

Welcome Home to the :

AUGUST 2026



BARNES NOTES AND NEWS



Volume 8, ISSUE 8

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 (Frierwood) Sarkauskas** at barnesnotesandnews@gmail.com or call **715-580-1288 (New Number)**

Remember we have a new website: www.beercheesesoup.com/bnn/ takes you directly to our page. You can also visit: www.beercheesesoup.com to get to our site by way of enjoying recipes, tips and tricks from Rob Lynch, our website host. ENJOY!

BARNES VFW
Car Show
REGISTRATION STARTS AT 9 A.M. — AUGUST 15, 2026 — TROPHY AWARDS
★ CHICKEN BARBECUE ★
SEE PAGE 11 FOR MORE DETAILS

SWEET EXCHANGE
— MARKET —
SUMMER
FARMERS MARKET

EVERY WEDNESDAY 4:00 - 7:00 P.M.
LIVE MUSIC 4:30 6:30 P.M.
SEE PAGE 18 FOR MORE DETAILS

ASHLAND COUNTY FAIR
MARENGO, WI
AUGUST 13th - AUGUST 16th
SEE PAGE 11 FOR DETAILS



LAKE COUNTRY ATV CLUB

Robinson Lake Resort & Bar

Sunday, August 16th - 1:00 p.m.
Meat bundles, Chinese basket and 50/50
SEE PAGE 10

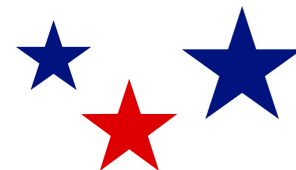
Bayfield County
Pick you Own Berries
SEE PAGE 44

PJ'S CABIN STORE FRIDAY NIGHT STREET DANCE
FRIDAY, AUGUST 14TH (See Page 10 for Details)

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



Maybe the best flyover ever - Taking nothing away from other pilots, this year was above all. Madison ANG volunteered to perform a flyover with their F-35 fighter jets for the Barnes 4th of July parade. It was breathtaking and all were in awe. They did their pass and turned to complete another which was jaw dropping, even with a little tip of the wing to say hi.

THANK YOU TO EVERY PILOTS THAT FLEW THE SKIES TO CONFIRM WE ARE SAFE, PROTECTED AND OF COURSE FREE! We can NEVER repay you in any way or thank you enough for your loyalty, bravery and sacrifices.

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 Frierhood

email: ambdirector@townofbarneswi.gov

email: firechief@townofbarneswi.gov



BARNES AREA CALENDAR OF EVENTS: AUGUST 2026

- **Aug. TBD:** LAKE COUNTRY ATV MEAT FAFFLE TBD see Facebook page.
- **Mon.-Fri. Aug 3-7:** VACATION BIBLE SCHOOL 9:00 Barnes Community Church. 715-795-2195 or check the website: www.BarnesCommunityChurch.com
- **Fri., Aug 7:** BAHA MUSEUM open 11:00 a.m. to 4:00 p.m. Steve Lynch 425-318-0851
- **Fri. Aug TBD** Grams Family Band 6:30 p.m., Barnes Community Church 715-795-2195 or visit the church website: www.BarnesCommunityChurch.com
- **Tues. Aug 11:** REGULAR TOWN BOARD Partisan Election Barnes Town Hall. 715-795-2782
- **Wed. Aug 12:** Barnes Area Food Shelf 9:00 a.m. to 11:00 a.m. Barnes Community Church 715-795-2195
- **Fri. Aug 14:** BAHA MUSEUM open 11:00 a.m. to 4:00 p.m. Steve Lynch 425-318-0851
- **Sat. Aug 15:** VFW POST 8329 4th Annual Car Show, Chicken BBQ, Corn on the Cob. 12:00 (noon) to 3:00 p.m. all on VFW Grounds. VFW John Skandel: 715-815-7333 or VFW Auxiliary Tam Larson: 715-795-2402
- **Sat. Aug 15:** RUCKUS IN THE WOODS MUSIC FESTIVAL - **Cancelled**
- **Mon. Aug 17:** EAU CLAIRE LAKES CONSERVATION CLUB (ECLCC) Mtg 7:00 p.m. Barnes Town Hall, Fred Kawell 715-379-1553
- **Tues. Aug 18:** GORDON BARNES GARDEN CLUB Tour to Community Garden in Cable, Deb Nelson, Gardener. Judy Wilcox 715-795-3247
- **Tues. Aug 18:** REGULAR TOWN BOARD MEETING 6:30 p.m., Barnes Town Hall 715-795-2782
- **Fri. Aug 21:** BAHA MUSEUM open 11:00 a.m. to 4:00 p.m. Steve Lynch: 425-318-0851
- **Fri. Aug 21:** ANNUAL GORDON MACQUARRIE PILGRIMAGE, Registration 11:00 a.m. Friday. Barnes Area Historical Association, Inc. (BAHA) 715-795-2442
- **Sat. Aug 22:** ANNUAL GORDON MACQUARRIE POLGRIMAGE, lakes, roads, and canoe tour. Barnes Area Historical Association, Inc. (BAHA) 715-795-2442
- **Sun. Aug 23:** ANNUAL GORDON MACQUARRIE POLGRIMAGE, Canoe Trip, Barnes Area Historical Association, Inc. (BAHA) 715-795-2442
- **Tues. Aug 25:** VFW POST 8329 Meeting 6:00 p.m. VFW Hall, John Skandel 715-815-7333
- **Tues. Aug 25:** VFW POST 8329 AUXILIARY Meeting 6:00 p.m. VFW Hall. Tam Larson 715-795-2402
- **Fri. Aug 26:** BAHA MUSEUM Open 11:00 a.m. to 4:00 p.m. Steve Lynch 425-318-0851

“ 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

TOWN OF BARNES - SENIOR MEALS

Barnes Town Hall 3360 County Hwy. N Barnes, WI 54873	Meal Days: Thursdays Reservation required? Yes Call by 9:00 a.m. the day before.	Site Opens: 11:30 a.m. Meal Served: 12:00 noon
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Thurs. August 6th: Chicken Stuffing Casserole; Lettuce Salad and Peaches

Thurs. August 13th: Sloppy Jo; Pasta Salad; Baked Beans; Tropical Fruit; Whole Grain Bread

Thurs. August 20th: Baked Chicken; Rice Pilaf; Mixed Vegetables; Lettuce Salad; Mandarin Orange

Thurs. August 17th: Baked Pork Chops; Candied Yams, California Blend Veggies; Pears; Whole Grain Bread



ANNOUNCEMENTS



For more information, contact:

Christena T. O'Brien

WisDOT Northwest Region Communications Manager

(715) 828-9471, christena.obrien@dot.wi.gov

Governor Evers approves US 63 project in Drummond

Construction on a multiyear project includes removing box culvert/dam structure, realigning a stream, building a temporary bypass and constructing a bridge.

To invest in Wisconsin's transportation system, Gov. Tony Evers has signed a \$ 4.59 million contract with prime contractor Northern Interstate Construction, Inc. of Superior for a multiyear project removing a box culvert/dam structure that carries the Long Lake branch under US 63 in Drummond and replacing it with a bridge. Construction started Monday, July 13th.

Built in 1931, the box culvert is at the end of its service life. In 2026, the Wisconsin Department of Transportation (WisDOT) project is:

- Drawing Down Mill Pond
- Realigning the long Lake branch
- Building a bypass to carry a single lane of traffic during 2027 construction

Work in 2027 includes removing the box culvert/dam structure, constructing a bridge to replace the box culvert, removing the temporary bypass and placing new pavement markings.

During construction in 2026, US 63 will remain open to traffic during most of the construction season, but motorists will encounter a single lane of travel controlled by temporary traffic signals from mid-July to at least mid-September. Installation of a temporary culvert pipe will result in US 63 being closed for up to seven calendar days. During that period, traffic will be detoured via County N, County A, US 2 and US 63.

During construction in 2027, US 63 will remain open, but motorists will use a single lane bypass to get around the work zone.

Construction in 2026 is scheduled for completion in late fall. Work will then be shut down for the winter and resume in the spring of 2027.

For more information regarding traffic impacts, transportation news and improvement project updates in Wisconsin's Northwest Region

- Follow us on X: [@WisDOTnorthwest](https://twitter.com/WisDOTnorthwest)
- Visit the region's 511 and the project's construction website: projects.511wi.gov/us63millpond/

Motorists are reminded that using handheld cell phones in Wisconsin work zones is illegal. Alerts and updates provided via these sites are not intended for use while driving. When driving, your focus should always be on driving.

