

BARNES NOTES AND NEWS

Volume 4, Issue 21

ONLINE ONLY

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

Find our link on the **NEW Town of Barnes Website** : TownOfBarnesWI.gov / **Community / Barnes Notes and News / 2022**

The kids are back in school, the weather is cooling down (although, we had quite a few cooler days this summer) and the leaves are starting to turn. We're excited that the harvest has started with certain vegetables, the corn is in abundance and we're getting our canning supplies ready. Summer is coming to a close and soon we'll be raking our yards. Nothing like pushing time right? Unfortunately, it speeds up all on its own.

With the winding down of summer picnics and boating fun, we also look forward to the beauty and splendor of the fall. We are blessed to have the color changes that we do, and to be close enough to see the changing of the leaves in stages. The farther north we go, the later the change. One place I love to visit in the fall is the Porcupine Mountains in the Upper Peninsula of Michigan. If you keep heading east along Lake Superior, the color is absolutely incredible. The color change in the northern areas is usually a week or so later than here in the Barnes. Going up the North Shore is another trip that will "WOW" you.

Take time to see the wonders of Northern Wisconsin, even if it's just around town. Follow the "Color Tour" signs along Hwy 63 and Hwy 77 just to name a couple options.



September Reminiscing -

Captain Berkeley Wells Hall, Fighter Pilot U.S. Navy

We are still working on our Hero's story and will post updates soon. We are always looking for stories and pictures of our local businesses and folks. It's a great help to get personal and upfront information that we otherwise might not have privy to. Your help is GREATLY appreciated.

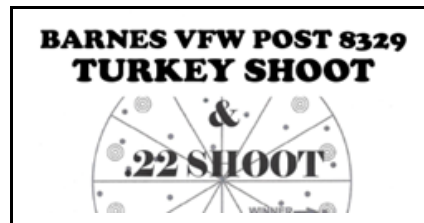
Please check next week for updates.

SEPTEMBER EVENTS - See Inside for Details

- 3rd - Barnes VFW Post # 8329 Turkey Shoot
- 3rd - Cable American Legion Post # 487 Classic Car Show
- 4th - Tracks Inn - Meat Raffle
- 10th - Barnes VFW Post # 8329 Raffle
- 23rd & 24th - Cable Area Fall Fest

OCTOBER EVENTS - Details coming in October Issue

Bayfield Apple Fest / Stone Lake Cranberry Fest / Eagle River Cranberry Fest



In this Issue:

- Calendar of Events
- Senior Menu
- Local Events
- Barnes VFW and Auxiliary
- Barnes Area Historical Association
- Barnes Red Hats
- Book Club
- Garden Club
- Tai Chi
- Reminiscing - Coming
- Fun & Games
- Recipes
- Advertisements



A **HUGE** thank you and high five to those who have helped us get back "online"

Barnes Notes and News
50690 Pease Rd
Barnes, WI
715-795-2775



BARNES AREA CALENDAR OF EVENTS: SEPTEMBER 2022

Sat. Sep 3	VFW POST 8329 TURKEY SHOOT & .22 SHOOT. 12 noon at VFW Hall. Food & beverages available. Smoking Pavilion. VFW 715-795-2542
Sat. Sep 3	BAHA MUSEUM & GIFT SHOP CLOSING-Last Day Opened 10am-3pm. The Barnes Area Historical Association, Inc. (BAHA) closes for the season, corner of Lake Rd. & Cty. N 715-795-3065
Mon. Sep 5	LABOR DAY HOLIDAY – Town Offices Closed
Fri. Sep 9	FRIENDS OF EAU CLAIRE LAKES AREA Board Meeting 1:30-4pm. Location: Barnes Town Hall
Sat. Sep 10	ANNUAL LADIES LUNCHEON 12 noon at Barnes Community Church: 715-795-2195
Sat. Sep 10	VFW POST 8329 RAFFLE 12 noon at VFW Hall. Door prizes every ½ hour, Raffle Drawing at 3pm Food & beverages available. VFW 715-795-2542
Tues. Sep 13	BARNESTORMERS SNOWMOBILE CLUB regular meeting 6:00 pm Location TBA
Thur. Sep 15	BARNES AREA HISTORICAL ASSOCIATION, INC (BAHA) Meeting 6pm at the Town Hall:715-795-3065 (Meeting may be by Zoom - TBD)
Mon. Sep 19	EAU CLAIRE LAKES CONSERVATION CLUB (ECLCC) Meeting 7pm at VFW Post. ECLCC: 715-379-1553
Tues. Sep 20	GORDON BARNES GARDEN CLUB Meeting 1:30pm at Barnes Town Hall. Call 715-835-3410
Tues. Sep 20	REGULAR TOWN BOARD MEETING 6:30pm at Barnes Town Hall: 715-795-2782
Tues. Sep 27	VFW POST 8329 Meeting 6pm at VFW Hall. VFW 715-795-2542
Tues. Sep 27	VFW POST 8329 AUXILIARY Meeting 6pm at VFW Hall. Auxiliary 715-795-2402

Judy Bourassa, Town Clerk / Treasurer
clerk@barnes-wi.com

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

Visit: TownOfBarnesWI.gov for town minutes

PLEASE ABIDE BY THE TOWN RULES & REGULATIONS.

Fireworks permits are available at the clerks office at a cost of \$5 per day with proof of liability insurance required. By town ordinance, fireworks are only permitted one week before and one week after the Fourth of July

TOWN OF BARNES BOARD MEMBERS

Chairman: Tom Renz - email: tRenz@TownOfBarnesWI.gov
Supervisor: Dave Scully - dScully@TownOfBarnesWI.gov
Supervisor: Jim Frint - jFrint@TownOfBarnesWI.gov
Supervisor: Seana Frint - sFrint@TownOfBarnesWI.gov
Supervisor: Eric Neff - eNeff@TownOfBarnesWI.gov



Barnes Town Road Updates

DID YOU KNOW...

Anyone born on or after January 1, 1989 is required to complete a boating safety course to legally operate a motorized boat or personal watercraft on Wisconsin waters AND Paddle Boarders must have a life jacket on the board (preferably being worn).



WE ARE IN SAND COUNTRY HERE AND THE WATER DRIES UP QUICKLY - PLEASE BE AWARE OF YOUR SURROUNDINGS

CHECK WITH THE DNR OR TOWN OFFICE FOR FIRE DANGER STATUS BEFORE BURNING



SAFETY REMINDER: A PWC (Personal Watercraft) may not be operated at faster than “slow, no wake speed” within:

- 100 ft of any other vessel on any waterbody
- 200 ft of shore on any lake
- 100 ft of a dock, pier, raft, or restricted area on any lake



Let's be safe out there!

Source: WI Boating Laws and Responsibilities handbook. Questions? Call 1-888-936-7463 or visit dnr.wi.gov.



BARNES SENIOR MEALS - SEPTEMBER 2022 MENU

Meals are served at the Barnes Town Hall Monday - Thursday at 11
3360 County Hwy N., Barnes, WI 54873

To reserve your meal please call 715-373-3396. Be sure to include your name, phone number, meal site location & date you are making the reservation for, and how many people it's for.



Meals are at the Barnes Town Hall 12:00 Noon Monday—Thursday
You can visit the Town of Barnes website to obtain the menu and additional details

Week 1: Week 2: Week 3: Week 4: Week 5:

Monday

Tuesday

Wednesday

Thursday

TO BE POSTED



WE NEED YOUR HELP WITH ROAD CLEAN UP

Please be sure to pick up anything that blows out of your vehicle or trailer.

We have organizations and clubs in town that have "clean up" events

Check in with them or visit TownOfBarnesWI.gov to offer your time



WE GREATLY APPRECIATE YOUR HELP IN KEEPING OUR TOWN CLEAN & BEAUTIFUL

PLEASE WALK AGAINST the TRAFFIC!!!! THIS IS FOR YOUR SAFETY. I do understand in the city you have sidewalks and it doesn't really matter, but in the country we **must ask** that you abide by the "rules of the road". Bike **WITH** traffic (ditch to your right). **MAKE SURE** your dog is always on the "ditch" side of you and **NOT** on the road side. *I'd like to thank those of you who are walking with your pets away from the road. For those of you I've seen with your pet on the car side of the road, **MAKE THE SWITCH.** If your dog darts toward traffic, you're not in the way to intervene. **The outcome of that is obvious.** Love your pets enough to keep them safe. **NOTE: PLEASE REMEMBER THE STATE, COUNTY AND TOWN LEASH LAWS - YOUR DOG MUST BE ON A LEASH FOR THEIR SAFETY & THE SAFETY OF OTHERS.***

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 Julie (Frierhood) Sarkauskas at barnesnotesandnews@gmail.com

THANKS TO YOU ALL FOR YOUR SUPPORT GOD BLESS

LIKE US ON FACEBOOK





COMING EVENTS

Tracks Inn is graciously hosting a meat raffle on Sunday, September 4th at 2:30!

Proceeds will go to Taste of Barnes!!! This is an amazing opportunity!!! We have SO many plans for next year and those things cost money! Please support this amazing event!

We look forward to seeing you there! Hats and T-Shirts will be available for purchase as well!



★ American Legion Auxiliary Unit 487 ★

HUGE GARAGE Sale!

Fridays & Saturdays,
 Aug. 19 & 20, Aug. 26 & 27, and
 Sept. 2 & 3 from 8am – 3pm
 behind the American Legion Hall in Cable
 Stop In – Shop
 and visit the Legion Bar

Donations Welcome! NOT ACCEPTING:
 books, clothing,
 electronics,
 or appliances.

To donate items please call Kathy Goff
 715-798-4468 or Carol Radloff 715-205-5858




GARAGE SALE

Friday, September 2nd - 9-5

Saturday, September 3rd - 8-3

1200 Ellison Lake Rd, Barnes

- Some antiques
- Dressers
- Bookcase
- Small recliner
- Dining chairs
- Lamps
- Household
- Nice Christmas Decor
- Tools, Ladder, Air Compressor
- Camping
- Large plastic storage tubs with lids
- Weber Grill and so Much more



CABLE AREA FALL FEST



SEPTEMBER 23rd & 24th

Visit our site to see all of the fun things we have planned:

<http://www.cable4fun.com/signature.../cable-area-fall-fest>

Just some of the Attractions:

- Farmers Market
- Thrift Store
- Car Show
- Vendors
- Food Court
- Music
- Local Businesses open



BARNES VFW POST 8329 TURKEY SHOOT



1/3 lb HAMBURGER ----	\$4.00
CHEESEBURGER -----	\$4.50
BURGER BASKET ----	\$6.00
Add .50 for cheese	
WALLEYE FINGERS	\$6.00
WINGS -----	.75 EA
Hot. Sweet chili, plain	
HOT DOG -----	\$2.50
PIG WINGS -----	\$3.00
FRIES -----	\$3.00

**12 NOON SATURDAY
September 3, 2022**

TURKEY SHOOT

Come out and have some fun! Win Chickens!

