Welcome home to the:

BARNES NOTES AND NEWS

Volume 1, Issue 3

The BARNES NOTES & NEWS is the new source of our area's community events and happenings, obituaries and other items of interest. We continue to welcome you to place your ads, submit events or articles, and stories. Please contact the editor: Julie (Friermood) Sarkauskas at barnesnotesandnews@gmail.com or call 715-795-2775.

Dear Family & Friends -

Hopefully you had a great and safe July with lots of lake and deck time. A huge THANK YOU to Steve Vanderburg for working so hard to make the Flyover happen on July 4th. Also, to the pilots for their service, sacrifice and protection so that we may have the freedom to watch those magnificent crafts on such an important day, and so we can sleep at night.



So, as the story goes, summer goes way too fast and here we are in August. Time for last minute vacations and planning for back to school. Our gardens will soon be ready to harvest and

berries to pick. It's also time to get your canning jars sterilized and recipes out. This is the time of year mom would start shuffling through her recipes and looking for the next "totally awesome" new jam or jelly to make. She'd be buried in canning pickles and making cucumber relish. Please, treasure your time with your parents.

For the August **Reminiscing** article, I visited with Jeff and Maureen Fullington of Deer Grove Resort. I also had the pleasure of meeting a long time quest of theirs who first started coming to the resort with her family when she was just 4 years old. What an adventure she had to share.

In this issue:

....when we wish we still had NEW for the Season Green Bay Packer's 2017 Game Schedule Advertisements BAHA Barnes Food Shelf Calendar of Events Church News & **Events** Barnes Book Club Local People News & **Events** Good Eats/Recipes Friends of the Eau Claire Lakes Obituaries Puzzles Red Hat Ladies " Reminiscing " WITH MUCH REGRET Senior Meals News articles and stories. Town of Barnes THE WOMEN'S CORN & BRAT TOURNEY Office Hours • Scheduled for August 11th & 12th Town Board Transfer Site and Garden Club THE MEN'S SOFTBALL ECLCC TOURNEY scheduled for August 19th & 20th **Barnes Notes and** the way. It is SO greatly appreciated. News, LLC HAVE BEEN CANCELLED 50590 Pease Road The Chicken BBQ will still be held at Barnes, WI 54873 the Barnes VFW on the August 19th 715-795-2775

another month of summer

Barnes can hold it's own with beautiful sunrises and sunsets !

We are very happy to share one of the most amazing sunrises from the shores of Deer Grove Resort.

Thank you Jeff & Maureen Fullington Taken June, 2017

I truly hope you are enjoying the Barnes Notes and

I'd like to once again thank those who have contributed so much time and effort into helping get this publication off the ground. A very special thank you to: Rob & Kelly Lynch, Michelle Boheim and Lu Peet. Also, thanks to Jackie Thorn. Paula Greenspan. Jeff & Maureen Fullington and Frank & Barb Dentici for their help along



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Have a VERY safe and happy August.

- Tulíe Sarkauskas

August 2017

Free

I I	BARNES AREA CALENDAR OF EVENTS: AUGUST 2017
Mon - Fri 7-31 to 8-4	VACATION BIBLE SCHOOL 9 a.m. at Barnes Community Church, call 715-795-2195 or check church website for details.
Wed. Aug 2	NATIVE PLANTS & SHRUBS SALE through Sun. Aug 6 at M&M Greenhouse: 715-795-2100
Mon. Aug 7	BARNES LIONS CLUB 6 p.m. at Maki's Restaurant. Lions Club: 715-795-2047
Sat. Aug 11	CANCELLED: BARNES LIONS SOFTBALL TOURNAMENT 8 a.m. 'til dusk at Town Park on Hwy N. Lions Club 715-795-2047
Sun. Aug 12	CANCELLED: BARNES LIONS SOFTBALL TOURNAMENT 8 a.m. 'til dusk at Town Park on Hwy N. Lions Club 715-795-2047
Sat. Aug 12	ANNUAL POTAWATOMI PROPERTY OWNERS Meeting of the Members at the VFW in Barnes. Coffee & Rolls at 9 a.m. Meeting at 9:30a.m. PPOA: 715-795-2542
Mon. Aug 14	Friends of the Eau Claire Lakes Area Board Meeting 1:30-4 p.m. Location: TBD
Tues. Aug 15	REGULAR TOWN BOARD MEETING 6:30 p.m. at Barnes Town Hall: 715-795-2782
Thur. Aug 17	BARNES AREA HISTORICAL ASSOCIATION (BAHA) Meeting 9 a.m. at Museum, corner of Lake Rd. & Cty. N. 715-795-2936
Sat. Aug 19	Friends of the Eau Claire Lakes Area Community Program 8:30 a.m. Continental Breakfast at Barnes Town Hall, 9 a.mProgram-Topics on Cabin and Lake Life
Sat. Aug 19	THE MEN'S SOFBALL TOURNAMENT HAS BEEN CANCELLED VFW POST 8329 Chicken BBQ to be held at noon. VFW & Auxiliary: 715-795-2271
Sun. Aug 20	VFW POST 8329 EVENT TO BE DETERMINED. VFW & Auxiliary: 715-795-2271
Mon. Aug 21	EAU CLAIRE LAKES CONSERVATION CLUB (ECLCC) 7 p.m. at VFW Post. ECLCC: 715-376-4431
Tues. Aug 22	VFW POST 8329 6 p.m. at VFW Hall. VFW: 715-795-2271
Tues. Aug 22	VFW POST 8329 AUXILIARY 6 p.m. at VFW Hall. Auxiliary: 715-795-2271
Sat. Aug 26	POTAWATOMI Board Of Directors Meeting 9 a.m. in the Wannigan. PPOA: 715-795-2542
Sat. Aug 26	BAHA FLEA MARKET & PIE SOCIAL. 9 a.m 2 p.m. at Barnes VFW Hall on Lake Rd. Food & beverages available. Vendors welcome. Sponsored by Barnes Area Historical Association. 715-795-3065 www.bahamuseum.org

BARNES SENIOR MEALS - AUGUST 2017 MENU

How to Register for a Senior Meal at the Barnes Town Hall

Meals are served at the Barnes Town Hall Monday - Thursday at 12:00 p.m.

To reserve a meal or cancel a meal, please call (or stop by) the Barnes Senior Meal Site at

715-795-2495 between 10:15 am to 1:15 pm Monday - Thursday.

If you are not able to call between 10:15 am to 1:15 pm Monday - Thursday to reserve a meal or cancel a meal, please call the Bayfield County Department of Human Services at 1-888-717-9700, press 178 and leave the following information by 3:00 pm, Monday through Friday:

Your name, phone number, date you would like to reserve a meal and the meal site (Barnes)

Week 1: 8/1-8	/3 Week 2: 8/7-8/10 Week 3	3: 8/14-8/17 Week 4: 8/21-8/	24 Week 5: 8/28-8/31		
Monday	Tuesday	Wednesday	Thursday		
	Lasagna Rotini Casserole, Wax Beans, Jello w/peaches & pineapple, Garlic Buttered Italian Bread, Milk, Veg Alt: Meatless Lasagna Rotini Casserole	Baked Chicken, Mashed Potatoes & Gravy, Squash, WW Bread w/butter, Butterscotch Pudding, Milk, Veg Alt: Baked Tofu Cutlet	Ring Bologna, Macaroni & Cheese, Stewed Tomatoes, Fruit Cocktail, WW Roll w/butter, Milk, Veg Alt: Tofu Sausage		
Hot Meatloaf Sandwich on WW Bread, Mashed Potatoes & Gravy, Steamed Broccoli, Diced Pears, Milk	Broiled Lemon Dill Fish, Paprika Potatoes, Mixed Veggies, WW Roll w/butter, Cherry Dessert, Milk	Italian Sausage w/Linguine & Alfredo Sauce, Green Beans, Tomato Spoon Salad, Italian Bread w/butter, Blueberry Lemon Trifle, Milk Veg Alt: Veggie Sausage	Chicken Tamale Pie w/ salad topping, Shredded Lettuce, diced tomatoes, Sour Cream & mild Picante Sauce, Watermel- on, Cinnamon Roll, Milk, Veg Alt: Black Bean Tamale Pie		
Hearty Beef Stew over a Baking Powder Biscuit, Sliced Tomatoes, Banana, Milk	Chicken Salad Sandwich on WW Bread, Pesto Minestrone Soup, Peas & Cheese Salad, Apple Crisp, Milk, Veg Alt: Hummus Sandwich	Pork Cutlet w/gravy, Mashed Pota- toes, Scalloped Corn, WW Roll w/ butter, Peach Delight Dessert, Milk, Veg Alt: Tofu Cutlet	California Cheeseburger on a Buttered Bun w/lettuce, tomato, peppers, onion & mayo, Baked Beans, Tator Tots, Cherry Cream Dessert Salad, Milk, Veg Alt: Veggie Burger		
Porcupine Meatballs w/sauce over egg noodles, Green Beans, Pineapple Tidbits, Marble Rye Bread w/butter, Chocolate Pudding, Milk		Turkey Dressing Casserole w/gravy, Candied Yams, Cranberries, Tapio- ca Fruit Salad, Milk, Veg Alt: Mick Chicken Dressing Casserole	Pork Loin Cut in Brown Gravy, Baked Potatoes w/butter & sour cream, Brocc Salad, WW Bread w/butter, Cake, Mill Veg Alt: Roasted Garbanzo Loaf		
Ham Loaf Balls, Au Gratin Potatoes, Buttered Beet Slices, Apricots, WW Roll w/butter, Milk	Tuna Noodle Casserole, Peas & Carrots, Pineapple w/cottage cheese, Lemon Bar, Milk	Chef Salad, crisp greens, tomatoes, green pepper, hard boiled egg, diced ham, shredded cheese, croutons, dressing, Orange, WW Roll w/butter, Milk, Veg Alt: Chef Salad w/ garbanzo beans	BBQ'd Chicken, Potato Salad, Baked Beans, Honeydew, Potato Roll w/butter, Milk, Veg Alt: BBQ Tempeh		
Chairperson: Chris Web Supervisor: Donna Por Supervisor: Seana Frir Supervisor: Tom Emer Supervisor: Zach Desr	ter son osiers om for up to date town minu า	clerk Phone: 715-795 3360 County H	A, Town Clerk / Treasurer <u>@barnes-wi.com</u> -2782 Fax: 715-795-2784 wy N - Barnes, WI 54873 be sure to check with the Town of to obtain burning permits and for re danger level before burning ng.		



