BARNES NOTES AND NEWS

Volume 4, Issue 10

ONLINE ONLY

The BARNES NOTES & NEWS is your source of our area's community events and happenings and items of interest. We continue to welcome you to place your ads, submit events, articles, and stories. Please contact owner/editor: Julie (Friermood) Sarkauskas at barnes@gmail.com or call 715-795-2775. Find our link on the NEW Town of Barnes Website:

TownOfBarnesWl.gov / Community / Barnes Notes and News / 2023 / pick the month

While we are starting to enjoy the colors and the smells of fall, summer just doesn't want to close it's doors. It's clear that Mother Nature hasn't decided what season she wants it to be yet. Colors were vibrant for only a short time and now the winds have managed to take almost all of what was left on the trees. If you can manage a trip to the northern areas you might still see some color. With the crazy summer the leaves gave short lived splendor. Enjoy the remaining days of warm breezes and no bugs. Hopefully we'll keep these beautiful fall days for awhile.

OCTOBER REMINISCING:

HALLOWEEN

We've all been trick or treating,

enjoyed the parties and have anticipated finding the perfect costume, but we don't all know where Halloween originated from. It's not just about the scary movies, papered trees, caramel apples and flying witches. There is quite the story behind it all. From Samhain, to All Saints Eve to All Hallows Eve ... we've had this day in our lives for centuries. We only capture the tip of the iceberg in our story, but there is a ton of information in books, on the internet and if we just take the time, we have our own intriguing stories to tell. Sit down around a campfire and let the stories flow. Your kids and grandkids will love them and it will bring back some great memories for you as well. ENJOY!



Go to the link below for additional details and events



45th ANNUAL CRANBERRY FEST SATURDAY, OCTOBER 7, 2023 STONE LAKE, WI

https://www.stonelakecranberryfestival.com/events.html

In this Issue:

- Calendar of Events
- Senior Meals
- Barnes VFW and Auxiliary
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- Barnes Red Hats
- Barnes Book Club
- Gordon/Barnes—Garden Club
- Reminiscing
- Fun & Games
- Cheryl's Pages
- Recipes
- Advertisements

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

barnesnotesandnews@gmail.com



SEE INSIDE FOR PLACES TO GO APPLE PICKING IN BAYFIELD

COMMUNITY DINNER

TUESDAY, OCTOBER 10th at 5:00 P.M.

BARNES COMMUNITY CHURCH 3200 County Hwy N., Barnes

OPEN TO THE PUBLIC

See Page 8

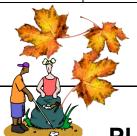




BARNES AREA CALENDAR OF EVENTS:

OCTOBER 2023

Tues. Oct 10	COMMUNITY DINNER 5:00pm at Barnes Community Church. All are welcome. 715-795-2195
Fri. Oct 13	FRIENDS OF EAU CLAIRE LAKES AREA Board Meeting 9:00-11:30am. Location: Barnes Town Hall
Mon. Oct 16	EAU CLAIRE LAKES CONSERVATION CLUB (ECLCC) Meeting 7pm at VFW Post. ECLCC: 715-379-1553
Tues. Oct 17	GORDON BARNES GARDEN CLUB Meeting 1:30pm at Barnes Town Hall. Call 715-835-3410
Tues. Oct 17	REGULAR TOWN BOARD MEETING 6:30pm at Barnes Town Hall: 715-795-2782
Thur. Oct 19	BARNES AREA HISTORICAL ASSOCIATION, INC. (BAHA) ANNUAL MEETING 6pm via Zoom: REGULAR MEETING TO FOLLOW-All members are encouraged to attend. 715-795-3065
Tues. Oct 24	VFW POST 8329 Meeting 6pm at VFW Hall. VFW 715-815-7333
Tues. Oct 24	VFW POST 8329 AUXILIARY Meeting 6pm at VFW Hall. Auxiliary 715-795-2402



PLEASE ...

HELP US KEEP OUR ROADS CLEAN

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

Check in with them or visit:

TownOfBarnesWI.gov to offer your time

WE GREATLY APPRECIATE YOUR HELP IN KEEPING OUR TOWN CLEAN & BEAUTIFUL Barnes Town Road Updates:
Check the Town Website: TownOfBarnesWl.gov

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

South Shore Road Bridge Construction has been completed.

ATV's and UTV's are still on the trails, please keep a watchful eye. Trailers...PLEASE STAY THE COURSE, PLEASE KEEP IT SLOW AND PLEASE BE SAFE. Someone is waiting for you at home. Thank you have a great rest of your season.

Acting Town Clerk: Judy Bouroussa

clerk@townofbarneswi.gov

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

Visit: TownOfBarnesWI.gov for town minutes

PLEASE ABIDE BY THE TOWN RULES & REGULATIONS.

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

TOWN OF BARNES BOARD MEMBERS

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

Cemetery Sexton: Dave Schiess

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

BARNES SENIOR MEALS - OCTOBER 2023 MENU

Meals are at the Barnes Town Hall—Opens 11:30 a.m. - Meals served at 12:00 noon

THURSDAYS ONLY

3360 County Hwy N., Barnes, WI 54873

-To reserve your meal please call 715-373-3396 or 715-795-2753. Be sure to include your name, phone number, - meal site location & date you are making the reservation, and how many people it's for.



NEVER FORGET THEY GAVE EVERYTHING FOR US



	1
10/5	Rotisserie Chicken Roasted Potatoes & Gravy Broccoli & Fresh Fruit Whole Wheat Roll & Butter
10/12	BBQ Chicken Peas & Carrots Coleslaw & Potato Salad Whole Wheat Roll & Butter
10/19	Garlic Herb Pork Loin & Gravy Broccoli Cuts Apple Sauce Chocolate Bean Cake Whole Wheat Roll & Butter
10/26	Lasagna Italian Vegetables Pineapply Tidbits

Suggested Contribution:

\$3.00 - \$5.00 / per meal

Hosted by:

Bayfield County Human Services 117 E. 5th Street, Washburn, WI 54891 Tel: 715-373-6344 Fax: 715-373-6128



REMEMBER:

Trivia Answer # 9: Romania

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, <u>MAKE THE SWITCH</u>. If your dog darts toward traffic, you're not in the way to intervene. The outcome of that is obvious. Love your pets enough to keep them safe.

NOTE: PLEASE REMEMBER THE STATE, COUNTY AND TOWN LEASH LAWS YOUR DOG MUST BE ON A LEASH FOR THEIR SAFETY & THE SAFETY OF OTHERS

QUESTIONS, COMMENTS or CONCERNS

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

THANKS TO YOU ALL FOR YOUR SUPPORT. GOD BLESS

LIKE US ON FACEBOOK









VETERANS DAY DINNER AND CELEBRATION November 11th, 2023



















NEVER FORGET OUR VETERAN CANINES AND THEIR SACRIFICES



LED MESSAGING

VFW is offering advertising on the LED messaging board The sign can be rented by the week For further information and rates please contact: Tam Larson at: 715-795-2402



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





THANK THEM **ALL**



SUPPORT OUR EVENTS

HOPE TO SEE YOU HERE OR THERE





Friday, October 6

10am-5pm, Food and Craft Vendors line the streets of Downtown Bayfield.

10am-3pm, Bayfield Farmer's Market featuring all local producers along South First Street between Rittenhouse and Manypenny Avenue.

Noon-12:10, Mayor Proclamation: Memorial Park Gazebo

Noon-2pm, Big Top Chautauqua: Essentia Health Grandstand Stage (North Second Street)

3-5pm, Big Top Chautauqua: Essentia Health Grandstand Stage (North Second Street)

Saturday, October 7

10am-5pm, Food and Craft Vendors line the streets of Downtown Bayfield.