OUR COMMUNITY

Drummond Fire & Rescue The Tradition is Back! WE ARE BACK BY POPULAR DEMAND!!

The Drummond Firemen's Picnic is returning, and we hope you'll join us for an afternoon of food, fun, and community as we celebrate the Grand Opening & Open House of our new pavilion at Drummond Lake Park!

Saturday, August 8 - 11:00 AM – 2:00 PM

**Drummond Lake Park
52560 Drummond Lake Rd, Drummond, WI**

Come spend the day with the members of Drummond Fire & Rescue and see **The Bruce**, our newest fire apparatus, up close!

- Live Music by Nick Kuka
- Life Link Helicopter
- Fire Apparatus Demonstrations
- Giant Slip & Slide
- Bounce House
- Corn Hole
- Raffles
- Food, Water & Soda Available

This event is our way of bringing the community together once again and celebrating a great new addition to Drummond Lake Park. Whether you've lived here your whole life or you're just visiting, everyone is welcome!

A huge thank you to our generous sponsors for helping make this event possible. We look forward to seeing you on August 8th!



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

OUR NEW LINK:
Go to Barnes Notes and News Facebook page and follow
www.beercheesesoup.com/bnn/



BARNES COMMUNITY CHURCH

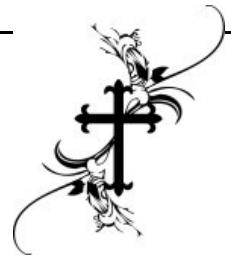
Pastor Jon Hartman

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-

Serving households within 15 miles
of the church
and living in the zip codes of:

Barnes (54873)
Drummond (54832)
Gordon (54383)



*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)

*For I know the
Plans
I have for you,
DECLARES THE LORD
Plans for
Hope and a Future.
Jer. 29:11*



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

2026 4th of July Parade

HAPPY 250th



**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

BARNES VFW

Car Show



REGISTRATION
STARTS AT 9 A.M.

— AUGUST 15, 2026 —



TROPHY
★ AWARDS ★



CAR SHOW
12 P.M. UNTIL 3 P.M.



AWARDS AT
3:30 P.M.

CAR ENTRY
\$15



1968
CHEVY
CHEVELLE



CHICKEN BARBECUE

FOOD



MUSIC



TRUCKS



50-50 RAFFLES



SAVE THE DATE!

AUGUST 15, 2026



FOR MORE INFORMATION,
715-292-2922

Share with your friends
and see you there!



OUR COMMUNITY



LAKE COUNTRY ATV CLUB BARNES, WI

Robinson Lake Resort & Bar
51825 Fahrner Rd, Barnes, WI 54873

Sunday, August 16th
1:00 p.m.

We have some fantastic Meat bundles,
Chinese basket raffles and 50/50.

Come out and support the
Barnes ATV Club

OPEN TO THE PUBLIC



STREET DANCE
PJ'S CABIN STORE
5:00 p.m. to 10:00 p.m.

Kitchen will close @4pm but don't panic! Located inside, we will have a concession corner offering walking tacos, brats, and slices of pizza 4:30-9!

Local talent is taking over the night and it's gonna be loud!

BORN TOO LATE (With Peyton Zepczyk) opens the show with pure 70s & 80s rock

ON THE RUN (with Shaun Waggoner) headlines and brings the 90s rock & alternative heat

**Can't wait for a fun
filled night with all
of you!**

OUR COMMUNITY

2026 Ashland County Fair

August 13th - 16th Marengo, Wisconsin

SCHEDULE OF EVENTS

Free Rides by K&M
with Admission Rides

Check Us Out on Facebook (times may change)

Thursday, Aug. 13, 2026

10 am - 6:00 pm Exhibits accepted all departments
12 Noon Carnival opens
5:00 pm Admission charged for rides \$5.00
6:00 - 9:00 pm Mic Nite
6:30 pm Animal Weigh In
10:00 pm Carnival closes

Friday, Aug. 14, 2026

9:00 am Judging all Departments
Including dairy, beef, sheep
& swine
11:00 am Little Britches
11:30 am Market Animal Judging
12 Noon Carnival opens
Noon - 3:00 pm Eric Sorensen
1:00 pm Horse, Rabbit & Poultry Judging
3:00 - 5:00 pm Above Snakes
3-5:30 pm Truck Pull Registration
6:00 pm The Fellas
6:00 pm Queen Coronation
7:00 pm Mixed Doubles Pool Tournament
7:00 pm Western Wisconsin Truck Pullers
8 pm - 11 pm Silver Horizons
11:00 pm Carnival closes

Saturday, Aug. 15, 2026

TBD Free Throw Contest
8:00 am Fun Horse Show
8:00 am Fun Run/Walk
9:00 am Volleyball Tournament
11:00 am Registration Mud Run
12 Noon Carnival opens
12 Noon - 2 pm NCCU Kids Sawdust Dig
12 Noon Singles Pool Tournament
12 Noon Singles horse shoe pitching
Tournament
Noon - 1:00 pm Breanne Marie
1:00 pm Mud Run

2:00 pm Cornhole Tournament
Registration
2:00 - 4:00 pm Nick Kuka & The Regulators
3:00 pm Cornhole Tournament
3:00 pm Carpetball Tournament
4:00 pm Registration Fun Run
Mud Run & Aged Iron
4:00 pm Ashland County Fair Idol
Kids and Adults Idol
5:00 pm Fun Run Mud Run &
Aged Iron Tractor Pull
6:00 pm Market Animal Sale &
4-H pie Auction
6:30 - 7:30 pm Tribal Ascent
8 pm - 11 pm Northwoods Band
Sponsored by Auto Value
11:00 pm Carnival closes

Sunday, Aug. 16, 2026

8-10:00 am Car Show Registration
9 am-2 pm Car Show
Trophies Sponsored by O'Reilly's
9-11:00 am 4-H Pancakes & Sausage
9-11:00 am Dirt Dash Registration
11:00 am Power Wheel Races
11:00 am-3 pm JD Bass
12 Noon Dirt Dash Starts
12 Noon-5 pm Carnival opens
12 Noon Carpetball Tournament
1-3:00 pm BINGO - Red Dog
4:00 pm All Exhibits Released
5:00 pm Carnival closes

Carnival Shut down Daily 5-6 pm. www.ashlandcofair.org

The Ashland County Fair
will not be held responsible
for any damage or losses
while on Fair property.
Park at your own risk.



Enjoy the Fair!

Ashland Office: 121 W Main St
715-682-9099

Park Falls Office: 1224 4th Ave S
715-762-3208

**PEARCE'S
SAUSAGE
KITCHEN**

3 Miles South of Ashland off Hwy 111
on Dahlstrom Road
715-682-3742



124 Main St W, 124 Main St W,
Ashland, WI 54806 • (715) 682-2086

NEMEC INSURANCE
Tim, Jarred, Danika,
Sam & Allison
619 Main Street E.,
Ashland
Phone: 715-682-2515
Est. 1944



701 22nd Ave. E., Ashland
715-682-3011
Brian Olby Sr • 715-413-0227
brian@chicagoironashland.com

OUR COMMUNITY



DRUMMOND AREA SCHOOL DISTRICT

The Drummond Area School District invites community members, families, alumni, and area residents to celebrate the completion of its recent facility improvements during a Ribbon Cutting Ceremony on Monday, August 31, at 1:30 p.m. at the Drummond Area School District Main Entrance (Door 1), Old Hwy 63, Drummond, Wisconsin.

The renovations and facility additions were made possible through the generous support of district voters, whose investment is helping create modern learning environments that will benefit students for generations to come. Following the ribbon cutting ceremony, guests are invited to participate in guided tours of the newly renovated and expanded spaces.

The updated facilities feature enhanced classrooms, improved educational spaces, and expanded opportunities that support innovative instruction, student engagement, and career readiness. "We are incredibly grateful to our community for its unwavering support of the Drummond Area School District," said Melissa Altmann, District Administrator. "This project reflects our shared commitment to providing students with exceptional learning environments where they can thrive."

We are excited to welcome our community into these beautiful new spaces and celebrate what we have accomplished together for our most important asset—our students." The celebration marks an exciting milestone for the district as it prepares to welcome students back for the new school year.

Community members are encouraged to attend, tour the facilities, and see firsthand how voter support has transformed the school into a learning environment designed to inspire future generations. The Drummond Area School District extends its sincere appreciation to the community for its continued partnership and investment in the success of its students.

