

# BARNES NOTES AND NEWS

Volume 5, Issue 3

ONLINE ONLY

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

[TownOfBarnesWI.gov](http://TownOfBarnesWI.gov) / Community / Barnes Notes and News / 2024 / pick the month (you can see past issues as well)

**March Reminiscing-It's Syrup time!** Early for sure, but we have definitely reaped what we sew pretty well already. There are so many of you out there tapping, collecting, boiling and bottling that I thought we would revisit "syruping" from the good old days.

Would love to hear of everyone's syrup making adventures this year since we started a couple months early. Believe it or not, this was my first time tapping, collecting, boiling and making ! All the decades of the Pease and Frierwood families making syrup, I've never done it myself. I'm having a blast! Of course work keeps getting in the way. LOL It truly has been a whirlwind at my desk, but getting new accounts is always a good thing!

The weather has been something I'm pretty sure I've never experienced in my 60 years on this earth and it's definitely been great other than we are looking at a very very tough fire season if we don't get a lot of rain or, as we should have been getting the past few months, snow.

I hope you all have a blessed Easter holiday, enjoy St. Patricks' Day festivities and are safe and well. God Bless



## THE KOFFEE KUP

Starting Friday 3/15 we will have a Reuben Omelet w/ rye toast & a side of thousand island \$11.95

Reuben Sandwich w/ fries \$13.95

**In this Issue:**

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- Advertisements

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

[barnesnotesandnews@gmail.com](mailto:barnesnotesandnews@gmail.com)

COME AND JOIN US FOR A FUN AND SPECTACULAR

# Saint Patrick's Day Party

MARCH 16TH  
THE BARNES TRADING POST  
1PM-5PM

- Live music starts at 1pm
- Games & Prizes
- Costum contest
- free Jello shots all day
- ruebens served for lunch & dinner

See you there!





# BARNES AREA CALENDAR OF EVENTS: MARCH 2024

March ???	BAHA MEAT RAFFLE EVENT @ Barnes Trading Post. Times and event features TBD. 715-795-3065	Tues. Mar 26	VFW POST 8329 Meeting 6pm at VFW Hall. VFW: 715-815-7333
Thur. Mar 14	BARNES AREA HISTORICAL ASSOCIATION, INC. (BAHA) Meeting 6pm in person or via Zoom (TBD). 715-795-3065	Tues. Mar 26	VFW POST 8329 AUXILIARY Meeting 6pm at VFW Hall. Auxiliary 715-795-2402
Tues. Mar 19	GORDON BARNES GARDEN CLUB Meeting 1:30pm at Barnes Town Hall. Call 715-795-3247	Fri. Mar 29	GOOD FRIDAY Communion Service at 11:00 am, Barnes Community Church: 715-795-2195
Tues. Mar 19	REGULAR TOWN BOARD MEETING 6:30pm at Barnes Town Hall. 715-795-278	Sun. Mar 31	EASTER SUNDAY SERVICE 10:00am at Barnes Community Church: 715-795-2195
Sun. Mar 24	PALM SUNDAY SERVICE 10:00am at Barnes Community Church. 715-795-2195		



## 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](http://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: [TownOfBarnesWI.gov](http://TownOfBarnesWI.gov)

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

## PLEASE DRIVE SAFELY

**Someone is waiting for you**

**Town Clerk: WELCOME Lisa Meyer**  
[clerk@townofbarneswi.gov](mailto:clerk@townofbarneswi.gov)

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

Visit: [TownOfBarnesWI.gov](http://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](mailto:tRenz@TownOfBarnesWI.gov)

**Supervisor:** Dave Scully - [dScully@TownOfBarnesWI.gov](mailto:dScully@TownOfBarnesWI.gov)

**Supervisor:** Jim Frint - [jFrint@TownOfBarnesWI.gov](mailto:jFrint@TownOfBarnesWI.gov)

**Supervisor:** Seana Frint - [sFrint@TownOfBarnesWI.gov](mailto:sFrint@TownOfBarnesWI.gov)

**Supervisor:** Eric Neff - [eNeff@TownOfBarnesWI.gov](mailto:eNeff@TownOfBarnesWI.gov)

**Cemetery Sexton:** Dave Schiess

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



## BARNES SENIOR MEALS - FEBRUARY 2024 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**



Trivia Answer # 6: Lily

**3/7  
Turkey Meatloaf  
Mashed Potatoes & Gravy  
Steamed Carrots  
Canned Peaches  
Dinner Roll & Butter**

**3/21  
Braised Beef Tips  
Steamed Carrots  
Mashed Potatoes  
Blueberry Crisp**



**Suggested Contribution:  
\$3.00 - \$5.00 / per meal**



**3/14  
Corned Beef & Cabbage  
White Wine Sauce  
Steamed Carrots  
Lemon Rice Pilaf  
Stawberry Shortcake**

**3/28  
Honey Glazed Ham  
Scalloped Potatoes  
Steamed Carrots  
Apple Crisp**

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

### **REMEMBER:**

**PLEASE WALK AGAINST the TRAFFIC!!!! THIS IS FOR YOUR SAFETY.**

I do understand in the city you have sidewalks and it doesn't really matter, but in the country we **must ask** that you abide by the "rules of the road". **BIKE WITH** traffic (ditch to your right). **MAKE SURE** your dog is always on the "ditch" side of you and **NOT** on the road side.

*I'd like to thank those of you who are walking with your pets away from the road. For those of you I've seen with your pet on the car side of the road, **MAKE THE SWITCH.** If your dog darts toward traffic, you're not in the way to intervene. **The outcome of that is obvious.** Love your pets enough to keep them safe.*

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

### **QUESTIONS, COMMENTS or CONCERNS**

If you have any questions or comments on what you see here, we would like to hear from you. If you have an item that you would like to see in the Barnes Notes and News, please contact Julie (Frierimood) Sarkauskas at [barnesnotesandnews@gmail.com](mailto:barnesnotesandnews@gmail.com)

**THANKS TO YOU ALL FOR YOUR SUPPORT. GOD BLESS**

LIKE US ON FACEBOOK



# OUR COMMUNITY

## FRIENDS OF TOMAHAWK LAKE PARK

Please contact:

[tomahawklakepark@gmail.com](mailto:tomahawklakepark@gmail.com)

for current and future events

### 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.



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

The Town of Barnes is hosting an information and training session April 26, 2024 from 10am - 12pm at the Barnes Town Hall located at 3360 County Hwy N Barnes, WI.

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

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

**Please come and see what it is all about!**

## BARNES RED HAT



Our next gathering is

March 20th - 12:00 Noon

Georgia's, Barnes

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





## LOCAL ESTABLISHMENTS



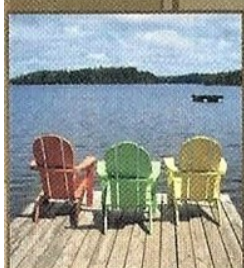
**BIG THANKS**  
TO YOU ALL  
FOR YOUR SUPPORT

**CHECK OUT OUR SPECIALS,  
HOMEMADE SOUPS and  
BAKED GOODS**

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

**Bloody Mary's - Mimosas  
Peppermint Schnapps**

Find us on Facebook: The Koffee Kup



### Deer Grove Resort

On Upper Eau Claire Lake  
Jeff and Maureen Fullington  
Owners

3225 Deer Grove Road  
Barnes, Wisconsin 54873

715-795-2526  
715-235-9741

deergroveresort@charter.net  
deergroveresort.com



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

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

#### 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

Trivia Answer # 1: March 22nd and April 25th

*BARNES V.F.W. POST 8329*



**CELEBRATION OF LIFE**

**LYNN SKANDEL**

**MARCH 8, 2024 - 1:00 to 4:00 PM**

**BARNES VFW**



**WOUNDED WARRIOR  
PROJECT**

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



**PLEASE CONTACT  
VFW OR VFW AUXILIARY MEMBERS  
FOR ADDITIONAL INFORMATION**

**LET'S "BRING" THEM HOME**

**THANK THEM ALL**



**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**







## BARNES COMMUNITY CHURCH

Pastor Jon Hartman

### WORSHIP HOURS

10:00 a.m. Sunday

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



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

**BLESSED ARE WE  
AND OUR NEIGHBORS**

### BARNES COMMUNITY CHURCH FOOD PANTRY

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

Please bring identification

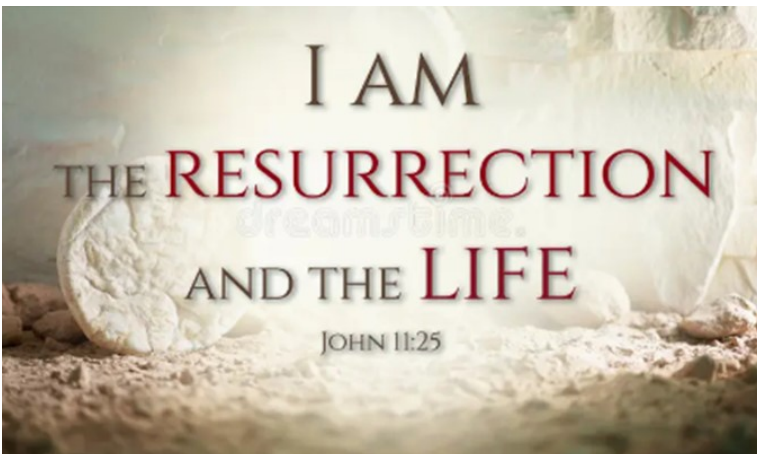
We are located at 3200 County Highway "N", Barnes, WI  
at the Barnes Community Church.