11am-1pm, Big Top Chautauqua: Essentia Health Grandstand Stage (North Second Street)

11am, Bayfield Firemen's Fish Fry, Beer Garden and Live Music, Bayfield Lakeside Pavilion

1-2pm, Apple Peeling Contest: Essentia Health Grandstand Stage

2:30-4:30pm, Big Top Chautauqua: Essentia Health Grandstand Stage (North Second Street)

6:45pm. King Procession – Begins in front of Old Rittenhouse Inn

7:00pm - King Coronation - Memorial Park Gazebo (Rain Location: Lakeside Pavilion)

Sunday, October 8

10am-5pm, Food and Craft Vendors line the streets of Downtown Bayfield.

11am-1pm, Big Top Chautauqua: Essentia Health Grandstand Stage (North Second Street)

2pm - Grand Parade

3:30pm-5pm Big Top Chautauqua: Essentia Health Grandstand Stage (North Second Street)

5pm - Firemen's Raffle Drawing, Essentia Health Grandstand Stage





BARNES NOTES AND NEWS

2023 Online Pricing:

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

NO Charge for:

birthdays, anniversaries, congratulations, birth announcements, Church services and events, prayer groups, fundraisers or obituaries

FRIENDS OF TOMAHAWK LAKE PARK

Please contact:

tomahawklakepark@gmail.com

for future events and information

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

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.









October 18th at 12:00 Noon McCormick's in Hayward

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



LOCAL ESTABLISHMENTS



BIGTHANKS

TO YOU ALL FOR YOUR SUPPORT CHECK OUT OUR SPECIALS
AND
HOMEMADE SOUPS



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

HOURS 7:00 a.m. to 2:00 p.m. Wed - Mon Closed Tuesdays

Bloody Mary's - Mimosas Peppermint Schnapps





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

Trivia Answer # 3:

It's a modified Captain Kirk mask from "Star Trek" - Bonus Question: Who is the Actor that this mask portrays?





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



OPEN FOR YOUR AD



BARNES COMMUNITY CHURCH

Pastor Jon Hartman

WORSHIP HOURS 10:00 a.m. Sunday

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



BLESSED ARE WE AND OUR NEIGHBORS

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

BARNES COMMUNITY CHURCH FOOD PANTRY

The Barnes Food Pantry is open the 2nd Wednesday of each month from 9:00 to 11:00 a.m. for persons living within 15 miles of the church.

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



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

Please consider making a donation to

The Barnes Food Shelf. It is greatly appreciated.



COMMUNITY DINNER

TUESDAY, OCTOBER 10th at 5:00 P.M.



BARNES COMMUNITY CHURCH 3200 County Hwy N., Barnes

OPEN TO THE PUBLIC

Join us for dinner and a show!



Musical Entertainment provided by: the Mason Bibon Band



BARNES AREA HISTORICAL ASSOCIATION (BAHA)

THE BARNES MUSEUM

OPEN MEMORIAL WEEKEND THRU LABOR DAY

Closed for Season - call for appointment

WE ARE STILL LOOKING FOR VOUNTEERS!!

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

Follow us on Facebook



Barnes Area Historical Association, Inc.

Barnes, WI 54873

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

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

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

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

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

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

Any donations made to BAHA are tax deductible.

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

Single yearly membership - \$15.00; Family or couple yearly membership - \$25.00 Other membership categories are available upon request

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

SPONSORED EVENTS: Stay tuned for Dates

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

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



BAHA MUSEUM GIFT SHOP CALL FOR APPOINTMENT

NEW GIFT SHOP COORDINATOR: Deb Soar

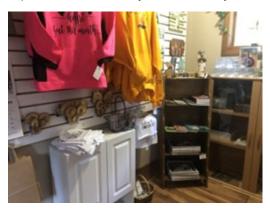
Are you looking for a special gift for a Birthday, Anniversary, Get Well, Thank You, or other occasion? Be sure to check out the new display of items in the Gift Shop. You'll find a wide array of interesting items for all ages:

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

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

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

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





BARNES AREA HISTORICAL ASSOCIATION NEWS

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

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

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

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

Thanks for your help!





FLOWER AND LIL' STINKER ARE BACK!!!!

STAY TUNED FOR THEIR LATEST ADVENTURES AT THE MUSEUM

ARE YOU READY FOR SOME FOOTBALL??

GREEN BAY PACKERS 2023 SEASON SCHEDULE

Trivia Answer # 8: Turnips

Trivia Answer # 8: Turnips							
Week	Date	Opponent	Time (CT)				
1	9/10	at Chicago Bears	3:25				
2	9/17	at Atlanta Falcons	Noon				
3	9/24	vs. New Orleans Saints	Noon				
4	9/28	vs. Detroit Lions	7:15				
5	10/9	at Las Vegas Raiders	7:15				
6		BYE WEEK					
7	10/22	at Denver Broncos	3:25				
8	10/29	vs. Minnesota Vikings	Noon				
9	11/5	vs. Los Angeles Rams	Noon				
10	11/12	at Pittsburgh Steelers	Noon				
11	11/17	vs. Los Angeles Chargers	Noon				
12	11/23	at Detroit Lions	11:30				
13	12/3	vs. Kansas City Chiefs	7:20				
14	12/11	at New York Giants	7:15				
15	12/17	vs. Tampa Bay Buccaneers	Noon				
16	12/24	at Carolina Panthers	Noon				
17	12/31	at Minnesota Vikings	7:20				
18	TBD	vs. Chicago Bears	TBD				



<u>SCORES</u>						
W:	38	20				
L:	24	25				
W:	18	17				
L:	20	34				



OBITUARIES: Remembering Loved Ones Lost



MARCIA LEE WELLNITZ

February 16, 1936 to August 30, 2023

Marcia Lee Wellnitz, age 87, of Barnes, WI, passed away peacefully on Wednesday, August 30, 2023 at St. Mary's Medical Center in Duluth, MN. She was born on February 16, 1936 in Sioux City, IA, the daughter of Ray W. and Frances E. (Sawyer) Doeksen. Marcia was united in marriage to Harlan William Wellnitz on June 27, 1959, in Northville, Michigan.

Marcia was raised in Northville, MI and graduated from Northville High School. She continued her education at Michigan State University where she graduated with a bachelor's degree in education. Career moves took Marcia and Harl to several cities including Milwaukee, WI, Los Alamos, NM, Minneapolis, MN, and Eau Claire, WI before settling in Barnes, WI in 1976. Marcia received her Master of Library Science and began her career as the Ondossagon High school librarian and then the Drummond school system librarian.

She volunteered her time and served the area as an EMT and as a board member of the Northern Waters Library system for forty plus years. She was active in her community as a volunteer on the Aquatic Invasive Species in lakes committee, the Parks & Recreation committee, and the Cemetery committee. She was a loving wife, mother, grandmother, and friend who enjoyed hosting her friends and family at her home on Upper Eau Claire Lake.

She is survived by her children, Rev. Karl A. Wellnitz of Ashland, WI and Kathie L. (Scott) Sheldon of Austin, MN; her grandchildren, Alex L. Sheldon, Elizabeth L. Sheldon and Samantha L. Sheldon; and many cousins, nieces and nephews.

In addition to her parents, Marcia is preceded in death by husband, her siblings, Leanna Callis and Ray Doeksen. Marcia was laid to rest next to her husband on Friday, September 1, 2023 at Northern Wisconsin Veterans Memorial Cemetery in Spooner, WI. There will be a memorial service at Trinity Lutheran church in Hayward WI at a later date. Please leave your condolences for the family at www.bratley-nelsonchapels.com.



<u>WILLIAM J. CROTEAU</u>, age 70 of Barksdale, passed away Tuesday, Sept 5, 2023 at Essentia Health Saint Mary's Medical Center in Duluth, MN. Bill was born Oct 23, 1952 in Ashland, WI the son of Adolph P. and Llewellyn A. (Bolz) Croteau.

Bill was a graduate of Ashland High School, class of 1972. He married Catherine A Gordon, who preceded him in death. He then married Denise R. Eddy in 1982. He worked for a local lumber mill before moving to Oregon where he worked in road construction. He and Denise owned and operated a bar restaurant in Northeast Oregon for over 20 years.