**Food & Your Favorite Beverages Available
VFW Clubhouse on Lake Road in Barnes**

CLASSIC CAR SHOW

Saturday, September 3rd

Cable American Legion, Post #487

Several Categories of Cars, Trucks & Motorcycles

1st & 2nd place trophies in most categories

Registration 9AM-11AM

Awards Handed Out at 1:30 PM

Door Prizes, Food & Full Bar Available



Show Sponsored by Rick Gruel Landscaping & Design, LLC
Any questions contact Rick at 715-558-1698





BARNES
VFW
POST 8329
RAFFLE

SATURDAY
SEPTEMBER 10, 2022

Starts @ Noon
 Raffle drawing @ 3pm
 VFW Hall on Lake Road in Barnes



\$4,000.00 IN PRIZES
1ST PRIZE \$1,500.00
2ND PRIZE \$1,000.00
10 DRAWINGS @ \$100.00
10 DRAWINGS @ \$50.00

Proceeds Go to the General VFW Improvement Fund

Tickets are available from any VFW member

TICKETS ARE STILL ONLY \$20.00 EACH

ONLY 400 TICKETS SOLD

R0009331A-02905 DO NOT HAVE TO BE PRESENT TO WIN

For more information call 715-795-2542



Door prize drawing every 1/2 hour
Food & Beverages available Bar open at noon





ARE YOU READY FOR SOME FOOTBALL



PRESEASON

WEEK	DATE	OPPONENT	KICKOFF (CT)	TV	RESULT
1	Friday, August 12	at San Francisco 49ers	7:30 p.m.		---
2	Friday, August 19	NEW ORLEANS SAINTS	7 p.m.		---
3	Thursday, August 25	at Kansas City Chiefs	7 p.m.		---

REGULAR SEASON

*Short time and broadcast are subject to change

WEEK	DATE	OPPONENT	KICKOFF (CT)	TV	RESULT
1	Sunday, September 11	at Minnesota Vikings	3:25 p.m.	FOX	---
2	Sunday, September 18	CHICAGO BEARS	7:20 p.m.		---
3	Sunday, September 25	at Tampa Bay Buccaneers	3:25 p.m.	FOX	---
4	Sunday, October 2	NEW ENGLAND PATRIOTS GOLD PACKAGE	3:25 p.m.		---
5	Sunday, October 9	vs New York Giants (London)	8:30 a.m.		---
6	Sunday, October 16	NEW YORK JETS	*12 p.m.	FOX	---
7	Sunday, October 23	at Washington Commanders	*12 p.m.	FOX	---
8	Sunday, October 30	at Buffalo Bills	*7:20 p.m.		---
9	Sunday, November 6	at Detroit Lions	*12 p.m.	FOX	---
10	Sunday, November 13	DALLAS COWBOYS	*3:25 p.m.	FOX	---
11	Thursday, November 17	TENNESSEE TITANS GOLD PACKAGE	7:15 p.m.		---
12	Sunday, November 27	at Philadelphia Eagles	*7:20 p.m.		---
13	Sunday, December 4	at Chicago Bears	*12 p.m.	FOX	---
14		BYE WEEK			
15	Monday, December 19	LOS ANGELES RAMS	7:15 p.m.		---
16	Sunday, December 25	at Miami Dolphins	12 p.m.	FOX	---
17	Sunday, January 1	MINNESOTA VIKINGS	*3:25 p.m.		---
18	January 7 or 8	DETROIT LIONS	TBD	TBD	---





BARNES COMMUNITY CHURCH

Pastor Jon Hartman

SUMMER WORSHIP HOURS
10:00 a.m. Sunday

3200 County Hwy N., Barnes, WI
Phone: 715-795-2195



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

BARNES COMMUNITY CHURCH FOOD PANTRY

The Barnes Food Pantry 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:
Dianne Hess at 715-795-2728

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



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

TAI CHI



Drummond Classes: Will be on Wednesdays and Fridays at 10:30 September 7th and run through Thanksgiving week at the Community Center. Suzanne Rooney will offer the beginning class and also add some variety.

Mia Mueller Alston is planning classes in Barnes sometime in September to be held at the Town Hall. Dates and times to be determined. All are welcome to these fun and relaxing classes.

STAY TUNED

LOOK FORWARD TO SEEING YOU !!

GORDON - BARNES GARDEN CLUB



The Garden Club toured three beautiful full in-bloom gardens on East Shore Rd on Tuesday, August 16th.

The first one was a formal garden refurbished with the help and design by the Winter Greenhouse. A fence surrounded the bushes, plants and flowers keeping the wildlife away resulting in many gorgeous blooms.

The second was a cottage garden in the woods. As well as lush flowers, many hanging baskets were displayed on the front deck facing the lake. The third place had a water diversion and rain garden where use of rain flowing down their driveway is diverted to all their plants and fenced in garden. An electric fence surrounded all the bushes and plants to have a better survival rate due to all the deer in the area. All members could see the beauty, love and careful planning throughout the years to achieve such successful and lovely gardens. A picnic lunch on the deck concluded the tour.

The next meeting of the Garden Club is Tuesday, September 20th at the Barnes Town Hall at 1:30 p.m.

Check the following Facebook address for more information:
[gordonbarnesgardenclub@facebook.com](https://www.facebook.com/gordonbarnesgardenclub)

Anyone is Welcome For more information or questions, please contact:

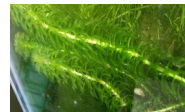
Joyce Rose at jbctrose@netzero.com

PLEASE GIVE TO YOUR LOCAL HUMANE SOCIETY



WE NEED YOU !!!!!!!!

EAU CLAIRE LAKES WEED HARVESTING



For more information please contact
Julia Lyons at: julia.vanloo@gmail.com



BARNES RED HAT

The Barnes Red Hat Ladies September meeting is to be announced

Anyone wishing to carpool, please meet at the Town Hall about 11:10



Online Pricing: (Subject to Change)

1/4 page size: \$ 20 month or \$ 50.00 for 3 months

1/2 Page: \$ 50 month or \$ 120 for 3 months

Full Page: \$ 100 month or \$ 225 for 3 months

Garage Sales: \$ 5 to \$ 15 depending on content

BARNES AREA HISTORICAL ASSOCIATION (BAHA)

THE BARNES MUSEUM

Friday and Saturday 10:00 a.m. to 3:00 p.m.

WE ARE STILL LOOKING FOR VOUNTEERS !!

Please feel free to stop by the museum

Located on the corner of Hwy N and Lake Road
Check the BAHA website for any upcoming events
(<http://bahamuseum.org/>)



The Canoe built by Jack Gribble is now on display at the BAHA Museum.

You MUST stop in and see it. What an accomplishment by this gentleman.

Follow us on Facebook

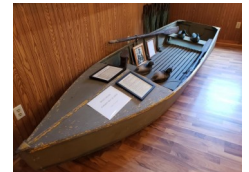


Follow in famous outdoors writer's footsteps through St. Croix headwaters

Annual tour offered of area where Gordon MacQuarrie hunted, fished, and wrote.

www.stcroix360.com

<https://www.stcroix360.com/2022/07/follow-in-famous-outdoors-writers-footsteps-through-st-croix-headwaters-region/>



BAHA MUSEUM GIFT SHOP NOW OPEN !!

NEW GIFT SHOP COORDINATOR: Deb Soar

Are you looking for a special gift for a Birthday, Anniversary, Get Well, Thank You, or other occasion? Be sure to check out the new display of items in the Gift Shop. You'll find a wide array of interesting items for all ages:

- clothing items
- wood crafts
- a range of books by MacQuarrie, Ojibwe authors, and local writers
- Barnes Centennial glassware and other items
- note cards
- walking sticks
- items for the home and outdoors; and much more

There are practical items, decorative items, items linked to the history of Barnes, and some that will be "just plain fun" to own!

Whether it's a gift for YOU...or a gift for OTHERS...you're sure to find the perfect choice! Come and Explore!

The Gift Shop [at 4545 Cty. Hwy. N.] is Open on Fridays & Saturdays from 10:00 a.m. to 3:00 p.m.

Here's a peek at some of what you'll find when you visit!



FLOWER & STINKY'S GREAT ADVENTURES



Wow! It looks like Flower & Stinky finally found the solution for mailing their Christmas letters to Santa. I know it seems a bit early, but when you are small critters who live in a museum, you really need to plan ahead! Just imagine how limited your options would be!

After wandering around the museum, and climbing onto, over, and under a variety of strange objects [Ahem... those are "Historical Artifacts"], they spotted a Post Office!!

The Fresh Air Post Office looked pretty old [95 years to be precise] but it DID HAVE A SLOT they could use when December rolled around!

I know it might look like a tangled mess of black & white fur, but once Flower found a box to stand on, and once Stinky got balanced on his head, he was able to get the "mock Santa letter" into the slot!! Success...and a sigh of relief that their letters would reach Santa this winter!

Flower & Stinky are sure that if you have never seen the Fresh Air Post Office exhibit at the BAHA Museum, you'll definitely want to add it to your list of "Must See Artifacts"!

You'll find early postmarked envelopes, hand-written letters from the 1927-1938 Era, and have fun comparing it to your neighborhood P.O.! Oh...and you can see a marker on Lake Road near Pickerel Lake Road where it once "existed" in the home of Beatrice Howard, who served as the post-mistress for many years. Enjoy!!



BARNES AREA HISTORICAL ASSOCIATION NEWS



Greetings!

As the renovation of the Pease One-Room Schoolhouse keeps moving ahead, we continue to search for early schoolhouse items to complete our "replica early 1900s classroom room" within a portion of the building. Artifacts related to all of Barnes' early schoolhouses will be displayed throughout the building, along with historical documents, photographs, collected memories, etc. Our hope is to educate and inspire an understanding of what "life within these schools" was like for students, teachers, and community members.

SCHOOLHOUSE UPDATES:

An original blackboard, including original wood framing and chalk trays which graced the wall of the old Mason Schoolhouse was presented by the school's current owner Jerry Oliphant to Carol LeBreck on August 27th. (Local resident Larry Bergman attended the school) Jerry donated the blackboard, etc. along with a few other vintage items. Jerry believes the school was built in 1906.

** If you have any items that might be in need of a "new home", please let me know. They will be warmly welcomed into our schoolhouse and greatly appreciated! I will happily arrange to pick up any items and cover any costs that might be involved. If you have any relevant items that are not on our list, please let me know. I'd be interested in learning more about them!

Updated list of Items being sought for the Pease One-Room School:

- Early US Flag [for wall mount with pole]
- Hand-held slate boards; Erasers & box of chalk
- Organ stool
- Old textbooks – K-8 grade levels [pre-1940]
- Kerosene lamps [wall-mounted style and hanging style]
- Water dispenser [5 gal. pottery with spigot or similar]
- Table model, battery-powered Radio [for "School On the Air" programs]
- Lunch buckets, pails, boxes
- Globe [pre-40s would be interesting - we have one dated to the 70s]
- Cursive writing scroll and other classroom teaching resources
- Small teacher's desk or table
- Two full body mannequins: one adult female [for the schoolhouse teacher; one elementary age child/student]
- Early 1900s garments [dress for the teacher; daily school clothing/wear for a young girl or boy] Written "memories" [Yours, or stories from your parents, your grandparents] of "The One-Room School house Days"...as a student, as a teacher; traveling to school; recess games; rules & responsibilities; favorite subjects, etc.]



Thanks for your help! Carol LeBreck (715-795-2540)

MORE MUSEUM NEWS COMING SOON

BOATS ARE STILL OUT - BE SAFE

Paddle Board Safety Tips:

- **Wear a lifejacket!** - More than 90% of boat fatalities related to drowning involve victims not wearing life jackets, you need one for your safety. You also need one because Wisconsin law, as well as U.S. Coast Guard law, treats paddleboards the same as kayaks and canoes. This means there must be a personal flotation device for each person on board. However, the best way to obey this law and to ensure your safety is to just wear the life jacket.
- **Carry a whistle**
- **Be a competent swimmer**
- **Know how to self-rescue**
- **Know how to tow another board**
- **Know the local regulations and navigation rules**
- **Understand the elements and hazards – winds, tidal ranges, current, terrain**
- **Know when to wear a leash**
- **Be defensive – don't go where you aren't supposed to be and avoid other swimmers, boaters, paddleboards**
- **Use proper blade angle to be the most efficient paddle boarder**
- **take a safety course, [Paddling Safety Course \[exit DNR\]](#)**



BARNES VFW & BARNES AUXILIARY - POST 8329

- September 3rd - VFW Turkey Shoot / VFW Auxiliary Serving Nacho's and Popcorn
- September 10th - VFW Raffle
- November 11th - Honoring Veteran's Day and the 75th Anniversary of the Barnes VFW Auxiliary. Thanksgiving Dinner will be served and all Veterans are welcome !!
- November 12th - VFW Auxiliary Christmas Bazaar
- December 6th - VFW Auxiliary Christmas Dinner



- COME OUT - HAVE SOME FUN -
HELP SUPPORT OUR CLUBS
AND HISTORY



LED MESSAGING

VFW is offering advertising on the LED messaging board
The sign can be rented by the week

For further information and rates please contact Tam Larson
715-795-2402



WHAT'S UP

Friends of the Eau Claire Lakes Area, officially registered as Property Owners Association, Inc. Barnes/Eau Claire Lakes Area, is a voluntary group of year-round and seasonal residents and visitors interested in preserving the beautiful environment in this remarkable corner of northwest Wisconsin. The local water quality is listed in the top 10% of all Wisconsin waters and we have a dedicated group of volunteers who monitor the water quality and educate the population on how to maintain this remarkable asset. We work with local governments, local businesses, and environmental organizations to advance our objectives.

Our organization has developed and funded an award-winning educational program with the Drummond Area School District that takes middle school students to the outdoors for hands-on learning. We sponsor programs and seminars for adults in the community about everything from cooking to successful fishing to maintaining septic systems. We initiated a cooperative program with the Town of Barnes to develop and fund an effective boat landing watercraft inspection program to protect the lakes from invasive species. Our members volunteer to inspect the shorelines for any signs of invasive species and work with the Wisconsin Department of Natural Resources in control efforts.

We always welcome suggestions on how we can improve our organization and better serve the people in our impact area (please contact us at eauclairefriends@gmail.com). We encourage you to officially join our organization.

