

Welcome Back Home to the :

JAN/FEB/MARCH 2025



BARNES NOTES AND NEWS



Volume 6, Issue 1-2-3

ONLINE ONLY

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

TownOfBarnesWI.gov / Community / Barnes Notes and News / 2025 / pick the month

When it's a blur from Labor Day to January 15th, you know you need to get a handle on life and enjoy what it has to offer. I hope you all had a fantastic holiday season, a great start to the new year, a very Happy Valentines Day and have plans for fun and adventure for the next few months until we all start preparing for yard clean up and gardening. For now, we've at least had more snow, so enjoy getting out to snowmobile, ski, snowshoeing, skate, sledding and snowman making. Unfortunately, we do need more or the moisture so we can keep the fires at bay and give the trees, plants and berries a good start this spring.

This year we hope to get more stories and events posted for you. There is so much business history to share yet and look forward to your help getting these together. I look forward to hearing from all of you!



A **HUGE THANK YOU** to Rob & Kelly Lynch, Carol & Carol Westerberg, Sally Pease, Tam Larson, Sam & Mike Frelichowski, and to the business owners who contributed by allowing me to post your ads. Apologies for anyone I missed. I thank you all !!!!

As always, thank you to everyone for your support and help through yet another year. Looking forward to a super 2025 to bring history about our town and the people who built it and keep it going.



Tuesday, March 11, 2025
6 to 9 p.m.

ACRYLIC PAINTING CLASS

43495 Trail Inn Rd., S.
Cable, WI
Corner of Cty M & Trail Inn Rd S



A HUGE SUCCESS
Our thanks to all on page 10

ST. PATRICK'S DAY PARADE TENTATIVE

March 15, 2025 - Noon til ?
Cedar Lodge to Trading Post
County Highway N, Barnes

In this Issue:

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



Discover our Community!

2025 Taste of Barnes Booth Application

When: June 14, 2025 from 10am to 4pm

Where: Barnes Town Park on Hwy N behind Town Hall

See Page 16
for the application or visit the
Taste of Barnes Facebook page

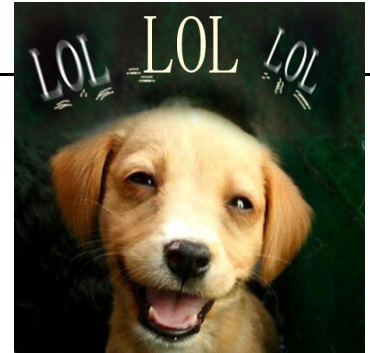
Barnes Notes and News
50690 Pease Rd
Barnes, WI
715-795-2775

barnesnotesandnews@gmail.com



HAVE A VERY SAFE AND HAPPY ST. PATRICK'S DAY

COMING SOON TO A PAPER NEAR YOU



PLEASE ...

HELP US KEEP OUR ROADS CLEAN

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

Check in with them or visit:

TownOfBarnesWI.gov to offer your time

WE GREATLY APPRECIATE YOUR HELP IN KEEPING OUR TOWN CLEAN + BEAUTIFUL



**Barnes Town Road Updates:
Check the Town Website: TownOfBarnesWI.gov**

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

PLEASE KEEP A WEATHERED EYE FOR THE SNOWMOBILES AND ATV'S AS THE WEATHER GIVETH AND THE WEATHER TAKETH AWAY. PLEASE STAY THE COURSE; PLEASE KEEP IT SLOW AND PLEASE BE SAFE.

Someone is waiting for you at home.

THANK YOU!

Town Clerk: WELCOME Lisa Meyer
clerk@townofbarneswi.gov

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

Visit: TownOfBarnesWI.gov for town minutes

PLEASE ABIDE BY THE TOWN RULES & REGULATIONS.

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

TOWN OF BARNES BOARD MEMBERS

- Chairman:** Tom Renz - email: tRenz@TownOfBarnesWI.gov
Supervisor: Dave Scully - dScully@TownOfBarnesWI.gov
Supervisor: Jim Frint - jFrint@TownOfBarnesWI.gov
Supervisor: Seana Frint - sFrint@TownOfBarnesWI.gov
Supervisor: Eric Neff - eNeff@TownOfBarnesWI.gov

Cemetery Sexton: Dave Schiess
Phone: 715-638-2573 or Evenings: 715-638-0424

BARNES SENIOR MEALS - FEBRUARY 2025 MENU



Location: 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**



March 6th

Turkey Meatloaf
Baked Beans
Broccoli
Peaches
Whole Wheat Roll

March 13th

Patty's Day Meal
Corned Beef & Cabbage
Carrots
Potatoes
Peach Cobbler

March 20th

Birthday Meal
Braised Beef Tips
Mashed Potatoes
Broccoli
Blueberry Crisp

March 27th

French Toast Casserole
Sausage Links
Potatoes O'Brian
Tomato Juice
Fresh Fruit

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



REMEMBER:

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

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

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

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

QUESTIONS, COMMENTS or CONCERNS

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

THANKS TO YOU ALL FOR YOUR SUPPORT. GOD BLESS

LIKE US ON FACEBOOK



BARNES COMMUNITY CHURCH

Pastor Jon Hartman

WORSHIP HOURS
10:00 a.m. Sunday

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



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



**BLESSED ARE WE
AND OUR NEIGHBORS**



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



BARNES COMMUNITY CHURCH FOOD PANTRY

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

Please bring identification

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

- For further information call - 715-795-2195



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

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



OUR COMMUNITY

FRIENDS OF TOMAHAWK LAKE PARK

Please contact:

tomahawklakepark@gmail.com

for future events and information

THE DRUMMOND LIBRARY



Free Wi-Fi throughout the building

HOURS:

Monday: Closed

Tuesday: 10-5

Wednesday: 10-5

Thursday: 10-6

Friday: 10-5

Saturday: 9-1

Sunday: Closed



ADDRESS: 14990 Superior St, Drummond, WI 54832

PHONE: (715) 739-6290

DRUMMOND LAKE CAMPGROUND

Drummond, WI

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

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

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

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



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

The Town of Barnes will be hosting information and training sessions on Friday April 25, 2025, from 9:00 AM to 12:00 PM at the Barnes Town Hall, 3360 County Hwy N, Barnes WI.

Andy Teal, Bayfield County AIS Coordinator will focus on Clean Boats Clean Waters training, along with Aquatic Invasive Species and other plant identification.

The Clean Boats Clean Waters program educates watercraft users and the public about aquatic invasive species and tools to prevent the spread of invasive plants.

There will also be a session on the Stop Spiny Campaign. Spiny Water Fleas disrupt the food web and may lead to a drop in walleye population.

Please come and see what it is all about!



BARNES RED HAT

Our next gathering is on March 12th
12:00 Noon

Koffee Kup in Barnes



LOCAL ESTABLISHMENTS



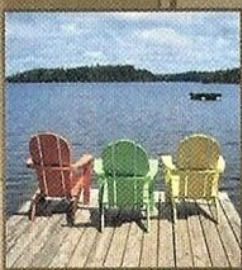
WINTER HOURS
7:00 a.m. to 2:00 p.m. Wed—Sunday
Closed Mondays & Tuesdays

**CHECK OUT OUR
HOMEMADE SOUPS
& CHILI**



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

Find us on Facebook: The Koffee Kup



Deer Grove Resort
On Upper Eau Claire Lake
Jeff and Maureen Fullington
Owners

3225 Deer Grove Road
Barnes, Wisconsin 54873

715-795-2526
715-235-9741

deergroveresort@charter.net
deergroveresort.com



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

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

NIGHTLY SPECIALS 5PM-10PM

Monday AYCE Hand-Breaded Shrimp \$14.99

Tuesday 1/4# Burger Baskets \$6.99

Wednesday Steak Sandwich \$14.99

Thursday Taco Thursday \$3.00

Friday AYCE Fish Fry \$14.99

Saturday Ribs! Half Rack \$13.99 | Full Rack \$16.99



Hours:

**Monday & Tuesday: 3pm-10pm
Wednesday—Sunday: 11a.m to Close**

TRY OUR SOUPS



**6935 County Hwy N, Barnes, WI 54873
715-795-2000**

CHECK OUT OUR CLOTHING

CONGRATULATIONS ARE IN ORDER!!!