Together, these improvements ensure that Drummond students have access to safe, modern, and innovative spaces that support high-quality learning for years to come.

Event Details
Ribbon Cutting Ceremony
Date: Monday, August 31, 2026
Time: 1:30 p.m.
Location: Drummond Area School District – Main Entrance (Door 1)
Old Hwy 63
Drummond, WI 54832



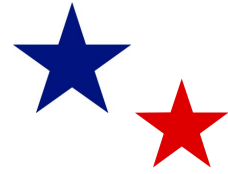
Guided building tours will immediately follow the ceremony.

For additional information regarding the event or facility updates, please visit the District's website at <https://www.dasdk12.net>

Questions can be directed to Melissa Altmann, District Administrator, at 715-739-6669, ext. 178 or email maltmann@dasd.k12.wi.us

AMERICA'S 250TH BIRTHDAY

The 115th Fighter Wing , Madison, WI
totally knocked it out of the park. A flyover
that will be remembered



LOVE; BARNES, WI

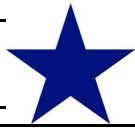
INDEPENDENCE DAY

JULY 4TH, 2026

GOD BLESS AMERICA!!!

THANK YOU TO EVERYONE WHO
REMEMBERED WHAT JULY 4TH
REALLY MEANS AND WHAT HAS
BEEN GIVEN FOR IT





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

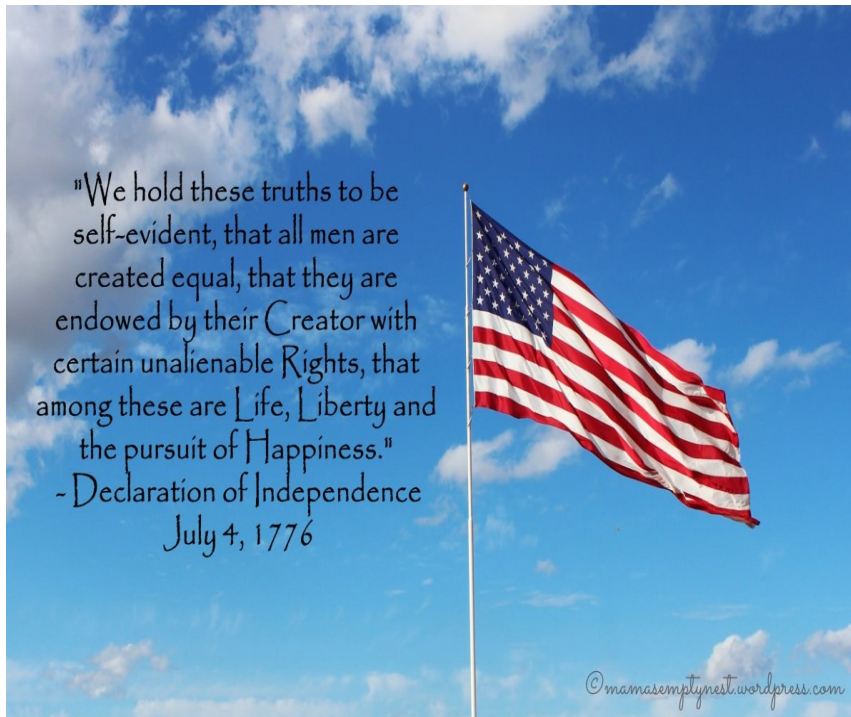
Saturday Noon-11:00 pm

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

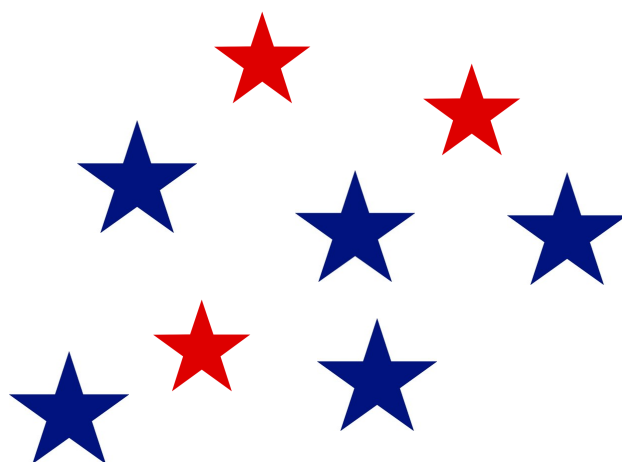
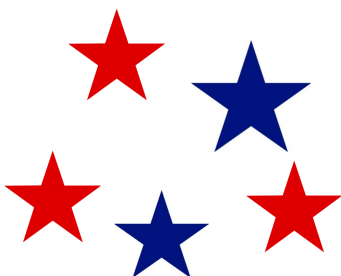
**A VERY SUCCESSFUL
4th of JULY IN CABLE, WI**

**A WONDERFUL TURNOUT
AMERICAN LEGION POST 487
AMERICAN LEGION AUXILIARY POST 487**

**MEMORIAL WEEKEND - AMERICAN LEGION
FANTASTIC TURNOUT AND SUPPORT FOR OUR FALLEN**



CABLE AMERICAN LEGION POST 487



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*

SWEET EXCHANGE MARKET

SUMMER FARMERS MARKET



EVERY
WEDNESDAY



4:00 PM – 7:00 PM



Live Music
4:30 PM – 6:30 PM



Come shop local and support
amazing small businesses
all summer long!

We'll have a rotating variety of vendors
each week — and *we're adding more
vendors every day!* We'll post updates
in the days leading up to each market
with who will be attending.



YOU MAY FIND

THROUGHOUT THE SUMMER:

- Ice Cream
- Microgreens
- Tallow Products
- Plants/Flowers
- Fresh Flowers
- Vegetables
- Homemade Bread
- Baked Goods
- Decorated Cookies
- Homemade Dog Treats
- Honey
- Salsa & Pickles
- Homemade Kraut

& MORE!



SWEET EXCHANGE MARKET
CABLE, WISCONSIN

SHOP SMALL ♥ SHOP LOCAL ♥ SUPPORT HANDMADE

OBITUARIES: Remembering Loved Ones Lost



ERIC "RICK" ALLEN

June 13, 1958 to July 4, 2026

Eric (Rick) Lawrence Allen, 68, Drummond, passed away on Saturday, July 4, 2026.

Rick was born on June 13, 1958 to Thomas and Joan (Clarke) Allen. He graduated from Drummond High School in 1976. Rick was an over the road truck driver for the majority of his career. Bartended, cooked and ran his own business Allen's Construction.

He was currently serving as the Commander for the Sons of the American Legion SQD 487 and was the Executive Officer of Cub Scout Pack 350. Rick rode motorcycles and had been in the Bayfield County Area Rep for ABATE of WI Region 6 focused on motorcycle rights. Rick also ran the Motorcycle Escort Crew for Grandview's Firehouse 50 Bicycle Race. He enjoyed his vacations in Mexico, made some trips to Daytona and locations unknown. No matter where he went, someone knew Rick and his sense of humor.

He is survived by his brothers Thomas, Two Rivers, WI, Robert Allen, Ashland, Michael and James of Cable. He is further survived by his nephews. Eric was preceded in death by his parents and brother John Allen.

A Celebration of Eric's life was held at the Stokes – Liebman American Legion Post 487, 43495 Trail Inn Road, Cable WI on Saturday, August 1, 2026

To **send flowers** to the family or **plant a tree** in memory of Eric "Rick" Lawrence Allen, please visit the Bratley Funeral Home Floral Store.

CABLE AMERICAN LEGION POST 487 - As many of you may know, we recently lost our dear friend and Commander of the Sons of the American Legion Sqd. 487. A Celebration of Life for Rick Allen will be at the AL Post 487 on August 1st, 2026 starting at noon. Our deepest condolences to Rick's family and friends. He will be missed by many! Rick-we thank you for your kindness, friendship and all that you've done to help our American Legion families over the years



SOMETIMES.....

OUR LOVED ONES HAVE PAWS

**OUR DEEPEST SYMPATHIES FOR THE
LOSS OF YOUR FURRY FRIEND**



**Our sincerest apologies for
anyone we missed.**

*Our thoughts and prayers are with you
and your families in this time of sorrow.*

**If you have any information you would like us to
share, please send to:**

Julie (Frierhood) Sarkauskas at:

barnesnotesandnews@gmail.com

OBITUARIES: Remembering Loved Ones Lost



ERNEST HASKINS

February 19, 1935 to June 27, 2026

Ernest "Ernie" "Big E" Haskins, age 91, of Solon Springs, passed away peacefully on June 27, 2026, at Aspirus St. Luke's Hospital in Duluth due to heart failure, with his loving family by his side.

