

BARNES NOTES AND NEWS

Volume 7, ISSUE 3

ONLINE ONLY

The **BARNES NOTES & NEWS** is your source of our area's community events and happenings and items of interest. We continue to welcome you to place your ads, submit events, articles, and stories. Please contact owner/editor: **Julie (Frierhood) Sarkauskas** at barnesnotesandnews@gmail.com or call **715-580-1288**.

NOTE: WE WILL BE GETTING OUR OWN WEBSITE SOON. PLEASE SEND ME YOUR EMAIL ADDRESS AND I'LL FORWARD THE MARCH ISSUE. YOU WILL NO LONGER FIND IT ON THE TOWN WEBSITE.

REMINISCING IS BACK! We have a wonderful short story of a local couple that we all know and love. I am very happy to share our first ever **"Town of Barnes - Valentines Day Queen"** **Sandra Bott**.
See page 4

Updates made for the following:

- Calendar of Events
- Senior Meals schedule—added
- Pictures from the Bar Stool Races
- BAHA Museum page
- Bar Stool Races Pictures



COMMUNITY ALERT

SEE PAGE 11



What everyone's been waiting for!!

THE TRADING POSTS

ST. PATRICK'S DAY PARTY

Saturday, March 14th

Starting at Noon

- Live Music | 1pm – until the band Irish goodbyes!
 - Costume contest! Dig out the green!
 - Best costume wins GOLD (and prizes)!
- Corned Beef & Reubens is what's for lunch!
 - St. Paddy's Themed Drinks
 - FREE Jell-O Shots alllll day long

Come join us for our annual St Patrick's day Party!

Guaranteed to be full of shenanigans!

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 & Games
- Cheryl'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 MESSSES, I FOR ONE CANNOT THANK THEM
ENOUGH. MAYBE YOU NEED TO PUT THEM OUT OF A JOB AND STOP THROWING GARBAGE ON THE ROADSIDES.**



PLEASE ...

HELP US KEEP OUR ROADS CLEAN

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

Check in with them or visit:

TownOfBarnesWI.gov to offer your time

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



**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. 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: TownOfBarnesWI.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 - sup2@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: MARCH 2026

- Tues. Mar 10th: BARNESTORMERS SNOWMOBILE CLUB 6:00 p.m. meeting at Snowmobile buildings # 715-795-2753
- Wed. Mar 11th: Barnes Area Food Shelf 9:00—11:00 a.m.—Barnes Community Church # 715-795-2195
- Tues. Mar 17th: REGULAR TOWN BOARD MTG 6:30 p.m.—Barnes Town Hall # 715-795-2782
- Tues. Mar 20th: GORDON BARNES GARDEN CLUB Mtg 1:30 p.m. Barnes Town Hall. Card Sharing, Rock Painting and seed exchange. Judy Wilcox 715-795-3247
- Thur. Mar 19th: BARNES AREA HISTORICAL ASSOCIATION (BAHA) Met 6:00 p.m. via Zoom 715-795-3065
- Tues. Mar 24th: VFW POST 8329 6:00 p.m. VFW Hall John Skandel # 715-815-7333
- Tues. Mar 24th: VFW POST 8329 AUXILIARY Mtg. 6:00 p.m. VFW Hall Tam Larson # 715-795-2402
- Sun. Mar 29th: PALM SUNDAY SERVICE 10:00 a.m. Barnes Community Church 715-795-2195

SENIOR MEALS - Meal Reservation Line – (715) 373-3396

March 5th: Chicken Stuffing Casserole; Peaches; Dessert

March 12th: Teriyaki Chicken, Brown Rice, Stir-fry Vegetables, Pineapple

March 19th: Fish Sandwich, roasted Potatoes, Pea & Cheese Salad, Pears, Whole Wheat Bun

March 26th: Broccoli Cheese Soup, Egg Salad Croissant, Mandarin Oranges



“ TOPS “

TAKE OFF THE POUNDS

Want to start 2026 eating healthier while losing weight?

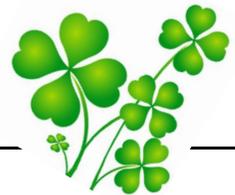
Try **TOPS** to “ Take of pounds sensibly “

Meetings will be held at the Barnes Town Hall—Mondays, 8:30 a.m. to 10:00 a.m.

There will be an open house February 9th at 9:30 a.m. **Come join us.**

Florence Prickett - 715-816-0399

KEEP AN EYE OPEN FOR A SPECIAL EDITION OF THE
2025 CHRISTMAS TREE LIGHTING RESULTS AND PICTURES



NOTICE: Jim's Bait of Barnes, Wisconsin

Attn: Snowmobilers !!!!

PLEASE be respectful of private property as you ride. We've had several reports of snowmobiles leaving lakes and riding up through private property and doing damage. **Please stay ON THE TRAILS.**

Please be aware that just following someone else's tracks doesn't always mean you are where you're supposed to be. Many land owners access the lakes from their own property but aren't allowing public access.



NOT STAYING ON TRAILS IS A GOOD WAY TO GET TRAILS SHUT DOWN.

OUR COMMUNITY

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

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

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

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

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

Please come and see what it is all about!

Zach Stewart of the Douglas County Surface Waters Program will also provide a brief educational training module on how to recognize and prevent invasive Spiny Waterfleas.

This training compliments the Clean Boats Clean Waters program to "Stop Spiny Waterfleas!" and protect water quality, walleye fisheries, and lake ecosystems.

Date: Friday, April 24th, 2026
9:00 a.m.-12:00 p.m.

Where: Barnes Town Hall
3360 County Hwy N
Barnes, WI 54873

Phone: 715-795-2782

Budweiser officially launched a devastating emotional assault by skipping the Super Bowl countdown and proactively "detonating" its advertisement early on — a move that not only broke convention but also created a shockwave sweeping across global social media.

This was no longer a simple TV commercial, but a cold yet ruthless dissection of the heart of America, so intense that millions simultaneously called it the most powerful advertisement ever created. While other brands waited for the Systematic safety of the Big Game, Budweiser completely seized human emotion, monopolizing tears, proving that masterful storytelling is the ultimate weapon for connecting with the masses.

I CRIED.



***GOD BLESS
AMERICA***

Thank you Budweiser

REMINISCING

TOWN OF BARNES - VALENTINES DAY QUEEN

Sandra (Sandy) Bott



I saw this picture posted on Facebook and I HAD to contact Ken to see if we could have our very first Town of Barnes “ **VALENTINE’S DAY QUEEN**”, and who better that Sandy Bott who has shared with everyone of us her undisputed kindness and friendship.

I obviously was very pleased when Ken agreed to share a bit of their story with us so here it is.

“My family moved to Barnes December 24 1973. I’m guessing Sandy’s family moved here 1980ish. We got together late 1982. We moved to the twin cities 1984. We married December 7, 1986. Janine and Anthony were already on their own. Sandy and I raised the three girls, Jennifer, Alison and Karen in the cities. We now have 13 grandchildren and 7 great grandchildren. Sandy retired in 2015 which led us into coming back to Barnes.

Unfortunately, Sandy has struggled with her health and in August of 2022 I had to make the most difficult decision of my life, and she had to be in the nursing home. I’ve tried to get her out as much as possible to help keep some sense of normality in her life. My love for her is as strong as the day we married.”

Ken Bott

Thanks so much Ken and Sandy. You contribute so much to our community and we are all the better for it. Looking forward to seeing both of you out as much as possible.

Keep the pics and stories coming!

See Pages 5 and 6 for more of our Reminiscing story.



HOLDS NO BOUNDS

December 8, 1986
The day after our wedding



REMINISCING - VALENTINES DAY QUEEN



Sandy's 60th



The day we moved back to Barnes



Sandy with our first great granddaughter, Lily



My (Ken) favorite picture of us
December 8, 1986
the day after our wedding

T	Trust	L	Listening
R	Romance	O	Overcoming
U	Understanding	V	Valuable
E	Excitement	E	Everything



Apple festival 2022



REMINISCING - VALENTINES DAY QUEEN

When two souls fall in love, there is nothing else but the yearning to be close to the other. The presence is felt through a held hand, a voice heard and the sight of a smile. Even through a simple touch. Souls do not have calendars or clocks, nor do they understand the notion of time or distance. They only know it feels right to be with one another. This is the reason why you miss someone so much when they are not around. Your soul feels their absence— it doesn't realize the separation is temporary.

— Lang Leav



Sandy loves all the babies



Sandy with all her kids at grandson's wedding

ALWAYS A GOOD DAY FISHING



**Ben Boles
Kari Huffnagle
McKenna Boles**



I would say....hmmm.....
maybe next time ?



