

Welcome Back Home to the:

JANUARY / FEBRUARY 2024

BARNES NOTES AND NEWS

Volume 5, Issues 1 & 2

ONLINE ONLY

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

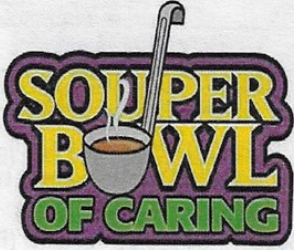
TownOfBarnesWI.gov / Community / Barnes Notes and News / 2024 / pick the month (you can see past issues as well)

Let the old go out, and open the door for 2024

WELCOME JANUARY AND FEBRUARY



Sunday, February 11th
after morning worship



See Page 6 for Details



What movie is this from & what are their names?

GENEALOGY GETTING STARTED AND NEXT STEPS

IRON RIVER PUBLIC LIBRARY
SEE PAGE 30 FOR DETAILS

24TH ANNUAL

DRUMMOND DIRT & SNO-JACKS BAR STOOL RACES

Saturday, February 17th, 2024

RACES START
AT 12:00 NOON

CHECK-IN
STARTS

AT 11:00 A.M.

SEE PAGE 13
FOR DETAILS
AND UPDATES



RAFFLE TICKETS ARE
STILL AVAILABLE

In this Issue:

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

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

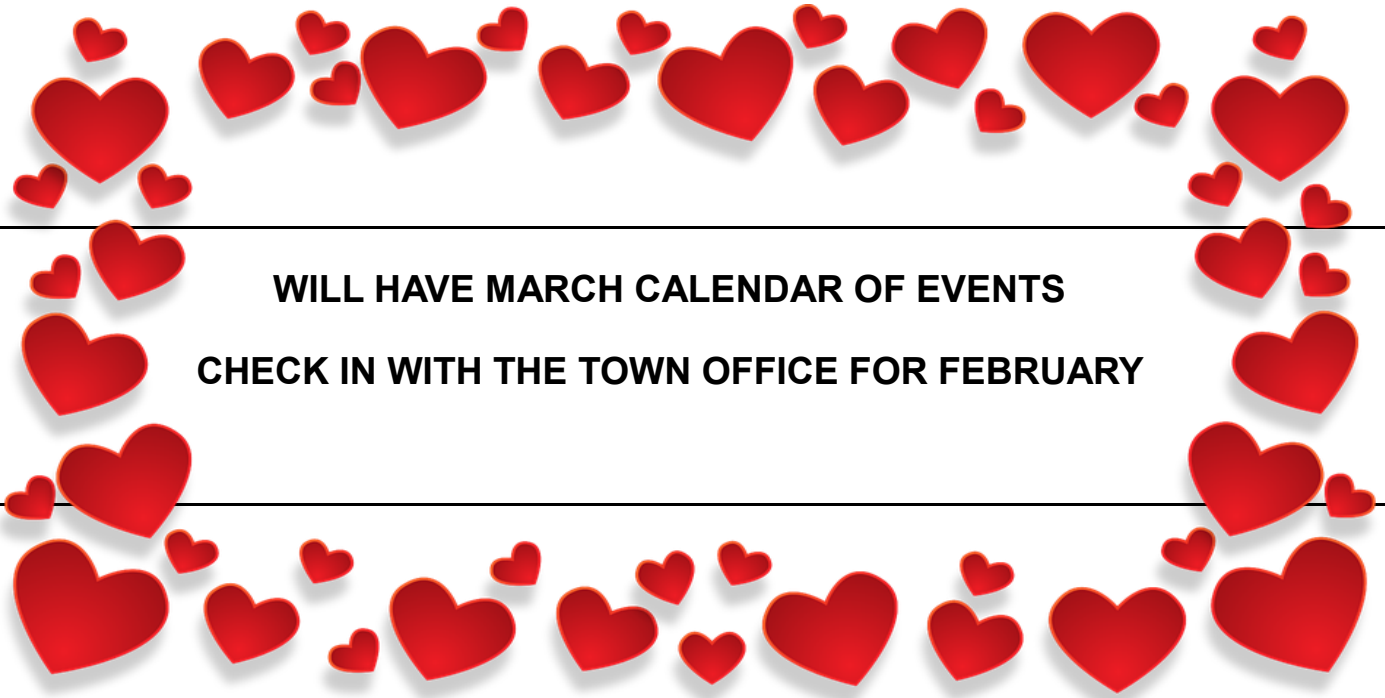
barnesnotesandnews@gmail.com

Drop us a note and we will get one to you!

[#holdmybeer](https://twitter.com/holdmybeer). [#onlyinwisconsin](https://twitter.com/onlyinwisconsin)



BARNES AREA CALENDAR OF EVENTS: FEBRUARY 2024



**WILL HAVE MARCH CALENDAR OF EVENTS
CHECK IN WITH THE TOWN OFFICE FOR FEBRUARY**



**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**

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

PLEASE DRIVE SAFELY

Someone is waiting for you

Town Clerk: WELCOME Lisa Meyer
clerk@townofbarneswi.gov

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

Visit: TownOfBarnesWI.gov for town minutes

PLEASE ABIDE BY THE TOWN RULES & REGULATIONS.

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

TOWN OF BARNES BOARD MEMBERS

Chairman: Tom Renz - email: tRenz@TownOfBarnesWI.gov

Supervisor: Dave Scully - dScully@TownOfBarnesWI.gov

Supervisor: Jim Frint - jFrint@TownOfBarnesWI.gov

Supervisor: Seana Frint - sFrint@TownOfBarnesWI.gov

Supervisor: Eric Neff - eNeff@TownOfBarnesWI.gov

WELCOME MICHELLE BOHEIM

Cemetery Sexton: Dave Schiess

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

BARNES SENIOR MEALS - FEBRUARY 2024 MENU

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

THURSDAYS ONLY

3360 County Hwy N., Barnes, WI 54873



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



**NEVER FORGET
THEY GAVE
EVERYTHING FOR US**



Trivia Answer # 6: Cupid

February 1st

Sweet & Sour Meatballs
Brown Rice
Tomato & Cucumber Salad
Pineapple Tidbits
Asian Blend Veggies

February 15th

Lemon Baked Chicken
Chicken Gravy
Steamed Brussel Sprouts
Steamed Carrots
Canned Peaches
Red Velvet Cake

February 29th

Chicken Alfredo
Steamed Carrots
Three bean Salad
Fresh Fruit

February 8th

Garlic & Herb Pork Loin
Pork Gravy
Peas & Carrots
Mashed Potatos
Black Bean
Chocolate Cake

February 22nd

Sloppy Joe
Potato Wedges
Baked Beans
Canned Peaches

Hosted by:

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

Suggested Contribution:

\$3.00 - \$5.00 / per meal

REMEMBER:

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

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

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

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

QUESTIONS, COMMENTS or CONCERNS

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

THANKS TO YOU ALL FOR YOUR SUPPORT. GOD BLESS

LIKE US ON FACEBOOK



OUR COMMUNITY

FRIENDS OF TOMAHAWK LAKE PARK

Please contact:

tomahawklakepark@gmail.com

for current and future events

THE DRUMMOND LIBRARY



Free Wi-Fi throughout the building

HOURS:

Monday: Closed

Tuesday: 10-5

Wednesday: 10-5

Thursday: 10-6

Friday: 10-5

Saturday: 9-1

Sunday: Closed

ADDRESS: 14990 Superior St, Drummond, WI 54832

PHONE: (715) 739-6290



DRUMMOND LAKE CAMPGROUND Drummond, WI

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

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

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

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



BARNES RED HAT

Our next gathering is

February, 21st - 12:00 Noon
Tracks Inn, Barnes

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

LOCAL ESTABLISHMENTS



BIG THANKS
TO YOU ALL
FOR YOUR SUPPORT



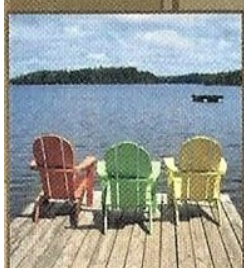
CHECK OUT OUR SPECIALS,
HOMEMADE SOUPS and
BAKED GOODS

♥ **HAPPY**
Valentine's
DAY ♥

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

Bloody Mary's - Mimosas
Peppermint Schnapps

Find us on Facebook: The Koffee Kup



Deer Grove Resort

On Upper Eau Claire Lake
Jeff and Maureen Fullington
Owners

3225 Deer Grove Road
Barnes, Wisconsin 54873

715-795-2526
715-235-9741

deergroveresort@charter.net
deergroveresort.com



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

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

Groundhog Day

It's the day upon which, according to legend, a groundhog seeks its shadow. If it's sunny and he sees his shadow, it's said we'll see six more weeks of winter. If it's cloudy and he doesn't see a shadow we may see an early spring.

The first Groundhog Day was celebrated on Feb. 2, 1887, in Punxsutawney, PA, according to History.com.

The tradition has roots in the ancient Christian tradition of Candlemas when clergy would bless and distribute candles needed for winter. The candles represented how long and cold the winter would be.

