



Welcome Back Home to the:

MAY 2023

BARNES NOTES AND NEWS

Volume 4, Issue 5

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 (Frierwood) 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**

MAY REMINISCING - Maple Syrup making over the years in our great little town. From families that made it for their own table, to selling it to feed their families, to sharing it at resort meals, to selling and sharing just because it's so dang good! We've all enjoyed the local syrup from around our area for over a century.



To everyone who had to endure yet more snow, rain, wind and sleet - I saluted you from sunny Arizona! Although I worked during the 2 weeks I was there while visiting cousins Jerry and Rhonda, I finally got to see that big hole in the ground... **THE GRAND CANYON. Just WOW.** We went to Flagstaff from there and stayed at the beautiful Drury Hotel . The next morning we headed down to Sedona through the Mingus Mountains, and I have no words for that trip! Sedona was way too busy with tourist action so we continued down to Prescott where we a fantastic brunch at "Murphy's" before finally getting back to Kingman. We were then off to Mojave Lake where we spent the day water boarding on inflatable boards. OK, my balance is NOT made for those, but ya gotta give it a try. At least I had soft landings! It was my first time in an ancient mountain lake and was just beautiful. 90 degree day and not a better place to be. With the weather back home, I was very glad to be able to have my lunch outside, catch some more rays and then take great walks after work. Brother Gary and bride Julie were in Phoenix visiting their daughter Jayme while I was in Kingman, about 3 hours north of Phoenix. They went to Running Springs, CA (up by Big Bear in the San Bernardino Mtns) to visit our Brother Bill and family, including our newest addition to the Frierwood clan, Baby Liam. (Continued on Pg 9)



MAY EVENTS

UPDATE: AIS MEETING—5/20 (Pg 8)

- * VFW Fish Fry *
- * 8 Ball Tournament *
- * Northland Singer Showdown—DHS *
- * BAHA Opens*
- * Clean Boats/Clean Waters Mtg 5/20

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

barnesnotesandnews@gmail.com



BARNES V.F.W. POST 8329

ANNUAL FISH FRY

52325 Lake Road, Barnes



DRUMMOND HIGH SCHOOL SCHOLARSHIP FUND RAISER



Friday, May 5th and Friday, May 12th



LOOKING FORWARD TO SEEING
YOU FOR THERE TO SUPPORT
OUR LOCAL STUDENTS



LAND OF THE FREE BECAUSE OF THE BRAVE





BARNES AREA CALENDAR OF EVENTS:

MAY 2023

Thur. May 4	NATIONAL DAY OF PRAYER Barnes Community Church: 715-795-2195
Fri. May 12	FRIENDS OF EAU CLAIRE LAKES AREA Board Meeting 9:00-11:30am. Location: Barnes Town Hall
Sun. May 14	MOTHER'S DAY SERVICE 10:00am at Barnes Community Church: 715-795-2195
Mon. May 15	EAU CLAIRE LAKES CONSERVATION CLUB (ECLCC) Meeting 7pm at VFW Post. ECLCC: 715-379-1553
Tues. May 16	GORDON BARNES GARDEN CLUB Meeting 9:30am —meet at Town Hall to begin Greenhouse Tour. Call 715-835-3410
Tues. May 16	REGULAR TOWN BOARD MEETING 6:30pm at Barnes Town Hall: 715-795-2782
Thur. May 18	BARNES AREA HISTORICAL ASSOCIATION, INC. (BAHA) Meeting 6pm via Zoom. 715-795-3065
Tues. May 23	VFW POST 8329 Meeting 6pm at VFW Hall. VFW 715-815-7333
Tues. May 23	VFW POST 8329 AUXILIARY Meeting 6pm at VFW Hall. Auxiliary 715-795-2402
Fri./Sat. May 26-27	BAHA MUSEUM SEASON OPENING : The Barnes Area Historical Association Museum and gift shop opens for the season. Open every Fri. & Sat. 11am-4pm -Memorial Day thru Labor Day or by appt.-Located on the corner of Lake Rd. & Cty. N:715-795-3065
Sun. May 28	MEMORIAL DAY SERVICE 10:00am at Barnes Community Church: 715-795-2195
Mon. May 29	VFW POST 8329 & AUXILIARY GRAVESIDE SERVICE 11:00am at Barnes Cemetery. Beverages available following services at VFW Hall. VFW 715-815-7333 or 715-795-2402
Mon. May 29	MEMORIAL DAY HOLIDAY - Town Offices Closed

April Powell - Town Clerk / Treasurer
clerk@barnes-wi.com

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

Visit: TownOfBarnesWI.gov for town minutes

PLEASE ABIDE BY THE TOWN RULES & REGULATIONS.

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



WE'RE STILL GETTING SNOW BUT OUR ROAD CREWS ARE DONE PLOWING FOR THE SEASON

THANK YOU TOWN CREW FOR YOUR CARE AND CONCERN FOR OUR TOWN.

ABSOLUTELY FANTASTIC JOB ON THE ROADS

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

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

SPRING HAS FINALLY SPRUNG

And the snow hidden mess will rear it's ugly head

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 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



BARNES SENIOR MEALS - MAY 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.



**THEY GAVE EVERYTHING
FOR US**

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

Freedom Isn't Free



Thank You, Veterans

**NOT AVAILABLE ON WEBSITE
PLEASE CONTACT THE TOWN
OFFICE FOR MAY MENU**

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!

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 (Frierimood) Sarkauskas at barnesnotesandnews@gmail.com

Trivia Answer # 8: At half-staff until noon,
then at full staff until sundown

THANKS TO YOU ALL FOR YOUR SUPPORT. GOD BLESS

LIKE US ON FACEBOOK





**TO ALL BAHHA / ODHA
MEMBERS
SUMMER FESTIVAL
JULY 29, 2023
9AM TO 5PM**

We are in need of help for our annual Summer Festival.

If any of you are willing to work, even for an hour or two; make donations to our silent auction; provide sponsorships for any of our activities; buy and sell Big Ca\$h Raffle tickets; or just come to the event-we need all of our members to pitch

**RAFFLE
TICKETS
BUY AND SELL**

GENERAL HELP
Help set up event *
Work in the kitchen*
Sell Blue Boards *
Sell Meat Raffle Tickets*
Help with BINGO*
General help where needed during the event*
Sell Big Ca\$h Raffle tickets

SILENT AUCTION
DONATE SILENT AUCTION ITEMS
COLLECT GIFT CERTIFICATES AND OTHER ITEMS FOR SILENT AUCTION FROM LOCAL BUSINESSES / PEOPLE
SPONSOR AN ITEM OR SOME EVENT AREA



OUR COMMUNITY

**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**



**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.**



2023 COMING EVENTS



Summer Fest

August Car Show



SO PROUD TO HONOR ANOTHER HERO



TREVOR VANDERBURG
(See Page 5)



WOUNDED WARRIOR PROJECT



LED MESSAGING



VFOW 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

BARNES VFW
DRUMMOND SCHOLARSHIP FUNDRAISER



FISH FRY

April 21st & 28th
May 5th & 12th

Serving Canadian Walleye
DEEP FRIED OR BAKED
Shrimp Dinner Available
Walleye \$15 • Shrimp \$12

Open at 4pm
Serving 4:30-7:30pm
BARNES VFW POST 8329
52325 LAKE ROAD



PLEASE CONTACT
VFOW OR VFOW AUXILIARY MEMBERS
FOR ADDITIONAL INFORMATION



LET'S "BRING" THEM HOME



1919
Happy
Birthday
To The
American Legion





Happy Birthday
to
The American Legion
104 years and counting!



HAPPY 104TH



Thank You Veterans



THANK THEM **ALL**

VFW ANNUAL FISH FRY FUNDRAISER SCHOLARSHIP RECIPIENTS



Morgan Hurula
&
Alexander Renz

**Both continuing their studies
into the medical field**

**LEADERSHIP
EDUCATION**



ATTITUDE

EFFORT

**COMMUNITY
SERVICE**



HONORING OUR VETS

CONGRATULATIONS...

to my son Trever

Promoted to E-8 Senior Master Sgt.

1 April, 2023

Steve Vanderburg



THANK YOU TREVOR...

WE CAN NEVER THANK YOU ENOUGH, AND WE CAN NEVER REPAY YOU FOR YOUR LOYALTY AND SACRIFICES



THANK YOU !

TO ALL OUR VETERANS...

NO MATTER THE RANK, NO MATTER THE BRANCH, NO MATTER THE TIME OR PLACE SERVED....WE WILL NEVER BE ABLE TO THANK YOU ENOUGH FOR YOUR SACRIFICES FOR THE FREEDOMS OF THOSE YOU DIDN'T EVEN KNOW.

WE ARE, FOREVER, IN YOUR DEBT.



BARNES V.F.W. POST 8329 FISH FRY

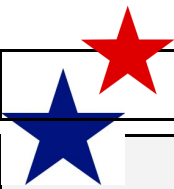


Posted April 22nd

What a great turnout at the VFW last night! It's been a while since we worked a fish fry but we all rocked it! I am so proud to live in such a supportive community! Steve Vanderburg

Please stop by to support our Vets and students. Thanks to all that bought raffle tickets and to those yet to purchase. Hope to see you May 5th and May 12th for fantastic fish and shrimp.





OUR COMMUNITY

AIS MEEETING - MAY 20TH

You are invited to attend the Aquatic Invasive Informational Session at the Barnes Town Hall on Saturday, May 20th from 10:00 a.m. to 1:00 p.m.

