

BARNES NOTES AND NEWS

Volume 4, Issue 7

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 / 2023 / pick the month



JULY REMINISCING - CHRISTENSON CONSTRUCTION - This 6 generation construction company has been a solid and monumental part of the Barnes community for decades. Personal experience includes watching Al Christenson shingle our garage roof back in the 70's and it was mesmerizing to watch how fast and how accurate he was. Justifiably, the reason for his "smashed" fingers. He would have a handful of nails and would flip one, and BAM, he would hammer it once to set it in. He continued until his hand was empty. Flip BAM, flip BAM, flip BAM. He also was a key part in helping build our home here on Pease Road after a tornado hit our old house on Cty N across from Beck Road in 1968. I don't know how many of us have had the Christenson family work on or build their home, but my family's memories will never fade. What a legacy !

MEAT RAFFLES

SPONSORED BY
**THE VFW POST 8329
AUXILIARY**



Chicken
Feed



**SATURDAY
JULY 1, 2023**



**4th of July
Fly-Over in Barnes**
Weather Permitting!

Approximate Time: 12:17 p.m.
PLACE: HWY N parade route

Two F-16 Fighter Jets from the 148th Fighter Wing will fly down the parade route during the parade

**WE OWE THEM EVERYTHING
FOR THEIR SACRIFICIES**
THANK YOU STEVE VANDERBURG
for making this happen

JULY EVENTS

- * Barnes VFW 8329 Raffle & Chicken Feed *
 - * American Legion Pig Roast *
 - * Barnes 4th of July Parade & Flyover *
 - * BAHA Summer Fest *
 - * Lots of Music at local establishments *
- Check their websites or Facebook posts

In this Issue:

- Calendar of Events
- Senior Meals
- Barnes VFW and Auxiliary
- Barnes Area Historical Association
- Barnes Red Hats
- Barnes Book Club
- Gordon/Barnes—Garden Club
- Tai Chi
- Reminiscing
- Fun & Games
- Recipes
- Advertisements



BARNES 4TH OF JULY PARADE

Route: Barnes Town Hall to Barnes VFW Post 8329

Weather Permitting

12:00 noon



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

barnesnotesandnews@gmail.com



BARNES AREA CALENDAR OF EVENTS:

JULY 2023

Sat. Jul 1	VFW POST 8329-CHICKEN BBQ 12 noon at VFW Hall. Smoking Pavilion. VFW AUXILIARY MEAT RAFFLE - VFW & Auxiliary 715-815-7333 or 715-795-2402
Tues. Jul 4	Town Offices Closed for 4th OF JULY HOLIDAY
Tues. Jul 4	PANCAKE BREAKFAST 8am-11am by the Christian Men's Club at Barnes Community Church: 715-795-2195
Tues. Jul 4	4TH OF JULY BAHА CONCESSION STAND & PARKING 10:30am-1pm outside Museum, corner of Lake Rd. & Cty. N. 715-795-3065
Tues. Jul 4	16th ANNUAL PARADE-SIDE FOOD & BEVERAGE STAND 11:30am-?? Cedar Lodge Steakhouse & Grille: 715-795-2223
Tues. Jul 4	TOWN PARADE 12 noon Barnes Town Hall to Barnes VFW Post. The Parade Theme is "Back to the 80's" Everyone welcome to participate. For info, call Melissa S. 218-590-0456
Tues. Jul 4	FLAG RAISING CEREMONY following Town Parade at VFW grounds. Food inside VFW and Popcorn/Nachos outside. VFW & Auxiliary 715-815-7333 or 715-795-2402
Tues. Jul 4	TOWN FIREWORKS at Dusk, Barnes Town Park on Hwy N in Town of Barnes. Refreshments at Town Park before & during Fireworks. Barnes EMS: 715-795-2782
Sat. Jul 8	VATTEN PADDLAR CANOE/KAYAK RACE ~ Elite Race - Robinson Lake to Mooney Dam; Lake-to-Lake Race - Middle Eau Claire to Mooney Dam.
Fri. Jul 14	FRIENDS OF EAU CLAIRE LAKES AREA Board Meeting 9:00-11:30am . Location: Barnes Town Hall
Sat. Jul 15	ANNUAL MEETING OF FRIENDS OF EAU CLAIRE LAKES AREA 9:00-11:00am; Location: Barnes Town Hall
Sun. Jul 16	40TH ANNIVERSARY CELEBRATION at Barnes Community Church following 10am service
Mon. Jul 17	EAU CLAIRE LAKES CONSERVATION CLUB (ECLCC) Meeting 7pm at VFW Post. ECLCC: 715-379-1553
Tues. Jul 18	GORDON BARNES GARDEN CLUB Meeting and Garden Tour/TBD 1:30pm at Barnes Town Hall. 715-835-3410
Tues. Jul 18	REGULAR TOWN BOARD MEETING 6:30pm at Barnes Town Hall: 715-795-2782
Thur. Jul 20	BARNES AREA HISTORICAL ASSOCIATION, INC. (BAHA) Meeting 6pm via Zoom. 715-795-3065
Tues. Jul 25	VFW POST 8329 Meeting 6pm at VFW Hall. VFW 715-815-7333
Tues. Jul 25	VFW POST 8329 AUXILIARY Meeting 6pm at VFW Hall. Auxiliary 715-795-2402
Sat. Jul 29	BAHA ANNUAL FESTIVAL: 9am-5pm . Food and beverages, 50/50 raffles, meat raffles, silent auction, big raffle drawing at 3 pm. and other events TBA. Event held at VFW on Lake Road. 715-795-3065
Mon. Jul 31	2nd Half PROPERTY TAXES DUE!!! Payment must be sent to Bayfield County: Pay to the order of Bayfield County Treasurer, P.O. Box 397, Washburn, WI 54891

April Powell - Town Clerk / Treasurer

clerk@townofbarneswi.gov

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

Cemetery Sexton: Dave Schiess

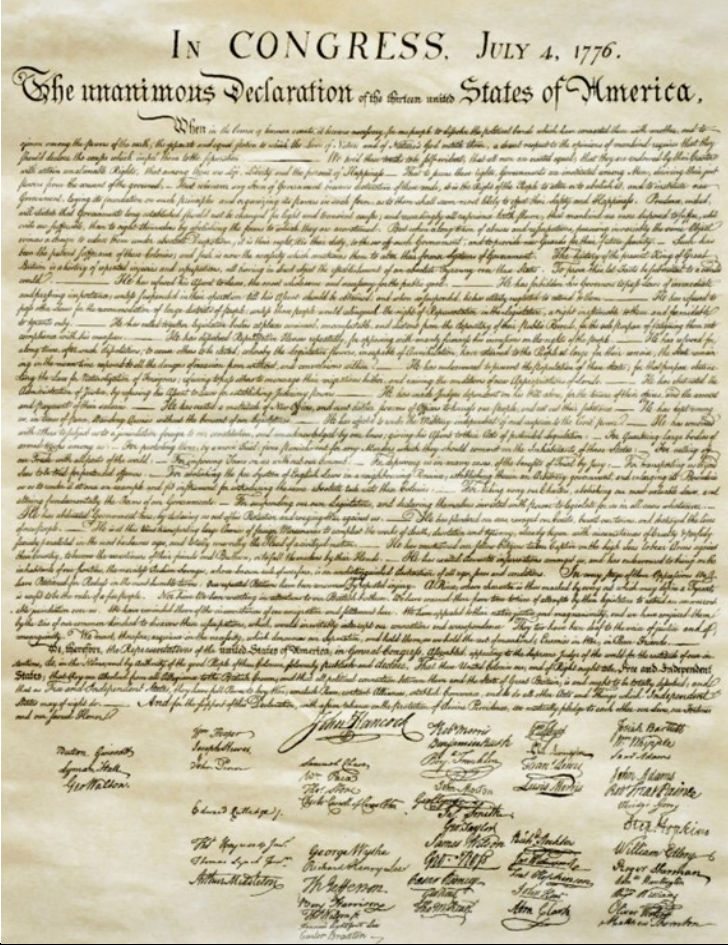
Phone: 715-638-2573 or Evenings: 715-638-0424

REMEMBER WHAT AND WHY WE CELEBRATE



O say can you see by the dawn's early light
 What so proudly we hail'd at the twilight's last gleaming
 Whose broad stripes and bright stars through the perilous fight
 O'er the ramparts we watch'd, were so gallantly streaming?
 And the rocket's red glare, the bombs bursting in air
 Gave proof through the night that our flag was still there
 O say does that star-spangled banner yet wave
 O'er the land of the free and the home of the brave

Francis Scott Key





PLEASE ...

HELP US KEEP OUR ROADS CLEAN

- Please be sure to pick up anything that blows out of your vehicle or trailer.
- We have organizations and clubs in town that organize "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

THANK YOU TO OUR TOWN CREW FOR ALL YOU DO! YOU'VE BEEN ROCKING IT !!



WORK ON HWY CTY N HEADING TO DRUMMOND ALMOST FINISHED!

South Shore Road Bridge Construction began May 1, 2023 and is expected to go through September 2023.

STAY TUNED FOR WORK ON PEASE ROAD THE MULLIGAN CREEK RD HAS NEW DIRT/ GRAVEL AND IT LOOKS GREAT ! ATVER'S & UTVER'S PLEASE TRAVEL AT SAFE SPEEDS.

Barnes Town Road Updates:
 Check the Town Website: TownOfBarnesWI.gov



BARNES SENIOR MEALS - JULY 2023 MENU



Meals are at the Barnes Town Hall 12:00 Noon **THURSDAYS ONLY**

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.

NOT AVAILABLE YET

Thursday,

PLEASE CONTACT THE TOWN OFFICE or CHECK THE WEBSITE FOR JULY MENU



Thursday,



Thursday,



Thursday,



THEY GAVE EVERYTHING FOR US

GOD Bless those we've lost and those who continue to fight

Freedom Isn't Free



Thank You, Veterans

TIME TO GET OUT AGAIN:

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 (Frierwood) Sarkauskas at barnesnotesandnews@gmail.com

THANKS TO YOU ALL FOR YOUR SUPPORT. GOD BLESS

LIKE US ON FACEBOOK





2023 COMING EVENTS



4TH OF JULY

**MEAT RAFFLE
SATURDAY JULY 1ST**

AUGUST CAR SHOW



**WOUNDED WARRIOR
PROJECT**

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 at: 715-795-240



PLEASE CONTACT
VFW OR VFW AUXILIARY MEMBERS
FOR ADDITIONAL INFORMATION
LET'S "BRING" THEM HOME

**WATCH FOR THE
ROAD HOME BOOTH
AT THE
AUGUST CAR SHOW**



THANK THEM **ALL**

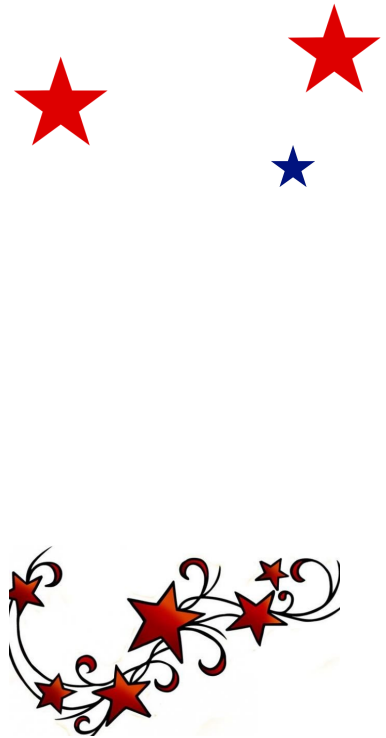


WE SALUTE YOU !!!!!!!!!!!



