

Ed Lausch



Since 1990, Ed Lausch has been able to live the dream of being able to turn his favorite hobby into a profitable business. Before 1990 Lausch was a pig farmer in Kokomo on a family farm. After several life-changing experiences, Ed moved his home and his business to Lafayette in 1998.

During his photography career, Lausch has received a long and distinguished list of awards. His images have also been published by such major corporations as Kodak, Fuji, and Intel.

“For me, this isn’t work, it’s a passion,”

- Ed Lausch

Lausch earned his undergraduate degree from the University of South Florida in visual communications with a minor in art in 1975, and continues his education by taking classes annually to keep current with the industry.

“When I’m not photographing weddings and other slices of life, I love to travel and take pictures,” comments Lausch. He’s traveled to Thailand and Mexico and backpacked through China, receiving recognition for his international photography by the Professional Photographers of Indiana and the Professional Photographers of America.

Lausch realizes how lucky he is to be able to make a living at America’s number one hobby. He looks forward to the daily challenge of creating new ideas and having a job where creativity is encouraged. “For me, this isn’t work, it’s a passion,” says Lausch. “I love to photograph weddings and other events and turn them into memories that will be with a family for a lifetime.”





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Lausch Photography



www.lauschphotography.com





Jerry & Janet Lecy

Great Harvest Bread Co. is becoming a popular stop for Greater Lafayette residents. And, why not; with handmade breads such as Momma's Apple Swirl, High

"We want to be known for offering whole grains and being involved in this great community."

- Janet Lecy

Five Fiber, Asiago Pesto, and San Francisco Sourdough - 24 varieties in all.

The bakery, which has been owned

by Jerry and Janet and their six children since 2007, also offers an assortment of breakfast items and a full line of deli sandwiches. Each day, wheat is ground and used in their breads and other baked goods.

"We want to be known for offering whole grains and being involved in this great community," says Janet. Bread that does not sell after 36 hours is donated to charity.

Jerry points out that, "Scones are one of our biggest sellers." You can find such flavors as

blueberry, cherry chocolate chip, and butterscotch almond. It is their breakfast and lunch catering that has helped in doubling the business. But, ultimately, they attribute their success to faith in God.

Stop in sometime for a cup of coffee and muffin - while you're there, pick up a loaf of Cinnamon Explosion Bread!

Great Harvest Bread Co. is open Monday-Friday, 7 a.m. to 6 p.m., Saturday, 7 a.m. to 4:30 p.m. Great Harvest is closed Sunday.





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Todd & Cindy Leuck

Todd and Cindy Leuck have dedicated their adult lives to building two successful Aveda Salon and Day Spas: Samson & Delilah's in Lafayette and Evan Todd in West

*"WOW,
that was
amazing!"*

- Todd Leuck

Lafayette. From the beginning, the Leucks have maintained Aveda standards of using hair, skin and body products made from natural materials with no pesticides or chemicals.

Todd and Cindy have a knack and passion for style! Todd has created hairstyles at New York Fashion Weeks for stars such as Paris Hilton, super models Gisel and Karolina Kurkova, and designers Vera Wang, Betsey Johnson, and Diesel.

Being in the industry for over 25 years, Todd and Cindy have been featured in several publications. *Marie Claire* placed them in the list of top ten designers in the nation. *Salon Today* has recognized Samson & Delilah's in the top 200 salons in America for the last six years. After only

being open for nine months, the Aveda Corporation listed Evan Todd in the top 20 Lifestyle Salons!

They attribute the success of their salons to their educated staff and excellent customer service. "Many come into the salon expecting to just have a haircutting experience. Upon leaving, the comment we hear the most is 'WOW, that was amazing!'" says Todd Leuck.

The growth of the business has enabled them to support non-profit agencies through fashion shows and fundraisers for Heartford House and numerous charities.



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David Lewis



At Lewis Motor Sales Inc., you will find a family-like atmosphere, and it so happens that several of the staff members are, family: David and Mary Ann Lewis, owners, and their children, Casey Lewis, sales associate, Abby Brown, office manager, and Cory Lewis, buyer.