Kevin Shriver
President

Find us on Facebook and the TownOfBarnesWI.gov website
Proud to Co-Sponsor the MacQuarrie Pilgrimage and Tour August 2022



GENEALOGY

It is so important to have a connection with your family tree. Not only does gathering information make it easier for your children to pick up the process, it will spark something in you that you didn't realize you were looking for.

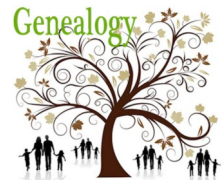
Start with your immediate family, branch to your grandparents and then just keep reaching further back.

Several websites are out there to help start your project:

Start your Family Tree Today.
Don't wait!

Your loved ones won't always be there to tell the stories and provide the information.

Ancestry.com
Genealogy.com
My Heritage.com
FamilySearch.org



PRINTING YOUR FAMILY TREE - MORE TO COME – STAY TUNED

**TRUST ME
IT'S WORTH IT !**



"Mountains in the Clouds"

Chequamegon Bay, Wisconsin
August 23, 2022

That's exactly what it looks like !!

THANK YOU LINDA CLARK



*PLACE
YOUR
AD
HERE*



MAKI'S CAFÉ

NOW OPEN
THURSDAY TROUGH MONDAY
7:00 a.m. to 2:00 p.m.

Home Cooking, Homemade Pies & Bakery
Breakfast & Lunch all day

Normal Business Hours
Thursday thru Sun: 7:00 a.m. to 2:00 p.m.
Stan & Phyllis (715) 795-3144

Also selling Bob & Steve's Firewood
(715) 795-3144 or (715) 558-6308
3720 Cty Hwy N, Barnes, WI 54873



ANCHOR YOUR BOATS HERE



J&M Storage
Jeff Johnson

53060 Hwy 27
Barnes, WI 54873
Phone: 612-803-0775

STORAGE FOR:

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Snowmobiles, Personal Watercraft and
Dry Indoor Storage
PLUS
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Christenson

General Contractor

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www.jchristensonconstruction.com

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715-739-6245 or 715-580-0216
9185 Cty Hwy N

Drummond, WI 54832

Email: deljerome@cheqnet.net



FREE ESTIMATES
BONDED & INSURED

Tammy Frierhood (Bill) 9/16

Chuck Jerome 9/17

Del Jerome 9/27

Kayla Fullington 9/28

CONGRATS to the
NEW MOMS AND DADS

Allissah & Devin Gorton
Adeline Noelle - June 30, 2022

Alyssa & Kyle Frierhood
Jace Howard Jon Frierhood
April 6, 2022

Happy Birthday, Happy Anniversary and
Congratulations to everyone we missed



WISH SOMEONE
A HAPPY BIRTHDAY,
HAPPY ANNIVERSARY,
HAPPY RETIREMENT,
OR JUST A HAPPY DAY!

SUBMIT TO: barnesnotesandnews@gmail.com

Deer Grove Resort

On Upper Eau Claire Lake

Jeff and Maureen Fullington
Owners

3225 Deer Grove Road
Barnes, Wisconsin 54873

715-795-2526

715-235-9741

deergroveresort@charter.net

deergroveresort.com



**BRAND
NEW MENU
AVAILABLE**

Nadia and Elliott Hough

**COME IN AND SEE OUR NEW
PATIO AND ENJOY OUR MUSIC EVENTS**



Wilderness Inn

8 Units Available
Wine - Dine - Recline

- ATM - Credit Cards - WIFI Available -

Restaurant Hours:

Open 7 Days a Week at 7:00 a.m.

www.barnestradingpost.com

Find Barnes Trading Post on Facebook
4170 Cty. Hwy. N, Barnes, WI 54873
Phone: 715-795-2320



THE WINDSOR

50750 Outlet Bay Rd
Barnes, WI
715-795-2315



THURSDAY BANGO

Tuesday - Saturday
4:00 p.m. - 10:00 p.m.

Join us for Sunday Omlet Bar 9 - 12

ROBINSON LAKE RESORT & BAR

Owners: Greg & Kim Dalbec

51825 Fahrner Rd
Barnes, WI 54873

Phone: 715-795-3444
Kim Cell: 612-709-9430

email: Robinsonlakeresort@gmail.com

Hours:

Friday - 3:00 to Close
Saturday 12:00 to Close
Sunday 12:00 to 5:00 p.m.

Ask us about our weekly specials

Call us for Cabin availability



Accessible by
Boat / Car / ATV



R-C's DECOY

53025 State Hwy 27

Barnes, WI

715-795-2556



COME ON IN

LOOKING FORWARD TO SEEING YOU

"You wanna go where everybody knows your name"

NOTICES

Paying Taxes by Credit/Debit Card can now only be used to pay the 2nd Installment payments directly to the County at the County Website.

For questions please call:
Town of Barnes office at 715-795-2782

County Treasurer at 715-373-6131
or email: jenna.galligan@bayfieldcounty.wi.gov

Your cooperation is greatly appreciated.

Boaters, please remember to remove all mud & weeds from your boats. Drain bilge, live well and motors. Help us prevent the further spread of invasive species. If you would like to further help, consider volunteering to check boats at a local landing this summer.



Contact Barb Clements
715-495-7134



Please consider donating your items to:

- Local folks that may need a hand
- Salvation Army
- Humane Society Stores
- Local Thrift Stores



OBITUARIES: Remembering Loved Ones Lost



LEONARD M. PETERSON

December 22, 1931 to August 14, 2022

Len Peterson, age 90, of Gordon, WI, passed away on Sunday, August 14, 2022 at Hayward Area Memorial Hospital. Leonard Marvin Peterson was born December 22, 1931, in Bruno, MN the son of Peter and Myrtle (Johnson) Peterson. Leonard was raised in the Bruno, MN area and attended school in Askov, MN.

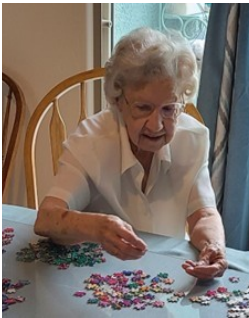
He graduated from high school in Askov and then joined the U.S. Marines on March 19, 1952. While in the service, Leonard earned the National Defense Service Medal.



He was honorably discharged on Marcy 18, 1954 and then moved to Superior, WI where he went to work for the public works department. On September 3, 1955, Leonard was joined in marriage to Patricia G. Peterson in Superior.

Leonard and Patricia made their home in Superior, and Leonard continued with the public works department where he worked himself up to the position of Director of Public Works. He retired in the late 1980's and several years later moved to Gordon, WI where he renovated a cabin into their permanent home. Leonard enjoyed deer and bird hunting, fishing, and going to Lake Havasu City in Arizona during the winter months.

Leonard is survived by his wife of 66 years, Patricia; two children, Steve Peterson of Superior, WI and Kathleen (Jim) Clark of Fon du Lac, WI; three grandchildren; five great grandchildren; two sisters, "Fuzzy" Snow and Marie Strom; and several nieces and nephews. He was preceded in death by his parents; two sisters and one brother. There will be no public services for Leonard at this time.



O'LETA (WHITE) DUSEK

July 10, 1928 - August 16, 2022

We lost our most wonderful and beautiful Aunt O' Leta this month. She was the oldest sister of my mom, Joyce Frierwood and was 6th in a family of 10, being the oldest girl. Just turning 94 in July, she lived a full long life.

O'Leta was born in Michigan and lived there until her father passed away 1944 at which time her mother gathered the 5 children that were still at home and moved to California to stay with an Aunt. O'Leta and husband Doug moved with their children 50 miles south of Kingman, AZ and then moved to Kingman in 1971 / 72 after the kids were grown and on their own.



Aunt "Leta" and I enjoyed many conversations as well as gathering family history. Her stories and facts were so welcomed and helpful, stuff that I would write down and still not remember it when we would talk again. She had an incredible heart which she passed down to her son Jerry and daughter Kathy. Jerry and his wife Rhonda brought her into their home in Kingman when Covid hit so they would not be separated when things were locked down.

O'Leta was preceded in death by her husband Doug Dusek, 6 brothers - Chet, Larry, Harold, Joe, Earl and Robert and sister Joyce (Frierwood).

Rest in peace beautiful lady. We love you, and we will miss you dearly - but we will feel you in our hearts forever.

SOMETIMES.....

OUR LOVED ONES HAVE PAWS.

OUR DEEPEST SYMPATHIES
IN THE LOSS OF YOUR
FURRY FRIEND



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



GEORGIA'S

"HAPPINESS IS HOMEMADE"

Come in and enjoy

Tuesday & Wednesday open at 3PM
Monday, Thurs, Friday & Saturday open at 11AM
Closed on Sunday

Ellison Lake Rd, Barnes, WI
Phone: 715-795-2121

NEW MENU



BARNES BOOK CLUB

The September book is "Neither Wolf or Dog" by Kent Nerburn

We meet the 4th Monday of each month at 1:30 p.m. at the Barnes Town Hall. Anyone is welcome to join our sharing session, all you have to do is show up.

Books are available at the Hayward Community Library, just ask at the desk for the Barnes Book Club selection.



3893 County Hwy N
Barnes, WI 54873
715-795-2155
Tiffanyssalon@hotmail.com
Full Hair Salon / Redkin Products

Monday - 9:00 AM - 5:00 PM
Tuesday - 9:00 AM - 5:00 PM
Wednesday - 9:00 AM - 5:00 PM
Thursday - 9:00 AM - 5:00 PM
Friday - 9:00 AM - 5:00 PM
Saturday - CLOSED
Sunday - CLOSED



NIGHTLY SPECIALS 5PM-10PM

- Monday** AYCE Hand-Breaded Shrimp \$14.99
- Tuesday** 1/4# Burger Baskets \$6.99
- Wednesday** Steak Sandwich \$14.99
- Thursday** Taco Thursday \$3.00
- Friday** AYCE Fish Fry \$14.99
- Saturday** Ribs! Half Rack \$13.99 | Full Rack \$16.99



BARNESTORMERS

Barnes WI Snowmobile Club
We would love to have you!!!!
Check us out on Facebook



LAKE COUNTRY ATV CLUB

3025 East Shore Road
Barnes, WI 54873



Dues:

Commercial \$ 25
Family \$15
Single \$ 10

Paul Solberg, President
Vice President: Jeff Johnson
Treasurer: Bill Webb
Secretary: Kelly Webb

IT'S TIME TO TAKE
AN INTEREST IN OUR
TOWN !

GET INVOLVED
JOIN A CLUB
HELP MONITOR OR
CLEAN UP THE BOAT
LANDINGS

WRITE TO THE TOWN
OFFICE WITH YOUR
CONCERNS OR SEND
THEM TO ME.

WE NEED YOUR HELP
WE CAN'T DO IT
ALONE
WE NEED YOU TO
CARE

P.J.'S

TRAIL PASSES
AVAILABLE

Pat & Kara Foat - Owners
Jct. County Y & Lake Road
Barnes, WI 54873
715-795-2561

CABIN STORE

HUNTING & FISHING LICENSES
INFORMATION STOP * ICE * MOVIE RENTALS
WISCONSIN LOTTERY * GROCERIES
FULL LIQUOR BAR * FOOD AVAILABLE
SMOKING PAVILLION

Gas, Oil, and On & Off Road Fuel Available

CHECK US OUT
NEWLY REMODELED
NEW COFFEE
BAR



We are now an
authorized licensed
"Recreational Vehicle
Registration Center"

ALSO AT THE CABIN STORE

On-Off sales of beer and liquor. A wide variety of grocery products including canned goods, dry goods, frozen items, candy; a good variety of ice cream, snacks, cheeses and other dairy products. First aid supplies and home remedies.

Try our new Coffee Bar: get a Coffee to go or hot chocolate or Cappuccino.

Bait Store with assortment of bait, including minnows, leeches, worms, crawlers and waxies—nice assortment of tackle.



*A bad day of fishing is
still better than a good
day at work.*



It's the Law...

- * All vessels (including canoes, kayaks and paddle boards) **MUST** have at least one USCG-approved Wearable life jacket for each person on board.
- * All vessels 16 ft. or more in length **MUST** have one USCG-approved Throw-able personal flotation device on board that is immediately accessible.
- * Every person on board a personal watercraft **MUST** wear a USCG-approved life jacket.
- * Federal law requires children under the age of 13 to wear a USCG-approved life jacket while underway in an open vessel on federally controlled waters.
- * All life jackets must be in good, serviceable condition, readily accessible and of the proper size for the intended wearer.



PICKLEBALL



MONDAYS AT 2:30
BARNES TOWN PARK
TENNIS/PICKLEBALL COURT

BEWARE OF SWIMMERS ITCH

Swimmer's itch is a rash usually caused by an allergic reaction to parasites that burrow into your skin while you're swimming or wading in warm water. This parasite lives part of its life in snails and part of its life in ducks. There are already reported cases this season.