Ernie was born on February 19, 1935, in Superior, Wisconsin, to Clyde and Anna Haskins. He was the second oldest of four children and grew up alongside his siblings, Lois, Robert, and Helen. Where they lived on a small farm on Stone Chimney Rd in Bennett. He attended the one-room schoolhouse in Bennett, until 1950-1951 when Solon Springs and Bennett consolidated.

Ernie met the love of his life and best friend, Arlene Bednar when Ernie was in 9th grade and Arlene was in 8th grade



The two quickly became inseparable—truly two peas in a pod. Ernie and Arlene were married on October 27, 1956, and built a wonderful life together, raising four children: Tim, Karen, Jill, and Jack. Together they shared a lifetime of love, laughter, hard work, and unwavering devotion to one another and their family. One of Ernie and Arlene's most memorable adventures was traveling to Norway, where they visited the family homestead and had the opportunity to meet relatives while connecting with their family's roots.

Throughout his life, Ernie was known for his incredible work ethic. As a teenager, he began working hard by delivering milk on a local route while still in high school. After graduation, he worked alongside his Uncle Clarence Stulen at his gas and repair shop, where he learned valuable mechanical and business skills that stayed with him throughout his life.

He later worked at the steel plant before venturing out on his own to establish Haskins Blacktop and Construction. Through hard work, determination, and pride in every job he completed, Ernie built a respected business that faithfully served the community. During the winter months, when the paving season slowed, Ernie drove a school bus, a job he enjoyed while continuing to operate his business. He remained dedicated to Haskins Blacktop and Construction well into his 80s before finally retiring.

Ernie had a gift for storytelling and could captivate anyone with tales from years gone by. He loved spending time with family, camping, traveling, and taking fishing trips to Canada, where he made countless memories with those he loved. His quick wit, playful personality, and unforgettable sense of humor brought smiles to everyone he met. Whether he was teasing family, friends, or complete strangers, Ernie loved making people laugh and never missed an opportunity to tell a joke or make up his version of the story. He was happiest surrounded by those he loved, sharing stories, lending a helping hand, and enjoying a good cup of coffee.

Ernie is lovingly survived by his children: Tim (Bernice) Haskins, Karen Stegmann, Jill (Marty) Schaaf, and Jack (Tina) Haskins; his grandchildren: Adam (Gorgia) Stegmann, Amanda (Lee) Linden, Danny (Anna) Haskins, Leeland (Chelse) Stegmann, Matthew (Jasmine) Haskins, Zach (Dani) Schaaf, and Austin Haskins, verbally adopted granddaughter Sam Bruss; and 13 cherished great-grandchildren who brought him endless pride and joy.

He was preceded in death by his beloved wife, Arlene; his parents, Clyde and Anna Haskins; his brother, Robert; his sister, Helen; and all those who welcomed him into eternal rest.

Ernie leaves behind a legacy of hard work, laughter, kindness, and unconditional love for his family. His stories, jokes, and mischievous spirit will continue to be shared around campfires, kitchen tables, and family gatherings for generations to come. While he will be deeply missed, his memory will live on in the hearts of everyone fortunate enough to know and love "Big E."

The family would like to extend their heartfelt gratitude to the physicians, nurses, and staff of the Aspirus St. Luke's Cardiac Unit and Comfort Care Unit for the compassionate care they provided to Ernie throughout his many hospital stays and during his final days. Your kindness, dedication, and support brought comfort not only to Ernie but to our entire family, and we will always be grateful.

Although our hearts are heavy, we find comfort in knowing that Ernie has been reunited with Arlene, where we imagine they are once again sharing stories, laughter, and a hot cup of coffee together.

A Celebration of Ernie's Life was held on Saturday, August 1, 2026, at the Bennett Town Hall.



OUR COMMUNITY



Leni Friermood "1 YR" 8/3
PJ McCaughn (Peg Pease) 8/7
Butch Sarkauskas 8/8
Julie (Horn) Friermood 8/8
Gaylon Heise 8/10
Danielle Boswell 8/12
Diane Rupnow 8/16
Ed Hart 8/18
Amanda VanDoorn 8/18
Penny Gustafson Pierce 8/24
Theresa Kietzman 8/25
Bernice Haskins 8/26
Alyssa Friermood 8/29



Happy Birthday
Happy Anniversary
and
Congratulations
to everyone we missed

Just
Married
45 YEARS
AGO

HAPPY "SAFFIRE" ANNIVERSARY
GARY & JULIE FRIERMOOD
SATURDAY, AUGUST 15TH



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	Brock Friermood
Sarah Juleff	Jordan Friermood
Tom Renz	Damian Von Frank
Hallie Skweres	Richard Renz
Tiffany Smith	Brandon Friermood
Robin Friermood	Jake Coleson



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



LOCAL ESTABLISHMENTS

ANGIE'S



Koffee Kup

HOURS:

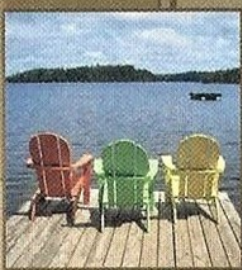
7:00 a.m. to 2:00 p.m. Wed—Sunday
Closed Mondays & Tuesdays

WE HAVE A NEW MENU
INCLUDING
KIELBASA SKILLETS
AND OMELETS

HONOR OUR FALLEN

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

May Book: The Serviceberry
by: Robin Kimmerer

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

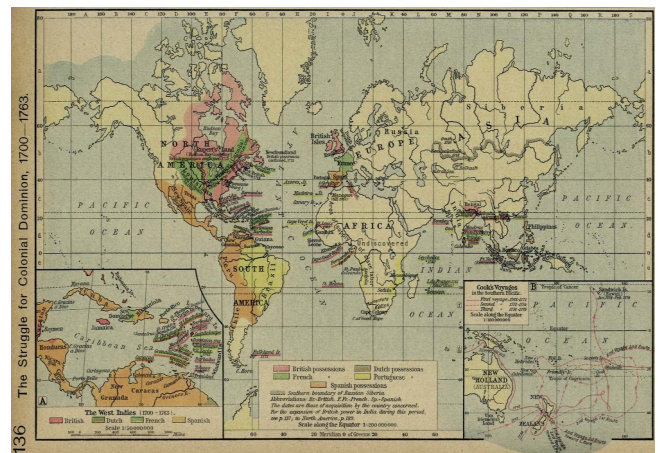
Many families have stories of migration, whether it's crossing an ocean or moving from one region to another. By traveling along the same routes your ancestors took, you can gain a deeper appreciation for the challenges they faced. Visiting ports, old train stations, or border crossings can help you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



NATIONAL
ARCHIVES

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



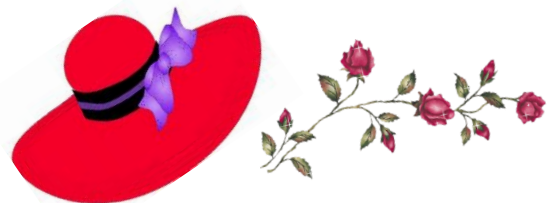
DRUMMOND LAKE CAMPGROUND Drummond, WI

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



Did you know The Gordon-Barnes Garden Club began way back in 1939? The club continues to be an active, social group in our community.

If you enjoy gardening or have an interest in expanding your gardening knowledge, join us! Most meetings are held the 3rd Tuesday of each month at the Barnes Town Hall at 1:30 pm.

Monthly meetings typically include a horticulture related, presentation with members also sharing their knowledge and experiences gardening in the north woods. Summer activities typically include field trips visiting area nurseries and gardens.

The Garden Club also participates in community projects such as planting and maintaining the flowers surrounding the Barnes Town Hall and hosting a booth at the Taste of Barnes.

Next meeting is August 18th at 10:00 a.m. We will be meeting at the Cable Community Farm located at 42915 Short Road in Cable, followed by a garden tour at the home of Deb Nelson.

We will be eating lunch at the farm so please bring your bagged lunch. There are picnic tables at the site.

The September meeting will be at the Barnes Town Hall on the 15th. This will be a planning meeting for 2027

HOPE TO SEE YOU SOON!!!

