

BARNES NOTES AND NEWS

Volume 7, ISSUE 4

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 (New Number)**

FANTASTIC NEWS!!!! Recently Rob Lynch reached out to me to offer adding the Barnes Notes and News link to his website! This is a great pairing between the two as we keep the communities interests in mind. You will find great recipes, tips and tricks on Rob's website... and....

You can now find the Barnes Notes and News at: www.beercheesesoup.com

See Page 42— Also, A link will be coming soon to the Barnes Notes and News Facebook Page

HOPE YOU ALL HAD A GREAT EASTER !!



TASTE OF BARNES

Saturday, June 13th

10: 00 a.m. to 3:00 p.m.

Food and drinks provided by local businesses.

Fun family activities!!!

Dunk tank, petting zoo, bouncy house, face painting, 3-on-3 basketball tournament, pickleball tournament, 5k run and MORE!

Come see performances by **Nick Kuka, Bob and Trish Juggling, and Heidi Pack** — \$10

Event from 10:00 a.m. to 10:00 p.m.

Keep your eyes open for a schedule!

REMISICING ...

WORKING ON OUR MAY STORY

LOOKING FORWARD TO HAVING YOUR STORY ABOUT BEING IN BARNES.

In this Issue:

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

Barnes Notes and News
50690 Pease Rd
Barnes, WI
715-580-1288

barnesnotesandnews@gmail.com

MEMORIAL DAY - MONDAY, MAY 25

We must always honor and remember our fallen.

Without them, we would not have the freedoms and securities that we know today

NEVER forget what they sacrificed for us and this country.

WE CAN NEVER THANK THEM ENOUGH OR REPAY THEM IN ANYWAY.



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: APRIL 2026

- **ALL MONTH:** ANNUAL TOWN OF BARNES APRIL CLEAN UP CAMPAIGN” Residents and Organizations participate. Town of Barnes: 715-795-2782
- **Fri. Apr 3:** GOOD FRIDAY Communion Service 11:00 a.m. Barnes Community Church 715-795-2195
- **Sun. Apr 5:** EASTER SUNDAY SERVICE 10:00 a.m. Barnes Community Church 715-795-2195
- **Wed. Apr 8:** Barnes Area Food Shelf 9:00 a.m. to 11:00 a.m. Barnes Community Church 715-795-2195
- **Tues. Apr 14:** BARNESTORMERS SNOWMOBILE CLUB: 6:00 p.m. Meeting at Snowmobile Building 715-795-2753
- **Wed. Apr 15:** LAKE COUNTRY ATV FATHER’S DAY RAFFLE, Tickets go on sale at Decoy Bar. See Facebook page
- **Mon. Apr. 20:** EAU CLAIRE LAKES CONSERVATION CLUB (ECLCC) Meeting 7:00 p.m. Barnes Town Hall. Fred Kawell 715-379-1553
- **Tues. Apr. 21:** TOWN OF BARNES ANNUAL & MONTHLY BOARD Meeting 6:00 p.m. Barnes Town Hall 715-795-2782
- **Tues. Apr. 21:** GORDON BARNES GARDEN CLUB. Potting Party at Nature’s Design followed by lunch. Judy Wilcox 715-795-3247
- **Tues. Apr. 28:** VFW POST 8329 Meeting 6:00 p.m. VFW Hall . John Skandell 715-815-7333
- **Tues. Apr. 28:** VFW POST 8329 AUXILIARY Meeting 6:00 p.m. VFW Hall. Tam Larson 715-795-2402

“ 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

SENIOR MEALS

Meal Reservation Line – (715) 373-3396
Thursdays Only

- April 2nd:** Chicken Patty, Whole Wheat Bun, Baked Beans, Potato Salad, Pineapple Tidbits, Dessert
- April 9th:** Orange Chicken, Fried rice, Honey Glaze, Pea Pods & Carrots, Peaches
- April 16th:** Alfredo Chicken, Linguine Pasta, Steamed Broccoli, Peaches, Dessert
- April 23rd:** Philly Cheesesteak Hotdish, Mixed Veggies, Applesauce
- April 30th:** Spaghetti & Meat Sauce, California Blend, Bread Stick, Apricots

OUR COMMUNITY

Clean Boats and Clean Water Training Aquatic Invasive Species & Plant ID

Clean Boats Clean Water (CBCW) Program educates watercraft users about preventing the spread of aquatic invasive species, such as curly-leaf Pondweed, Eurasian Watermilfoil, Zebra Mussels, Banded Mystery Snails, Rusty Crayfish, and Spiny Waterfleas.

Andy Teal, Bayfield County Aquatic Invasive Species (AIS) Coordinator, will provide Plant Identification and CBCW training. 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!' to 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 Couty Hwy N, Barnes Wi 54873

Phone: 715-795-0425

Please come and see what it is all    

IF YOU'RE INTERESTED IN BECOMING A BOAT LANDING MONITOR, PLEASE STOP IN THE BARNES TOWN OFFICE TO PICK UP AN APPLICATION.

Houston, we have a new website link for The Barnes Notes and News

Go to: www.beercheesesoup.com

On the menu bar follow to the far right and click on BNN. That will take you to the Barnes Notes and News page. At the bottom left of that page you'll see the issue choices. Click and enjoy.

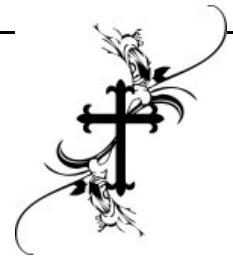
Note: we only have room for 12 months at a time so if you need anything prior to what is available, please email me at: barnesnotesandnews@gmail.com or leave me a message on the Facebook page.



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**



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)

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

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.

BARNES V.F.W. POST 8329

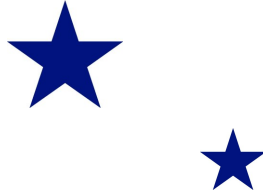


WE CAN NEVER REPAY YOU

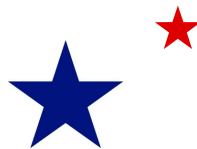


**PLEASE CONTACT
VFW OR VFW AUXILIARY MEMBERS
FOR ADDITIONAL INFORMATION.**

LET'S "BRING" THEM HOME



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

BARNES V.F.W. POST 8329 AUXILIARY

ESSEINTRICS CLASS!



In partnership with Balanced Wellness of Solon Springs, the Barnes VFW Auxiliary is offering an introduction to Essentrics class!

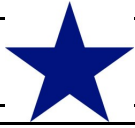
- **Saturday, May 9, 2026, Setup 9:45 am, class 10-10:45 am**
- **Barnes 8329 VFW on Lake Road**
- **\$15 per person**
- **Bring a yoga mat and clean shoes, go barefoot or wear socks.**

Essentrics is a full-body, functional movement exercise program that emphasizes eccentric muscle conditioning to improve strength, flexibility, posture, balance, and joint health. It is designed to build global strength and mobility while respecting the body's natural limitations, making it suitable for individuals of all ages and fitness levels. Essentrics combines elements of Pilates, yoga, Tai Chi, and ballet, focusing on rebalancing the body through a dynamic combination of strengthening and stretching movements.

Contact lori.h.norberg@gmail.com with questions

www.facebook.com/andihankins26





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

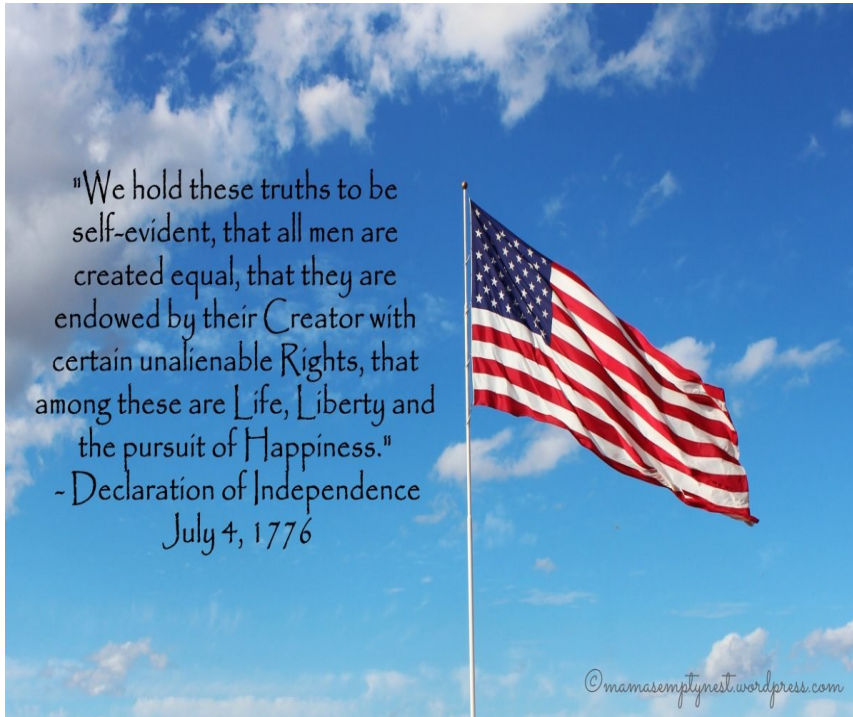
Saturday Noon-11:00 pm

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

CABLE AMERICAN LEGION POST 487

LEGION TRIANGLE VETERANS MEMORIAL

We're reaching out to anyone that may still be interested in making a donation towards the Legion Triangle Veterans Memorial on County M in Cable, WI just a few blocks from the Cable Area Chamber of Commerce.

