BARNES NOTES AND NEWS

Volume 6, Issue 12

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

CHRISTMASES OF OLD.... There is nothing like the memories of Christmases gone by. The warmth of coming home, the sound of Bing Crosby and Perry Como records playing on the phonograph (I'm sure some of the people reading this probably have no idea what I'm talking about). The aroma of dozens of cookies in the oven, the tinsel and icicles on the tree, and so much more. I have never forgotten the feeling of coming home after school knowing that mom had been baking sugar cookies that day and would have left the Santa cookies for my brother Bill and I to decorate. She would always leave those for us. When it was time to wrap presents, she would wrap them and leave the bows for us to put on, and then we would race to place them under the tree. Of course, trying to guess what they were, not once, but many times until Christmas Eve when we would finally get to open "one" present.

We also need to remember the meaning of Christmas - the birth of our Savior, Jesus Christ. Too many times our children are lead one way or the other regarding Christmas. It is OUR responsibility as adults to make sure they understand what Christmas is really about, and the reason we pray and celebrate our Lord. But, we also have to let our children be "kids" and allow them to look up in awe at the lights, and the glory that encompasses everything about the wonder and joy of the season. God Bless the dear children. God loves us with such great joy, and who better than He to understand and embrace our choice to allow Santa to live in our hearts as well.

DRUMMOND HIGH SCHOOL EVENTS:

- **Dec 3** K-6 Pen Pal Winter Concert 12:30 p.m. to 2:00 p.m.
- **Dec 3** Elementary Winter Concert: 6:00 p.m. to 7:30 p.m.
- **Dec 17** Middle School / High School Winter Concert: 6:00 p.m. to 7:30 p.m.

GETTING TO THE CORE
THE 2026 HEALTHY START WORKSHOP

January 2nd and 3rd See Page 18 for details







In this Issue:

- Calendar of Events
- Senior Meals is Back
- Barnes VFW and Auxiliary
- Barnes 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



THANK YOU to our Town Crew for all you do!

TOWN ROADS & PROPERTY DEPARTMENT

Office Phone: 715-795-2573 Normal Hours of Operation 6:00AM – 4:00PM Monday- Thursday

Jeff Jordheim

email: garage@TownOfBarnesWI.gov

Check the Town Website for updates
TownOfBarnesWI.gov

PLEASE KEEP A WEATHERED EYE FOR SNOMOBILES AND ATV'S. STAY THE COURSE AND KEEP IT SLOW. PLEASE BE SAFE. Someone is waiting for you at home. THANK YOU!

Town Clerk/Treasurer: Kari Hufnagle

clerk@townofbarneswi.gov

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

Visit: TownOfBarnesWl.gov for town minutes

Open: M-T-TH-F: 8:00 a.m. to 4:00 p.m. Wednesday: 8:00 a.m. to 12:00 p.m.

Cemetery Sexton: Dave Schiess

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

TOWN OF BARNES BOARD MEMBERS

Chairman: Tom Renz - email: chair@TownOfBarneswi.gov

Supervisor: Seana Frint - sup1@TownOfBarneswi.gov

Supervisor: Eric Neff - sup 2@TownOfBarneswi.gov

Supervisor: Paul Susienka - email: sup3@townofbarneswi.gov

Supervisor: Jim Frint - sup4@TownOfBarneswi.gov

Barnes Ambulance & Fire Departments: Director & Fire Chief: Brett and Brock Friermood

email: ambdirector@townofbarneswi.gov
 email: firechief@townofbarneswi.gov



BARNES AREA CALENDAR OF EVENTS: DECEMBER 2025

- Mon. Dec 1st: FIRST DAY TO CIRCULATE NOMINATION PAPERS FOR SPRING ELECTION
- Tues. Dec 2nd: VFW POST 8329 Auxiliary Christmas Party 5:00 p.m. TBD. Tam Larson—715-795-2402
- Tues. Dec 9th: GORDON BARNES GARDEN CLUB M
- Wed Dec. 10th: BARNES AREA FOOD SHELF 9:00 a.m. to 11:00 a.m. Barnes Community Church
- Tues. Dec. 16th: REGULAR TOWN BOARD Meeting 6:30 p.m. Barnes Town Hall 715+-795-2782
- Wed. Dec 24th: CHRISTMAS EVE CANDLELIGHT COMMUNION SERVICE & CHILDRESN'S SERMON Service: 5:00 p.m. Barnes Community Church 715-795-2195
- CHRISTMAS EVE HOLIDAY—Town Offices Closed
- CHRISMAS DAY HOLIDAY—Town Office Closed
- Ring in 2026 with the Staff at CEDAR LODGE STEAKHOUSE! We will be having Fabulous Food & Drink Specials@ Happy New Year! Reservations Recommended. 715-795-2223
- Thurs. Jan 1st 2026: NEW YEAR'S DAY HOLIDAY—Town Offices Closed

WHITE CHRISTMAS

I'm dreaming of a white Christmas, just like the ones I used to know. Where the tree tops glisten, and children listen, to hear sleigh bells in the snow

I'm dreaming of a white Christmas, with every Christmas card I write. May your days be merry and bright, and may all your Christmases be white.

Written by Irving Berlin in 1942









Away In a

Manger

No Crib for

a Bed

The little Lord Jesus

his sweet head



<u>O' HOLY NIGHT</u>

O' Holy night the stars are brightly shining It is the night of our dear Savior's birth Long lay the world in sin and error pining Till He appeared and the soul felt its worth A thrill of hope, the weary world rejoices For yonder breaks, a new glorious morn

Fall on your knees

- O hear the angels' voices
- O night divine
- O night when Christ was born
- O night divine o night
- O night divine



BARNES V.F.W. POST 8329



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

4th ANNUAL

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 *



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



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



The American Legion Auxiliary Unit 487 of Cable, WI recently worked with Lenora Ludzack at Wildwoods Evergreens in Cable so that the area cemeteries, Post 487 and the Legion Triangle could have a beautiful wreath for the holidays.

"We wanted to do this for our veterans, their families and our communities," said committee member, Joanne Clearly. Lenora and her team did a wonderful job.

Thank you to everyone that helped put up a wreath and for the pictures provided.

Thank you to Unit 487 for their gift and thoughtfulness!

Picture: Legion Triangle Officer, Gary Friermood, attaching this beautiful wreath made by Wildwoods Evergreens onto a monument at the Legion Triangle in Cable, WI.

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.

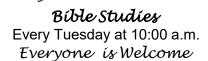
Phyllis Lane

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

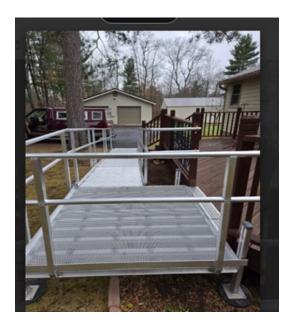


Last fall the Mission Committee of the Barnes Community Church began a new local outreach program in the Barnes community. The Ramp Lending Program is designed to provide the use of an accessibility ramp to individuals who have a temporary need for a ramp. Temporary is considered to be 5 months or less 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.

THIS MONTH IN HISTORY—DECEMBER

First, as it should be:

December 25th - Christmas Day, commemorating the birth of Jesus of Nazareth. Although the exact date of his birth is not known, it has been celebrated on December 25th by the Western (Roman Catholic) Church since 336 A.D.

December 1, 1990 - England was connected to mainland Europe for the first time since the Ice Age as engineers digging a railway tunnel under the English Channel broke through the last rock layer.

December 2, 1942 - Physicists led by Enrico Fermi carried out the world's first successful nuclear chain reaction at the University of Chicago.

December 2, 1982 - The first permanent artificial heart was implanted in 61-year-old Barney C. Clark by Dr. William De Vries at the University of Utah Medical Center in Salt Lake City. Clark, who was near death at the time of the operation, survived 112 days after the implantation.

December 5, 1791 - Wolfgang Amadeus Mozart died a pauper at age 35 in Vienna, Austria. He had become seriously ill and rapidly declined, leading to speculation that he had been poisoned, although this was later proven false. During his brief life, he created over 600 musical compositions and is widely considered one of the finest composers who ever lived.