WE ARE
SO
PROUD
OF YOU



Dear Hallie Skweres,

Your Local Credential Agreement (LCA) process has been completed for Barnes Ambulance Service. You may now begin to practice as an Emergency Medical Technician (EMT) with this service.

Thank you for your commitment to EMS in Wisconsin!

It still doesn't seem real!! I take great pride in being able to do what I do and having the confidence in knowing myself and my partners will do everything we can to make sure you or your loved one will have the best care possible.

Becoming an EMT has been a goal of mine for so long and now it's finally a reality.

Mr. Lumberjack has had a very busy 18 hours hanging out with me so far! First we started work at Tamarack Health Ashland Medical Center and now we're continuing our adventures at the Barnes Fire Department and EMS.

He can't wait to share with the studentS in Baylas 1st Grade class all he's learned and what I do for work at both jobs. Two different views of the medical field for the kiddos to learn about!

** Lung sounds were clear for .Mr. Lumberjack.



BARNES AREA HISTORICAL ASSOCIATION (BAHA)

THE BARNES MUSEUM

OPEN MEMORIAL WEEKEND THRU LABOR DAY

Closed for Season - call for appointment

WE ARE STILL LOOKING FOR VOUNTEERS !!

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

Follow us on Facebook



Barnes Area Historical Association, Inc.

Barnes, WI 54873

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

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

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

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

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

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

Any donations made to BAHA are tax deductible.

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

Single yearly membership - \$15.00;

Family or couple yearly membership - \$25.00

Other membership categories are available upon request

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

SPONSORED EVENTS: Stay tuned for Dates

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

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

BAHA MUSEUM GIFT SHOP CALL FOR APPOINTMENT

GIFT SHOP COORDINATOR:
Sally Pease

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

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

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

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

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





BARNES AREA HISTORICAL ASSOCIATION NEWS

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

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

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

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

Thanks for your help!



**FLOWER AND LIL' STINKER
ARE WORKING ON THEIR
NEW YEARS RESOLUTIONS
and they're taking their sweet ol'
time**



UFO CRAFTERS

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

Always ready and waiting for information.

REMEMBERING MIKE "MOOSE" ARENS



25th ANNIVERSARY
BAR STOOL RACES
PRESIDENTS' DAY WEEKEND
DRUMMOND, WI



DRUMMOND DIRT & SNO-JACKS BAR STOOL RACES - 2025

Another super successful year in the books!

A great turnout, gorgeous weather, and the best group of volunteers make it possible year after year! I can't say thank you enough!

We've rested and now we start planning for next year!

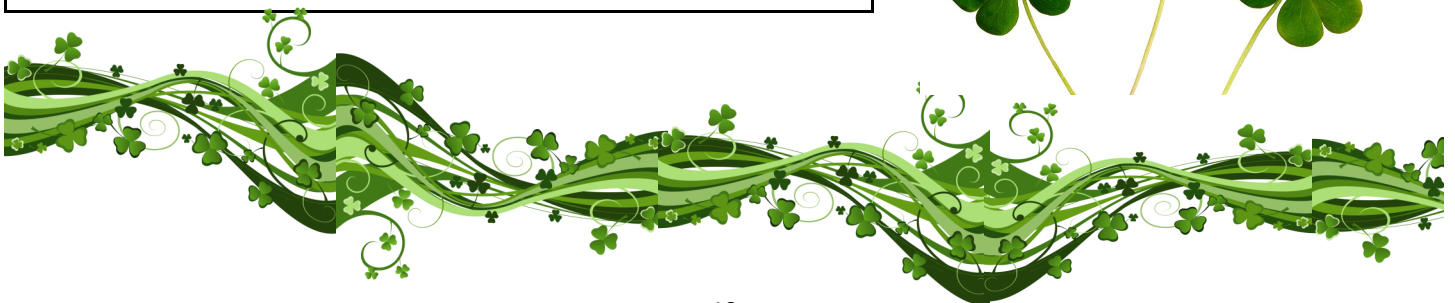
Thank you all for a great 2025 Bar Stool Race event. Fun was had by all! The club made \$25,000 that we will put toward our groomer and ATV equipment building.

At the end of the day, this is all about giving YOU the best trails possible and supporting both our sponsors and community.

Thank you for your support!

With appreciation,

Your 2025 Bar Stool Race Committee.



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

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

Volunteer Members:

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



AMBULANCE SERVICE: Ambulance Director/Volunteer: Brett Friermood

at: brettFriermood@TownOfBarnesWI.gov

Full Time EMT's:

- Kaylee Silverness and Jake Coleson

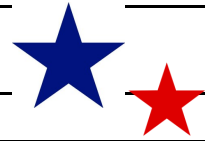
Volunteer Members:

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



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





SPACE SAVED FOR YOUR EVENT

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

Thanks !!

CRIBBAGE TOURNAMENTS



Sunday, March 16th - CABLE AMERICAN LEGION

Sunday, March 23rd - PIONEER BAR

Sunday, March 30th - AMMO'S EVERGREEN TAVERN

NOON START
\$20 per teams of 2



DISCOVER OUR COMMUNITY

Taste of Barnes



Saturday, June 14, 2025 at 10AM - 3PM

Taste of Barnes 2025

3360 County Hwy N, 54873

We're still accepting more vendors if you're interested to added to our vendor list kindly like my comment and message me via messenger for more info about our vendors spot and registration and also with what you're selling. Thanks—the Taste of Barnes Committee

All people that played in last years pickleball tournament will be getting a message from the committee to make sure you playing in it again this year!

Same Time: 9:00 a.m., 2 Teams of 8 / Last year's players have first chance to sign up!

More details to come as we get closer to the fun! Looking forward to seeing you all.

OBITUARIES: Remembering Loved Ones Lost



DENISE FALTUS

August 28, 1964 to January 29, 2025

Denise Faltus, age 60, of Barnes, WI, passed away on Wednesday, January 29, 2025, at Tamarack Health in Hayward, WI. Denise Jean Lein was born August 28, 1964, in Hudson, WI the daughter of Clarence and Betty (Johnson) Lein.

She was raised in Hudson and graduated from high school there in 1982. She then attended Century College in White Bear Lake, MN. Denise worked several jobs in the Twin Cities area before going to work with Comcast Corporation.

She worked in customer service and as a construction coordinator for the company over 25 years. While working at Comcast, Denise met Steve Faltus. Denise and Steve were married on March 24, 2000, in Hudson and made their home in Stillwater, MN. Together they purchased a cabin in Barnes, WI on Pickerel Lake in 2016 and made it their year around home in 2020.

Denise retired in 2024. Denise enjoyed cooking, baking and going trail riding with friends in their side by side and spending time on the lake. She had a way of lighting up a room with her great sense of humor. Her golden retriever, Norman, was very special to her.

