

Welcome Home to the :

OCTOBER 2025

# BARNES NOTES AND NEWS

Volume 6, Issue 10

ONLINE ONLY

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

[TownOfBarnesWI.gov](http://TownOfBarnesWI.gov) / Community / Barnes Notes and News / 2025 / pick the month

Hoping to hear from you all with your stories of old or if you have anything new. Our community has always been, and is full of good, hard working people with stories to tell. Maybe it's not something you or your family experienced but something your friends have told you about. Let's keep the engines running now that we restarted the race.

## BAYFIELD APPLE FESTIVAL

October 3rd, 4th & 5th  
See Page 14 for Details



## OCTOBER HAPPENINGS

### BARNES VFW DRUMMOND SCHOLARSHIP FUNDRAISER



Happening the first 4 Friday's in October!  
October 3rd, 10th, 17th & 24th

### BARNES COMMUNITY CHURCH

#### COMMUNITY MEATLOAF DINNER (FREE)

OCTOBER 14, 2025

See Page 12



### Lake Country ATV Club Barnes

2025 Fall Pub Run  
4 - \$500 Cash prizes

See Page 15

\* Register, pay and pick up

October 10 & 11, 2025

#### In this Issue:

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

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

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

## CRANBERRY FEST

Oct 4th & 5th

Stone Lake and Eagle River, WI

See Page 14 for details



## 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 (Frierwood) Sarkauskas at [barnesnotesandnews@gmail.com](mailto:barnesnotesandnews@gmail.com)

THANKS TO YOU ALL FOR YOUR SUPPORT. GOD BLESS

LIKE US ON FACEBOOK

**ARE YOU A LITTER BUG?** OUR ROADS AND TRAILS DO NOT NEED TO LOOK LIKE A DUMP  
IF YOU HAVE ROOM TO TAKE YOUR TREATS AND BEVERAGES WHEN YOU LEAVE HOME, THEN YOU HAVE ROOM  
FOR THE GARBAGE FROM THOSE TREATS AND BEVERAGES TO GO HOME WITH YOU.  
(THE GARBAGE TAKES UP LESS ROOM)

FOR THOSE THAT GO OUT OF THEIR WAY TO CLEAN UP **YOUR** MESSSES, I FOR ONE CANNOT THANK THEM  
ENOUGH. MAYBE YOU NEED TO PUT THEM OUT OF A JOB AND STOP THROWING GARBAGE ON THE ROADSIDES.



## 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](http://TownOfBarnesWI.gov) to offer your time

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



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

**THANK YOU  
TO OUR TOWN CREW FOR ALL YOU DO!**

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

**Someone is waiting for you at  
home.  
THANK YOU!**

**Town Clerk: Kari**

[clerk@townofbarneswi.gov](mailto:clerk@townofbarneswi.gov)

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

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

**PLEASE ABIDE BY THE TOWN RULES & REGULATIONS.**

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

## TOWN OF BARNES BOARD MEMBERS

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

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

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

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

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

**Cemetery Sexton:** Dave Schiess

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



## BARNES AREA CALENDAR OF EVENTS: OCTOBER 2025



- **Fri. Oct 3rd: FRIENDS OF THE EAU CLAIRE LAKES AREA** Board meeting 9:00 a.m. to 11:30 a.m., Barnes Town Hall. Contact Roger Martin: 641-590-1512. [eauclairefriends@gmail.com](mailto:eauclairefriends@gmail.com)
- **Fri. Oct 3rd: VFW POST 8329 WALLEY FISH FRY OR SHRIMP** Bar Open 4:00 p.m., Fish Fry, 4:30 p.m. to 7:00 p.m.. Benefits the Drummond Scholarship Fund. VFW: 715-815-7333
- **Wed. Oct 8th: BARNES AREA FOOD SHELF** 9:00 a.m. to 11:00 a.m. Barnes Community Church 715-795-2195
- **Fri. Oct 10th: VFW POST 8329 WALLEY FISH FRY OR SHRIMP** Bar Open 4:00 p.m., Fish Fry, 4:30 p.m. to 7:00 p.m.. Benefits the Drummond Scholarship Fund. VFW: 715-815-7333
- **Tues. Oct 14th: COMMJINTY DINNER** 5:00 p.m. All are welcome. Barnes Community Church 715-795-2195
- **Thurs. Oct 16th: BARNES AREA HISTORICAL ASSOCIATINO, INC. (BAHA) ANNUAL Meeting** 6:00 In person or zoom. REGULAR MEETING TO FOLLOW: All members encouraged to attend. 715-795-3065
- **Fri. Oct 17th: VFW POST 8329 WALLEY FISH FRY OR SHRIMP** Bar Open 4:00 p.m., Fish Fry, 4:30 p.m. to 7:00 p.m.. Benefits the Drummond Scholarship Fund. VFW: 715-815-7333
- **Mon. Oct 20th: EAU CLAIRE LAKES CONSERVATION CLUB (ECLCC)** Meeting 7:00 p.m. VFW Hall Fred Kawell: 715-7379-1553
- **Tues. Oct 21st: GORDON BARNES GARDEN CLUB** Meeting 1:30 p.m. Barnes Town Hall. Elections, Judy Wilcox: 715-795-3247
- **Tues. Oct 21st: REGULAR TOWN BOARD** Meeting 6:30 p.m., Barnes Town Hall 715-795-2782
- **Fri. Oct 24th: VFW POST 8329 WALLEY FISH FRY OR SHRIMP** Bar Open 4:00 p.m., Fish Fry, 4:30 p.m. to 7:00 p.m.. Benefits the Drummond Scholarship Fund. VFW: 715-815-7333
- **Tues. Oct 28th: VFW POST 8329** Meeting 6:00 p.m. VFW Hall, John Skandel: 715-815-7333
- **Tues. Oct 28th: VFW POST 8329 AUXILIARY** Meeting 6:00 p.m. VFW Hall. Tam Larson: 715-795-2402

# CLOCKS TURN BACK NOVEMBER 7TH





# BARNES VFW

## DRUMMOND SCHOLARSHIP FUNDRAISER



Happening the first 4 Friday's in October!  
October 3rd, 10th, 17th & 24th

**Serving Canadian Walleye**  
**DEEP FRIED OR BAKED**  
**Shrimp Dinner Available**

Open at 4pm  
Serving 4:30-7:30pm  
**BARNES VFW POST 8329**  
**52325 LAKE ROAD**



# BARNES V.F.W. POST 8329

**MAKE SURE YOU HAVE THE  
OCTOBER FISH FRY ON  
YOUR CALENDAR**



**THANK THEM ALL**



**WE CAN NEVER REPAY YOU**



**PLEASE CONTACT  
VFW OR VFW AUXILIARY MEMBERS  
FOR ADDITIONAL INFORMATION.**

**LET'S "BRING" THEM HOME**

## **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. AUXILIARY - POST 8329**

**BARNES VFW AUXILIARY POST 8329**



**Saturday, Nov. 15th, 2025**

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

**CHRISTMAS BAZAAR CRAFT SALE**

**CHRISTMAS IN THE  
NORTHWOODS!**

Sponsored by: Barnes VFW Post 8329 Auxiliary

**5 GREAT LOCATIONS:**

**Barnes VFW Post 8329**

52325 Lake Road

**Barnes Town Hall &**

**Barnes Ambulance Bldg**

3360 County Hwy N

**Koffee Kup**

3720 County Hwy N

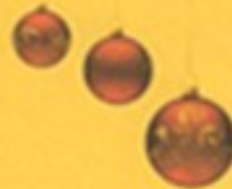
**Cedar Lodge Steakhouse**

3760 County Hwy N

Vendors, Please contact:

**Tam Larson @ 715-795-2402**

**ttcLarson@hotmail.com**



# ***BARNES V.F.W. AUXILIARY - POST 8329***

## **Christmas Bazaar Craft Fair**

**Saturday Nov. 15<sup>th</sup>, 2025**

**9:00 A.M. - 3:00 P.M.**

**5 LOCATIONS**

**Cost is \$25.00 per table.**

Contact: Tam Larson

6890 Kelly Lake Rd, Barnes WI 54873

Phone: 715-795-2404 or Email: [ttclarson@hotmail.com](mailto:ttclarson@hotmail.com)

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## **REGISTRATION FORM**

### **Christmas Bazaar Craft Fair**

It is understood that the Barnes VFW Post 8329 or the Auxiliary will NOT be responsible for any loss or damage. No Craft Sale items or litter may be left on the property. All profits from your table are retained by the vendor (you). Vendors are responsible for personal tax.

