BARNES NOTES AND NEWS

Volume 6, Issue 11

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 barnes@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.



A time to pause and reflect on how grateful we are for what we have, and for each other. A time when we reach out to our neighbors to share our bounties and bless our friendships. A time to gather and regale recent stories and those of years long passed.

Reach out to, share with, listen to, and support your neighbors. We truly don't know what they might be going through.

VETERANS DAY - Tuesday, November 11th.

Remembering our Veterans not only on this day, but every day. We can never thank them enough, nor can we ever repay them in any way. The sacrifices both soldier and family have made for all of us must never be forgotten. Look at it this way - soldiers have been fighting for us, for people they didn't know would or could even exist, for 250 years. They fought to create a country with freedoms and a way of life that most couldn't imagine; for a country that didn't quite exist yet. The fight continues through today. A fight that can't be won without our support and belief that if they hadn't fought for us back then, we wouldn't be who we are now, and free to be who we can become. **NEVER** stop thanking our Veterans. No matter what.

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BARNES VFW AUXILIARY POST 8329

Continuous Alona state

Saturday, Nov. 15th, 2025 9:00 a.m. to 3:00 p.m.

CHRISTMAS BAZAAR CRAFT SALE
CHRISTMAS IN THE
NORTHWOODS!

SEE PAGE 5 FOR DETAILS

MARK YOUR CALENDAR !! #TH ANNUAL

CHRISTMAS TREE LIGHTING

BARNES TOWN HALL
3360 County Hwy N, Barnes, WI 54873
SATURDAY, December 6th
SEE PAGE 15 FOR DETAILS

In this Issue:

- Calendar of Events
- Senior Meals is Back
- Barnes VFW and AuxiliaryBarnes Area Historical Association
- Barnes Red Hats
- Barnes Book Club
- Garden Club
- Reminiscing
- Fun & GamesCheryl's Pages
- Recipes
- Advertisements

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

barnesnotesandnews@gmail.com

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 (Friermood) 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 MESSES, 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: TownOfBarnesWl.gov

THANK YOU TO OUR TOWN CREW FOR ALL YOU DO!

PLEASE KEEP A WEATHERED EYE FOR THE ATV'S AS THE WEATHER ALLOWS. 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

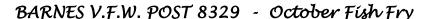
Cemetery Sexton: Dave Schiess

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



BARNES AREA CALENDAR OF EVENTS: NOVEMBER 2025

- 1
- Tues. Nov 11th: VETERANS DAY BANQUET at Barnes VFW Post. Cocktails: 5:00 p.m., Dinner: 6:00 p.m. All Members VFW, VFW Auxiliary & spouses, Community Veterans & spouses invited. 715-795-2402
- Tues. Nov 11th: VETERANS DAY
- Wed. Nov 12th: BARNES AREA FOOD SHELF 9:00 a.m. to 11:00 a.m. at Barnes Community Church
- Sat. Nov 15th: VFW POST 8329 AUXILIARY CHIRSTMAS CRAFT FAIR 9:00 a.m. to 3:00 p.m., Multiple sites: VFW Hall, Barnes Town Buildings and more. Tam Larson: 715+795-2402
- Tues. Nov 18th: GORDON BARNES GARDEN CLUB Meeting 1:30 p.m., Barnes Town Hall. Greens Workshop & Community Donations. Judy Wilcox: 715-795-3247
- Tues. Nov 18th: REGULAR TOWN BOARD Meeting, 6:30 p.m. Barnes Town Hall 715-795-2782
- Thur. Nov 20th: BARNES AREA HISTORICAL ASSOCIATION, INC. (BAHA), 6:00 p.m. Zoom Mtg 715-795-3065
- Fri. Nov 21st: BLESSINGS OF THE HUNT 5:00 p.m. to 7:30 p.m. Free Dinner at the Barnes Community Church. 7156-795-2195
- Sun. Nov 23rd: THANKSGIVING SERVICE 10:00 a.m. Barnes Community Church 715+795-2195
- Thur. Nov 27th: CEDAR LODGE STEAKHOUSE & GRILLE'S 20th annual Free Thanksgiving Day Buffet! Donation Only serving 12:00 p.m. (noon) to 3:00 p.m. 715-795-2223
- Thur. Nov 27th: THANKSGIVING DAY Town Offices Closed
- Fri. Nov 28th: Town Offices Closed









Back Row: Butch Boheim, Scott Toshner, Paul Korbein, Jeff Johnson, Rich Norberg, Lori Norberg, Jack Noble, Bill Webb

Middle Row: Tom Larson, Michelle Boheim, Trice Lancour, Shelley Lancour, Brenda Drall, Linda Stone, Krisanne Korbein, Shaun Waggoner, Tom Leamy, Steve Vanderburg

Front Row: Sam Frelichowski, Donna Leamy, Connie Richards, Millie Johnson, Kate Waggoner, Lori Nieman, Jennifer Noble, Julie Vanderburg.

Missing Volunteers were missed

THANK YOU VOLUNTEERS AND SUPPORTERS!!

SUCCESS!! The Annual Barnes VFW Fish Fry Scholarship Fund Raiser

brought in another record season. Thank you to everyone who showed their support in one way or another and thank you to the volunteers who work tirelessly in the kitchen, bar and making / serving the desserts.

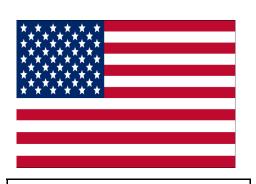
We served a season total of 1,298 dinners......WOW!!!



BARNES V.F.W. POST 8329







WE CAN NEVER REPAY YOU







WOUNDED WARRIOR



PLEASE CONTACT VFW OR VFW AUXILIARY MEMBERS FOR ADDITIONAL INFORMATION.

LET'S "BRING" THEM HOME

THANK THEM **ALL**





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

The Tomb of the Unknown Goldier

The Tomb of the Unknown Soldier is Arlington National Cemetery's most iconic memorial.

The neoclassical, white marble sarcophagus stands atop a hill overlooking Washington, D.C. Since 1921, it has provided a final resting place for one of America's unidentified World War I service members, and Unknowns from later wars were added in 1958 and 1984. The Tomb has also served as a place of mourning and a site for reflection on military service.

Background

Through the ages, one of the consequences of warfare has been large numbers of unidentified dead. Sometimes unidentified remains resulted from poor record keeping, the damage that weapons of war inflicted on bodies, or the haste required to bury the dead and mark gravesites. In the United States prior to the Civil War, unidentified remains were often buried in mass graves. At Arlington National Cemetery, these include unknown soldiers and sailors from the War of 1812 who were discovered buried at the Washington Barracks and reburied at Arlington National Cemetery in 1905.

During the Civil War (1861-1865), high casualty rates and lack of personal identification led to large numbers of unknowns originally buried along marching routes or battlefields. The system of national cemeteries was established in 1862 to ensure the proper burial of all service members. Still, many unknown remains were recovered in the years following the Civil War. At Arlington National Cemetery, there are individual Civil War unknown burials as well as the remains of 2,111 Union and Confederate soldiers buried beneath the Tomb of the Civil War Unknowns. While exact numbers are unknown, estimates indicate that nearly half of the Civil War dead were never identified.

During the Spanish-American War (1898), the U.S. military's policy was to repatriate (return to the United States) the bodies of service members who died abroad. New Army regulations required that soldiers be buried in temporary graves with identifying information. The Army's Quartermaster Corps, which oversaw burials and repatriation of bodies, employed a burial corps, Identification rates went up significantly.

World War I and the Creation of the Tomb

During World War I, U.S. service members received aluminum identification discs, the precursors to "dog tags," to aid the process of identifying remains. The War Department created a new unit in the Quartermaster Corps, the Graves Registration Service, to oversee burials. During and after World War I, however, Americans debated whether bodies should be repatriated. With more than 100,000 U.S. casualties (compared to fewer than 3,000 in the Spanish -American War), repatriation was more challenging.