Survivors include his wife, Dee of Barksdale; sons: Curt (Valerie) Greene, Ron (Nadine) Roth, Scott (Tahnee) Croteau and Erik (Deana) Roth; 13 grandchildren and 4 great-grandchildren.

He was preceded in death by his parents, first wife Catherine, son, Jerome and sister Susan.

A gathering of family and friends for Bill will be held from 1:00 p.m. to 3:00 p.m. on Tuesday, September 12, 2023 at Mountain Funeral Home in Ashland.

Interment will take place in Saint Agnes Cemetery at a later date. Funeral arrangements have been entrusted to the Mountain Funeral Home and Cremation Services of Ashland and Mellen, WI.

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 (Friermood) Sarkauskas at: barnesnotesandnews@gmail.com





A large group of garden club members turned out for our September 19th meeting which was great for several reasons. Don't worry, I'll share the gory details, but not until I tell you that you missed some fabulous desserts! Our hostesses outdid themselves! Also the table decorations which were created by one of our members were also lovely.

Our business was fun because we were picking topics for next year's meetings. We also learned that with club membership cards, we could get regular discounts at area greenhouses. You know what that means, don't you? We can buy more plants!!!

We discussed positions that needed to be filled, and volunteers stepped up to fill them. We will be doing our annual fall cleanup at Barnes Town Hall starting soon. Also, the club decided to help in the honoring of Marcia Wellnitz, a very active member of the Barnes community who recently passed away. It will be a busy month.

Our October 17^{th} meeting will be busy too. While all of us enjoy the summer tours and outdoor gatherings, these fall and winter meetings give us time to learn and grow as gardeners and also time to get to know one another better.

We ended our meeting with a fall plant exchange. Yes, some plants prefer to be started in the fall. I still can't get my head completely around that. Hope to see you in October!

Follow us on Facebook: gordonbarnesgardenclub@facebook.com

For more information please contact:

Bonnie Dealing at: <u>bonniedealing@gmail.com</u>



Trivia Answer # 5: Mary Shelley

UFO CRAFTERS

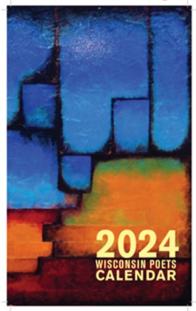
Sorry folks, we don't have any updates for our great crafters...

Always ready and waiting for information.

Poetry Reading

Sunday, October 15, 2023 — 2 p.m.

Drummond Public Library & Historical Museum
14990 Superior Street, Drummond, Wisconsin
Featuring
Regional poets published in the
2024 Wisconsin Poets' (Desk) Calendar
A publication of Wisconsin Fellowship of Poets (WFOP)



Calendar cover art by Jeff Lange.

Prior to the featured poets, audience members will be invited to read one or two short poems. Calendars and other poetry books will be available to purchase after the readings.

This event, which is free and open to the public, is sponsored by Drummond Public Library, Cable Hayward Area Arts Council (CHARAC), and WFOP.

For more information please contact coordinator Diana Randolph at 715-798-3619.

Poetry Reading at the DPL —

Drummond Public Library | Historical Museum | Visitor Center | Drummond Wisconsin

NORTH WOODS AND WATERS OF THE St. Crosx HERITAGE AREA invites you to...

HERITAGE HIGHLIGHT:

Our Northern Forests

Saturday, October 7, 2023 from 1pm-4pm Douglas County Wildlife Area & Bird Sanctuary 13028 South Bird Road, Gordon, WI 54838



Location: The Clubhouse

"Heritage Highlight: Our Northern Forests" will bring the community together at the Bird Sanctuary's Clubhouse, which is constructed of rustic half-log siding with a large stone fireplace and flagstone porch. Enjoy treats provided by the Gordon Friends of the Bird Sanctuary, and coffee provided by Headwaters Roasting.



Presentations

- Hear from Douglas County forester, Logan Jones, in "Forestry: Past, Present, Future," a presentation about forestry history, theory and practices.
- Get a sampling of area organizations, learn about the Heritage Area, and what's happening in northwestern Wisconsin.



Hike, Campfire, Music, Photography "Choose your own adventure" after the program by

"Choose your own adventure" after the program by enjoying live music; a campfire and a s'more (or two); and/or a group hike on the North Country National Scenic Trail, which runs along the Clubhouse. Plus, view award-winning photographer Kathleen Wolleat's display of regional photos.

Event Partners:







Connect with North Woods and Waters:

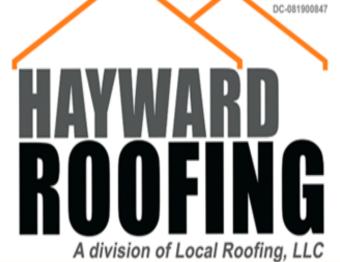
northwoodsandwaters.org info@northwoodsandwaters.org Facebook: stcroixheritage





715-558-2017 Call today

Call today for a new roof!







Licensed. Insured. Awesome. We also appreciate referrals!





OCTOBER SPLENDOR

Compliments of Sally Pease

علىك

Though short lived—we did have some color

Above/Above right:
Bird hunting

Bow hunting



OCTOBER REMINISCING: HALLOWEEN



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

Source: History Channel.com

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



Ancient Origins of Halloween

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

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

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

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

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

Halloween Comes to America

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



OCTOBER REMINISCING: HALLOWEEN



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

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

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

Today's Halloween Traditions

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

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

Halloween Superstitions

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

But what about the Halloween traditions and beliefs that today's trick-or-treaters have forgotten all about? Many of these obsolete rituals focused on the future instead of the past and the living instead of the dead. In particular, many had to do with helping young women identify their future husbands and reassuring them that they would someday—with luck, by next Halloween—be married. In 18th-century Ireland, a matchmaking cook might bury a ring in her mashed potatoes on Halloween night, hoping to bring true love to the diner who found it. In Scotland, fortune-tellers recommended that an eligible young woman name a hazelnut for each of her suitors and then toss the nuts into the fireplace. The nut that burned to ashes rather than popping or exploding, the story went, represented the girl's future husband. (In some versions of this legend, confusingly, the opposite was true: The nut that burned away symbolized a love that would not last.)



OCTOBER REMINISCING: HALLOWEEN



Another tale had it that if a young woman ate a sugary concoction made out of walnuts, hazelnuts and nutmeg before bed on Halloween night she would dream about her future husband. Young women tossed apple-peels over their shoulders, hoping that the peels would fall on the floor in the shape of their future husbands' initials; tried to learn about their futures by peering at egg yolks floating in a bowl of water; and stood in front of mirrors in darkened rooms, holding candles and looking over their shoulders for their husbands' faces. Other rituals were more competitive. At some Halloween parties, the first guest to find a burr on a chestnut-hunt would be the first to marry; at others, the first successful apple-bobber would be the first down the aisle.

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

MY HALLOWEEN MEMORIES:

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

Being from Barnes, we didn't have much trick or treating going on since we had to have our parents drive us around town. So by the time we stopped at a few houses, it was already bed time!!



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 (Northwoods Tap, Red White and Blue; Goetz's; Millers)

Barnes Town Hall

Sunset Resort

Ellison's Resort & Sylvia's Tavern

Tiffany's Salon (Debbie's Hair Design)

Jim Johnson Construction

Georgia's (Skoglunds)

Lyndale Bay Resort

Tall Pines Bar and Grocery

Traut's Resort

Frontier Supper Club

Cheesie's Lakeview Resort





CHRISTMAS BAZAAR CRAFT SALE

52325 Lake Road Barnes, WI (VFW Hall)

Saturday Dec. 2, 2023 9am-3pm

Vendors contact

Florence Prickett

3100 Unit E County Road N Barnes, WI 54 873

715-816-0399 email: leftylane2@gmail.com

Refreshments and food available Sponsored by Barnes VFW Auxiliary Post 8329 52325 Lake Road Barnes, WI 54873





OCTOBER BEAUTY

Above:

Compliments of Sally Pease

Trivia Answer # 10: William Shakespear "MacBeth"

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

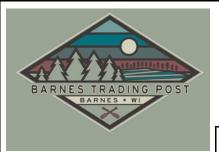
BREAKFAST BUFFET

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

Hours:

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

TRY OUR SOUPS AND DESSERTS



Nadia and Elliott Hough

WE HAVE A LOT **GOING ON** CHECK US OUT ON **FACEBOOK**

Wilderness Inn Come stay with us!!!