Name: \_\_\_\_\_

Email address: \_\_\_\_\_

Address: \_\_\_\_\_

Phone Number: \_\_\_\_\_ Type of sales items: \_\_\_\_\_

Location: \_\_\_\_\_ Amount \$ \_\_\_\_\_

Contact: Tam Larson

6890 Kelly Lake Rd, Barnes Wi., 54873 Phone: 715-795-2402

Email: [ttclarson@hotmail.com](mailto:ttclarson@hotmail.com)

**Sponsored by and Check Payable: Barnes VFW Auxiliary Post 8329**

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**IT'S FOOTBALL TIME AGAIN !!!!!!!!!!!**

## **GREEN BAY PACKERS**

### **2025 SCHEDULE**

#### **PRE-SEASON:**

Sat. Aug. 9th: vs New York Jets

**L: GB 10 NY 30**

Sat. Aug. 16th: @ Indianapolis

**W: GB 23 IN 19**

Sat. Aug. 23th: vs Seattle

**W: GB 20 SE 7**

#### **REGULAR SEASON:**

Sun. Sept. 7th: vs Detroit - 3:25 p.m.

**W: GB 27 DE 13**

Thurs. Sept. 11th: vs Washington 7:15 p.m.

**W: GB 27 WA 18**

Sun. Sept. 21st: @ Cleveland - 12 Noon

**L: GB 10 CL 13**

Sun. Sept. 28th: @ Dallas - 7:20 p.m.

**T: GB 40 DA 40**

Sun. Oct. 5th: BYE

Sun. Oct. 12th: vs Cincinnati - 3:25 p.m.

Sun. Oct. 19th: @ Arizona - 3:25 p.m.

Sun. Oct. 26th: @ Pittsburgh - 7:20 p.m.

Sun. Nov. 2nd: vs Carolina - 12 Noon

Mon. Nov. 10th: vs Philadelphia - 7:15 p.m.

Sun. Nov. 16th: @ New York Giants - 12 Noon

Sun. Nov. 23rd: vs Minnesota - 12 Noon

Thurs. Nov. 27th: @ Detroit - 12 Noon (Thanksgiving)

Sun. Dec. 7th: vs Chicago - 12 Noon

Sun. Dec. 14th: @ Denver - 3:25 p.m.

Sat. Dec. 20th: @ Chicago Time TBD

TBD vs Baltimore

TBD @ Minnesota

**ALL TIMES ARE CENTRAL STANDARD TIME - PACKERS.COM**

# Barnes Town Park Playground Fundraiser

Donation proceeds will help upgrade the Barnes' Town Park playground equipment, making our playground a safe, inviting asset in our community!

*Plans include purchasing a large durable structure replacing the wood structure that was no longer safe, adding a toddler station and a picnic area.*

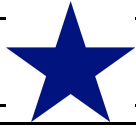


*\*Structures shown are examples.*



## *Donation Options:*

- *Payable online using QR code or go to [townofbarneswi.gov](http://townofbarneswi.gov), select yellow Donate button, "Other" option, type "Playground" in Notes.*
- *Checks payable to "Town of Barnes" adding "playground" in memo*



## CABLE AMERICAN LEGION POST 487

**AMERICAN LEGION POST 487**  
**43495 Trail Inn Rd., Cable, WI 54821**  
**Phone: 715-798-4487**



**Here's What's Happening at Post 487 in Cable, Wisconsin:**

### **Cable American Legion Post 487's Summer Hours:**

Open Tuesday-Wed-Thurs 3: 00-10:00

Friday 3:00-11:00 pm

Saturday Noon-11:00 pm

Sunday Noon-8pm

**We're open to the public!**

- Homemade Pizzas & Hot Beefs Available Anytime (Tuesday-Sunday)
- Taco Thursdays Serving from 4pm-7:30pm
- American Legion Progressive 50/50 Raffle. Tickets can be purchased at Post 487 starting at 5pm with the drawing at 7:00pm. Come see what it's all about. Current pot is 8,500
- Every Tuesday "Chaplin's Corner" 4:00-6:00 p.m. with Rev. Louis Holly
- September 16<sup>th</sup> Blood Drive 11 AM to 5pm

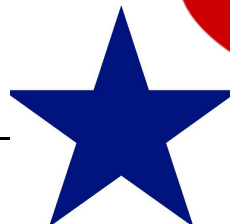
### **Green Bay Packer Game Day Sunday**

Join us for all televised Green Bay Packer games, we offer potluck, game boards, Jello or pudding shots for each GB touchdown and happy hour prices during the game.

New this year on home game Sundays, each purchase made during the game you will be entered into a drawing\* to win Packer Merchandise.

- *must be present to win drawing at the end of each game.*

*Phyllis Lane*



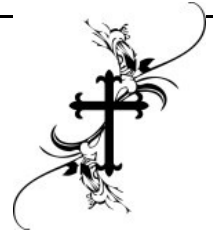




# BARNES COMMUNITY CHURCH

Pastor Jon Hartman

WORSHIP HOURS  
10:00 a.m. Sunday



**BLESSED ARE WE  
AND OUR NEIGHBORS**

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

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

**LORD, HEAR OUR PRAYER .... Heal our land and remove all this hate and evil taking our friends, families and co-workers. We ask for your strength.**



Last fall the Mission Committee of the Barnes Community Church began a new local outreach program in the Barnes community. The Ramp Lending Program is designed to provide the use of an accessibility ramp to individuals who have a temporary need for a ramp. Temporary is considered to be 5 months or less with a possible extension. The program will provide borrower's time to determine a permanent solution to their situation (healing, building a permanent ramp, relocation, etc.). In addition to the BCC congregation, the program is available to residents of Barnes and those within five miles of Barnes.

Like giant Legos, the aluminum sections are modular and can be fitted to different configurations. Helping to navigate one or many steps, they are equipped with two sets of handrails and have a carrying capacity of 1,000 pounds. Potential sites will be evaluated on feasibility. No fee is charged for participation, and BCC members will assemble the ramp. A signed waiver is required.

Ramps have been installed on two sites where residents were recovering from surgery.

For information and an application form, contact the Barnes Community Church at: 715-795-2195

## **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))



Barnes Community Church  
Community Meatloaf Dinner

**Free**



October 14, 2025

Serving Starts at 5:00 pm

Invite a friend



## OBITUARIES: Remembering Loved Ones Lost



### **KARLYN GATZKE**

**February 11, 1960 - September 5, 2025**

Karlyn (Peterson) Gatzke, 65, passed away on Friday, September 5, 2025. She was born the daughter of Vern and Loretta (Merila) Peterson on February 11, 1960 in Superior, WI.

In her younger years, she enjoyed figure skating lessons and spending time at the family cabin on Bony Lake water-skiing, sunbathing and taking saunas as well as snowmobiling in the winter months. She graduated from Superior Senior High School in 1978. She spent most of her adult life taking pride in hard work within the food

service industry including owning and operating Downtown Barnes (bar and restaurant) in Barnes, WI for almost 20 years. She was proud of her children's involvement in Drummond High School sports programs and avidly attended all their sporting events.

Later in life, she enjoyed living in Montana for several years with her husband Harold and working at Glacier National Park. When they returned to Wisconsin, she spent countless hours creating a beautiful garden space at their home with flowers, fruit and vegetables. She continued her love of cooking her entire life, providing home cooked meals to her mother Loretta and spoiled her grandchildren with treats and gifts.

Karlyn is survived by her husband, Harold Gatzke; children Jacob (Alicia) Schiess and Jamie (Matt Pohlman) Schiess; grandchildren Elizabeth, Phoenix and Luna Schiess; mother Loretta Peterson, sister-in-law Doreen Peterson; and nephews, Michael, Aaron, and Jordan.

She is preceded in death by her father, Vern Peterson; brothers Michael and Gary Peterson; and sister-in-law Kay Peterson.

A Celebration of Karlyn's Life will be held from 1:00 PM – 4:00 PM, Saturday, October 18, 2025, at Cedar Lodge, 3760 County Hwy N, in Barnes.

The Lenroot-Maetzold Funeral Home is assisting the family with arrangements. To leave condolences or sign the guestbook, please contact [www.lenroot-maetzold.com](http://www.lenroot-maetzold.com).

To plant Memorial Trees in memory of Karlyn Gatzke, please visit our sympathy store.



**SOMETIMES.....**

**OUR LOVED ONES HAVE PAWS**

**OUR DEEPEST SYMPATHIES FOR THE  
LOSS OF YOUR FURRY FRIEND**



**Our sincerest apologies for anyone we missed.**

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

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

**Julie (Friermood) Sarkauskas at:**

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



## OUR COMMUNITY

### CRANBERRY FEST ☆

OCTOBER 4 – OCTOBER 5

Eagle River Area Chamber of Commerce  
and Visitors Center  
201 North Railroad Street Eagle River  
Wisconsin 54521

[Event Website](#)

Eagle River Area Chamber of Commerce &  
Visitors Center  
800-359-6315

### MORE THAN CRANBERRIES

While cranberries might be the main dish at Cranberry Fest, there are many side acts to check out during the weekend.

There will be an arts and crafts fair, an antique/vintage and farmer's market, and family entertainment to provide a memorable experience for attendees.



**Cranberry Festival**  
is held annually  
(rain or shine!)  
Held the first Saturday in  
October



We invite you to join us in celebrating autumn in beautiful Northwest Wisconsin by attending the 47th Annual Stone Lake Cranberry Festival in beautiful Stone Lake, Wisconsin. We host over 30,000 guests on this day of festivities and fun.