The Barnes Book Club meets at 9:30 a.m. the fourth Monday of each month except December at the library of the Barnes Community Church. JOIN US AS YOU HAVE TIME AND INTEREST IN THE BOOK BEING DISCUSSED. YOU WILL BE MADE WELCOME. Books are available at the Hayward Library, just ask for the Barnes Book Club selection.



At 9:30 A.M. on Monday, August 28, at the Barnes Community Church, we will discuss the book *Brooklyn* by Colm Toibin. *Brooklyn* is a touching novel about an Irish woman who emigrates to Brooklyn, N.Y. in the early 1950's. In 2015 the novel was made into a feature film which was nominated for three Academy Awards.



Barnes Highway Department August Report: Eric Altman - Foreman

The Highway Department is currently working on reconstructing the Basketball Court. They will be doing a 2 foot soil correction underneath the new concrete slab that will be poured. About 400 cubic yards of soil will be moved and compacted.

All 50 miles of blacktopped roads and connecting gravel intersections will be "shouldered" where needed. The most travelled roads will take priority.

Please see the Town website for updates on the Lake Road project.

The Town Brush Disposal area has been reconstructed into a roundabout.

Look for other Department updates in future issues and as the information becomes available.

RED HAT LADIES



For information please call: Laurie Balousek 715-795-2379



The Barnes VFW Post 8329 would like to express their deepest gratitude to the families of Tony Burkhart and Peter Conely for their donation of our new sound equipment. They sponsored a "Good Friday Pit Stop" event to raise money for the sound system. It was presented to the VFW on July 4th following the flag raising ceremony. They custom made the cabinet that encompasses the sound equipment.

The families also sought out corporate sponsors to assist in this project:



Gronk's Bar & Grill, Lakeside Towing, Young Plumbing, Copp's Tire and Auto, Eisenmann Bros Auto Body, Link Ford and RV, Service Electric, Julie's Family Restaurant, Hanco Utilities, Anderson and Hammack Construction, The Hot Tub Store, Shamrock Bar and Pizza, Carlson Refrigeration, Lake Shore Inc, Laakson Concrete and Construction, Northwest Beverage Inc., and the Anchor Bar.

What a great addition this sound system will be for all future community events!! Thanks to all who were involved and participated to make this possible!!



CABLE AMERICAN LEGION

POST 487

CAR SHOW

LABOR DAY WEEKEND SATURDAY, SEPTEMBER 2, 2017



The Cable American Legion Car Show is right around the corner! Please mark your calendars for Saturday, September 2nd from 9am-2pm at the American Legion Building Post 487 just 1 mile east of Cable, Wisconsin on Cty. M. There's no need to register in advance. Registration will begin at 9am and close at 11am. There's an entry fee of \$10 per vehicle. If 3 or more vehicles are entered per individual, the total fee is \$20.

There will be several categories available for cars, trucks, and motorcycles. 1st and 2nd place trophies will be awarded along with the Best of Show, Commander's Choice and the People's Choice awards.

Food and drink will be available for purchase. Please leave your pets at home. This is a rain or shine event.

If you're interested in attending as a vendor, please contact us in advance (please no food vendors). There isn't a fee for vendors.

The Cable Women's Auxiliary will be hosting their garage sale starting August 18th and 19th from 9:00 a.m. to 3:00 p.m. They will also have their last garage sale of the summer on September 2nd from 9:00 a.m. to 3:00 p.m. The sale will be held in the large building behind the Legion building. Stop in and check it out.

For information contact Gary at: 715-580-0683 5-9pm (M-F) or 10am-9pm on weekends.



July 4th, 2017 ...Another one to Remember

Thank you to all that attended the local 4th of July festivities in Barnes and Cable

One can't help but be proud to be an American when we can stand freely to watch a parade in honor of, and salute those who gave so much. No words can explain the pride felt in watching the F-16's fly over that day.

Without the men and women who sacrificed for us, we could not be what we are or who we are......FREE !! NEVER forget what they've done for us!



BARNES VFW POST 8329 4TH OF JULY PARADE - 2017 Left to Right: Gene Pease, Tom Larson, John Skandel and Mike Frelichowski. In back: Debbie Meier & friend



CABLE AMERICAN LEGION POST 487 4TH OF JULY PARADE - 2017

Marching and in the truck behind. Rick Allen, Dave Hanks, Ray Ebbert and son - 2nd Lt. Michael Ebbert, George Wolski, Tom Frels, Gary Friermood, Ernie Allar, Jim Kinzie, Bob Cleary, Rick Friermood, Rick Gruel, Ron Albrecht, Andrew Post and son, Barry Radloff, Doug Hescher, Dewey Jacobs, Louis Holly, Dan Hinman, and Nathan Gall and Tim DeChant. The Women's Auxiliary followed in the march.

Obituaries - REMEMBERING LOVED ONES LOST



DAVID MICHAEL HOJNACKI

David Michael Hojnacki, 86, of Duluth, died Wednesday July 5, 2017 at Essentia Health, St. Mary's Hospital. He was born January 14, 1931 in Milwaukee, Wisconsin to Stephen E. and Adeline S. (Peplinski) Hojnacki. He was a graduate of Messmer High School in Milwaukee and Marquette University.

Dave was a Marine veteran of the Korean War. He married Burnett Mary Bertie on September 17, 1967 in Wakefield, MI, at which time they moved to Duluth.

Dave was the Regional Supervisor for Aetna Life & Casualty Insurance Company, working in the claims department for 35 years, and retiring in 1984. He was a member of the Cathedral of Our Lady of the Rosary, Serra Club, Friars of St. Francis, and Knights of Columbus. Dave volunteered for 24 years at St. Mary's Hospital.

He served as the Douglas County coordinator for the Wisconsin Bluebird Society, where he tended to 64 Bluebird houses, checking on eggs, birds hatched and fledged. He also served on the Board of Director's for the Eau Claire Lakes Property Owner's Association and was a member of the Barnes VFW Post 8329. He enjoyed the outdoors, time spent at his cabin, fishing, bow hunting and making Bluebird houses for the Douglas County Bluebird Society.

He was preceded in death by his parents; his brother Carl; his sister Vivian Hojnacki; and his wife Burnett. Dave is survived by his sister Bernadine Rodden of North Port, FL; three nieces and two nephews.

A Memorial Service was held on Tuesday, July 11, 2017 at The Benedictine Living Community Chapel, 915 Kenwood Ave. Duluth, MN. Military honors were accorded by the Duluth Honor Guard. David was laid to rest at Norway Township Cemetery in Norway, MI.

Memorials preferred to Cathedral of our Lady of the Rosary 2801 E. 4th St. Duluth, MN 55812 or the Hawk Ridge Bird Observatory, P.O. Box 3006, Duluth, MN 55803.

Arrangements were made by Dougherty Funeral Home, 600 E. 2nd St. Duluth, MN 55805. 218-727-3555.

Our sincerest apologies for anyone we may have missed. Our thoughts and prayers are with you and your families in this time of sorrow.

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

Julie (Friermood) Sarkauskas at barnesnotesandnews@gmail.com







BARNES COMMUNITY CHURCH

Pastor Jon Hartman 9:30 a.m. Sunday Worship

3200 County Hwy N, Barnes, WI Phone: 715-795-21950

Bible Studies: Every Tuesday at 9:30 a.m.— Everyone Welcome

VACATION BIBLE SCHOOL

Mon - Fri July 31st to August 4th 9 a.m. at Barnes Community Church call 715-795-2195 or check church website for details.





"SAVE THE DATE"

"In Celebration of Dancing in the 'Good Ole Days' and Through the Years" Enjoy an Evening of Live Music for Your Listening and Dancing Pleasure! Sunday, September 3, 2017 7-10 pm at the Barnes VFW Hosted by BAHA

Barred Owlets Spotted in Barnes

Marty Johnson of Call O Wild Road in Barnes, reports that during the week of June 7th and 8th he was fortunate to happen upon these very recently fledged barred owlets. One was sitting on his driveway and seemed, very surprisingly, totally unafraid of his presence.



It stayed in that location long enough for him to walk back to the cabin to get his camera.

He then observed an adult very unobtrusively watching the scene from a perch in a nearby tree. There are many possible nest sites very close.