**Mr. Boles,
I believe you were
"schooled" by the
Ladies**

ALWAYS A GOOD DAY FISHING



My Nephew in law DeWayne Hanson and his daughter Kynslie (daughter Taylan below)

UM, DeWayne.....I think Kynslie's is bigger!

Not sure which of the kids caught this one for DeWayne (he says he caught it)



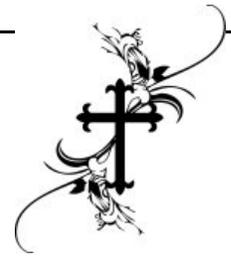
A very successful day for all



BARNES COMMUNITY CHURCH

Pastor Jon Hartman

WORSHIP HOURS
10:00 a.m. Sunday



Bible Studies

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

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

**BLESSED ARE WE
AND OUR NEIGHBORS**

PLEASE KEEP OUR NEIGHBORS AND FURRY FRIENDS IN MIND DURING THE WINTER DAYS WHEN IT'S NOT FIT FOR 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 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)

The Barnes Food Shelf committee extends sincere thanks and appreciation for the generous donations from the entire Barnes community: our neighbors, businesses, organizations, and participants in the Eau Claire Lakes Turkey Trot.

Our food shelf is totally funded by donations. Your gifts will enable us to continue serving the area. Thank you.



"Love never gives up." —1 Corinthians 13:7

BARNES COMMUNITY CHURCH

SUPPER AND PSALMS

Everyone is welcome to meet at the church for a light supper at 6:00 p.m. each Wednesday night in March.

We will then have a short meditation and study on Psalms for Lent and Easter



NEVER TOO SOON TO START LOOKING FOR YOUR
"TRASH" TO SAVE FOR THE BARNES COMMUNITY
CHURCH "TRASH FOR CASH" EVEN COMING IN JUNE

COMMUNITY ALERT

PLEASE BE AWARE THAT CALLS ARE BEING RECEIVED IN THE AREA CLAIMING TO BE FROM MEDICARE.
DO NOT RESPOND, DO NOT SAY "YES", hang up and report it

SEVERAL BUSINESSES HAVE BEEN GETTING CALLS FROM THE "SHERIFFS DEPARTMENT" ASKING IF THE
WORKER IS ALONE. THESE CALLS ARE **NOT** FROM THE SHERIFF'S DEPARTMENT.
DO NOT TELL THEM YOU'RE ALONE. Report it to the Polie Department

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.

AND, ANOTHER SUCCESSFUL BAR STOOL RACE DAY



We've Got More Coming !!!

BARNES V.F.W. POST 8329



WE CAN NEVER REPAY YOU



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

LET'S "BRING" THEM HOME



**WOUNDED WARRIOR
PROJECT**



THANK THEM ALL



LED MESSAGING



VFW is offering advertising on the LED messaging board

The sign can be rented by the week

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



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 Hours:

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

Friday 3:00-11:00 pm

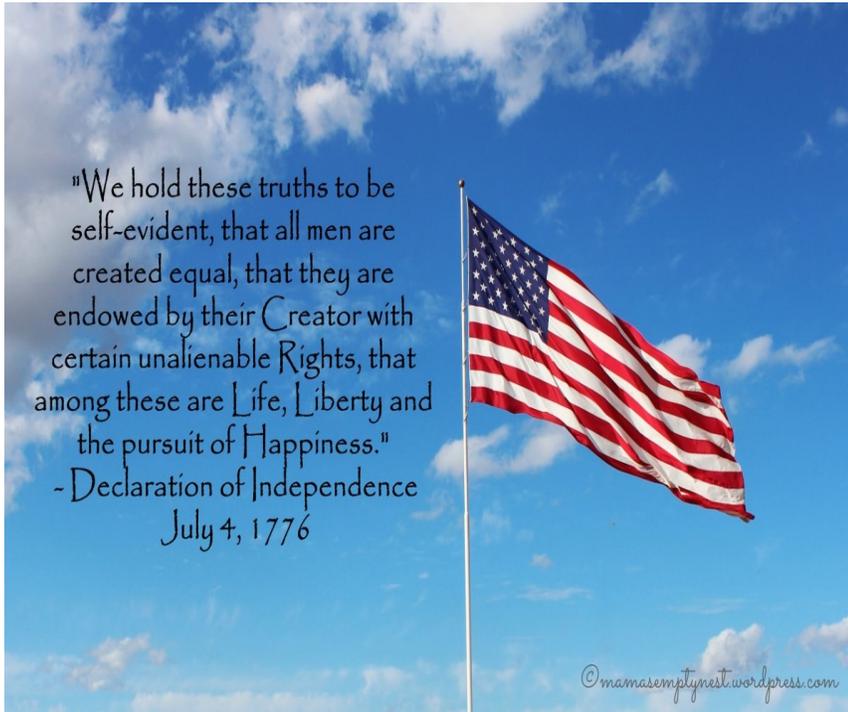
Saturday Noon-11:00 pm

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.
- Every Tuesday "Chaplin's Corner" 4:00-6:00 p.m. with Rev. Louis Holly



**"...AND I'M PROUD TO BE AN AMERICAN, WHERE AT LEAST I KNOW I FREE
AND I WON'T FORGET THE MEN WHO DIED THAT GAVE THAT RIGHT TO ME "**

Lee Greenwood

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.



**Structures shown are examples.*



Donation Options:

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

OBITUARIES: Remembering Loved Ones Lost



RONALD MARTIN CLARK

September 29, 1939 to February 4, 2026

Ronald Martin Clark, age 86, passed away peacefully on Wednesday, February 4, 2026, at Waters Edge Care Center in Hayward, WI. He was born on September 29, 1939, in Superior, WI, the son of George and Margaret (Larson) Clark. He was united in marriage to Lois Ann Parzych on May 14, 1960, in Superior, WI.

Ron was a proud member of IBEW Local 131. He retired after a successful career with Superior Water, Light and Power in 1995, then moved to his home in Barnes on Sandbar Lake. Ron loved the outdoors, especially fishing and hunting. He loved spending time with family and friends. He especially loved taking rides on the pontoon boat.

He is survived by his beloved wife of 65 years, Lois Ann Clark of Hayward; his daughter, Glenda (Rick) Mattila of Barnes; his grandchildren, Nicholas Mattila and Brook Sletten; his great-grandchildren, Logan and Caleb Sletten and Noah and Natalie Mattila; his brother, Ret. Lt. Colonel Lawrence (Marjorie) Clark of Austin, TX; and many dear friends.

In addition to his parents, Ron is preceded in death by his son, Ronald "Bucky" Clark. A celebration of life will be announced at a later date.

The family would like to express their sincere gratitude to Tamarack Health Hayward Medical Campus and Waters Edge Care Center for the wonderful care they gave Ron during this process.

To send flowers to the family or plant a tree in memory of Ronald Martin Clark, please visit our floral store. Spooner Funeral Home.



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

WE LOVE OUR TEAMS AND WE LOVE AMERICA



USA men's hockey wins gold in overtime at 2026 Winter Olympics



Very Cool -

Both the Women's and the Men's Hockey Teams won the Olympic gold 2-1 and both in overtime.

Members of the US men's ice hockey team greeted during the State of the Union Address

OUR COMMUNITY



MARCH BIRTHDAYS

Laurie Cane 3/5
Bonnie Hutchinson 3/9
Brett Hammerschmidt 3/10
Steve Maciosek 3/10
Jack Friermood 3/12
Ted Rice 3/12
Russ Fredericks 3/12

Molly Peterson 3/14

SUCH A GOOD PUPPY TURNING 5

Addie Arens 3/16
Justin Heise 3/17
Carter Lewis 3/17
Jacky Witt 3/18
Maureen Fullington 3/19
Emily Peterson 3/21
Chad Fullington 3/22
Phyllis Maki 3/24
Sam Clark 3/25

Happy Birthday
Happy Anniversary
and
Congratulations
to everyone we missed



40
YEARS

YOU ARE NOW:
4 DECADES OLD
480 MONTHS OLD
2,085 WEEKS OLD
14,600 DAYS OLD
350,400 HOURS OLD
21,024,000 MINUTES OLD
1,261,440,000 SECONDS OLD
BUT WHO'S COUNTING?

HAPPY 40TH CHAD

I'M NOT
70
YEARS OLD
I'M
VINTAGE

HAPPY 70TH
MAUREEN

BARNES AREA HISTORICAL ASSOCIATION (BAHA)

THE BARNES MUSEUM

OPEN MEMORIAL WEEKEND THRU LABOR DAY

Closed for Season - call for appointment

WE ARE STILL LOOKING FOR VOUNTEERS !!

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

Follow us on Facebook



Barnes Area Historical Association, Inc.