December 6, 1877 - At his laboratory in West Orange, New Jersey, Thomas Edison spoke the children's verse "Mary had a Little Lamb..." while demonstrating his newly invented phonograph which utilized a revolving cylinder wrapped in tinfoil to record sounds.

December 14, 1799 - George Washington died at Mount Vernon.

Birthday - World War II General <u>James Doolittle</u> (1896-1993) was born in Alameda, California. On April 18, 1942, he led a squadron of B-25 bombers launched from the aircraft carrier *Hornet* to conduct the first American air raid of the war against mainland Japan. He also headed the Eighth Air Force during the Normandy invasion and was awarded the Medal of Honor.

December 16, 1944 - American big-band leader Glenn Miller disappeared in a small plane over the English Channel and was presumably killed. Best remembered for *Moonlight Serenade* and *In the Mood*.

Birthday - Ludwig van Beethoven (1770-1827) was born in Bonn, Germany. He created powerful, emotional music and is widely consider the greatest orchestral composer who ever lived. He suffered from hearing loss before he was 30 and by the time of his last (Ninth) symphony, he was completely deaf. In 1824, he conducted the Ninth Symphony at its world premier in Vienna although he was unable to hear either the orchestra or the applause. In all, he composed nine symphonies, 32 piano sonatas, five piano concerti, 17 string quartets, ten sonatas for violin and piano, the opera *Fidelio*, the Mass in C Major, Missa Solemnis, and other chamber music.

December 17, 1903 - After three years of experimentation, Orville and Wilbur Wright achieved the first powered, controlled airplane flights. They made four flights near Kitty Hawk, North Carolina, the longest lasting about a minute.

December 19, 1732 - Benjamin Franklin first published *Poor Richard's Almanac* containing weather predictions, humor, proverbs and epigrams, eventually selling nearly 10,000 copies per year.

December 21st - Winter begins in the Northern Hemisphere. In the Southern Hemisphere today is the beginning of summer.

December 21, 1945 - World War II <u>General George Patton</u> died in Germany following a car accident. He had been injured on December 9th near Mannheim and was taken to a hospital in Heidelberg where he died. He was buried in Luxembourg. Nicknamed "Old Blood and Guts," he once stated during the war, "We shall attack and attack until we are exhausted, and then we shall attack again."

December 23, 1947 - The transistor was invented at Bell Laboratories by John Bardeen, Walter Brattain and William Shockley, who shared the Nobel Prize for their invention which sparked a worldwide revolution in electronics

Birthday - Isaac Newton (1642-1727) was born in Woolsthorpe, Lincolnshire, England. He was a mathematician, scientist and author, best known for his work *Philosophiae Naturalis Principia Mathematica* on the theory of gravitation. He died in London and was the first scientist to be honored with burial in Westminster Abbey.

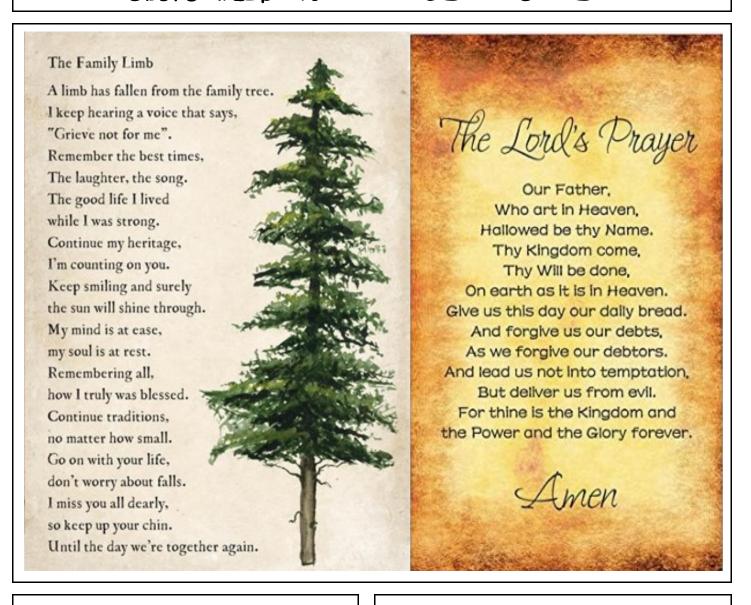
Birthday - Film actor Humphrey Bogart (1899-1957) was born in New York City. Best known for *The African Queen, The Maltese Falcon, Casablanca* and *To Have and Have Not.*

Birthday - French chemist-bacteriologist Louis Pasteur (1822-1895) was born in Dole, France. He developed the pasteurization process to kill harmful bacteria with heat and found ways of preventing silkworm disease, anthrax, chicken cholera, and rabies.

December 30, 1803 - The *Stars and Stripes* flag was raised over New Orleans as the United States took formal possession of the territory of Louisiana, an area of 885,000 square miles, nearly doubling the size of the U.S. The territory had been purchased from France for approximately \$15 million.

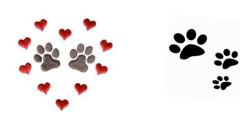
December 31, 1879 - Thomas Edison provided the first public demonstration of his electric incandescent lamp at his laboratory in Menlo Park, New Jersey.

OBITUARIES: Remembering Loved Ones Lost



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

OUR COMMUNITY SHARE PAGE





November 25, 2025
"Winter Warm Up" snowstorm
GOD BLESS OUR FREEDOM
Photo by: Julie L. Friermood

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, WI 54873

Barnes Area Historical Association, Inc.

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 on their Christmas Adventure. Their first stop was the Barnes VFW Post 8329 Auxiliary "Christmas Bazaar" which was held at the Barnes Town Hall, The Barnes VFW and the Barnes Fire / Ambulance Department.

The next stop will be the 4th Annual Town of Barnes "Christmas Tree Lighting" on Saturday, December 6th at the Barnes Town Hall.

Kids crafts and writing letters to Santa start at 4:00 with the Tree Lighting at 5:00. Goodies, Treats and our Special Guest after the tree lighting.

OH, Flower & LIL' Stinker talked to Santa Claus and he told them he can't wait to spend time with the kids and receive their letters in person again.

WE CAN'T WAIT TO SEE YOU ALL BRING A FRIEND

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: 27 13

 Thurs. Sept. 11th: vs Washington 7:15 p.m.
 W: 27 18

 Sun. Sept. 21st: @ Cleveland - 12 Noon
 L: 10 13

 Sun. Sept. 28th: @ Dallas - 7:20 p.m.
 T: 40 40

Sun. Oct. 5th: BYE

 Sun. Oct. 12th: vs Cincinnati - 3:25 p.m.
 W: 27 18

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

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

 Sun. Nov. 2nd: vs Carolina - 12 Noon
 L: 13 16

Mon. Nov. 10th: vs Philadelphia - 7:15 p.m. L: 7 10 Sun. Nov. 16th: @ New York Giants - 12 Noon W: 27 20

Sun. Nov. 23rd: vs Minnesota - 12 Noon W: 23 6

Thurs. Nov. 27th: @ Detroit - 12 Noon (Thanksgiving) W: 31 24

Sun. Dec. 7th: vs Chicago - 12 Noon Sun. Dec. 14th: @ Denver - 3:25 p.m. Sat. Dec. 20th: @ Chicago Time TBD

TBD vs Baltimore

TBD @ Minnesota

ALL TIMES ARE CENTRAL STANDARD TIME - PACKERS.COM

BARNES 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@TownOfBarnesWI.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: <u>brettFriermood@TownOfBarnesWI.gov</u>

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:

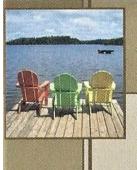
7:00 a.m. to 2:00 p.m. Wed—Sunday Closed Mondays & Tuesdays

WE HAVE A NEW MENU INCLUDING KIELBASA SKILLETS AND OMELETS



CHECK OUT OUR
HOMEMADE SOUPS & CHILI

Find us on Facebook: The Koffee Kup



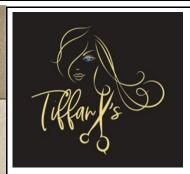
Deer Grove Resort

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

LET'S BRING IN THE NEW YEAR RIGHT!!