The next day he saw another owlet about 50 yards away from the first location. Both owlets disappeared after a few hours. He said he hears the barred owl's classic call "who cooks for you" regularly at night.



Adult Barred Owl (photo by Marty Olson)

Young owlet (photo by Marty Olson)

Feeding Behavior

Hunts by night or day, perhaps most at dawn and dusk. Seeks prey by watching from perch, also by flying low through forest; may hover before dropping to clutch prey in talons.

Eggs and Young

2-3, rarely 4. White. Incubation is mostly or entirely by female, about 28-33 days; male brings food to incubating female. Young: Female may remain with young much of time at first, while male hunts and brings back food for her and for young. Age of young at first flight about 6 weeks.

Barred Owl Facts from Audubon



Mostly small mammals, mice, other small rodents, squirrels, rabbits, shrews, birds, frogs, salamanders, snakes, lizards, some insects. May take crayfish, crabs, fish.

Nesting

Nest site is in large natural hollow in tree, broken-off snag, or on old nest of hawk, crow, or squirrel. Rarely nests on ground.

Songs and Calls

A loud barking hoo, hoo, hoo-hoo; hoo, hoo; hoo, hooo-aw! and a variety of other barking calls and screams

http://www.audubon.org/field-guide/bird/barred-owl

TOWN OF BARNES TRANSFER SITE & RECYCLING CENTER



2017 HOURS OF OPERATION

EFFECTIVE: APRIL 1 THROUGH NOVEMBER 1

Saturday 8:00 a.m. to 2:00 p.m. Sunday 8:00 a.m. to 2:00 p.m. Wednesday 8:00 a.m. to 2:00 p.m.

Bagged garbage fees: LARGE BAGS: \$ 3.00

SMALL BAGS: \$ 2.00

FEES FOR DISPOSAL ARE AS FOLLOWS:

\$ 15.00 to \$ 18.00 stoves, washers, dryers, water heaters, dishwashers

\$ 20.00 refrigerators, A/C Units, dehumidifiers (anything with Freon)

\$ 5.00 passenger tires or smaller trailer tires (larger tires charge based on size)

\$ 20.00 larger furniture items, large stuffed chairs, etc.

\$ 30.00 Hide-a-bed couch

\$ 8.00 to \$15.00 small items such as lamps, small appliances, etc.

\$10.00 (and up) carpeting, padding, rugs (depending on size)- also heavy scrap metal, mattress frames and BBQ grills

There are brush and leaf pits for these types of disposal. Brush pit now accepts stumps.

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

RECYCLE ITEMS:

All Rinsed Plastic Bottles (No Food Residue Allowed)

Water bottles Mouthwash bottles Beverage bottles Food jars Food containers Milk & water jugs Detergents Household cleaners Shampoo bottles Cooking oil Salad dressing Yogurt containers Margarine tubs Ketchup bottles Soap dispenser containers Plastic bags mu be put inside one bag

Misc Items

8" max Flower pots clean Aluminum, steel, tin food/beverage containers Clear, green, brown glass food/beverage bottles Newsprint, magazines, catalogs Corrugated cardboard

Aseptic Packaging Cartons

Juice cartons Soup/Broth Soy Milk Cream Wine cartons Milk



NON - RECYCLABLE ITEMS:

Pizza Boxes (because of the grease) Paper Plates and Cups (with wax coating) Paper Towels Egg Cartons (Styrofoam) Kleenex **PVC Pipe** Ove sixed plastic items **Oil Containers** Solo Cups Plastic Plates Flower pots or trays over 8" Salt Tabs bags Top soil bags Window glass Rubber products Mirrors Fabrics Wood Drinking glasses Styrofoam LED light bulbs Large plastic toys Aerosol spray cans Containers that stored pain and chemicals

This list does not include all items but is a reference of what can and cannot be recycled



Barnestormer's Snowmobile Club Building Project

The Barnestormers Snowmobile Club was formed in 1972. We are a non-profit/non-stock corporation registered with the State of Wisconsin. As a club, we have a long history of developing and maintaining area trails for the riding enjoyment of snowmobilers from Wisconsin and all over the Midwest. We work closely with the other clubs in Bayfield County through the Bayfield County Snowmobile Alliance (BCSA) to provide a network of connected trails that total over 600 miles of maintained trails. As a club, we maintain approximately 90 miles of trails in southwest Bayfield County. Our equipment is provided to us through the BCSA. In the last two years, the BCSA has allocated funds so that our club would receive our first set ever of new equipment to maintain our assigned trails. That allocation of funds totaled well over \$300,000. The BCSA funding comes from the state snowmobile registrations and trail passes. Many of you may have seen the new tractor and groomer in the Barnes 4th of July parade. Our club is proud to have this equipment. We feel we have a responsibility to prolong the life of the equipment for as long as possible. All the equipment that the club has been allocated over the years has always been stored outside. The sun and weather exposure accelerates the aging process on the equipment. It also makes maintenance work on the equipment very difficult. For the last 10 years, we have been storing the equipment on a lot in the Barnes Industrial Park.

During the last two years, the club has been searching for a year-round storage & maintenance facility that would satisfy our needs. This past winter the club decided that we were not going to find the space that would meet our requirements. We decided to start the process to build a building. In March of 2017, we started the activities necessary to accomplish our goal. Here is what we have accomplished to date:

- We needed a location: At the last Barnes Town Board meeting we received approval for a long-term, low-cost lease on the lot we now occupy that protects our ownership rights for improvements and gives the club an option to buy if needed.
- The club has been doing fund raising for the last few years and we established a building fund account and moved any funds we have raised into that account that we did not need to operate the club.
- We started a building fund raiser with a goal of raising \$30,000 to construct the building. We are 80% of the way to that goal. (All these donations are deposited directly into the building account).
- We have worked closely with the Lake Country ATV Club and reached an agreement where they would donate cash up front to the project in return for dedicated space to store their equipment in the building for the term of our long-term lease.
- We have received state approval of our building plans (commercial building) and are meeting with county zoning to satisfy any requirements they might have.

So, in a nutshell we are close, but we need some financial help in our push to the finish line. If you feel that the work we do is beneficial in a variety of ways to the Town, the businesses and your enjoyment, we would appreciate your financial support. Our contact info is enclosed below. Thank you for your consideration,

Mike Tremblay, President of the Barnestormers Snowmobile Club 51130 East Idlewild Lake Road Barnes, WI 54873 Home 715-795-2331 Cell 715-688-9634 SEE UPDATE ARTICLE IN THIS ISSUE



BILL'S GARAGE AUTO & TRUCK REPAIR ASE CERTIFIED & INSURED

48670 US Highway 63 - Drummond, WI Phone: 715-739-6969 HOURS: MONDAY— FRIDAY 8-5 SATURDAY 8-12

BATTERIES + TIRES + TIRE REPAIR + TUNE UPS BRAKES + EXHAUST + COOLING SYSTEM FLUSHING OIL CHANGE + LUBRICATION COMPUTER DIAGNOSTICS + STEERING + SUSPENSION TRANSMISSION REPAIRS

> FOR THOSE OF YOU IN THE BARNES AND EAU CLAIRE LAKES AREA



TALK TO BILL KOKAN OVER 30 YEARS EXPERIENCE CARS-VANS-LIGHT TRUCKS

KEEPING THE WHEELS TURNING IN SOUTHERN BAYFIELD COUNTYONE CAR AT A TIME

	P.J.'S	5				
Patrick & Kara Foat, Owners Jct. Cty. & & Lake Rd Barnes, WI 54873 Phone: 715-795-2561 INFOR WI FUL Gas & Oil Available	Open 7 A MasterCard A HUNTING & F MATION STOP * SCONSIN LOTT L LIQUOR BAR SMOKING	A.M. Daily / Visa / ATM / Visa / ATM // SHING LICENSES * ICE * MOVIE RENTALS * FOOD AVAILABLE PAVILLION // ALSO AT THE CABIN S On-Off sales of beer and lice items including canned good	quor. A wide variety of grocery ods, dry goods, candy; a good cks, cheeses and other dairy			
Accepting applications Positions applying at Cab		Try our new Coffee Bar: get a Coffee to go or hot choco- late or Cappuccino. Bait Store with assortment of bait, Including minnows, leeches, worms, crawlers and waxies, and a nice assortment of tackle.				
STORAGE Store your boats, pontoons snowmobiles, ATV's, If you have it, we can ste We can winterize and we can Gregg Friermood — Barr Call now - (715) 558-2899 or (715)	tree stands ore it! pick-up. nes, WI	In an effort to save o contact us if you'd lik the Barnes Notes and				
Pla Days come back 5 To Hemory	BAHA Museum is Open The Barnes Area Historical Association (BAHA) Museum is OPEN. Please stop and see the exhibits. Hours are 10 a.m 3 p.m. every Thursday-Friday-Saturday. Located at the Corner of County Hwy N and Lake Road. Entry is free but donations are appreciated to help us maintain an expand the exhibits. Children's activities are available.					

UFO CRAFTERS

The UFO Crafters met on Monday, July 17, and Monday, July 24. What a good time everyone had! On the 17th, 7 people were present working on a variety of crafts. Knitting needles were flying as 3 people worked on knitting slippers for a grandson, knitting sachet cases for some garden grown lavender, and knitting a warm cushy



afghan for our beautiful winter months. A new craft represented was beadwork as one person was making a detailed bracelet. Two people were working on greeting cards using some hand-made stamps and origami paper. And one person was working on the last section of a wool applique quilt.