Barnes, WI 54873

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

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

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

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

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

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

Any donations made to BAHA are tax deductible.

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

Single yearly membership - \$15.00;

Family or couple yearly membership - \$25.00

Other membership categories are available upon request

Secretary Contact, PENDING

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 T-SHIRTS

DECISIONS IN THE WORKS FOR POSSIBLE NEW DESIGNS

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

Thanks for your help!



Flower & LIL' Stinker are working on their spring adventures and will share as soon as they are back.

Stay Tuned



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

FIRE DEPARTMENT:

Fire Chief - Brock Friermood brockFriermood@TownOfBarnesWI.gov

Assistant Chief - Richard Renz

Volunteer Members:

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

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



AMBULANCE SERVICE:

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

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

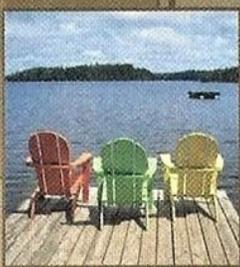


WE HAVE A NEW MENU
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HOURS:
7:00 a.m. to 2:00 p.m. Wed—Sunday
Closed Mondays & Tuesdays

Find us on Facebook: The Koffee Kup



Deer Grove Resort
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Jeff and Maureen Fullington
Owners

3225 Deer Grove Road
Barnes, Wisconsin 54873

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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



BARNES BOOK CLUB

March Book:

1984

By: George Orwell



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

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

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

GENEALOGY

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

Several websites are out there to help start your project:

Order your starter kits from: easygenie.org

Start your Family Tree Today.
Don't wait!

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

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



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

TRAVELING THROUGH THE GENEALOGY WORLD

Here you go: A more exciting way to learn and track your ancestors experiences and their ways of life

Genealogy often begins with records—birth certificates, census data, and dusty archives—but there's another way to connect with your past that doesn't involve staring at documents. Traveling to the places where your ancestors lived can provide an entirely new dimension to your family history.

Walking the same streets, visiting the same churches, and seeing the same landscapes can bring the stories you've read about to life. It's one thing to know where your great-great-grandfather lived; it's another to stand on the ground where he built his home.

When you walk the streets your ancestors once knew, you gain a unique perspective on their lives. Did they live in bustling urban centers, or were they surrounded by farmland? Did they live near a port, or were they nestled in the mountains?

By understanding their geography, you can start to answer bigger questions: Why did they move? How did their environment shape their professions and lifestyle? Travel turns those vague historical facts into tangible experiences.

See Next Page

GENEALOGY

TRAVELING THROUGH THE GENEALOGY WORLD *(continued)*

Why Visiting Your Ancestral Hometown Changes Everything:

There's a big difference between learning about your family history and truly experiencing it. When you visit the towns and regions where your ancestors lived, you get a sense of their daily lives in ways that documents can't capture. The texture of the cobblestones they walked on, the smell of the local market, the view of the mountains in the distance—these are the sensory details that bring their world into sharper focus.

Imagine visiting a small village in Italy where your great-grandparents were born. Sure, you've seen the name in family records, but standing there, with the sun setting over the terracotta rooftops, you can almost feel what it must have been like for them. These moments can provide insights into your family's decisions, like why they chose to leave their homeland or how their surroundings influenced their values and traditions.

Piecing Together the Past with Local Archives and Landmarks

Traveling to your ancestral hometown can also open doors to local archives and resources that aren't available online. Small town hall records, parish books, or even local museums might hold details that fill in gaps in your family tree. In many cases, these records are written in the native language or dialect of the region, making it a bit of a challenge to decipher, but the reward can be invaluable.

Take, for instance, a traveler who visited a rural village in Poland, looking for clues about her great-grandfather. A stop at the local church uncovered baptism records that mentioned previously unknown relatives. Even more surprising, the church itself was the same one where her ancestors had been married. Standing in that space, where generations of her family had gathered, made the research feel personal and profound.

Landmarks that Hold Generational Memories

In many towns, historical landmarks are key to understanding how your ancestors lived. Visiting a factory where your great-grandfather worked, or the schoolhouse where your grandmother learned to read, can turn these names into real people with real lives. These landmarks act as touchstones, bringing you closer to the experiences of those who came before you.

Retracing Migration Routes and Family Journeys

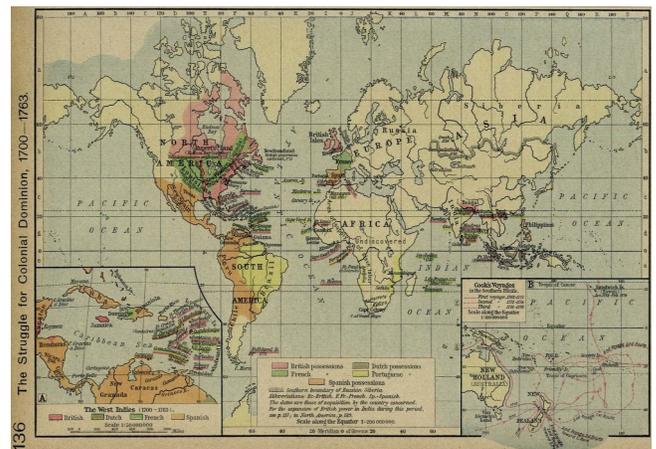
Many families have stories of migration, whether it's crossing an ocean or moving from one region to another. By traveling along the same routes your ancestors took, you can gain a deeper appreciation for the challenges they faced. Visiting ports, old train stations, or border crossings can help you understand the magnitude of their journey—why they left, what they carried with them, and what they left behind.

Imagine following your ancestors' journey from Ireland to the United States. You might start in a coastal village in Ireland, standing at the very docks where they boarded the ship. Then, visit the immigration centers where they arrived—Ellis Island, for example—and read their names in the records. As you walk through these historical spaces, you begin to piece together the emotional and physical toll of migration. It's not just about the distance they traveled, but the lives they left behind.

How Migration Shapes Family History

Migration is often a turning point in family history. Whether it was driven by economic hardship, war, or a search for better opportunities, these journeys mark a significant shift in a family's story.

Understanding the full scope of your ancestors' migration, from their reasons for leaving to the challenges they faced upon arrival, can provide a deeper context for your family's trajectory.



GENEALOGY

TRAVELING THROUGH THE GENEALOGY WORLD *(continued)*

Connecting with Distant Relatives

One of the most surprising outcomes of traveling for genealogy research is the possibility of meeting distant relatives. If your family stayed in touch with relatives overseas, visiting the ancestral hometown might give you a chance to meet people who share your bloodline but live in an entirely different part of the world. Even if your family lost contact generations ago, local residents might still remember your family name or know of distant cousins living nearby.

While this might seem like a long shot, it's not uncommon for travelers to find distant relatives they never knew existed. A simple visit to a local town hall or church might result in an introduction to someone who shares your surname and can trace their lineage to the same ancestors. These connections often lead to long-lasting relationships, bridging the gap between continents and generations.

How Professional Genealogists Can Help Make the Connection

If finding living relatives feels overwhelming, a professional genealogist can be an invaluable resource. They have access to international records, databases, and local contacts that can help you locate long-lost family members. Whether you're looking for living relatives or piecing together branches of the family tree, a genealogist service can make sure no stone is left unturned.

What Travel Teaches You About Your Family's Culture and Traditions

One of the most enriching parts of traveling for genealogy research is discovering the cultural traditions that shaped your family. Whether it's the local cuisine, religious practices, or folk music, experiencing these traditions firsthand can bring a sense of pride and connection to your heritage. You might find that some of these traditions have been passed down, while others were lost along the way.

For example, you might visit your ancestral town in Spain and discover that the way your family celebrates certain holidays has deep roots in regional customs. By tasting the local dishes, attending festivals, or visiting sacred sites, you gain a better understanding of your family's values and way of life.

Why Cultural Exploration Is Just as Important as Historical Records

Culture is often the thread that binds families together. While records can tell you where your family came from, it's the cultural practices, foods, and traditions that give you a sense of what their lives were like. By immersing yourself in your ancestral culture, you not only learn more about them, but you also bring part of that heritage back into your own life.

**LOOKING FOR A
GIFT ??**

**GIVE
ANCESTRY**



Our sister Debbie worked on the Friermood history starting in 1996 and when she passed in 2003, I thought, I'm going to "finish" it for her. LOL LOL !! There is NO such thing as finishing it. Within a few hours I was hooked. Hooked to the point I went back to 1742 when our Great, Great, Great, Great, Great, Great Grandfather, Mathias Friermood came here from Germany. Then the fun really began.

I was at a standstill because everything after that was in German and/or Germany so I hired a Genealogist from Utah to dig in deeper for me. He managed to gather some great information through micro-film records.