“We do interact all of the time

*“They all
grew up
in the
business.”*

- David Lewis

and work together well,” says David Lewis. “They all grew up in the business.” Casey, now 29, was in

kindergarten when the family opened the business in 1987. Cory was in fourth grade and Abby in second grade. Sales manager, Rick Tyrie, has been with the company since opening day.

The business sells a complete inventory of pre-owned cars, trucks, and SUVs, notes Lewis, including GM, Ford, Chrysler, a good variety of imported cars.

After working at another dealership for 15 years—as a sales associate and used-car manager—Lewis says he wanted to go into business for himself.

“With Lafayette being a fast-growing community, I felt there was a market for a strong independent dealer for pre-owned vehicles,” says Lewis. Over the years, Lewis Motor Sales has established a great reputation in Lafayette, with many of its customers returning again and again to purchase their cars. “We work hard for our customers and make sure the purchase they make is a good investment.”

The Lewis family believes an important part of business is staying involved in the community and helping people.



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Jerry Gutterman, Mike Willis, Cory Lewis, Rob Cooper
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Kole Tyrie, Rick Van Hook, Curtis Prouse, Jeff Whitus (not pictured)
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Experience



Todd Woodruff, Kenny Pettijohn,
Wholesale service- 30 yrs. of experience



Jeremy Bray, Ed Bogan, Casey Lewis,
Rodney Smith, Wes Darling, Rick Tyrie
Sales - 94 yrs. of experience



Abby Brown, Mark Taylor, Mary Ann Lewis
Office managers- 30 years of experience

Lewis Motor Sales
1125 Sagamore Parkway South, Lafayette
"Serving the community since 1987"

Stephen McCauley



After teaching high school psychology for 10 years, a friend and mentor encouraged Stephen McCauley to make a career change to insurance and financial services, and for the past 23 years, he has been helping families, business owners, and retirees plan for their futures.

Losing his first wife to cancer

“So being in this business hit home for me personally.”

- Stephen McCauley

after almost 20 years of marriage illuminated the importance of planning for the unimaginable moments that everyone faces in life.

“So being in this business hit home for me personally,” he says.

Steve joined New York Life Insurance Co. as an agent in West Lafayette in 2002 after living in Brooklyn and South Florida. He loves the community spirit in Greater Lafayette. And he feels blessed to have finally been given a chance to have a family with his wife, Bonnie, and his two sons, Nathan and Anthony.

Part of what Steve likes most about his position is talking with people.

“If someone just calls or comes in, and wants some recommendations, I talk with everybody.”

For each of the eight years he has been with New York Life, Steve has achieved membership in the Million Dollar Round Table, which admits only a select group of insurance professionals based on outstanding performance. He has also achieved Council status every year with New York Life for being one of the top producers in the company.



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Source: Individual Third-Party Ratings Reports (as of 6/16/09).

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Todd McGraw



McGraws Steak, Chop & Fish House is known as one of a kind for fine dining in Greater Lafayette. Guests at the restaurant are served certified angus beef, which ensures exceptional quality and tenderness, while surrounded by a bucolic view of the Wabash River. In 2009, McGraw's was honored

"We have to do everything right."

- Todd McGraw

with the *Journal & Courier's* Reader's Choice Award for best fine dining, and has received the Award of Excellence seven times from the international magazine, the *Wine Spectator*.

"We have to do everything right," says Todd McGraw. "If a customer works all week and they go out to dinner, or they choose us to celebrate their birthday, anniversary or special occasion, they want to have a great dining experience."

McGraw and family remodeled the historic restaurant — in business since 1945 under the name of Stineys — when he bought it in 2000. Growing up on a large farm in Fountain County, McGraw has always had an interest in cattle, and he continued the interest through college, receiving an agricultural economics degree from Purdue University and then working in the nutraceutical industry for 16 years.

Aside from the restaurant, one of McGraw's most recent projects is working with John Doherty — former executive chef at the Waldorf Astoria in New York City—to bring a food and wine festival to the Indianapolis Motor Speedway.



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Patsy & Mike **Molter**

Mike and Patsy Molter are not only husband and wife of 30 years but also have the rare opportunity to be co-owners of a business, Twin City Collision Repair, Inc.