Family owned & operated for over 40 years

Wilderness Inn

8 Units Available

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Come see the hard work and big changes we made. We think you'll love it.

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www.barnestradingpost.com

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



THE WINDSOR

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



THURSDAY BANGO

Tuesday - Saturday 4:00 p.m. - 10:00 p.m. Join us for Sunday Omelet Bar 9 - 12

Del Jerome DBA Jerome Excavating, LLC

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

> 715-739-6245 or 715-580-0216 9185 Cty Hwy N Drummond, WI 54832 Email: deljerome@cheqnet.net

FREE ESTIMATES BONDED & INSURED



We are still looking for a few more hard working

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



WE ADDED JUST BECAUSE THIS IS A PERFECT PICTURE. HONOR ALL VETERANS





PET PAGE



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

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

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

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

HAYWARD ANIMAL HOSPITAL # 715-634-8971 Time to start planning for ice burned paws and weather that is too cold for them to stay outside. Also, even this time of year you should......

15226W Cty Rd B, Hayward

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

ALWAYS

NEVER

- make sure your dog has access to fresh cool water.
- All dogs should have proper identification at all times.
 (Tags: name, address, phone number, rabies shots, etc.)
- It's best to have your dog chipped—IT'S WORTH IT



ADOPT !!!

Northwoods Humane Society

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

Phone: 715-634-5394

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

PLEASE REMEMBER...

Pets are not just presents or toys

THEY ARE A LIFETIME

SO MANY HUGS AND SNUGGLES

YOU WERE SUCH A SPECIAL JOY AND SO VERY HANDSOME.

WE WILL MISS YOU
TERRIBLY, BUT SO HAPPY
YOU ARE WITH YOUR.
PUPPY FRIENDS

Our thoughts & prayers to the Solberg family in the loss of your beloved pet and best friend
RICHARD





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

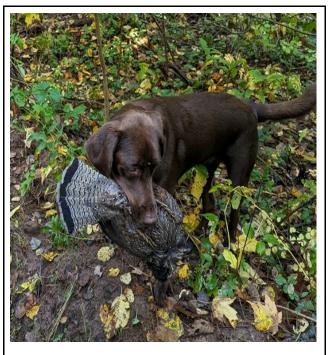


PAY ATTENTION TO YOUR BABIES NEEDS - We're closing in on colder weather and like when it's hot, the cold can do some damage to your puppies paws when walking on the ice and snow.

Leaving animals outside is nice during mild weather, but PLEASE, do not leave them out in the cold. If you feel you don't have a choice, you do! Find one.

stars at all but maybe openings where our fur-babies shine through to let us know they are ok and happy.

What if they are not



AND...
IT'S BIRD TIME AGAIN
GREAT WORK MOLLY ANN
YOU ROCKED IT





MICHELLE & CALIBOHEIM LOVING THE SNUGGLY DAYS





PUPPIES PICK APPLES TOO





ALWAYS SUPPORT OUR TROOPS















ANCHOR YOUR BOATS HERE



STORAGE FOR:

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

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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!!!!!

Buy a flower pot you really like and use rustoleuns glow in the dark paint to paint the pot. During the day, the paint will absorb the sunlight and at night the pots will glow.



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 UP



BARNES BOOK CLUB

October Book The Scent Keeper by Erica Bauermiester

A coming of age story. It provides fascinating information about ways in which different fragrances can impact human behavior and struggles of finding one's own identity.

We meet the 4th Monday of each month at 1:30 p.m. at the Barnes Town Hall.

Anyone is welcome to join our sharing session, all you have to do is show up.

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



GENEALOGY

It is so important to have a connection with your family tree. Not only does gathering information make it easier for your children to pick up the process, it will spark something in you that you didn't realize you were looking for. Start with your immediate family, branch to your grandparents and then just keep reaching further back.

Several websites are out there to help start your project:

Order your starter kits from: easygenie.org

Start your Family Tree Today.

Don't wait!

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

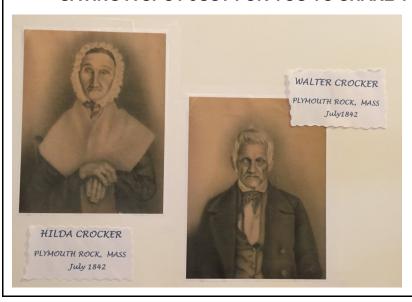
Ancestry.com
Genealogy.com
My Heritage.com
FamilySearch.org
GenealogyBank.com



TRUST ME
IT'S WORTH IT!

PRINTING YOUR FAMILY TREE - WE'RE ALMOST THERE

SAVING A SPOT JUST FOR YOU TO SHARE YOUR FAMILY TREE EXPERIENCE



It's amazing what you can come across. Below is part of the Pease family. My Grandmother Blanche (Pease) Friermood was the daughter of Lucius and Laura Pease (his first wife).

The signature date is 1842



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

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

P.J.'S

CABIN STORE

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

Gas, Oil, and On & Off Road Fuel Available

TRAIL PASSES AVAILABLE

WELCOME HUNTERS & FISHERMEN



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 waxies—nice assortment of tackle.



Trivia Answer # 4: 1962

BUYING OR SELLING?



Elliott Hough Cell: 715-979-1267

Office: 715-634-6237

AN_R

Area North Realty



Your Trusted Barnes And Surrounding Area Realtor

TOWN OF BARNES TRANSFER SITE & RECYCLING CENTER Winter Hours: Wednesday and Sunday 8:00 a.m. to 2:00 p.m.

NO HAZARDOUS DISPOSALS/ITEMS

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

SORRY—WE CANNOT ACCEPT TRASH OR RECYCLING FROM BUSINESSES

EMPTY REFRIGERATORS, FREEZERS, WINDOW AIR CONDITIONERS (Full Size) \$ 20.00

EMPTY REFRIGERATORS, FREEZERS (SMALL) \$15.00

PROPANE TANKS: MUST BE EMPTY / NO CHARGE

STUFFED CHAIRS; \$10

COUCHES/LOVESEAT/RECLINER/TABLES; \$ 30.00 EACH

MATTRESS/BOX SPRING-ANY SIZE \$20.00 EACH

HIDE-A-BED/SLEEP SOFA: \$25.00 W/O MATTRESS / \$ 45.00 WITH MATTRESS

TIRES: CAR/LIGHT TRUCK 5.00 EACH

LARGE TIRES:TRUCK/TRACTOR -- \$\$ DETERMINED BY ATTENDANT

TELEVISIONS AND COMPUTER EQUIPMENT NOW CHARGED BY WEIGHT, NOT SIZE

MISC. FURNITURE; \$5.00/MISC ITEMS NOT LISTED DETERMINED BY ATTENDANT

PLASTIC LAWN CHAIRS: SMALL \$ 2 EA / LARGE \$ 3 EA / TABLES \$4 EACH

CARPETING, PADDING, RUGS, DEPENDING ON SIZE; \$10.00 AND UP

DEHUMIDIFIERS / COMPLRESSORS \$ 15 EACH

FLOURESCENT BULBS 8 FOOT; \$5.00 EACH

FLOURESCENT BULBS 4 FOOT; \$2.00 EACH

FLOURESCENT BULBS LESS THAN 4 FOOT; \$1.00 EACH

CFL BULBS (IN DESIGNATED BOX); \$1.00 EACH

BATTERIES; FREE

ELECTRICAL APPLIANCES: (STOVE, WASHER, DRYER, MICROWAVE, WATER HEATER) FREE

METAL, GRASS CLIPPINGS, PINE NEEDELS, BRUSH AND CLEAN WOOD: FREE

Transfer Site passes are 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. Credit/debit cards only.