Come to find out, Mathias Friermood ran away from Germany taking his Godfathers name of "Freyermuth" so he couldn't be followed / tracked as you needed to have government approval to leave the country in those days. I in turn learned that our last name is actually "Diethler" and not "Friermood". However, "Friermood" means "**free mind—free spirit**". I believe those of your that know us, would agree that "Friermood" fits us way more appropriately than "Diethler".

You will never know what you can find if you don't try!!!!

Have fun

GENEALOGY

TRAVELING THROUGH THE GENEALOGY WORLD *(continued)*

How to Prepare for a Genealogy-Focused Trip

Planning a trip to trace your ancestral footsteps requires a bit of preparation. Before you go, research the areas where your ancestors lived, and identify any local archives, churches, or landmarks you might want to visit. Make sure to bring copies of important documents—birth certificates, marriage records, and family photos—so that you can compare them with local records. If language barriers are a concern, consider hiring a translator or working with a professional genealogist to smooth the process.

- Research the towns and villages where your ancestors lived.
- Make a list of local archives, churches, and landmarks to visit.
- Bring copies of family records and photos to compare with local data.
- Consider hiring a local guide or professional genealogist for assistance.



With the right preparation, your genealogy-focused trip can be both meaningful and productive. Not only will you deepen your understanding of your family's history, but you'll also create memories that bring those long-ago stories into the present.

Traveling for genealogy isn't just about finding new records—it's about walking in the footsteps of those who came before you. It's about feeling the connection between the past and present, and realizing that, even though generations have passed, you're not so different from your ancestors after all.

The _____ Family

IMMIGRATION JOURNEY

Where in the world is your family originally from?
Draw your family journey on the world map.



Draw a line from one of your ancestor's places of origin to where they first settled in the United States. (The location doesn't need to be exact.)

On the line, write the approximate date your ancestors came to the United States.

List other interesting facts you might know about your family's immigration story (why they left their home to come to the United States).

The logo for the National Archives, featuring an eagle with wings spread, perched on a scroll, with the words "NATIONAL ARCHIVES" below it.

27

OUR COMMUNITY

FRIENDS OF TOMAHAWK LAKE PARK

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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



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Drummond, WI

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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
March 11th, Twin Gables, Brule

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

OUR COMMUNITY



Gordon-Barnes Garden Club

The Gordon-Barnes Garden Club met on January 20th in the Barnes Town Hall. Our new presidents (Terry Kolberg and Jane Wagner) did a great job leading us through the business meeting. Our former president (Judy Wilcox) was thanked for her years of service as our president.

Following the business meeting, Lori Butala from Nature's Design (Hayward) gave a thorough and interesting presentation on what to keep in mind when designing a garden. Lori's years of expertise was appreciated and helped members consider ideas for their own gardens come spring.

The next Garden Club meeting will be held at 1:30 pm on February 17th at the Town Hall. Bonnie Dealing will have a presentation on the Chelsea Flower Show. Please feel free to join us - it's a fun group to be a part of and, hey, spring will be coming so make plans for those gardens!

For more information please contact: Kay Erdahl

Email: kayerdahl@gmail.com or Phone: # 507-254-9931

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



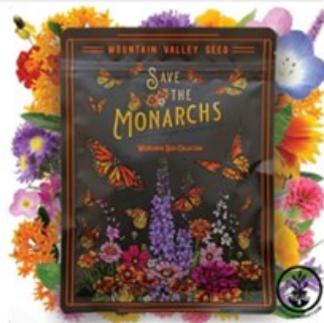
UFO CRAFTERS

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

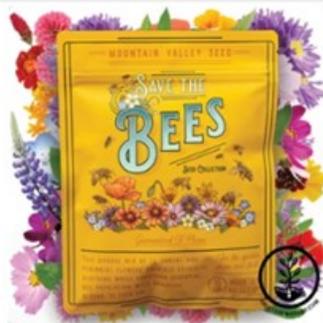
Always ready and waiting for information.



Wildflower Seeds - Hummingbird & Butterfly Pollinator Mix



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Wildflower Seeds - Bee Friendly Mix



Wildflower Seeds - Bee Mix

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WE NEED YOUR REMINISCING STORY!!!



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

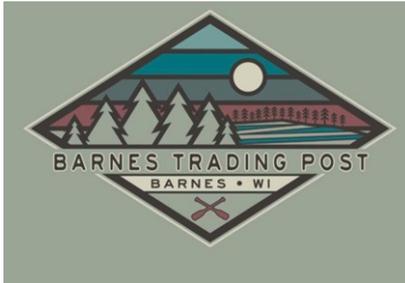
Tall Pines Bar and Grocery

Traut's Resort

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Cheesie's Lakeview Resort





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Nadia and Elliott Hough

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Phone: 715-795-2320

THE WINDSOR

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

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Stump Removal
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Email: deljerome@cheqnet.net



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T	H	E	A	T	R	E		N	O	T	A	O	N	E	
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S	T	E	N	C	I	L			C	A	R	T	M	A	N



HONOR ALL VETERANS



PET PAGE



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

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

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

NORTHLAND VETERINARY SERVICES

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

HAYWARD ANIMAL HOSPITAL

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



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.)*



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

**IF IT'S TOO COLD OUTSIDE FOR YOU
IT'S TOO COLD OUTSIDE FOR THEM.**

ADOPT !!!

Northwoods Humane Society

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Hayward, WI 54843

Phone: 715-634-5394

Hours:
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Pets are not just presents or toys

THEY ARE A LIFETIME



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

GIVE LOVE BACK TO THEM



**GOD
BLESS
OUR
CANINE
VETS**





PET PAGE EXTRA



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.



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

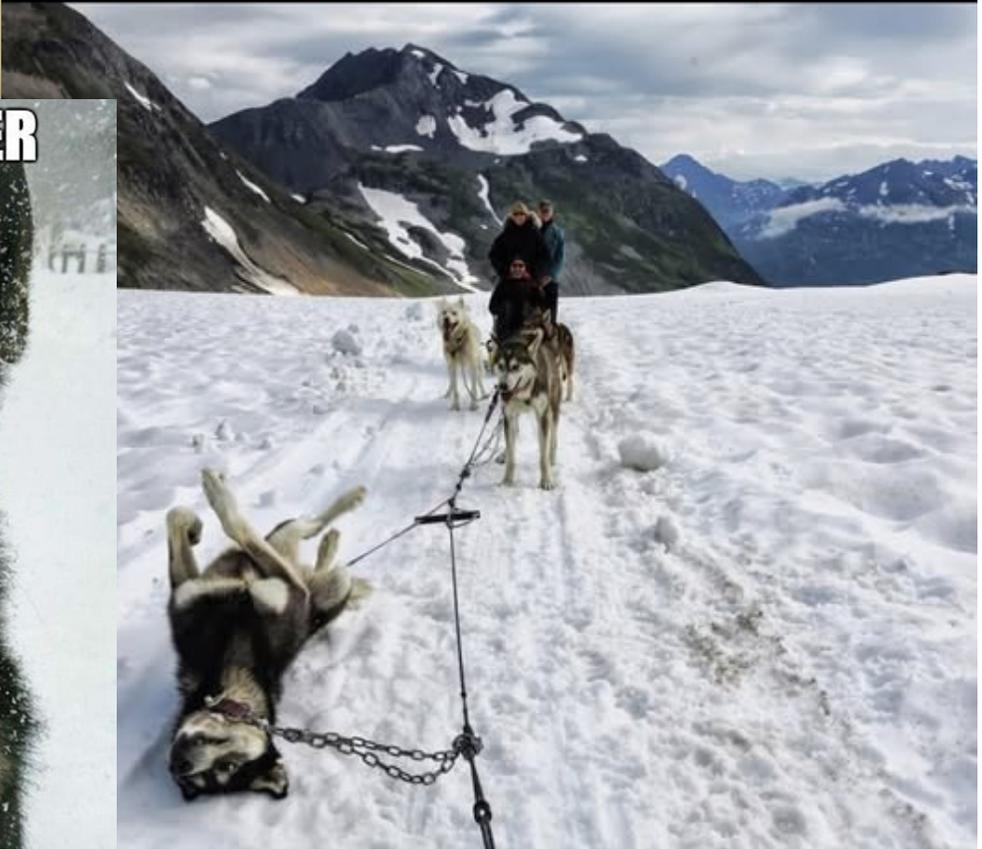
You are someone.

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OFFICERS:

- **President:** Elliot Hough
- **Vice President:** Craig Willert
- **Secretary:** Bobbie Stein
- **Treasurer:** Shawndel Spader

LAKE COUNTRY ATV CLUB

NEW STORAGE BUILDING UP AND RUNNING

Town of Barnes Industrial Park.