Our volunteer festival staff will be ready to serve you by taking care of all the details of the event. On the first Saturday in October Over 300 vendors, artisans, crafters, food and hospitality areas will be ready to take good care of you.

Because of continued support from wonderful people like you, over the last three years alone our organization donated over \$100,000 to local area youth and non-profit organizations in Sawyer and Washburn Counties. Your support made this happen.

The day begins long before dawn for volunteers, law enforcement and vendors as they arrive in the dark to prepare for the day's events. Parking lots are marked and staffed, streets are closed and marked for vendors and thousands of annual visitors. Thousands of pounds of cranberries and craisins are bagged and ready for the consumers. The Official Cranberry Booth located at the top of Main Street Hill on "Cranberry Corner" prepares to open to sell souvenirs and festival clothing along with berries and craisins. Cranberries are also placed in parking lots for your convenience. Over 300 Arts and crafts and food vendors set up their booths to fill the streets, the sound of music and the smell of wonderful foods grace the air on this crisp autumn morning.

When guests are asked why they enjoy our festival over others they reply, "We love the small town - home town atmosphere and the warm feeling it generates. We don't have to walk for miles and miles to see all the vendors."

**THANK YOU AND HOPE TO SEE YOU AT THE FEST!**

## OUR COMMUNITY



For additional details go to: <https://www.bayfield.org/bayfield-apple-festival/>

It's the best time of year for those seeking autumn beauty and fall festivals, it's Bayfield Apple Festival time! The Bayfield Chamber & Visitors Bureau and its stakeholders are excited to invite you to one of "Wisconsin's Best Festivals," coined by Wisconsin Trails Magazine. Enjoy food and craft vendors all weekend long, live music from Big Top Chautauqua's Blue Canvas Orchestra and other area musicians at Memorial Park Gazebo for Concerts by the Lake. Don't miss the crowning of the Apple Festival Queen and/or King, the Spectrum Carnival and the Grand Parade down historic Rittenhouse Avenue on Sunday to wrap up the weekend's events!



### 63rd Annual Bayfield Apple Festival

Celebrate the fall harvest with us in Bayfield, Wisconsin! Enjoy various apple orchard events and tours, and come downtown for live music, food and craft vendors, and the Spectrum Carnival.

We hope to see you on October 3, 4 and 5, 2025!



## COMMUNITY HAPPENINGS



### Lake Country ATV Club Barnes 2025 Fall Pub Run 4 - \$500 Cash prizes

**\* Register, pay and pick up  
your Keychain:**

5-8 PM Friday Night (10/10) at  
The Windsor  
(pre-registration)

OR

8-10 AM Saturday (10/11) at  
Robinson Lake Resort & Bar  
(Tokens can be collected Friday  
evening if you pre-register)

\*Robinson Lake Resort & Bar will  
be open at 8 AM Saturday -  
breakfast and drinks will be  
available for purchase.

**Rules:**

- Collect 1 token at each bar
- Turn tokens in at Barnes VFW  
Post 8329 3-5 PM
- Each token will count for an  
entry to win one of our **top 4  
prizes**
- Prizes announced at VFW Post  
8329 starting at **5:30PM**

**\* \*Need not be present to win**

**October 10 & 11, 2025**

\$20 per person includes:

- Customized Keychain
  - Eligible to win
  - One of the 4 - \$500  
prizes
  - Door Prizes

**\*\*\*No meal included with entry,**  
please support our business  
sponsors by enjoying food at their  
establishments.

Show your Keychain and collect  
your tokens at all participating  
bars and restaurants.

A full list of participating location  
will be posted on the Lake  
Country ATV Club Facebook page  
closer to the event date.



# BARNES AREA HISTORICAL ASSOCIATION (BAHA)

## THE BARNES MUSEUM

OPEN MEMORIAL WEEKEND THRU LABOR DAY

**Closed for Season - call for appointment**

**WE ARE STILL LOOKING FOR VOUNTEERS !!**

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

Follow us on Facebook



### **Barnes Area Historical Association, Inc.**

**Barnes, WI 54873**

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

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

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

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

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

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

Any donations made to BAHA are tax deductible.

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

Single yearly membership - \$15.00;

Family or couple yearly membership - \$25.00

Other membership categories are available upon request

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

### **SPONSORED EVENTS: Stay tuned for Dates**

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

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

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

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

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

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

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

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

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





## BARNES AREA HISTORICAL ASSOCIATION NEWS

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

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

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

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

**Thanks for your help!**



### **Flower & LIL' Stinker's Fall adventures coming by: Sally Pease**



## 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)

**Assistant Chief** - Richard Renz

### Volunteer Members:

Damian Von Frank  
Mitch Christenson  
Leevi Frint  
Jaxston Glinski  
Whitney Jeanetta  
David Johnson  
Jeff Jordheim  
Jennifer Peterson  
Josh Peterson

Ben Roecker  
Parker Roecker  
Jacob Schiess  
Greg Strasser  
Jeff Stumpf  
Reid Welhaven  
Riley Welhaven  
Jackson Hinkel  
Jay Fahner  
Marlo Sumner



### AMBULANCE SERVICE:

**Ambulance Director/Volunteer:** Brett Friermood at: [brettFriermood@TownOfBarnesWI.gov](mailto:brettFriermood@TownOfBarnesWI.gov)

**Assistant Director** - Sonja Von Frank

### Full Time EMT's:

Kaylee Silverness and Jake Coleson

### Volunteer Members:

Les Luder	Brock Friermood
Sarah Juleff	Jordan Friermood
Tom Renz	Damian Von Frank
Hallie Skweres	Richard Renz
Tiffany Smith	Brandon Friermood
Robin Friermood	Jake Coleson



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





## LOCAL ESTABLISHMENTS



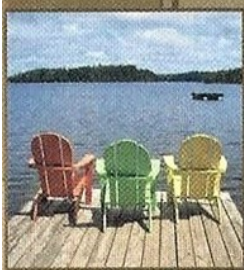
**HOURS:**  
7:00 a.m. to 2:00 p.m. Wed—Sunday  
Closed Mondays & Tuesdays

WE HAVE A NEW MENU  
INCLUDING  
KIELBASA SKILLETS  
AND OMELETS



CHECK OUT OUR  
HOMEMADE SOUPS & CHILI

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

**Sunday** 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:

Tuesday: 3pm-10pm

Wednesday—Sunday: 11a.m to Close

**CLOSED MONDAYS**

**TRY OUR SOUPS**

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

**CHECK OUT OUR CLOTHING**



## WHAT'S UP



### BARNES BOOK CLUB

**OCTOBER BOOK:**  
**UNCLE TOM'S CABIN**  
by: Harriet Beecher Stowe

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 sessions, all you have to do is show up.

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

### GENEALOGY

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

Several websites are out there to help start your project:

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

Start your Family Tree Today.  
Don't wait!

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

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



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

**COMING  
SOON!**

**TRAVELING THROUGH THE GENEALOGY WORLD**

## OUR COMMUNITY

### FRIENDS OF TOMAHAWK LAKE PARK

Please contact:

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

for future events and information

#### THE DRUMMOND LIBRARY



Free Wi-Fi throughout the building

#### HOURS:

**Monday:** Closed

**Tuesday:** 10-5

**Wednesday:** 10-5

**Thursday:** 10-6

**Friday:** 10-5

**Saturday:** 9-1

**Sunday:** Closed

**ADDRESS:** 14990 Superior St, Drummond, WI 54832

**PHONE:** (715) 739-6290



## A SPACE FOR YOU

#### DRUMMOND LAKE CAMPGROUND Drummond, WI

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

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

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

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



### BARNES RED HAT

Our next gathering is October 8th

at COCO's in Washburn

If you need a ride, please meet at  
the Town Hall by 10:30

## OUR COMMUNITY

### Gordon-Barnes Garden Club



BTW, not my sunflowers, but I wish they were.

On a beautiful September 16th afternoon, twenty-one members of Garden Club gathered at Barnes Town Hall for some exciting business. It was our first time indoors since June, but we soldiered on, and had fun planning our schedule of events for 2026.

Wow! Is it already that time again?

After some great snacks, members started planning, and the ideas were clever and interesting. From a January project to make garden related greeting cards, to a tour of the gardens at Glensheen and the Rose Garden in Duluth. We didn't forget our favorite things like our April potting parties and our Greenhouse tour which this year will be at Winter. Wendy Doyle will be back to talk about taking care of house plants. We can hardly wait.

Several other things were planned so that club members will have wonderful meetings, workshops, and parties to look forward to during the 2026 year.

Our next meeting is at the Barnes Town Hall on October (Oh No! It's fall already!) 21st at 1:30. Join us if you can.

Follow us on Facebook:  
[gordonbarnesgardenclub@facebook.com](https://www.facebook.com/gordonbarnesgardenclub)

For more information please contact:  
Bonnie Dealing at: [bonniedealing@gmail.com](mailto:bonniedealing@gmail.com)

## UFO CRAFTERS

Sor-  
up-

Al-

ry folks, we don't have any  
dates for our great crafters...

ways ready and waiting for information.