Things you can do:

- Keep your beach area clean of snails
- When coming out of the water, dry off right away
- Change out of your swimsuit
- Use Waterproof sunscreen
- Do not feed the ducks

If you do get swimmers itch, there are topical treatments that you can pick up. (i.e., Benadryl, Cortizone, etc.)

BUYING OR SELLING?



Elliott Hough

Cell: 715-979-1267

Office: 715-634-6237



Area North Realty

FOLLOW ME ON **facebook** 

Your Trusted Barnes And Surrounding Area Realtor

DRUMMOND LAKE CAMPGROUND

Drummond, WI

The lower campground is OPEN for Reservations !!

IF YOU NEED HELP WITH RESERVATIONS—PLEASE GO TO OUR SITE, CALL OR EMAIL US ANYTIME!

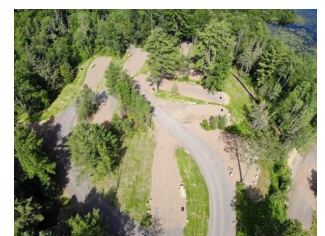
DRUMSITEWI@GMAIL.COM / Phone 715-739-6290

DRUMMONDLAKECAMPGROUND.COM

JUSTA FRIENDLY REMINDER:

WE DO NOT TAKE ADVANCE RESERVATIONS FOR THE NEXT YEAR. EVERYONE HAS THAT OPPORTUNITY THE FIRST BUSINESS DAY AFTER THE NEW YEAR.

THANK YOU TO ALL OF OUR TOWN CREW, CONTRACTORS AND LOYAL CAMPERS FOR MAKING THIS HAPPEN.



SEPTEMBER REMINISCING - LOCAL HEROS



Captain Berkeley Wells Hall, Fighter Pilot U.S. Navy
 Two wars without a scratch.... (Korea and Vietnam)
 can't say the same about the planes !

We didn't get a chance to share our stories on Local Hero **Captain Berkeley Wells Hall** in the August issue and are still working on it - stay tuned - but sharing a tid bit.

We all knew and loved "Budge" (budgeee). I had a chance to chat with Susan to help tell our story which will be updated soon. Glenn and Susan were classmates and friends growing up here in Barnes and I'm glad to say still keep in touch. I remember Budge taking me up in his airplane from the Barnes Airport that was and is still next to the station / Arctic Cat Dealership, now "Flying Goose Surveying". He said he would do some barrel rolls for me and I said no thank you. Well, to my surprise, here came a barrel roll - OH MY LORD! I never went up again, but I do have to say—it was quite exciting (after we landed).

When I was young, I was poor. But after years of hard work, I am no longer young.

MORE MEMORIES TO COME

.....

The Barnes Trading Post

Barnes VFW Post 8329

Pease Resort

The Cabin Store

The Enchanted Inn

Hilltop Bar and Grill (Fresh Air Post office)

Boulder Lodge

AREA SUGAR BUSH's

Tracks (Doorn's; Sages; Grilley's)

Robinson Lake Bar (Fahrner's Resort)

Sand Point Supper Club

BAHA Museum (Red White and Blue; Goetz's; Millers)

Barnes Town Hall

Sunset Resort

Ellison's Resort & Sylvia's Tavern

Tiffany's Salon (Debbie's Hair Design)

Jim Johnson Construction

Christenson Construction
 (5 Generations)

Georgia's (Skoglunds)

Lyndale Bay Resort

Tall Pines Bar and Grocery

Traut's Resort

Frontier Supper Club

Cheesie's Lakeview Resort





THE PET PAGE

MAKE SURE YOU HAVE YOUR PET'S MEDS AND SHOTS UP TO DATE !!

This year is no different than any other so please be sure your pet's shots are up to date, including Lymes, make sure their license is current and that the rabies tag is on their collar. Check the Town of Barnes leash and public area laws to keep your dog safe. If you're just moving to the area, your dog must be on a leash when walking or in public, and, you must have a local License tag. Visitors, please keep your tags up to date and your pet on a leash. You can get the license applications at the Town of Barnes office. Reminder: Kitties need their rabies, distemper, lymes shots and frontline/collars too! (even if they're inside kitties.) SERESTO IS A FANTASTIC PRODUCT FOR CATS AND DOGS .

LOCAL VET INFORMATION: KEEP YOUR VET'S NUMBER HANDY AT ALL TIMES.

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

WATCH FOR
PETS IN THE
WATER
WHILE
BOATING

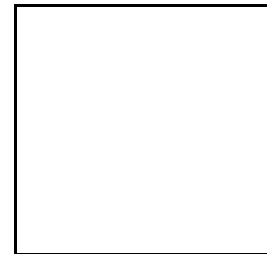


PLEASE remember to walk with your dog on the ditch side of you. Walk against traffic and allow room for the passing cars. It's for their safety

THE ROADS CAN STILL BE HOT WHILE WE WAIT FOR THE COLD, AND WITH THE COLD, SNOW AND ICE, THEIR PAWS CAN GET BURNED AND FROST BITTEN



THE LIFE OF A PET OWNER



WHAT ARE PETS ALLERGIC TO ??????

Some examples of common allergens to pets are: pollens, mold spores, dust mites, shed skin cells (similar to pet allergies in humans), insect proteins such as flea saliva, and some medications.

With fall coming and the moisture from frost, etc. please be extra careful of your pets digging around in wet and molded soils / rotten logs.

Dogs become infected after breathing in Blastomyces fungal spores in the environment. Those infected can become extremely ill, commonly with respiratory disease, and many will die without treatment. Blastomycosis fungal infection in dogs is common. Humans can also become infected in the same manner as dogs. See next page for additional information.



Our babies love us without condition. They help us without effort. They heal our hearts and spirits and **NEVER** ask for anything in return, except love.....

... SO GIVE LOVE BACK TO THEM



GOD BLESS OUR CANINE VETS



BLASTOMYCOSIS IN DOGS -



Summary

(also known as “Blasto”) Blastomycosis is a fungal infection in dogs caused by *Blastomyces* fungi. This type of fungus tends to live in the soil and decaying organic matter (e.g. rotting logs and vegetation). Blastomycosis occurs most often in the mid-Atlantic states of North America, especially the Ohio, Mississippi, and Missouri river valley regions. Dogs become infected after breathing in *Blastomyces* fungal spores in the environment. Those infected can become extremely ill, commonly with respiratory disease, and many will die without treatment.

Blastomycosis fungal infection in dogs is common. Humans can also become infected in the same manner as dogs. Disease is not spread from animal to animal and is not contagious. Blastomycosis infections in other animals (e.g. cats) are rare.

Symptoms and Identification

Respiratory disease is typical. Symptoms include coughing, trouble breathing, and congestion. Blastomycosis can affect many other areas of the body including the eyes (e.g. blindness, squinting, eye redness), skin (e.g. open, oozing sores; hard bumps under the skin), bones (e.g. leg pain, trouble walking), and lymph nodes (e.g. large swellings under the chin and in front of the shoulders).

If blastomycosis is suspected, a veterinarian will need to perform a thorough physical examination. This will include looking at the eyes, in the mouth, checking all areas of the skin, and listening to the heart and lungs with a stethoscope. Chest x-rays are commonly performed as blastomycosis is frequently found in the lungs. Blood work and urine testing can be used to assess organ dysfunction and sometimes for diagnosis; however, most cases of blastomycosis must be diagnosed by microscopic examination of portions of affected tissues (e.g. biopsies of oozing skin wounds or swellings under the skin).

Affected Breeds

Any breed of dog can develop blastomycosis. Large breed dogs seem to be more commonly infected. This may be because large breed dogs are more often used for hunting or working in the woods and in areas that have a higher incidence of *Blastomyces* fungus than small breed dogs. Any age or sex of dog can be infected.

Treatment

Treatment of blastomycosis requires long-term antifungal medications (i.e. average 2-6 months of therapy). Itraconazole or fluconazole are most commonly used. Some dogs may need to be hospitalized initially to help control some of their more severe symptoms. Some dogs will respond to medications, but relapse after stopping the antifungals, developing symptoms again. Some of the initial symptoms (e.g. blindness) may be permanent. Fortunately, overall prognosis (i.e. survival with a good quality of life) is very good if the pet responds to treatment.

Veterinary Cost

Blastomycosis is an expensive disease to diagnose and treat. Lab work, x-rays, and biopsy can cost anywhere between \$500-\$1500. Long-term antifungal medication can also be expensive. The monthly cost, depending on the dog's size and dose, may be between \$150-\$750.

Prevention

No vaccines are currently available to prevent blastomycosis. Starting treatment as soon as possible may help prevent severe disease, so prompt examination and care is very important.

PLEASE TAKE SPECIAL CARE IN LOOKING FOR THE SIGNS AND WATCHING OUT FOR YOUR BABIES



WISCONSIN BOATING LAWS

**UNLAWFUL OPERATION
WISCONSIN LAW STATES THAT THESE DANGEROUS
OPERATING PRACTICES ARE ILLEGAL:**

- Steering toward another object or person in the water and swerving at the last possible moment in order to avoid collision
- Chasing, harassing, or disturbing wildlife with your vessel
- Operating a vessel repeatedly in a circuitous manner within 200 feet of another vessel or person in the water
- Operating a vessel within 100 feet of the shoreline, any dock, raft, pier, or restricted area on any lake at greater than "slow, no wake speed"
- Operating a vessel at greater than "slow, no wake speed" within 100 feet of a swimmer, unless a vessel is assisting a swimmer
- Operating a motorboat, other than a Personal Water Craft, at a speed in excess of "slow, no wake speed" within 100 feet of the shoreline of any lake
- A PWC may not be operated between sunset and sunrise
- A PWC may not be operated at faster than "slow, no wake speed" within:
 - 100 feet of any other vessel on any waterbody, including a vessel that is towing a person on water skis, inner tube, wakeboard, or similar device, or operating within 100 feet of the tow rope or person being towed
 - 200 feet of shore on any lake
 - 100 feet of a dock, pier, raft, or restricted area on any lake
- Steering toward another object or person in the water and swerving at the last possible moment in order to avoid collision
- Chasing, harassing, or disturbing wildlife with a PWC

IT IS ILLEGAL TO DUMP REFUSE, GARBAGE, OR PLASTIC INTO ANY STATE OR FEDERALLY CONTROLLED WATER

**REPORT NATURAL RESOURCE VIOLATIONS
CALL or TEXT: 1-800-TIP-WDNR (1-800-847-9367)
Toll Free-Statewide-24-Hour-Confidential**

See Local Ordinance Chapter 8 at www.barnes-wi.com enforced by Town Constable.

Visit www.dnr.wi.gov and www.boat-ed.com/wisconsin

Volunteer Boat Landing Monitors Needed Due to Severe Shortage

Boat landing monitors on Upper, Middle and Lower Eau Claire Lakes, Tomahawk and Robinson Lakes play an important role in reinforcing state laws preventing the transport of aquatic plants and lake water from lake to lake.

The DNR-funded Clean Boats-Clean Waters Program of the Barnes Aquatic Invasive Species Committee provides funds for hiring boat landing monitors but only if we provide volunteer hours to match 25% of the paid staff hours.

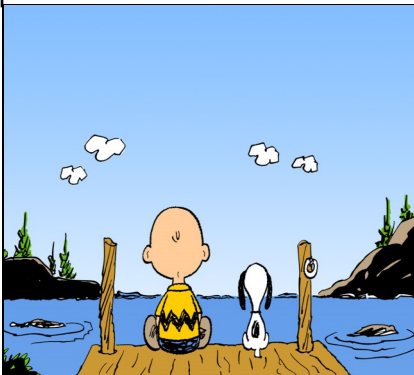
According to Lee Wiesner, Town of Barnes AIS Committee Chair, we are so short of volunteers that we are matching at a rate of 6.8% and this threatens our ability to acquire future continued funding. This summer we have not been able to provide boat landing monitoring at the level needed because of the shortage. Many hours on weekends, the busiest use of the boat landings, are left unstaffed.

Most data point to motor boats and boat trailers as the source of the Eurasian Water Milfoil that has infested Tomahawk, Sandbar and George Lakes and the invasive Curlyleaf Pondweed that has hit Upper and Middle Eau Claire Lakes along with the Eau Claire River from where it starts at Middle to above the lock & dam as it drains toward Lower Eau Claire Lake.

