perseverance, is making sure you and I have great water to drink today!

Whether you call it pushing your boundaries, taking a leap of faith or simply stepping out of your box, I hope you will take the leap with us by joining Mission in helping our community. Keeping our love and donations right here in Northeast Johnson County is very important to our city, speaking volumes about our residents.

How can you help? Join us at the Pig Roast — it will be a memorable event. With the holidays right around the corner, start buying cans of food to donate to our families' Thanksgiving and/or Christmas baskets. Come join us as we fill these holiday baskets. Our numbers grow bigger each year and I am pushing your boundaries to help us make it happen! Thank you so much for caring.

Enjoy!



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#### **SEPTEMBER 2019**

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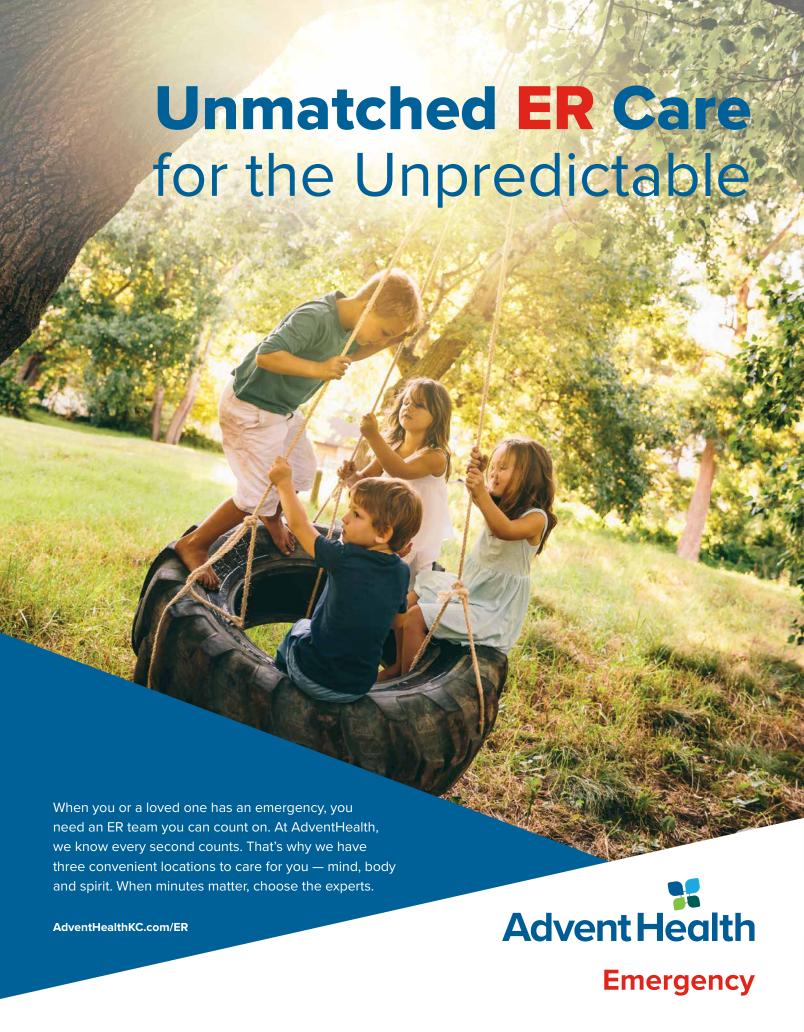


Published by MetroMedia, Inc. 4210 Shawnee Mission Parkway, Suite 314A Fairway, KS 66205 Phone: 913-951-8425 | Suziegibbs1@gmail.com

On the cover:

Joe Cizek and Jonathan Williamson, two of the three partners at Sandhills Brewing in Mission. Photo by Cathy Donovan

Additional copies of Mission: Your Hometown magazine are available at participating advertisers. You can also view it on the city's website, www.missionks.org. To advertise in Mission Magazine, contact Angie Riffel at 913-951-8446 or ariffel@metromediapublishers.com. If you have a story idea, contact Suzie Gibbs at 913-671-8564 or Suziegibbs1@gmail.com.





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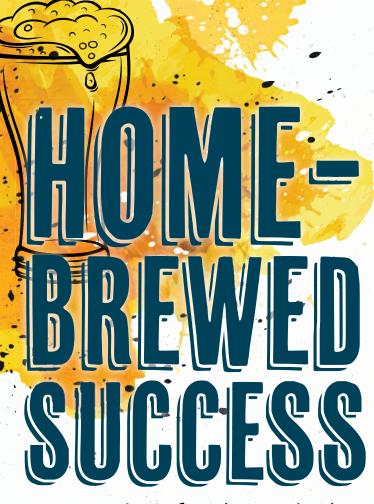
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A passion for beer led three businessmen to Johnson Drive

By Denise Elam

ix years ago, in a pot on Jonathan Williamson's stovetop, a business idea was brewing.

Jonathan and his brother, Pippin, had just begun to experiment with home-brewing beer, mixing hops (delicate flowers that give beer its bitterness) and multiple grains together in their kitchens to create tasty concoctions. It didn't always work.

"We poured a lot of it down the drain," Jonathan admitted. "We drank a good bit of it. ... We would share a lot of the beer (with friends)."

The twin siblings learned the basics of home brewing on their stovetops before moving to their basements, which allowed for more space to create and craft better beers.

"I started brewing as a hobby," Pippin recalled. "My wife actually bought me a home-brewing kit for Christmas one year and I really fell in love with it, made a whole bunch of super mediocre beer. I converted my entire basement in my house into a little brewery."

The brothers credit their unique upbringing for their diligent mindsets; they were raised "unschooled" until high school, roaming about on their 100-acre property and learning freely on their own terms.