**715-558-2017**

**Call today  
for a new  
roof!**



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

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





## OUR COMMUNITY



Happy Birthday  
Happy Anniversary  
and  
Congratulations  
to everyone we missed

### OCTOBER BIRTHDAYS

Dawn Peterson 10/2

Salley Pease 10/3

Tim Boldes 10/4

Ron Frierhood 10/8 (Rest in Peace)

**Debbie (Frierhood) Roesler 10/10**  
**We really miss you**

Robbie Shemwell 10/11

Bev Dahl 10/12

Brenda (Staubaum) Mills 10/14

Linda Verkinderin 10/15

Gunner Peterson 10/19

Lexi Netz 10/24

Millie Johnson 10/25

Connie Richards 10/26

Brandon Sarkauskas 10/28

### **GOD's Watercolors**

Shared by Sally Pease

Thank you, Sally



### **GOD's Watercolors**

Shared by Lori Niemann

Thank you, Lori



## STAY TUNED FOR OUR NEXT REMINISCING

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



Every little thing is gonna  
Be Alright

### SEPTEMBER CROSSWORD ANSWERS

SORRY  
NOT  
AVAILABLE

### 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**

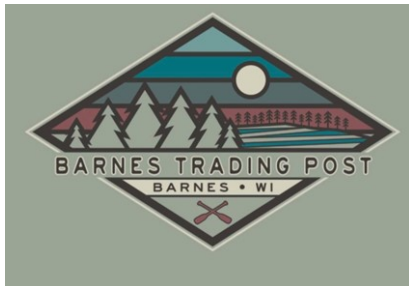
**Traut's Resort**

*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.



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

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

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

*Wilderness Inn*

8 Units Available  
Wine - Dine - Recline

Join us for Breakfast  
Lunch Dinner & Drinks

*THE WINDSOR*

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



*THURSDAY BANGO*

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

Join us for Sunday Omelet Bar 9 - 12

**Del Jerome  
DBA Jerome Excavating, LLC**

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

715-739-6245 or 715-580-0216

9185 Cty Hwy N

Drummond, WI 54832

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



**FREE ESTIMATES  
BONDED & INSURED**



**HONOR ALL VETERANS**



# PET PAGE



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

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

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

### NORTHLAND VETERINARY SERVICES

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

### HAYWARD ANIMAL HOSPITAL

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

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



## NEVER

- Leave your dog unattended in direct sunlight or in a closed vehicle
- Leave your dog unattended in a hot/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**



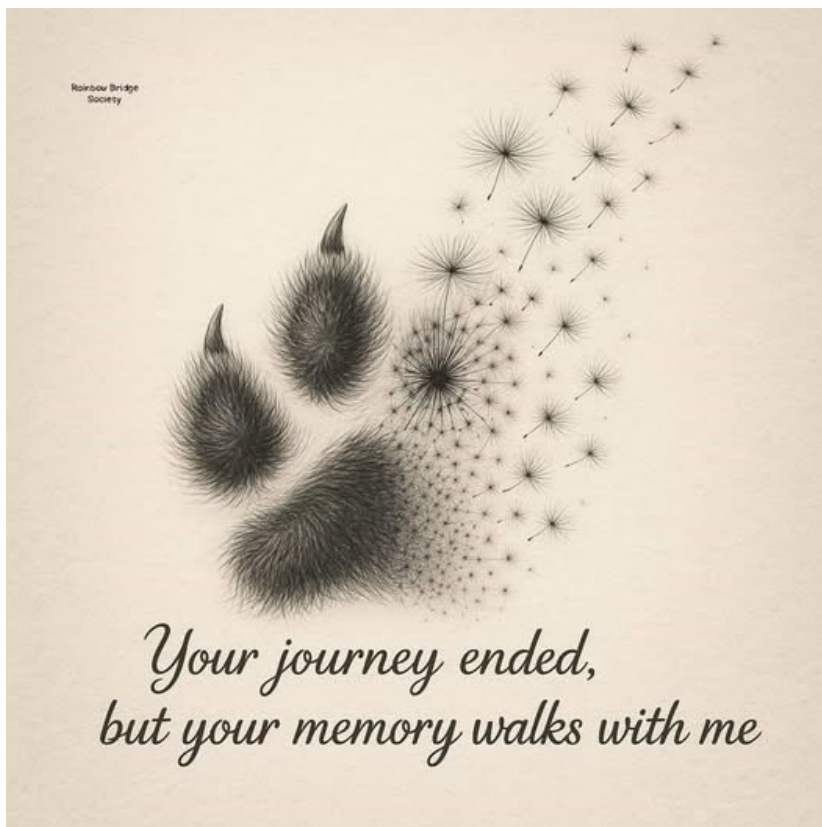
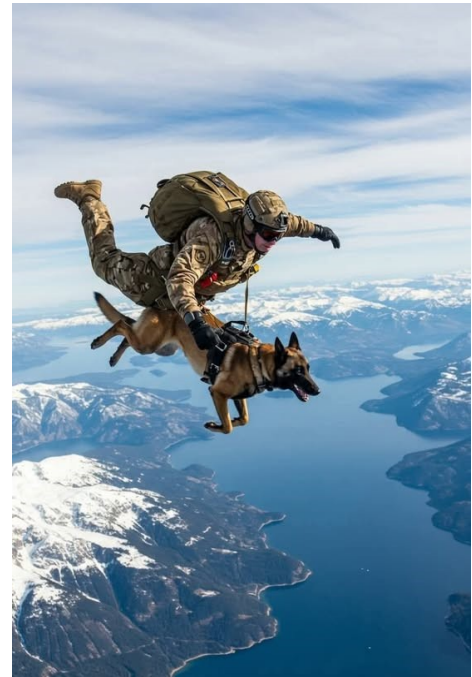
GOD BLESS OUR CANINE VETS



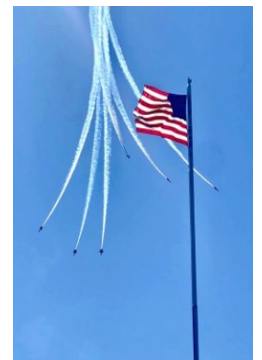




## PET PAGE EXTRA



**ALWAYS**  
**SUPPORT OUR**  
**TROOPS**





## BARNESTORMERS

**Barnes WI Snowmobile Club**

**We would love to have you!!!!**

**Check us out on Facebook**

## ANCHOR YOUR BOATS HERE

### STORAGE FOR:

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

**J&M Storage  
Jeff Johnson**

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



## Lake Country ATV Club Barnes 2025 Fall Pub Run 4 - \$500 Cash prizes

October 10 & 11, 2025

\$20 per person includes:

- Customized Keychain
  - Eligible to win
  - One of the 4 - \$500 prizes
  - Door Prizes

### 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**





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

Authorized licensed  
"Recreational Vehicle  
Registration Center"

#### SPRING HOURS

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

**Bar & Kitchen Hours:**

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

**Wednesday:**  
Bar: 12pm to close  
Kitchen: Closed

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

**Friday-Saturday-Sunday:**  
Bar: 10am to close  
Kitchen: 11am-9pm

# P.J.'S

## 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

### WELCOME HUNTERS

TRAIL PASSES  
AVAILABLE

WELCOME  
HUNTERS &  
FISHERMEN

COFFEE  
BAR



#### 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

FOLLOW ME ON **facebook** 

## Your Trusted Barnes And Surrounding Area Realtor

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

**NO HAZARDOUS DISPOSALS/ITEMS**

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

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

EMPTY REFRIGERATORS, FREEZERS, WINDOW AIR CONDITIONERS (FULL SIZE) \$ 20.00  
EMPTY REFRIGERATORS, FREEZERS (SMALL) \$15.00  
PROPANE TANKS: MUST BE EMPTY / NO CHARGE  
STUFFED CHAIRS; \$10  
COUCHES/LOVESEAT/RECLINER/TABLES; \$ 30.00 EACH  
MATTRESS/BOX SPRING-ANY SIZE \$20.00 EACH  
HIDE-A-BED/SLEEP SOFA: \$25.00 W/O MATTRESS / \$ 45.00 WITH MATTRESS  
TIRES: CAR/LIGHT TRUCK 5.00 EACH  
LARGE TIRES;TRUCK/TRACTOR -- \$\$ DETERMINED BY ATTENDANT  
TELEVISIONS AND COMPUTER EQUIPMENT NOW CHARGED BY WEIGHT, NOT SIZE  
MISC. FURNITURE; \$5.00/MISC ITEMS NOT LISTED DETERMINED BY ATTENDANT  
PLASTIC LAWN CHAIRS: SMALL \$ 2 EA / LARGE \$ 3 EA / TABLES \$4 EACH  
CARPETING, PADDING, RUGS, DEPENDING ON SIZE; \$10.00 AND UP  
DEHUMIDIFIERS / COMPLESSORS \$ 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 NEEDLES, 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 must be flattened and 3x3 ft or smaller. **No** pizza boxes.

