

Welcome Back Home to the:

OCTOBER/NOVEMBER 2024



# BARNES NOTES AND NEWS

Volume 5, Issue 10 & 11

**REVISED 11.9.24**

ONLINE ONLY

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

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

## VETERANS DINNER

Monday, November 11th

Open to all Veterans

V.F.W. Post 8329  
52325 Lake Rd., Barnes

Bar Opens at 5:00  
Dinner at 6:00

If you are a Veteran that is homebound and unable to venture out to attend,

Please call Tam at:  
715-795-2402



Please join us for a wonderful Thanks giving dinner. We cannot thank you enough

### REVISIONS:

- Christmas Bazaar—Date is 11.30.24
- Obituary for Sue Crichton (name correction)



#### 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
- Fun & Games
- Cheryl's Pages
- Recipes
- Advertisements



## Barnes VFW POST 8329 AUXILIARY

# CHRISTMAS BAZAAR

SATURDAY NOVEMBER 30TH

9:00 a.m. to 3:00 p.m.

### VENUES:

**Barnes VFW Post 8329**  
52325 Lake Road

**Barnes Town Hall**  
3360 County Hwy N

**Cedar Lodge Steakhouse**  
3760 County Hwy N

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

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



## BARNES AREA CALENDAR OF EVENTS: NOVEMBER 2024

Fri. Oct 4	<b>FRIENDS OF THE EAU CLAIRE LAKES AREA Board Meeting</b> 9:00-11:30am. <i>Location: Barnes Town Hall. Contact <a href="mailto:eauclairefriends@gmail.com">eauclairefriends@gmail.com</a></i>
Fri. Oct 4	<b>VFW POST 8329 WALLEYE FISH FRY OR SHRIMP.</b> Doors open 4pm/serving from 4:30-7:30pm. Proceeds benefit the Drummond Scholarship fund. VFW: 715-815-7333
Tues. Oct 8	<b>COMMUNITY DINNER</b> 5:00pm at Barnes Community Church. All are welcome. 715-795-2195
Fri. Oct 11	<b>VFW POST 8329 WALLEYE FISH FRY OR SHRIMP.</b> Doors open 4pm/serving from 4:30-7:30pm. Proceeds benefit the Drummond Scholarship fund. VFW: 715-815-7333
Tues. Oct 15	<b>GORDON BARNES GARDEN CLUB Meeting</b> 1:30pm at Barnes Town Hall. Call 715-795-3247
Tues. Oct 15	<b>REGULAR TOWN BOARD MEETING</b> 6:30pm at Barnes Town Hall. 715-795-2782
Thur. Oct 17	<b>BARNES AREA HISTORICAL ASSOCIATION, INC. (BAHA) ANNUAL MEETING 6 pm in person or via Zoom (TBD), REGULAR MEETING TO FOLLOW.</b> All members are encouraged to attend: 715-795-3065
Fri. Oct 18	<b>VFW POST 8329 WALLEYE FISH FRY OR SHRIMP.</b> Doors open 4pm/serving from 4:30-7:30pm. Proceeds benefit the Drummond Scholarship fund. VFW: 715-815-7333
Mon. Oct 21	<b>EAU CLAIRE LAKES CONSERVATION CLUB (ECLCC) Meeting</b> 7pm at VFW Post. ECLCC: 715-379-1553
Tues. Oct 22	<b>VFW POST 8329 Meeting</b> 6pm at VFW Hall. VFW 715-815-7333
Tues. Oct 22	<b>VFW POST 8329 AUXILIARY Meeting</b> 6pm at VFW Hall. Auxiliary 715-795-2402
Fri. Oct 25	<b>VFW POST 8329 WALLEYE FISH FRY OR SHRIMP.</b> Doors open 4pm/serving from 4:30-7:30pm. Proceeds benefit the Drummond Scholarship fund. VFW: 715-815-7333

Trivia Answer 1: Pablo Picasso



# A VERY BIG THANK YOU TO OUR ROAD CREW



Town of Barnes Highway Dept./Roads: **Jeff Jordheim**  
Garage: 715-795-2573  
E-mail: [garage@townofbarneswi.gov](mailto:garage@townofbarneswi.gov)

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

**Deputy Clerk: Kari Hufnagle**  
E-mail: [deputyclerk@townofbarneswi.gov](mailto:deputyclerk@townofbarneswi.gov)

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

Visit: [TownOfBarnesWI.gov](http://TownOfBarnesWI.gov) for town minutes

**Town Hall: 715-795-2495**

### TOWN OF BARNES BOARD MEMBERS

**Chairman:** Tom Renz - email: [tRenz@TownOfBarnesWI.gov](mailto:tRenz@TownOfBarnesWI.gov)

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

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

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

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

**Cemetery Sexton:** Dave Schiess

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

## BARNES SENIOR MEALS - NOVEMBER 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



#### Suggested Contribution:

\$3.00 - \$5.00 / per meal

#### Hosted by:

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



#### October 3rd

Rotisserie Style Chicken  
Chicken Gravy  
Roasted Herb Potatoes  
Steamed Broccoli  
Fresh Fruit  
WW Dinner roll

#### October 10th

Lasagna  
Italian Vegetables  
Canned Pears

#### October 17th

Garlic Herb Pork Loin  
Pork Gravy  
Steamed Broccoli  
Mashed Potato  
Chocolate Bean Cake

#### October 24th

BBQ Chicken  
Country Coleslaw  
Potato Salad  
Fresh Fruit  
WW Dinner Roll

#### October 31st

Sausage & Veggie Frittata  
Red Skinned Breakfast  
Potatoes  
Fresh Fruit  
Southern Biscuit

#### ARE YOU REGISTERED TO VOTE?

THE NOVEMBER PRESIDENTIAL ELECTION IS COMING UP QUICKLY.  
IF YOU ARE NEW TO THE AREA OR HAVE NOT REGISTERED TO VOTE  
YET, PLEASE DO SO BEFORE THE ELECTION AND SAVE SOME TIME  
BEFORE YOU CAST YOUR BALLOT.

YOU CAN REGISTER AT THE BARNES TOWN HALL, MON, TUES,  
THURS AND FRIDAY 8:00 a.m. to Noon

#### REMEMBER:

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

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

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

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

#### QUESTIONS, COMMENTS or CONCERNS

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

THANKS TO YOU ALL FOR YOUR SUPPORT. GOD BLESS

LIKE US ON FACEBOOK



# VETERANS' DAY DINNER

Monday, November 11th

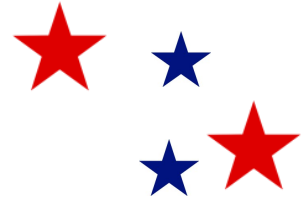
6:00 p.m.

Barnes VFW

52325 Lake Rd., Barnes



WOUNDED WARRIOR PROJECT



WE CAN NEVER REPAY YOU



PLEASE CONTACT

VFW OR VFW AUXILIARY MEMBERS  
FOR ADDITIONAL INFORMATION.

LET'S "BRING" THEM HOME

THANK THEM **ALL**

LED MESSAGING



VFW is offering advertising on the LED messaging board

The sign can be rented by the week



For further information and rates please contact: Tam Larson at: 715-795-2402



BARNES V.F.W. POST 8329



THANK YOU FOR SUPPORTING OUR STUDENTS IN THEIR ENDEAVORS



A GREAT SUCCESSS !!!!

RECORD NUMBERS!!!!!!!!!!!!

TOTAL MEALS SERVED: 1,337

THANK YOU VOLUNTEERS (PAST & PRESENT)

WE COULDN'T HAVE DONE IT WITHOUT YOU



Volunteers for Kitchen help (cooking, dishes, taking orders, handling the cash register, fixing the plates, Clean up, Baking, set up, clean up and whatever else came up.

Sue Jensen  
Jeff Johnson  
Millie Johnson  
Tom Larson  
Stephen Vanderburg  
Tammy Larson  
Marie Hughes  
Dave Hughes  
Lori Niemann  
Bill Webb  
Kelly Webb  
Chris Webb  
Shelly Lancour  
Paul Korbein  
Donna Lemey  
PJ Foat  
Tom Renz  
Carol Westberg  
Doug Westberg  
Janis Britten  
Megan & Jeff  
Greg Martin  
Bruce Smith  
Julie Sarkauskas  
Michelle Boheim  
Butch Boheim

Fred Wier  
Jim Lancour  
John Skandel  
Pam Toshner  
Scott Toshner  
2 Toshner girls  
Mary Bomann  
Vern Labera  
Julie Vanderburg  
Loren Bohl  
Julie Bohl  
Connie Richards  
Brenda Drall  
Tom Lemey  
Krisanne Korbien  
Kate Waggoner  
Shaun Waggoner  
Lori Norberg  
Richard Norberg  
Barb Halverson  
Jack & Jennifer Noble  
Angie Arseneau  
Danielle Johnson  
Tim Boles  
Cindy Boles  
Matt Crowley

To the Bartenders who served us with a smile all day long

Mike Frelichowski  
Sam Frelichowski  
Ben Boles  
Carly  
and several others

We are sorry for the volunteers we may have missed.

We thank you !!!!



# BARNES V.F.W. POST 8329

I wanted to share Steve Vanderburg's notes as to the incredible effort that goes into putting this Fish Fry on, and just how much food is purchased and prepared by the volunteers.

## Purchased:

- 869 lbs of walleye fillets
- 100 lbs shrimp
- 205 lbs coleslaw
- 700 or 350 lbs of baked potato's witched used 70 lbs of sour cream

Each week the volunteers filled anywhere from 850 to 925 soufflé cup with Tarter sauce, sour cream, cocktail sauce and coleslaw.

Each week we skinned on an average of 650 walleye fillets that took an average of 10 man hours, which we have down to a science.

Each Friday the kitchen would have 11 volunteers plus 3 to deliver the orders and we put 100 orders out the kitchen door per hour. 4:30 to 7:30 which sometimes went until 8:00.

Plus people to bus the tables and our bartenders. I don't have to mention that the kitchen volunteers have always noted to be a well oiled machine.

Julie and I started this 12 years ago. Our first night back then we served 68 which was double our expectations. It has grown to break records every year. This year was no exception serving a record total of 1,337. October 18 was a one night record of 366. Going back to last year, we have served the last seven weeks over 300 a night. Just incredible. The VFW has started the conversation of once again raising the amount of the scholarships we award.

Our Volunteers are the most incredible anyone could ask for. We are also supported by the following businesses: Tracks, Trading Post, Cedar Lodge, Decoy and the Cabin Store.



Thank you,  
Steve Vanderburg



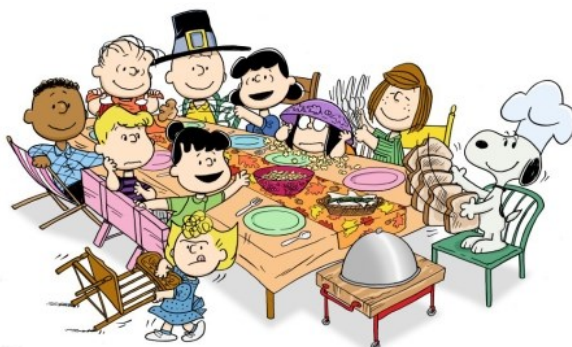
Steve & Julie Vanderburg

The Crew



## FUN FACTS:

Farthest traveled to come for the fish fry: Tomahawk and Eau Claire  
Farthest traveled to come and volunteer Avon, Indiana



Krisanne, Millie & Julie

**BARNES VFW AUXILIARY POST 8329**



**CHRISTMAS BAZAAR CRAFT SALE**

**CHRISTMAS IN THE  
NORTHWOODS!**

**Saturday, Nov. 30th, 2024**

**9:00 a.m. to 3:00 p.m.**

Refreshments and Food available

Sponsored by: Barnes VFW Auxiliary Post 8329

52325 Lake Road, Barnes, WI 54873



**Vendors, Please contact**

**Tam Larson**

**Phone: 715-795-2402**

**email: [ttcLarson@hotmail.com](mailto:ttcLarson@hotmail.com)**



*AMERICAN LEGION - CABLE POST 487*





## AMERICAN LEGION - CABLE POST 487

Carol Radloff and Judy Hanks, who are members of the American Legion Auxiliary Unit 487, presented Gary Frierhood of Post 487 and his wife, Julie, a check to be used towards improvements for the Legion Triangle Veterans Memorial on Cty M.