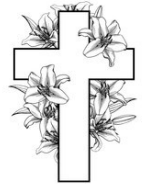
Denise is survived by her husband, Steve; two step-children, Martin Faltus of Burnsville, MN, Rachel (Gabriel) Moreno of Fall River, MA; one granddaughter, Madeline Frietas; siblings, Sandy (Rick) Peterson of Wilmer, MN, Shelby (Bill) Woodard of Solon Springs, WI, Pat White, Denis (Therene) Lein of Hudson, WI, Judy (Dennis) Nelson of White Bear Lake, MN; and many nieces and nephews.

She was preceded in death by her parents. A private gathering will be held for Denise in the spring. Online condolences may be left for Denise's family at www.bratley-nelsonchapels.com.



DONALD ARTHUR NEWMAN

May 25, 1935 to November 9, 2024



Donald "Don" A. Newman, age 89, of Barnes, WI, passed away on Saturday, November 9, 2024 at Aspirus St. Luke's hospital in Duluth, Minnesota. Born May 25, 1935, in Superior, WI, the son of Arnold and Ethel Newman. He was raised in Superior and graduated from Superior East High School in 1953. In his youth he worked at a Duluth Jewelry store owned by his aunt and uncle Jean and Arnold Johnson. He attended University of Wisconsin for 2 years in Superior.

On June 9, 1956, Don was joined in marriage to Carol Heydon at First United Methodist Church of Superior. He took a home study course in electronics and worked various jobs in the meantime. The parties had their first daughter, Rhea Leanne, in Superior on May 10, 1957. Done graduated from the DeVry Technical Institute and was hired by an electronics firm at Elgin Air Force Base, Ft. Walton Beach, FL in January of 1960. He left alone for the job.

Carol remained in Superior until after the birth of the parties' second child, Valerie Elena, bor April 11, 1959, then joined Don in Florida in July of 1959. During their time in Florida, Don changed jobs, and went to Douglas Aircraft at Elgin AFB, working on the Skybolt Missile. The government canceled that missile program and Don decided to return to college in Superior in March of 1963, and Done began college the following September, working at Litton Industries in Duluth, MN simultaneously. Upon his graduation, he was hired by Lakehead Pipeline in Superior, now Enbridge, where he remained until his retirement in 1990.

Purchasing the property in the Town of Barnes, WI, Don proceeded to construct three buildings. The first, a garage, was outfitted with living accommodations, in which the parties' resided starting in 1983 after sale of their Superior home. Don completed a home building, and the parties moved into it in November of 1986. He also constructed a second garage building. He started a greenhouse business which continued for a few years, then he had an electrical business servicing households in Barnes.

He was involved in starting the Barnes Community Church and was involved with the electrical system installation and was a charter member. He is survived by his wife of 68 years, Carol; three children, Rhea LaMoyne of Hayward, WI, Valerie Horvath of Virginia, MN and Tara Newman of Prairie du Chein, WI; three grandchildren; and five great-grandchildren. He was preceded in death by his parents and a younger brother.

May God Bless and keep
each and every one of you
in your time of loss.



SOMETIMES.....

OUR LOVED ONES HAVE PAWS

OUR DEEPEST SYMPATHIES FOR THE
LOSS OF YOUR FURRY FRIEND



MAY GOD BLESS AND KEEP YOU

Our sincerest apologies for anyone we missed.

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

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

Julie (Frierhood) Sarkauskas at:

barnesnotesandnews@gmail.com

OUR COMMUNITY

Gordon-Barnes Garden Club



DECEMBER 2024 MEETING:

It was one happy group of women who had their annual Garden Club Christmas party at Hidden Greens Clubhouse on December 9th! The staff there does a terrific job with food presentation (and taste!), and the committee that put the party together did a wonderful job of decorating and coming up with games to keep everyone laughing. It was a great ending for our 2024 gardening year.

Next year, and as I'm writing this that's tomorrow, looks like it's shaping up to be an exciting time as well. We have workshops and presentations planned as well as tours and community work. Has anyone noticed how nice the Barnes Town Hall and Office look in the summer? Our group has a really good time together with something for everyone, but we're definitely not all fluff and no stuff.

JANUARY 2025 MEETING:

Outside, the thermometer read -6 degrees, but inside the Barnes Town Hall there was a lot of laughter and warmth as 18 members of the garden club gathered on January 21st.

Our business meeting was lively as always, and President, Judy Wilcox used her sweet sounding bell to keep some semblance of order. Along with the news that the new tables our club donated to Town Hall will be delivered soon, we also heard from one of our members, Lori Norberg, about the Taste of Barnes festival in June which our group decided to join with a booth this year. Lori is this year's chair person, so she could give us valuable information to help make the decision. After finishing our schedule of meetings for the year and going over the 2025 budget, we adjourned for our dessert and program.

As always, dessert was great. It was provided by Cindy Hollis, Diane Patnode, and Joan Kawell. After we were settled with our goodies, Julie Overom who has hosted the club in her spectacular rose gardens, gave a power-point presentation and then a Q&A session on early indoor seed propagation. With our short growing season, this was a very interesting area of gardening to learn more about. We got information on timing, equipment, and technique as well as the seeds themselves.

Next month, due to the school board election on the 18th, our meeting will be on February 11th at 1:30 and the program will be about pruning trees and shrubs. As always, we invite you to come check us out.



Follow us on Facebook:

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

For more information please contact:

Bonnie Dealing at: bonniedealing@gmail.com

OUR COMMUNITY

Gordon-Barnes Garden Club

February 2025 Meeting



On a brilliantly sunny but bitterly cold February afternoon, 25 women bundled up and trekked to the Barnes Town Hall for a Garden Club meeting.

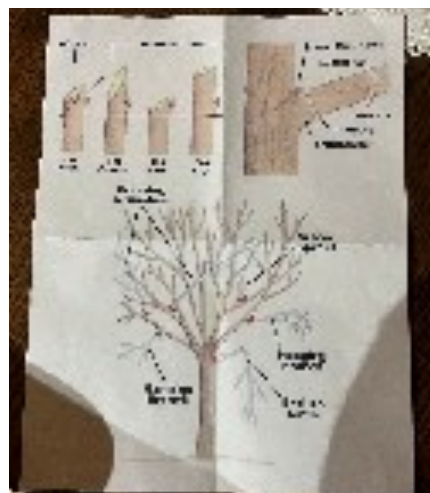
The theme was Valentine's Day, so the treats and decorations reflected that.

Our business meeting included reports and also updates on our coming participation in the June Taste of Barnes Festival. We were also brought up to date on our much anticipated April potting parties and May Greenhouse tour. We then enjoyed our desserts, and admired the fresh tulips decorating the tables.

When we had finished eating, Pat Johnston presented an informative and very timely talk on pruning trees and shrubs. Pat used a power point presentation on which we all took notes. She then fielded questions.

All in all it was a wonderful meeting, and we're looking forward to our March meeting with Suzanne Kalla and Diane Aichle helping us use natural materials to make wind chimes and other outdoor decorations.

Our next meeting will be March 18 th at 1:30 PM. It will be a hoot, so come and join us.



THANK YOU JONI SARKAUSKAS

for sharing this beautiful photo

EAGLE RIVER, WI

“MORNINGS LIGHT”

OUR COMMUNITY



Discover our Community!