The largest patches of the invasive Eurasian Water Milfoil at Tomahawk Lake is directly in front of and near the boat landing. The only really massive patches of invasive Curly Leaf Pondweed in Middle Eau Claire Lake are in directly in front of the public boat landing. Despite mechanical, suction removal of much of one patch, using the Barnes BAISS pontoon boat from 8am to noon daily during June, 2017, curly leaf pondweed spread to multiple other sites in Middle Eau Claire Lake and to the Eau Claire River.

We need to fully staff the boat landing monitor positions to prevent further introduction of invasive species. Careful removal of all aquatic plants and lake water watercraft leaving the lakes and reminders by the presence of boat landing monitors is a key preventive step relied upon to halt further spread.

Anyone persons who are interested in becoming a volunteer or paid boat landing monitor should contact Barb Clements, (Barnes AIS Committee Clean Boats/Clean Water Boat Landing Monitor Coordinator). **Call: TBD**



**Sometimes...
You just need to
sit with
a friend and say
nothing while
staring at the
lake.**

**RESERVED FOR
GARAGE - ESTATE - CRAFT SALES
FOR SALE - HELP WANTED
JOKES - STUFF
... SOMETHING**

TOWN OF BARNES TRANSFER SITE & RECYCLING CENTER
2018 HOURS OF OPERATION EFFECTIVE: APRIL 1 THROUGH NOVEMBER 1
SUMMER HOURS: Wednesday, Saturday & Sunday 8:00 a.m. to 2:00 p.m.

Disposable Fees: 13 GAL Bags: \$ 3.00 / 33 GAL Bags: \$4.00 / 55 GAL Bags \$ 5.00
 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

EMPTY REFRIGERATORS, FREEZERS, WINDOW AIR CONDITIONERS (FULL SIZE) \$ 20.00
 EMPTY REFRIGERATORS, FREEZERS (SMALL) \$15.00
 PROPANE TANKS: MUST BE EMPTY / NO CHARGE
 STUFFED CHAIRS; \$10
 COUCHES/LOVESEAT/RECLINER/TABLES; \$ 30.00 EACH
 MATTRESS/BOX SPRING-ANY SIZE \$20.00 EACH
 HIDE-A-BED/SLEEP SOFA: \$25.00 W/O MATTRESS / \$ 45.00 WITH MATTRESS
 TIRES: CAR/LIGHT TRUCK 5.00 EACH
 LARGE TIRES;TRUCK/TRACTOR -- \$\$ DETERMINED BY ATTENDANT
 TELEVISIONS AND COMPUTER EQUIPMENT NOW CHARGED BY WEIGHT, NOT SIZE
 MISC. FURNITURE; \$5.00 / MISC ITEMS NOT LISTED DETERMINED BY ATTENDANT
 PLASTIC LAWN CHAIRS: SMALL \$ 2 EA / LARGE \$ 3 EA / TABLES \$4 EACH
 CARPETING, PADDING, RUGS, DEPENDING ON SIZE; \$10.00 AND UP
 DEHUMIDIFIERS / COMPLESSORS \$ 15 EACH
 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: (STOVE, WASHER, DRYER, MICROWAVE, WATER HEATER) FREE
 METAL, GRASS CLIPPINGS, PINE NEEDELS, BRUSH AND CLEAN WOOD: FREE

**BRUSH AREA OPEN
 ACROSS CTY HYW N FROM THE
 TRANSFER STATION**
 Please, only "natural" brush,
 branches, trees, and stumps

**PLEASE BE SURE TO
 CHECK THE FIRE
 DANGER BEFORE
 BURNING ANYTHING.
 THANK YOU !!**

RECYCLING MYTHS AND FACTS:

The most common items to be recycled are: Mail, paper, glass bottles & jars, aluminum, steel & tin cans, plastic bottles, jugs and tubs.

Myth: Any plastic can be recycled

Fact: Only plastic bottles, jars, jugs, tubs with a # 1,2,5 are recyclable. Plastic buckets / pails and lids are not

Myth: Plastic bags, electronics, medical waste, Styrofoam, plastic totes, lawn chairs, empty oil containers, Amazon/USPS shipping bags, pots and pans can be recycled.

Fact: NONE of these are to go into the recycle bins

Myth: Any item placed in the recycle bin will be recycled

Fact: This is "wish-cycling". Too much contamination will cause the bin to be emptied in the landfill and fines will be levied to the transfer station.

Myth: It is ok to place small amounts of food waste (garbage) in recycle bins

Fact: ALL ITEMS MUST BE CLEAN Nothing with food waste, grease, etc. is recyclable

Myth: Plates, bowls, cups, saucers, glassware are cyclable

Fact: They are not. This includes dirty paper plates/plastic ware and solo cups

ITEMS NOT ACCEPTED AT THE BARNES TRANSFER STATION: Paint, moto oil, gas, explosives, fireworks, ammunition, flammables, antifreeze, lubricants, corrosives, etc. Ask attendant if in doubt. Keep foods and liquids out of recycling. No loose plastic bags, bagged recyclables or Styrofoam.

All cardboard boxes mut be flattened and 3x3 ft or smaller. **No** pizza boxes.

NAMEKAGON TRANSIT BAYFIELD COUNTY ROUTE

Bayfield County and Namekagon 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.

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.

EVERY TUESDAY

- 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



SUDOKU - EASY

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

SUDOKU - MEDIUM

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

"Your Source for
Native Plants in
Northwestern Wisconsin"



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Phone: 715-795-2100 Cell: 715-816-0256



SUMMER HOURS:

Wed - Sat 10:00 a.m. to 4:00 p.m.

Sundays - Noon to 4:00 p.m.

www.mmgreenhouse.com * alston@cheqnet.net

NATIVE PLANTS & SHRUBS

Come check out
our Selections
and Sales

BE A VOLUNTEER BOAT LANDING MONITOR HELP US WITH A CURRENT SHORTAGE OF VOLUNTEERS

Help us keep our lakes healthy and free of invasive aquatic plants and animals.
Help us monitor compliance with state laws for boats entering and leaving the lakes.

We staff boat landings at Upper, Middle, & Lower Eau Claire Lakes, Tomahawk & Robinson lakes, mainly on weekends and remind boaters to:

- Remove all aquatic plants from boat and trailer
- Drain lake water from boat, motor's lower end, live well
- And more

We now have advanced scheduling for your convenience and can use you any day of the week

Training Provided

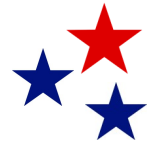
The Clean Boats/Clean Waters monitoring program is covered by a DNR Clean Boats/Clean Water matching grant. 25% of paid staff hours must be matched by volunteers and we have not been able to do that this year. PLEASE help.

Would you like to serve as a volunteer boat landing monitor for a two-hour slot on a weekend or other day?

Barnes AIS Committee Clean Boats/Clean Water Boat Landing Monitor Coordinator

Contact: Barb Clements at: 715-495-7134

BARNES FIRE DEPARTMENT and AMBULANCE
 5005 County Hwy N, Barnes, WI 54873
 715-795-2424 for Non Emergency Calls



Fire Chief - Brock Friermood

Volunteer Members:

- Richard Renz
- Robert Skweres
- Damian VonFrank
- Greg Strasser
- Jacob Larson
- Jennifer Peterson
- Josh Peterson
- Leevi Frint
- Roseanne Peterson
- Whitney Jeanetta
- Zack Zepczyk

Ambulance - Brett Friermood

Volunteer Members:



THANK YOU FOR YOUR DEDICATION TO KEEPING OUR COMMUNITY SAFE



**FOREST POINT RESORT
 &
 GOLF COURSE**

On Lower Eau Claire Lake
 13702 S. Crystal Beach Road
 Gordon, WI 54838
 Phone: 715-376-2322
 Web Site: forestpoint.com



REMINDER:

Please have your ads, articles or stories to the paper 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 (Friermood) Sarkauskas at barnesnotesandnews@gmail.com or call: 715-795-2775

Barnes/Gordon Wednesday Night Men's League
 Call Dick or Andrea at 715-376-2322 for tentative start date and additional information.

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. Call course for more info at: 715-376-2322

- THURSDAYS -

**TWO PEOPLE FOR THE PRICE OF ONE
 "MUST BRING THIS COUPON"**

In order to qualify for the "two for one" pricing
 Thank you. Forest Point Resort & Golf Club

Monday Night Couples League

Contact Sharon Hough 715-795-2320 for info



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 Clubs, pull carts and riding carts available to rent
 Full bar-Game Room-Cabins Available
 Lakefront Beach w/Sandy Bottom—Playground*



THE DRUMMOND LIBRARY



Free Wi-Fi throughout the building

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

BAYFIELD COUNTY

Bayfield County is recruiting for an additional Youth Services and Support Coordinator. We are interested in finding the right individual to work with families; please share this with anyone you think would make a quality case manager, as it could really help the search!

<https://www.governmentjobs.com/careers/bayfieldco/jobs/3580102/youth-support-and-services-coordinator>

The Children's Long-Term Support (CLTS) Waiver Program is a Home and Community-Based Service (HCBS) Waiver that provides Medicaid funding for children who have substantial limitations in their daily activities and need support to remain in their home or community.

Historically, there was a waiting list for CLTS. Wisconsin Department of Health Services (DHS) established the continuous enrollment initiative in 2021.

Continuous enrollment is a process that helps kids join the CLTS Program faster. This new initiative has allowed Bayfield County to serve many more children with disabilities. It has been a challenging time for the Support and Service Coordinator to keep pace with the number of children on the case load who need service coordination.

If you have any questions regarding Bayfield County Programs, please contact:

Carrie Linder, CSW
Aging & Disability Services Manager

Carrie.linder@bayfieldcounty.wi.gov

Please note Bayfield County Human Service email addresses have changed as of 01/25/21.

Aging and Disability Resource Center of the North
Bayfield County Department of Human Services
PO Box 100
117 East 5th St.
Washburn, WI 54891
Phone: 715-373-3350



THANK YOU

DRUMMOND FIREFIGHTERS

Sitting top:
Addie Arens

Back Row left of cab:
1. Dan Johnson
2. Mark Jerome
3. Roy Bloom

Front Row Left of Cab:
1. Richard Dahl
2. David Todus
3. Klara Gierczic
4. Amy Kohlwey
5. Jim Mortenson
6. Jeff Hurula (Kneeling)

Back Row Right of Cab
1, Wade Spears
2. Tim DeChant
3. Dean Johnson
4. Kyle Williamson

Front Row Right of Cab:
1. Del Jerome
2. Rodger Larsen
3. Mike Arens
4. Lester Watters
5. Zach Manthey



4. The 13 original colonies

WISCONSIN FAMILY AND CAREGIVER SUPPORT ALLIANCE BAYFIELD COUNTY

Contact: Lynn Gall, (608) 266-5743 or Harriet Redman, (920) 968-1742

When a Workforce Shortage Crisis and a Caregiving Crisis Meet

“Wisconsin Working Caregivers: Strategies and Resources for Employers”

For more information, please visit [Wisconsin Family Caregiver Support Program \(wisconsinfamilycaregiver.org\)](http://wisconsinfamilycaregiver.org).

Madison, WI – The workforce shortage crisis being felt by businesses across Wisconsin includes a characteristic that is often overlooked: The need to support family caregivers in the workplace.

Employers experience a drain on productivity when employees struggle to balance their work lives with the responsibilities of caring for children, aging relatives, or disabled family members. In a recent survey, more than eight in ten employed caregivers in Wisconsin reported having their work life interrupted, resulting in workplace accommodations such as using flex time, reducing work hours, or quitting work entirely.

“Without adequate support, working caregivers and their employers suffer,” said Lynn Gall, Family Caregiver Support Programs Manager for the Wisconsin Department of Health Services and member of the survey project conducted by the Wisconsin Family and Caregiver Support Alliance (WFACSA). “The results showed us the challenges faced by working family members and friends and the businesses that employ them. Our goal at WFACSA is for every employer in Wisconsin to know about our state’s free Aging and Disability Resource Centers (ADRCs), family caregiver support programs, and other community organizations available to help support their employees.”

Conducted in partnership with UW-Madison Division of Extension, [the Wisconsin Working Caregivers Strategies and Resources for Employers](#) report published by WFACSA provides insight into challenges of recruiting and retaining employees in the current job climate. It also identifies opportunities for businesses to make positive changes simply by tapping resources already available in every Wisconsin community.

Numerous studies, including a [Harvard Business School](#) project called “Managing the Future of Work: The Caring Company,” note that employers can attract and retain more workers by helping staff balance work and family caregiving responsibilities. Employers may not realize that one in four working-age adults provides care or financial assistance to an older family member or loved one with a disability or long-term such as an adult child, spouse, or other loved one. This means that at least one quarter of potential hires and those currently working are balancing home and job responsibilities in addition to traditional child rearing.