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)

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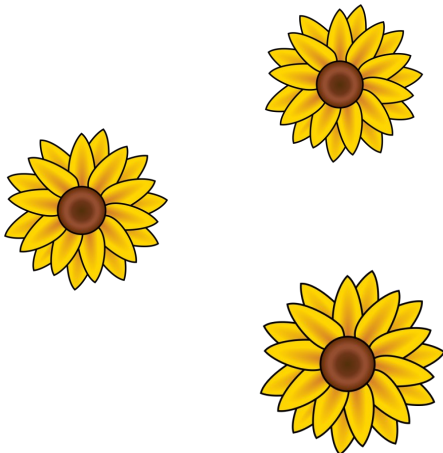


STAY TUNED FOR OUR NEXT REMINISCING

WE NEED YOUR REMINISCING STORY!!!

"THE CLOCK"

COMING IN SEPTEMBER



MORE MEMORIES TO COME

.....
The Barnes Trading Post

Barnes VFW Post 8329

Pease Resort

The Cabin Store

The Enchanted Inn

Hilltop Bar and Grill (Fresh Air Post office)

Boulder Lodge

Tracks Inn

Formerly - Doorn's; Sages; Grilley's

Robinson Lake Bar (Fahrner's Resort)

Sand Point Supper Club

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

Barnes Town Hall

Mammosier's Sunset Resort

Ellison's Resort & Sylvia's Tavern

Tiffany's Salon (Debbie's Hair Design)

Jim Johnson Construction

Georgia's (Skoglunds)

Lyndale Bay Resort

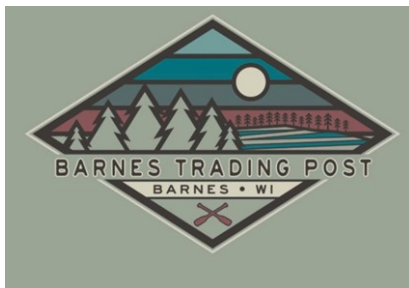
Tall Pines Bar and Grocery

Traut's Resort

Frontier Supper Club

Cheesie's Lakeview Resort





Nadia and Elliott Hough

WE HAVE A LOT
GOING ON
CHECK US OUT ON
FACEBOOK



- ATM - Credit Cards - WIFI Available -

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



www.barnestradingpost.com

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

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

Wilderness Inn

8 Units Available
Wine - Dine - Recline

Join us for Breakfast
Lunch Dinner & Drinks

THE WINDSOR

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



THURSDAY BANGO

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

Join us for Sunday Omelet Bar 9 - 12

JULY CROSSWORD ANSWERS

H	O	E			C	A	B	O	T		S	W	A	T
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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 - 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 OR the heat. 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:

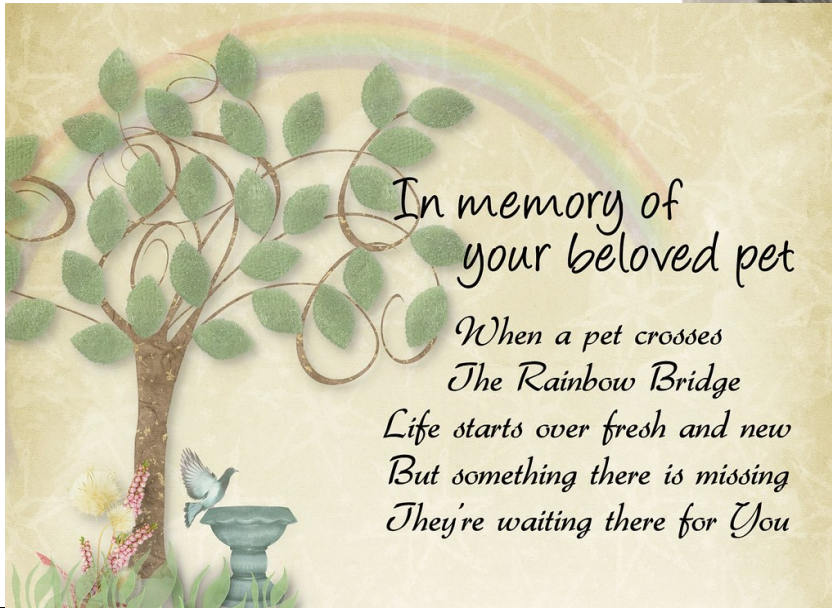
PLEASE TAKE THE TIME TO MEET
THE SCARED ONES, THE SHY ONES,
THE ONES THAT DON'T STICK OUT TO YOU,
THE ONES WITH THE BORING COLORS
OR MISSING LIMBS,
THE OLDER ONES, THE FRAIL ONES.
THEY HAVE NOT GIVEN UP.
THEY JUST NEED YOU.
AND MAYBE YOU JUST NEED THEM TOO.



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.



**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

Authorized licensed
"Recreational Vehicle
Registration Center"

SPRING HOURS

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

Bar & Kitchen Hours:

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

Wednesday:
Bar: 12pm to close
Kitchen: Closed

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

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

P.J.'S

CABIN STORE

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

Gas, Oil, and On & Off Road Fuel Available

TRAIL PASSES
AVAILABLE

WELCOME
HUNTERS &
FISHERMEN

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



FOLLOW ME ON **facebook**

Your Trusted Barnes And Surrounding Area Realtor

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

NO HAZARDOUS DISPOSALS/ITEMS

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

SORRY—WE CANNOT ACCEPT TRASH OR RECYCLING FROM BUSINESSES

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

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

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

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

RECYCLING MYTHS AND FACTS:

The most common items to be recycled are: Mail, paper, glass bottles & jars, aluminum, 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 must 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**

WISCONSIN FAMILY AND CAREGIVER SUPPORT ALLIANCE BAYFIELD COUNTY

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

When a Workforce Shortage Crisis and a Caregiving Crisis Meet

“Wisconsin Working Caregivers: Strategies and Resources for Employers”

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

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

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



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

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

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

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

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

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

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

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

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

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:



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

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

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

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

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



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:

Barnes Notes and News Facebook Page:

www.beercheesesoup.com

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

BAYFIELD COUNTY AUGUST SCHEDULE

PICK YOUR OWN BERRIES

- **Raspberries (Summer Crop):** Early July – Mid-August
- **Blueberries:** Late July – Labor Day / Early September
- **Blackberries:** August – September
- **Fall Raspberries:** August – September

<https://www.bayfield.org/things-to-do/farms-orchards/local-produce-schedule/>

Here are just few to “pick” from



Rocky Acres Berry Farm

87340 Co Hwy J, Bayfield, WI 54814
Phone: 715-779-3332

Blue Vista Farm

34045 S. Co Hwy J, Bayfield, WI 54814
Phone: 715-779-5400

Erickson Orchard & Country Store

86600 Betzold Rd., Bayfield, WI 54814
Phone: 715-913-0717



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 (Frier mood) Sarkauskas
715-580-1288

Follow us on Facebook

SUMMER / FALL PROJECTS



- Turn a muddy low spot into a dry creek bed that controls runoff while creating a natural-looking garden feature.
- Follow the Water
- Build the creek where water already travels rather than forcing it into an unnatural route. Watch the area during heavy rain and identify where the water enters, where it pools, and where it can safely exit.
- The channel must lead downhill toward a suitable outlet. A decorative rock trench that ends in another low spot may simply move the flooding.
- Shape a Shallow Channel
- Remove the grass and excavate a gently curving channel. Make it wider than it is deep so it resembles a natural stream and remains easy to cross and maintain.
- Vary the width slightly along the route. Narrow sections can guide the flow, while broader areas slow the water and reduce erosion.
- Protect the Base

- Compact the soil and cover it with durable nonwoven geotextile before adding stone. This helps separate the rock from the soil while still allowing water to drain.
- Avoid plastic sheeting, which can hold water beneath the creek and create new drainage problems.
- Use Several Stone Sizes
- Cover the channel with rounded river stone, then place larger fieldstones irregularly along the edges. Partially bury the largest rocks so they look settled into the landscape instead of arranged on top.
- Use slightly larger stone where water enters or changes direction. Small pebbles alone may wash away during strong runoff.
- Keep Water Away From Structures
- The creek should not direct water toward the house, deck, fence posts, or neighboring property. Preserve positive drainage away from the foundation and keep the final outlet open.
- Where runoff is substantial, the creek may need to connect to a swale, catch basin, solid drainpipe, or another approved discharge point.
- Plant the Banks
- Create broad planting beds along both sides to absorb moisture and soften the stone. Choose plants according to the site's sunlight and how long the soil remains wet.

