

# BARNES NOTES AND NEWS

Volume 5, Issue 12

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 (Frierhood) 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 / Community / Barnes Notes and News / 2024 / pick the month

Remembering days of old when things were simpler, kinder and when they brought pride and peace. When lighting a candle was not just for scent, but for reading bedtime stories and telling "tales of the glories of Christmases long long ago."



I think of big lights on the fresh cut tree from out back with silver garland and ice cycles glistening while listening to Gene Autry's Christmas album and am immediately taken back to happiness that has no words. We all have something that we associate with smiles and warmth. Make sure you find it again and embrace everything about it.

Wishing you and yours the very best Christmas you can have. Our prayers are with everyone who is struggling in any way, at any level.

**HEALTHY START WORKSHOP**

Saturday  
January 4th, 2025  
See page 9 for Details

I'd like to once again thank all of you who have supported and helped us through yet another year. Looking forward to 2025 and bringing you more stories and history about our town and people



- In this Issue:
- Calendar of Events
  - Senior Meals
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  - Barnes Area Historical Association
  - Barnes Red Hats
  - Barnes Book Club
  - Gordon/Barnes—Garden Club
  - Reminiscing
  - Fun & Games
  - Cheryl's Pages
  - Recipes
  - Advertisements

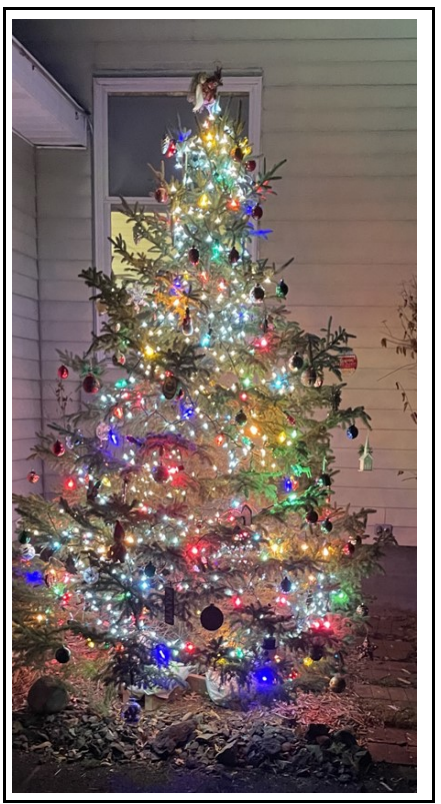
Barnes Notes and News  
50690 Pease Rd  
Barnes, WI  
715-795-2775  
[barnesnotesandnews@gmail.com](mailto:barnesnotesandnews@gmail.com)

**3RD ANNUAL CHRISTMAS TREE LIGHTING A SUCCESS**

THANK YOU EVERYONE FOR COMING TO CELEBRATE AND SHARE IN GREAT CHRISTMAS MOMENTS PICTURES COMING IN JANUARY

**BARNESTORMERS MEAT RAFFLES**

Keep an eye open for dates, times and venues



# BARNES AREA CALENDAR OF EVENTS: DECEMBER 2024

Mon. Dec 2	First day to circulate nomination papers for Spring Election
Tues. Dec 3	VFW POST 8329 AUXILIARY CHRISTMAS PARTY 5:00pm, Location TBA. Auxiliary 715-795-2402
Tues. Dec 17	GORDON BARNES GARDEN CLUB Meeting 1:30pm at Barnes Town Hall. Call 715-795-3247
Tues. Dec 17	REGULAR TOWN BOARD MEETING 6:30pm at Barnes Town Hall. 715-795-2782
Tues. Dec 24	CHRISTMAS EVE CANDLELIGHT COMMUNION SERVICE & CHILDREN'S SERMON 5pm at Barnes Community Church: 715-795-2195
Tues. Dec 24	CHRISTMAS EVE HOLIDAY - Town Offices Closed
Wed. Dec 25	CHRISTMAS DAY HOLIDAY - Town Offices Closed
Tues. Dec 31	Ring in 2025 with the Staff at CEDAR LODGE STEAKHOUSE! We will be having Fabulous Food & Drink Specials! Happy New Year! Reservations recommended. 715-795-2223
Jan 1, 2025	NEW YEAR'S DAY HOLIDAY - Town Offices Closed



## PLEASE ...

### HELP US KEEP OUR ROADS CLEAN

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

Check in with them or visit:

TownOfBarnesWI.gov to offer your time

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



Barnes Town Road Updates:  
Check the Town Website: [TownOfBarnesWI.gov](http://TownOfBarnesWI.gov)

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

**PLEASE KEEP A WEATHERED EYE AS ATV'S AND SIDE BY SIDES ARE STILL ON THE TRAILS, AND SNOWMOBILERS ARE WAITING IN THE WINGS. RIDERS—PLEASE STAY THE COURSE, PLEASE KEEP IT SLOW AND PLEASE BE SAFE. **Someone is waiting for you at home.****

Thank you and have a great season.

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 - DECEMBER 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**



5

**Herb Roasted  
Chicken Breast**  
Chicken Gravy  
Roasted Herb  
Potatoes  
Steamed Broccoli  
Canned Peaches  
Whole Wheat Bread

12

**Pork Roast**  
Pork Gravy  
Garlic Roasted  
Potatoes  
Steamed Carrots  
Peach Cobbler

**Suggested Contribution:**

\$3.00 - \$5.00 / per meal



19

**Chicken  
Cordon Bleu**  
Herbed Rice Pilaf  
Steamed Green  
Beans  
Fresh Fruit  
Pumpkin  
Cheesecake Bar

26

**Beef Macaroni  
Casserole**  
Pineapple  
Romaine Lettuce  
Cucumber  
Tomato Wedges  
Ranch Dressing  
Carrot Cake

**Hosted by:**

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

### **REMEMBER:**

Trivia Answer # 6: Paris

### **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**

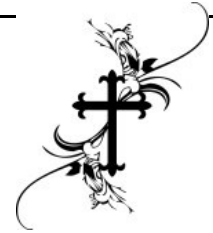
LIKE US ON FACEBOOK



# BARNES COMMUNITY CHURCH

Pastor Jon Hartman

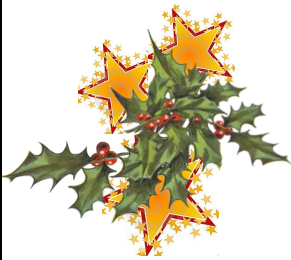
WORSHIP HOURS  
10:00 a.m. Sunday



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

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

**BLESSED ARE WE  
AND OUR NEIGHBORS**



*Please join us . . .  
Christmas Eve*



*Candlelight Communion Service*

*Tuesday, Dec. 24<sup>th</sup> at 5:00 p.m.*

*A light meal will be provided following the service.*

**Isaiah 9:6: "For unto us a child is born, unto us a son is given: and the government shall be upon his shoulder: and his name shall be called Wonderful, Counsellor, The mighty God, The everlasting Father, The Prince of Peace"**

**PLEASE KEEP OUR NEIGHBORS AND FURRY FRIENDS IN MIND THIS CHRISTMAS. NO ONE SHOULD BE ALONE - NOT MAN NOR BEAST. LET'S BE SURE TO OFFER AND PROVIDE CARE, COMFORT, A WARM HEART, SHELTER, & FOOD FOR ALL IN NEED.**

**REMEMBER,  
IF YOU HAVE MORE THAN YOU NEED, BUILD A LONGER TABLE, NOT A HIGHER FENCE.**

## **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))

# OUR COMMUNITY

## FRIENDS OF TOMAHAWK LAKE PARK

Please contact:

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

for future events and information

### THE DRUMMOND LIBRARY



Free Wi-Fi throughout the building

#### HOURS:

Monday: Closed

Tuesday: 10-5

Wednesday: 10-5

Thursday: 10-6

Friday: 10-5

Saturday: 9-1

Sunday: Closed

ADDRESS: 14990 Superior St, Drummond, WI 54832

PHONE: (715) 739-6290



### DRUMMOND LAKE CAMPGROUND Drummond, WI

IF YOU NEED HELP WITH RESERVATIONS—  
PLEASE GO TO OUR SITE, CALL OR EMAIL US  
ANYTIME!

DRUMSITEWI@GMAIL.COM / Phone 715-739-6290  
DRUMMONDLAKECAMPGROUND.COM

JUSTA FRIENDLY REMINDER:  
WE DO NOT TAKE ADVANCE RESERVATIONS FOR  
THE NEXT YEAR. EVERYONE HAS THAT  
OPPORTUNITY THE FIRST BUSINESS DAY AFTER  
THE NEW YEAR.