France and Great Britain, which suffered significantly higher casualties and more unknown dead than did the United States, barred repatriation of their citizens' remains. To ease the grief of their citizens, France and Great Britain each repatriated and buried one unknown soldier on Armistice Day, November 11, 1920. Great Britain buried its Unknown Warrior inside Westminster Abbey in London, and France buried its Unknown Soldier at the base of the Arc de Triomphe in Paris. These unknowns would stand in for other British and French service members whose remains could not be identified.

The American policy, by contrast, gave options to families of the war dead. If requested by the next of kin, the remains of service members who died in Europe would be transported to anywhere in the United States at no cost to the family. Or, families could choose to bury their dead at permanent U.S. military cemeteries to be established in Europe.

In December 1920, New York Congressman and World War I veteran Hamilton Fish Jr. proposed legislation that provided for the interment of one unknown American soldier at a special tomb to be built in Arlington National Cemetery. The purpose of the legislation was "to bring home the body of an unknown American warrior who in himself represents no section, creed, or race in the late war and who typifies, moreover, the soul of America and the supreme sacrifice of her heroic dead."

In October 1921, four bodies of unidentified U.S. military personnel were exhumed from different American military cemeteries in France. On October 23, 1921, the four caskets arrived at the city hall of Châlons-sur-Marne (now called Châlons-en-Champagne), France.

Town officials and members of the U.S. Army's Quartermaster Corps had prepared the city hall for the selection ceremony. Early on the morning of October 24, 1921, Maj. Robert P. Harbold of the Quartermaster Corps, aided by French and American soldiers, rearranged the caskets so that each rested on a shipping case other than the one in which it had arrived. Major Harbold then chose Sgt. Edward F. Younger of Headquarters Company, 2nd Battalion, 50th Infantry, American Forces in Germany, to select the Unknown Soldier. Sgt. Younger selected the Unknown by placing a spray of white roses on one of the caskets.

From Châlons-sur-Marne, the Unknown journeyed by caisson and rail to the port town of Le Havre, France. From Le Havre, the USS Olympia transported the Unknown Soldier's casket to Washington, D.C. The Unknown arrived at the Washington Navy Yard on November 9, 1921. After arriving in Washington, D.C. on November 9, 1921, the Unknown lay in state in the U.S. Capitol Rotunda. About 90,000 visitors paid their respects during the public visiting period on November 10, 1921.

On November 11, 1921, the Unknown was placed on a horse-drawn caisson and carried in a procession through Washington, D.C. and across the Potomac River. A state funeral ceremony was held at Arlington National Cemetery's new Memorial Amphitheater, and the Unknown was interred in the Tomb of the Unknown Soldier. Nationwide, Americans observed two minutes of silence at the beginning of the ceremony. President Warren G. Harding officiated at the ceremony and placed the Medal of Honor, the nation's highest military decoration, on the casket. Numerous foreign dignitaries presented their nations' highest awards, as well.

Originally, the Tomb of the Unknown Soldier consisted of a simple marble slab. During its early years, thousands of visitors came to Arlington National Cemetery to mourn at the Tomb and to pay their respects to the Unknown Soldier and the military personnel he represented.

The Tomb sarcophagus is decorated with three wreaths on each side panel (north and south). On the front (east), three figures represent Peace, Victory and Valor. The back (west) features the inscription: "Here rests in honored glory an American soldier known but to God."

World War II and Korean War Unknowns

Following World War II, some Americans supported the idea of interring and honoring an Unknown from that war. However, the start of the Korean War in 1950 delayed those plans. In August 1956, President Dwight D. Eisenhower approved the selection and interment of Unknowns from both World War II and Korea.

Fought on four continents, World War II complicated the selection of an Unknown. The chosen Unknown needed to represent all unidentified American dead, not just those from one theater of the war. In 1958, the Army exhumed 13 bodies from military cemeteries across North Africa and Europe and brought them to the Epinal American Cemetery and Memorial in France. On May 12, 1958, Major General Edward J. O'Neill placed a red and white wreath on one of the 13 caskets, selecting the Unknown who would represent the Trans-Atlantic (Europe and North Africa) Theater of World War II. The selected casket was then taken aboard USS Blandy for its journey to the United States.

To represent the Pacific Theater of World War II, the Army exhumed five bodies from Fort McKinley American Cemetery in the Philippines (now called Manila American Cemetery) and the National Memorial Cemetery of the

Pacific ("The Punch Bowl") in Hawaii. At the same time, they exhumed four bodies from the Korean War that were also buried at the National Memorial Cemetery of the Pacific. All nine caskets were brought to Hickam Air Force Base, Hawaii. On May 15, 1958, Army Master Sergeant Ned Lyle selected the Korean War Unknown. The next day, Air Force Colonel Glenn T. Eagleston selected the World War II Trans-Pacific Unknown. Both caskets were flown to Guantanamo Bay, Cuba, before being loaded aboard the USS Boston.



Both Unknowns arrived in Washington, D.C. on May 28, 1958 and lay in state in the U.S. Capitol Rotunda for two days. Two days later, the Unknowns were transported to Arlington National Cemetery and interred in crypts to the west of the World War I Unknown.

Vietnam War Unknown

Before the Vietnam War ended, Arlington National Cemetery began making preparations to add a third crypt to the Tomb. However, many people believed that advances in technology would mean that all remains from Vietnam could eventually be identified.

In response to mounting political pressure to recognize a Vietnam War unknown, President Jimmy Carter and Max Cleland, Administrator of the United States Veteran Administration and a Vietnam veteran, dedicated a bronze plaque honoring American service members in the Vietnam War on Veterans Day, November 11, 1978, at Memorial Amphitheater.

By May 1984, only one set of recovered American remains from Vietnam had not been fully identified. In a ceremony held at Pearl Harbor, Hawaii on May 17, 1984, Medal of Honor recipient Marine Corps Sergeant Major Allan Jay Kellogg, Jr. designated the remains as the Vietnam War Unknown. The casket was then transported to Travis Air Force Base, California aboard the USS Brewton.

In California, the Vietnam War Unknown was loaded on a C-141B Starlifter and flown to Andrews Air Force Base, Maryland. The Vietnam War Unknown lay in state in the U.S. Capitol Rotunda from May 25 to 28, 1984. On Memorial Day, May 28, a military procession transported the casket to Arlington National Cemetery for burial. On Memorial Day 1984, President Ronald Reagan presided over the interment ceremony at Arlington. In his eulogy, Reagan assured the audience that the government would continue looking for the Vietnam War's missing in action (MIA) personnel. Meanwhile, the Vietnam War Unknown would lay at rest at the Tomb of the Unknown Soldier for almost 14 years.

The Department of Defense and civilian partners continued working to identify remains recovered from Vietnam. Through these efforts, they reviewed evidence that suggested the Vietnam War Unknown was likely Air Force 1st Lt. Michael Joseph Blassie, a pilot who had been shot down in 1972. At the request of Blassie's family, the Department of Defense exhumed the remains from the Vietnam Unknown's crypt on May 14, 1998. Using DNA testing, scientists positively identified the remains as those of Blassie. In accordance with the wishes of his family, Blassie was reinterred at Jefferson Barracks National Cemetery in St. Louis, Missouri. The crypt designated for the Vietnam War Unknown remains vacant. On September 17, 1999 — National POW/MIA Recognition Day — it was rededicated to honor all missing U.S. service members from the Vietnam War.

Guarding the Tomb

In March 1926, soldiers from nearby Fort Myer were first assigned to guard the Tomb of the Unknown Soldier. The guards, present only during daylight hours, discouraged visitors from climbing or stepping on the Tomb. In 1937, the guards became a 24/7 presence, standing watch over the Unknown Soldier at all times.