The July 24th meeting had 9 people present. This time the crafts represented were English Paper Piecing (a type of quilt piecing), hand-quilting a small quilt, card-making using a type of paper folding with origami papers, knitting a lap throw. One person finished tying the last of 4 quilts she was helping to make for a charity project. The person knitting the cushy afghan showed some progress on it and the person stitching the last piece of the wool applique was working on it. Someone brought in a knitted sock she has stuffed away for 2 years. That definitely qualifies as a UFO. She needed a little help getting restarted and one of our knitters was happy to get her back on track. This is one of generous happenings with the crafts people. If you're stuck with something, bring it in. If we can, someone will help you with it.

Among the general topics of conversation on the 24th were pet dogs and how to deal with their fears of loud noises and the current flood of tick-born diseases, how to cope with them, the symptoms, etc. This is what UFO crafters is all about. Coming to meet with other crafters of any craft, enjoying a few hours of good conversation and camaraderie, and getting some work done on those UFO's. It is an open work time with any and all crafts welcome not just needle arts. No formal meeting. No organization. Just crafts and conversation.

The meeting dates for August are Monday, August 21 and Monday, August 28, 1:30 P.M. at the Barnes Town Hall on Hwy N. Come and join us. You're always welcome.

Submitted by: Judy Wilcox



Barnes Church Men Team up with community to help charities and scholars

For more then three decades the Barnes Christian Men have served their annual pancake breakfast to raise money for local and national charities as well as to provide scholarships for Drummond High School students.

The breakfast event has taken place at the Barnes Community Church every July 4th since 1986. This year 412 plates full of sausage and pancakes were served. If each plate had two pancakes, that's more than 8,000 pancakes fried up on two giant grills and consumed by satisfied costumers. But many got second helpings so the total would have actually surpassed that mark. Diners poured almost eight gallons of pancake syrup over those cakes.

Proceeds from the pancake event and from the group's Trash for Cash sale are used for donations to charities which have included Trans World Radio, Compassion International, Shrine Circus, Special Olympics, Youth for Christ, Hayward Regional Hospice, Barnes food shelf, and the Barnes emergency medical team. In addition, beginning in 2010, scholarships have been given to Drummond students: this year three scholarships, each in the amount of \$1,000, were awarded.

The Barnes church men have noted money raised from attendance usually exceeds the face value of the tickets – that's because breakfast attendees have kicked in extra when they come through the line. The men say they are profoundly thankful for this generous support from the community.

There's even a song about the Barnes pancake breakfast, sung to the tune of "Bicycle Built for Two":

Pancakes, Pancakes

Pancakes, pancakes that is our specialty We make pancakes, tasty to you and me We fry them up by the dozens Bring all your aunts and cousins They'll ask for more You'll just adore

All our pancakes we guarantee Flapjacks, flapjacks we make them oh so fine Flapjacks, flapjacks – everyone get in line You can eat them with eggs or sausage They're better than the average The best in town Just sit right down For our flapjacks at breakfast time

Pancakes, pancakes try them and you'll agree

That our pancakes taste oh so heavenly The Fourth of July we'll grill them The customers we'll thrill them We wish you here Good summer cheer Till our pancakes again we see







BARNES COMMUNITY CHURCH FOOD SHELF

The Barnes Food Shelf is open the 2nd Wednesday of each month from 9:00 to 11:00 a.m. for persons living within 15 miles of the church or those living in Barnes, Drummond or Highland.

Please bring identification.

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

For further information call: Donna at 715-795-3139 or Dianne Hess at 715-795-2728 (For a map to the food shelf visit: <u>www.barnes-wi.com</u>)

Help spread the news about the area food shelf. We are always in need of either non-perishable food items or money donations.

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





Deer Grove Resort has been around since the 1930's, and current resort owners, Jeff and Maureen Fullington, were kind enough to spend some time chatting about when the resort was started, bringing the story through to the present day. "And so, the story begins..."

In the late 1930's, Mr. & Mrs. Arvid Fredrickson bought the property now known as Deer Grove Resort. During the time the Fredrickson's owned the resort, they built the cabins known as "Hilltop" or cabin 5 and "the Honeymoon" or cabin 6. It is believed that the main house was built shortly thereafter. Also during this time, cabin 3 "Beautyrest" and cabin 7 "Lake View" were built.

Gust & Hedy Kuhnig purchased the resort from the Fredricksons in the mid 1950's. During Kuhnig's reign, they built cabin 1 "Cozy Corner", Cabin 2 "Solid Comfort" and Cabin 4 "Hillside".

In 1969, Ernst and Irmgard Bergmann purchased the resort from Kuhnig's, still calling it Deer Grove Resort.

Bob Campbell purchased the resort in 1993. At that time, the Fullington boys helped Bob with assorted jobs for a couple of years before he sold the resort to their parents.

Jeff & Maureen Fullington purchased the property in 2002 and still run the resort today.

Deer Grove Resort



On Upper Eau Claire

Jeff & Maureen Fullington

3225 Deer Grove Road Barnes, WI 54873 (715) 795-2526

deergroveresort.com



Jeff & Maureen

I'm very happy to share their story.....

The majority of Deer Grove's guests have included the Resort in their summer vacation plans for years, with some even coming for decades. They've all become friends throughout the years and truly feel like part of the family. They treat Deer Grove as if it's their own place.

In addition to running the resort, Jeff and Maureen are also employed in their hometown of Menomonie, WI. Jeff worked four 10 hour days, Monday through Thursday, as a lineman for the power company. He is now retired and is able to stay at the resort during the summer months. Maureen stays at Deer Grove the entire summer due to being employed in the Menomonie School District.

When the resort was first purchased, their three (at the time) teenage children Chad, Travis and Kayla, were there to help clean cabins, assist guests, and all the additional duties needed to keep the family-owned resort in operation. They still make the trip up from Menomonie and the Twin Cities to give a hand when needed!

Deere Grove is easily recognizable from the lakeside due to the many multi-colored Adirondack chairs scattered on the beach and amongst the grounds. Most of those chairs were handmade many years ago by previous owners, and have been the ultimate classic lounge chairs, lasting for many decades.

Within the first hour of owning the resort during their very first summer, Maureen fell down some basement steps and broke her ankle, and Jeff and the kids still joke to this day that Maureen "took the first summer off."

There have been many episodes with various wildlife, which is always abundant in Barnes! After the bears relentlessly tried to get a meal by tipping the dumpster over, it was chained and locked completely up. Apparently, there are more treasures in the dumpster other than just garbage!

The Fullington family has had countless enjoyable and memorable times with their guests, family, and friends. The wonderful longtime guests embrace Barnes and Upper Eau Claire, as the peace and tranquility of the lake has captured their hearts.



CHAD, KAYLA & TRAVIS

REMINISCING continued



While I was gathering information from Jeff and Maureen, Judy (Coyle) Hallman, a long time guest of the resort and visiting that week, joined in on the story telling.

Judy first came with her family to stay at the resort in 1948 when she was wee little tot of four years old. At that time, Fredrickson's still owned the resort.

Her brother Frank remembers the original cabins had screened porches, true ice boxes & outhouses. There was an ice house where they stored Ice taken from the lake. There were no water heaters at the time and they had to heat water for shaving etc. on the LPG gas stove.

Judy as a young girl

Judy's husband Ron would come up in the spring, but the rest of the year

the family would come up. In the winter they would stay with Ernst and Irmgard. She remembers walking across the lake for adventure and has very fond memories of the activities at the resort.

The "Wednesday Picnics" started with the Kuhnig's, and Mrs. Kuhnig would make the best Streusel cake. When Kuhnigs' had the resort they would have the picnics up near the house, however when the Bergmanns' owned



the resort, they would have the Wednesday Picnics down by the lake.

Outhouses were still used at the resort when Judy's family first started coming, and she recalls bringing pots for the "jobs."

One summer, her uncle was helping Gust move the outhouses and her father was trying his best to "assist" her uncle in falling into the hole.

Left: Judy ready for boating



The Adirondack chairs that are easily seen from the lake and well known fixtures of the resort.

Whenever Ron and Judy would come with their family there was always a project to work on. Ron helped to build the laundry and fish houses. One year Ernst rebuilt the fireplace / fire pit and all the little kids would go with him to gather the stones to build it from. Ernst built the boat bailer. Ron came up with some of his friends and extended the garage.

When Ron and Judy came with their son (who was probably10 or 11), he would come with a "thunder tube" and ride it down the hill to the lake.



Cabin 1 "Cozy Corner" (right) and Cabin 2 "Solid Comfort" (left) (View from the lake)

Right: Judy and her family



Below: The Main House at the Resort today







AUTO ROUTE

Auto Route to Deer Grove Resort: From Chicago take Hig'way 14 to Madison, Wis., then 12 to Augusta, 27 through Hayward up to Deer Grove Resort right off the highway. 22 ml. from Hayward.



For Further Information, Write: DEER GROVE RESORT A. J. KUHNIG, Proprietor Star Route Solon Springs, Wis.

Our Accommodations . . .

THE LOCATION of Deer Grove Resort is on Upper Eau Claire Lake in Bayfield County near highway 27, twenty-two miles north of Hayward, the musky center of the world. Eau Claire Lake is one of a chain of beautiful clear water lakes. It is never in bloom.