Thank you to all of the members of the American Legion Auxiliary Unit 487 in Cable, WI for your generosity towards this project!! 🇺🇸 More info to come.



# ARE YOU READY FOR SOME FOOTBALL !!??!!

## GREEN BAY PACKERS SCHEDULE:

- Week 1: Friday, September 6 - Philadelphia Eagles (Brazil) **L: 29-34**
- Week 2: Sunday, September 15 - Indianapolis **Colts L: 10-16**
- Week 3: Sunday, September 22 - Tennessee Titans **W: 30-14**
- Week 4: Sunday, September 29 at noon-Lambeau Field against the Minnesota Vikings **L: 29-31**
- Week 5: Sunday, October 6th at 3:25 Los Angeles against LA Rams **W: 24-19**
- Week 6: Sunday, October 13 at 1 PM-against the Cardinals **W: 34-13**
- Week 7: Sunday October 20th against the Texans **W: 24-22**
- Week 8: Sunday October 27th at noon against the Jaguars
- Week 9: Sunday November 3rd against the Lions
- **Week 10: Sunday, November 10 bye week**
- Week 11: Sunday, November 17 at 1 PM on Fox against the Bears
- Week 12: Sunday, November 24 at 4:25 PM on Fox against the 49ers
- Week 13: Thursday, November 28 at 7:20 PM on NBC against the Dolphins
- Week 14: Thursday, December 5 at 7:15 PM on Prime Video against the Lions
- Week 15: Sunday, December 15 at 7:20 PM against the Seahawks
- Week 16: Monday, December 23 at 7:15 PM

## PRESEASON:

**August 10th Browns: W: Packers 23 Browns 10**

**August 18th Broncos: L: Packers 2 Broncos 27**

**August 24th Ravens: W: Packers 30 Ravens 7**



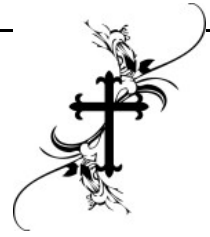
**Trivia Answer 2: Dwight D. Eisenhower, 34th President**



## 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 2<sup>nd</sup> Wednesday of each month from 9:00 to 11:00 a.m. for persons living within 15 miles of the church.

Please bring identification

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

- For further information call - 715-795-2195

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

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



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

# Barnes Community Church

3200 County Highway N, Barnes, Wisconsin

Friday, November 22 at 5:00 p.m.  
Free Will Offering

**ANNUAL**

# BLESSINGS FOR THE HUNT CHILI DINNER



## BARNES FIRE DEPARTMENT and AMBULANCE

5005 County Hwy N, Barnes, WI 54873  
715-795-2424 for Non Emergency Calls

**FIRE DEPARTMENT:** Fire Chief - Brock Friermood [brockFriermood@TownOfBarnesWI.gov](mailto:brockFriermood@TownOfBarnesWI.gov)

### Volunteer Members:

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



**AMBULANCE SERVICE:** Ambulance Director/Volunteer: Brett Friermood

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

### Full Time EMT's:

Kaylee Silverness and Jake Coleson

### Volunteer Members:

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

Trivia Answer # 7: The US entered WWI in Europe



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

## TRUNK OR TREAT

Barnes EMS is organizing a Halloween event for the children in and around our community. We are seeing if local businesses would be willing and able to do a "Trunk or Treat" at the Barnes Emergency Services building on October 26th, 2:00 to 6:00 p.m. The would be a rain or shine event. If the weather is poor that day, we will have businesses inside the building and tables instead of at their vehicles/tables outside.

We plan to offer some games, light refreshments, and some light education activities for families.

If you are willing to commit to be a "Trunk or Treat" business, that would be great! If you are not able to do that, but would like to donate food or candy, or provide some of your time in other ways, we would love that as well !

Please let us know as soon as possible if you are able to help in any way. You can call or text Jordan Friermood at 218-213-1216 to RSVP or ask questions. The best time to reach me is after 4:00 p.m., as I am a teacher. Thank you for helping us bring some fun activities to the youth in our community !!!

# LOCAL / AREA BUSINESSES



Trivia Answer 3: Hunter's Moon

CHECK OUT OUR SPECIALS,  
HOMEMADE SOUPS and  
BAKED GOODS



**BIGTHANKS TO YOU ALL  
FOR YOUR SUPPORT**

## FALL HOURS

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

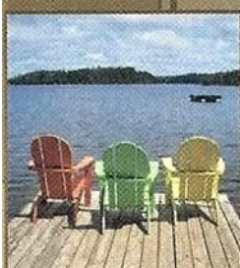
Bloody Mary's - Mimosas  
Peppermint Schnapps

Find us on Facebook: The Koffee Kup



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



## 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

### 2024 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

# LOCAL/AREA BUSINESSES



**Justin Christenson**

General Contractor

**CHRISTENSON CONSTRUCTION**

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FULLY INSURED • LICENSE #1163070

(715) 580-0367 • [jchristensonconstruction@gmail.com](mailto:jchristensonconstruction@gmail.com)

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

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Stump Removal

Mini Excavator, Skid-steer, Small Dump Truck

715-739-6245 or 715-580-0216



9185 Cty Hwy N  
Drummond, WI 54832  
Email: [deljerome@cheqnet.net](mailto:deljerome@cheqnet.net)



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715-398-0111

South Range, WI

Gunner Peterson & Laurisa Richardson - Owners

Master Wesley Peterson - Rockin' the Company Car

# OUR COMMUNITY

## FRIENDS OF TOMAHAWK LAKE PARK

Please contact:

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

for current and future events

## 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.

## 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



## BARNES RED HAT



Our next gathering is on

Wednesday, November  
12:00 Noon

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

Trivia Answer 4: Dracula

## 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

# OBITUARIES: Remembering Loved Ones Lost



## NICOLE MARIE ALLAR

1976 to September 27, 2024



It is with great sadness that the family of Nicole Marie Allar announce her passing on Friday, September 27, 2024 at the age of 48.

Nicole will be lovingly remembered by her two daughters, Peyton and Ryleigh Thomson; parents Robert "Ernie" Allar, Penelope "Penny" (Peltonen) Allar (Dr. David Kelling); brother Tsukasa Miyazato; sister Tracie Skoglund (Ronald H Skoglund Jr); nephew Daiki Miyazato; niece KaeAnne Skoglund; her love Brady Gunderson; and numerous Uncles, Aunts, and Cousins. She wouldn't want us to forget her four legged friends Jax, Kenny and Bauer too.

Nicole grew up in Cable, WI. She attended Cable Elementary School and was a graduate of Drummond High School in 1994. Through those years, she made many lifelong friends and loved them all dearly. Nicole went on to college at UW-Stout where she received her Bachelor of Arts degree in Graphic Design. In 2002, Nicole and Kevin Thomson welcomed their first daughter Peyton into the world. Their second daughter, Ryleigh, blessed them in 2004. Nicole lived her life for these two beautiful girls.

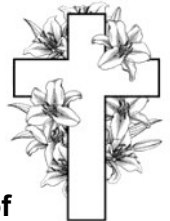
They were her world, her greatest accomplishment, her greatest pride. She left us knowing she did everything possible to ensure her girls have a loving, happy memory of her and that they are loved. In 2007, Nicole decided to change careers and graduated from Northwestern Health Sciences University in 2008 with a degree in Professional Massage Therapy. For the next 16 years, Massage Therapy brought her great joy as she knew her hands were helping heal her clients' pains as well as bringing relaxation and comfort to their lives.

Nicole had many favorite things. When asked to write what brought her joy and purpose she wrote my girls, my family, my friends, my pets, music, art, laughing, dancing, listening to others stories, having great conversations, herbal tea, and really good food. She forgot to add flowers, she loved flowers. She loved to x-county ski, hike, bike and walk the local trails. A personal goal of hers was to complete the Chequamagon Short and Fat Tire Race. She did so in 2022, meeting her time goal and only covered in 3 layers of mud. Another favorite pastime of Nicole's was to walk along the south shores of Lake Superior and collect pretty rocks. Most of all, she loved to sit on her Lake Owen dock and enjoy the beauty and quiet that surrounded her.

While our hearts mourn the loss of Nicole, we know she is pain free. The past year and half, she faced her journey with ovarian cancer with remarkable strength, resilience and courage.

A Celebration of Life will be held on Saturday, October 12, 2024 at the Cable Congregational United Church of Christ (UCC) in Cable, WI. Visitation will begin at 1:00pm, service at 2:00pm and a gathering of friends and family to follow at the Cable Community Center. 13445 Co Hwy M, Cable, WI.

The family wishes to send a special thank you to the staff at Essentia Health St Mary's Hospital, Duluth, MN, 18th floor, for their compassionate and loving care.



## ANN THORPE

**Our deepest sympathies to the Mike Peterson family. Ann was Mike's sister and passed away on October 2nd. A Celebration of Life will be held on October 19th in Stoughton, WI**

**We send our thoughts and prayers to you all. May God Bless and keep you.**





# OBITUARIES: Remembering Loved Ones Lost

## **BARTON "BART" MUELLER**

January 8, 1936 to October 2, 2024

Barton Joseph "Bart" Mueller, age 88, passed away peacefully on Wednesday, October 2, 2024 at his lake home in Barnes, WI. He was born on January 8, 1936 in St. Paul, MN, the son of Irvine and Ethel (Byus) Mueller.

Bart graduated in 1955 from Harding High School He furthered his education with a B.A. from Macalester College. It was at Macalester that Bart met the first love of his life, Patty Mather and they were wed on January 31, 1959.

Bart started his career in Sales with Federated Insurance in Owatonna before taking a position with 3M. He moved around frequently for 3M but enjoyed his assignment in Denver, CO the most. It was there he got to enjoy his love for alpine skiing on amazing mountains, a love he shared with his family. Bart was proud to be a member of the National Ski Patrol. Bart also reminisced fondly of the many duck and pheasant hunting trips he had with his dad and friends, and was especially fond of his dog, Lolly, one of the best hunting dogs he ever knew, sh was his pride and joy.

Bart also loved a good western movie with John Wayne being his hero. Upon retirement, he was able to share his time between the beautiful Winter Park, CO area and the serenity of the Northwoods on Upper Eau Claire Lake. Some years after Patty's passing, Bart was blessed to find love again with Lynne, his wife of 15 years. Bart and Lynne enjoyed a wonderful life together filled with love, family, travel, and many hours on the golf course. The two of them won the Hidden Greens Golf Club couples league championship in 2020.

Bart was a man of great faith and a very active member of the Barnes Community Church and Iron River and Barnes Ancient Landmark Mason Lodge # 210. Bart recently received a recognition as a Master Mason of 60 years of which he was very honored. Bart was a loving husband, father, grandfather (Papa) and great-grandfather who is dearly missed.

Bart is survived by his wife, Lynne Mueller of Barnes, WI; his children, Karin (Jack) Conrad and Suzie (Joe) Lovato, both of Winter Park, CO area; his grandchildren, Stephanie, Anna, Janni, Megan, Davis, Krista and Dillon; his great-grandchildren, Grayson, Gavin, Rayn, Luke and David; his sister-in-law, Jean Mather; and many dear friends.

In addition to his parents, Bart is preceded in death by his first wife, Patty; his brother, Ted Mueller and wife Lorrie; and his brother-in-law, Jim Mather.

A memorial service was held with visitation on October 19, 2024 at the Barnes Community Church. A private family celebration of life will be held this next summer with the interment of Bart's ashes in Acacia Park Cemetery in Mendota Heights, MN.

Please leave your condolences for the family online at [www.bratley-nelsonchapels.com](http://www.bratley-nelsonchapels.com). Cards may also be mailed to 3535 Lake Road, Barnes, WI 54873. Please make any donations to Barnes Community Church Memorial Garden Fund to which Bart was instrumental in planning.



## **SUE M. CRICHTON**



Sue M. Crichton Age 72, of Maple Grove, passed away on October 8, 2024 after a long battle with cancer. Sue was Preceded in death by her parents. Survived by her husband, Steve; her daughters, Nicole, Allyson (Jason), Angela (Ryan) and her seven grandchildren.