AMERICAN LEGION
ANNUAL PIG ROAST
 BRING THE FAMILY
 1:PM-5PM
 SUNDAY
 2ND
 of July
 HAPPY INDEPENDENCE DAY
 City M-1 mile east of Cable, WI
 FUN
 MUSIC BY DJ TODD
 FOOD "GAMES" REFRESHMENTS

Please Note: the Date in the Newspaper is Incorrect



4th of July Flight Schedule for the F-16's

We are anticipating the flyover around 12:17 during the parade

Remember, these are not exact times and are subject to last minute changes. Could be 5 or 10 minutes either way, but most likely during the parade. How cool is that when more people are around.

It's a lot of area to cover just in Wisconsin and they are also scheduled over Minnesota.

Please respect whatever time they flyover - We owe them everything.

Schedule: * Lake Nebagamon * Cable * Ashland * Mellen * Bessemer, MI * Merenisco, MI *
 * Gladstone, MI * Rhinelander * Barnes * Superior *



1919
Happy
Birthday
 To The
**American
 Legion**
 AMERICAN LEGION WISCONSIN



Happy Birthday
 to
 The American Legion
 104 years and counting!

**HAPPY
 104TH**



MEAT RAFFLES
SPONSORED BY
THE VFW POST 8329
AUXILIARY

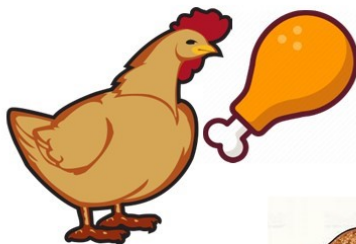


SATURDAY
JULY 1, 2023

At the VFW Hall on Lake Road in Barnes
3 Meat raffles will be held along
with the VFW Chicken BBQ
Meat raffles will start at noon until 3pm

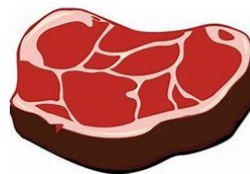


Pork Package



Beef Package

Chicken Package



OUR COMMUNITY

2023 Dairyland Conference
1st TEAM PITCHER
2nd TEAM ALL-CONFERENCE



#21 Tyler Webb

DRUMMOND LAKE CAMPGROUND Drummond, WI

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 OPPOR-
TUNITY THE FIRST BUSINESS DAY AFTER THE
NEW YEAR.

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



CONGRATULATIONS TYLER!!!
A JOB WELL DONE AND WE
ARE VERY PROUD OF YOU!

CABLE FARMERS MARKET EVERY SATURDAY

8:00 a.m. to 12:00 Noon



JUNE THROUGH SEPTEMBER

HAYWARD FARMERS MARKET

JUNE 5 - SEPTEMBER 25, 2023
EVERY MONDAY 11 AM to 3 PM

LOCAL ESTABLISHMENTS



THANKS TO ALL FOR YOUR SUPPORT
Rae & Angie

HOURS
7:00 a.m. to 3:00 p.m.
Closed Tuesdays

CHECK OUT OUR SPECIALS
BAKED GOODS
HOMEMADE SOUPS

Find us on Facebook:
The Koffee Kup
Look forward to seeing you !!!

Bloody Mary's - Mimosas
Sea Salt Carmel Liqueur - Peppermint Schnapps

NEW MENU ITEMS



CAFE IS CLOSED 4TH OF JULY - BUT COME VISIT US JUST OUTSIDE THE CAFE FOR LOTS OF TREATS

**RUCKUS IN THE WOODS
BARNES, WI MUSIC FEST**

August 19, 2023



The Koffee Kup in Barnes, WI is sponsoring Saturday's opening act "The Fractals".

THANK YOU for supporting our event



Make sure to visit them for a Kup of Koffee!!



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



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



BAHA'S SUMMER FESTIVAL BIG CASH RAFFLE DRAWING

The Barnes Area Historical Association, Inc. will be holding its annual Big Ca\$h Raffle on

SATURDAY, JULY 29, 2023 AT 3PM
at the VFW Hall on Lake Road in Barnes, WI

PRIZES

First Prize-\$2,000.00
Second Prize-\$1,000.00
15-\$100.00 Prizes
10-\$50.00 Prizes

BAHA "BIG CASH" SUMMER FESTIVAL
Barnes Area Historical Association, Inc.

1st Prize	\$2000.00
2nd Prize	\$1000.00
15 Drawings @	\$ 100.00
10 Drawings @	\$ 50.00

Museum Fund

Saturday, July 29, 2023 • 9am until 5pm
Raffle Drawing at 3:00pm • Barnes VFW Hall on Lake Road

*ONLY ONE WINNING PRIZE PER TICKET

Tickets: \$20 Each (ONLY 500 TICKETS SOLD) No

NEED NOT BE PRESENT TO WIN
License # R0027498-A-17881

Name _____
Address _____
Telephone _____
No _____

Tickets are \$20.00 each. Only 500 tickets will be sold.
For tickets, contact 1-425-318-0851 or 715-795-3065

You do not have to be present to win! All prize money will be awarded.
All profits go to the Barnes Area Historical Association, Inc.

BAHA

BARNES AREA HISTORICAL ASSOCIATION, INC.



SUMMER FESTIVAL

SAT. JULY 29, 2023

9AM TO 5PM

Food, Beverages, Bingo & Fun* Big Meat Raffles (6) during the day starting at 11am - \$2.00 per ticket-6 for \$10.00* 50/50 Raffle

Silent Auction BIG CASH RAFFLE \$20.00 per TICKET Draw @ 3pm

6 BIG MEAT RAFFLE BOXES

Boxes include selections of fresh produce, beverages, assorted meat-poultry and seafood, prepared and canned foods, dairy, sweets and more!



Big Cash Raffle

Drawing at 3pm
\$20.00 per ticket

DO NOT HAVE TO BE PRESENT TO WIN!!!



OUR COMMUNITY

FRIENDS OF TOMAHAWK LAKE PARK

Please contact:

tomahawklakepark@gmail.com

for future events and information

PLEASE GIVE TO YOUR LOCAL
HUMANE SOCIETY



WE NEED
YOU !!!!!!!!!!!

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

WHATS COMING UP AT THE TRADING POST:

SATURDAY JULY 1ST:
MUSIC ON THE PATIO FEATURING
BMAC 8PM-MIDNIGHT

SUNDAY JULY 2ND:
MUSIC ON THE PATIO FEATURING
BMAC 8PM-MIDNIGHT

TUESDAY JULY 4TH:
KITCHEN WILL BE CLOSED NOON-4PM. OUTDOOR
FOOD WILL BE SERVED ALONG WITH DRINK
SPECIALS DURING AND AFTER THE PARADE

SATURDAY JULY 8TH:
MUSIC ON THE PATIO FEATURING
BORN TOO LATE 7PM-10PM

BARNES RED HAT



Wednesday, July 19th
Hog Wild, Solon Springs
12:00 Noon

Dates / Venues Subject to Change

BARNES NOTES AND NEWS

2023 Online Pricing:

- Business Card +: \$ 10 Mth or 3 Mth \$ 25
- 1/4 Page: \$15 Mth or \$40 for 3 Mth
- 1/2 Page: \$ 20 Mth or \$ \$50 for 3 Mth
- Full Page: \$ 50 Mth
- Garage / Estate Sales \$ 5

NO Charge for:
birthdays, anniversaries, congratulations,
birth announcements, Church services and
events, prayer groups, fundraisers or
obituaries



BARNES COMMUNITY CHURCH

Pastor Jon Hartman

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

**BLESSED ARE WE
AND OUR NEIGHBORS**

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.

Please bring identification

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

- For further information call - 715-795-2195



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

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

SIX LITTLE STORIES WITH LOTS OF MEANINGS

- (1). Once all villagers decided to pray for rain. On the day of prayer, all the people gathered, but only one boy came with an umbrella. That is faith.
- (2). When you throw babies in the air, they laugh because they know you will catch them. That is trust.
- (3). Every night we go to bed without any assurance of being alive the next morning, but still we set the alarms to wake up. That is hope.
- (4). We plan big things for tomorrow in spite of zero knowledge of the future. That is confidence.
- (5). We see the world suffering, but still, we get married and have children. That is love.
- (6). On an old man's shirt was written a sentence 'I am not 80 years old; I am sweet 16 with 64 years of experience.' That is attitude.

Have a happy day and live your life like these six stories.
Remember - Good friends are the rare jewels of life,
difficult to find and impossible to replace!!

Proverbs 3:5-6

Trust in the Lord with all your heart, and do not lean on your own understanding. In all your ways acknowledge him, and he will make straight your paths.



Huzzah!

Grab your armor and your trusty steed and get ready for a merry time as we travel back to the time of castles and dragons!

Kings, queens, knights, jesters—all are welcome to attend! At VBS, we'll fill your tummy with fine victuals as you learn how to put on the armor of God!

Keepers of the Kingdom will be an adventure filled with excitement, so contact us today!



July 31-August 4 from 9:00 AM to Noon for ages 4-15+.
Registrations are available at Barnes Community Church.

For information call: 715-795-2004
or go to: bcc1@cheqnet.net

BARNES AREA HISTORICAL ASSOCIATION (BAHA)

THE BARNES MUSEUM

OPEN MEMORIAL WEEKEND THRU LABOR DAY

Open every Fri. & Sat. 11:00 am—4:00 pm OR by appt

WE ARE STILL LOOKING FOR VOUNTEERS !!

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

Follow us on Facebook



Barnes Area Historical Association, Inc.

Barnes, WI 54873

Barnes Area Historical Association, Inc. (BAHA) was established in 2005 by area citizens who are dedicated to preserving the history of the Barnes Area through education and preservation.

The Barnes area consists of the Town of Barnes and includes the areas of: Brule, Cable, Drummond, Gordon, Hayward, Highland, Iron River and Solon Springs.

The BAHA monthly board meetings are usually held on the third Thursday of the month at 9:00AM in Barnes at the VFW Hall on Lake Road. All BAHA members are encouraged to come to these meetings and participate in the discussions.