Trivia Answer # 1: Wind and Rain

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



BARNES COMMUNITY CHURCH

Pastor Jon Hartman

WORSHIP HOURS

10:00 a.m. Sunday

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

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



**BLESSED ARE WE
AND OUR NEIGHBORS**

BARNES COMMUNITY CHURCH FOOD PANTRY

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

Please bring identification

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

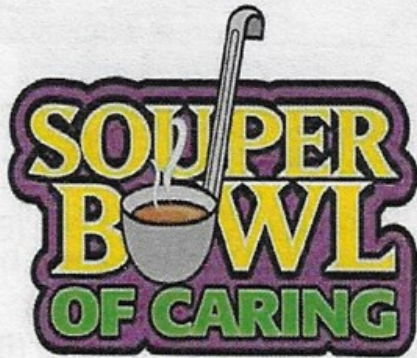
- For further information call - 715-795-2195



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

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

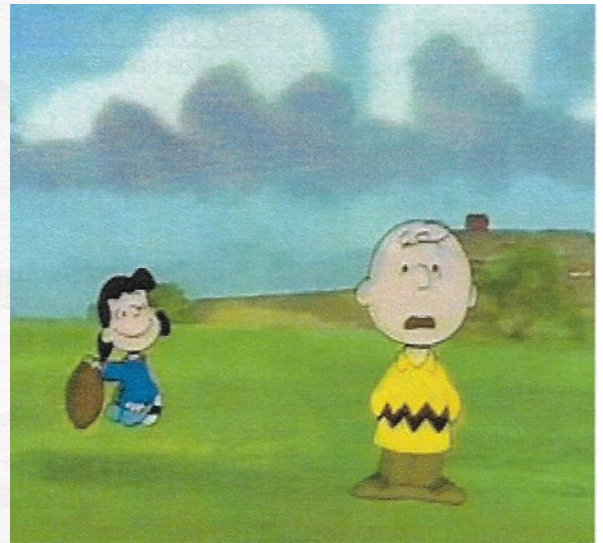
Sunday, February 11th
after morning worship



Join us for a meal of homemade soups,
breads, and dessert.

Donations benefit the Barnes Food Shelf.

Sign up in the Fellowship Hall
to bring something!



♥HAPPY
Valentine's
DAY♥

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

OUR COMMUNITY

UPDATE 2.4.24

Race Teams and Race Fans, we have 5 more days of warm temps and then we will start making mountains of snow nightly to add to our base. As of right now, our base is holding up pretty well as you can see in the photos. We have hay bales on standby for a center divider.

Club members will be running the snow making machine every night leading up to the races. In our 25 year history, we only canceled the races once-thanks to a world pandemic.

Come out to one of Northern Wisconsin's few remaining winter events and support our sponsors and everyone who made this event possible.

We promise a great time! Let's make this THE BEST event of the NOT SO WINTER of 2024!
Raffle tickets still available.

Drop us a note and we will get one to you! [#holdmybeer](#). [#onlyinwisconsin](#)

February 16 (pre party)

February 17th (races, food, beverages, music, party and more). Drummond Lake Park. Noon.

Trivia Answer # 2: FALSE

DIRTANDSNO-JACKS.COM

24th Annual Bar Stool Races February 17th , 2024

BAR STOOL RACES AND CHILI FEED

DRUMMOND, WISCONSIN

IN THE MIDDLE OF THE BEAUTIFUL CHEQUAMEGON NATIONAL FOREST.

THIS IS A SNO-JACKS FUNDRAISER WITH FOOD, DRINKS, AND GREAT RAFFLE TICKET PRIZES.

RACES START AT 12:00 NOON WITH CHECK-IN STARTING AT 11:00 A.M.

WE WILL HAVE THE GENERAL RACE, POWDER PUFF RACE AND OPEN-CLASS RACING.

FUN, FUN, FUN, WITH FOOD AND BEVERAGES SERVED NEXT TO THE TRACK!

ON THE DAY OF THE RACE, WE WILL BE PULLING WINNERS FOR THE BIG MONEY RAFFLE

WITH \$7500.00 IN CASH PAYOUT, ALONG WITH OUR FIFTY-FIFTY RAFFLE.

LIMITED TO 64 RACERS

POWDER PUFF RACES

TROPHIES & CASH PRIZES

REGISTRATION: \$30.00 ENTRY FEE

ENTRY FORMS CAN BE FOUND AT OUR WEBSITE

CONTACT US: DRUMMONDSNOJACKS@GMAIL.COM



24th ANNUAL BARSTOOL RACES

PRESIDENTS' DAY WEEKEND
DRUMMOND, WI

Music - Food - Beer - Heated Pavilion

SATURDAY, FEBRUARY 17TH

FOOD & CHECK-IN STARTS AT 11:00

RACES START AT 12:00

LIMITED TO 64 RACERS - REGISTER EARLY

\$30 REGISTRATION ENTRY FEE

100% CASH PAYBACK OF REGISTRATION
FEES FOR WINNER IN EACH CLASS

ENTRY FORMS AND MORE INFORMATION
AVAILABLE AT WWW.DIRTANDSNO-JACKS.COM

Featuring DJ Chad Jaeger



**RAFFLE TICKETS
ON SALE NOW!**

DRAWING HELD AFTER RACE
ONLY 175 TICKETS SOLD

**\$7500 IN
PRIZE MONEY!**

SEE A CLUB MEMBER OR VISIT US AT
WWW.DIRTANDSNO-JACKS.COM

GOLD SPONSORS:

THE LOON SALOON

STAUEMEYER'S FOUR SEASONS RESORT

HUNTERS GENERAL STORE



FOR MORE INFORMATION VISIT US AT WWW.DIRTANDSNO-JACKS.COM

ALL PROCEEDS GO TO LOCAL SNOWMOBILE AND ATV TRAIL MAINTENANCE



BARNES AREA HISTORICAL ASSOCIATION (BAHA)

THE BARNES MUSEUM

OPEN MEMORIAL WEEKEND THRU LABOR DAY

Closed for Season - call for appointment

WE ARE STILL LOOKING FOR VOUNTEERS !!

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

Follow us on Facebook



Barnes Area Historical Association, Inc.

Barnes, WI 54873

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

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

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

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

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

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

Any donations made to BAHA are tax deductible.

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

Single yearly membership - \$15.00;

Family or couple yearly membership - \$25.00

Other membership categories are available upon request

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

SPONSORED EVENTS:

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

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

STAY TUNED FOR UPCOMING EVENTS AND INFORMATION

BAHA MUSEUM GIFT SHOP CALL FOR APPOINTMENT

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

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

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

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

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

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





BARNES AREA HISTORICAL ASSOCIATION NEWS

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

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

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

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

Thanks for your help!



FLOWER AND LIL' STINKER !!!!

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

UFO CRAFTERS

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

Always ready and waiting for information.



OUR COMMUNITY



**Golden
LIGHT**

**BARNESTORMERS
SNOWMOBILE CLUB
MEAT RAFFLES**

DECEMBER 9TH
GEORGIA'S BAR N GRILL · 1PM

JANUARY 6TH
Y GO BY BY · 1PM

FEBRUARY 18TH
BARNES TRADING POST · 3PM



Michelob
**Golden
LIGHT**

BARNES TRADING POST - OK

BARNES AREA HISTORICAL ASSOCIATION

MacQuarrie Books

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

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

Then in 2020, Dave created a second book of MacQuarrie's Milwaukee Journal columns titled *Dogs, Drink and other drivel (DD&OD)*. *DD&OD* brought many more stories from Mac's pen that have never before been read unless you received the Milwaukee Journal in his days at the Paper between 1936 and 1956. *DD&OD* reveals stories that as Dave says are, "The further adventures of Gordon MacQuarrie" which would be a good subtitle for this new book.

In 2022, based on research done by Keith Crowley when he wrote Gordon MacQuarrie's Biography *Gordon MacQuarrie: The Story of an Old Duck Hunter*, more magazine stories came to light so Dave produced a third book, *Found Stories of the Old Duck Hunters (FSODH)* that contains magazine stories not previously published in book form. This book contains 6 Old Duck Hunters stories and 23 stories about other hunting and fishing escapades of Mac by himself with other friends and associates. This book, added to the other two books, becomes an important second Trilogy of MacQuarrie stories.

With access to all columns and magazine articles that Gordon ever wrote, Dave discovered a lesser known interest that Gordon had, Muskies. Gordon had a large interest in Muskie fishing. So, *MacQuarrie on Muskies (MOM)* became the fourth book, produced in 2023.

If you would like to place an order, you can do so by sending page two of this form with your order to "BAHA, 5555 James Road, Barnes, WI 54873". They make great gifts!

The first three books are now available in hard cover form. MOM is only available in soft cover.