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

THANK YOU

for supporting the Lake Country ATV Club

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- **President:** Kelly Webb
- **Vice President:** Megan Stumpf
- **Treasurer:** Bill Webb
- **Secretary:** Maureen Fullington



LAKE COUNTRY ATV CLUB

3025 East Shore Road
Barnes, WI 54873



Dues:

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

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

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

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

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

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Kitchen: 11am-5pm

Wednesday:
Bar: 12pm to close
Kitchen: Closed

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

Friday-Saturday-Sunday:
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Kitchen: 11am-9pm

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**BRUSH AREA OPEN
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 TRANSFER STATION**
 Please, only "natural" brush,
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RECYCLING MYTHS AND FACTS:

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

Myth: Any plastic can be recycled

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

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

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

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

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

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

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

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

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

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

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

NAMEKAGON TRANSIT BAYFIELD COUNTY ROUTE

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

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

EVERY TUESDAY

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



BAYFIELD COUNTY

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

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

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

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

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

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

Carrie.linder@bayfieldcounty.wi.gov (**Stay tuned for new contact**)

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

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



DRUMMOND FIRE DEPARTMENT AND RESCUE



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

Thanks to everyone who came to our open house. we appreciate Santa coming to see the kids as well as helping us unveil "The Bruce" (our newest fire truck addition) to the public.

WISCONSIN FAMILY AND CAREGIVER SUPPORT ALLIANCE BAYFIELD COUNTY

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

When a Workforce Shortage Crisis and a Caregiving Crisis Meet

“Wisconsin Working Caregivers: Strategies and Resources for Employers”

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

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

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



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

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

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

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

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

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

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

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

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

Aging & Disability Services Manager

Carrie.linder@bayfieldcounty.wi.gov (Stay tuned for new contact)



Join Us

Alzheimers and Dementia Caregiver Support Group



Build a support system with people who understand.

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

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



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



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

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

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

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

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



Fluorescent Lamp recycling

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

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

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

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

**PLACE YOUR
AD OR
INFORMATION
HERE**

Eau Claire Lakes Conservation Club

The club welcomes volunteers and other interested individuals.

We hope to see YOU at the next meeting!

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

ADRC

Hours of Operation:

8:00 - 4:00

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

Visit the ADRC office:

117 E. 5th Street
Washburn, WI 54891

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

Medicare

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

Sponsored by: UW Extension

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

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

Medication Drop boxes in Bayfield County

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

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

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

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



SPACE OPEN

**THANK YOU FOR
"GOING GREEN"**

Find us at:

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

SPACE OPEN

HELP WANTED - FOR SALE - PET SITTING - HANDYMAN WORK

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

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 ?**

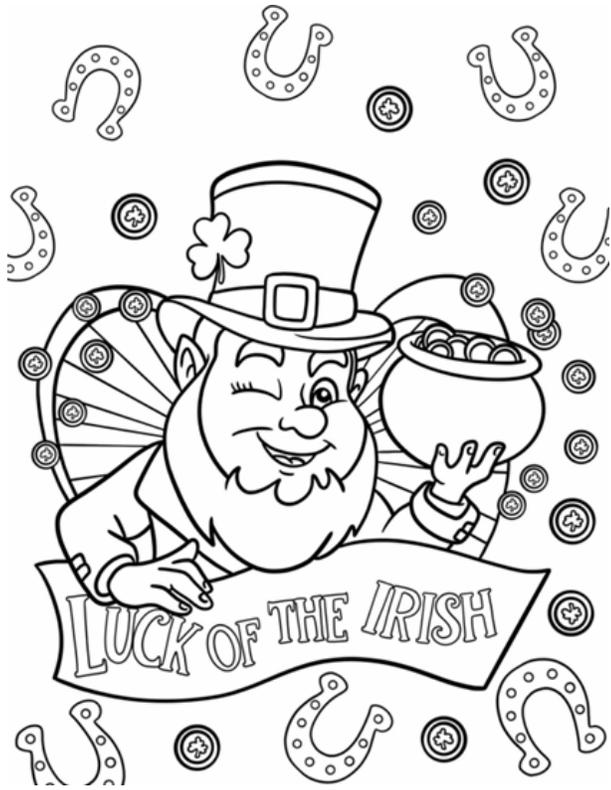
**SEND YOUR AD(S) TO
barnesnotesandnews@gmail.com**

**or give me a call:
Julie (Frierwood) Sarkauskas**

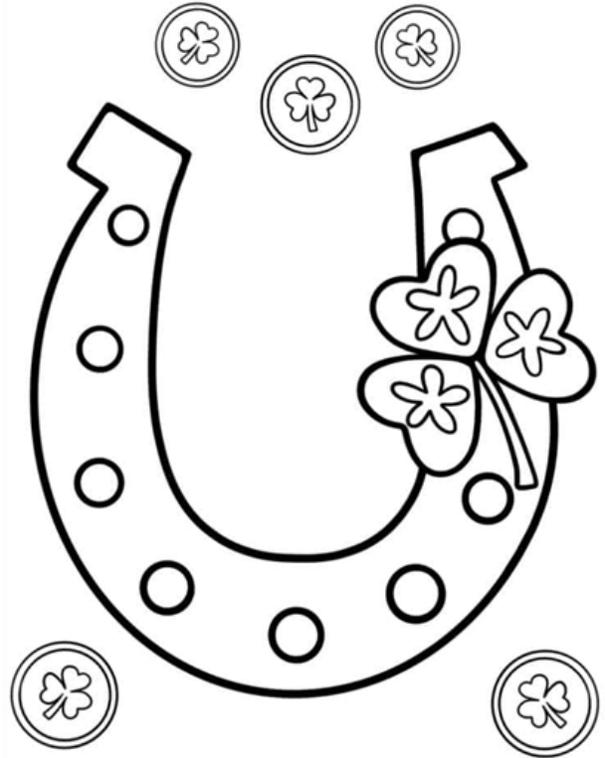
715-580-1288

Follow us on Facebook

COLOR ME



HAPPY
St Patrick's
DAY



FUN AND GAMES

Across

- 1. Seasoned
- 8. Cinderella's loss
- 15. Money-grubbery
- 16. Certain saver
- 17. Honors
- 18. They're out for themselves
- 19. Range of view
- 20. "Eve's Diary" writer
- 22. Something helpful
- 23. Family member
- 24. Storm warning
- 25. Points of convergence
- 26. "1776" role
- 27. Faulty
- 28. Degas contemporary
- 29. Dregs
- 31. Hair stuff
- 32. Called
- 33. Disagreeable one
- 34. Reach
- 37. Like some jobs
- 41. Dappled horses
- 42. Traffic blockers
- 43. Pro ___
- 44. "Hey ___" (carny's cry)
- 45. Pamplona runners
- 46. Tanless
- 47. Turkish potentate
- 48. Juice
- 49. Type of 48 Across
- 50. Tell
- 52. Stemming (from)
- 54. More noble
- 55. Distance
- 56. Regards highly
- 57. Made lovelier

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Down

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| <ul style="list-style-type: none"> 1. Feudal tenants 2. One out 3. Like a hawk 4. Spew 5. Observance 6. Go-to guy 7. Robin's offspring 8. Sewer need 9. Kosher 10. Strong-willed 11. Paste of a sort 12. NBA team 13. Tempts 14. Short Break | <ul style="list-style-type: none"> 21. "The Day of the Locust" author 24. Famous last words 25. Geologic fracture 27. Gather together 28. Sheds 30. Peace goddess 31. Bogs down 33. Wide view 34. Work with the flowers 35. Wild felines 36. Night spot 37. Minute opening 38. Sonnet style | <ul style="list-style-type: none"> 39. Hodgepodge 40. Came out 42. Shows fear 45. Alaskan carving 46. Toughie 48. Canapé topper 49. Fodder home 51. Actress Charlotte 53. Unburdened |
|--|--|---|

CHERYL'S NUTRITION & HEALTH TIPS

TIPS FROM CHERYL PEASE - CERTIFIED NUTRITIONIST



Certified Nutritionist, Fitness
Trainer & Health Coach

<https://linktr.ee/cherylpease>

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

WE CAN NEVER REPAY YOU !!



BE STRONG - BE HAPPY - BE GOOD TO YOURSELF

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

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

Cheryl Pease



Why Muscle is Medicine

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

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



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

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

Muscle protects against disease

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

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

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

Why Muscle Matters

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

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

CANNING YEAR ROUND

TIPS FOR SUCCESSFUL CANNING:

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

HOT JARS VS. HOT STERILIZED JARS:

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

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

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

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

PAY ATTENTION TO THE PECTIN

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

-Taste of Home Test Kitchen



BEFORE YOU START

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



IT'S TAPPIN' TIME !!

