

BARNES NOTES AND NEWS

Volume 6, Issue 9

ONLINE ONLY

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

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

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 for Details

BARNES VFW FISH FRY
Every Friday in October
3rd 10th 17th & 24th
See Page 5 for Details

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

SEPTEMBER & OCTOBER HAPPENINGS

CABLE FALL FEST



Friday & Saturday
September 26th & 27th

Arts, Crafts, Vendors, Music & Fun



**BARNES
VFW
POST 8329
RAFFLE**



**SATURDAY
SEPTEMBER 20, 2025**

SEE PAGE 6 FOR ADDITIONAL DETAILS

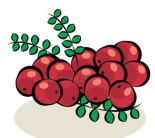


CRANBERRY FEST

Oct 4th & 5th in both

Stone Lake &

Eagle River, WI



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

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 to offer your time

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



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

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

**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

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

Visit: TownOfBarnesWI.gov for town minutes

PLEASE ABIDE BY THE TOWN RULES & REGULATIONS.

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

TOWN OF BARNES BOARD MEMBERS

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

Supervisor: Dave Scully - dScully@TownOfBarnesWI.gov

Supervisor: Jim Frint - jFrint@TownOfBarnesWI.gov

Supervisor: Seana Frint - sFrint@TownOfBarnesWI.gov

Supervisor: Eric Neff - eNeff@TownOfBarnesWI.gov

Cemetery Sexton: Dave Schiess

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



BARNES AREA CALENDAR OF EVENTS: SEPTEMBER 2025



Mon. Sept 1: LABOR DAY HOLIDAY – Town Offices Closed

Fri. Sept 5: FRIENDS OF THE EAU CLAIRE LAKES AREEA Board Meeting 9:00a.m.—11:30 a.m. Barnes Town Hall
Contact Roger Marin: 641-590-1512. eauclairefriends@gmail.com

Sat. Sept 6: BAHAMUSEUM & GIFT SHOP CLOSING The Barnes Area Historical Association, Inc. (BAHA) closed for the season, corner of Lake Rd. & Cty. N. 715-795-3065

Wed. Sept 10: BARNES AREA FOOD SHELF 9:00 a.m.—11:00 a.m. Barnes Community Church

Sat. Sept 13: ANNUAL LADIES LUNCHEON 12:00 noon. Barnes Community Church: 715-795-2195

Mon. Sept 15: EAU CLAIRE LAKES CONSERVATION CLUB (ECLCC) Meeting 7:00 p.m., VFW Hall—Contact Fred Kawell: 715-379-1553

Tues. Sept 16: GORDON BARNES GARDEN CLUB Meeting 1:30 p.m. Barnes Town Hall. 2026 Planning & perennial exchange. Judy Wilcox: 715-795-3247

Tues. Sept 16: REGULAR TOWN BOARD Meeting 6:30 p.m. Barnes Town Hall 715-795-2752

Thur. Sept 18: BARNES AREA HISTORICAL ASSOCIATION, INC.(BAHA) 6:00 p.m. Zoom Meeting 715-795-3065

Sat. Sept 20: VFW POST 8329 RAFFLE, 12:00 (Noon). VFW Hall—Door prizes every 1/2 hour. Raffle Drawing, 3:00 p.m.. VFW AUXILIARY MEAT RAFFLE 12:00 p.m. (Noon). Food and Beverages available. VFW: 715-815-7333 and Auxiliary: 715-795-2402

Tues. Sept 23: VFW POST 8329 Meeting. 6:00 p.m. VFW Hall—John Skandel: 715-815-7333

Tues. Sept 23: VFW POST 8329 AUXILIARY Meeting 6:00 p.m. VFW Hall—Tam Larson: 715-795-2402

BARNES VFW Post 8329

I'm happy to announce that we were able to personally present Annabelle Rice with her \$1,500.00 scholarship check made possible from our October fish fries.

Thank you Annabelle for coming to the car show to receive the check.

Steve Vanderburg

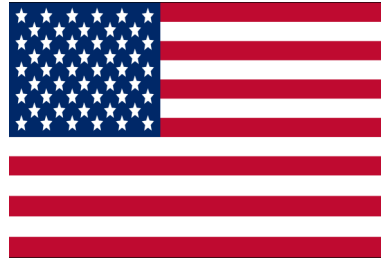


BARNES V.F.W. POST 8329

**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 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

AUGUST CAR SHOW WINNERS

2025

	1ST PLACE	2ND PLACE
CLASS	Kevin Conley	John Swanberg
1900 to 1949	Chev Special Deluxe 1941 Kevin Kitchak	1945 Ford GPW Jeep Kim Ritchie / Driver Jim
1950 to 1959	Dodge Lancer 1955 Daryl + Marilyn Johnson	1958 Oldsmobile Super 88 Don Saari
1960 to 1969	1966 Mercury Comet Cyclone Dirk Gunder	1969 VW Westfalia Campmobile Curt Ward
1970 to 1979	1972 Chev Chevelle SS Brian + Ruth Backlund	1970 Dodge Challenger Mike Ohlsson
1980 to 1989	1986 Pontiac Trans AM Dan + Deb Hensley	1986 Ford T-Bird Richard + Gwen Theien
1990 to 1999	1992 Chev Corvette Tom Riemer	1995 Ford Bronco Jeremy Kasapidis
2000 to 2015	2011 Chev Camaro Kevin O'Brien	2014 Chev Camaro RS Jack Noble
2016 to current	2017 Chev Camaro 255 50th Ann. Gary Friermood	2021 Dodge Durango Wildcat Andy Arrigo
Muscle Car	1970 Dodge Challenger Ford 1930 Model A	1969 Plymouth Roadrunner Dan Baker
Pickup (Modified)	Rick + Perry Smith Henry Weege	1962 Chevy - C-10 Bill Olson
Pickup (Stock)	1957 Chev Apache 3100 Rick + Perry Smith	1984 Chevy C10
Best in Show	Ford Model A 1930	





