



BARNES NOTES AND NEWS

Volume 1, Issue 6

Free

The **BARNES NOTES & NEWS** is the new source of our area's community events and happenings, obituaries and other items of interest. We continue to welcome you to place your ads, submit events or articles, and stories. Please contact the editor: **Julie (Frierhood) Sarkauskas** at barnesnotesandnews@gmail.com or call **715-795-2775**.



HAPPY HALLOWEEN

Dear Family & Friends -

Hope this finds you all safe and well. The turning leaves and fresh crisp air unmistakably says "fall is here." Fall has always been my favorite time of year (next to Christmas) and the smell as you walk down a dirt road is such a perfect reminder of the good old days. With fall comes canning, soup making, cookie baking and digging for that one recipe you swore you were going to make this year but you just can't find it. The best part of fall is that it seems to be it's own holiday. Like Christmas, this is the only time of year that you bake or make certain things because it doesn't seem to fit any other time. We gear up for hunting and having family and friends come from near and far to gather 'round the table" for tales of the prior years hunt, or stories from so long ago you swear you must have read them in a book. So many of us have our "Deer Camp" stories and traditions, and the best ones are those shared with each generation. Enjoy these stories and the time together, and please be safe so you can share them for years to come.

This months *REMINISCING* touches on *HALLOWEEN*. We've all been trick or treating, enjoyed the parties and have anticipated finding the perfect costume, but we don't all know where Halloween originated from. It's not just about the scary movies, papered trees, caramel apples and flying witches. There is quite the story behind it all.



In this issue:

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SCHOOL'S OFF TO A GREAT START !!

By: Principal John Knight-Drummond School District

New Year's Eve for schools is the day before students arrive each year. With the new year students return with new experiences, new stories, and new ideas. Staff are no different. Everyone looks a little changed, especially the kids, some of whom can shoot up in height over the summer break so much that the pants that were too long last year can now be worn as shorts.

With this new year upon us we have several new staff joining our district. Many of them, while new to the staff, are not new to the district. Tara VonThoma, a graduate of Drummond and daughter of Bunk and Valois Kofal, joins the elementary staff as a sixth-grade teacher. Another graduate who is a familiar face to many around, Sarah (Hanson) Sisco, is part of the middle school and serving in the role of educational assistant. While not a graduate but married to one, Angel Traaholt (married to graduate Eric Traaholt) has joined the high school staff and is serving as an English teacher. While not a graduate but a familiar face to many of those around here because of his substitute teaching is Jim Tabbert who fills the elementary music position. Another new face is Jacob Starkey, middle/high school physical and health education teacher. We are excited to have these great educators become a part of our district.

There are many ways that you can keep up with the "goings on" in the district and schools. The district website at dasdk12.net or our Facebook page are great for the technology users amongst us. If you like the feel of paper and written word, look to the Barnes Notes and News as we will work to spread the news about your school district there as well. If you prefer seeing for yourself please feel free to stop by anytime. Take in an athletic event, a musical performance or drama production. If you want to really get a feel of what is going on and would like to volunteer in some capacity don't hesitate to reach out. There is always something great to be a part of when kids are the focus.

An additional note: Thank you Principal Knight for your guidance and support of our community's children! Spending grades K-12 in the Drummond school system, I understand how important it is to know that our leaders have "our" (the students) best interests at heart. *Julie (Frierhood) Sarkauskas*



L-R: Jacob Starkey, Jim Tabbert, Sarah Sisco, Angel Traaholt, Tara VonThoma

Barnes Notes and News, LLC

50590 Pease Road
Barnes, WI 54873
715-795-2775

HALLOWEEN HAPPENINGS AROUND THE AREA

HALLOWEEN TRUNK-OR-TREAT 6:00 p.m. at Barnes Town Ball Park
HALLOWEEN PARTY 9:00 p.m. - ?? at the Cabin Store

Check with the **Town Office** or **Drummond School Office** for other Events that might be taking place





BARNES AREA CALENDAR OF EVENTS: OCTOBER 2017



Mon. Oct 2	BARNES LIONS CLUB 6:00 p.m. at Maki's Restaurant. Lions Club: 715-795-2047
Sat. Oct 7	BARNESTOMERS SNOWMOBILE CLUB Trail Clean-up 9:00 a.m. - meet at the Trading Post. Rain Day Oct. 14. Suzette: 715-795-2331
Mon. Oct 16	EAU CLAIRE LAKES CONSERVATION CLUB (ECLCC) 7:00 p.m. at VFW Post. ECLCC: 715-376-4431
Tues. Oct 17	REGULAR TOWN BOARD MEETING 6:30 p.m. at Barnes Town Hall: 715-795-2782
Thur. Oct 19	BARNES AREA HISTORICAL ASSOCIATION (BAHA) ANNUAL MEETING & Breakfast 9:00 a.m. at Museum with regular meeting to follow, corner of Lake Rd. & Cty. N. 715-795-2936
Sat. Oct 21	PPOA Board of Directors Meeting 9:00 a.m. in the Caretaker. PPOA: 715-795-2542
Tues. Oct 24	VFW POST 8329 6:00 p.m. at VFW Hall. VFW: 715-795-2271
Tues. Oct 24	VFW POST 8329 AUXILIARY 6:00 p.m. at VFW Hall. Auxiliary: 715-795-2271
Sat. Oct 28	HALLOWEEN PARTY 9:00 p.m. - ?? at the Cabin Store: 715-795-2561
Tues. Oct 31	HALLOWEEN TRUNK-OR-TREAT 6:00 p.m. at Barnes Town Ball Park. Information call Melissa D. 715-795-3030 or 715-795-2220

BARNES TOWN BOARD MEMBERS

Chairperson: Chris Webb
Supervisor: Donna Porter
Supervisor: Seana Frint
Supervisor: Tom Emerson
Supervisor: Zach Desrosiers

Visit: [Town of Barnes.com](http://TownofBarnes.com) for up to date town minutes.

Foreman: Eric Altman **Constable:** Mike O'Keefe

Judy Bourassa, Town Clerk / Treasurer

clerk@barnes-wi.com

Phone: 715-795-2782 Fax: 715-795-2784
 3360 County Hwy N - Barnes, WI 54873

Please be sure to check with the Town of Barnes to obtain burning permits and for the fire danger level before burning anything.

BARNES COMMUNITY CHURCH

Pastor Jon Hartman
 10:00 a.m. Sunday Worship

3200 County Hwy N, Barnes, WI
 Phone: 715-795-21950

Bible Studies: Every Tuesday at 10:00 a.m.
Everyone Welcome



FREE COMMUNITY DINNER BARNES COMMUNITY CHURCH

3200 County Hwy. "N"
 Barnes, WI



*Please join your friends and neighbors
 for a Beef Stew dinner!!*

Tuesday, October 17, 2017
 Dinner: 5:30 - 7:00



MORE OCTOBER HAPPENINGS

October 6th, 7th and 8th

Bayfield Apple Fest * Bayfield
 Cranberry Fest * Stone Lake & Eagle River



THE TOWN OF BARNES CALENDAR OF
 EVENTS BROCHURE IS BEING UPDATED
 WITH 2018 DATES AND WILL BE PRINTED
 IN EARLY NOVEMBER



REMEMBER TO THANK A VET, EVERYDAY

**HOME
 OF THE
 FREE
 BECAUSE
 OF THE
 BRAVE**





BARNES SENIOR MEALS - OCTOBER 2017 MENU



How to Register for a Senior Meal at the Barnes Town Hall

Meals are served at the Barnes Town Hall Monday - Thursday at 12:00 p.m.

To reserve a meal or cancel a meal, please call (or stop by) the Barnes Senior Meal Site at 715-795-2495 between 10:15 am to 1:15 pm Monday - Thursday.

If you are not able to call between 10:15 am to 1:15 pm Monday - Thursday to reserve a meal or cancel a meal, please call the Bayfield County Department of Human Services at 1-888-717-9700, press 178 and leave the following information by 3:00 pm, Monday through Friday:

Your name, phone number, date you would like to reserve a meal and the meal site (Barnes)



Week 1: 10/2-10/5 **Week 2:** 10/9-10/12 **Week 3:** 10/16-10/19 **Week 4:** 10/23-10/26 **Week 5:** 10/30-10/31

Monday	Tuesday	Wednesday	Thursday
Hot Turkey Sandwich on WW Bread, Mashed Potatoes & Gravy, Cranberries, Kiwi Fruit, Milk	Ham Hashbrown Bake, Peas, Banana, WW Roll w/butter, Milk, Veg Alt: Potato Parsnip Tofu Gratin	Chili w/Crackers, Marinated Cucumber Salad, Cornbread Muffin w/butter, Apple Pie Squares, Milk, Veg Alt: TVP Chili w/Crackers	BBQ'd Chicken, Baked Potato w/ butter & sour cream, Tossed Salad w/tomatoes, gr. Pepper & onion, WW Roll w/butter, Chocolate Pudding Dessert, Milk, Veg Alt: BBQ Tempeh
Salisbury Steak w/brown gravy, Mashed Potatoes, Parslied Cauliflower, Potato Roll w/butter, Fruit Cocktail, Milk	Pigs in a Blanket Casserole, Winter Squash, Dark Rye Bread w/butter, Butterscotch Pudding, Milk, Veg Alt: Tofu Crumbles in a Blanket Casserole	Broiled Lemon Parslied Fish, Paprika Baby Potatoes, Green Beans, WW Bread w/butter, Peach Delight, Milk	Roasted Pork Tenderloin in Gravy, Mashed Potatoes & Gravy, Steamed Red Cabbage, Potato Roll w/butter, Cake, Milk, Veg Alt: Tofu Cutlet in Gravy
BBQ'd Ham Balls, Au Gratin Potatoes, California Blend Veggies, WW Roll w/butter, Canned Apple Slices, Milk	Turkey ala King over a buttered biscuit, Steamed Carrots, Mandarin Oranges, Milk, Veg Alt: Chickpeas ala King	Bologna & Cheese Sandwich on WW Bread, Split Pea Soup, Crushed Pineapple, Oatmeal Raisin Cookie, Milk, Veg Alt: Hummus & Cheese	Baked Boneless Chicken Breast in Gravy, Candied Yams, Corn Niblets, WW Roll w/butter, Cherry Crisp, Milk, Veg Alt: Tempeh in Gravy
Chicken Chow Mein over steamed brown rice, Oriental Veggies, Chow Mein Noodles, Pear & Cranberry Salad, Milk	Beef Tamale Pie w/shredded lettuce, tomatoes, sour cream & mild picante sauce, Lemon Sunshine Salad, Orange, Milk, Veg Alt: Black Bean Tamale Pie	Hamburger on a buttered bun, Sliced Tomatoes, Tater Tots, Pumpkin Bars, Milk, Veg Alt: Veggie Burger	Tuna Noodle Casserole, Sweet Peas, Pineapple w/cottage cheese, Blueberry Crunch Crumble, Milk
Spaghetti & Meatballs, Green Beans, Canned Apples, WW Roll w/butter, Tapioca Pudding, Milk	Baked Hawaiian Ham, Scalloped Potatoes, Steamed Spinach, Pineapple Upside Down Cake, Rye Roll w/butter, Milk, Veg Alt: Baked Hawaiian Tempeh		