Many improvements were made with the wonderful donations we received from 2023-2025. Since the donor board was installed this past Spring, we have received more donations. We would like to acknowledge the additional donors from mid-May 2025 to present.

To do this, we must receive your donation by May 4th so the board can be made and mounted in time for the 2026 Memorial Day service. With a donation of \$60 or more, your name, business or organization will be added to the new board that will be mounted to the side of the original donor board (though you can remain anonymous).

Any donation is greatly appreciated, and we truly appreciate your support for our area veterans that are no longer with us!

To get this donor plaque installed before Memorial Day, we ask that you please:

- 1) drop off your donation at the Legion during business hours,
- 2) call to meet with our Legion Triangle Officer at the Triangle (Gary: 715-580-0683), or
- 3) mail your check to our Legion.

Make your check payable to:
American Legion Post 487
(in the Memo, please print: Triangle Fund).

** Post 487 is a non-profit organization.

Mail your check to: (PLEASE include your phone number)

American Legion Post 487
c/o Gary Friermood
PO Box 357
Cable, WI 54821



Members of the American Legion Post 487 had the honor of hosting their Second Annual gathering at Lakewoods Resort on March 20th.

The spouses of seven of our legion members who are no longer with us were in attendance.

A great time was had by all!



OUR COMMUNITY



CONGRATULATIONS TO THE DRUMMOND LUMBERJACKS

OUR COMMUNITY

Hurley wins NLC title; Drummond's run ends one game from state

Drummond's best season in recent memory ended in a 37-31 sectional semifinal loss to the Turtle Lake Lakers, a defeat that came after the Lumberjacks held a lead with five minutes remaining before going cold offensively. A win would have put Drummond one game from a state berth.

The 'Jacks finished 22-6, won a regional championship, and graduate just two seniors — a combination that has the program positioned as a favorite to claim the Northern Lights Conference title in 2026-27. Turtle Lake, which finished 24-4, went on to fall to Prentice 60-58 in the sectional final at Altoona on March 14.

Hurley claimed the NLC outright, edging Drummond 44-37 in overtime in the season finale Feb. 26 at Hurley to avoid a share of the title. Junior center Logan Schilling was named NLC Player of the Year after taking over the game's final two minutes before sealing the win with a dunk in OT. Head Coach Mike Schwartz was named NLC Coach of the Year.

Drummond's junior G/F Aaron Christenson earned his third consecutive All-NLC selection and was among the top Player of the Year candidates. Junior Brett Hanson earned third-team honors. Senior center Cameron McKinney was honorable mention, and three-year starting guard Ben Giesregen earned a second-team spot in his final season.

Head Coach Josh Hanson described this group early in the year as "potentially overlooked, but we know what we have." With Christenson, Hanson, and junior Alberto Perez Carrera all returning, the Lumberjacks are well-positioned to contend. Carrera, a 6-3 foreign exchange student, emerged as a key two-way presence as the season progressed, often guarding opponents' top scorers while shouldering a heavy playmaking role, though he went unrecognized in

Three area seniors closed their careers as 1,000-point scorers. Washburn's Brodi Anderson, Mellen's Xander Beeksa, and Mellen's Ryan Henri all earned first-team All-NLC honors in their final seasons.

Cole Schreiner, an Ashland resident, former Northland College head coach, and creator of Northwoods Hoops World, said the depth of talent in the local area made for a genuinely competitive race.

"Brodi Anderson, Xander Beeksa, Aaron Christenson, and Ryan Henri probably all made a case for themselves that they could've been the NLC Player of the Year," Schreiner said. "It makes things much more interesting when the conference race comes down to the last game of the season. Add in Ashland, which seems to have set themselves up for the next couple of years to be competitive in the Heart O' North Conference, and I think we'll see some names of Bay Area basketball players emerge on some recruiting lists."

Schreiner tracks hundreds of players across the U.P., the Northwoods of Wisconsin, and northern Minnesota through a network built over more than a decade of collegiate recruiting and coaching.

Gabe Cook, a Bay Area resident, former Washburn Castle Guard, and creator of Soups Hoops Report, which chronicles the history of the NLC, pointed to two games as the season's best.

"First was Mellen at Hurley on Dec. 15, with Xander Beeksa, Ryan Henri and the Granite Diggers battling back and almost winning," Cook said, noting the game ended in a 64-58 Hurley victory. "Logan Schilling and Wyatt Hall for Hurley had big games. That was an early big matchup."

The second, Cook said, was the season finale between Drummond and Hurley. "Drummond led almost the whole game, eventually losing 44-37 in overtime, but Logan Schilling just took over the last two minutes of regulation and then in OT. His dunk sealed the win for the Northstars. Aaron Christenson was drawing a double team all game, with loads of help defense. Brett Hanson hit some big three-point shots, but it wasn't enough."

NLC All-Conference teams, 2026

First team: Logan Schilling, jr., Hurley; Xander Beeksa, sr., Mellen; Brodi Anderson, sr., Washburn; Aaron Christenson, jr., Drummond; Ryan Henri, sr., Mellen **Second team:** Jack Rowe, sr., Hurley; Ben Giesregen, jr., Drummond; Vaughn Hoffman, sr., Washburn; Ty Hall, sr., Hurley; Taven Nelson, jr., Solon Springs **Third team:** Isaiah Ahlberg, sr., Solon Springs; Hayden Lawver, sr., Mellen; Wyatt Hall, sr., Hurley; Jake Taggart, jr., Solon Springs; Brett Hanson, jr., Drummond **Honorable mention:** Brandon Madison, jr., South Shore; Waylon Witt, soph., Washburn; Bryce Maier, sr., Mellen; Adrien Antiel, soph., Bayfield; Cameron McKinney, sr., Drummond; Kayden Lagrew, sr., Bayfield; Ben Joustra, sr., Mercer; Parker Sivula, sr., **Hurley Player of the Year:** Logan Schilling, Hurley. **Coach of the Year:** Mike Schwartz, Hurley.

OUR COMMUNITY



What a season for our Jacks & Jills!!! Check out our All Conference winners!

Jills:

- Brooke Hanson, 3rd Team

Jacks:

- Aaron Christenson, 1st team
- Ben Giesregen- 2nd Team
- Brett Hanson- 3rd Team



OUR COMMUNITY



First New Balance tournament of the year for these young men.

Went 4 and 0 against some good teams!

DRUMMOND HIGH SCHOOL



Rondeau's Shopping Center has officially been sold, with plans for a new Ace Hardware and grocery store remodel on the way.

The Rondeau retail history in Cable goes back to the 1920s. (See Ashland Daily Press for full story from Jim and Brett.)

Just about everyone in my family had a Rondeau in their class. 4 of them, 7 of us. Great respect for these folks.

CONGRATS ON YOUR RETIREMENT GENTLEMEN!

Thank you to Rondeaus Shopping Center for the many wonderful years they have devoted to Cable!

OUR COMMUNITY

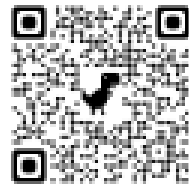
Barnes Town Park Playground Fundraiser

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

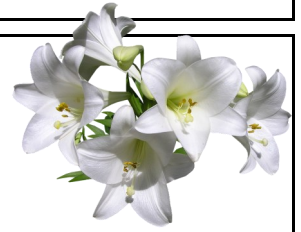


ANITA EILEEN RAUWOLF

July 6, 1940 to March 6, 2026

Anita Eileen Rauwolf, 85, Barnes, passed away on Friday, March 6, 2026 at Water's Edge Care Center in Hayward, WI surrounded by family.