**NAMEKAGON TRANSIT BAYFIELD COUNTY ROUTE**

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

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

**EVERY TUESDAY**

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





## **BAYFIELD COUNTY**

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

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

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

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

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

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

Carrie Linder, CSW  
Aging & Disability Services Manager

[Carrie.linder@bayfieldcounty.wi.gov](mailto:Carrie.linder@bayfieldcounty.wi.gov)

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

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



## **DRUMMOND FIRE DEPARTMENT AND RESCUE**



**Pending new picture**

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

# WISCONSIN FAMILY AND CAREGIVER SUPPORT ALLIANCE BAYFIELD COUNTY

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

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

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

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

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

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



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

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

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

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

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

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

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

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

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

Carrie Linder, CSW  
Aging & Disability Services Manager

[Carrie.linder@bayfieldcounty.wi.gov](mailto:Carrie.linder@bayfieldcounty.wi.gov)

# Join Us

## Alzheimers and Dementia Caregiver Support Group



### *Build a support system with people who understand.*

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

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



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



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

**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**

[www.alz.org/wi](http://www.alz.org/wi)  
24/7 Helpline 800.272.3900  
Hablamos Español 414.431.8811

 **ALZHEIMER'S®  
ASSOCIATION**

## Fluorescent Lamp recycling

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

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

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

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

**PLACE YOUR  
AD OR  
INFORMATION  
HERE**

## Eau Claire Lakes Conservation Club

**The club welcomes volunteers and other  
interested individuals.**

**We hope to see YOU at the next meeting!**

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

## ADRC

### Hours of Operation:

8:00 - 4:00

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

### Visit the ADRC office:

117 E. 5th Street  
Washburn, WI 54891

Appointments are not necessary but are helpful.  
Website: [www.adrc-n-wi.org](http://www.adrc-n-wi.org)

## Medicare

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

### Sponsored by: UW Extension

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

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

## Medication Drop boxes in Bayfield County

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

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

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

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



**SPACE OPEN**

**THANK YOU FOR  
"GOING GREEN"**

Find us at:

**TownOfBarnesWI.gov / Community / Barnes Notes and News / 2023**  
**Email: [barnesnotesandnews@gmail.com](mailto:barnesnotesandnews@gmail.com)**

**SPACE OPEN**



HELP WANTED - FOR SALE - PET SITTING - HANDYMAN WORK

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

**WE HAVE ROOM FOR YOUR AD**

**GARAGE SALE**

**?**

**OLD BARN WOOD  
WANTED**

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

**YARD  
WORK**

**?**

**PET  
CARE**

**SEND YOUR INFO TO**  
**[barnesnotesandnews@gmail.com](mailto:barnesnotesandnews@gmail.com)**

**Give me a call:**

**Julie (Friermood) Sarkauskas**

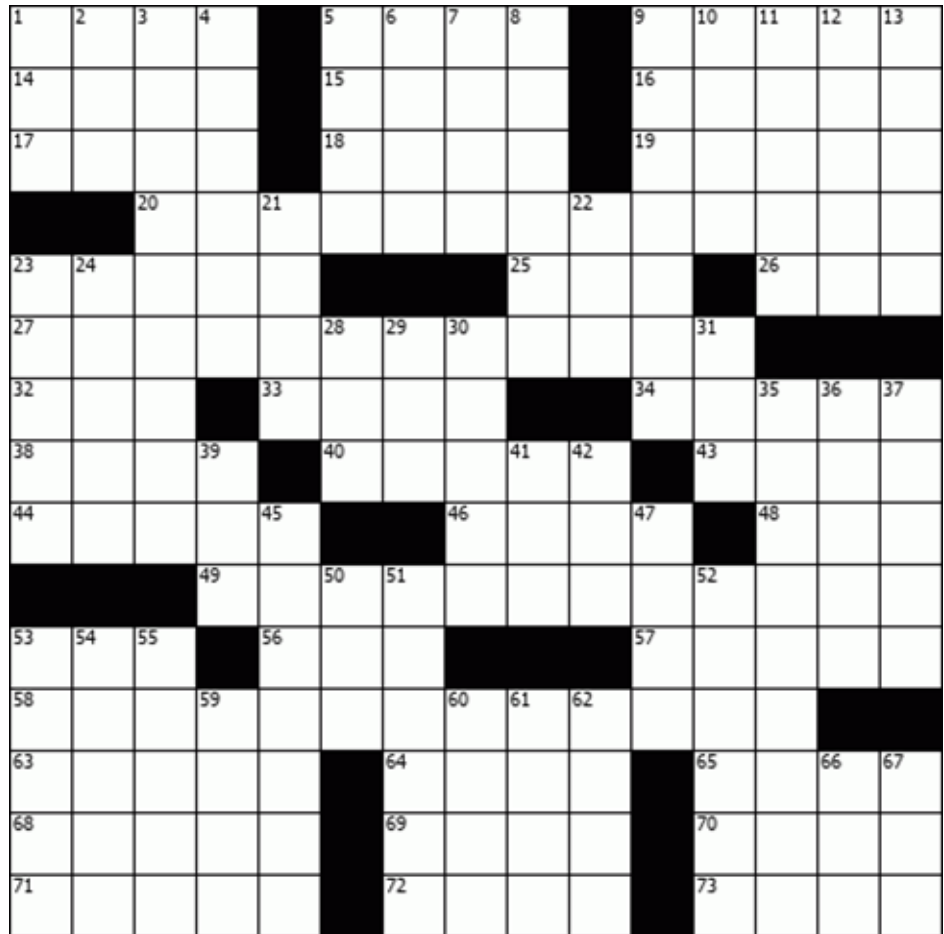
**715-795-2775**

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# FUN & GAMES

## Across

1. "Bummer!" to Shakespeare
5. Cottonwood covering
9. Gunslinger's command
14. Ho Chi \_\_\_\_\_
15. Many a toy train track
16. Atlanta school
17. Jai \_\_\_\_\_
18. Opera box
19. Equipped to eavesdrop
20. Man with lots of power
23. Century plant's rarity
25. Gymnast's reward
26. Toil and trouble
27. It has an area of about 69 sq. miles
32. Income sharer (Abbr.)
33. Relatively safe military position
34. Mast attachment
38. Café \_\_\_\_\_ (black coffee)
40. Tickle one's funny bone
43. Philosopher Descartes
44. Yogic position
46. 1969 World Series champs
48. Bellum's opposite
49. Investment device
53. Cassowary kin
56. Roman candle path
57. Sudden feelings
58. "Billy Bathgate" star
63. Eskimo word for "Eskimo"
64. Fairy-tale monster
65. Mane site
68. Word with horse or free
69. Enthusiastic vigor
70. Strain at a \_\_\_\_\_
71. Did some cobbling
72. Put on cloud nine
73. Sicilian spouter



## Down

- |                                    |                                       |                               |
|------------------------------------|---------------------------------------|-------------------------------|
| 1. Journal publisher, for short    | 22. One with a nest egg               | 47. Pond refuse               |
| 2. Abner adjective                 | 23. African title of respect          | 50. East or West trailer      |
| 3. Museum in 27-Across             | 24. Nigeria's principal city          | 51. Resounds                  |
| 4. Civil War battle                | 28. World's largest professional org. | 52. Color on Ireland's flag   |
| 5. Weight-laden lasso              | 29. Shapely limb, slangily            | 53. Tosses out a line?        |
| 6. The Bard of _____               | 30. Outdo                             | 54. Author Alice or H.H.      |
| 7. Pasta sauce brand               | 31. EMT's treatment                   | 55. Type of suspects          |
| 8. Compulsive shoplifter, slangily | 35. Detestable                        | 59. Word with crimson or high |
| 9. Goes back to the start          | 36. Vapid                             | 60. Leer lasciviously         |
| 10. Release, in a way              | 37. Books                             | 61. Friend of Kukla           |
| 11. Angiogram image                | 39. ER employees                      | 62. Stave (off)               |
| 12. Dogma                          | 41. It may swell or have swells       | 66. Barrie boy                |
| 13. Kind of foil or power          | 42. Odds and ends abbreviation        | 67. SFO stat                  |
| 21. Any son of Fatima              | 45. Expected                          |                               |

# FUN AND GAMES - COLOR ME



## Word search



**Halloween**  
**Trick**  
**Treat**  
**Costume**  
**Pranks**  
**Witch**  
**Spider**  
**Pumpkin**

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



## 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

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.

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

Cheryl Pease



## Why Muscle is Medicine

Loss of muscle is the *strongest* predictor of **early death**.

Muscle isn't just for strength, it's the most **protective tissue** in the human body.



Muscle is *not* optional for **longevity**.

It's your strongest **protection** against metabolic **decline**.

## Muscle protects against disease

More **muscle** mass = **lower risk** of:

- Type 2 diabetes
- Heart disease
- Alzheimer's & cognitive decline
- Osteoporosis & fractures
- Frailty & falls

Up to **80% of glucose** after meals is stored in **muscle**, making it the body's primary **blood sugar regulator**.