2025 Taste of Barnes Booth Application

When: June 14, 2025 from 10am to 4pm

Where: Barnes Town Park on Hwy N behind Town Hall

Business Name	
Contact Name	
Email	
Phone	
Address	
City, State, Zip	
Description of Goods/Services to Sell in booth:	

Booth Type	Booth Size	Cost	Subtotal
Retail space	12' x 12'	\$35	
Double retail space	12' x 24'	\$55	
Non-Profit Booth (no retail sales)	12' x 12'	FREE	
Electrical		\$10/each	
If you were a past exhibitor, we can do our best to accommodate you in the same space	Check One: <input type="radio"/> Yes <input type="radio"/> No <input type="radio"/> No preference		
Total Due			\$

Price valid through May 1, 2025

Make Checks payable to "Taste of Barnes". Checks can be dropped off at Town Office OR mailed to Kate Waggoner, 55730 Island Drive, Barnes, WI 54873

**Questions: Email Kate.waggoner@hotmail.com
218-348-1055**

Thank you for your messages and offers to help with this event! To help with planning, please submit your applications as soon as possible. Confirming your space will aid us in arranging the event layout.

If necessary, I can collect applications and checks. If you have any questions, please private message me and I will promptly respond!

Kate

715-558-2017

Call today
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roof!



HAYWARD ROOFING

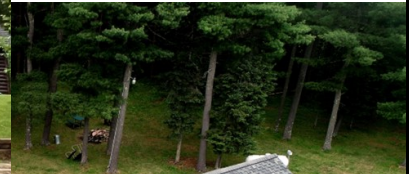
A division of Local Roofing, LLC

GAF



www.HaywardRoofing.com

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



EAGLE RIVER, WI 2025 ICE CASTLE



See pages 18, 19 & 20 for some history of the Ice Castle

Visit—<https://eagleriver.org/about/ice-castle/>

OUR NEIGHBORS TO THE EAST *continued*

From the Eagle River Ice Castle page

We're pretty relaxed round these parts, except those few days of each year when we're setting up a castle worthy of royalty. You heard that right. Each year, the Eagle River volunteer firefighters and volunteers from the community put in more than 700 hours of hard work to build a palace of ice by cutting nearly 3,000 12-inch-thick ice blocks from a local lake, hauling them to downtown Eagle River and stacking them into place to build the impressive structure you see here.

This popular attraction brings motorists, snowmobilers, locals and visitors hoping to see the massive 20-foot-high structure in all its glory on 116 S Railroad St. Each year brings a different shape, opaqueness and size. The castle is constructed annually (weather permitting) on the weekend closest to the New Year by the Eagle River Volunteer Fire Department. Plan your trip to come see the ice castle before it's too late.

HISTORY OF THE ICE CASTLE

The first ice castle began as an addition to the annual "King Winter" festival in 1933. The project was led by Ed Bandow and William Radue (owner of the Pickerel Lake Resort) who would cut the ice from Silver Lake. The first castle was built on the Chicago and Northwestern Railroad property across from current day [Moccasin Shop & Gifts](#).

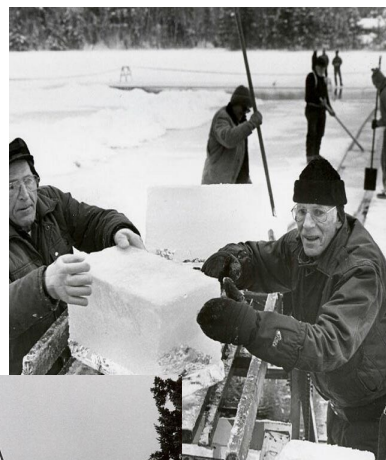
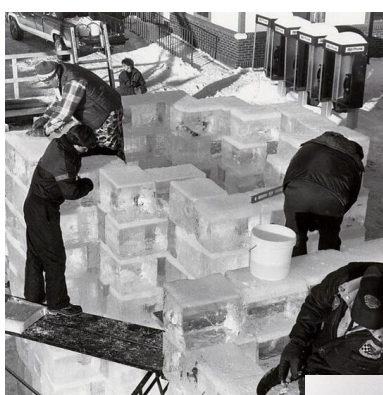
The next ice castle construction lead by Louis Behlow didn't occur until the winter of 1935-36 and was comprised of only 250 blocks of ice. From then on, the tradition and the castle size grew, becoming an annual event for all to enjoy. F.W. Janusch, a Chicago architect and summer resident, took control of designing the ice castle until 1942 with Charles Hanke (owner of the C. H. Hanke Ice Co.) providing the ice.

A photo of the 1940 ice castle shows a multi-level parapet, with American flags flying from one of the towers; a 1942 photo shows an obelisk-shaped ice castle sporting a "V" and a red cross. Another undated photo shows a rounded structure, about 20-feet high, with windows and a door dummied in.

As the war started, construction on the ice castle stopped until 1948 when Hanke built the first post-war ice castle on his front lawn and continued designing the castles until about 1980 when his grandson Jack Thomas took over the responsibility.

While the Hanke's family designed the castles for decades, the organizers changed hands multiple times. In the 50s and 60s, the Eagle River Lions Club led the project until their focus shifted to the World Championship Snowmobile Derby. And just like a knight in shining armor, the Eagle River Area's Volunteer Fire Department stepped in to manage the project with Assistant Chief Jack Thomas in the mid-80s. The department continues to follow Jack's lead, using his Lego®-designed structures as a blueprint.

In recent years, colored floodlights have been added to illuminate the palace at night. A total of 93 floodlights were used in 1997 making for a bright and beautiful palace. The ice castle is "one of the most photographed attractions in our area," says an Eagle River Area Chamber of Commerce & Visitors Center spokesperson. "I'll bet there have been a million pictures of people in front of and around the ice castle," says current Fire Chief Anderson.



COMMUNITY – EAGLE RIVER ICE CASTLE

CURRENT DAY ICE CASTLE

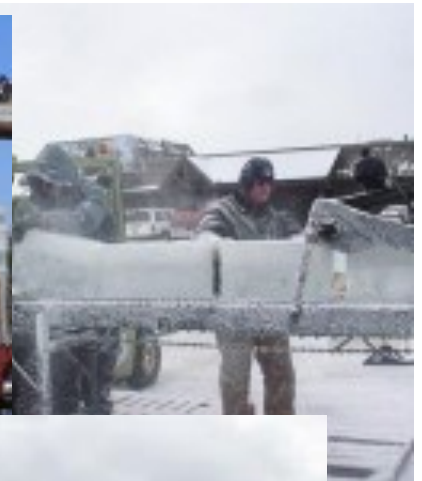
The volunteers still use some of the original equipment that Hanke used, including an ice saw and conveyor system used to get the ice blocks from Silver Lake to the pickup truck. According to Thomas, the volunteers used to jack up a model A Ford and used the rear wheel to turn the conveyor. Today, the same conveyor is turned by the hydraulics from a wooden splitter.

On the weekend nearest to the New Year, the ice is scored and cut on Eagle River's Silver Lake. Then, over 2,300 blocks of 12" x 10" x 20" ice, weighing in at 60-70 pounds each, are removed from the lake. The ice blocks are trucked to the site and the construction – all done by hand – begins.

In addition to all of the volunteer time, costs involved with erecting the ice castle include the need to upgrade and maintain the equipment, replace bulbs, pay for gasoline and much more. So, in order to help keep the tradition alive, many local businesses donate money, as well as in-kind support, providing breakfasts, lunches, cocoa, soups, sandwiches and treats for the volunteers. There is also a donation box and descriptive information at the back of the structure for locals and visitors who want to show their appreciation.