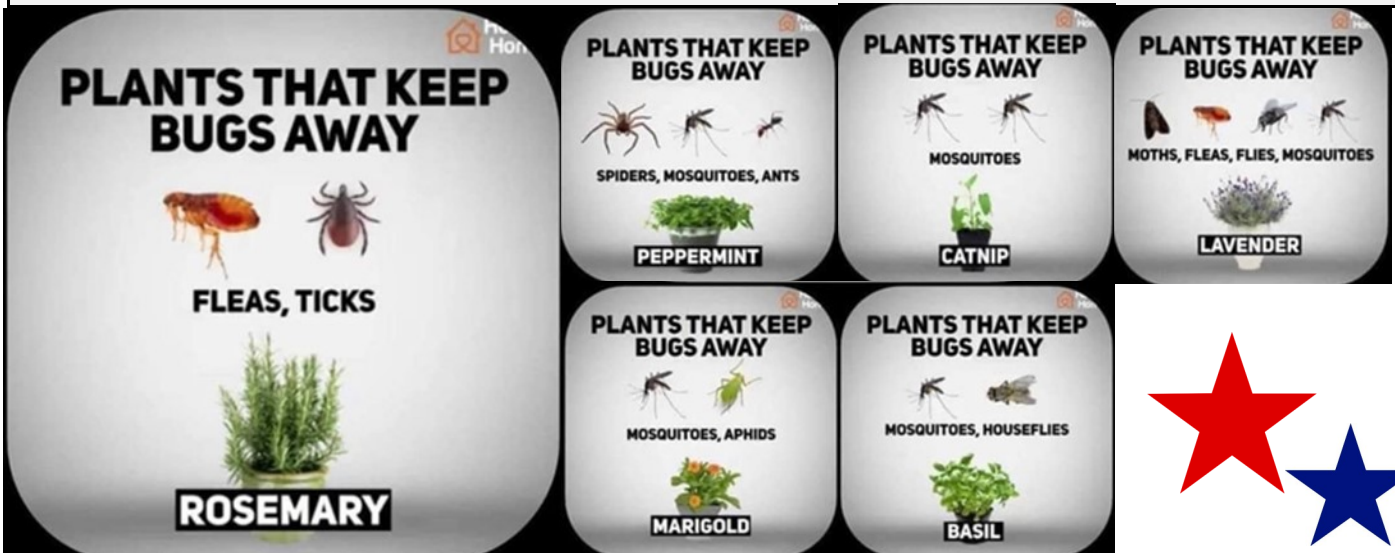
Andy Teal Bayfield County AIS Coordinator and Zach Stewart Douglas County AIS Coordinator will present information on the Clean Boats Clean Waters, Aquatic Plant Identification program, and Stop Spiny Campaign.

Following the presentation, Barb Clements, Barnes AIS Coordinator, will review the CBCW program in the Town of Barnes.

The program is funded by the Town of Barnes with assistance from Friends of Eau Claire Lakes, Barnes Conservation Club, and Department of Natural Resources Surface Water Grants. This session will also include an overview of the Barnes Aquatic Invasive Species Sucker (BAISS) program by Julia Lyons & Cris Neff.

Eurasian watermilfoil continues to be a nuisance to water recreation on Tomahawk Lake and is spreading to Sand Bar Lake. Curly-leaf Pondweed is present in Upper Eau Claire Lake, and Middle Eau Claire Lake, and last summer curly-leaf Pondweed was discovered in Lower Eau Claire Lake.

Please join us for a very informative discussion.



Now that we **FINALLY** have signs of spring We'll be seeing these pop up everywhere

- Poison Ivy
- Poison Oak
- Poison Sumac

Keep your eyes open for them when venturing outdoors

OUR COMMUNITY

Fighting the effects of poison ivy, poison oak and poison sumac - continued

IF YOU HAVE ANY OF THE FOLLOWING, GO TO THE EMERGENCY ROOM IMMEDIATELY:

- Difficulty breathing or swallowing
- A rash around one or both eyes, your mouth, or on your genitals
- Swelling on your face, especially if an eye swells shut
- Itching that worsens or makes it impossible to sleep
- Rashes on most of your body
- A fever

These are signs of a severe reaction that require immediate medical care.

You can treat the rash at home if you:

Have a mild rash
Developed a rash on a small section of skin
Are certain that the rash is due to poison ivy, oak, or sumac

TREATING THE RASH:

Immediately rinse your skin with lukewarm, soapy water. If you can rinse your skin immediately after touching poison ivy, poison oak, or poison sumac, you may be able to rinse off some of the oil. If not washed off, the oil can spread from person to person and to other areas of your body.

Wash your clothing. Thoroughly wash all of the clothes you were wearing when you came into contact with the poisonous plant. The oil can stick to clothing, and if it touches your skin, it can cause another rash.

Calamine Lotion or Benadryl can help stop the itch and the spread. *(Our mom used to scrub our skin with Fels-Naptha soap. (This is actually a laundry soap and can be found in that aisle at the store) Back in the day, it had little "granules" in the bar, but I think now-a-days it's smoother)* Even though this article states not to pop the blisters, life has taught me that if you pop the pimples of the rash, it heals faster. I don't have any scientific proof of this, I just have experience with my brother Bill and I getting it every summer, and a we had great mom with old fashioned tricks. **Follow the Dr's orders if you talk to one.**



- **Do not scratch, as scratching can cause an infection.** (and spread the rash we found out as kids)
- **Leave blisters alone.** If blisters open, do not remove the overlying skin, as the skin can protect the raw wound underneath and prevent infection. (My notes above are just that, notes.)
- **What can relieve the itch?**
- **Take short, lukewarm baths.** To ease the itch, take short, lukewarm baths in a colloidal oatmeal preparation, which you can buy at your local drugstore. You can also draw a bath and add one cup of baking soda to the running water. Taking short, cool showers may also help.
- **Use calamine lotion or hydrocortisone cream.** Calamine lotion can reduce the itch. If you have a mild case, a hydrocortisone cream or lotion is another treatment that can alleviate the itch.
- **Apply cool compresses to the itchy skin.** You can make a cool compress by wetting a clean washcloth with cold water and wringing it out so that it does not drip. Then, apply the cool cloth to the itchy skin.
- **Consider taking antihistamine pills.** These pills can help reduce itching. You should not apply an antihistamine to your skin, as doing so can worsen the rash and the itch.
- **If your rash is not improving** after 7 to 10 days, or you think your rash may be infected, see a board-certified dermatologist. A dermatologist can treat your rash and any infection and help relieve the itch.
- **Dermatologists emphasize** that you only treat the rash if you're absolutely certain that poison ivy, oak, or sumac caused it. If you've never had a poison ivy rash, see a doctor for a diagnosis.

OUR COMMUNITY

FRIENDS OF TOMAHAWK LAKE PARK

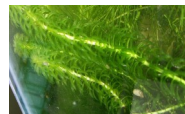
Please contact tomahawklakepark@gmail.com
for future events and information

PLEASE GIVE TO YOUR LOCAL HUMANE SOCIETY



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

EAU CLAIRE LAKES WEED HARVESTING



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



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



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



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/events, Prayer
groups, fundraisers or obituaries



BARNES RED HAT
Wednesday, May 17th
El Zarco, Grandview
12:00 Noon

Dates / Venues Subject to Change



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

BARNES COMMUNITY CHURCH

Pastor Jon Hartman

WINTER WORSHIP HOURS
10:00 a.m. Sunday

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



**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)

Come to the Biggest Yard Sale in Bayfield County!

Barnes Community Church will hold its annual
Trash for Cash sale on

Saturday, June 3, 2023

Everything from machinery and tools to household items
and sporting goods -- all of them at great prices.

Sale starts at 8:00 AM.
Barnes Community Church

3200 County Road N
Barnes, Wisconsin

Two miles east of Highway 27 on County N.

SALE



**MOTHER NATURE
FORGOT TO TURN
HER CLOCK TO
SPRING**



**GOD IS GREAT
AND,
ONE INCREDIBLE ARTIST**

Photo shared on Facebook
See more photos Page 14



BARNES AREA HISTORICAL ASSOCIATION (BAHA)

THE BARNES MUSEUM

Opening for the Season—Memorial Day thru Labor Day

Open every Fri. & Sat. 11am-4pm 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

- **Winterfest and Big Cash Raffle**
- **Pie Social, Craft Fair and Flea Market**
- **Ribfest**
- **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!



Trivia Answer # 9: The American Civil War



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!

Trivia Answer # 7: November 11, 1921

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.**



Continued from Page 1....

Unfortunately I had meetings that I couldn't get out of. Back to work for the week and then home to the good old fashioned Wisconsin spring weather.

I can't thank my cousins Jerry and Rhonda enough for their perfect hospitality and friendship. I have a great family! Jerry's mom O'Leta was my moms (Joyce Frierhood) sister.

**THIS IS A REMINDER TO MAKE
TIME TO SPEND WITH FAMILY,
GET OUT THERE AND ENJOY LIFE!**

Life gets in the way, try not to let it.

God Bless

BARNES AREA HISTORICAL ASSOCIATION NEWS

bahamuseum.org

The Barnes Area Historical Association has had a website for some time now (bahamuseum.org) that has been there to inform the public as to what is at the Museum and what is going on with Events and Activities.

The site has sorely needed an upgrade and that is now in progress. We expect to have more information and pictures in it as well as dressing it up for the modern-day internet user. We started with cleaning up the opening page a bit (and we are not done with that) and now have the website set up so that you can purchase books and merchandise online, with a shopping cart and all!

You can now become a member online and if you are already a member, you can renew on line. You can use a credit card or if you choose you can pay by check for any transaction.

The Gordon MacQuarrie section has been revised to include many more pictures of the history of MacQuarrie, and more on the exhibit of MacQuarrie artifacts and displays. We added a tab called "Bookshelf" in which the three books that Dave Evenson edited and that BAHA publishes, are available to purchase.

We will keep this section going and periodically provide updates on changes that have been made to the website. We are looking for a volunteer to be our Website Manager. That person would be in charge of maintaining and continuing the upgrade that we are doing. If you are interested, please call Larry Bergman at (715) 795-2442.

Three new books by Dave Evenson

There are a great many fans of Gordon MacQuarrie's writing. You can find his history on the BAHA website, but to be brief, he was a very well-known Outdoor Writer during the early to mid-1900s, he had a cabin right here in Barnes on the Middle Eau Claire Lake that still stands.

He wrote a regular column for the Milwaukee Journal Sentinel from 1936 through 1956, and he wrote many articles for outdoor magazines beginning in the 1930s. Six books were done by Zach Taylor with compilations of the magazine articles. They are currently out of print.