We are situated deep in the pine scented Wisconsin woods where hay fever doesn't exist. Our grounds are large, covering many miles of woodland trails for you to hike and glory in the peacefulness of nature at its best.

OUR COTTAGES are all located not far from the water's edge and are completely equipped for your comfort and convenience, good furniture, plenty of cooking utensils, comfortable beds, apartment style gas ranges and refrigerators, hot and cold running water, inside toliets, showers and washbowls. We furnish linen (no towels). Most of our cabins have a picture window overlooking the Lake.



One of Our New Modern Cabins

A good boat is furnished with each cottage. Extra boats may be had for a reasonable charge. We also rent motors.

Cottages accommodate parties of from two to six people.

FISHING AND BOATING, Upper Eau Claire Lake is famous for its good fishing — Northern Pike, Wall-eyed Pike, Large and Small Mouth Bass and all the parfish that you want to catch. For Trout fishing, the famous Brule River only 30 minutes drive—Deep Sea Fishing Lake Superior at Bayfield, one hour drive.

SAFE, SANDY AND CLEAR WATER for Swimming and Bathing. We maintain a gentle sloping bathing beach, making it safe for the smallest of children-mo drop off to worry mother.



Excellent Fishing, Boating and Bathing IN THE INDIAN HEAD COUNTRY

Our Resort is quiet and restful, and you can enjoy your vacation here among the tall pines, where the nights are cool and you sleep under clean blankets in real summer comfort. Plan to spend your vacation in one of the friendliest resorts anywhere ..., a resort not large in size or glamout, but large in friendship, comfort and wholesomeness. A place where willing and intelligent service is given where guests come year after year and enjoy an atmosphere of relaxation and friendship.



Cabin Lake Scene

FOR YOUR CONVENIENCE and extra enjoyment our resort features an outdoor schuffleboard and children's playground apparatus. We have a screen enclosed fish cleaning house with running water and electric light. We offer deep freeze service to keep your fish fresh until you leave for home. Fishing licenses may be purchased at our resort. A golf course is nearby. We will meet trains at Gordon on request.

RATES

Cozy Corner		
Solid Comfort	60.00	
Hillside	50.00	
Beautyrest	60.00	
Hilltop	50.00	
Honeymoon	40.00	
Lake View	50.00	

Our \$60.00 cabins have automatic gas heat.

These prices are for two people-each additional person is \$5.00 per week extra.

Reservations should be made as early as possible. A \$10.00 deposit should accompany all reservations. The cabin rental week starts on Saturday. Checkout time 10 A.M. Check-in time 2 P.M.

A discount given on rentals before June 15 and after September 15.

REMINISCING continued

The brochure to the left was created while the Kuhnigs owned the resort. The print is hard to read, but it tells you how old it is by the directions printed under the map.....

"Auto Route to Deer Grove Resort; From Chicago take Highway 14 to Madison, Wis., then 12 to Augusta, 27 through Hayward up to Deer Grove Resort right off the highway. 22 mi from Hayward."

Left:

"Excellent Fishing, Boating and Bathing."



grounds are pristine, with Maureen's beautiful flower baskets hanging to greet you.

The



GUESTS HAVE PULLED MANY FISH OUT OF UPPER EAU CLAIRE LAKE Bluegill, Crappie, Bass, Walleye, Northern and Muskie

You can "Catch 'em", "Clean 'em" and "eat 'em", all right at the resort !!





KEEP OUR ROADS CLEAN - HELP PICK UP

We love living in our great little town, and it sure looks better when our roads are clean. Please, do the right thing and do NOT throw your trash out the window. If you notice you lost some of your collection on the way to the dump, please go back and clean it up. Some of our local clubs arrange clean up days and would welcome any one that can help. Anything we can do to keep this looking like the place that kept us here or brought us back, we need to do it. If you're just passing through our little town, make sure your trash goes through as well. Thank you !!!

We all love to take a walk or go for a bike ride, but do we all know the "rules of the road"?

PLEASE If you're walking, walk **against** traffic (ditch to your left). If you're biking, ride **with** traffic (ditch to your right). In addition, if you're walking your dog, *please* make sure he/she is always on the "ditch" side of you for their safety, and <u>not</u> on the road side of you. **THANK YOU !!** (It's for your safety and the safety of others)





M&M'S Y-GO-BY BAR-GRILL-CAMPGROUND Your hosts Mark and Marilyn Yule email: marilynyule@yahoo.com

OUR FAMOUS FRIDAY NIGHT FISH FRY BROASTED CHICKEN LP GAS EXCHANGE * ATM * ICE ON/OFF SALE CONVENIENTLY LOCATED ON ATV/SNOWMOBILE TRAIL # 17 TO DOOR

Meat Raffle first Sat of the month—3:00 p.m. 13889 S. County Rd Y * Gordon, WI 54838 Phone: 715-376-2333

Kitchen Hours: Tuesday thru Saturday, Noon—9:00 p.m. **CLOSED SUNDAY and MONDAY**

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

Del Jerome DBA Jerome Excavating, LLC



Small loads of gravel, topsoil & rock Stump Removal Mini Excavator, Skidsteer, Small Dump Truck



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

> **FREE ESTIMATES BONDED & INSURED**

R-C's DeCoy

August 12th - 3:00 p.m. to? Customer Appreciation

Door Prizes



KMA music agency

Bring a Chair and join in on the fun

CABIN & LAWN CARE SERVICE

Dependable & Responsible Care of Your Property **Complete Year Round Service** Docks In and Out

Leslie J. Chandler Caretaker

Phone: 218-591-0942 Home Phone: 715-376-233

Offering the following services at reasonable rates: Lawnmowing * Dock Entry & Removal Tree Service * Firewood Landscaping * Garage Cleaning Raking * Light Carpentry * Snowplowing

> 14538 S. Lidberg Bridge Road Gordon. WI 54838



Justin Christenson

General Contractor

CHRISTENSON CONSTRUCTION

New Homes * Remodeling * Roofing * Siding * Decks FULLY INSURED - LICENSE #1163070 (715) 580-0367 • jchristensonconstruction@gmail.com www.jchristensonconstruction.com



What an excellent day it was! Sunny and breezy, a perfect summer afternoon. We couldn't have asked for more, but we got it with the excellent rib choices in competition at the Baha's 4th Annual "Ribfest" at the Barnes VFW Post 8329. (Sponsored by the Barnes Area Historical Association.) The contestants all had their very own unique flavor and special techniques. You had a choice of sweet, spicy, smoky and combinations of all three.

CONTESTANTS:

Lake Country ATV Club (Bill Webb, Jeff Johnson and Paul Solberg) Marie and Dave Hughes Steve Vanderburg and Julie A. Johnson "REO Smokewagon" (Steve Bonderson and friends) **Rose and David Culver** Todd Petersen with his grandson Chris Peterson



Steve Vanderburg Julie A. Johnson



Chris Peterson



Marie & Dave Hughes



Todd Petersen with his Grandson



Rose & David Culver



"REO Smokewagon" Steve Bonderson & Friends





Lake Country ATV Club Jeff Johnson, Paul Solberg & Bill Webb





the RESULTS





REO Smokewagon" Steve Bonderson & Friends Judges First Place



Sometimes you just have to share your mom's flowers. Even though you can't see the colors, I can tell you the edges are deep burgundy with bright yellow in the center. Something the deer didn't get to. !!

GOD BLESS AMERICA





CONGRATULATIONS TO ALL-

YOU OUTDID YOURSELVES AND YOU ALL DESERVE AN AWARD. I AM SO GLAD I WAS ABLE TO ATTEND. WHAT A SHOWING THE BAHA HAD!

THANKS TO ALL FOR COMING OUT TO SHOW YOUR SUPPORT OF OUR LOCAL CHEFS AND FOR SUPPORTING THE VFW AND BAHA ORGANIZATIONS.

Congratulations



Lake Country ATV Club Paul Solberg, Bill Webb & Jeff Johnson Judges Second Place

8-19

8-31



WE'RE ONLY A COUPLE MONTHS AWAY FROM:

CABLE FALL FEST BAYFIELD COUNTY APPLE FESTIVAL STONE LAKE & EAGLE RIVER CRANBERRY FESTS

IT'S FOOTBALL TIME AGAIN !! GREEN BAY PACKERS - 2017 SCHEDULE

PRESEASON

8-10 7:00 p.m. Eagles 8-26 8:00 p.m. @ Broncos

6:30 p.m.@ Redskins 6:00 p.m. Rams



REGULAR SEASON

Week 3 Sept 24 3:25 Week 4 Sept 28 7:25 Week 5 Oct 8 3:25 Week 6 Oct 15 12:00	p.m.FOXSeattlep.m.NBCatFalconsp.m.CBSBengalsp.m.CBS /NFLBearsp.m.FOXatCowboys0 p.m.FOXatVikings0 p.m.FOXSaints
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Neek 9	Nov 6
Neek 10	Nov 12
Neek 11	Nov 19
Neek 12	Nov 26
Neek 13	Dec 3
Neek 14	Dec 10
Neek 15	Dec 17
Neek 16	Dec 23
Neek 17	Dec 31

7:30 p.m. ESPN		Lio
12:00 p.m. FOX	at	Bea
12:00 p.m. FOX		Rav
7:30 p.m. NBC	at	Ste
12:00 p.m. FOX		Buo
12:00 p.m. FOX	at	Bro
12:00 p.m. FOX	at	Par
7:30 p.m. NBC		Vik
12:00 p.m. FOX	at	Lio

Lions
Bears
Ravens
Steelers
Buccaneers
Browns
Panthers
Vikings
Lions

This Month in History

August 1, 1944 - Anne Frank penned her last entry into her diary. "[I] keep on trying to find a way of becoming what I would like to be, and what I could be, if...there weren't any other people living in the world." Three days later, Anne and her family were arrested and sent to Nazi concentration camps. Anne died at Bergen-Belsen concentration camp on March 15, 1945, at age 15.