BARNES
VFW
POST 8329



RAFFLE

SATURDAY
SEPTEMBER 20, 2025

Starts @ Noon
Raffle drawing @ 3pm
VFW Hall on Lake Road in Barnes



\$4,000.00 IN PRIZES

1ST PRIZE \$1,500.00

2ND PRIZE \$1,000.00

10 DRAWINGS @ \$100.00

10 DRAWINGS @ \$50.00

Proceeds Go to the General VFW Improvement Fund

Tickets are available from any VFW member

TICKETS ARE STILL ONLY \$20.00 EACH

ONLY 400 TICKETS SOLD

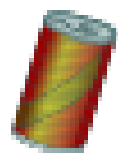
R0009331A-17974 DO NOT HAVE TO BE PRESENT TO WIN

For more information call 715-815-7333

Door prize drawing every 1/2 hour

Bar open at noon

MEAT RAFFLES NOON-3PM



BARNES V.F.W. AUXILIARY - POST 8329



**V.F.W. POST 8329
AUGUST CAR SHOW
RAFFLE WINNERS**



BARNES V.F.W. AUXILIARY - POST 8329

Christmas Bazaar Craft Fair

Saturday Nov. 15th, 2025

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

4 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

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

Sponsored by and Check Payable: Barnes VFW Auxiliary Post 8329

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.

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

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

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.

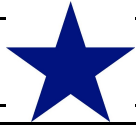


**Structures shown are examples.*



Donation Options:

- *Payable online using QR code or go to townofbarneswi.gov, 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 16th Blood Drive 11 AM to 5pm

Milwaukee Brewer Game Tuesday

Tuesday Sept 9th, 16th and 23rd

For every purchase made during the Tuesday games, earn a ticket and be entered into a drawing and win Brewer Merchandise. Happy hour prices during the game on Tuesday too

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

Green Bay Packer Game Day Sunday

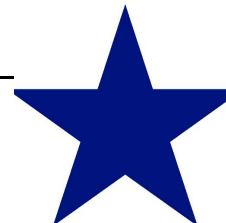
Join us for all televised Green Bay Packer games, we offer potluck, game boards, Jello or pudding shots for each GB touchdown and happy hour prices during the game.

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.*

Fall Fest - *There will be a food stand as we do each year, I currently do not have all the details*

Phyllis Lane

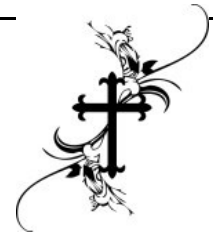




BARNES COMMUNITY CHURCH

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 friend, 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 2nd Wednesday of each month from 9:00 to 11:00 a.m. for persons living within 15 miles of the church.

Please bring identification

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

- For further information call - 715-795-2195



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

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

**BARNES COMMUNITY CHURCH
COMMUNITY MEATLOAF DINNER**

FREE



**OCTOBER 14, 2025
SERVING STARTS AT 5:00 P.M.**

INVITE A FRIEND

Thank you to all who support the Barnes Food Shelf with your donations and financial gifts.

Your generous help is greatly appreciated.

OUR COMMUNITY

CABLE FALL FEST 9-26 & 9-27

Schedule of Events

Friday Night, September 26th

All activities at Cable Area Chamber

- 5:00-7:30 Music by Nick Kuka *Sponsored by Sweet Exchange Market*
- 5:00-9:00 Food Trucks
- 5:00-10:30 Beer & Wine Tent
Sponsored by Ammo's Evergreen Tavern and Devin the Tree Guy
- 5:00-10:30 Street Games & Fire Pits *Sponsored by Andry Rasmussen & Sons*
- 6:00-7:00 Pie Eating Contest & Bake Sale *Sponsored by Mogasheen Resort*
- 7:30-10:30 Music by the Whitecaps *Sponsored by Norvado*

Saturday, September 27th

- 8:00-11:00 Pumpkin Pecan Pancake Breakfast at Cable Community Center
Sponsored by Telemark Northwoods Lodging & The Velo Café
- 9:00-1:00 Youth Entrepreneur Market *Sponsored by Chippewa Valley Bank*
- 9:00-2:00 Classic Car Show
Sponsored by Don Johnson Auto Group and Sealcoat Specialties
- 9:00-4:00 Arts & Crafts Marketplace
- 10:00-1:00 Live Music by Sean & Ian *Sponsored by Otter Bay Resort*
- 10:00-2:00 Hayrides
- 10:00-4:00 Beer & Wine Tent
Sponsored by North Country Vacation Rentals & Camp David Realty
- 10:00-4:00 Food Vendors
- 10:00-4:00 Kids Activities & Bounce Houses
Sponsored by Lakewoods Resort & Tamarack Health
- 1:00-4:00 Live Music by The Whiskey Chase *Sponsored by McKinney Realty*
- 4:00-6:00 Wine & Cheese Tasting
Sponsored by Como Oil & Propane & Northland Electrical Solutions

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

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' Stinkers next Adventure coming in October

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

Volunteer Members:

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



AMBULANCE SERVICE: Ambulance Director/Volunteer: Brett Friermood

at: brettFriermood@TownOfBarnesWI.gov

Full Time EMT's:

Kaylee Silverness and Jake Coleson

Volunteer Members:

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



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

UPDATES COMING



OUR COMMUNITY



THE WILD LADIES OF THURSDAY CARDS

It doesn't happen very often, but the games saw 14 Ladies make it to "try their hand" at winning on an August Thursday.