Dave Evenson produced three new books that BAHA publishes. They are:

Right Off the Reel: Dave knew that the newspaper columns that Gordon wrote under the byline Right Off the Reel were in the archives of the Milwaukee Journal. He also knew that these stories, hundreds of them, had never been published in book form. With the help of BAHA, Dave received permission to use them and compile some of them into book form. This book has all the columns that featured The Old Duck Hunters, stories of their escapades, hunting and fishing up in our area. This book was released in 2018.

Dogs, Drink and Other Drivel: Dave selected another grouping of columns that were about non-Old Duck Hunters escapades, but of related interesting topics. The only way these newspaper columns could have been by anyone living today was to get the Milwaukee Journal back in the 1936 to 1956 era. This book was released in 2020.

Found Stories of The Old Duck Hunters and Other MacQuarrie Adventures: In Keith Crowley's biography of Gordon MacQuarrie, his extensive research found many magazine stories that never got into the Zach Taylor books. This was not by rejection, but because Taylor must never have found them. So, with the help of Keith's research, Dave selected the last six stories about The Old Duck Hunters and added 23 other stories about other escapades that he had with other people.

These three books are "must reads" for MacQuarrie fans, but also for readers who love this area and outdoor writing. MacQuarrie was one of the best. Dave so very generously donated his efforts to BAHA, who owns their rights.

The books are available through BAHA either at the Museum, on the website bahamuseum.org and at Jim's Bait here in Barnes.

WHAT'S UP



BARNES BOOK CLUB

May Book

“Lord Jim” by: Joseph Conrad

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.

Trivia Answer # 10: 1862

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



Just a couple of my handsome bro's hanging out!

Bill & Gary Friermood

4/18/23 - Running Springs, CA

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!

Gordon-Barnes Garden Club



On April 18th which was the only sunny day in the week, Garden Club members gathered at Nature's Design Greenhouse outside Hayward for a potting party! It was amazing, what a lovely, relatively warm day and the sight of so many beautiful plants did for our spirits.

It was a great introduction to spring, and Laurie and Cathy the owners of Nature's Design went out of their way to be helpful with all aspects of gardening in pots. Twenty-two members were there to buy flowers, plant flowers and talk about flowers! We were introduced to new things and some of our old favorites have been improved. Some flowers are even deer resistant! As the owners told us though, Barnes has a whole different kind of deer. Nothing is truly deer resistant here.

After leaving the greenhouse, we gathered at Flat Creek Eatery for lunch, and four more of our members joined the fun. We were like children on the last day of school in the spring, and we were noisy, but we were seated in a separate room, so they could close the doors, and others could eat in peace.

It was a great day, and we're all looking forward to our annual Greenhouse tour the 16th of May. If you're interested in joining us, we would welcome you.

Follow us on Facebook: [gordonbarnesgardenclub@facebook.com](https://www.facebook.com/gordonbarnesgardenclub)

For more information please contact:

Bonnie Dealing at: bonniedealing@gmail.com



1/2 Year

1 1/2 Years

2 1/2 Years

3 1/2 Years

4 1/2 Years

Definitive Plumage

FOR FUN: GROWTH STAGES OF THE BALD EAGLE

WHAT CAN I PLANT IN MAY?

Weather permitting..... planting after Memorial Day is generally a safe time to begin planting. It's almost the beginning of summer, so there's a lesser chance of having to deal with frost or a cold front.

Vegetables hardy enough to start with are Radishes, Lettuce, Spinach, Beets and Onions



OUR COMMUNITY



CHECK OUT OUR SPECIALS
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HOMEMADE SOUPS

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Closed Tuesdays

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 The Koffee Kup
 Look forward to seeing you !!!

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 Mimosas, & Peppermint Schnapps

Come On
 In



Rae
 &
 Angie



HAPPY

LOVE YOU SOO MUCH



2ND



BIRTHDAY

SADIE SARKAUSKAS

HAPPY Birthdays

- John Christopherson 5/2
- Emily Volinkaty 5/3
- Rebecca Jerome 5/5
- Rachel Jerome 5/5
- Roberta Mulder 5/6
- Sharon Hough 5/15
- Marie Foat 5/15
- Jenna Lewis 5/21
- Nadia Hough 5/24
- Arleyn Sarkauskas 5/24
- Colleen Sarkauskas 5/28
- Kari Roesler Stepp 5/30
- Jayne Friermood 5/31
- Steve Roesler 5/31
- Bridget Lee 5/31
- Tyler Jerome 5/31

HAPPY 39th ANNIVERSARY
 MAC + PJ (Peggy Pease) McCAUGHN

Happy Birthday
 Happy Anniversary
 and
 Congratulations
 to everyone we missed

Justin Christenson
 General Contractor

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OUR NEWEST ADDITION HAS ARRIVED



Courtney & Liam
Tammy and Bill Frierwood
- Oma and Opa -



Courtney & Liam



Opa Bill & Liam



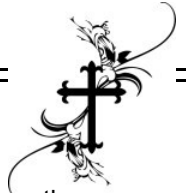
Big Sister Loralie
& Liam



WELCOME LIAM DAVID



OBITUARIES: Remembering Loved Ones Lost



HARVEY "HARV" A. BOSWELL

Harvey "Harv" A. Boswell, age 56, of Mason, passed away after a three year courageous battle with cancer on Thursday, March 30, 2023 at his home. He was born May 18, 1966 in Chicago, IL, the son of Harvey and Elizabeth (Shelafoe) Boswell.

Harvey graduated from Ashland High School in 1985. He was united in marriage to the love of his life, Paula Kontny on January 26, 1988 in Ashland. The couple resided in Ashland before moving and making a home in Mason where they raised their three children. Harvey worked for Deltco and Larson Juhl both of Ashland before beginning a 30 year career with Northern Clearing.

Harvey loved to stay busy working and playing outdoors. He was an avid fisherman and sportsman and most of this was done with his family. Harvey was always putting his family first and would do anything for them. He was known for making people laugh with his quick wit, funny remarks and jokes.

Harvey also enjoyed playing basketball, feeding the deer and other animals around his home and spending time with his family, especially his grandkids who loved to come over to wrestle with "Papa". Harvey liked to end his day with a good meal but always saved room for dessert, no day was complete without a little chocolate, ice cream or both and on warm nights sitting on the deck swing with Paula watching the sunset.

Harvey is survived by his beloved wife, Paula; three children, Kyle (Taylor Rosin) Boswell, Maeghan Boswell and Brandon (Danielle) Boswell; grandchildren, Cameron and Claire; siblings, Kathleen (Mike) Craig, Carol (Scott) Saari, Deb (George) Bablick, Liz (Bruce) Nelson, Archie (Debbie) Shinaway, Kenny Boswell, Peter (Karla) Carlson and Andy (Diana) Boswel; special family friend, Laura Wilhelms; and numerous nieces and nephews.

He was preceded in death by his parents, sister, Ann (John) Eitrem and brother-in-law, Bill Saari.

May looking back *in memory*
helps comfort you tomorrow



SOMETIMES.....

OUR LOVED ONES HAVE PAWS



OUR DEEPEST SYMPATHIES FOR THE
LOSS OF YOUR FURRY FRIEND



Our sincerest apologies for anyone we 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 (Frierhood) Sarkauskas at:

barnesnotesandnews@gmail.com

OBITUARIES: Remembering Loved Ones Lost



Bless those who mourn, eternal God, with the comfort of your love that they may face each new day with hope and the certainty that nothing can destroy the good that has been given.

May their memories become joyful, their days enriched with friendship, and their lives encircled by your love.

MAY REMINISCING – Maple Syrup in the Northwoods

Over the years this little Town of ours has had many families that made maple syrup, either to feed their families, to sell, or both. These include, but are not limited to:

- Oscar & Irene Ruprecht – Along Hwy 27 – 1926 to 1972
- Tom Cole – South of Pease Road – 1940's
- McKusick Estate – Along Mulligan Creek Rd – 1930's & 1940's
- L.D. Pease / Pease Resort – Mulligan Creek Rd – 1930's;
- Irwin Tesch 1941 – 1986
- Walter (Bud) & Peter Pease – 1986 – 2000
- Blanche Frierhood – Tars Pond Road – 1930's & 1940's
- Willey & Ronald Grilley – Tars Pond Road
- Richard Thorson – Property detail not available
- Mert Warner – upper end of Mulligan Creek Road – Date unknowns

HISTORY OF PEASE FAMILY MAPLE SYRUP PRODUCTION:

(by Deb (Pease) Rowe – written for the Pease Resort 100th Anniversary / Reunion in 2016.

The first maple syrup processed by the Pease Family was from sap harvested near Connor's Pond, shortly after Pease Resort was established IN 1916. Original access to the bountiful tract of land was west, through the woods to the Third Rock, off the sharp corner of the now Pease Road. The harvested sap was cooked in large cast iron kettles over wood fires, protected by a lean-to, until syrup consistency was reached.

The second site the family used was on a piece of land on Tars Pond Road, owned by L.D.'s brother Ed. A plank footbridge was built across Tars Creek in 1939 and L.D.'s stepson, Erwin Tesch, constructed a sugaring shack with batwing doors at either end to be opened for ventilation. (At a later time, a screened cupola was added to the roof.) Two heating arches holding a large pan and a small pan were installed. The syrup finishing process still took place in a kettle over the open fire or on the kitchen cook stove. During one of these times, young Bud Pease was cooking his own little bit of syrup over a fire and his pants leg caught fire. Erwin reacted quickly to douse the flames by throwing a bucket of sap on him. The sap was turned to steam by the smoldering wool pants and Bud was burned, anyway. Ownership of this sugar bush was passed to Blanche Frierhood after Uncle Ed's death.

Blanche (Pease) Frierhood was my grandmother, the daughter of Lucius and Laura Pease (Lucius' first wife). My brother Gary now owns the property down at Tars Pond and we still find pieces of rusted buckets and wood from one of the first boats used down at the "crick". Tars Creek runs through the property from Tars Pond, under Tars Pond Road, and drains into Dry Pond. This is part of the system that has flooded for decades at the corner of Pease Road and James Road. But, it used to just rise and settle, some flooding, but not like that after the 2018 rains.