"We want folks to visit our wonderful community, but it is a lot more than that. How can you measure the joy of wide-eyed kids and adults watching the ice being cut and hauled using the old equipment, and volunteers building this ice castle by hand and then stepping back to see this huge, utterly beautiful and artistic ice structure," says Kim Emerson, Executive Director of the Eagle River Area Chamber of Commerce & Visitors Center.

Depending on the weather, the ice castle normally stands until mid-February, when the remains are taken down. Start your new tradition by planning a trip to see it.



OUR COMMUNITY



February

James Gilmore
Brenda Christopherson
Frank Govekar 2/20
Mike Peterson 2/22
Sandy Collins 2/23
Linda Stone 2/24
Rick Friermood 2/25
Ryan Sarkauskas 2/26

March Birthdays

Laurie Cane 3/5
Bonnie Hutchinson 3/9
Brett Hammerschmidt 3/10
Steve Maciosek 3/10
Jack Friermood 3/12
Ted Rice 3/12
Russ Fredericks 3/12
Diana Terrel 3/13
Molly Peterson "4" on 3/14
(such a good puppy)
Sam Clark 3/25
Addie Arens 3/16
Sara Murphy Metcalf 3/16
Justin Heise 3/17
Jacky Witt 3/18
Maureen Fullington 3/19
Chad Fullington 3/22
Phyllis Maki 3/24
Sam Clark 3/25

Happy Birthday
Happy Anniversary
and
Congratulations
to everyone we missed



HAPPY 75TH MR. PETERSON !!!!!!!!!!!!!!!



On February 15th we celebrated Mike Peterson's 75th Birthday at the Koffee Kup in Barnes. Try as she may, his wife Laurene just couldn't get it to work out as a secret.

Mike kind of caught on when there were several family members just conveniently coming to stay at the house the same weekend and he figured something must be up.

They had an early gathering so his daughter Tanya and family could be part of it. His actual birthday was February 22nd which he celebrated with his wife by going to a movie, doing some shopping (which I'm sure was his idea - hahah) and then having a nice dinner. A much needed day with just the two of them.

A great afternoon of visiting with family and many friends from long ago and now.

Congrats Mr. Peterson, we are so happy for your day and for so many reasons.

Thanks to everyone who helped Mike celebrate this most important milestone, and thank you Angie for the fantastic meal.



STAY TUNED FOR OUR NEXT REMINISCING

WE'RE WORKING ON OUR NEXT
REMINISCING STORY BUT NEED YOURS!



MORE MEMORIES TO COME

.....
The Barnes Trading Post

Barnes VFW Post 8329

Pease Resort

The Cabin Store

The Enchanted Inn

Hilltop Bar and Grill (Fresh Air Post office)

Boulder Lodge

Tracks Inn

Formerly - Doorn's; Sages; Grilley's

Robinson Lake Bar (Fahrner's Resort)

Sand Point Supper Club

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

Barnes Town Hall

Sunset Resort

Ellison's Resort & Sylvia's Tavern

Tiffany's Salon (Debbie's Hair Design)

Jim Johnson Construction

Georgia's (Skoglunds)

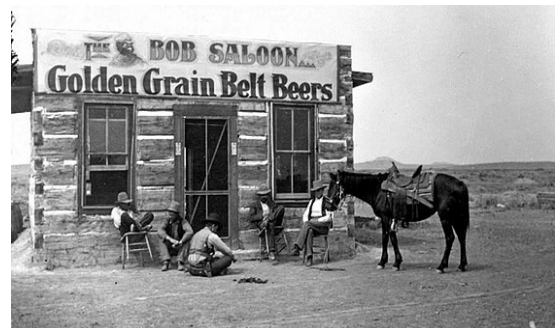
Lyndale Bay Resort

Tall Pines Bar and Grocery

Traut's Resort

Frontier Supper Club

Cheesie's Lakeview Resort





Nadia and Elliott Hough

WE HAVE A LOT GOING ON

CHECK US OUT ON FACEBOOK



- ATM - Credit Cards - WIFI Available -

Restaurant Hours:

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

MONDAYS KITCHEN CLOSED AFTER BREAKFAST

www.barnestradingpost.com

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

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Wilderness Inn

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Trails..ARE..Open

Join us for Breakfast
Lunch Dinner & Drinks



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Barnes, WI
715-795-2315



CLOSED IN FEBRUARY

THURSDAY BANGO

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

Join us for Sunday Omelet Bar 9 - 12

Del Jerome
DBA Jerome Excavating, LLC

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

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Drummond, WI 54832

Email: deljerome@cheqnet.net



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HONOR ALL VETERANS



PET PAGE



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

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

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

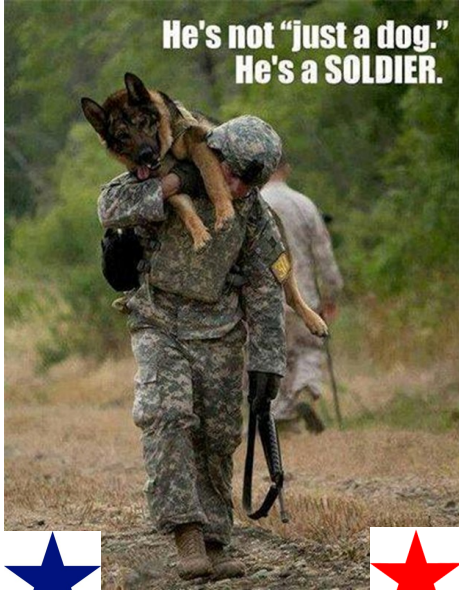
NORTHLAND VETERINARY SERVICES

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

HAYWARD ANIMAL HOSPITAL

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

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



NEVER

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

ALWAYS

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



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



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

PAY ATTENTION TO YOUR BABIES NEEDS - Colder weather is upon us and like when it's hot, the cold can do some damage to your puppies paws when walking on the ice and snow.

Leaving animals outside is nice during mild weather, but PLEASE, do not leave them out in the cold. If you feel you don't have a choice.....

YOU DO! FIND ONE



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

GIVE LOVE BACK TO THEM



GOD BLESS OUR CANINE VETS





PET PAGE EXTRA



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



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



You
were my
favorite
HELLO
and my
hardest
GOODBYE



ALWAYS
SUPPORT OUR
TROOPS



ANCHOR YOUR BOATS HERE

J&M Storage
Jeff Johnson

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Barnes, WI 54873
Phone: 612-803-0775

STORAGE FOR:

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



BARNESTORMERS

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

BARNESTORMERS MEAT RAFFLE SCHEDULE



Lake Country ATV Club – New Building / Location

We are sending out a post on where the club is at regarding the construction of the new storage building. We have purchased 2.7 acres of land from the Town of Barnes in the Industrial Park and had JG Excavation of Barnes, WI do the site prep.

We have put a down payment down on a 30 x 64 pole building from Northland Builders from Superior, WI. We submitted the building permit this week and are planning on starting to build this spring. We are still talking with the concrete contractors and the electric company. We will keep you posted when everything comes together.

THANK YOU
for supporting the Lake Country ATV Club

LAKE COUNTRY ATV CLUB

3025 East Shore Road
Barnes, WI 54873



Dues:

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

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

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

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

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

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

WHAT'S UP



BARNES BOOK CLUB



March Book:
Lessons in Chemistry
By: Bonnie Garmus

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

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

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

GENEALOGY

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

Several websites are out there to help start your project:

Order your starter kits from: easygenie.org

Start your Family Tree Today.
Don't wait!