Our first and foremost project will be to continue to plan for our history center.

The Annual Meeting is held on the third Thursday in October of each year at the VFW Hall.

We have our 501 (c) (3) number and are a valid non-profit organization.

Any donations made to BAHA are tax deductible.

We invite everyone to join BAHA and participate in our projects. Members do not need to be current or former residents of Barnes.

Single yearly membership - \$15.00;

Family or couple yearly membership - \$25.00

Other membership categories are available upon request

Please contact our Secretary, Lu Peet
(715) 795-3065 email: lupeet101343@gmail.com

SPONSORED EVENTS: Stay tuned for Dates

- Summerfest / Raffle
- Winterfest and Big Cash Raffle
- ODHA
- Gordon MacQuarrie Pilgrimage Tour

BAHA is the sponsor of the Old Duck Hunters Association Circle (ODHA)

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 CALL FOR APPOINTMENT

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!

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





BARNES AREA HISTORICAL ASSOCIATION NEWS

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.

** 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!



FLOWER AND LIL' STINKER ARE BACK!!!!

Lil Stinker is trying to learn how the Treadle Sewing Machine works.

Come visit the Barnes Area Historical Association museum to see what new artifacts Lil Stinker and Flower are checking out and learning about.

**Open 11:00 a.m. to 4:00 p.m.
Fridays and Saturdays
or by appointment**

OUR COMMUNITY



CURLY LEAF PONDWEED

ATTENTION: CURLY LEAF PONDWEED (CLP) has now been discovered in Shunenberg Lake (part of the Eau Claire chain of lakes). HELP REDUCE THE SPREAD BY AVOIDING THESE AREAS! Check the town website for further details: TownOfBarnesWI.gov

PLEASE SCOOP UP and dispose of TURIONS and floating Curly Leaf Pondweed plant fragments. The picture contains a variety of the stages, sizes and colors of AIS CLP turions that you may see floating in your lake. They fall off the plant, float and end up in the bottom of the lake where they can lay doormat for up to ten years before rooting. CLP also breaks off when caught on anchors, motors, etc.

They often contain multiple turions which then fall off to start new infestations. CLP grows under the ice dominating the sunlight and depriving native plants. The CLP grows to the surface and forms thick mats. It dies off at the beginning of July and creates Algae blooms in the middle of summer reducing oxygen for fish and creating poor swimming conditions, etc.

PLEASE avoid disturbing the plants in anyway to minimize the spread of NEW INFESTATIONS.

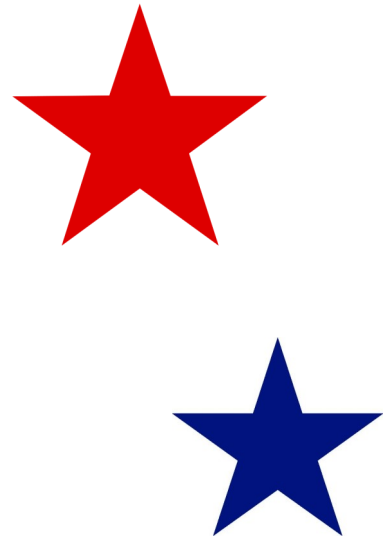
Clean Boats and Clean Waters Training And Aquatic Invasive Species Plant ID

The Town of Barnes is hosting information and training sessions Saturday, May 20, 2023 from 10am - 1pm at the Barnes Town Hall located at 3360 County Hwy N Barnes, WI.

Andy Teal, Bayfield County AIS Coordinator and Zach Stewart Douglas County AIS Coordinator will focus on Clean Boats Clean Waters training, along with Aquatic Invasive Species Plant ID. Clean Boats Clean Waters program educates watercraft users about and preventing the spread of aquatic invasive species.

Barb Clements, Town of Barnes AIS Coordinator, will review the Aquatic Invasive Species program that is active annually in the Town of Barnes. Refreshments will be served.

Please come and see what it is all about!



EAU CLAIRE LAKES WEED HARVESTING

GET IN THE KNOW



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

WHAT'S UP



BARNES BOOK CLUB



July Book

"Why We Sleep" - by Matthew Walker

World renowned neuroscientist and sleep expert takes us on a fascinating and indispensable journey into the latest understandings of the science of sleep

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.

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:

Order your starter kits from: easygenie.org

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
GenealogyBank.com



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

PRINTING YOUR FAMILY TREE - WE'RE ALMOST THERE

SAVING A SPOT JUST FOR YOU



JULY REMINISCING

CHRISTENSON CONSTRUCTION

Christenson Construction is a business that has spanned FIVE generations starting when Anton Christenson and family moved from Norway in the late 1800's and settled in the northern edge of the Town of Barnes on the now called Hughes Town Line Rd. He was a carpenter by trade and owned a saw mill to create his own lumber for framing and finishing work.

In 1900 Art Christenson was born and raised his family in the same area. He was also a carpenter trained by his father. He had two daughters and three sons. All three sons went on to have jobs in construction, Christy as a roofing contractor, Alvin as a general contractor, and Ted did excavating and sawmill work.

In 1930 Alvin Christenson was born to Art & Fern Christenson. He served in the Korean War in 1948. He married Janet Skoglund, daughter of Hjalmer & Violet Skoglund, owners of Skoglund's Bar in 1953. They raised four children: Debra, David, Diane and Daryl. Hjalmer and Violet gave Alvin and Janet a lake lot on Ellison Lake as a wedding gift where they built a cabin. Looking for work they moved to Milwaukee where Alvin and his brother Christy started their own construction business. Several times during the summer they would go north to Ellison Lake to work on their cabin.

In 1963 they moved to California looking for work, but decided in 1964 to move back to the Barnes area and made their cabin into their home. Alvin worked for a construction company in Superior for several years before starting his own construction company in the Barnes Area until he retired in 1995.

Over the years Alvin employed many people in the area. Some of his employees moved on to start their own construction business. Just to name a few, his sons David and Daryl Christenson, Jim Meier, Jim Johnson, Steve Hunter and Ted Desrosier. He retired in 1995 when his son David started his own business although he was always active and did small projects for David's company including supervising his grandsons Justin and Ryan on the job site.

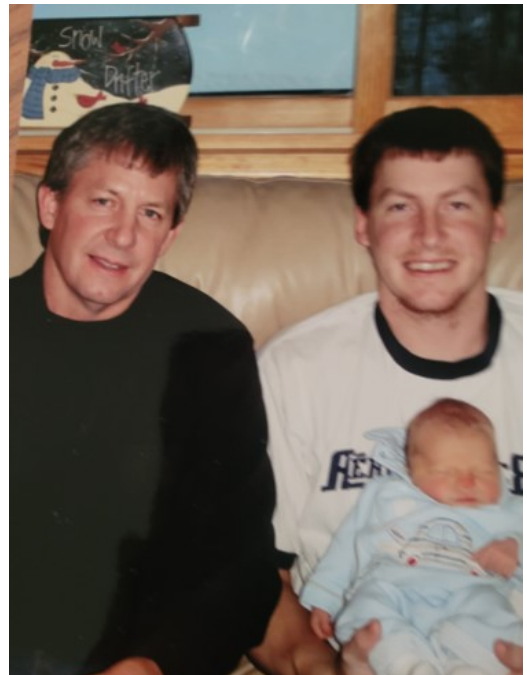
David Christenson married Janice Radloff in 1978 building their first home on Barnes Rd. They were blessed with their three children Justin, Ryan and Amber. In 1993 they purchased property on Lake Rd and built their existing home. Dave always worked in construction with his father starting at a very young age until he created his own company in 1994. He continued to hire local people as well as his dad's former employees when he retired. He had a true family business throughout the years as his sons, brother and father were always working with him throughout the years in operation. Dave did small projects earlier, he did retire in 2019.



*** 4 GENERATIONS ***

Art, Alvin, Dave and Justin Christenson

In Remembrance of the Founder Anton, (Aarons Great Great Great Grampa) Great Great Grampa Art and Great Grampa Al



Enter Generations 5 and 6

Justin & Aaron Christenson

WOW.....JUST WOW!!!!



JULY REMINISCING



CHRISTENSON CONSTRUCTION



Justin Christenson married Kim Phillips in 2006 and built their first home on Lake Rd in 2005. They had two children, Aaron and Avery, who like their parents, enjoy all sports. Justin worked summers for both his grandpa Al and his dad Dave in construction until he graduated from high school. He took time off from construction to go to small engine repair school and worked as a mechanic in Duluth until 2005 when he returned to work in construction with his dad again.

When his dad decided to slow down and not take on large projects anymore, Justin created his own company in 2014. His company is continuing to grow and serving the local area today with local employees and family members. His son Aaron has starting working with him during the summers, which added a **SIXTH** generation to our construction history.

We would like to thank all of the employees and people in the community that supported our family business throughout the years. It is so gratifying to see all of the projects that were completed by the different generations and know we were part of making peoples dreams come true.

Thank you Dave, Janice and Justin for sharing your INCREDIBLE story.



**Left: AL CHRISTENSON & SONS
BARNES 4TH OF JULY PARADE**



**Above: AL CHRISTENSON & SONS
BARNES 4TH OF JULY PARADE
Daryl giving these kids a great ride**



**Left:
JUSTIN & AARON on the job
You have an amazing string of mentors Aaron !!!**



**THANK YOU FOR YOUR SERVICE AL
WE CAN NEVER REPAY YOUR SACRIFICES**

OUR COMMUNITY

Gordon-Barnes Garden Club



June 20th was a perfect day for the club to meet! Summer is finally here and it's serious!

Thirty-one members and two guests attended the meeting at Barnes Town Hall, and everyone had an interesting time that was also a lot of fun.

After a wonderful array of treats provided by our hostesses, we got down to business finalizing details for our garden tour on July 18th.

Wendy Doyle, a landscape therapist and designer as well as a professional photographer, was our presenter. She works with Gertens Greenhouses and Nursery in the Twin Cities, and she provided a ton of information as well as a ton of laughs. It was a great presentation, and we learned a lot no matter what our level of gardening expertise is. After the presentation, we had our annual plant exchange which is always a treat.

As I said, our next get-together is July 18th at 1:00 PM and it's a tour.

For more information on the tour or the club, call 715-795-2004, and check us out.