Just a little time left with closing in on the end of the good weather—
The Barnes Town tennis courts and playground are open. (Please check with the Barnes Town Office for any changes)

Public Boat Landing Locations:

Upper Eau Claire: Peninsula Road (off Lake Road)
Lower Eau Claire: Fowlers Circle, Gordon (off Hwy Y)
Pickerel Lake: Pickerel Lake Road (off Hwy 27)
Tomahawk Lake: at the Tomahawk Lake Town Park

Middle Eau Claire: (off Hwy 27 just south of Pease Rd)
Robinson Lake: Robinson Lake Road
George Lake: Lynx Road



For further information please contact the Barnes Town Office at 715-795-2782



By now we've put up fall decorations with maybe a pumpkin or two, and are getting ready to decorate for Halloween. Whether it's Trick or Treat, or Ghouls and Goblins, this time of year presents some of the best fun for kids and grown ups alike.

This is also the time of year that we should take some extra care for safety with our costumes and travels, and especially keeping an eye on the little ones while out trick or treating. Let's have a very safe and Happy Halloween.



Barnes Highway Department October Report:

Eric Altman - Foreman



- Graveling West Delta Road. (Bayfield County Forestry Aid)
- Final Cleanup on 6.2 miles of Ski Trail Widening
- River Road Bridge Slope Stabilization.
- The Lake Road closure begins October 2nd (from the bridge between the Upper Eau Claire and Birch Lakes to County Hwy N) The road will be open to local traffic but closed to "thru" traffic. (Emergency vehicles will always have access, however) with occasional temporary closure. Please contact the town office with any questions.
- The Town Board will be meeting for budget planning, and the budget hearing will be held in mid-November.
- Proposals are being sought to build the warming shelter in Tomahawk Lake Park (see notice below)

Look for other Department updates on the Town website and in future issues and as the information becomes available.

REQUEST FOR PROPOSAL FOR CONSTRUCTION OF A MUNICIPAL BUILDING AT TOMAHAWK LAKE PARK IN THE TOWN OF BARNES

The Town of Barnes is accepting proposals for the construction of a municipal building in the Spring of 2018. For more detailed information please contact the Roads & Property Foreman at 3360 County Highway N in Barnes or call 715-795-2573. Proposals must be received by 12:00PM Tuesday, October 10, 2017. Proof of Liability and Worker's Compensation Insurance must accompany your proposal to be considered. The Town of Barnes reserves the right to reject any and all proposals.

Judy Bourassa, Clerk-Treasurer
Dated this 21st day of September, 2017

HALLOWEEN TREATS GUESS WHO'S BEHIND THE MASK !!



Find the answer
in this issue.



UFO CRAFTERS

Submitted by: Judy Wilcox



The UFO Crafters met on September 18th and September 25th. As usual we had a variety of crafts represented. Macramé is back in style and on the 18th one crafter was teaching another to make a macramé bracelet, someone was stitching wool felt ornaments, another was hand-stitching the edge binding to a small quilt, the knitter making the afghan was knitting away and nearing the end of that project, and someone was knitting a cell phone purse. We had a few people who dropped in without projects to visit and join in the camaraderie. The main topic of discussion was Hurricane Irma as we have many snowbirds in the Barnes area.

September 25th was a busy day. Knitting was well represented with a variety of projects. The afghan was completed and presented as a finished project. The slippers from a few gatherings before were finished. New UFO's present were socks; 2 shawls, one being made from single skeins gathered from a son's travels around the world, a key-hole scarf, and a scarf being designed and knitted from orphan skeins in a yarn collection. Two crafters were working on card-making. Two were stitching wool felt applique, one a quilt block and one a small wall-hanging. One was making embroidered sachets and one was working on a crocheted newsboy cap. Some of the knitters and the crocheter had questions about their projects and with the diversity of craft knowledge represented there questions were quickly resolved so they could continue with the projects. Conversations were so varied and so animated that I couldn't catch them all but UFO's and the Packers exciting game on Sunday 9/24 were two that I did catch.

Our next meetings are Monday, October 9th and Monday, October 23rd. We meet at the Barnes Town Hall at 1:30 P.M. Come and join us for a relaxing afternoon of crafting and conversation any time. All crafters are welcome.



GARAGE SALE



Saturday Oct. 14th 8:00 until 4:00

3100 CTY HWY N, Unit E
Barnes, WI



Obituaries - REMEMBERING LOVED ONES LOST

In our September issue we posted the passing of Catherine Sclavi, but unfortunately we did not have complete information. Thank you to the Marcuk Family for sharing her obituary from the Superior Telegram.

CATHERINE A. "KATE" SCLAVI

Catherine Ann "Kate" Sclavi, passed away suddenly August 13, 2017 in her home, of natural causes. Kate was born January 30, 1953 in Superior, WI to James and Donna (McGillis) Enberg. She enjoyed walking her dogs, gardening, sewing, reading, and spending time at the lake.

Kate is survived by her daughter and son-in-law, Jennifer and Marc Makela of Lake Nebagamon, WI and their children, Halie (Nathan Van Meter) and Jake; her son, Joe (Amanda Olson) Sclavi of Maple, WI and Joe's daughters, Carmen and Ella; her sister, Janice Engberg, Mary Walters, Susan Dorgan and brother, Larry Engberg and their families; and Tex, her faithful canine companion. She will also be remembered by her extended family and valued friends.

Noted: Kate was preceded in death by her parents and her special mother-in-law, Jean Sclavi. The family gathered at her home in Lake Nebagamon, WI.

RICHARD "DICK" DAVIS

Richard "Dick" Davis, age 73, of Drummond, WI passed away peacefully in his sleep at home on Monday, September 11, 2017. He was born on June 12, 1944 in Ashland, the son of Robert and Emily (Pease) **Davis**. He is survived by 3 children, Dina (Tony) Santos, Devlin **Davis** and his son, Derik and Terri (Alan) Voss, all of Milwaukee and a sister, Wendy (**Richard**) Downey of Chesterton, Indiana. He was preceded in death by his parents and a brother, Tom **Davis**.

At this time, there will be no visitation or funeral service held.



KAREN ANN ROYSE

Karen Ann Royse, 84, of Superior, passed away September 5, 2017, at REM Centennial Home in Superior, WI of complications associated with Alzheimer's disease and COPD. She is now in heaven eating chocolates, having a "treat" and singing her favorite Norwegian folk song. She was born in Duluth, MN on December 10, 1932 to Lawrence and Bonita (Bergeron) Gillen.

Karen graduated from Denfeld High School in 1951. She was a partner in both the Trio and Joker's Wild Taverns in Superior. In her younger years, Karen was a softball player and a bowler. In later years, a formidable pool player, avid crossword puzzler and enjoyed playing cribbage, Yahtzee and 6-5-4. Karen loved her Minnesota Vikings and would often lead those around her in a cheer. Her talents as a cross-stitcher left many with beautiful creations on t-shirts, sweatshirts and framed art work. She loved spending the summer at the camper at Birch Grove Resort in Iron River prior to Bob's death, and at the cabin in Barnes, WI thereafter.

Karen was predeceased by her husband Robert L. Royse in January 2012 after 37 years of marriage, her parents, nephew Tom Gillen and furry friends Brandy and Simon. Karen is survived by daughters Cindy (Jim Freese) Holm and Kim (Dough Shykes) Bleskan, Superior; son Pat Nord, Tucson, AZ; grandchildren Jillian (Jason Williams) Holm, Springfield, OR, Kati (Kevin) Ruhnke, Esko, MN and Cole (Kristy LaRue) Bleskan of Superior, WI; brother Dick (Sissy Abbott) Gillen, Duluth, MN; nieces Teri (Scott) Wallene, Las Cruces, NM and Laurie (Frank) Fudally, Superior, WI. Per Karen's wishes, no services will be held.

Our sincerest apologies for anyone we may have missed
Our thoughts and prayers are with you and your families in this time of sorrow.

If you have any information you would like us to share, please send to:

Julie (Friermood) Sarkauskas at
barnesnotesandnews@gmail.com

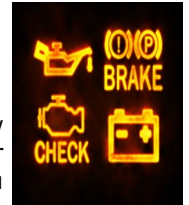


"If there ever comes a day when we can't be together, keep me in your heart, I'll stay there forever."
- Winnie the Pooh



5 WARNING LIGHTS YOU SHOULD NEVER IGNORE

Submitted by: **Bill's Garage**



1. OIL PRESSURE LIGHT

In order of severity this is the last light you want to see, but probably the easiest to fix and you're probably just low on oil for some reason. Check the oil dip stick to see if its low and add oil accordingly. If the light goes off your good to go. You know where the dip stick is right, ask if you don't. You still have to find out why its low, but you should be able to get home or to a repair shop. If the light doesn't go off and you can't make it to a service center, call a tow truck or catastrophic engine damage can result.

2. COOLANT TEMPERATURE LIGHT

When this light comes on the engine is too hot to proceed, pull over and stop, let the engine cool off, however long will that take. Hot summer days could be an hour, cold winter days maybe 20 minutes. Don't take the radiator cap off until it's cool to the touch as severe burns can result. Add more coolant. (it's a good idea to keep some in the car as part of your "first aid" kit for the car. If it runs right out call a tow truck, otherwise head for home and find out why it overheated in the first place. (it could be a bad thermostat or radiator.)