"We had no curriculum whatsoever; what we had was time, curiosity and land," Jonathan explained.





Being unschooled had a huge impact on their lives.

"My parents' method of unschooling a lot of times was, 'Go find something to do,' so as kids we just explored the world around us," Pippin remembered, calling boredom "one of the greatest breeders of creativity."

A traditional school environment keeps students busy with homework, projects and extracurriculars, he explained.

"When you don't have the opportunity to be bored, you don't have the opportunity to be super creative and find something to do to fill that void," he noted.

This mindset of determination transcends into their passion for brewing beer.

"It doesn't matter whether we're building a business or putting a window in a wall or fixing a plumbing problem," Pippin emphasized. "Our method is dive in and do it; we'll find a way.

After a few years of experimenting with home brewing, Jonathan found a way to improve his brews by joining the Johnson County Brewing Society. It was there, at his first meeting with the society, that he met future business partner Joe Cizek.

"It was (at) the first meeting he ever went to and the first meeting I ever went to," Joe laughed, recalling their coincidental run-in.

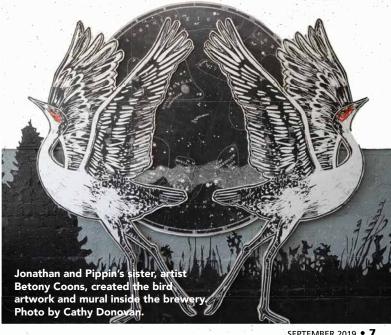
Due to his busy schedule, Joe never attended another meeting. But he and Jonathan stayed in touch, becoming eventual collaborators. Joe had also been home brewing for several years, starting out in a small apartment in Chicago before moving back to Kansas City, where he grew up, to work as executive chef of the Kansas City Club. His general manager, Rob Mann, happened to be a fellow beer enthusiast. Together they brewed 200 gallons in one year.

"He taught me a lot because he'd been doing it longer than I had," Joe emphasized.

As he moved on to other jobs, Joe continued to brew in his driveway, perfecting the craft.

With a lot of work, Jonathan, Pippin and Joe learned the technical aspects, craftsmanship and science behind brewing. Ultimately the three brewed far more than they ever wanted or could even drink if they tried. After a few years perfecting the hobby, they decided to band together to start a microbrewery.

But there was just one little kink in their plans: Pippin lived in Hutchinson, Kansas; he was not keen on moving anytime soon.



**SEPTEMBER 2019 • 7** 

"Any tips that do get left, we set it aside and allocate it for charitable donations," Jonathan Williamson emphasized. The tips go toward the City of Mission's Charitable Fund, for use in community organizations such as Mission's Family Adoption Program.

"Neither of us wanted or could move at the time," Jonathan recounted. "So, we said, 'OK, we'll do two breweries." " The first Sandhills Brewing location opened in April 2018 in a downtown Hutchinson, Kansas, warehouse in a quiet, industrial part of town. The Mission location on

Johnson Drive opened almost exactly a year later. Despite sharing a name, the two businesses are quite different.

"The brewery in Hutchinson is about three times the size of the Mission space," Pippin emphasized.

The additional space at the Hutchinson location gives the partners ample room to store the beer-aging barrels. Some beers are stored in barrels at the Hutchinson brewery for up to a year before serving.

"At the moment, we have about 50 oak barrels, and pretty soon we'll have room to expand that to 100 or 200 (oak barrels)," Pippin explained.

The partners often transport beer between the two

locations depending on supply and demands.

What the Mission location lacks in space, it makes up for in foot traffic. The brewery on Johnson Drive features bright, natural lighting, hand-crafted interior seating and artwork designed by Jonathan and Pippin's sister, Betony Coons (whose work is also on display at the brewery in Hutchinson).

The owners are proud of the space's open, inviting and family friendly atmosphere.

"We wanted to create an environment that's bright, creative, family friendly; we very intentionally chose a place that's close to neighborhoods," Jonathan noted.

The board games, kid toys and changing tables in the bathrooms are all purposefully placed. Both locations serve beer brewed inhouse, with drinks named after some of the 225 bird species commonly found in Kansas.

"Any beer we commit to brewing on a regular basis, we'll give it a bird (name)," Jonathan explained.

Drinks including the Junco, a tropical fruit and citrus-flavored, New England-style India pale ale (IPA); the Sparrow, a dark English mild brew; and the Barred Owl, a traditional beer with dark specialty malts, are top sellers. The beers often pair well with the birds' personalities, Joe explained.

"The Junco is a fat little bird, like our fat and juicy IPAs," he emphasized.

Both locations offer a simple yet filling food menu, with specials at the Mission location served by Urban Prairie Coffee. Avocado toast platters, pretzel twists and beer cheese are a few of the several savory appetizer options available, with entrees such as the Rueben panini, featuring corned beef topped with swiss cheese and sauerkraut served on a marbled rye bread.

The three partners and even some of the full-time staff assist with brewing beer, all playing an important role in the business. The entire brewing process from grain to glass typically takes 14 days depending upon the beer.

"People ask, 'Well, who's the head brewer?' "Joe noted. "It's really none of us. We just all brew whatever we want at the time. ... We talk about recipes and collaborate."

Rob Mann, Joe's former manager who helped show him the ropes, is now a full-time employee at Sandhills Brewing in Mission. Rob, along with another full-time employee, Monica, assists Jonathan and Joe with brewing. The owners are proud to provide their servers with a living wage without the need for tips.

"Any tips that do get left, we set it aside and allocate it for charitable donations," Jonathan emphasized.