## Why Muscle Matters

Muscle is a **living organ** that regulates:

- Blood sugar + insulin sensitivity
- Inflammation (via myokines)
- Recovery + metabolism
- Hormonal balance (testosterone, growth hormone, cortisol)

## CHERYL'S RECIPES ARE BACK !!

### CHEESEBURGER SOUP

**From: Cheryl Pease (One of my faves for fall)**

Nutrition Facts per serving: Calories 400 Protein 44g Carbohydrates 11g Fat 20g Total Time: 45 minutes Servings: 4

#### **Ingredients:**

1lb. 90% lean ground beef  
1/4 cup chopped onion  
3/4 cup diced celery  
1 (14.5oz) can diced tomatoes  
3 cups low sodium chicken broth  
2 tsp Worcestershire sauce  
1 tsp dried parsley  
1/4 tsp salt  
1/4 tsp ground black pepper  
7 cups baby spinach  
4 oz reduced fat shredded cheese

#### **Directions:**

In a large soup pot cook the ground beef until fully browned.  
Add onion, and celery then saute' until tender.  
Remove from heat and drain any excess liquid.  
Stir in canned tomatoes, broth, Worcestershire sauce, parsley, salt and pepper.  
Cover and simmer on low for 20 minutes.  
Add the spinach, and cook until wilted, 1-3 minutes.

Top each serving with 1 ounce of cheese. 🍲 enjoy!



**Coming in 2026**

**“Getting Healthy” and  
“Staying Healthy”**

**P.J. McCaughn**

**(Keeping it in the Family)**



**2ND ANNUAL**

**Healthy Start Workshop  
Saturday, Jan 3rd, 2026**

**Times and Details coming**



Hosted by:

Julie (Friermood) Sarkauskas & PJ (Peggy Pease) McCaughn

Contact Info: Julie @ 715-499-1167

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

# 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.





# HERE WE GO - LET'S GET CANNING !!!

## PICKLED PEPPERS

### Ingredients:

- 8 cups hot peppers (cayenne, jalapeno, habanero, etc.) I've used sweet jalapeno peppers and love them.
- 6 cups white vinegar
- 2 cups water
- 4 Tbls kosher salt
- 3 Tbls celery seed
- 3 Tbls mustard seed
- 3 Tbls black peppercorns

### Directions:

- Wash peppers thoroughly and snap off the stems. (Use whole or chopped)
- Pack peppers into sterilized pint jars and set aside.
- Combine vinegar, water, salt, celery salt, mustard seed and peppercorns in a large saucepan and bring to a boil.
- Pour boiling brine over peppers in the pint jars, leaving  $\frac{1}{4}$ " of head space at the top.
- Seal jars with lids and bands and process in a water bath of boiling water for 10 minutes.
- Store at least one week before using. Store up to one year.

### NOTES:

You may find it momentarily disappointing to discover the vibrant color of your peppers pales significantly after processing. This is a result of a chemical reaction to the vinegar and, not for nothing, pouring boiling water on them. If that drab olive green isn't doing it for you, mix a variety of colors of peppers into your jars, including red, orange or yellow. Red peppers tend to hold their color a little better.



## WINTER APPLE JELLY

**Taste of Home Canning** (Mom made this jelly for years and it was incredible)

### Ingredients:

- 1 Quart Apple juice
- 1 package (1-3/4 ounces) powdered fruit pectin
- 2 Tbsp bottled lemon juice
- 3 – 6 drops red food coloring, optional
- 5 1/2 cups sugar (*best to measure ahead of time so you can just add to the boil mixture when ready*)
- 1 tsp ground cinnamon

### Directions:

- In a Dutch oven, combine the apple juice, pectin, lemon juice and food coloring, if desired.
- Bring to a full rolling boil, stirring constantly.
- Quickly stir in sugar, return to a full rolling boil.
- Boil for 2 minutes, stirring constantly.
- Remove from the heat; skim off foam.
- Stir in cinnamon
- Carefully ladle hot mixture into hot sterilized jars, leaving 1/4 " headspace
- Remove air bubbles; wipe rims and adjust lids
- Process for 5 minutes in a boiling-water canner



# ROB'S CULINARY CHRONICLES



## Scallops By Rob Lynch

Scallops are bivalve mollusks found in oceans worldwide, with origins tracing back millions of years in the fossil record. They are unique among shellfish because many species can actually "swim" by clapping their shells together, a defense mechanism against predators.

In the culinary world, scallops are valued for their sweet, delicate flavor and tender texture. They are often pan-seared to create a golden crust while keeping the interior moist, though they can also be grilled, broiled, or baked. Their versatility makes them suitable for both fine dining and simple home cooking. Scallops are also commonly eaten raw as sashimi or carpaccio in Japanese cuisine, where their freshness is highlighted without heavy seasoning.

There are two main types of scallops: bay and sea. Bay scallops are smaller, sweeter, and more tender, usually harvested from shallow waters along the Atlantic coast, particularly in New England. Sea scallops are larger, meatier, and found in deeper waters, making them better suited for searing and grilling. A fun fact is that scallops have up to 200 tiny blue eyes along the edge of their shells, which help them detect light and motion. Additionally, they are active swimmers, making them one of the more fascinating creatures on a seafood plate.

Here is my recipe for Pan Seared Sea Scallops. Enjoy!



***Rob Lynch got his start in the supper clubs of Barnes, Wisconsin in the 70's and 80's. His restaurant career spans 30 years in Wisconsin, Minnesota, North Dakota and Florida.***

***You can get more grilling, smoking and beverage tips at his website: [www.beercheesesoup.com](http://www.beercheesesoup.com)***

# ROB'S CULINARY CHRONICLES

## **PAN SEARED SEA SCALLOPS**

**By: Rob Lynch**

### **Ingredients:**

- 1 lb fresh sea scallops (about 12 large)
- 2 tbsp unsalted butter
- 1 tbsp olive oil
- 1 tbsp fresh lemon juice
- 2 tbsp fresh parsley, chopped
- Salt and freshly ground black pepper, to taste

### **Directions:**

- Pat the scallops completely dry with paper towels—this is key for a golden crust.
- Season lightly with salt and pepper on both sides.
- Heat a large skillet (preferably cast iron) over medium-high heat.
- Add olive oil and 1 tbsp butter.
- When the butter is melted and sizzling but not smoking, place the scallops in the pan, leaving space between them.
- Cook without moving them for 2–3 minutes until a deep golden-brown crust forms.
- Flip the scallops and add the remaining 1 tbsp butter to the pan.
- Tilt the skillet slightly and spoon the melted butter over the scallops as they finish cooking, about 1–2 minutes more. They should be opaque in the center but still tender.
- Remove from heat immediately, squeeze lemon juice over the top, and garnish with parsley.



***Don't forget to check out Robs website: [www.beercheesesoup.com](http://www.beercheesesoup.com)***



## APPETIZERS & STARTERS

### **PUMPKIN HUMMUS**

Taste of Home “Pumpkin”

#### **Ingredients:**

- 2 cans (15 oz each) garbanzo beans or chickpea, rinsed and drained
- 1 can (15 oz) pumpkin
- 1/2 cup olive oil
- 1/3 cup tahini
- 5 Tbsp lemon juice
- 2 tsp hot pepper sauce
- 2 garlic cloves, minced
- 1 tsp salt
- Baked pita chips
- Assorted vegetables, optional



#### **Directions:**

- Place the first 8 ingredients in a food processor; cover and process until blended
- Serve with pita chips and/or vegetables

Makes 4 cups

### **PRETTY PUMPKIN WONTONS**

Taste of Home “Pumpkin”

#### **Ingredients:**

- 1 can (15 oz) pumpkin
- 1 cup ricotta cheese
- 1 tsp salt
- 40 wonton wrappers
- Oil for deep-fat frying

#### **Dip:**

- 1 cup confectioner's sugar (powdered sugar)
- 1/2 cup sour cream
- 1/2 cup apricot preserves
- 1 ts ground cinnamon



#### **Directions:**

- In a small bowl, combine the pumpkin, cheese and salt.
- Place 1 Tbsp in the center of a wonton wrapper (Keep remaining wrappers covered with a damp paper towel until ready to use)
- Moisten edges with water; bring corners to center over filling and press edges together to seal
- **\*\* REPEAT\*\***
- In an electric skillet or a deep-fat fryer, heat oil to 357\*.
- Fry wontons in batches for 30-60 seconds on each side or until golden brown.
- Drain on paper towels

Meanwhile, in a small bowl, combine dip ingredients. Serve with wontons.