3. BRAKE LIGHT ON

This one can get you in trouble really fast. A bad surprise when the brake pedal doesn't do anything and you're going 50 mph. It probably is due to a rusted-out brake hydraulic line. Call a tow truck. Over the years I have seen people try to limp it into a shop with no brakes. Some of them made it, but don't put everyone on the road or your loved ones in jeopardy. Play it safe.

4. BATTERY OR ALTERNATOR LIGHT ON

Every car has a gauge or light, some have both, but they work the same way. They are telling you the demand is exceeding the supply and you have about 20 to 30 minutes of driving time before the battery goes dead and the engine stops running. Even less if the headlights are on. The fix is usually straight forward. The alternator is defective or the battery is worn out. Now-a days, battery's only last about 5 years or less because of the high demand put on the system with all the electronics on today's cars. One of the worst things you can do is drive around with a bad battery. It may start the car, but it places a higher demand on the rest of the system. So, now you may need a battery and an alternator, or worse, melted wires and a chance for fire. Please don't take the battery cable off when the car is running. This method of testing the system hasn't held true for 50 years, but I still see people do it.

5. LOW TIRE WARNING LIGHT

The low tire pressure warning light will come on if any tire is 25 percent or more under inflated. Driving on a low tire can be dangerous because it increases the chance of a blow out or uneven braking. Add air to the recommended pressure. Look in your owners-manual, the door jam or glove box door for the information decal, most cars are 32 to 35 pounds of pressure. Tire pressures will change with temperature change, make sure who ever changes your oil checks them.

BILL'S GARAGE

**AUTO & TRUCK REPAIR
ASE CERTIFIED & INSURED**

48670 US Highway 63 - Drummond, WI

Phone: 715-739-6969

HOURS: MONDAY— FRIDAY 8-5 SATURDAY 8-12

**BATTERIES + TIRES + TIRE REPAIR + TUNE UPS
BRAKES + EXHAUST + COOLING SYSTEM FLUSHING
OIL CHANGE + LUBRICATION
COMPUTER DIAGNOSTICS + STEERING + SUSPENSION
TRANSMISSION REPAIRS**

*FOR THOSE OF YOU IN THE BARNES
AND EAU CLAIRE LAKES AREA*

**TAKE THE SHORT DRIVE TO
DRUMMOND, JUST SOUTH ON US 63**

**TALK TO BILL KOKAN
OVER 30 YEARS EXPERIENCE
CARS-VANS-LIGHT TRUCKS**



**KEEPING THE WHEELS TURNING IN SOUTHERN BAY-
FIELD COUNTYONE CAR AT A TIME**



SOMETIMES.....
 OUR LOVED ONES HAVE PAWS.
 OUR SYMPATHIES IN THE
 LOSS OF YOUR FURRY FRIEND



It's hard to forget someone who gave you
 so much to remember



SUPPORT YOUR LOCAL HUMANE SOCIETY



IT'S OFFICIALLY FALL. THINK YOUR PETS ARE SAFE FROM FLEAS AND TICKS? GUESS AGAIN.

YOU STILL NEED TO MAKE SURE YOU AND YOUR PETS ARE READY with EPI pens and Ben

As always, if your pet gets stung or bitten and has a rapid or intense reaction, you need to get him or her to the vet immediately.

KEEP YOUR PET'S LYMES SHOTS UP TO DATE.

You can't be too sure that they won't end up with one of the tick borne diseases.

Have your vet's number handy at all times.

LOCAL VETS:

NORTHSTAR VETERINARY CLINIC / HOSPITAL

Dr. Sammi Pumala # 715-739-6823
 52545 Old 63N, Drummond

SEELEY VETERINARY CLINIC

Dr. John Mundel # 715-634-5996
 12942W County Rd OO, Hayward (Seeley)

NORTHLAND VETERINARY SERVICES

Dr. Monica Brilla # 715-372-5590
 8560 Topper Rd, Iron River

HAYWARD ANIMAL HOSPITAL

715-634-8971
 15226W Cty Rd B, Hayward



Winchester Linden



Gunner Fullington



Barnes Book Club

At 9:30 A.M. on Monday, October 23, in the library of the Barnes Community Church we will read and discuss *The Crucible* by Arthur Miller. This play by one of America's foremost playwrights is a fictionalized drama about the Salem Witch Trials of the 1690's. The play is an allegory for the descent of the U.S. into McCarthyism in the 1950's, and again has heightened relevance for the present United States.

Our November book will be *The Book of Joy*, written by the Dali Lama, Desmond Tutu, and Douglas Abrams. Published just last year, the book emphasizes the development of joy, forgiveness and compassion amidst the adversity and suffering in the world.

NOVEMBER MARKS THE 20TH ANNIVERSARY OF THE BARNES BOOK CLUB. If you have ever attended a book club discussion, WE'D LOVE TO SEE YOU FOR THIS ANNIVERSARY. Come celebrate the Barnes Book Club at 9:30 A.M. on Monday November 27. As always, ALL ARE WELCOME, whether you've attended before or not.



PUPPIES  PUPPIES  PUPPIES

Cavalier King Charles Spaniel / Bichon Frise

Born on: August 11, 2017
 Rehoming after October 11, 2017
 \$ 650



1 Female / 4 Males

Both Parents on Premises

Please call: 715-222-6747



BARNES COMMUNITY CHURCH FOOD SHELF

The Barnes Food Shelf is open the 2nd Wednesday of each month from 9:00 to 11:00 a.m. for persons living within 15 miles of the church or those living in Barnes, Drummond or Highland.

Please bring identification.

We are located at 3200 County Highway "N", Barnes, WI at the Barnes Community Church.

For further information call:

Donna at 715-795-3139 or Dianne Hess at 715-795-2728

(For a map to the food shelf visit: www.barneswi.com)

Help spread the news about the area food shelf. We are always in need of either non-perishable food items or money donations.



Please consider making a donation to The Barnes Food Shelf. It is greatly appreciated.

FOR SALE

Used 500 gallon LP tank. \$550.00

Call Jim @ [715-795-2145](tel:715-795-2145)



TOWN OF BARNES TRANSFER SITE & RECYCLING CENTER
2017 HOURS OF OPERATION EFFECTIVE: APRIL 1 THROUGH NOVEMBER 1
 Saturday 8:00 a.m. to 2:00 p.m.; Sunday 8:00 a.m. to 2:00 p.m.; Wednesday 8:00 a.m. to 2:00 p.m.

Bagged garbage fees: LARGE BAGS: \$ 3.00 / SMALL BAGS: \$ 2.00

There are brush and leaf pits for these types of disposal. Brush pit now accepts stumps.

NO HAZARDOUS DISPOSALS/ITEMS

Call the site at 715-795-2244 before bringing in large items.

SORRY—WE CANNOT ACCEPT TRASH OR RECYCLING FROM BUSINESSES

DISPOSAL FEES

- EMPTY REFRIGERATORS, FREEZERS, COMPRESSORS, DEHUMIDIFIERS \$ 20.00
- PROPANE TANKS; \$10.00
- STUFFED CHAIRS; \$10 OR \$15
- COUCHES; \$15 OR \$20
- MATTRESS/BOX SPRING-QUEEN OR KING; \$10.00 EACH
- MATTRESS/BOX SPRING-SINGLE OR DOUBLE; \$5.00 EACH
- HIDE-A-BED COUCH; \$25.00
- TIRES; \$5.00 EACH
- LARGE TIRES; TRUCK/TRACTOR-BASED ON SIZE DETERMINED BY ATTENDANT
- TV'S/ COMPUTERS, LAPTOPS; \$15.00
- MISC. FURNITURE; \$5.00
- CARPETING, PADDING, RUGS, DEPENDING ON SIZE; \$10.00 AND UP
- FLOURESCENT BULBS 8 FOOT; \$5.00 EACH
- FLOURESCENT BULBS 4 FOOT; \$2.00 EACH
- FLOURESCENT BULBS LESS THAN 4 FOOT; \$1.00 EACH
- CFL BULBS(IN DESIGNATED BOX); \$1.00 EACH
- BATTERIES ; FREE
- ELECTRICAL APPLIANCES; FREE
- STOVES; FREE
- WASHER/DRYERS; FREE



RECYCLE ITEMS:

All Rinsed Plastic Bottles (No Food Residue Allowed)

- Water bottles
- Mouthwash bottles
- Beverage bottles
- Food jars
- Food containers
- Milk & water jugs
- Detergents
- Household cleaners
- Shampoo bottles
- Cooking oil
- Salad dressing
- Yogurt containers
- Margarine tubs
- Ketchup bottles
- Soap dispenser containers
- Plastic bags must be put inside one bag

Misc Items

- 8" max flower pots clean
- Aluminum, steel, tin food/beverage containers
- Clear, green, brown glass food/beverage bottles
- Newsprint, magazines, catalogs
- Corrugated cardboard

Aseptic Packaging Cartons

- Juice cartons Soup/broth Soy milk Cream
- Wine and milk cartons

NON - RECYCLABLE ITEMS:

- Pizza Boxes (because of the grease)
- Paper Plates and Cups (with wax coating)
- Paper Towels
- Egg Cartons (Styrofoam)
- Kleenex
- PVC Pipe
- Over sized plastic items
- Oil Containers
- Solo Cups
- Plastic Plates
- Flower pots or trays over 8"
- Salt Tabs bags
- Top soil bags
- Window glass
- Rubber products
- Mirrors
- Fabrics
- Wood
- Drinking glasses
- Styrofoam
- LED light bulbs
- Large plastic toys
- Aerosol spray cans
- Containers that stored pain and chemicals

This list does not include all items but is a reference of what can and cannot be recycled

Ask a Master Gardener...October Native Plant of the Month

Blue Sage (*Salvia azurea*)

A few years ago, when I looked out on my fall garden, I saw yellow. Except for the New England Aster, pretty much everything in bloom was a shade of yellow. Now, I know that many beautiful gardens are color-themed; however, I started thinking about adding something, just what and where, I had yet to decide. Then, last summer a gardening friend gave me a rose bush cutting he rooted. Now, I had another rose that had been sitting around in a pot for a couple of years, and yet another that was barely hanging on, buried under spiderwort and coneflower. And then there was the blue balloon flower under those same tall flowers. I needed a new spot! So, I found a nice sunny spot that the roses would like, scoured the greenhouse yard for blue (didn't have any blue anywhere in my yard!) rolled up my sleeves and got busy.