The tips go toward the City of Mission's Charitable Fund for use in community organizations such as Mission's Family Adoption Program.

In a little more than six years, the partners have turned a

fun hobby into two successful business ventures. But that doesn't mean they've stopped working. All three still have full-time jobs. Joe works as the executive chef of the Blue Springs School District, while Jonathan and Pippin co-own their respective online software companies.

They hope to open another Sandhills Brewing location in the future and expand operating hours, as the Mission location is currently only open Thursdays and Fridays from 3 p.m. to 10 p.m. and Saturdays from noon to 10 p.m. A charming outdoor patio area may also be on the horizon. The partners hope to ultimately be distinctly different than other breweries by continuing to produce rock solid, high quality beer.

"Ideally, we compete on quality," Jonathan explained. "There's all levels of quality in the Kansas City area and nationwide. ... We hope that we will be one of the great ones. But ultimately, we will see what everybody says about our beer. We're going to hold ourselves to a high standard on that."

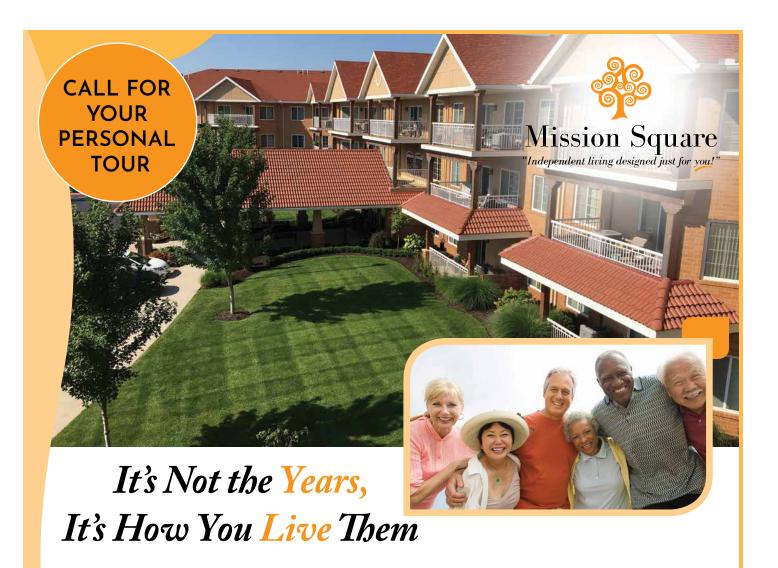


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# Monitoring Wissian's William Wissian's Wissian

## Company helps keep water clean and available throughout the Midwest

By Denise Elam



magine waking up in the morning, turning on the faucet to pour a cold glass of water and finding that nothing trickles out of the tap. This scenario is exactly what the R.E. Pedrotti Company, Inc. in Mission seeks to prevent.

"We're a part of the industry that ensures when you wake up in the morning and you turn on the tap that

you've got good, clean water," explained professional engineer Marc Pedrotti. "And when you flush the toilet, it goes where it's supposed to go and it's treated to protect the environment."

The engineers at the R.E. Pedrotti Company, Inc. monitor and control water and wastewater treatment plants for clients throughout the Midwest. The team works with municipalities and rural water districts to provide reliable systems integration and controls for the water and wastewater industry.

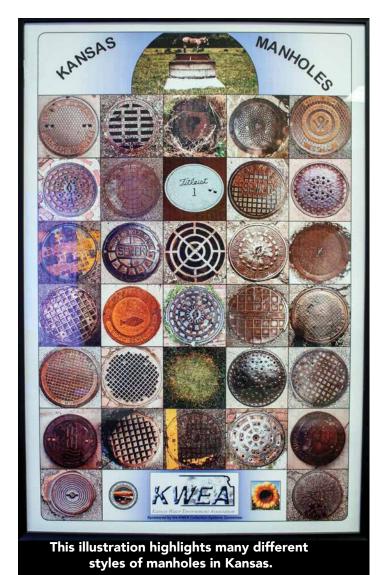
To put it simply, the company programs software to help monitor and control the quality of water and wastewater. The cities of Olathe, Emporia, Wichita and Salina in Kansas are just a few of their clients.

"A simple example of what we do is to monitor the water level in a water tower and notify someone via phone, email or text if the level gets too high or too low," Marc noted. "It's important for fire protection that you've got enough water in the tower, but also so people wake up and they've got water."

Marc joined R.E. Pedrotti in 2000, working alongside his father, Dick, who founded the company in 1976. Much has changed since Dick's first day of business in a small office in Mission operating as a one-man show. Their original office was smaller than a conference room in their current building on Beverly Avenue.

In 1987, Dick opened another office in St. Louis, bringing the total number of employees between the two offices to 30

"Twelve of our employees are programming engineers who write the code to monitor and control the water or wastewater systems throughout a municipality," Marc noted.



a part of the industry that ensures when you wake up in the morning and you turn on the tap that you've got good, clean water."

-Marc Pedrotti

Throughout the years, the company has benefitted from rapid advances in technology.

"In every town, they have to measure how much water is in the water tower, and they have to get a signal across town to turn the pumps on," Dick explained. "That used to be telephone lines when I started and now that signal is transmitted via radio, cellular or fiber."

It now takes less than half a second to turn on a pump to control the water pressure, Dick noted. The company's pressure transmitters are used to measure water pressure in 50 to 60 places throughout Johnson County. R.E. Pedrotti also provides system integration for the six wastewater treatment plants in Johnson County.

Marc credits the advances in technology in part for the expansion of the company.

"It's definitely expanded the automation side of the industry tremendously of what you monitor and control," he noted. "There are Environmental Protection Agency regulations that both water and wastewater plants have to meet. And the more regulations there are, the finer that control needs to be, which leads to more monitoring, more instrumentation, and all of that information needs to get reported to the state."