Players from the bottom left to top and down the right side:

Cheri Karch
Carol Westerberg
Rhonda Hinkel
LeeAnn Friebe
Jeanne Ekstrom
Jeanette Mather
Michele Boheim
Florence Prickett
Jean Mather
Eleanor Wise
Joan Belch
Arlene Fritchen
Frankie Meinke



We missed all of you who could not make it that day.



LOCAL ESTABLISHMENTS



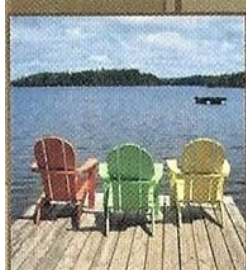
HOURS:
7:00 a.m. to 2:00 p.m. Wed—Sunday
Closed Mondays & Tuesdays

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

SEPTEMBER BOOK:
SLAUGHTERHOUSE FIVE
by: Kurt Vonnegut

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

Start your Family Tree Today.
Don't wait!

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

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



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

**COMING
SOON!**

TRAVELING THROUGH THE GENEALOGY WORLD

OUR COMMUNITY

FRIENDS OF TOMAHAWK LAKE PARK

Please contact:

tomahawklakepark@gmail.com

for future events and information

THE DRUMMOND LIBRARY



Free Wi-Fi throughout the building

HOURS:

Monday: Closed

Tuesday: 10-5

Wednesday: 10-5

Thursday: 10-6

Friday: 10-5

Saturday: 9-1

Sunday: Closed

ADDRESS: 14990 Superior St, Drummond, WI 54832

PHONE: (715) 739-6290



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

OBITUARIES: Remembering Loved Ones Lost



The Lords Prayer

Our Father who art in Heaven
hallowed be thy name.
Thy kingdom come, thy will be done,
on earth as it is in Heaven.
Give us this day our daily bread
and forgive us our trespasses,
as we forgive those who trespass against us.
Lead us not into temptation
but deliver us from evil.
For thine is the kingdom, the power
and the glory, for ever and ever.
Amen



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 (Frierhood) Sarkauskas at:

barnesnotesandnews@gmail.com

OUR COMMUNITY

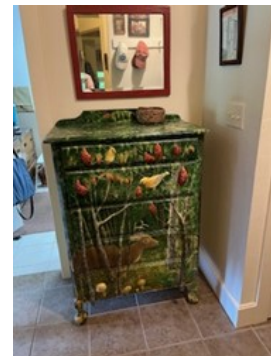
Gordon-Barnes Garden Club



On August 19 th, 23 women road tripped over to Cable for what turned out to be a delightful day of learning and experiencing the native beauty of our area.

Our first stop was just outside of Cable at the home of Kate and Peter Wright. The Wrights are artists whose work is complimentary. Peter is an architect and talented wood worker, and Kate is a painter and landscape gardener who loves native plants. Together they have created a unique home surrounded by beautiful gardens. We just soaked it all in asking tons of questions and learning so much! The dresser to the right is an example of their combined work. Peter built the dresser including the trees and birds in relief, and Kate painted it.

Wow!



As fascinating as all this was, our tour wasn't over. We went to the Cable Natural History Museum to meet Sarah Boles, a Landscape architect and horticulturist who works with the Wisconsin DNR on native plant restoration. Again, Sarah answered all of our questions and taught us so many things including the use of natives in rain gardens and other run off areas.

After all this excitement, our hostess for the day, Connie Balcom, met the group at the beautiful Wayside Rest (maintained by the museum) for a wonderful lunch provided by Velo in Cable. Sarah joined us, and after lunch led a group on a nature hike on the trails surrounding the screened gazebo. It was a wonderful day and there were new people who joined us. What better introduction?

Our next meeting will be September 16th at 1:30 at the Barnes Town Hall. We will be doing some 2026 planning and our annual fall plant exchange. Please join us.

Follow us on Facebook:

gordonbarnesgardenclub@facebook.com

For more information please contact:

Bonnie Dealing at: bonniedealing@gmail.com

UFO CRAFTERS

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

Always ready and waiting for information.

715-558-2017

Call today
for a new
roof!

DC-081900847

HAYWARD ROOFING

A division of Local Roofing, LLC

GAF



www.HaywardRoofing.com

Licensed. Insured. Awesome.
We also appreciate referrals!



OUR COMMUNITY



Happy Birthday
Happy Anniversary
and
Congratulations
to everyone we missed

SEPTEMBER BIRTHDAYS

Tom Van Delist 9/2
Paula (Pease) Greenspan 9/5
Diane (Ritter) Dawson 9/16
Tammy Frieremood (Bill) 9/16
Chuck Jerome 9/17
Del Jerome 9/27



DEL.... HAPPY 89th BIRTHDAY SIR! 9/27

YOU HAVE BEEN A MENTOR, A TEACHER, A FRIEND AND ARE TRULY THE SALT OF THE EARTH ! YOU SERVED YOUR COUNTRY WITH SACRIFICE AND DETERMINATION AND WE CAN NEVER THANK YOU ENOUGH OR REPAY YOU IN ANY WAY.