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

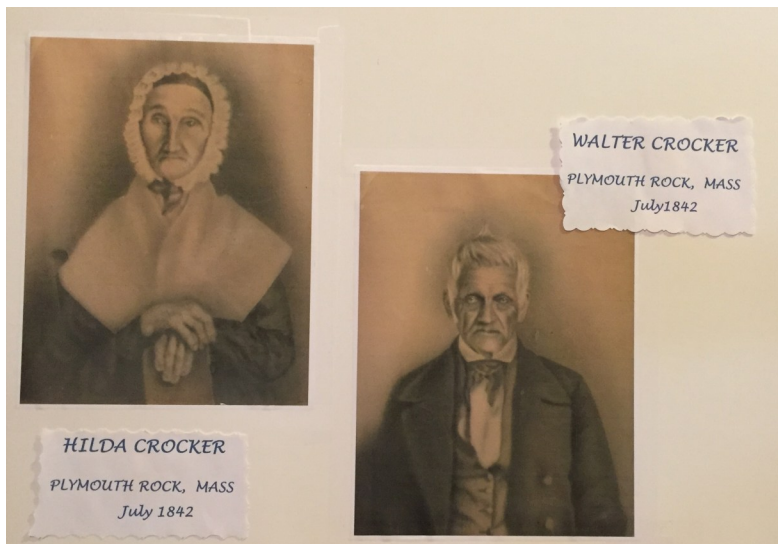
Ancestry.com
Genealogy.com
MyHeritage.com
FamilySearch.org
GenealogyBank.com



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

PRINTING YOUR FAMILY TREE - WE'RE ALMOST THERE

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



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

**The signature
date is 1842**



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HUNTERS &
FISHERMEN

SPRING HOURS

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

Bar & Kitchen Hours:

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

Wednesday:

Bar: 12pm to close
Kitchen: Closed

Thursday:

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

Friday-Saturday-Sunday:

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

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INFORMATION STOP * ICE * MOVIE RENTALS
WISCONSIN LOTTERY * GROCERIES
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Gas, Oil, and On & Off Road Fuel Available

COFFEE
BAR



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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?



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Office: 715-634-6237



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

NO HAZARDOUS DISPOSALS/ITEMS

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

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

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

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

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

RECYCLING MYTHS AND FACTS:

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

Myth: Any plastic can be recycled

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

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

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

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

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

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

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

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

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

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

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

NAMEKAGON TRANSIT BAYFIELD COUNTY ROUTE

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

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

EVERY TUESDAY

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



BAYFIELD COUNTY

Bayfield County is recruiting for an additional Youth Services and Support Coordinator. We are interested in finding the right individual to work with families; please share this with anyone you think would make a quality case manager, as it could really help the search!

<https://www.governmentjobs.com/careers/bayfieldco/jobs/3580102/youth-support-and-services-coordinator>

The Children's Long-Term Support (CLTS) Waiver Program is a Home and Community-Based Service (HCBS) Waiver that provides Medicaid funding for children who have substantial limitations in their daily activities and need support to remain in their home or community.

Historically, there was a waiting list for CLTS. Wisconsin Department of Health Services (DHS) established the continuous enrollment initiative in 2021.

Continuous enrollment is a process that helps kids join the CLTS Program faster. This new initiative has allowed Bayfield County to serve many more children with disabilities. It has been a challenging time for the Support and Service Coordinator to keep pace with the number of children on the case load who need service coordination.

If you have any questions regarding Bayfield County Programs, please contact:

Carrie Linder, CSW
Aging & Disability Services Manager

Carrie.linder@bayfieldcounty.wi.gov

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

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



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

WISCONSIN FAMILY AND CAREGIVER SUPPORT ALLIANCE BAYFIELD COUNTY

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

When a Workforce Shortage Crisis and a Caregiving Crisis Meet

“Wisconsin Working Caregivers: Strategies and Resources for Employers”

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

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

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



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

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

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

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

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

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

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

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

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

Carrie Linder, CSW
Aging & Disability Services Manager

Carrie.linder@bayfieldcounty.wi.gov

Join Us

Alzheimers and Dementia Caregiver Support Group



Build a support system with people who understand.

Alzheimer's Association® support groups, conducted by trained facilitators, are a safe place for family and friends who are caring for someone who has Alzheimer's or another dementia to:

- Develop a support system.
- Exchange practical information on challenges and possible solutions
- Talk through issues and ways of coping.
- Share feelings, needs and concerns.
- Learn about community resources.



This support group is offered in partnership between the Alzheimer's Association Wisconsin Chapter and the:



**Last Thursday of Each Month
1:00-2:30pm**

**Washburn Public Library
307 Washington Avenue
Washburn, WI**

**Contact the ADRC of the North at
1-866-663-3607 and ask to speak to
the Bayfield County Dementia Care
Specialist with any questions**

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

www.alz.org/wi
24/7 Helpline 800.272.3900
Hablamos Español 414.431.8811



Fluorescent Lamp recycling

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

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

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

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

WE STILL HAVE BUTTONS !!

“THERE IS A BARNES, WISCONSIN”

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

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

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

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

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

Eau Claire Lakes Conservation Club

The club welcomes volunteers and other interested individuals.

We hope to see YOU at the next meeting!

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

ADRC

Hours of Operation:

8:00 - 4:00

Monday through Friday
Phone: 1-866-663-3607

Visit the ADRC office:

117 E. 5th Street
Washburn, WI 54891

Appointments are not necessary but are helpful.
Website: www.adrc-n-wi.org

Medicare

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

Sponsored by: UW Extension

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

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

Medication Drop boxes in Bayfield County

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

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

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

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



**THANK YOU FOR
"GOING GREEN"**

Find us at:

TownOfBarnesWI.gov / Community / Barnes Notes and News / 2023
Email: barnesnotesandnews@gmail.com

HELP WANTED - FOR SALE - PET SITTING - HANDYMAN WORK

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

GARAGE SALE

?

**OLD BARN WOOD
WANTED**

Email:
barnesnotesandnews@gmail.com

**YARD
WORK**

?

**PET
CARE**

**SEND YOUR INFO TO
barnesnotesandnews@gmail.com**

Give me a call:

Julie (Friermood) Sarkauskas

715-795-2775

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CHERYL'S NUTRITION & HEALTH TIPS

TIPS FROM CHERYL PEASE - CERTIFIED NUTRITIONIST



Certified Nutritionist, Fitness
Trainer & Health Coach

<https://linktr.ee/cherylpease>

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

WE CAN NEVER REPAY YOU !!



BE STRONG - BE HAPPY - BE GOOD TO YOURSELF

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

Cheryl Pease



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

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

Cheryl Pease Coaching

Meet Your Coach

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



319-415-8980



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



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

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

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

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

CHERYL'S RECIPES

BUTTERNUT SQUASH, BRUSSELS SPROUTS and CRANBERRY MEDLEY

From the Kitchen of Cheryl Pease

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

Ingredients:

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



Directions:

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

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

CANNING YEAR ROUND

TIPS FOR SUCCESSFUL CANNING:

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

HOT JARS VS. HOT STERILIZED JARS:

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

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

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

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

PAY ATTENTION TO THE PECTIN

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

-Taste of Home Test Kitchen



BEFORE YOU START



Before you start canning, read recipe instructions and gather all equipment and ingredients. Inspect the glass canning jars carefully for any chips, cracks, uneven rims or sharp edges that may prevent sealing or cause breakage. Discard any imperfect jars. Do the same with lids and rings to make sure no dents or dings.



