Welcome Back Home to the:

JANUARY 2023

BARNES NOTES AND NEWS

Volume 4, Issue 1

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 (Friermood) Sarkauskas** at barnesnotesandnews@gmail.com or call 715-795-2775.

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



I hope this finds that you had a great Christmas surrounded by friends, family and lots of fun!!! I know if you like snowmobiling, skiing, snowmen and snow ball fights you are in your glory with our 2+ feet of snow. The nicer days in the 30's were much appreciated, but hunker down and hang on for the ride folks It's January in Barnes, WI and Jack Frost will be nippin' at your nose for sure. It's the time we start thinking about the trails both snowmobile and cross-country skiing.

Our Barnestormers have already been out grooming and preparing the trails and they are going to be fabulous! Make sure you get your trail passes whether new or renewed. Be sure to abide by any trail laws and regulations.

HAVE FUN AND BE SAFE!!

January Reminiscing - This month we don't bring you an upbeat story of Barnes establishments or people, but a plea for our neighbors. The Cable Brick House burned down December 23rd. Such an important piece of our history, and it's owners, Heather and Larry Ludzack, who in turn are pillars of the community. In December's issue we stressed the need for reaching out, and we are now put to the test. Please see this months Reminiscing for information on how to help in this time of need. So you get the full picture, you'll see the History of the Brick House as part of Reminiscing this month. Sending thoughts and prayers to the Ludzack family.

JANUARY HAPPENINGS:

Barnestormers Meat Raffle

Check with local establishments for their new menus, specials and any hour changes

NEW TRANSFER STATION INFORMATION—PAGE 25

In this Issue:

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

THANY YOU FOR ALL YOUR SUPPORT

COMMUNITY

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

THE SNOW IS GREAT AND HERE WE GO THE TRAILS ARE BEING GROOMED - TIME TO GET OUTSIDE !!!! (Check with your local clubs for trail status)





BARNES AREA CALENDAR OF EVENTS: JANUARY 2023

Tues. Jan 3	5:00 p.m. FILING DEADLINE for filing Nomination Papers in the office of the Barnes Town Clerk to be on the Ballot for the April 4, 2023 Spring Election (Barnes Town Board)
Tues. Jan 17	GORDON BARNES GARDEN CLUB Meeting 1:30 p.m. at Barnes Town Hall. Call 715-835-3410
Tues. Jan 17	REGULAR TOWN BOARD MEETING 6:30 p.m. at Barnes Town Hall: 715-795-2782
Thur. Jan 19	BARNES AREA HISTORICAL ASSOCIATION, INC. (BAHA) Meeting 6 p.m. via Zoom. 715-795-3065
Tues. Jan 24	VFW POST 8329 Meeting 6 p.m. at VFW Hall. VFW 715-815-7333
Tues. Jan 31	1ST Half PROPERTY TAXES DUE!!! Payable to the Town of Barnes Treasurer, 3360 County Highway N, Barnes, WI 54873: 715-795-2782

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: TownOfBarnesWl.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

Check the Town Website TownOfBarnesWI.gov Trivia Answer # 4: 16 Million

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!

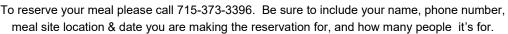
Source: WI Boating Laws and Responsibilities handbook. Questions? Call 1-888-936-7463 or visit dnr.wi.gov.

BARNES SENIOR MEALS - JANUARY 2023 MENU

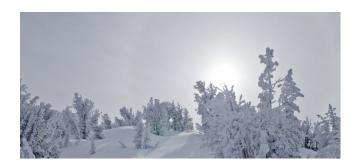


Meals are at the Barnes Town Hall 12:00 Noon THURSDAYS ONLY

3360 County Hwy N., Barnes, WI 54873







January 5th

Chicken Fajita Refried Beans Canned Pears

January 19th

Braised Beef Tips Sliced Mushrooms Mashed Potatoes Pineapple Chunks WW Bread w/Butter



January 12th

Mashed Potatoes w/Gravy
Pickled Beets
Orange
Wheat Roll

January 26th

Polish Sausage WW Hot Dog Bun Sauerkraut Parmesan Roasted Potatoes Pear

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 (Friermood) Sarkauskas at barnesnotesandnews@gmail.com

THANKS TO YOU ALL FOR YOUR SUPPORT. GOD BLESS

LIKE US ON FACEBOOK



Trivia Answer # 4: Germany



BARNES V.F.W. POST 8329







KEEP AN EYE OPEN FOR COMING EVENTS IN 2023

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: 715-795-2402

WINTER CLEAN UP

50 THINGS TO THROW AWAY

for instant decluttering

Old magazines Old couch pillows Movies you don't watch Movies that are scratched

Burnt out candles Extra cords

Games with missing pieces Restaurant sauce packets

Old books

Broken makeup Old makeup Old nail polish Old perfume Old toothbrushes Half empty bottles

Towels with holes Anything you haven't used Old manuals in the last 3 months Socks without a match Socks with holes Underwear with holes Clothes you haven't worn in at least 6 months Clothes that don't fit Earrings without a match

Old ties Old belts Old purses Old hats and gloves Worn out shoes Worn out blankets Old pillows

Expired food Take out menus

Old coupons

Old cleaning supplies Cups with missing pieces

Anything you have too much of

Excess tupperware Rags with holes **Expired medication** Old mail

Old receipts Old paperwork Birthday cards Broken toys Happy meal toys

Anything with missing pieces Things they never play with

Duplicates

Puzzles with missing pieces

LET'S SEE HOW WELL YOU DO



SUNDAY, JAN. 8, 2023

LOTS OPEN: 3:20 PM **GATES OPEN: 5:20 PM** PRE-GAME: 7:00 PM KICKOFF: 7:20 PM



JOIN US THIS SATURDAY NIGHT, JANUARY 7TH

> AT THE BARNES TRADING POST FUN STARTS AT 7:00 SEE YOU THERE !!



ARE YOU READY FOR SOME FOOTBALL





BARNES COMMUNITY CHURCH

Pastor Jon Hartman



WINTER WORSHIP HOURS 10:00 a.m. Sunday

Bible StudiesEvery Tuesday at 10:00 a.m.
Everyone Welcome

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

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: Wednesdays & Fridays at 10:30 with Suzanne through Thanksgiving week at the Community Center. Suzanne Rooney will offer the beginning class and also add some variety.

Mia Mueller Alston starting Barnes Group on October 10 at 9:00 at the Barnes Town Hall. Will be held Mon-Wed-Friday

All are welcome to these fun and relaxing classes.

LOOK FORWARD TO SEEING 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

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



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 / Estate Sales: No Charge

BARNES RED HAT

Wednesday, January 18th at the Koffee Kup
12:00 Noon



BARNES COMMUNITY CHURCH



40th Anniversary

Barnes Community Church will be having their 40th Anniversary gathering in 2023, and we are currently looking for a few Charter Members.

If you have a current address for anyone of the Charter Members listed below, please email

Marcia Ritter at Ritter2194@outlook.com or call Glenda at the church office 715.795.2195

CHARTER MEMBERS

Rosemary Baker
Alice Blood
Dave Blood
Mary Cook
Robert Desrosiers
Sherry Desrosiers
Brenda Mortinson

Donald Poquette Phyllis Poquette Natasha Ratzel Patrick Ratzel Virgil Schalis Brenda Stalbaum



BARNES AREA HISTORICAL ASSOCIATION (BAHA)

THE BARNES MUSEUM

CLOSED FOR THE SEASON—OPEN BY APPOINTMENT ONLY

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/)

Follow us on Facebook



Barnes Area Historical Association, Inc. 51580 State Hwy 27 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:

- Winterfest and Big Cash Raffle March
- Pie Social, Craft Fair and Flea Market June
- Ribfest August
- ODHA
 Gordon MacQuarrie Pilgrimage Tour September

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-famousoutdoors-writers-footsteps-through-st-croix-headwatersregion/





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!