“We learned that a few small changes can transform businesses into a place where employees will want to build a long career,” says Harriet Redman, Executive Director of WisconsinSibs and member of the WFACSA project. “That is why we are excited to share our survey results and open the conversation around the free and low-cost strategies and resources already available to support businesses.”

The survey also found that nearly 3/4 of respondents were not meeting their own personal needs, such as taking care of their own health, and 2/3 had difficulty balancing care for someone at home. Seventy-two percent said they were tired or worn out all the time, while 90 percent said their 2 emotional or physical health had worsened since taking on a caregiving role. (2-page synopsis of survey findings [here](#).)

Approximately 40 million Americans are providing care to an adult family member or friend, and nearly 60% of them (approximately 24 million adults) also work a paying job. Even more workers are providing care for a child with disabilities or special healthcare needs. Not only do employed caregivers experience high levels of stress, but their dual roles also impact their careers and employers.

The UW Division of Extension Employed Caregiver Survey is free and available to any employer interested in surveying their own workforce.

Click the “How To Host a Survey” tab at: <https://fyi.extension.wisc.edu/agingfriendlycommunities/employed-caregiver-survey/>

The mission of the [Wisconsin Family and Caregiver Support Alliance](#) is to raise awareness of family and caregiver support needs and increase the availability of and access to services and supports - both paid and unpaid - which will keep people across the lifespan engaged in their community as long as they desire. For information about the Alliance and to find resources to support families and provide care for a loved one, visit <http://wisconsinfamilycaregiver.org/alliance>

Carrie Linder, CSW
Aging & Disability Services Manager

Carrie.linder@bayfieldcounty.wi.gov



Fluorescent Lamp recycling

Wisconsin's **Focus on Energy** has sponsored a fluorescent lamp (curly type) recycling program. Residential bulbs can be recycled at the following participating local retailers:

Hayward - Ace Hardware and Co-op Hardware
Poplar - Poplar Hardware
Solon Springs - Solon Springs Mercantile

Some 5 million Compact Fluorescent Lamps are being sold in Wisconsin annually. While these bulbs save energy and reduce the emissions from power plants, they also contain mercury and should be recycled. According to the Mercury Product Flow Model developed for DNR, an estimated 263 kilograms (580 lbs) of mercury were released to the environment from fluorescents in 2000 -- and this was before the rapid increase in sales of compact fluorescents. The Council on Recycling has chosen mercury-containing products as one of its priorities for improving management, and, where possible, the elimination of the use of mercury.

Focus on Energy has set up a program to facilitate the take back and recycling of fluorescents at over 250 retailers throughout the state. Their web page has a locator for these businesses www.FocusOnEnergy.com. (Under 'Store Type', choose the listing for 'CFL Recycler'.)

WE STILL HAVE BUTTONS !!

“THERE IS A BARNES, WISCONSIN”

Back in the 70's, the Barnes Homemakers Club sold these buttons for fundraisers.

Tom Van Delist came across one of the buttons in his mothers belongings and decided it was time to bring them back.

The buttons were sold to help raise funds to support the new storage building for the Barnes ATV and Snowmobile clubs. Also, for the Barnes Notes and News.

The buttons are \$ 3.00 each or 4/\$10.00
We don't want the remaining buttons to sit....so let me know when you're ready to get some more!!!

**THANK YOU FOR YOUR SUPPORT
IT IS SO GREATLY APPRECIATED**

Eau Claire Lakes Conservation Club

The club welcomes volunteers and other interested individuals.

We hope to see YOU at the next meeting!

Questions? Please contact:
Fred Kawell at 715-379-1553

NEVER HAVE I EVER

1 point for each

broken a bone	got a ticket
skipped school	gone scuba diving
fired a gun	eaten sushi
been skydiving	been to nyc
ridden in a limo	ran a marathon
had braces	got fake nails
had a massage	been on a train
gotten a tattoo	been in an ambulance
swam in the ocean	gone zip lining
dyed my hair	needed stitches
watched star wars	been camping
rode a horse	gone on a cruise



THANK YOU FOR “GOING GREEN”

Find us at:

**TownOfBarnesWI.gov / Community /
Barnes Notes and News / 2022
Email: barnesnotesandnews@gmail.com**

The Northern Way of Life



Flat water on Lake Superior provided a perfect view of the Silver Islet mine shafts. Two mining shafts can be seen here that go down to a depth of 1,200 feet. Three years after the Silver Islet mine began operations, Porphyry Island light was built. Guiding traffic to and from the mine site. Today the lighthouse still helps boats navigate the area. Back in 1870 when the mine started operation, it was to see over \$3.5 million worth of silver being processed, that pushed up the stock prices on the New York Exchange. In today's value it was a haul of \$60 Million. (They used massive pumps to keep the water out while mining).

Color Me



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 Vitamin D
 Brain Wellness Check
 Seasonal Affective Disorder
 And more...
Sponsored by: UW Extension
 University of Wisconsin
 Bayfield County
 County Administration Building
 117 E. 5th Street
 Washburn, WI 54891
 Phone: 715-373-6104
 Fax: 715-373-6304
 Office Hours:
 8:00 a.m. - 4:00 p.m.
 Monday through Friday

 Website:
<http://bayfield.uwex.edu/>

ADRC
Hours of Operation:
 8:00 - 4:00 Monday through Friday
 Phone: 1-866-663-3607


Visit the ADRC office:
 117 E. 5th Street
 Washburn, WI 54891
 Appointments are not necessary but
 are helpful.
 Website: www.adrc-n-wi.org

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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
 BAYFIELD COUNTY**
.....ONE CAR AT A TIME

Medication Drop boxes in Bayfield County
 Sara Wartman, BSN, RN Director/Health Officer
 Bayfield County Health Department

With support from the Security Health Plan grant and other local funding sources, Bayfield County Health Department has installed three medication drop boxes and three sharps containers throughout the county. The medication drop boxes are located at the Bayfield County Sheriff's Department, Bayfield City Hall and the Iron River community Center. You can now dispose of old or expired medications at these locations.

Accepted Items: Prescription medications, control and non-controlled medications; over the counter medications; medication samples; vitamins; medicated ointments or lotions; inhaler.

3 Sharps Boxes are also stationed in the area. Contact Bayfield County for locations.

PICK YOUR OWN BERRIES / APPLES
CHECK OUT LOCAL FARMS at: Bayfield Chamber of Commerce: # 715-779-3335 or www.bayfield.org
There are many "Pick your Own" farms in the Northern Wisconsin area.

Apple Hill Orchard # 715-779-5425
Bayfield Apple Company # 715-779-5700
 (mid July - Tart Cherries)

Blue Vista Farm # 715-779-5400
 (mid July - August - Raspberries)

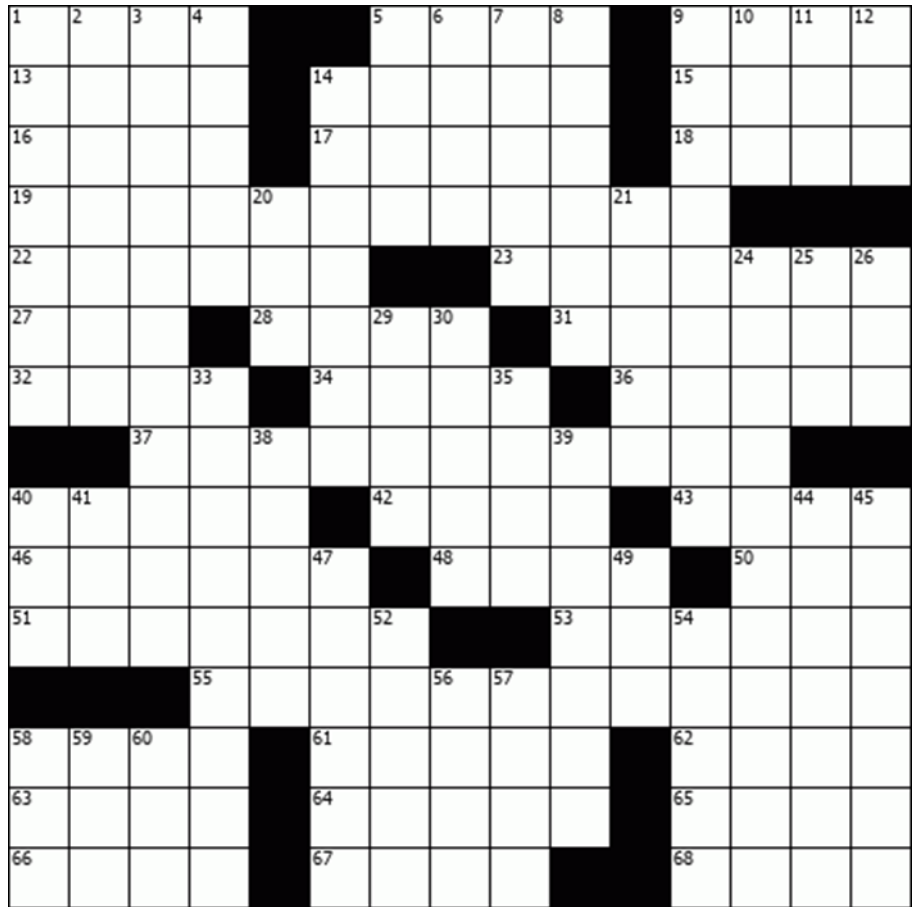
North Wind Organic Farm # 715-779-3254
Sunset Valley Orchards



FUN AND GAMES

Across

1. Seethe
5. Cuts corners, in a way
9. Brief passing comments?
13. Clued in about
14. Sound of the northwest
15. TV's "Warrior Princess"
16. 24 hrs. ago
17. "___ and Her Men" (Bergman film)
18. Some House votes
19. Harvard's theater group
22. Fall colors
23. Branch headquarters?
27. Treasure of Montezuma
28. Imbibes, but delicately
31. Flamenco dancer, often
32. Place for kings or queens
34. N.Y.C. area near the Village
36. Former Israeli politico
37. Flo's comeback at Mel's Diner
40. Like the Tower of Pisa
42. El Misti's place
43. Geological periods
46. Got to the bottom of the barrel?
48. Flat fee
50. Romanian money
51. McCourt book (with "Ashes")
53. Old salt
55. "Get Shorty" actor
58. Auto pioneer Ferrari
61. Hawaiian singing star
62. Type of window
63. ". . . ___ good cheer"
64. Boo-boo
65. Uffizi Gallery attraction
66. ___ Bourguignonne
67. Kenny G's need
68. Not new



Down

1. Man's early years
2. 4,840 square yards
3. "I'm appalled!"
4. Ms. Lenya
5. "Star Trek" navigator
6. Like fine wine
7. "Cheers" actor George
8. Energetic folks take them
9. Treat, as bottled water
10. Honeycomb inhabitant
11. Pig ___ poke
12. ___ in turkey
14. Tummy enzymes
20. Wks. and wks.
21. "___ say more?"
24. Small brigade?
25. "Are you a man ___ mouse?"
26. Prospector's need
29. Grandeur
30. More timid
33. Like some characters on "The Sopranos"
35. Shrek, for one
38. Shoulder wrap
39. Seeks the office of
40. Constellation near Scorpius
41. George Hamilton's trademark
44. Stork's delivery
45. Sweetened
47. Ramble
49. Leaves for a break?
52. Sleep noisily
54. Chilean pianist Claudio
56. About, formally speaking
57. Did a smithy's job
58. Fall back, as a tide
59. Born, on the society pages
60. Orange Muppet

TRIVIA FOR KIDS

- 1. What is the largest big cat?**
A. Lion B. Tiger C. Cheetah C. Leopard
- 2. What land animal can open its mouth the widest?**
A. Alligator B. Crocodile C. Baboon D. Hippo
- 3. What is the largest animal on Earth?**
A. The African Elephant B. The Blue Whale
C. The Sperm Whale D. The giant Squid
- 4. What is the only flying mammal**
A. The Bat B. The flying Squirrel C. The Bald Eagle D. The Colugo
- 5. What is an animal called that eat plants and meat?**
A. Carnivore B. Herbivore C. Omnivore
D. Pescatarian

**SEARCH FOR KIDS
TRIVIA ANSWERS
IN THIS ISSUE**

FUN AND GAMES

AUGUST CROSSWORD ANSWERS

M	U	L	L		A	B	O	M	B	S		P	A	W
E	S	A	I		L	A	L	A	L	A		A	G	E
L	A	S	S		B	A	L	S	A	M		T	R	A
	T	A	K	E	E	A	C	H	O	T	H	E	R	
H	A	S		A	N	D				V	A	S	E	S
E	L	T	O	N			N	O	P	A	R			
F	O	R	B	E	T	T	E	R	O	R		G	A	P
T	H	A	I		R	A	T	S	O		R	A	C	E
S	A	W		F	O	R	W	O	R	S	E	B	U	T
			D	E	T	A	T			O	P	A	R	T
C	R	E	E	D				S	U	R		R	A	Y
N	O	T	F	O	R	G	R	A	N	T	E	D		
O	U	T		R	O	M	A	N	S		D	I	V	A
T	E	A		A	D	E	S	T	E		A	N	E	W
E	S	S		S	E	N	H	O	R		M	E	T	E

Color Me



AND MORE SUDOKU - HAVE FUN

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



IT'S TIME TO CAN!