Coming in 2026

"Getting Healthy" and "Staying Healthy"

Presented by:

P.J. McCaughn



2ND ANNUAL HEALTHY START WORKSHOP



"Getting to the Core"

Different options to choose throughout each day

Friday, January 2nd: 9:00 - 4:30

- 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 19 and 20 for detailed information, pricing, registration and lunch reservations

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.

<u>SATURDAY</u> (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.

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

merry & ! Merry &! Christmas!

REGISTRATION FORM ON PAGE 20



LET'S BRING IN THE NEW YEAR RIGHT!!

GETTING TO THE CORE WELLNESS WORKSHOP SIGN-UP FORM

If you plan on attending the workshop, please fill in the info below and send back before 12/20/25 to assist in menu, and supply planning.

Total cost can be determined using the info sheet or reaching out to PJ

All fees paid & postmarked by 12/15 will qualify for a 10% discount, but full fees may also be paid at the workshop

Name
Address
Cell Phone
Please remit to PJ McCaughn via check, cash or Venmo (@pjmccaughn)
PO Box 143, White Pine, MI 49971 Cell# 847-370-1700
e-mail: theswissgypsy@gmail.com
This form can be mailed, emailed or texted to PJ
Total Fees: Early Bird Discount: Total Paid:
Lunch will be paid directly to Koffee Kup - but please check days you will buy lunch to aid in meal planning.
Friday
Saturday



We look forward to seeing you there!



WHAT'S UP



BARNES BOOK CLUB

THERE IS NO MEETING IN DECEMBER HAVE A WONDERFUL HOLIDAY SEASON



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!

COMING IN JANUARY 2026

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



AND TO ALL A GOOD NIGHT

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 December 10th - 12:00 Noon Cedar Lodge, Barnes

For venues outside of the area. If you need a ride, please meet at the Town Hall by 11:45 or sooner

GOING BACK TO CHRISTMAS

TWAS THE NIGHT BEFORE CHRISTMAS

'Twas the night before Christmas, and all thru the house Not a creature was stirring, not even a mouse The stockings were hung by the chimney with care In hopes that St. Nicholas soon would be there.

The children were nestled all snug in their beds While visions of sugar plums danc'd in their heads And Mama in her 'kerchief, and I in my cap Had just settled our brains for a long winter's nap.

When out on the lawn there arose such a clatter I sprang from the bed to see what was the matter Away to the window I flew like a flash Tore open the shutters, and threw up the sash.

The moon on the breast of the new fallen snow Gave the luster of mid-day to objects below When, what to my wondering eyes should appear But a miniature sleigh, and eight tiny rein-deer

With a little old driver, so lively and quick I knew in a moment it must be St. Nick More rapid than eagles his coursers they came, And he whistled, and shouted, and call'd them by name

"Now! Dasher, now! Dancer, now! Prancer, and Vixen, "On! Comet, on! Cupid, on! Donder and Blitzen "To the top of the porch! to the top of the wall "Now dash away! dash away! dash away all!"

As dry leaves before the wild hurricane fly When they meet with an obstacle, mount to the sky So up to the house-top the coursers they flew With the sleigh full of Toys - and St. Nicholas too.

And then in a twinkling, I heard on the roof
The prancing and pawing of each little hoof
As I drew in my head, and was turning around,
Down the chimney St. Nicholas came with a bound:

He was dress'd all in fur, from his head to his foot, And his clothes were all tarnish'd with ashes and soot; A bundle of toys was flung on his back, And he look'd like a peddler just opening his pack:

His eyes - how they twinkled! his dimples how merry, His cheeks were like roses, his nose like a cherry; His droll little mouth was drawn up like a bow, And the beard of his chin was as white as the snow:

The stump of a pipe he held tight in his teeth, And the smoke it encircled his head like a wreath. He had a broad face, and a little round belly That shook when he laugh'd, like a bowl full of jelly:

RUDOLPH THE RED NOSED REINDEER

You know Dasher and Dancer And Prancer and Vixen, Comet and Cupid And Donner and Blitzen. But do you recall The most famous reindeer of all?

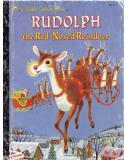
Rudolph the red-nosed reindeer Had a very shiny nose And if you ever saw it You would even say it glows

All of the other reindeer Used to laugh and call him names They never let poor Rudolph Join in any reindeer games

Then one foggy Christmas Eve Santa came to say Rudolph with your nose so bright Won't you guide my sleigh tonight?

Then all the reindeer loved him And they shouted out with glee "Rudolph the red-nosed reindeer You'll go down in history!"





He was chubby and plump, a right jolly old elf, And I laugh'd when I saw him in spite of myself; A wink of his eye and a twist of his head Soon gave me to know I had nothing to dread.

He spoke not a word, but went straight to his work, And fill'd all the stockings; then turn'd with a jerk, And laying his finger aside of his nose And giving a nod, up the chimney he rose.

He sprung to his sleigh, to his team gave a whistle, And away they all flew, like the down of a thistle: But I heard him exclaim, ere he drove out of sight-

Merry Christmas to all, and to all a good night.

DECEMBER FUN



OUR COMMUNITY



Gordon-Barnes Garden Club

The garden club had its November "Greens Meeting" on the 18th. It was an informal meeting, and 23 women arrived ready to create holiday arrangements of all kinds.

One popular option was porch pots like the one on the left. It's actually a hollow birch log. A pot has been inserted and decorations are put into the pot filled with sand. As you can see almost any container will do. The base of the one on the right is a can!

Some people made hanging evergreen swags and wreaths. The members pooled their greens, ribbons, birch sticks, and other decorations, and creativity took over. One member told me that she had found an old magazine rack in storage and used that and Voila! I thought the outcome was really cool. Another used a small tin to hang on the wall next to her entry.

These are just a few ideas that members had, and along with the holiday treats another member provided, we were all definitely feeling more festive by the end of the afternoon.

At this meeting, we also voted to give donations to the Barnes Food Shelf and the playground fund at the town park as our holiday benevolence.

On December 9th, we will have our annual holiday party to end our year. We will meet at noon at Hidden Greens and look forward to an exciting 2026. If you're interested in joining our group, check us out on the Town of Barnes website.



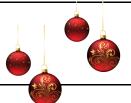




For more information please contact: Bonnie Dealing at: bonniedealing@gmail.com

Kay Erdahl will be taking over in January

Follow us on Facebook: gordonbarnesgardenclub@facebook.com





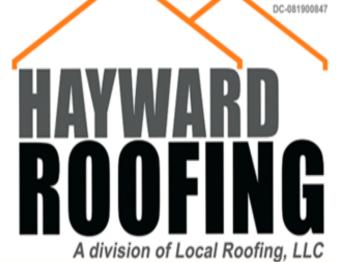
UFO CRAFTERS

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



DECEMBER BIRTHDAYS

Michelle Boheim 12/2 Kathy Rice 12/3 Gary Friermood 12/4 Angie Arseneau 12/5 Ben Boles 12/6 Cindy Boles 12/8 Florence Prickett 12/10 Jackie Thorn 12/11 Danielle Johnson 12/13 Mark Jerome 12/15 Gina Fritz 12/18 Jeanne Barnes 12/19 Sean Sarkauskas 12/20 Dave Christenson 12/22 Nikki Arseneau 12/23 Riley Jean 12/24 Kelly Webb 12/31

Happy Birthday
Happy Anniversary
and
Congratulations
to everyone we missed



OVER THE RIVER AND THROUGH THE WOODS "A CLASSIC"

Over the river and through the woods
To Grandmother's house we go
The horse knows the way to carry the sleigh
through the white and drifting snow

Over the river and through the woods oh, how the wind does blow It stings the toes and bites at the nose as over the ground we go

Over the river and through the woods to have a full day of play Oh, hear the bells ringing a-ting-a-ling-linging for it is Christmas day

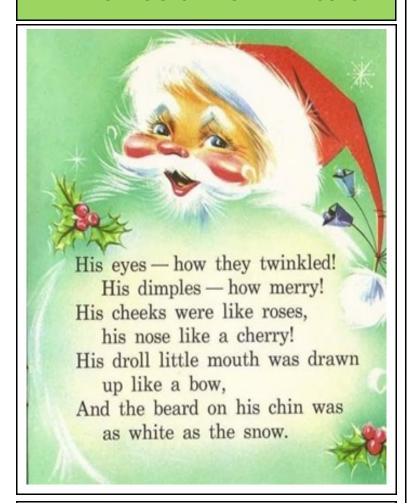
Over the river and through the woods, trot fast my dapple gray Spring o'er the ground just like a hound for this is Christmas Day

Over the river and through the woods and straight through the barnyard gate It seems that we go so dreadfully slow It is so hard to wait

Over the river and through the woods, now Grandma's cap I spy Hurrah for fun; the pudding's all done Hurrah for the pumpkin pie

STAY TUNED FOR OUR NEXT REMINSCING

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



NOVEMBER CROSSWORD ANSWERS

SORRY YA'LL

SANTA MUST'VE

STOLEN OUR ANSWERS

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

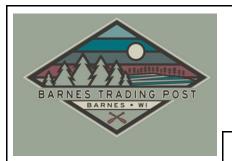
Tall Pines Bar and Grocery

Traut's Resort

Frontier Supper Club

Cheesie's Lakeview Resort





Nadia and Elliott Hough

Wilderness Inn Come stay with us!!!