OUR FAVORITE RECIPES - ST. PATICKS DAY

CORNED BEEF & CABBAGE

Ingredients:

- (3 pound) corned beef brisket with spice packet
- 10 small red potatoes
- 5 medium carrots
- 1 large head cabbage

Directions:

- Gather all ingredients.
- Place corned beef in a Dutch oven and cover with water. Add spice packet, cover, and bring to a boil.
- Reduce heat and simmer until corned beef is just about fork-tender, about 2 hours.
- While the corned beef is simmering, cut potatoes in half. Peel carrots and cut into 3-inch pieces. Cut cabbage into small wedges
- When corned beef has cooked for 2 hours, add potatoes and carrots; cook until vegetables are almost tender, about 10 minutes. Add cabbage and continue to cook until potatoes are tender, about 15 more minutes.
- Remove meat and let rest for 15 minutes. Leave broth and vegetables in the Dutch oven.
- Slice meat across the grain. Serve with vegetables and broth.



IRISH SODA BREAD

This year, grace your holiday table with a sumptuous loaf of traditional Irish soda bread without sparing the butter. Irish soda bread has many versions, but it is a quick bread made without yeast.

The Texture of Irish Soda Bread is what makes it special. The bread has a crispy golden brown crust and dense light crumb. The traditional recipe has a savory taste and a little bit of tangy flavor from the buttermilk. You might not taste the tanginess when the bread is still hot or warm, but you'll notice it the next day.

Ingredients:

- 4 cups all-purpose flour
- 1/2 cup butter, softened
- 4 Tbsp white sugar
- 1 tsp baking soda
- 1 Tbsp baking powder
- 1/2 tsp salt
- 1 cup buttermilk
- 1 large egg
- 1/4 cup butter, melted
- 1/4 cup buttermilk



Directions:

- Preheat the oven to 375 *
- Lightly grease a large baking sheet.
- Mix flour, softened butter, sugar, baking soda, baking powder, and salt together in a large bowl.
- Stir in 1 cup buttermilk and egg.
- Turn dough out onto a lightly floured surface and knead slightly. Form dough into a round loaf and place on the prepared baking sheet. Note that the dough will be a little sticky.
- Combine melted butter with 1/4 cup buttermilk in a small bowl; brush loaf with this mixture. Use a sharp knife to cut an 'X' into the top of the loaf.
- Bake in preheated oven until a toothpick inserted into the center of the loaf comes out clean, 45 to 50 minutes. Check for doneness after 30 minutes. You may continue to brush the loaf with the butter mixture while it bakes.

Slice and enjoy!

OUR FAVORITE RECIPES - ST. PATICKS DAY

IS CORNED BEEF AND CABBAGE TRULY AN IRISH DISH?

St. Patrick's Day has a unique history. Did you know that Saint Patrick was initially celebrated for bringing Christianity and its teachings to Ireland in the fifth century? Originating in Ireland, up until the mid-twentieth century, St. Patrick's Day remained modest and steeped in religion. The holiday was spent at church on March 17.

Corned beef and cabbage actually has roots in Eastern Europe, where Jews would cure beef with "corns" of salt, hence the name "corned" beef. However, when Irish immigrants arrived in the US in the 19th century, they found that corned beef was a cheaper alternative to traditional Irish bacon, which they had eaten in Ireland. Corned beef is a unique cut of meat and is similar to salt-cured brisket. The term "corned" comes from the use of large, grained rock salt, known as "corns" used in the salting process.

The Irish immigrants also realized that cabbage was a more readily available vegetable in America than in Ireland, where it was traditionally a fall and winter vegetable. So they combined the corned beef with cabbage to create a hearty, filling meal that was reminiscent of their homeland.

So, corned beef and cabbage is really an Irish American version of the conventional bacon and cabbage dinner. It's a hearty dish that combines corned beef, a cheaper alternative to bacon, with cabbage, a readily available vegetable.

When the Irish immigrated to the US and Canada, the festivities and celebrations gradually evolved to wearing green, eating corned beef and cabbage, and other traditional St. Patrick's Day foods, and watching parades.

JUST FOR FUN

Dublin Castle

As one of Dublin's most important historical sites, this 13th century castle has served many purposes as a royal seat of power, fortress, prison and more.

What is the old part of Dublin called?

The area we know today as The Liberties is one of the city's oldest neighborhoods, its fascinating history intricately connected to that of the wider city.

Dublin grew from two small settlements in the 9th century (Ath Cliath – or 'the ford of hurdles' and Dubhlinn – the 'black pool').

Which is the oldest city in Ireland?

Waterford is Ireland's oldest city, founded in 914 AD by Viking traders. It's located in the Ancient East of Ireland and is known for its rich history, architecture, and folklore.

The city's name comes from the Viking name Vadrarfjörðr, which may mean "haven from the windswept sea" or "fjord of the ram"



APPETIZERS

LOUISIANA HOT CRAB DIP

Ingredients:

- 1/2 pound jumbo lump crabmeat, free of shells
- 1 (8 ounce) package cream cheese
- 1/2 cup mayonnaise
- 1/4 cup grated Parmesan
- 3 tablespoons minced green onions (white and green parts)
- 2 large garlic cloves, minced
- 2 teaspoons Worcestershire sauce
- 2 tablespoons fresh lemon juice
- 1 teaspoon hot sauce
- 1/2 teaspoon Old Bay seasoning
- Salt and pepper to taste



Directions:

- Preheat oven to 325 degrees F.
- Combine all of the ingredients in a casserole dish and gently stir until thoroughly mixed. Adjust seasoning to taste. Bake for 35 to 40 minutes until lightly golden on top. Serve hot.
- Serve hot, with hot sauce on the side for those who like it spicy.
- Makes about 1 1/2 cups

GARLIC BUTTER BACON CHEESEBURGER ROLLUPS

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

Ingredients:

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



Directions:

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

ROB'S CULINARY CHRONICLES

MORE FANTASTIC GRILLING RECIPES TO COME—but in the meantime, here's a reminder of last years recipe for March. Easter is April 20th

ROTISSERIE LEG OF LAMB

Ingredients:

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

Marinade:

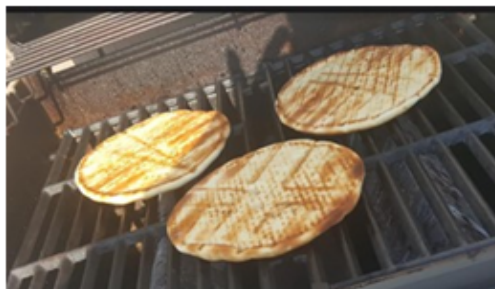
- 1/2 cup olive oil
- 1/4 cup lemon juice
- 1 tbsp chopped fresh rosemary
- 2 tbsp minced garlic
- 2 tsp lemon zest

Baste:

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

Directions:

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



Pro-tips:

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



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.