Books can also be ordered online through the BAHA website bahamuseum.org

BARNES AREA HISTORICAL ASSOCIATION NEWS

MacQuarrie Books Order Form

RIGHT OFF THE REEL (ROTR)

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

I would like _____ soft cover copies X \$21.00 totals \$_____ (includes S&H)
I would like _____ hard cover copies X \$27.00 totals \$_____ (includes S&H)

DOGS, DRINK & OTHER DRIVEL (DDOD)

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

I would like _____ soft cover copies X \$23.00 totals \$_____ (includes S&H)
I would like _____ hard cover copies X \$29.00 totals \$_____ (includes S&H)

FOUND STORIES OF THE OLD DUCK HUNTERS (FSODH)

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

I would like _____ soft cover copies X \$26.00 totals \$_____ (includes S&H)
I would like _____ hard cover copies X \$32.00 totals \$_____ (includes S&H)

MacQUARRIE ON MUSKIES (MOM)

MOM @ \$12.00 plus \$3.00 S&H

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

Total order \$_____

Ship to address:

Name_____

Street address_____

City_____ **State**_____ **Zip**_____

Send your order along with a check made payable to:

BAHA
5555 James Road, Barnes, WI 54873.

Please allow 2 weeks for shipping.

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

FIRE DEPARTMENT: Fire Chief - Brock Friermood brockFriermood@TownOfBarnesWI.gov

Volunteer Members:

Richard Renz
Robert Skweres
Damian VonFrank
Greg Strasser
Jacob Larson
Jennifer Peterson
Josh Peterson
Leevi Frint
Roseanne Peterson
Whitney Jeanetta
Zack Zepczyk



AMBULANCE SERVICE: Ambulance Director/Volunteer: Brett Friermood

at: brettFriermood@TownOfBarnesWI.gov

Full Time EMT's:

Kaylee Silverness and Jake Coleson

Volunteer Members:

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



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

Trivia Answer # 7: TRUE

**GEARING UP FOR SUMMER
PUT THIS ON YOUR CALENDAR**



OUR COMMUNITY



New Senior Dining program starting up in Cable February 5!



New Senior Dining location in Cable to open February 5

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

You are eligible if you are:

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

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

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

Spread the word around and join us!

Food ~ Fellowship ~ Fun

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

Days: 1st and 3rd Monday of every month

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

Reservation Line or 715-373-3396

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

OBITUARIES: Remembering Loved Ones Lost



NANCEE KAY RAFLOFF

August 22, 1950 to December 22, 2023

Nancee Kay (Reser) Radloff, age 73, of rural Cable, passed away peacefully Friday, December 22, 2023, at St. Luke's hospital in Duluth MN.

Nancee was born August 22, 1950, to the late Ralph and Genevieve (Peters) Reser in Belvidere, Illinois. She graduated from Cable High School in 1969. On July 14, 1972, she married David Radloff, son of the late Bernard and June (Martinsen) Radloff at Trinity Lutheran Chapel in Cable. Nancee was a great admirer of animals.

She was always happy to see the deer and the many different species of birds that would visit her house over the years. She of course would have to deal with the occasional black bears as well, but she still loved to see them. Nancee had a very special place in her heart for all the dogs and cats she had owned as well over the years.

Nancee is survived by her son, Curtis and his wife Jessica (Lisowe) Radloff of Hilbert, Wisconsin; brothers Terry (Terry) Reser of Kokomo Indiana, James (Helen) Reser of Warrensburg, Missouri; and sister Melodee (Ray) Visocky of Cable, Wisconsin. Nancee is also survived along with David's family, Jenalee Ksiazzyk of Cable, Paulette (Tom) Frels of Cable, and Barry (Crystal) Radloff of Cable. Along with many nieces and nephews.

Nancee was preceded in death by her husband, David Radloff; her younger brother William Reser; and her parents Ralph and Genevieve Reser. Funeral arrangements are set for this spring. An announcement will be forthcoming.



JEANETTE FAYE RUPNOW

August 22, 1950 to December 22, 2023

Jeanette Faye Rupnow, age 88 passed away on Saturday, December 23, 2023 at her home. She was born on March 21, 1935 in Monroe, WI the daughter of Thomas and Elsie (Lehr) Duerst. Jeanette graduated from New Glarus High School in 1953. On May 9, 1954 she was united in marriage to Donald Rupnow at the Swiss United Church of Christ in New Glarus. Jeanette had worked as an insurance agent with Colney Insurance Agency in New Glarus and later with Paul Marty Insurance in Verona.

Jeanette loved so many things: springtime gardening and flower shopping, canning fresh produce, cooking, baking, and animals; especially watching the many birds and taking in any stray cat that happened to show up at the Rupnow Hotel.

She especially loved having family around, attending all of her children and grandchildren's music and sporting events. She and Don loved the time they spent with their 5 children, sharing their love and appreciation of all things outdoors, from camping trips to annual family vacations at a special Up-North lake, that continue to this day.

Jeanette is survived by her husband, Don, children Lon (Robin) Rupnow, Larry (Brenda) Rupnow, Diane (Tink Hendricks) Rupnow, and Linda (Rob) Buzogany, daughter-in-law Renee Rupnow, nine grandchildren Sara (Ryan), Stephanie (Brad), William (Stacy), James (Jewly), Becky, Brandon (Lyndsay), Bailey (Andrew), Jalyn (Rohland), and Ty, and eleven great-grandchildren Reid, Scarlett, Duke, Griffin, Briggs, Lauren, Preston, Sophie, Sam, Gage, and Hattie.

She was preceded in death by her parents, son Dennis, and son-in-law Brad.

The family would add a special thanks for the compassion and professionalism of all responders including the officers from the Green County Sheriff's office, Fitchrona and Belleville EMS, and the Belleville Fire Department.

A memorial service will be held at 11:00 a.m. on Saturday, December 30, 2023 at the Swiss United Church of Christ, 18 Fifth Ave, New Glarus, WI with Rev. Kelly Volk officiating.

A gathering will precede the memorial service from 9:30 a.m. until time of services on Saturday, December 30, 2023 at the Swiss United Church of Christ in New Glarus.

The Zenter-Beal Funeral Home of New Glarus is assisting the family.



Our sincerest apologies for anyone we missed.

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

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

Julie (Frierhood) Sarkauskas at: barnesnotesandnews@gmail.com

OBITUARIES: Remembering Loved Ones Lost



COLIN "JOE" LABEREE

March 25, 1950 to January 31, 2024

Colin "Joe" Laberee, age 73, of Cable, WI passed away on Wednesday, January 31, 2024, at Essentia Health-St. Mary's Medical Center in Duluth, MN after respiratory complications following a several year struggle with pulmonary fibrosis.

Colin Richard Laberee was born March 25, 1950, in Glenwood City, WI the son of Richard and Aryles (Stene) Laberee. Joe was raised on the family farm in Boyceville, WI until early childhood when the family moved to Menomonie, WI.

Joe graduated from Menomonie High School, then briefly attended the University of Wisconsin-Stout. He began his career as a laborer, traveling throughout Wisconsin before starting at Chequamegon Telephone Company (Norvado), working as a residential engineer for over 30 years before retiring in 2006. He continued to do consulting for Tjader & Highstrom as well as Finley Engineering until 2012.

On June 18, 1983, he was united in marriage to Lorraine Spears at First Lutheran Church in Hayward, WI. Together they built their life in Cable where he enjoyed coffee at the local café, car shows with his Corvette, riding snowmobiles, shooting billiards and trap. He was an active member of the community serving the Cable Area Lions Club for over 35 years helping prepare the St. Patty's Day dinner, Fourth of July celebration and delivering Meals on Wheels.

Joe and Lori attended First Lutheran Church in Hayward for 41 years where he ushered and served two terms on the church board. He loved helping his brother on the farm with spring fieldwork and fall harvest, he enjoyed fishing trips to Canada, time at the hunting camp and NASCAR races. More than anything, he loved his family, taking several trips across the United States when his children were growing, visiting relatives near and far, annual spring break trips and most of all the delight of his grandkids.

Colin is survived by his wife Lori of 40 years; two children, Rachael of New Glarus, WI, Adam of Cable; three grandchildren, Benjamin, Alice and Annabelle; two brothers, Laverne (Jolene) of Glenwood City, Neil (Kim) of Menomonie; mother-in-law, Willa Spears of Drummond; two sisters-in-law, Glenna Spears of St. Cloud, FL, Kathleen Paulson of Sheboygan; brother-in-law, Wade (Mary Ann) Spears of Drummond; many nieces, nephews, cousins and aunts Janet, Darla, Lorraine and Ellen.

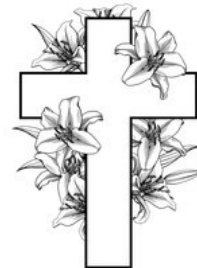
He was preceded in death by his parents; brothers, Paul and Donald; and his father-in-law, Glenn Spears.

A memorial service will be held at 11:00 a.m. on Saturday, February 10th, 2024, at First Lutheran Church in Hayward with Pastor Joel Bacon officiating. A visitation will be held beforehand from 10:00 – 11:00. A time of gathering with family and friends and luncheon will be following at the church. A celebration of life will be held at a date to be announced.

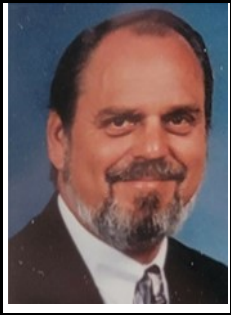
In lieu of flowers, memorials may be donated to a charity of the giver's choice in his honor.