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.

** 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!

THROUGH A CHILD'S EYES

DID YOU GET ALL THAT SANTA???

Love, Jace

HOPE YOU HAD THE VERY BEST HOLIDAY SEASON !!!





WHAT'S UP

WASHBURN TAX-AIDE 2022 TAX SEASON

Free Tax Preparation

We will be returning to in-person tax preparation. All tax returns will be completed at the Bayfield County Courthouse.

APPOINTMENTS ARE REQUIRED

Taxpayers must pick up an envelope containing paperwork that needs to be completed before an appointment can be made. Instructions for making an appointment are included in the packet.

Taxpayers can pick up the required envelope at the following locations beginning January 6th.

*Bayfield County Courthouse 117 E 5 th Street Washburn 8:00-4:00 Monday – Friday

NOTICE: No staff or volunteers are on site to answer questions or provide service.

*Ashland, Bayfield, Cable and Iron River Libraries.

*Town of Bell Town Hall-Cornucopia.

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

Order your starter kits from: easygenie.org

TRUST ME
IT'S WORTH IT!

PRINTING YOUR FAMILY TREE - MORE TO COME - STAY TUNED

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
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.







CONGRATULATIONS!!!

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TO OUR NIECE COURTNEY
(Brother Bills daughter) AND HER
BOYFRIEND BRANDON WHO ARE
EXPECTING "LIAM DAVID" IN
APRIL 2023 !!!!

They came up with "Liam" from "William" for brother Bill Very Cool



Can't wait to meet you Liam

Kyle Friermood 1/2

Jerry Dusek 1/3 Frank Dentici 1/8

Rob Lynch 1/15

Andy Friermood 1/19 (Son of cuz Ron from Indiana) Jeff Fullington 1/28

Travis Fullington 1/28

HAPPY 70TH ANNIVERSARY

BILL & JOYCE FRIERMOOD OH. HOW WE MISS YOU

January 1, 1953, 2 were joined that would become the best parents one could have.

\We love you!

Love forever from 7 kids, 11 grandkids and 13 "1/2" great grandkids and loved ones passed.

ANCHOR YOUR BOATS HERE



J&M Storage Jeff Johnson

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

STORAGE FOR:

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

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General Contractor

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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



Happy Birthday, Happy Anniversary and Congratulations to everyone we missed

@@:@@:@@:@@:@@:@@:



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

OBITUARIES: Remembering Loved Ones Lost



KENNETH EMIL SENSKE

December 2, 1934 to December 14, 2022

Born December 2, 1934, Kenneth Emil Senske died in hospice on December 14, 2022, at St. Luke's Hospital in Duluth, MN.

Kenneth was a loving father, grandfather, and great papa to his extensive blossoming family tree.

Ken was known for his gun smithing and wood working skills, he also loved working for the DNR and enjoyed going on adventures with his sweetheart and wife Bonita, until God took her from him.

Their love story was vibrant and adventurous, it blossomed liked Bonitas gardens, that flourish with gorgeous flowers. Kenneth and Bonita welcomed four glorious children, Kenneth Jr., Jeff, Tim, and Susan, being parents filled their hearts full of love and joy. As the family tree grew bigger, Kenneth loved when he could brag and boast about the ongoing great grandchildren that aged him like a bottle of fine wine. Receiving pictures and updates that he could share with others kept Kenneth's heart warm. Kenneth also shared a love for his black labs, Carbons' and Riley, that kept him company after Bonitas passing.

Kenneth was preceded in death by his loving wife Bonita, mother Hazel Harriet Senske, father Emil F. Senske, and son Kenneth Jr. He is survived by his sister Beverly J, his children Jeff, Tim and Susan, grandchildren, Darrel, Dustin, Russell, Kathleen, Sean, Steve, Amanda, Luke, Jayce, and Justine. He is also survived by many great grandchildren whom he cherished! "They say a great soul serves everyone all the time. A great soul never dies. It brings us together again and again." Thank you for bringing life to the Senske Family tree and building such a strong foundation built on love, adventures and of course guns!

A funeral service was held at the Barnes Community Church on December 23,2022. Interment followed at the Barnes Memorial Cemetery. After interment, a light luncheon was provided

To send flowers to the family or plant a tree in memory of Kenneth Emil Senske Sr., please visit the Bratley Funeral Home floral store at:

https://www.bratley-nelsonchapels.com/obituary/Kenneth-SenskeSr/sympathy-landing

SOMETIMES.....
OUR LOVED ONES HAVE PAWS



OUR DEEPEST SYMPATHIES FOR THE LOSS OF YOUR FURRY FRIEND



Our sincerest apologies for anyone we may have missed.

Our thoughts and prayers are with you and your families in this time of sorrow.

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

Julie (Friermood) Sarkauskas at:

barnesnotesandnews@gmail.com

OBITUARIES: Remembering Loved Ones Lost



TIMOTHY MICHAEL DEWITT

February 26, 2000 to December 29, 2022

Timothy Michael DeWitt, age 22, passed away unexpectedly on Thursday, December 29, 2022, on Lake Namakagon, Cable, WI, from injuries sustained in a snowmobile accident. He was born on February 26, 2000, the son of Michael R DeWitt and Darci (Cross) DeWitt.

Tim was employed since 2018 at Todd's Redi Mix as a pump driver. He also groomed the snowmobile trails for the Bayfield County snowmobile Alliance Namakagon Trail groomers. Tim graduated from Drummond high school in 2018

After graduation he attended Northwood Technical college, receiving his class A license. During high school he worked at Four seasons resort on lake Namakagon.

During high school Tim was on the trap team where he received many awards and attended the first national trap shooting competition in Lansing, Michigan for the top 1400 high school trap shooters in the nation.

Tim was a hard worker and the life of the party and never a dull moment with a large appetite for life. He was the biggest protector and most reliable, loyal person to have in your life. He loved living life to the fullest but most of all he had the biggest heart that touched everyone he came in contact with.

Tim is survived by his mother Darci and stepdad Matthew Szymik; brother, Tyler (Amanda) Kissner and sister Emily DeWitt; girlfriend, Abby Lutz; grandmother, Carole DeWitt; niece, Klaire Kissner; aunts and uncles, Mark and Amanda DeWitt, Denise and Kevin Pape, Denette and Dan Moore, and Marv and Heather Nevelier; great aunts and uncles, Mary Ann and Gene Luscombe, Rick and Jane Clark, and Donald and Cindy Wolta; cousins, Kris, Korrin, Kelsey, Dustin, Darbie, Kaitlin, Brandon, Connor, Rylan, Maddie, Lilly, and Jax; and a very special group of best friends.

Tim is preceded in death by his father Michael DeWitt; grandparents, Dennis Cross, Deanna and Larry Fibert, and Ralph DeWitt; and great grandma, Anne Wolta.

A celebration of life service will be held at 2:00 P.M. on Saturday, January 7, 2023 at the Drummond High School Auditorium, 52440 Eastern Avenue in Drummond, where visitation will be held from 1:00 P.M. until the hour of the service. Interment will be private.