Del Jerome - Friend



STAY TUNED FOR OUR NEXT REMINISCING

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



Every little thing is gonna
Be Alright

AUGUST CROSSWORD ANSWERS

R	E	C	A	P		S	H	A	D
I	N	U	R	E		H	A	G	U
G	O	T	O	T	H	E	D	O	G
A	S	S	U	R	E		E	G	O
			S	O	A	P	S		U
E	S	T	E	L	L	E		S	T
T	E	A			S	T	L	O	
T	A	K	E	I		S	O	L	
A	N	E	A	R		I	S	A	Y
		T	R	A	C	T		C	O

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

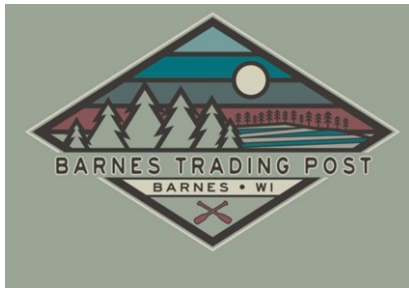
Tall Pines Bar and Grocery

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

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



**FREE ESTIMATES
BONDED & INSURED**

**SAVING SPACE
FOR YOU**



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

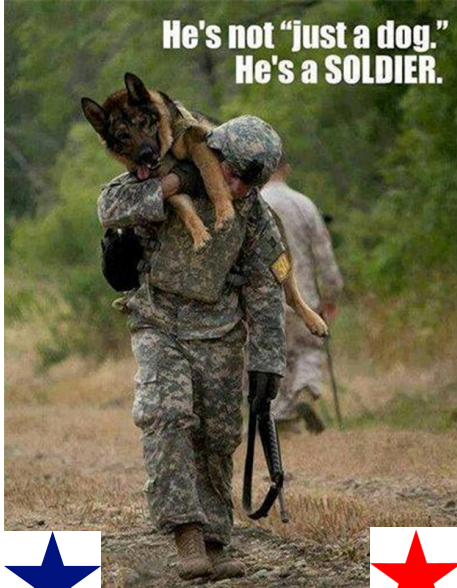
NORTHLAND VETERINARY SERVICES

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

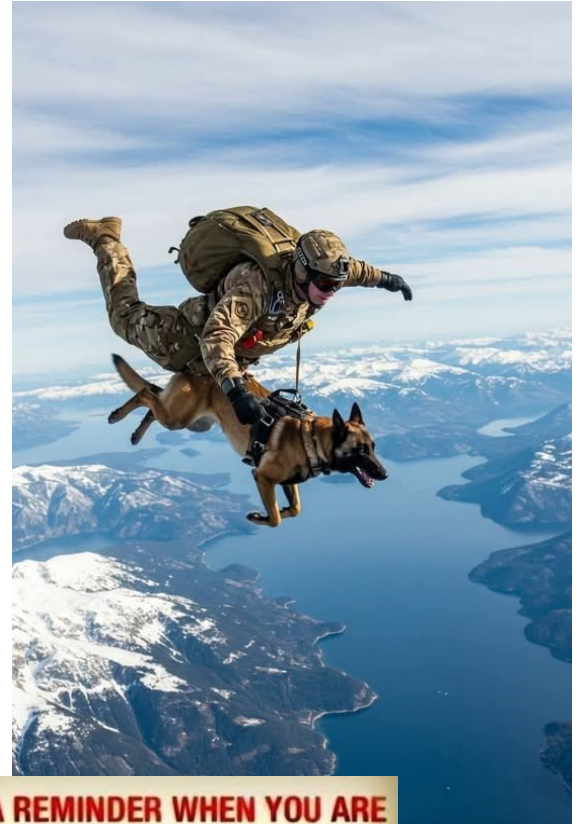


GOD BLESS OUR CANINE VETS





PET PAGE EXTRA



My dog may not
wear a cape, but he
rescues me everyday.

I ♥ Dogs



JUST A REMINDER WHEN YOU ARE ADOPTING A PET:

PLEASE TAKE THE TIME TO MEET
THE SCARED ONES, THE SHY ONES,
THE ONES THAT DON'T STICK OUT TO YOU,
THE ONES WITH THE BORING COLORS
OR MISSING LIMBS,
THE OLDER ONES, THE FRAIL ONES.
THEY HAVE NOT GIVEN UP.
THEY JUST NEED YOU.
AND MAYBE YOU JUST NEED THEM TOO.



**ALWAYS
SUPPORT OUR
TROOPS**



ANCHOR YOUR BOATS HERE

J&M Storage
Jeff Johnson

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

STORAGE FOR:

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



BARNESTORMERS

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

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
Summer Hours: Wednesday, Saturday and Sunday 8:00 a.m. to 2:00 p.m.
Stay tuned for winter hours

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, stell & 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/ USPSshipping bags, pots and pans can be recycled.

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

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

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

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

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

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

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

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

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

NAMEKAGON TRANSIT BAYFIELD COUNTY ROUTE

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

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

EVERY TUESDAY

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



BAYFIELD COUNTY

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

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

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

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

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

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

Carrie Linder, CSW
Aging & Disability Services Manager

Carrie.linder@bayfieldcounty.wi.gov

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

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



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 WisconSibs and member of the WFACSA project. “That is why we are excited to share our survey results and open the conversation around the free and low-cost strategies and resources already available to support businesses.”

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

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

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

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

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

Carrie Linder, CSW
Aging & Disability Services Manager

Carrie.linder@bayfieldcounty.wi.gov

Join Us

Alzheimers and Dementia Caregiver Support Group



Build a support system with people who understand.