REST IN PEACE FRIEND - YOU WILL TRULY BE MISSED

*As you were you will always be,
treasured forever in our memory.*



OBITUARIES: Remembering Loved Ones Lost



LARRY PETERSON

March 25, 1950 to January 31, 2024

Larry was born on April 29, 1946, to Thomas and Dorothy Peterson at their family home in Rockdale/Cambridge. His mother passed away when he was a young child, and eventually his father married Mary Peterson.

Larry attended school at Madison Emerson, East High. He worked for General Motors in Janesville, WI for approximately 31 years and retired to move up to Barnes, WI and open a resort with his wife Cheryl Peterson for the next 27 years. Larry enjoyed building and fixing things, his boats and spending time on the lake. He also enjoyed traveling to resorts in Northern Wisconsin, spending time with family, and traveling also to Florida with his wife in the springtime.

Larry is survived by his brothers Jack and Rolf; sisters Karen and June; children Marty (Lisa), Michael (Lenore), Mitchell, Jennifer, and Stephanie (Javier); three stepchildren Jennifer, Ryan and Valerie; 13 grandchildren; and 3 great-grandchildren. He was preceded in death by his parents; stepmother Mary Peterson; brother Alan Peterson; wife Cheryl Peterson; grandson Masen Crotty.

Funeral Services were held on Monday, February 5, 2024, at the East Koshkonong Lutheran Church 454 E. Church Road, Cambridge, WI 53523. Burial followed in the East Koshkonong Lutheran Cemetery.

Online condolences may be made at www.nitardyfuneralhome.com



And He whispered, "My precious child, I love you and will never leave you
Never, ever, during your trials and testings.
When you saw only one set of footprints, It was then that I carried you."

John 14:6 Jesus said, "I am the way and the truth and the life. No one comes to the Father except through me." John 3:5 Jesus answered, "Very truly I tell you, **no one can enter the kingdom of God unless they are born of water and the Spirit.**"

the Bible indicates we will know each other more fully than we do now. The Apostle Paul declared, "Now I know in part; then I shall know fully, even as I am fully known" (1 Corinthians 13:12).



"Heaven is for Real"

Keep the Faith

OUR COMMUNITY

Gordon-Barnes Garden Club

22 Ladies of the Club met in January to discuss the upcoming agenda items and the status of dues costs for 2025. A quick meeting due to heating issues at the Town Hall. Looking forward to our February meeting.

We would love to have you join us !!



Happy
Valentine's
Day



Follow us on Facebook:

[gordonbarnesgardenclub@facebook.com](https://www.facebook.com/gordonbarnesgardenclub)

For more information please contact:

Bonnie Dealing at: bonniedealing@gmail.com

Trivia Answer # 8: TRUE



A LAUGH FOR TODAY



715-558-2017

Call today
for a new
roof!



HAYWARD ROOFING

A division of Local Roofing, LLC

GAF



www.HaywardRoofing.com

Licensed. Insured. Awesome.
We also appreciate referrals!



OUR COMMUNITY



JANUARY BIRTHDAYS

Kyle Frierhood 1/2
John Bonk 1/4
Anna Svendsen Stefanson 1/5
Kim Thompson Erickson 1/5
Amanda Haskins Linden 1/9
Jan Sarkauskas 1/9
Laurene Peterson 1/12
Becky Rockwood Dickerson 1/12
Chris Webb 1/12
Rob Lynch 1/15
Irene Bott 1/16
Lize Wang 1/16
Alex Volinkaty 1/19
Mac McCaughn 1/19
Melodee Miller 1/20
Cassidy Jerome Weidner 1/22
Donna Porter 1/25
Travis Fullington 1/28
Jeff Fullington 1/28

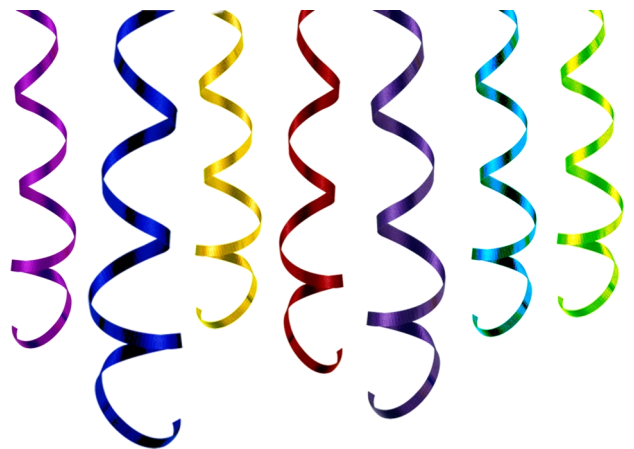
FEBRUARY BIRTHDAYS

Brenda Christopherson 2/6
Claudia Dragonowski 2/9
Brandon Frierhood 2/16
Frank Govekar 2/20
Rich DeWiggins 2/22
Sandy Collins 2/23
Linda Stone 2/24
Rick Frierhood 2/25
Chris Anne Best 2/26
Ryan Sarkauskas 2/26



Happy Birthday
Happy Anniversary
and
Congratulations
to everyone we missed

LOTS OF ROOM
FOR YOUR WISHES AND
CONGRATULATIONS



OUR COMMUNITY



DRUMMOND PUBLIC LIBRARY FEBRUARY NEWSLETTER

EVENTS:

Read aloud: Tuesdays 2p
6th, 13th, 20th, 27th

CRAFTERNOONS: Thursdays 3-5p
1st, 8th, 15th, 22nd

ADULT CRAFTERHOURS:
8th after 5p

CLOSED:

Saturday February 17th
Drummond Dirt & Sno-Jacks
24th Annual Barstool Races

February is "Love Your Library" Month

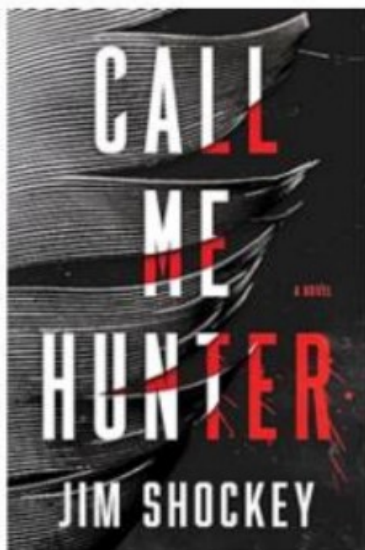
Please submit your story electronically at the link:
<https://forms.gle/8sZ27tgkqXBbZk3A6> or use the QR Code!
Your library will also have a paper copy available for you to fill out!
Enter your story for a chance to win a \$50 Visa Gift Card.
Drawing will be held after February 29, 2024.



Submit your story by February 29, 2024, for a chance to win the
\$50 VISA Gift Card!

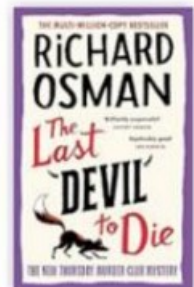
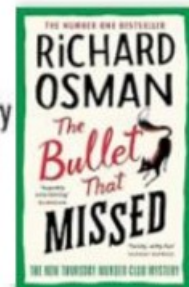
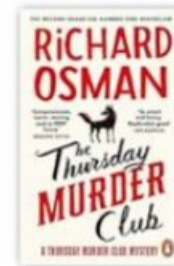
Noteworthy: The DPL is looking to fill a vacant
board seat. See our webpage for more
information.

This Month's Reader Advisory



An elite secret society of killers has controlled the world's treasures for hundreds of years...until one member tears himself free to salvage his soul and protect his daughter's life in this electrifying and thrilling debut.

A group of pensioners, Elizabeth Best; Ron Ritchie; Joyce Meadowcroft; and Ibrahim Arif set about solving the mystery of the murder of a property developer in the luxurious Cooper's Chas retirement village near the fictitious village of Fairhaven in Kent.



drummondwilibrary.org * drumlib@drummond.wislib.org * 715-739-6290

JANUARY / FEBRUARY REMINISCING

*SORRY FOLKS,
NO REMINISCING THIS ISSUE*

*SEND IN YOUR STORIES
WE'D LOVE TO SHARE*



HONOR ALL VETERANS

Trivia Answer # 10: Leapers or Leaplings

MORE MEMORIES TO COME
.....

The Barnes Trading Post

Barnes VFW Post 8329

Pease Resort

The Cabin Store

The Enchanted Inn

Hilltop Bar and Grill (Fresh Air Post office)

Boulder Lodge

Tracks Inn

Formerly - Doorn's; Sages; Grilley's

Robinson Lake Bar (Fahrner's Resort)

Sand Point Supper Club

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

Barnes Town Hall

Sunset Resort

Ellison's Resort & Sylvia's Tavern

Tiffany's Salon (Debbie's Hair Design)

Jim Johnson Construction

Georgia's (Skoglunds)

Lyndale Bay Resort

Tall Pines Bar and Grocery

Traut's Resort

Frontier Supper Club

Cheesie's Lakeview Resort



OUR COMMUNITY

CRAFTERNOONS
ARE BACK!