“It was the best thing we ever did.”

- Mike Molter

The two went to high school together in Kentland and were married while Mike was attending Purdue University.

In 1992 Mike opened Twin City Collision Repair, Inc., believing he could provide a bet-

ter customer service experience. The business grew rapidly and by 1995 Patsy joined the company.

“It was the best thing we ever did,” explains Mike. “Patsy’s accounting and organizational skills have been instrumental in the growth and success of our business.”

Both of them train and supervise over 35 employees and help clients through the process of getting their car repaired after an accident.

“What I enjoy most is that we’re all like family, and it’s a positive place to be,” says Patsy.

Twin City Collision has been distinguished in the industry for excellence numerous times, but Mike and Patsy are most proud and humbled by the National Pride Award from the National Autobody Council. They received the award for outstanding customer service and for their fundraising efforts to help build a children’s oncology camp and on-site medical facility called Camp Make-A-Dream, located in Montana.

Mike and Patsy live in Lafayette with their sons Zachary and Nicholas.



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Dr. Trevor Murray

Dr. Christian Mazur

At Allure Dental the focus is treating and educating entire families for all of their dental needs.

“Although Allure is a cosmetic dentistry office, we are very much

“It’s amazing to have the chance to make patients feel better and change their lives.”

- Trevor Murray

a family dental practice,” says Dr. Christian Mazur.

They take pride in making sure clients are treated with

respect and care, says Dr. Trevor Murray. “Clients are also fully educated on the services they are receiving,” he adds.

Murray was inspired to become a dentist because he had a great dentist growing up, and Mazur comes from an artistic family, and has carried on the family tradition by choosing cosmetic dentistry to create beauty. They apply cosmetic and neuromuscular dentistry to everything they do.

“It’s amazing to have the chance to make patients feel better and to change their lives,” says Murray.

The office also handles more advanced cases, such as adults who want to enhance their smile, as well as treatment for clients who suffer daily from debilitating migraines and TMJ. “It can completely change how someone interacts with others,” says Mazur.

They want people to know their practice is not a large corporation, but is a single practice that has been in existence for over 30 years. Their primary attention has always been how well they take care of their clients while offering the most current treatments and personal care.



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KJ Nutt

Opening her business when she was just 23, KJ Nutt has seen many changes in Lafayette over the years. While the location of the business on 4th Street is now surrounded by other thriving shops, it wasn't that way when she first opened in 1977 when the area was industrial. Nutt says she has also enjoyed seeing the evolu-

"Not your ordinary salon."

- KJ Nutt

tion of women-owned businesses since then.

KJ Nutt & Friends Hair Salon and Day Spa offers the traditional services of a salon and spa, including an esthetician, who is her son, Sage Harrington. Nutt is also proud of her talented staff. One of them has even been with her for over 25 years, Omar Delak.

Consistent with the tagline—"Not your ordinary salon"—each stylist has a semi-private room, creating a more intimate atmosphere. The salon is filled with lots of pictures and other deco-

rations cherished by each of the four stylists.

"I like to create an eclectic feel like an artist's workshop," she says. And customers like the experience they have at her salon because she has been awarded the *Journal & Courier* Reader's Choice Award for favorite women's hairstylist.

"I want people to hear of our work and say, 'I want to go there because I have seen those haircuts,' or somebody has talked about our kindness and how they are treated."





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Dr. Lynn Pestle



Dr. Lynn Pestle decided that he wanted to practice a specific kind of dentistry and become a prosthodontist after serving in the U.S. Navy to receive his residency training at Camp Pendleton in Oceanside, Calif. Among his patients were soldiers who were wounded in Vietnam, and officers at the base.

"I have the satisfaction of being able to restore the quality of life for many of my patients."

- Dr. Lynn Pestle

"I had some really good mentors and was exposed to some other specialists in that area. They certainly gave me encouragement to pursue the field," says Dr. Pestle.

After his residency in the Navy, he completed two more years of training at the University of

Missouri, Kansas City. The training to become a prosthodontist involves learning procedures to rehabilitate the bite, including cosmetic dentistry, he explains. The procedures can also include implants, bridges, and partial or full dentures.