- For further information call - 715-795-2195



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

(For a map to the food shelf visit: [www.barneswi.com](http://www.barneswi.com))



*If you have more than you need  
Build a longer table, not a higher fence*

# 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](mailto:lupeet101343@gmail.com)

### **SPONSORED EVENTS:**

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

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

## STAY TUNED FOR UPCOMING EVENTS AND INFORMATION

### **BAHA MUSEUM GIFT SHOP CALL FOR APPOINTMENT**

**NEW GIFT SHOP COORDINATORS:  
Sally Pease & Donna Porter**

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 !!!!

We're not sure what Flower and Lil' Stinker are up to. We believe they are out enjoying the wonderful weather !!

### UFO CRAFTERS

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

Always ready and waiting for information.

# BARNES AREA HISTORICAL ASSOCIATION



Barnes Area Historical Association, Inc.

5555 James Road  
Barnes, WI 54873

## MacQuarrie Books

The *Barnes area Historical Association (BAHA)*, as part of their Gordon MacQuarrie Program, publishes and offers four books of MacQuarrie authored stories that have never before been published in book form. Editor Dave Evenson has researched *The Milwaukee Journal / Sentinel* and all the outdoor sport magazines that had published Gordon's works and discovered many stories that did were not included in Zach Taylor's famous six books of MacQuarrie stories. Dave has produced these new books and they have become very popular additions to a reader's bookshelf and MacQuarrie personal collection.

In 2018, Dave produced *Right Off The Reel (ROTR)*. Gordon's byline at the Journal from 1936 through 1956 was titled *Right Off The Reel*, and among these many columns were a lot of stories about *The Old Duck Hunters Association, Inc.* This first book is full of stories about Hizzonor and Gordon and their many adventures and escapades taken from those columns.

Then in 2019, Dave created a second book of MacQuarrie's Milwaukee Journal columns titled *Dogs, Drink and Other Drivel (DDOD)*. *DDOD* brought many more stories from Mac's pen that have never before been read unless you received the Milwaukee Journal in his days at the Paper between 1936 and 1956. *DDOD* reveals stories that as Dave says are, "The *further* adventures of Gordon MacQuarrie" which would be a good subtitle for this new book.

In 2022, based on extensive research done by Keith Crowley when he wrote Gordon MacQuarrie's Biography *Gordon MacQuarrie: The Story of an Old Duck Hunter*, more magazine stories came to light so Dave produced a third book, *Found Stories of the Old Duck Hunters (FSODH)*. This book contains magazine stories not previously published in book form. This book has six Old Duck Hunters stories and twenty three stories about other escapades of Mac by himself with friends and associates. This book, added to the other two books, becomes an important second Trilogy of MacQuarrie stories.

These three books form a new triplicate and are available in hard cover and in a boxed set. Placed alongside a boxed set of the famous Zack Taylor Trilogy, it joins with to capture all of Mac's ODHA stories, hunting and fishing stories and stories of his friends and neighbors that he wrote for the newspaper and the various outdoor sporting magazines of his day, all in six books.

With access to all columns and magazine articles that Gordon ever wrote, Dave discovered a lesser known passion that Gordon had, muskies. Gordon had a large interest in muskie fishing and was abreast with the events of the world record muskies caught in his day. So, *MacQuarrie on Muskies (MOM)* became the fourth book, produced in 2023.

These books can also be ordered using the form on the backside or can be ordered online through the BAHA website [bahamuseum.org](http://bahamuseum.org) by clicking on "MacQuarrie" and then on "Bookshelf".

BAHA is a tax exempt , 501 (c) (3) Organization

*Sharing the history of the Barnes Area through education and preservation*

BAHA is a tax exempt , 501 (c) (3) Organization



# BARNES AREA HISTORICAL ASSOCIATION NEWS



Barnes Area Historical Association, Inc.

5555 James Road  
Barnes, WI 54873

## MacQuarrie Books Order Form

### *RIGHT OFF THE REEL (ROTR)*

ROTR soft cover @ \$18.00 plus \$3.00 S&H, hard cover @ \$24.00 plus \$3.00 S&H

I would like \_\_\_ soft cover copies X \$21.00 totals \$ \_\_\_\_\_ (includes S&H)

I would like \_\_\_ hard cover copies X \$27.00 totals \$ \_\_\_\_\_ (includes S&H)

### *DOGS, DRINK & OTHER DRIVEL (DDOD)*

DDOD soft cover @ \$20.00 plus \$3.00 S&H, hard cover @ \$26.00 plus \$3.00 S&H

I would like \_\_\_ soft cover copies X \$23.00 totals \$ \_\_\_\_\_ (includes S&H)

I would like \_\_\_ hard cover copies X \$29.00 totals \$ \_\_\_\_\_ (includes S&H)

### *FOUND STORIES OF THE OLD DUCK HUNTERS (FSODH)*

FSODH soft cover @ \$23.00 plus \$3.00 S&H, hard cover @ \$29.00 plus \$3.00 S&H

I would like \_\_\_ soft cover copies X \$26.00 totals \$ \_\_\_\_\_ (includes S&H)

I would like \_\_\_ hard cover copies X \$32.00 totals \$ \_\_\_\_\_ (includes S&H)

BOXED SET of hard cover versions of ROTR, DDOD and FSODH @ \$115.00

I would like \_\_\_ Boxed Sets X \$115.00 totals \$ \_\_\_\_\_ (includes S&H)

### *MacQUARRIE ON MUSKIES (MOM)*

MOM @ \$12.00 plus \$3.00 S&H (soft cover only)

I would like \_\_\_ copies X \$15.00 totals \$ \_\_\_\_\_ (includes S&H)

Total order \$ \_\_\_\_\_

Ship to address

Name \_\_\_\_\_

Street address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Send your order along with a check made payable to BAHA at 5555 James Road, Barnes, WI 54873.  
Please allow 2 weeks for shipping.

*Sharing the history of the Barnes Area through education and preservation*

**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](mailto: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

at: [brettFriermood@TownOfBarnesWI.gov](mailto:brettFriermood@TownOfBarnesWI.gov)

**Full Time EMT's:**

Kaylee Silverness and Jake Coleson

**Volunteer Members:**

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



Trivia Answer # 7: Holy Thursday

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



*Congratulations!*



to Leevi Frint for receiving the 2023 Firefighter of the year award for the Barnes Fire Department.

Leevi had the highest percentage of calls responded to out of all the fire department personnel.

Thank you Leevi for being a valuable part of the department and the Town of Barnes!



# OUR COMMUNITY

## DRUMMOND DIRT & SNO-JACKS BAR STOOL RACES

And here they are folks, this year's BIG Raffle Winners!

More importantly, thank you for supporting our snowmobile and ATV trail system! We couldn't do it without your generosity!

\$ 2,500 Jim Kollauf  
\$1,000 Mitch Bonk  
\$1,000 Jess Demeny  
\$700 Bryan Tolliver  
\$500 Jim Haas  
\$500 Bob Zeilenga  
\$250 Scott & Shelly Kulig  
\$250 Jill Sherry  
\$150 Scott McKinney  
\$150 Tim Koster  
\$150 Scott Geske  
\$150 Red Stolarzyk  
\$100 Dan Baillergear  
\$100 Owen Capua



## OUR COMMUNITY



### **New Senior Dining program starting up in Cable February 5!**



#### **New Senior Dining location in Cable to open February 5**

A new Senior Dining experience will open February 5. People 60 and over are invited to join us for lunch and so much more! Besides enjoying a nutritionally balanced lunch, senior dining offers an opportunity to catch up with neighbors, meet new friends and take advantage of health or benefits related programming.

You are eligible if you are:

- Aged 60 or older
- The spouse or domestic partner of someone aged 60 or older
- An adult with a disability, younger than 60, who lives with an eligible older person participating in the program

*Individuals under the age of 60 may sign up for the meal but will be required to pay the full cost of the meal.*

The program is partially funded by contributions from users of Senior Dining. A donation of \$3.00 - \$5.00 per meal is suggested. Why the range? We know that some people are struggling with rising living expenses, but some seniors are more fortunate, and their generous donations go to support their neighbors. All contributions are put right back into the program to provide more meals.