The 3rd U.S. Infantry Regiment, known as "The Old Guard," was designated as the Army's official ceremonial unit on April 6, 1948. At that time, The Old Guard began guarding the Tomb of the Unknown Soldier. Soldiers of The Old Guard also serve as escorts to the president and conduct military ceremonies in and around Washington, D.C., including military funeral escorts at Arlington National Cemetery.



Soldiers who volunteer to become Tomb Guards must undergo a strict selection process and intensive training. Each element of the Tomb Guard's routine has meaning. The Guard marches 21 steps down the black mat behind the Tomb, turns and faces east for 21 seconds, turns and faces north for 21 seconds, and then takes 21 steps down the mat. Next, the Guard executes a sharp "shoulder-arms" movement to place his/her weapon on the shoulder closest to the visitors, signifying that he or she stands between the Tomb and any possible threat. The number 21 symbolizes the highest symbolic military honor that can be bestowed: the 21-gun salute.

Wreath Layings and Visitors Today

Laying a wreath at the Tomb of the Unknown Soldier has long been a way for individuals and organizations to honor the sacrifices of American service members. Presidents, politicians, public figures and foreign dignitaries have all paid their respects in this way. Honor Flights, which honor our nation's veterans with all-expense paid trips to see the memorials in Washington, D.C., almost always visit the Tomb of the Unknown Soldier and sometimes lay wreaths.

The opportunity to participate in a wreath-laying ceremony is also open to the general public, including school groups. In addition, each year, millions of people from around the world visit the Tomb of the Unknown Soldier. Some visit to honor military service and sacrifice; some to mourn a loved one; and some because of the Tomb's historical and national significance.

One hundred years after the World War I Unknown's burial, the Tomb of the Unknown Soldier continues to be a powerful symbol of service and sacrifice, mourning and memory.

THE SOLDIER'S TABLE

"Missing Man Table"

The table honors the men and women who served our country.

The table is round to show our everlasting devotion and concern for our fallen and missing comrades.

The cloth is white- symbolizing the purity of their motives when answering the call to duty.



The single red rose, displayed in a vase, remind us of the life, and the blood that was shed, and their loved ones and friends who keep the faith and await answers.

The vase is tied with a red ribbon, symbol of our commitment, and continued determination to account for our missing.

A slice of lemon on the plate is to remind us of the bitter fate of those captured and missing in a foreign land.

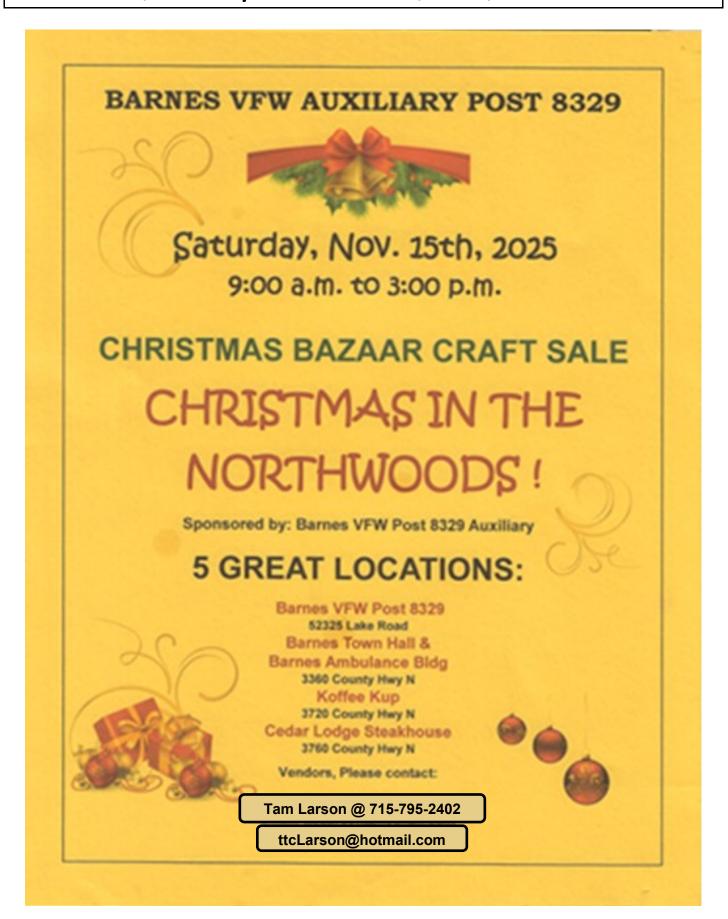
The salt is to remind us of the tears endured by those missing and their families who still seek answers.

The glass is inverted to symbolize their inability to share this evening with us.

The chair is empty and tilted. They are not here so it will remain as such until they return or are accounted for.

"YOU ARE NOT FORGOTTEN SO LONG AS THERE IS ONE LEFT IN WHOM YOUR MEMORY REMAINS"

BARNES V.F.W. AUXILIARY - POST 8329



BARNES V.F.W. AUXILIARY - POST 8329

Christmas Bazaar Craft Fair Saturday Nov. 15th, 2025



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

OUR COMMUNITY

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.



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

Phone: <u>(715)</u> 798-4487



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

Green Bay Packer Game Day Sunday

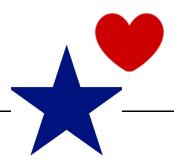
Join us for all televised Green Bay Packer games, we offer potluck, game boards, Jello or pudding shots for each GB touchdown and happy hour prices during the game.

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



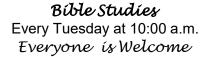


BARNES COMMUNITY CHURCH

Pastor Jon Hartman

WORSHIP HOURS 10:00 a.m. Sunday

BLESSED ARE WE AND OUR NEIGHBORS



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



Please ...



Join us Christmas Eve for our Candlelight Communion Service

Wednesday, Dec. 24th at 5:00 p.m.

Isaiah 9:6: "For unto us a child is born, unto us a son is given: and the government shall be upon his shoulder: and his name shall be called Wonderful, Counselor, The mighty God, The everlasting Father, The Prince of Peace".

PLEASE KEEP OUR NEIGHBORS AND FURRY FRIENDS IN MIND THIS CHRISTMAS. **NO ONE** SHOULD BE ALONE. NOT MAN **NOR** BEAST. LET'S BE SURE TO OFFER AND PROVIDE CARE, COMFORT, A WARM HEART, SHELTER, & FOOD FOR ALL IN NEED.

REMEMBER,

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



BARNES COMMUNITY CHURCH FOOD PANTRY

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

Please bring identification

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

- For further information call - 715-795-2195

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

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

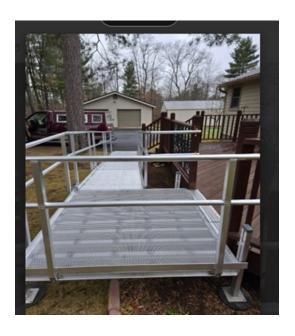
BARNES COMMUNITY CHURCH

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





We pray for those who are suffering, for those who are ill and injured and for those that are seeking peace within their souls.

You are not alone, nor will you ever be alone.

The Lord our God is always with us

His love is forever

God bless and keep each and every one of us.

OBITUARIES: Remembering Loved Ones Lost



ALICE NORA (GUNDERSON) BONK

November 6, 1941 – September 3, 2025

Alice Nora Bonk, 83, of Grand View, Wisconsin, passed away on September 3, 2025.

Alice was born on November 6, 1941, in Elkhart, Indiana, to Elmer and Elva Gunderson. She graduated from Drummond High School in 1959.

In June of 1962, Alice married John Bonk of Grand View. Alice and John often mentioned that John sat behind her in the first grade and that they have been around one another for over 75 years. Together, they built a life rooted in family, faith, and community.