SEE NEXT PAGE

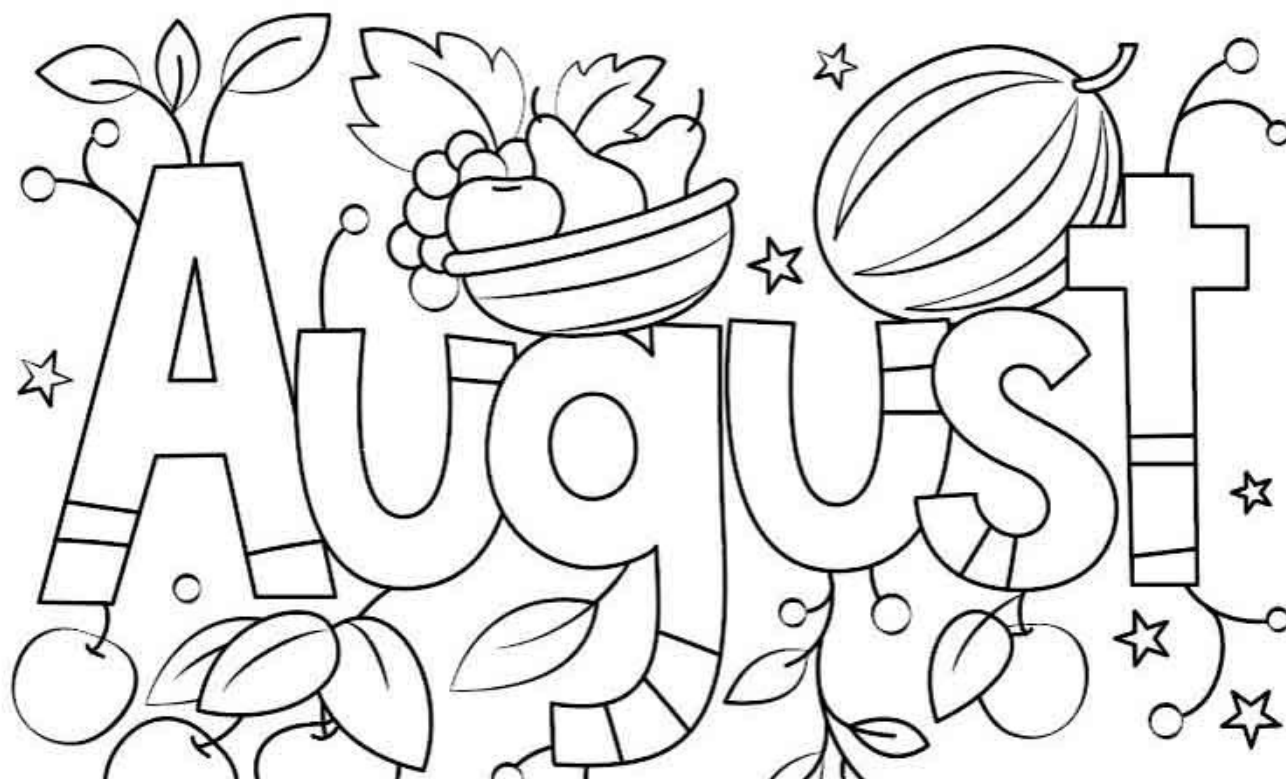
SUMMER / FALL PROJECTS

Turn a muddy spot into a dry creek bed continued:

- Sedges, rushes, ferns, hostas, astilbe, swamp milkweed, cardinal flower, turtlehead, coneflowers, black-eyed Susans, and moisture-tolerant grasses may work in suitable climates. Use the most water-tolerant plants near the channel and place ordinary garden plants on the higher edges.
- Plant in Layers
- Place taller grasses and upright perennials toward the back, medium flowers through the center, and compact foliage near the creek. Repeat several varieties along the route rather than filling every space with something different.
- Leave enough open stone visible for the feature to remain recognizable as a creek.
- Keep Mulch Out of the Flow
- Use stone throughout the active drainage channel. Mulch belongs in the surrounding beds, where slower water is less likely to carry it away.
- Keep soil and mulch slightly below the stones so storms do not wash loose material into the channel.
- Test It Before Finishing
- Run water through the creek or inspect it during the next heavy rain. Water should move through the entire channel without backing up, cutting around the rocks, or flooding the planting beds.
- Adjust low areas and reinforce erosion points before the plants mature.
- Maintain the Creek
- Remove leaves, weeds, sediment, and fallen branches as they collect. Reset stones displaced by strong storms and trim plants before they block the flow.
- A properly graded dry creek turns a recurring muddy strip into useful drainage, while the rocks and layered planting make it look like a deliberate part of the garden.

SEND US YOUR SUCCESSES
WITH NEW PROJECTS

WE'D LOVE TO SEE THEM



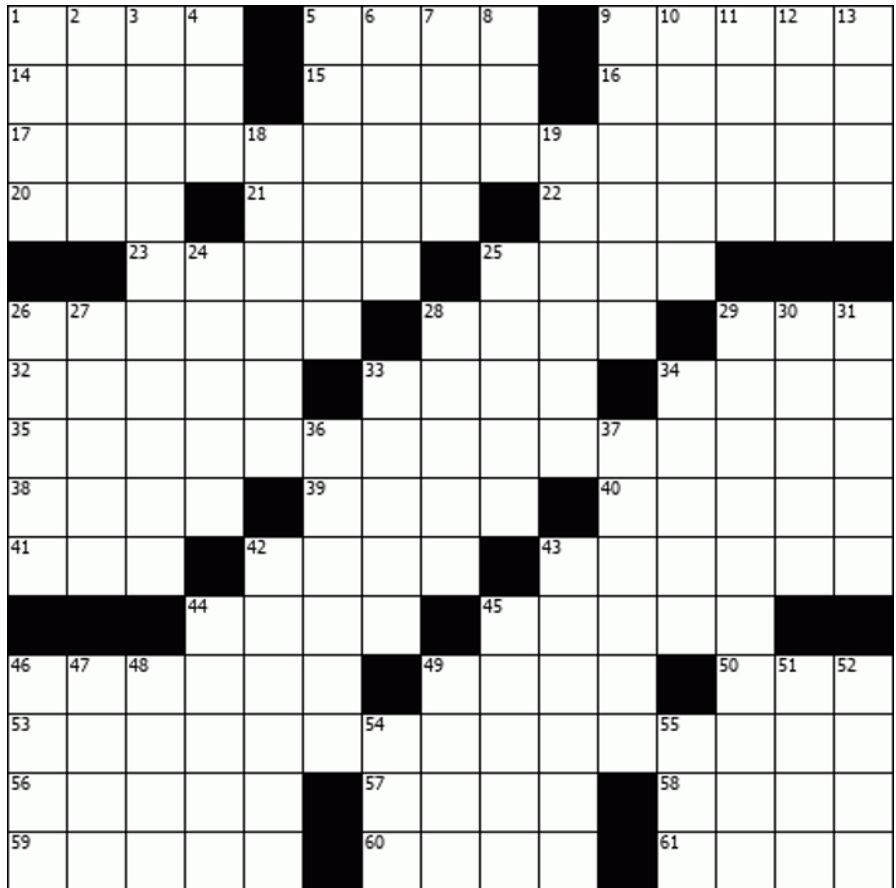
FUN AND GAMES

Across:

1. Patsies
5. Vietnam neighbor
9. Botanist's specialty
14. Repeated three times, a war film
15. "---- La Douce"
16. Unpaid factory worker
17. Attraction of a sort
20. Dr. King, for one
21. Disposition
22. Unwelcome obligations
23. Like some collegiate walls
25. Quirks
26. Cubes, spheres and the like
28. Look for, as compliments
29. Links item
32. Jumps at a rink
33. Mayoral assistant
34. Star turn at La Scala
35. Parts of some diets
38. Terminer's partner
39. Places for training
40. Girder fastener
41. Positive message
42. In proverbs it's more
43. Takes the tiller
44. Stein and Stiller
45. Knocks silly
46. Accustomed to
49. Wide-mouthed jug
50. San Juan aunt
53. Ore sources
56. Not yet eliminated
57. Abrupt closure
58. Subsistence
59. Apportioned (with "out")
60. Fourth of July, for example
61. Theologies

Down:

1. Luminary
2. First-rate
3. Exclusive rights
4. "Cheers" character
5. Start of a Poitier title
6. Packing heat
7. Arabian gulf
8. Wilt
9. Gallic
10. Yoga position
11. "The Mikado" wraps
12. Pastel shade
13. Places of withdrawal
18. In the thick of
19. White sounds
24. More loathsome
25. Bay of Fundy attractions
26. Stomping place?
27. Daisy variety
28. Celluloids
29. Mockeries
30. Place to get down from
31. Bridge positions
33. Deep chasm
34. "Men in Black" menace
36. Sometimes it's hidden
37. Mr. Toscanini
42. Gave a wolfish look
43. Treeless plain
44. Symbol over a vowel
45. It might be broken during aerobics
46. Scholar of Islamic law
47. Northern-flowing river
48. Part of BTU
49. "So Big" author Ferber
51. Couple in a column
52. Some snakes
54. Sixties drug
55. Kind of boot



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.