The Pedrottis hope to see continued steady growth in the future as they continue to build and train their team of experienced employees. Marc noted the company is one of the largest of its kind in the Midwest.

"I think that speaks to the quality of the work that we do," he noted. "We've got employees who have been with us for over 30 years."

The Pedrottis are proud to play a part in helping people in Mission and the surrounding areas have access to clean water.

"All the operators that work in those plants, all the workers that are out in the middle of the night fixing a water line break when it is freezing cold — we have our little part in that industry that makes things work as they should and ensures the water is safe and clean," Marc explained. "People take it completely for granted that we have good water. We are fortunate to have some of the best tasting water in the country, right here in Mission, Kansas.





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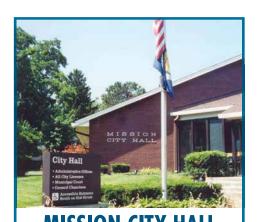
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#### COMMUNITY DEVELOPMENT COMMITTEE & FINANCE & ADMINISTRATION COMMITTEE MEETINGS

First Wednesday every month, 6:30 p.m. (overflow business considered on the second Wednesday of the month as necessary, 6:30 p.m.)

CITY COUNCIL MEETINGS Third Wednesday every month, 7 p.m.

**COUNCIL WORK SESSIONS** Fourth Wednesday every month, 7 p.m.

All meetings are open to the public.

#### **GOVERNING BODY**

Mayor Ron Appletoft	913-676-8351		
COUNCILMEMBERS WARD I			
Pat Quinn	913-207-3106		
Hillary Parker Thomas	913-961-4520		
COUNCILMEMBERS WARD II			
Arcie Rothrock	913-568-2872		
Nick Schlossmacher			
COUNCILMEMBERS WARD III			
Kristin Inman			
Debbie Kring			
COUNCILMEMBERS WARD IV			
Ken Davis			
Sollie Flora			

#### **ROCK CREEK CHANNEL IMPROVEMENTS** APPROVED BY COUNCIL

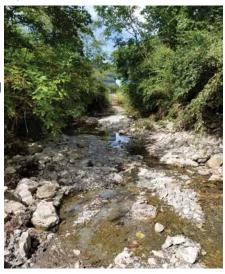
Improvements to the Rock Creek channel through Mission have been accomplished in phases over the years, and Council recently approved a channel project (from just east of Nall Ave. to Roeland Dr.) that includes reinforcement of the channel banks to control erosion, and improvements to the private parking area of the Roeland Court Townhomes.

The total cost of the project is estimated at \$5.2 million, with the Roeland Court Townhomes contributing \$400,809 through a Community Improvement District (CID). Roeland Court property owners petitioned the City to establish

the CID as a way to fund repairs to their parking/common area.

The Council issued General Obligation (GO) Bonds Series 2019A to finance a portion of the project. The debt was issued at a true interest cost of 1.72% to be repaid over 10 years. The City's bond rating was upgraded to AA+ by Standard & Poor's, reflecting a healthy fiscal position and strong financial management.

Survey and design work for the project is underway and construction is anticipated for early next year. For updates on construction and development projects, check "News and Announcements" at www.missionks.org



#### HOLIDAY FAMILY ADOPTIONS

The holidays are just around the corner and your assistance and support of Mission's Family Adoption Programs is critical to our success. Food collection barrels will soon be available at the Sylvester Powell, Jr. Community Center, Mission City Hall and various businesses



throughout the community. Gift tags for holiday gifts will be available in November, but it's never too early to keep the program in mind as you shop! Your monetary donations are always welcome, and all contributions help to support families served by our local schools.

Another great way to get involved is to volunteer to assemble food baskets or wrap gifts — a fun way to meet new people and give back to the community. For additional information on Mission's Family Adoption program, contact Suzie Gibbs at 913-671-8564.

#### THE MAYOR'S CORNER

#### Q: I know the City just adopted its annual budget, can I expect any tax or fee increases in 2020?

A: The City's annual budget process begins in March and concludes in August of each year. There are always a lot of choices and decisions to be made, and the 2020 Budget was no exception.

Just like with your own personal finances, some years are more challenging than others when it comes to budgeting. Mission was fortunate this year to have resources available to cover our existing programs and services without having to consider any tax or fee increase for residents or businesses. This is the third year in a row that the Council has been able to approve a budget while holding taxes and fees constant.

One of Mission's greatest successes in recent years has been to build and maintain fund balances that not only meet, but exceed Council's goals. The fund balance serves as a "rainy day" fund to help insulate the budget against fluctuations in the economy. Excess fund balance also allows the Council to consider supplemental (new) programs or services that align with the goals of the community. The fund balance also communicates the City's strong financial position to others, such as bond rating agencies.

More information on Mission's 2020 Budget will be included in the November issue of the Mission Magazine. All of the budget materials may also be found on the City's website at www.missionks.org

The Council and I encourage citizen participation in the budget process and goal setting process throughout the year. If you have ideas or suggestions, please feel free to contact me, your Ward Councilmember or the City Administrator to share your thoughts or ideas. The more we hear from you, the better equipped we are to meet your needs.



If you have a question you'd like the Mayor to respond to, please forward your name, contact information and question to City Clerk Martha Sumrall at msumrall@missionks.org or by calling 913-676-8350.



#### DID YOU KNOW THE CITY PROVIDES THESE SERVICES?

#### **COURTESY RESIDENCE CHECKS**

Mission's Police Department provides courtesy residence checks when you are out of town. Officers will check doors and windows to ensure they are locked so you can enjoy your time away. All you need to do is stop by the Police Station (6090 Woodson) and fill out the appropriate form. For additional information on this program, please call the City of Mission Police Department at 913-676-8300.