Alice had a humble and quiet spirit, but was quick to lend a hand when someone was in need. She always had homemade cookies, much to the delight of family and visitors. She enjoyed music of all kinds and shared her voice in the Grand View United Methodist Church choir, where she was a long-time member, as well as at the Great Divide Christian Center. Over the years, she found joy in gardening, golfing, dancing, cheering for the Milwaukee Brewers, and attending her grandchildren's sporting events and activities.

She was preceded in death by her parents; her brother, Warren Gunderson; and sister-in-law, Sally Gunderson.

Alice is survived by her devoted husband, John; her children, Dane (Paula) Bonk and Polly (Darrell) Pendergrass of Grand View; and four grandchildren, Mitchel, Grace, Hayden, and Jack.

A private family service will be held to honor her life. The Roberts Funeral Home is assisting with arrangements.





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

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' Stinker are working on their Christmas adventure and lists for Santa. Stay tuned !!!

by: Sally Pease



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

GREEN BAY PACKERS2025 SCHEDULE

PRE-SEASON:

Sat. Aug. 9th: vs New York Jets

Sat. Aug. 16th: @ Indianapolis

Sat. Aug. 23th: vs Seattle

L: GB 10 NY 30

W: GB 23 IN 19

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.
 W: GB 27 CIN 18

 Sun. Oct. 19th: @ Arizona - 3:25 p.m.
 W: GB 27 AZ 23

Sun. Oct. 26th: @ Pittsburgh - 7:20 p.m. W: GB 35 PIT 25

L: GB 13 CA 16

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



Town of Barnes

CHRISTMAS TREE LIGHTING



SATURDAY, DECEMBER 6TH

4:00 P.M. Kids Crafts & Letters to Santa 5:00 P.M. Lighting Santa and Fun to Follow

Refreshments & Goodies Provided

Sponsored by:

* Barnes Notes and News * Cabin Store * Koffee Kup *



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 <u>brockFriermood@TownOfBarnesWl.gov</u>

Assistant Chief - Richard Renz

Volunteer Members:

Damian Von Frank Ben Roecker Mitch Christenson Parker Roecker Leevi Frint Jacob Schiess Jaxston Glinski **Greg Strasser** Whitney Jeanetta Jeff Stumpf David Johnson Reid Welhaven Jeff Jordheim Rilev Welhaven Jennifer Peterson Jackson Hinkel Josh Peterson Jay Fahner Marlo Sumner



AMBULANCE SERVICE:

Ambulance Director/Volunteer: Brett Friermood at: brettFriermood@TownOfBarnesWl.gov

Assistant Director - Sonja Von Frank

Full Time EMT's:

Kaylee Silverness and Jake Coleson

Volunteer Members:

Les Luder
Sarah Juleff
Tom Renz
Hallie Skweres
Tiffany Smith
Robin Friermood

Brock Friermood
Jordan Friermood
Damian Von Frank
Richard Renz
Brandon 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

NOVEMBER BOOK:

The Covenant of Water by: Abraham Verghese

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
My Heritage.com
FamilySearch.org
GenealogyBank.com



TRUST ME
IT'S WORTH IT!



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

FALL HAPPENINGS AND FUN

Gunner, Laurisa & Wesley Pumpkin Fun and What a Buck!

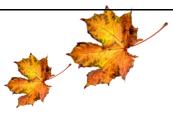




Jace Friermood all geared up and practicing the safety and respect of the gun for the hunt.

He'll be showing his Papa Rick how to bring down the big ones in no time.

Jordan Friermood, Hallie _____ and ___ HAPPY HALLOWEEN TRUNK OR TREAT A SUCCESS !!



OUR COMMUNITY



Gordon-Barnes Garden Club

On a sunny but chilly October 21st, 24 women met at the Barnes Town Hall for an interesting combination of business meeting and workshop. Yep, you heard me folks! Interesting business meeting.

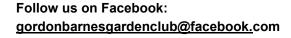
October is an important meeting because it's when election of officers takes place. With the offices of President and Vice President on the table, two of our members Terry Kolberg and Jane Wagner decided to share the job of President. The Vice President's position will be decided in November. See what I mean, it was tense for a while!



After the business meeting, Kayce Brown gave a great presentation on flower arranging. Kayce has had many years in the flower business and made arranging seem very doable even to those of us who haven't had too much success in the past. She used a combination of fall items like leaves, dried hydrangeas, and cattails. She also used white pine boughs as filler for her bouquet. She promised for next month's meeting she would show us how to make bows. This will come in very handy since our November 18th meeting is our greens meeting.

We will be working on holiday porch pots, swags and wreaths. November is also when we decide on gifts for various projects and organizations around Barnes.\

We will meet at 1:30 on the 18th, so if you would like to join us, it's fun to see what everyone does and all the cool creations.



For more information please contact:

Bonnie Dealing at: bonniedealing@gmail.com



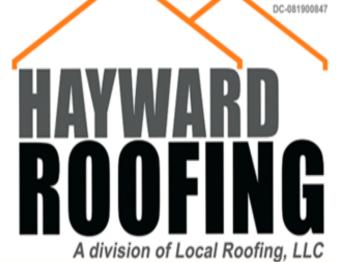
UFO CRAFTERS

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!







Licensed. Insured. Awesome. We also appreciate referrals!



OUR COMMUNITY



NOVEMBER BIRTHDAYS

Shirley (Friermood) Heise 11/10
Irene Drallmier 11/17
Joan Kawell 11/18
Ricky Boleman 11/19
Monica Zignego 11/21
Aiden Heise 11/22
Steve Korn 11/22
Elliott Hough 11/23
Brady Rice 11/28
Jeanna Fullington 11/30

Happy Birthday
Happy Anniversary
and
Congratulations
to everyone we missed

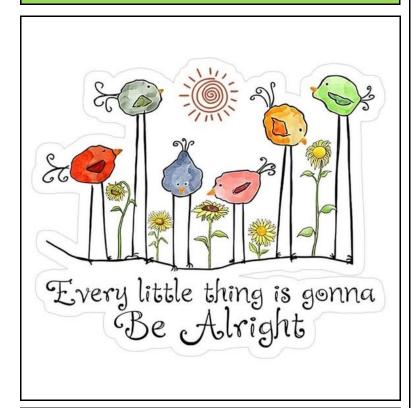


CONGRATULATIONS TO MY COUSIN RONS GRANDAUGHTER LEXI.
COUSIN RON PASSED IN SEPTEMBER AND DID NOT GET A CHANCE
TO GET TO THE WEDDING. GOD BLESS LEXI AND BRANDEN.



STAY TUNED FOR OUR NEXT REMINSCING

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



OCTOBER CROSSWORD ANSWERS

Α	L	Α	S		В	Α	R	K		R	Е	Α	С	Н
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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

Mammosier's Sunset Resort

Ellison's Resort & Sylvia's Tavern

Tiffany's Salon (Debbie's Hair Design)

Jim Johnson Construction

Georgia's (Skoglunds)

Lyndale Bay Resort

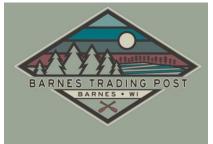
Tall Pines Bar and Grocery

Traut's Resort

Frontier Supper Club

Cheesie's Lakeview Resort





Nadia and Elliott Hough

WE HAVE A LOT

Wilderness Inn

8 Units Available
Wine - Dine - Recline

Wilderness Inn

Come stay with us!!!

Family owned & operated for over 40 years

Join us for Breakfast Lunch Dinner & Drinks

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

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





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.



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

ADOPT !!!

Northwoods Humane Society

10812 N. O'Brien Hill Road Hayward, WI 54843

Phone: 715-634-5394

Hours:

Tuesday through Saturday 11:00 a.m. to 3:00 p.m.

PLEASE REMEMBER...

Pets are not just presents or toys

THEY ARE A LIFETIME



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

except LOVE.....

GIVE LOVE BACK TO THEM



GOD BLESS OUR CANINE VETS





PET PAGE EXTRA





We're all going for a walk because I have the carrots!