# FALL BREAKFAST

## **BLUEBERRY BREAKFAST QUESADILLAS**

### **Ingredients:**

- **Flour tortillas:** Soft pliable tortillas give the best fold and help everything stay together Choose fresh ones from the bakery section if possible
- **Cream cheese:** Choose full fat for creamy texture and flavor let it soften before mixing
- **Honey or maple syrup:** Either adds natural sweetness If you use local honey the flavor gets even better
- **Ground cinnamon:** Use fresh ground for warmth and depth it brings out the fruitiness of the berries
- **Fresh blueberries:** Pick plump dry berries that are deep blue Avoid wrinkled or leaky berries They burst and become jammy when cooked
- **Butter:** Use real unsalted butter for a golden crisp exterior
- **Powdered sugar:** Adds a sweet dusting for garnish Choose a fine powder that melts quickly
- **Whipped cream or yogurt:** Offers tangy or creamy contrast to the sweet filling Use thick Greek yogurt or real whipped cream for best results
- **Fresh mint:** Optional but the green packs a color and flavor punch
- **Extra honey or maple syrup:** Drizzle for shine and a little more sweet if desired



### **Directions:**

#### **Prepare the Filling:**

In a small mixing bowl blend softened cream cheese with honey and ground cinnamon Stir until smooth and creamy Taste a little dip to see if the sweetness suits you and adjust if needed

#### **Assemble the Quesadillas:**

Lay out all the tortillas flat Spread a thin even layer of the cream cheese mixture over one half of each tortilla leaving the edges clean Dot the surface with blueberries spacing them so every bite gets a few Fold each tortilla in half to cover the filling pressing gently

#### **Cook the Quesadillas:**

Heat a large skillet or griddle over medium heat Let it get hot before adding butter Add a small piece of butter and allow it to melt swirling the pan Place one or two folded quesadillas in the skillet Cook for about two or three minutes per side pressing lightly with a spatula so the surface browns and crisps The cream cheese will warm up and soften and the berries will start to warm and burst Repeat with remaining quesadillas adding butter between rounds

#### **Slice and Serve:**

Remove quesadillas from the pan and place on a cutting board Let them rest briefly so the filling sets Cut each half moon into wedges for easy sharing Sprinkle with powdered sugar or drizzle with syrup if you like Add a dollop of yogurt or whipped cream and scatter with fresh mint leaves

**Enjoy while still warm**

## OUR FAVORITE RECIPES

### **CRISPY BALSAMIC-THYME POTATO TORTE**

#### **Ingredients:**

- 2 pounds Yukon Gold potatoes, thinly sliced
- 1/4 cup olive oil
- 2 tablespoons balsamic vinegar
- 1 tablespoon fresh thyme leaves
- 2 cloves garlic, minced
- Salt and pepper to taste
- 1/2 cup grated Parmesan cheese (optional)
- Fresh thyme sprigs for garnish

#### **Directions:**

- Preheat the oven to 400°F (200°C). Grease a 9-inch round cake pan with olive oil.
- In a large bowl, combine the sliced potatoes, olive oil, balsamic vinegar, minced garlic, fresh thyme, salt, and pepper. Toss until the potatoes are well coated.
- Layer half of the potato mixture in the prepared cake pan, pressing down gently. If using, sprinkle half of the Parmesan cheese over the first layer.
- Add the remaining potato mixture on top, pressing down again. Sprinkle the rest of the Parmesan cheese if desired.
- Cover the pan with aluminum foil and bake for 45 minutes. Remove the foil and bake for an additional 15-20 minutes, or until the top is golden and crispy.
- Allow the torte to cool for 10 minutes before inverting it onto a serving plate. Garnish with fresh thyme sprigs and serve warm.



### **PUMPKIN & SHRIMP CEVICHE**

#### **Taste of Home “Pumpkin”**

#### **Ingredients:**

- 1 plum tomato, chopped
- 1/2 cup fresh cilantro leaves, chopped
- 1/3 cup orange juice
- 1/4 cup finely chopped onion
- 1/4 cup lime juice
- 1 jalapeno pepper, seeded and finely chopped
- 1/2 tsp salt
- 2 medium ripe avocados, peeled and cubed
- 10 uncooked shrimp (26-30 per lb.), peeled and deveined
- 1 cup cubed fresh white or orange pumpkin (1/4 inch cubes)
- Saltines
- Optional: Lime wedges and jalapeno slices

#### **Directions:**

- Place the first 7 ingredients in a large bowl; toss to combine. Gently stir in avocado, set aside.
- In a small saucepan, bring 4 cups water to a boil. Add shrimp, cook, uncovered, just until shrimp turns pink (2-3 minutes) adding pumpkin pieces during the last 45 seconds of cooking.
- Drain; rinse with cold water and drain well.
- Coarsely chop shrimp; stir shrimp and pumpkin into avocado mixture.
- Refrigerate, covered, until well chilled (at least 2 hours)
- Serve with saltines and, if desired, lime wedges and jalapeno slices.





# EATING HEALTHY DURING THE HOLIDAYS

## **BLT BALSAMIC CHICKEN AVOCADO FETA SALAD**

<https://cafedelites.com/blt-balsamic-chicken-avocado.../>

### **Ingredients:**

#### **Balsamic Dressing / Marinade:**

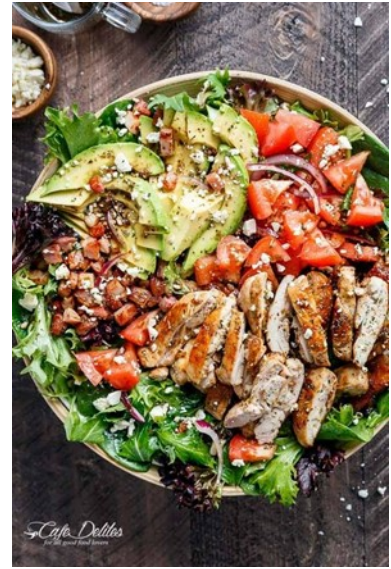
- 1/3 cup balsamic vinegar
- 1/4 cup olive oil
- 2 tablespoons water (or more oil if you wish)
- 2 teaspoons Italian seasoning
- 2 teaspoons minced garlic
- 1 teaspoon honey
- 1/4-1/2 teaspoon salt (adjust to your tastes)
- 4 skinless and boneless chicken thigh fillets (or breast fillets)

#### **Salad:**

- 5 ounces bacon diced and trimmed of all fat
- 8 cups mixed salad lettuce leaves (or Romaine | Cos lettuce leaves)
- 2 tomatoes chopped
- 1 red onion thinly sliced
- 1 avocado sliced
- 1/4 cup crumbled feta cheese
- extra Italian seasoning
- salt and pepper to taste

### **Directions:**

- Whisk balsamic dressing / marinade ingredients together until well combined. Pour 2-3 tablespoons into a shallow bowl. Add the chicken thighs and coat evenly. Season with salt and pepper; set aside for 10 minutes while the frying bacon.
- Fry bacon until crisp in a skillet over medium-high heat. Wipe pan over with paper towel.
- Cook chicken fillets until crisp and cooked through (about 7 minutes each side).
- Arrange all salad ingredients in a large bowl. Top with the bacon, chicken, avocado and sprinkle with feta, extra Italian seasoning and salt and pepper to your tastes.
- Drizzle with the remaining dressing and serve



## **CRANBERRY APPLE QUINOA SALAD**

### **Ingredients:**

- 1 1/2 cups water or low-sodium vegetable broth
- 3/4 cup tricolor quinoa, rinsed and drained
- 1/2 cup dried cranberries
- 1 large bunch curly kale (about 5 oz.), roughly chopped
- Kosher salt
- 2 medium unpeeled apples, such as Granny Smith or Honeycrisp, chopped
- 1/4 small red onion, thinly sliced
- 1/3 cup toasted pecans, roughly chopped
- 2 oz. crumbled feta
- 1 Tbsp. Dijon mustard
- 1 Tbsp. extra-virgin olive oil
- 1 Tbsp. honey
- Juice of 1 lemon
- Pinch of crushed red pepper flakes
- Freshly ground black pepper

### **Directions:**

In a medium saucepan over high heat, bring water to a boil. Add quinoa and reduce heat to medium. Cover and simmer until water is absorbed and quinoa is softened, about 15 minutes. Remove from heat. Fluff with a fork, then add cranberries on top. Cover and let steam 5 minutes.

Meanwhile, place kale in a large bowl; season with 1 teaspoon salt. Massage kale with your hands to combine, about 1 minute. Add quinoa, cranberries, apples, onion, pecans, and feta to kale and toss to combine.

In a small bowl, whisk mustard, oil, honey, lemon juice, and red pepper flakes; season with salt and black pepper. Pour dressing over salad and toss to combine.



# EATING HEALTHY DURING THE HOLIDAYS

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

Prep Time: 15 minutes | Total Time: 1 hour | Servings: 4

### **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)
- ½ cup cream cheese, softened
- Olive oil, for drizzling



### **Directions:**

- Preheat your oven to 400°F (200°C).
- 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.

## **BAKED CAULIFLOWER & BROCCOLI**

### **Ingredients:**

- 1 head of cauliflower, cut into florets
- 1 head of broccoli, cut into florets, peeled stems, cut into 1-inch pieces
- Olive oil
- 1 onion, diced
- Black olives, halved
- Provolone cheese, grated or sliced
- Salt and pepper to taste

### **Directions:**

- Boil cauliflower and broccoli for about 5 minutes. Drain.
- Sauté olive oil and onions. Salt and pepper to taste.
- Assemble cauliflower and broccoli into a casserole dish lined with a small amount of olive oil on the bottom.
- Place cheese, olives and onions on top. Lightly drizzle with olive oil.
- Bake at 375 degrees until dish is heated through and cheese is golden, about 20-30 minutes.