Family and friends will gather at the Pioneer Bar, 47010 County Highway D, immediately following the service.

Please leave your condolences for the family online at www.bratley-nelsonchapels.com.



OUR COMMUNITY

Trivia Answer # 6: "Times Gone By"

GORDON - BARNES GARDEN CLUB

Gordon-Barnes Garden Club celebrated Christmas a little early at Hidden Greens the 15th of December. 33 women enjoyed the beautiful decorations, the games and raffles, and the delicious lunch.

It was a perfect winter day with bright sunshine (something in short supply this winter), and the women were delighted to spend time together. We were even joined by two of our former members from Minong!

Our January meeting will be January 17th at 1:00 PM at the Barnes Town Hall. It will be a workshop meeting, and we invite anyone interested in gardening and socializing to join us .

Follow us on Facebook:

gordonbarnesgardenclub@facebook.com

For more information please contact: Bonnie Dealing at: bonniedealing@gmail.com

A little something I pulled:

KEEPING YOUR HOLIDAY POINSETTIAS

Blooming a Poinsettia is a wonderful challenge if you're up to it. The task itself is not terribly difficult, but it does require diligence and, during the crucial bud-set period, total black-out discipline. If this should right for you, follow these steps to bring your poinsettia back into bloom next Christmas.

Resting after Christmas: After the holiday season is over, the plant will begin to gradually lose it's leaves in anticipation of a resting period. Move the plant to a cooler, somewhat shadier location. Don't worry about the leaves falling—they're supposed to. Cut the water back, and only water when the soil is dry to the touch. Do not fertilize.

If you don't want to let the leaves frop naturally, feel free to cut the plant back hard when you move it to its resting place. Trim the branches to within a few inches of the soil, leaving stems. Stems that shrivel or turn brown are dead.

Spring Rejuvenation: In May, when the temperature outside is consistently 60 degrees or higher, move the plant from its resting place outside. At the same time, repot it into a slightly larger pot. Outside, the poinsettia want dappled, but not direct, sunlight. Use an organic potting mixture. Do not put the plant directly into the ground unless you plan to keep it there3 permanently (which is possible in higher USDA Zones). Finally, resume watering and feeding normally.

You should see the plant begin to grow again. New leaves and shoots will appear. As the summer wears on, selectively prune the plant to preserve three to four main branches. This is the same number professional growers usually aim for. You can use the cuttings to start new poinsettias.

By the end of summer, you should have a healthy, somewhat larger poinsettia than the original plant. Now comes the tricky part.

<u>The Darkness:</u> Like many plants, poinsettias set their flowers based on light cycles. To force a poinsettia into a Christmas blook, you need to provide 12 hours of total darkness every day, beginning in late September or early October.

Total darkness means total darkness. Some people move their plants into closets at night which will only work if there is absolutely no light pollution in the closet. Other people cover their poinsettias with black bags or boses to shut out the light. During the day, move your plant back into its regular location.

However you do it, plan on strictly following this schedule until about mid-November.

The Flower Set: If you've done your job right, you should see flower bracts forming in the fall and growing rapidly. Once the bracts have set and are growing, you can discontinue the dark/lights cycle and treat as you would any other poinsettia.

This pattern-rest, active growth, dark/light-can be followed for many years with the same plant, and if it's done correctly, it will continuously yield holiday color.

GOOD LUCK!!!!!!!



OUR COMMUNITY

Trivia Answer # 10: The Romans



HAPPY NEW YEAR !!



MEAT RAFFLE FUNDRAISER

BARNESTORMERS SNOWMOBILE CLUB

Saturday, January 7th 2:00 p.m.

M&M'S Y GO BY



NEW OWNERS

Lisa "Rae" DiPlacido Angie Arsenau

THE KOFFEE KUP

CHECK OUT OUR SPECIALS & DESSERTS



HOURS

7:00 a.m. to 3:00 p.m.

Closed Tuesdays

Hey everyone, we would like to let everyone know we have a new business page! Please be sure to follow this new page as we will no longer be using the Facebook profile. Thank you for your support!

Rae and Angie

The Koffee Kup will be closing at 1:00 pm Saturday, January 7th to pay our respects to Tim DeWitt.



Barnestormers Trail Report. December 30th

Unfortunately, we were unable to get Trail 31 from Mulligan Creek Road to Seely Fire Lane (Sawyer County) open. Advising no travel at this time, check with the group week of 1/2/23.

We need hay and straw bales if anyone has some they wish to donate.

Please contact us on Facebook

Thanks and Happy New Year

REMINISCING - OUR COMMUNITY



Community Facebook post:

The Brickhouse Cafe and Catering, a staple in Cable, WI, tragically burned down today. Not only was this a gathering place in the community, it was the owners primary residence. Heather has been one of the most active people in the school district and community, it is time to pay it forward.

Prayers for them as they battle through this tough time.



There is an emergency account set up at the Hayward Community Credit Union in Cable, under LUDZACK EMERGENCY FUND. Direct Deposit, or cash/checks can be made out to Larry or Heather Ludzack. Please do not make them out to The Brick House.

ITEMS NEEDED: Pillows, blankets, bath towels, shampoo/conditioner, soap. Phone chargers, clothing.

From the Brick House website -

The Brick House was originally constructed in 1899. It was fully renovated in 2004 and established as a full service café by Heather Ludzack, a fourth-generation Cable resident.

History of The Brick House

The Brick House Cafe occupies one of the oldest buildings in Cable, Wisconsin, which dates back to the late 1800's. The building has been through many changes since it's first appearance on the Town of Cable tax register in 1899 - the Church parsonage, a private residence, apartments, business offices, and interior design shop.









REMINISCING - OUR COMMUNITY (continued)

If these walls could talk there would be many stories to tell. We often have guests who mention a personal connection to the Brick House, a grandmother who resided there, a childhood friend, a long lost relative. Cable's original Postmaster General once lived in the Brick House, a discovery made upon finding some memorabilia from the 1929 Post Masters Convention during renovations.

Reverend Joe Jenkins and his wife Lois lived here with their children during their early years leading the Cable United Church of Christ, a position he held for 50 years. One of Reverend Jenkins past times was revealed during the 2003 renovations of the Brick House when it was discovered that he had built a chicken coop in the attic. Feathers and chicken wire lined the attic walls.

After starting a home-based catering business in 2002, owner and founder Heather Ludzack purchased the building still owned by the Jenkins Family in October of 2003 with the vision of expanding her catering business and offering a quaint and cozy shop for espresso, pastries and great food. The original structure was renovated over the course of 2 years with the addition being built on the back. The Brick is all original, as well as the large stained glass windows in the front. Heather and Larry Ludzack, have owned and operated the Brick House since its opening, April 1st of 2005.



In addition to the historical building, also gracing the grounds of the restaurant is an original Sara Balbin sculpture called "Cable Girls". Upon buying the Brick House in 2003 Heather received a photograph of her Grandmother Charlotte Reynolds and Charlotte's lifelong friend Katie Flowers walking hand in hand to Sunday School in 1924, the Brick House featured prominently in the background. A cherished gift to Heather from Katie Flowers herself. When Balbin wanted to create a sculpture in honor of Reynolds & Flowers, lifelong Cable, Wisconsin residents, the photograph inspired her. The "Cable Girls" were born of Balbin's artistry, and now stand forever immortalized on the lawn of the Brick House Cafe & Catering.