BRUSH AREA OPEN ACROSS CTY HYW N FROM THE TRANSFER STATION

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

RECYLCLING MYTHS AND FACTS:

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

Mvth: Any plastic can be recycled

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

Myth: Plastic bags, electronics, medical waste, Styrofoam, plastic totes, lawn chairs, empty oil containers, Amazon/

USPSshipping bags, pots and pans can be recycled.

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

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

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

levied to the transfer station.

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

Leaves the Barnes Community Center 9:50

10:10 Leaves the Drummond Library and Senior Housing

Leaves the Cable area/Rondeau Market 10.45

11:00 Arrive in Hayward at the Hayward Area Memorial Hospital

1:00 Begin return trip to Cable, Drummond and Barnes with stops as needed

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

FIRE DEPARTMENT:

Fire Chief - Brock Friermood

brockFriermood@TownOfBarnesWI.gov

Volunteer Members:

Richard Renz

Robert Skweres

Damian VonFrank

Greg Strasser

Jacob Larson

Jennifer Peterson

Josh Peterson

Leevi Frint

Roseanne Peterson

Whitney Jeanetta

Zack Zepczyk



AMBULANCE SERVICE:

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

Full Time EMT's:

Kaylee Silverness and Jake Coleson

Volunteer Members:

Sonia Von Frank

Tom Renz

Brandon Friermood

Brock Friermood

Robin Friermood

Dawn Piburn

Sarah Juleff

Whitney Jeanetta



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



STAY TUNED FOR ANY UPCOMING EVENTS

BAYFIELD COUNTY

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

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

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

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

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

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

Carrie Linder, CSW Aging & Disability Services Manager

Carrie.linder@bayfieldcounty.wi.gov

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

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

Phone: 715-373-3350







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

WISCONSIN FAMILY AND CAREGIVER SUPPORT ALLIANCE BAYFIELD COUNTY

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

When a Workforce Shortage Crisis and a Caregiving Crisis Meet

"Wisconsin Working Caregivers: Strategies and Resources for Employers"

For more information, please visit Wisconsin Family Caregiver Support Program (wisconsincaregiver.org).

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

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

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

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

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

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

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

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

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

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

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

Carrie Linder, CSW Aging & Disability Services Manager

Carrie.linder@bayfieldcounty.wi.gov



Join Us

Alzheimers and Dementia Caregiver Support Group



Build a support system with people who understand.

Alzheimer's Association® support groups, conducted by trained facilitators, are a safe place for family and friends who are caring for someone who has Alzheimer's or another dementia to:

- Develop a support system.
- Exchange practical information on challenges and possible solutions
- · Talk through issues and ways of coping.
- · Share feelings, needs and concerns.
- · Learn about community resources.

This support group is offered in partnership between the Alzheimer's Association Wisconsin Chapter and the:



Designed for anyone who is caring for someone who has Alzheimer's or related dementia.



Last Thursday of Each Month 1:00-2:30pm

Washburn Public Library

307 Washington Avenue Washburn, WI

Contact the ADRC of the North at 1-866-663-3607 and ask to speak to the Bayfield County Dementia Care Specialist with any questions

www.alz.org/wi 24/7 Helpline 800.272.3900 Hablamos Español 414.431.8811

ALZHEIMER'S[®]
ASSOCIATION

Fluorescent Lamp recycling

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

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

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

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

WE STILL HAVE BUTTONS!! "THERE IS A BARNES, WISCONSIN"

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

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

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

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

THANK YOU FOR YOUR SUPPORT IT IS SO GREATLY APPRECIATED

Eau Claire Lakes Conservation Club

The club welcomes volunteers and other interested individuals.

We hope to see YOU at the next meeting!

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

Medication Drop boxes in Bayfield County

Sara Wartman, BSN, RN Director/Health Officer Bayfield County Health Department

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

Accepted Items: Prescription medications, control and 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.

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/



Trivia Answer # 7: Caldron

THANK YOU FOR. "GOING GREEN"

Find us at:

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

HELP WANTED - FOR SALE - PET SITTING - HANDYMAN WORK

WANTED: 1970 Arctic Cat Panther with Montana Pipes Contact Jack @ 715-580-0415



1700's HARVEST

GARAGE SALE
?

OLD BARN WOOD WANTED

Email: barnesnotesandnews@gmail.com

YARD WORK

?

PET CARE

SEND YOUR INFO TO

Give me a call:

Julie (Friermood) Sarkauskas

715-795-2775

Follow us on Facebook

FUN AND GAMES

Across

- 1. Ring engagement
- 5. King in the kitchen
- 9. Piglet
- 14. Year in Caesar's reign
- **15**. Sitcom producer Norman
- 16. "Presto!"
- 17. Warm, in a search
- **18**. Doo-wop group member
- 19. Burstyn or Barkin
- 20. They go to pieces
- 23. Classic theater name
- 24. Bog fuel
- 25. Ashe Stadium do-over
- 28. Bummed
- 29. One of three in Fiji
- 32. Zodiac sign
- 34. Defoe character
- 37. Desktop image
- 38. Symbol for the Reds?
- 43. Cookie often eaten inside-out
- 44. Cut back
- **45**. Position on issues
- 48. "--- seeing things?"
- 49. LXVII x III
- 52. Pin number?
- 53. Olympian Korbut
- **56**. Parachute material
- 58. Boot camp figure
- 62. Pick through
- **64**. Capital at the center of Czechoslovakia?
- 65. Where the vein is
- 66. Chicken's lack
- **67**. Part of a combo
- 68. Role for Julia
- 69. Struck a stance
- 70. Needle apertures
- 71. It can be pressing

15 16 14 18 19 17 20 21 22 23 26 27 28 29 37 35 34 43 45 51 53 52 54 58 61 63 65 62 64 68 66 70 71 69

Down

- 1. Stringed instruments
- 2. New York tribe or lake
- 3. Like new wine
- 4. Body section
- 5. Bear's weapon
- 6. "SOS!"
- 7. Enjoy immensely
- 8. Passed from liquid to solid state
- 9. Slim and graceful
- 10. Pocket problem
- **11**. Tanker spill result
- 12. Pub quaff
- 13. Parlor product
- 21. Tennis pro Agassi

- 22. Move erratically
- 26. Chemical compound
- 27. Fork prong
- 30. Wilder's "--- Town"
- 31. Title for a Romanov
- **33**. Cinderella's horses, after 12
- 34. "Follow me!"
- 35. The first cardinal
- **36**. Old Icelandic literature
- **38**. A party to a party?
- 39. First name from "Laugh-In"
- 40. Wanders about
- 41. Total
- 42. Hockey infraction

46. Minted

10

11

12

13

- 47. Building extension
- 49. Danes of
- "The Rainmaker"
- **50**. Journalist Chung
- **51**. Mean
- **54**. London theatre
- 55. Test ore
- 57. Aden's land
- **59**. Rant's counterpart
- **60**. Eels anagram
- 61. Famed flagmaker
- **62**. Econ. indicator
- 63. Name of 13 popes

HALLOWEEN TRIVIA:

- 1. Are pumpkins technically a fruit or vegetable?
- 2. When did Halloween start?
- 3. Where does the mask that Michael Myers wears in "Halloween" come from?
- 4. When was the song "Monster Mash" released?
- 5. Who wrote the 1818 classic book "Frankenstein?"
- 6. Vincent Price provides the spooky monologue at the end of what popular Halloween song?
- 7. What is another name for a large kettle or boiler?
- 8. Before pumpkins, which root vegetable did the Irish and Scottish carve on Halloween?
- 9. Where is Transylvania, otherwise known as home to Count Dracula, located?
- 10. Where does the quote "Double, double toil and trouble" come from ?