Her service was held at St. Vincent de Paul Catholic Church in Brooklyn Park, MN on Tuesday Oct. 22, 2024. A private family interment will be held at a later date.

In lieu of flowers, memorial contributions may be sent to Options for Women Cornerstone, 204 Central Ave. E., St. Michael MN 55376 or a charity of your choice in her memory.

Rest in Peace dear friend—you will never be forgotten and will be truly missed. *xoxo J. Sarkauskas*

# OUR COMMUNITY



Families are invited to join the 1,000 Books Before Kindergarten program at the Drummond Public Library.

The 1,000 Books Before Kindergarten program is a nationwide challenge that encourages parents and caregivers to regularly read aloud to their children. By reading just one book a night, families can reach the 1,000 book goal in three years and provide their children with essential early literacy skills.

Research shows that the most reliable predictor of school success is being read to during early childhood. Reading to children from an early age can help close the vocabulary gap and prepare children to enter kindergarten with the skills they need to succeed. Most importantly, sharing books with the children promotes a lifelong love of books and reading.

The 1,000 Books Before Kindergarten program is available to all families with children between the ages of birth and five years. Registration is open.

Photos and milestones with incentives for our young readers are to be displayed in the library and on social media.

For more information, contact the library at the information listed below.

The program is free of charge.

Drummond Public Library  
14990 Superior Street  
Drummond, WI 54832

[drummondwiLibrary.org](http://drummondwiLibrary.org)  
[drumlib@drummond.wislib.org](mailto:drumlib@drummond.wislib.org)

Phone: 715-739-6290



## Drummond, Wisconsin Choir to Sing with Foreigner

May 20, 2024 by Pat Brink



*We are so proud of you*



DRUMMOND, Wi — The band Foreigner will be at the DECC this September. The group will have a local high school choir join them onstage to sing with the band. Four local schools were competing for this honor and this morning the winner was announced on KQDS radio. The top vote-getter to sing with Foreigner was Drummond High, a small school with 47 of the 100 students in the choir. Drummond's Choir teacher, Nick Kuka found out the contest results this morning. "I had a high schooler come busting in my door singing "I want to know what Love is at the top of his lungs," said Kuka. It wasn't just the students who were excited. "Our School has cameras, said Kuka. "You would have seen me running at full speed up and down the hallways telling as many people as I could. " Kuka said he is excited and proud of the students and the memories they will all have, thanks to Foreigner.

Edited to add: DHS was the smallest of the 4 schools to enter and I'm hearing over 3000 votes. 2nd place had around 2100 votes!

# BARNES AREA HISTORICAL ASSOCIATION (BAHA)

## THE BARNES MUSEUM

OPEN MEMORIAL WEEKEND THRU LABOR DAY

Friday-Saturday 11:00 a.m. to 4:00 or by appointment

For an appointment please contact Sally Pease or Steve Lynch

WE ARE STILL LOOKING FOR VOUNTEERS !!

Located on the corner of Hwy N and Lake Road

Check the BAHA website for any upcoming events (<http://bahamuseum.org/>)

Follow us on Facebook



### Barnes Area Historical Association, Inc.

Barnes, WI 54873

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

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

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

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

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

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

Any donations made to BAHA are tax deductible.

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

Single yearly membership - \$15.00;

Family or couple yearly membership - \$25.00

Other membership categories are available upon request

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

### SPONSORED EVENTS:

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

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



## BAHA MUSEUM GIFT SHOP CALL FOR APPOINTMENT

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

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

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

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

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

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





## BARNES AREA HISTORICAL ASSOCIATION NEWS

Trivia Answer 10: 4000 B.C. (Whaaaaattttt? )

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

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

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

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

Thanks for your help!



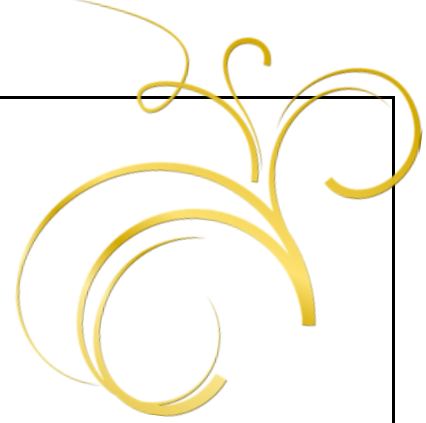
# Flower and Lil' Stinker are working on an adventure for the Holidays... stay tuned



**TOWN OF BARNES**

**3rd ANNUAL**

# CHRISTMAS TREE LIGHTING



**SATURDAY, DECEMBER 7th  
5:00 P.M.**

**BARNES TOWN HALL  
3360 County Highway N, Barnes, WI 54873**

**WE HAVE A  
SPECIAL  
GUEST  
COMING**

**Refreshments &  
Goodies**

*Sponsored by: The Barnes Notes and News, P.J.'s Cabin Store and The Koffee Kup*

**Thank you Danny & Kathy Rice for harvesting the tree, Dawn Piburn, Doug & Carol Westerberg, the Town of Barnes and to all of you who donated baked goods, time & decorations.**



## OUR COMMUNITY



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



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

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

You are eligible if you are:

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

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

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

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

**Food ~ Fellowship ~ Fun**

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

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

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

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

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

HELP WANTED - FOR SALE - PET SITTING - HANDYMAN WORK

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

**PLACE YOUR ADD  
HERE**

**MY FRIEND IS LOOKING FOR A PLACE TO RENT  
IF YOU HAVE ANYTHING FOR RENT OR KNOW OF  
SOMEONE RENTING OUT, PLEASE GIVE  
JORDAN A CALL AT 218-213-1216**

**HOUSE CLEANING?  
PAINTING ?**

**NEED  
YARD  
WORK  
OR  
FALL  
CLEANUP  
DONE?**

## **Entertainment Center for Sale**

50690 Pease Rd., Barnes — Call Julie # 715-499-1167

**3 Pc  
\$500**



**OLD BARN WOOD  
WANTED**

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

**SEND YOUR INFO TO**  
[barnesnotesandnews@gmail.com](mailto:barnesnotesandnews@gmail.com)  
**Julie (Frier mood) Sarkauskas**  
**715-795-2775**  
**Follow us on Facebook**

## OUR COMMUNITY

### Gordon-Barnes Garden Club September Meeting



Well, the Garden Club didn't tour gardens on September 17<sup>th</sup>. Instead, we gathered to exchange plants and do a lot of business. You might think that would be boring, but trust me with the Garden Club even business is an adventure.

After a delicious snack (pictured here), the group got down to the business of making decisions, setting dates for service projects, and being made aware of which officer positions would be coming up in October for a vote.



The group was also asked to come up with ideas for learning opportunities through the winter and spring of 2025. Different people suggested things like arrangements in unusual containers, learning to make porch hangers out of natural materials, and having one of our favorite speakers, Wendy Doyle, come and speak to us again.



After the meeting was adjourned, we were free to exchange the plant offerings. With the continuing warm weather, people can still plant outdoors for next spring.

Next month's meeting will again be at the Barnes Town Hall on October 15<sup>th</sup> at 1:30 PM.

Follow us on Facebook:  
[gordonbarnesgardenclub@facebook.com](mailto:gordonbarnesgardenclub@facebook.com)

For more information please contact:

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

## BARNES BOOK CLUB



October Book:

The Plot Against America By: Philip Roth

November Book:

And Then There were None By: Agatha Christie





## OUR COMMUNITY



### Gordon-Barnes Garden Club October Meeting

The garden club met October 15<sup>th</sup> at the Barnes Town hall for our annual planning meeting. Twenty-three women participated, and after our yummy Halloween themed treats, we set about the business of planning programs for the year 2025. It may sound tame to some folks, but believe me that many women with that many ideas in a limited space can get exciting!

We do have a program mapped out for next year with a combination of presentations and tours that should keep us busy and interested. Besides that, we are getting to know new people all the time, and we're learning about our community.

The meeting was preceded by the general fall clean-up of the gardens around Town Hall and the Town Office building. Then, the cleaners celebrated with lunch out. We try to make every task and meeting a party.

Next month, we'll be having our "greens" party. People bring an abundance of evergreen branches and all kinds of decorations. We then make swags to hang or we put together winter pots. Last year, we made gnomes out of the boughs, some large enough to stand and others to hang. Our meeting will be on November 19<sup>th</sup> at 1:30 at the Barnes Town Hall. As always, we invite you to join us.



Back in the Day—

### The "Cabin Store"

owned by:  
Babe & Eleanor Desrosiers  
Thank you for sharing Melodee  
Miller

**WILKINSON'S TRADING POST**  
EAU CLAIRE LAKES AREAS LARGEST STORE

FULL LINE  
GROCERIES  
FRESH MEATS  
VEGETABLES

- \* SOUVENIRS
- \* Shell Gas and Oil
- \* Fishing Tackle
- \* Moores Paint
- \* Tap Beer

Lots for Sale in Chequamegon National Forest

Floyd and Virginia Wilkinson, Props.  
Barnes Route, SOLON SPRINGS, WIS.

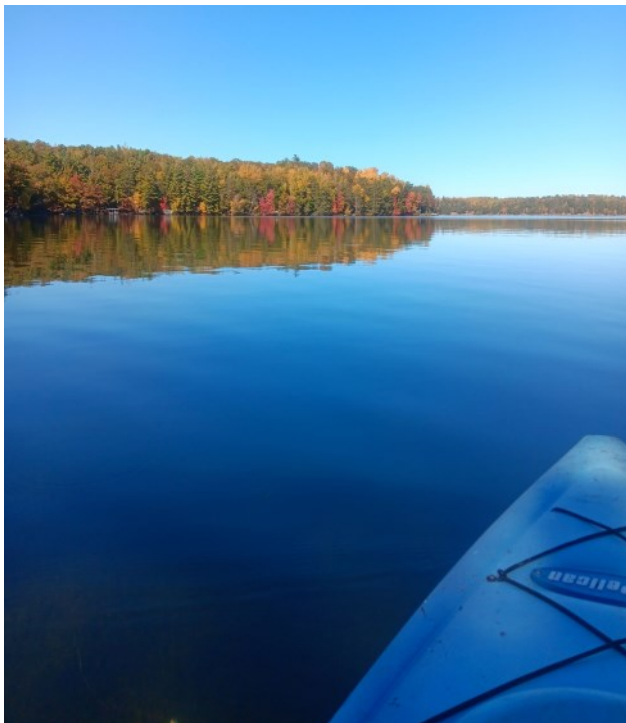
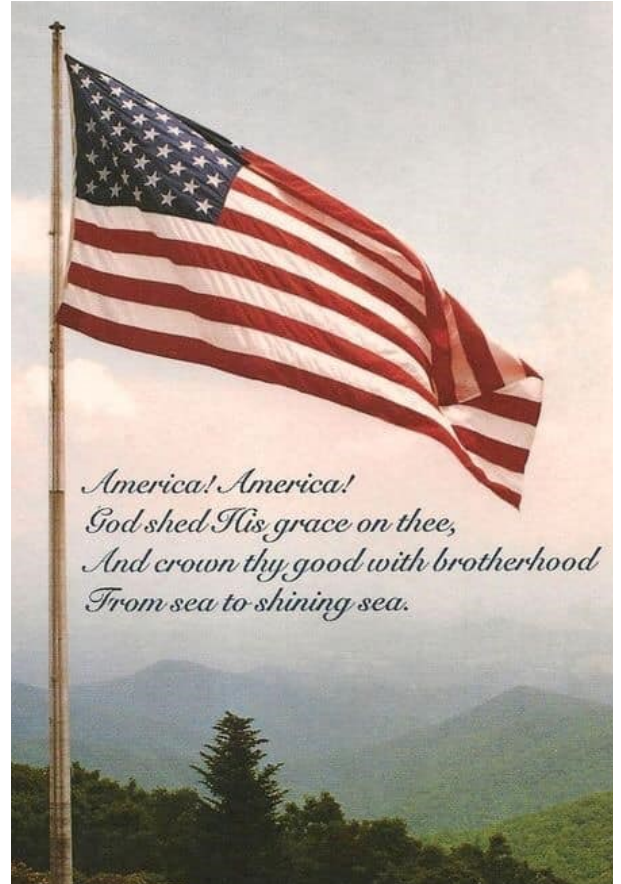
Phone: Barnes, Wis. 715-795-9210  
OPEN SUNDAYS AND EVENINGS

Reposting for my friends. I knew/know all of these wonderful people. Wilkinson's store offered fresh cut steaks. Floyd was the butcher and kept fresh beef hanging in his cooler. Dan Wilkinson was my brother-in-law.