BLUEBERRY MAPLE SYRUP

Country Living Recipes

Ingredients:

- 1 cup frozen blueberries
- 5 Tbsp sugar
- 1 Tbsp cornstarch
- 1 1/2 Tbsp Lemon juice
- 6 Tbsp pure maple syrup

Directions:

- Combine the berries, sugar and 1/2 cup water in a saucepan and cook over medium heat until sugar is dissolved.
- Remove from heat
- Dissolve the cornstarch in 1 Tbsp cold water
- Whisk into the berries
- Bring to a boil and let boil while whisking for 2 minutes
- Add the lemon juice
- Strain the syrup through a sieve into a bowl, pressing the berries with a spatula to extract all the liquid
- Discard the solids and stir in the maple syrup

Note: You may substitute almost any frozen berry or fruit in this maple syrup recipe. Try using 1 cup strawberries or raspberries or 3/4 cup peaches in place of the blueberries.



**BLANCHE (PEASE) FRIERMOOD "GRAM"
AND ONE OF HER BROTHERS
GRAMS SUGAR BUSH ON TARS POND ROAD
1930'S AND 1940'S**

Tars Pond M D & Russell
**Coming from the sugar bush on Tars Pond Rd
In the car....Manford, Blanche and Russell
(two of Blanches brothers, from Lucius & his 1st
wife Laura (Stocker)
Brother Frank was not riding along this time.**

ROB'S CULINARY CHRONICLES

CORNED BEEF AND CABBAGE

By Rob Lynch

The St. Patrick's Day tradition of corned beef and cabbage is more Irish-American than purely Irish. While Saint Patrick's Day honors Ireland's patron saint, corned beef was historically a luxury item in Ireland, where pork and bacon were more common. In the 19th century, Irish immigrants—especially those settling in cities like New York City—found corned beef to be an affordable substitute for traditional Irish bacon. Jewish butchers in immigrant neighborhoods often sold brisket cured in large salt crystals, known as “corns” of salt, which gave corned beef its name.

Over time, pairing the salted brisket with cabbage—an inexpensive and widely available vegetable—became a hearty, celebratory meal associated with Irish identity in America.

Cooking methods typically involve simmering the cured brisket low and slow for several hours to tenderize the tough cut of meat. The beef is often boiled with pickling spices such as mustard seed, coriander, bay leaf, and peppercorn, then cabbage wedges, carrots, and potatoes are added toward the end so they absorb the savory broth without overcooking. Some modern cooks prefer braising the brisket in the oven or finishing it under a broiler glaze for added texture. An interesting fact is that in Ireland today, many families still celebrate the holiday with bacon and cabbage rather than corned beef—making the dish a delicious example of how immigrant communities reshape culinary traditions while preserving cultural pride.

Being Irish, I've been enjoying corned beef and cabbage all of my life. I favor flat cuts over point cuts because you get a better looking slice. I usually skip the spice packet that comes with the corned beef because you never know what's inside. I like to use my own seasonings. I don't cook corned beef with too much added water since the cabbage, carrots, and potatoes create their own liquid. In the end, corned beef and cabbage is very easy to prepare and the leftovers make for great Rubeen sandwiches and hash.

Enjoy!



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

You can get more grilling, smoking and beverage tips at his website: www.beercheesesoup.com

ROB'S CULINARY CHRONICLES

SLOW COOKER CORNED BEEF AND CABBAGE

Ingredients:

- 3–4 lb corned beef brisket (flat cut)
- 1 cup water
- 1 small onion, quartered
- 4 carrots, cut into chunks
- 1 1/2 lbs baby red potatoes (or quartered Yukon Golds)
- 1 small head green cabbage, cut into wedges
- Fresh ground black pepper to taste



Directions:

- Rinse the corned beef under cold water to remove excess surface brine (optional but helps reduce saltiness).
- Place it fat side up in the slow cooker.
- Sprinkle with pepper.
- Add onion and water.
- Cover and cook on LOW for 8–9 hours until fork-tender.
- Add carrots and potatoes during the last 4-5 hours of cooking.
- Add cabbage wedges during the final 60–90 minutes so they stay tender but not mushy.
- Remove the brisket and let it rest 10–15 minutes.
- Slice against the grain for maximum tenderness.
- Serve with vegetables and spoon some broth over the top.

Pro Tips:

- Replace 1 cup of water with 1 cup beer for added depth.
- Add a tablespoon of brown sugar for slight sweetness.
- Serve with whole grain mustard or horseradish cream.
- Boil cabbage separately and add at the end to minimize the cabbage smell.



**IT'S MAGICALLY
DELICIOUS** 

BREAKFAST HELPERS

IRISH SODA BREAD

Ingredients:

- 4 cups all-purpose flour
- 1/4 cup sugar
- 1 tsp. baking soda
- 1 tsp. kosher salt
- 6 Tbsp. cold salted butter, diced and divided plus more for the pan
- 1/2 cup golden raisins
- 1/2 cup dried cranberries
- 1 large egg
- 1 3/4 cups buttermilk



Directions:

- Preheat the oven to 400°F. In a large bowl whisk together the flour, sugar, baking soda, and salt. Using a pastry blender or fingers, work 4 tablespoons of the cold butter into the flour until the butter is in small bits. Stir in the raisins and cranberries. Make a well in the center of the flour mixture.
- In a separate small bowl, whisk together the egg and the buttermilk, then pour it into the flour mixture. Using a wooden spoon, stir it together until the dough is barely incorporated (there will still be some dry flour in the bowl). Turn the dough out onto a lightly floured surface. Bring the dough together with your hands, kneading gently about 4 or 5 times, until a rough shaggy ball forms and no dry bits of flour remain.
- Butter a 10-inch cast-iron skillet. Place the dough in the skillet and press to form a 7-inch round loaf, about 1 1/4 inches tall. With a sharp knife dusted with flour, cut a large "X" on the top of the dough, about 1 inch deep and 6 1/2 inches long. Bake until golden brown and the center is set, 50 to 55 minutes, tenting with foil after 35 to 40 minutes if the top is getting too dark. A toothpick inserted in the center should come out clean.
- Melt the remaining 2 tablespoons of butter. Brush the top of the bread with the melted butter. Let cool for 10 minutes in the skillet before moving to a cooling rack. Let cool for 10 minutes more before slicing and serving warm.

WHITE CHOCOLATE CROISSANT BREAD PUDDING

Ingredients:

- 1 1/3 cups white chocolate chips
- 4 cups half-and-half
- 6 large eggs
- 1/2 cup granulated sugar
- 2 tsp. fresh orange zest
- 1/2 tsp. kosher salt
- 1 1/2 tsp. vanilla extract
- Nonstick cooking spray
- 8 large croissants (about 18 ounces)
- 6 oz. fresh raspberries, divided
- 6 oz. fresh blueberries, divided
- 1/4 cup sliced almonds
- Powdered sugar and Sweetened whipped cream to serve



Directions:

- Preheat the oven to 325°
- Place the white chocolate in a large heatproof bowl. In a medium saucepan, heat the half-and-half over medium heat until steaming. Pour the half-and-half over the white chocolate and allow it to sit for 2 minutes. Whisk until the chocolate is melted and the mixture is smooth.
- In a large bowl, whisk the eggs, sugar, orange zest, and salt until well combined. Gradually whisk in the half-and-half mixture until smooth. Stir in the vanilla extract.
- Spray a 13 x 9-inch (3-quart) baking dish with nonstick cooking spray. Cut the croissants into thirds. Arrange the croissant pieces in the prepared dish; sprinkle with half of the berries. Carefully pour the white chocolate mixture evenly over the croissant mixture in the baking dish. Sprinkle with the almonds. Let stand at room temperature for 30 minutes. Cover the pudding with aluminum foil and bake until the edges are set but it's still jiggly in the center, 40 to 45 minutes.
- Uncover the pudding and bake until golden brown and slightly puffed, 15 to 20 minutes more.
- Let rest for 5 minutes. Sprinkle with the remaining berries. Dust the pudding with powdered sugar and serve with sweetened whipped cream.