Anita was born on July 6, 1940 in Ashland, WI to William and Eileen (Zick) Grilley. She graduated from Drummond High School. Anita married Richard Rauwolf in 1966. Together they had 3 children, Teresa, Julie and Paul.



Anita's parents owned and operated Grilley's bar in Barnes, WI and Anita took over as owner and operator. The bar was sold in 1984 and Anita started a new chapter in her life as a beautician at Debbie's Hair Salon in Barnes, WI where she worked for the next 25 years.

Anita was on the go all the time. She loved helping others and taking trips with friends & family. She enjoyed walking and feeding any animal she could (even the bears!).

She is survived by her ex-husband, Richard Rauwolf, her children Teresa (Gary) Scharlau, Barnes, and Julie (Richard Flaa) Rauwolf, Barnes; granddaughter and best friend Ashley (Sean O'Donnell) Rauwolf; brother Ronnie (Delores) Grilley; and sister-in-law Marilyn Grilley. She was preceded in death by her parents; son, Paul; siblings Graham Grilley and Sandy Hanzlick.

A Celebration of Anita's life will be held in the spring. Burial will be in the Barnes Cemetery.

Thank you to all those at Water's Edge who have become like family!

To plant a beautiful memorial tree in memory of Anita Eileen Rauwolf, please visit the Bratley-Nelson Tree Store. <https://www.bratley-nelsonchapels.com/obituary/Anita-Rauwolf>

GOD BLESS AND KEEP YOU ANNIE - YOU WILL TRULY BE MISSED



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

OBITUARIES: Remembering Loved Ones Lost



FRANCES "FRANKIE" MEINKE

June 1, 1935 ~ March 8, 2026

Frances Rena Meinke, 90 years old, of Barnes, WI, passed away peacefully surrounded by family on March 8, 2026, at St. Mary's Hospital in Duluth.

On June 1, 1935, Frankie was born to Kenneth and Sylvia Ellison (Knutson) in Barnes, WI. She graduated from Drummond High School with the class of 1953. She was united in marriage to John (Jack) Meinke, on September 12, 1953. They spent 67 loving years together.

They started their journey together in Superior, WI, moved to Rice Lake, WI, then to Eau Claire, WI, for a number of years before returning to Rice Lake again, and eventually retiring in Barnes, WI.

She was a wonderful wife, mother, grandmother, great grandmother, aunt, and friend to many.

Her biggest joy was spending time with her children, grandchildren, and great-grandchildren. She loved the family get togethers at the lake and watching the family swim, fish, bonfires scaring the kids, creating many wonderful memories for us all.

She loved to read, play cards weekly with her friends at the Barnes town hall, have lunch with the Red Hat ladies and getting together with her support group. She was a member of the Barnes Community Church and actively involved in her younger years where she served as a Deacon, alter server, and helped with the Town Food Shelf.

Frankie is survived by two sons, Tim (Pam) Meinke of Two Harbors, MN and Mike (Gloria) of Eau Claire, WI; two daughters, Sue (Bob) Berg of Rice Lake, WI and Tami (Jack) Hoff of Barnes, WI; two sisters-in-law, Gail Rosenbaum of Bainbridge Island, WA and Debra (Chuck) Kuenzi of Beaver Dam, WI.

She was blessed with 10 grandchildren, Shelly (Nathan), Ryan, Theresa, Alice, Katie, Robert (Tanae), Tyler (Nyree), Trenten, Josh (Tasha), Dina (Chuck), and her great-grandchildren, Chance, Reese, Evan, Jake (Megan), Ben, Zebulen, Gideon, Dylan, Jylian, Aydan, Damian, Makayla and Kyler; and many nieces and nephews.

Frankie was preceded in death by her parents, husband Jack, son Scott, and sisters Grace Bedard and Binnie Mundle.

A memorial service will be held at 1:00 P.M. on Monday, April 13, 2026, at Barnes Community Church in Barnes, WI. Interment will follow in Barnes Memorial Cemetery.

To send flowers to the family or plant a tree in memory of Frances "Frankie" Meinke, please visit the Bratley floral store. <https://www.bratley-nelsonchapels.com/obituary/Frances-Meinke#obituary>

YOU ARE TRULY MISSED AND LOVED



OBITUARIES: Remembering Loved Ones Lost



Frank Sarkauskas, age 72, of Eagle River WI passed away peacefully on Friday March 6th after a brave fight with pancreatic cancer. Born to Francis and Frances Sarkauskas, he was the 6th of 12 children. He is survived by his wife Joan of 49 years, his son Ryan (Arleyn) and grandchildren Sydney, Owen, and Eli. He is also survived by 11 siblings, their spouses and children, and many other family members.

Frank was extremely proud of his son Ryan, who served in the Marines, and he would have given his grandchildren the moon if they had asked for it. Carpentry was his profession, building many beautiful homes in Northern Wisconsin. In his younger years Frank's passion was music and he was a fantastic drummer with several bands over the years. In his later years, motorcycling and shooting pool were his love.

He will be missed deeply by his family and friends, but has gained his wings now free of pain. There will be no service, per Frank's wishes.

You were truly a fantastic brother-in-law and I will forever thank you and Joni for letting me into your lives and taking care of Copper. A man of honor, truth and caring. A heart as big as can be. God bless you Frank, you can rest easy now.

Julie Sarkauskas



OUR COMMUNITY



APRIL BIRTHDAYS

Sam Frelichowski 4/1
Kim Lindbolm 4/1
Christine Knabe 4/1
Sonja Thorn 4/2
Aaron Friermood 4/4
Jace Friermood 4/6
Stacey Draganowski 4/6
Marilyn Yule 4/7
Molly Rice 4/9
Terri Maunu Halverson 4/14
Kebron Yarbrough 4/20
Hallie Rae 4/20
Mike Bott 4/23
Carole DeWitt 4/23
DeWayne Hanson 4/24
Mike Cleary 4/29
Lexi (Jerome) Clay 29
Lori Neimann 4/30



Happy Birthday
Happy Anniversary
and
Congratulations
to everyone we missed

**HAPPY
ANNIVERSARY**



**SHIRLEY (Friermood)
& GAYLON HEISE**

April 6, 2026

SAVE THE DATE

JUNE 6TH 2026!

**June Dairy Customer
Appreciation Day
is fast approaching!**



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 still 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

ANGIE'S



Koffee Kup

HOURS:

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

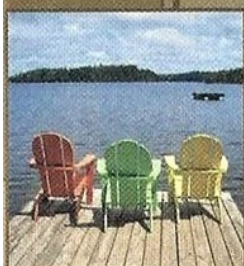
WE HAVE A NEW MENU
INCLUDING
KIELBASA SKILLETTS
AND OMELETS



HAPPY EASTER

CHECK OUT OUR
HOMEMADE SOUPS & CHILI

Find us on Facebook: The Koffee Kup



Deer Grove Resort

On Upper Eau Claire Lake
Jeff and Maureen Fullington
Owners

3225 Deer Grove Road
Barnes, Wisconsin 54873

715-795-2526
715-235-9741

deergroveresort@charter.net
deergroveresort.com



3893 County Hwy N
Barnes, WI 54873

715-795-2155

Tiffanyssalon@hotmail.com
Full Hair Salon / Redkin Products

Monday - 9:00 AM - 5:00 PM
Tuesday - 9:00 AM - 5:00 PM
Wednesday - 9:00 AM - 5:00 PM
Thursday - 9:00 AM - 5:00 PM
Friday - 9:00 AM - 5:00 PM
CLOSED Saturday and Sunday

NIGHTLY SPECIALS

5PM-10PM

Sunday AYCE Hand-Breaded Shrimp \$14.99

Tuesday 1/4# Burger Baskets \$6.99

Wednesday Steak Sandwich \$14.99

Thursday Taco Thursday \$3.00

Friday AYCE Fish Fry \$14.99

Saturday Ribs! Half Rack \$13.99 | Full Rack \$16.99



Hours:

Tuesday: 3pm-10pm

Wednesday—Sunday: 11a.m to Close

CLOSED MONDAYS

TRY OUR SOUPS

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

CHECK OUT OUR CLOTHING



BARNES BOOK CLUB



April Book: The Serviceberry
by: Robin Kimmerer

It's also Poetry month, bring your selections.