It is amazing, only five different owners, with three of the owners being in the same family. I have wonderful memories from 1968-on visiting those businesses.

Thank you for sharing, Chris Webb

Thank our Veterans



THANK YOU SALLY PEASE FOR SHARING YOUR  
LAST KAYAK RIDE OF THE SEASON WITH US .

715-558-2017

Call today  
for a new  
roof!



# HAYWARD ROOFING

*A division of Local Roofing, LLC*

GAF

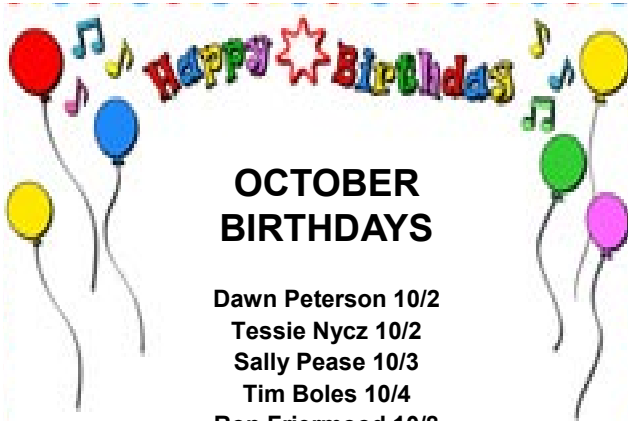


[www.HaywardRoofing.com](http://www.HaywardRoofing.com)

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



# OUR COMMUNITY



## OCTOBER BIRTHDAYS

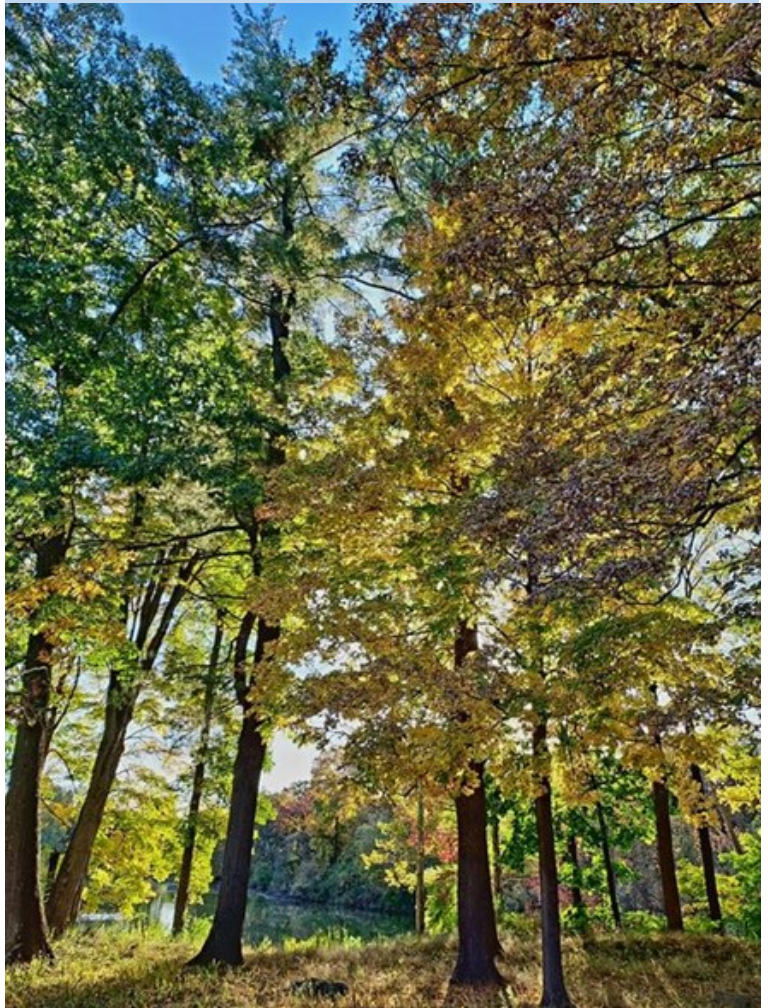
Dawn Peterson 10/2  
Tessie Nycz 10/2  
Sally Pease 10/3  
Tim Boles 10/4  
Ron Friermood 10/8  
Debbie (Friermood) Roesler 10/10  
Bobbie Schemwell 10/11  
Brenda Staubaum Mills 10/14  
Linda Verkinderin 10/15  
Lexi Netz 10/24  
Millie Johnson 10/25  
Connie Richards 10/26  
Annette Zeidman 10/28  
Brandon Sarkauskas 10/28  
Larry Colletti 10/29

To our beloved sister  
Deb (Friermood) Roesler  
It would have been your

**70th** this year

We miss you terribly and  
will love you forever.

Happy Birthday, Happy Anniversary &  
Congratulations to everyone we missed



THANK YOU PAULA GREENSPAN FOR SHARING  
THIS BEAUTIFUL PHOTO OF YOUR  
BACK YARD VIEW - TOWERS OF GOLD

## ANCHOR YOUR BOATS HERE



J&M Storage  
Jeff Johnson

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

### STORAGE FOR:

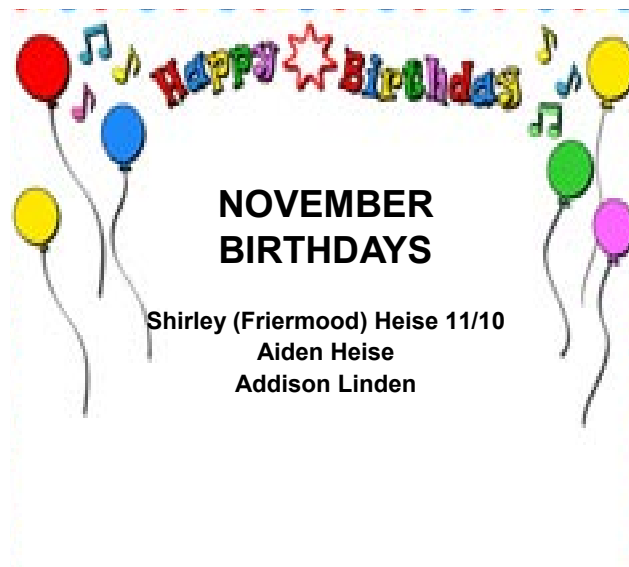
Personal Items, Boats, Pontoons, ATV's,  
Snowmobiles, Personal Watercraft and  
Dry Indoor Storage  
PLUS  
Winterizing and Cleaning Available

Trivia Answer 6: White Ash known for purple leaves in the fall



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

# OUR COMMUNITY



# REMINISCING

## WE NEED YOUR STORIES!!!



Jace & Alyssa Frierhood making it happen!!

## CONGRATULATIONS

ON A GREAT START

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**

**Cheesie's Lakeview Resort**





# 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

**NORTHSTAR VETERINARY CLINIC**  
Dr. Sammi Pumala # 715-739-6823  
152545 Old 63 N, Drummond

**HAYWARD ANIMAL HOSPITAL**  
Dr. Todd Ostrander # 715-634-8971  
15226W Cty Rd B, Hayward

**SEELEY VETERINARY CLINIC**  
Dr. Puzia # 715-634-5996  
12942W, W Cty Hwy OO, Hayward  
[www.seeleyvetclinic.com](http://www.seeleyvetclinic.com)



### PUPPY LOVE PET STYLING BOUTIQUE

# 715-634-0122  
10506 Wisconsin Ave., Hayward

Mon: 8:00 – 5:00  
Tue: 8:00 – 5:00  
Wed: Closed  
Thu: 8:00 – 5:00  
Fri: 8:00 – 5:00  
Sat: 8:00 – 5:00  
Sun: Closed



### LEADING EDGE VETERINARY CLINIC

# 715-934-9055  
10120 County Hwy M, Springbrook  
[info@leadingedgevets.com](mailto:info@leadingedgevets.com)



Leading Edge Veterinary Services provides care to small and large animals in Northwestern Wisconsin. We take pride in providing all animals with exceptional and compassionate veterinary care.

The clinic site is conveniently located at N10120 County Hwy M in Springbrook, WI and has the ability to handle both small (dog and cats) and large animals (horses, goats, cows). Our large animal veterinarians also travel throughout Northwestern Wisconsin providing routine and emergency care for cattle, horses, small ruminants, pigs, poultry, and camelids.

For those of you, like me, didn't know what Ruminants or Camelids were...

- Ruminants include cows, sheep, goats, moose, camels, deer, giraffes, and buffalo.
- Camelids include camels, llamas and alpacas, vicunas and Guanaco's (along the lines of an alpaca or llama)

## 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 TOO



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



PLEASE PAY ATTENTION TO YOUR BABIES NEEDS - Whether cold or hot weather you need to pay attention to the elements. Their paws can get burned from the hot black top or the ice and snow when taking them for a walk or just leaving them outside.

**THEY JUST GET US.  
NEVER STOP LOVING THEM...  
THAT'S ALL THEY WANT FROM US**

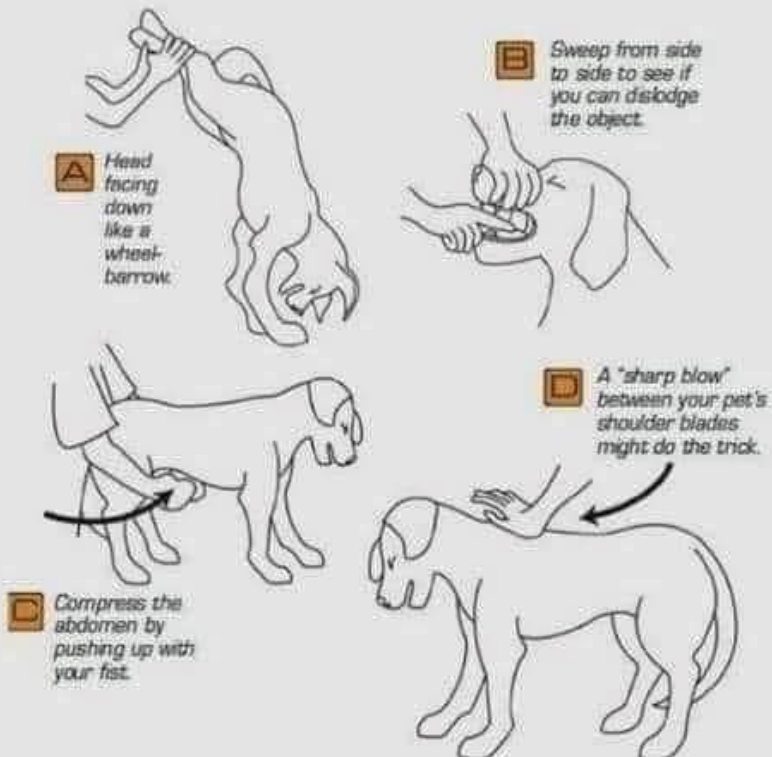
Warmer weather is coming, cold weather hasn't left us yet and they count on your to know when to let them out and how long to leave them out.

Leaving animals outside is nice during mild weather, but PLEASE, do not leave them out in the cold or in the heat.

If you feel you don't have a choice.....

**YOU DO! FIND IT !!!!!**

## Heimlich Maneuver for Dogs



WE CAN **NEVER** REPAY THEM !!



**ALWAYS SUPPORT OUR TROOPS**



WHY?

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

I'M MAKING SURE  
IT STAYS THAT WAY



**BARNESTORMERS**

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



**LAKE COUNTRY  
ATV CLUB**

3025 East Shore Road  
Barnes, WI 54873



**Dues:**

Commercial \$ 25  
Family \$15  
Single \$ 10

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

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

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

**WRITE TO THE TOWN  
OFFICE WITH YOUR  
CONCERN\$ OR SEND  
THEM TO ME.**

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

# WHAT'S UP

## GENEALOGY

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

Several websites are out there to help start your project:

**Order your starter kits from: [easygenie.org](http://easygenie.org)**

Start your Family Tree Today.  
Don't wait!