HOPE TO SEE YOU !!
PLEASE JOIN US

at The



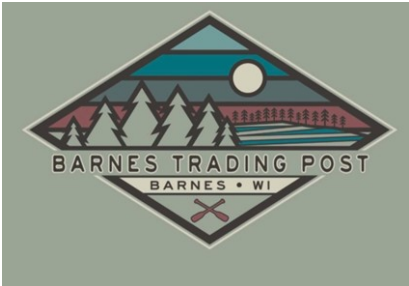
Drummond Public Library

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

14990 SUPERIOR STREET, DRUMMOND WI 54832
715-739-6290 * drumlib@drummond.wislib.org * drummondwilibrary.org

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

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



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

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



THE WINDSOR

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



THURSDAY BANGO

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

Join us for Sunday Omelet Bar 9 - 12

**Del Jerome
DBA Jerome Excavating, LLC**

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

715-739-6245 or 715-580-0216

9185 Cty Hwy N

Drummond, WI 54832

Email: deljerome@cheqnet.net



**FREE ESTIMATES
BONDED & INSURED**

 *Happy
Valentine's Day*



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

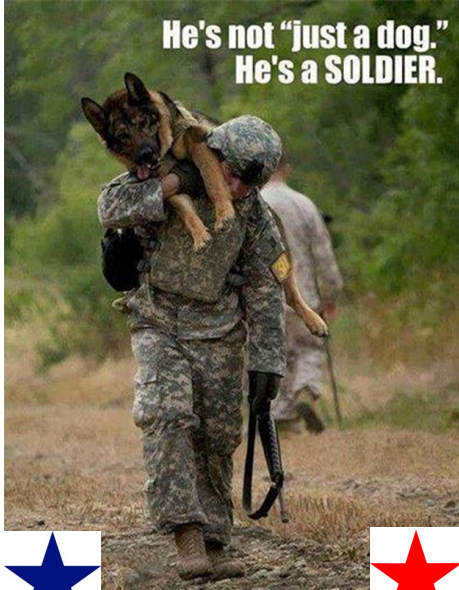
NORTHLAND VETERINARY SERVICES

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.....



Trivia Answer # 9: Badger



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



BELLA STEPP
5/19/2005 to 12/29/2023

**Our thoughts and prayers
to the family**

**Kari, Nate, Eli, Xavier and
Gabriel Stepp**

 We had to say goodbye to our Sweet Bella Girl
 I Love you forever Sunshine Girl.

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



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



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.

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



**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

WHERE IS OUR SNOW????

BARNESTORMERS

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

BARNESTORMERS MEAT RAFFLE

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

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

IT'S TIME TO TAKE
AN INTEREST IN OUR
TOWN !

GET INVOLVED
JOIN A CLUB
HELP MONITOR OR
CLEAN UP THE BOAT
LANDINGS

WRITE TO THE TOWN
OFFICE WITH YOUR
CONCERNS OR SEND
THEM TO ME.

WE NEED YOUR HELP
WE CAN'T DO IT
ALONE
WE NEED YOU TO
CARE



WHAT'S UP



BARNES BOOK CLUB

February Book: Mary Shelly's "Frankenstein"



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

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

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

GENEALOGY

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

Several websites are out there to help start your project:

Order your starter kits from: easygenie.org

Start your Family Tree Today.
Don't wait!

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

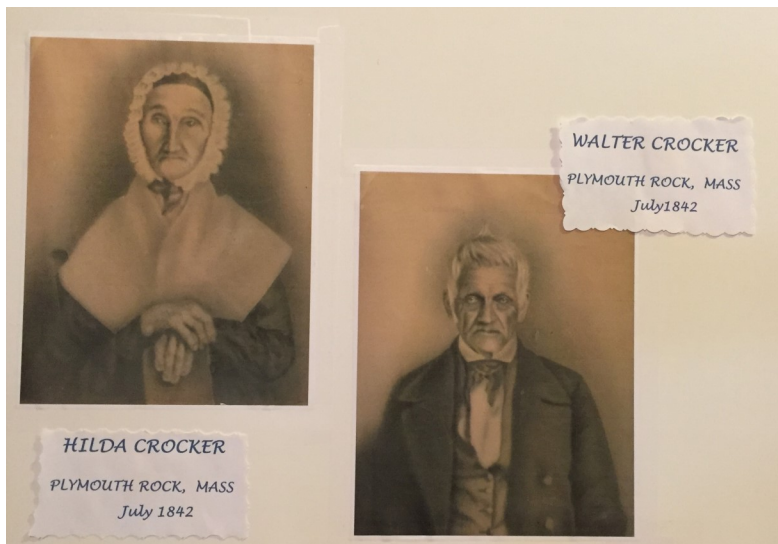
Ancestry.com
Genealogy.com
MyHeritage.com
FamilySearch.org
GenealogyBank.com



**TRUST ME
IT'S WORTH IT !**

PRINTING YOUR FAMILY TREE - WE'RE ALMOST THERE

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



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

The signature date is 1842

GENEALOGY - GETTING STARTED

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

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

The poster is attached, thank you!

Zoom link for first meeting: <https://us06web.zoom.us/j/84501203450?pwd=84501203450&fbclid=IwAR2H0OkLQIBpLetPZtxWjHJVjzAF9f1ygu7BKSpL-RuFdbNwdD7S7-6eNro#success>

-Bella, IR Public Library Staff

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



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

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

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

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

MARCH 12TH: BREAKING DOWN BRICK WALLS IN GENEALOGY RESEARCH

Forward any questions prior to each workshop to the library email ironriverlib@gmail.com

Evelyn Goldberg Briggs
Memorial Library

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

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

P.J.'S

TRAIL PASSES
AVAILABLE

CABIN STORE

WELCOME
HUNTERS &
FISHERMEN

Authorized licensed
"Recreational Vehicle
Registration Center"

SPRING HOURS

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

Bar & Kitchen Hours:

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

Wednesday:

Bar: 12pm to close
Kitchen: Closed

Thursday:

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

Friday-Saturday-Sunday:

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

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

Gas, Oil, and On & Off Road Fuel Available

COFFEE
BAR



WELCOME FISHERMEN

ALSO AT THE CABIN STORE

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

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

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

Trivia Answer # 3: Mardi Gras

BUYING OR SELLING?



Elliott Hough

Cell: 715-979-1267

Office: 715-634-6237



Area North Realty

FOLLOW ME ON **facebook** 

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

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



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

WISCONSIN FAMILY AND CAREGIVER SUPPORT ALLIANCE BAYFIELD COUNTY

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

When a Workforce Shortage Crisis and a Caregiving Crisis Meet

“Wisconsin Working Caregivers: Strategies and Resources for Employers”

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

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

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



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

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

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

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

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

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

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

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

Carrie Linder, CSW
Aging & Disability Services Manager

Carrie.linder@bayfieldcounty.wi.gov

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
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. (Under 'Store Type', choose the listing for 'CFL Recycler'.)

WE STILL HAVE BUTTONS !!
“THERE IS A BARNES, WISCONSIN”
 Back in the 70's, the Barnes Homemakers Club sold these buttons for fundraisers.
 Tom Van Delist came across one of the buttons in his mothers belongings and decided it was time to bring them back.
 The buttons were sold to help raise funds to support the new storage building for the Barnes ATV and Snowmobile clubs. Also, for the Barnes Notes and News.
 The buttons are \$ 3.00 each or 4/\$10.00
 We don't want the remaining buttons to sit....so let me know when you're ready to get some more!!!
THANK YOU FOR YOUR SUPPORT
IT IS SO GREATLY APPRECIATED

Eau Claire Lakes Conservation Club
The club welcomes volunteers and other interested individuals.
We hope to see YOU at the next meeting!
Questions? Please contact:
Fred Kawell at 715-379-1553

ADRC
Hours of Operation:
 8:00 - 4:00
 Monday through Friday
 Phone: 1-866-663-3607
Visit the ADRC office:
 117 E. 5th Street
 Washburn, WI 54891
 Appointments are not necessary but are helpful.
 Website: www.adrc-n-wi.org

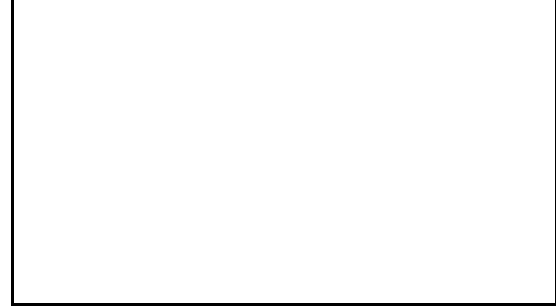
Medicare
 Vitamin D
 Brain Wellness Check
 Seasonal Affective Disorder
 And more...
Sponsored by: UW Extension
 University of Wisconsin
 Bayfield County
 County Administration Building
 117 E. 5th Street
 Washburn, WI 54891
 Phone: 715-373-6104
 Fax: 715-373-6304
 Office Hours:
 8:00 a.m. - 4:00 p.m.
 Monday through Friday
 Website:
<http://bayfield.uwex.edu/>

Medication Drop boxes in Bayfield County
 Sara Wartman, BSN, RN Director/Health Officer
 Bayfield County Health Department
 With support from the Security Health Plan grant and other local funding sources, Bayfield County Health Department has installed three medication drop boxes and three sharps containers throughout the county. The medication drop boxes are located at the Bayfield County Sheriff's Department, Bayfield City Hall and the Iron River community Center. You can now dispose of old or expired medications at these locations.
 Accepted Items: Prescription medications, control and non-controlled medications; over the counter medications; medication samples; vitamins; medicated ointments or lotions; inhaler.
 3 Sharps Boxes are also stationed in the area. Contact Bayfield County for locations.