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

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



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



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
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. (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

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

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

**YARD
WORK**

?

**PET
CARE**

SEND YOUR INFO TO
barnesnotesandnews@gmail.com

Give me a call:

Julie (Frier mood) Sarkauskas

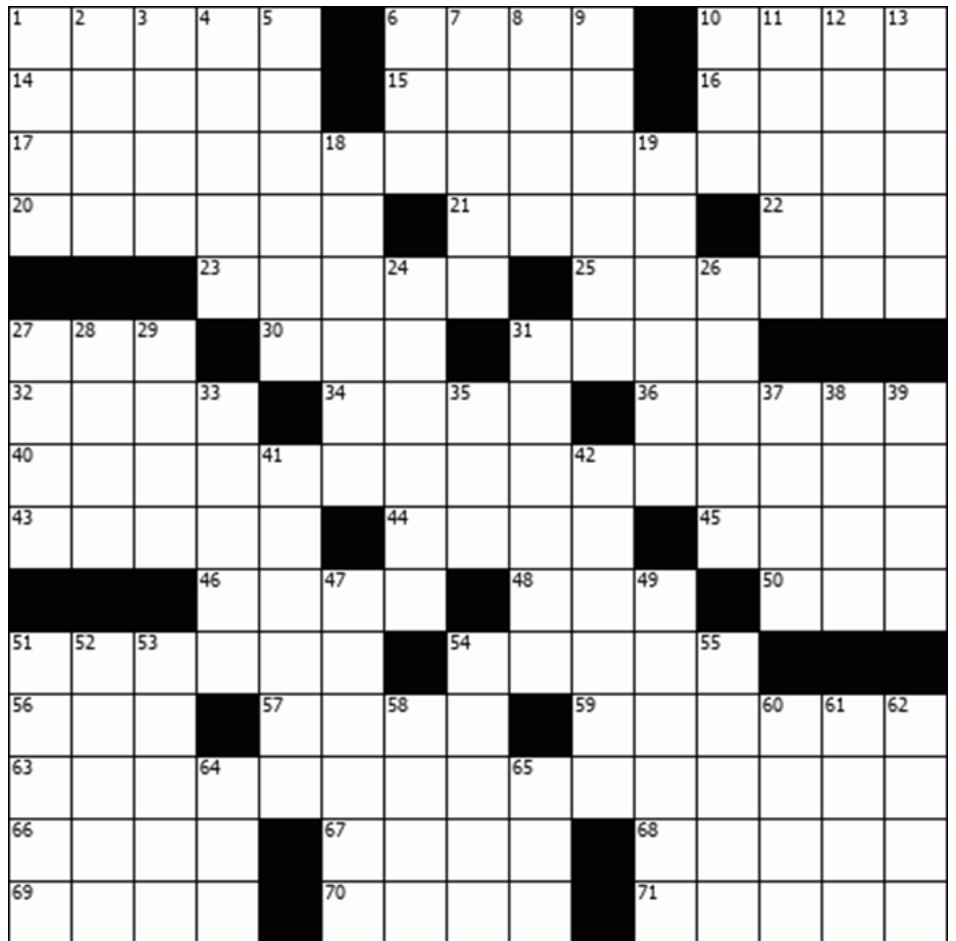
715-795-2775

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FUN & GAMES

Across

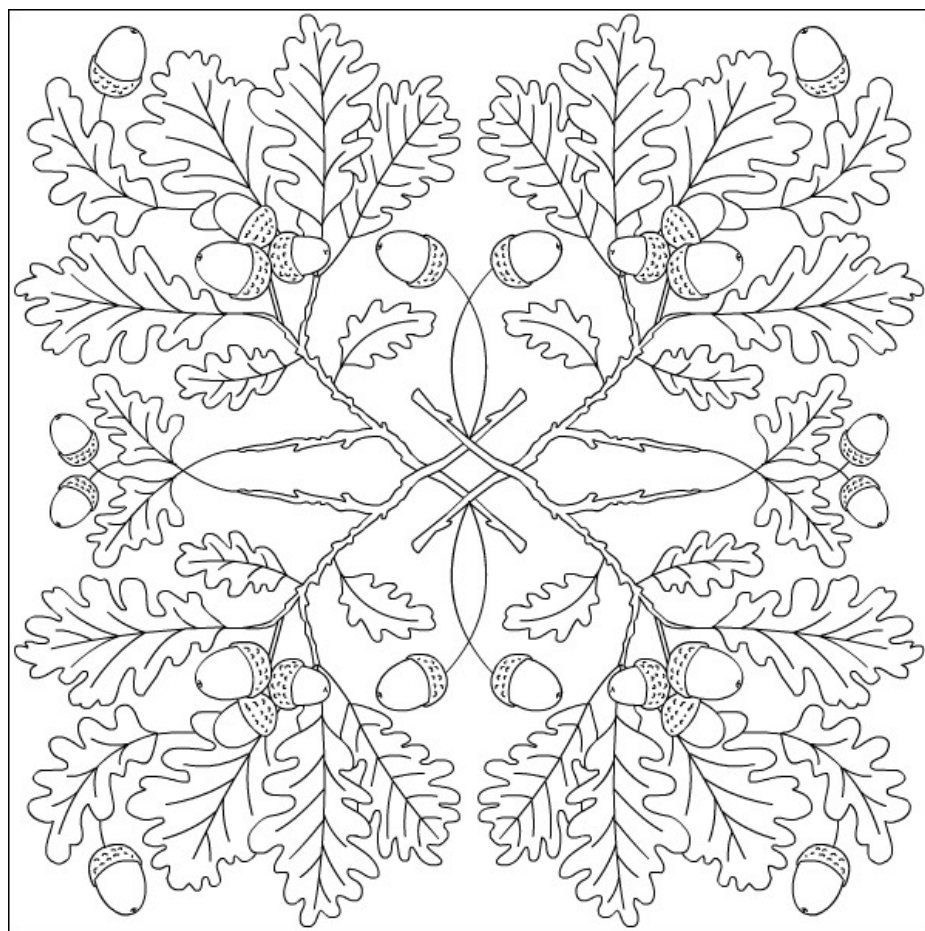
1. Ripsnorters
6. Popular game fish
10. Native peace-maker
14. "Carmen" or "Aida"
15. One Adam Twelve, e.g.
16. Delicate deer
17. Some class reunion attendees
20. Type of condor
21. ____ the Man
22. Hotness under the collar
23. Lippy
25. Perfume bottle
27. Unleaded alt.
30. Tom, Dick and Harry
31. Use a sense
32. PAC member
34. Pacific islands' staple
36. Fireside implements
40. Bo-Peep problem
43. Quinine water
44. Robin Cook book
45. The very best
46. Create a permanent impression
48. Width units
50. Novel
51. Worldly
54. Pass a bill
56. Pindar product
57. Travel document
59. Possible
63. Went bonkers
66. Dame Kiri's forte
67. Saskatchewan indian tribe
68. Congeals
69. Posted, as a letter
70. Put a stop to
71. Hole for an anchor rope