Skip to this fall...There was just one plant in my new area that I hadn't identified, but I knew I would as soon as it bloomed. I was prepared to wait until next year, so I was excited when I found it had started to bud, about three-four weeks ago. Wow! It's my blue sage...and well worth waiting for! So, I'll get down to business and tell you about this beauty.

Blue Sage is a clump-forming, herbaceous perennial plant that will typically grow 3-5' tall. The central stem is ridged and slightly hairy. The 3-4" long gray-green leaves are opposite along the stem and can be lance-shaped to oval. The foliage gives off the scent of sage and has a sage taste. Whorls of two-lipped azure blue flowers bloom in spikes for an extended period from mid-summer through fall.

Salvia azurea is easily grown in average, well-drained soil in full sun. It will tolerate some drought but prefers moist gravelly or sandy soils with good drainage. They will grow four to six feet tall, but can be pruned back by up to half in late spring to encourage bushing and compactness and prevent stem flopping. Pinching off the tops or pulling off the seeds when the stems are almost finished blooming will stimulate new flowers in October. Only a few flowers are in bloom at the same time.

Salvia is the largest genus of the mint family. Bees, butterflies, hummingbirds and other pollinators just love them, and they hold special value for bumblebees and native bees. An interesting characteristic of this family involves the method of pollination. The large lower lip acts as a landing pad, and when the bee enters the salvia flower, it triggers a lever that makes the flower stamen deposit a small amount of pollen on the bee's head. When the bee backs out of the flower, it resets the lever to make it ready for the next pollinator and then carries the pollen to another flower, allowing the plant to reproduce.

Mammalian herbivores (grin!) usually avoid this plant – either they don't like the sage scent, or perhaps the scent is associated with chemicals in the plant that disrupt their digestive tracts. I wonder what a deer looks like when it has a tummy ache?

So, where can you plant these sky-blue beauties? Really, pretty much wherever you would like a splash of fall color (that isn't yellow) -- borders, cottage gardens, native plant gardens, prairie-like areas, wild or naturalized plantings. The inset picture is my first-year bloom, I'm totally looking forward to next year when it's bigger and bushier and has more than one flower spike. As Grandmother always said about perennials, "The first year they sleep; the second year they creep; the third year they leap!"

Marianne Mueller, Master Gardener, M&M Greenhouse, Barnes, WI. Please continue to send your questions to alston@cheqnet.net. Please reference "MG" or "Master Gardener" in the subject line so the junk mail filter doesn't swallow it up! We will get to all your questions in future issues.

HELP US "GO GREEN"

In an effort to save on paper and costs, please contact us if you'd like to receive your copy of the Barnes Notes and News via email. **THANK YOU!**

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**The Barnes Area Historical Association
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Corner of County Hwy N & Lake Rd.

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BARNES RED HAT



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Wednesday, October 18th at 12:00 Noon
at the *Y-Go-By*

13889 S. County Road Y, Gordon.

For information please call:

Laurie Balousek at # 715-795-2379



Wild Rice Harvesting Still Popular in Area But Declining - By: Ted Eastlund

Beverly and Ron Kofal of Gordon harvested wild rice on the St. Croix River over the Labor Day weekend. They have harvested wild rice in the fall for 45 years, often up to 10 days a year at several different lakes and rivers in the area. According to Kofal, a trapper, maple syrup maker, deer hunter, vegetable gardener and proud grandparent who lives on Hwy Y not far from Lower Eau Claire Lake, ricing was very popular in the past among the "old-timers" in Gordon. But he says that most of them have dropped off and he estimates only one or two continue to this day.

Kofal says you can tell when the rice is ready to harvest when you look at the expanse of the rice field and see the tops being a brown color. He would often collect up to 40 to 50 pounds a day and in the past totaling up to 250 pounds per year.

He first learned how to harvest wild rice at the invitation of a native American friend who lived west of Gordon and was known for making cedar strip canoes. Ron also learned the age-old custom of harvesting etiquette involving canoeing in a zig-zag pattern that respects the forward movements and patterns of other rice harvesters on the same lake. Years ago he was fortunate to be able to harvest rice among Native Americans on selected lakes. Once he was embarrassed when a non-native entered the lake to harvest rice and did not observe the same etiquette shown by those already on the lake.

This year Ron said harvest yields we're good on the St. Croix River below the cutaway dam. Many were harvesting in the area, including some Native Americans from Bad River Reservation. Apparently harvest yields are not very good this year around the Ashland area. One good day ended with 60 pounds of "green rice" (not yet roasted) on the floor of the Kofal's canoe.

After cleaning of the green rice only 40% of the grain remains due to the presence of empty hulls or "fluff" as an 82-year-old Native American woman who was harvesting nearby called it. The season opens at 10 AM each day.

Harvest is accomplished by holding the plant over the edge of the canoe and beating it with a stick or "knocker". Since ancient times, Native Americans have used cedar sticks for this purpose.

With the canoe's slow forward momentum the harvester sitting at the stern pulls the stems over the edge of the canoe. With a brushing stroke or striking stroke the ripe rice falls into the bottom of the canoe. Rice also falls into the water which grows into next year's harvest. Much of the unripe rice lower on the stem remains. Several more harvests can follow after the remaining rice ripens.

The second person on the harvest team is at the stern to push the canoe along using a special push pole.

After harvesting, wild rice is dried and cleaned to remove insects, leaves, dirt, etc. Next dried wild rice is then parched by roasting with constant stirring. Then the wild rice is hulled to remove the chaff from the kernel and the chaff is removed by winnowing. Commercial wild rice is black but local rice is much lighter, almost a tan grey. Locally harvested natural rice cooks quicker and has a richer and nuttier flavor.



From: The American Aboriginal Portfolio, by Mrs. Mary H. Eastman. Illustrated by S. Eastman. Philadelphia: Lippincott, Grambo & Co. 1853



Images from <http://nmai.si.edu/environment/story-project/OjibweResources.aspx> (left) and <https://www.motherearthnews.com/organic-gardening/foraging-for-wild-rice-zmaz82sozgoe> (right)

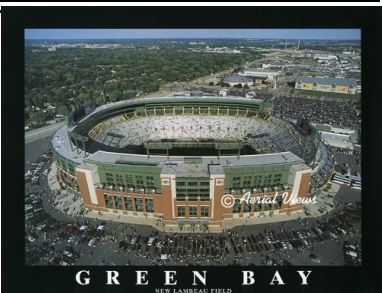


Images from <http://northsandlake.com/Wildrice.html> (top) and <https://alchetron.com/Wild-rice-5002917-W>



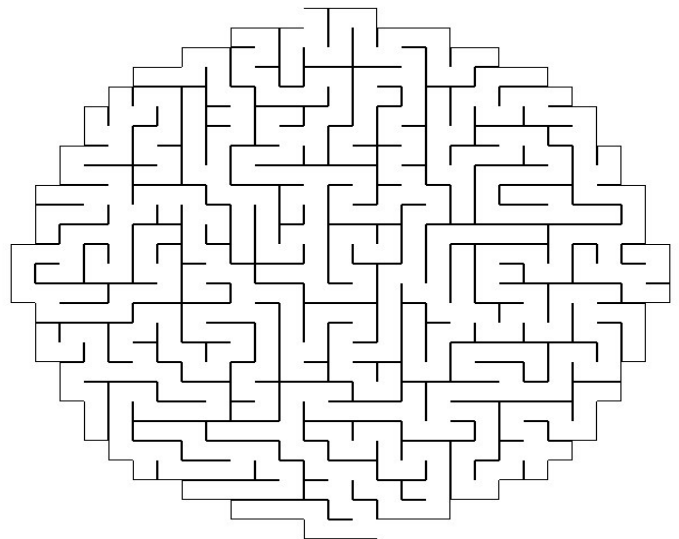
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- P.J.'s Cabin Store
- Doorn's Inn
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BARNES - GORDON GARDEN CLUB - Submitted By: Bonnie Dealing

The club gathered on a beautiful sunny afternoon at the Barnes Town Hall for its September meeting.

The fall themed decorations and dessert set the mood for discussing putting gardens to bed, separating perennials, and saving seeds for next season.

New officers for next year will be chosen at the October meeting, but there was discussion about the duties and expectations of those who serve in the capacity of president, Vice President and treasurer.

There was also discussion about next year's yearbook theme, leaning toward pollinators and the flowers that attract them.

Our October meeting will be at the Gordon Presbyterian Church on the 17th at 1:45 (a new time).

Please join us for fun and interesting topics.



OCTOBER REMINISCING: HALLOWEEN

HALLOWEEN has been a time known for dress up, candy and fun. However, looking into the history of Halloween, it lends quite a bit more.

Source: History Channel.com

Halloween or Hallowe'en, also known as Allhalloween, All Hallows' Eve, or All Saints' Eve, is a celebration observed in a number of countries on October 31st, the eve of the Western Christian feast of All Hallows' Day and Reformation Day. It begins the three-day observance of Allhallowtide, the time in the liturgical year dedicated to remembering the dead, including saints, martyrs, and all the faithful departed

Ancient Origins of Halloween

Halloween's origins date back to the ancient Celtic festival of Samhain (pronounced sow-in). The Celts, who lived 2,000 years ago in the area that is now Ireland, the United Kingdom and northern France, celebrated their new year on November 1. This day marked the end of summer and the harvest and the beginning of the dark, cold winter, a time of year that was often associated with human death. Celts believed that on the night before the new year, the boundary between the worlds of the living and the dead became blurred. On the night of October, 31st they celebrated Samhain, when it was believed that the ghosts of the dead returned to earth. In addition to causing trouble and damaging crops, Celts thought that the presence of the otherworldly spirits made it easier for the Druids, or Celtic priests, to make predictions about the future. For a people entirely dependent on the volatile natural world, these prophecies were an important source of comfort and direction during the long, dark winter.