**Spread the word around and join us!**

**Food ~ Fellowship ~ Fun**

**Where:** Cable United Church of Christ  
13445 County Hwy. M, Cable, WI 54821

**Days:** 1<sup>st</sup> and 3<sup>rd</sup> Monday of every month

**Time:** Doors open at 12:00 noon  
Meal served at 12:30 p.m.

**Reservation Line or** 715-373-3396

**Questions:** (Please leave name phone number, preferred meal location and date you will attend)  
Reservations are needed to make sure there is enough food for everyone.  
Please call no later than 12:00 noon the Friday before each scheduled meal to reserve your meal.



## OBITUARIES: Remembering Loved Ones Lost



### KEVIN LEE CAMPBELL

**October 10, 1965**

Kevin Lee Campbell, age 58, of Grand View, passed away Saturday, February 17, 2024 at his residence. He was born October 10, 1965, in Ashland, WI, the son of Jeffrey and Marilyn (Peterson) Campbell.

In 1983, he graduated from Drummond High School. He married Joni J Byrnes and they were married for 22 years. On November 27, 2011, he married Sara Hall, in Grand View. Kevin started his work career at the San Antonio Air Force Base, where he helped build skyscrapers.

He later worked for the Elf program, in Clam Lake, the Town of Grand View, and at the Pigeon Lake Field Station. Kevin was currently the owner and operator of Outback Landscaping and Guide Service. He also provided firewood service, did salvage, and was a logger.

Kevin was a member of Great Divide Christian Center, in Grand View and a volunteer with the youth hunt program, for deer and bear. He enjoyed hunting, fishing, being in the outdoors, and Bear Guiding. Kevin was loving, caring, giving, and loved helping people.

He is survived by his loving family, wife, Sara; parents, Jeff and Marilyn Campbell; five children, Jeffery James Campbell Sr, Michael Thomas Campbell, Hunter (Shelby) Campbell, Alec (Katelyn) Campbell, and Madison Campbell; nine grandchildren, Chloe, Mason, Jeffery Jr., Eli, Marilyn June, Oaklynn, Kadena, Charlie, and Azalea; a brother, Thomas (Terri) Campbell; two nephews, Cody Campbell and Joshua Campbell; a great-nephew, Caleb; father-in-law and mother-in-law, Dennis and June Johnson; two sisters-in-law; two brothers-in-law; and many extended family and friends.

He was preceded in death by his paternal and maternal grandparents; first wife, Joni; a son, Joseph Cunningham; and an infant brother.

A celebration of his life will take place at a later date.

Arrangements are by the Frost Home for Funerals and Ashland Crematory Services.



And He whispered, "My precious child, I love you and will never leave you Never, ever, during your trials and testings.

When you saw only one set of footprints, It was then that I carried you."

**Our sincerest apologies for anyone we missed.**

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

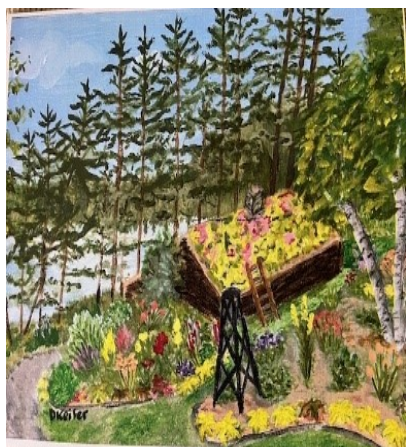
**If you have any information you would like us to share, please send to:**

**Julie (Frierhood) Sarkauskas at: [barnesnotesandnews@gmail.com](mailto:barnesnotesandnews@gmail.com)**



## OUR COMMUNITY

### Gordon-Barnes Garden Club



Twenty gardeners met February 20<sup>th</sup> at Barnes Town Hall on a beautiful but not very wintery Tuesday afternoon.

The meeting was one of our few meetings devoted to mostly business, but we also heard from two of our members about garden journaling, a very helpful way to keep from asking yourself what that strange plant in your shade garden is!!!

Along with committee reports and budget discussion, we heard from Courtney Mashlan, and EMS in Barnes and Iron River who is submitting a grant application for a community health and wellness grant. One of the possibilities for this wellness initiative would be a community garden. Courtney asked the club for input, and a committee was formed to brainstorm ideas with her.

As spring approaches, (or did we already have it?), the calendar will be very full including our annual potting party in April, green house tour in May, plant exchange in June and garden tours in the summer months.

To prepare for those busy times and the push spring brings to get our gardens cleaned up and ready, President, Judy Wilcox has contacted physical therapist, Nancy Walsh, for a presentation on safe gardening techniques. Isn't that a great idea for all of you who may be like me and tend to overdo at first?

Please feel free to come and join us at our March meeting, check us out, and we will welcome you warmly and noisily! Oh, also the cute picture was hand done by GC member Dorothy Kiefer. We actually saw that amazing cottage roof on one of our garden tours.

Follow us on Facebook:

[gordonbarnesgardenclub@facebook.com](mailto:gordonbarnesgardenclub@facebook.com)

For more information please contact:

Bonnie Dealing at: [bonniedeal-](mailto:bonniedeal-)



Trivia Answer # 8: The ears



715-558-2017

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DC-081900847

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GAF



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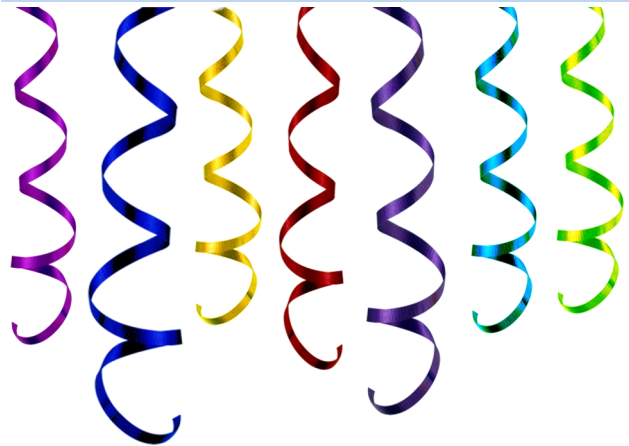
# OUR COMMUNITY



Laurie Cane 3/5  
Bonnie Hutchinson 3/9  
Brett Hammerschmidt 3/10  
Steve Maciosek 3/10  
Jack Friermood 3/12  
Ted Rice 3/12  
Addie Ariens 3/16  
Sara Murphy Metcalf 3/16  
Justin Heise 3/17  
Jacky Witt 3/18  
Maureen Fullington 3/19  
Chad Fullington 3/22  
Phyllis Maki 3/24  
Sam Clark 3/25

Happy Birthday  
Happy Anniversary  
and  
Congratulations  
to everyone we missed

**LOTS OF ROOM  
FOR YOUR WISHES AND  
CONGRATULATIONS**



Caretaking  
Spring/Fall Clean-up  
Lawn Care  
Exterior Staining/  
Painting  
Pressure Washing  
**Jake Schiess 920-737-6351**

Trivia Answer # 2: Hot Cross Buns

## ANCHOR YOUR BOATS HERE



**J&M Storage  
Jeff Johnson**  
  
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Barnes, WI 54873  
Phone: 612-803-0775

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Snowmobiles, Personal Watercraft and  
Dry Indoor Storage  
**PLUS**  
Winterizing and Cleaning Available



# MARCH REMINISCING - MAKING MAPLE SYRUP

## *HISTORY OF PEASE FAMILY MAPLE SYRUP*

**By: Debbie (Pease) Rowe**

The first maple syrup processed

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

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

Ownership of the Tars Pond sugar bush was passed to Blanche Pease (Frierwood) at Uncle Ed's death.

In 1941 Erwin brought part of Section 12 all of Section 13, located between Tars Pond and Mulligan Creek Road, from a logger and set up a sugar bush site, again on Connor's road. On one occasion, the sugar bush was just re-established and processing was still in the open, Erv's cows came by and drain all the sap out of the uncovered evaporating pan!

Up through this time, the maple sap was collected in buckets suspended under the tap spials on the trees. Later, in the 1960's, plastic bags were used to gather the sap. (some family members contend the pails were still better because on those freezing cold mornings one could discard the quarter inch of frozen water on top of the sap in the pails, whereas the entire contents froze inside the sacks.)

Erwin decided to become a commercial operations. He had a handy supply of step-brothers and nephews to rely on. He poured a concrete floor, set up a tine evaporating pan system and began. 350-400 taps drilled into the trees was usual. The route of gathering the sap by tractor and trailer was highly efficient. The need for constant temperature was met by replacing the wood fire with a fuel oil furnace. A generator provided electricity.