Family owned & operated for over 40 years

Wilderness Inn

8 Units Available
Wine - Dine - Recline

WE HAVE A LOT
GOING ON
Join us for Breakfast
CHECK US OUT ON
FACEBOOK
Lunch Dinner & Drinks



- 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

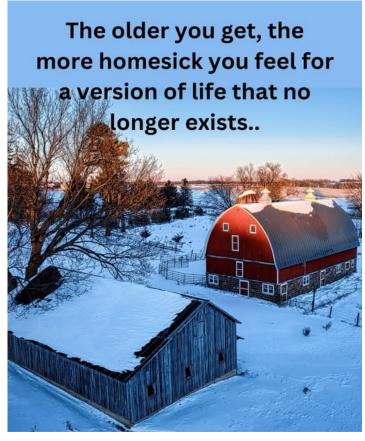
Del Jerome DBA Jerome Excavating, LLC

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



MAKE SURE YOU REACH OUT TO YOUR FAMILY & FRIENDS AND HOLD THEM CLOSE THIS CHRISTMAS, AND ALWAYS



HONOR ALL VETERANS



PET PAGE



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

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

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

He's not "just a dog." He's a SOLDIER.

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......

> WE MEOW YOU A MERRY CHRISTMAS WE MEOW YOU A MERRY CHRISTMAS WE MEOW YOU A MERRY CHRISTMAS AND A HAPPY NEW YEAR!

NEVER

- Leave your dog unattended in direct sunlight or in a closed vehicle
- Leave your dog unattended in a hot/cold, parked car
- NEVER Leave them outside if it's too cold for you!

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







ADOPT !!!

Northwoods Humane Society

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

Phone: 715-634-5394

Hours:

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

PLEASE REMEMBER...

Pets are not just presents or toys

THEY ARE A LIFETIME



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

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

YOU DO! FIND ONE



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

except LOVE.....

GIVE LOVE BACK TO THEM



GOD BLESS OUR CANINE VETS





PET PAGE EXTRA



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.

YOUR BLANKETS, SHEETS AND BATH TOWELS. BRING THEM TO ANIMAL SHELTERS. THE COLD IS COMING!



DO NOT THROW AWAY



WE WOOF YOU A MERRY CHRISTMAS WE WOOF YOU A MERRY CHRISTMAS **WE WOOF YOU A MERRY CHRISTMAS** AND A HAPPY NEW YEAR!

When you see animals in need, please help them instead of hoping someone else will. You are someone.

HEALTHY DOG TREATS - THEY NEED CHRISTMAS TREATS TOO! Ingredients:

- 2 cups whole wheat flour
- 1/2 cup all-purpose flour
- 1/4 cup cornmeal
- 1/4 sunflower kernels, finely chopped
- 1 tsp salt
- 1/4 cup molasses
- 2 eggs, beaten
- 1/4 cup milk
- 2 Tbsp oil

Directions:

Mix all ingredients, adding more milk if needed to make dough firm. Roll 1/2 " thickness. Use any shape cookie cutter to cut out biscuits, but bone shapes are fun! Back on ungreased baking sheets at 350* for 30 minutes or until lightly toasted.

To make biscuits harder, leave in oven with the heat turned off for an hour or more.





ALWAYS SUPPORT OUR **TROOPS**















ANCHOR YOUR BOATS HERE

J&M Storage Jeff Johnson

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

STORAGE FOR:

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

Winterizing and Cleaning Available



And the second s

Lake Country ATV Club - New Building / Location

Looks like new storage building has been complete on the 2.7 acres of land purchased from the Town of Barnes in the Industrial Park.

We'll keep you posted on any new updates and events!

THANK YOU

for supporting the Lake Country ATV Club



BARNESTORMERS

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



LAKE COUNTRY ATV CLUB

3025 East Shore Road Barnes, WI 54873



Dues:

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

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

containers, Amazon/

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'
ASSOCIATION

Fluorescent Lamp recycling

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

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

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

Focus on Energy has set up a program to facilitate the take back and recycling of fluorescents at over 250 retailers throughout the state. Their web page has a 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



OLD BARN WOOD WANTED

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

A Christmas Carol

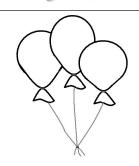
Find and circle all of the "A Christmas Carol" words that are hidden in the grid.

The remaining letters spell a secret message.





Happy Birthday Jesus

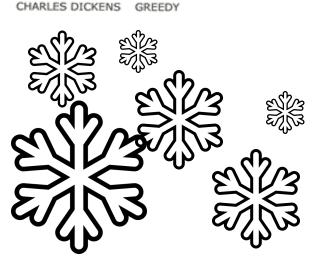


ANGRY
APPRENTICE
AVARICE
BAH
BED
BELINDA
BELLE
BOB CRATCHIT
CAUSTIC
CHAINS

CHRISTMAS PAST
CHRISTMAS PRESENT
CHRISTMAS YET TO COME
CLERK
COUNTING HOUSE
CRUTCH
CURTAINS
DRESSING GOWN
EBENEZER SCROOGE
FOG
GREEDY

HUMBUG
JACOB MARLEY
KNOCKER
LONDON
MARLEY'S GHOST
MARTHA
MERRY CHRISTMAS
MRS CRATCHIT
MRS FEZZIWIG
NEPHEW

NIGHTCAP OFFICE OLD FEZZIWIG PETER REDEMPTION SNOW SPIRITS TINY TIM TURKEY WINTER















FUN AND GAMES - COLOR ME



FUN AND GAMES

Across

- 1. Old VHS rival
- 5. "The final frontier"
- 10. Unruly child
- 14. Certain golf club
- 15. Clunker
- 16. Autobahn cruiser
- 17. STOMACH
- 19. Fit of bad temper
- 20. Regard highly
- 21. Medicinal brew
- 23. Funny Foxx
- 25. Time of note
- 26. Follower of Attila
- 27. Suburban chauffeurs
- 30. Lord's Prayer opener
- 32. "When all ___ fails, read the directions"
- 34. Alias indicator
- 35. Woolen fabric
- 37. Bouquet receivers?
- 40. EYE
- 43. Cowardly carnivore
- 44. Chief of the fallen angels
- 45. Feedbag morsel
- 46. They're good for a quick buck
- 48. Paese cheese
- 49. A type of clover
- 50. Sure-footed animal
- 52. What's put before the carte?
- **54**. Type of check
- 56. Thirties gin mixers?
- 59. Had aspirations
- **63**. Kyrgyzstan mountain range
- **64**. BACK
- 66. Large amounts
- 67. Globular yellow fruit
- 68. Hard or soft add-on
- 69. Outer limits
- 70. Rose oil variation
- **71**. "Deephaven" author Sarah ____ Jewett

1	2	3	4		5	6	7	8	9		10	11	12	13
14		T			15	T	T	T	T		16			
17	+	+	+	18		+	+	+	+		19	+	+	+
20	+	+					21			22	┞	+	+	
			23			24		25		+		26	+	
27	28	29			30		31		32	+	33			
34	\top	\top		35		\top		36		37	\top	T	38	39
40	\top	\top	41			\top		\top	42		\top	T		
43	T					44				+		45	+	
		46			47		48				49			
50	51			52		53		54		55	┞			
56	\top		57			+	58		59	+	\top	60	61	62
63	\top		+		64	+	+	65		+	\top	+	+	+
66	+	+			67						68	+		
69					70	+	+	+	+		71	+		