It's time to work on the July - November selections so bring your ideas

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

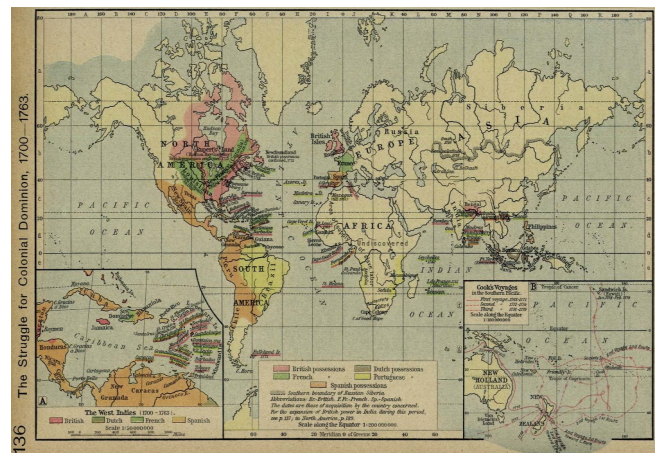
Many families have stories of migration, whether it's crossing an ocean or moving from one region to another. By traveling along the same routes your ancestors took, you can gain a deeper appreciation for the challenges they faced. Visiting ports, old train stations, or border crossings can help you 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

Please contact:

tomahawklakepark@gmail.com

for future events and information

THE DRUMMOND LIBRARY



Free Wi-Fi throughout the building

HOURS:

Monday: Closed

Tuesday: 10-5

Wednesday: 10-5

Thursday: 10-6

Friday: 10-5

Saturday: 9-1

Sunday: Closed

ADDRESS: 14990 Superior St, Drummond, WI 54832

PHONE: (715) 739-6290



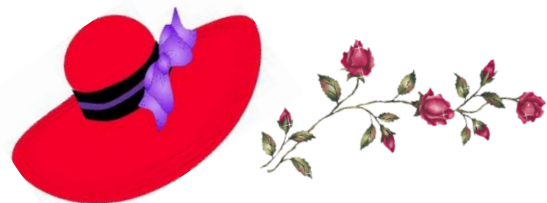
DRUMMOND LAKE CAMPGROUND Drummond, WI

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

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

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

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



BARNES RED HAT

Our next gathering is
May 13th at Patti's Dockside
Lake Nebagamon
12:00 noon

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

March 2026 Meeting

Twenty three Gordon-Barnes Garden Club members met on March 17th in the Barnes Town Hall. With the anticipation of Spring blooms, discussion included our upcoming plans of a April 21 potting party at Nature's Design and a May 12th greenhouse tour. Spring is coming folks!

Summer plans being made include the club's participation in the annual "Taste of Barnes", the club's service work of planting and maintaining Town Hall flowers and shrubs, and a July tour of the Glensheen Mansion gardens.

Following the business meeting, the members got crafty in a rock painting project. These painted rocks are given out at our club's booth during the "Taste of Barnes".

Interested in developing a green thumb? Whether you're an experienced gardener or a newbie, you are welcome to join the Gordon-Barnes Garden Club - it's a fun group!



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)



Wildflower Seeds - Hummingbird & Butterfly Pollinator Mix



Wildflower Seeds - Save the Monarchs



Wildflower Seeds - Bee Friendly Mix



Wildflower Seeds - Bee Mix

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GAF



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STAY TUNED FOR OUR NEXT REMINISCING

WE NEED YOUR REMINISCING STORY!!!

MEMORIAL DAY

MONDAY, MAY 25

A time when we must honor and remember our fallen.

Without them, we would not have the freedoms and security that we have.

NEVER FORGET what they sacrificed for us and this country.

WE CAN NEVER THANK THEM ENOUGH OR REPAY THEM IN ANYWAY.

GOD BLESS



MORE MEMORIES TO COME

The Barnes Trading Post

Barnes VFW Post 8329

Pease Resort

The Cabin Store

The Enchanted Inn

Hilltop Bar and Grill (Fresh Air Post office)

Boulder Lodge

Tracks Inn

Formerly - Doorn's; Sages; Grilley's

Robinson Lake Bar (Fahrner's Resort)

Sand Point Supper Club

BAHA Museum (Northwoods Tap, Red White and Blue; Goetz's; Millers)

Barnes Town Hall

Mammosier's Sunset Resort

Ellison's Resort & Sylvia's Tavern

Tiffany's Salon (Debbie's Hair Design)

Jim Johnson Construction

Georgia's (Skoglunds)

Lyndale Bay Resort

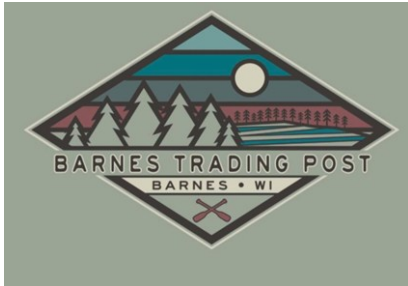
Tall Pines Bar and Grocery

Traut's Resort

Frontier Supper Club

Cheesie's Lakeview Resort





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

Wilderness Inn
 8 Units Available
 Wine - Dine - Recline

Nadia and Elliott Hough

WE HAVE A LOT
 GOING ON
 CHECK US OUT ON
 FACEBOOK

Join us for Breakfast
 Lunch Dinner & Drinks



- ATM - Credit Cards - WIFI Available -

Restaurant Hours:
 Open 7 Days a Week at 7:00 a.m.



www.barnestradingpost.com

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

THE WINDSOR

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



THURSDAY BANGO

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

Join us for Sunday Omelet Bar 9 - 12

**Del Jerome
 DBA Jerome Excavating, LLC**

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

715-739-6245 or 715-580-0216

9185 Cty Hwy N

Drummond, WI 54832

Email: deljerome@cheqnet.net



**FREE ESTIMATES
 BONDED & INSURED**

MARCH CROSSWORD ANSWERS

V	E	T	E	R	A	N		S	L	I	P	P	E	R
A	V	A	R	I	C	E		H	E	R	O	I	N	E
S	A	L	U	T	E	S		E	G	O	I	S	T	S
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N	A	R	R	A	T	E		A	R	I	S	I	N	G
G	R	E	A	T	E	R		M	I	L	E	A	G	E
E	S	T	E	E	M	S		A	D	O	R	N	E	D



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.)*
- *It's best to have your dog chipped—IT'S WORTH IT*



PAY ATTENTION TO YOUR BABIES NEEDS - We're not out of the woods yet! As it is 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**



ITS THAT TIME OF YEAR AGAIN!



ADOPT !!!

Northwoods Humane Society

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

Phone: 715-634-5394

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

PLEASE REMEMBER...

Pets are not just presents or toys

THEY ARE A LIFETIME



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

GIVE LOVE BACK TO THEM



**GOD
BLESS
OUR
CANINE
VETS**





PET PAGE EXTRA



JUST A REMINDER WHEN YOU ARE ADOPTING A PET:

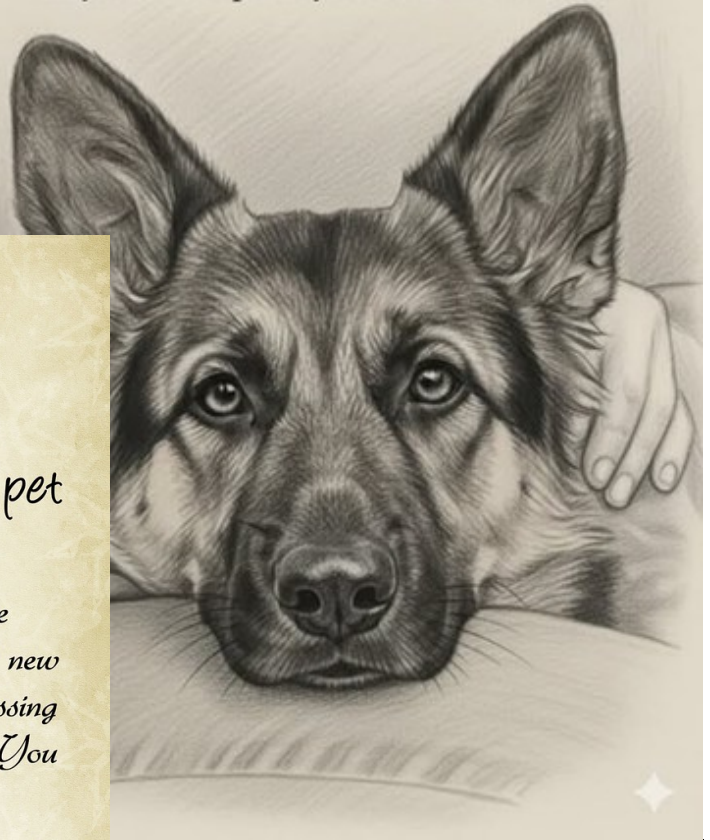
PLEASE TAKE THE TIME TO MEET THE SCARED ONES, THE SHY ONES, THE ONES THAT DON'T STICK OUT TO YOU, THE ONES WITH THE BORING COLORS OR MISSING LIMBS, THE OLDER ONES, THE FRAIL ONES. **THEY HAVE NOT GIVEN UP.** THEY JUST NEED YOU. AND MAYBE YOU JUST NEED THEM TOO.