Did Santa leave you something useless this Christmas? Maybe you deserved a lump of coal, but but never fear! Many area businesses have offered to help us out! Here are your options if you have Brick House Gift Certificates.

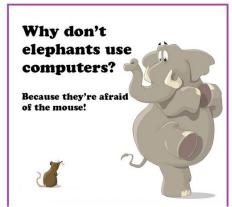
- 1. FRAME IT. It's a rare collectable.
- 2. Come to the Cable Area Chamber of Commerce and convert it to Chamber Bucks which are good at any Chamber Business. (The Brick House will reimburse the Chamber)
- 3. Visit these amazing businesses who will honor your Brick House Gift Certificates. (the Brick House will reimburse them directly).

The Velō Cafe; The Cable Cafe; The Rivers Eatery; Pla-Mor on Namakagon; R Place Café; The Portage; Divide Nutrition/ Sweet Exchange Market; Ammo's Evergreen Tavern; Staudemeyer's Four Seasons Resort; Lakewoods Resort; Otter Bay Resort on Lake Owen; Pioneer Bar; The Loon Saloon; Start Line Services; Benoit Cheese Haus; Mogasheen Resort; The Healing Shop; Sawmill Saloon; Tillys Pies;

Thank you to these and any other businesses willing to honor our gift certificates.

OUR COMMUNITY

STAY TUNED **CRAFT FAIR &** LOCAL FOOD!!! FOOD 3-0N-3 Bouncy house!!! BASKETBALL 5K RUN @ Dunk Tank!!! TOMAHAWK LAKE PICKLEBALL Live performances!! **TOURNAMENT**



Trivia Answer # 1: To lose weight

REMINISCING

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

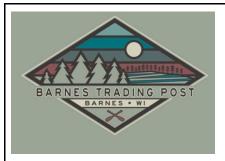
Tall Pines Bar and Grocery

Traut's Resort

Frontier Supper Club

Cheesie's Lakeview Resort





Nadia and Elliott Hough

Wilderness Inn Come stay with us!!!

Family owned & operated for over 40 years

JANUARY EVENTS CHECK US OUT ON FACEBOOK

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



"SNOWMOBILE SPECIAL"

Monday - Friday | 11am - 4pm and Saturday | 12pm - 5pm

DAVE'S BIG ASS PRETZEL \$10.00

Giant warm Bavarian pretzel, served with cheese sauce and Dijon mustard..

OPEN FACED CHILI DOG \$10.00

Jumbo 100% beef hot dog, served on a French hot dog roll, smothered in homemade chili, cheese and onions. Served with kettle chips.

SOUP & SANDWICH

BLT served with kettle chips and cup of soup. \$8.00

Hot Ham & Cheese served with kettle chips and cup of soup. \$8.00

Brisket Melt served with kettle chips and cup of soup. \$10.00

THE WINDSOR

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



THURSDAY BANGO

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







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)

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

SOON THE ROADS WILL BE FULL OF ICE AND SNOW. PLEASE BE CAREFUL OF YOUR PETS WHEN WALKING THEM, THEIR PAWS CAN GET ICE BURNS AND FROST BITTEN



NEVER FORGET OUR
VETERAN CANINES AND
THEIR SACRIFICES





WINTER TIPS FOR TAKING CARE OF OUR BABIES Some of you may have cats that go out too

- Limit the time your pet spends outside
- Keep them indoors as much as possible
- Bundle them up
- Consider your pets age
- Protect your pets paws from cold and ice
- Invest in a heated beds
- Trim foot fuzz so snow and ice don't get bunched
- Clean your pets feet



MAKE SURE THE ICE MELT YOU'RE USING IS SAFE FOR PETS !!!!!

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, <u>THEY ARE A LIFETIME</u>

PAY ATTENTION TO YOUR PETS—KEEP THEM SAFE

If it's too cold for you to stand at the door without your coat, it's probably too cold for your dog too, so pay attention to her behavior while she's outdoors.

If you notice your dog whining, shivering or appearing anxious, or she stops playing and seems to be looking for places to burrow, then it's time to bring her in.

Once temperatures drop **under 20° F**, all owners need to be aware that their dogs could potentially develop cold-associated health problems like hypothermia and frostbite. The best way to monitor dogs when it's cold is to keep a close eye on their behavior.

THANK YOU TO EVERYONE FOR YOUR SUPPORT OF OUR VETERANS (AND THEIR CANINE PARTNERS) TO HONOR THEIR SACRIFICES AND SERVICE.



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



PET PAGE EXTRA



Trivia Answer # 3: Around 1 Ton

ESSENTIAL OILS FOR YOUR DOGS & CATS

Developed with Janet Roark, DVM



When used correctly, Essential Oils can be beneficial for our pets and without negative side effects or unnatural additives

In general, it's best to start with a more diluted Essential Oil when introducing them topically to your pet. You can always increase the concentration if the desired effect is not reached, but it is difficult to remove and essential oil once it has already been absorbed. As always, each animal is unique and your pet may be more sensitive than others. Observe their behavior and they will tell you.

Here are some general guidelines to help you when starting out using essential oils topically with your pet...always observe your pets when diffusing or using the oils.

CARRIER OIL (i.e. Coconut or Olive oil)	ESSENTIAL OIL
Puppies under 8 Weeks and cats 250 Drops	2 Drops
Doges under 20 LBS & elderly Dogs 85-100 Drops	1 Drop
Dogs over 20 LBS 50 Drops	1 Drop
Hot Oils 100 Drops	1 Drop

<u>INTERNAL</u>

Oils that indicate they are for internal use on the label may be given internally. It is generally not recommended that you give more than 1—2 drops internally at any one time.

- 1-2 drops in a capsule with a carrier oil
- Mixed with food (wet food works best)
- Place a drop on your finger and wait until mostly dry, rub the residue on the pets' gums
- 1 drop essential oil per 2 cups of drinking water (not recommended for cats)
- In a natural toothpaste (not containing Xylitol) using drop essential oil, 2 tablespoons of baking soda and enough water to make a paste. Only use a dab of this to brush teeth to maintain oral hygiene.

AROMATIC

- Diffusion (allow your pet to roam around freely, or keep the door open)
- Spray into the air (usually diluted)
- Direct inhalation: Put a drop of oil on your hands and allow the animal to inhale
- On a cloth, cotton ball, or tissue near the animal, or on bedding
- Hot Water/Steam: 1—2 Drops of oil in hot water
- Humidifier: be sure to use one that is safe to apply essential oils into
- Fan/air filter: place a drop of oil on a cotton ball and insert into a fan near the animal or directly on the air filter in your home

TOPICAL

- Dilute with a carrier oil before applying topically. Never apply in or near genitals, nose, eyes or face as it can be too overwhelming for their senses
- Direct Application: place a drop of oil on your hands and rub them together, then
 pet along the spine of the animal or even pet the hair backwards
- Massage: circular motions or massage techniques after applying an oil to your hands
- Reflexology points: between the paw pads on the back paws
- Apply to the tips of ears (no for long eared dogs
- Apply directly to the area of interest
- Mix a drop in their shampoo to apply during a bath
- Apply 1 drop of essential oil in 2 cups of ice water for a cold compress or hot water for a hot compress, soak a natural cloth in the water, wring out then apply to the area of interest

STOP if you notice any reactions. Avoid the following if your pets is epileptic or has seizures: Basil, Camphor, Eucalyptus, Fennel, Rosemary, Sage, Wintergreen and the blends that contain any of these oils.