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

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



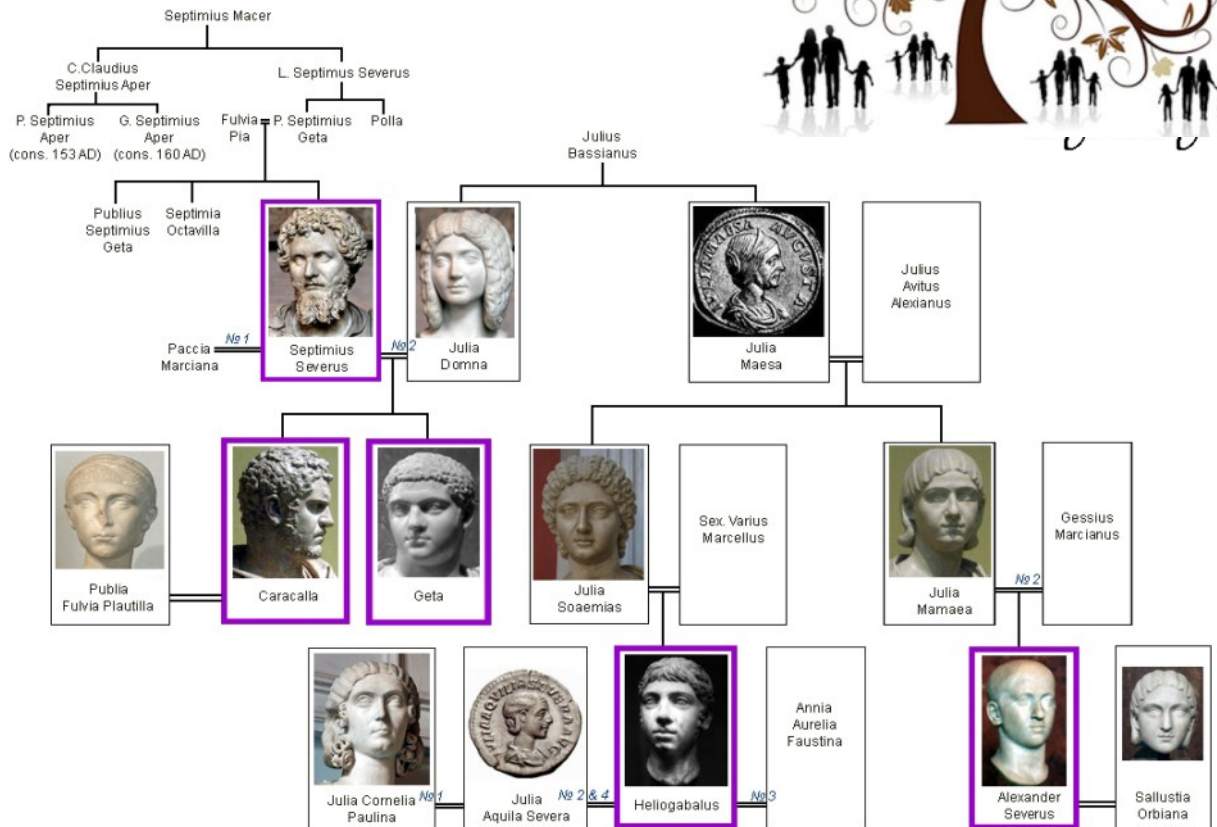
**TRUST ME  
IT'S WORTH IT !**

**It's amazing what you can come across.**

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

# GENEALOGY - GETTING STARTED

*SEE NEXT PAGE FOR  
STARTING THE PRINTING  
PART OF YOUR JOURNEY*

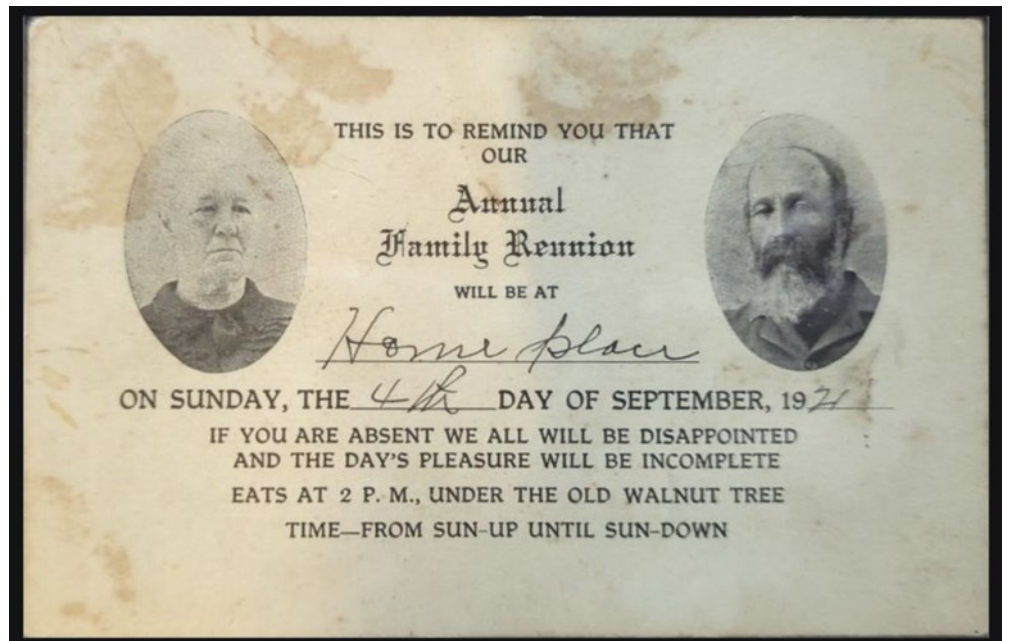


My mom's (Joyce Friermood) family is from Michigan and they've had a family reunion every year since 1921, "formerly" since 1924 so they are celebrating the 100th Stuhr-Schwerin Reunion this summer.

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

**Fun fact:**

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



# GENEALOGY - GETTING STARTED

## FAMILY TREE PRINTING

If You love genealogy as much as we do, you'll love being able to share your hard work with your relatives, friends and neighbors in a way that brings excitement. Printing a large format family tree chart makes the whole story telling process about your family and your ancestors a fun event.

### *Ancestry Graphics & Printing*

We make family tree printing on large format, continuous roll paper so simple that anyone can now have a beautiful, eye-catching genealogy chart at an affordable price.

We can print your family tree chart directly from Ancestry.com, Family Tree Maker, PAF, Generations Family Tree, Family Tree Builder, Legacy, The Mater Genealogist, Tree Draw, OnePage Genealogy, Photo Family Tree app, Reunion, Mac Family Tree and many other genealogy software programs as well as internet genealogy sites.

Printing your family tree chart directly from your genealogy software application, as opposed to printing it from another file means your chart will look exactly the way you want it to look because you control the design and layout. Printing can also be done from any one-page PDF which you have created.

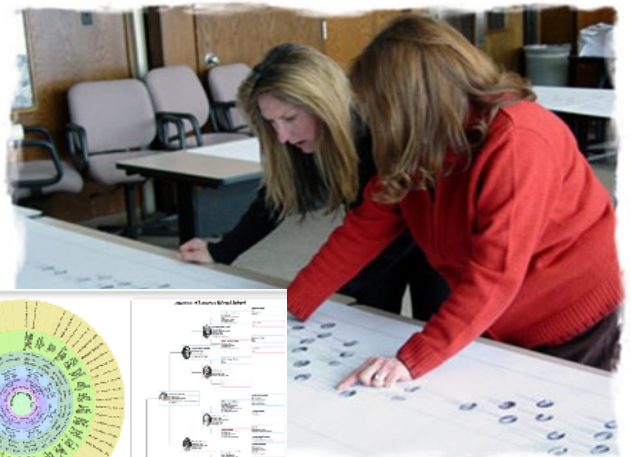
Your chart can be printed in black and white or color, any size you require, vertical, standard, fan, standard pedigree or bow-tie.

You can send your data online for free using the company drop box.

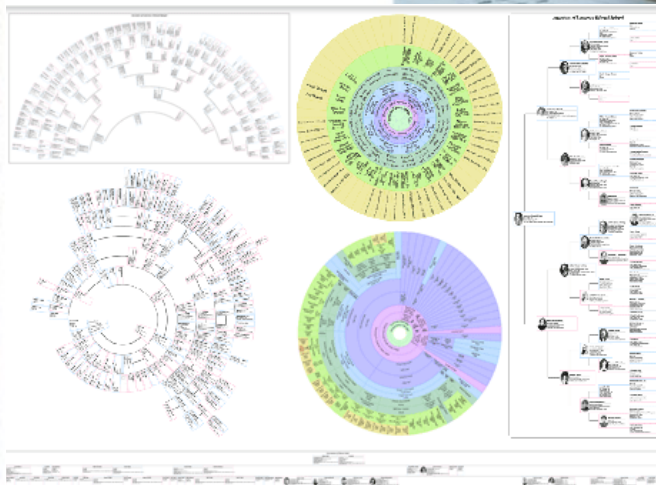
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Please call us at 630-653-8400 or email us at: [sales@ancestryprinting.com](mailto:sales@ancestryprinting.com)

Visit our website at: [AncestryPrinting.com](http://AncestryPrinting.com)



**Trivia Answer 9:  
To see their  
boyfriends**



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

# P.J.'S

TRAIL PASSES  
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## CABIN STORE

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

Gas, Oil, and On & Off Road Fuel Available



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**Store Hours:**

Sun-Thurs 7am to 6pm  
Friday-Sat 7am to 7pm

**Bar & Kitchen Hours:**

**Monday & Tuesday**

Bar: 10am to close  
Kitchen: 11am-5pm

**Wednesday:**

Bar: 12pm to close  
Kitchen: Closed

**Thursday:**

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

**Friday-Saturday-Sunday:**

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

## WELCOME FISHERMEN

### ALSO AT THE CABIN STORE

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

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

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

# BUYING OR SELLING?



## Elliott Hough

### Cell: 715-979-1267

### Office: 715-634-6237



Area North Realty

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**TOWN OF BARNES TRANSFER SITE & RECYCLING CENTER**  
**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 20# \$5.00 / 30# \$10.00 / 100# \$ 20.00  
STUFFED CHAIRS; \$15 EACH  
COUCHES/LOVESEAT: \$ 30.00 EACH  
MATTRESS/BOX SPRING-ANY SIZE \$20.00 EACH  
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TIRES: CAR/LIGHT TRUCK \$10 EACH - WITH RIM \$ 12.00 EACH  
LARGE TIRES;TRUCK/TRACTOR -- \$\$ DETERMINED BY ATTENDANT  
TELEVISIONS AND COMPUTER EQUIPMENT NOW CHARGED BY WEIGHT, NOT SIZE  
MISC. FURNITURE; (TABLES, CHAIRS, ETC.) \$5.00—\$10.00 EACH  
PLASTIC LAWN CHAIRS: SMALL \$ 2 EA / LARGE \$ 3 EA / TABLES \$4 EACH  
CARPETING, PADDING, RUGS, DEPENDING ON SIZE; \$20.00 AND UP  
DEHUMIDIFIERS / COMPLESSORS \$ 15 EACH  
FLOURESCENT BULBS 8 FOOT; \$5.00 EACH  
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LAWN MOWERS ARE \$ 10.00, RIDING LAWN MOWERS ARE \$ 20.00  
TELEVISIONS AND COMPUTER EQUIPMENT AND LARGE ELECTRONICS WILL NOW BE CHARGED BY WEIGHT, NOT SIZE. ALL OTHER MISC. ITEMS TO BE DETERMINED BY ATTENDANT.

**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.

**Phone: 715-795-2244**

**Location:** County Highway N East of Lake Road.

**Hours of Operation:**

Sunday and Wednesday 8 a.m. to 2 p.m. Year round

Closed on Holidays. If a Holiday falls on the day the Transfer Site is usually open, the Transfer Site will open the day after the Holiday. (**Exception: open on Easter Sunday**)

# COMMUNITY SERVICES

## NAMEKAGON TRANSIT BAYFIELD COUNTY ROUTE



### EVERY TUESDAY

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.