Follow us on Facebook:

[gordonbarnesgardenclub@facebook.com](https://www.facebook.com/gordonbarnesgardenclub)

- Bonnie Dealing

For more information please contact:

Bonnie Dealing at: bonniedealing@gmail.com

My country 'tis of thee
Sweet land of liberty
Of thee I sing
Land where my fathers died
Land of the pilgrim's pride
From every mountainside
Let freedom ring

My native country, thee
Land of the noble free
Thy name I love
I love thy rocks and rills
Thy woods and templed hills
My heart will rapture fill
like that above

Let music swell the breeze
And ring from all the trees
Sweet freedom's song
Let mortal tongues awake
Let all that breathe partake
Let rocks their silence break
The sound prolong

Our Father God to Thee
Author of liberty
To Thee I sing



My country 'tis of Thee
Sweet land of liberty
For all eternity
Let freedom ring
Let freedom ring
My country 'tis, my country 'tis of Thee

OUR COMMUNITY



Happy Birthday
Happy Anniversary
and
Congratulations
to everyone we missed

LIVE MUSIC | DRINKS | FIREWORKS

JULY
1ST, 2023

GRAND VIEW BALLPARK

18U Fastpitch Softball @ 2:00

Food and Beer @ 2:00 - 10:00

Band @ 6:00-9:30

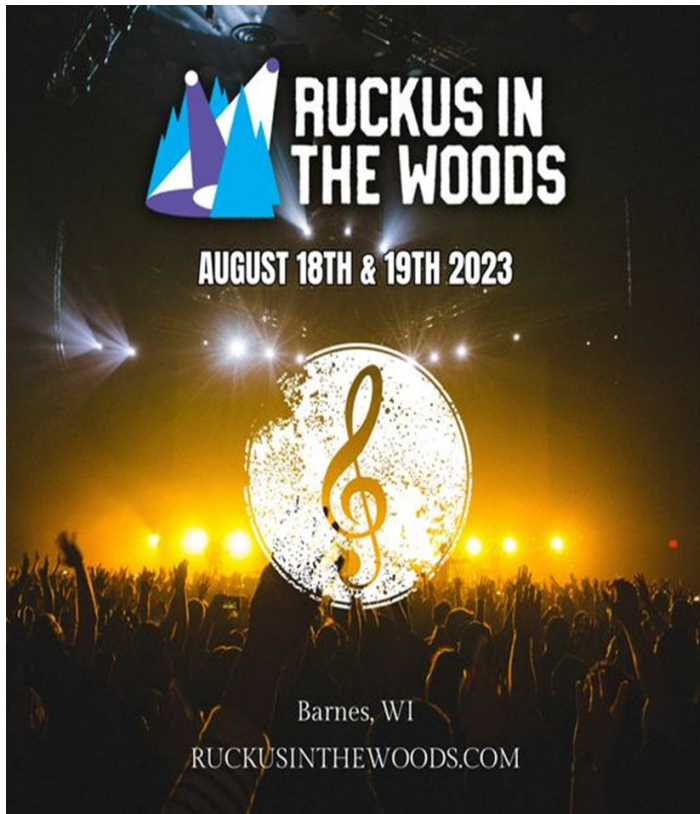
Legion Ceremony @ 9:30 - 10:00

Fireworks start @ Dark



HAPPY
BIRTHDAY
AMERICA!

OUR COMMUNITY



Tickets are now available for Ruckus in the Woods 2023!

Find them online here: <https://bit.ly/3mDQMxK>

LINEUP:

Friday, August 18th

Back by popular demand, everybody loved them....

6:30-10pm CHAIN LIGHTNING!

Saturday, August 19th

3:30-4:30 The Fractals

5:00-6:30 Heidi Pack

7:00-8:30 Almostsmith

9:00-11:00 Free Fallin

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

Tracks Inn

Formerly - 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

Georgia's (Skoglunds)

Lyndale Bay Resort

Tall Pines Bar and Grocery

Traut's Resort

Frontier Supper Club

Cheesie's Lakeview Resort



OUR COMMUNITY



* OPEN FOR BUSINESS *

Corner of Lyndale Bay Road and Pease Road

Nick has a firewood stand! Going on his second year. He's excited and wants to make a living!

Nick shows amazing work ethic at 9 years old and we couldn't be more proud!

Thanks to everyone who has supported him!

Brie Anna Hall and Ben Boles



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



**FOLLOW US ON FACEBOOK
AND OUR WEBSITE FOR UP-
COMING EVENTS**

BREAKFAST BUFFET

**Saturdays & Sundays
9:00 a.m. to 11:00 a.m.**

Hours:

**Monday-Friday 11am-11pm
Saturday-Sunday 8am-Close**



Wilderness Inn
Come stay with us!!!
Family owned & operated
for over 40 years

Wilderness Inn

8 Units Available
Wine - Dine - Recline

Nadia and Elliott Hough

WE HAVE A LOT
GOING ON
CHECK US OUT ON
FACEBOOK

Come see the hard work
and big changes we
made.

We think you'll love it.

- 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 Omelet Bar 9 - 12

**Del Jerome
DBA Jerome Excavating, LLC**

Small loads of gravel, topsoil & rock
Stump Removal
Mini Excavator, Skid-steer, Small Dump Truck

715-739-6245 or 715-580-0216

9185 Cty Hwy N

Drummond, WI 54832

Email: deljerome@cheqnet.net



**FREE ESTIMATES
BONDED & INSURED**



Help Wanted

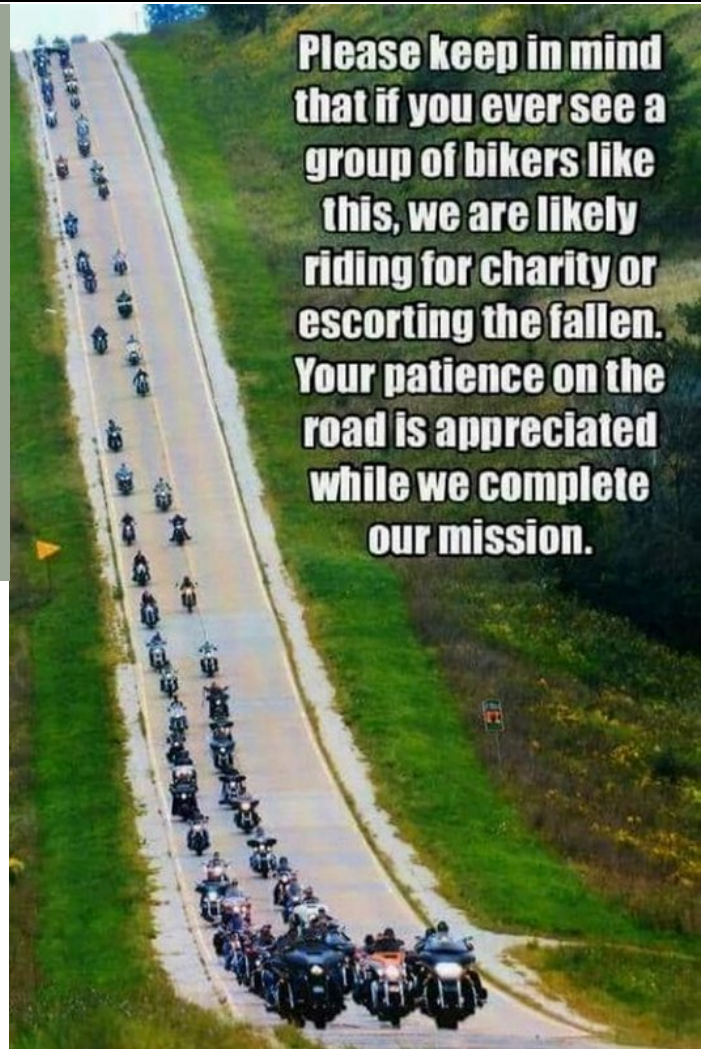
Looking for Cooks and Bartender positions

Morning, afternoon or night shifts, flexible hours, very
competitive wage, plus tips, must be available some weekend

Call or text 715-979-1267

We are still looking for a few more hard working
individuals to add to our team!

- Looking for bartenders and cooks
- Weekdays and some weekend shifts - morning, afternoon or nights (or a mixture)
- Very competitive wage plus tips!
- Fun work environment with great co-workers!
- Message us here or call/text 715-979-1267



**Please keep in mind
that if you ever see a
group of bikers like
this, we are likely
riding for charity or
escorting the fallen.
Your patience on the
road is appreciated
while we complete
our mission.**



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 .

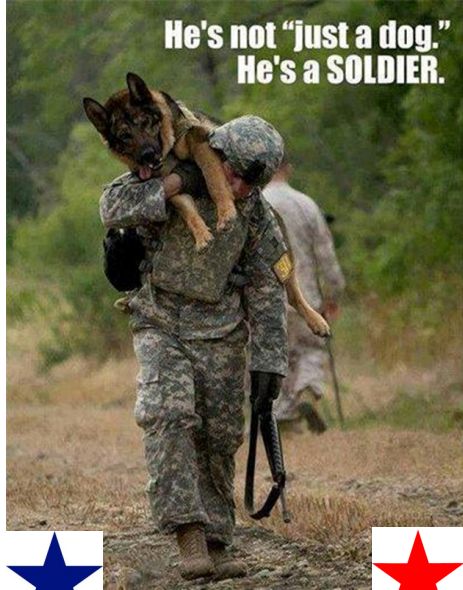
PLEASE remember to walk with your dog on the ditch side of you. Walk against traffic and allow room for the passing cars. It's for their safety

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



NEVER FORGET OUR VETERAN CANINES AND THEIR SACRIFICES



ADOPT !!!

Northwoods Humane Society

10812 N. O'Brien Hill Road
Hayward, WI 54843

Phone: 715-634-5394

Hours:
Tuesday through Saturday
11:00 a.m. to 3:00 p.m.

PLEASE REMEMBER...

Pets are not just presents or toys
THEY ARE A LIFETIME

HOT ASPHALT!

Air Temperature	Asphalt Temperature
77°	125°
86°	135°
87°	143°

At 125° skin destruction can occur in just 60 seconds. Always check the asphalt prior to allowing your pet to walk on it

Paws will get burned.

TIP: If it's too hot for your bare feet it's too hot for theirs!

SUMMER TIPS

NEVER

- leave your dog unattended in direct sunlight or in a closed vehicle.
- Leave your dog unattended in a hot, parked car. ...

Always

- make sure your dog has access to fresh cool water.
- All dogs should have proper identification at all times. Tags with name, address, phone number, etc.
- It's best to have your dog chipped



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.....