DO NOT THROW AWAY
YOUR BLANKETS, SHEETS
AND BATH TOWELS.
BRING THEM TO
ANIMAL SHELTERS.
THE COLD IS COMING!



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

















BARNESTORMERS

Barnes WI Snowmobile Club We would love to have vou!!!!

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 - 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: ITS 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

TRAIL PASSES AVAILABLE

WELCOME HUNTERS & FISHERMEN



WELCOME HUNTERS

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

AN_R

Area North Realty

FOLLOW ME ON facebook

Your Trusted Barnes And Surrounding Area Realtor

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

NO HAZARDOUS DISPOSALS/ITEMS

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

SORRY—WE CANNOT ACCEPT TRASH OR RECYCLING FROM BUSINESSES

EMPTY REFRIGERATORS, FREEZERS, WINDOW AIR CONDITIONERS (Full Size) \$ 20.00

EMPTY REFRIGERATORS, FREEZERS (SMALL) \$15.00

PROPANE TANKS: MUST BE EMPTY / NO CHARGE

STUFFED CHAIRS; \$10

COUCHES/LOVESEAT/RECLINER/TABLES; \$ 30.00 EACH

MATTRESS/BOX SPRING-ANY SIZE \$20.00 EACH

HIDE-A-BED/SLEEP SOFA: \$25.00 W/O MATTRESS / \$ 45.00 WITH MATTRESS

TIRES: CAR/LIGHT TRUCK 5.00 EACH

LARGE TIRES:TRUCK/TRACTOR -- \$\$ DETERMINED BY ATTENDANT

TELEVISIONS AND COMPUTER EQUIPMENT NOW CHARGED BY WEIGHT, NOT SIZE

MISC. FURNITURE; \$5.00/MISC ITEMS NOT LISTED DETERMINED BY ATTENDANT

PLASTIC LAWN CHAIRS: SMALL \$ 2 EA / LARGE \$ 3 EA / TABLES \$4 EACH

CARPETING, PADDING, RUGS, DEPENDING ON SIZE; \$10.00 AND UP

DEHUMIDIFIERS / COMPLRESSORS \$ 15 EACH

FLOURESCENT BULBS 8 FOOT; \$5.00 EACH

FLOURESCENT BULBS 4 FOOT; \$2.00 EACH

FLOURESCENT BULBS LESS THAN 4 FOOT; \$1.00 EACH

CFL BULBS (IN DESIGNATED BOX); \$1.00 EACH

BATTERIES; FREE

ELECTRICAL APPLIANCES: (STOVE, WASHER, DRYER, MICROWAVE, WATER HEATER) FREE

METAL, GRASS CLIPPINGS, PINE NEEDELS, BRUSH AND CLEAN WOOD: FREE

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

BRUSH AREA OPEN ACROSS CTY HYW N FROM THE TRANSFER STATION

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

RECYLCLING 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.

Mvth: Any plastic can be recycled

Fact: Only plastic bottles, jars, jubs, 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.

<u>All</u> 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

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).

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 <u>Harvard Business</u> 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 <u>Wisconsin Family and Caregiver Support Alliance</u> 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

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®

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 locater 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

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.

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/



SPACE OPEN

THANK YOU FOR. "GOING GREEN"

Find us at:

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

SPACE OPEN

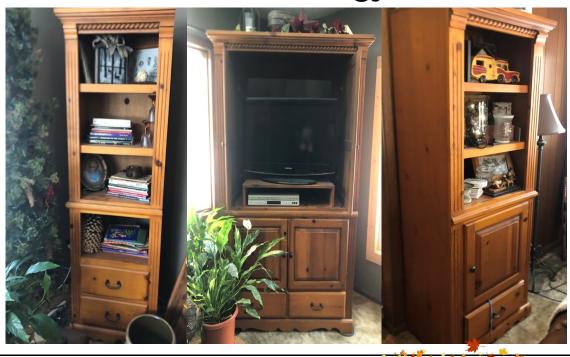
HELP WANTED - FOR SALE - PET SITTING - HANDYMAN WORK

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

3 PC ENTERTAINMENT CENTER

PINE - Cabinets, Drawers and Shelves \$ 500 or best offer

Julie: barnesnotesandnews@gmail.com





Email: barnesnotesandnews@gmail.com

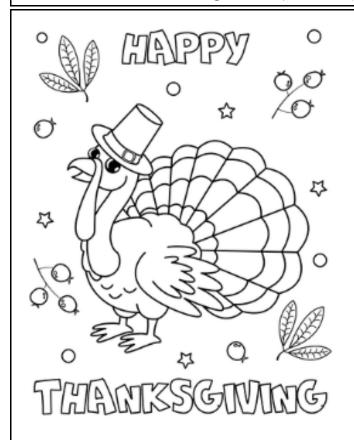
PET CARE or HOUSE SITTING?

SEND YOUR AD(S) TO barnesnotesandnews@gmail.com

or give me a call: Julie (Friermood) Sarkauskas 715-499-1167

Follow us on Facebook

FUN AND GAMES - COLOR ME







FUN AND GAMES

Across

- 1. Rolling watering hole
- 7. "Get Smart" baddies
- 11. Player with more than one head
- 14. Tennessee Williams title critter
- 15. "Brava!"
- 17. Greet, in Cheshire?
- 18. Perilous pick-me-ups?
- 19. West Coast pros
- **21**. "La Bonita" (1987 Madonna hit)
- 22. Kingpin
- 24. Betwixt and between
- 27. Behave like a jack-in-the-box
- **32**. Hamstrung
- 34. Sacred cow
- 35. Concubine cubicle
- 36. Take an evening course?
- 37. Alternate title of a 1980 animated feature focused on Okefenokee Swamp elections
- 40. Keystone Konstable
- 41. "The Murders in the Rue Morgue" beast
- 42. Laura who composed "Stoned Soul Picnic" for the 5th Dimension
- 43. Prepare for a drive
- 45. They have low pockets
- 49. Visually pretentious
- 50. "I saw ___ sawing wood..."
- **51**. People withdraw from them when they're short
- 53. Undercover enterprise
- 61. Muhammad's super middleweight daughter
- **62**. 61-Across combo
- 63. Sweet-talk
- 64. Door topper
- **65**. Bear dance performer
- 66. The willies
- 67. Blushing bride of 1981

Down

- 1. Major leagues, slangily
- 2. Mogul capital until 1658
- 3. Shambles
- 4. Voltaire satire that Leonard Bernstein turned into a musical comedy
- 5. "Henry & June" character
- 6. Honey badgers
- 7. Inspector Clouseau's valet
- 8. High over
- vez (again, in Spanish)
- **10**. Remove the rough spots
- 11. Casino game
- 12. Eliminated, in a way
- 13. "Dr. Jekyll and Mr. Hyde" monogram

- 15 14 16 17 18 19 20 22 23 26 30 31 33 40 36 41 42 45 47 49 52 53 61 62 63 64 65
- 16. She played Anna Christie, Anna Karenina, and Mata Hari
- 20. Mountain pass
- 23. Like some comebacks
- 24. French wine region
- 25. 19th-century short story writer
- **26**. Vital
- 28. Wisconsin birthplace of this puzzle's party
- 29. When quintupled, a 1976 Abba hit
- 30. Carolers' quaff
- 31. Suffix meaning "tongue"
- **33**. Toon snorkasaurus
- 38. Shortchange
- 39. Man-mouse middle
- 44. Jack the Ripper's territory
- 46. Duplicity
- 47. Microphone inventor's initials

- 48. Walk in the park 52. It's all the rage
- 54. Wide-eyed one
- 55. Colonial Massachusetts governor Thomas
- 56. Casa cooker
- 57. Walk on water?
- 58. Minuscule beginning
- 59. Saw red?
- me tangere (touch-me-60. not)
- 61. "Shanghai Noon" actress Lucy



CHERYL'S NUTRITION & HEALTH TIPS

TIPS FROM CHERYL PEASE - CERTIFIED NUTRITIONIST



Certified Nutritionist, Fitness Trainer & Health Coach

https://linktr.ee/cherylpease

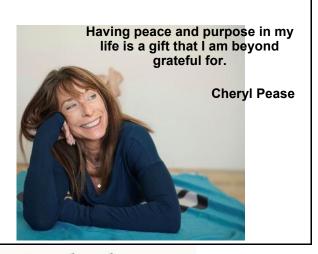
THANK YOU FOR YOUR SERVICE PETE & CHERYL PEASE

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.