Down

- | | | |
|---|----------------------------|-------------------------|
| 1. Lady of song who gets whatever she wants | 24. Seize before it passes | 47. Boxing maneuver |
| 2. Well-briefed about | 26. Maui greeting | 49. Pressing problem? |
| 3. Ignore Polonius' advice | 27. Iron oxide | 51. Coke and Pepsi |
| 4. Prods | 28. Radar return | 52. Be smitten with |
| 5. Arabic word meaning peace | 29. "Glengarry ____ Ross" | 53. Plastics ingredient |
| 6. Tend tables | 31. Armed adversaries | 54. Flip-chart support |
| 7. Uptight | 33. Unfamiliar | 55. Drums of India |
| 8. Look for evidence | 35. Greek P | 58. Doris Day song word |
| 9. Fighter plane action | 37. Some make light of it | 60. Bungle |
| 10. Start to date? | 38. Unit of inheritance | 61. "Why don't we?" |
| 11. Architectural order | 39. Etna's action | 62. To be, to Brutus |
| 12. San ____ Sula, Honduras | 41. 6 x 9-inch book size | 64. Knot and loop |
| 13. Home of Krupp | 42. Open shelter | 65. Famous opera house |
| 18. Beginnings | | |

Fall



S
E
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CHERYL'S NUTRITION & HEALTH TIPS

TIPS FROM CHERYL PEASE - CERTIFIED NUTRITIONIST



Certified Nutritionist, Fitness
Trainer & Health Coach

<https://linktr.ee/cherylpease>

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

WE CAN NEVER REPAY YOU !!



BE STRONG - BE HAPPY - BE GOOD TO YOURSELF

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 !!

LOW-CARB ZUCCHINI WAFFLES

By: Cheryl Pease

Ingredients:

- 2 Zucchini
- 1 egg
- 1/4 cup freshly grated Parmesan cheese
- 1/4 cup all purpose flour
- 1/4 cup fresh parsley, finely chopped
- 2 Tbsp plain Greek yogurt
- 1 "tsk" kosher salt
- 1/2 tsp freshly cracked black pepper
- Cooking spray
- 2-4 fried eggs for serving
- Fresh chives, finely chopped, for garnish

Directions:

- Use the coarsest side of a box grater to grate the zucchini
- Mix in a large bowl with the egg, Parmesan cheese, flour, parsley, Greek yogurt, salt and black pepper.
- Stir to mix evenly.
- Heay cooking spray in a waffle iron
- When hot, pour in enough zucchini mixtu
- re for 1 waffle and close the iron
- Cook for about 10 minutes (or until dep golden brown) and repeat until the batter is gone.
- Serve waffles with extra Parmesan cheese on top, plus garnish with a fried egg and chives.

ENJOY !!

Coming in 2026

**"Getting Healthy" and
"Staying Healthy"**

P.J. McCaughn

(Keeping it in the Family)



**2nd ANNUAL
HEALTHY START WORKSHOP**

**January 2nd & 3rd
STAY TUNED FOR DATE
CONFIRMATION AND TIMES**



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.)
- 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.
Peppers may be left 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.



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 over them. Once I tasted them, I got over it quickly. But 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.

CHUNKY SALSA

Taste of Home Canning & Preserving

Ingredients:

- 5 pounds tomatoes
- 4 large green peppers, chopped
- 3 large onions, chopped
- 2 large sweet red peppers, chopped
- 2 habanero peppers, seeded and finely chopped
- 1 cup white vinegar
- 1 can (6 oz) tomato paste
- 3 tsp salt



Directions:

- Fill a Dutch oven two-thirds with water; bring to a boil.
- Score and "x" on the bottom of each tomato. Using a slotted spoon, place tomatoes, one at a time, in boiling water for 30-60 seconds. Remove tomatoes and immediately plunge in ice water. Discard peel; chop tomatoes.
- In a stockpot, combine the remaining ingredients. Stir in tomatoes. Bring to a boil over medium-high heat.
- Reduce heat; simmer, uncovered, for 15-20 minutes or until desired thickness.
- Carefully ladle hot mixture into hot 1 pint jars, leaving $\frac{1}{2}$ inch head space. Remove air bubbles; wipe rims and adjust lids.
- Process for 15 minutes in a boiling water canner.