Down

- 1. Take the bait
- 2. Greek god of love
- 3. Make much of
- 4. Gets in one's hair
- 5. One way to tighten one's belt
- 6. Stroke gently
- 7. "Famous" cookie maker
- 8. Detroit body style9. Intact
- 10. Kind of metal
- **11**. HEAD
- 12. It's usually bid
- 13. Largest moon of Saturn

- 18. Half a laugh
- 22. Hobbes' partner
- 24. Twosomes
- 27. Calculating course
- 28. Not exactly a world-beater
- **29**. FACE
- **31**. Post-op regimen
- 33. Sink in the middle
- 35. Semitic deity
- 36. Dissuade
- 38. Inclusive abbr.
- 39. Grounded commercial fleet
- 41. Tolkien tree being

- 42. Buffet staple
- 47. Nancy's buddy
- **49**. ", buckle my shoe . . . "
- **50**. Wane
- 51. Art gallery
- 53. Up's partner
- **55**. Part of a portfolio
- 57. Greet the villain
- 58. OR command
- 60. From where some worship
- 61. Forenoon
- 62. Leaves home?
- 65. Reproductive cells

CHERYL'S NUTRITION & HEALTH TIPS

TIPS FROM CHERYL PEASE - CERTIFIED NUTRITIONIST



Certified Nutritionist, Fitness Trainer & Health Coach

https://linktr.ee/cherylpease

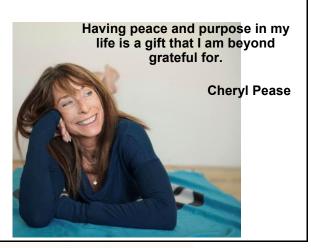
THANK YOU FOR YOUR SERVICE PETE & CHERYL PEASE

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)

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

BBQ RIBS

By Rob Lynch

Barbecuing pork ribs has deep roots in both the Indigenous traditions of the Americas and the culinary evolution brought by European settlers. The word "barbecue" comes from the Taíno Caribbean Indigenous people) term barbacoa, referring to a wooden rack used to slowly cook meat over a fire. When Spanish explorers brought the term to North America, it blended with local cooking styles—especially the slow-smoking techniques used by Native American tribes in the Southeast.

Over time, regional barbecue cultures emerged—Memphis, Kansas City, Carolina, and Texas—each using different rubs, sauces, smoke woods, and cooking philosophies. Pork ribs, once considered less desirable cuts, became a barbecue staple in these traditions. Classic low-and-slow smoking at 200–275°F breaks down connective tissue and uses woods like hickory or apple, with styles such as Memphis dry rub or Kansas City wet ribs. Grilling offers a faster

option by precooking the ribs and finishing them over direct heat for char. Braising or oven-baking mimics slow cooking without smoke, producing tender ribs later crisped under a broiler or grill. Modern techniques include sous vide, which cooks seasoned ribs at a precise temperature for 12–24 hours before grilling, and pressure cooking, which rapidly tenderizes ribs before a final finish on the smoker or grill.

My favorite method is slow-cooking baby back pork ribs on a charcoal-fired Weber Kettle Grill, enriched with hickory smoke. If you aren't keen on grilling in the snow or don't have a kettle grill, I included a method for the slow cooker.



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

BBQ RIBS ON THE WEBER KETTLE GRILL

by: Rob Lynch

Ingredients:

- 1 rack baby back ribs (or St. Louis spares)
- 2 tbsp mustard (yellow or Dijon) for binder
- 1 cup your favorite BBQ rub (or mix of salt, pepper, brown sugar, paprika, garlic powder, onion
- powder, cavenne)
- 2 cups hickory chunks or chips
- 1 tbsp unsalted butter
- 1 cup BBQ sauce (optional for glazing)

Directions:

- To prepare the ribs, start by removing the silver skin from the back of the rack.
- Lightly coat the ribs with mustard and apply your rub on both sides, then let them rest while the grill heats.
- Set up your Weber Kettle for two-zone indirect cooking by placing a charcoal basket or half a chimney of lit briquettes on one side and a foil water pan on the other.
- Add a few un-lit briquettes to extend the burn and drop one or two chunks of hickory onto the hot coals.
- Close the lid with the top vent positioned over the ribs and adjust the vents until the grill holds 250–275°F.
- To smoke the ribs, place them bone-side down over the water pan and cook with the lid closed while keeping the temperature steady. You can add more hickory after the first hour for extra smoke.
- After about two hours, once the ribs have good color, wrap them by laying out foil, adding a drizzle of butter and brown sugar, placing the ribs meat-side down, sealing the foil, and returning them to the grill for 45–60 minutes.
- To finish, remove the ribs from the foil and place them back on the grill, meat-side up. Brush with BBQ sauce if you like and continue cooking until you see slight bone pull-back and a tooth-pick slides into the meat with little resistance.
- Total cook time is usually 3–3.5 hours for baby backs or 4.5–5 hours for spares. Let the ribs rest for about 10 minutes, then slice between the bones and serve.

Alternate Method (without hickory smoke):

- Prepare the ribs for cooking, as above and place on a hot grill (or in a hot oven).
- Thoroughly char both sides. Remove from the grill and place in a slow-cooker that has been coated with cooking spray. You may need to cut the ribs into smaller slabs to fit in your slow-cooker.
- Cook on low for 6-8 hours or until the ribs fall off the bone.
- Coat with BBQ sauce and serve.



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

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.







GETTING READY FOR CHRISTMAS

THANKSGIVING PUNCH TO ENJOY THROUGH THE HOLIDAYS

Ingredients:

- 4 cups apple cider Apple cider provides a rich, autumnal base with a hint of sweetness and spice.
- 2 cups cranberry juice Adds a tart, refreshing flavor that balances out the sweetness.
- 1 cup orange juice A citrusy twist that enhances the freshness of the drink.
- 1 cup sparkling water or ginger ale Adds a bubbly effect, making it extra festive.

For Garnish and Decoration:

- 1 cup fresh cranberries For a pop of color and a touch of tartness.
- 1 orange thinly sliced Adds visual appeal and a citrusy fragrance.
- 1 apple thinly sliced Adds sweetness and a classic fall look.
- Cinnamon sticks (optional) A warm, spicy aroma that complements the cider & cranberry flavors.
- It also pairs well with Rum



JOLLY JARS

Supplies:

- Canning Jar (pint)
- Burlap Ribbon
- Double-Stick Tape
- Jute Twine
- Holiday Greenery
- Mod Podge
- FloraCraft Diamond Dust
- Paper Plates
- Batter-operated Tealight



Directions:

- Attach burlap ribbon to the jar with double-stick tape.
- Tie jute twine around the jar and tuck holiday greenery inside the knot.
- 3. Pour some Mod Podge onto one plate and Diamond Dust onto another.
- 4. Dip lip of jar into Mod Podge and then into the Diamond Dust.
- 5. Let dry
- Place a small amount of Diamond Dust into the jar, and set the battery-operated tealight on top.

(Don't use real candles.)



PINECONE FIRESTARTERS

From: Gooseberry Patch

Supplies:

- Paraffin
- Red or Green wax dye used in candle making
- Scented Oil: Cinnamon, Bayberry or Citrus Spice
- Dried Pinecones
- Candlewick



Directions:

- 1. Melt paraffin in coffee can placed in an electric skillet filled with water.
- Add colored wax dye and drops of oil to melted paraffin
- 3. Wrap or tie a length of candlewick through top of the pinecone
- Dip dried pinecones into melted paraffin. You may need to dip several times; allow to harden between dips
- Package in a basket or decorated bag add a tag that reads:

"PLACE SEVERAL PINECONES UNDER LOGS AND LIGHT THEM"

CHRISTMAS BREAKFAST

BANANA MOLASSES BREAD

Barnes Homemakers Cookbook—1972

Ingredients:

- 3 ripe bananas
- 1 egg (unbeaten)
- 2/3 cup sugar
- 2 Tbsp light molasses
- 2 Tbsp shortening (melted)

Directions:

- Mash bananas until no lumps remain.
- Add unbeaten egg; mix well
- Beat in sugar, molasses and shortening
- Mix and sift flour, baking powder, soda and salt; stir into mixture.
- Stir in nuts.
- Bake in greased loaf pan (8x5x3) in 325* oven for about 1 hour (check at 55 minutes to see if knife or pick comes out clean.
 Ovens will vary.