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



Some dogs don't just love you — they *heal* the parts you never talk about.



In memory of your beloved pet

When a pet crosses The Rainbow Bridge

Life starts over fresh and new

But something there is missing

They're waiting there for You



ALWAYS SUPPORT OUR TROOPS



SUPPORT OUR CLUBS

ANCHOR YOUR BOATS HERE



STORAGE FOR:

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

J&M Storage

Jeff Johnson

53060 Hwy 27

Barnes, WI 54873

Phone: 612-803-0775

BARNESTORMERS

Barnes WI Snowmobile Club

We would love to have you!!!!

Check us out on Facebook

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

OFFICERS:

- **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.

WE NEED YOUR HELP
WE CAN'T DO IT
ALONE
WE NEED YOU TO
CARE

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

P.J.'S

TRAIL PASSES
AVAILABLE

CABIN STORE

WELCOME
HUNTERS &
FISHERMEN

Authorized licensed
"Recreational Vehicle
Registration Center"

SPRING HOURS

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

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

Wednesday:
Bar: 12pm to close
Kitchen: Closed

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

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

HUNTING & FISHING LICENSES
INFORMATION STOP * ICE * MOVIE RENTALS
WISCONSIN LOTTERY * GROCERIES
FULL LIQUOR BAR * FOOD AVAILABLE
SMOKING PAVILLION

Gas, Oil, and On & Off Road Fuel Available

COFFEE
BAR



WELCOME FISHERMAN

ALSO AT THE CABIN STORE

On-Off sales of beer and liquor. A wide variety of grocery products including canned goods, dry goods, frozen items, candy; a good variety of ice cream, snacks, cheeses and other dairy products. First aid supplies and home remedies.

Try our new Coffee Bar: get a Coffee to go or hot chocolate or Cappuccino.

Bait Store with assortment of bait, Including minnows, leeches, worms, crawlers and waxies—nice assortment of tackle.

Help Wanted



- Bartenders: Flexible shifts including mornings, afternoons and evenings
- Kitchen Cooks: Night shift

We're gearing up for a busy summer and looking to add to our team!

Reliable bartenders & cooks wanted. Experience is a plus, but we're happy to train the right people!

- Competitive pay
- Flexible scheduling
- Fast-paced, fun work environment

High school students, college kids home for the summer, retirees looking to stay busy or anyone wanting to make some extra money! We've got a spot for you!

Message us, stop in, or call/text Nadia at:

715-292-3331

BUYING OR SELLING?



Elliott Hough

Cell: 715-979-1267

Office: 715-634-6237



Area North Realty

FOLLOW ME ON [facebook](#)

Your Trusted Barnes And Surrounding Area Realtor

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

NO HAZARDOUS DISPOSALS/ITEMS

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

SORRY—WE CANNOT ACCEPT TRASH OR RECYCLING FROM BUSINESSES

EMPTY REFRIGERATORS, FREEZERS, WINDOW AIR CONDITIONERS (FULL SIZE) \$ 20.00
 EMPTY REFRIGERATORS, FREEZERS (SMALL) \$15.00
 PROPANE TANKS: MUST BE EMPTY / NO CHARGE
 STUFFED CHAIRS; \$10
 COUCHES/LOVESEAT/RECLINER/TABLES; \$ 30.00 EACH
 MATTRESS/BOX SPRING-ANY SIZE \$20.00 EACH
 HIDE-A-BED/SLEEP SOFA: \$25.00 W/O MATTRESS / \$ 45.00 WITH MATTRESS
 TIRES: CAR/LIGHT TRUCK 5.00 EACH
 LARGE TIRES;TRUCK/TRACTOR -- \$\$ DETERMINED BY ATTENDANT
 TELEVISIONS AND COMPUTER EQUIPMENT NOW CHARGED BY WEIGHT, NOT SIZE
 MISC. FURNITURE; \$5.00/MISC ITEMS NOT LISTED DETERMINED BY ATTENDANT
 PLASTIC LAWN CHAIRS: SMALL \$ 2 EA / LARGE \$ 3 EA / TABLES \$4 EACH
 CARPETING, PADDING, RUGS, DEPENDING ON SIZE; \$10.00 AND UP
 DEHUMIDIFIERS / COMPLRESSORS \$ 15 EACH
 FLOURESCENT BULBS 8 FOOT; \$5.00 EACH
 FLOURESCENT BULBS 4 FOOT; \$2.00 EACH
 FLOURESCENT BULBS LESS THAN 4 FOOT; \$1.00 EACH
 CFL BULBS (IN DESIGNATED BOX); \$1.00 EACH
 BATTERIES; FREE
 ELECTRICAL APPLIANCES: (STOVE, WASHER, DRYER, MICROWAVE, WATER HEATER) FREE
 METAL, GRASS CLIPPINGS, PINE NEEDELS, BRUSH AND CLEAN WOOD: FREE

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

**BRUSH AREA OPEN
 ACROSS CTY HYW N FROM THE
 TRANSFER STATION**

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

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

APRIL

SHOWERS

BRING → MAY

flowers

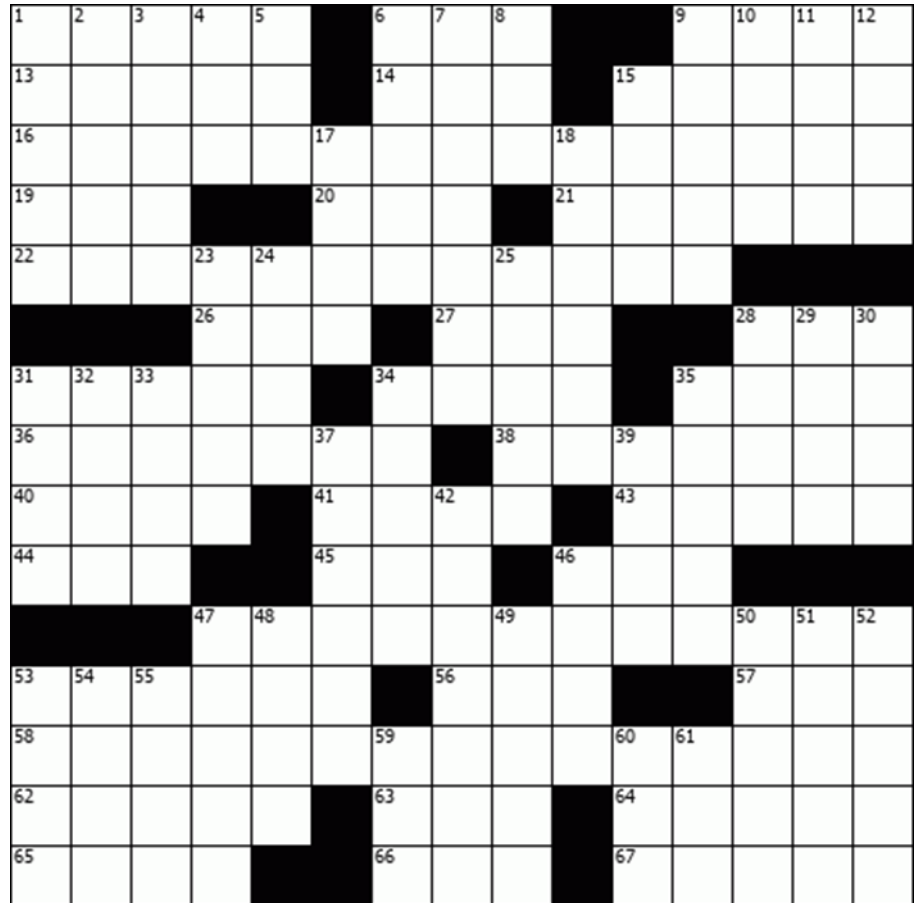
FUN AND GAMES

Across

1. Disport
6. Food additive
9. Internet interaction
13. Like corduroy
14. Blotter notation
15. Sheikdom of song
16. NINE
19. Be off
20. The puck stops here
21. Crunch creator
22. NINE
26. Ames and Sullivan
27. Is down with
28. Needless bother
31. It can be taken on a trip
34. Pile to be burned
35. Tug tow
36. Undo
38. Jet competitor
40. They're found in pockets and seams
41. Beaver's father
43. Button word, sometimes
44. Kind of mother
45. Martinique, par exemple
46. A crowd for Caesar?
47. NINE
53. Hard to come by
56. It may be tied up in Tokyo
57. Short way to go
58. NINE
62. Set one's sights
63. Singer?
64. "Father of Television"
65. They're often caught lying down
66. No one has two of them
67. Get to