THANK YOU TO ALL OF OUR TOWN CREW,  
CONTRACTORS AND LOYAL CAMPERS FOR  
MAKING THIS HAPPEN.



## BARNES RED HAT



Our next gathering is

December 20th at 12:00 Noon  
Cedar Lodge - Barnes, WI



# LOCAL ESTABLISHMENTS



**WINTER HOURS**  
7:00 a.m. to 2:00 p.m. Wed—Sunday  
Closed Mondays & Tuesdays

**CHECK OUT OUR  
HOMEMADE SOUPS & CHILI**

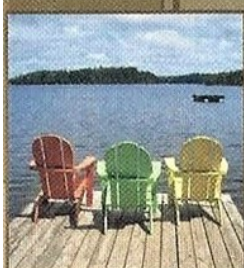
THANK YOU FOR  
YOUR SUPPORT



**CLOSED CHRISTMAS EVE  
& CHRISTMAS DAY**

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



# OUR COMMUNITY

## DRUMMOND SCHOOL DISTRICT

A very special thank you to Mrs. Hanson & Mr. Radabaugh for an amazing Veterans Day Ceremony



### High School Student Presentations



Left to Right: American Legion Post 487, Cable  
Louis Holly, Rick Gruel, Tom Frels, Doug Hescher, and Gary Friermood

## OUR COMMUNITY



### **2025 Healthy Start Workshop - Saturday, Jan 4th**

Hosted by Julie (Friermood) Sarkauskas & PJ (Peggy Pease) McCaughn at the Barnes VFW

Contact Info: Julie @ 715-499-1167

Email: barnesnotesandnews@gmail.com

**10:00 a.m. to 11:00 a.m. Slow Flow Yoga Class** (beginners through advanced level) mindful movement class that can be done standing, prone or from a chair. Take away hand-out “Yoga Snack” sequences you can easily do on your own. Yoga mats will be provided or bring your own. Wear comfortable layers you can move in.

#### **11:00 a.m. to 12:30 p.m. Healthy Lunch**

Lentil Vegetable Soup, Build a salad, gluten free pumpkin muffins. Coffee and Teas (Organic Black or Herbal)

**1:00 p.m. to 3:00 p.m. Essential Oil Class** – What are essential oils, what do they do for you, and how to use them

**Includes:** Continuous mister spray bottle with oil mix of your choice, essential oil snacks and recipes, diffuser recipes, giveaways and bonus products with purchases.

**Workshop Cost:** \$15 for class or workshop, \$25 for one activity and lunch, \$30 for full workshop

***Early bird bonus – RSVP for full workshop by 12/20 and get a free 5ml bottle of Wild Orange Essential Oil***

**Raffle - Doterra Dawn Diffusing Humidifier w/oils**

**\$5/ticket or 3/\$10**

**All proceeds to go to Barnes Meals on Wheels Program**





# 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: Stay tuned for Dates**

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

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



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

**GIFT SHOP COORDINATOR:**  
**Sally Pease**

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 !!!!



## UFO CRAFTERS

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

Always ready and waiting for information.

# OUR COMMUNITY



Saturday, December 21st  
7:00 a.m.

## Christmas Bake Sale

22180 US Highway 63  
Grand View, WI 54839-4489

Trivia Answer # 2: Join in any Reindeer games

## WE SAVED YOU A SEAT!



**Drummond Dirt & Sno-Jacks**  
**BAR STOOL RACES**  
25th Anniversary  
February 15th, 2025  
Drummond Lake Park

## NIGHTLY SPECIALS 5PM-10PM

<b>Monday</b>	AYCE Hand-Breaded Shrimp \$14.99
<b>Tuesday</b>	1/4# Burger Baskets \$6.99
<b>Wednesday</b>	Steak Sandwich \$14.99
<b>Thursday</b>	Taco Thursday \$3.00
<b>Friday</b>	AYCE Fish Fry \$14.99
<b>Saturday</b>	Ribs! Half Rack \$13.99   Full Rack \$16.99



### FOLLOW US ON FACEBOOK AND WEBSITE FOR UPCOMING EVENTS

Hours:

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

### TRY OUR SOUPS

**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:**

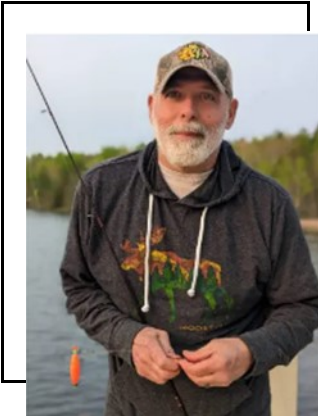
Sonia Von Frank  
Tom Renz  
Brandon Friermood  
Brock Friermood  
Robin Friermood  
Dawn Piburn  
Sarah Juleff  
Whitney Jeanetta



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



# OBITUARIES: Remembering Loved Ones Lost



## **MICHAEL P. ARENS**

August 13, 1963 to November 9, 2024

Michael "Moose" P. Arens, age 61 of Drummond, WI passed away peacefully with his loving family near his side on Saturday, November 9, 2024. Michael was born on August 13, 1963 in Oak Park, IL the son of Patrick C. and Jean E. (Stolarzyk) Arens.

Michael graduated from Drummond High School in 1981. He attended college at the University of Wisconsin Superior. He worked as a manager in the hotel industry for many years before transitioning to the Drummond Sanitary District. He was united in marriage to Addie I. Khalar on September 15, 2018. He was a proud member of the Drummond Fire & Rescue department as the Assistant Chief. He also belonged to the Drummond Dirt & Sno-Jacks organization. He enjoyed hunting, fishing, UTV trail rides, reading, spending time with family and friends, and cheering on his beloved football team, the Chicago Bears.

He is survived by his wife, Addie Arens; mother, Jean (Norman) Wenker; daughters, Sara (Garret) McGhee of Des Moines, IA and Lauren Hart of Omaha, NE ; step children, Cecilia Khalar of Drummond, WI, Klara Gierczic of Hayward, WI and Alek Gierczic of Drummond, WI; grandchildren, Henley Dawn, Thomas Michael and Jace Harold; brothers, Daniel (Jessica) Arens of Grandview, WI, Harold (Stacy) Wickman of Mason, WI, Andrew (Maria) Wickman of Ashland, WI, Charles (Patricia Smallwood) Wickman of Mason, WI, sister, Lisa Miller of Mason, WI; Rory (Emily) Arens of Chicago, IL and Marcus (Angela) Arens of Chicago, IL; Many nieces, nephews, aunts and uncles, cousins, and friends.

He was preceded in death by his father, Patrick C. Arens.

A Celebration of Life for Moose was held Saturday, November 30, 2024 at the Drummond Civic Center, Drummond, WI

**YOU WILL TRULY BE MISSED MOOSE  
LOVE, YOUR CLASSMATES & FRIENDS  
of DHS**



## **FREDDIE "FRED" CLIFFORD HORSTMAN**

September 7, 1935 to November 10, 2024

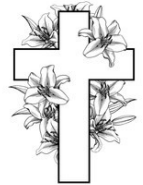
Freddie "Fred" Clifford Horstman, age 89, passed away on Sunday, November 10, 2024.

Fred was born on September 7, 1935, in Chicago, Illinois, the son of Clifford William and Mildred Irene (Fox) Horstman. He graduated from Barron High School in 1954 and enlisted in the US Army in 1955. After his Army years, he married Carol Ruth Haselhuhn and they began their lives together. He began a lifetime career with the International Harvester Trucking Division soon after and they moved to Minneapolis. Fred was transferred several times for work, living in Springfield, IL, West Chicago, IL, Pewaukee, WI, and finally Green Bay, WI.

Upon retirement, he and Carol built their Northwoods home in Barnes, WI, where they had visited their cabin every summer. They spent many years together enjoying the peace and solitude of lake living. Living in Barnes allowed Fred to enjoy many of the outdoor activities that the area had to offer. He enjoyed ice fishing, was a member of the Barnestormers snowmobile club, and spent many hours on the Forest Point Golf Course. He was also an avid Packers fan; he and Carol were season ticket holders while they lived in Green Bay and attended games frequently. In his later years, he was remembered for his "putzing" in the garage and also his love of watching Gunsmoke.

Fred is survived by his wife Carol of Barnes, WI; children: Bryan (Mary) Horstman of Ixonia, WI, Kathy (Tom) Annis of Barnes, WI, and Chris (Pat) Ingold of Suamico, WI; grandchildren: Josh, Joey, Nick, Alec, and Sydnie; great-grandchildren: Felicity and Finn; sister Barb (Denny) Vergin of Barnes, WI; and nephews: Jeff, Rod, and Steve.