IT'S FALL CANNING TIME!!!

I never knew how much I had actually paid attention to mom when she canned until my first try at it. I remembered everything, even to seal it with a "little love." But after mom passed away, it was like I'd never canned before! I kept turning around to ask her what to do next.

Canning is a perfect way to make those memories with your family, and Canned goods are such a wonderful gift to give.

Spend time together making memories, as they are beyond priceless.

READY TO START CANNING ?

Here are some items that you'll need or may want to try to get started using the boiling water bath method of processing.

LARGE STOCKPOT: Choose a stockpot that holds at least 12 quarts and is tall enough to allow the jars to be fully submerged during processing.



LADLE: Allows you to safely pour the mixtures into jars through the funnel.

JAR FUNNEL: Place in the mouth of the jar to fill without spilling.

JAR LIFTER: Safely lift lids out of hot water with magnetic end.

BUBBLE REMOVER & HEADSPACE TOOL: Slide into the side of filled jar to release any air bubbles and measure headspace.

TONGS (with coated handles) Safely lift foods during canning or cooking.

JAR LIFTER: Safely remove hot jars from boiling water with one hand.

GLASS CANNING JARS, LIDS AND BANDS: Fill the glass jars with your yummy creation, then seal in the freshness with one-time-use lids and reusable bands.



BEFORE YOU START

Before you start canning, read recipe instructions and gather all equipment and ingredients. Inspect the glass canning jars carefully for any chips, cracks, uneven rims or sharp edges that may prevent sealing or cause breakage. Discard any imperfect jars.

TIPS FOR SUCCESSFUL CANNING:

- Select fruits and vegetables when they are at the peak of their quality and flavor, washing them thoroughly before using.
- Follow the directions for each recipe exactly—don't substitute ingredients or change the processing times. Prepare only one receipt at a time; do not double recipes.
- Substitute a cake cooling rack if you don't have a rack specifically made for canning. Place in the canner before you add the canning jars.
- Use only white vinegar when pickling.
- Use a canning funnel, which has a wide opening and sits on the inside of the mouth of the jar, allowing you to fill the jars cleanly and easily. Wipe the threads and rim of each jar to remove any food that spills.
- Reuse screw bands if they are not warped or rusty. Jar lids are not reusable however, so use a new one for each of your canned creations.
- Accurately measure the head space—the distance between the top of the jar to the food/liquid inside. This is critical because it affects how well the jar seals and preserves its contents. A clear plastic ruler—kept solely for kitchen use, is a big help in determining the correct headspace.
- Refrigerate leftover product if there's a small amount left that won't completely fill another jar. Use it within several days.
- Use non-metallic utensils when removing air bubbles from the jar and measuring head space.
- Store home-canned foods in your cupboard for up to one year.

HOT JARS VS. HOT STERILIZED JARS:

Why do some canning receipts call for hot sterilized jars, while others call simply for hot jars?

If the mixture will be processed in the boiling-water canner for 10 plus minutes, jars just need to be hot.

If it's less than 10 minutes, jars need to be sterilized in boiling water for 10 minutes (or 1 minute more for each 1,000 feet of additional altitude.)

You may ask, why do the jars have to be hot before hand? The liquid/food you're putting in them is boiling hot, thus if the jars are hot (besides the obvious sterilization) you aren't putting hot product into cold jars and taking a chance of them breaking either when the product goes in the jars or when you put them in the water bath.

PAY ATTENTION TO THE PECTIN

Liquid and powdered pectin are made from the natural pectin in apples and citrus fruits. However, they are not interchangeable. Always use the specific type of pectin called for.

-Taste of Home Test Kitchen

*I would rather cook for 20 people
than try to cook for 1*

IT'S TIME TO CAN !

CHOCKECHERRY JELLY

Jelly is made from fruit juice and sugar. A gel structure will be achieved only if the mixture contains sufficient pectin. Often commercial pectin will be added to obtain this desired structure. Extraction of j



it is

Steps for extracting juice:

- When extracting juice for pectin-added jelly use ripe chokecherries.
- Wash the fruit in cool running water.
- Add water to cover the chokecherries.
- Bring to a boil in a covered stainless steel or enamel kettle and then simmer for 15 minutes, or until soft.
- Cool and strain through cheesecloth or a damp jelly bag, or a sieve

One pound of chokecherries will give close to 2 cups juice. When extracting juice from chokecherries, **DO NOT** crush the seeds. **Common Unknown Fact**—Chokecherry seeds contain a cyanide-forming compound.

Ingredients

- 3 cups chokecherry juice
- 6 1/2 cups sugar
- 1 box (2 pouches, 6 ounces) liquid pectin (You can use powdered pectin, just follow the instructions on the box)

Directions:

- Pour juice into large heavy saucepan. Add sugar and stir to mix.
- Place over high heat and bring to a boil, stirring constantly. Stir in pectin. Bring to a full, rolling boil and boil hard for 1 minute, stirring constantly.
- Remove from heat. Stir and skim off foam for 5 minutes.
- Pour jelly into hot, sterilized half-pint jelly jars or pint jars to 1/4 inch of top. Make sure the edge of the jar is free of jelly, etc. so they seal correctly. Seal with two-piece canning lids.
- Process 5 minutes in a boiling water bath. (The time in the boiling water bath varies by elevation)

RHUBARB APPLE STRUDEL

The Joy of Rhubarb

Makes 12 Servings

Filling:

- 2 cups rhubarb, sliced
- 3 apples, peeled, cored and sliced
- 1/2 cup granulated sugar
- 2 tbs freshly grated lemon zest
- 3 tbs golden raisins
- 1/3 cup water
- 1 tsp pur vanilla extract
- 2 tbsp tapioca



Pastry:

- 12 sheets phyllo dough
- 1/2 cup butter, melted
- 1/2 cup walnuts, finely chopped

Instructions:

Preheat oven to 375*

Filling: Mix all ingredients, except vanilla and tapioca, in a medium saucepan. Bring to a boil, then reduce heat and simmer about 12 minutes. Stir in tapioca and vanilla. Let cool. Set Aside

Pastry: Using 6 sheets of phyllo for each strudel, spread each sheet with butter, sprinkle with nuts, and stack.

Spoon half the filling along the long edge of each stack. Fold the edges over to enclose the filling, then roll up jelly-roll style.

Place on greased baking sheet. Brush the tops with butter.

Cut 4 slits in each strudel with a sharp knife.

Bake 25 minutes or until golden brown.

Cool at least 15 minutes before slicing. Refrigerate leftovers.

NO-COOK

CRANBERRY-APPLE-ORANGE RELISH

The Joy OF Apples

A tasty accompaniment to service with turkey, pork or baked ham

Ingredients:

- 1 12 ounce bag cranberries, cleaned (or fresh)
- 2 Granny Smith apples, unpeeled, cored and cut into large chunks
- 1/3 cup sweet orange marmalade
- 1/3 cup granulated sugar
- 1/8 tsp ground cinnamon



Directions:

Place all ingredients in a food processor

Using blade attachment, pulse until coarsely chopped

Spoon into a glass bowl; cover and chill in refrigerator at least 2 hours or up to 3 days.

Refrigerate leftovers

Makes about 3 1/2 cups



GOOD EATS - RECIPES

EASY CINNAMON ROLL CASSEROLE

Prep Time 5 minutes / **Cook Time** 25 minutes / **Total Time** 30 minutes / **Servings** 6

Ingredients

- 2 17.5 oz tubes Pillsbury Grands cinnamon rolls (regular 12.4oz cinnamon rolls are ok too)
- 1/4 cup butter melted
- 2 eggs
- 1/2 cup heavy whipping cream
- 2 tbsp flour
- 3 tsp cinnamon
- 1/4 tsp nutmeg
- 1 tsp vanilla extract
- 1/2 cup finely chopped pecans
- Icing from cinnamon rolls
- Powdered sugar or maple syrup if desired



Instructions

- Melt butter and coat a 9x12 baking dish with the melted butter (There will be extra, that's OK)
- In a bowl, beat together eggs, cream, flour, cinnamon, nutmeg and vanilla.
- Open canned cinnamon rolls, slice each cinnamon roll like a pizza, into eighths. Place cinnamon roll pieces into the bowl of egg mixture and toss to thoroughly coat. Then pour the pieces, coated in egg mixture, into the greased baking dish and spread out evenly. Any remaining egg mixture, you can pour or brush over top of areas that look like they might get dry. Sprinkle with pecans (optional)
- Bake in the oven at 350° for 18-25 minutes or until light golden brown. Smaller, deeper pans may require additional bake time. Type of cinnamon rolls used can also vary cook time. Best to keep an eye on things and check one of the middle pieces to be sure dough is set before removing from oven.
- When all dough is set, remove the french toast bake from oven. Warm icing from cinnamon rolls in microwave for 15 seconds; pour evenly over cinnamon roll pieces. Sprinkle with powdered sugar or top with maple syrup if desired.
- Serve warm and Enjoy !!

USE THIS QUICK CHEAT SHEET FOR THE EQUIVALENTS:

1 Tablespoon = 3 teaspoons
4 Tablespoons = 1/4 Cup
1 Ounce = 2 Tablespoons
1 Cup = 8 Ounces
1 Pint = 2 Cups
1 Quart = 4 Cups
1 Quart = 2 Pints

Never Boil Corn Again.....

Throw it in the oven at 350* for 25-30 minutes.

Leave the husk on, it will trap in the moisture, leaving you with juicy, tender corn.

The husk and silk will peel away easily once it's cooked.

Cut off the large end and the corn slides right out with no silk.

Bonus: keeps more of the nutrients in the corn

(no boiling is best)



WHIPPED COFFEE

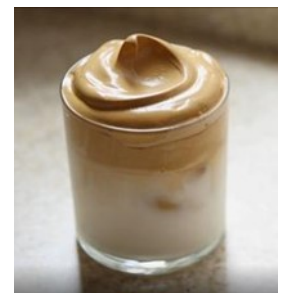
Makes one serving

Ingredients

- 2 tablespoons hot water
- 2 tablespoons sugar
- 2 tablespoons instant coffee powder
- milk, to serve
- ice, to serve

Preparation

- Add the hot water, sugar, and instant coffee to a bowl.
- Either hand whisk or use an electric mixer until the mixture is fluffy and light.
- To serve, spoon a dollop over a cup of milk with ice in it and stir.
- Enjoy!



RECIPES AND NUTRITION

TIPS FROM CHERYL PEASE - CERTIFIED NUTRITIONIST COMING AGAIN SOON



Certified Nutritionist, Fitness Trainer & Health Coach.
Link <https://linktr.ee/cherylpease>

PORK WITH RHUBARB CHUTNEY The Joys of Rhubarb

Chutney:

3/4 cup granulated sugar
1/3 cup cider vinegar
1 tbs fresh ginger, peeled and minced
1 tbs ground fresh garlic
1 tsp cumin
1/2 tsp ground cinnamon
1/2 tsp ground cloves
1/4 tsp dried crushed red pepper
4 cups fresh rhubarb, cut into 1/2 inch pieces
1/2 cup red onion, chopped
1/3 cup dried tart cherries
1 tbs golden raisins

Pork:

2 1 lb pork tenderloins, trimmed of fat, seasoned to
tasted with salt and ground black pepper
2 tsp ground cumin
1 tbs olive oil



Directions:

Preheat Oven to 400*

Rhubarb Chutney: Mix first eight chutney ingredients in a heavy saucepan. Bring to simmer over low heat, stirring until sugar is dissolved. Add rhubarb, onion, dried cherries and raisins. Cook over medium heat until rhubarb is tender and mixture is slightly thickened. (about 5 minutes) Cool.

Pork:

Sprinkle pork with cumin. Heat oil in a large heavy skillet over high heat. Add pork, brown all sides. Place in a roasting pan. Brush pork with 6 tablespoons chutney. Roast until a cooking thermometer inserted into center of pork register 155* (about 25 minutes) brushing occasionally with 6 more tablespoons chutney. Remove pork to serving platter; slice into medallions.

Serve with remaining chutney.