You'll remember they had to rebuild the road there after the massive rains we had creating the flood of 2018 that damaged homes in Barnes, Pigeon Lake and roads and bridges throughout the Northern part of Wisconsin.



↑
Manford and Russell Pease
 2 of Blanches' 3 brothers
 (Lucius and Laura Pease)
 Tars Pond Road
 Circa 1930's

An old boat from back in the day when there was activity down by Tars "Crick"



←
Blanche (left) and one of her brothers at Tars Pond Sugar Shack



←
Tars Pond Sugar Shack
 Blanche Pease Frierhood

MAY REMINISCING — *Maple syrup in the northwoods*

Pease Maple Syrup by: Deb Rowe continued

Erwin decided to become a commercial operation. He had a handy supply of stepbrothers and nephews to rely on. He poured a concrete floor, set up a tin evaporating pan system and began. 350-400 taps drilled into the trees was usual. The route of gathering the sap by tractor and trailer was highly efficient. The need for constant temperature was met by replacing the wood fire with a fuel oil furnace. A generator provided electricity. In 1968 concrete sap holding tanks, capacity 1400 gallons, were constructed in the ground by the family. The sap would be pumped from the tanks up to an overhead stock tank and gravity fed to the evaporation system. Destruction of this evaporating system occurred via failure of a sap supply valve, so Erv ingeniously replaced the system with one he devised from stainless steel cheese vat parts, adding a hood over the pans and a stack through the roof. Very good years of high yield sap would produce 200-250 gallons of syrup. Other years only yielded 60. Not all of the syrup was high quality. The dark or strong-tasting syrup would be hauled to Aniwa or Cumberland to other processors for candy and tobacco.

In 1986 ownership of the family sugar bush passed to Pete and Bud Pease upon Erwin's death. The installed electricity to the sugaring shack and the woods became very quiet. They relied on their brothers, sons, and nephews for help in keeping the process going. 1992 was a good year of 200 gallons of high-quality syrup realized. Windstorms took some of the trees, prices of supplies rose, the 1945 tractor would break down and some sap soured and needed to be discarded. Pete died in 1999 and Bud became sole owner.

The last Pease brothers Maple Syrup was processed in 2010. 60 miraculous gallons. Miraculous because the whole process was just too much for Bud. He could only do so much, and the handy help of years past was gone. Tapped trees went unharvested without even bags or spials. A neighbor took some half-boiled sap home to finish instead of it being drained out on the ground. Spoiled sap, worked so hard for, went uncooked. In a burst of renewed energy, Bud di tap in late February of 2012 and was assembling his supplies when he died.

Today the Sugar Bush is owned by Bud's sons Guy and Terry. There has been no syrup processing since Bud's last attempt and likely never will be again. The woods are truly quiet.



Pease Brothers Sugar Shack



The collection container



Bud on his 1945 tractor



MAY REMINISCING – maple syrup in the Northwoods

In 1941 Erwin bought part of Section 12, all of Section 13, located between Tars Pond and Mulligan Creek Road from a logger and set up a sugar bush site, again on Connors road. On one occasion, when the sugar bush was just re-established and processing was still in the open, Ervs' cows came by and drank all the sap out of the uncovered evaporating pan! Up through this time, the maple sap was collected in buckets suspended under the tap spials on the trees. Later, in the 1960's, plastic bags were used to gather the sap. (Some family members contend the pails were still better because on those freezing cold mornings one could discard the quarter inch of frozen water on top of the sap in the pails, whereas the entire contents froze inside the sacks.)



"Sugar Bush"

Emily Pease Davis captured the 'good ol' days' of collecting sap at the sugar bush in her pencil sketch. Her father, L.D. Pease, made syrup soon after arriving to the Upper Eau Claire in 1915.

Emily Davis
BARNES, WI

Emily Pease, daughter of Lucius and Emily (Tesch) Pease (Lucius' 2nd wife) recalled the earlier days and shared her story "Emily's 'Ambrosia of the Bush'" with David Thorson in the *Breath of Fresh Air* publication.

Emily's 'Ambrosia of the Bush' – March 21, 1981

"Maple syrup season will always be the official herald of spring for me. My family made maple syrup each spring for as long as I can remember, and they still do. One whiff of the aroma of maple sap steam rising from the cupola of the sugar shack sends me to an earlier day."

"Gathering sap in 12-quart buckets from 250 trees is hard work, as is gathering the wood for syrup-making fires."

"Food never tasted as good as that eaten in the bush. Potatoes baked in the coals have no rival. After discarding the soot-blackened thick outer shell, the inside is just delicious....seasoned with salt and dripping with home-churned butter...The adults drink gallons of sap coffee, while we drink our sap straight from the big trees."

"Tastes of the raw syrup are an unforgettable treat. The pure wild maple flavor is lost when syrup is bottled and sealed. Perhaps it is the tang of wood smoke, couple with the very breath of Wisconsin's woodland spring, that defies the bottling process."

"Truly food for the gods, ambrosia of the bush."

"Maple Syrup season of her herald of spring"
Milwaukee Sentinel, Mar. 21, 1981
Emily (Pease) Davis

MAY REMINISCING – maple syrup in the Northwoods

THE BIRTH OF THE MANGY MOOSE

By: **Cindy (Bott) Boles (Owner)**

It was the spring of 1974 as I recall, that our local 4H club visited the Pease Brothers maple sugar operation on Mulligan Creek Rd.

Traveling down the small road into the sugar bush was muddy and rutted, but I was filled with excitement to see how this was done and learn something new in my new home of Barnes, WI.

We had moved here from Northern IL in June of the previous year, and I was in love with the Northwoods and all of the new experiences it had to offer at my young age of 14.

Seeing the sugar shack for the first time, the first thing I recall were the huge bear claw marks on the exterior from a previous year. Being new to the idea of bear being in our midst, I was a bit shocked, but still intrigued.

Tasting the boiling sap right out of the pan was an experience that I will never forget, and it stayed with me for years. As the years have gone by, we visited with family and friends for the fun spring tradition with Bud Pease and family.

Many years later, I was no living here again, and realized that I would be here full time at sap season. I started to do some serious research and talked to several other maple syrup makers, including of course, my mentor, Bud Pease. After some serious convincing, my wonderful Husband, Tim, agreed to give it a try. A few dollars later...I was the proud owner of a Wm. F. Mason evaporator all the way from Maine.

We tapped 50 trees that first year and made our first syrup. We were hooked. So many wonderful visitors and great conversations later, we knew we had to expand.....Maple Math is dangerous!

The help and companionship of friends and family over the years has been one of the best parts. Everybody loves spring and seeing how the process is done.

12 years later, we are still making syrup, when Mother Nature cooperates that is....this year was a bust. Our equipment and techniques have changed making the whole process a tad more productive and streamlined. Some of my best memories of the whole process, still are recalling the original visit to the Pease Brothers maple syrup operation from 49 years ago.



OUR COMMUNITY



In case you were wondering how big an eagles foot is. It's this big.



DHS Trap Team

Trivia Answer # 1: Decoration Day

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

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

Wilderness Inn
8 Units Available
Wine - Dine - Recline

MAY EVENTS
CHECK US OUT ON
FACEBOOK

Come see the hard work
and big changes we
made.

We think you'll love it.

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Restaurant Hours:

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

www.barnestradingpost.com

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THE WINDSOR

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Barnes, WI
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THURSDAY BANGO

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

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**UPCOMING
EVENTS 6.17.23**
TASTE OF BARNES

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FOOD**

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FOOD!!!

Bouncy
house!!!

**3-ON-3
BASKETBALL**

**5K RUN @
TOMAHAWK LAKE**

Dunk Tank!!!

Live
performances!!

**PICKLEBALL
TOURNAMENT**



**- 8 Ball -
Tournament**

\$3,000 added to Prize Pool!

May 20th-21st



4 Brackets!

Sign up at 8 am

Calcutta at 9 am

Both Located at Cabin Store

Match Play Starts Immediately After

24 play at Trading Post

48 at PJ's Cabin Store

24 at Backwoods

Rack Em' Up!

MPA Rules (ball in hand)

96 Players Max Race to 3

Alternate Breaks

\$40 Entry (\$30+\$10 Greens Fees)

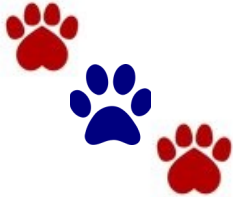
The final 4 from all brackets go into a redraw and play Sunday (21st) for finals

👑 Play For the Crown and Be the Champion 👑

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 .



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8560 Topper Rd, Iron River

HAYWARD ANIMAL HOSPITAL

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



NEVER FORGET OUR VETERAN CANINES AND THEIR SACRIFICES

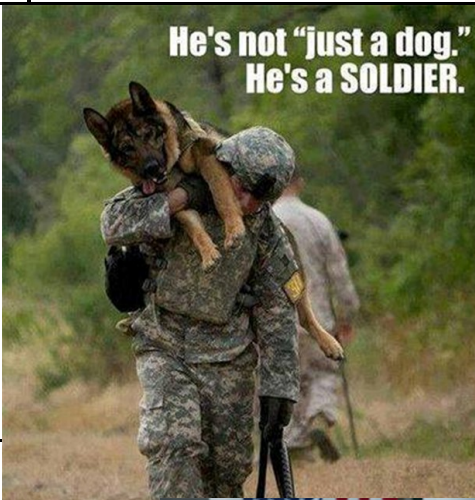


PLEASE remember to walk with your dog on the ditch side of you. Walk against traffic and allow room for the passing cars. It's for their safety

STILL NEED TO BE CAREFUL OF YOUR PETS WHEN WALKING THEM, THEIR PAWS CAN GET ICE BURNS AND FROST BITTEN UNTIL WE HAVE CONSISTENT WARMER TEMPS



He's not "just a dog."
He's a SOLDIER.



THANK YOU ...

TO EVERYONE FOR YOUR SUPPORT OF OUR VETERANS AND THEIR CANINE PARTNERS AND TO HONOR THEIR SACRIFICE AND SERVICE.