A private interment with Military Honors will be held at the Northern Wisconsin Veterans Memorial Cemetery near Spooner and a celebration of life gathering will be held in Barnes at a later date.



## OBITUARIES: Remembering Loved Ones Lost



### **LARRY MICHAEL LOIS**

**December 2, 1947 to November 22, 2024**

Larry M. Lois, age 76, of Barnes, WI passed away on Friday, November 22, 2024 at his home. Larry passed away on the 57th anniversary of his mother's passing.

Larry Michael Lois was born December 2, 1947, in Burlington, WI the son of Cecil and Ruth (Baumgartner) Lois. Larry was raised and graduated from high school in Burlington in 1967.

Larry joined in the U.S. Marines in July of that year and served during the Vietnam War. Larry was severely injured on April 13, 1968, in Vietnam by a landmine.

Due to his injuries, Larry would spend a year at the Great Lakes Naval Base in recovery. Larry earned the Purple Heart Medal, National Defense Service Medal, Vietnam Service Medal with Devise, Combat Action Ribbon and Vietnam Campaign Medal. Larry was honorably discharged on August 10, 1969, and returned to Burlington, WI. He worked pouring concrete for a time before his service injuries would limit his ability to work. In 1992, Larry moved to Barnes, WI where he would enjoy hunting, fishing, four sheeling, boating, watching Wisconsin sports teams and spending time at the Trading Post.

On May 6, 1994 Larry was joined in marriage to Jenneane M. Howe in Washburn, WI. Larry had a great sense of humor and was always ready with a joke to tell. He had the ability to strike up a conversation with anyone and was willing to help anyone in need.

Larry is survived by his wife of 30 years, Jenneane, three children, Kerrie (Greg) Zubrod of Springfield, MO, Denise Lois of Burlington, WI, Larry (Jennifer) Lois, Jr. of Janesville, WI and recently found, daughter Patti, two step-children, Chad Howe of Milwaukee, WI, Derek (Nicole) Howe of Hudson, WI; 12 grandchildren, 2 great grandchildren; three siblings, Linda (Pat) Stammers, Marcia (Edward) Ludwig, Julie (Jim) Hegemann, all of Burlington, WI; two God children, Jalena Hegemann and Elliott Hough; and many nieces and nephews. He will also be missed by his beloved Bernedoodle, Luna

He was preceded in death by his parents; brother and sister in law, Dennis and DeeDee Lois, and grandson, Jack.

A gathering celebrating Larry's life will be held from 1:00 to 5:00 p.m. at the Trading Post in Barnes on Saturday, December 14, 2024. Interment will be in the Southern Wisconsin Veterans Memorial Cemetery in Union Grove, WI on Friday, January 10, 2025 at 11:00 a.m.

In lieu of flowers, memorials can go to Jenneane Lois.

# OBITUARIES: Remembering Loved Ones Lost



## **EDWARD CARL BONDERSON**

November 27, 1937 to November 21, 2024

Edward Carl Bonderson of Green Valley, Arizona, died November 21 st , 2024 at the age of 86.

Ed was born November 27 th, 1937 and raised on his family's farm in Taylors Falls, Minnesota. He married

Grace Carlson out of high school and, after graduating from the University of Minnesota, eventually settled in Duluth to raise their four children. He loved spending time with wife, his kids and grandchildren – especially at their cabin on the Namekagon River, at their Lutsen Sea Villa, at Pickerel Lake in Barnes WI and at their retirement home in Green Valley, Arizona.

Ed was “a numbers guy” who spent his career as a Certified Public Accountant and tax partner in a Duluth firm that went by a number of names as it grew. KPMG. Sellwood Bonderson and McGladrey (RSM) were the last few. He was dedicated to and respected by his clients – many of whom became lifelong friends.

Throughout his life he generously shared his talents with his community and church and was a founding member of the Duluth Superior Community Foundation and of the Desert Hills Lutheran Church Foundation.

Ed was a good friend to many. He enjoyed hunting, fishing, golfing and playing Monday poker. He and Grace were always a great team and together enjoyed hosting dinners and parties with friends and family at their home. He had a good sense of humor, was loving, kind, generous, fun, humble, honest...and a gentleman to all. His family and friends will forever miss him.

He was preceded in death by his parents, Carl and Edna Bonderson and sisters, Karen Reed and Sandy McElrath and brothers-in-law, Leo Nelson, Tom Reed and Damian McElrath. He is survived by Grace, his wife of 67 years, his children: Chris Smith (Kelly), Mary Doig (Tom), Sue Lane (Chris), and Steve Bonderson, his grandchildren: Abby, Emily, Joseph, Jessica, Alec (Emerald), Nick (Samantha), Marc, Grace (Bryce) and Hannah (great grandchild), his siblings: John (Nancy) Bonderson, Carol Nelson, Joyce Hanko (Jim), and Annette Rivard (Clark), sisters-in-law: Marcielle Rogers and Marilyn Tangen and many nieces and nephews.

A Celebration of Life will be held at Desert Hills Lutheran Church in Green Valley, Arizona on Friday, December 13 th 2024 at 11am. The family will also host a gathering up north to celebrate and remember Ed this summer - date and time yet to be determined. Memorial Donations can be made to: DHLC Foundation, 2150 S. Camino Del Sol, Green Valley, AZ 85622 or to a charity or church of your choice.



SOMETIMES.....

OUR LOVED ONES HAVE PAWS

OUR DEEPEST SYMPATHIES FOR THE  
LOSS OF YOUR FURRY FRIEND



**MAY GOD BLESS AND KEEP 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 (Friermood) Sarkauskas at:**

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

# OUR COMMUNITY

## Gordon-Barnes Garden Club



On November 19<sup>th</sup>, 25 garden club members met at Barnes Town Hall to make Christmas decorations for the season. Not only were the greens and other natural items intriguing, but holiday spirit was everywhere.

The variety of creations was almost as numerous as the women themselves. While creating their particular arrangements, the women also voted on two benevolent donations for the season, the Barnes Food Shelf at Barnes Community Church, and the purchase

The upcoming meeting on December 10<sup>th</sup> will actually be our annual Christmas party which will be held at Hidden Greens golf course. Everyone is looking forward to it. They have hosted us before, and it's always been wonderful.



Follow us on Facebook:

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

For more information please contact:

Bonnie Dealing at: [bonniedealing@gmail.com](mailto:bonniedealing@gmail.com)



Trivia Answer # 8:  
White Christmas by: Bing Crosby



God Bless them All



715-558-2017

Call today  
for a new  
roof!



# HAYWARD ROOFING

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GAF



[www.HaywardRoofing.com](http://www.HaywardRoofing.com)

**Licensed. Insured. Awesome.  
We also appreciate referrals!**



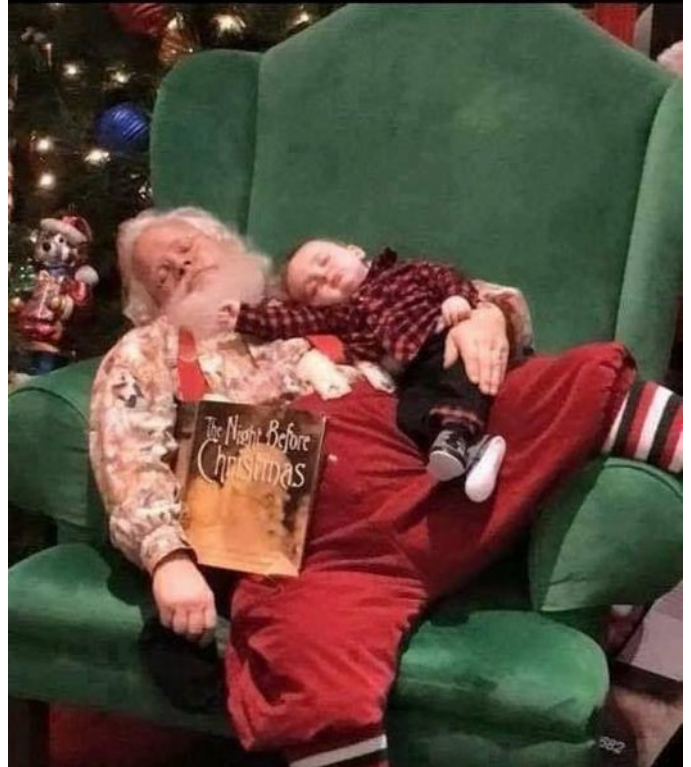
# OUR COMMUNITY



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

**Happy Birthday  
Happy Anniversary  
and  
Congratulations  
to everyone we missed**

**While waiting in line to see Santa,  
this baby fell asleep. When it came  
time for the picture, Santa told the  
parents not to wake him.**