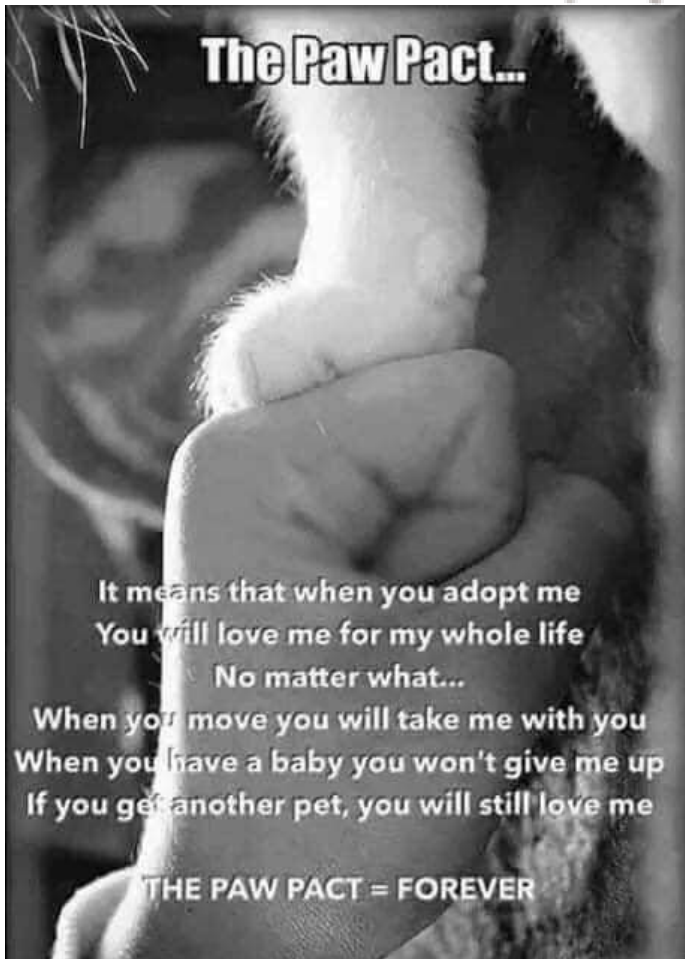
GIVE LOVE BACK TO THEM



GOD BLESS OUR CANINE VETS



PET PAGE EXTRA



**"ANCHORS AWEIGH, MY BOYS,
ANCHORS AWEIGH."**

WATCH YOUR DOG!

Since a dog's body temperature is normally between 100 and 103 degrees, this means that temperatures over 100 degrees can quickly cause problems for your dog, even if they are just sitting outside in the sun.

All in all, the more humid it is, the lower the heat has to be to negatively affect your dog. Your dog may be able to withstand hotter temperatures and higher humidity if it is just sitting outside, but if you are going on a walk or run, you'll need to closely monitor whether or not your dog is getting too hot. If it's too hot for you to comfortably stand in the sun, then it's definitely too hot for your dog.



**ALWAYS
SUPPORT OUR
TROOPS**



ANCHOR YOUR BOATS HERE



STORAGE FOR:

Personal Items, Boats, Pontoons, ATV's,
Snowmobiles, Personal Watercraft and
Dry Indoor Storage
PLUS
Winterizing and Cleaning Available

J&M Storage
Jeff Johnson

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

GEORGIA'S BAR AND GRILL

Hello friends, locals, visitors, snowmobilers, UTVers, campers, soon to be cabin openers, lunch people, bloody mary drinkers, and other hungry people.

Thanks for your patience while we were closed., and thanks again to everyone who supported us this winter!!!!

HOME
OF ★ THE
FREE
BECAUSE
OF ★ THE
BRAVE

WHY?

BECAUSE I TOLD
MY KIDS THERE'S
NOTHING IN THE
DARK
TO BE AFRIAD OF

I'M MAKING SURE
IT STAYS THAT WAY



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

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

P.J.'S

TRAIL PASSES
AVAILABLE

CABIN STORE

WELCOME
HUNTERS &
FISHERMEN

Authorized licensed
"Recreational Vehicle
Registration Center"

SPRING HOURS

Store Hours:
Sun-Thurs 7am to 6pm
Friday-Sat 7am to 7pm

Bar & Kitchen Hours:
Monday & Tuesday
Bar: 10am to close
Kitchen: 11am-5pm

Wednesday:
Bar: 12pm to close
Kitchen: Closed

Thursday:
Bar: 10am to close
Kitchen: 11am-6pm

Friday-Saturday-Sunday:
Bar: 10am to close
Kitchen: 11am-9pm

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



WELCOME FISHERMEN

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 wax-ies—nice assortment of tackle.

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

TOWN OF BARNES TRANSFER SITE & RECYCLING CENTER
Summer House: Open Wednesday, Saturday and Sunday 8:00 a.m. to 2:00 p.m.

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 / COMPLRESSORS \$ 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

Beginning in December, Transfer Site passes will be available for purchase at the Transfer Site or Clerk's Office at a cost of \$120 per calendar year. There will no longer be a bag fee and cash will no longer be accepted for disposal fees after January 31st, credit/debit cards only.

**BRUSH AREA OPEN
ACROSS CTY HYW N FROM THE
TRANSFER STATION**

Please, only "natural" brush,
branches, trees, and stumps

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



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

FIRE DEPARTMENT:

Fire Chief - Brock Friermood

brockFriermood@TownOfBarnesWI.gov

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 SERVICE:

Ambulance Director/Volunteer: Brett Friermood brettFriermood@TownOfBarnesWI.gov

Full Time EMT's:

Kaylee Silverness and Jake Coleson

Volunteer Members:

- Sonia Von Frank
- Tom Renz
- Brandon Friermood
- Brock Friermood
- Robin Friermood
- Dawn Piburn
- Sarah Juleff
- Whitney Jeanetta



WE CAN'T THANK YOU ENOUGH FOR YOUR DEDICATION TO KEEPING OUR COMMUNITY SAFE



**STAY TUNED
FOR ANY
UPCOMING
EVENTS**



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



**We can't
thank you
enough for
your
dedication to
keeping our
community
safe**

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 WisconSibs 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**

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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And more...

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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/>

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.



**THANK YOU FOR
"GOING GREEN"**

Find us at:

**TownOfBarnesWI.gov / Community /
Barnes Notes and News / 2023
Email: barnesnotesandnews@gmail.com**



AMERICA THE BEAUTIFUL

O beautiful for spacious skies,
For amber waves of grain,
For purple mountain majesties
Above the fruited plain!

America! America!
God shed His grace on thee,
And crown thy good with brotherhood
From sea to shining sea!

O beautiful for pilgrim feet
Whose stern impassioned stress,
A thoroughfare for freedom beat
Across the wilderness!

America! America!
God mend thine every flaw,
Confirm thy soul in self-control,
Thy liberty in law!

O beautiful for heroes proved
In liberating strife,
Who more than self their country love
And mercy more than life!

America! America!
May God thy gold refine
Till all success be nobleness,
And every gain divine!

O beautiful for patriot dream
That sees beyond the years,
Thine alabaster cities gleam
Undimmed by human tears!

America! America!
God shed His grace on thee,
And crown thy good with brotherhood
From sea to shining sea!

Oh beautiful for halcyon skies
For amber waves of grain
For purple mountain majesties
Above the enameled plain!

America! America!
God shed His grace on thee,
Till souls wax fair as earth and air
And music-hearted sea!

O beautiful for pilgrim feet
Whose stern impassioned stress,
A thoroughfare for freedom beat
Across the wilderness!

America! America!
God shed His grace on thee,
Till paths be wrought through wilds of thought
By pilgrims foot and knee!

Oh beautiful for glory-tale
Of liberating strife,
When once and twice for man's avail
Men lavished precious life!

America! America!
God shed His grace on thee,
Till selfish gain no longer strain
The banner of the free!

O beautiful for patriot dream
That sees beyond the years,
Thine alabaster cities gleam
Undimmed by human tears!

America! America!
God shed His grace on thee,
Till nobler men keep once again
Thy whiter jubilee!



Written by Katherine Lee Bates; (1859-1929)

Inspired by a trip to Pikes Peak in 1893, Katherine Lee Bates wrote the poem America the Beautiful.

Her poem first appeared in print on July 4, 1895 in The congregationalist, a weekly journal. Ms. Bates revised the lyrics in 1904 and again in 1913



HELP WANTED - FOR SALE - PET SITTING - HANDYMAN WORK

**I HAVE HOARDS OF SPIRIA COMING UP IN MY YARD
DIG YOUR OWN - \$ 1 PLANT 12" + \$ 5 PLANT**



Spirea Bushes

\$1 Plant or \$ 3 Plant over 15"

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Or email me at: barnesnotesandnews@gmail.com

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?

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WANTED**

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barnesnotesandnews@gmail.com**

**YARD
WORK**

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**PET
CARE**

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barnesnotesandnews@gmail.com**

Give me a call:

Julie (Frierhood) Sarkauskas

715-795-2775

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"FUN SUMMER IDEAS !!



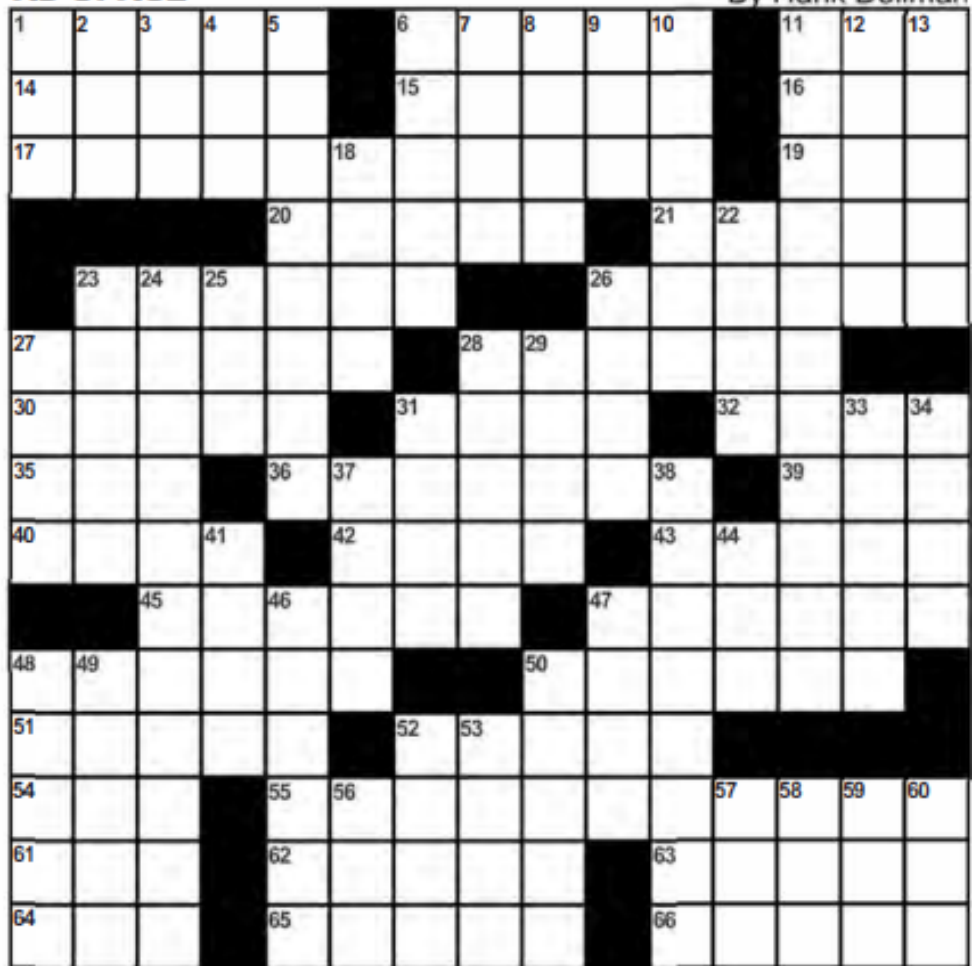
FUN AND GAMES

ACROSS

- 1) Getting on
- 6) Say "Li'l," e.g.
- 11) Branch
- 14) Low point
- 15) Arc lamp gas
- 16) Babe in the woods
- 17) Teen years
- 19) Type of wrestling
- 20) Decorative jugs
- 21) France's major river
- 23) Of the flesh
- 26) Country on Lake Victoria
- 27) Curiosity
- 28) Ancient manuscripts
- 30) Comanche clan
- 31) Actor's goal
- 32) Bygone despot
- 35) Actor Arnold
- 36) Compatibility device
- 39) Cry's partner
- 40) Future indicator
- 42) Unpleasant burden
- 43) All excited
- 45) Charioteer constellation
- 47) Kind of column
- 48) Soaked to the gills
- 50) Pang
- 51) Double-reed instruments
- 52) In front of
- 54) Casbah headgear
- 55) Arm of the Mediterranean
- 61) British beverage
- 62) Meat cuts
- 63) Rose protection
- 64) Confession component
- 65) Related maternally
- 66) Deviated from a course, as a ship