APPS & STARTERS

IRISH POTATO CANDY

myheavenlyrecipes.com/irish-potato-candy/

Ingredients:

- 4 oz cream cheese softened
- ¼ C unsalted butter softened
- 4 C powdered sugar
- 2 ½ C shredded coconut
- 1 tsp pure vanilla extract
- 1 tbsp ground cinnamon
- ½ C light brown sugar

Directions:

- Using a hand mixer, cream together the butter and cream cheese until combined and smooth
- Beat in the vanilla until combined
- Gradually mix in the powdered sugar until combined
- Using a rubber spatula, fold in the shredded coconut
- Cover with foil and place into the fridge for 1 hour
- Line cookie sheet with parchment paper
- Using a tablespoon, scoop out some of the mixture and roll it into a misshaped ball
- Set onto the cookie sheet
- Repeat step until all of the mixture is rolled into a ball
- In a medium bowl, whisk together the brown sugar and cinnamon
- Coat each dough ball in the brown sugar mixture
- Place onto a serving tray and continue the step until all balls have been coated

Enjoy!



CROCKPOT SPINACH ARTICHOKE DIP

Facebook Recipes

Ingredients:

- 1/2 yellow onion diced
- 6 cloves minced garlic
- 14 oz of drained chopped artichoke hearts
- 12 oz frozen spinach
- 8 oz cream cheese
- 2/3 cup sour cream
- 1/4 cup mayo
- 2 cups freshly grated parmesan cheese
- 1-1/2 cup grated mozzarella cheese
- 1/2 tablespoon salt

Instructions:

- Add all ingredients to the slow cooker except for cream cheese. Mix well.
- Cut cream cheese into 1 inch by 1 inch cubes, place onto of the ingredients inside the slow cooker.
- Cook on high for 1.5 hours.
- After cook time, stir thoroughly, place the lid back and cook on high for an additional 30 minutes.
- Serve immediately with tortilla chips, crackers and/or veggies!

Notes:

Salt can be almost doubled depending on how salty a dish you are wanting. It's recommended you add additional salt after the dip has completely cooked. Drain as much oil from the artichoke hearts as possible. This helps prevent your dip from becoming greasy. Freshly grated parmesan cheese is much better in this recipe than shredded parmesan from a bag.



APPS & STARTERS

AIR FRYER PICKLES RECIPE

Facebook Recipes

Prep Time 15 mins / Cook Time 9 mins / Total Time 24 mins

Ingredients:

- 1 16 ounce jar Dill pickle chips
- 1 pkg Extra crunchy Shake n Bake Chicken Coating
- Spray Olive Oil

Dipping Sauce:

- 1 cup Miracle Whip
- 1/4 cup Ketchup
- 1/4 teaspoon Dill
- 1 teaspoon Sugar
- 1 teaspoon Lemon juice
- 1 teaspoon Garlic salt
- 3 - 4 shakes of Tabasco or more if you like your sauce spicy



Directions:

- Take a few of the dill pickle chips from the jar of pickles, and place them in the Extra Crunchy Shake n Bake coating.
- Shake the pickles in the coating mix, to completely coat them, and then lay the pickles in the Air Fryer.
- Spray the pickles with the Spray Olive oil.
- Repeat coating the pickles, placing them in the air fryer, and spraying them with Spray olive oil until the air fryer is full.
- Turn the temperature to 400 degrees and set the time for 9 minutes.
- While they're cooking, make the sauce: In a small bowl, add the Miracle Whip, Ketchup, dill, sugar, lemon juice, garlic salt, and Tabasco.
- Stir well until all ingredients are well blended.
- Serve fried pickles with dipping sauce.

CHEESY COTTAGE CHEESE BITES

Shared by Cathy Nieckula

Ingredients:

- 4 large eggs
- 1/2 cup cottage cheese
- 1/4 cup shredded cheddar cheese (or cheese of choice)
- Salt and pepper to taste
- Fresh herbs (optional) for garnish

Directions:

- Preheat your oven to 375°F (190°C) and line a baking sheet with parchment paper.
- In a large bowl, whisk together the eggs and cottage cheese until smooth.
- Stir in the shredded cheddar cheese, salt, and pepper. Mix until everything is well combined.
- Using a spoon, drop heaping spoonfuls of the mixture onto the prepared baking sheet, shaping them into small mounds.
- Bake for 18-20 minutes or until the bites are golden brown and crispy on the edges.
- Garnish with fresh herbs like parsley or dill for a burst of flavor.
- Serve warm and enjoy these cheesy, protein-packed bites!



IRISH REFRESHMENTS

PEPPERMINT PATTY GREEN MONSTER (A Mocktail! That's Also Vegan!)

Add 1½ frozen bananas (unpeel before freezing), 1¼ cups non-dairy milk, a handful of fresh mint leaves (stems removed), 2 handfuls spinach, and ¼ tsp. peppermint extract into a blender and blend until smooth.

Adjust to taste and serve with a garnish of chopped dark chocolate and mint leaves. Enjoy with a spoon.



A PROPER COFFEE

Combine 2 oz. Proper No. Twelve Irish Whiskey, 1½ oz. Boston Harbor coffee liqueur, 1 oz. Mandarin Napoleon, and ½ oz. of Benedictine in a cocktail shaker.

Strain into a Nick and Nora glass. Garnish with whipped cream and coffee beans.



IN IRISH....

“Tabhair aire”

“Stay safe and take care”



JAMESON GREEN TEA SHOT - Recipe from Sweet Tea and Thyme

Put ice cubes in a cocktail shaker, then add ½ oz. peach schnapps liqueur, ½ oz. Jameson Irish whiskey, and ½ oz. sweet and sour mix. Shake well and then pour into shot glasses. Top with lemon-lime soda and garnish with lime.



NUTTY IRISHMAN - Recipe from “Delish”

In the bowl of a stand mixer or a medium bowl with a hand mixer, whisk together 1 cup whipped cream and 1 tbsp. powdered sugar. Whip on high until stiff peaks form, then slowly add ¼ cup Irish cream (such as Baileys). Transfer cream into a piping bag or plastic bag with a corner snipped off, and chill.

In a shaker, add 1½ oz. Irish cream and 1½ oz. hazelnut liqueur (such as Frangelico), then fill with ice. Shake until the shaker is frosty, then strain the drink into a coupe. Pipe the Irish whipped cream that you made previously on top, and garnish with crushed hazelnuts.



SHAMROCK SHAKE

- 3 cups vanilla ice cream
- 1 cup whole milk
- 1/4 tsp pure mint extract
- 10 drops green food coloring
- Whipped cream topping
- Green sprinkles (optional)
- Maraschino cherries



OUR FAVORITE RECIPES

SLOW COOKER BURNT ENDS–STYLE BRISKET BITES

Facebook Recipes

Ingredients:

- 3 pounds beef brisket point, trimmed and cut into 1 1/2-inch cubes
- 1 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper
- 1 cup Kansas City–style barbecue sauce
- 1/2 cup beef broth (low sodium preferred)
- 1/3 cup packed dark brown sugar
- 2 tablespoons apple cider vinegar
- 2 teaspoons smoked paprika
- 1 teaspoon onion powder
- 1/2 teaspoon garlic powder
- 1/4 teaspoon crushed red pepper flakes (optional, for mild heat)
- 1 tablespoon neutral oil (for searing, optional but recommended)
- Chopped fresh parsley or sliced green onions, for garnish (optional)



Directions:

- Pat the brisket cubes dry with paper towels, then season them evenly with the kosher salt and black pepper. This light seasoning gives the meat a base layer of flavor before it meets the sauce mixture.
- In a medium bowl or large measuring cup, whisk together the Kansas City–style barbecue sauce, beef broth, dark brown sugar, apple cider vinegar, smoked paprika, onion powder, garlic powder, and crushed red pepper flakes (if using).
- Whisk until the sugar is mostly dissolved and the mixture is smooth and pourable.
- Optional but recommended: Heat the neutral oil in a large skillet over medium-high heat. Working in batches, quickly sear the brisket cubes on at least two sides until lightly browned, about 2 to 3 minutes per batch. Transfer the browned cubes directly into the slow cooker crock. This sear adds extra flavor but is not mandatory.
- Place all of the raw (or seared) brisket cubes into the slow cooker crock in an even layer. If they overlap a bit, that's fine; just avoid packing them too tightly.
- Give the sauce mixture a final stir, then slowly drizzle this one mixture evenly over the raw brisket cubes in the slow cooker, making sure all the meat is lightly coated. Use a spatula to scrape out every bit of the mixture so the flavor and moisture all make it into the pot.
- Cover the slow cooker with the lid. Cook on LOW for 7 to 8 hours, or on HIGH for 4 to 5 hours, until the brisket cubes are very tender and can be easily pulled apart with a fork. Gently stir once or twice during cooking if convenient, but keep the lid closed as much as possible.
- Once the beef is tender, use a slotted spoon to transfer the brisket cubes to a large baking sheet lined with foil. Spoon a small amount of the cooking liquid over the top to keep them glossy and moist.
- If you'd like a more burnt ends–style finish, preheat your broiler to high and position a rack in the upper third of the oven. Broil the sauced brisket cubes for 4 to 7 minutes, turning once, until the edges caramelize and darken in spots. Watch closely to avoid burning; you want sticky, charred edges, not dry beef.
- While the beef is under the broiler, set the slow cooker to HIGH and let the remaining sauce simmer with the lid off for 10 to 15 minutes to reduce and thicken slightly, or transfer it to a saucepan and simmer on the stovetop over medium heat until glossy.
- Return the broiled brisket cubes to the slow cooker (or saucepan) and gently toss with enough of the thickened sauce to coat them generously. Taste and adjust seasoning with a splash more apple cider vinegar or a pinch of salt if needed. Garnish with chopped parsley or green onions, and serve hot with extra sauce on the side.