Trivia Answer # 4: Super Bowl Sunday

THANK YOU FOR
“GOING GREEN”
 Find us at:
TownOfBarnesWI.gov / Community / Barnes Notes and News / 2023
Email: barnesnotesandnews@gmail.com



HELP WANTED - FOR SALE - PET SITTING - HANDYMAN WORK

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

GARAGE SALE

?

**OLD BARN WOOD
WANTED**

Email:
barnesnotesandnews@gmail.com

**YARD
WORK**

?

**PET
CARE**

SEND YOUR INFO TO
barnesnotesandnews@gmail.com

Give me a call:

Julie (Frierhood) Sarkauskas

715-795-2775

Follow us on Facebook

FUN AND GAMES

Across

1. Three-seater
5. "The ___ Wing"
9. Bothersome buzzers
14. Redact
15. Skirt or dance
16. Bat maker
17. Differentiate
18. Part of QED
19. "___ a million"
20. Educator Horace taking a swim?
23. Tenant
25. Slightest bit of money
26. Ward healers? (Abbr.)
27. United Nations Day mo.
28. Fashionable Picone
31. Inventor Whitney
33. King of Norway, once
35. Noted times
37. View from Bogotá
41. Actor Jamie admitting fault?
44. Lost
45. Uncluttered
46. Part of the winds
47. Broker : commission :: waitress : ___
49. Use scissors
51. Final (Abbr.)
52. Sault ___ Marie
55. Hood's comeuppance
57. Some Native Americans and some oranges
59. Newsmen Roger getting dirty?
63. Kipling story locale
64. Duchess of ___ (Goya's love)
65. Word with chorus or flower
68. Weepy eyed
69. Paint ply
70. Keepers keep them
71. Messy pair?
72. "You Are ___"
73. "Jeepers creepers!"

Down

1. 10 reps X 3, typically
2. Lyric poem
3. Hollywood heavyweights
4. Titan with a load
5. At any time
6. Money, in many languages
7. Guy who may pay the Czech?
8. "Soap" family

21. Formerly called
22. Shad output
23. Bath sponge (Var.)
24. Acclamation
29. Graceland middle name
30. Elvis and Presley
32. Data
34. Toss and turn
36. Stretch across
38. Fixing code

39. French school
40. Dele deleters
42. Driving areas
43. Drain of color
48. Green goal, for many
50. Letters on a tire
52. Smack down
53. Whistlers' whistles
54. Norse literary collections
56. Fuzzy fruit
58. Rolling Stones hit song
60. Urgent
61. Type of gin
62. Skier's lift

66. Gene material
67. Leary's Special Dose?

1	2	3	4		5	6	7	8		9	10	11	12	13
14					15					16				
17					18					19				
		20		21						22				
23	24							25				26		
27				28		29	30		31		32			
33			34		35			36		37		38	39	40
41				42						43				
44						45				46				
			47		48		49			50		51		
52	53	54		55		56			57		58			
59			60					61	62					
63						64					65		66	67
68						69					70			
71						72					73			

FEBRUARY TRIVIA:

1. If bees come out in February, what two weather phenomena will supposedly happen the next day?
2. True or False, February is the second month of the year according to the Roman Calendar.
3. What is the floating February holiday that occurs 487 days before Easter?
4. Which day in February is the second-highest day for food consumption for the year?
5. Which President's birthday do we celebrate on the third Monday in February?
6. What is the name of the mythological being who represents February's famous day of love?
7. What is the name of February's full moon?
8. True or False? February is one of the most misspelled words in the English language.
9. Groundhog Day is based on a German superstition, but they put their faith in another animal. What is it?
10. What do you call people who are born on February 29th?

FUN AND GAMES

FEBRUARY SUDOKU - Easy

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

FEBRUARY SUDOKU - Medium

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

VALENTINE'S DAY

Wordsearch

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

WORD LIST

- CANDY CUPID GIFT LOVE ROSE
 CRUSH FLOWERS HEART RED VALENTINE



8	7	1	5	4
10	9	6	2	3
11	16	17	23	22
12	15	24	18	21
14	13	25	19	20



Tom is trying to catch Jerry. Help him find his way by drawing a path, starting at 1 and counting up to 25.



Trivia Answer # 5: George Washington

WINTER CRAFTS and IDEAS



Stick some onion in a pot and let 'em go!



Start getting ready....Garden season WILL get here



Let's get some colors going



KNIT MITTENS, THE PERFECT CHOICE

PERFECT TABLE SETTING



GET ORGANIZED - CREATE NEW IDEAS



TAKE A ROCK, LEAVE A ROCK



VIA JARCEY



Might as well start planning





"A hug," said Pooh,
"is always the
right size!"

MAKE YOUR OWN VALENTINE

To: _____



From: _____

CHERYL'S NUTRITION & HEALTH TIPS

TIPS FROM CHERYL PEASE - CERTIFIED NUTRITIONIST



Certified Nutritionist, Fitness
Trainer & Health Coach

<https://linktr.ee/cherylpease>

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

WE CAN NEVER REPAY YOU !!



New Year, New You?

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

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

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

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

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

There is freedom in admitting that you don't know something, as that allows for a new learning experience to emerge. There is wisdom in not knowing, and it is a wise person who can say, "I don't know." For no one knows everything. There are many types of wisdom -- from intellectual to emotional to physical intelligence. Yet, even deemed experts in their fields do not know all there is to know about mathematics, yoga, literature, psychology, or art. It is a true master who professes ignorance, for only an empty vessel can be filled.

There are many things in life that we don't know, and there are many things we may have no interest in finding out. There is freedom in saying "I don't know." When we admit that we don't know something, we can then open ourselves up to the opportunity to learn. And there is power in that. We can't possibly know everything. And when we think we do, we limit ourselves from growing and learning more than what we already do know. A person who can admit to not knowing tends to be more intellectually and emotionally confident than someone who pretends to know everything.

They also tend to be more comfortable with who they are and don't feel the need to bluff or cover up any perceived ignorance. People can actually end up appearing more foolish when they act as if they know something that they don't. We would be wise to respect people who freely admit when they don't know something. They are being honest, with us and with themselves. And we, too, should feel no shame in saying, "I don't know." In doing so, we open ourselves up to the unknown.

We can then discover what lies beyond our current levels of understanding. It is the wise person in life that answers questions with a question and inspires the pursuit of internal answers with a funny face, a shrug, and a comical, "I don't know."

Go forth and be strong.



Cheryl Pease



CHERYL'S RECIPES

CHICKEN COBB SALAD

Simple prep makes life easy!

Ingredients:

- 4 cups (4.24 oz) romaine or spring mix
- 8 oz cooked chicken breast, cubed or sliced
- 2 hard-boiled eggs, sliced
- 1 cup (5.26 oz) cherry tomatoes, halved
- 2 slices cooked turkey bacon, chopped
- 4 tbsp nonfat plain greek yogurt
- 3 oz avocado, sliced or mashed
- 1 tsp dry ranch mix

Directions:

- For the dressing, combine the yogurt, avocado, and ranch mix in a small bowl.
- Add water and continue to mix until the dressing reaches the desired consistency.
- Divide all other ingredients between two bowls and top with dressing.
- Makes 2 servings

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

Cheryl Pease



Here's a little lunch prep option:

CHICKEN COBB SALAD

Simple prep makes life easy! Makes 2 servings

Ingredients:

- 4 cups (4.24 oz) romaine or spring mix
- 8 oz cooked chicken breast, cubed or sliced
- 2 hard-boiled eggs, sliced
- 1 cup (5.26 oz) cherry tomatoes, halved
- 2 slices cooked turkey bacon, chopped
- 4 tbsp nonfat plain Greek yogurt
- 3 oz avocado, sliced or mashed
- 1 tsp dry ranch mix

Directions:

- For the dressing, combine the yogurt, avocado, and ranch mix in a small bowl.
- Add water and continue to mix until the dressing reaches the desired consistency.
- Divide all other ingredients between two bowls and top with dressing.



CHERYL'S RECIPES



Jalapeno Popper Chicken Dip

Ingredients

12 ounces cooked boneless, skinless chicken breasts, shredded (2 Leans)
3/4 cup Fage 2% plain Greek yogurt (1/2 Lean)
1/4 cup regular cream cheese (4 Healthy Fats)
5 slices turkey bacon cooked and crumbled (1/2 Lean)
3 ounces canned jalapenos, diced (3 Condiments)
1/2 tsp garlic powder (1 Condiment)
1/2 tsp onion powder (1 Condiment)
2 tbsp grated Parmesan cheese (2 Condiments)
1 cup shredded 2% sharp cheddar cheese, divided (1 Lean)

Directions

1. Preheat oven to 375 degrees.
2. Combine shredded chicken, yogurt, and cream cheese in a medium-sized bowl. Add crumbled turkey bacon, diced jalapenos, garlic powder, onion powder, Parmesan cheese, and 1/2 cup cheddar cheese.
3. Stir until everything is combined & pour the mixture into a baking dish. Top with remaining 1/2 cup shredded cheese.
4. Bake for 20 minutes or until cheese has melted.