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)

LET'S BRING IN THE NEW YEAR RIGHT!!

Coming in 2026

"Getting Healthy" and "Staying Healthy"

P.J. McCaughn

(Keeping it in the Family) Sister-in-Law to Cheryl



2ND ANNUAL **HEALTHY START WORKSHOP**



Different options to choose throughout each day



- 9:00-10:00 Chair Yoga.
- 10:30 -11:30 Yoga Flow
- 12:00-1:00 Optional Healthy lunch at the Koffee Kup Menu: Vegetarian Vegetable Soup w/ mixed salad greens & veggies, Baguettes
- 1:30-4:30 Soul Collage Workshop
- 2:30-4:00 Customer Oil Blends break-out sessions

Saturday, January 3rd: 9:00 - 4:00

- 9:00-10:00 Yin Yoga
- 10:15-11:15 Yoga Nidra
- 11:30-12:30 Optional Healthy Lunch at the Koffee Kup Menu: Tomato Basil Soup w/ Ceasar Salad and garlic breadsticks
- 1:00-4:00 Soul Collage Workshop
- 1:30-3:30 Custom Oils break-out sessions



Hosted by:

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

Contact Info: Julie @ 715-499-1167 Email: barnesnotesandnews@gmail.com



This year the event will be held at:

> **Barnes Town Hall** 3360 County Hwy N **Barnes**, **WI** 54873



TO REGISTER

Call/Text or email: PJ @ 847-370-1700 theswissgypsy@gmail.com

See Page 44 and 45 for detailed information and pricing



LET'S BRING IN THE NEW YEAR RIGHT!!

2ND ANNUAL WELLNESS WORKSHOP



"GETTING TO THE CORE!!"



FRIDAY

9:00 a.m. to 10:00 a.m. Mindful Movement – chair-based yoga class (\$10)

This class is for seniors and other abled people. The goal of this class is to increase strength, flexibility and assist in independent living. The entire class can be done sitting in a chair, but we will work on other skill sets such as getting up and down off the floor and using props – chairs, walls, counters to facilitate daily "yoga snacks".

10:30 a.m. - 11:30 a.m. Yoga Flow (\$10)

This class will be a Hatha flow facilitating the mind-body connection with a focus on strengthening our core and the Chakras (energy centers) that reside there. This class will be appropriate for beginners through advanced practitioners. This class will flow up and down from mat to standing. Equipment will be provided.

1:30 p.m. to 4:30 p.m. Soul Collage Workshop (\$25)

Soul Collage is an intuitive self-analysis process. It can be serious and deep or it can be as simple as creating collage cards for gifts and memories. This class with be an intro to all things Soul Collage All materials and tools will be provided to create 2 cards, and there will be an opportunity to do a "reading" in the last $\frac{1}{2}$ hour of the workshop.

2:30 p.m. to 4:00 p.m. Custom Oil Blends Break-out sessions (\$10)

I will be offering 15-minute individual sessions to work with PJ to create your own custom oil blend which will include a small bottle to take with you. This can be a healing blend, perfume, or custom emotional support mix.

SATURDAY (These 2 Yoga classes can be taken back-to-back)



9:00 a.m. to 10:00 a.m. Yin Yoga Class (\$10)

Most Western Yoga classes focus on the dynamic & active, aimed at working the muscles. Yin Yoga is designed to focus on the deeper tissues: ligaments, joints and fascia. Our focus in this class will be to "create space" and nourish these connective tissues. It is a restorative practice that dives a bit deeper into the mind-body connection. This class requires getting down on the floor and then back up at the end and is appropriate for beginners thru advanced practitioners.

10:15 a.m. to 11:15 a.m. Yoga Nidra (\$10)

Yoga Nidra is a guided meditation that puts us in state between wakefulness and sleep. It is a practice that facilitates deep relaxation, healing and mind-body integration and has been shown in studies to facilitate better sleep.

LET'S BRING IN THE NEW YEAR RIGHT!!

2ND ANNUAL WELLNESS WORKSHOP

"GETTING TO THE CORE!!"



SATURDAY continued:

1:00 p.m. to 4:00 p.m. Soul Collage Workshop (\$25)

Soul Collage is an intuitive self-analysis process. It can be serious and deep or it can be as simple as creating collage cards for gifts and memories. This class will focus on the Community Suite. You are asked to bring a few pictures of loved ones, alive or dead, people or pets to work with. We will have a printer to copy your pics for use on your cards. All materials and tools will be provided to create 2 cards, and there will be an opportunity to do a "reading" in the last ½ hour of the workshop.

1:30 p.m. to 3:30 p.m. Custom Oil Blends Break-out sessions (\$10)

I will be offering 15-minute individual sessions to work with PJ to create your own custom oil blend which will include a small bottle to take with you. This can be a healing blend, perfume, or custom emotional support mix.

WORKSHOP PRICING:

- 2 YOGA CLASSES \$18
- 3 YOGA CLASSES \$24
- 2 Soul Collage sessions \$40
- Friday or Saturday 1 yoga class and SC workshop \$30
- Saturday 2 yoga classes and SC workshop \$38
- 2-Day full schedule \$60
- 2-Day full schedule with Oil Consult \$ 65







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 proc3essed 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 us the specific type of pectin called for.

-Taste of Home Test Kitchen



ROB'S CULINARY CHRONICLES



CHILI By Rob Lynch

Chili, often called "chili con carne" (Spanish for "chili with meat"), traces its roots to the American Southwest, particularly Texas, where Spanish and Mexican culinary influences merged. While its exact origins are debated, most historians agree that chili became popular in the 19th century among cowboys, settlers, and laborers who needed hearty, affordable meals made from simple ingredients—meat, chili peppers, and spices. The first chili stands appeared in San Antonio in the late 1800s, leading to the city's title as the "home of chili."

Over time, regional variations developed, from Texas-style chili with no beans to Midwestern versions packed with tomatoes and beans, reflecting local tastes and available ingredients.

Today, chili is more than a humble stew—it's a cultural staple enjoyed at cook-offs, tailgates, and family dinners across the U.S. It can be served as a main dish, spooned over hot dogs, fries, or baked potatoes, or even used as a topping for nachos and pasta. For deeper flavor, many cooks recommend toasting and grinding whole dried chilies instead of using pre-made powders, and allowing the chili to rest overnight to let the spices meld. Adding a small square of dark chocolate or a splash of coffee can also enhance the richness and complexity of the dish.

Whether fiery or mild, meaty or vegetarian, chili remains a symbol of comfort, creativity, and regional pride. My former restaurant in North Dakota had a signature chili on the menu called Sheboygan Chili. The regulars used to argue about whether it is truly a "chili" or more of a "soup." Either way, it is a sweet and spicy concoction that is very satisfying on a cold day.

I have been asked for this recipe more than any other dish that I make. Pro-tip #1: Use precooked bratwurst! Using fresh bratwurst will cause the chili to become greasy. Pro-tip #2: Simmer and reduce longer for stronger flavors, and it's always better the next day!

Eujoy !!