Recommendation: wear rubber gloves when cutting hot peppers. Avoid touching your face.

ROB'S CULINARY CHRONICLES

BEER CAN CHICKEN

By Rob Lynch

Beer can chicken, sometimes called "beer butt chicken," is a playful and inventive grilling method that likely originated in the American South during the late 20th century. While no single person or place can claim ownership, the technique reflects the spirit of backyard barbecue culture—where improvisation, creativity, and fun often go hand in hand. The idea behind it is simple: by standing a whole chicken upright on a partially filled beer can, the cook creates a unique roasting setup where the bird cooks evenly on all sides while staying moist inside. The rising steam from the beer, along with the indirect heat of the grill, is believed to help flavor and tenderize the meat, although many experts note that most of the moisture and taste come from the seasoning and cooking method rather than the beer itself.

Cooking beer can chicken typically involves preparing a charcoal or gas grill for indirect heat, placing a drip pan beneath the bird, and maintaining a moderate temperature of around 350°F-375°F. The chicken is coated with oil or butter, rubbed with spices, and then positioned upright over the beer can in the center of the grill. As it cooks, the upright position allows fat to drain away while exposing more surface area to the circulating heat, producing crispy skin and juicy meat. Variations include using flavored beers, ciders, or even non-alcoholic liquids like broth or soda, sometimes enhanced with herbs or garlic in the can. The method has since spread beyond its likely Southern barbecue roots, becoming a staple in backyard grilling culture worldwide, known as much for its novelty and presentation as for its reliably tasty results.

Beer can chicken is an easy way to put a grilling performance for friend and family. Even the novice griller can master this recipe. Don't forget to show your guests the final product before you carve it up.

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

ROB'S CULINARY CHRONICLES

BEER CAN CHICKEN ON THE KETTLE GRILL

By: Rob Lynch

Ingredients:

- 1 whole chicken
- 2 tbsp olive oil (or melted butter)
- 2–3 tbsp dry rub (salt, pepper, paprika, garlic powder, onion powder, chili powder OR your favorite commercial dry rub blend)
- 1 (12 oz) can of beer (I recommend a strong, aromatic ale)

Directions:

Light a chimney of charcoal (about 3/4 full). Once hot, bank the coals to each side of the kettle for indirect heat leaving the center empty. Place a drip pan filled halfway with water in the middle under where the chicken will sit and adjust the bottom and top vents to maintain 350°F – 375°F.

Prepare the chicken by removing the giblets, patting it dry with paper towels and rub olive oil or butter over the skin (and under the breast skin if possible). Generously coat with your dry rub of choice. Open the beer can and pour out half into a glass and drink! Make an extra hole or two on top of the can for steam release. Without spilling the beer, slide the chicken cavity over the can so it stands upright with legs down.

Place the chicken in the center of the grill over the drip pan and cover with the lid. Grill for 1–1.5 hours until the breast meat reaches 165°F and the thigh meat 175°F. Carefully remove the chicken from the grill, using tongs or heatproof gloves since the can will be very hot, then let it rest for 10 minutes before carving.

Pro Tips:

- Add chunks or shavings of apple wood to the coals for extra flavor. Pre-soak the wood for best smoking.
- Adjust vents if the skin browns too quickly.
- Avoid basting so the dry rub and heat create extra-crisp skin.
- For easier prep, consider purchasing a commercial beer can chicken holder.



Don't forget to check out Robs website: www.beercheesesoup.com

APPETIZERS & STARTERS

POTATO PUFFS

Potato puffs are a delicious and crunchy snack made with boiled potatoes, flour, butter, and seasonings. The potatoes are mashed and then mixed with the other ingredients and shaped into small balls before being deep-fried until golden-brown. Potato puffs are a great snack for any occasion and can be enjoyed as a standalone snack or paired with other items like ketchup or ranch dressing. Making potato puffs is easy and requires just a few simple ingredients and a deep fryer. They are not only delicious but also nutritious, as potatoes are a great source of fiber, vitamins, and minerals.

Ingredients:

- 6 potatoes peeled, diced and boiled
- 1/2 cup grated cheese
- 2 eggs, beaten
- 2 tablespoons of butter
- Salt and pepper to taste
- 2 tablespoons of all-purpose flour
- 1 teaspoon of baking powder
- 1 tablespoon of chopped fresh parsley



Directions:

- Preheat oven to 350°F (175°C).
- In a large bowl, mash the boiled potatoes and add the grated cheese, eggs, butter, salt and pepper. Mix everything until you have a homogeneous mixture.
- Add the flour and baking powder to the potato mixture and mix until combined.
- Grease a baking sheet with butter or oil and spoon the mixture onto the sheet, forming small puffs.
- Bake in preheated oven for 20 minutes or until golden brown.
- Sprinkle with chopped fresh parsley and serve.

SHRIMP CAKES

<https://cafedelites.com/shrimp-cakes/>

These easy shrimp cakes are loaded with veggies and herbs and pan seared to golden brown perfection. A simple and easy meal option that the whole family is sure to love!