# DECEMBER REMINISCING

## CHRISTMASES OF LONG AGO

Thank you Florence Prickett for sharing the below pictures of Christmas parties at the Barnes Town Hall "Back in the Day"

Can't wait to share the pictures from the December 7th Christmas Tree Lighting at the Barnes Town Hall



Trivia Answer # 10: Coca-Cola

## 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**





Nadia and Elliott Hough

Wilderness Inn  
Come stay with us!!!  
Family owned & operated  
for over 40 years

*Wilderness Inn*  
8 Units Available  
Wine - Dine - Recline

WE HAVE A LOT  
GOING ON  
CHECK US OUT ON  
FACEBOOK

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



- ATM - Credit Cards - WIFI Available -

**Restaurant Hours:**

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



**MONDAYS KITCHEN CLOSED AFTER BREAKFAST**

[www.barnestradingpost.com](http://www.barnestradingpost.com)

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

*THE WINDSOR*

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



*THURSDAY BANGO*

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

**Join us for Sunday Omelet Bar 9 - 12**

**Del Jerome  
DBA Jerome Excavating, LLC**

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

715-739-6245 or 715-580-0216

9185 Cty Hwy N

Drummond, WI 54832

Email: [deljerome@cheqnet.net](mailto:deljerome@cheqnet.net)



**FREE ESTIMATES  
BONDED & INSURED**



**HONOR ALL VETERANS**



# PET PAGE



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

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

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

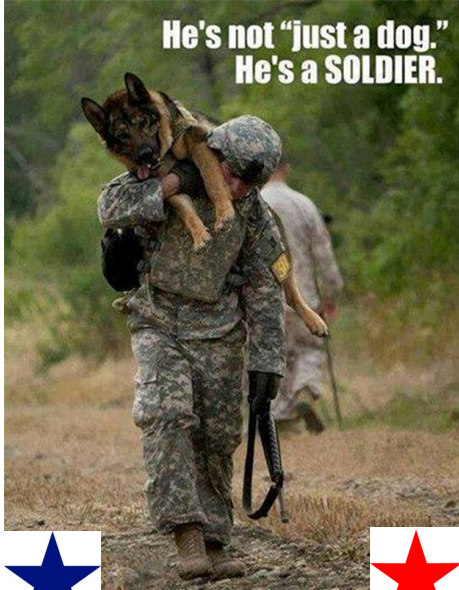
### NORTHLAND VETERINARY SERVICES

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

### HAYWARD ANIMAL HOSPITAL

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

Time to start planning for ice burned paws and weather that is too cold for them to stay outside. Also, even this time of year you should.....



## NEVER

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

## ALWAYS

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



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



**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**

## 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**



Our babies love us without condition. They help us without effort. They heal our hearts and spirits and **NEVER** ask for anything in return, except LOVE.....

**GIVE LOVE BACK TO THEM**



GOD BLESS OUR CANINE VETS





# PET PAGE EXTRA



If you provide shelter for outdoor cats, please remember only use straw inside them in winter.



Never use towels, blankets or beds in outdoor cat houses when the weather is cold as the material absorbs moisture from the air and freezes solid. Cats can fall asleep on these and freeze to death. Remember hay is for horses and straw is for strays.



## Poisonous Holiday Plants for Cats



✘ poinsettias



✘ lilies



✘ holly



✘ mistletoe



I can't wait for the office potluck! People always ask me how I make the paw print sugar cookies so perfect!



### ALWAYS SUPPORT OUR TROOPS



## ANCHOR YOUR BOATS HERE



### STORAGE FOR:

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

J&M Storage  
Jeff Johnson

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

## BARNESTORMERS

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

## BARNESTORMERS MEAT RAFFLE SCHEDULE

**December 9, 2023**  
**Georgia's 1:00 p.m.**

**January 6, 2024**  
**Y Go By 1:00 p.m.**

**February 18, 2024**  
**Trading Post 3:00 p.m.**



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

Kelly Webb, President  
Vice President: Jeff Johnson  
Treasurer: Bill Webb  
Secretary:

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

### December Book: No meeting in December

The story concerns the delightful juxtaposition between the poised and elegant Flora and the animalistic country life and inhabitants that she find on Cold Comfort Farm

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.

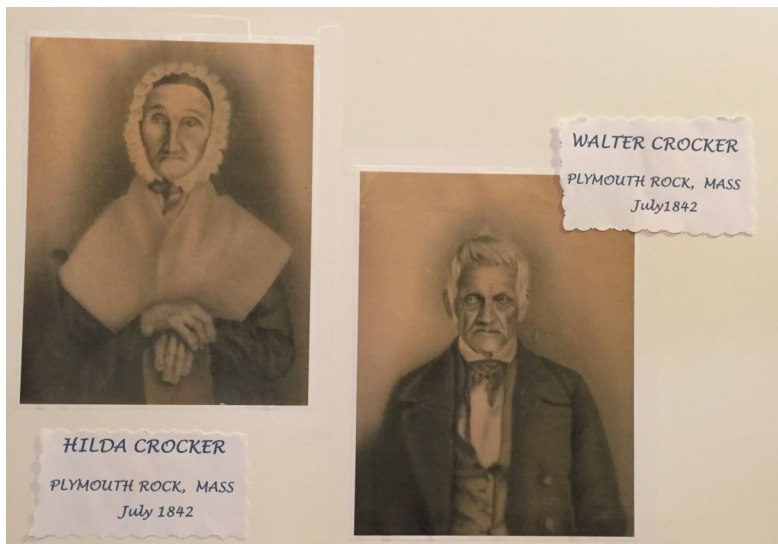
[Ancestry.com](http://Ancestry.com)  
[Genealogy.com](http://Genealogy.com)  
[MyHeritage.com](http://MyHeritage.com)  
[FamilySearch.org](http://FamilySearch.org)  
[GenealogyBank.com](http://GenealogyBank.com)



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

The signature date is 1842



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

# P.J.'S

TRAIL PASSES  
AVAILABLE

Authorized licensed  
"Recreational Vehicle  
Registration Center"

## CABIN STORE

WELCOME  
HUNTERS &  
FISHERMEN

### SPRING HOURS

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

**Bar & Kitchen Hours:**

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

**Wednesday:**

Bar: 12pm to close  
Kitchen: Closed

**Thursday:**

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

**Friday-Saturday-Sunday:**

Bar: 10am to close  
Kitchen: 11am-9pm

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

Gas, Oil, and On & Off Road Fuel Available

COFFEE  
BAR



### WELCOME FISHERMEN

#### ALSO AT THE CABIN STORE

On-Off sales of beer and liquor. A wide variety of grocery products including canned goods, dry goods, frozen items, candy; a good variety of ice cream, snacks, cheeses and other dairy products. First aid supplies and home remedies.

Try our new Coffee Bar: get a Coffee to go or hot chocolate or Cappuccino.

Bait Store with assortment of bait, Including minnows, leeches, worms, crawlers and waxies—nice assortment of tackle.

Trivia Answer # 3: Four

# BUYING OR SELLING?



## Elliott Hough

### Cell: 715-979-1267

### Office: 715-634-6237



Area North Realty

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## Your Trusted Barnes And Surrounding Area Realtor

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

**NO HAZARDOUS DISPOSALS/ITEMS**

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

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

EMPTY REFRIGERATORS, FREEZERS, WINDOW AIR CONDITIONERS (FULL SIZE) \$ 20.00  
 EMPTY REFRIGERATORS, FREEZERS (SMALL) \$15.00  
 PROPANE TANKS: MUST BE EMPTY / NO CHARGE  
 STUFFED CHAIRS; \$10  
 COUCHES/LOVESEAT/RECLINER/TABLES; \$ 30.00 EACH  
 MATTRESS/BOX SPRING-ANY SIZE \$20.00 EACH  
 HIDE-A-BED/SLEEP SOFA: \$25.00 W/O MATTRESS / \$ 45.00 WITH MATTRESS  
 TIRES: CAR/LIGHT TRUCK 5.00 EACH  
 LARGE TIRES;TRUCK/TRACTOR -- \$\$ DETERMINED BY ATTENDANT  
 TELEVISIONS AND COMPUTER EQUIPMENT NOW CHARGED BY WEIGHT, NOT SIZE  
 MISC. FURNITURE; \$5.00/MISC ITEMS NOT LISTED DETERMINED BY ATTENDANT  
 PLASTIC LAWN CHAIRS: SMALL \$ 2 EA / LARGE \$ 3 EA / TABLES \$4 EACH  
 CARPETING, PADDING, RUGS, DEPENDING ON SIZE; \$10.00 AND UP  
 DEHUMIDIFIERS / COMPLRESSORS \$ 15 EACH  
 FLOURESCENT BULBS 8 FOOT; \$5.00 EACH  
 FLOURESCENT BULBS 4 FOOT; \$2.00 EACH  
 FLOURESCENT BULBS LESS THAN 4 FOOT; \$1.00 EACH  
 CFL BULBS (IN DESIGNATED BOX); \$1.00 EACH  
 BATTERIES; FREE  
 ELECTRICAL APPLIANCES: (STOVE, WASHER, DRYER, MICROWAVE, WATER HEATER) FREE  
 METAL, GRASS CLIPPINGS, PINE NEEDELS, BRUSH AND CLEAN WOOD: FREE

Transfer Site passes are available for purchase at the Transfer Site or Clerk's Office at a cost of \$120 per calendar year. There will no longer be a bag fee and cash will no longer be accepted for disposal. Credit/debit cards only.