NOTE: I serve mine with thickly sliced bell peppers as a "dipper" and count them toward my Green serving. It's a scoop for goodness without the unnecessary "fluff".

Makes 4 servings, per serving you enjoy:
1 Lean | 1.75 Condiments | 1 Healthy Fat



Spinach Dip

Ingredients

1 1/2 cups hearts of palm chopped – artichokes are too high in carbohydrates
1 cup part skim ricotta cheese
3 Tablespoons low fat cream cheese
1/4 cup Parmesan cheese (grated)
4 ounces part skim Mozzarella cheese (small cubes)
1 teaspoon minced garlic
1 1/2 cups frozen spinach, thawed and squeezed of its juices

Directions

1. Preheat oven to 375°F.
2. Mix together Parmesan cheese, Mozzarella, spinach, and hearts of palm.
3. Combine remaining ingredients and mix with spinach mixture.
4. Bake for 20-30 minutes

Makes 4 servings

Per serving

1/2 Lean protein

1 1/2 vegetable servings

2 condiments

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.



WINTER GRILLING

By Rob Lynch

When the snow is falling and windows are frosted over, there is nothing more heart-warming than the thought of a summer bar-b-que. You can imagine it: warm sunshine, splashing in the lake, and the smoke of burgers and brats drifting across the patio. Unfortunately, our summer months are short in the Northland and in reality, our grills have anywhere from one inch to on foot of snow cover through most of the winter. So, how do we capture the flavors of those great summer meals when we are deep in winter's chill?



Grilling in the cold weather months works the same as summer, with a few additional steps. Now, if you have a heated gazebo, an indoor grill under a commercial hood, or a hired chef that does the dirty work, you probably have the challenges to winter grilling licked. However, if you are like most of us, a few pro-tips might come in handy.

No matter whether you are using propane, charcoal, pellets, electricity or even a campfire, always make sure you have good quality material to work with. Well marbled cuts of beef, nicely trimmed pork, fresh seafood, quality processed meats, or your favorite vegetables all can be grilled successfully in the harshest of weather with some proper planning.

- Before you start, make sure your grilling equipment is easily accessible, clean, full of fuel and ready to go. Test the dials and switches to make sure they aren't frozen and freely move as designed.
- Place your grilling or smoking appliance in the best location depending on the elements. Consider snow, freezing rain and wind. Shelter your equipment (and the cook) as best as you can. Don't locate where the fumes and smoke will be sucked inside the house. Remember, never grill inside or in an unsafe manner. (A friendly reminder as a former fire official, please make sure you always have working smoke and carbon monoxide detectors!)
- Get your stuff ready! Have your utensils, brushes, sauces, and spices prepared. Utilize a table or counter just inside the door if possible. If your grill is away from the door, lay everything out on a tray that you can transport out to your equipment. Remember, some of those sauces stiffen or can freeze quickly, so be prepared to move them back and forth to the kitchen.
- Preheating equipment may take longer than you are accustomed to, so factor that into your recipe times. You may need to increase your flame settings or adjust vents depending on the outside temperatures.
- Temperature can be tricky when it is excessively cold or windy. Every time the grill is opened will result in significant temperature loss, especially when grilling or smoking large muscle meats like roasts, whole tenderloins, and prime ribs. Set yourself up with remote temperature probes so you can monitor food temps and grill temps without the constant opening of the grill.



- Rather than using the gloves you field dressed last season's deer, consider high-temp grilling gloves. Aside from the protection they provide for high temperatures, they also make handy cold weather gloves. Even food service nitrile gloves provide better warmth than bare hands.
- Cold weather grilling takes practice! Don't be afraid to modify recipes or even start something outside and finish it inside. Don't get discouraged if you overcook or undercook. Learn something new each time, and you will be better the next time out.

All-in-all, make sure things are prepped and you are ready to brave the cold. This will result in a grilling experience not unlike the warmest days of summer. Except, of course, the frostbite.



WINTER GRILLING: by Rob Lynch - continued



Rob Lynch got his start in the supper clubs of Barnes, Wisconsin in the 70's and 80's. His restaurant career spans 30 years in Wisconsin, Minnesota, North Dakota and Florida. You can get more grilling, smoking and beverage tips at his website: www.beercheesesoup.com



PERFECTLY GRILLED BEEF TRI-TIP

Ingredients:

- 2-3 lbs. beef tri-tip roast
- 1 tbsp olive oil
- **Basic BBQ Seasoning Dry Rub** (equal parts of each, or measure to your liking)
 - smoked Paprika
 - coarse salt
 - ground black pepper
 - onion powder
 - garlic powder
 - dark chili powder
 - light brown sugar

- **Herb Seasoning Dry Rub** (equal parts of each, or measure to your liking)

- Italian seasoning blend
- garlic powder
- thyme
- sweet basil
- ground black pepper
- oregano
- Parsley

Directions:

- Coat tri-tip with oil
- Rub with Seasoning of choice
- Place seasoned tri-tip uncovered in the refrigerator for an hour.
- Prepare clean grill for one side direct heating (high to med high) and the other side indirect heating (low or off).
- Place the tri-tip over the direct heat and quickly sear all sides beginning with the fat cap side first (expect flare ups). You are looking for a solid, even char.
- Next, move the tri-tip to the indirect side of the grill with the fat cap up.
- Close or cover grill and maintain a grill temp at around 350 degrees.
- Cook until you reach your desired internal roast temperature (Rare-125, Medium Rare-135, Medium-145, Medium Well-150 and Well-160).
- Always use a remote probe thermometer for best results as the internal temperature can rise quickly. *Pro-tip: if you aren't sure, it's always better to undercook than overcook. You can always put the tri-tip back on the grill if needed.*
- Remove from the grill and lightly tent the tri-tip with foil and let rest for 10-20 minutes, depending on the size of your tri-tip.
- Slice across the grain into 3/4 inch wide portions and serve immediately.



**Happy
Valentine's Day**



VALENTINES BREAKFAST

MCGRIDDLE MUFFINS

Ingredients:

- 1 pound sausage
- 2 cups pancake mix of your choice
- 1 1/2 c of water
- 1/4 c maple syrup
- 1 cup shredded cheese



Directions:

- Preheat oven to 400 degrees F
- Cook your sausage
- Prepare your pancake batter with syrup, water, and cheese
- Add your cooked sausage in your batter
- Place batter into muffin tins (use whatever size)
- Bake for 12-15 minutes



CHERRY CHEESECAKE CRESCENT MUFFINS

Ingredients:

- 8 oz. refrigerated crescent dough
- 5 oz. softened cream cheese
- 2 Tablespoons sugar
- 1 teaspoon vanilla extract
- 3/4 cup cherries from cherry pie filling
- 2 Tablespoons melted butter
- 2-3 Tablespoons light brown sugar
- powdered sugar for dusting-optional



Directions:

- Preheat oven to 350 F and grease standard muffin pan with baking spray, set aside. This recipe makes 8 muffins.
- To make the cream cheese filling in a bowl stir together cream cheese, 2 Tablespoons of sugar, and vanilla.
- Then, unroll the crescent roll dough and separate it into 4 rectangles. Seal the perforation between the triangles and cut each rectangle in half to make 8 squares.
- Place a square of dough on your palm, gently stretch the dough, drop one heaping tablespoon of cream cheese filling in the center, then add 1 tablespoon of cherries. Pick up the corner of the dough and pinch them together. Seal all sides and roll it gently between your palms to make the ball. Brush with melted butter, and place in a pan (seal side down). Repeat the process with the remaining dough and filling. Sprinkle the tops with brown sugar.
- Bake for about 16-20 minutes or until the tops get nice golden-brown color. Cool for 5 minutes in the pan. You can serve warm with vanilla ice cream or let them cool and dust with powdered sugar if desire.

CRISPY HASHBROWN AND SAUSAGE BITES

Ingredients:

- 8 ounces softened cream cheese
- 4 cups frozen shredded hash browns
- 1 pound ground breakfast sausage
- 1 1/2 cups Bisquick
- 1 1/2 cups shredded cheddar cheese



Directions:

- Preheat the oven to 400*
- Line a baking sheet with parchment paper
- In a mixing bowl combine the sausage, softened cream cheese, cheddar cheese, hash browns and the bisquick.
- Stir until well combined
- Using a scoop or your hands, make balls about 1 1/2 inches in size, place on baking sheet
- Bake for 20 to 25 minutes or until thoroughly cooked.