Down

- | | | |
|--|---|---|
| <ol style="list-style-type: none"> 1. Bearded, like barley 2. New Zealand tribesman 3. Sound beginning? 4. Et ___ (and the following) 5. Part of some Web addresses 6. Didn't just check 7. Like some descriptions 8. Yak 9. Comb 10. "B.C." creator 11. Victim of murder one 12. Young 'un 15. Red Sea port 17. What keepers keep | <ol style="list-style-type: none"> 18. Heavy burdens 23. ___ and bounds 24. Something sensed 25. Propelled a wherry 28. Bumpy problem to face? 29. Medicos 30. Has to return a favor 31. Stick with a stick, say 32. Present for the teacher 33. It's within your range 34. Positive thinking proponent 35. Letter stroke 37. Nervous excitement 39. Rotisserie rotator | <ol style="list-style-type: none"> 42. Emilio Estevez cult flick 46. Sister of Osiris 47. Lets loose 48. On the rocks 49. Helps a hood 50. Hatch of politics 51. In ___ (before birth) 52. Like Manute Bol 53. "The Evening ___" (1996) 54. Novelty pet 55. Kind of brat 59. Dander 60. TV sked abbr. 61. Dynasty after the Ch'in |
|--|---|---|



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.



ROB'S CULINARY CHRONICLES

GRILLING MEATS

By Rob Lynch

You can't beat good material. The adage: *you get what you pay for* is absolutely true when working the grill.

Find a good meat market and test their product. Don't be afraid of the grocery store butcher! I have had great luck using "store-bought" meats, as long as I carefully inspect their product. My kids tease me because I occasionally return items to the market if the quality is not to the standard that is advertised. I have done that with meats, I have even done that with a can of olives.

When buying beef, look for good marbling (fat content), I use choice grading, well trimmed and good color. I like to cut my own steaks and chops whenever possible. I prefer thick cuts. Wrap your tenderloins with bacon because that very lean cut tends to dry out during grilling.

Slow cooking large muscle meats can also produce dry results. Try to buy meats with a larger fat cap (placed up) for self basting during cooking. As the fat melts, the meat stays moist.

Corned beef...I like flat cuts vs. point cuts...they just slice better.

Seafood: dry scallops, raw 10-12 sized shrimp (means that there are 10-12 shrimp to a pound), cold water lobster, Canadian walleye (if you don't have a generous friend), snow crab and grouper.

I recently started dabbling in the art of cooking lamb. I like to buy the Australian French cut racks found in Costco or Sam's Club. They usually come two in a pack and are relatively inexpensive...and a good product.

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 & beverage tips on his website: www.beercheesesoup.com

Barnes Notes and News has a new home! Rob reached out to me a few weeks ago and offered to add the Barnes Notes and News link to his website! We are no longer posting on the Town of Barnes website and are very grateful to be part of this website.

You can now find the Barnes Notes and News at: www.beercheesesoup.com

Go to the website, at the top menu bar follow to the last item on the right which is BNN. Click and it will take you to the new Barnes Notes and News page. There, you can find the links for the current and past 12 months issues at the bottom left of that page. If you would like copies of any issues prior to April 2025, please email Julie at: barnesnotesandnews@gmail.com

We will also be adding a link on the Barnes Notes and News Facebook page and will keep you posted when it's ready.

ROB'S CULINARY CHRONICLES

ROTISSERIE LEG OF LAMB

Ingredients:

- 1 4-5 LB boneless leg of lamb trimmed of excess fat
- 2 tsp kosher salt
- 1 cup cracked black pepper

Marinade:

- 1/2 cup olive oil
- 1/4 cup lemon juice
- 1 Tbsp chopped fresh rosemary
- 2 Tbsp minced garlic
- 2 tsp lemon zest

Baste:

- 1/4 cup lemon juice
- 1/4 cup melted butter
- 1 Tbsp chopped fresh rosemary

Directions:

- Mix marinade ingredients.
- Place lamb in a large resealable plastic bag.
- Pour in the marinade, seal the bag and rotate to thoroughly coat the lamb.
- Refrigerate for 2 hours.
- Remove lamb from marinade and roll into a tight cylinder, tie securely with butcher's twine and thoroughly season with salt and pepper.
- Run rotisserie spit through middle of lamb and secure.
- Place on the grill, cover, and rotate over medium heat.
- Baste lamb every 15 minutes, watching for flare ups.
- Cook lamb until desired temperature (130 degrees for med-rare using an instant read thermometer)
- Remove from grill and detach the rotisserie spit.
- Allow to rest 15 minutes.

Carve and enjoy!

Pro-tips:

- **Great when serviced with grilled pita bread**
- **Tie together a whisk of Rosemary and Thyme springs to use as a basting brush**
- **Charcoal or gas, just be sure to have a drip pan**
- **Pairs great with a deep, red wine like Cabernet Sauvignon**

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

SPRING FRESH

POPPY SEED FRUIT SALAD

Yield: 6 Servings

Ingredients:

- 1/4 cup honey
- 1/4 cup limeade concentrate
- 2 tsp poppy seeds
- 1 cup halved fresh strawberries
- 1 cup cubed fresh pineapple
- 1 cup fresh blueberries
- 1 cup cubed seedless watermelon
- 1/4 cup slivered almonds, toasted

Directions:

- In a small owl, combine the honey, limeade concentrate and poppy seeds.
- In a serving bowl combine the fruit
- Drizzle with dressing to gently coat
- Sprinkle with almonds
- Service with a slotted spoon

Try with Kiwi, Bananas or peaches



SPRING COBB SALAD

Ingredients:

For dressing:

- 1/2 cup full fat Greek yogurt
- 3 Tbsp extra-virgin olive oil
- 2 Tbsp. lemon juice
- 1/2 tsp lemon zest
- 1 Tbsp. chopped dill
- 1 garlic clove, grated or minced
- 2 Tbsp. water
- Kosher salt
- Freshly ground black pepper

For Salad:

- 2 large heads romaine lettuce, cut into bite-sized pieces
- 4 hard-boiled eggs, peeled and quartered
- 2 cups homemade croutons
- 1 cup thinly sliced red and/or watermelon radishes
- 1 ripe avocado, sliced
- 4 oz. snap peas, trimmed and halved lengthwise

Directions:

- In a medium bowl, whisk together yogurt, oil, lemon juice, lemon zest, dill, and garlic.
- Add water 1 tablespoon at a time until desired texture is reached.
- Season to taste with salt and pepper.
- Assemble salad: add lettuce to serving plate or bowl. Add rows of eggs, croutons, radishes, avocado, and snap peas
- Drizzle half the dressing and season salad lightly with salt and pepper.
- Serve with additional dressing on the side.



APPS & STARTERS

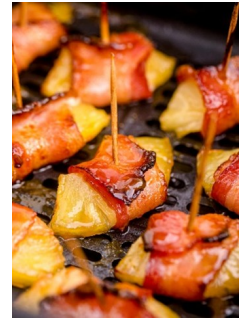
AIR FRYER BACON WRAPPED PINEAPPLES

Ingredients:

- 8 ounces Bacon 8 slices, thick cut
- 20 ounce Pineapple Rings canned
- 1/4 cup Brown Sugar
- 1/4 cup Salted Butter

Directions:

- Drain the canned pineapple slices and cut each pineapple into 3 equal pieces.
- Take 8 slices of bacon and cut them into 3 equal strips.
- Lay the bacon strips out and place a pineapple slice in the center of each one, then fold over both ends of the bacon onto the top of the pineapple and use a toothpick to secure.
- Add the brown sugar and butter to a microwave safe bowl and heat for 40 seconds, stir and continue heating in 5 second increments until fully melted and you have created a glaze.
- Place half of the pineapple bacon skewers into the air fryer basket and generously brush each one with the brown sugar glaze. (You will need to cook in two batches to keep from crowding while cooking)
- Place the basket in air fryer and cook for 10 minutes at 400 degrees. Check after 10 minutes and cook for 2-3 minutes more depending on your desired level of crispiness!