ALWAYS SUPPORT OUR TROOPS













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



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

BARNESTORMERS

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



BARNES BOOK CLUB

January Book Wuthering Heights by Emily Bronte

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



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 ITS 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

OUR.COMMUNITY



TRACKS INN

BREAKFAST BUFFET

Saturdays & Sundays 9:00 a.m. to 11:00 a.m. Follow us on FB for updates

Snowman for sale needs repairs \$25



OFFICIAL ANNOUNCEMENT

Due to construction site challenges at the Black Bear, the Dirt & Sno-Jacks have made the decision to move the 2023 race LOCATION to Drummond Lake Park. We will start working on the race hill immediately and will have everything ready by Presidents Day Weekend!

Same great food, expanded beverage selection, races, bling, raffles, music heated tents and maybe a few new surprises. You won't want to miss the 2023 Races on February 18th!

Head straight down Wisconsin Ave in Drummond and turn left past KD's Bear Den. Watch for the Darty!!

ATTN SNOWMOBILERS: plenty of lake parking for sleds right on Trail 63!

More car parking and details coming soon.



DRUMMOND DIRT & SNO-JACKS

23RD ANNUAL

BARSTOOL RACES

PRESIDENT'S DAY WEEKEND DRUMMOND, WI

Music - Food - Beer - Heated Tents

SATURDAY, FEBRUARY 18TH

LIMITED TO 64 RACERS- REGISTER EARLY

FOOD & CHECK-IN STARTS AT 11:00

RACES START AT 12:00

IT'S A DARTY (DAY PARTY)!

\$30 REGISTRATION ENTRY FEE

TWO 50/50 RAFFLES, FIRST & SECOND HALF

100% CASH PAYBACK OF REGISTRATION FEES FOR WINNER IN EACH CLASS

ENTRY FORMS AND MORE INFORMATION AVAILABLE AT WWW.DIRTANDSNO-JACKS COM

FOLLOW US ON FACEBOOK!

RAFFLE TICKETS ON SALE NOW!

DRAWING HELD AFTER RACE ONLY 175 TICKETS SOLD

> \$7500 IN PRIZE

SEE A CLUB MEMBER OR VISIT US AT WWW.DIRTANDSNO-JACKS.COM

PROCEEDS SUPPORT LOCAL TRAILS & BAYFIELD COUNTY SNOWMOBILE ALLIANCE

2023 TAI JI QUAN

Is the below out of balance ???? Is this you ???? JOIN US!



Tai Ji Quan: Moving for Better Balance is an evidence-based program designed to keep you mobile & independent.

Improve your balance, strengthen your muscles and reduce the risk of falling. Each session consists of warm-up exercises, a mix of core forms and brief cool down exercises.

The class is geared for adults age 60+ who want to improve strength, mobility, and reduce the risk of falling.

This class is for anyone. No prior experience in Tai Ji Quan is necessary.

Dates: February 3 - April 28, 2023 (12-week class; Mon and Fri.)

Time: 10:45-11:45 AM

Location: Barnes Town Hall 3360 County Hwy. N Barnes, WI 54873

Leader: Mia Mueller-Alston

Cost: Suggested donation of \$5/class. Participants under the age of 60 will be charged \$5/per class.

All can participate regardless of ability to pay.

To register, please contact: RSVP/AmeriCorps Seniors (Retired & Senior Volunteer Program)

Tel: (715) 292-6400 (ext. 2)

Registration Deadline: Feb. 1, 2023 No late registrations can be accepted.



Brought to you by:







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

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

WINTER 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

P.J.'S

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

TRAIL PASSES AVAILABLE

WELCOME HUNTERS

CHECK US OUT

NEWLY REMODELED

NEW COFFEE BAR



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 reme-



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 hunting is still better than a good day at work.

Trivia Answer # 7: Julius Caesar

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 Winter Hours: Open Wednesday 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

RECYLCLING MYTHS AND FACTS:

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

Mvth: Any plastic can be recycled

Fact: Only plastic bottles, jars, jubs, 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/

USPSshipping 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.

<u>Myth:</u> 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.

<u>All</u> 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@TownOfBarnesWl.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



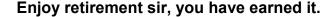
WE CAN'T THANK YOU ENOUGH FOR YOUR DEDICATION TO KEEPING OUR COMMUNITY SAFE

BAYFILED COUNTY SHERRIFS OFFICE

Please join us in thanking Sheriff Paul Susienka for his 40 years of dedicated service to the citizens of Bayfield County, as well as his service to the State of Wisconsin.

Sheriff Paul Susienka started with the Bayfield County Sheriffs Office on January 1st, 1983.

From all of us at the Sheriffs Office, thank you for your leadership and always holding us to the highest standard. You will be missed greatly.





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 Fire Chief
- 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 Willamson

Front Row Right of Cab:

- 1. Del Jerome
- 2. Rodger Larsen
- 3. Mike Arens
- 4. Lester Watters
- 5. Zach Manthey



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 (wisconsincaregiver.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 <u>Harvard Business</u> 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 <u>Wisconsin Family and Caregiver Support Alliance</u> 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://wisconsincaregiver.org/alliance

Carrie Linder, CSW Aging & Disability Services Manager

Carrie.linder@bayfieldcounty.wi.gov

Trivia Answer # 2: The New York Times

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 locater 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

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 noncontrolled 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 / 2022 Email: barnesnotesandnews@gmail.com

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



Medicare

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/

MIGHT NOT SEEM LIKE IT ...

BUT THE DAYS ARE GETTING LONGER !!!!!

FUN AND GAMES

13

Across

- 1. Injection
- 5. Bosom buddies
- 9. Ease off
- 14. Fish story
- 15. Café au
- 16. Apples and pears
- 17. Second
- 18. Kind of code
- 19. Put in the ground
- **20**. Shift noisily
- 23. A real looker
- 24. Go cross-country
- 25. Like some chairs
- 26. Word with music or culture
- 27. Lowdown louse
- 29. Creation made while sitting
- 32. Broadcasting concern
- 35. Waterproofs, in a way
- 36. Natural balm
- **37**. Lose power
- 40. Ease the way, in a way?
- **41**. Java vessels
- 42. Stand for a sitting
- **43**. The gueen as a subject?
- 44. One way to sin
- 45. Mr. Whoever-You-Are
- 46. Test standard
- 48. Importune
- **49**. Sony rival
- **52**. Lose traction
- **56**. Sorbonne, e.g.
- **57**. Its rings tell time
- 58. In a frenzy
- **59**. Less often found **60**. Peter the Great, e.g.
- 61 Court and and
- **61**. Court order?
- 62. Level for a newbie
- 63. They used to be nuts
- **64**. Burgoo, e.g.

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Down

- 1. Proscenium is a part of it
- 2. Hirsute
- 3. Song released on a 45
- 4. Older child, perhaps
- 5. Emphasize
- 6. Brother of Miriam
- **7**. In ___ of
- 8. Dwarf or giant?
- 9. Attorney's ploy
- 10. Ropes with weights attached
- 11. Belladonna lily
- 12. Bo Derek and all wives, e.g.
- 21. Dentist's occupational hazard
- 22. Silly ones
- 26. Heaping helping
- 27. Favorite hangout
- 28. Goofs up
- 30. Top-drawer
- 31. Steed companion
- 32. Snakes in hieroglyphics
- 33. It has six sides
- 34. Small, decorative writing desk
- 35. Musical Amos
- 36. Gelling agent
- 38. "Delicious!