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,
THEY ARE A LIFETIME**



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



Trivia Answer # 2: No. It's always on the second Sunday in May

Plant Guide For Pet Owners

Poisonous Plants

- Daffodil
- Castor Bean
- Easter Lily
- Sago Palm
- Star Gazer Lily
- Tiger Lily
- Cyclamen
- Azalea



Toxic Plants

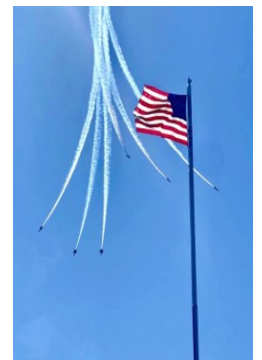
- Aloe
- Begonia
- Bird of Paradise
- Bougainvillea
- Calla Lily
- Carnation
- Chrysanthemum
- Coleus
- Cosmos
- Dumb cane
- Elephant ear
- Fleabane
- Gardenia
- Geranium
- Hibiscus
- Hydrangea
- Iris
- Mother-In-Law Tongue
- Pansy
- Peace Lily
- Pinks (Dianthus)
- Plumbago
- Poinsettia
- Primrose

Pet-Friendly Plants

- Alyssum
- Blue Daisy
- Boston Fern
- Bottlebrush tree
- Camelia
- Canna
- Ceolsia Plumosa
- Christmas Cactus
- Coreopsis
- Echevaria Succulents
- Gerber Daisy
- Gloxinia
- Impatiens
- Marigold
- Nasturtium
- Pampas Grass
- Persian Violet
- Petunia
- Polkadot Plant/Baby Tears
- Rose
- Snap Dragons
- Spider Plant
- Star Jasmine
- Sunflower
- Sword Fern
- Viola
- Zinnia



**ALWAYS
SUPPORT OUR
TROOPS**



OUR COMMUNITY

Current Members:

Myah Adenugba
Emily Kinnunen
Breanna Bednarik
Kaitlyn Miller
Terra Ramsey
Alexander Rasmussen
Alexander Renz
Autumn Shanks

NATIONAL HONOR SOCIETY

DRUMMOND CHAPTER
APRIL 26TH, 2023

Darcy Gustafson
Zoe Hoff
Morgan Hurula

Left to Right:
Lily Arvidson,
Reegan Welhaven
and Sarah Frint



Members to be Inducted:

Lily Arvidson
Cole Giesregen
Ana Miller
Nora Skoraczewski
Reegan Welhaven

Sarah Frint
Kennedy McKinney
Ella Pearson
Sage Williams

Honor Society Colors:
Honor Society Flower:
Honor Society Motto:

Blue & Yellow
Yellow Rose
Noblesse Oblige
(Noble Obligation)



Congratulations



★
★ *Congrats* ★

DRUMMOND SCHOOL DISTRICT

In April, our Drummond students swept the Solo and Ensemble competition at Northwestern! All of the students received SUPERIOR ratings with 8 performers heading to State competition in May!

Outstanding performances by every student. We are very proud of all of you!! 🎉🎉

The Drummond "Jack Attack" Show Choir is proud to present the 2nd Annual:

NORTHLAND SINGER SHOWDOWN

- Open to any singers ages 12–18 (approx. 7th-12th Grade)
- Instrumental accompaniment or karaoke tracks are welcome!
- Contestant spaces limited! Registrations due by Friday, April 28th
- Email jackattack@dasd.k12.wi.us to reserve a space!



**Sunday, May 7th
4:00–7:00 PM**

Lakewoods Resort–Cable, WI



1st Place=\$300 2nd Place=\$200

3rd Place=\$100 4th Place=\$50 5th Place=\$25

Northern Wisconsin is home to many outstanding young singers, and this is a chance for them to shine and put their talents on display with other competitors! Finalists will be determined by a combination of judge's scores and "cash voting" (where \$1 = 1 point towards singer's total score). Finalists will perform a second song (scored by judge's scores only) to determine the winner! Bring some hometown support with you to Lakewoods Resort to get into the Top 5!

Proceeds will go to the "Jack Attack" Show Choir fund for the 2023/2024 Show Choir season!

Hot/cold appetizers and drinks will be available for purchase in the event room, and Full Menu will be available for purchase in the main dining room!

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!!!!



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

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

WHAT'S HAPPENING

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
UPCOMING EVENTS**

BREAKFAST BUFFET

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

Hours:

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

**We have missed our customers dearly!
We promise it was worth the wait!!**

Come see for yourselves 🤔

NEW IN 2023- DOUGLAS COUNTY PARKS

New In 2023 all County Campgrounds and Day Use Parks will now be open to ATV's and UTV's with the following rules.

- ATV/UTV's may only operate on designated travel ways, roads, or parking areas (limited only to where licensed highway vehicles can legally operate).
- ATV/UTV's must abide by all posted speed limit signs. (10 mph in the parks)
- Operation of an ATV/UTV is not permitted on any pedestrian walking path/trail.
- Operation of an ATV/UTV is not allowed during campground quiet hours (10:00 pm - 8:00 am)
- Operators must also follow all state and local laws pertaining to ATV/UTV operation.
- ATV/UTV's must be registered by the State of Wisconsin.
- Operation of all other motor vehicles and other power driven vehicles that cannot be officially licensed or registered by the State of Wisconsin as a legal highway or recreational vehicle is prohibited.

*** Please keep in mind that our staff can't respond to questions or comments on our Facebook page. Please call our office at 715-378-2218 or email forestry@douglascountywi.org with any questions or comments. Thank you



WHAT'S HAPPENING

Cable Natural History Museum

**Museum
Hours:**
Tuesday - Saturday
10 a.m. - 4 p.m.

Museum Admission:

- Members are always free!
- Children under age 18 are free.
- Non-Members pay \$5.
- Tuesdays are FREE days!

For information and registration
visit www.cablemuseum.org
or call 715-798-3890

2023 Summer Calendar of Events

May

 **Friday, May 12**
Bibon Swamp Birding
(Master Naturalist Advanced Training)

The Bibon Swamp is one of the area's best places to find golden-winged warblers. This trip will walk a very lightly traveled, dead-end dirt road through sedge meadow, alder, ash, and mixed lowland forest while enjoying a potpourri of birds in a peaceful setting. Brad Gingras, former Museum Naturalist, will help participants identify numerous species, and current Naturalist Emily Stone will assist. Meet at the Grand View Food and Fuel at 8 a.m., car caravan to the site, finish up by noon. You don't have to be a certified Master Naturalist to participate! Any adult learners are welcome. Space is limited. Register by May 10. \$15 member/\$20 non-member.

Saturday, May 13
Mom's Herb Garden Workshop & Tasting

Skip the flowers this Mother's Day—bring Mom out for this fun herb garden workshop and tasting event. Meet at Big Brook Greenhouse in Cable from 11 a.m. to 12:30 p.m. to plant your own container with herbs for a variety of uses in the kitchen. All materials provided. Enjoy complimentary samples and ideas of what you could create with your fresh or dried herbs at home. Space is limited. Register by May 6. \$35 member/\$40 non-member.

Thursday, May 25
Spring Wildflower Walk

Join Naturalist Emily Stone to enjoy the spring wildflowers of St. Peter's Dome State Natural Area. This northern mesic forest has some of the best wildflower diversity in the Chequamegon-

Saturday, May 27
The Northwoods ROCKS!
Exhibit Open House

In the Northwoods, geology is the foundation for FUN! Learn how ancient volcanoes, tropical oceans, mountains of rock, and mountains of ice shaped the landscape where we love to play. Refreshments will be served from 10 a.m. to noon. Free admission all day. Donations welcome.

June

Thursday, June 1
Garlic Mustard Pulling Party

Want to help out our community and learn a bit too? All interested volunteers are welcome! Join us in the backyard of Velô Cafe in Cable to help pull invasive garlic mustard plants. Representatives from the Northwoods Cooperative Weed Management Area will be available to answer questions about treatment of garlic mustard and other invasive plants. Pulling takes place between 10 a.m. and noon.

Saturday, June 3
Fairy Garden Workshop

Come help out the fairies! Materials for making beautiful gardens for our Northwoods fairies will be provided, including a selection of annuals, containers, and decorations. All ages welcome. Children under age 13 need to be accompanied by an adult. Meet at Big Brook Greenhouse in Cable from 10-11:30 a.m. Space is limited. Register by May 31. \$20 per fairy garden.



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

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

COFFEE
BAR



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



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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



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 Williamson

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 \(wisconsinfamilycaregiver.org\)](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

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/>

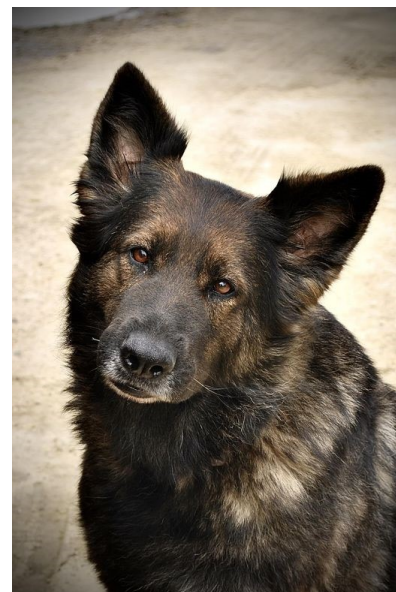
Medication Drop boxes in Bayfield County

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**



THANK YOU!

**I just needed to post this beautiful
 Shepard picture**

HELP WANTED - FOR SALE - PET SITTING - HANDYMAN WORK

PLACE YOUR ADS HERE
WE'LL KEEP THIS PAGE OPEN FOR YOU!!!!