CLOSING IN ON HARVEST TIME



PICO DE GALLO

Ingredients:

- 6 tomatoes
- 3 jalapenos (mild or your choice)
- 1 medium white onion
- 1/2 a medium red onion
- 1 cup cilantro
- 5 gloves garlic



PICKLES & PEPPERS

Ingredients:

- 7 cups unpeeled pickling cucumbers sliced thin (about 7 large dills)
- 1 cup sliced onions
- 1 cup sliced bell peppers
- 1 Tbsp salt
- 1 cup white vinegar
- 2 cups sugar
- 1 tsp celery seed
- 1 tsp mustard seed

Directions:

- Mix cucumbers, onions, pepper and salt; set aside
- Put vinegar, sugar, celery seed and mustard see in a pot and bring to a boil
- Remove from hear and let cool for one hour
- Pour mixture over cucumbers
- Put in jars and store in refrigerator
- **Will keep up to 2 months**



PICKLED BEETS

Ingredients:

- 10 pounds fresh small beets, stems removed
- 2 cups white sugar
- 1 tablespoon pickling salt
- 1 quart white vinegar
- 1/4 cup whole cloves

Directions:

Place beets in a large stockpot with water to cover. Bring to a boil, and cook until tender, about 15 minutes depending on the size of the beets. If beets are large, cut them into quarters. Drain, reserving 2 cups of the beet water, cool and peel.

Sterilize jars and lids by immersing in boiling water for at least 10 minutes. Fill each jar with beets and add several whole cloves to each jar.

In a large saucepan, combine the sugar, beet water, vinegar, and pickling salt. Bring to a rapid boil. Pour the hot brine over the beets in the jars, and seal lids.

Place a rack in the bottom of a large stockpot and fill halfway with water. Bring to a boil over high heat, then carefully lower the jars into the pot using a holder. Leave a 2 inch space between the jars. Pour in more boiling water if necessary until the water level is at least 1 inch above the tops of the jars. Bring the water to a full boil, cover the pot, and process for 10 minutes.



ROB'S CULINARY CHRONICLES

GRILLING PORK

By Rob Lynch



"Pork. The Other White Meat." was an advertising slogan and campaign developed in 1987 by the National Pork Board to increase demand for pork and change its reputation as a fatty meat.



Sometimes we forget about pork products because we are too busy grilling beef, seafood, and chicken. Grilling pork offers a delicious, smoky flavor that enhances its natural juiciness. Whether you are cooking pork chops, tenderloins, ribs, or sausages, the key to successful grilling is maintaining the right temperature and using the appropriate seasoning.

Marinating the pork beforehand can infuse it with additional flavors, and applying a dry rub or glaze during grilling can create a tasty crust. It's essential to preheat the grill and oil the grates to prevent sticking. Monitoring the internal temperature with a meat thermometer ensures the pork is cooked to a safe and tender perfection, typically reaching an internal temperature of 145°F for chops and loins.

When grilling pork, it's important to allow the meat to rest after cooking. This step helps the juices redistribute throughout the meat, resulting in a more flavorful and moister final product. Different cuts of pork may require varying grilling times and techniques. For instance, pork ribs benefit from a longer, slower cook over indirect heat to become tender, while thinner cuts like chops or medallions can be cooked quickly over direct heat. Pairing grilled pork with complementary sides like grilled vegetables, coleslaw, or corn on the cob can create a well-rounded, satisfying meal that highlights the smoky, savory flavors of the meat.

I have found that pork tenderloin can be as flavorful and tender as any beef filet mignon. See the next page for a great recipe for stuffed pork tenderloin. 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 & beverage tips on his website: www.beercheesesoup.com

ROB'S CULINARY CHRONICLES

STUFFED PORK TENDERLOIN

By: Rob Lynch

Ingredients:

- 2 lb pork tenderloin
- 2 tbsp garlic infused olive oil
- 2 cups fresh spinach leaves, cleaned & stems removed
- 4 oz thinly sliced horseradish cheese
- coarse sea salt (to taste)
- cracked black pepper (to taste)
- grill seasoning (optional)

Directions:

- Using a sharp knife, trim the silver skin from the tenderloin. There's not a lot of it but remove it because it's tough.
- "Butterfly" the tenderloin by using a sharp knife and making a cut up and down the entire length of the tenderloin horizontally making sure you don't cut all the way through.
- Open up the tenderloin and make 2 more lengthwise cuts on each side of the original cut, again making sure you don't cut all the way through.
- Lay your butterflied tenderloin on a flat surface. Pro-Tip: It's OK if you pound it flatter using a meat mallet, but don't get too thin or your stuffing will squeeze out when you roll it.
- Brush the flattened tenderloin with garlic-infused olive oil. Season with coarse sea salt and freshly cracked pepper.
- Place a thin layer of fresh spinach leaves to cover the entire tenderloin surface. On top of the spinach, place a layer of thinly sliced horseradish cheese.
- Carefully "jellyroll" the butterflied tenderloin into a tight cylinder.
- Tie with butcher string approximately every 3 inches.
- Brush the outside of the cylinder shaped tenderloin with more garlic infused olive oil.
- Season the outside of the roll with your favorite grilling seasoning, or simply use coarse sea salt and freshly cracked pepper.
- Place over direct, medium-high heat, turning regularly as you want good browning.
- Grill until the internal temperature reaches 145 degrees.
- After resting, slice into 1 inch thick medallions and serve.



How about a great dessert with your tenderloin.....

CROCKPOT PEACH COBBLER

Ingredients:

- 8 cups sliced fresh or frozen peaches, thawed
- ½ cup white sugar
- cooking spray
- 1 (15.25 ounce) package white cake mix
- ½ cup butter, cut into 8 pieces

Directions:

- Combine peaches and sugar in a medium bowl. Stir well and let stand for 5 minutes.
- Liberally spray a slow cooker with cooking spray.
- Stir peaches once more and add to the prepared slow cooker. Sprinkle cake mix evenly over the peaches;
- don't stir.
- Distribute butter pieces evenly over cake mix.
- Cover and cook on High until cake is golden and bubbly around the edges, about 3½ hours.
- Turn off slow cooker and let stand 15 minutes before serving.



FOR OUR BABIES



PEANUT BUTTER & OAT NO-BAKE DOG TREATS RECIPE



SIMPLE, HEALTHY & DELICIOUS!

INGREDIENTS

- 1 cup rolled oats
- 1/2 cup natural peanut butter (xylitol-free)
- 1/4 cup honey
- 1/4 cup unsweetened applesauce
- 1/4 cup water

INSTRUCTIONS

1. In a large bowl, mix together the peanut butter, honey, applesauce, and water until smooth.
2. Add the rolled oats and stir until well combined.

3. Using your hands or a small scoop, roll the mixture into small balls or flatten into bite-sized shapes.
4. Place the treats on a plate or tray lined with parchment paper.
5. Refrigerate for at least 1 hour, or until firm.
6. Store in an airtight container in the refrigerator for up to 1 week.



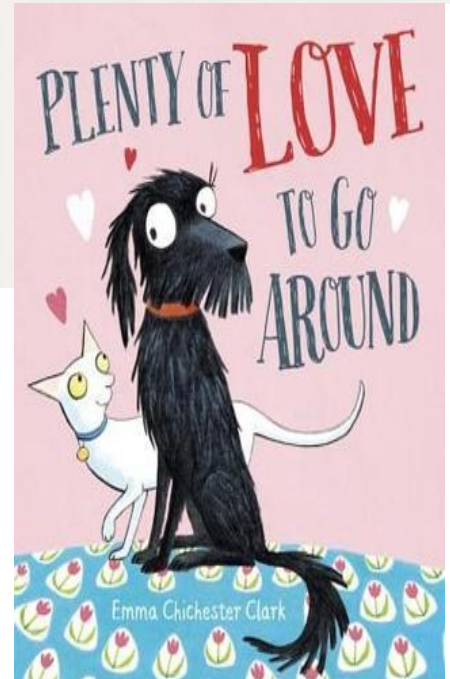
BENEFITS:

These no-bake treats are packed with healthy ingredients your dog will love—perfect for training or a tasty snack!