Birthday - Moby Dick author Herman Melville (1819-1891) was born in New York.

Birthday - Penicillin discoverer Alexander Fleming (1881-1955) was born in Lochfield, Scotland. By accident, he found that mold from soil killed deadly bacteria without injuring human tissue. He received the Nobel Prize in 1954.

Birthday - Wild West performer Annie Oakley (1860-1926) was born in Darke County, Ohio. Famous for her shooting ability, she joined Buffalo Bill's *Wild West Show* in 1885 and was one of the star attractions for 17 years.

August 16, 1896 - Gold was discovered in Rabbit Creek, a tributary of the Klondike River in Alaska, resulting in the Great Klondike Gold Rush.

August 16, 1977 - Elvis Presley was pronounced dead at the Memphis Baptist Hospital at 3:30 p.m., at age 42.

August 18, 1920 - The 19th Amendment to the U.S. Constitution was ratified, granting women the right to vote.

Birthday - Benjamin Harrison (1833-1901) the 23rd U.S. President was born in North Bend, Ohio. He was the grandson of William Henry Harrison, the 9th President

August 24, 79 A.D. - Vesuvius, an active volcano in southern Italy, erupted and destroyed the cities of Pompeii, Stabiae and Herculaneum.

August 26, 1883 - One of the most catastrophic volcanic eruptions in recorded history occurred on the Indonesian island of Krakatoa. Explosions were heard 2,000 miles away. Tidal waves 120 ft. high killed 36,000 persons on nearby islands, while five cubic miles of earth were blasted into the air up to a height of 50 miles.

AQUATIC SPECIES - REMINDER

Boaters, please remember to remove all mud & weeds from your boats. Drain bilge, live well and motors. Help us prevent the further spread of invasive species. If you would like to further help, consider volunteering to check boats at a local landing this summer.

Contact Sally Pease H: 715-795-2936 C: 715-559-0614



Your cooperation is greatly appreciated.

Thank you !







Home-Auto-Health-Life Business-Commercial

9220 E Main St PO Box 259 Solon Springs, WI 54873 715-378-2223



Mertz Rookey Insurance Agency is hosting the 2nd annual Mertz Rookey Solon Springs Eagles Golf Scramble at Hidden Greens North on September 23rd, 2017. This is a fundraiser for the Solon Springs School District Athletic Program.

Your Donation can help make this event a success. Thank you for your consideration

SISTERS STICKING TOGETHER.





Submitted by: Debbie (Christenson) Meier

These are the Skoglund sisters, all living in Barnes WI. The Golf 9 League refers to them as "the sisters". My mother, Janet Christenson, is 82 years old and is still on this golf league with three of her younger sisters. (Dorothy, Carol, June, and the youngest, Joyce, was not there this year, but has been in the past).

Mom has arthritis but she doesn't let it stop her. They've been golfing together for quite a few years at Bottens Green Acres in Lake Nebagamon.

These pictures were taken July 13, 2017 during Guest Day. Each golfer gets to ask a guest to golf with them. It's a shotgun start and they have cash prizes, door prizes and great food.



I feel lucky to be 62 years old and able to golf with my mother of 82. **Above: Deb and Janet**



Keep up the fun ladies, you are awesome!

SUMMER MAY BE ON THE DOWN SWING, BUT THE BUGS HAVE NOT GONE AWAY



YOU STILL NEED TO MAKE SURE YOU AND YOUR PETS ARE READY with bug spray, EPI pens and Benadryl.

I always keep Benadryl (pills) handy in case my dog gets stung. Of course, and just like you would run your child to the emergency room, if your pet gets stung or bitten and has a rapid or intense reaction, you need to get him or her to the vet **immediately**.

GET YOUR PETS LYME'S SHOTS UP TO DATE.

My dog got the newest tick born disease, Anaplasmosis and was on Doxycycline for a month. Some of the symptoms are weakness, achiness, cough and panting.

He got it between January and April (He had gone back on Brevecto in April) and had a tick collar on during the winter, but I suppose with the nice weather we had in February, the ticks were moving around.

Make sure to have your vet's number handy at all times.

LOCAL VETS:

NORTHSTAR VETERINARY CLINIC / HOSPITAL

Dr. Sammi Pumala # 715-739-6823 52545 Old 63N, Drummond SEELEY VETERINARY CLINIC



Dr. John Mundel # 715-634-5996 12942W County Rd OO, Hayward (Seeley)

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



1	2	3		4	5	6		7	8	9	10	11
12	\vdash	\vdash		13	-	-		14	-	+		
15	\vdash	\vdash		16	+	\vdash	17		-	+	+	-
18	\vdash	\vdash	19				20	-	-			
21	-	+	+	+	-	222	-	-	\vdash	23	24	2
		26	+	+	27		\vdash			28	-	-
29	30			31	+		\vdash	32	12	33	\vdash	
34	\vdash	\vdash		-	35	+			36		1000	
37	\vdash	\vdash	38	39		-		40	-	+	41	42
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51		\vdash	-	-		52	-	-		53	-	-
54	-	+	-	\vdash		55	-	-		56		-

ACROSS

- Metric linear unit
- 4 Cereal
- 7 Beat it!
- 12 Environmental protection agency (abbr)
- 13 Goose egg
- 14 Jeweled headdress
- 15 Business title ending
- 16 Michael the
- 18 Clothing stitches
- 20 Circle part
- 21 Horses
- 22 Narrow strip of land
- 26 Winds together
- 28 Ship initials
- 29 Kilometers per hour
- 31 Book holder
- 33 Statute
- 34 Note of debt
- 35 Come out
- 37 Twits
- 40 Swearwords
- 43 Kernel
- 44 Reap
- 45 Type of gene
- 50 Vane direction
- 51 Burstout
- 52 Bashful 53 Seafood
- 54 Paltry
- 55 Female sheep
- 56 Mr.



DOWN

- 1 Rationalism
- 2 Sleep disorder
- 3 General Douglas
- 4 Jacqueline Kennedy
- 5 Sky
- 6 Tender loving care
- 7 Create
- 8 Tack
- 9 Remnant
- 10 Tobe
- 11 Bad (prefix)
- 17 Fuss
- 19 Kitten's cry
- 22 Objects
- 23 Mule drivers
- 24 United States of America
- 25 South southwest
- 27 Bed coverings
- 29 Urchin
- 30 Poet Edgar Allen
- 32 What frogs see with
- 36 Young woman
- 38 Unskillful
- 39 Dirty
- 41 National capital
- 42 Smile scornfully
- 45 Representative
- 46 Before, poetically
- 47 Separate
- 48 Frozen water
- 49 Swear



🔳 WHAT GAME IS THIS? 🛛 Clue: (ya t z) 🤅

IF YOU DON'T HAVE THIS GAME ALREADY, GO OUT AND BUY ONE TODAY! MAKE SURE TO SET ASIDE QUALITY TIME AT LEAST ONE NIGHT A WEEK TO PLAY A BOARD GAME, CARDS, OR COLOR OR JUST VISIT. IF YOU HAVE THE ROOM, SET OUT A PUZZLE SO YOUR FAMILY CAN WORK ON IT AS THEY PASS BY.

Also, for the younger crowd try: "Little Passports.com " for around the world adventure.

Ask a Master Gardener...August Native Plant of the Month

Wingstem (Verbesina alternifolia)

If you are looking for a plant to help extend your garden into your woodland edge, one that is not on the top ten buffet list for our mammalian herbivore friends, one with such high ecological value for pollinators that it was once marketed to beekeepers as "Golden Honey Plant", Wingstem is a Midwest native plant that I recommend you take a close look at.



This herbaceous perennial grows from three to eight (yes, 8!) feet tall. This clump-forming plant has several strongly upright, hairy, unbranched stems that become woody with age. Each stem will have protruding membranes (usually four) called wings travelling down the length of the stem, hence its common name.

Alternate leaves can be up to 10" long and 2 ½" across, oval or lance shaped, decreasing in size as they approach the top, and they grow either tight to the stem, or on a very short leaf stalk. The top of each leaf is medium to olive green and very rough to the touch, the edges are smooth or slightly toothed. The upper stem terminates in a large and loose domeshaped cluster of yellow daisy-like flowers.

Each flowerhead is about 1-2" across, consisting of numerous disk florets in the center, surrounded by 2-10 petals (ray florets). The disk florets are greenish-yellow, tubular in shape and conspicuously large; they project outward from the center of the flowerhead and have been compared to pin cushions or mop heads. The petals are yellow and oblong in shape, drooping downward and outward from the center disk. Wingstem blooms for a generous amount of time from August into October.

Wingstem will grow in full sun to part shade and prefers moist--not boggy—soil. It would prefer a high woodland dappled shade if there is more moisture there. Habitats include moist prairies and meadows near rivers and woodlands, woodland openings, woodland borders, and areas adjacent to woodland paths. It doesn't usually wander too far from woodland areas or bodies of water.