Straddling the line between fall and winter, plenty and paucity, life and death, Halloween is a time of celebration and superstition. It is thought to have originated with the ancient Celtic festival of Samhain, when people would light bonfires and wear costumes to ward off roaming ghosts. In the eighth century, Pope Gregory III designated November 1 as a time to honor all saints and martyrs; the holiday, All Saints' Day, incorporated some of the traditions of Samhain. The evening before was known as All Hallows' Eve and later Halloween. Over time, Halloween evolved into a secular, community-based event characterized by child-friendly activities such as trick-or-treating. In a number of countries around the world, as the days grow shorter and the nights get colder, people continue to usher in the winter season with gatherings, costumes and sweet treats.

To commemorate the event, Druids built huge sacred bonfires, where the people gathered to burn crops and animals as sacrifices to the Celtic deities. During the celebration, the Celts wore costumes, typically consisting of animal heads and skins, and attempted to tell each other's fortunes. When the celebration was over, they re-lit their hearth fires, which they had extinguished earlier that evening, from the sacred bonfire to help protect them during the coming winter.

By 43 A.D., the Roman Empire had conquered the majority of Celtic territory. In the course of the four hundred years that they ruled the Celtic lands, two festivals of Roman origin were combined with the traditional Celtic celebration of Samhain. The first was Feralia, a day in late October when the Romans traditionally commemorated the passing of the dead. The second was a day to honor Pomona, the Roman goddess of fruit and trees. The symbol of Pomona is the apple and the incorporation of this celebration into Samhain probably explains the tradition of "bobbing" for apples that is practiced today on Halloween.

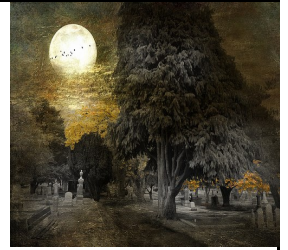
On May 13, 609 A.D., Pope Boniface IV dedicated the Pantheon in Rome in honor of all Christian martyrs, and the Catholic feast of All Martyrs Day was established in the Western church. Pope Gregory III (731–741) later expanded the festival to include all saints as well as all martyrs, and moved the observance from May 13 to November 1. By the 9th century the influence of Christianity had spread into Celtic lands, where it gradually blended with and supplanted the older Celtic rites. In 1000 A.D., the church would make November 2 All Souls' Day, a day to honor the dead. It is widely believed today that the church was attempting to replace the Celtic festival of the dead with a related, but church-sanctioned holiday. All Souls Day was celebrated similarly to Samhain, with big bonfires, parades, and dressing up in costumes as saints, angels and devils. The All Saints Day celebration was also called All-hallows or All-hallowmas (from Middle English Alhallowmesse meaning All Saints' Day) and the night before it, the traditional night of Samhain in the Celtic religion, began to be called All-hallows Eve and, eventually, Halloween.

Halloween Comes to America

Celebration of Halloween was extremely limited in colonial New England because of the rigid Protestant belief systems there. Halloween was much more common in Maryland and the southern colonies. As the beliefs and customs of different European ethnic groups as well as the American Indians meshed, a distinctly American version of Halloween began to emerge. The first celebrations included "play parties," public events held to celebrate the harvest, where neighbors would share stories of the dead, tell each other's fortunes, dance and sing. Colonial Halloween festivities also featured the telling of ghost stories and mischief-making of all kinds. By the middle of the nineteenth century, annual autumn festivities were common, but Halloween was not yet celebrated everywhere in the country.

In the second half of the nineteenth century, America was flooded with new immigrants. These new immigrants, especially the millions of Irish fleeing Ireland's potato famine of 1846, helped to popularize the celebration of Halloween nationally. Taking from Irish and English traditions, Americans began to dress up in costumes and go house to house asking for food or money, a practice that eventually became today's "trick-or-treat" tradition. Young women believed that on Halloween they could divine the name or appearance of their future husband by doing tricks with yarn, apple parings or mirrors.

In the late 1800s, there was a move in America to mold Halloween into a holiday more about community and neighborly get-togethers than about ghosts, pranks and witchcraft. At the turn of the century, Halloween parties for both children and adults became the most common way to celebrate the day. Parties focused on games, foods of the season and festive costumes. Parents were encouraged by newspapers and community leaders to take anything "frightening" or "grotesque" out of Halloween celebrations. Because of these efforts, Halloween lost most of its superstitious and religious overtones by the beginning of the twentieth century.



OCTOBER REMINISCING: HALLOWEEN

By the 1920s and 1930s, Halloween had become a secular, but community-centered holiday, with parades and town-wide parties as the featured entertainment. Despite the best efforts of many schools and communities, vandalism began to plague Halloween celebrations in many communities during this time. By the 1950s, town leaders had successfully limited vandalism and Halloween had evolved into a holiday directed mainly at the young. Due to the high numbers of young children during the fifties baby boom, parties moved from town civic centers into the classroom or home, where they could be more easily accommodated. Between 1920 and 1950, the centuries-old practice of trick-or-treating was also revived. Trick-or-treating was a relatively inexpensive way for an entire community to share the Halloween celebration. In theory, families could also prevent tricks being played on them by providing the neighborhood children with small treats. A new American tradition was born, and it has continued to grow. Today, Americans spend an estimated \$6 billion annually on Halloween, making it the country's second largest commercial holiday.

Today's Halloween Traditions

The American Halloween tradition of "trick-or-treating" probably dates back to the early All Souls' Day parades in England. During the festivities, poor citizens would beg for food and families would give them pastries called "soul cakes" in return for their promise to pray for the family's dead relatives. The distribution of soul cakes was encouraged by the church as a way to replace the ancient practice of leaving food and wine for roaming spirits. The practice, which was referred to as "going a-souling" was eventually taken up by children who would visit the houses in their neighborhood and be given ale, food, and money.

The tradition of dressing in costume for Halloween has both European and Celtic roots. Hundreds of years ago, winter was an uncertain and frightening time. Food supplies often ran low and, for the many people afraid of the dark, the short days of winter were full of constant worry. On Halloween, when it was believed that ghosts came back to the earthly world, people thought that they would encounter ghosts if they left their homes. To avoid being recognized by these ghosts, people would wear masks when they left their homes after dark so that the ghosts would mistake them for fellow spirits. On Halloween, to keep ghosts away from their houses, people would place bowls of food outside their homes to appease the ghosts and prevent them from attempting to enter.

Halloween Superstitions

Halloween has always been a holiday filled with mystery, magic and superstition. It began as a Celtic end-of-summer festival during which people felt especially close to deceased relatives and friends. For these friendly spirits, they set places at the dinner table, left treats on doorsteps and along the side of the road and lit candles to help loved ones find their way back to the spirit world. Today's Halloween ghosts are often depicted as more fearsome and malevolent, and our customs and superstitions are scarier too. We avoid crossing paths with black cats, afraid that they might bring us bad luck. This idea has its roots in the Middle Ages, when many people believed that witches avoided detection by turning themselves into cats. We try not to walk under ladders for the same reason. This superstition may have come from the ancient Egyptians, who believed that triangles were sacred; it also may have something to do with the fact that walking under a leaning ladder tends to be fairly unsafe. And around Halloween, especially, we try to avoid breaking mirrors, stepping on cracks in the road or spilling salt.

But what about the Halloween traditions and beliefs that today's trick-or-treaters have forgotten all about? Many of these obsolete rituals focused on the future instead of the past and the living instead of the dead. In particular, many had to do with helping young women identify their future husbands and reassuring them that they would someday—with luck, by next Halloween—be married. In 18th-century Ireland, a matchmaking cook might bury a ring in her mashed potatoes on Halloween night, hoping to bring true love to the diner who found it. In Scotland, fortune-tellers recommended that an eligible young woman name a hazelnut for each of her suitors and then toss the nuts into the fireplace. The nut that burned to ashes rather than popping or exploding, the story went, represented the girl's future husband. (In some versions of this legend, confusingly, the opposite was true: The nut that burned away symbolized a love that would not last.) Another tale had it that if a young woman ate a sugary concoction made out of walnuts, hazelnuts and nutmeg before bed on Halloween night she would dream about her future husband. Young women tossed apple-peels over their shoulders, hoping that the peels would fall on the floor in the shape of their future husbands' initials; tried to learn about their futures by peering at egg yolks floating in a bowl of water; and stood in front of mirrors in darkened rooms, holding candles and looking over their shoulders for their husbands' faces. Other rituals were more competitive. At some Halloween parties, the first guest to find a burr on a chestnut-hunt would be the first to marry; at others, the first successful apple-bobber would be the first down the aisle.

Of course, whether we're asking for romantic advice or trying to avoid seven years of bad luck, each one of these Halloween superstitions relies on the good will of the very same "spirits" whose presence the early Celts felt so keenly.

LOCAL MEMORIES:

When I was little, we would go into the Drummond School for the "Halloween Carnival" that was put on by the high school students as a fund raiser. There were games, a dunk tank, apple bobbing, costume contests, and so much more that it was like going to the fair! Granted, I was probably only 6 or 7, but it was an amazing event all the same. My sisters Shirley and Debbie were 10 and 9 years older than me and they were in the classes that sponsored the carnival. I'd like to think that my younger brother Bill and I were just really good at the games, but I'm sure our sisters probably just gave us extra candy. LOL

Being from Barnes, we didn't have much trick or treating going on since we had to have our parents drive us around town so by the time we stopped at a few couple houses, it was already bed time !! (so the carnival was a one-stop shop for all of us and with mom driving not only the 7 of us to school, we would have some of our closest family friends along as well. It was a tight, but fun ride into town.)

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OCTOBERSPECIALS

Omelet: Eggs Benedict omelet with Canadian Bacon, onions with hollandaise on top

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Pizza: Chicken Pesto

Drink:

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Website: visitsolonsprings.com

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The Barnes AIS Committee and the Friends of The Eau Claire Lakes Area Lake Association

Were Jointly Given the State of Wisconsin's Invader Crusader Award for 2017

By: Ted Eastlund

The Wisconsin Invasive Species Council has awarded one of its 2017 Invader Crusader Awards to the Town of Barnes Aquatic Invasive Species Committee and the Friends of the Eau Claire Lakes Area in Barnes and Gordon.