In 1968 concrete sap holding tanks, capacity 1400 gallons, were constructed in the ground by the family. The sap would be pumped from the tanks up to an overhead stock tank and gravity fed to the evaporation system. Destruction of this evaporating system occurred via failure of a sap supply valve, so Erv ingeniously replaced the system with one he devised from stainless steel cheese vat parts, adding a hood over the pans and a stack through the roof. Very good years of high yield sap would produce 200-250 gallons of syrup. Other years only yielded 60. Not all of the syrup was high quality. The dark or strong tasting syrup would be hauled to Aniwa or Cumberland to other processors for candy and tobacco.

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


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

Today the Sugar Bush is owned by Bud's sons Guy and Terry, with Gene selling his part off to the brothers. There has been no syrup processing since Bud's last attempt and likely never will be again. The woods are truly quiet.

# MARCH REMINISCING




Blanche (Pease) Frierhood —Tars Pond Sugar Shack



***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**

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Drummond, WI 54832  
Email: deljerome@cheqnet.net



**FREE ESTIMATES  
BONDED & INSURED**

Trivia Answer # 10: Marshmallow Peeps

## 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**



OUR COMMUNITY

CRAFTERNOONS  
ARE BACK!

HOPE TO SEE YOU !!  
PLEASE JOIN US

at The



*Drummond Public Library*

STARTING NOVEMBER 2<sup>ND</sup> THURSDAY  
3:00 PM - 5:00 PM  
AND EVERY THURSDAY UNTIL  
MARCH 29<sup>TH</sup>, 2024

14990 SUPERIOR STREET, DRUMMOND WI 54832  
715-739-6290 \* [drumlib@drummond.wislib.org](mailto:drumlib@drummond.wislib.org) \* [drummondwilibrary.org](http://drummondwilibrary.org)

Check out our calendar of events for any adjustments!  
All ages are welcome, but younger children 10 and under must be supervised by a parent.  
Some activities are messy, some need assistance, but they just need your time.

<https://www.drummondwilibrary.org/news/2023/10/31/crafternoons-are-back>





# PET PAGE



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

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

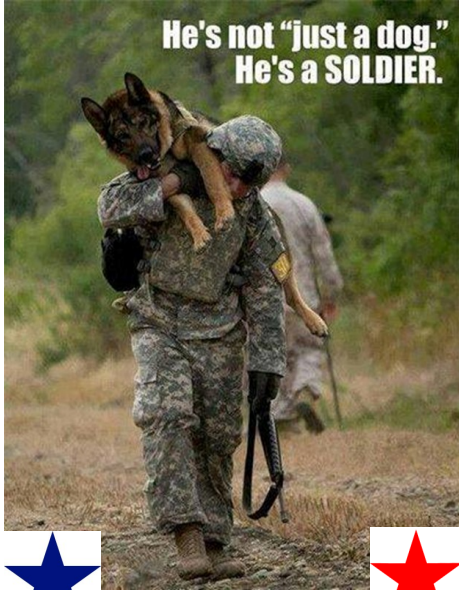
**PLEASE** remember to walk with your dog on the ditch side of you. Walk against traffic and allow room for the passing cars. It's for their safety

### NORTHLAND VETERINARY SERVICES

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

### HAYWARD ANIMAL HOSPITAL

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



Trivia Answer # 9: It's the Easter Beagle Charlie Brown



**OUR DEEPEST SYMPATHIES TO THOSE WHO HAVE LOST THEIR BELOVED PET**

## 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**

It's still winter, even though it doesn't feel like it. PLEASE PAY ATTENTION TO YOUR BABIES NEEDS - Colder weather is upon us 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**



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**



**ALWAYS SUPPORT OUR TROOPS**



**HAPPY**   
*Easter*

**BARNESTORMERS**

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



WHY?

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

I'M MAKING SURE  
 IT STAYS THAT WAY

**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**  
**CONCERN\$ 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

### March Book:

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](http://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.

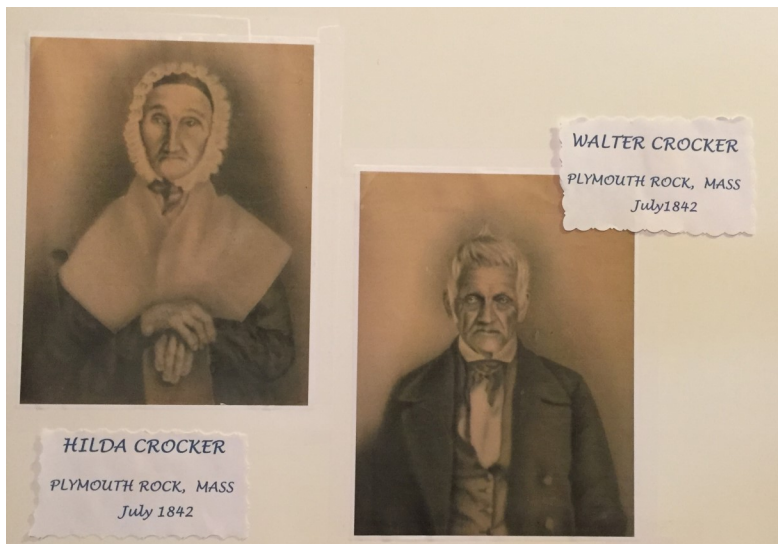
[Ancestry.com](http://Ancestry.com)  
[Genealogy.com](http://Genealogy.com)  
[MyHeritage.com](http://MyHeritage.com)  
[FamilySearch.org](http://FamilySearch.org)  
[GenealogyBank.com](http://GenealogyBank.com)



**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. Left is part of the Pease family. My Grandmother, Blanche (Pease) Frierwood was the daughter of Lucius and Laura Pease (his first wife).

The signature date is 1842





# GENEALOGY - GETTING STARTED

Hello all! Hope you are staying warm- we are having a 4 part genealogy workshop via Zoom with a local Certified Genealogist on four upcoming Tuesdays in the next couple of months and thought we would spread the word in case any of your patrons would like to join as well.

It will be over Zoom, however we are allowing people to come to our library to participate if they do not have access to the internet, etc..

The poster is attached, thank you!

Zoom link for first meeting: <https://us06web.zoom.us/j/3533575239?omn=84501203450&fbclid=IwAR2H0OkLQIBpLEtPZtxWjHJVjzAF9f1ygu7BKSpL-RuFdBNwdD7S7-6eNro#success>

-Bella, IR Public Library Staff

**JOIN US FOR A 4 PART GENEALOGY WORKSHOP WITH LOCAL CERTIFIED GENEALOGIST MARIE MATTSON**



The following Tuesdays the library will host a Zoom workshop both online and in person beginning at 6:30 PM

**JANUARY 30TH: GENERAL GENEALOGY INTRODUCTION AND HOW TO AVOID COMMON PITFALLS**

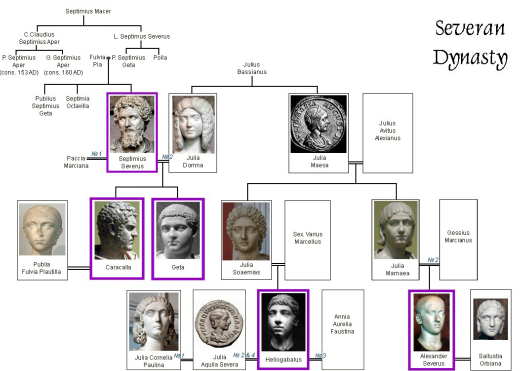
**FEBRUARY 13TH: USING THE CENSUS AND FAMILY SEARCH TOOL TO FIND FAMILY MEMBERS**

**FEBRUARY 27TH: ALL ABOUT DNA AND HOW IT CAN HELP TRACE ANCESTORS**

**MARCH 12TH: BREAKING DOWN BRICK WALLS IN GENEALOGY RESEARCH**

Forward any questions prior to each workshop to the library email [ironriverlib@gmail.com](mailto:ironriverlib@gmail.com)