This plant is pretty much maintenance free. It might, depending on its location, need watering during dry spells, not that we have had to worry about that this year, for sure. Do your shovel work in Spring: dividing, transplanting, edging or the like.

Wingstem is of high ecological importance to pollinators because it supports a great diversity of bees and wasps, especially bumblebees. Other frequent visitors include some short-tongued bees, hummingbirds, butterflies and skippers. Additionally, it is a host plant for the Silvery checkerspot butterfly, the Summer Azure Butterfly and the Gold Moth. Songbirds eat the seeds. And as an added bonus, the leaves are bitter, so deer, rabbits and other herbivores don't consume it to the same extent as many other plants.

Although the bloom is showy, the Wingstem plant is really not ornamental enough for borders, and is best used for naturalizing, in native plant gardens, or cottage gardens.

Recently reclassified, this plant is synonymous with and formerly known as Actinomeris alternifolia.

Marianne Mueller, Master Gardener, M&M Greenhouse, Barnes, WI. Please continue to send your questions to alston@cheqnet.net. Please reference "MG" or "Master Gardener" in the subject line to avoid the junk mail filter! We will get to all your questions in future issues.



GORDON-BARNES GARDEN CLUB:

The July 18th meeting of the garden club was held at Mary Krook's home on Bony Lake. It was a drippy day, but that didn't dampen the spirits of the 20 women who participated.

Lunch was a delightful salad pot luck, and due to the weather, was held in Krooks' guest cabin. The cabin dates back to the 30's, and has belonged to Mary and her husband, Jim, for the last 36 years.

After lunch, the members toured the gardens, both Mary's beautiful flowers displayed cottage style, and Jim's impressive vegetable garden. The rain slowed down, and the sun made everything more magical.



August 8th, we're going to tour another member's garden. Sally Dahlby who lives in Minong, will be hosting, and after our tour and lunch at Gruzzi's restaurant, we will visit the Spooner Agricultural Station for a guided tour.

As we tour and work in our own gardens, we are enjoying seeing the summer beauty all around us. This includes the Town Hall flowers and shrubs and the newly refurbished gardens at the Barnes Cemetery. We hope you're enjoying this beautiful place too.

Submitted by: Bonnie Dealing

PICK YOUR OWN BERRIES - CHECK OUT LOCAL FARMS at:

Bayfield Chamber of Commerce: # 715-779-3335 or www.bayfield.org

There are many "Pick your Own" farms in the Northern Wisconsin area. Check websites for time of year Blue Vista Farm # 715-779-5400 (mid July - August - Raspberries) North Wind Organic Farm # 715-779-3254 (mid July - Late august - Blueberries)

Early July—Early August July—August August—Sept—October Year 'Round Raspberries, cherries, currants, gooseberries, juneberries, blueberries Raspberries, Blueberries, Blackberries, Check on Sweet Cherries Blueberries, apples, pears, grapes, plums, pumpkins, harvest vegetables Dried flowers, frozen berries, honey, jams & syrups, cider, wine



August brings the fruits of our labor and good they are! Nothing like going out and picking a tomato and eating it right there in the garden like an apple. That basket full of fresh veggies for supper is such a treat and reminds us why we garden. Visit and enjoy the



The Drummond Library - The Drummond Public Library and Historical Museum has become a popular destination for not only library services, but for a visit to the roots of the town of Drummond. The library also has local maps to assist visitors find the many natural wonders in the area. Visitors enjoy activities such as hiking, cross country skiing, biking, fishing, bird and wildlife watching and much more. The staff is knowledgeable about the local activities and can help you find the best activities while visiting the area.

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

PICKLEBALL FUN EVENTS @ BARNES TOWN PARK

Our pickleball clinic scheduled for July 9th was rained out; reschedule date is August 6th at the Barnes Town ark. Gary LaValley will conduct an intermediate clinic from 1-2 and play commences from 2:00-4:30. If anyone is interested, we will then go out for a light supper.



We invite all participants to join us for refreshments at Barnes Trading Post from 4:30-6:30 p.m. Come, join us and have some fun with your friends at the Barnes Town Park Tennis Courts.

OTHER SUMMER PICKLEBALL EVENTS

Monday afternoon play from July 17th through August 28th is rescheduled from 5-7 p.m. to 3-5 p.m. Join us for some fun on the courts.

All players from beginners to advanced are welcome. Lessons are available upon request. For further info regarding Pickleball events, call Jim or Rita Johnson at <u>715-795-2359</u>.

Remember, "Just one more game!" See you on the courts.



TIME CHANGE for Medicare 101 Presentations!

Submitted by: Karin Bodin, Bayfield County

In January 2017, the Bayfield County Elder Benefits Specialist, Sheila Mack, began providing "Medicare 101" presentations once per month, January through September, throughout Bayfield County. The presentations had started at 3:00 p.m. and lasted up to 2 hours, but due to audience feedback, the remaining presentations, beginning with April's presentation, will start at **6:00 p.m**. and last up to 2 hours, depending upon the information reviewed and questions asked by those attending the presentation. Hopefully this will be more convenient for attendees. Also, refreshments will be served.

These presentations will introduce you to the basics of Medicare and give you the information you need to know before making any decisions about whether you want to enroll in all parts of Medicare at age 65, some parts of Medicare, or none of them; and the possible consequences of not enrolling when you are first eligible to enroll. You will also learn about the three types of insurance that supplement Medicare because Medicare only pays 80% of hospital and medical costs, and the need for creditable pre-scription drug coverage either through Medicare Part D, Wisconsin Senior Care, or a Medicare Advantage Plan.

If you will be turning 65 this year, attending one of these trainings is strongly encouraged. The time available for the Elder Benefit Specialist to work with you in the office is becoming more and more limited due to the increase in assistance being requested. In order to provide prompt and efficient service to as many clients as possible, this presentation will provide basic information on Medicare in a group setting rather than one on one in the Elder Benefit Specialist office. This training will give you enough information to understand your options and be ready to make decisions when it is time to do so.

Below is a list of the dates and towns/cities that the remaining Medicare 101 presentations will be offered. If you plan to attend, please register by the day before the presentation is to be held, by calling:

Karen Bodin at 715-373-6144. ext. 115. Registration is necessary to prepare enough materials for everyone who attends. Medicare 101 Presentation will be held at **6:00 p.m.** on:

August 8, at the Iron River Community Center in Iron River, WI

September 12, at the Drummond Public Library in Drummond, WI

NAMEKAGON TRANSIT BAYFIELD COUNTY ROUTE

Bayfield County and Namakagon 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.

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

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.

Just a reminder:

The Barnes Town tennis courts and playground are always open. (Check with the Barnes Town Office for any changes)

Public Boat Landing Locations:

Upper Eau Claire: Peninsula Road (off Lake Road) **Lower Eau Claire:** Fowlers Circle, Gordon (off Hwy Y) **Pickerel Lake:** Pickerel Lake Road (off Hwy 27) **Tomahawk Lake:** at the Tomahawk Lake Town Park Middle Eau Claire: (off Hwy 27 just south of Pease Rd) Robinson Lake: Robinson Lake Road George Lake: Lynx Road

For further information please contact the Barnes Town Office at 715-795-2782

The Spice Corner:

TYPES OF HOT PEPPERS

As you know, there are many different types of hot peppers. Since it's impossible to tell how spicy a pepper is just by looking at it, a guide was created that lets you know exactly how hot a pepper is, judging



by the Scoville heat index. Invented by Wilbur Scoville, the Scoville heat index ranks



The Anaheim pepper is usually maroon in color and has a long, skinny body. While the Anaheim pepper usually has a Scoville heat index of around 1,000, some varieties can have a rating as high as 5,000. Comparative to the rest of this list, this pepper is not very hot.

ANAHEIM PEPPER



Also known as pimento peppers, Cherry peppers are heart-shaped and about 4 inches long and 4 inches wide. These peppers are actually very mild, scoring about a 500 on the Scoville heat index. Cherry peppers are perhaps best known as the pimentos inside olives.

The jalapeño is one of the most common types of peppers in the U.S. Many people like it because it's spicy vet not overwhelming. Jalapeños are usually either red or green and about 2 to 3 inches long. Their Scoville heat index is around 5.000, however they can range



CHERRY PEPPER anywhere from 2,000 to 8,000. When used sparingly, they add just the right amount of spicy flavor to most Mexican dishes. Many people also deep-fry jalapeños stuffed with cheese for a tasty appetizer.

Ever take home a jalapeño chile pepper from the grocery store and have it either be so lacking in heat it may just JALAPENO PEPPER as well be a bell pepper, or so hot a speck will create a raging inferno in your mouth? Here's a quick tip for choosing ialapeños that can help you decide which ones to pick. Jalapeño chilies progressively get hotter the older they get, eventually turning bright red. As they age, they develop white lines and flecks, like stretch marks running in the direction of the length of the pepper. The smoother the pepper, the younger, and milder it is. The more white lines, the older and hotter. Red jalapeños can be pretty hot, if they have a lot of striations, but they are also sweeter.



The Serrano pepper is similar to the jalapeño in its look, but this pepper is much hotter. On the Scoville heat index, the Serrano pepper can be between 10,000 and 25,000. This pepper is usually small (around 2 inches) and green in color. As a rule of thumb, the smaller the serrano pepper, the hotter it will taste.