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: (866) 295-9599  
Direct: (715) 634-6633 (Option 1)

The cost for the service is:

- \$3.00 one way
- \$2.00 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.

8:15	Leaves the Barnes Community Center
8:45	Leaves the Drummond Library and Senior Housing
9:00	Leaves the Cable area/Rondeau Market
9:15/9:30	Arrive in Hayward at the Hayward Area Memorial Hospital
1:00	Begin return trip to Cable, Drummond and Barnes with stops as needed



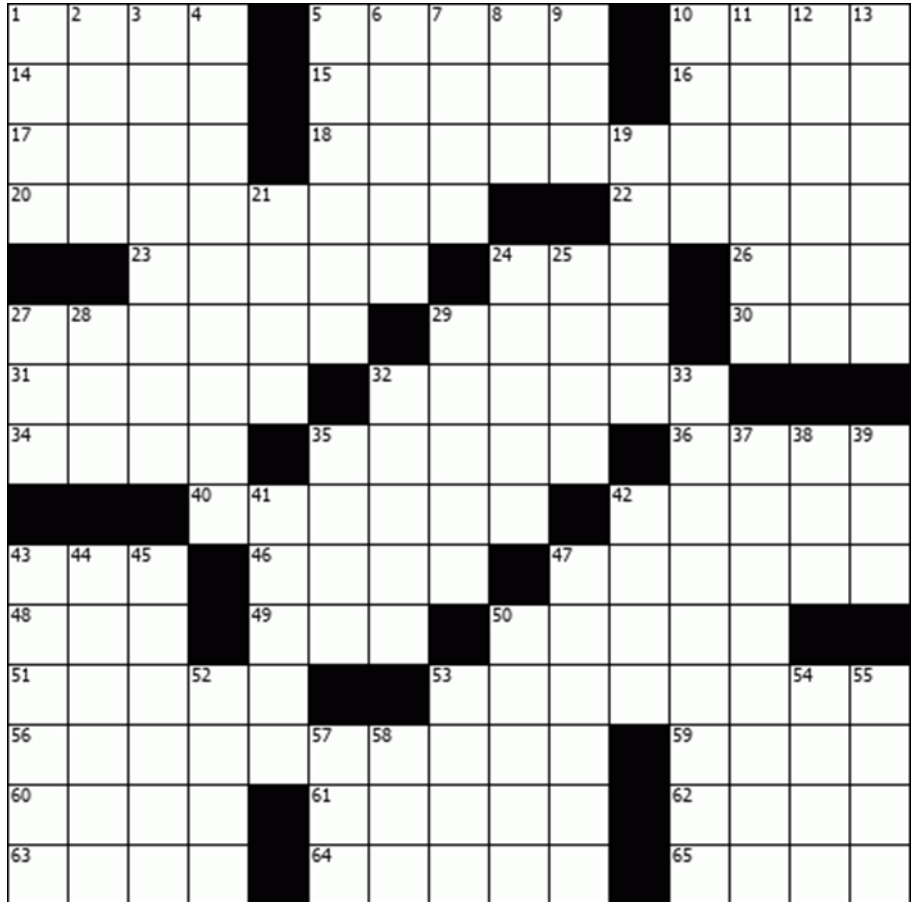
We can't  
**thank you**  
enough for  
your  
dedication to  
keeping our  
community  
safe



# FUN AND GAMES

## Across

1. Bibliographer's abbr.
5. Some Prado works
10. "Mr. Holland's \_\_\_\_"
14. First name in jeans
15. Skilled
16. Lady's man
17. Vegan's taboo
18. Postal payment
20. Current-measuring instruments
22. Take a zigzag course
23. Golden \_\_\_\_ (seniors)
24. Dance, when doubled
26. Wedding page word
27. 2004 episodes of "Leave It to Beaver"
29. Relocate
30. Explosive initials
31. Met highlights
32. Rule
34. Four seasons
35. Its sections start each theme answer
36. Ashtabula's lake
40. Casino employee
42. Pitches in basins
43. Health haven
46. Contended
47. Mortarboard attachment
48. Witch's work
49. Links luminary Ernie
50. Sun, star or cloud follower
51. Negatively charged particle
53. Pub seat
56. Blazer
59. Suffix with buck
60. Like most pets
61. Eye shade
62. Hawaii's state bird
63. Besides
64. Some shorelines do it
65. Unexciting



## Down

- |  |  |   |
|--|--|---|
| <ol style="list-style-type: none"> <li>1. Where Napoleon was exiled</li> <li>2. Swarm</li> <li>3. Rosary prayer</li> <li>4. Pool worker</li> <li>5. Xbox enthusiasts</li> <li>6. Olfactory input</li> <li>7. Hankerings</li> <li>8. Gibbon, e.g.</li> <li>9. Farm enclosure</li> <li>10. Folklore fiend</li> <li>11. Bookworm</li> <li>12. Not fair</li> <li>13. Easy or Wall</li> </ol> | <ol style="list-style-type: none"> <li>19. Title holder</li> <li>21. Addition column</li> <li>24. Spy's disguise</li> <li>25. Declare as fact</li> <li>27. Sci-fi gun</li> <li>28. Prior to, in poetry</li> <li>29. Motorized transport</li> <li>32. Strong winds</li> <li>33. Dispenser for 35-Across</li> <li>35. It'll hold water</li> <li>37. Museum worker</li> <li>38. Fury</li> <li>39. Subj. for immigrants, perhaps</li> <li>41. Happening</li> <li>42. Canal zones?</li> </ol> | <ol style="list-style-type: none"> <li>43. National forest in California</li> <li>44. One involved in foreign exchange?</li> <li>45. Self-evident truths</li> <li>47. Terrapin</li> <li>50. Responded sheepishly</li> <li>52. Black-and-white treat</li> <li>53. Old television clown</li> <li>54. Mrs. Chaplin</li> <li>55. Darrow client of 1924</li> <li>57. "____ Loves You" (Beatles)</li> <li>58. Word with box or cable</li> </ol> |
|--|--|---|

## OCTOBER TRIVIA:

1. Which famous artist was born on October 25, 1881 ?
2. Which U.S. President was born on October 14, 1890 ?
3. What is the name of the full moon that occurs in October?
4. What is the name of the famous Bram Stoker novel published on October 26, 1897?
5. What is the process called when leaves change color in the fall?
6. Which tree is known for its purple leaves in the fall ?
7. Why are black cats associated with Halloween (and bad luck?)
8. Why did people start dressing up in Halloween costumes?
9. Why did women look in mirrors while walking downstairs at midnight on Halloween?
10. Who sang the original "Monster Mash"?



## FUN AND GAMES

### EASY SUDOKU

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

### MEDIUM SUDOKU

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

### HARD SUDOKU

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

**Trivia Answer 7: The Puritans associated black cats with witchcraft, leading to the onlyx-colored felines' association with Halloween. In many cultures, black cats are actually signs of good luck and are revered!**

## 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 !!**



### UPDATES TO COME ... IN THE MEANTIME:



- **STAY STRONG - STAY HEALTHY - TAKE TIME FOR YOURSELF -**
- **DON'T SWEAT THE SMALL STUFF -**



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

**Cheryl Pease**



**LOVE  
YOURSELF**

**Trivia Answer 8: Many Europeans, including the Celts, dressed in costumes to repel spirits that they believed came back to Earth on what we now know as Halloween.**

### CHERYL'S NUTRITION SHARE:

#### WE'VE ALL HEARD OF GLUTEN:

We've heard that it can be bad for us, not bade for us, mildly bad for us, etc. But hat is it really and what does it actually do?

- Gluten is a mixture of proteins found in many grains, processed foods and commercial drinks that contain two specific proteins called gliadin and glutenin.
- For anyone sensitive, whether they know it or not, these can cause specific inflammatory responses throughout their body, most of which they never connect to the gluten they consumed.
- It can cause stomach aches and IBS
- It can create a constant swelling of the stomach that we may confuse with excess body fat. So we try to exercise it off, but without any results as it isn't body fat, it's swelling caused by an inflammatory response.
- When it gets into our blood stream it can affect any part of our body where it lands, or our whole body, as it will create an inflammatory response wherever it goes.
- It can create aches we don't understand, tiredness and lethargy, an overstimulated immune system, and even (by landing on healthy cells) lead to our immune system mistaking our own cells for harmful bacteria and so attacking them.
- It can cause skin issues: redness, dryness, skin patches and more
- It can cause a redness and/or puffiness in our face that we can't seem to get rid of, and even spots of hyperpigmentation or pimples on our chin.
- With all of this, it's important to understand what it is, how and if it is affecting us, why, and what we can do about it.

So let's dive in and see....(next page)

## CHERYL'S NUTRITION & HEALTH TIPS

### WHAT IS GLUTEN AND WHAT DOES IT DO?

- Most people know gluten is something found in wheat, but for this we need to break it down further, because it's much more than that, and added to many other foods today that you wouldn't expect.
- As noted above, Gluten is a mixture of hundreds of different proteins, two of which cause us trouble. But how? Proteins are long chains of individual amino acids all connected together one by one. Our stomach and small intestine are designed to break these down fully into the amino acids they're composed of - no more chains.

So in the end, if there was a chain of a thousand amino acids all linked together, now there will be a thousand individual amino acids all floating freely, not connected to any other. This is very important for two reasons...

**First**, our body can only make new proteins from individual amino acids. If some of the amino acids are still linked together, it can't make new proteins from them and, at best, they are just wasted.

**But**, there is another aspect. Our immune system detects harmful bacteria through the protein shell that surrounds them. (A protein shell is obviously a bunch of connected amino acids.)

So, if our immune system sees amino acids that are still linked together - it assumes they are harmful bacteria...and it attacks bringing on an inflammatory response.

- This inflammatory response can be in our intestine or it can be in our body if these bacteria get out into the blood stream, but, now look at this. A gluten sensitivity occurs when our stomach and intestine can't break down the specific proteins in gluten. That's what is actually happening. So these proteins, not being broken down, still consist of linked amino acids and our body assumes they're harmful bacteria that need to be destroyed and launches immune cells to kill them.
- This can cause bloating of the face, a swelling or fluffiness. The skin can be reddish, either all over or in patches. We can get hyperpigmentation especially on our chins, as pimples we don't understand and that keep coming back. Again, the key thing to do here is to locate where gluten is coming in and cut it off. Of course, this brings swelling, bloating, aches, and diarrhea in an effort to flush them out. The more gluten we eat, the more swelling, bloating, aches and IBS we have.
- If we had gluten once, depending on how much, these reactions could last for three days or so and after a few days would be out of our system and the reactions will have calmed down and then gone away. However, if we are constantly consuming gluten, knowingly or unknowingly, this creates a constant reaction in our stomach and throughout our body. If we don't know this is actually from gluten, then we can start to think that it's just the way it is and there is nothing we can do about it. **And that is not true.**

### SO WHAT IS WHEAT BELLY?

- We've pretty much covered this above, but there is a bit more. The main point of Wheat Belly was to point out that wheat is very high in carbohydrates. It's actually almost fully carbohydrate = sugar. Sugar, especially in quantity, is what causes both fat creation. Yes, eating sugar, not eating fats.
- Sugar binds to fats that we consumed and creates body fat with them. So a diet high in sugar and fats will create more excess body fat that will be hard to get rid of as long as we're consuming high-levels of sugar, especially processed sugars. Come off the high sugars, raise protein and healthy fats in the diet, and both fat starts to slip away.
- So, as wheat is mostly carbohydrate, sugars, then a diet high in wheat (it's in almost all processed, packaged foods today, even when you wouldn't expect it to be), can lead to excess body fat, especially around the stomach. So, that's one point, but the other is the sensitivity to the gluten.

## CHERYL'S NUTRITION & HEALTH TIPS

### WHAT IS GLUTEN FACE?

- As above, we covered this pretty well. When these Gluten proteins get through the intestine and into the bloodstream, they can go anywhere and often go to the face. This causes an inflammatory response there as our immune system sees these proteins as harmful bacteria and so launches an attack.