FAVORITE RECIPES

SPINACH AND MUSHROOM SMOTHERED CHICKEN

Ingredients:

- 4 boneless, skinless chicken breasts
- Salt and pepper to taste
- 1 tsp dried thyme
- 1 cup sliced mushrooms
- 2 cups fresh spinach
- 1 cup shredded mozzarella cheese (or a non-dairy alternative)
- 1 small onion, chopped
- 2 cloves garlic, minced
- 1 cup chicken broth (non-alcoholic)
- 2 tbsp olive oil
- 1 tbsp cornstarch (mixed with a little water)



Directions:

- Season chicken with salt, pepper, and thyme. In a skillet, heat olive oil over medium heat and cook chicken until golden brown.
- Set aside.
- In the same skillet, add onions and garlic. Cook until tender. Add mushrooms and cook until soft.
- Add spinach to the skillet and cook until wilted.
- Return chicken to the skillet. Add chicken broth and bring to a simmer.
- Mix cornstarch with water and add to the skillet to thicken the sauce.
- Sprinkle mozzarella cheese over the chicken. Cover and cook until cheese melts.

Notes:

For a dairy-free version, use a plant-based cheese alternative.
Serve with a side of rice or your favorite gluten-free pasta for a complete meal.

MELT IN YOUR MOUTH CAESAR CHICKEN

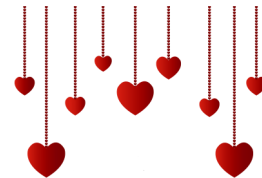
<https://recipessmile.com/melt-in-your-mouth-caesar-chicken/>

Ingredients:

- 4 boneless, skinless chicken breasts
- 1 cup Caesar salad dressing
- 1/2 cup sour cream (optional, for creaminess)
- 1 1/2 cups grated Parmesan cheese

Directions:

- Preheat oven to 375°F (190°C).
- Mix Caesar dressing and sour cream in a bowl
- Place chicken in a greased baking dish
- Pour dressing mixture over chicken
- Sprinkle with Parmesan cheese
- Bake for 30-40 minutes until golden and bubbly
- Let rest before serving



Notes:

- For a healthier version, use low-fat Caesar dressing and sour cream
- Customize the recipe by adding herbs like parsley or basil for garnish
- Can be made ahead and refrigerated before baking

DESSERTS AND TREATS

OVEN BAKED BLOOMIN' APPLES

#bakedapples #cinnamonsugar #autumndessert #sweetindulgence

Preparation Time: 15 minutes | Baking Time: 30 minutes | Total Time: 45 minutes

Ingredients:

- 4 large apples (Honeycrisp or Granny Smith work well)
- 1/4 cup unsalted butter, melted
- 1/4 cup brown sugar
- 1 teaspoon ground cinnamon
- 1/4 cup chopped pecans or walnuts (optional)
- Vanilla ice cream for serving



Directions:

- Preheat your oven to 375°F (190°C).
- Wash and core the apples, leaving the bottom intact. If necessary, slice a small portion off the bottom to create a stable base.
- In a small bowl, mix melted butter, brown sugar, and ground cinnamon until well combined.
- Place the cored apples in a baking dish.
- Spoon the cinnamon-sugar mixture evenly over each apple, making sure to get the mixture into the cored center.
- If desired, sprinkle chopped nuts over the top of each apple.
- Bake in the preheated oven for 25-30 minutes or until the apples are tender.
- Remove from the oven and let them cool slightly before serving.
- Serve the bloomin' apples warm, preferably with a scoop of vanilla ice cream on the side.

Enjoy the delightful aroma and flavors of these Cinnamon-Spiced Bloomin' Apples!

PINEAPPLE DUMP CAKE

Ingredients:

- 2 cans (20 ounces each) of crushed pineapple
- 1 yellow cake mix (regular or gluten free)
- 1 cup of pecan pieces
- 1 cup of melted butter
- 1/2 cup of brown sugar



Directions:

- Preheat your oven to 350° F.
- Spray the bottom of a 13" x 9" baking dish with nonstick cooking spray.
- Pour both cans of crushed pineapple into the baking dish, juice and all.
- Evenly pour the cake mix over the pineapple.
- Scatter the pecan pieces over the cake mix.
- Evenly sprinkle the brown sugar over the pecans.
- Drizzle the melted butter over the top.
- Bake for approximately 55 minutes or until the pineapple bubbles up around the edges.
- Remove from the oven and allow it to cool for approximately 30 minutes.
- Serve warm with vanilla ice cream or whipped cream.

Notes:

- You can swap out ingredients if you want a different flavor. For example, substitute a can of cherry pie filling for one can of pineapple.
- Use whatever type of nut you just happen to have. It will still be delicious!

DESSERTS AND TREATS

STRAWBERRY CAKE TRUFFELS

Ingredients:

- 15.25 ounce strawberry cake mix I used Betty Crocker
- 8 ounce block cream cheese softened to room temperature
- 1/3 cup cream cheese chips roughly chopped
- 2 10 oz bags Ghirardelli vanilla melting wafers
- 1/2 cup Wilton pink candy melts
- 1/2 cup Wilton bright pink candy melts
- Sprinkles (optional)



Directions:

- Preheat the oven to 350°F and line a baking sheet with parchment paper. You will need to heat treat the cake mix to get rid of any bacteria before starting.
- Once the oven is heated, spread the cake mix onto the prepared baking sheet and bake for 5 minutes. Then remove from the oven and allow to cool completely on a wire rack.
- As the cake mix cools, place the softened cream cheese in a medium mixing bowl and beat with a hand mixer on medium-high speed until smooth and creamy.
- Add the cooled cake mix into the bowl and fold it in with the cream cheese a few times with a rubber spatula. Then finish mixing with your hand mixer on medium-high speed until fully combined and you get a dough consistency. I like to fold with a spatula first to help avoid a flour mess.
- Fold in the cream cheese chips until evenly combined.
- Cover the cake mix dough with plastic wrap and allow it to chill in the refrigerator for 2 hours.
- Once chilled, line two baking sheets with parchment paper and use a 1 ½ tablespoon cookie scoop to scoop the dough and place onto the baking sheets. Roll each of them into smooth and even balls with your hands. Set aside and allow them to expand, about 15 minutes, otherwise you are more likely to experience cracking of the coating.
- Prepare a double boiler to melt the vanilla melting wafers on the stovetop over low heat or you can alternatively use a microwave safe bowl and microwave on a low setting for 30 seconds increments, stirring between each time, until fully melted. I prefer the double boiler method as it helps to keep the melted wafers at the right temperature.
- Place one dough ball on a fork and dip it fully into the melted vanilla wafers. Lift it out and tap the fork gently on the edge of the bowl or pot to help remove any excess coating from the dough ball, then place the coated balls onto the lined baking sheet.
- Repeat for the rest of the dough balls and space each one 2 inches apart. Before the coating dries, sprinkle your choice of sprinkles on top of just half of the prepared dough balls.
- Place the two pink candy melts separately in small microwave safe piping bags and microwave on a low setting until fully melted.
- Cut a small piece of the tip of the piping bags and then drizzle onto the remaining already coated cake balls.
- Allow to set completely before serving. Enjoy!

Notes:

- Store in an airtight container in the refrigerator for up to 5 days.
- Chilling the dough helps to make it easier to roll into balls. When you remove them from the refrigerator and roll them, the balls will continue to expand a little bit. If you dip them into the melted wafers before they have had a chance to expand, you are more likely to experience cracking. Let it sit for about 15 minutes after rolling into balls.
- If you do not want to heat treat the cake mix in the oven, you can also heat treat it using the microwave. Microwave it in a microwave safe bowl for 3 minutes, stirring the cake mix every 30 seconds to ensure it is evenly heated and to avoid any hot spots.



Jim's BAIT

EAU CLAIRE LAKES
BARNES, WISCONSIN

Open 7:00 a.m. Daily
Corner of Hwy 27 and Lake Road
Barnes, WI
Phone: 715-795-3150

Find Us on FB at:
Jim's Bait of Barnes, Wisconsin

ONE-STOP SHOPPING!

GROCERIES AND
PAPER GOODS
REGULAR &



Non-Ethanol Gas



LIVE BAIT

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

"BARNES - A BREATH OF FRESH AIR"
NOW AVAILABLE

CHECK OUT OUR CLOTHING SECTION

**ALWAYS CHECK WITH THE DNR / TOWN
OFFICE FOR LOCAL FIRE HAZARD STATUS**



**FOR FISHING & HUNTING REGULATION
QUESTIONS - PLEASE CONTACT:**

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

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

DID YOU KNOW.....

- One of the world's first coins had a bee symbol?
- honey contains live enzymes?
- Contact with a metal spoon, these enzymes die? The best way to eat honey is with a wooden spoon; if you can't find one, use a plastic spoon.
- Honey contains a substance that helps the brain work better?
- Honey is one of the few foods on earth that alone can sustain human life?
- Bees saved people from starvation in Africa?
- That a spoonful of honey is enough to keep a man alive for 24 hours?
- Propolis produced by bees is one of the most powerful natural antibiotics?
- Honey has no expiry date?
- The bodies of the world's greatest emperors were buried in gold coffins, then covered in honey to prevent putrefaction?
- The term "Honeymoon" comes from the fact that the bride and groom consumed honey for fertility after their marriage?
- A bee lives less than 40 days, visits at least 1000 flowers and produces less than a teaspoon of honey, but for her it is the work of a lifetime.



Thank you precious bees!