During the September 19 meeting of the Town of Barnes Board, Chair Chris Webb presented the 2017 Invader Crusader Award to the AIS Committee and the Friends of Eau Claire Lakes Area and explained that they were given the award jointly in recognition of their development of the BAISS boat for harvesting invasive aquatic species and FOECLA's Lake Ecology Education Program.



Photo by Seana Frint

Left to Right: Andy Teal, Dave Pease, Cris Neff, Lee Wiesner and Carl Heltne

The 12-member Wisconsin Invasive Species Council was created by the Wisconsin Legislature to assist the Department of Natural Resources in establishing a statewide program to control invasive species. It annually gives Invader Crusader Awards, honoring Wisconsin citizens and organizations for their significant contribution to prevent, control or eradicate invasive species that harm Wisconsin's lands, waters, and wetlands.

The award is given for "exemplary efforts" at collaboratively addressing issues surrounding the recognition, control and prevention of aquatic invasive species.

According to Bayfield County's AIS Coordinator Andrew Teal, a main reason the award was given was for the construction, funding and operation of the Barnes AIS Committee's innovative Barnes Area Invasive Species Suction (BAISS). Constructed by volunteers, the Town of Barnes AIS Committee volunteers staff and maintain their unique BAISS boat for removal of AIS and operate it with volunteer deckhands and paid divers as needed. It became fully functional in 2017 initially for removing growing patches of curly-leaf pondweed from Middle Eau Claire Lake. During June it operated 5 days a week 730-1130AM, staffed by a paid diver and three volunteer deckhands. It is the only diver assisted suction harvester of AIS operating in the region.

Since its inception, the Town of Barnes AIS Committee has worked to monitor and control aquatic invasive species by chemical, mechanical, and biological means.

The Town of Barnes AIS Committee has acquired many grants over the years to treat and monitor Eurasian Water Milfoil in several lakes in the area. It has maintained broad community support and excellent relationships and partnerships with Bayfield County and the Wisconsin DNR. It has AIS surveillance and prevention programs and a rapid response team to address newly found patches of AIS.

The award was given also in recognition of FOECLA's innovative and successful approach to invasive species prevention, management, and education. FOECLA volunteers have been proactive for years in educating the public about AIS. In 2014 it hosted an AIS Conference for the public and regional AIS professionals. It helped get the region's first AIS treatment grant and provided a large presence on the Town of Barnes AIS Committee, providing financial support for the development of the uniquely-designed and constructed Barnes Area Invasive Species Suction Boat.



FOECLA also created and carries out the Lake Ecology Education Program (LEEP) for youth, whereby 30 or so 7th graders from Drummond Middle School participate in 11 classroom wet-labs and two day-long lake field trips annually, resulting in students who are not only aware of AIS and causes of its spread but have identified previously undocumented AIS in one lake and also have become future stewards of our lakes and streams. Following LEEP training, students have presented in a panel discussion format at events to showcase their LEEP invasive species knowledge for other middle school students. One LEEP student took first place in her category in the Northwoods Invasive Species Poster Contest.

Photo by Ted Eastlund

FOECLA aids in recruiting volunteers, as needed and requested, for the Barnes AIS Committee's Clean Boats-Clean Waters program (boat landing monitors), AIS surveillance program (shoreline monitors) and AIS rapid response team to control new AIS (including BAISS Boat staff).

Over the years, its volunteers have monitored and periodically treated patches of purple loosestrife at the Lower Eau Claire Lake's channel to Cranberry Lake and have tentatively eradicated it with the use of beetles that only eat loosestrife. They were grown and applied locally by Cranberry Lake's Cindy and Bill Patza, assisted by Bayfield county (loosestrife monitoring, treatment and removal) and the DNR (beetle culture and application).

Representatives from Barnes AIS Committee & Friends of the Eau Claire Lakes Area.

From left to right: Dave Pease, Cris Neff, Lee Wiesner, Sally Pease, Carl Heltne, Ted Eastlund, John Loughren, Andy Teal, Rick Matila, Carol LeBreck, Jim Krook (behind Carol Lebreck), Dave Gardner, Diane Menard, Pat Johnston (behind D. Menard), Bart Mueller, Diane Rupnow, Bob Cochrane, Ingemar Ekstrom, Terry Kohlberg, Gerald (Gus) Gustafson



Photo by Seana Frint



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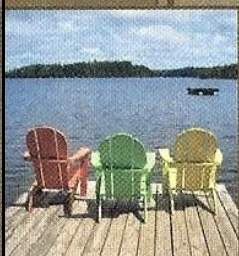
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12



IT'S FOOTBALL TIME AGAIN !! GREEN BAY PACKERS - 2017 SCHEDULE

4

15



Week 1	Sept 10	WIN	17 - 9	Seattle	Week 9	Nov 6	7:30 p.m. ESPN	Lions
Week 2	Sept 17	LOSS	23 - 34	Falcons	Week 10	Nov 12	12:00 p.m. FOX	at Bears
Week 3	Sept 24	OT WIN	27 - 24	Bengals	Week 11	Nov 19	12:00 p.m. FOX	Ravens
Week 4	Sept 28	WIN	35 - 14	Bears	Week 12	Nov 26	7:30 p.m. NBC	at Steelers
Week 5	Oct 8	3:25 p.m. FOX	at	Cowboys	Week 13	Dec 3	12:00 p.m. FOX	Buccaneers
Week 6	Oct 15	12:00 p.m. FOX	at	Vikings	Week 14	Dec 10	12:00 p.m. FOX	at Browns
Week 7	Oct 22	12:00 p.m. FOX		Saints	Week 15	Dec 17	12:00 p.m. FOX	at Panthers
Week 8	BYE				Week 16	Dec 23	7:30 p.m. NBC	Vikings

The Drummond Library - The Drummond Public Library and Historical Museum has become a popular destination for not only library services, but for a visit to the roots of the town of Drummond. The library also has local maps to assist visitors find the many natural wonders in the area. Visitors enjoy activities such as hiking, cross country skiing, biking, fishing, bird and wildlife watching and much more. The staff is knowledgeable about the local activities and can help you find the best activities while visiting the area.



HOURS: Monday: Closed **Tuesday:** 10-5. **Wednesday:**10-5. **Thursday:** 10-6. **Friday:** 10-5. **Saturday:** 9-1. **Sunday:** Closed
ADDRESS: 14990 Superior St, Drummond, WI 54832 **PHONE:** (715) 739-6290

THIS MONTH IN HISTORY - OCTOBER

October 1, 1908 - Henry Ford's Model T, a "universal car" designed for the masses, went on sale for the first time.

October 2, 1968 - California's Redwood National Park was established. Redwoods are the tallest of all trees, growing up to 400 feet (120 meters) during a lifetime that can span 2,000 years.

October 3, 1863 - President Abraham Lincoln issued a proclamation designating the last Thursday in November as Thanksgiving Day.

Birthday - Rutherford B. Hayes (1822-1893) the 19th U.S. President was born in Delaware, Ohio. He served from March 4, 1877 to March 3, 1881. He was a Republican best known for his much-quoted statement, "He serves his party best who serves his country best."

October 12, 1492 - After a 33-day voyage, Christopher Columbus made his first landfall in the New World in the Bahamas. He named the first land sighted as El Salvador, claiming it in the name of the Spanish Crown. Columbus was seeking a western sea route from Europe to Asia and believed he had found an island of the Indies. He thus called the first island natives he met, 'Indians.'

October 20, 1818 - The U.S. and Britain agreed to set the U.S.- Canadian border at the 49th parallel.

October 21, 1879 - Thomas Edison successfully tested an electric incandescent lamp with a carbonized filament at his laboratory in Menlo Park, New Jersey, keeping it lit for over 13 hours.

October 21, 1915 - The first transatlantic radio voice message was made by the American Telephone and Telegraph Company from Virginia to Paris.

October 24, 1861 - The first transcontinental telegram in America was sent from San Francisco to Washington, addressed to President Abraham Lincoln from the Chief Justice of California.

October 24, 1929 - "Black Thursday" occurred in the New York Stock Exchange as nearly 13 million shares were sold in panic selling. Five days later "Black Tuesday" saw 16 million shares sold.

October 24, 1931 - Chicago gangster "Scarface" Al Capone was sentenced to 11 years in jail for Federal income tax evasion. In 1934, he was transferred to Alcatraz prison near San Francisco. He was paroled in 1939, suffering from syphilis. He retired to his mansion in Miami Beach where he died in 1947.

October 26, 1881 - The shoot-out at the O.K. Corral in Tombstone, Arizona, occurred between the feuding Clanton and Earp families. Wyatt Earp, two of his brothers and "Doc" Holliday gunned down two Clantons and two others.

October 27, 1904 - The New York City subway began operating, running from City Hall to West 145th Street, the first underground and underwater rail system in the world

Birthday - Theodore Roosevelt (1858-1919) the 26th U.S. President was born in New York City. He succeeded to the presidency following the assassination of President William McKinley. Roosevelt served from September 14, 1901 to March 3, 1909. Best remembered for stating, "Speak softly and carry a big stick."

October 28, 1886 - The Statue of Liberty was dedicated on Bedloe's Island in New York Harbor. The statue was a gift from the people of France commemorating the French-American alliance during the American Revolutionary War. Designed by Frederic Auguste Bartholdi, the entire structure stands 300 feet (92.9 meters) tall. The pedestal contains the words: "Give me your tired, your poor, your huddled masses yearning to breathe free, the wretched refuse of your teeming shore. Send these, the homeless, tempest-tost to me, I lift my lamp beside the golden door!"