### WHERE IS GLUTEN FOUND?

Unfortunately, today, gluten is used throughout the food industry and is even in drinks. The main sources of gluten are:

- Wheat, Rye, Barley, Triticale, Spelt durum, Farina, Farro, Kamut, Einkorn, Wheat bran, Wheat berries, Wheat starch, Emmer, Wheat germ, Graham flour, Semolina and Bulgur.
- Most Couscous is made from semolina (durum wheat) and so contains gluten, so we know this is in many breads and baked goods. But it goes farther...  
Gluten acts as a binding agent in foods to help maintain their shape, similar to how glue holds things together. It's often extracted from the above grains and added to many processed foods to improve their texture, flavor and moisture retention.
- It's in pizza, pasta, cereal, baked goods, soy sauce and ice cream. It's in many packaged foods you wouldn't assume it to be in and even often in French fries and processed meats.
- It's in many beers, ales, lagers, and malt beverages, many flavored or pre-made coffees and teas, as well as many soda drinks. Because it's used in so many different places, if you have any sensitivity to gluten, or think you may, it's important to make a habit of checking the ingredients.
- This can be time-consuming or annoying, but it's better than the consequences that can come if you do have a sensitivity to it.

### WHAT CAN YOU DO ABOUT GLUTEN REACTIONS?

Unfortunately, with a gluten sensitivity there is no instant address that makes us not sensitive to it. However, while fully addressing our body's inability to break down gluten on its own may not be immediately possible, there are some things that can dramatically affect it.

First, if you have had gluten or have a gluten reaction, drink plenty of water and eat leafy greens and cruciferous vegetables to help push it through your system. And of course, try to find out where the gluten came from so you can avoid it next time. Then we know that gut restore and gut defense expose and help to kill off harmful bacteria and yeasts that and these should be addressed if they're present.



**WE CAN NEVER THANK THEM ENOUGH**

**WE CAN NEVER REPAY THEM**

**WE MUST ALWAYS HONOR THEM**

**AND WE MUST NEVER FORGET THEM**

# ROB'S CULINARY CHRONICLES

## SPATCHCOCK CHICKEN

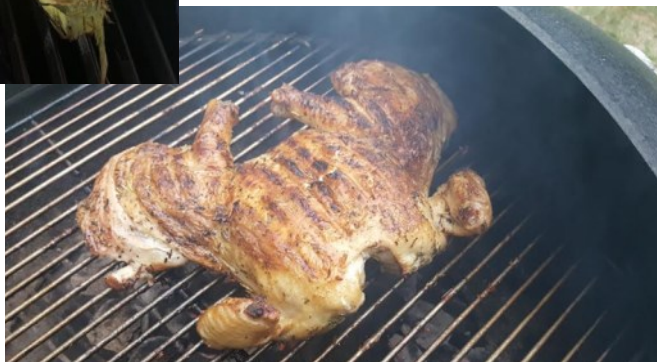
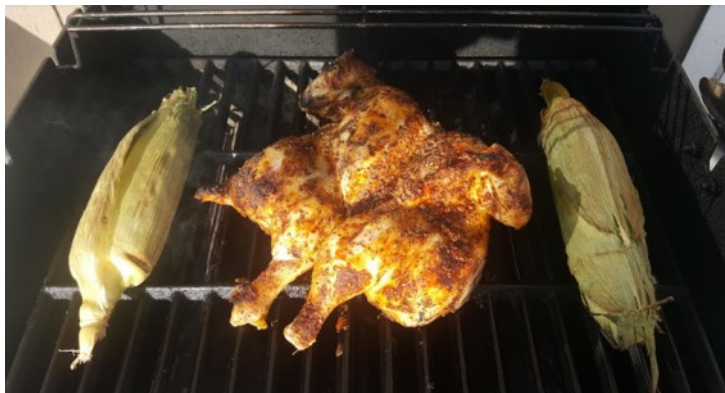
By Rob Lynch

A few weeks ago, I was looking for a different way to prepare a whole chicken for some guests I was hosting. I usually do the "beer-can" method because I like the presentation. However, I remembered another method that works great on the grill...spatchcock chicken. The meat gets fork-tender, and the skin comes out crispy and delicious.

The term "spatchcock" refers to a method of preparing poultry, particularly chicken, where the backbone is removed, and the bird is flattened before cooking. This technique, also known as butterflying, has roots in culinary practices that aim to reduce cooking time and ensure even heat distribution. The word "spatchcock" itself is believed to be derived from an Irish phrase which refers to quickly preparing a bird for cooking. By laying the chicken flat, it exposes more surface area to the heat source, allowing it to cook more quickly and evenly compared to a whole roasted bird.

Historically, spatchcooking or butterflying may have been practiced in various cultures long before the term came into common usage. It was particularly useful for outdoor or open-flame cooking methods, such as grilling or broiling, where evenly distributed heat was crucial. This method became popular in European and Mediterranean cuisines and has been adopted globally as chefs recognized its effectiveness for creating moist, evenly cooked poultry with crispy skin. Today, spatchcocked chicken is a favored technique for barbecuing, grilling, or roasting because it ensures a perfect balance of crispiness and tenderness. By the way, my guests said it was the best chicken they had ever eaten. Give this method a try the next time you want to grill a whole chicken!

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



***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.***

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# ROB'S CULINARY CHRONICLES

## SPATCHCOCK CHICKEN

### Ingredients:

- 1 whole chicken
- Kosher salt and freshly ground black pepper

### Directions:

- Place chicken on a large cutting board with the breast side down.
- Using kitchen shears remove the backbone by cutting along either side of it.
- Turn chicken over and lay out flat. Press to flatten the chicken. To make it easier to manage on the grill, slide a skewer (metal or wooden) through the chicken horizontally. Enter through one thigh, then through both breast halves, and finally the other thigh.
- Tuck the wing tips and season with kosher salt and freshly ground black pepper.
- Set up a two-zone charcoal grill with hot coals only on one side to create a hot side and a cool side. Gas grills can be set the same way with the appropriate burner settings.
- Clean and oil the grate.
- Place the whole chicken skin side up on cooler side of grill with legs facing toward the hotter side. Roast until the thickest part of the breast registers 110 degrees. Flip the chicken and place on the hot side of the grill, skin side down with breasts pointed toward the cooler side. If using a gas grill, reduce heat to medium-low. Cover and cook until skin is crisp and the thickest part of the breast registers 160 degrees. If the grill flares up, move back to the cool side, as needed.
- You want crisp skin, not burned.
- Transfer the chicken to a cutting board, remove the skewer, and allow to rest for 5 to 10 minutes. The internal breast temperature will rise another 5-10 degrees during the rest period to achieve the recommended 165 degrees internal temp for poultry.
- Carve and serve.



\*\*\* Here's a perfect dessert match to your Spatchcock chicken \*\*\*

## GRILLED PEACHES

### Ingredients:

- 4 ripe peaches, halved and pitted
- 1 Tbsp vegetable or canola oil
- Vanilla ice cream, for serving
- Honey, for drizzling
- Flaky sea salt

### Directions:

- Heat grill to medium high.
- Brush peaches with oil and grill cut-side down, until soft, 4 to 5 minutes.
- Flip skin-side down and grill until almost falling apart, 4 to 6 minutes more.
- Serve with ice cream, a drizzle of honey, and a sprinkling of flaky sea salt.



# OUR FAVORITE FALL RECIPES

## STUFFED BUTTERNUT SQUASH WITH SPINACH, BACON, AND CHEESE

### Ingredients:

- 2 medium butternut squashes
- 4 slices of bacon, chopped
- 1 small onion, diced
- 3 cloves garlic, minced
- 5 ounces fresh spinach
- 1 teaspoon Italian seasoning
- Salt and pepper, to taste
- 1 cup shredded cheese (cheddar or mozzarella)
- 1/2 cup cream cheese, softened
- Olive oil, for drizzling



### Directions:

- Preheat your oven to 400
- Cut the butternut squashes in half lengthwise and scoop out the seeds. Place them cut-side up on a baking sheet and drizzle with olive oil, salt, and pepper.
- Roast in the oven for about 30-40 minutes until tender.
- Meanwhile, in a skillet over medium heat, cook the chopped bacon until crispy. Remove the bacon and set aside, leaving the grease in the pan.
- Add the diced onion to the skillet and cook until translucent. Stir in the garlic and cook for another minute.
- Add the spinach and cook until wilted. Season with Italian seasoning, salt, and pepper. Remove from heat and stir in the cream cheese and shredded cheese until combined.
- Once the squash is done, fill each half with the spinach and cheese mixture. Top with the cooked bacon.
- Return the stuffed squash to the oven and bake for an additional 10-15 minutes until heated through and the cheese is bubbly.

## FALL WEEKEND PASTA

### Ingredients:

- 1 tablespoon olive oil
- 4 ounces thick cut bacon, cut into 1/2-inch dice
- 8 ounces butternut squash, cut into 1/2-inch dice
- 1 bunch Tuscan kale, cut into 1-inch pieces
- Half pound orecchiette (ear shaped pasta)
- Freshly grated Pecorino Romano (hard salty Italian cheese), to taste
- Salt and pepper, to taste



### Directions:

While the oven is preheating at 400°F, cut up the bacon and butternut squash. Toss them onto a sheet pan, drizzle with the olive oil, “schmoosh” them around a little, and roast for 30 minutes.

At this point, take the sheet pan out, stir in the kale, and place back into the oven to roast for another 10 minutes.

Meanwhile, bring a pot of generously salted water to a boil and cook the orecchiette according to the box’s instructions, usually 9 to 11 minutes or al dente.

Drain and add back to the pot.

Tip the contents of the sheet pan into the pasta pot and toss with the Pecorino Romano.

Salt and pepper to taste.

# LET'S GET CANNING!

## 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.





# LET'S GET CANNING

## PICKLED BEETS

### Ingredients:

10 pounds fresh small beets, stems removed  
2 cups white sugar  
1 tablespoon pickling salt  
1 quart white vinegar  
¼ cup whole cloves

### Directions:

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

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

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

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



## PICKLES & PEPPERS

### Ingredients:

- 7 cups unpeeled pickling cucumbers sliced thin (about 7 large dills)
- 1 cup sliced onions
- 1 cup sliced bell peppers
- 1 Tbsp salt
- 1 cup white vinegar
- 2 cups sugar
- 1 tsp celery seed
- 1 tsp mustard seed

### Directions:

- Mix cucumbers, onions, pepper and salt; set aside
- Put vinegar, sugar, celery seed and mustard see in a pot and bring to a boil
- Remove from hear and let cool for one hour
- Pour mixture over cucumbers
- Put in jars and store in refrigerator
- **Will keep up to 2 months**



Trivia Answer 7:

# LET'S GET CANNING

## PICKLED YELLOW SQUASH

Yields: 2quarts

### **Ingredients:**

- 8 cups yellow squash, sliced thickly
- 2 cups onions, peeled and cut into large chunks
- 1 cup green pepper, seeded and cut into large chunks

### **BRINE Ingredients:**

- 1 teaspoon celery seed
- 1 teaspoon mustard seeds
- 2 teaspoons pimientos, chopped
- 2 cups white vinegar
- 3 cups sugar

### **Directions:**

- Put the squash in a large pot and salt heavily. Let stand for one hour.
- Drain the liquid from the squash. Take paper towels and wipe thoroughly until most of the salt is removed.  
**Do not wash the squash!**
- Prepare the brine and place in a large pot.
- Add the green pepper and bring to a boil.
- Add squash and onion.
- Return to a boil.
- Remove from heat.
- Put in jars leaving 1/2" headspace.
- Place lids, screw on bands finger-tight and process in a boiling water bath (5 minutes up to 1000 feet in elevation; 10 minutes from 1001 to 6000 feet; 15 minutes >6000 feet).
- Let jars cool; store in a cool, dark place.



## NO-COOK CRANBERRY-APPLE-ORANGE RELISH

### **The Joy of Apples**

### **Ingredients:**

- 1 12 ounce bag cranberries, cleaned , or fresh cranberries
- 2 Granny Smith apples, unpeeled, cored and cut into large chunks
- 1/3 cup sweet orange marmalade
- 1/3 cup granulated sugar
- 1/8 tsp ground cinnamon

### **Directions:**

- Place all ingredients in a food processor
- Using blade attachment, pulse until coarsely chopped
- Spoon into a glass bowl; cover and chill in refrigerator at least 2 hours or up to 3 days.
- Refrigerate leftovers
  
- Makes about 3 1/2 cups



# LET'S GET CANNING

## HOW TO CAN TOMATO JUICE

Once canned, tomato juice will be a welcome sight on a cold winter evening when soups and a touch of freshness for breakfast are in order!