#### CAR SEAT INSTALLATION ASSISTANCE

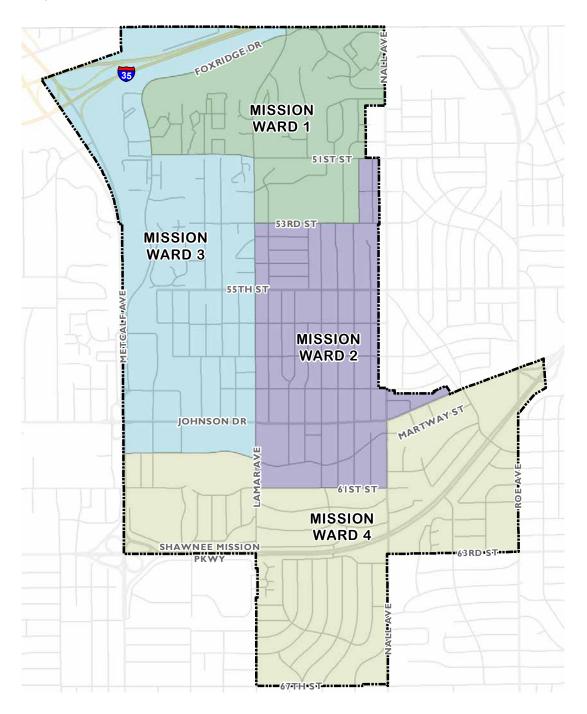
Ensuring your child's car seat is installed correctly only takes a few minutes with the assistance of Mission's Police Department. Officers are trained and certified in car seat installation. To schedule an appointment, email carseats@ missionks.org or call 913-676-8300. Daytime and evening appointments are available, but must be made in advance.

#### MISSION BOUNDARIES

One of the most frequently asked questions of city staff is, "what are Mission's boundaries?" There are many benefits of living in Mission and Northeast Johnson County, particularly working cooperatively with our neighboring cities, but boundaries can be confusing. The map below shows Mission's boundaries, which are generally I-35 to the north, Maple Street and Nall Avenue to the east, 67th Street to the south, and Metcalf Avenue to the west.

The city is divided into four wards, with two councilmembers representing residents from each ward. terms or office are for four years, with elections staggered every two years. The Mayor is elected at-large for a four year term. Mission will elect four councilmembers this November. Information on candidates, important election dates, where to vote, and your sample ballot is available at jocoelection.org.

Still have questions about Mission's boundaries? Don't hesitate to contact city staff at 913-676-8350 for more information.



#### WHO DO I CALL?

I just drove by a water main break in my neighborhood — who do I call? Infrastructure and utilities for Mission residents are provided by several different providers, and knowing who to call when an issue arises can help to get repairs underway faster. Check out the listing below of common problems and the utility to call.

#### **IN AN EMERGENCY, ALWAYS DIAL 9-1-1**

#### **KCPL**

#### 888-471-5275

To report electricty that is off, power line is down or hanging low, or trees in the right-of-way growing into power lines.

#### **KANSAS GAS**

#### 800-794-4780

To report a natural gas odor, to request service be turned on or to be disconnected.

#### **WATERONE**

#### 913-895-1800

To report a water main break, request emergency shut-off, or received assistance with other waterrelated emergencies.

#### **JOHNSON COUNTY WASTEWATER**

#### 913-715-8600

To report a sanitation sewer backup, odor, or if you are a new or existing customer transferring your service to a new address.

#### MISSION PUBLIC WORKS

#### 913-676-8375

To report storm drains clogged, trees down in a roadway, potholes, curb/sidewalk issues, streetlight out, traffic signals out, street signs damaged, City playground equipment repairs needed.

#### MARK YOUR CALENDARS FOR THESE **UPCOMING WARD MEETINGS**

**WARD I: OCTOBER 30, 2019** 

**WARD II: SEPTEMBER 26.** 

AND DECEMBER 26, 2019

WARD III: OCTOBER 17, 2019

WARD IV: NOVEMBER 12, 2019

Visit missionks.org for additional details.



Waste Management now requires mattresses set at the curb for bulky item collection to be wrapped in plastic. Mattress bags are available for purchase or visit www.recyclespot.org for alternatives to curbside waste collection.

#### DON'T FORGET YOUR PERMIT!

Are you planning a home renovation project or move this fall? In addition to the building permits required for many renovation projects, if you plan to use a dumpster for construction debris it must be permitted too.

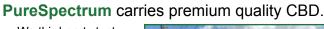
Dumpster permits can coincide with building permits, or they may be issued for up to 15 days once a year for a major clean-out or landscaping project

Permits are also required for temporary storage containers. Many residents use these containers when renovating or during a move. Two 15-day permits per year are allowed.

Residents should get a dumpster or temporary storage permit PRIOR to delivery. Permits are available at City Hall and are free. For additional information, contact Neighborhood Services at 913-676-8360 or nfanska@missionks.org.







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Crouch at 913-403-8571 to

reserve your event.





The Peanut serves fresh food in a family friendly environment

By Denise Elam

n the early 1930s, people gathered together in secrecy at The Peanut, their voices hushed, their glasses full.

Before prohibition was repealed in December of 1933, The Peanut existed as the first bar in Kansas City, operating as a speakeasy. Throughout the years, the bar has evolved into a full-blown restaurant, serving bar food along with an expansive drink menu. Seven locations now exist throughout Missouri and Kansas, offering customers fresh food, drinks and a place to kick back and unwind with friends.