WARMING UP

CINNAMON MAPLE MATCHA LATTE

Ingredients:

- 1-2 Tsp of Matcha powder
- 1/4 cup hot water
- 1/2 – 1 Tbsp maple syrup (depending on how sweet you prefer it)
- 1 cup hot milk (of your choice)
- 1-2 Tsp cinnamon powder

Directions:

- Start by sifting your matcha, to ensure there are no lumps. Then add the hot water and whisk until fully mixed (be sure the water is not boiling or it will burn the “tea”)
- Once the matcha is fully mixed in, add your desired amount of maple syrup and stir/whisk until combined
- Take the preheated milk and add the cinnamon, either mix together or froth
- Pour the milk over the matcha and sprinkle with cinnamon.
- For a little spike, add your desired amount of vodka or rum



CINNAMON HOT TODDY

Ingredients:

- 1.5-2 ounces of cinnamon whiskey
- Honey, to taste
- 1-2 lemon slices
- 1 cinnamon stick or 1-2 tsp of cinnamon powder
- 1.5-2 cups hot water

Directions:

- Combine whiskey, honey, lemon and cinnamon
- Pour hot water over top and allow it to steep for a few minutes prior to drinking
- For a non-alcoholic version, simply leave out the whiskey and add a tea bag or leave it as is



IRISH COFFEE

From an Irish Pub in Fargo, ND (submitted by Rob Lynch)

- Irish Whiskey
- Sugar
- Coffee
- Whipped Cream



OUR FAVORITE RECIPES

WE LOVE OUR POTATOS

Ingredients:

- 4 russet potatoes, scrubbed
- Extra-virgin olive oil, for rubbing
- Kosher salt
- Freshly ground black pepper

Directions:

- Preheat oven to 450°
- Pierce potatoes all over with a fork.
- Rub with oil; generously season with salt and pepper.
- Place on a baking sheet or on a heatproof rack set inside a baking sheet.
- Bake potatoes until easily pierced with a fork and an instant-read thermometer inserted into the center registers 200° to 205°, about 1 hour.



STUFFED PEPPER SOUP

Ingredients:

- 1/2 LB Italian sausage
- 1/2 LB lean ground beef
- 1 small finely chopped onion
- 1 green pepper, finely chopped
- 1 red pepper, finely chopped
- 3 cloves garlic, chopped
- 4 c low sodium beef broth
- 2 cups low sodium chicken or vegetable broth
- 1 can (14.5 oz) salsa tomatoes
- 3/4 cup raw rice (I use jasmine)
- kosher salt and fresh ground black pepper

Directions:

- In a pot or casserole over medium heat, brown the Italian sausage and ground beef; separating as you go.
- In the middle of browning, add onions and peppers; stirring several times. During the last minute of browning, reduce heat to medium-low and add chopped garlic, stirring constantly. Drain the excess fat.
- Add the beef broth, chicken broth and tomatoes to the salsa and simmer. Simmer for 15 minutes or until the peppers begin to soften.
- Add the rice and coat well. Cover and cook for 5-7 minutes or until the rice is tender. For best results, serve quickly.
- Season with kosher salt and freshly ground black pepper to taste.



WARMING UP

HOT BUTTERED RUM

Ingredients:

- 1/2 cup salted butter, softened
- 1 cup firmly packed light brown sugar
- 2 Tbsp apple pie spice
- 12 oz spiced dark rum
- 2 slices of orange, quartered
- 6 whole cloves
- 6 Star anise pods, optional
- 6 cinnamon sticks, optional

Directions:

- In a medium bowl, use a rubber spatula to combine the butter, sugar, and apple pie spice. (This mixture can be made ahead and stored in the refrigerator for up to 1 week. Let it soften at room temperature for 30 minutes before mixing the drinks.)
- Add 2 tablespoons of the spiced butter mixture to each of the 6 mugs. Pour about 3/4 cup of very hot water into each mug, over the butter; stir to combine.
- Add 2 ounces of rum to each mug and stir.
- Press 1 clove into the rind of each orange quarter. Add an orange quarter to each mug, plus 1 star anise pod and a cinnamon stick for more spice, if you like.
- **Serve immediately**

** For a autumnal spin, substitute the water for warm apple cider and use apple slices in place of the orange wedge.



WINTER SORE THROAT TEA

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

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

Optional: ~1 tsp. ground cinnamon

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

Pour honey over it slowly.

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

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

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

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

Store in fridge 2-3 months.



DESSERTS AND TREATS

PINEAPPLE PARADISE CAKE

This cake is a perfect blend of flavors, bringing together the nutty taste of pistachio with the sweetness of pineapple for a refreshing dessert experience.

Ingredients:

- 1 3.4oz box pistachio pudding mix
- 1 box angel food cake
- 3 eggs
- 20 oz can crushed pineapple with juices
- 8 oz tub cool whip, thawed
- 1/2 cup vegetable oil
- 1 - 3.4oz box pistachio pudding
- 2/3 cup whole milk
- Pistachios, chopped for decoration



Directions:

- Preheat oven to 350 degrees and grease a 9×13 baking dish.
- In a large bowl, mix together the cake mix, pudding mix, oil, eggs, and pineapple with juices.
- Beat until well combined.
- Transfer batter to the prepared baking dish and bake for 30-35 minutes or until an inserted tooth pick comes out clean.
- Allow cake to cool.
- To make the frosting: Mix together the second pudding mix and milk until the mixture thickens.
- Fold in the cool whip until fully combined.
- Frost cake and chill for 2 hours before serving.
- Top with chopped pistachios if desired.

Prep Time: 10 minutes | Cook Time: 30-35 minutes | Total Time: 40-45 minutes | Calories: Approximately 200 calories per serving
12 servings

SHAMROCK PRETZELS

Ingredients:

- 24 pretzel sticks
- 73 mini pretzel ties
- 24 green M & M's

Directions:

- Preheat oven to 200 degrees and line a baking sheet with parchment paper
- Arrange mini pretzels to form a shamrock on a baking sheet
- Place one Hershey kiss in the center of all three mini pretzels
- Place them in the oven for 4 minutes so the Hershey Kiss softens
- Remove from oven
- Place the pretzel stick in the middle of the slightly melted Hershey kiss
- Place one green M & M in the center of Hershey kiss and press down
- Place in the refrigerator to harden



COCKTAILS AND DREAMS

RASPBERRY VANILLA BEAN MARTINI

Ingredients:

2 oz vodka
1 oz raspberry liqueur
1 oz vanilla syrup or vanilla bean paste
1 oz heavy cream
½ cup ice
Fresh raspberries (for garnish)
Vanilla bean pod (for garnish, optional)

Directions:

In a cocktail shaker, combine vodka, raspberry liqueur, vanilla syrup or vanilla bean paste, and heavy cream.

Add ice and shake vigorously for 15-20 seconds to mix and chill the ingredients.

Strain the mixture into a chilled martini glass.

Garnish with fresh raspberries and a vanilla bean pod for a decorative touch and extra aroma.

Serve immediately and enjoy the sweet, fruity, and creamy Raspberry Vanilla Bean Martini!



SALTED CARAMEL WHITE RUSSIAN

Ingredients:

2 oz Vodka
1 oz Coffee Liqueur (e.g., Kahlúa)
1 oz Salted Caramel Syrup
1 oz Heavy Cream
Ice
Caramel Sauce (for drizzling)
Pinch of Sea Salt (for garnish)

Directions:

In a shaker, combine vodka, coffee liqueur, salted caramel syrup, and heavy cream.

Add ice and shake gently for about 10-15 seconds until well-mixed and chilled.

Strain the mixture into a glass filled with ice.

Drizzle caramel sauce on top and sprinkle with a pinch of sea salt for a sweet and salty finish.

Enjoy the indulgent sweetness of a Salted Caramel White Russian!



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ASHLAND - Chequamegon Bay Ice Cave Tours have begun, however the Meyers Beach Ice Caves are not part of the tour.

The Meyers Beach Ice Caves have remained inaccessible since 2015.

Red Cliff Ice Caves look like to be open to foot traffic starting February 7th. There is more ice this year than all of 2024 in the Apostle Islands.

Right now, most of the Apostle Islands are locked in ice.

To find out if the Apostle Island ice caves are open, check the Apostle Islands National Lakeshore Facebook page or call the "Ice Line" at (715) 779-3398, extension 3, for the most up-to-date information on ice conditions at the mainland caves.