3-INGREDIENT TUNA OR SALMON CRUNCHIES

- **Ingredients:** 5 oz canned tuna or salmon (in water, no added salt), 1 beaten egg, 1 cup whole wheat flour or oat flour (plus a pinch of catnip if your cat loves it).
- **Mix:** Combine the drained fish, egg, and flour until a workable dough forms.
- **Shape:** Roll the dough out flat on a floured surface to about 1/4-inch thickness, then cut into tiny, cat-bite-sized pieces.
- **Bake:** Place on a parchment-lined baking sheet and bake at 350°F (175°C) for 20 minutes until crisp and cool completely before serving.
- **Storage:** Store in an airtight container in the refrigerator for up to two weeks.



APPS & STARTERS

BASIL GARLIC FETA PEA 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 crudités, 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.

APPS & STARTERS

BBQ BACON WRAPPED MEATBALLS

Ingredients:

- 1 bag of frozen meatballs (or homemade)
- 1 pack of bacon, cut into thirds
- 1 bottle of BBQ sauce
- Toothpicks

Directions:

- Preheat your oven to 350°
- Line a baking sheet with foil and place a wire rack on top.
- Wrap each meatball with a piece of bacon, securing it with a toothpick if needed.
- Brush the wrapped meatballs with BBQ sauce.
- Bake for 15 minutes, then flip and brush with more BBQ sauce. Bake for another 15 minutes.
- For the final touch, brush with BBQ sauce again and bake for 5-10 minutes, or until the bacon is crispy.



BLUEBERRY BRIE GRILLED CHEESE SANDWICH

PREP TIME 3 minutes

COOK TIME 6 minutes

TOTAL TIME 9 minutes

Ingredients:

- 3 tsp butter, softened
- 2 slices Dempster's Honey Wheat bread
- 1/8 cup Brie, sliced
- 3 tsp blueberry pie filling (or blueberry jam)

Directions:

- Spread butter on one side of each slice of bread.
- On the non-buttered side, add toppings and cover with other slice of buttered bread. The buttered side should be facing outwards.
- Heat a skillet to medium-high heat. Grill each side for 2 to 3 minutes or until desired doneness is reached. Cut in half and enjoy hot!



REUBEN DIP

Ingredients:

- 8 ounces cream cheese softened
- 1 1/2 cups corned beef diced or chopped
- 1 1/2 cups Swiss cheese shredded
- 1/2 cup sour cream
- 1/2 cup sauerkraut drained
- 1/4 cup Thousand Island dressing
- 2 tablespoons chopped parsley
- cooking spray

Directions:

- Preheat the oven to 425°
- Coat a small baking dish or skillet with cooking spray.
- Place the cream cheese, corned beef, 3/4 cup Swiss cheese, sour cream, sauerkraut and Thousand Island dressing in a bowl. Stir gently until blended.
- Spread the cream cheese mixture into an even layer in your prepared dish.
- Top with remaining 3/4 cup of cheese.
- Bake for 15-20 minutes or until cheese is browned and dip is bubbling.
- Top with parsley, then serve.



OUR FAVORITE RECIPES

BBQ SPICY SHEET PAN ROASTED JAMBALAYA

Wisconsin Energy Cooperative News

Make 4-6 servings.

Ingredients:

- 1 large yellow onion
- 1/2 large green bell pepper, diced
- 1/2 large yellow bell pepper, diced
- 1/2 large red bell pepper, diced
- 3 stalks celery, diced or diced
- 2 garlic cloves, minced
- 1-2 jalapenos, seeded and diced
- 1 pint cherry tomatoes
- 3 Tbsp olive oil, divided
- 1/2 tsp salt
- 1/2 tsp black pepper
- 1 Tbsp Cajun seasoning blend
- 1 link (13.5 oz) Andouille sausage, sliced
- 1 lb large shrimp, peeled and deveined
- 1 lb linguine noodles, cooked according to package directions
- 1-2 lemons, sliced in very thin wedges
- 2 green onions, sliced
- 1 bunch fresh parsley, chopped



Directions:

- Preheat oven to 400*
- Line a large 13x18 inch sheet pan with parchment paper
- In a large bowl, combine onion, bell peppers, celery, garlic, jalapenos and tomatoes with two tablespoons olive oil, salt and pepper until evenly combined
- Spread out evenly on the pan into a single layer
- Add slices of Andouille sausage.
- Roast in the oven for 15-20 minutes or until vegetables are tender and start to get a golden-brown char on their edges.
- While the vegetable and sausage mixture is in the oven, toss shrimp with the Cajun seasoning and prepare the linguine noodles.
- When ready, remove the baking sheet from the oven, place shrimp on top of the vegetable and sausage mixture in a single layer, then top with half the lemon wedges.
- Return to the oven and cook for approximately 5-8 minutes or until the shrimp are cooked through and are an opaque pink.
- Serve sheet pan ingredients over linguine garnished with green onions and parsley with remaining fresh lemon wedges on the side.

BAKED PARMESAN ZUCCHINI

Ingredients:

- | | |
|----------------------------------|--|
| • 2 Green Zucchini | • 2 1/2 tablespoons olive oil |
| • 1 Yellow Squash | • 1 Tbsp minced garlic |
| • 1/4 cup Grated parmesan cheese | • 1 tsp oregano (1/4 tsp if you're using ground oregano) |
| | • Salt and Pepper to taste |

Directions:

- Pre-heat the oven to 425°
- Cut zucchini and squash into rounds (as pictured)
- In a mixing bowl, use a spatula to gently combine 2 tablespoons of olive oil, the cut zucchini, squash, and the minced garlic.
- Prepare a baking sheet with foil and 1/2 tablespoon of olive oil to prevent sticking (use a napkin to cover the entire surface of the baking dish)
- Place the zucchini and squash evenly on the baking sheet
- Sprinkle on the oregano
- Add desired salt and pepper to taste
- Cover with parmesan cheese
- Bake for 10 minutes - Broil for the last 3 minutes



DESSERTS & TREATS

HAWAIIAN PINEAPPLE CAKE

Ingredients:

- 2 cup all-purpose flour
- 2 cup sugar
- 2 eggs
- 1 tsp baking soda
- 1 tsp vanilla
- pinch salt
- 1 – 20 oz can Crushed pineapple (undrained) in its own juice (**not in syrup**)
- 1 cup chopped nuts (optional)

Heat oven to 350*

CREAM CHEESE FROSTING:

- 1/2 c butter or 1 stick
- 1 – 8 oz cream cheese, softened
- 1 tsp vanilla
- 1 1/2 c confectioners' sugar
- coconut for garnish – optional

Directions:

- Mix all of the cake ingredients together in a bowl.
- Pour into a greased 9X13 inch cake pan
- Bake at 350 for 35 – 40 minutes (until top is golden brown).



Directions: Frosting

- Beat butter, cream cheese and vanilla together until creamy.
- Gradually mix in powdered sugar.
- Frost cake with cream cheese frosting while still warm.
- Sprinkle with chopped nuts if desired.

BLACKBERRY CRUMBLE

Prep Time 10 minutes | **Cook Time** 35 minutes | **Servings** 6

Ingredients:

- 1 cup all purpose flour
- 1 cup granulated white sugar
- 1 large egg
- 1/2 cup unsalted butter melted & cooled
- 4 cups blackberries washed & dried
- 2 Tablespoons lemon juice
- 1/2 tsp cinnamon
- 1 Tablespoons brown sugar

Directions:

- Preheat your oven to 375°F and butter the skillet. Set aside.
- To a large bowl, add the flour, white sugar, and egg. Blend well until it's a fine, coarse, powder.
- Melt the butter and set aside.
- Add washed blackberries to prepared skillet and cover with lemon juice.
- Top the berries with the flour mixture.
- Drizzle the top with the melted butter.
- Sprinkle the top with the cinnamon and brown sugar.
- Bake in the oven for 35 minutes.
- Serve warm with vanilla ice cream.

Notes

- Serve warm with vanilla ice cream or whipped cream.
- Store covered for up to 3 days.



Jim's BAIT

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CHECK OUT OUR CLOTHING SECTION



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

**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.



Wisconsin Department of Natural Resources (.gov) +3

FOR FISHING & HUNTING REGULATION QUESTIONS PLEASE CONTACT:

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