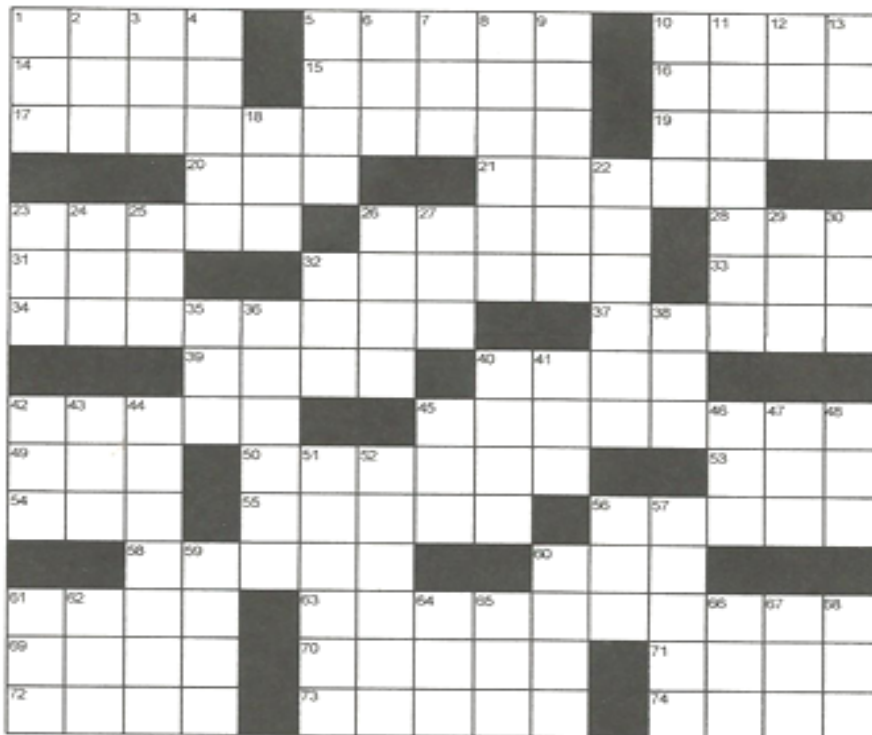
KEEP OUR TOWN CLEAN - Littering is against the Law !!

PLEASE DO NOT LITTER AND PICK UP ANY DEBRIS THAT BLOWS OUT OF YOUR VEHICLE.

Enjoying the fall colors via Walking or Bike Riding ????

REMINDER.... If you're walking, walk **against** traffic (ditch to your left). If you're biking, ride **with** traffic (ditch to your right).

In addition, if you're walking your dog, **please** make sure he/she is always on the "ditch" side of you for their safety, and **not** on the road side of you. **THANK YOU !! (It's for your safety and the safety of others)**



www.CrosswordWaver.com

ACROSS

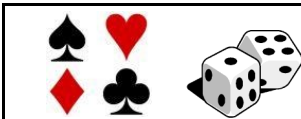
- 1 Hoist
- 5 Dance
- 10 Ca. University
- 14 Concluded
- 15 Criminal imprisoned for life
- 16 Ravage
- 17 Cheese mold
- 19 Shade of black
- 20 High-school club
- 21 Subdued
- 23 ___graph machine
- 26 Painter Freida
- 28 Roman three
- 31 Communication Workers of America (abbr.)
- 32 US's northern neighbor
- 33 Goof
- 34 Golfer's ride
- 37 Undertakings
- 39 European monetary unit
- 40 In ___ of (instead of)
- 42 Walks back and forth
- 45 From Georgia
- 49 Foxy
- 50 South-Central Dravidian
- 53 BB association
- 54 Large computer co.
- 55 Misses
- 56 Type of flower

- 58 Shells
- 60 MD
- 61 Bone
- 63 People of Ethiopia
- 69 GS
- 70 Tie in tennis
- 71 Have dinner
- 72 Quiz
- 73 Smile scornfully
- 74 Killed

DOWN

- 1 Bunny movement
- 2 Evening
- 3 Marsh
- 4 Trash
- 5 Nip
- 6 Grease
- 7 Football assoc.
- 8 Japanese entertaining girl
- 9 Mr. Schwarzenegger
- 10 Suggest
- 11 Grooms
- 12 Fib
- 13 Whichever
- 18 Corporate top dog
- 22 Stiff straw hat
- 23 Metric weight unit
- 24 The other half of Jima
- 25 Bad (prefix)

- 26 Corn syrup brand
- 27 Picnic pest
- 29 Annoy
- 30 Tax agency
- 32 Wheeled vehicle
- 35 Fixed charge
- 36 Habitual course of action
- 38 Fall mo.
- 40 Limbs
- 41 Note of debt
- 42 Pounds per square inch
- 43 Loose gown worn at mass
- 44 Noisemakers
- 45 ___ feeling
- 46 Hotel
- 47 Abdominal muscles (abbr.)
- 48 No
- 51 Fixes firmly
- 52 Concentrate
- 56 Papa
- 57 Hydrochloric and sulfuric, for example
- 59 Skip
- 60 Worker
- 61 Central Standard Time
- 62 Seed bread
- 64 Shade
- 65 Frozen water
- 66 Cause of sickness
- 67 Compass point
- 68 Fashion



COOLER WEATHER, IN FROM THE HUNT, OR JUST PLAIN BORED?
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Barnes/Gordon Wednesday Night Men's League

Call Dick or Andrea for more info at: 715-376-2322

Men's Tuesday Morning Scramble

All men are invited to come and have fun golfing in this scramble. No sign up needed, just come! \$ 3.00 entry fee. 10:00 a.m. until June 1st. Begins as soon as weather permits. Call course for more info at: 715-376-2322

THURSDAY'S—TWO PEOPLE FOR THE PRICE OF ONE

"MUST BRING THIS COUPON"

to get two for one pricing - Thank you.
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Monday Night Couples League

Contact Sharon Hough 715-795-2320 for info



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rent

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Lakefront Beach w/Sandy Bottom—Playground

SUDOKU (Answers in this issue)

4	3		2		
				9	6
		7	8		
	1	6			
7				1	
	9		6		
9		2			4
	2		4	6	5
	7	8	9		





GOOD EATS - FOODS & RECIPES

The Spice Corner: Fall Canning

From: The National Center for Home Preserving website

PIE PUMPKINS & WINTER SQUASH (Butternut, Acorn)

Quality: Pumpkins and squash should have a hard rind and string-less mature pulp of ideal quality for cooking fresh. (Small size pumpkins, sugar or pie varieties make better products.)

Procedure: Wash, remove seeds, cut into 1 inch wide slices, and peel. Cut flesh into 1 inch cubes. Boil 2 minutes in water.

Caution: Do not mash or puree.

Fill jars with cubes and cooking liquid, leaving 1-inch headspace.



SWEET POTATOES

It is not recommended to dry pack sweet potatoes.

Quality: Choose small to medium-sized potatoes. They should be mature and not too fibrous. Can within 1 to 2 months after harvest.

Procedure: Wash potatoes and boil or steam until partially soft (15 to 20 minutes). Remove skins. Cut medium potatoes, if needed, so that pieces are uniform in size.

Caution: Do not mash or puree pieces. Fill jars, leaving 1-inch headspace. Add 1 teaspoon salt per quart to the jar, if desired. Cover with fresh boiling water, leaving 1 inch headspace.



We'd love to share your favorite recipes, cooking or baking stories, or any tips you may have.



Please submit to Julie Sarkauskas at:

barnesnotesandnews@gmail.com
or call 715-795-2775

HONEY CINAMMON BUTTER

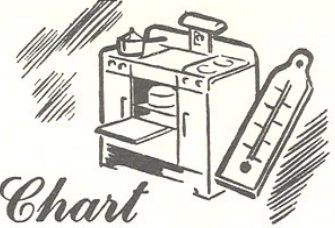
From: "just an old recipe book"

Ingredients:

- 1 cup butter or margarine at room temperature
- 1/2 cup honey
- 1 1/2 tsp ground cinnamon

Mix all ingredients in a small bowl until well blended. Pack into small jars or crocks. Cover and refrigerate for up to 2 weeks.

Great on toast, pancakes, French toast, fresh Homemade buns and so much more.



General Oven Chart

General Oven Chart	}	Very Slow Oven — 250° to 300°F.
		Slow Oven — 300° to 325°F.
		Moderate Oven — 325° to 375°F.
		Med. Hot Oven — 375° to 400°F.
		Hot Oven — 400° to 450°F.
		Very Hot Oven — 450° to 500°F.

Breads

Baking Powder Biscuits	450°F. 12 — 15 min.
Muffins	400° to 425°F. 20 — 25 min.
Quick Breads	350°F. 40 — 60 min.
Yeast Bread	375° to 400°F. 45 — 60 min.
Yeast Rolls	400°F. 15 — 20 min.

Cakes

Butter Loaf Cakes	350°F. 45 — 60 min.
Butter Layer Cakes	350° to 375°F. 25 — 35 min.
Cup Cakes	375°F. 20 — 25 min.
Chiffon Cakes	325°F. 60 min.
Sponge Cakes	325°F. 60 min.
Angel Food Cakes	325°F. 60 min.

Cookies

Bar Cookies	350°F. 25 — 30 min.
Drop Cookies	350° to 375°F. 8 — 12 min.
Rolled and Ref. Cookies	350° to 400°F. 8 — 12 min.

Pastry

Meringues	350°F. 12 — 20 min.
Pie Shells	450°F. 12 — 15 min.
Filled Pies	450°F. 10 min. lower to 350°F. 40 min.

Roasts

Beef Roast	325°F.	Rare	18 — 20 min. per lb.
		Medium	22 — 25 min. per lb.
		Well done	— 30 min. per lb.
Chicken	325°F - 350°F.	30 min. per lb.	
Duck	325°F.	350°F.	25 min. per lb.
Fish Fillets		500°F.	15 - 20 min.
Goose	325°F.	350°F.	30 min. per lb.
Ham		350°F.	20 - 30 min. per lb.
Lamb	300°F.	350°F.	35 min. per lb.
Meat loaf		375°F.	60 min. for 2 lb. loaf
Pork Roast		350°F.	30 min. per lb.
Turkey	250°F.	325°F.	15 - 25 min. per lb.
Veal Roast		300°F.	30 min. per lb.
Venison		350°F.	20 - 25 min. per lb.

TIME TO START BAKING JUST AS IN THE GOOD OLD DAYS WITH THE SMELL OF CINNAMON AND APPLES TO FEEL THE WARMTH OF THE FIRE IN THE COOK STOVE, AND TO KNOW THAT WITH EVERY PIE AND EVERY COOKIE, WENT JUST A LITTLE BIT OF LOVE.