HOUSEKEEPING

**LAWN
CARE**

HELP WANTED

GARAGE SALE

**OLD BARN WOOD
WANTED**

Email:
barnesnotesandnews@gmail.com

**YARD
WORK**

PETS

Trivia Answer # 8: At half-staff until noon,
then at full staff until sundown

SEND ME YOUR INFO

barnesnotesandnews@gmail.com

Give me a call:

Julie (Friermood) Sarkauskas

715-795-2775

Follow us on Facebook

SPRING + SUMMER IDEAS



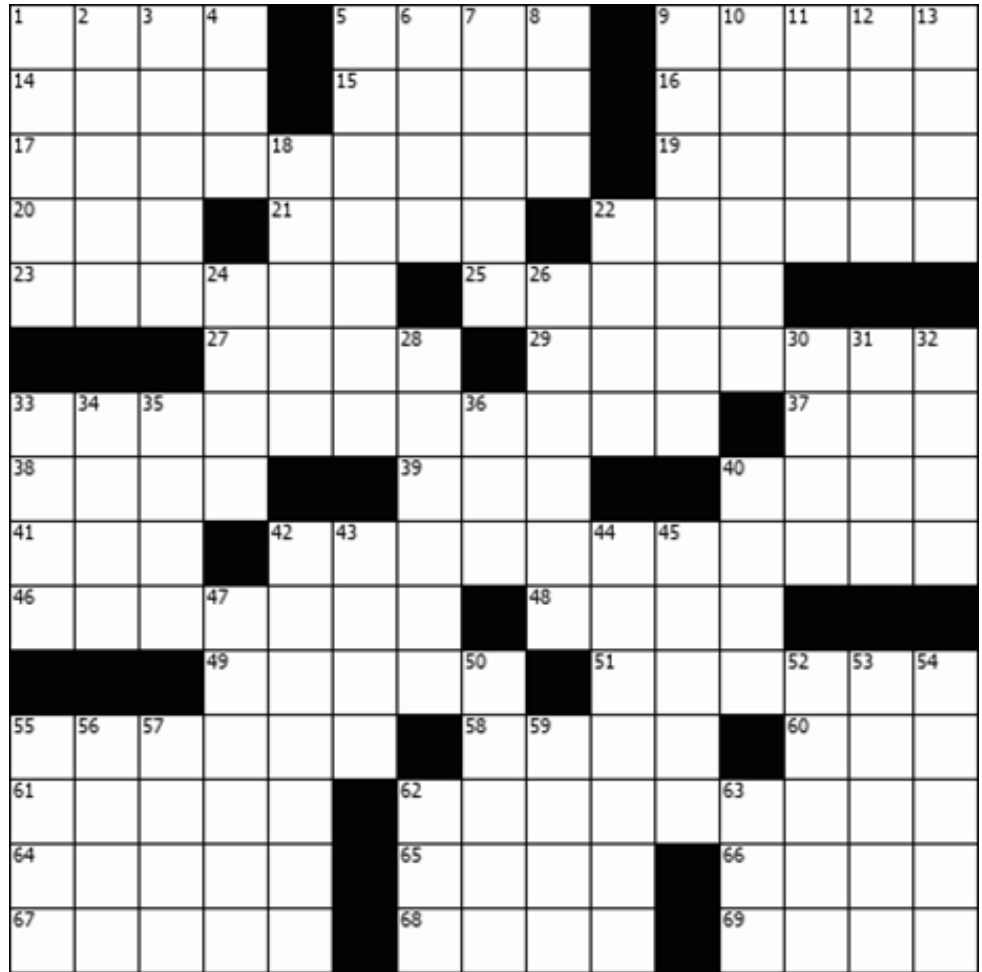
Painted Rock ideas for kids

**KEEP JASMINE PLANT
IN YOUR ROOM**
JASMINE REDUCES ANXIETY, PANIC
ATTACKS, AND DEPRESSION

FUN AND GAMES

Across

1. Visitor to Cathay
5. Acknowledge the crowd\
9. Leads the bidding
14. Each, in pricing
15. Breaks new ground, in a way
16. "It's true!"
17. Got an eyeful?
19. Investment
20. One past due
21. Offshore
22. Rang, as a bell
23. In jeopardy
25. Wear proudly
27. "Leave as is"
29. What some doors do
33. Aggressively makes a point
37. NASA affirmative
38. Leaves aghast
39. It's left on the farm
40. Minute land mass
41. Seaman
42. Ace in the hole business?
46. Spectacles, e.g.
48. Caught in the act
49. Your place or mine, really
51. To the rear
55. Elasticized garment
58. In the matter of
60. Caviar, before processing
61. Grown up
62. Repress or suppress
64. Out of the sack
65. Sargassum, e.g.
66. Revelatory cry
67. Medication amounts
68. Wax, for one
69. Solidifies



Down

- | | | |
|---|--|--|
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|---|--|--|

MAY TRIVIA

1. Memorial Day was originally known as what?
2. Is Mother's Day on the same date every year?
3. Memorial Day was first recognized on what date?
4. True or False - The celebration of moms actually dates back to ancient times.
5. Arlington National Cemetery used to be a plantation belonging to whom?
6. What year was the first Mother's Day celebrated
7. When was the Tomb of the Unknowns at Arlington Cemetery established?
8. What popular show (airing from 1985-1992) did this line come from:
It's not easy being a mother. If it were, fathers would do it."

**SEARCH FOR TRIVIA ANSWERS BY
NUMBER IN THIS ISSUE**

9. How should American Flags mark Memorial Day?
10. Memorial Day initially only honored the fallen from which war?
11. What year was taps written?

FUN AND GAMES

MAY SUDOKU - Medium

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MAY SUDOKU - Hard

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APRIL CROSSWORD ANSWERS

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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 (Frierhood) Sarkauskas at:

barnesnotesandnews@gmail.com

or call: 715-795-2775



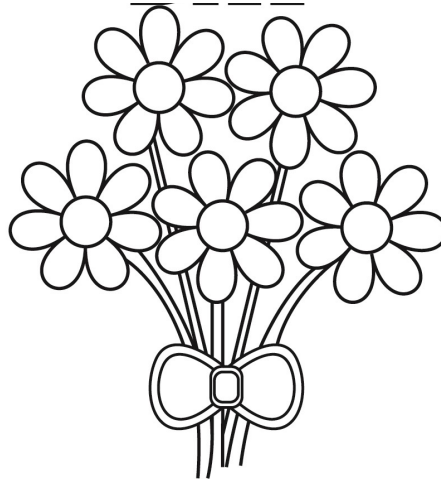
Trivia Answer # 6: 1908



MAY
DAY



Best
MOM
Ever



Happy
Memorial
Day



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



Trivia Answer # 4: True.

Ancient Greek and Roman myths allude to the fact that Greeks and Romans celebrated Mother's Day by honoring the goddesses of Mother Earth, fertility, and mother of the Gods.

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.

How do you create change that improves the quality of your life? Choose ONE thing, something simple that you can do everyday, even on those days you are void of all motivation, and do it consistently for 66 days. Some days you might be motivated to do the action more than once so over the course of the week your new action builds momentum.

Here's a fitness example—Do one push up, modified against your counter top or get on the floor, whatever best supports your current position.

Want to go deeper? Connect with me I can help you create the life you desire.

Cheryl Pease

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 !!



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



It's amazing to know the main purpose of the program I Coach is working towards changing our habits.

When we change our habits... we change our mindset, when we change our mindset, we change our lifestyle.

Cheryl

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

Cheryl Pease



BE STRONG - BE HAPPY - BE GOOD TO YOURSELF

I have everything I need for a full, rich, happy life. My inner resources are abundant. I have plenty of support.

@Cheryl Pease

AWAKEN NOW

The only way to learn to fully appreciate the beauty of the world around us is to focus fully on the present moment. To be mentally absorbed in anything but the present is to be centered not in reality but in ideas about reality.

<https://linktr.ee/cherylpease>

CHERYL'S RECIPES

ZUPPA TOSCANO SOUP

Ingredients:

- 4 slices turkey bacon
- 1 ½ pounds Italian chicken sausage
- 4 cups cauliflower (cutting florets in half is necessary)
- ½ cup scallions
- 4 cloves garlic
- 4 cups chicken stock
- ¼ teaspoon salt
- ¼ teaspoon pepper
- 2 cups kale
- 1 ½ cup reduced-fat plain Greek yogurt
- 3 tablespoons Parmesan cheese



Directions:

- In a large pot, cook the turkey bacon until crispy
- Drain any grease, set aside
- Add the sausage, breaking it apart as it cooks
- Once the sausage is browned and crumbled, remove sausage and drain of any grease leaving a Tbsp. to sauté the scallions, add to bacon
- Add the scallions to the pan; sauté until translucent, add garlic, sauté until fragrant. Add the bacon and sausage back into the pot
- Stir in the stock and cauliflower, season with salt and pepper and simmer for about 10 minutes or until cauliflower is tender
- Add kale and yogurt
- Bring to a simmer. (Not a boil)
- Top with Parmesan cheese when serving

Makes 4 servings:

Each serving provides: 1 lean 3 green 3 condiments

How do you create change that improves the quality of your life? Choose ONE thing, something simple that you can do every-day, even on those days you are void of all motivation, and do it consistently for 66 days. Some days you might be motivated to do the action more than once so over the course of the week your new action builds momentum.

Here's a fitness example—Do one push up, modified against your counter top or get on the floor, whatever best supports your current position.

Want to go deeper? Connect with me I can help you create the life you desire.

<https://linktr.ee/cherylpease>
[#createthelifeyouwant](#)
[#lifecoach](#) [#healthcoach](#)
[#healthyhabits](#) [#justsaying](#)
[#youcandoit](#)

Reminder

Every day, make a tiny agreement with yourself and follow through with it. You'll start to see yourself as a person who honours their word, even when no one's watching. And that's what creates true self-confidence.