In 1977, he opened his practice in Lafayette in a small office on State Street, and in 1982, because the practice had grown, he and his staff of six moved to their present location on Elmwood Avenue.

"I have the satisfaction of being able to restore the quality of life for many of my patients, and I can also help them with self-esteem, and how they relate to friends and family through a renewed confidence in themselves," says Dr. Pestle.



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Dr. Pestle brings the Greater Lafayette community more than 30 years experience in the most advanced techniques in oral health care. The only Prosthodontist (complex restorative specialist) in the area, he holds a Masters of Science degree in Muscle Physiology to treat not only structural problems, but also related neuromuscular issues.

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Lynn Pestle, DDS, MS

Donna Pridemore



Although she is a well-known presence in Greater Lafayette, Donna Pridemore knows she has to work hard every day to maintain the trust she has earned over the years with the community.

“We bring a sense of balance when things are completely out of balance, and that is why we offer

“We bring a sense of balance when things are completely out of balance.”

- Donna Pridemore

so many different avenues to help families.”

As president of Hippensteel Funeral Service and Crematory, Pridemore oversees many of the day-to-day

happenings at the funeral home, and she spends time with families and friends.

“It means walking side by side with someone going through a very difficult time in their life,” she says.

Pridemore has initiated different services and programs to reach out to families during times of crisis including Sniffles Place, a grief center for children, Trails of Hope camp for children, and the Tribute Center—a place where families can gather before or after a funeral and the service can be held there as well. She also began a cremation service at Hippensteel for pets called Pets Remembered.

Pridemore relies on her staff of 15 to connect with the community.

“We try to see what is happening in our industry, stay current with it, and find a way to bring that knowledge back to the community to help our families.”



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Dr. Dan Ritchie

Dr. Dan Ritchie is putting his education and expertise to use every day at Miracles Fitness in West Lafayette. Ritchie earned his Ph.D. from Purdue University in health

“Whatever your goal is, there is a systematic way to get you there.”

- Dan Ritchie

and kinesiology. He became passionate about helping seniors and boomers with health and fitness when an older athlete

came to him and said, “You know, I can play golf very well, and I want to every day for my retirement, but I just can’t tie my own shoes anymore.”

Now as the owner of Miracles Fitness, he says that his goal is to help people achieve results. He believes the best way to get results is by working with a qualified trainer, and at Miracles Fitness, all of the trainers have exercise degrees.

“A client signs up to work with a trainer two to four times a week,

depending on the program, and will also be able to use the facility during all operating hours,” he says.

Ritchie explains that with exercise, results are critical because otherwise, frustration quickly sets in, and then there is the tendency to give up entirely. Working with a trainer gives the client a method for the workout and a better chance for results.

“We sit down with people and say, ‘Whatever your goal is, there is a systematic way to get you there.’”



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Michelle & Andy **Schwindler**



The joy of entertaining out in the open air, cooking and relaxing with friends, is one of life's great pleasures. Michelle and Andy Schwindler, owners of Outdoor Roomscapes in Monticello, help their clients enjoy resort-style living right in their own backyards.

Andy's career in landscape design and creating outdoor living spaces in the Indianapolis area is the foundation of the business.

"Each project becomes very personal for us."

- Andy Schwindler

"Each project becomes very personal for us," says Andy.

"I'm spending time with our clients, getting to know their lifestyles, and really understanding the style of their homes." The outdoor rooms are virtually designed, so clients can see a replica of what the room will look like even before the construction begins.

Michelle and Andy introduce clients to their products and designs at their outdoor showroom alongside the calming waters of Lake Freeman. The rise in popularity of outdoor kitchens has helped expand their business, notes Michelle. People want a vacation-like setting that they can use anytime.

"The outdoor room is becoming everyone's favorite room in the house," she says. The business also sells outdoor kitchen products and utensils, including the Big Green Egg, which is a grill, an oven, and a smoker, all in one.

During the season, the couple loves to try new recipes on the grill, entertain outdoors, and they enjoy traveling.



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