**Come to any or all of the workshops, call 715-372-5451 for more information.**

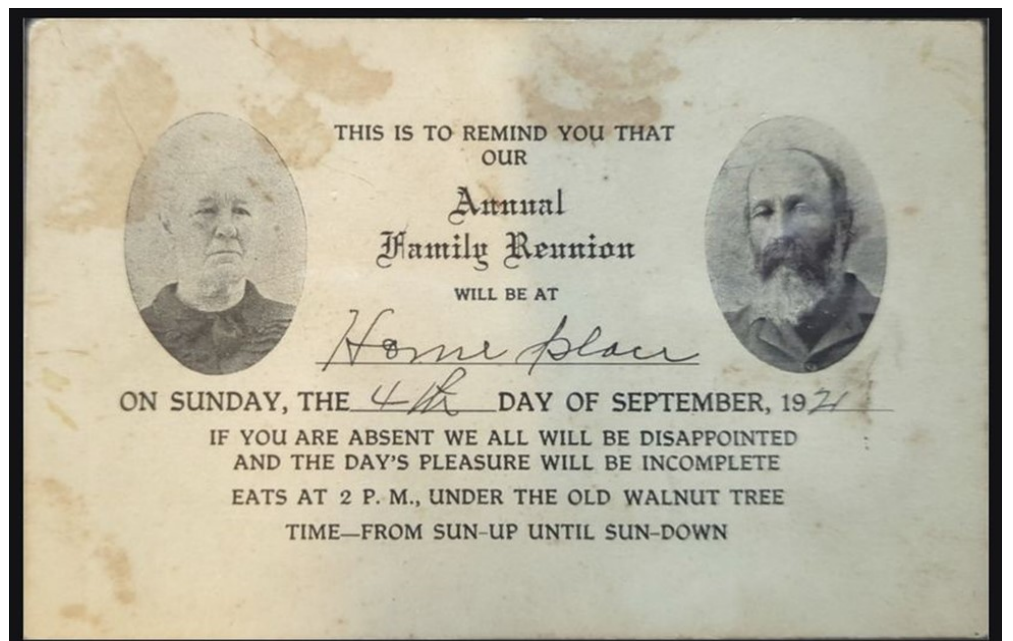



My mom's (Joyce Frierhood) family is from Michigan and they've had a family reunion every year since 1921, "formerly" since 1924 so they are celebrating the 100th Stuhr-Schwerin Reunion this summer.

One of my best memories is taking her to Michigan for the reunions when I could. I treasure that time I was able to spend with her and meet distant aunts, uncles and cousins.

**Fun fact:**

Mom & Viola Frierhood were actually cousins before they were sister-in-laws. Mom was from the Stuhr side and Viola was from the Schwerin side.



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FISHERMEN

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

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

**Wednesday:**  
Bar: 12pm to close  
Kitchen: Closed

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

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

## 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 # 3: Easter Bonnets

# BUYING OR SELLING?



## Elliott Hough

### Cell: 715-979-1267

### Office: 715-634-6237



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

**Effective 4/1/2024—9/30/2024 OPEN Wednesday, Saturday and Sunday 8:00—2:00**

**NO HAZARDOUS DISPOSALS/ITEMS**

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

**SORRY—WE CANNOT ACCEPT TRASH OR RECYCLING FROM BUSINESSES**

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

**RECYCLING MYTHS AND FACTS:**

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

**Myth:** Any plastic can be recycled

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

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

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

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

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

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

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

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

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

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

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

**NAMEKAGON TRANSIT BAYFIELD COUNTY ROUTE**

Bayfield County and Namekagon Transit are providing a route to serve the southern part of Bayfield County. The route originates in the Barnes area then picks up riders in Drummond and Cable, continuing into the Hayward area. Passengers will then have the ability to transfer to a "circular route" in Hayward, where they can travel from store to store or from one address to another, including the courthouse and various medical facilities. The cost for the service is \$1.00 one way and \$0.50 for seniors and persons with disabilities who have a Transit ID card. You **must** call by 1:00 p.m. the previous day to schedule a ride.

If you would like to have an application sent to you for a reduced fare or have any questions, please call Namakagon Transit toll free at (866) 295-9599 or 715-634-6633.

**EVERY TUESDAY**

- 9:50 Leaves the Barnes Community Center
- 10:10 Leaves the Drummond Library and Senior Housing
- 10:45 Leaves the Cable area/Rondeau Market
- 11:00 Arrive in Hayward at the Hayward Area Memorial Hospital
- 1:00 Begin return trip to Cable, Drummond and Barnes with stops as needed





## 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](mailto:Carrie.linder@bayfieldcounty.wi.gov)

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

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

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

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

The UW Division of Extension Employed Caregiver Survey is free and available to any employer interested in surveying their own workforce. Click the “How To Host a Survey” tab at: <https://fyi.extension.wisc.edu/agingfriendlycommunities/employed-caregiver-survey/>

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

Carrie Linder, CSW  
Aging & Disability Services Manager

[Carrie.linder@bayfieldcounty.wi.gov](mailto: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:



**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**

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

[www.alz.org/wi](http://www.alz.org/wi)  
24/7 Helpline 800.272.3900  
Hablamos Español 414.431.8811





## Fluorescent Lamp recycling

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

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

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

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

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

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

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

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

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

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

## Eau Claire Lakes Conservation Club

**The club welcomes volunteers and other interested individuals.**

**We hope to see YOU at the next meeting!**

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

## ADRC

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

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

## Medicare

Vitamin D  
 Brain Wellness Check  
 Seasonal Affective Disorder  
 And more...

**Sponsored by: UW Extension**  
 University of Wisconsin  
 Bayfield County  
 County Administration Building  
 117 E. 5th Street  
 Washburn, WI 54891  
 Phone: 715-373-6104  
 Fax: 715-373-6304  
 Office Hours:  
 8:00 a.m. - 4:00 p.m.  
 Monday through Friday

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

## Medication Drop boxes in Bayfield County

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

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

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

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



**Trivia Answer # 4: Three**

## THANK YOU FOR "GOING GREEN"

Find us at:

**TownOfBarnesWI.gov / Community / Barnes Notes and News / 2023**  
**Email: [barnesnotesandnews@gmail.com](mailto:barnesnotesandnews@gmail.com)**

HELP WANTED - FOR SALE - PET SITTING - HANDYMAN WORK

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

**GARAGE SALE**

?

**OLD BARN WOOD  
WANTED**

Email:  
[barnesnotesandnews@gmail.com](mailto:barnesnotesandnews@gmail.com)

**YARD  
WORK**

?

**PET  
CARE**

**SEND YOUR INFO TO  
[barnesnotesandnews@gmail.com](mailto:barnesnotesandnews@gmail.com)**

**Give me a call:**

**Julie (Frier mood) Sarkauskas**

**715-795-2775**

**Follow us on Facebook**

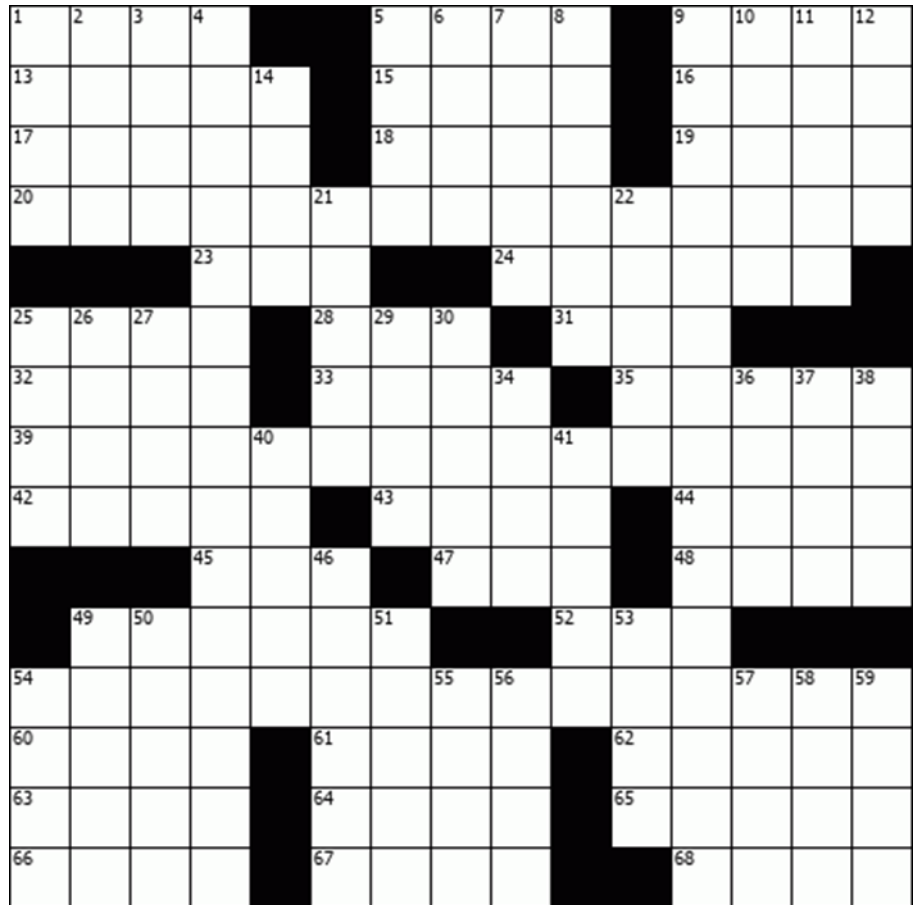
## FUN AND GAMES

### Across

1. Token punishment
5. Dramatis personae
9. Prison sentences
13. Phone greeting
15. Without repetition
16. Be an accomplice
17. With \_\_\_ to the ground
18. Stand for
19. "\_\_\_ went thataway!"
20. Three black things
23. Slangy denial
24. Takes the wheel
25. Turns thumbs down on
28. Pitchblende, e.g.
31. Health farm
32. Molecule component
33. Void companion
35. One of the Three Musketeers
39. Three black things
42. Pickle piece
43. Raw linen color
44. Skye, for one
45. Souchong, e.g.
47. Schoolyard game
48. Employee investment acronym
49. Pour, as wine
52. German car
54. Four black things
60. "Alice's Restaurant" singer
61. Form of lie
62. Osmond sister
63. Cordon \_\_\_
64. Cookie favorite
65. Popeye's love
66. Timer filler
67. Wanders (about)
68. Site of temptation