5 points if you know what shortening is. LOL



CRANBERRY NUT BREAD

Ingredients:

- 1 cup fresh cranberries, coarsely chopped
- 1/2 cup chopped walnuts
- 1 Tbsp grated orange rind
- 2 cups flour
- 1 cup sugar
- 1 1/2 tsp banking powder
- 1 tsp salt
- 1/2 tsp baking soda
- 2 Tbsp shortening (margarine)
- 3/4 cup orange juice

Directions:

- Mix all together until blended
- Bake in 350* oven for 1 Hour
- Makes 1 Loaf of bread



BLUEBERRY FRENCH TOAST

Ingredients

- 12 slices white bread, "day old" with crusts removed
- 2 8oz pkgs cream cheese
- 1 cup fresh or frozen blueberries
- 12 eggs
- 2 cups milk
- 1/3 cup maple syrup or honey

Sauce:

- 1 cup sugar
- 2 Tbsp cornstarch
- 1 cup water
- 1 cup fresh or frozen blueberries
- 1 Tbsp butter or margarine



Directions: Cut bread into 1" cubes. Place half in a greased 13x9 baking dish. Cut cream cheese into 1" cubes and place over bread. Top with blueberries and remaining bread. In a large bowl, beat eggs. Add milk and syrup, mix well. Pour over bread mixture. Cover and chill 8 hours or overnight. Remove from refrigerator 30 minutes before baking.

Cover and bake at 350* for 30 minutes. Uncover and bake for 25-30 minutes more or until golden brown and the center is set.

Meanwhile, in a saucepan, combine sugar and cornstarch, and add water. Bring to a boil over medium heat and boi lfor 2 minutes stirring constantly. Stir in blueberries, reduce heat and simmer 8-10 minutes or until berries burst. Stir in butter. Serve over French toast.

CHRISTMAS BREAKFAST

CHRISTMAS MORNING ALMOND POUND CAKE

From: Gooseberry Patch

Ingredients:

- 2/3 cup butter, softened
- 8 oz. almond paste
- 1 tsp almond extract
- 1 tsp vanilla extract
- 1 1/4 cup sugar
- 4 eggs
- 1 tsp baking powder
- 1/4 cup sour cream
- 2 1/2 cups all-purpose flour
- 3/4 cup milk
- Garnish: powdered sugar, whipped cream and maraschino cherries with stems

Directions:

- In a bowl, blend together butter, almond paste and extracts until smooth
- Slowly add sugar and beat again
- Add eggs, one at a time, beating after each addition
- Add baking powder to sour cream; beath together and add to above mixture
- Slowly add flour alternately with milk until you have a nice smooth batter
- Pour into a greased and floured 12 cup Bundt pan
- Bake at 325* for 50-55 minutes or until the top is golden brown and it springs back when touched.
- Turn off oven and open over door. Let sit about 30 minutes and then remove from the over to the counter on a rack or cutting board
- When cool, remove to a serving dish
- Garnish with powdered sugar, dollop of shipped cream and maraschino cherries.

WARM COUNTRY GINERBREAD WAFFLES

From: Gooseberry Patch

Ingredients:

- 2 cups all-purpose flour
- 1 tsp ground cinnamon
- 1/2 tsp ground ginger
- 1/2 tsp sale
- 1 cup molasses
- 1/2 cup butter (1 stick)
- 1 cup buttermilk
- 1 egg

Directions:

- Combine flour, cinnamon, ginger and salt
- Heat molasses and butter until butter melts
- Remove from heat and stir in baking soda
- Add buttermilk and egg, then add flour mixture
- Cook in a preheated, oiled waffle iron until golden brown

Makes 12 four-inch waffles.









APPETIZERS & STARTERS

MARTINI CHEESE DIP

Assorted fresh vegetables

Ingredients:

1 package (8 oz) cream cheese 1 Tbsp mayonnaise 1/4 cup sliced green olives with pimentos 2 to 3 Tbsp Vodka 2 Tbsp olive juice 1/4 tsp coarsely ground pepper

Directions:

Mix together and serve with vegetables



FESTIVE WHITE CHEDDAR HOLIDAY CHEESE BALL WITH CRANBERRIES & PECANS

Ingredients:

- 2 cups shredded white cheddar
- 8 oz cream cheese, softened
- 1/3 cup sour cream
- 1 tsp garlic powder
- 1/2 tsp onion powder
- 1/4 tsp salt
- 1/4 tsp black pepper
- 1/2 cup dried cranberries, chopped
- 1/2 cup pecans, chopped
- 2 tbsp fresh chives, minced
- 1 tbsp honey (optional, for sweetness)
- Outer Coating:
- 1/3 cup chopped dried cranberries
- 1/3 cup chopped pecans
- 1 tbsp fresh parsley, minced

- In a large mixing bowl, combine white cheddar, cream cheese, sour cream,
- garlic powder, onion powder, salt, pepper, and honey (if using).
- Mix until smooth and fully combined.
- Fold in chopped cranberries, pecans, and chives.
- Transfer the mixture onto plastic wrap and shape into a ball using your hands.
- Wrap tightly and refrigerate for at least 1–2 hours, or until firm.
- In a shallow bowl, mix the outer coating ingredients: cranberries, pecans, and parsley.
- Unwrap the chilled cheese ball and roll it in the mixture until completely coated.
- Place on a serving plate surrounded by crackers, bread slices, or fresh veggies.
- Keep chilled until ready to serve.



APPETIZERS & STARTERS

BLT DIP

Ingredients:

- 2 cups mayonnaise style salad dressing
- 1 cup sour cream
- 2 lbs bacon, crisply cooked and crumbled
- 1 tomato, chopped
- 2 green onions, chopped

Directions:

- Combine salad dressing and sour cream until well blended
- Add bacon and refrigerate overnight
- Fold in remaining ingredients and serve on crackers of choice



MIXED FRUIT BALL

Ingredients:

- 2 8 oz pkgs cream cheese, softened
- 1/4 lb cheddar cheese, shredded
- 1 tsp coriander
- 1/4 cup raisins, diced
- 1/4 cup dried apricots, diced
- 1/4 dried dates, diced
- 1/4 cup dried prunes, diced
- 1 cup chopped pecans

Directions:

- Mix cream cheese, cheddar cheese and coriander until well blended.
- Add dried fruits and stir gently
- Shape into a ball and roll in pecans (you can shape into 1" balls as well)
- Refrigerate overnight



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 (190°C). 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.



REFRESHMENTS

CITRUS & SPICE PUNCH

Spice Mix:

- 1 1/2 cup water
- 1/2 cup sugar
- 1 tsp whole Allspice
- 1/2 tsp whole Cloves

Directions:

- Place ingredients in a saucepan and simmer, covered, for 20 minutes.
- Strain out spices

Fruit Juice Mix:

- 6 oz can frozen orange juice concentrate
- 6 oz can fr4ozen pineapple juice concentrate
- 2 1/2 cups water
- 1/4 cup lemon or lime juice
- 1 Quarter Ginger Ale

Directions:

- Blend juices and water together
- Combine with spice mixture in a punch bowl
- · Add ice and ginger ale

Ice Ring if desired:

- · Fluted ring mold or decorative metal mold
- Slices of lemon, orange, lime or pineapple
- Red or green cherries
- Mint leaves
- Extra juice or ginger ale used in punch recipe



Directions for Ice Ring:

- Arrange desired fruit in bottom of mold. Fill with juice or soda.
 Please in freezer 'til completely frozen.
- To unmold, wrap a hot towel around mold to release ice ring. Place in punch bowl.

SPARKLIN SANGRIA PUNCH

This spiced, sparkling punch made with apple cider, brandy, and a splash of Prosecco brings on big flavor with fresh lemon, ginger, orange bitters, and sliced seasonal fruits. The ingredients give this autumnal cocktail a beautiful orangey color and amazing fragrance — simply serve in a clear glass pitcher so your guests get the full picture (and don't forget to add some garnish, such as pomegranate seeds, apple wedges and orange wedges to take things to the next level).