FUN AND GAMES

OCTOBER SUDOKU - Easy 2 7 9 8 8 5 4 9 2 8 5 2 6 8 5 8 4

	- COTOBERGEORGIA TIPETALII									
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	4					3				
	7	5					9			
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			7	5		4				
					9		1	3		

OCTOBER SUDOKU - Medium

SEPTEMBER CROSSWORD ANSWERS

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				P	Α	N		0	R	R				
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С	π	I	N	Е	S	Е	С	Н	Е	С	K	Е	R	S
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W	Е	N	Т		Н	Е	S	Т		D	R	Α	W	S

Trivia Answer # 5; Mary Shelly

REMINDER:

8

6

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

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

Email any items you may have to:

Julie (Friermood) Sarkauskas at:

barnesnotesandnews@gmail.com

or call: 715-795-2775



FUN AND GAMES - COLOR ME







bats	bones	boo	broom	candy
cat	cauldron	costumes	creepy	ghost
ghoul	Halloween	howl	mask	monster
moon	mummy	night	owl	pumpkins
scare	skeleton	skull	spider	spooky
treat	trick	vampire	web	witch

M	Q	٧	M	0	C	A	U	L	D	R	0	N	В
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5	U	G	K	C	U	D	D	I	E	0	٧	I	5
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Α	I	Т	0	Р	P	0	R	5	Р	Ι	D	E	R
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В	0	0	W	Р	Н	A	L	L	0	W	E	E	N
C	A	N	D	У	Z	C	0	5	Т	U	M	Е	5







IT'S APPLE PICKING TIME

BAYFIELD ORCHARDS & FARMS

Erickson Orchards

Address: 86600 Betzold Rd, Bayfield, WI 54814

Email: ericksonorchards1@gmail.com

Phone: 715-913-0717

Apple Hill Orchard

34980 Co Hwy J · (715) 779-0276

Hauser's Superior View Farm

86565 County Hwy J, Bayfield, WI 54814 Email: info@superiorviewfarm.com

Phone: (715) 779-5404

Blue Vista Farm

34045 South County Highway J Bayfield, WI 54814

Email: bluevistafarm@gmail.com

Phone: (715) 779-5400

Rocky Acres Farm

87340 County Hwy J, Bayfield, WI 54814

Phone: 715-779-3332

Bayfield Apple Company

87540 County Highway J Bayfield, WI 54814 Email: bayfieldapplecompany@gmail.com

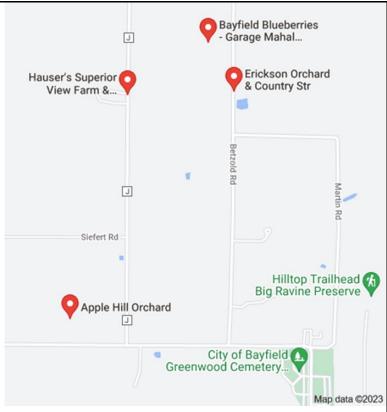
Phone: 715-779-5700

Sunset Valley Orchard

86520 Valley Rd, Bayfield, WI email: apple.branch@yahoo.com

Phone: (715) 779-5510







VARIETIES INCLUDE:

* HoneyCrisp * Zestar * Snowsweets *

* Hume * Cortland * MacIntosh * Haralson *

* Liberty * Sansa * Sweet Sixteen * Redfree *

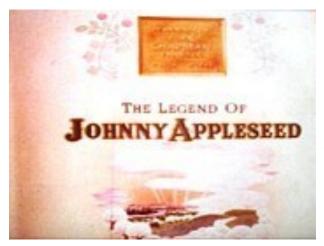
* Crimson Crisp * NovaSpy * GoldRush *

* Some crabs *

WHAT IS THE TRUE STORY BEHIND JOHNNY APPLESEED?

One of America's fondest legends is that of Johnny Appleseed, a folk hero and real-life pioneer apple farmer in the 1800's. Johnny Appleseed's real name was John Chapman. He was born in Leominster, Massachusetts in 1774.

His dream was to produce so many apples that no one would ever go hungry.



CHERYL'S NUTRITION & HEALTH TIPS

TIPS FROM CHERYL PEASE - CERTIFIED NUTRITIONIST



Certified Nutritionist, Fitness Trainer & Health Coach https://linktr.ee/cherylpease THANK YOU FOR YOUR SERVICE PETE & CHERYL PEASE

WE CAN NEVER REPAY YOU!!



BE STRONG - BE HAPPY - BE GOOD TO YOURSELF





WELCOME HOME PETE & CHERYL

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



In a couple of years, it won't matter how long it took. You'll just be glad you took a chance on yourself and didn't give up.

Keep going.



CHERYL'S RECIPES

Wishing you a HAPPY & HEALTHY weekend! Remember HEALTHY is a way of life. Take it one day, **one** HEALTHY HABIT **at a time** & you will create a HEALTHY LIFESTYLE. Here's a delightful & delicious dish to share at your weekend gathering ~ **ENJOY**

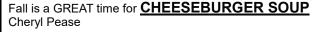
TACO DIP

Ingredients:

- 8 ounces light cream cheese, softened
- 1 cup fat free Greek yogurt
- 8 oz cooked, shredded chicken breast
- 1 cup of your favorite salsa
- 1 tablespoon taco seasoning
- 1 cup shredded lettuce
- 1 cup shredded cheddar cheese
- 1 cup tomato, diced
- 1 small avocado, diced
- ½ cup onions, sliced
- 1 tablespoon sliced olives
- 1 pound mini bell peppers, sliced in half lengthwise, stems and seeds removed, for serving instead of chips

Directions:

- Combine softened cream cheese, greek yogurt, chicken, salsa and taco seasoning until smooth and well combined.
- Spread into a rectangle baking dish or pie plate
- Refrigerate for an hour to let flavors combine (optional).
- Top with remaining ingredients.



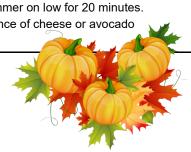
4 servings

Ingredients:

- 1 lb 90% lean ground beef
- 1/4 cup chopped onion
- 3/4 cup diced celery
- 1 (14.5-oz.) can diced tomatoes
- 3 cups low sodium chicken broth
- 2 tsp Worcestershire sauce
- 1 tsp dried parsley
- 1/4 tsp salt
- 1/4 tsp ground pepper
- 7 cups baby spinach
- 4 oz. reduced-fat, shredded cheddar cheese, if you're not doing dairy, use avocado

- In a large soup pot, cook the beef until brown. Add the onion and celery; sauté until tender. Remove from heat and drain any
- excess liquid.
- Stir in the tomatoes, broth, Worcestershire sauce, parsley, salt, and pepper. Cover, and simmer on low for 20 minutes.
- Add the spinach, and cook until wilted, about 1 to 3 minutes. Top each serving with one ounce of cheese or avocado





IT'S CANNING TIME AGAIN

TIPS FOR SUCCESSFUL CANNING:

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

HOT JARS VS. HOT STERILIZED JARS:

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

If the mixture will be proc3essed in the boiling-water canner for 10 plus minutes, jars just need to be hot.

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

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

PAY ATTENTION TO THE PECTIN

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

-Taste of Home Test Kitchen

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. Do the same with lids and rings to make sure no dents or dings.

IT'S CANNING TIME AGAIN

PICKLED BEETS

Ingredients:

10 pounds fresh small beets, stems removed

2 cups white sugar

1 tablespoon pickling salt

1 quart white vinegar

1/4 cup whole cloves

Directions:

Place beets in a large stockpot with water to cover. Bring to a boil, and cook until tender, about 15 minutes depending on the size of the beets. If beets are large, cut them into quarters. Drain, reserving 2 cups of the beet water, cool and peel.

Sterilize jars and lids by immersing in boiling water for at least 10 minutes. Fill each jar with beets and add several whole cloves to each jar.

In a large saucepan, combine the sugar, beet water, vinegar, and pickling salt. Bring to a rapid boil. Pour the hot brine over the beets in the jars, and seal lids.