DOWN

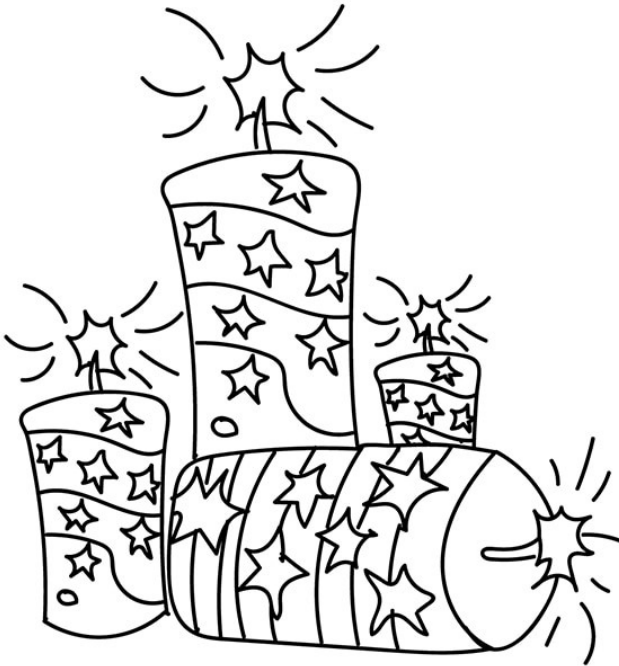
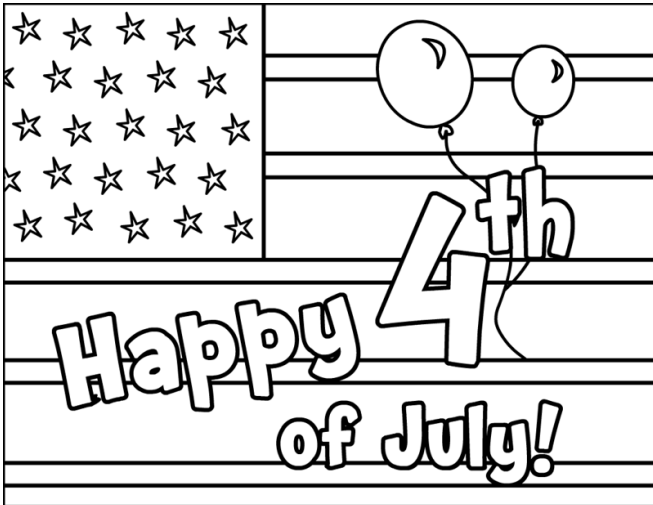
- 1) Santa __, Calif.
- 2) Wander (with "about")
- 3) Words said at an altar
- 4) Not even one
- 5) Chinese restaurant offering
- 6) Go great guns
- 7) Goatish glance
- 8) Not-final resting places
- 9) One of the Seven Dwarfs
- 10) Pep
- 11) Reprimanding



- 12) Three minutes, in boxing
- 13) Euripides drama
- 18) Go to and fro
- 22) Male red deer
- 23) Kind of drive
- 24) Cheap
- 25) Barbecue offering
- 26) "What've you been _?"
- 27) "Laura" director Preminger
- 28)_New Guinea
- 29) Crafts' counterparts
- 31) Sudden sharp pain
- 33) Surrounding glows
- 34) Casting need
- 37) Bump off

- 38) Quickness
- 41) In one's birthday suit
- 44) Bad thing to see after hearing "Shark!"
- 46) Flea market deal 4
- 7) Belt out of the park
- 48) Chesterfields, e.g.
- 49) Old manuscript marks
- 50) Annoy persistently
- 52) Opera solo
- 53) Clue
- 56) "The Godfather" title
- 57) When doubled, a dance
- 58) Boar's mate
- 59) "... _ he drove out of sight"
- 60) "Go on ..."

SORRY FOLKS, NO TRIVIA YET. KEEP YOUR EYES OPEN FOR A REVISED ISSUE



PLANTING, HARVESTING AND CANNING ARE JUST AROUND THE CORNER

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



DON'T EVER LET A RECIPE TELL YOU HOW MANY CHOCOLATE CHIPS TO USE. YOU MEASURE THAT WITH YOUR HEART.



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.

CHERYL'S NUTRITION & HEALTH TIPS

TIPS FROM CHERYL PEASE - CERTIFIED NUTRITIONIST



Certified Nutritionist, Fitness Trainer & Health Coach

<https://linktr.ee/cherylpease>

**THANK YOU
FOR YOUR SERVICE
PETE & CHERYL PEASE**

WE CAN NEVER REPAY YOU !!



BE STRONG - BE HAPPY - BE GOOD TO YOURSELF

Yoga is for everyBODY. Join us Wednesday evenings 6-7pm for slow flow vinyasa yoga. Message me for details

Weight training improves cardiovascular health, mental health, strengthens bones and connective tissue, improves joint health and flexibility, lowers body fat, reduces risk of chronic disease and improves our sense of wellbeing.

Having peace and purpose in my life is a gift that I am beyond grateful for.

Cheryl Pease



YOGA CLASS
EVERY WEDNESDAY AT 6PM
In-Person or via Zoom

Message me for details

Life humbles you. As you grow old, you stop chasing the big things and start valuing the little things. Alone time, enough sleep, a good diet, long walks, and quality time with loved ones. Simplicity becomes the ultimate goal.

10 REASONS YOU SHOULD BE DRINKING LEMON WATER EVERY MORNING



1. Improves digestion
2. Boosts immune system
3. Reduces mucus and phlegm
4. Eliminates bad breath
5. Hydrates your body
6. Boosts energy
7. Reduces inflammation
8. Aids weight loss
9. Alkalizes your body
10. Cleanses your body

CHERYL'S RECIPES

BROILED HALIBUT WITH COCONUT LIME CAULIFLOWER RICE

Cheryl Pease -

A splash of lime juice and coconut milk takes cauliflower rice to the next level. Add lightly broiled fish and you have a light and refreshing Lean & Green meal in no time! TWO complete Lean & Green meals in just 20 minutes

Ingredients:

- 2 (8-oz.) halibut filets
- 1/8 tsp ground black pepper
- 3/4 tsp salt, divided
- 3 cups cauliflower rice
- 1/3 cup coconut milk
- 1 1/2 tsp lime juice
- 1/4 cup fresh cilantro, chopped



Directions:

- Season the halibut with the pepper and a 1/2 teaspoon of salt.
- Set oven to broil. Place the halibut on a small sheet pan and cook directly under a preheated broiler for 8 to 10 minutes until lightly browned and cooked through (fish should flake easily with a fork).
- While the halibut is cooking, heat a skillet and quickly stir-fry the cauliflower rice for about 2 to 3 minutes. Add the remaining 1/4 teaspoon of salt along with the coconut milk and continue to cook for 1 minute.
- Remove from heat and stir in the lime juice and cilantro.
- Portion out 1 1/2 cups of cauliflower rice per serving and top with 1 piece of broiled halibut.
- Tips: Mix the coconut milk well before using. Freeze extra coconut milk for future use. Do not use parchment paper on the sheet pan as it may catch fire under the direct heat of the broiler.

Nutrition Per Serving: 320 calories, 47g protein, 10g carbohydrate, 11g fat

FLANK STEAK WITH BALSAMIC TOMATO AND FETA

Cheryl Pease

Ingredients:

- 2 servings
- 11oz. raw flank steak
- 10.52 oz. grape or cherry tomatoes
- 2.46 oz. sliced mushrooms
- 3 teaspoons balsamic vinegar
- 4 Tablespoons reduced fat feta
- 1/4 teaspoon kosher salt
- 1/2 Tablespoons freshly chopped basil
- 1/2 Tablespoons freshly chopped thyme

Directions:

- Grill your flank steak till cooked to the doneness to your desire.
- Heat up your frying pan with a few sprays of nonstick spray and add your sliced mushrooms and tomatoes.
- Cook until done.
- Slice your steak and divide into 2 plates. Add your mushrooms and tomatoes otopop.
- Sprinkle salt and fresh chopped basil and thyme. Add your feta and balsamic vinegar



Today, do one little thing to
take better care of yourself

...then repeat tomorrow



BREAKFAST * BRUNCH * LUNCH * REFRESHER

MAPLE GRILLED PEACHES & ALMOND COOKIE CRUMB

<https://cafedelites.com/maple-grilled-peaches-almond.../>

Ingredients:

Crumbs:

- 3/4 cup all-purpose flour
- 1/4 cup granulated sugar (or a granulated sweetener that measures 1:1 with sugar)
- 3 tablespoons toasted almond meal
- 1/8 teaspoon baking powder
- 1/8 teaspoon salt
- 3 tablespoons light butter , melted and cooled slightly
- 1 teaspoon pure vanilla extract

Peaches:

- 6 large firm-ripe peaches , halved and pitted
- 1 1/2 tablespoons maple syrup (sugar free maple syrup can be used)

Directions:

• For Crumbs:

- Preheat oven to 175°C | 350°F.
- Line a baking tray / sheet with baking (parchment) paper.
- In a medium-sized bowl, mix together the flour, sugar, almond meal, baking powder and salt.
- Add the melted butter and vanilla, and blend using your fingertips until small crumbs form.
- Spread out on prepared baking tray and bake for 10 minutes.
- Rotate tray to evenly bake the crumbs, and bake for a further 8 minutes or so, or until golden and crisp. Allow to cool to room temperature.