The Peanut on Martway Street in Mission was never the site of a speakeasy. In fact, its owners have worked on upholding The Peanut's reputation while expanding the menu and transforming it into that of a much more family friendly establishment. Partners David Cea, Brent Sierks, Nick Burnau, Steve Brentano and Michael Laird opened the Mission location in 2016.

"The Peanut's always been known as a





neighborhood bar, one of those places where you can go and hang out with friends," explained Brent, a manager as well as partner at The Peanut in Mission.

David said the restaurant had seen an influx of families due to its ever-growing family friendly atmosphere. Brent often brings his 3-year-old son to work, adding the staff absolutely adores him.

"Bring your families, bring your kids," Brent emphasized. "Let's have the whole group come in. Everybody's welcome."

Lovers of the original Peanut can now enjoy an expanded menu featuring sandwiches, salads and even brunch on the weekends. The Peanut can satisfy just about any craving.

"Our menu has something for everyone," Brent emphasized. The menu continues tradition with crowd favorites like the savory bone-in wings smothered in buffalo sauce and The Peanut's famous BLTs.

"It's not your typical bacon, lettuce and tomato," he noted. "We throw shredded cheddar, onion and

mayonnaise with
black pepper (on it).
It's delicious. ... My
favorite BLT here is
the BLT with extra
bacon and egg."
To ensure
customers are
served only
the highest
quality food,
The Peanut
has a goal
to use only
the freshest

ingredients.

"WE WANT YOU TO FEEL LIKE YOU'RE EATING AT YOUR OWN DINNER TABLE."

- Brent Sierks, manager and partner at The Peanut

"Depending on the store, we get three to four food trucks a week, so we're constantly getting fresh products in. ... We buy top of the line (ingredients)," Brent explained.

The partners spend a lot of time with their food vendors and continue to go through extensive taste testing to find the best products.

"Two years ago, we did a bacon testing to improve on the quality of what we were serving," Brent noted. "We tasted over 50 types of bacon that day. We do a lot of research with vendors to find products that we would only feel comfortable serving to our own families."

Brent said the partners wanted customers to feel at home at The Peanut.

"We want you to feel like you're eating at your own dinner table," he emphasized. The Peanut in Mission offers daily specials:

- Monday Wraps
- Tuesday Burgers
- Wednesday 14 ounce KC Strip
- Thursday Chicken Fried Chicken/Steak
- Friday Fish & Chips
- Saturday & Sunday Brunch

The restaurant hosts video Bingo each Wednesday at 8 p.m. People of all ages come to compete in a unique take on the traditional game. In video Bingo trivia, music



videos are displayed on TVs throughout the restaurant. Participants mark out the videos they can identify on their cards until someone calls "Bingo!"

"Trivia brings in a lot of good people, and then having good food specials right on top of it is icing on the cake," Brent noted.

The partners chose Mission as another home for The Peanut due to the city's growing population and the building's proximity to Johnson Drive. Michael, one of the partners, even attended Shawnee Mission North.

"I went to school at Bishop Miege," David noted. "I always went to Mission Mall; I grew up around here."

Three of the partners, David, Brent and Nick, worked together as bartenders in Waldo before stepping into an ownership position at The Peanut. Working on the other side of the service industry largely impacted how they regard their staff.

"Working as a bartender for over a decade has helped us become better leaders so we care about not only the job, or the guests that come in, but our employees," Brent emphasized. "Yeah, there's a business aspect to it, but I personally love knowing that we're providing for other families; we're giving people opportunities (to grow)."

Krista Vetter has worked as a server at The Peanut in Mission since its start three years ago. Despite the busy nights, she enjoys her work.

"We're all really good friends," Krista noted, smiling. "Everybody that works here hangs out after work or on the weekends. A lot of people live together."

Brent sees the regulars at the restaurant as more like family than customers.

"I go on a trip every year and it's turned into not just me and my buddies, but me and my buddies from the bar (at The Peanut)," Brent laughed. "It's turning into a family, creating all those memories. ... That's something you'll take with you forever."

The Peanut is open Monday through Friday, 11 a.m. to 2 a.m., with extended hours, 10 a.m. to 2 a.m., on the weekends, and offers food Friday and Saturday until midnight. For more information, visit Peanutmidwest.com.





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#### Mission Bulletin Board

## SUNFLOWER FESTIVAL ABOUT TO BLOOM

Mark your calendar for the return of the Mission Sunflower Festival on Saturday, Oct. 12. The festival will kick off with a parade at 10 a.m., a pancake breakfast, carnival-style games, Bingo, contests, tasty food, cold drinks and live entertainment. Stick around all day to enjoy the car show, beer garden, food trucks and evening street dancing. Additional events are still being finalized; for more information, visit missionsunflowerfestival.com.



The City of Mission was recently ranked #2 most livable city in Kansas!

The ranking, found at Chamberofcommerce.org and published in the Kansas City Star, judged cities across the nation on employment, housing, quality of life, education and health. The website noted Mission "retains its 'small Midwestern city' vibe with modern 21st-century amenities."

## TIP-A-COP FOR SPECIAL OLYMPICS KANSAS

Getting "served" by police officers isn't always a good thing. Unless, that is, it's in association with the upcoming "Tip-A-Cop" fundraiser at Johnny's BBQ, where members of the Mission Police Department will be servers

for the evening.

Plan on having some great food for a great cause from 5-8 p.m. on Thursday, Oct. 17, at Johnny's BBQ, 5959 Broadmoor St. . All extra tips to the officers will benefit Special Olympics Kansas. Bring the family!