Prep Time 10 mins / Cook Time 15 mins / Total Time 25 mins - Servings: 6

Ingredients:

- 1 pound raw shrimp peeled and deveined
- 3/4 cup panko breadcrumbs
- 1/4 cup finely diced red bell pepper
- 3 tablespoons sliced chives plus more for garnish
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 2 eggs
- 1 teaspoon lemon zest
- 4 tablespoons olive oil
- Optional: sour cream and lemon wedges for serving



Directions:

- Place the shrimp in the bowl of a food processor. Pulse until coarsely chopped - do not grind into a paste.
- Transfer the shrimp to a large bowl and add the panko breadcrumbs, red bell pepper, chives, salt, pepper, eggs, and lemon zest. Stir gently to combine.
- Form the shrimp mixture into 6 patties.
- Heat the olive oil in a large pan over medium high heat. Add the shrimp patties in a single layer and cook for 4-5 minutes on each side or until golden brown.
- Serve immediately, topped with additional chives and sour cream if desired. Garnish with lemon wedges if desired.

OUR FAVORITE RECIPES

10 MINUTE PORTOBELLO PIZZAS

Ingredients:

- 6 portobello mushrooms stems removed, washed and dried with a paper towel
- 2 tablespoons extra virgin olive oil
- 2 teaspoons garlic minced
- 6 teaspoons Italian seasoning or a dried oregano and basil leaf blend, divided
- 3/4 cup pizza sauce garlic and herb
- 1 1/2 cups reduced-fat shredded mozzarella cheese or a pizza cheese blend
- 30 miniature-sized pepperoni
- 6 cherry tomatoes or grape tomatoes, sliced thinly
- 1 pinch salt to taste
- 1 pinch pepper to taste



Directions:

- Preheat oven to broil / grill settings on high heat. Arrange oven shelf to the middle of your oven.
- Combine the oil, garlic and 4 teaspoons of the seasoning together in a small bowl. Brush the bottoms of each mushroom with the garlic oil mixture and place each mushroom, oil side down, on a lightly greased baking sheet / tray.
- Fill each mushroom with 2 tablespoons of the pizza sauce per cap, 1/4 cup of mozzarella cheese, 6 pepperoni miniatures and tomato slices. Broil / grill until cheese has melted and is golden in colour (about 8 minutes).
- To serve, sprinkle with the remaining Italian seasoning (or mixed herbs), and season with salt and pepper to taste.

Notes

- Using dry cheese such as shredded mozzarella gives the best results. Using fresh mozzarella may cause the mushrooms to release some liquid during the broiling / grilling process.
*For the miniature pepperonis, use normal-sized pepperonis and cut them with an apple corer to get miniature sized pepperonis (8 slices.) However, you can use whatever you can find!
- **TIP:** Do NOT over bake them! They WILL release a lot of liquid if left in the oven for too long! Make sure your oven is preheated well and HOT when putting them in.

AMANDA'S POTATOES

Ingredients:

- 2 8oz bags shredded cheddar cheese
- 1-2 bags small white potatoes
- 1-2 Tbsp paprika
- Salt and Peppers
- Spray Oil

Directions:

- Spray cookie sheet
- Sprinkle cheese mixture
- Cut potatoes in 1/2 and place on cheese
- Bake at 350* until potatoes are soft (1/2 hour to 45 minutes)
- Cut around potatoes with cookie cutter and serve



DESSERTS & TREATS

CARAMEL APPLE CAKE

Bettu Crocker Recipes

Ingredients:

- 1 - 21 oz can of Apple filling
- 1 - 11 oz bag of kraft caramel bits
- 1 - box of yellow cake mix
- 1 - cup of butter

Directions:

Combine all in a casserole bake dish. Don't mix it. Just put cake mix on top, pour butter over that and then bake for 30 minutes in a 350° oven.



SUGARED CRANBERRIES

Ingredients:

- 1-1/2 cups granulated sugar, divided
- 1/2 cup water
- 12 ounce bag fresh cranberries

Directions:

- Simmer 1/2 cup sugar and the water over medium heat, stirring until sugar is dissolved.
- Remove from heat and stir in cranberries, making sure that the cranberries are well coated with the simple syrup.
- Use a slotted spoon and place cranberries in a single layer on a piece of wax paper.
- Let dry for about an hour.
- Place remaining 1 cup of sugar in a shallow dish, add cranberries (in small batches), and roll to coat.
- Place on wax paper in a single layer again and allow to dry for another hour or so.



Enjoy!



Jim's BAIT

EAU CLAIRE LAKES
BARNES, WISCONSIN

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

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

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Schmelke Pool Cues

"BARNES - A BREATH OF FRESH AIR"
NOW AVAILABLE

CHECK OUT OUR CLOTHING SECTION

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



FOR FISHING & HUNTING REGULATION
QUESTIONS PLEASE CONTACT:

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

PLEASE VISIT LOCAL ESTABLISHMENTS FOR CURRENT STATE RULES & REGULATION PAMPHLETS OR CHECK ONLINE at:
dnr.wi.gov or 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 map for counties with extended archery seasons [PDF] .	Sept. 13 – Jan. 31, 2026
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Gun hunt for hunters with disabilities: This is not a statewide season. Learn more...	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"> • with the help of dogs only
Sept. 10 – 30	<ul style="list-style-type: none"> • with the assistance of dogs • with the help of bait • with all other legal methods
Oct. 1 – 7	<ul style="list-style-type: none"> • with the aid of bait • with all other legal methods not using dogs

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

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

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

2025 Seasons

Fall 2025	Zones 1 - 5 [PDF]	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.