### Down

1. Phony display
2. Horne of "Stormy Weather" fame
3. "Break \_\_\_" (theatrical motto)
4. Three white things
5. Crooner Perry
6. From the top
7. Oodles
8. Doctrines
9. Four white things
10. Feel more than disdain
11. Orange discards



12. Eye ailment
14. Killer whale
21. Counterfeit
22. Add more cushioning
25. Certain campaign funders, for short
26. Resting on
27. Alaskan seaport
29. Unpolished person
30. Campaign poster word
34. Pasternak heroine
36. Sound from a mad cat
37. Certain Nobel Institute site
38. Aerobics style
40. King had a famous one
41. Football's British relative

46. Digital alternative
49. Little Rascals member
50. DeGeneres or Barkin
51. Princess's crown
53. Office note
54. Peg Riley's daughter
55. Told tales
56. Seth's son
57. Excessively dry
58. Take a bride
59. Sharp, as vision

### MARCH TRIVIA:

1. Easter always falls between which two dates?
2. What baked good is a Good Friday tradition in England?
3. What garment was popularized by the song "Easter Parade"?
4. In the Bible, how many days passed between Jesus' death and resurrection?
5. Easter's date is determined by what?
6. What flower is considered an Easter symbol?
7. Which day of Holy week is to honor the Last Supper?
8. Most Americans bite off what part of a chocolate bunny first?
9. What's the name of the Peanuts Easter special?
10. What's the most popular Easter candy in America?





# FUN AND GAMES

## MARCH SUDOKU - Medium

		4		2		1		
				6			5	8
	5	8					9	
	1				8			
	7							
6				5	2		1	
		2			4			3
						7	6	
				9				

## MARCH SUDOKU - Hard

7			4					
				1	3			
		6	7				4	
				2	8			6
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				5			9	
5								7
9	8						3	
	7		3	4	5		6	

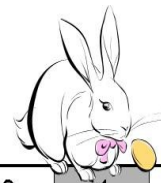
## FEBRUARY CROSSWORD ANSWERS

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

Trivia Answer # 5: The Moon

## Number Maze – 1 - 16

The rabbit is trying to reach the carrots. Help him find his way by drawing a path, starting at 1 and counting up to 16.



8	1	6	5
9	7	2	4
12	10	14	3
11	13	16	15



GETTING READY FOR SPRING AND SUMMER

I DON'T KNOW WHO NEEDS TO HEAR THIS, BUT YOU'RE A GREAT GARDENER. THAT PLANT REALLY SHOULD HAVE TRIED HARDER.



Entry Way or Garden Fence Door



Perfect project for kids if you help them cut it out



How cute is this to make !?



Mommy & Me Arts and Crafts



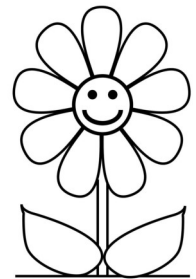
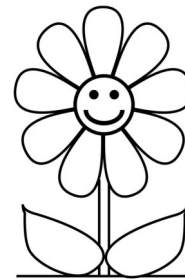
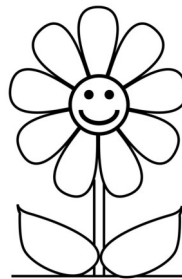
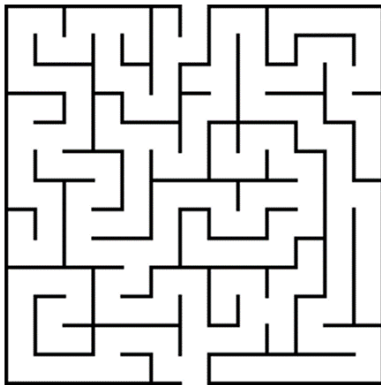
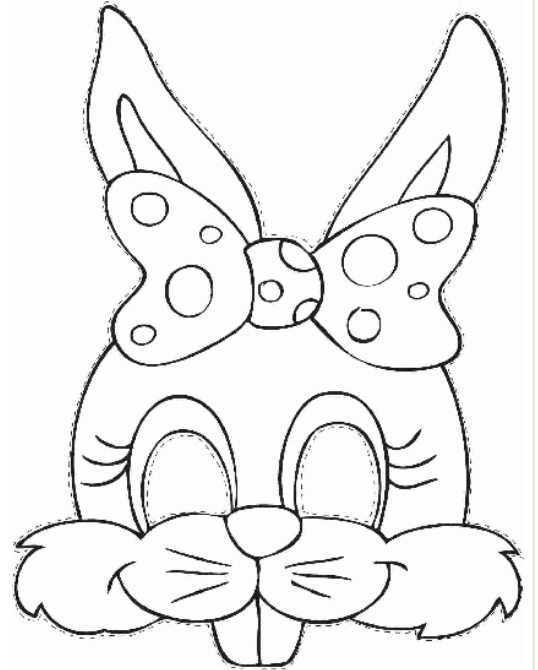
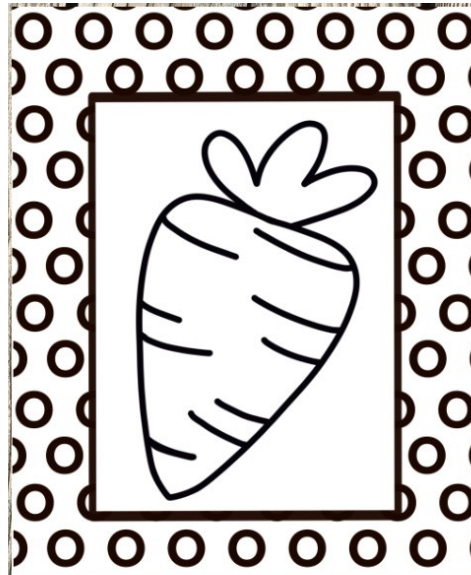
Canning Lid Garden Stakes



<https://modpodgerocksblog.com/mod-podge-outdoor/>



FUN AND GAMES - COLOR ME



Color coordinated Easter egg hunt. You can only collect your color of egg. It stops one kid from getting all of the eggs!



spring  
basket  
egg  
hunt  
easter  
chick  
sunday  
bunny  
flower  
carrot



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



# 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 !!**



### New Year, New You?

I know everyone is urging you to embrace the "new year, new you" hype, but guess what? I think you're already pretty amazing just as you are! So, let's just kick the 'new year, new you' to the curb and switch things up. How about making 2024 the year you do more of what makes you happy, healthy, and fulfilled?

Life can get pretty chaotic—but I'm here for you, whether it's nutrition challenges, gym struggles, or workout woes. I believe in the power of small, straightforward steps and little changes that lead to significant, lasting results. There's no need for a massive overhaul; let's focus on those manageable, consistent actions that will make this year uniquely yours.

Whether it's finally ditching the yo-yo diet, tweaking your nutrition, or finding a workout regimen that works for you, as your coach I'm here to help you make those changes stick. No judgment, just a friendly helping, and knowledgeable hand to make your journey a bit easier. In just two weeks, you could be well on your way to forming lasting habits and moving closer to your dream goals. I promise no strings attached—just a chance to see if I'm the right fit for you and your journey.