**BRUSH AREA OPEN  
ACROSS CTY HYW N FROM THE  
TRANSFER STATION**

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

**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)

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

Aging and Disability Resource Center of the North  
Bayfield County Department of Human Services  
PO Box 100  
117 East 5th St.  
Washburn, WI 54891  
Phone: 715-373-3350



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

# WISCONSIN FAMILY AND CAREGIVER SUPPORT ALLIANCE BAYFIELD COUNTY

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

## When a Workforce Shortage Crisis and a Caregiving Crisis Meet

### “Wisconsin Working Caregivers: Strategies and Resources for Employers”

For more information, please visit [Wisconsin Family Caregiver Support Program \(wisconsinfamilycaregiver.org\)](http://wisconsinfamilycaregiver.org).

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

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



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

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

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

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

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

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

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

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

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

Carrie Linder, CSW  
Aging & Disability Services Manager

[Carrie.linder@bayfieldcounty.wi.gov](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:  
 Bethlehem**

**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 (Frierhood) Sarkauskas**

**715-795-2775**

**Follow us on Facebook**

## CHRISTMAS CRAFTS AND DECORATING IDEAS



Grab some poster board, non-toxic, pet-safe, washable paints making sure they don't contain any benzoyl alcohol, henna, or xylitol. Carefully dip your pets paw into the paint and let them paint how much they love you! When finished wipe off their paws or better yet, give 'em a bath!

HOW PRECIOUS IS THIS TO MAKE !!



PERFECT TABLE SETTING



KNIT MITTENS THE PERFECT CHOICE



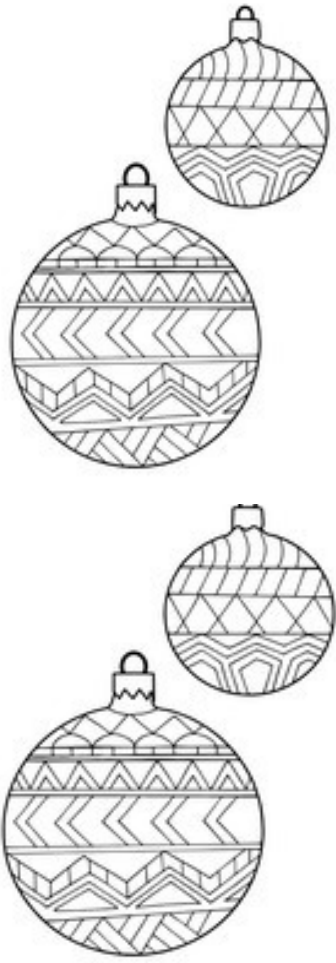


# CHRISTMAS CRAFTS AND DECORATING IDEAS





MERRY  
CHRISTMAS



## CHERYL'S NUTRITION & HEALTH TIPS

### TIPS FROM CHERYL PEASE - CERTIFIED NUTRITIONIST



Certified Nutritionist, Fitness  
Trainer & Health Coach

<https://linktr.ee/cherylpease>

**THANK YOU  
FOR YOUR SERVICE  
PETE & CHERYL PEASE**

**WE CAN NEVER REPAY YOU !!**



### BE STRONG - BE HAPPY - BE GOOD TO YOURSELF

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

Cheryl Pease



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

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

Cheryl Pease Coaching

# Meet Your Coach

I'm a certified coach with over 20 years of experience helping individuals and teams achieve their goals. I'm passionate about empowering my clients to unlock their potential and achieve meaningful results in both their personal and professional lives. I help my clients gain clarity, set realistic goals, and develop actionable plans to overcome obstacles and achieve success.



319-415-8980



<https://calendly.com/peasec/jrosec coaching/coachpease>



Keeping promises to yourself is crucial for personal development and well-being. These self-commitments serve as the building blocks of self-trust, self-efficacy, and overall self-integrity. When you fulfill promises made to yourself, you send a powerful message to your subconscious that you are reliable and capable.

Over time, this self-reinforcing cycle can significantly elevate your confidence and resilience, leading to more purposeful actions and a more fulfilling life.

However, breaking self-promises can have a detrimental effect on your mental and emotional health. The pattern of not keeping commitments to oneself may lead to feelings of guilt, low self-esteem, and even self-doubt. Therefore, it is important to set realistic, achievable goals and strive to meet them diligently.

When setbacks occur, as they inevitably will, reevaluate and adjust your plans, rather than abandon them altogether. Recognizing the importance of self-commitment and working proactively to maintain it will not only benefit you but will also positively influence your relationships and professional endeavors.



### **BUTTERNUT SQUASH, BRUSSELS SPROUTS and CRANBERRY MEDLEY**

#### **From the Kitchen of Cheryl Pease**

The Brussels sprouts are an excellent source of vitamin K, the butternut squash is loaded with vitamin A and the cranberries contain vitamin C. Toss on some toasted walnuts at the end for a boost of omega 3 fatty acids. The tartness of the cranberries is well balanced with the sweetness of the honey and roasted vegetables. Makes enough to serve a large family with leftovers or to put out for a holiday buffet. Prep Time: 30 minutes Total Time: 1.5 hours

#### **Ingredients:**

- 1 large butternut squash
- 32 oz. Brussels sprouts
- 1 lb. whole cranberries
- 1 cup apple cider vinegar
- 1/2 cup honey
- 1 Tbls ground cinnamon
- 1/4 tsp ground cloves
- 1/2 cup toasted walnuts (optional)
- 1/2 cup cold pressed extra virgin olive oil
- 3 tsp sea salt



#### **Directions:**

- Warm the apple cider vinegar and honey in medium pot on stove and mix in cinnamon and cloves.
- Once vinegar starts to simmer, add washed cranberries and cover.
- Let sit for 15-20 minutes or until cranberries soften and begin to pop.
- Warm oven to 400°F
- Peel butternut squash and cut into 1" cubes.
- Set aside in a bowl
- Strain cranberries, save the liquid, and set them aside. Make sure to save the liquid they were cooked in and pour that over your cubed butternut squash.
- Add half the sea salt to the bowl of squash and stir until coated evenly with salt and apple cider vinegar mixture. Spread butternut squash evenly on a large baking sheet.
- Bake for 40 minutes or until you can easily pierce each piece with a fork.
- While the squash is baking, wash and quarter Brussels sprouts after discarding their stem (the white hard part on the bottom). Set aside in a bowl.
- Pour olive oil and the remaining half of sea salt into the bowl and stir until sprouts are evenly coated.
- Add Brussels sprouts to the cooked squash pan and continue to bake for another 30 minutes or until sprouts and squash are slightly browned on edges.
- Remove pan from oven and mix in cranberries.
- Top with toasted walnuts, optional.

Serve warm and enjoy as a festive side dish to your holiday meal!



# 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.

# CANNING YEAR ROUND

## WINTER CANNING - CRANBERRY ORANGE RELISH

### Ingredients:

- 4 cups fresh or frozen cranberries (about 1½ bags)
- 1 large navel orange
- ½ cup water
- ½ - 1 cup sugar

### Directions:

- Wash orange. Cut unpeeled orange into 6-8 pieces, removing seeds.
- Place the cranberries in a food processor. Process until evenly chopped. Spoon into a large saucepan.
- Place the orange pieces in a food processor. Process until evenly chopped. Add to the cranberries.
- Add water and sugar - less sugar if you like a tart relish, more if you prefer it sweeter.
- Simmer over medium heat until cranberries are hot and soft, 5-10 minutes.
- Ladle into clean half-pint canning jars.
- Relish may be frozen. It also keeps well in the refrigerator for up to a month.