- 39. Paddock sound
- **44**. Curmudgeonly
- 45. Singer fans and users
- 47. Fuel deliverer
- **48**. Shout from those huddled together
- 49. Put the check in the mail
- 50. Like some encounters
- **51**. Wonky
- **52**. Check for viruses
- 53. Bart's bus driver
- **54**. Major or Minor constellation
- **55**. Piercing places
- 56. Before, once

NEW YEARS TRIVIA FOR KIDS

- 1. What is the most popular New Year's resolution?
- 2. Who sponsored the first-ever Times Square New Year's party?
- 3.How much confetti was dropped on Times Square on New Year's eve?
- 4. How many colors can the Times Square New Year's eve ball display?
- 5. How much does the Times Square ball weigh?
- 6. What does "auld lang syne" mean?
- 7. Who was the first person to declare January 1 as a national holiday?
- 8. Who celebrates the New Year's day with the arrival of the first snow?
- 9. Where does the New Year's eve ball drop every year?
- 10. Who added the month of January to the calendar?

SEARCH FOR TRIVIA ANSWERS BY NUMBER IN THIS ISSUE

FUN AND GAMES

	SUDOKU - Easy							SUDOKU - Medium									
			5					9		5			1		4	2	
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				8				2			8	2					
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4		3			1	2		8				3		6		4	
2		8					9	1						1	8		
	4		7	9				3	9		7			4		5	8
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9	2			5		8			2	4						6	

DECEMBER CROSSWORD ANSWERS

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Т	Е	X	Α	N			Α	N	D		0	S	L	0
I	R	S		F	R	Α	М	Е	U	P	S			
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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.

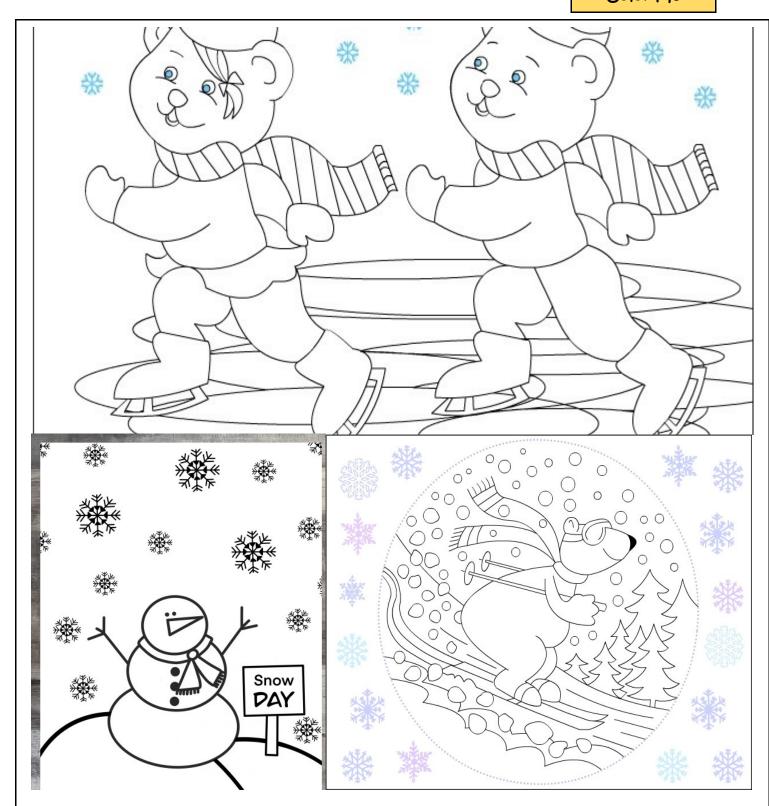
We will try to accommodate items received after the 20th. (please note that we do have certain items that cannot be received until just before issuance and spots are reserved for these monthly entries.)

Email any items you may have to:

Julie (Friermood) Sarkauskas at:

barnesnotesandnews@gmail.com

or call: 715-795-2775



Make a Snow castle

Pull out your shovels and pails and have your kids make the castles of their dreams. Pack snow into pails just like you'd do with sand and make perfect (or not) towers. Decorate your castle with any nature elements you can find, such as a leaf for a flag or twigs for a path to the palace.

WINTER CRAFT IDEAS





SILHOUETTE PICTURE

Sit in front of a projector or flashlight that is strong enough to make a good silhouette and have someone trace on paper. Cut out to frame.

We did this in Kindergarten (just a few years ago) and I still have it on my office wall.

DO IT YOURSELF BIRCH VASE



Materials:

- birch log (or any other type of wood)
- · tri-flute drill bit saw
- sand paper

How to Make:

- Cut to Size Saw a piece of branch down to the height needed. 10 to 14 inches is appropriate for a vase.
- Drill a Hole Using the drill bit, drill a wide hole until about 2" from the base of the branch.
- Sand Sand the top to give it a smooth, beautiful finish.

Tips:

- Birch vases are not waterproof unless they are lined or drill your hole large enough to slip a glass vase inside.
- This technique will work equally well for a birch planter. Simply choose a larger birch branch and drill a larger hole to fit a plant inside.



FRAMED FAMILY TREE



WINTER HAT DOOR HANGING



Trivia Answer # 9: New York

WINTER CRAFT IDEAS

BOHO WINTER WREATH



Supplies:

- 14" embroidery hoop
- White, cream colored fabric (I used a soft muslin)
- White & tan yarn
- Miniature sisal trees
- 2 holiday floral picks
- Floral wire
- · Hot glue gun & glue
- Scissors

Step 1. Wrap embroidery hoop with strips of white fabric.

Using strips of ripped white fabric about 1.5" – 2" wide, wrap the embroidery hoop with fabric. To start the wrapping, you can tuck the end in between the hoops and then tighten. At the end, you can tie a knot on the back. Be sure the entire top of the embroidery hoop is covered (including the tightening screw). Feel free to use some hot glue if necessary.

Step 2. Attach yarn to the bottom of the embroidery hoop.

This part was definitely trial and error for me. I started by sparsely adding in white pieces of yarn that were on the shorter side (about 30 inches long, but folded in half when they were attached, so about 15"). I decided I wanted the yarn hanging to be a bit longer, so I just started layering in more and more yarn of various lengths. Wanting a little more texture, I added ripped pieces of the white muslin fabric and even made a large braid from the fabric. Lastly, I threw in some tan yarn to create more depth and character to the yarn hanging. I kept adding and adding until I loved the look. If you want something a little more modern looking, you can keep the yarn straight with less texture and even cut the ends to be straight or diagonal.

Step 3. Add holiday floral picks.

I love these pretty holiday floral picks I found at JoAnn! They look frosted and are just perfect for a winter wreath that you can use all season long. Overlap the picks along the bottom middle of the embroidery hoop and then wrap floral wire around the ends of the items to attach them to the hoop. Leave a space about 4 inches wide in the middle for the mini sisal trees to have the spotlight.

Step 4. Cover floral wire with yarn.

You definitely don't want to leave the ugly floral wire exposed, so you can cover this up by wrapping yarn around the hoop. This part was honestly kind of time-consuming because you had to weave the yarn through the hanging yarn, but it was worth it. It looks so much better covered up. After it is all wrapped, you may need to add a few more pieces of hanging yarn if the others got grouped together a little weird at all by adding the wrapped yarn.