## DESSERTS & TREATS

### PINEAPPLE CREAM CHEESE COBLER

#### Ingredients:

- 1 stick (1/2 cup) butter
- 1 egg, lightly beaten
- 1 cup milk
- 1 cup of all Purpose flour
- 1 cup sugar
- 2 Teaspoons baking powder
- 1/2 teaspoon salt
- 2 cans (20 oz cans) Pineapple chunks (drained)
- 8 oz cream cheese, cut into small pieces.



#### Directions:

- Preheat oven 350 degrees.
- melt butter and pour into 9 x 13" glass baking dish.
- in a small bowl mix together the egg, milk, flour, sugar, baking powder and salt.
- Pour directly over the butter in the baking dish, but do not stir.
- Add the Pineapple chunks arranging in a single layer as much as possible.
- Drop cream cheese pieces over pineapple chunks.
- Place in preheated oven and bake for 45 minutes or until top is golden brown and edges are bubbling



🍏

### SLOW COOKER CRACKER BARREL

🍏

### FRIED APPLES

🍏

Sweet, tender & just like restaurant!

🍴

**Ingredients:**

- 3-4 lbs apples, peeled & sliced
- 2 Tbsp cornstarch
- 1/4 cup brown sugar
- 1/4 cup granulated sugar
- 1 tsp cinnamon
- 1/4 cup melted butter
- 2 tsp lemon juice
- 1 tsp vanilla extract

**Steps:**

1. Toss apples with cornstarch in slow cooker.
2. Add brown sugar, sugar & cinnamon; stir.
3. Pour in butter, lemon juice & vanilla.
4. Cover & cook on HIGH for 2 hrs.
5. Stir and serve warm.

🌟 Tastes like a cozy Sunday morning! 🌟

acorns  
 apple cider  
 autumn apples  
 bonfire boots  
 brown corn  
 cool weather cozy  
 crisp air  
 full moon hot cocoa  
 frost  
 halloween  
 fog  
 rain love melancholy  
 leaves  
 harvest pumpkins  
 walks red  
 october raking leaves sweater  
 sweaters  
 tea scarecrow  
 sweatshirt octoberfest yellow



## DESSERTS & TREATS

### **PUMPKIN PECAN PIE**

**Taste of Home “Pumpkin”**

#### **Ingredients:**

- 2 large eggs
- 1/4 cup sugar
- 1/4 cup packed brown sugar
- 1 tsp all purpose flour
- 1 tsp pumpkin pie spice
- 1/4 tsp salt
- 2/3 cup canned pumpkin
- 2/3 cup whole milk
- 1 frozen deep dish pie crust (9 inch)

#### **Pecan Topping:**

- 2 large eggs
- 1/2 cup dark corn syrup
- 2 Tbsp brown sugar
- 2 Tbsp all purpose flour
- 1 tsp vanilla extract
- 1/2 tsp salt
- 1/2 cup chopped pecans
- 1 cup pecan halves

#### **Directions:**

- Preheat oven to 425\*
- In a bowl, beat eggs, sugars, flour, pie spice and swale until smooth.
- Mix in pumpkin
- Gradually beat in milk and pour into pie crust
- Bake for 10 minutes
- Reduce temperature to 350\* and bake 15 minutes longer

#### **Pecan Topping:**

- Beat the eggs in a bowl until foamy.
- Add corn syrup, brown sugar; molasses, flour, vanilla and salt
- Pour over filling
- Sprinkle with chopped pecans; cover with pecan halves
- Bake for 30-35 minutes or until set.
- Cool completely
- Store in the refrigerator



**WARM  
MEMORIES**

FROM THE KITCHEN OF: \_\_\_\_\_

Ingredients: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Directions: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

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## DESSERTS & TREATS

### **GRANDMA'S ZUCCHINI CAKE**

**Prep Time:** 15 mins | **Cook Time:** 45 mins | **Total Time:** 60 mins

*The frosting amount assumes that you are going to keep the cake in the pan and only frost the top. If you plan on removing the cake from the pan and frosting the sides, you'll want to increase the frosting amounts.*

#### **Ingredients:**

##### **Cake:**

- 2 cups all-purpose flour
- 2 teaspoons cinnamon (can sub 1 teaspoon with other spices such as allspice and nutmeg (go easy on the cloves though))
- 2 teaspoons baking soda
- 1 teaspoon salt
- 1/4 teaspoon baking powder
- 3 large eggs
- 2 cups sugar
- 1 cup vegetable oil
- 1 teaspoon vanilla extract
- 1 teaspoon lemon zest, optional
- 3 to 4 medium zucchini, grated, and with the moisture pressed out through a sieve to equal 2 cups
- 1 cup chopped walnuts or pecans (black walnuts are recommended)
- 1/2 cup golden raisins, optional



##### **Frosting:**

- 3 ounces cream cheese, softened to room temperature (Philadelphia cream cheese recommended)
- 1/4 cup unsalted butter, room temperature
- 1 1/2 to 2 cups powdered sugar

##### **Directions:**

- Preheat oven to 350°F. Butter a 9x12 or 9x13 baking pan (A Pyrex pan works well)
- In a medium bowl, whisk together the flour, cinnamon, baking soda, salt, and baking powder. Set aside.
- In a mixer, beat the 3 eggs on high speed until frothy. Lower the speed and beat in the sugar, vegetable oil, vanilla, and lemon zest (if using).
- Stir in the flour mixture, a third at a time.
- Stir in the zucchini and chopped nuts and/or raisins.
- Pour mixture into a 9x12 or 9x13 baking pan.
- Bake at 350°F for 40 to 45 minutes. (you can also bake in an angel food cake pan for 1 hour.)
- Remove from oven and let cool completely before frosting. (While the cake is cooling, let the frosting's cream cheese and butter sit at room temperature to soften.)
- To make the frosting, beat together the cream cheese and butter. Add the powdered sugar and beat until smooth.
- Frost the cake and serve.
- Store covered with aluminum foil



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OFFICE FOR LOCAL FIRE HAZARD STATUS**



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(1-888-936-7463) / Local: (608) 266-2621  
7 days a week - 7:00 a.m. to 10:00 p.m.

PLEASE VISIT LOCAL ESTABLISHMENTS FOR CURRENT STATE RULES & REGULATION PAMPHLETS OR CHECK ONLINE at:  
[dnr.wi.gov](http://dnr.wi.gov) or [gowild.wi.gov](http://gowild.wi.gov)

### DEER

## 2025 HUNTING REGULATIONS (Continued on Page 53)

### 2025 Seasons

Archery and Crossbow*	Sept. 13 – Jan. 4, 2026
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\*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 <a href="#">map for counties with extended archery seasons [PDF]</a> .	Sept. 13 – Jan. 31, 2026
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Gun hunt for hunters with disabilities: This is not a statewide season. <a href="#">Learn more...</a>	Oct. 4 – 12
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Youth deer hunt	Oct. 11 – 12
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Gun	Nov. 22 – 30
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Muzzleloader	Dec. 1 – 10
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December 4-Day Antlerless-Only Hunt	Dec. 11 – 14
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Antlerless-Only Holiday Hunt *Open only in select Farmland (Zone 2) counties. Please see page 12 of combined hunting regulations for valid counties.	Dec. 24 – Jan. 1, 2026*
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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.



# 2025 HUNTING REGULATIONS

## BEAR

The application deadline for bear permits is always Dec. 10, the year before the season.

### 2025 Seasons

**Note:** [Bear Management Zones \[PDF\]](#)

#### Zones A, B, D: where dogs are permitted

Sept. 3 – 9	<ul style="list-style-type: none"> <li>with the help of dogs only</li> </ul>
Sept. 10 – 30	<ul style="list-style-type: none"> <li>with the assistance of dogs</li> <li>with the help of bait</li> <li>with all other legal methods</li> </ul>
Oct. 1 – 7	<ul style="list-style-type: none"> <li>with the aid of bait</li> <li>with all other legal methods not using dogs</li> </ul>

#### Zones C, E, F: where dogs are not permitted

Sept. 3 – Oct. 7	<ul style="list-style-type: none"> <li>with the help of bait</li> <li>with all other legal methods not using dogs</li> </ul>
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## WILD TURKEY

The application deadline for spring turkey harvest authorizations is always Dec. 10.

### 2025 Seasons

Fall 2025	<a href="#">Zones 1 - 5 [PDF]</a>	Nov. 22 – Jan. 4, 2026
	Statewide	Sept. 13 – Nov. 21

## OTHER GAME BIRDS

### 2025 Seasons

Pheasant	Statewide	Oct. 18 (9 a.m.) – Jan. 4, 2026
Ruffed grouse	Zone A	Sept. 13 – Jan. 4, 2026
	Zone B	Oct. 18 – Dec. 8
Crow	Statewide	Nov. 22 – March 25, 2026
Hungarian partridge	Statewide (closed in Clark, Marathon, and Taylor counties)	Oct. 18 (9 a.m.) – Jan. 4, 2026
Sharp-tailed grouse	Zone-specific permits	Oct. 18-Nov. 9
Bobwhite quail	Statewide	Oct. 18 (9 a.m.) – Dec. 10

Check the [hunting regulations](#) for a complete set of rules.