Grilled Peaches:

- Heat grill pan or grill to medium low heat.
- Lightly grease with a small amount of butter to prevent sticking.
- Brush each peach half with about 2 teaspoons of syrup.
- Place cut-side down and grill for about 10 minutes, or until nice grill marks appear and peaches are caramelized.

To serve: Drizzle with a little extra maple syrup, top with a scoop of ice cream and sprinkle over the cookie crumbs.

Any remaining cookie crumb mixture can be transferred to a glass jar or an airtight container, and stored at room temperature for a week.



PATRIOTIC REFRESHER

Ingredients:

- Fruit Punch
- Blue Gatorade G2
- Sprite Zero
- Ice

Directions:

- Collect medium or large cups or glasses (we used large mason jars).
- In each glass, add a small handful of ice and pour fruit punch (heaviest sugar content) to fill the glass 1/3 of the way.
- Add another small handful of ice and pour blue Gatorade (less sugar content) until the glass is 2/3 full.
- Add one last handful of ice and pour sprite zero (no sugar) until glass is full.
- The drinks will stay layered based on the sugar content.

Enjoy while cold!



BREAKFAST * BRUNCH * LUNCH * REFRESHER

COWBOY BUTTER

Amanda Rettke--iamhomesteader.com

Servings: 10 tablespoons

Ingredients:

- 1/2 cup (1 stick unsalted butter, softened)
- 1 Tbsp coarse Dijon Mustard
- 1 Tbsp fresh chives, chopped
- 1 Tbsp fresh parsley, chopped
- 1 tsp lemon juice
- 2 tsp fresh thyme, minced
- 2 tsp garlic, minced
- 1/2 tsp paprika
- 1/4 tsp kosher salt
- 1/8 tsp pepper
- 1/8 tsp cayenne pepper
- 1/8 tsp crushed red pepper flakes

Directions:

- In a medium bowl, add the softened butter, dijon mustard, chives, parsley, lemon juice, thyme, garlic, paprika, salt, pepper, cayenne, and red pepper flakes. Mix together until combined. This will make about 3/4 cup of butter. (You could also mix the ingredients in a food processor.)
- To make a compound butter: Scoop the cowboy butter onto a piece of plastic wrap. Roll the butter into a log shape, pressing and shaping as you go until the butter is completely wrapped in plastic. Twist the ends of the plastic wrap together and refrigerate until firm (2 hours up to overnight).
- To make a butter dip: Melt the mixture in the microwave in 20 second increments, stirring in between, until fully melted.
- Store in the refrigerator in an airtight container for up to 5 days.



FROZEN CHERRY MARGARITAS

Ingredients:

- Lime wedges
- Kosher salt
- 1 cup cherry juice blend
- 4 oz Tequila
- 1 Tbsp lime juice
- 1 pkg (12 oz) frozen pitted dark sweet cherries
- Honey, optional

Directions:

- Using lime wedges, moisten the rims of 4 margarita cocktail glasses. Set aside lime wedges for garnish
- Sprinkle salt on a plate, hold each glass upside down and dip rim into salt
- Set aside
- Discard remaining salt on the plate
- In a blender, combine the cherry juice, tequila, lime juice, cherries and, if desired, honey to sweeten to taste.
- Cover and process until blended. Pour into prepared glasses.
- Garnish with lime wedges
- Serve immediately



APPETIZERS - REFRESHMENTS

FANCY GARLIC BREAD

Facebook Recipes

Ingredients:

- 14 ounces loaf French bread, (or Italian), sliced in half horizontally (lengthwise)
- 1/2 cup unsalted butter, softened
- 6 cloves garlic, finely chopped (or 1 1/2 tablespoons minced garlic)
- 2 tablespoons fresh parsley, finely chopped
- 1/4 teaspoon salt, (or to taste)
- 1 1/2 cups shredded mozzarella cheese
- 1/2 cup finely shredded parmesan cheese
- 1/2 teaspoon dried parsley,



Directions:

- Preheat oven to 400°
- Line a baking sheet with parchment paper (baking paper), or foil.
- Arrange bread on baking sheet, cut-side up.
- In a small-sized bowl, combine together the butter, garlic, fresh parsley and salt. Mix ingredients together until well blended.
- Evenly spoon the garlic butter mixture evenly over both bread halves right to the edges. Top with the cheeses and sprinkle with the dried parsley.
- Bake, uncovered, for 20 minutes, or until the cheese is melted and bubbly. Broil for about 2 minutes, or until the top is golden and crispy.
- Slice and serve warm.

EMPANADA (MEAT PASTRY)

Facebook Recipes

Ingredients:

Filling:

- 1 lb. ground beef or chicken
- 1/2 cup raisins(optional)
- 1/2 cup green peas
- 1 small yellow onion, minced
- 1/2 cup beef broth
- 1 teaspoon salt
- 1/2 teaspoon paprika
- 1/2 teaspoon ground black pepper
- 1 teaspoon granulated white sugar
- 2 tablespoons cooking oil

Dough:

- 3 cups All purpose flour
- 1 cup cold unsalted butter, cut into 8 parts
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 3 tablespoons granulated white sugar
- 6 tablespoons ice cold water
- 3 cups cooking oil (for frying)

Directions:

- Flatten the dough ball by gently pressing the center with your hand against a clean flour-dusted flat surface. Use a rolling pin to
- spread the dough and make a flat circle about 4 to 5 inches in diameter.
- Place about 4 to 5 tablespoons of filling in the middle of the dough. Lock the edges by folding on the edges.
- Heat about 2 to 3 cups of oil in a cooking pot. Deep fry the empanadas for about 3 to 5 minutes or until the color turns golden brown.



APPETIZERS - REFRESHMENTS

BUFFALO CAULIFLOWER BITES

Facebook Recipes

Prep Time: 20 minutes / **Cook Time:** 35 minutes

Servings: 8

Ingredients:

- Olive oil cooking spray
- 1 cup milk
- 1 cup all-purpose flour
- 1/2 tsp garlic powder
- salt and pepper to taste
- 1 1/2 cups Panko
- 2 heads cauliflower cut to bite size
- 1 cup mild buffalo wing sauce



Directions:

- Preheat oven to 450 *
- Pour 1 cup milk in a bowl, set aside. In a Ziploc gallon bag, mix together flour, garlic powder, salt, and pepper.
- Add Panko to a separate baggie.
- Coat cauliflower by dipping each piece in milk then tossing in flour mixture.
- Place back in milk, and then toss in Panko.
- Set on a heavily greased, foil lined, baking sheet and bake for 20-25 minutes
Remove from oven and toss baked cauliflower pieces in buffalo sauce.
- Return cauliflower back to greased baking sheet and cook for an additional 10 minutes, broiling for the last 2 minutes.

CRAB STUFFED MUSHROOMS

<https://cafedelites.com/crab-stuffed-mushrooms/>

Ingredients:

- 15 large white mushrooms,
- 1 cup (8oz) cooked crab or lobster meat
- 1/2 cup Panko breadcrumbs, divided -- OPTIONAL! Leave out for low carb mushrooms
- 1/3 cup freshly grated Parmesan cheese
- 1/3 cup whole egg mayonnaise
- 1/3 cup spreadable cream cheese, softened
- 1/3 cup chopped green onions, (I use 3 stalks -- green and white parts)
- 2 large cloves garlic, minced (or 4 small cloves)
- 1 tablespoon finely chopped fresh parsley
- 1/4 teaspoon dried oregano
- 1/4 teaspoon kosher salt
- 1/8 teaspoon freshly ground black pepper
- 1/2 tablespoon olive oil



Directions:

- Preheat the oven to 375°F
- Lightly grease a large baking sheet with cooking oil spray.
- Wipe mushrooms clean with damp paper towel. Remove stems and scoop out gills. Discard.
- Arrange mushrooms on baking sheet. Lightly spray mushrooms with olive oil spray; set aside.
- In a large bowl combine crab meat, 1/3 cup Panko crumbs, parmesan, mayo, cream cheese, garlic, green onions, herbs, salt and pepper.
- Stuff each mushroom cap generously with the crab dip (about 1 - 1 1/2 tablespoons per mushroom).
- Combine oil and remaining Panko crumbs until evenly coated. Sprinkle the panko mixture over the tops of the mushrooms.
- Bake for 18 minutes or until edges become golden, then broil (or grill) for a further 2 minutes until golden all over with crispy tops.

Serve immediately.

FAVORITE RECIPES

CAJUN SHRIMP, TURKEY, SAUSAGE & VEGETABLE SKILLET

Cheryl Pease

Ingredients:

- 28 oz cooked shrimp
- 12 oz Jennie-o-turkey sausage
- 3 cups zucchini
- 3 cups yellow squash
- 1 cup asparagus
- 2 cups red bell pepper
- 1/4 tsp salt
- 1/2 tsp pepper
- 2 Tbsp olive oil
- 2 Tbsp Cajun seasoning



Directions:

- In a large bowl add the shrimp, sausage, zucchini, yellow squash, asparagus, bell pepper and salt and pepper.
- Add olive oil and cajun seasoning and toss until coated
- Add to a large skillet and turn to medium high
- Cook for about 5-7 minutes until the shrimp is pink and the vegetables are tender
- Garnish with fresh parsley if desired
- Serve Immediately

BROWN SUGAR AND BACON BAKED BEANS

<http://marorecipes.com/brown-sugar-and-bacon-baked-beans/>

Ingredients:

- 10 slices of bacon cut in half
- 1 chopped yellow onion
- 1/2 chopped green pepper
- 54-ounce can of pork and beans
- 4 tablespoons of ketchup
- 1/4 cup molasses
- 2/3 cup of brown sugar
- 1/4 cup cider vinegar
- 2 teaspoons of dry mustard



Directions:

- Cook the bacon halfway through, and drain on a paper towel afterwards.
- Heat about 2 tablespoons of bacon fat in a medium sized skillet. Add the diced onion and green pepper to it, then allow to sauté for about 5 minutes or until it's soft.
- Add the rest of the ingredients and mix well. Leave the mixture to simmer for a minute. Grease the baking pan while simmering.
- Place the beans in the greased baking pan and put the cooked bacon on top of it. Bake in a 325 degrees preheated oven for 2-3 hours.
- Leave the beans to cool for 5 minutes before serving.

Variations:

- To make a vegetarian variation of this dish, don't use bacon. Instead, use 4 cans of navy or pinto beans that have been drained and rinsed, and then increase the sauce ingredient amounts by 1/2 to make up for the lack of sauce in the pork and beans.
- If you prefer your baked beans to be more spicy, use 1 – 2 diced jalapeños instead of the green bell pepper. You can also add some cayenne pepper to the sauce, and top with some jalapeno slices!