OUR FAVORITE RECIPES

LEMON GARLIC PASTA

Ingredients:

- 16 ounces long pasta
- 1 large lemon zested and juiced
- 5 tablespoons kosher salt for pasta water
- 1 cup heavy cream
- 1/2 cup white wine
- 1/4 cup chicken broth
- 1 cup pasta water reserved from cooking pasta
- 4-5 tablespoons olive oil
- 1 teaspoon red pepper flakes
- 5-6 cloves garlic minced
- 3-4 tablespoons fresh basil minced
- 2 teaspoons kosher salt
- 1 teaspoon black pepper
- fresh parmesan for serving



Directions:

- Bring water to boil in a large pot. Once boiling add in salt and pasta. Cook for 5 minutes. Pasta will finish cooking in sauce. Drain with cold water and set aside.
- In a large skillet add in olive oil and garlic. Cook for 2-3 minutes until fragrant. Add in chicken broth and white wine. Reduce for 4-5 minutes
- Add in lemon juice, zest, heavy cream, red pepper flakes, salt, and pepper. Bring to a simmer. Add in cooked pasta and pasta water. Cook, tossing occasionally until the sauce has thickened, about 7-8 minutes.
- Add in fresh basil and top with black pepper and freshly grated parmesan.

JUICY STEAK WITH CREAMY GARLIC SAUCE

Ingredients:

- 2 Ribeye or Sirloin steaks
- Salt and Black Pepper to taste
- 1 Tbsp Olive oil
- 2 Tbsp Butter
- 4 cloves garlic, minced
- 1 cup heavy cream
- 1/2 cup beef broth
- 1/2 cup grated Parmesan cheese
- 1 tsp Dijon mustard (optional for depth)
- Fresh parsley, chopped (for garnish)
- Pinch red pepper flakes (optional)



Directions:

- Season Steak (Pat steaks dry and season generously with salt and pepper)
- Sear: Heat oil in a hot skillet. Sear steaks 3-4 minutes per side (adjust for desired doneness) Remove and rest
- Make sauce: In same pan, melt butter. Add garlic and Saute' 30 seconds
- Simmer: Pour in beef broth and cream. Simmer 3-4 minutes until slightly thickened
- Finish: Stir in Parmesan and Dijon. Season to taste
- Serve: Slice steak, spoon creamy garlic sauce over top, garnis with parsley and pepper flakes



DESSERTS & TREATS

BAILEYS CHOCOLATE CREAM PIE

Ingredients:

PIE:

- 2 1/2 cups whole milk
- 1/4 cup Baileys
- 1 (5.9-oz.) packet instant chocolate pudding mix
- 1 (8") homemade or store-bought Oreo pie crust
- 6 Oreo cookies, filling removed, finely crushed
- 1/4 cup mini chocolate chips

WHIPPED CREAM & ASSEMBLY:

- 2 cups heavy cream
- 3 Tbsp. granulated sugar
- 1 tsp. Baileys or pure vanilla extract
- 1/2 tsp. Mini chocolate chips, chocolate shavings, Oreos, cocoa powder, and/or sprinkles, for decorating

Directions:

PIE:

- In a large bowl, whisk milk, Baileys, and pudding mix until well combined. Let pudding thicken 5 minutes.
- Spread half of pudding into prepared crust in an even layer. Top with Oreo crumbs and chips. Gently spread remaining pudding over.
- Cover pan with a layer of plastic wrap to prevent it from forming a skin. Refrigerate at least 8 hours or up to overnight.

WHIPPED CREAM & ASSEMBLY:

- In a large bowl, using a handheld mixer or a stand mixer fitted with the whisk attachment, whip cream until soft peaks form, about 2 minutes.
- Add granulated sugar and Baileys and whip until mixture is thickened and creamy, about 1 minute (it should hold its shape when you lift the mixer up).
- Dollop cream onto pie (be sure to use all of it). Top with desired toppings (if using).



LUCKY CHARMS BARS

Ingredients:

- Nonstick cooking spray
- 1/2 cup salted butter
- 2 (10-oz.) bags mini marshmallows
- 1 tsp. vanilla extract
- 1/4 tsp kosher salt
- 9 cups Lucky Charms cereal, 1/2 cup marshmallows reserved for topping
- 10 oz. white or green candy coated wafers
- Gold sprinkles

Directions:

- Lightly coat a metal 13-by-9-inch pan with nonstick cooking spray. Line the pan with parchment paper, making sure to leave an overhang for easy removal later. Lightly spray the parchment with nonstick cooking spray.
- Place a large, heavy-bottomed pot over low heat; lightly spray the inside of the pot with nonstick cooking spray. (This will help with getting the marshmallow and cereal mixture out of the pot.) Add the butter, letting it melt completely before adding the marshmallows to the pot. Make sure to stir every so often until the marshmallows are melted. The mixture should be completely smooth at this point. Stir in the vanilla and salt. Once the salt has melted into the marshmallow, remove the pan from the heat, and stir in the cereal, 3 cups at a time. This helps to make sure the marshmallow and cereal are thoroughly combined.
- Immediately pour the mixture into the prepared pan. Lightly coat your hands with nonstick cooking spray to help keep the mixture from sticking to your hands while pressing it into an even layer. Let the treats cool completely, at least 30 minutes.
- Once cool, gently pull on the overhanging parchment to lift out the whole treat. Place on a cutting board and cut into 2 1/2 x 3-inch bars. Set them aside on a sheet pan lined with parchment paper.



DESSERTS & TREATS

IRISH GOOD LUCK COOKIES

Taste of Home

Ingredients

- 1 cup butter, softened
- 3/4 cup packed brown sugar
- 1/4 cup sugar
- 1 package (3.4 ounces) instant pistachio pudding mix
- 2 large eggs, room temperature
- 1/2 teaspoon vanilla extract
- 1/2 teaspoon almond extract
- Green food coloring, optional
- 2-1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 package (10 to 11 ounces) butterscotch chips
- 1 cup chopped walnuts



Directions

- Preheat oven to 350°
- In a large bowl, cream butter, sugars and pudding mix until light and fluffy.
- Beat in eggs and extracts. If desired, add food coloring.
- Whisk flour and baking soda; gradually add to creamed mixture.
- Stir in chips and nuts (batter will be stiff)
- Scoop tablespoonfuls of dough and shape into balls; place 2 in. apart on ungreased baking sheets.
- Bake until cookies are set and bottoms are lightly browned, 10-12 minutes.
- Let cool on pan for 2 minutes before removing to wire racks to cool completely.

CREAM CHEESE COOKIES

Ingredients— Cookies:

- 2 1/2 Sticks unsalted butter, softened
- 1 c. brown sugar
- 1/2 c. granulated sugar
- 2 tsp. vanilla extract
- 2 large eggs
- 2 3/4 c. all-purpose flour
- 1 tsp. baking soda
- 3/4 tsp. salt
- 2 c. semisweet chocolate chips

Ingredients—Cream Cheese Filling:

- 12 oz. cream cheese, softened
- 1/2 c. powdered sugar
- pinch of salt



Directions:

- Preheat oven to 375° and line a large baking sheet with parchment paper.
- Make cheesecake filling: Combine cream cheese, powdered sugar and salt in a small bowl. Mix well until mixture is smooth. Cover with plastic wrap and refrigerate until slightly firm, about 30 minutes.
- Make cookie dough: Using an electric mixer, beat butter and sugars until light and fluffy, about 2 minutes. Slowly beat in vanilla extract and eggs.
- In a separate bowl, mix flour, baking soda and salt. Stir into butter-sugar mixture. Fold in chocolate chips.
- Make cookies: Scoop about a tablespoon of the cookie dough and flatten into a flat, pancake-like circle. Spoon about 2 teaspoons of the cheesecake filling in the center. Form another tablespoon of cookie dough into a flat circle and place on top of filling. Pinch the edges together to seal, then roll the filled dough into a ball.
- Bake cookies for 12 to 15 minutes, or until lightly golden.

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Seana Frint