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

SHEBOYGAN CHILI

From the kitchen of Rob Lynch

Ingredients:

- 1 lb pre-cooked bratwurst links (cut into 1/2" pieces)
- 1 lg onion (cut into 1/2" pieces)
- 1 lg green pepper (cut into 1/2" pieces)
- 1 whole celery, including leaves (cut into 1/2" pieces)
- 1 tbsp vegetable oil
- 3 cans stewed, whole or crushed tomatoes (14.5 oz cans)
- 1 qt water
- 1/2 cup hot, dark chili powder
- 1/4 cup brown sugar
- 1/2 tbsp kosher salt
- 1/2 tbsp cracked black pepper

Directions:

- In a medium stock pot, simmer bratwurst in the vegetable oil for about 10 minutes.
- Add tomatoes, water, and all the chopped veggies. Bring to a boil.
- Add the spices. Reduce heat and simmer on low for at least 1 hour.

OPTIONAL: Add dark red kidney beans; ancho peppers for more heat; use jalapeno brats for extra zip; skip the brats for a vegetarian version. Chili is personal...doctor it up any way you want!





Don't forget to check out Robs website: _

GETTING READY FOR CHRISTMAS

BASIL PESTO CHEESY PUFF PASTRY CHRISTMAS TREE

Ingredients:

- 2 sheets puff pastry, thawed if frozen
- 4 tbsp basil pesto
- 1 cup shredded mozzarella cheese
- 1/3 cup grated Parmesan cheese
- 1 egg (for egg wash)
- 1 tbsp water (for egg wash)
- Optional garnishes: rosemary sprigs, red pepper flakes, pomegranate seeds or cherry tomatoes

Directions:

- Thaw puff pastry at room temperature for 30–40 minutes until pliable.
- Preheat oven to 375°F
- Line a baking sheet with parchment and lightly flour your surface.
- Lay out both pastry sheets and gently roll to even edges.
- Spread pesto over one sheet.
- Sprinkle mozzarella and Parmesan evenly.
- Top with second pastry sheet and press gently to seal.
- Trim into a large triangle to form a tree.
- Cut horizontal strips along both sides, leaving center intact.
- Twist each strip away from center to form branches.
- Use a star cookie cutter on scraps to create a tree topper.
- Brush entire tree with egg wash (egg beaten with water).
- Bake for 20–25 minutes until puffed and golden. Rotate tray halfway through for even baking. Tent with foil if edges brown too fast.
- Garnish with rosemary, flaky sea salt, or pomegranate seeds. Let rest for 5–10 minutes before serving warm.

Notes:

Try variations like sun-dried tomato pesto or different cheese blends. You can prep the tree ahead and bake it fresh before serving. Garnish with rosemary, flaky salt, or pomegranate seeds for an extra festive touch. Avoid microwaving leftovers to keep the pastry crisp.







APPETIZERS & STARTERS

BAKED FRENCH DIP BISCUITS

Facebook

Ingredients:

- 16 oz refrigerated biscuits
- 1 LB sliced deli roast beef
- 8 slices provolone cheese
- 2 tbsp creamy horseradish sauce
- 2 tbsp butter, melted (optional for brushing)
- 1 tsp dried parsley (optional garnish)
- 1 packet au jus mix (for dipping, optional)

Directions:

- Preheat Oven
- Preheat your oven to 375°F (190°C). Line a baking sheet with parchment paper.
- Prepare Biscuits
- Split each biscuit in half. Place the bottom halves on the baking sheet.
- Layer Filling
- Spread a thin layer of creamy horseradish sauce on each biscuit bottom.
- Add a slice (or portion) of roast beef, then place 1 slice of provolone cheese on top.
- Top and Seal
- Place the top half of each biscuit over the filling. Gently press edges to help seal.
- Brush and Bake
- Brush tops with melted butter and sprinkle lightly with parsley if desired.
- Bake for 12–15 minutes, or until biscuits are golden brown and cheese is melted.
- Serve with Au Jus

*** Prepare au jus according to package instructions. Serve biscuits warm with au jus on the side for dipping.

BACON WRAPPED SMOKIES

Prep Time10 minutes / Cook Time50 minutes / Total Time1 hour

Ingredients

- 1 14 Ounce Package Smoked Lil Smokies
- 15 Slices Bacon Uncooked, Cut Into Thirds
- 3/4 Cup Brown Sugar
- 1/4 Teaspoons Dried Cayenne Powder

Directions:

- Preheat oven to 350 Degrees
- Line a rimmed baking sheet with aluminum foil.
- Wrap each smokie with a bacon piece, overlapping ends, then securing with a toothpick.
- Mix brown sugar and cayenne pepper in a shallow bowl then firmly press each smokie in mixture, coating generously.
- Place in a single layer on prepared pan and bake in preheated oven for 30 minutes or until bacon is browned.
- Flip the sausages and continue to cook another 20-30 minutes or until bacon is browned on the second side.
- Remove from oven and serve.

Notes: For an alternate cooking method try bacon wrapped smokies in air fryer





APPETIZERS & STARTERS

BACON RANCH CHEESE BALL

Ingredients:

- 2 8 oz. bricks cream cheese at room temperature
- 1/4 cup sour cream
- 1 (1 oz.) pkg Hidden Valley Salad Dressing & Seasoning Mix
- 1/2 teaspoon garlic powder
- 1/2 cup finely grated Pepper Jack cheese
- 1 cup + 2 tablespoons finely grated sharp cheddar cheese divided
- 6 slices bacon cooked and diced divided
- 1/4 cup chopped green onions divided
- 2/3 cup chopped pecans
- Serve With crackers, celery, carrots, etc.

Directions:

Cheese Ball:

- Add cream cheese, sour cream, ranch seasoning, garlic powder, pepper jack cheese, 1 cup cheddar cheese, half of the bacon and 2 tablespoons green onions to a large bowl and mix until well combined.
- Drop mixture onto a large piece of plastic wrap, cover tightly, and shape into a ball. Chill in the refrigerator for 1-2 hours to firm up (up to 24 hours if serving the next day) before rolling in coating.

Coating:

- Meanwhile, add remaining 2 tablespoon cheddar cheese, bacon and green onions to a medium bowl and refrigerate.
- When ready to coat cheeseball, whisk in pecans until evenly combined.

Assemble:

- Spread coating in an even layer on cutting board/parchment lined counter.
- Remove cheese ball from refrigerator and roll in coating mixture, pressing to adhere, until evenly coated.
 At this point you can refrigerate until ready to serve.

Serve with crackers, celery, carrots, etc.

SPINACH AND ARTICHOKE WONTON CUPS

Ingredients:

- 24 wonton wrappers (not to be confused with egg roll wrappers)
- 1 tablespoon olive oil
- 1 (8-ounce) block cream cheese, softened
- 1/4 cup sour cream
- 1/4 cup mayonnaise (Can be replaced with Greek yogurt)
- 1 cup canned artichoke hearts, chopped small
- 1 cup frozen spinach, thawed and drained well
- Parmesan cheese (if you love cheese, add 1/4 cup shredded mozzarella cheese)
- Fresh garlic, minced
- Garlic powder, salt and pepper
- Cooking spray

Directions:

- Preheat the oven to 350°
- Carefully press one wonton wrapper each cup of a muffin tin.
- Lightly spray each one with cooking spray and place it in the oven for 5 minutes.
- In a medium sized bowl, add all of the other ingredients.
- Mix together until evenly combined.
- Scoop the spinach and artichoke mixture evenly into each of the wontons
- Bake for about 10 minutes or until the wontons are golden brown and crispy.
- Cool slightly and carefully remove wontons from the muffin tin. Serve warm and enjoy!





DESSERTS & TREATS

BUTTERNUT SQUASH APPLE BAKE

Shared by Kelly Webb

Sweet apples and tender butternut squash baked together with warm cinnamon, raisins, and pecans — a comforting dish that's perfect for fall and the holidays.