The Oven Chart above is from the Barnes Homemakers "Favorite Recipes" book of 1976 which has been used by local cooks and beyond for many decades. It brings back memories of better days when pies were still put on windowsills to cool, and family and friends would gather just to enjoy them over good conversation, stories of old and home grown music next to a campfire. I hope you all have enjoyed times like these and if you haven't, **make** them happen. There's *Nothing* like baking for someone you love.



GOOD EATS - FOODS & RECIPES

APPLE CIDER SPICE MIX

From: Christmas from the Heart

Ingredients:

- 2 cups sugar
- 2 tsp cinnamon
- 1 tsp ground cloves
- 1 1/2 tsp ground allspice
- 1/4 tsp nutmeg

Directions:

Combine ingredients; store in an airtight container. Makes about 24 servings.

Gift Suggestion: Give mix with a jug of apple cider & instructions: "Heat one cup cider until hot but not boiling; stir in 2 teaspoons cider mix until dissolved. Pour into a serving mug; garnish with a cinnamon stick and slice of orange."

For a winter warmer, fill a basket with a jug of apple cider, spiced cider mix, mugs, coasters, oranges and a bunch of cinnamon sticks tied up with a pretty ribbon or twine.



APPLE SLICES

From the kitchen of Joyce Frierhood

Ingredients:

- | | |
|---------------------|------------------------------|
| 2 1/2 cups flour | 5 cups apple slices |
| 1 Tbsp sugar | 2/3 cups crushed corn flakes |
| 1 tsp salt | 1 1/2 cups sugar |
| 1 cup lard (Crisco) | 1 tsp cinnamon |
| 1 egg | 1 Tbsp lemon juice |
| Milk | 1 cup powdered sugar |

Directions:

Sift flour, 1 tsp sugar and salt together and cut in the lard (Crisco). Separate egg, put yolk in cup and add mil to make 2/3 cup liquid and add to flour mixture.

Roll half of dough into rectangle to fit jelly roll pan. Sprinkle the 2/3 cups crushed corn flakes on crust. Add apple slices, sprinkle with sugar and cinnamon.

Roll other half dough, add top crust and seal. Beat egg white and spread on crust.

Bake 40 minutes in 400 degree oven. While warm, mix 1 cup powdered sugar and 2 Tbsp lemon juice and drizzle on crust.



BLUE RIBBON DILLS

Submitted by: Fred Jonas

Ingredients:

- 8 1/2 cups Water
- 2 1/4 cups white vinegar
- 1/2 cup pickling salt
- 32 cucumbers, 3 to 4 inches long, washed and stemmed
- 6 sprigs fresh dill

Directions:

Combine water, vinegar and salt in large pan. Bring to a boil. Meanwhile, put on sprig of dill into each of three 1 quart jars. Pack cucumbers tightly into jars. Stuff one sprig of dill into top of each jar. Pour boiling vinegar solution to within 1/2 inch of top of each jar. Put tops on jars, screw rings tight, then release on quarter turn. Put into boiling water bath and process 10 minutes after water return to boil. Make 3 quarts of pickles.



RUSSIAN TEA MIX

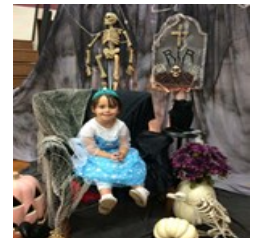
From the kitchen of Debbie (Frierhood) Roesler

Ingredients:

- 3/4 cup unsweetened instant tea (Nestea or Lipton)
- 1 1/4 cup sugar
- 2 cups TANG Orange drink
- 1/2 tsp cloves
- 1 tsp cinnamon

Directions:

Mix together. Add one heaping teaspoon of mix to a cup of hot water (to taste).



Addison Linden with her Tea Party Pals

NAMEKAGON TRANSIT BAYFIELD COUNTY ROUTE

Bayfield County and Namakagon Transit are providing a route to serve the southern part of Bayfield County. The route originates in the Barnes area then picks up riders in Drummond and Cable, continuing into the Hayward area. Passengers will then have the ability to transfer to a "circular route" in Hayward, where they can travel from store to store or from one address to another, including the courthouse and various medical facilities.

The cost for the service is \$1.00 one way and \$0.50 for seniors and persons with disabilities who have a Transit ID card.

You **must** call by 1:00 p.m. the previous day to schedule a ride.

EVERY TUESDAY

If you would like to have an application sent to you for a reduced fare or have any questions, please call Namakagon Transit toll free at (866) 295-9599 or 715-634-6633.

- 9:50 Leaves the Barnes Community Center
- 10:10 Leaves the Drummond Library and Senior Housing
- 10:45 Leaves the Cable area/Rondeau Market
- 11:00 Arrive in Hayward at the Hayward Area Memorial Hospital
- 1:00 Begin return trip to Cable, Drummond and Barnes with stops as needed





GOOD EATS - FOODS & RECIPES

STUFFED CABBAGE ROLLS

From: the Barnes Homemakers Cookbook

Submitted by: Emily Mammoser

Ingredients:

1 large cabbage	1 Tbsp salt
Boiling Water	1 (1 lb) can sauerkraut (1 1/2 cup)
1 lb ground beef	1 tsp pepper
1 lb ground pork	1 clove garlic (crushed)
1/2 cup tomato sauce	1/2 cup rice
1 onion (chopped)	2 1/3 cup water
1 tsp paprika	2 eggs

Directions:

Cover cabbage with boiling water. Soak 15 minutes. Drain. Remove 12 to 14 leaves. Trim heavy veins. Shred leftover cabbage. Mix together the meat, eggs, onion, paprika, salt, pepper, garlic, rice and 1/3 cup water.

Divide meat mixture evenly on cabbage leaves. Roll up; tuck in ends. Place each roll, open side down, in deep pan. Add sauerkraut and shredded cabbage.

Mix tomato sauce with 2 cups water. Pour into pan. Cover. Bring to boil. Reduce to simmer and cook 2 to 2 2/1 hours.

Makes 8 Servings.

H	E	F	T		C	O	N	G	A		U	C	L	A	
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T	E	S	T			S	N	E	E	R		S	L	E	W



OCTOBER CROSSWORD ANSWERS

OCTOBER—SUDOKU ANSWERS



6	4	5	3	8	9	2	7	1
8	1	7	4	2	5	3	9	6
3	9	2	6	7	1	8	4	5
2	3	1	5	6	7	4	8	9
7	6	4	8	9	2	5	1	3
5	8	9	1	3	4	6	2	7
9	5	6	2	1	8	7	3	4
1	2	3	7	4	6	9	5	8
4	7	8	9	5	3	1	6	2

REMINDERS:



Please have your ads, articles or stories to barnesnotesandnews@gmail.com by the 20th of each month to ensure placement in the next month's issue.

We will try to accommodate items received after the 20th. (please note that we do have certain items that cannot be received until just before issuance and spots are reserved for these monthly entries.)

Email any items you may have to Julie (Frierhood) Sarkauskas (Editor) at:

barnesnotesandnews@gmail.com
or call Julie at: 715-795-2775

QUESTIONS, COMMENTS or CONCERNS

If you have any questions or comments on what you see here, we would like to hear from you. If you have an item that you would like to see in the Barnes Notes and News, please contact the editor, Julie (Frierhood) Sarkauskas at barnesnotesandnews@gmail.com

THANKS TO YOU ALL FOR YOUR SUPPORT. GOD BLESS

LIKE US ON FACEBOOK

Donations are welcome and appreciated.



Your generous donation will be applied as sponsorship to our community pages.

Jim's BAIT

EAU CLAIRE LAKES
BARNES, WISCONSIN

Jim's Bait & Convenience Store

ONE-STOP SHOPPING!

REGULAR & NON-ETHANOL



Non-Ethanol Gas



LIVE BAIT

- FISHING / HUNTING LICENSES
- FISHING SUPPLIES & SPORTING GOODS
- LIQUOR / WINE / BEER / ICE
- BACON, PEPPER STICKS & BRATS FROM JIM'S MEAT MARKET (IRON RIVER, WI)
- 20 LB. LP FILLS
- DEER CORN * RUG DOCTOR
- BAYFIELD COUNTY PLAT BOOKS
- "BARNES - A BREATH OF FRESH AIR" NOW AVAILABLE



Be sure to pick up your
Hunting Licenses

Remember Sportsmanship



Eau Claire Lakes Picture Frames & Wine Glasses
Local Area Souvenirs
Leanin' Tree Cards For All Occasions
Schmelke Pool Cues



Open 7 a.m. Daily * Corner of Hwy 27 and Lake Road Barnes, WI
Phone: 715-795-3150 * Find Us on FB at "Jim's Bait of Barnes, Wisconsin"



HUNTING SEASON IS UPON US

"IF YOU CAN'T DO IT CORRECTLY AND LAWFULLY, DON'T DO IT AT ALL"

RUFFED GROUSE

Zone A 10-16 thru 1-31, 2018
Zone B 10-14 thru 12-8

DEER

Archery/Cross-Bow 9-16 thru 1-7, 2018
Youth Deer Hunt 10-7 & 10-8
Gun for Hunters with Disabilities 10-7 thru 10-15
Gun 11-18 thru 11-26
Muzzleloader 11-27 thru 12-6
Statewide Antlerless 12-7 thru 12-10

BEAR

Zone C where dogs are NOT permitted: 9-6 thru 10-10
With aid of bait / with all other legal methods NOT using dogs
All other zones where dogs are permitted:
9-13-10-3: with aid of dogs, with aid of bait, all other legal methods.
10-4-10-10: with aid of bait & all other legal methods NOT using dogs.

These dates are not Statewide, please make sure to check local rules and regulations



A COUPLE REMINDERS!

If it looks like it's too small, IT IS!
If you are too old to shoot for the youth hunt, DON'T SHOOT



FALL TURKEY

Zones 1-5 9-16 thru 12-31
Zones 6 & 7 9-16 thru 11-17

VISIT PARTICIPATING BUSINESSES FOR FULL DETAILS AND DATES ON ALL SEASONS

SPORTSMANSHIP.....REMEMBER WHAT IT IS!!!

KNOW WHERE YOU ARE.....
(If you aren't sure, you're probably trespassing !!)

NO TRESPASSING

You can pick up the most current Rules & Regulations booklet at participating locations.