## 'TIS THE SEASON

## WINTER SORE THROAT TEA

Make sure you have some of this ready.  
Great recipe for sore throats and chest colds.  
Makes about 2 cups.

1. Two lemons thoroughly cleaned and sliced
2. Two piece of ginger about the size of your pointer & middle finger sliced into coin size pieces
3. Honey (about 1 cup or Your preferences)

Optional: ~1 tsp. ground cinnamon

In a 12-16 oz. jar combine lemon slices and sliced ginger.

Pour honey over it slowly.

This may take a little time to let the honey sink down and around the lemon and ginger slices.

Make sure when the honey has filled in all the voids, there is enough to cover the top of the lemon slices.

Close jar and put it in the fridge, it will form into a "jelly".

To serve: Spoon jelly into mug and pour boiling water over it.

Store in fridge 2-3 months.



# CHRISTMAS TEA - APPETIZERS

## CRANBERRY PEPPER JELLY

### Facebook Recipes

#### Ingredients:

- 1/2 cup jellied cranberry sauce
- 1/2 cup red pepper jelly
- 1 block (8 ounces) cream cheese, room temperature

#### Directions:

- In a bowl, mix the jellied cranberry sauce with the red pepper jelly.
- Mix until combined.
- Place the cream cheese on a serving platter.
- Pour the jelly mixture over the cream cheese.
- Serve and Enjoy!



#### Notes:

- If you have an equal part of the cranberry sauce and red pepper jelly you will have a perfect sweet and hint of spice.
- If you prefer more fruity flavor, increase the cranberry sauce by 2 to 4 tablespoons. More spicy, increase the red pepper jelly by 2 to 4 tablespoons.
- If you want to have a nice, thick layer of jelly on top of the cream cheese increase from 1/2 cup to 3/4 cup.
- Storage: Store in an airtight container in the fridge for 2 days.

## SNOWMAN CHEESE BALL

#### Ingredients:

For the Cheese Ball:

- 2 (8 oz) packages of cream cheese, softened
- 1 cup shredded cheddar cheese
- 1/4 cup green onions, chopped
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- Salt and pepper to taste
- 1 cup chopped walnuts or pecans (optional, for rolling)

For Decoration:

Mini pretzel sticks (for arms)

Black olives or peppercorns (for eyes and buttons)

Carrot sticks (for nose)

Additional crackers or veggies for serving



#### Directions:

Mix the Cheese:

In a bowl, combine the softened cream cheese, cheddar cheese, green onions, garlic powder, onion powder, salt, and pepper. Mix until smooth.

Shape the Snowman:

Divide the cheese mixture into three parts: one large, one medium, and one small for the head. Roll each part into a ball.

Assemble the Snowman:

Stack the balls in order from largest to smallest to form a snowman.

Coat with Nuts (optional):

If using, roll the snowman in chopped walnuts or pecans to coat evenly.

Add Decorations:

Use mini pretzel sticks for arms, black olives or peppercorns for eyes and buttons, and a carrot stick for the nose.

Serve:

Place the cheese ball on a platter with crackers or veggies around it.

Enjoy your festive Snowman Cheese Ball!





# CHRISTMAS TEA - APPETIZERS

## ONION FRILL ROLLS

### Ingredients:

- 3-4 Vidalia sweet onions
- 4 tablespoons of unsalted butter
- 1 teaspoon of salt adjust according to preference
- 1 teaspoon of garlic powder
- 1/2 teaspoon of oregano
- 1 cup of Italian blend cheese finely shredded
- 1 cup of cheddar cheese finely shredded
- 1/2 cup of parmesan cheese finely shredded



### Directions:

- Begin by preheating the oven to a temperature of 350°F (175°C). Subsequently, coat a 9×13-inch baking dish with a suitable non-stick cooking spray.
- After cleaning and peeling the Vidalia sweet onions, position them sideways and proceed to slice them into rounds that are approximately ¼ inch in thickness. Following this, it is necessary to separate the sliced rounds into individual onion rings.
- Next, arrange the separated onion rings uniformly across the base of the previously prepared baking dish. Once arranged, season the onion rings evenly with the salt, garlic powder, and oregano.
- The butter should then be cut into roughly eight even portions or pats. Distribute these butter pats evenly across the seasoned onion rings in the baking dish.
- Continue by uniformly sprinkling the Italian blend cheese and cheddar cheese over the arranged onion rings. Finish this cheese layering with a final topping of the shredded parmesan cheese.
- Once assembled, place the baking dish into the preheated oven. Allow the dish to bake for a duration of 35-40 minutes. The dish should be removed when the cheese has begun to brown and bubble.
- For optimal taste, it is advised to serve the dish promptly while it remains warm.

## GARLIC BUTTER BACON CHEESEBURGER ROLLUPS

Prep Time: 15 minutes | Cooking Time: 18 minutes | Total Time: 33 minutes - 8 Servings

### Ingredients:

- 1 LB ground beef
- 1/2 cup cooked bacon, crumbled
- 1/2 cup shredded cheddar cheese
- 1/4 cup diced pickles
- Salt and pepper to taste
- 1 tube refrigerated pizza dough
- 1/4 cup unsalted butter, melted
- 2 cloves garlic, minced
- 1 tbsp fresh parsley, chopped (for garnish)
- Ketchup and mustard (for dipping)



### Directions:

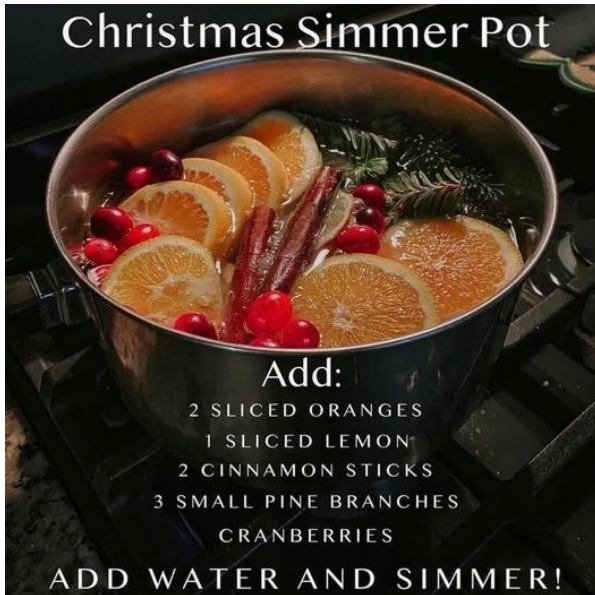
- Preheat oven to 375° Line a baking sheet with parchment paper.
- In a skillet over medium heat, cook the ground beef, breaking it up with a spatula until browned. Season with salt and pepper and stir in the crumbled bacon. Remove from heat and let cool slightly.
- Roll out the pizza dough into a large rectangle. Spread the cooked beef and bacon mixture evenly over the dough. Sprinkle with shredded cheddar cheese and diced pickles.
- Starting at one end, tightly roll up the dough into a log, then slice into 1-inch pieces. Place each roll-up on the prepared baking sheet.
- In a small bowl, combine melted butter and minced garlic. Brush the garlic butter over each roll-up.
- Bake for 15-18 minutes, or until the roll-ups are golden brown and the cheese is melted and bubbly.
- Garnish with fresh parsley and serve warm with ketchup and mustard for dipping.

# CHRISTMAS TEA & APPETIZERS



It's almost here and time to stir the senses

## Christmas Simmer Pot



Add:

- 2 SLICED ORANGES
- 1 SLICED LEMON
- 2 CINNAMON STICKS
- 3 SMALL PINE BRANCHES
- CRANBERRIES

ADD WATER AND SIMMER!



## ESSENTIAL OILS FOR CHRISTMAS SCENTS

- \* Pine \* Cinnamon \* Cedarwood \*
- \* Peppermint \* Frankincense \* Fir \*
- \* Clove \* Wintergreen \* Orange \*

## CHRISTMAS TREE SPINACH DIP BREADSTICKS

### Ingredients:

- 12 oz Frozen chopped spinach *thawed and squeezed dry*
- 6 oz cream cheese *softened*
- 2 cloves garlic, minced
- 1/2 teaspoon salt
- 1/2 teaspoon onion powder
- 1/4 teaspoon chili powder
- 1/4 teaspoon pepper
- 1 teaspoon Italian seasoning
- 1/2 cup grated parmesan cheese
- 1 cup grated cheddar OR mozzarella cheese
- 1 tube refrigerated thin crust pizza crust
- 2 tablespoons butter
- 1/2 teaspoon Italian seasoning
- 1/2 teaspoon garlic salt

### Directions:

- Preheat oven to 400 degrees.
- In a bowl, beat together the spinach and cream cheese.
- Add garlic, salt, onion powder, chili powder, pepper, and Italian seasoning and beat to combine.
- Add parmesan cheese and 1/2 of the cheddar or mozzarella cheese and beat to combine. (The other half of the cheddar or mozzarella cheese will be sprinkled over the filling when you shape the Christmas tree.)
- Shape into Christmas tree as directed in the post.
- Bake for about 22 minutes until quite golden brown on top and cooked through on the bottom.
- Melt butter and stir in garlic salt and seasoning, then brush over breadsticks.
- Serve warm.