Step 5. Attach mini sisal trees

Using a hot glue gun, add in some of those cute miniature sisal trees to the inside ledge of the embroidery hoop in between the floral picks.

Step 6. Add hanger and bow.

For the hanger, use a 3 inch wide strip of the ripped cream colored fabric and loop it around the hoop and secure with hot glue. Then, add a simple bow of the same fabric and hot glue it to the front of the hanger.

You're done !! Hang 'er up

PINE CONE DOOR HANGER

Browse your backyard for pinecones and use your foraged finds to make this warm and inviting piece for your front door.

- **Step 1:** Cut eight two-foot-long pieces of ribbon.
- **Step 1:** Use a hot glue gun to adhere the last two inches of each ribbon to the base of eight, four to six inch pinecones.
- **Step 2:** After the glue dries, collect all the ribbon ends and stagger them so that the cones fall at varying lengths. Tie the ribbon ends together in a knot, trim the tips so they are uniform, and slip the knot over a finishing nail.



WINTER CANNING

RHUBARB MARMALADE

Internet

Ingredients:

- 1 1/2 lbs rhubarb (about 5 to 6 cups thinly sliced)
- 1 large orange
- 1 medium lemon
- 7 1/2 cups sugar
- 2 (3 oz) pouches liquid fruit pectin

Directions:

Fill a boiling water bath canner about half full and bring to a boil; reduce heat to low.

Wash and boil jars (may do this in the canning kettle water) for 10 minutes to sterilize. Keep the jars in the hot water until you're ready to fill them.

Heat water in a saucepan to just a simmer, then turn to low, add flat jar lids, and keep them hot.

Slice rhubarb very thinly and put in a large nonreactive kettle.

With a vegetable peeler, peel the thin outer rind from the orange and lemon. Slice into strips and add to the rhubarb mixture.

Peel away the outer white pith from the orange and lemon, then chop the fruits into very small chunks. Discard any seeds and tough membrane

Put the chopped fruit in the kettle with the rhubarb. Add sugar to the kettle and cook slowly, stirring, over medium-low heat until sugar is dissolved.

Increase heat to high and bring to a full boil which can't be stirred down. Continue boiling, stirring, for 2 minutes.

Add the pectin immediately and bring back to a boil. Boil for 1 minute longer, stirring constantly.

Skim foam from the top, if desired, then ladle the hot fruit mixture into jars, leaving 1/4-inch headspace. Wipe rims with a clean, damp cloth. Using tongs or a lid-lifting magnet, lift the flat lids from the hot water and place on the jars. Screw on the jar rings firmly but do not overtighten.

Put jars on the rack in the canner and add water so it comes to at least 1-inch above the jars. Bring to a full boil. Cover and boil for 5 minutes.



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 proc3essed 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 us the specific type of pectin called for.





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!!



Constructive habits done Consistently (Repeat • Repeat) can simplify your life leading to lower stress levels, more free time, and personal satisfaction.

#consistency#makeyourdamnbed #habits #newyearnewyou2023 #startnownottomorrow

Choose a wellness path that supports you and your soul. Cheryl Pease @peasefu11 @cherylpeasecoaching

WRITE TO CHERYL: https://linktr.ee/cherylpease

THE WINTER SEASON Darker Days Are Coming Don't Let Them Get You Down. Changes in your diet, morning rituals and the Danish approach to creating a warm atmosphere can help combat the winter blues

HAPPY NEW YEAR—BE STRONG!!!!

AMANDA'S POTATOES

Amanda Linden

Ingredients:

2 bags shredded cheddar cheese

1 – 2 bags small white potatoes

1-2 Tbsp paprika

Salt and Pepper

Spray Oil

Directions:

Spray cookie sheet
Sprinkle cheese mixture on tray
Cut potatoes in ½ and place on cheese
Bake at 350* until potatoes are soft (1/2 to 45 minutes)
Cut around potatoes with cookie cutter

CINNAMON ROLLS WITH APPLE PIE FILLING

Facebook Recipes

2 cans of Cinnamon rolls guartered

1 can apple pie filling

1/2 cup chopped walnuts or pecans

Mix together in a bowl.

Pour in a sprayed 9x13 baking dish.

Bake at 350 for 45 minutes.

Cinnamon roll icing for the topping when it comes out of the oven (Make your own or buy)

SAUSAGE MUFFINS

Ingredients:

- 1 cup Bisquick
- 1 lb cooked sausage
- 4 eggs beaten
- 1 cup of shredded Cheddar cheese

Directions:

Mix together and add into greased muffin tins Bake at 350 for 20 minutes



I remember baking rolls and biscuits with mom and one of the things she told me was to <u>ALWAYS</u> be patient....

"The dough will rise, the rolls will brown, and the butter will melt."

"Never rush a roast "

"A watched pot never boils "
I sure miss you mom!



GOOD OL' COMFORT FOOD

PHILLY CHEESESTEAK STUFFED PEPPERS

Nothing says American comfort food like stuffed bell peppers!

This Philly cheesesteak stuffed pepper recipe is the perfect alternative to the traditional Philly cheesesteak sandwich if you are eating a low carb keto diet. It's a quick and easy recipe to make for a weeknight dinner, and if you don't polish off the entire dish, it makes for great leftovers the next day.

Or make them over the weekend to have several days of healthy, filling lunches ready to go. Philly cheesesteak stuffed peppers are also a great potluck dish. You can double or triple the recipe easily, and they reheat well.



Philly cheesesteaks are all about the meat and the cheese, so make sure you get good provolone cheese and thin sliced roast beef at the deli. The peppers are what make the dish low in carbohydrates. Plus, the peppers add some serious vitamin C, vitamin A and potassium. While we use green bell peppers in this recipe, you can always substitute red pepper halves.

First, preheat your oven to 400 degrees. Remove the tops of the peppers and take out all the seeds. You can do use this prep time to get the onions and mushrooms all tasty and caramelized in olive oil and butter in a large skillet over medium heat. Toss the thin strips of roast beef in the vegetable mixture to heat and you're ready to stuff the peppers.

Put the peppers in a baking dish. Lay a slice of provolone inside each pepper, add the meat and veggie mix, then lay another slice of cheese on top. Bake until the bell peppers are tender and the cheese is that perfect golden brown on top, for a total time of about 15-20 minutes (or a few minutes more if the peppers are still crispy). Then enjoy your healthy comfort food!

Ingredients:

- 8 oz deli sliced roast beef, sliced into thin strips
- 8 slices provolone cheese
- 4 large green peppers
- 1 onion, diced
- 1 cup sliced mushrooms
- 2 Tbsp butter
- 2 Tbsp olive oil
- 1 garlic clove, minced

Directions:

- Preheat your oven to 400
- Remove the tops of the peppers and take out all the seeds. Meanwhile, heat a skillet over medium heat and add butter and oil. Add onions and mushrooms and cook until caramelized, about 30 minutes. Add garlic and cook until fragrant
- Add roast beef to mushroom mixture and cook 5 minutes.
- Line each pepper with a slice of cheese. Fill with the meat mixture then top with another slice of provolone Bake until cheese is golden, about 15-20 minutes

Notes:

If the peppers still seem crunchy, bake for another 5-10 minutes. Make sure the roast beef is sliced thin when you get it from the deli counter or from a package. This will make prep so much easier!