**Prep Time 30 minutes**

**Cook Time 10minutes**

**Process Time 40 minutes**

**Servings 6 quarts**

### **Equipment:**

1 multi-use water bath canner

1 canning funnel

1 jar lifter

6 regular mouth lids and rings

6 quart jars

### **Ingredients:**

18 LB tomatoes, cored

1/2 tsp citric acid per quart jar (see note below)



### **Directions:**

Run the cored tomatoes through a juicer/sauce maker or food mill. For a thicker juice, run the discarded skins through a second time.

Once the tomatoes are juiced, bring the juice to a boil over medium heat. Continue to boil for 10 minutes. The juice can be cooked as long as desired to condense and cook off any excess water.

Once cooked, remove from the heat and pour into sterilized jars, leaving ½ inch headspace. Add the citric acid or bottled lemon juice to each jar. Fit with lids and rings prepared according to the manufacturer's instructions.

Place in a boiling water bath fitted with a rack to lift the jars off the bottom of the kettle. Return to a boil and process for 40 minutes. Adjust for elevation using the USDA recommendation.

After processing, remove from the water bath and cool at room temperature for 12 hours. Once cooled, remove the rings and check for a good seal. Store at room temperature.

### **Notes**

**Food safety tip:** This recipe may not be approved by the USDA. To prevent the risk of botulism, always check with the [USDA Canning Guide](#). If using bottled lemon juice instead of citric, use 2 tbs per quart jar.

WE WOULD LOVE  
TO SHARE YOUR FAVORITE CANNING  
RECIPES, TIPS AND TRICKS

# LET'S GET CANNING

## **CANNED APPLE BUTTER**

**Prep time:** 20 minutes **Cook time:** 2 hours

**Yield:** Makes a little more than 3 pint jars

### **Ingredients:**

4 pounds of good cooking apples (we use Granny Smith or Gravenstein)

1 cup apple cider vinegar

2 cups water

Sugar (about 4 cups, see cooking instructions)

Salt

2 teaspoons cinnamon

1/2 teaspoon ground cloves

1/2 teaspoon allspice

Zest and juice of 1 lemon

### **Preparing the Fruit:**

1 Cut the apples into quarters, without peeling or coring them. (Much of the pectin is in the cores and flavor in the peels). Cut out damaged parts.

**Cook the apples:** Put the quartered apples into large pot, add the vinegar and water, cover, bring to a boil, reduce heat to simmer, cook until apples are soft, about 20 minutes. Remove from heat.

### **PURÉE APPLES AND ADD THE SUGAR AND SPICES**

**3 Purée the apples through a food mill or chinois:** Ladle apple mixture (cooked apples and liquid) into a chinois sieve (or food mill) and using a pestle force pulp from the chinois into a large bowl below.

**4 Add sugar, spices, lemon zest, and juice:** Measure resulting puree. Add 1/2 cup of sugar for each cup of apple pulp. Stir to dissolve sugar. Add a dash of salt, and the cinnamon, ground cloves, allspice, lemon rind and juice. Taste and adjust seasonings if necessary.

### **SECOND STAGE OF COOKING**

**5 Cook the apple mixture, stirring often:** Cook the apple sugar mixture uncovered in a large, wide, thick-bottomed pot on medium low heat, stirring often to prevent burning. Scrape the bottom of the pot while you stir to make sure a crust is not forming at the bottom.

Cook until thick and smooth (about 1 to 2 hours). A small bit spooned onto a chilled (in the freezer) plate will be thick, not runny.

You can also cook the purée on low heat, stirring only occasionally, but this will take much longer as stirring encourages evaporation. (Note the wider the pan the better, as there is more surface for evaporation.)

*As an alternative to stovetop cooking* you can cook the purée uncovered in a microwave, on medium heat setting to simmer, for around 30 minutes. If you do this, monitor the cooking every 5 or 10 minutes. Microwaves vary in their power.

### **CANNING**

**6 Sterilize canning jars:** There are several ways to sterilize your jars for canning.

✦ You can run them through a short cycle on your dishwasher.

✦ You can place them in a large pot (12 quart) of water on top of a steaming rack (so they don't touch the bottom of the pan), and bring the water to a boil for 10 minutes.

Or you can rinse out the jars, dry them, and place them, without lids, in a 200°F oven for 10 minutes.

**7 Pour the apple butter into hot, sterilized jars and seal.** If you plan to store the apple butter un-refrigerated, make sure to follow proper canning procedures.

Before applying the lids, sterilize the lids by placing them in a bowl and pouring boiling water over them. Wipe the rims of the jars clean before applying the lids.

I use a hot water bath for 10 minutes to ensure a good seal.

As the jars cool, you should hear the lids "popping" as they seal the jars.

# LET'S GET CANNING

## CANNED SPICED PEARS

### Equipment

- Water Bath or Steam Canner
- Canning Tools
- Canning Jars & Two-Part Lids

### Ingredients:

- 16 pears about 3 to 4 pears per quart jar
- 5 3/4 cups water
- 1 1/2 cups sugar
- 8 whole cinnamon sticks 2 per jar (optional)

### Directions:

- Prepare the water bath or steam canner.
- **For water bath canners**, fill with water deep enough to cover the jars, place the rack, and begin heating the water. **For steam canners**, fill to the recommended level and begin heating the water.
- Wash canning jars in hot soapy water, rinse, and place on a folded towel near the hot syrup and stovetop.
- Make sure you have clean canning lids ready.
  
- To blanch pears, take a big pot of boiling water & submerge your washed, ripe pears in a single layer for 15 to 30 seconds.
- With a slotted spoon, remove them and place them in a bowl of warm water. Continue until all pears have been blanched.
- Rub off the peel of each pear. Seriously, the skin slides right off. There is no knife or peeler needed. **Pro Tip:** If part of the pear is difficult to peel, it may not have been submerged in the boiling water. Just take the back of a spoon and scrape it off.
- Cut the peeled pear in half. This is the only time you'll need your knife.
- Scoop seeds and core out with a spoon.
- Place cored pear halves back into the bowl of water. Continue until all pears are cored and halved.

### Canning:

- Make syrup by combining water and sugar in a large pot (see syrup options in "Syrup Ratios" above).
- Heat over medium-low and stir until almost a boil and sugar is dissolved.
- Place the pears into the hot syrup in a single layer and let them heat through for about 5 minutes.
- Fill your jar with two four-inch cinnamon sticks.
- Fill your jar with the hot pears using a slotted spoon (about 6-8 pear halves per quart jar). Leave 1/2-inch headspace.
  
- If you put the pear halves face down, you can get more pears into the jar.
- Pour the hot syrup over the pears to 1/2-inch headspace using a ladle and canning funnel.
- Remove air bubbles with the bubble-remover tool and double-check your headspace, adding more syrup if needed.
- Wipe the rim of the jar with a clean towel and place the lid and band on.
- Tighten the lid to fingertip tight and place the jar in the water bath canner.
- Add more water to the water bath canner, ensuring the water's surface is at least 1 to 2 inches over the top of the jars. Bring to a hard boil. Start the processing time after the water has reached a full boil and process 20 minutes for pints and 25 minutes for quarts.

### Pro Tip:

- If you're 1,000 feet above sea level, increase processing time by 5 minutes.
- When the jars have been processed, turn off the heat. Leave the lid on for 5 minutes.
- Remove the canner lid; leave the jars in the canner for an additional 5 minutes.
- Remove jars onto a folded towel in a draft-free area and let cool for 24 hours.

### Notes

- If you put the pear halves face down, you can get more pears into the jar.
- If you're 1,000 feet above sea level, increase processing time by 5 minutes.
- Nutrition facts do not include syrup, only the pear.
- In the video, I'm showing how to can in a steam canner. However, the directions in this recipe card are for a water bath canner. Refer to the video if you're using a steam canner.

# LET'S GET CANNING

## 10 TIPS FOR SUCCESSFUL CANNING

### 1. Be organized

Lay out all the equipment and ingredients before starting food preparation. In addition to your canner and jars, you'll need lids, rings, towels and tongs. You may also need a funnel for filling jars.



### 2. Try using the dishwasher to clean and preheat your jars

Canning jars must be clean and hot before filling. You can pour hot water into the jars to preheat them, but it is convenient to time your dishwasher load so the hot jars are ready when you need them. Preheating the jars prevents them from breaking when filled with hot foods and hot additives like syrup.

Note, preheating your jars is not the same as sterilizing them. It's necessary to sterilize jars to prevent the growth of harmful bacteria, but in many cases sterilization happens during processing. You'll need to pre-sterilize your jars (before filling them) if your recipe calls for less than 10 minutes of processing time or you live 1,000 feet above sea level. **Nowadays, sterilizing isn't quite as necessary as much as it used to be due to the way they are making the lids, etc. However, I still sterilize mine for a couple reasons. Never too safe and it was my job growing up to do the jars when I helped mom. So, nostalgia.**

### 3. Avoid placing hot jars on cold surfaces

When removing processed jars, place on tea towels or layered newspapers. I like the newspapers because it easier to clean up the mess afterwards. Never put freshly processed jars on a cold surface or they may break.

### 4. Don't 'clunk' the jars

Make sure not to 'clunk' or tap hot jars together when removing them from the canner because hot glass breaks easily. As a general rule, be gentle with the jars throughout the process.

### 5. Avoid drafts when removing jars

Canning is a hot business and the temptation is to open all the windows. This is fine until you take the jars out of the canner. Then, you should consider closing nearby windows and doors because a cool draft can break a hot glass jar. Alternatively you can cover your jars with a towel.

### 6. Use a footstool if necessary when removing jars from canner

Ideally, the bottom of a pressure canner should be about waist height. This is so you can see inside and have good control when lifting the jars out of the canner. If you are short, you may want to use a footstool for easier and safer jar removal.

### 7. Avoid disturbing your jars

Once you've set the glass jars on the counter, avoid moving them for 12 to 24 hours, as this may interrupt the sealing process. Be patient, as the lids may take a long time to seal. A sealed jar usually has a visible indentation of the lid. Once the jars have successfully sealed, it's a good practice to remove rings and wipe the tops clean for storage.

### 8. Store it cool, dry, and dark

Store processed jars in a cool (50 – 70 degrees F), dry and shady place for best results and longest lasting products. In our home, we store jars under the kids' beds and other indoor locations that won't freeze.

### 9. Consider using a magnetic lid lifter

Some jar lids need to be preheated in hot water before using. Check the instructions on your lid packaging to ensure you follow proper instructions, since not all models are the same. Those models that do require preheating can be tricky to lift out to set on the jars. Tongs will work, but magnetic lid lifters (wands) will make things easier.

### 10. Label everything you make

Use a permanent marker to label lids with the month, day and year. This helps you keep track of different batches, rotate your stock and identify batches for comparison purposes.

**I use dissolving labels and write with a fine tip permanent marker. You can buy the labels on line at a very reasonable price. You can certainly pick up labels at local stores, but I prefer mine to be a bit "fancy".**

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## WELCOME HUNTERS !!!

### 2024 Seasons

Archery and Crossbow\*

Sept. 14 – Jan. 5,  
2025

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

Archery and Crossbow \*Metro Sub-units and counties with extended archery seasons\*  
See the [map for counties with extended archery seasons](#).

Sept. 14 – Jan. 31,  
2025

Gun hunt for hunters with disabilities: This is not a statewide season. [Learn more...](#)

Oct. 5 – 13

Youth deer hunt

Oct. 5 – 6

Gun

Nov. 23 – Dec. 1

Muzzleloader

Dec. 2 – 11

December 4-Day Antlerless-Only Hunt

Dec. 12 – 15

Antlerless-Only Holiday Hunt

Dec. 24 – Jan. 1,  
2025\*

\*Open only in select Farmland (Zone 2) counties. Please see page 12 of combined hunting regulations for valid counties.

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