GURNEY'S TIPS Enjoy Strawberries Sooner by Planting in the Fall

When you plant strawberries in early fall, you'll be able to harvest fresh, homegrown berries during the first growing season. Planting in fall allows root systems to establish before winter. Come spring, the plants will be ready to support fruit production. No pinching off blossoms the first growing season and waiting until the next year to harvest, as recommended for spring-planted strawberries. Order strawberry plants today, and we'll ship your purchases at the appropriate planting time for your grow zone.



Cowboys eating at the Chuck Wagon – 1800's

WE WOULD LOVE TO SHARE YOUR FAVORITE RECIPES



We're starting to Harvest our gardens bounties,
our berry picking is coming to a close and it's time
to get set for Apples and Cranberries.



COOKING CORNER - WE WOULD LOVE TO SHARE YOUR FAVORITE RECIPES

OLD FASHIONED CUSTARD PIE

Facebook Recipes

Ingredients :

- 1 unbaked pie shell
- 3 large eggs
- ½ cup of sugar
- ½ teaspoon of salt
- ½ teaspoon of nutmeg
- 2-2/3 cups of milk
- 1 teaspoon pure vanilla extract



Directions:

- Pre-heat the oven to 350 degrees.
- Beat your eggs slightly, then add sugar, salt, nutmeg, and milk. Beat well and pour into the unbaked pie shell.
- Bake for 35 to 40 minutes.
- Remove from oven and cool.
- Sprinkle the top of pie with fresh ground nutmeg and serve.

CLASSIC POTATO PANCAKES

Facebook Recipes

Ingredients:

- 4 large Russet potatoes
- 1 medium onion (chopped)
- 2 eggs, beaten
- ¼ Cup all purpose flour
- ½ tsp sea salt (or to taste)
- ¼ Tsp pepper (or to taste)
- 2 Tbsp vegetable oil for frying.



Directions:

After you've peeled and grated the potatoes and onion, you should put them in a fine sieve or dish towel and squeeze out as much liquid as possible into a mixing bowl.

The liquid should be thrown away, and after you have removed all of the liquid from the bowl, you will see a white powder remaining at the bottom of the dish. You should not remove it since it is potato starch, which gives the pancakes a distinctive texture.

Place the potato mixture back into the bowl, add the eggs, flour, some salt, and pepper, and mix everything together until everything is well distributed.

Put some vegetable oil in a big, nonstick pan and heat it over medium heat. Put in a spoonful of the potato mixture and spread it out just a little bit.

Fry the pancakes for about two to three minutes on each side, until they are browned and crispy.

Put the pancakes on some paper towels to soak up the excess oil, and then ENJOY THEM immediately!



Old South Coca-Cola Pork Loin

Ingredients:

- 1/4 cup Soy sauce
- 1 cup Coca Cola
- 1/2 cup Dark brown sugar
- 2 tablespoons Dijon mustard
- 3 tablespoons Oil
- 2 tablespoons Worcestershire sauce
- 1/3 cup Ketchup
- 2 cloves Garlic ; minced
- 1 tablespoon Dry mustard
- 2 tablespoons Balsamic Vinegar
- 1 teaspoon Ginger
- 1 teaspoon Thyme ; crushed
- 5 pounds Pork loin roast ; boned and rolled



Glaze:

- 1 cup Brown sugar
- 1 tablespoon Corn starch
- 1/2 teaspoon Dry mustard
- 2 tablespoons Butter
- 1/3 cup Balsamic Vinegar
- 2/3 cup Coca Cola
- Sea Salt
- Fresh ground pepper

Directions:

Combine all the ingredients except for the meat to form a marinade.

Place roast in plastic zip-lock bag, pour in marinade and seal.

Place in a large bowl to keep marinade from spreading away from roast.

Let stand for 24 hours, or overnight in refrigerator, patting and turning the bag every few hours.

Preheat oven to 325 degrees.

Remove roast from marinade; discard marinade. Place roast, fat side up, on rack in roasting pan. Insert meat thermometer into thickest part.

Do not add water or cover.

Roast in oven until temp is 175 degrees. Allow 30-40 minutes per pound for roasting, so five pounds would take 2 1/2 to 3 hours.

During last half hour of cooking time, brush on the glaze. (see below)

Remove from oven and pan onto a platter. Cover with a foil tent to seal steam and rest the meat 15 minutes before slicing.

Alternately, you may roast at 250-275 for twice as long. The meat will be even more tender.

Glaze:

Mix together all ingredients in sauce pan; simmer and stir to thicken. Brush or spoon glaze on meat frequently during cooking. Serve remaining sauce with sliced pork

COOKING CORNER - WE WOULD LOVE TO SHARE YOUR FAVORITY RECIPES

TEXAS ROADHOUSE ROLLS

Facebook Recipes

Ingredients

4 1/2 teaspoons active dry yeast, 2 packets
2-1/2 cups warm milk, 110° to 115°
1/2 cup good honey
8 tablespoons butter, melted (divided)
2 large eggs, room temperature
1 tablespoon kosher salt
8-9 cups all-purpose flour

Directions

In the bowl of a stand mixer, add yeast, milk and honey. Swirl with your fingers or a spoon to dissolve the yeast. Allow the yeast to bloom. It will start to bubble and become aromatic, about 5 minutes.

Add 6 tablespoons butter, eggs and 4 cups of flour, mix on low using dough hook, until smooth. Add enough remaining flour to the dough to come together (mine takes the whole 4 1/2 additional cups) add salt.

Knead for about 7-9 minutes until dough is tacky, but not sticky. Turn onto a floured board; knead a few turns.

Place in a bowl with 1 tablespoon butter bowl, turning once to grease top. Cover with a damp cloth and let rise in a warm place until doubled, about 1 hour.

Meanwhile brush 2 cookie sheets with melted butter.

Punch dough down and turn out onto a floured board. Roll dough into a rectangle, about 1" tall.

Cut into 48 pieces, (6 rows cut into 8 rolls each). Place rolls on buttered cookie sheets about 1/2 - 1" apart. Cover and let rise until almost doubled in size, about 45-60 minutes.

Preheat oven to 350°.

Bake both pans together. 12-15 minutes or until golden brown. Brush with remaining melted butter.

Serve and enjoy.

NOTES:

The dough should be tacky, not sticky. If it is sticky (leaves dough on your fingers when you touch it and pull your fingers away), add a little more flour, 1 tablespoon at a time, until it becomes tacky.

A warm kitchen helps dough to rise. If your kitchen is cold, turn your oven on for a few minutes to a low temperature and warm it to 100-125°F. Then, turn it off and place your oven-safe bowl in the oven. Allow the dough to rise until doubled in size. (In other words, the dough should not remain on your fingers when you touch it.)



PUMPKIN PIE MARTINI

Ingredients For Rim:

simple syrup
2 tablespoons granulated sugar
1/2 teaspoon pumpkin pie spice

Garnish:

cool whip
pumpkin pie spice

Cocktail:

3 tablespoons pumpkin puree
1 1/2 ounces vanilla vodka
1 ounces Amarula Cream Liqueur or
Creme de Cacao liqueur or Rumchata
1/4 cup heavy cream
1/2 teaspoon pumpkin pie spice

Instructions

Add simple syrup to a small rimmed plate.

Mix together 2 tablespoons of sugar and 1/2 teaspoon pumpkin pie spice on a small plate. Shake or spread into a flat layer.

Dip martini glass in simple syrup. Dip in sugar and pumpkin pie spice.

Fill a cocktail shaker halfway with ice.

Add all cocktail ingredients to shaker. Shake vigorous. (You'll need to shake this more than other martinis to mix in the pumpkin puree.)

Strain into glass.

Top with whipped cream or Redi Whip and garnish with a little pumpkin pie spice. Enjoy!



TIME TO PUT TOGETHER YOUR SUMMER HARVEST

CUCUMBER TOMATO SALAD

Facebook Recipes

Ingredients:

- ¼ cup fresh lemon juice
- 2 tablespoons granulated sugar
- 2 tablespoons extra light olive oil
- ½ tablespoons poppy seeds
- ½ tablespoons Dijon mustard
- ½ tsp minced garlic
- ¼ tsp salt
- ¼ tsp pepper
- 2 English cucumbers, cut into half coins
- 2 cups grape tomatoes, halved
- ½ red onion, sliced thin



Directions:

- Combine lemon juice, sugar, olive oil, poppy seeds, mustard, garlic, salt, and onion powder in a large bowl. Whisk well until dressing is completely combined
- Add cucumbers, tomatoes, and onion to the bowl. Toss to combine.
- Chill until ready to serve

IT'S STATE FAIR TIME TAKE SOME OF THE TASTES HOME

Funnel Cake Bites

- 2 cups of milk
- 1 egg
- 2 teaspoons of vanilla
- 2 cups of flour
- pinch of salt
- 1 teaspoon of baking soda
- 2 tablespoons of sugar
- 6 table spoons of butter- Melted



ROASTED SWEET POTATOES

Ingredients:

- 2 LBS sweet potatoes cut into 2-inch pieces
- 2 Tbls olive oil or canola oil
- 1 teaspoon salt
- ¾ teaspoon freshly ground black pepper
- 2 Tbls finely chopped garlic (8 cloves)
- 2 Tbls fresh chopped parsley



Instructions:

Preheat the oven to 425°

Lightly spray a baking sheet or tray with cooking oil spray.

Arrange the sweet potatoes on the sheet in one layer, and add the oil, salt, pepper, and garlic. Toss until the potatoes are well coated and seasoned.

Roast in the oven for 45 -55 minutes, while flipping occasionally, until fork tender.

Remove the sweet potatoes from the oven and season with a little extra salt and pepper to taste.

Sprinkle over with parsley and serve immediately!

APPLE PECAN BAKED STUFFING

The Joy of Apples

Ingredients:

- 1 cup chicken broth
- 1/2 cup chopped celery
- 1/3 cup chopped onion
- 4 Tbls butter
- 1/2 tsp salt
- 4 cups dry wheat bread cubes, about 8 slices.
- 2 med apples, peeled, cored and finely chopped
- 1/2 cup chopped pecans
- 1 tsp ground sage
- 1/4 tsp ground cinnamon
- 1/8 tsp ground black pepper

Directions:

Preheat oven to 350*

Bring broth, celery, onion, butter and salt to a boil in a small saucepan

Reduce heat; cover and simmer until vegetables are tender, about 5 minutes

Mix remaining ingredients in a large bowl; add broth mixture.

Gently stir to moisten.

Spoon into a buttered 1 1/2 quart casserole / baking dish.

Cover and bake 25-30 minutes

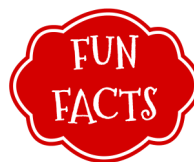
Serve hot.

Refrigerate leftovers

Makes 6 Servings

KIDS TRIVIA ANSWERS

1. Tiger
2. Hippo
3. The Blue Whale
4. The Bat
5. Omnivore



GOOD JOB KIDS!!!!

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OFFICE FOR LOCAL FIRE HAZARD STATUS**



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(1-888-936-7463) / Local: (608) 266-2621
7 days a week - 7:00 a.m. to 10:00 p.m.**



**PLEASE VISIT LOCAL
ESTABLISHMENTS FOR CURRENT STATE RULES
& REGULATION PAMPHLETS
CHECK ONLINE at:**

dnr.wi.gov or gowild.wi.gov

FALL TURKEY SEASON - 9/17/2022 to 1/8/2023

BEAR SEASON - BY ZONE

9/7 to 9/13 With aid of bait with all other legal methods not using dogs

9/14 to 10/4 with aid of dogs with aid of bait with all other legal methods

10/5 to 10/11 with aid of dogs only

Archery and Crossbow* *No bucks may be harvested during the antlerless-only hunts identified below.	Sep. 17, 2022–Jan. 8, 2023
Archery and Crossbow *Metro Sub-units and counties with extended archery seasons* See the map for counties with extended archery seasons .	Sep. 17, 2022–Jan. 31, 2023
Gun hunt for hunters with disabilities: This is not a statewide season.	Oct. 1–9, 2022
Youth deer hunt	Oct. 8–9, 2022
Gun	Nov. 19–27, 2022
Muzzleloader	Nov. 28–Dec. 7, 2022
December 4-Day Antlerless Only Hunt	Dec. 8–11, 2022
Antlerless-Only Holiday Hunt *Open only in select Farmland (Zone 2) counties. Please see page 12 of combined hunting regulations for valid counties. (Grab your regulation and season booklet at Jim's Bait)	Dec. 24, 2022–Jan. 1, 2023*

All dates are subject to change through rulemaking or a legislative process. Please check the [Wisconsin Hunting Regulations](#) for a complete set of dates and unit designations.