Place a rack in the bottom of a large stockpot and fill halfway with water. Bring to a boil over high heat, then carefully lower the jars into the pot using a holder. Leave a 2 inch space between the jars. Pour in more boiling water if necessary until the water level is at least 1 inch above the tops of the jars. Bring the water to a full boil, cover the pot, and process for 10 minutes.



Taste of Home

Ingredients:

- 4 cups water
- 2 cups firmly packed fresh basil leaves, finely chopped
- 1 package (1-3/4 ouces) powdered fruit pectin
- 3 drops green food coloring (optional)
- 5 cups sugar

- In a large saucepan, bring water and basil to a boil.
- Remove from heat; cover and let stand for 10 minutes.
- Strain and discard basil.
- Return 3-2/3 cups liquid to the pan.
- Stir in pectin and food coloring (if desired).
- Return to a rolling obi over high heat.
- Stir in the sugar and boil for 1 minute, stirring constantly.
- Remove from heat, skim off foam.
- Carefully ladle hot mixture into hot half-pint jars, leaving 1/4 inch headspace.
- Remove air bubbles, wipe rims and adjust lids.
- Process for 15 minutes in a boiling water canner.





IT'S CANNING TIME AGAIN

STRAWBERRY RHUBARB JAM

Taste of Home

Ingredients:

- 5 cups rhubarb about 3 large stalks, cut into 1/2" cubes
- 2 cups hulled and halved strawberries about 1 pint
- 2 1/4 cups sugar
- 1 tablespoon fresh lemon juice from about half of a large lemon

Directions:

- Combine all ingredients in a medium to large saucepan over medium heat.
- Once mixture starts to bubble, reduce heat to medium low. You'll want the heat set to the point where it continues to
 bubble but not violently when stirred (you'll understand once you start cooking if jam bubbles start to pop out of the center
 of the pot). Continue to cook, stirring occasionally, until the jam has thickened. Plan on cooking jam for about an hour and
 temperature of the mixture is over 205 degrees F.
- While the jam is cooking, sterilize four 1-cup jelly glass jars plus their rings and lids. You can roll them in water for 10 minutes or boil the lids and run the rings and glass jars through the dishwasher.
- Have a water bath canner hot and ready. There needs to be enough water in the pot so that when the filled jars are submerged, they're covered by at least 1" of water.
- Fill each jar with hot jam, leaving at least 1/4" of space at the top. Wipe top and edges of the mouth of the jar to remove any residue so the jars seal.
- Place lids on jars, and secure ring bands. Secure just tight enough so that they are hand tightened but you can easily unscrew.
- Transfer filled jars to water bath and let boil for 10 minutes. Transfer jars, set at least 1" apart on a dish towel and let cool, undisturbed, for 24 hours. You should hear the seals on the lids pop pretty soon after removing from the water. (to help with the sealing and "popping", cover with a towel.
- If any jar is not fully sealed, or you chose to skip the canning process, jam should be refrigerated and used within 2 weeks. Sealed jars will keep, in a cool, dark place, for up to a year.

Notes: Makes about 4 cups. Serving size based on 2 tablespoons.

REFRIGERATOR PICKLES

Ingredients:

- 6 cups thinly sliced cucumbers
- 2 cups thinly sliced onions
- 1-1/2 cups sugar
- 1-1/2 cups cider vinegar
- 1/2 teaspoon salt
- 1/2 teaspoon mustard seed
- 1/2 teaspoon celery seed
- 1/2 teaspoon ground turmeric
- 1/2 teaspoon ground cloves

- Place cucumbers and onions in a large bowl; set aside. Combine remaining ingredients in a saucepan; bring to a boil
- Cook and stir just until the sugar is dissolved. Pour over cucumber mixture; cool
- Cover tightly and refrigerate for at least 24 hours before serving







FAVORITE RECIPES

SALISBURY STEAK WITH ONION GRAVY

Ingredients:

- 1 pound ground beef
- 1/3 cup bread crumbs
- 2 teaspoons ketchup
- 1 teaspoon mustard
- 1 teaspoon Worcestershire sauce
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder optional, use if not doing onion in gravy

Gravy:

- 1 onion small
- 1 teaspoon oil
- 2 cups beef broth
- 4 tablespoons flour
- 1 teaspoon ketchup
- 1/2 teaspoons Worcestershire sauce
- 1/2 cup sliced mushrooms optional
- salt and pepper to taste

Directions:

- If you want caramelized onions in your gravy, start by thin slicing a small onion. Cook with 1 teaspoon oil over medium-high heat until nicely brown. About 7-8 minutes. You can cook the optional mushrooms instead or in addition with the onions. Set aside in a bowl.
- In a large mixing bowl, combine 1 pound of ground beef with ½ cup breadcrumbs, 2 teaspoons ketchup, 1 teaspoon mustard and Worcestershire sauce, and 1/2 teaspoon garlic powder. If not doing the onions, then add 1/2 teaspoon onion powder.
- Divide the hamburger mixture into 3-4 equal portions. A quarter-size indent in the middle of one side to prevent puffing up of the patties and make cooking more even.
- Place steak patties in a large frying pan with a teaspoon of oil over medium-high heat. Flip about every 5-6 minutes until an internal temperature of 165°. About 15-20 minutes depending on the thickness, the pan, and your burners.
- Whisk 4 tablespoons flour with 1 cup beef broth. Remove the Salisbury steak to a plate and lightly tent. Pour out most of the liquid, leaving about 3-4 tablespoons of liquid. Allow the pan to cool some.
- Add 1 cup beef broth and bring to a light boil over medium heat.
- Slowly add the flour-broth mixture while continuing to whisk.
- Add 1 teaspoon ketchup and 1/2 teaspoon Worcestershire sauce. Add salt and pepper to taste.
- Whisk until nicely thickened, a few minutes. If using the caramelized onions or mushrooms, add them to the gravy and mix
 well
- Add steak back into the mixture, simmer for a few minutes until everything is hot.

SWEET BABY RAYS CROCKPOT CHICKEN

Ingredients:

- 4-6 chicken breasts
- 1 bottle Sweet Baby Ray's BBQ sauce
- 1/4 cup vinegar
- 1 tsp red pepper flakes
- 1/4 cup brown sugar
- 1 tsp garlic powder

Directions:

Mix everything but the chicken. Place chicken in crockpot (frozen is ok) Pour sauce mixture over chicken Cook on low 4-6 hours.





DESSERTS AND TREATS



PUMPKIN DUMP CAKE

Facebook Recipes

Ingredients:

- 29 ounces canned pumpkin purée
- 12 ounce can evaporated milk
- 1/2 cup granulated sugar
- 1/2 cup brown sugar
- 3 large eggs
- 2 teaspoons pumpkin pie spice
- 1/2 teaspoon salt
- 15 ounce box yellow cake mix
- 1/2 cup pecans, chopped
- 1 cup butter, melted
- whipped cream, for serving

Directions:

- Preheat the oven to 350°F and grease a 9×13 pan with nonstick spray.
- Combine the pumpkin purée, evaporated milk, granulated sugar, brown sugar, eggs, pumpkin spice, and salt in a large mixing bowl. Pour the pumpkin mixture into your prepared pan.
- Sprinkle the cake mix and pecans over the top of the pumpkin mixture.
- Evenly pour the butter over the cake mix.
- Bake for 55 to 60 minutes until golden brown (check after 45 minutes and tent with foil if over-browning.)
- Let cool for a few minutes to set, then serve portions with some fresh piped whipped cream and a little dusting of cinnamon.