EVEN WHEN IT'S WINTER 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 of visit TownOfBarnesWI.gov to offer your time



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

CHRISTMAS CHEER - WARMTH AND SMILES

APPLE PIE ENCHILADAS

Incredibly easy to make and are out of this world good!

Ingredients:

- 1 (21 ounce) can apple pie filling
- 1 teaspoon ground cinnamon
- 1/2 cup butter
- 1/2 cup white sugar
- 1/2 cup brown sugar
- 1/2 cup water
- 1 teaspoon vanilla
- 6 (8 inch) flour tortillas store bought is great for this, Just be sure to buy Flour Tortillas

Directions:

- 1. Spoon about one heaping quarter cup of pie filling evenly down the center of each tortilla. Sprinkle with cinnamon and roll up, tucking in edges; and place seam side down in prepared dish
- 2. In a medium saucepan over medium heat, combine butter, white sugar, brown sugar and water. Bring to a boil, stirring constantly; reduce heat and simmer 3 minutes, remove from heat and stir in 1 teaspoon vanilla.
- 3. Pour sauce over enchiladas and let stand 45 minutes.

Note: Don't rush the 45 minute resting time for the sauce on the enchiladas before baking, this step helps to magically transform the flour tortillas into a faux pastry dough.

4. Bake in preheated oven at 350 degrees F for 30 minutes, or until golden. ENJOY

CHEESY GARLIC SCALLOPED POTATOES

Ingredients:

- 5 lbs Russet potatoes sliced 1/8" thick
- 2 cups onions chopped small
- 6 cloves garlic minced
- ¼ cup butter (½ stick)
- ¼ cup flour
- 1 ½ cups vegetable broth
- 1 ½ cups heavy cream
- 1 Tbs salt
- 2 tsp pepper
- 2 tsp Slap Ya Mama seasoning
- 8 oz sour cream
- 3 cups cheddar cheese grated, divided
- 1 cup pepper jack cheese grated
- 1 cup freshly grated Parmesan cheese

Directions

- Preheat oven to 400° and spray a 14 x 11½ x 2¼ baking dish with a non stick spray. Set aside.
- Peel and thinly slice potatoes, approximately 1/8" thick. Place in a large bowl until ready to use.
- In a large frying pan, melt butter over low flame then add onions and garlic. Saute for about 4-5 minutes.
- Sprinkle flour over onion mixture, stir and cook for a couple minutes.
- Gently pour vegetable broth into pan and stir, add salt and pepper, seasoning and heavy cream.
- Stir until thickened, remove from heat just prior to boiling and then add 2 cups of cheddar cheese. Stir.
- Layer 1/3 of the potato slices in baking dish then add 1/3 of the sour cream and 1/3 of the cheese sauce over the potatoes.
- Top with 1/3 of the Parmesan, 1/3 pepper jack cheese and 1/3 of cheddar cheese.
- Repeat layering 2 more times ending with cheddar cheese.
- Cover with foil and place in oven. Cook for 1 1/2 2 hours.
- About 15 20 minutes prior to potatoes being done, remove foil to brown the cheese a bit.
- Remove from oven, let sit for about 15 minutes.



GOOD EATS - SWEET TREATS

FARMHOUSE APPLE BREAD RECIPE

Ingredients for Bread:

- 1/3 cup light brown sugar
- 1 tsp ground cinnamon
- 2/3 cup white sugar
- 1/2 cup butter, softened
- 2 eggs
- 1 1/2 tsp vanilla extract
- 1 1/2 cups all-purpose flour
- 1 3/4 tsp baking powder
- 1/2 cup milk
- 2 apples, peeled and chopped (any kind)

Ingredients for Creme Glaze:

- 1/2 cup powdered sugar
- 2 tbsp of milk or cream

Directions:

Preheat oven to 350 degrees.

Use a 9×5-inch loaf pan and spray with non-stick spray or line with foil and spray with non-stick spray to get out easily for slicing.

Mix brown sugar and cinnamon together in a bowl. Set aside.

In another medium-sized bowl, beat white sugar and butter together using an electric mixer until smooth and creamy. Beat in eggs, 1 at a time, until blended in; add in vanilla extract.

Combine & whisk flour and baking powder together in another bowl and add into creamed butter mixture and stir until blended. Mix milk into batter until smooth.

Pour half the batter into the prepared loaf pan; add half the apple mixture, then half the brown sugar/cinnamon mixture. Lightly pat apple mixture into batter.

Pour the remaining batter over apple layer and top with remaining apple mixture, then the remaining brown sugar/cinnamon mixture.

Lightly pat apples into batter; swirl brown sugar mixture through apples using knife or spoon. Bake until a toothpick inserted in the center of the loaf comes out clean, approximately 50-60 minutes.

For the glaze, mix powdered sugar and milk or cream together until combined well. Let cool for about 15 minutes before drizzling with glaze.

Once the glaze absorbs, you're all done!











AMAZING OLD FASHIONED RICE PUDDING

Ingredients:

2/3 cup Minute Rice 2 3/4 cup milk 1/3 cup sugar 1 tbsp. butter 1/2 tsp salt 1/2 tsp vanilla 1/4 tsp nutmeg Cinnamon 1/2 cup raisins



Directions:

- Combine Minute Rice, milk & raisins, sugar, butter, salt, vanilla & nutmeg in a buttered 1 quart baking dish
- Bake in 350 degree oven for 1 h, stirring after 15 mins & again when pudding is done.
- Sprinkle with cinnamon.
- Serve warm or chilled. Pudding thickens as it stands.

GOOD EATS - SWEET TREATS

MISSISSIPPI ROAST

Ingredients:

- 1 Chuck Roast
- 1 Pkg Hidden Valley Ranch Dressing Mix
- 1 Pkg McCormick Au Jus mix
- 5 whole pepperoncini peppers
- 1 stick butter



Place roast in crock pot (do not add water)

Add ingredients to top of roast in order: Sprinkle Hidden Valley ranch dressing on top Sprinkle McCormick Au Jus mix Stick of Butter 5 pepperoncini peppers

Cook in crock pot on low for about 8 hours Add carrots, onions and potatoes if desired



Ingredients:

- 1 box uncle bens long grain rice (original recipe)
- 1 can cream of mushroom soup
- 1 can cream of celery soup
- 1 can water (use 2)

Directions:

- In a greased 9 x 13 pan, mix the box of rice, cans of celery and mushroom soup and one can of water. I always add the extra can of water because I like moist rice.
- Arrange the raw chicken on top of the rice mixture Cover and seal with foil
- In greased 9x13 pan, mix the box of rice, cans of soup and both cans of water
- Arrange raw chicken on top of rice mixture
- Cover and seal with foil
- Bake 2 ½ hours at 350 (don't peek)

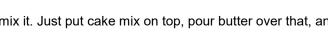
CARAMEL APPLE CAKE

Ingredients:

- 1 21 oz can of Apple filling
- 1 -11 oz bag of kraft caramel bits
- 1 box of yellow cake mix
- 1 cup of butter

Directions:

Place all in a casserole bake dish. Don't mix it. Just put cake mix on top, pour butter over that, and bake 30 minutes on 350°.









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FALL TURKEY SEASON - 9/17/2022 to 1/8/2023 (Zone 6 ended 11/18/22)

Archery and Crossbow*

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. 8, 2023

Sep. 17, 2022–Jan. 31, 2023

All dates are subject to change through rulemaking or a legislative process. Please check the <u>Wisconsin Hunting Regulations</u> for a complete set of dates and unit designations.