FAVORITE RECIPES

CRISPY CHEESY HASH BROWNS

Old Fashioned Recipes

Ingredients:

- 3 small russet potatoes, peeled
- 1/3 cup flour
- 1 egg
- 3 tbsp butter, softened
- 3/4 cup shredded cheddar cheese
- 1 tsp salt
- 1/2 tsp pepper
- oil, for frying

Directions:

- Bring a pot of water to a boil. Carefully add the potatoes to the pot and boil for 6 minutes.
- Drain the potatoes and rise with cold water until cool enough to handle.
- Grate the potatoes and add the grated potatoes to a medium sized bowl.
- Add the flour, egg, butter, cheese, salt, and pepper to the bowl and mix until everything is well combined.
- Use a greased 1/3 cup measuring cup to portion out the mixture and form into patties with your hands.
- Heat a few tablespoons of oil in a large skillet over medium high heat.
- Add the hashbrowns to the skillet in batches, cooking for 3 minutes on each side.
- Add more oil as needed. Transfer the cooked hashbrowns to a paper towel lined plate.
- Serve hot



MILLION DOLLAR SPAGHETTI CASSEROLE

<https://dailynewz5.com/?s=Million+Dollar+Spaghetti+Casserole>

Ingredients:

- 1 (8 ounce) package spaghetti
- 1 pound lean ground beef
- 1 (16 ounce) jar spaghetti sauce
- 1/2 cup butter, sliced – divided
- 1 (8 ounce) container cottage cheese
- 1 (8 ounce) package cream cheese, softened
- 1/4 cup sour cream
- 1 (8 ounce) package shredded sharp Cheddar cheese

Directions:

- Preheat the oven to 350 degrees
- Bring a large pot of lightly salted water to a boil. Cook spaghetti in boiling water until cooked through but firm to the bite, about 12 minutes. Drain.
- Heat a large skillet over medium-high heat. Cook and stir beef in the hot skillet until browned and crumbly, 5 to 7 minutes; drain and discard grease. Transfer to a bowl and mix in spaghetti sauce.
- Place 1/2 of the butter slices into the bottom of a 9×13-inch casserole dish. Spread 1/2 of the spaghetti into the dish.
- Mix cottage cheese, cream cheese, and sour cream together in a bowl; spread mixture over spaghetti. Cover with remaining spaghetti and top with remaining slices of butter.
- Pour ground beef mixture over spaghetti and spread in an even layer.
- Bake in the preheated oven for 30 minutes. Spread Cheddar cheese on top and continue baking until cheese has melted and is lightly browned, about 15 minutes more.



TIME FOR FRESHNESS

CAPRESE PASTA SALAD

<https://cafedelites.com/caprese-pasta-salad/>

Ingredients:

Dressing/Marinade

- 2/3 cup olive oil
- 4-5 Tbsp red wine vinegar
- 2 Tbsp capers, drained and roughly chopped
- 3 cloves garlic, minced
- 1/3 cup chopped fresh basil
- 1/4 cup chopped fresh chives
- 1/4 cup chopped fresh parsley
- 1/4 tsp kosher salt
- 1/4 tsp black pepper

Pasta Salad

- 2 cups cherry tomatoes, halved
- 8 oz bocconcini fresh mozzarella balls (or fresh mozzarella cut into 1/2" cubes)
- 12 oz dried orecchiette pasta (or other shortcut pasta)
- 3 Tbsp pine nuts, lightly toasted (optional)

Directions:

- In a large mixing bowl, add dressing ingredients and whisk until well combined. Reserve 2 Tbsp of dressing and place in an airtight container and set aside.
- Add cherry tomatoes and fresh mozzarella to mixing bowl with the dressing and toss to combine. Let sit and marinate approximately 30 minutes.
- While the cheese and tomatoes are marinating, boil pasta according to package directions. Drain pasta and toss with a drizzle of olive oil. Let cool slightly.
- Add pasta to mixing bowl and toss to combine. Transfer to serving container, cover and refrigerate 1-2 days. Before serving, toss pasta salad with reserved dressing and serve.

NOTE: Pasta salad can also be served warm, right away after making it.



I see you are eating
biskits and gravys.



I also enjoy the biskits
and the gravys.

PICKING THE RIGHT WATERMELON

- Yellow spot means the watermelon had enough time to ripen in the sun
- Thump it – if hollow sound it means it has a lot of water which is a good thing
- Look at the stem. It should be brown and not green. Green means it was picked too early



TIME FOR FRESHNESS

GRILLED BALSAMIC CHICKEN AND AVOCADO BRUSCHETTA SALAD

<https://cafedelites.com/grilled-balsamic-chicken-and.../>

Ingredients:

Chicken:

- 2 whole skinless and boneless chicken breasts , trimmed of any fat
- 1 tablespoon garlic (or plain) olive oil
- 2 tablespoons [balsamic glaze](#)
- 1/2 teaspoon sea salt
- 1 teaspoon garlic powder or 1 clove garlic , crushed

Bruschetta Bread:

- 1 loaf Cabiatta/Sourdough bread , sliced into 1-inch thick slices
- 2 tablespoons Garlic olive oil (or Olive oil mixed with 1 clove garlic, minced or crushed); or Garlic Butter
- Dried Parsley

Salad:

- 1 whole head lettuce, washed
- 7oz grape tomatoes, halved
- 1/2 medium red onion, thinly sliced
- 3 1/2 oz reduced fat fresh Feta cheese
- 1 whole avocado, thinly sliced
- Handful fresh basil leaves

Dressing:

- 2 tablespoons [balsamic glaze](#)
- 2 tablespoons water
- 1/2 garlic clove, minced/crushed
- Dried Thyme (optional)
- Salt to taste

Directions:

For Chicken:

- Combine the olive oil, balsamic vinegar, salt and garlic together in a shallow bowl.
- Add the chicken breasts and evenly coat.
- Transfer the chicken breasts over to a nonstic pan heated over medium heat.
- Sauté until nice, crispy and golden on both sides and cooked through.
- Remove from heat; allow to cool slightly, and slice into 1-inch slices.

For Bread:

- Combine the oil with the herbs and garlic.
- Brush both sides of each bread slice; grill in a grill pan over medium heat on both sides until golden and crispy.

For Dressing:

- Combine dressing ingredients in a small bowl/jug, and whisk until mixed through.

For Salad:

- Combine the lettuce, tomatoes, onion, Feta and basil together in a large salad bowl.
- Top with chicken slices and drizzle with the dressing.
- Toss to combine.
- Serve with crunchy Bruschetta pieces.



DESSERTS AND TREATS

RED WHITE & BLUE CHEESECAKE SALAD

Ingredients:

- 8 ounces cream cheese
- 3.4 ounces instant cheesecake pudding mix, unprepared
- 1 cup liquid French vanilla creamer, *See Notes
- 1 pound strawberries, cut into bite-size pieces
- 12 ounces blueberries
- 1/4 cup lemon juice, ~1 large lemon
- 4 large bananas, peeled and sliced

Directions:

- In a medium tall bowl, (I use my 8 cup measuring cup), using an electric mixer, whip cream cheese until it becomes smooth. It may bind up in the beaters, but continue as is and it will loosen up.
- Add the dry pudding mix and continue beating until well combined.
- With the mixer running on low speed, slowly add the creamer, 1 tablespoon at a time, to the cream cheese mixture. Be sure the creamer is completely combined before adding another tablespoon.
- Repeat until all of the creamer has been added to the mixture and the mixture is completely smooth. Refrigerate while you prepare the fruit.
- In a large bowl, combine lemon juice and bananas. Stir to coat bananas completely; pour off any excess lemon juice. Add strawberries and blueberries. Gently stir to combine. Fold the cheesecake mixture into the fruit.
- Serve immediately, or cover and refrigerate until ready to serve.



Notes:

- If you are out of creamer you can substitute: 1 cup heavy cream plus 1/4 cup powdered sugar and 2 teaspoons vanilla extract.
- Do not pour all of the creamer into the cream cheese at once. It will get clumpy and no matter how long you beat it, it will stay that way.
- If the cream cheese and pudding mixture becomes too thick, add in a splash of creamer to loosen it up. Then proceed with the recipe, minus the splash you already used.

To Make Salad Ahead

Prepare the cheesecake mixture and refrigerate in a bowl. Mix all of the fruit in a large bowl and refrigerate. Before serving, drain any excess liquid from the fruit and then fold the cheesecake filling into the fruit. Serve and enjoy!

BUTTERMILK PIE

Ron Frierhood

Ingredients:

- 3 eggs
- 1 1/2 cups white sugar
- 1/2 cup butter, softened
- 3 tablespoons all-purpose flour
- 1 cup buttermilk
- 1 tablespoon lemon juice
- 1 teaspoon vanilla extract
- 1/8 teaspoon freshly grated nutmeg
- 1 (9 inch) unbaked pie crust

Directions:

- Preheat the oven to 350 degrees
- Beat eggs until frothy. Add sugar, butter, and flour and beat until smooth.
- Stir in buttermilk, lemon juice, vanilla, and nutmeg. Pour into pie shell.
- Bake until center is firm, 40 to 60 minutes.
- Remove from the oven and cool for 1 hour before serving.



Tips:

If the edges of your pie crust are browning too quickly, cover the pie with foil for the remainder of the baking time.

You can tell your pie is done when the top is lightly browned and the center of the pie still jiggles slightly. It will continue to set as it cools.

You may stick a toothpick in the center, if it comes out mostly clean your pie is ready.

DESSERTS AND TREATS

COCONUT CREAM PIE

<https://lilluna.com/coconut-cream-pie/>

Prep Time: 15 minutes / **Chill Time:** 3 hours

Ingredients:

Coconut Pudding:

- 2 2/3 cups whole milk
- 1 egg
- 2/3 cup sugar
- 1/4 cup cornstarch
- 1/4 teaspoon salt
- 1 teaspoon vanilla extract
- 1 1/3 cup sweetened flake coconut

Whipped Topping:

- 1 cup heavy whipping cream
- 2 tablespoons [sugar](#)
- 1/2 teaspoon [vanilla extract](#)
- 1 cup coconut

Directions:

Pudding:

- In a medium saucepan, whisk milk and egg until completely incorporated. Add your sugar, cornstarch, and salt. Cooking over medium heat, whisk frequently until thickened.
- Remove the saucepan from heat and stir in vanilla then the coconut. Pour into your cooled crust (we used Marie Calendar's store-bought crust that you bake, but you can also [make your own](#)).
- Place in refrigerator until chilled, a few hours.

Whipped Topping:

- Whip together your cream, sugar, and vanilla until light and fluffy. Spread on top of chilled pie.
- Spread your coconut on a cookie sheet or pan. Toast at 350°F for about 2-4 minutes, until lightly golden. Sprinkle on top of your pie and eat up!



STRAWBERRY BLUEBERRY PIE MAKE IT FUN !!



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