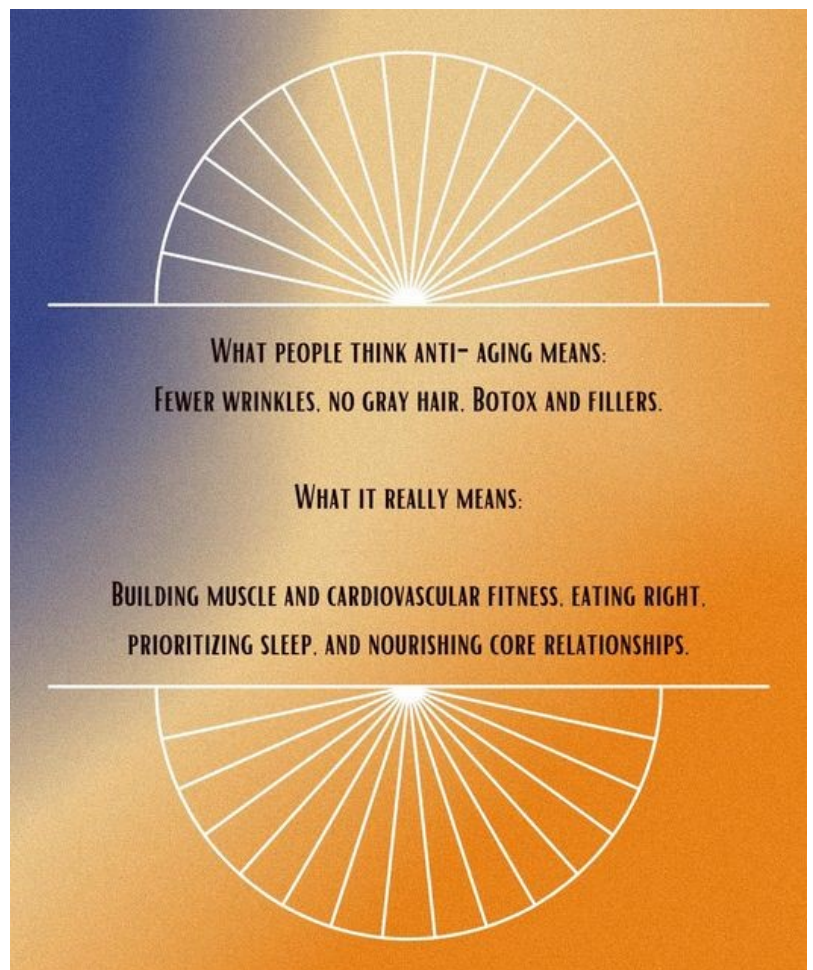
I've helped hundreds of people claim their happiness and reach their goals. I can do the same for you. If you want to find out more just click the link below and schedule a free consultation.

<https://calendly.com/peasecrosecoaching/connect>



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

**Cheryl Pease**



## CHERYL'S RECIPES

### ZUPPA TOSCANO

#### Ingredients:

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



#### Directions:

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

# CANNING YEAR ROUND

## TIPS FOR SUCCESSFUL CANNING:

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

## HOT JARS VS. HOT STERILIZED JARS:

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

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

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

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

## PAY ATTENTION TO THE PECTIN

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

-Taste of Home Test Kitchen



## 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.





# ROB'S CULINARY CHRONICLES

## GRILLING LAMB

By Rob Lynch

The Easter holiday is almost upon us and for the amateur grill master that means lamb! The tradition of lamb at Easter is deeply rooted in various cultural and religious practices around the world. Additionally, lamb holds significance in many cultures as a symbol of springtime and rebirth, aligning perfectly with the themes of Easter and the rejuvenation of nature after winter.

Whether roasted, braised, or grilled, the tender and succulent meat of lamb remains a beloved Easter delicacy, uniting families and communities in festive gatherings around the table.



One of my favorite ways to enjoy lamb on the grill is with New Zealand Frenched "rack of lamb." This cut of lamb is readily available at the warehouse food stores like Costco and Sam's Club for a relatively low cost. The lamb usually comes two racks per pack with 6-8 bones in each rack. Season and marinade overnight and grill to your preferred temperature, I like mine medium-rare. Lamb likes to flare up on the grill so keep a close eye as it cooks, but don't be afraid to get some nice charring. When you serve, separate the bones into individual chops and wow your guests!

Another great way to enjoy lamb this Easter is with a whole boneless "leg of lamb." This option takes a bit longer, but well worth the wait. Again, these New Zealand cuts can be readily found at your favorite butcher or warehouse food store. I prefer to slowly roast on the rotisserie grill as Trapper John described in M\*A\*S\*H\*: "My neighbor would put a lamb on a rack over charcoal every Easter, and they'd turn it slowly on a spit for hours, and then they would baste it with lots of lemon and tons of butter."

If that makes your mouth water try my recipe on the next page, and don't forget the mint jelly!



*He is not here:  
for he is Risen,  
as he said.*



# ROB'S CULINARY CHRONICLES

*Rob Lynch got his start in the supper clubs of Barnes, Wisconsin in the 70's and 80's. His restaurant career spans 30 years in Wisconsin, Minnesota, North Dakota and Florida.*

*You can get more grilling, smoking and beverage tips at his website: [www.beercheesesoup.com](http://www.beercheesesoup.com)*

## **ROTISSERIE LEG OF LAMB**

### **Ingredients:**

- 1 4-5 lbs boneless leg of lamb trimmed of excess fat
- 2 tsp kosher salt
- 1 tsp cracked black pepper

### **Marinade:**

- 1/2 cup olive oil
- 1/4 cup lemon juice
- 1 tbsp chopped fresh rosemary
- 2 tbsp minced garlic
- 2 tsp lemon zest

### **Baste:**

- 1/4 cup lemon juice
- 1/4 cup melted butter
- 1 tbsp chopped fresh rosemary

### **Directions:**

- Mix marinade ingredients. Place lamb in a large resealable plastic bag. Pour in the marinade, seal the bag and rotate to thoroughly coat the lamb
- Refrigerate for 2 hours
- Remove lamb from marinade and roll into a tight cylinder, tie securely with butcher's twine and thoroughly season with salt and pepper
- Run rotisserie spit through middle of lamb and secure
- Place on the grill, cover, and rotate over medium heat. Baste lamb every 15 minutes, watching for flare ups
- Cook lamb until desired temperature (130 degrees for med-rare using an instant read thermometer)
- Remove from grill and detach the rotisserie spit. Allow to rest 15 minutes
- Carve and enjoy!



### **Pro-tips:**

- Great when served with grilled pita bread
- Tie together a whisk of rosemary and thyme sprigs to use as a basting brush
- Charcoal or gas, just be sure to have a drip pan
- Pairs great with a deep, red wine like Cabernet Sauvignon



# EASTER FIXINS'

## HEAVENLY ROLLS

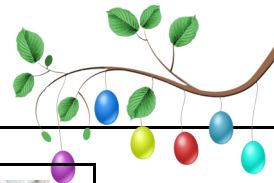
### Ingredients:

- 1 Tbls yeast
- 1/4 cup warm water
- 1/2 tsp sugar
- 1 cups warm milk
- 1/2 cup vegetable oil
- 1/2 cup sugar
- 1 tsp. salt
- 1 cup flour
- 2 eggs
- 3-4 cups flour
- butter melted



### Directions:

- Mix 1 Tbls yeast with 1/4 cup warm water and 1/2 tsp sugar. Let stand until bubbly.
- In a large bowl mix 1 cup warm milk, 1/2 cup oil, 1/2 cup sugar, 1 tsp salt with a wooden spoon.
- Add 1 cups of flour to mixture, and mix well. Add 2 eggs and beat until smooth (mix vigorously by hand).
- Add yeast mixture and mix vigorously until smooth.
- Add 3-4 cups flour to the yeast mixture. Dough should be very sticky. Pour the dough into a large bowl. Cover with a tea towel and let rise for a few hours until it has doubled in size.
- Once the dough has doubled in size punch down and divide in half.
- Roll dough onto a floured surface making a circle about 12 inches round. Dough should be about 3/8" thick.
- Brush dough with melted butter. Cut circles with a pizza cutter into 12 pieces (like a pizza). Roll from rounded edge to the point to make a crescent roll. Place into a greased pan (we use an 11 x16 metal pan and do 3 across and 8 rows down).
- Cover dough with a tea towel and let rise for a few hours until it doubles in size.
- Bake at 375 until light lightly browned, which is about 15-20 minutes. NOTE: Touch rolls to see if they bounce back - if they do not, bake a little longer).
- Brush with melted butter right while warm.
- ENJOY!



## CANDIED BACON

### Country Living

### Ingredients:

- 6 pieces thick-cut slab bacon
- 1/2 c. packed light brown sugar



### Directions:

- Preheat oven to 375°F
- Line a rimmed baking sheet with aluminum foil and fit with a wire rack
- Place bacon on rack
- Sprinkle sugar over bacon
- Bake until bacon is cooked and sugar is bubbling



# EASTER FIXINS'

## PINEAPPLE STUFFING

### Old Fashioned Recipes

Prep Time 15 mins / Cook Time 1 hr Servings: 8

#### Ingredients:

- 1/2 cup unsalted butter, softened
- 1/2 cup granulated sugar
- 1/4 teaspoon kosher salt
- 4 eggs, large
- 20 ounces crushed pineapple in its own juice
- 5 slices soft bread (Use any kind of soft bread such as white bread, brioche, potato bread, or Hawaiian rolls)



#### Directions:

- Preheat the oven to 350 degrees F and lightly mist a 1.5-quart baking dish with non-stick spray.
- Place the butter, sugar, and salt in a large bowl and cream together with an electric mixer until very pale and fluffy (about 5 minutes on high speed).
- Whip in the eggs, one at a time, allowing each one to fully incorporate before adding the next.
- Scrape the bottom and sides of the bowl with a silicone spatula, and fold in the pineapple and its juice.
- Tear the bread into 1-inch pieces and fold it into the pineapple mixture.
- Transfer the mixture to the prepared baking dish and bake for 1 hour, or until bubbly and beginning to turn golden.
- Serve warm.