GRAMMA'S OLD FASHIONED PUMPKIN PIE

Ingredients:

- 1 1/4 cups light brown sugar
- 3/4 teaspoon salt
- 1 1/2 tablespoon all-purpose flour
- 3/4 teaspoon ground cinnamon
- 1/4 teaspoon ground ginger
- 1/4 teaspoon ground cloves
- 1/2 teaspoon ground nutmeg
- 3 large eggs slightly beaten
- 2 2/3 cups pumpkin
- 1 1/2 teaspoons whole milk
- 1/2 cup evaporated milk
- 1 single pie crust unbaked

- Pre-heat the oven to 425° F.
- In a large bowl, whisk together the brown sugar, salt, flour, and spices.
- Slightly beat the eggs with a whisk, and add them to the mixture.
- Add the pumpkin purée, milk, and evaporated milk, and mix everything together well.
- Pour the pie filling into your prepared and unbaked pie shell.
- Bake at 425° F for about 15 minutes; then reduce the temp to 350° F and bake for about 40 minutes, or until a knife inserted near the center comes out clean. You can use a pie shield to keep the crust from burning.
- Then just allow the pie time to cool completely before serving. You can serve it with whipped cream or ice cream.



DESSERTS AND TREATS

PUMPKIN SPICE COOKIES

Facebook Recipes

Ingredients:

- 2 and 1/2 cups all-purpose flour, spooned and leveled
- 2 teaspoons cornstarch
- 1/2 teaspoon cream of tartar
- 3/4 teaspoons baking soda
- 1/4 teaspoon salt
- 2 teaspoons cinnamon
- 1/2 teaspoon nutmeg
- 1/8 teaspoons ground cloves
- 3/4 cup unsalted butter, softened to room temperature
- 3/4 cup packed brown sugar
- 1/2 cup granulated sugar
- 1 large egg
- 2 teaspoons vanilla
- 1/2 cup canned pumpkin (not pumpkin pie filling)

For the Cinnamon Sugar Coating:

- 1/4 cup granulated sugar
- 1 and 1/2 teaspoons cinnamon

Directions:

- Whisk together the flour, cornstarch, cream of tartar, baking soda, salt, cinnamon, nutmeg & ground cloves.
- In a separate large bowl beat together the butter and sugars until fluffy. Turn the mixer down to low then beat in the egg, vanilla and pumpkin.
- Slowly add in the flour mixture. The dough will be very sticky.
- Cover the bowl with clingfilm and refrigerate for at least 2 hours or up to 2 days.
- When ready to bake, take the dough out of the fridge.
- Preheat the oven to 350F degrees and line 2 cookie trays with parchment paper or silicone baking mats.
- In a small bowl whisked together the sugar and cinnamon for the cinnamon sugar coating.
- Form the dough into balls of about 1.5 tablespoons in size, then roll in the cinnamon sugar coating and flatten slightly
- Place the cookies on the cookie sheets about 2 inches apart.
- Bake for about 8-10 minutes until the tops look just set.

Trivia Answer # 6: Michael Jackson's "Thriller"

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



Please submit to Julie Friermood Sarkauskas at:

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

YOUR OCTOBER HOROSCOPE







Aries October Horoscope (March 21-April 19)

October wants you to work on becoming a better lover, colleague, and friend. Every interaction is an opportunity to communicate with more awareness of other unique perspectives. Practice your patience and politeness, and be respectful of others — particularly in work settings. Focus on what you can do for people rather than what they can do for you; offer to help a stranger in need or to support your coworker with a project. In time, you will build deeper connections to people who value you.

Taurus October Horoscope (April 20-May 20)

Your love life is on full display, highlighting opportunities to deepen the intimacy you share with others. Take the lead with planning dates or sending the first text, and understand that personal sacrifices and compromises must be made to protect the stability of your relationship. The month ends with a dramatic lunar eclipse in your zodiac sign on Oct. 28, which heralds a full circle moment and conclusion to a chapter of personal growth. Reflect on how your outlook on life has changed.

Gemini October Horoscope (May 21-June 20)

Slowly but surely, you will overcome the psychological barriers that have hindered your ability to achieve your ambitions, and in the process, realize the importance of working hard in silence and making decisions that aren't swayed by fear. You're more likely to achieve your targets and intentions in October as Mars darts through Scorpio on Oct. 12, powering your productivity and determination. Even if your perfectionism stalls you creatively, don't move forward with a project until you're happy with your results.

Cancer October Horoscope (June 21-July 22)

You wield the power to decide where you place your attention. Choose wisely, Cancer, and protect your peace from petty issues that cause excessive concerns. Leaning on your loved ones as a pillar of support, you'll venture back into the dating world with a stronger awareness of how you need to be loved. Discuss your values and interests with clarity, and don't be afraid of having high standards that scare away the wrong people. Embrace your passionate side and sensitivity, believing you can be loved without diluting aspects of yourself.

Leo October Horoscope (July 23-Aug. 22)

Tired of all the drama, Leo? You may assert yourself into the role of being a mediator to help the people around you resolve conflicts and come to mutual understandings and agreements. Try not to be consumed by other people's problems, as this will distract you from getting your own priorities in order. Feeling more organized and motivated, you'll be prepared to make important decisions that affect your comfort and stability. Keep the future of your career in mind with every step.

Virgo October Horoscope (Aug. 23-Sept. 22)

Your priorities will shift in October as your financial goals, routines, and resources come into focus. Calculate every decision and purchase with a greater awareness of what's good for you, and live life in moderation. A well-timed paycheck, bonus, or new income stream will offer relief and encourage you to treat yourself without guilt. Invest in yourself, whether that's with a spa day or a new pair of hiking boots.

Libra October Horoscope (Sept. 23-Oct. 22)

This month calls for intentional self-care habits to calm your insecurities. Address your innermost needs and feelings without looking to others for validation. At first, it may feel uncomfortable to step into your power and assume the role of the director of your life. However, the time you pour into rebuilding yourself from the inside out will be revitalizing and rewarding. Contrary to what your fear tells you, the people who care about you most will celebrate you for putting yourself first.



YOUR OCTOBER HOROSCOPE

Scorpio October Horoscope (Oct. 23-Nov. 21)

Your perfectionism may intensify in October. You may not feel like you have control over your spiraling thoughts until Mars plunges into your own sign on Oct. 12, imbuing you with discipline. As you shift your energy and attention from your mind to your body and actions, you will soothe your patterns of overthinking. A fated turning point in your relationships, brought forth by the lunar eclipse in Taurus on Oct. 28, could end with a split or an upgrade to the next level. Remember, everything happens for a reason.

Sagittarius October Horoscope (Nov. 22-Dec. 21)

Potential collaborations will appear as you get closer to new people who support your career growth. Avoid projecting your feelings by releasing the resentment and distrust you feel toward people in your past. Your hard work will be noticed by many in October, but a lack of clarity and confidence in your direction will hold you back. Make sure your intentions and motivations are in the right place.

Capricorn October Horoscope (Dec. 22-Jan. 19)

It's time to shed the label of independence that you've clung to with pride and realize that you don't need to hustle and grind alone when there's a network of people waiting and willing to help you. Your career takes center stage in October, fueled by the gradual return of your creative flow and entrepreneurial magnetism — but this next chapter calls for a new approach. Choose the path of least resistance, making sacrifices where necessary to maintain your internal balance and mental wellbeing as you journey toward success.

Aquarius October Horoscope (Jan. 20-Feb. 18)

You will be exposed to different cultures, beliefs, and opinions in October that challenge you to keep an open mind and refrain from invalidating other people's perspectives. Learn from others without judgment. Acknowledging how your attitude has been shaped by your life experiences will enable you to cultivate a better understanding of the people whom you don't agree with. Expect to see the end of a difficult chapter involving family members, or to have an unexpected travel opportunity present itself.

Pisces October Horoscope (Feb. 19-March 20)

Pisces, your investigative mind will lead you down new roads of reflection, creating windows of opportunity to learn something new and deepen your faith. Don't get swept up in an obsessive search for answers and meaning, especially if you're looking for information to confirm your judgment rather than to expand your mind. If your effort and energy aren't matched in your relationships, resist the urge to demand reciprocity before offering your support. There might be a hidden reason why someone in your life is withdrawing, and you may be able to help



JUST FOR FUN

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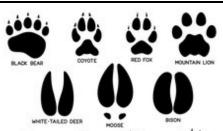
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