SERRANO PEPPER



TABASCO PEPPER

The Cayenne pepper is another hot pepper (between 25,000 and 50,000 on the Scoville heat index) that is popular with those looking to add heat to food. Red in color, the cayenne pepper is generally dried and used in powder form. Additionally, this pepper has been used in natural medicines for hundreds of years due to reported healing attributes.



CAYENNE PEPPER

As you may have guessed, the Tabasco pepper is used to make Tabasco sauce. If you've ever tasted how hot Tabasco sauce is, you won't be surprised to learn that the tabasco pepper has a Scoville heat index of between 30,000 and 60,000. The actual pepper is less than 2 inches long and can be green, red, yellow or orange in color.

There are so many other varieties, we just can't list them all here, but we hope you try a pepper now and again to put the "Spice back in your Corner!"

Barnestormers Snowmobile Club Building Project "Update".... (from Page 10)

Hello Everyone! I would like to give you an update on the building. The state has approved our plans. The permits are in process. The long term 50 year lease is signed and the building materials have been ordered with the building estimated to be put up sometime in September! YES! SEPTEMBER!! How exciting is that!

Thank you to everyone who has contributed and to those who have committed to helping out in some way or another with the new Storage/Maintenance Building!! The Barnestormers members who maintain our equipment are very excited that they will have shelter to maintain our equipment!!

For donations - Please contact the Barnestormers President - Mike Tremblay, deereworks1@yahoo.com or the Barnestormers Treasurer Linda (Flo) Buss, buss1@cheqnet.net or mail your donation made out to the "Barnestormers Snowmobile Club" (notation - Building Fund) to Barnestormers President Mike Tremblay at 51130 East Idlewild Lake Road, Barnes, WI 54873, Thank You!

THANK YOU FOR HELPING THIS GOAL BECOME A REALITY AND HELPING TO PROTECT THE EQUIPMENT THAT WE USE ON OUR TRAILS!!

By: The "Barnestormers" Secretary Suzette Tremblay / Email: tremblaysuzette@gmail.com



GOOD EATS - FOODS & RECIPES

BEEF STEW IN WINE

From: Barnes Homemakers Favorite Recipes—1972 and from the Kitchen of: Gretchen Barnes

Ingredients:

- 1 1/2 lb beef stew meat (browned a bit)
- 1 cup cream of chicken or cream of mushroom soup (undiluted)
- 1/3 cup white wine
- Dash of salt and pepper
- Onion Flakes



Directions:

Place meat in casserole, blend soup, wine and seasonings.

Pour over meat and cover.

Bake at 350 degrees for 2 1/2 hours

Just a Note:

The Barnes Homemakers haven't been around for quite sometime, but they put out a handful of recipe books while I was growing up. Many of you will remember the recipes and the people who contributed them.

I've decided to include a couple recipes from the books mom has on the shelf each month. Please let me know if you have any favorites from these books that you would like to share.

CHERRY TOMATO MOZZARELLA SAUTE From: Taste of Home - July 2007 Issue

Ingredients:

1/4 cup chopped shallots
1 garlic close, minced
1 tsp minced fresh thyme
2 tsp olive oil
1 1/2 cups cherry tomatoes, halved
1/4 tsp salt
1/4 tsp pepper
4 ounces fresh mozzarella cheese, cut into 1/3 inch cubes

Directions:

In a large skillet, saute the shallots, garlic and thyme in oil Until tender. Add the tomatoes, salt and pepper; heat through. Remove from the heat; stir in cheese.

Yield: 4 servings.

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



Please submit to Julie Sarkauskas at:

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



GOOD EATS - FOODS & RECIPES

ALMOND RASPBERRY QUICK BREAD

From: The Joy of Raspberries by: Theresa Millang

Ingredients:

-
2 cups all purpose flour
2 tsp baking powder
1/2 tsp baking soda
3/4 tsp salt
1/2 cup butter or margarine, softened
1 cup granulated sugar
2 large eggs
1/2 tsp pure vanilla extract
1/2 tsp pur almond extract
3/4 cup dairy sour cream
1/2 cup slivered almonds, toasted
1 cup fresh raspberries, rinsed and patted dry

Directions:

- Preheat oven to 350 degrees
- Generously grease a "9 x 5" inch loaf pan
- Mix flour, baking powder, baking soda and salt in a large bowl; set aside.
- Beat butter and sugar in a mixing bowl on high speed until light and fluffy. Beat in eggs, one at a time. Beat in extracts. Reduce speed to low, then sprinkle in dry ingredients, alternating with the sour cream. Beat until well moistened. Stir in almonds and raspberries by hand.
- Pour batter into prepared pan. Bake 50 60 minutes or until a wooden pick inserted in the center comes out clean. Coverage with aluminum baking foil the last 10 minutes of baking time if it's browning too fast.
- Cool in pan 10 minutes, then remove from pan and cool completely on a wire rack before slicing. Refrigerate leftovers.

Place all ingredients in a blender container; blend until smooth.

Makes 1 loaf

Ingredients:

1 cup ice cubes

Makes 2 servings.

Directions:

HERB BUTTER SALMON & ASPARAGUS From: lacremedelacrumb.com

Prep time 10 mins / **Cook time** 20 mins / **Total time** 30 minutes Quick and tasty 30 minute foil packs for summer nights, camping, and cookouts. The flaky salmon and tender asparagus will melt in your mouth!

Ingredients:

4 boneless skinless salmon fillets salt and pepper to taste
1 pound asparagus, ends trimmed
1 lemon, thinly sliced, (use extra wedges for garnish)
½ cup butter, at room temperature
3 teaspoons Italian seasoning
3 teaspoons minced garlic fresh thyme or parsley, for garnish



Instructions:

- Season salmon generously with salt and pepper on both sides. Arrange one salmon fillet and ¼ of the asparagus in the center of one 12x12 inch piece of foil. Repeat with remaining salmon and asparagus on 3 other pieces of foil. Slide lemon slices under the salmon and asparagus.
- In a small bowl mix butter, Italian seasoning, and garlic. Drop large dollops of the herb butter on top of the salmon and asparagus.
- Fold the foil tightly around the salmon and asparagus, being sure to seal the ends together tightly so the juices and butter doesn't run out while cooking.
- Grill over medium high heat for 6-8 minutes on each side, OR bake at 400 degrees for 20 minutes, until asparagus is tender and salmon is flaky.
- Drizzle fresh lemon juice over the top and serve immediately.

EMERGENCY COOKING EQUIVALENTS

From: The Barnes Homemakers Recipe Book—1972

- Three to four tablespoons cocoa plus 1/2 tablespoon shortening may be used in place of 1 (1 ounce) square of chocolate.
- A slice of raw potato added to soup to which too much salt has been added will absorb much of the salt after a few minutes of cooking.
- If frosting starts to harden before the cake is frosted, add a drop of water and stir as needed.

OVEN—DRIED TOMATOES From: Real Simple-Life Made Easier

Serve immediately in chilled glasses.

MANGO RASPBERRY SMOOTHIE

1 ripe mango, peeled, pitted and cubed

1/4 cup juice (orange or raspberry cranberry)

1 cup fresh or frozen raspberries

1 cup raspberry frozen vogurt

From: The Joy of Raspberries by: Theresa Millang

Ingredients:

6 lb plum tomatoes, halved lengthwise 1/4 cup fresh oregano, rosemary, or thyme leaves (stripped from stems)

- 1 Tbsp kosher salt
- 1 tsp black pepper
- 1 1/2 to 2 1/14 cups olive oil

Directions:

Preheat oven to 300 degrees, with racks in upper and lower thirds. Set wire racks in 2 rimmed baking sheets

Arrange tomatoes on racks, cut side up, and season with herbs, salt and pepper. Bake until shrunken by about half and dry to the touch, 3 1/2 to 4 hours.



Let Cool completely and transfer to 3 16 oz. Glass jars. Add 1/2 to 3/4 cup of oil to each jar to cover tomatoes, pressing down if necessary to keep them submerged. Store in the refrigerator for up to 2 weeks.

Toss into pasta, fold into scrambled eggs, slip into a BLT or combined with hummus

GOOD EATS - FOODS & RECIPES

WATERMELON MARGARITAS

From: myincrediblerecipes.com

Ingredients:

- 24 Watermelon Jolly Ranchers OR 1 cup mashed watermelon, seeds removed
- 3 cups silver tequila
- 1 1/2 cups lime juice
- 3/4 cup simple syrup
- Ice cubes

Instructions:

1. Crush jolly ranchers and put them in the tequila and allow them to melt

2. After the jolly ranchers have melted in the tequila add simple syrup and lime juice.

3. If using Mashed watermelon just add in the tequila, simple syrup and lime juice

4. Add to a blender and fill with ice, blend to a slush. Add sliced lime and watermelon to garnish and enjoy

AUGUST ISSUE—SUDOKU ANSWERS



REMINDERS:

Please have your ads, articles or stories to <u>barnesnotesandnews@gmail.com</u> by the 15th of each month to ensure placement in the next month's issue.

We will try to accommodate items received after the 15th. (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 (Editor) at:

> barnesnotesandnews@gmail.com or call Julie at: 715-795-2775



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 the editor, Julie (Friermood) Sarkauskas at <u>barnesnotesandnews@gmail.com</u>

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