SPINACH ARTICHOKE DIP

YIELDS: 16 Serv / PREP TIME: 5 mins / COOK TIME: 25 mins / TOTAL TIME: 30 mins

Ingredients:

- 3 tbsp. butter
- 4 tbsp. garlic, minced
- 1 bag spinach
- Salt and pepper, to taste
- 2 cans artichoke hearts, rinsed and drained
- 3 tbsp. butter (additional)
- 3 tbsp. flour
- 1 1/2 c. whole milk (more if needed)
- 1 package (8 ounce) softened cream cheese
- 1/2 c. crumbled feta
- 1/2 c. grated parmesan
- 3/4 c. grated Pepper Jack cheese
- 1/4 tsp. cayenne
- Extra grated Pepper Jack
- Pita wedges, tortilla chips, crackers



Directions:

- Melt 3 tablespoons butter in a skillet over medium heat. Add the minced garlic and cook for a couple of minutes. Crank up the heat a bit and throw in the spinach. Stir around and cook for a couple of minutes until the spinach wilts. Remove the spinach from the skillet and put it in a small strainer. Squeeze the excess juice back into the skillet. Set the spinach aside.
- Throw in the artichokes and cook over medium high heat for several minutes, until liquid is cooked off and artichokes start to get a little color. Remove the artichokes.
- In the same skillet or a different pot, melt 3 additional tablespoons of butter and whisk in 3 tablespoons of flour until it makes a paste. Cook over medium-low heat for a minute or two, then pour in milk. Stir and cook until slightly thickened; splash in more milk if needed.
- Add cream cheese, feta, Parmesan, pepper jack, and cayenne and stir until cheese are melted and sauce is smooth. Chop artichokes and spinach and add to the sauce. Stir to combine.
- Pour into buttered baking dish. Top with extra grated pepper jack and bake at 375 for 15 minutes, or until cheese is melted and bubbly.
- Serve with pita wedges, chips, or crackers!

APPS & STARTERS

SPRING PEA AND FETA DIP

Ingredients:

- Kosher salt
- 1 lb. fresh or frozen sweet peas (preferably petite peas)
- 2 scallions, sliced
- 1 clove garlic, grated
- 1/4 cup chopped fresh basil leaves
- 1/4 cup chopped fresh mint leaves
- 1 lemon, zested, juiced
- 5 oz. feta, crumbled, divided
- Extra-virgin olive oil, for drizzling
- Pita chips, crostini, or crudité's, for serving



Directions:

- Fill a small saucepan with 2 quarts water; season with a heavy pinch of salt.
- Bring to a boil, over high heat.
- Fill a medium bowl with ice and water.
- Add peas to boiling water and cook, stirring occasionally, until tender but still bright green, about 2 minutes.
- Using a slotted spoon, transfer peas to ice bath.
- Using slotted spoon, transfer cooled peas to a food processor.
- Add scallions, garlic, basil, mint, lemon zest, lemon juice, and 1/2 teaspoon salt.
- Pulse until mixture is combined and peas start to become creamy, 1 to 2 minutes.
- Add 4 ounces feta and continue to pulse until feta is broken-down and well combined; season with salt.
- Transfer dip to a serving bowl. Top with remaining 1 ounce feta. Drizzle with oil. Serve with chips alongside.

BRIE, ASPARAGUS, & PROSCIUTTO BUNDLES

Ingredients:

- 6 Tbsp. unsalted butter, melted
- 1 Tbsp. honey
- 1/4 tsp. kosher salt
- 1 bunch pencil asparagus, ends trimmed
- 1 Tbsp. extra-virgin olive oil
- All-purpose flour, for surface
- 2 sheets frozen puff pastry, thawed according to package directions
- 12 slices prosciutto
- 1 (8-oz.) wheel Brie, cut into 12 pieces
- 1 large egg
- Freshly ground black pepper



Directions:

- Preheat oven to 400° and line 2 large baking sheets with parchment. In a small bowl, combine butter, honey, and salt. In a medium bowl, toss asparagus in oil.
- On a lightly floured surface, working one at a time, roll out puff pastry to a 15" x 10" rectangle. Cut each into 6 squares for a total of 12.
- Rotate square to a diamond shape and brush with butter mixture. Top with a slice of prosciutto, folding as needed to fit inside square. Top with a few pieces of asparagus and a slice of Brie.
- In a small bowl, mix egg and a splash of water until blended. Fold left side of pastry over filling and brush with egg wash. Fold right side of pastry over and brush top and sides with more egg wash; season with pepper. Arrange on prepared sheet. Repeat with remaining puff pastry; reserve any remaining butter mixture.
- Bake bundles until golden and Brie is melted, about 15 minutes.
- Brush with more reserved butter mixture before serving.

REFRESHMENTS

Orange Sports Drink

1 Tablespoon Sugar
1 pinch of Salt
1 Tablespoon Orange
 Juice Concentrate
7-1/2 ounces water.

Directions:
Dissolve 1 tablespoon of sugar and a pinch of salt in a tablespoon of orange juice concentrate.

Add 7.5 ounces of cold water.

Mix and drink,

Lemon-Orange Sports Drink

1 Caffeine free lemon tea bag
16 oz. boiling water
Steep tea bag
add
2 Tablespoons sugar
1/8 teaspoon salt
let cool
add
4 Tablespoons Orange Juice
and chill.



Electrolyte Sports Drink

Use sugar free Koolaid or Crystal Light and just add 2 teaspoons of salt and 2 teaspoons of salt substitute.
(Salt has sodium and salt substitute has potassium)



Thank you, Sally Pease,
for sharing

Other choices:

Herbal Tea

Cucumber Juice

- Cucumber is the best hydrating food for summers

Mint and Lemon Juice

- Mint leaves are excellent cooling agents

Melon Juices

Buttermilk

Coconut Water



OUR FAVORITE RECIPES

CHEESY BAKED MEAT PATTIES IN CREAMY SAUCE

Ingredients:

Creamy Sauce:

- 2 cups heavy cream
- 1 cup beef broth
- 1 cup shredded cheddar cheese
- 1 Tbsp butter
- 2 Tbsp flour
- 1/2 tsp paprika
- Salt and pepper to taste

Meat Patties:

- 1 1/2 LBs ground beef
- 1 cup shredded cheddar cheese
- 1/2 cup breadcrumbs
- 1 large egg
- 1 tsp garlic powder
- 1 tsp onion powder
- 1/2 tsp salt
- 1/4 tsp black pepper
- 2 Tbsp fresh parsley, chopped

Directions:

- Mix beef, cheese, breadcrumbs, egg, spices and parsley
- Form into patties
- Brown patties in a skillet, then transfer to a baking dish
- Melt butter, whisk in flour, then slowly add broth and cream
- Simmer until thickened
- Stir in cheese until melted
- Pour sauce over patties
- Bake at 375* for 20-25 minutes until bubbly



SWEET HAWAIIAN CROCKPOT CHICKEN

Ingredients:

- 2 lb. (.9kg) chicken tenderloin chunks**
- 1 cup pineapple juice**
- 1/2 cup brown sugar**
- 1/3 cup soy sauce**

Directions:

Combine all together, cook on low in Crock-pot 6-8 hours

That's it! Done!



**MAY IS COMING
AND SO IS
GRILLING TIME !!!!!**

OUR FAVORITE RECIPES

RUTH'S CHRIS CHEESY SPINACH CASSEROLE WITH MONTEREY JACK

Ingredients:

- 2 (10 oz) packages frozen chopped spinach, thawed and well-drained
- 3 tbsp butter
- 3 cloves garlic, minced
- 1 cup heavy cream
- 4 oz cream cheese, softened
- 1 1/2 cups shredded Monterey Jack cheese
- 1/4 cup grated Parmesan cheese
- Salt and black pepper to taste
- Pinch of nutmeg (optional, steakhouse touch)



Directions:

- Preheat oven to 375°F (190°C). Lightly grease a baking dish.
- Squeeze as much liquid as possible from the spinach and set aside.
- In a skillet over medium heat, melt butter and sauté garlic until fragrant (about 30 seconds).
- Lower heat and stir in heavy cream and cream cheese until smooth and fully combined.
- Add Monterey Jack and Parmesan, stirring until melted and velvety.
- Season with salt, pepper, and nutmeg if using.
- Fold spinach into the cheese sauce until evenly coated.
- Transfer mixture to the baking dish and spread evenly.
- Bake uncovered for 25–30 minutes until hot, bubbly, and lightly golden on top.
- Let rest 5 minutes before serving.