## PROCUITTO EGG TARTS

Country Living

#### Ingredients:

- 1 tbsp. unsalted butter, plus more for muffin pan
- 1/2 shallot, chopped
- 4 c. baby spinach, chopped
- 6 large eggs
- 1 1/2 c. heavy cream
- Kosher salt and freshly ground black pepper
- 12 slices prosciutto
- 6 oz. Gruyère or Cheddar, grated (about 1 1/2 cups)



#### Directions:

Preheat oven to 375°F. Lightly butter a 12-cup standard muffin pan. Melt butter in a medium skillet over medium heat. Add shallot and cook, stirring occasionally, until softened, 1 to 2 minutes. Add spinach and cook, stirring, until wilted, 4 to 5 minutes; cool.

Whisk together eggs and cream in a bowl. Season with salt and pepper. Line cups of prepared muffin pan with prosciutto, dividing evenly. Top with Gruyère, dividing evenly. Top with spinach mixture, dividing evenly. Pour egg mixture over cheese and spinach, dividing evenly. (Do not worry if some of the egg goes behind the prosciutto.) Bake until slightly puffed and golden brown, 15 to 20 minutes. Serve immediately.

# APPETIZERS AND SNACKS

## PARTY POTATO CHIPS

### Facebook Recipes

#### Ingredients:

- 26 oz bag frozen hash browns thawed and dried as well as you can
- 3 Tbsp sour cream
- 4 Tbsp mayo
- 1 packet ranch seasoning
- Pepper
- 7 strips bacon cooked and crumbled
- 1 cup shredded cheddar cheese
- 1/2 onion diced

#### Directions:

- Combine all ingredients in a bowl and mix well
- Add to a greased muffin pan. There should be enough filling for 13 cups so you'll need two pans. Try not to over fill – go right up to the edge of the muffin pan or a little lower.
- Bake at 400\* for 35-45 minutes.
- The hash brown cup should come right out. If not, place on the bottom rack of the oven and bake a bit longer.
- Top with sour cream and green onions.



## SWEET HAWAIIAN CROCKPOT CHICKEN

#### Ingredients:

- 2 LB (.9kg) chicken tenderloin chunks
- 1 cup pineapple juice
- 1/2 cup brown sugar
- 1/3 cup soy sauce

#### Directions:

- Combine all together, cook on low in Crock-pot 6-8 hours

That's it! Done!



## PINEAPPLE LEMONADE

<https://myincrediblerecipes.com/pineapple-lemonade/>

Servings: about 2 quarts Total Time: 10 minutes

#### Ingredients:

- 3 cups cold water
- 1 cup Country time lemonade mix
- 46 oz. pineapple juice
- 1 liter sprite
- Fresh lemon and pineapple slices optional
- Crushed ice

#### Directions:

- In a large pitcher, add the water and lemonade mix and whisk to combine. (You can also use premade lemonade.)
- Add in pineapple juice and mix.
- Add the sprite last and mix well.
- Add ice and fruit slices if preferred.
- Store in the refrigerator until ready to serve.

ENJOY!



# FAVORITE RECIPES

## SAUSAGE GREEN BEAN POTATO CASSEROLE

Shared by: Amanda Haskins Linden

Prep Time: 20 minutes | Cooking Time: 1 hour | Total Time: 1 hour 20 minutes

### Ingredients:

1 lb sausage, sliced  
2 lbs green beans, trimmed and halved  
4 large potatoes, peeled and thinly sliced  
1 onion, finely chopped  
2 cloves garlic, minced  
1 cup cheddar cheese, shredded  
1 cup chicken broth  
1/2 cup heavy cream  
Salt and pepper to taste  
Fresh parsley for garnish



### Directions:

- Preheat oven to 375°
- In a large skillet, brown the sliced sausage over medium heat. Remove and set aside
- In the same skillet, sauté onions and garlic until translucent
- In a greased baking dish, layer half of the sliced potatoes, followed by half of the green beans and half of the browned sausage
- Repeat the layers with the remaining potatoes, green beans, and sausage
- Pour chicken broth and heavy cream over the layers. Season with salt and pepper
- Top with shredded cheddar cheese
- Cover the dish with foil and bake for 45 minutes. Uncover and bake for an additional 15 minutes or until the top is golden brown
- Garnish with fresh parsley before serving

## SAUSAGE & PEPPERS

Prep Time 5 minutes

Cook Time 8 Minutes

Servings 4

### Ingredients:

- 14 ounces Andouille Sausage sliced
- 1 cup onion cut into bite size pieces
- 2 1/2 cup bell pepper any color or a mix, cut into bite size pieces
- salt and pepper to taste

### Directions:

- Heat a large skillet to medium heat and lightly spray with cooking oil.
- Dump the sausage, peppers and onions in the skillet. Cook the mixture, stirring occasionally 7-8 minutes.
- The dish is done when the sausage has browned and the peppers and onions are tender.
- Add salt and pepper to taste.





# DESSERTS AND TREATS

## HEAVEN ON EARTH CAKE

### Ingredients:

- 14 ounces prepared angel food cake
- 1 can (21 oz) cherry pie filling
- 1 box (3.4 oz) instant vanilla pudding mix
- 1½ cups whole milk (*half & half can also be used*)
- 1 cup sour cream
- 8 ounces Cool Whip *thawed*
- ¼ cup sliced almonds (*optional garnish*)



### Instructions:

- Use a serrated knife to cut the angel food cake into 1-inch square chunks.
- Using a deep dish 8x8 square baking dish, evenly layer half of the angel food cake chunks into the bottom of the pan.
- Spread half of the cherry pie filling over the angel food cake.
- Place the remaining angel food cake chunks into an even layer over the cherry pie filling.  
*If you don't have a deep dish 8x8 baking pan then use a regular 9x9 baking pan instead. Pyrex makes a deep dish, clear glass 8x8 baking dish.*
- In a mixing bowl, add the dry instant vanilla pudding mix, whole milk, and sour cream. Stir with a wire whisk, for 1-2 minutes, until it's thoroughly combined, smooth, and thick.
- *Let it sit for a few minutes to thicken up, before using, if needed. It should thicken up fairly quickly because of the sour cream and whole milk fat.*
- Spread the pudding mixture over top the angel food cake layer.
- Spread the Cool Whip into an even layer over top the pudding. Swirl the remaining cherry pie filling over top.
- **To swirl :** *Dollop the pie filling over top the Cool Whip. Use a toothpick or spoon to gently swirl it around into the desired pattern.*
- Cover the cake with plastic wrap, foil, or a lid. Let it refrigerate for at least 8 hours, or overnight (12-16 hours), works best.
- Sprinkle the sliced almonds over top the cake before serving.

## PEAR GINGER COMPOTE

### Ingredients:

- 3 medium firm but ripe Bartlett pears, peeled and cut into 1/2-inch pieces
- 1 (1-inch) piece fresh ginger, peeled and grated
- 2 tbsp. fresh lemon juice
- ¼ c. sugar

### Directions:

- Combine pears, ginger, lemon juice, and sugar in a medium saucepan.
- Cook over medium heat, stirring occasionally, until the pears start to release their liquid and soften slightly, adding up to 1/2 cup water, if needed (pears should still hold their shape but not be too firm), 18 to 20 minutes.



## DESSERTS AND TREATS



**GET THEM TO EAT FRUIT BY MAKING THIS  
AWESOME ORANGE KITTY**

### **BLUEBERRY CHEESECAKE ROLLS**

**Recipes for You / Facebook recipes**

**Ingredients:**

- 3 oz cream cheese, softened to room temperature
- 1/2 tsp vanilla
- 2 1/2Tbsp powdered sugar
- 1 (8oz) tube of crescent roll dough (8 rolls)
- 2/3 cup fresh blueberries



**Directions:**

- Preheat oven to 375\*
- In a large bowl, combine cream cheese, vanilla, and powdered sugar with a hand mixer or a stand mixer
- Separate canned crescent rolls into 8 triangles along the perforated seams
- Place a triangle of dough on a clean, flat surface with the short, wide end facing you and the long triangle pointing away
- Spread a tablespoon of cream cheese mixture across the bottom third of the dough triangle
- Top the cream cheese with two rows of blueberries
- Roll the dough forward, starting with the end closest to you, all the way to the tip of the triangle



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

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