How far in advance can this sangria be made?

You can refrigerate the mixture for up to a day before serving. In fact, it's best to let the cocktail sit for a while so that the flavors can meld, and the fruit can really shine through. Pop the bottle of Prosecco at the last minute so that it won't go flat.

Ingredients:

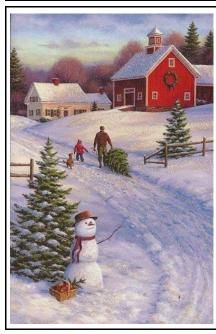
- 2 1/2 cup apple cider
- 3/4 cup brandy
- 1/2 cup fresh clementine or orange juice
- 1/4 cup fresh lemon juice
- 1 1" piece fresh ginger, peeled and very thinly sliced
- 2 tsp orange bitters
- 4 clementines, thinly sliced
- 2 apples (Pink Lady, Honeycrisp or your favorite), very thinly sliced
- 1 750 ml bottle Prosecco or other dry sparkling wine
- Pomegranate seeds, for serving

Directions:

In a large pitcher, stir together cider, brandy, clementine juice, lemon juice, ginger and bitters. Stir in clementine and apple slices (you can refrigerate this mixture for up to a day). when ready to serve, add Prosecco. Serve over ice with a few pomegranate seeds, if desired.



WARMER UPPER'S



MULLING SPICE BAGS

Ingredients:

- 4 Cinnamon Sticks
- 8 Whole Allspice
- 8 Whole Cloves
- 4 Tbsp Dried Orange Peel
- Cheese Cloth & Butchers Twine

Directions:

- Cut a double thickness of cheese cloth into 4x6" squares
- Onto each square, place one cinnamon stick, 2 cloves, 2 allspice and one Tablespoon orange peel
- Bundle up and tie with twine

To Serve:

- Place spice bag in one gallon of cider
- Simmer 30 minutes

HOT BUTTERED RUM

Ingredients:

- 1 stick (4 oz) unsalted butter
- 1/2 cup light brown sugar
- 1 tsp vanilla extract
- 1 tsp ground cinnamon
- 1 tsp ground cloves
- 1 tsp ground nutmeg
- 1 tsp ground allspice
- Pinch of salt
- 2 oz dark or aged rum
- 6 oz hot water
- Cinnamon stick, for garnish

Directions:

- In mixing bowl, combine butter, vanilla extract, sugar, spices and salt. Beat until well combined.
- In heat proof glass or mug, combine aged rum with 1 oz (2 Tbsp) spiced butter mixture.
- Remaining batter can be stored in airtight container in refrigerator for future use.
- Top with hot water and stir until ingredients are well incorporated.
- Garnish with cinnamon stick if preferred.



MERRY MOCHACCINO MIX

Ingredients:

- 1 cup sugar
- 2/3 cup cocoa
- 1 tsp cinnamon
- 1/4 tsp nutmeg
- 2 Tbsp instant espresso coffee
- 1/2 cup dry milk

Directions:

- Combine all ingredients in a mixing bowl and blend well
- Pack into tins or bags

Makes roughly 2 1/4 cups

To use:

- Combine 1 to 4 Tbsp Mochaccino mix with 3/4 cup milk.
- Bring to a simmer, whisk, and heat 'til smooth and frothy.

RUSSIAN TEA MIX

Debbie (Friermood) Roesler

Ingredients:

- 3/4 cup unsweetened instant tea
- 1 1/4 cup sugar
- 2 cups Tang orange drink
- 1/2 tsp cloves
- 1 tsp cinnamon

Directions:

Add one heaping teaspoon (or to taste) of mix to a cup of hot water.

This is a recipe from our sister Debbie that I still have the card in her handwriting, making it still a very special recipe that I try to make every year.

Debbie passed in 2003 from a brain aneurysm at the age of 48. Not a day goes by when our family doesn't laugh, cry and mourn. But in her honor, we revere life and thank God every day for the time we had with her.



HARVESTING THE HUNT

VENISON BEER STEW

Ingredients:

- 4 slices bacon
- 2 LB boneless venison, cut into 1" pieces
- 1/4 cup flour
- 16 oz can tomatoes, cut up (undrained)
- 12 oz can of beer (doesn't matter which brand)
- 1 med onion, chopped (1/2 cup)
- 2 tsp instant beef bouillon granules
- 2 tsp sugar
- 1/2 tsp Thyme
- 1/4 tsp black pepper
- 1/8 tsp ground red pepper
- 3 med carrots, cut into 1" pieces
- 2 small turnips, peeled and cut into wedges
- 1 stalk celery, but into 1" pieces
- 1 cup frozen peas

Directions:

- Cook bacon until crisp. Drain, reserving 2 Tbsp drippings
- Crumble bacon, set aside
- Coat venison with flour
- Brown venison half at a time and drain off any fat
- Add undrained tomatoes, beer, onion, bouillon granules, sugar, Thyme, black and red pepper
- Bring to a boil. Reduce heat and simmer 30 minutes more.
- Stir in frozen peas, cook 5 minutes more
- Stir in bacon
- Serves over noodles or rice

VENISON STEAKS AND GRAVY

Ingredients:

- 4 (4 ounce) venison steaks
- 1 cup all-purpose flour
- 2 tablespoons ground bay leaves
- 1 pinch salt and ground black pepper
- 4 tablespoons olive oil, divided
- 1/2 onion, chopped
- 6 fresh mushrooms, sliced
- 1 tablespoon minced garlic
- 1 (10.5 ounce) can beef gravy
- 1/4 cup milk

- Trim venison steaks, removing all fat and gristle; pound with a meat tenderizer until steaks thin but not tearing.
- Combine flour, bay leaf, salt, and pepper in a shallow bowl. Dredge steaks in flour mixture until evenly coated.
- Heat 1 tablespoon olive oil in a large heavy skillet over medium heat. Sauté onions until soft and translucent. Stir in mushrooms and garlic; cook until tender. Transfer to a plate; set aside.
- Heat remaining 3 tablespoons oil in same skillet; fry steaks until golden brown, about 2 minutes per side. Return
 mushroom mixture to skillet; stir in gravy and milk. Reduce heat, cover, and simmer for 30 to 40 minutes, stirring
 occasionally to prevent sticking.





DESSERTS & TREATS

MARGARITA BALLS

Ingredients:

- 1 12 oz package vanilla wafer cookies, crushed into crumbs
- 1/2 pound ground, blanched almonds
- 4 1 oz squares white chocolate
- 1/4 cup tequila
- 1/4 cuip orange marmalade
- 2 Tbsp lime juice
- 2 Tbsp light corn syrup

Directions:

- Mix wafers and almonds
- Melt chocolate according to package directions
- In blender, process tequila, marmalade, lime juice and corn syrup until smooth
- Stir into crumb mixture, along with the melted white chocolate
- Shape into 1" balls and coat with sugar
- Store in the refrigerator



PULL-APART SANTA CAKE

Ingredients:

- Cooking spray
- 2 (15.25-oz.) box vanilla cake mix, plus ingredients called for on box
- 4 (16-oz.) cans store-bought vanilla frosting, divided
- Red food gel coloring
- Brown food coloring (optional)
- 1 Oreo, divided into wafer halves
- 3 mini candy canes

Equipment Needed

• 2 piping bags, a large star tip

- Step 1 Grease 4 standard 12-cup muffin tins with cooking spray; line with liners. In a large bowl, prepare cupcake batter according to box instructions. Divide batter among prepared cups.
- Step 2 Bake cupcakes according to box instructions. Let cool slightly, then refrigerate until cold, about 30 minutes.
- Step 3 Meanwhile, in a small bowl, stir 3 c. frosting and 1 to 2 drops red food coloring, adding more food coloring if needed, until desired color is reached. In another small bowl, mix 1/2 c. white frosting with 1 to 2 drops red frosting to create a pale pink color. (For other skin tones, add brown food coloring until desired shade is reached.) Transfer red icing to piping bag fitted with star tip. Transfer remaining white frosting to second piping bag.
- Step 4 Arrange a row of 3 cupcakes at the top of a platter, followed by a row of 2 cupcakes beneath, then a row of 3, a row of 4, a row of 5, two rows of 6, another row of 5, a row of 8, and a last row of 6. Arrange bottom three rows in a half-moon shape as the beard. Shift top row of 3 cupcakes to one side and angle down to make the hat flop over.
- Step 5 Using an offset spatula, spread pink or brown frosting for face in the center of fifth, sixth, and seventh rows. Using white frosting, swirl a rose onto each cupcake below the face as a beard, as well as on cupcakes on either side of the face. Fill in gaps between roses with smaller swirls. Pipe brim of hat with one long squiggle of white frosting. Pipe tip of hat with one white swirl.
- Step 6 Dollop 2 Oreo wafers with frosting and place as eyes. Pipe eyebrows and a mustache with white frosting, then spoon a small dollop of red frosting above the mustache as a nose.
- Step 7 Clean and transfer star tip to piping bag with red frosting. Swirl unfrosted cupcakes with red roses to complete hat.
- **Step 8** Break curved part off of 2 candy canes. Place one straight part in between the eyes for the bridge and a curved cane sticking out of each Oreo to create the sides of Santa's glasses.