@CherylPease

BREAKFAST * BRUNCH * LUNCH * REFRESHER

ONION BACON JAM

<https://iambaker.net/onion-bacon-jam/>

PREP TIME 10 MINS COOK TIME 30 MINS

Ingredients

- 1 pound bacon, cut into 1-inch pieces
- 1 large (or 3 small) yellow onion, finely chopped into ¼-inch pieces (about 3 cups)
- 2 large (or 6 small) shallots, diced (about 1 ½ cups)
- 2 cloves garlic, minced
- ½ cup (100 g) brown sugar
- ¼ cup (85 g) maple syrup
- ⅓ cup (79 g) apple cider vinegar
- 1 teaspoon chili powder, optional, but highly recommended

Instructions

- In a medium saucepan over medium heat, cook bacon until crispy. While the bacon is cooking, line a plate with a paper towel.
- Place the cooked bacon onto the lined plate. Set aside.
- Leave about 4 tablespoons of bacon grease in the pan, carefully removing the rest.
- To the pan, add the onion and diced shallots. Reduce the heat to medium-low. Cook until the onions are caramelized, 15-20 minutes, stirring often.
- Mix in the garlic, brown sugar, maple syrup, apple cider vinegar, chili powder, and pieces of cooked bacon.
- Simmer for 7-10 minutes, or until the mixture has thickened. It should be about the consistency of a jam.
- Serve warm or cold, but you may want to warm slightly if it has been refrigerated.



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

BREAKFAST * BRUNCH * LUNCH * REFRESHER

MOJITO FRUIT SALAD

Theslowroasteditalian.com

Ingredients:

16 ounces fresh strawberries, hulled & sliced lengthwise
6 ounces blackberries, whole or halved
4-5 mandarin oranges, peeled & segmented
8 ounces red seedless grapes, halved
8 ounces fresh pineapple, chopped (approximately 2 cups)

Mojito Dressing

1/4 cup good honey
Zest of 1 lime
2 tablespoons fresh lime juice, (approximately 1 medium lime)
4-5 mint leaves, finely chopped
pinch sea salt



Directions:

Prep all fruit and transfer to a large bowl. Set aside.
Combine all dressing ingredients in a mason jar. Cover and shake until fully combined. Pour dressing over fruit.
Gently toss fruit until evenly coated with dressing.
If not serving immediately, cover and refrigerate.

Notes:

If you are traveling with the salad or making ahead, keep the dressing in the mason jar until 30 minutes before you are ready to serve.

NUTRITION

Serving: 1 | Calories: 118cal | Carbohydrates: 30g | Protein: 1g | Fat: 1g | Saturated Fat: 1g | Sodium: 3mg | Sugar: 24g | Fiber: 4g | Calcium: 40mg | Iron: 1mg

MERMAID MARGARITA

Ingredients:

For the Rimmed Glasses:

Lime wedge
1 1/2 tbsp sugar
1/2 tbsp kosher salt

For the Margaritas:

1 cup of ice
2 oz. fresh-squeezed lime juice
3 oz. tequila
1 oz. blue curacao
1 oz. triple sec
1/2 oz. honey, or agave
Fresh pineapple and maraschino cherries, for garnish

Directions:

Rim Glasses:

Combine sugar and salt on a plate or shallow bowl.
Use a lime wedge to moisten rim of glasses.
Dip rim into sugar/salt mixture.

Make Margaritas:

In a blender, combine ice, lime juice, tequila, blue curacao, triple sec, and agave or honey. Blend until slushy.
Pour into glasses and garnish with fresh pineapple chunks and maraschino cherries. Serve immediately.

Notes

If you would prefer to garnish with an ingredient in your frozen cocktail, you can garnish with a slice of lime instead.
The recipe can be doubled or tripled to make a pitcher for a party.



FAVORITE RECIPES

SOUR CREAM BEEF BAKE

Facebook recipes

Ingredients:

- 5 cups cauliflower rice
- 15 ounces cooked 85-94% lean ground beef
- 2 Cups Rao's marinara sauce
- 1/2 Cup sour cream
- 1 1/2 Cup 1% cottage cheese
- 2 Cups reduced fat shredded cheese
- 1/2 Cup green onion
- 1/2 Teaspoon salt
- 1 Teaspoon pepper



Directions:

- Preheat oven to 350.
- Place the cauliflower rice in a 2.5-quart baking dish. Microwave 4-5 minutes or until tender but not mushy.
- After cooking, set aside (leave in the casserole dish).
- In a large skillet or pot, cook the ground beef over medium-high heat until browned, 7-10 minutes.
- Drain and stir in the tomato sauce, salt, and pepper.
- In a mixing bowl, stir together the cottage cheese and sour cream. Mix in the sliced green onions.
- Pour the sour cream mixture into the cauliflower rice (that's in the casserole dish) and mix well.
- Pour half of the beef mixture over the cauliflower rice mixture.
- Spread with the back of a spoon to even. Top with 1 cup of the cheddar cheese.
- Repeat with the remaining beef mixture and cheese, ending with the cheese.
- Bake at 350 for 20 minutes.

CHICKEN PATTY PARMESAN

<https://www.mrshappyhomemaker.com/chicken-patty-parmesan/>

Ingredients:

2 pounds ground chicken
salt & pepper to taste
3/4 cup Italian seasoned breadcrumbs
1/3 cup milk
1 egg
1 cup finely grated Parmigiano-Reggiano cheese
3 large garlic cloves minced
1/2 cup fresh parsley leaves chopped
pinch of red pepper flakes
olive oil to drizzle

For the sauce: you can also use your favorite store-bought
2 tablespoons extra virgin olive oil
2 tablespoons butter
1 small yellow or white onion minced
3 large cloves garlic minced
1/2 cup chicken broth

6 oz can tomato paste
1 28 oz can of Italian crushed tomatoes
1 teaspoon red pepper flakes
1 teaspoon dried oregano
2 cups shredded cheese
3/4 cup fresh parmesan cheese
Chopped parsley for garnish



Directions:

Preheat your oven to 500 degrees. Line 2 baking sheets with parchment paper.

Place the chicken in a large bowl. Make a well in the center of the meat & fill with the breadcrumbs. Moisten them with the milk and add the remaining ingredients, except for the olive oil. Form into 8 large but thin patties & place on the baking sheets. Drizzle each patty with a little olive oil. Place them in the oven & cook for 15 minutes.

Meanwhile, make your sauce... (if making homemade).

Combine the butter & olive oil in a deep skillet or sauce pan. Add the onions & season with salt and pepper. Cook the onions until they are soft and translucent. Add the minced garlic and cook, while stirring, for another minute. Add the tomato paste & chicken broth and bring to a light boil. Add the tomatoes to the sauce and season with red pepper flakes and oregano. Reduce heat and simmer to thicken a bit.

To serve:

Top the chicken patties with marinara sauce. Sprinkle the patties evenly with the mozzarella & parmesan cheese. Put back into the oven to melt the cheese. Garnish with fresh parsley, if desired.

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FAVORITE RECIPES

QUINOA STUFFED PEPPERS

From: Sally Pease

Ingredients:

2 Tbsp Olive Oil
1 cup finely chopped onion
2 ribs celery finely chopped (1/2 cup)
1 Tbsp finally ground cumin
2 tsp chopped minced garlic
1 10 oz pkg frozen chopped spinach thawed & drained so it's dry
2 15 oz cans diced tomatoes—reserve juice
1 15 oz can black beans, rinsed and drained
3/4 cup Quinoa
3 large carrots grated
1 1/2 cup grated cheese (pepperjack or substitute favorite)
4 large bell peppers cut in half longwise, remove seeds and ribs

Directions:

Heat oil over medium heat
Cook onion & celery 5 minutes until soft
Add cumin & garlic and saute 1 minute
Stir in spinach and tomatoes, cook 5 minutes or until most of the liquid is gone
Stir in beans, quinoa and carrots plus 2 cups water
Cover and bring to a boil
Reduce heat to medium/low and simmer 20 minutes or until Quinoa is tender.
Stir in 1 cup cheese, season with salt and pepper
Pre-Heat oven to 350*
Pour tomato liquid into shallow baking dish
Fill each pepper half w/Quinoa and mix (3/4 cup per pepper)
Set peppers in baking dish and cover with foil
Bake 1 hour, remove foil and sprinkle 1 Tbsp cheese per pepper
Bake 15 more minutes - Let stand 5 minutes

Note: the stuffing mix freezes well



SCALLOPED PORTOBELLO MUSHROOMS

Ingredients

1/2 cup fresh shredded Mozzarella cheese
1/2 cup fresh shredded Gruyère
1/2 cup fresh grated Parmesan
2 tablespoons freshly chopped parsley, plus more for garnish
2 teaspoons Italian seasoning, (or dried Italian mixed herbs)
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
8 large portobello mushrooms
Salt, to season
Cracked black pepper, to taste
1/2 cup heavy cream
2 cloves garlic minced (or 2 teaspoons minced garlic)

Directions:

PORTOBELLO MUSHROOMS

Preheat oven to 400°F (200°C). In a medium bowl, toss together Mozzarella, Gruyère, Parmesan, parsley, Italian seasoning, onion powder and garlic powder. Set aside.
Remove stems from portobello mushrooms and slice into 1/2-inch (1-cm) slices.
Arrange one-third of mushrooms in the bottom of a 2-quart (2-litre) baking dish. Sprinkle with one-third of the cheese mixture. Season with salt and pepper. Repeat layering two more times.
Mix together cream and minced garlic and pour mixture over mushrooms.
Cover with foil and bake until mushrooms are tender, (about 30 minutes). Remove foil and carefully pour out excess liquid from the bottom of the dish into a small pot. Set pot aside.
Return mushrooms to the oven and broil/grill until golden, (about 4-5 minutes).

LIQUID GRAVY (OPTIONAL STEP)

Bring mushroom pan juices in the pot to a simmer over medium-high heat.
Mix 1 teaspoon cornstarch with 1 tablespoon water and whisk in cornstarch mixture until fully combined.
Continue to simmer while stirring until gravy has thickened.
Serve with mushrooms.



TIME FOR FRESHNESS

MOJITO FRUIT SALAD

Facebook Recipes

Ingredients:

- 16 ounces fresh strawberries, hulled & sliced lengthwise
- 6 ounces blackberries, whole or halved
- 4-5 mandarin oranges, peeled & segmented
- 8 ounces red seedless grapes, halved
- 8 ounces fresh pineapple, chopped (approximately 2 cups)

Mojito Dressing

- 1/4 cup good honey
- Zest of 1 lime
- 2 tablespoons fresh lime juice, (approximately 1 medium lime)
- 4-5 mint leaves, finely chopped
- pinch sea salt

Directions:

- Prep all fruit and transfer to a large bowl. Set aside.
- Combine all dressing ingredients in a mason jar.
- Cover and shake until fully combined. Pour dressing over fruit.
- Gently toss fruit until evenly coated with dressing.
- If not serving immediately, cover and refrigerate.