Pro Tip: For true Ruth's Chris creaminess, drain the spinach extremely well and don't overbake — the casserole should stay silky, not dry

EASY HOT HAM AND CHEESE SANDWICHES

Ingredients:

- 2 cans Pillsbury crescent dough
- 12 pieces of deli ham (your favorite)
- 8 slices of Pepper Jack Cheese
- 1-2 tbsp Dijon Mustard
- 3-4 tbsp butter, melted
- 1 tsp parsley, dried
- 1/2 tsp garlic, minced or dried

Directions:

- Preheat the oven to 375*
- Take the dough out of the tube and roll it out. Press the seams together to form one large piece of dough.
- Line or grease a 7 x 11 baking dish with parchment paper or nonstick spray.
- Lay the dough down in the baking dish and bake for the time required on the tube. Remove when cooking time is up.
- Spread the Dijon mustard over the top of the cooked croissant bread.
- Layer on 4 pieces of cheese or as much cheese as you would like to cover the surface of the bread.
- Fold each ham piece in half and layer on top of the cheese.
- Top the ham with the remaining slices of cheese.
- Remove the second batch of dough from the tube. Again, pinch the seams closed, and place on top of the cheese slices.
- In a small bowl, melt the butter, and add the parsley and garlic. Brush on top of the dough.
- Bake in the oven for 20 - 25 minutes or until the dough is golden brown on top, and the sandwiches are heated through, and the cheese is nice and melty!
- Remove from the oven, let rest for 5 minutes to cool slightly as the cheese will be VERY hot and can burn easily!



DESSERTS & TREATS

NO-BAKE LEMON DAZZLING BLUEBERRY CREAM CAKE

A stunning, refreshing dessert that combines silky lemon cream with bursts of juicy blueberries. With its buttery biscuit base, creamy layers, and vibrant citrus flavor, this cake is light yet indulgent—perfect for summer gatherings or when you want an elegant dessert without turning on the oven. The balance of tangy lemon and sweet berries makes every bite irresistible.

Ingredients:

For the Base:

- 2 cup crushed digestive biscuits or graham crackers
- 1/2 cup melted butter

For the Lemon Cream Filling:

- 2 cup heavy whipping cream
- 1 cup cream cheese (softened)
- 3/4 cup powdered sugar
- Zest of 2 lemons
- Juice of 2 lemons
- 1 teaspoon vanilla extract

For the Blueberry Layer:

- 1 1/2 cup fresh or frozen blueberries
- 2 tablespoons sugar
- 1 tablespoon lemon juice

For Topping:

- Whipped cream
- Fresh blueberries
- Lemon zest or slices



Directions:

1. Prepare the Base

Mix crushed biscuits with melted butter until combined. Press firmly into the bottom of a springform pan. Chill in the refrigerator for **20–30 minutes** to set.

2. Make Blueberry Filling

In a small saucepan, cook blueberries with sugar and lemon juice over medium heat until slightly thickened (5–7 minutes). Let it cool completely.

3. Prepare Lemon Cream

In a bowl, beat cream cheese and powdered sugar until smooth. Add lemon juice, zest, and vanilla. In a separate bowl, whip the cream until soft peaks form, then gently fold into the lemon mixture.

4. Assemble Layers

Spread half of the lemon cream over the base. Add a layer of blueberry mixture. Top with remaining lemon cream and smooth the surface.

5. Chill

Refrigerate for at least **4–6 hours** (or overnight) until firm.

6. Decorate & Serve

Top with whipped cream, fresh blueberries, and lemon zest before serving.

Notes:

- Use full-fat cream cheese for best texture
- Chill thoroughly to ensure clean slices
- Adjust lemon juice to taste (more for tangier flavor)

DESSERTS & TREATS

CREAM CHEESE LEMONADE DESSERT CUPS

Ingredients:

- 2 12 pack ChocoMaker® chocolate dessert cups
- 1 3.4 oz box instant lemon pudding (4-½ cup servings)
- 1 5 oz can evaporated milk
- 2 8 oz pkg cream cheese, softened
- ¾ cup frozen lemonade concentrate

Optional: mint leaves, lemon slices

Directions:

- In a medium mixing bowl, beat cream cheese for 3 minutes.
- Add frozen lemonade concentrate and beat until combined.
- In another medium mixing bowl, beat evaporate milk and instant pudding together for 2 minutes until it becomes extremely thick.
- Mix pudding mixture into cream cheese mixture, beat until well combined.
- Cover and place in the refrigerator for at least 4 hours.
- Once chilled, using a large gallon size baggie, cut the corner and place a decorating tip through the hole.
- Place baggie in a large cup or bowl and spoon lemonade mixture into bag. Once the bag is filled, remove the air and seal shut.
- Pipe cream cheese lemonade filling into each chocolate dessert cup.
- Optional: garnish with a mint leaf and a small lemon slice to each dessert cup.
- Place back in fridge until ready to serve. Serve cold.



CHEESECAKE CRESCENT ROLLS CASSEROLE

Servings: 12-16; Prep Time 15 minutes; cook time 35 minutes

Ingredients:

- 2 tubes refrigerated crescent roll dough
- 16 oz cream cheese, softened
- 1 cup granulated sugar
- 1 tsp vanilla extract
- ¼ cup unsalted butter, melted
- ¼ cup cinnamon-sugar mixture
- Powdered sugar for dusting

Directions:

- Preheat oven to 350*
- Grease a 9x13 inch baking dish
- Unroll one tube of the crescent dough and press into bottom of the dish to form a crust
- In a bowl, beat cream cheese, sugar and vanilla until smooth. Spread evenly over the crust
- Unroll the second tube of dough and place over the cream cheese layer
- Pour melted butter over the top and sprinkle generously with cinnamon-sugar
- Bake 30-35 minutes until golden brown and set
- Cool slightly, dust with powdered sugar and serve warm



**April Showers,
Bring May Flowers..**

DESSERTS & TREATS

COCONUT CUSTARD PIE

Facebook recipes

Ingredients:

- 1/2 cup Bisquick
- 3/4 cups sugar
- 4 eggs
- 2 cups milk
- 1 cup flaked coconut
- 1 tsp vanilla
- 1 Tbsp butter (softened)

Directions:

- Combine all ingredients and pour the mixture into a 9" buttered pie pan.
- Bake at 400 degrees Fahrenheit for 25 to 30 minutes, until the custard sets.



EASY LEMON 7-UP CAKE

Ingredients:

- 1 1/2 cups (3 sticks) unsalted butter, softened
- 3 cups granulated sugar
- 5 large eggs, room temperature
- cups all-purpose flour
- 1 cup 7UP soda (not diet)
- 1 tbsp fresh lemon juice
- 1 tbsp lemon zest
- 1 tsp vanilla extract
- 1/2 tsp salt

Lemon Glaze (optional):

- 1 1/2 cups powdered sugar
- 2–3 tbsp lemon juice
- 1 tbsp 7UP soda

Directions:

- In a large mixing bowl, cream butter and sugar together until light, fluffy, and pale yellow. This step creates the signature soft texture, so beat for several minutes until fully whipped.
- Add eggs one at a time, mixing well after each addition. Make sure the mixture stays smooth and creamy.
- Gradually add the flour and salt, mixing on low speed. Pour in the 7UP soda, lemon juice, lemon zest, and vanilla. Mix until just combined—do not overmix or the cake may become dense.
- Grease and flour a Bundt pan generously. Pour the batter in evenly, smoothing the top. Preheat the oven to 325°F
- Bake for 70–80 minutes, or until a toothpick inserted into the center comes out clean..
- Allow the cake to cool in the pan for 15 minutes, then turn out onto a wire rack to finish cooling.
- If using glaze, whisk powdered sugar, lemon juice, and 7UP until smooth, then drizzle over the cooled cake.



Jim's BAIT

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QUESTIONS PLEASE CONTACT:

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

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

In Wisconsin, the 2026 general inland fishing season opens on **Saturday, May 2, 2026**, running through March 7, 2027. General trout harvest opened April 4, 2026. Free fishing weekend is June 6-7, 2026.



Wisconsin Department of Natural Resources (.gov) +3

- **Why don't fish like basketball?** A: Because they're afraid of the net.
- **Why didn't Noah do much fishing on the ark?** A: He only had two worms.
- **How do shellfish get to the hospital?** In a clamulance.
- **What is the fastest fish in the water?** A motopike.
- **What do you call a lazy crayfish?** A slobster.
- **Why was the fisherman bad at boxing?** A: He only threw hooks.