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

Please submit to Julie Frierhood Sarkauskas at:  
[barnesnotesandnews@gmail.com](mailto:barnesnotesandnews@gmail.com) or call 715-795-2775

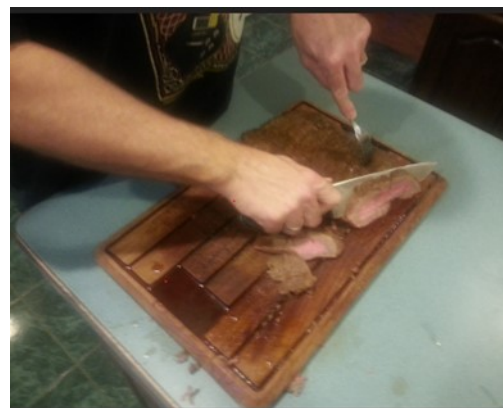
# ROB'S CULINARY CHRONICLES

## FLANK STEAK

By Rob Lynch

Back in the old days, flank steak was inexpensive and often a tough, undesired cut of beef. It was popular with penny-pinching home cooks and usually ended up being tenderized with a meat hammer. That was until the modern TV cooking shows, BBQ websites, and food bloggers began publicizing their chef-inspired methods to prepare flank. Marinades, direction of grain, 45 degree cut angles all became part of the discussion. Unfortunately, there was a side effect: demand significantly increased, supplies became tight during Covid and prices skyrocketed. Things have stabilized a little bit, so it is relatively easy to find, and the prices have dropped a little.

Flank steak is a lean, flavorful cut of beef that comes from the abdominal muscles of the cow, specifically from the flank region, which is located just behind the ribs. It is known for its long, distinctive muscle fibers, which gives it a slightly coarse texture. Despite being relatively tough, flank steak can be very tender and juicy when cooked properly. When sliced against the grain (the direction of the muscle fibers) it becomes more tender. Besides being an excellent main course, flank steak is often used in fajitas, stir-fries, steak salads, or thinly sliced in sandwiches. Marinades work great with this cut of beef. Besides adding flavor, it also helps tenderize without using the meat hammer. Here is an easy recipe for a great flank steak supper. Don't forget to put on a little show for your guests when you slice that steak in front of them...across the grain at a 45 degree angle for the most tender results!



**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.

# ROB'S CULINARY CHRONICLES

## GRILLED FLANK STEAK

2-3 pounds whole flank steak

### **Marinade:**

1 cup Dorothy Lynch Home Style Dressing  
1 tbsp minced garlic  
2 tsp garlic salt  
1 tsp onion powder  
1 tsp Sriracha sauce (optional)  
1 tsp onion powder



### **Directions:**

- Put all marinade ingredients into a large bowl and whisk to combine.
- Add the steak on top and toss with the marinade to completely coat the meat.
- Set in the fridge for at least 1 hour, or up to 24 hours, to marinate. Rotate occasionally.
- When ready to cook, preheat your outdoor gas grill to med-high or your charcoal grill to direct grilling. Clean and oil your grates.
- Place the steak on the grill and cook for about 5 to 6 minutes on each side getting a good char. Watch for flare-ups from the marinade.
- Using an instant read thermometer, 130°F to 140°F will be medium rare and 150°F will be medium well. Keep in mind that the temperature will continue to rise about 5 degrees after you remove from heat and the steak rests.
- When cooked to your liking, remove from the grill and place on a rimmed platter to collect the juices.
- Cover lightly with foil and let rest for at least 10 minutes.
- Slice thinly across the grain at a 45 degree angle and serve.

# ENJOY



# WARMING UP

## CRANBERRY BRIE SOURDOUGH PULL-APART BREAD

### Ingredients:

- 1 large round loaf of sourdough bread
- 8 oz Brie cheese, cut into small cubes
- 1/2 cup cranberry sauce (homemade or store-bought)
- 2 tablespoons unsalted butter, melted
- 1 teaspoon fresh thyme leaves (or 1/2 teaspoon dried thyme)
- 1/2 teaspoon garlic powder
- Fresh rosemary or thyme for garnish (optional)

### Directions:

- Preheat the Oven: Preheat your oven to 350°F (175°C). Line a baking sheet with parchment paper.
- Prepare the Bread: Place the sourdough loaf on the baking sheet. Using a serrated knife, carefully cut the bread in a crosshatch pattern, making 1-inch slices without cutting all the way through to the bottom. This creates pockets for the filling.
- Add the Cheese and Cranberry Sauce: Gently stuff each cut section of the bread with Brie cubes and small spoonfuls of cranberry sauce.
- Make the Butter Mixture: In a small bowl, mix the melted butter with the thyme and garlic powder. Drizzle this mixture over the bread, allowing it to seep into the cuts.
- Bake the Bread: Cover the bread with aluminum foil and bake for 15-20 minutes, or until the cheese is melted. Remove the foil and bake for an additional 5-10 minutes to make the top golden and crispy.
- Garnish and Serve: Remove from the oven and sprinkle with fresh rosemary or thyme if desired. Serve warm, and enjoy this delicious, gooey, and festive pull-apart bread!



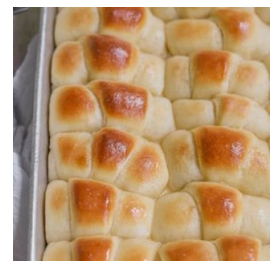
## HEAVENLY HOMEMADE ROLLS

### 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 browned, which is about 15-20 minutes. NOTE: Touch rolls to see if they bounce back - if they not, bake a little longer).
- Brush with melted butter right while warm.



# DESSERTS AND TREATS

## ROLLED SUGAR COOKIES

<https://kitchenfunwithmy3sons.com/the-best-sugar-cookie-recipe/>

### Ingredients:

- 3 cups all-purpose flour
- 2 tsp baking powder
- 1/2 tsp salt
- 1 cup granulated sugar
- 1 cup unsalted butter, cold
- 2 eggs
- 1/4 tsp almond extract
- 1 1/2 tsp vanilla extract

### Directions:

- Using a stand mixer fitted with the paddle attachment, beat the butter and sugar together until light and fluffy. Add in egg, almond extract, and vanilla extract until well combined.
- In a medium mixing bowl, sift together flour, salt and baking powder. Slowly add to the wet ingredients, mixing until well combined.
- Roll dough in a ball and set aside. Place in the fridge for 10 minutes (optional). Preheat oven to 350 degrees.
- Roll dough out on a well-floured surface until the dough is 1/4" thick. Use cookie cutters to cut out whatever shapes you desire.
- Transfer to cookie sheet. Freeze 5-10 minutes.
- Remove from freezer and bake for 7-8 minutes or until cookies start to turn lightly golden around the edges.
- Let completely cool and decorate with frosting



## CRANBERRY BRIE SOURDOUGH PULL-APART BREAD

### Ingredients:

- 1 large round loaf of sourdough bread
- 8 oz Brie cheese, cut into small cubes
- 1/2 cup cranberry sauce (homemade or store-bought)
- 2 tablespoons unsalted butter, melted
- 1 teaspoon fresh thyme leaves (or 1/2 teaspoon dried thyme)
- 1/2 teaspoon garlic powder
- Fresh rosemary or thyme for garnish (optional)

### Directions:

- Preheat the Oven: Preheat your oven to 350°F (175°C). Line a baking sheet with parchment paper.
- Prepare the Bread: Place the sourdough loaf on the baking sheet. Using a serrated knife, carefully cut the bread in a crosshatch pattern, making 1-inch slices without cutting all the way through to the bottom. This creates pockets for the filling.
- Add the Cheese and Cranberry Sauce: Gently stuff each cut section of the bread with Brie cubes and small spoonfuls of cranberry sauce.
- Make the Butter Mixture: In a small bowl, mix the melted butter with the thyme and garlic powder. Drizzle this mixture over the bread, allowing it to seep into the cuts.
- Bake the Bread: Cover the bread with aluminum foil and bake for 15-20 minutes, or until the cheese is melted. Remove the foil and bake for an additional 5-10 minutes to make the top golden and crispy.
- Garnish and Serve: Remove from the oven and sprinkle with fresh rosemary or thyme if desired. Serve warm, and enjoy this delicious, gooey, and festive pull-apart bread!