DESSERTS & TREATS

BUTTERFINGER BALLS

Ingredients: (Makes about 30 balls)

- 2 sleeves graham crackers, crushed (about 2 cups crumbs)
- 2 1/2 sticks butter, softened (1 cup)
- 16 ox (2 cups) powdered sugar
- 1 1/2 cups crunchy peanut butter
- 5 regular size Butterfinger bars, crushed (about 1 cup)
- 12 oz dark chocolate chips
- Sprinkles for decorating (Optional)

Directions:

- Crush the graham crackers until you have about 2 cups of fine crumbs. You can use a food
- processor or put them in a Ziploc bag and crush with a rolling pin. (option: purchase graham cracker crumbs)
- In a large bowl, cream together the butter and powdered sugar until light and fluffy, about 2 minutes.
- Add the peanut butter and mix until fully incorporated
- Add the crushed Butterfingers and graham cracker crumbs. Mix until a dough forms
- Cover the bowl and refrigerate the dough for 30 minutes. This allows it to firm up for easier shaping.
- Once chilled, us a small cookie scoop or spoon to form the dough in to balls. Place on a baking sheet or plate lined with waxed paper.. Make them any size you prefer. 1" balls work the best.
- In a microwave safe bowl, melt the chocolate chips in 30 second intervals, stirring between each one until smooth. (use chocolate almond bark and melt in a Dutch oven as that's how mom used to do it and I keep as much nostalgia involved in my baking as I can, and it brings mom back in the kitchen.)
- Dip each ball into the melted chocolate, coating fully. Tap off any excess.
- Place back on the lined baking sheet. (Decorate with sprinkles now if desired)
- Allow chocolate to set completely before serving, about 10 minutes. Store them in an airtight container in the refrigerator up to 1 week.

PUMPKIN GINGER BREAD PUDDING

Ingredients:

- 1-4 LB sugar pumpkin or kabocha squash
- Extra virgin olive oil
- 4 large eggs
- 1 cup packed light brown sugar
- 1 1/2 tsp ground cinnamon
- 1/4 tsp ground nutmeg
- 1/4 tsp ground allspice
- 2 cups heavy cream
- 1 1/2 tsp pure vanilla extract
- 1 loaf cinnamon brioche, challah or plain pound cake, diced (about 10 cups)
- 1/2 cup golden raisins
- 1/4 cup diced crystallized ginger
- Confectioners' sugar for garnish (optional)

- Preheat the oven to 375*
- Cut the pumpkin or squash into quarters and remove the seeds
- Brush the insides with a little olive oil and arrange on a baking sheet (skin side up)
- Roast in the oven until the pumpkin or squash is soft all the way through (about 1 hour)
- Remove from the oven and let cool
- Discard the skin and puree the flesh in a food processor (puree can be made 1 or 2 days ahead of time)
- Preheat the oven to 350*
- In a large bowl, combine 2 1/2 cups of the pumpkin or squash puree, the eggs, brown sugar and spices.
- Whisk in the cream and vanilla
- Combine the bread, raisins and ginger in a 7x11" baking dish
- Pour the pudding mixture over the bread to cover and let sit 15 minutes (you might not use all of the pudding mixture at first; add more if there's room in the dish once the bread has soaked)
- Bake until the custard s set, about 40 minutes. Spoon into bowls and sprinkle a dusting of confectioners' sugar on top, if desired





DESSERTS & TREATS

CHRISTMAS WREATH PAVLOVA

Ingredients:

Wreath:

- 6 large egg whites, room temperature
- 1/4 tsp. kosher salt
- 1 1/2 cups granulated sugar
- 2 tsp. cornstarch
- 1 tsp. distilled white vinegar
- 1 tsp. pure vanilla extract

Sugared Cranberries:

- 3/4 cup granulated sugar, divided
- 1 cup fresh or partially thawed frozen cranberries
- 2 sprigs fresh rosemary, cut into 1" pieces

Whipped Cream & Assembly:

- 2 cups heavy cream
- 1 Tbsp granulated sugar
- 1/2 cup four fruit preserves

Fresh raspberries and pomegranate seeds, for serving Directions:



Wreath:

- Arrange a rack in center of oven; preheat to 300°. Draw a 9" circle in the center of a piece of parchment, turn over, and place on a baking sheet.
- In the large bowl of a stand mixer fitted with the whisk attachment, beat egg whites and salt on medium-high speed until foamy, about 1 minute. With the mixer running, slowly add sugar and beat until thick, glossy, and stiff peaks form, 8 to 12 minutes. Beat in cornstarch, vinegar, and vanilla until combined.
- Spoon 8 (2") dollops of meringue onto parchment around the drawn circle, making sure each dollop touches to form a wreath shape. Using the back of spoon, form a shallow well in the center of each mound.
- Place meringue in oven and immediately reduce oven temperature to 250°. Bake until set but still white, about 1 hour, 15 minutes. Turn off oven and let pavlova cool completely in oven with the door closed until it's a pinkish beige color, and crisp and dry on the outside, at least 2 hours and up to overnight.

Sugared Cranberries

- Meanwhile, in a small saucepan over medium heat, cook 1/2 c. sugar and 1/2 c. water, stirring frequently, until sugar dissolves and starts to simmer around the edges, about 4 minutes. Remove from heat, stir in cranberries, and let cool.
- Stir in rosemary. Using a slotted spoon, transfer cranberries and rosemary to a wire rack set in a baking sheet to drain. Let dry until sticky but no longer wet, about 30 minutes.
- Place remaining 1/4 c. sugar in a shallow dish. Working in batches if needed, add cranberries and rosemary and toss to

Whipped Cream & Assembly:

- In the large bowl of stand mixer fitted with the whisk attachment, beat cream and sugar on medium speed until soft peaks form, 2 to 3 minutes. Gently fold in preserves.
- Using a butter knife, loosen edges of pavlova. Carefully slide onto a platter. Spread whipped cream over. Top with raspberries, pomegranate seeds and sugared cranberries and rosemary.





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PLEASE VISIT LOCAL ESTABLISHMENTS FOR CURRENT STATE RULES & REGULATION PAMPHLETS OR CHECK ONLINE at: dnr.wi.gov or gowild.wi.gov

DEER

2025 HUNTING REGULATIONS (Continued on Page 56

025 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. Learn more	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 <u>Wisconsin Hu</u>	<u>Inting Regulations</u> f

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

Statewide	Oct. 18 (9 a.m.) – Jan. 4, 2026		
Zone A	Sept. 13 – Jan. 4, 2026		
Zone B	Oct. 18 – Dec. 8		
Statewide	Nov. 22 – March 25, 2026		
Statewide (closed in Clark, Marathon, and Taylor counties)	Oct. 18 (9 a.m.) – Jan. 4, 2026		
Zone-specific permits	Oct. 18-Nov. 9		
Statewide	Oct. 18 (9 a.m.) – Dec. 10		
	Zone A Zone B Statewide Statewide (closed in Clark, Marathon, and Taylor counties) Zone-specific permits		





FROM OUR HOUSE TO YOURS

MERRY CHRISTMAS
AND
A VERY HAPPY NEW YEAR



GOD BLESS