## PIGGING OUT FOR A GOOD CAUSE



A pig roast will take place

SUNDAY, OCT. 27
AT THE WELSTONE AT MISSION CROSSING

Yes — the pig will have an apple in its mouth! For more information, see page 28.

#### Mission Bulletin Board



## Honoring the Memory of Mike Calwell

Longtime Mission resident Mike Calwell, who helped return Kaw Point Park to its natural beauty, passed away on June 21, 2019. Mike shared his love of the park in the April/May 2019 issue of Mission Magazine. Known for his expansive historical knowledge, especially regarding Lewis and Clark, Mike worked tirelessly to breathe new life into Kaw Point Park as chairman of the Friends of Kaw Point Park Board.

## Pool Party for Pooches

When the Mission Family Aquatic Center (MFAC) closes for the season, the dogs will play! Join the MFAC for a Pool Party for Pooches at 5:30-6:15 p.m.; 630-7:15 p.m. Tuesday, Sept. 3. All dogs must be licensed and registered to participate. Please bring record and/or registration tags. A fee of \$5 per dog, per session will apply. For more information, contact Natalie Lucas at nlucas@missionks.org



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offer you a cold
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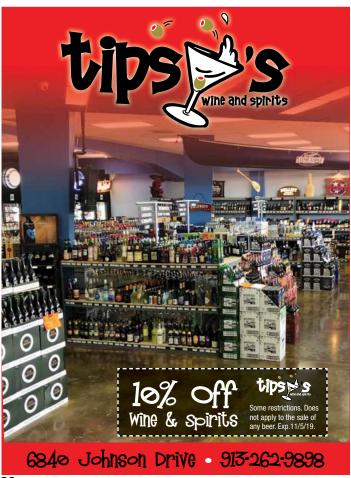
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250-pound pig is going to help change the lives of a lot of families in Northeast Johnson County this upcoming holiday season. With help from generous donors, Mission's Family Adoption Committee is hosting a fundraiser few will ever forget.

A pig roast is set to take place from 5:30 p.m. to 7:30 p.m. Oct. 27 at The Welstone at Mission Crossing. For just \$25 per person, attendees will receive food, drink and entertainment, with all proceeds helping the Family Adoption Program provide for families in Northeast Johnson County throughout the year.

Coordinator Suzie Gibbs first thought of the fundraiser after attending a similar event.

"I was a guest at a pig roast and thought it was so unique," Suzie recalled. "We've never, ever had a fundraiser for our holiday adoption program in the 13 years we've been helping families."

After receiving positive feedback from the Family Adoption Committee, Suzie proposed the idea to The Welstone at Mission Crossing, who immediately agreed to a partnership.

"We want to join together with the City of Mission because we really believe in the Family Adoption Program," emphasized Shelly DeWoskin, director of marketing at The Welstone. "We want to be a part of the community and contribute, so we're going to have it here and supply some of the food."

Welstone is sponsoring the pig, which will be furnished by Nadler's Meats in Wellington, Missouri. And yes — the pig will have an apple in its mouth.

Brisket will also be served for those who prefer beef, along with baked beans and coleslaw donated by Johnny's BBQ, plus cookies donated by various local bakeries.

Beer and wine will be available, with the beer coming from Sandhills Brewing in Mission. The local brewing company is generously providing three of their best in-house brewed beers at a discounted rate. All food and drink will be served on a first-come, first-served basis. Attendees are encouraged to come early.

A silent auction is set to take place during the event, with unique and lavish items up for bid, including a once-in-alifetime excursion in a 1933 Rolls Royce.

The limousine ride, donated by Martha and Jerry Sabin of Christ Church at the Mission Theater, offers a chauffeur-guided drive for up to four from their Johnson County residence to McCormick & Schmick's Seafood & Steaks restaurant on Kansas City's Country Club Plaza. A \$100 gift card to the restaurant with a floral bouquet is included to truly make the night unforgettable.

By Denise Elam

Other fantastic items of interest, such as a handmade gingerbread house kindly donated by Jenny Pilarz, will be up for grabs throughout the evening. Attendees can also look forward to a 50/50 raffle, in which half the proceeds raised will benefit the Family Adoption Program fund.

The Welstone and the Family Adoption Committee hope the event will raise money for families in Northeast Johnson County who might need a little extra help throughout the year. When the committee first formed in 2006, they adopted eight families. Last year they provided a bountiful Thanksgiving and Christmas to 91 families.

"The community has always demonstrated a strong support for what we're doing with the adopted families program," Lynn Kring, a member of the Family Adoption Program Committee, explained. "This event will allow the community to see the type of sponsorships we have. ... I think it's going to show the best of our community in so many ways."

Shelly wholeheartedly agrees. "When I'm talking to people about The Welstone, I tell them about the City of Mission and I always say, 'The City of Mission takes really great care of the City of Mission,' and this is such an important illustration of how that's true," she emphasized.

Kathy Lockard, a member of the Family Adoption Committee, believes the event will help fill a need in the community.

"We've got so many families we take care of during the year, and the more money we can raise, the more families we can take care of," she said. "I think it's going to be an awesome event."

To purchase a ticket, call Kathy Lockard at 913-722-8206. Those interested in donating an item to the silent auction should contact Suzie Gibbs at 913-671-8564.







## WARRIORS IN TRAINING

Students practice in one of the two dojos, or training rooms, at Shogun Martial Arts Center International.

## Shogun Martial Arts Center inspires students to be their best

By Denise Elam | Photos by Cathy Donovan

On a bulletin board in the hallway of Shogun Martial Arts Center International in Mission, dozens of drawings submitted by kids hang from thumbtacks. One, in an intricate array of orange and purple scribbles, shows a young martial arts student being trained by a blackbelt-wearing sensei, or teacher.