# DESSERTS AND TREATS

## BUTTERFINGER BALLS

### Ingredients: (Makes about 30 balls)

- 2 sleeves graham crackers, crushed (about 2 cups crumbs)
- 2 1/2 sticks butter, softened (1 cup)
- 16 oz (2 cups) powdered sugar
- 1 1/2 cups crunchy peanut butter
- 5 regular size Butterfinger bars, crushed (about 1 cup)
- 12 oz dark chocolate chips
- Sprinkles for decorating (Optional)

### Directions:

- Crush the graham crackers until you have about 2 cups of fine crumbs. You can use a food processor or put them in a Ziploc bag and crush with a rolling pin. (option: purchase graham cracker crumbs)
- In a large bowl, cream together the butter and powdered sugar until light and fluffy, about 2 minutes.
- Add the peanut butter and mix until fully incorporated
- Add the crushed Butterfingers and graham cracker crumbs. Mix until a dough forms
- Cover the bowl and refrigerate the dough for 30 minutes. This allows it to firm up for easier shaping.
- Once chilled, use a small cookie scoop or spoon to form the dough into balls. Place on a baking sheet or plate lined with waxed paper. Make them any size you prefer. 1" balls work the best.
- In a microwave safe bowl, melt the chocolate chips in 30 second intervals, stirring between each one until smooth. (use chocolate almond bark and melt in a Dutch oven as that's how mom used to do it and I keep as much nostalgia involved in my baking as I can, and it brings mom back in the kitchen.)
- Dip each ball into the melted chocolate, coating fully. Tap off any excess.
- Place back on the lined baking sheet. (Decorate with sprinkles now if desired)
- Allow chocolate to set completely before serving, about 10 minutes.
- Store them in an airtight container in the refrigerator up to 1 week.



## PRALINE CRUNCH

### Ingredients:

- 8 cups Crispix cereal
- 2 cups pecan halves salted preferred
- 1 cup packed brown sugar
- 1 cup corn syrup
- 1 cup butter
- 1 tsp vanilla extract
- 1 tsp baking soda

### Directions:

- Preheat the oven to 250\*
- Combine the cereal and pecans in a large bowl
- In a large saucepan over medium-high heat, melt the brown sugar, corn syrup and butter, stirring occasionally until it boils. Remove from heat, then stir in the vanilla and baking soda. Pour this mixture over the cereal and pecans, stirring to coat thoroughly.
- Spread the coated mixture into a 9x13-inch pan. Bake for 1 hour, stirring every 20 minutes.
- Transfer the mixture onto wax or parchment paper to cool, then break it into pieces.



# BAKING OF DAYS GONE BY

## THE SWEET ONES

Dessert sauces are easily classified as soft and hard—the soft ones mostly hot and the hard ones mostly cold.

They are all quick, the hot ones requiring cooking only until cornstarch or flour has thickened the mixture.

### BUTTERSCOTCH SAUCE

Melt in heavy saucepan  
 $\frac{1}{2}$  c. margarine or butter  
 Add, stir smooth,  
 $1\frac{1}{2}$  tbsp. flour  
 1 c. brown sugar  
 $\frac{3}{4}$  c. light cream or undiluted evaporated milk  
 Turn heat low. Simmer 10 min.  
 Makes: about  $1\frac{1}{2}$  cups.

### CHOCOLATE PEPPERMINT SAUCE

Melt in saucepan  
 2 tbsp. butter or margarine  
 Stir in, cook thick,  
 2 tbsp. cornstarch  
 $1\frac{1}{4}$  c. boiling water  
 Break in, melt, stir smooth,  
 $\frac{1}{4}$  lb. chocolate-covered mints  
 Makes: about  $1\frac{3}{4}$  cups

### EASY CARAMEL SAUCE

Place in double boiler  
 $\frac{1}{2}$  lb. caramels  
 $\frac{1}{2}$  c. light cream  
 or  
 $\frac{1}{2}$  c. evaporated milk, undiluted  
 Stir, and heat until caramels are melted.

### HOT CHOCOLATE SAUCE

Melt together in saucepan  
 1 tbsp. margarine or butter  
 2 oz. unsweetened chocolate  
 Add, mixed together  
 $\frac{1}{2}$  c. sugar  
 1 tbsp. cornstarch  
 $\frac{1}{4}$  tsp. salt  
 Stir in

$1\frac{1}{2}$  c. hot water  
 Boil 2 min. Add  
 1 tsp. vanilla  
 Makes: about 2 cups

### HOT MOCHA SAUCE

In top of double boiler combine  
 1 pkg. semi-sweet chocolate pieces  
 2 tbsp. instant coffee  
 $\frac{1}{2}$  c. boiling water  
 $\frac{1}{2}$  c. corn sirup  
 2 tbsp. margarine or butter  
 Cook, stirring occasionally, until chocolate is melted and all is well blended.  
 Makes: about  $1\frac{1}{2}$  cups

### MILK-CHOCOLATE SAUCE

Cook to soft-ball stage  
 $\frac{3}{4}$  c. sugar  
 $\frac{3}{4}$  c. corn sirup  
 2 sq. (2 oz.) unsweetened chocolate  
 $\frac{1}{4}$  c. hot water  
 Remove from heat and stir in  
 1 c. evaporated milk, undiluted  
 $\frac{1}{4}$  tsp. salt  
 1 tbsp. butter or margarine  
 1 tsp. vanilla  
 Makes: about 2 cups

### ICE-CREAM SAUCE

Stir  
 1 pt. any flavor ice cream  
 to thick pouring consistency and serve as sauce. Particularly good over hot puddings or fruit.  
 Makes: about 2 cups

265



### To make Ratafia-Cakes.

**T**AKE eight ounces of Apricock-Kernels, or if they cannot be had, Bitter-Almonds will do as well, blanch them, and beat them very fine with a little Orange-flower-Water, mix them with the Whites of three Eggs well beaten, and put to them two pounds of single-refin'd Sugar finely beaten and sifted; work all together, and 'twill be like a Pafte; then lay it in little round Bits on Tin-plates flower'd, fet them in an Oven that is not too hot, and they will puff up and be soon baked.

Ratafia Cake Recipe – Kettilby, 1719

### The best Orange-Pudding that ever was tasted.

**P**ARE the Yellow Rind of two fair *Sevil*-Oranges, so very thin that no part of the White comes with it; shred and beat it extremely small in a large Stone Mortar; add to it when very fine, half a pound of Butter, half a pound of Sugar, and the Yolks of sixteen Eggs; beat all together in the Mortar 'till 'tis all of a Colour; then pour it into your Dish in which you have laid a Sheet of Puff-pafte. I think Grating the Peel saves Trouble, and does it finer and thinner than you can shred

D 4 or

Orange Pudding Recipe – Kettilby, 1719



### Ready, Set, Bake: Recipes from the 18th and 19th Century

- Queen Cakes – (Rundell, 1822)
- To make Ratafia-Cakes – (Kettilby, 1719)
- Excellent Rolls – (Rundell, 1822)
- The best Orange-Pudding that ever was tasted – (Kettilby, 1719)
- Raspberry Tart – (Henderson, c.1800)
- Rich Puff Paste – (Rundell, 1822)



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7 days a week - 7:00 a.m. to 10:00 p.m.

PLEASE VISIT LOCAL ESTABLISHMENTS FOR CURRENT STATE RULES & REGULATION PAMPHLETS CHECK ONLINE at:

## HAVE A VERY MERRY CHRISTMAS AND HAPPY NEW YEAR



Archery and Crossbow\*

\*No bucks may be harvested during the antlerless-only hunts identified below.

Sept 16 – Jan 7, 2025

Archery and Crossbow \*Metro Sub-units and counties with extended archery seasons\*

Sept 16 – Jan 31, 2025

See the [map for counties with ext](#)

Antlerless-Only Holiday Hunt

\*Open only in select Farmland (Z1 hunting regulations for valid coun:

Dec 24, 2024 – Jan 1, 2025\*



GRAY SQUIRREL



RACCOON



OPOSSUM



STRIPED SKUNK

All dates are subject to change through rulemaking or a legislative process. Please check the [Wisconsin Hunting Regulations](#) for the complete dates and unit designations.