Ingredients:

- 1 1/2 pounds butternut squash, peeled, seeded, and cubed
- 2 Gala apples, peeled, cored, and diced
- 1 tablespoon ground cinnamon
- 1 teaspoon vanilla extract
- 2 tablespoons brown sugar
- 2 tablespoons butter, chopped
- 1/2 teaspoon salt
- 1/8 teaspoon black pepper
- 1/4 cup raisins
- 1/4 cup pecans, chopped

Directions:

- Preheat your oven to 375°F (190°C) and lightly grease a medium baking dish.
- In a large mixing bowl, combine the cubed butternut squash and diced apples.
- Sprinkle in cinnamon, vanilla extract, brown sugar, salt, and black pepper. Toss until the mixture is well coated.
- Add raisins and pecans, stirring gently to distribute evenly.
- Transfer everything to the prepared baking dish. Dot the top with chopped butter pieces.
- Cover with foil and bake for 25 minutes. Remove the foil, stir gently, and bake for another 20–25 minutes, until
 the squash is tender and the apples are caramelized.
- Serve warm as a flavorful side dish that pairs beautifully with roasted chicken, turkey, or pork.

RHUBARB ROLL

Ingredients:

- 2 cups flour
- 4 tsp baking powder
- 1 tsp salt
- 1/2 cup margarine
- 1 cup milk

Directions:

- Mix dry ingredients and margarine together
- Add milk
- Roll out flat rectangle
- Spread with butter and put 2 cups or more of rhubarb to cover it
- Sprinkle 1/2 cup sugar on rhubarb and 3 tsp of flour.
- Roll it up like a jelly roll and slice in slices. Place in pan.
- Combine 1 1/2 cups of brown sugar and 2 1/4 cups of boiling water.
- Pour over rolls
- Bake 375 for 40 min
- Enjoy with whip cream or ice cream on top





DESSERTS & TREATS

PUMPKIN PIE CINNAMON ROLLS

Prep Time 10 mins / Cook Time 18 mins / Total Time 30 mins

Servings: 16

Ingredients:

- 2 cans Pillsbury Crescent Rounds
- 4 tablespoons butter, melted
- 1/2 cup pumpkin puree (not pie filling)
- 1 tablespoon milk
- 1/4 cup packed light brown sugar
- 1/4 teaspoon ground cinnamon
- 1/8 teaspoon ground nutmeg

For the Frosting:

- 4 oz cream cheese, softened
- 1-1/2 cups powdered sugar
- 1/4 teaspoon pumpkin pie spice
- 1 teaspoon pure vanilla extract

Directions:

- Preheat oven to 375.
- Lightly grease two 8-inch cake pans with non-stick spray, set aside.
- Separate dough into 16 rolls and unroll.
- Brush each piece of dough with melted butter.
- In a small bowl, mix together pumpkin puree, milk, brown sugar, cinnamon and nutmeg.
- Evenly divide pumpkin filling and spread over each piece of rolled-out dough.
- Carefully roll up each dough piece, lightly pinching seams together.
- Slice the rolls into equal sections
- Arrange the rolls 1 inch apart in the prepared cake pan.
- Bake for 16 to 18 minutes, or until tops are golden brown.

In the meantime prepare the frosting.

- Place cream cheese in your mixer's bowl and cream for 1 minute.
- Gradually add in powdered sugar and continue to beat until well combined.
- Mix in pumpkin pie spice.
- Add vanilla and mix until thoroughly combined.
- Remove from oven and immediately brush each roll with frosting. Serve.

CHEX SCOTCHEROOS

6 cups Rice or Corn Chex

- 1 cup light corn syrup
- 1 cup sugar
- 1 1/2 cups peanut butter
- 2 cups semi-sweet chocolate chips
- 2 cups butterscotch chips
- 1/2 cup peanut butter
- 1 teaspoon vanilla

Grease a large round bowl and pour the cereal in set aside.

Grease a 9x13 inch pan set aside.

In a pan on the stove, combine the corn syrup and sugar, and stir over medium high heat until it comes to a boil.

Immediately remove from heat and stir in 1 1/2 cups of peanut butter and then immediately pour this mixture over the cereal and fold in pour into the 9x13 pan.

In a microwaveable 4 cup measuring cup, combine the butterscotch chips, chocolate chips, 1/2 cup of peanut butter and vanilla microwave for 30 seconds at a time.

Make sure you stir very well after each interval until it is completely melted and smooth (it should take about 1 minute and 30 seconds). Pour over the bars allow to cool completely at room temperature before cutting





DESSERTS & TREATS

CRANBERRY CRUMBLE CHEESECAKE BARS

Ingredients:

Crust

- Cooking spray
- 12 graham crackers
- 6 Tbsp. unsalted butter, melted
- 1/4 cup granulated sugar
- 1/4 tsp. kosher salt

Cranberry Compote

- 12 oz. fresh cranberries
- 3/4 cup granulated sugar
- 1 tsp. finely grated orange zest, plus 1/4 c. fresh orange juice
- 1/2 tsp. pure vanilla extract

Cream Cheese Filling

- 2 large eggs
- 2 blocks cream cheese, room temperature
- 1/3 cup granulated sugar
- 1 tsp. pure vanilla extract
- 1/4 tsp. kosher salt

Crumble Topping

- 1/2 cup all-purpose flour
- 3 Tbsp. packed dark brown sugar
- 1/4 tsp. ground cinnamon
- 1/4 tsp. kosher salt
- 1/3 cup coarsely chopped raw pecans
- 4 Tbsp. unsalted butter, melted

Directions:

Crust

- Arrange a rack in center of oven; preheat to 350°. Lightly grease a 9" x 9" baking pan with cooking spray. Line bottom with parchment, leaving a 2" overhang on 2 opposite sides. Grease parchment with cooking spray.
- Place crackers in a large resealable bag or food processor. Crush with a heavy skillet or pulse until fine crumbs form (you should have about 1 1/2 c.). Transfer to a medium bowl. Add butter, granulated sugar, and salt and stir until mixture resembles wet sand. Press evenly into bottom of prepared pan.
- Bake crust until golden brown, 10 to 12 minutes. Transfer pan to a wire rack and let cool.

Cranberry Compote

- In a medium pot over medium heat, bring cranberries, granulated sugar, orange juice, and 3/4 c. water to a simmer. Reduce heat to medium-low and cook, stirring, until liquid has reduced and cranberries have burst and thickened, about 15 minutes.
- Remove from heat. Stir in orange zest and vanilla.

Cream Cheese Filling

• In a large bowl, using a handheld mixer on medium-high speed, beat eggs, cream cheese, granulated sugar, vanilla, and salt until combined and smooth.

Crumble Topping

- In a medium bowl, whisk flour, brown sugar, cinnamon, and salt. Add pecans and butter and stir until mixture becomes crumbly.
- Spread cream cheese filling over crust. Evenly dot surface with cranberry compote. Sprinkle with crumble topping.
- Bake cheesecake until puffed and just set in the center, about 35 minutes. Transfer to a wire rack and let cool.
- Cover pan and refrigerate bar until set, at least 1 hour and up to 5 days.
- Using parchment overhang, lift out bar and transfer to a cutting board. Cut into squares.





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DEER

2025 HUNTING REGULATIONS (Continued on Page 56

2025 Seasons	
Archery and Crossbow* *No bucks may be harvested during the antlerless-only hunts identified below.	Sept. 13 – Jan. 4, 2026
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
Gun hunt for hunters with disabilities: This is not a statewide season. <u>Learn more</u>	Oct. 4 - 12
Youth deer hunt	Oct. 11 – 12
Gun	Nov. 22 – 30
Muzzleloader	Dec. 1 – 10
December 4-Day Antlerless-Only Hunt	Dec. 11 – 14
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*

All dates are subject to change through rulemaking or a legislative process. Please check the Wisconsin Hunting Regulations for

2025 HUNTING REGULATIONS

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 <u>hunting regul</u>	ations for a complete set of rules.	



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