If you are traveling with the salad or making ahead, keep the dressing in the mason jar until 30 minutes before you are ready to serve.



STRAWBERRY POPPY SEED SALAD DRESSING

Inside BruCrew Life

Add a drizzle of this Strawberry Poppy Seed Salad Dressing to your summer salads. The homemade salad dressing made with fresh strawberries will have your taste buds singing.

TOTAL TIME 5 minutes

Ingredients:

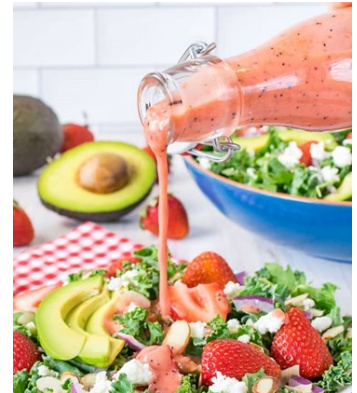
- 1 cup fresh strawberry slices
- 2 Tablespoons red wine vinegar
- 1 Tablespoon lemon juice
- 2 Tablespoon honey
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1/4 cup extra virgin olive oil
- 1 Tablespoon poppy seeds

Directions:

Place strawberries, vinegar, lemon juice, honey, salt, and pepper in a food processor. Pulse until blended and creamy. Add oil and pulse again until light and creamy. Stir in poppy seeds. Refrigerate until ready to serve with your favorite salad.

Note:

It is best if used within 2-3 days, but it will keep for about a week in the refrigerator. The oil and vinegar may separate a little the longer it sits, so make sure you shake it really well before serving. If it thickens up too much in the fridge, you can also add a little bit of water or milk to thin it out. Make sure to shake it up really well.



SPRING TREATS

TRIPLE BERRY ANGEL FOOD CAKE

Facebook Recipes

Ingredients:

- 1 Angel Food Cake mix, plus ingredients to prepare
- 1/4 cup + 3/4 cup powdered sugar, divided
- 8 oz light cream cheese, room temperature
- 1 1/2 cups heavy cream (35%)
- 1 teaspoon vanilla
- 1 1/2 cups fresh strawberries, diced
- 1 1/2 cups fresh blueberries
- 1 1/2 cups fresh raspberries



Directions:

- Preheat oven to 350 degrees F and line the bottom of a 10x15x1" rimmed baking sheet with parchment paper (make sure that it lays flat on the bottom). Do not grease the pan.
- Prepare cake mix according to package directions.
- Pour into prepared pan and bake for about 20 minutes, until the top is golden and the edges start to crack. *NOTE: It will rise up in the pan significantly, even over the top. But even though it gets high it should not flow over -- if you're concerned, slip an extra baking sheet or a piece of foil underneath just in case.
- Loosen cake from the edges of the pan while it's still warm -- it's going to be a little sticky, like angel food cake is, but it will come away easily.
- Spread out a clean kitchen towel and sprinkle evenly with 1/4 cup powdered sugar. Flip warm cake out onto the towel, peel off the parchment paper and immediately roll up starting at the short end, WITH the towel inside. Let cool completely (at room temperature for 1-2 hours or pop it in the fridge or freeze momentarily if you're impatient like me! You don't want it hot inside when you add your filling.)
- In a large bowl, beat the cream cheese with an electric mixer until smooth. Add 3/4 cup powdered sugar, vanilla and cream and beat on low until combined, then on high for 3-4 minutes until fluffy and stiff peaks form.
- Unroll cooled cake (you can just leave it laying on the towel) and spread with half of the filling and top with half of the berries.
- Carefully roll back up (this time without the towel!) and place on a serving plate. Spread top and sides with remaining filling and top with remaining berries. Serve immediately (leftovers are best eaten within 24 hours).

PINA COLADA PIE

Facebook Recipes

Ingredients

- 1/2 cup shredded coconut
- 2 cups crushed graham crackers 1/3 cup butter, melted
- 2 (8 ounce) packages cream cheese, softened
- 1 cup cream of coconut
- 1 teaspoon rum flavored extract 1 (8 ounce) container frozen whipped topping, thawed
- 1 (8 ounce) can crushed pineapple, drained
- 1/2 cup maraschino cherries, chopped
- 1/2 cup chopped pecans

Directions:

- Preheat oven to 350 degrees
- Spread coconut evenly onto a baking sheet and toast in preheated oven 5 minutes, until golden brown. Remove and set aside.
- In a medium bowl, mix together graham cracker crumbs and melted butter or margarine. Press firmly into bottom and sides of a 9 inch pie pan.

In a large mixing bowl, beat together cream cheese and coconut cream until fluffy. Mix in rum extract. Fold in whipped topping, pineapple, cherries, and nuts. Spread mixture into crust. Sprinkle with toasted coconut. Chill several hours before serving.



APPETIZERS

BEER CHEESE DIP

<https://therecipecritic.com/beer-cheese-dip/>

Ingredients:

- 2 Tablespoons Butter
- 3 Tablespoons flour
- 1 cup milk
- 1/2 cup beer of choice
- 1 1/2 cups sharp cheddar cheese freshly grated
- 1/2 cup gruyere freshly grated
- 1/4 teaspoon paprika
- 1/4 teaspoon garlic
- 1/2 teaspoon Dijon mustard

Instructions

- In a medium-size saucepan over medium-high heat, add the butter and melt. Whisk in the flour and slowly whisk in the milk. Whisk in the beer.
- Add in the cheese and mix until cheese is melted.
- Add in the paprika, garlic, and Dijon mustard and whisk until it is desired consistency.



ARTICHOKE DIP

Facebook Recipes

Ingredients:

- 3 tbsp. butter
- 4 tbsp. garlic, minced
- 1 bag spinach
- Salt and pepper, to taste
- 2 cans artichoke hearts, rinsed and drained
- 3 tbsp. butter (additional)
- 3 tbsp. flour
- 1 1/2 c. whole milk (more if needed)
- 1 package (8 ounce) softened cream cheese
- 1/2 c. crumbled feta
- 1/2 c. grated parmesan
- 3/4 c. grated Pepper Jack cheese
- 1/4 tsp. cayenne
- Extra grated Pepper Jack
- Pita wedges, tortilla chips, crackers



Directions:

- Melt 3 tablespoons butter in a skillet over medium heat.
- Add the minced garlic and cook for a couple of minutes. Crank up the heat a bit and throw in the spinach. Stir around and cook for a couple of minutes until the spinach wilts. Remove the spinach from the skillet and put it in a small strainer. Squeeze the excess juice back into the skillet. Set the spinach aside.
- Throw in the artichokes and cook over medium high heat for several minutes, until liquid is cooked off and artichokes start to get a little color. Remove the artichokes.
- In the same skillet or a different pot, melt 3 additional tablespoons of butter and whisk in 3 tablespoons of flour until it makes a paste. Cook over medium-low heat for a minute or two, then pour in milk. Stir and cook until slightly thickened; splash in more milk if needed.
- Add cream cheese, feta, Parmesan, pepper jack, and cayenne and stir until cheese are melted and sauce is smooth. Chop artichokes and spinach and add to the sauce. Stir to combine.
- Pour into buttered baking dish. Top with extra grated pepper jack and bake at 375 for 15 minutes, or until cheese is melted and bubbly.
- Serve with pita wedges, chips, or crackers!



SEND US YOUR FAVORITE RECIPES !!!

Jim's BAIT

EAU CLAIRE LAKES
BARNES, WISCONSIN

Trivia Answer # 5: Robert E. Lee

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ONE-STOP SHOPPING!

GROCERIES AND
PAPER GOODS
REGULAR &



Non-Ethanol Gas



LIVE BAIT

FISHING / HUNTING LICENSES
FISHING SUPPLIES & SPORTING GOODS
LIQUOR / WINE / BEER / ICE * 20 LB. LP FILLS
BAYFIELD COUNTY PLAT BOOKS
BACON, PEPPER STICKS & BRATS FROM JIM'S MEAT MARKET (IRON RIVER, WI)
DEER CORN
Eau Claire Lakes Picture Frames & Wine Glasses
Local Area Souvenirs / Leanin' Tree Cards For All Occasions
Schmelke Pool Cues

"BARNES - A BREATH OF FRESH AIR"
NOW AVAILABLE

CHECK OUT OUR CLOTHING SECTION

IT'S FIRE SEASON
ALWAYS CHECK WITH THE DNR / TOWN
OFFICE FOR LOCAL FIRE HAZARD STATUS



FOR FISHING & HUNTING REGULATION
QUESTIONS - PLEASE CONTACT:

DNR Call Center Toll Free 1-888-DNR INFO
(1-888-936-7463) / Local: (608) 266-2621
7 days a week - 7:00 a.m. to 10:00 p.m.

PLEASE VISIT LOCAL
ESTABLISHMENTS FOR CURRENT STATE RULES
& REGULATION PAMPHLETS

CHECK ONLINE at:

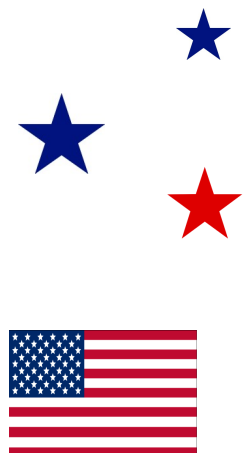
dnr.wi.gov or gowild.wi.gov

It's Time To Gear Up For A New Fishing Season!

2023-24 fishing licenses are on sale now and
are valid until March 31, 2024.

Don't wait until the season arrives to buy your
license in a last-minute panic. Instead, give
yourself the leisure of knowing that when the
new season starts, you'll be ready to go.

Get your fishing license now and enjoy
Wisconsin's waters all year long.



Collect brushed fur of your pets into a bag
and put it into a bird feeder. The birds will
take away this fur for their nests and chicks!
Turning dog shedding into bird nests (Credit:
Huskymika)