"When I grow up, I will be a karate sensei," the child artist, Ruben, wrote beneath the drawing. "I will own my own dojo.

I will teach kids and adults. It will be fun."
Sensei Gregg Brown calls this area the kids' corner,
where he proudly displays artwork kids have created for
him throughout his 12 years working as owner and chief
instructor of the Shogun Martial Arts Center International.

An atmosphere of fun learning along with intense training abounds at the martial arts center. The dojo, or place to train, on West 51st Street is home to many kids and adults alike, all training to be better than they were yesterday. Sensei Brown is dedicated to helping build his students' self-control and confidence. He trains people of any age, working with those as young as 2 and a half up to his oldest student, who is 76.

Split up into age levels, the kids and adults learn in the same room. Fifteen black-belt instructors teach curriculum-based training methods to around 270 students throughout the week.

The center features two dojos, each with 3,000 square feet of room. A weight room is available for those who want to work one on one in a personal training session.

Sensei Brown has almost 50 years of experience in martial arts and holds an eighth-degree black belt. He teaches

a variety of styles, including the Japanese Okinawan system of martial arts, Filipino jujitsu and the Chinese Feeding Crane system, which is "the oldest Chinese system alive right now."

Sensei Brown is also a knowledgeable defense specialist, training self-defense to people of all walks of life, including firemen, paramedics and police officers on SWAT teams. He has experience training Naval officers, FTO commanding officers, an FBI agent and a Federal Marshal.

He is passionately against bullying of all kinds and even offers cyber bullying courses.

"I also teach tactical intensity, which is actually anti-Mixed Martial Arts (MMA)," Sensei Brown explained. Tactical intensity helps students protect themselves against trained MMA fighters.

Sensei Brown has an overwhelming desire to help others learn how to defend themselves. Growing up in cities with high homicide rates, he saw a lot of violence.

"At the age of 5, in a bad neighborhood, I saw a lot of things that I shouldn't see," Sensei Brown admitted. He often witnessed theft and bullying in his kindergarten classroom.

When he was 6, Sensei Brown had his first professional martial arts lesson from a man who lived across the street from his house in inner city Kansas City. From that point forward, he never stopped training.

"I've always had a fight in me for what's right," he emphasized. At the age of 17, he lost his older brother, which sparked a fire for justice and discipline inside of him.

"At that point I really trained harder, I was more disciplined, I wanted more out of life," he emphasized.

Now Sensei Brown hopes to spark that fire in others.

"It's all based on how bad you want it, how bad you're willing to train, how often you're willing to come," he emphasized. "How important is it for you to know how to defend your life?"

For his own daughter, learning self-defense was more than important; it was a life saver. Being trained in martial arts since she was 10 months old, she has been able to defend herself against two assaults before the age of 22.

"One of the assaults was three men trying to take her on," he shared. "She defeated all of them, both times, using what I taught her throughout her life. ... She still thanks me to this day, saying, 'Dad, I don't know if I would be here if you didn't train me.' "



Mission resident Nicole Sayge has seen firsthand the changes in her son's behavior since he began training at Shogun. Her 10-year-old, Dakota, has become a disciplined leader. Even his teachers at Rushton Elementary School agree.

"He just got his purple belt; now he has the confidence to help lead younger children in class," Nicole affirmed.

Dakota joined Shogun's after-school program when he was in the second grade. He had previously struggled in large, school-sponsored programs at Rushton due to his ADHD.

"Sensei Brown knows how to handle him because he's seen kids like him and has experienced ADHD before," Nicole emphasized. "He knows how to communicate with him."

Many think martial arts promotes violence, Sensei Brown explained, adding that when taught correctly, it has the opposite effect. Thanks to his training, Dakota was able to fend off a hit from a bully.

"He didn't hit them back, didn't touch them, just blocked it," Nicole emphasized. "Before (Shogun) he wouldn't have been able to do that."

She was happy to see

Dakota staying focused during his latest belt test; Sensei Brown's teaching style has helped him a lot. She plans on enrolling her 16-month-old in the martial arts program when he turns 3.

"He always encourages them," Nicole emphasized. "He doesn't break them down. He never insults them, so it's great to have that kind of role model in a kid's life."

Sensei Brown is currently offering a startup special: \$69 for six weeks of training. For more information about class times, visit shogunmai.com.

"IT'S
ALL BASED ON
HOW BAD YOU WANT IT,
HOW BAD YOU'RE WILLING
TO TRAIN, HOW OFTEN YOU'RE
WILLING TO COME. HOW
IMPORTANT IS IT FOR YOU TO
KNOW HOW TO DEFEND
YOUR LIFE?"
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Earlier this summer, the City began a project to reconstruct Broadmoor Street between Johnson Drive and Martway Street. Street construction, especially major reconstruction like what is occurring in this area, can be disruptive not only for motorists but for the adjacent businesses. Construction is a "necessary evil" of progress in any city, but it can help to focus on the long-term benefits of the investment. Here's a slightly different way to look at the Broadmoor project:

Aging traffic signal replaced at Johnson Drive and Broadmoor with one that has updated radar detection to control timing and traffic flow.



Stormwater inlet boxes being installed along both sides of the road to control water run-off in the area. The street was originally constructed with no stormwater collection system.



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Inches of new road bed with subsurface, asphalt and surface coat, installed to updated design standards and built to last.



60

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Feet of new sidewalk, built to ADA standards to provide better pedestrian access through the area. No more fire hydrants in the middle of the sidewalk!



If you have questions regarding the project, please contact Public Works Superintendent Brent Morton at 913-676-8380.

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