

BARNES NOTES AND NEWS

Volume 2, Issue 2

Free

The BARNES NOTES & NEWS is your source of our area's community events and happenings, obituaries and other items of interest. We continue to welcome you to place your ads, submit events or articles, and stories. Please contact the owner/editor: Julie (Frierhood) Sarkauskas at barnesnotesandnews@gmail.com or call 715-795-2775.

Find our link on the Town of Barnes Website !!! Visit: Barnes-wi.com / Community / Barnes Notes and News

SUMMER IS FINALLY HERE!



It was a LOOONG time a comin' but summer is finally here !!! The birds are thawed out and the weeds are in full bloom, but now with some rain, might have a lawn. Thought maybe I'd get one garden done every couple of days...but didn't quite work out that way. Lots going on this summer, our softball tourneys are back, we have fundraisers, trash for cash, bake sales, chicken feeds, .22 Shoot, bake sales and SOOO much more. Be sure to keep your eyes peeled for the details as they become available. June's article will be included in the July issue. As always, thank you for your support.

God Bless - Julie Sarkauskas

VFW SPLATTER BOARD & .22 SHOOT-PAGE 5

BARNES VFW POST 8329 DRUMMOND HIGH SCHOOL SCHOLARSHIP

Another successful year for the Barnes VFW April Friday Fish Fry Scholarship Fundraiser !!

THANKS FOR YOUR SUPPORT !!

Steve Vanderburg (VFW Post 8329) and Julie Johnson (Ladies Auxiliary) presented 4 \$ 500 scholarship awards.



Ladies Auxiliary Presentation (left to right) Julie Johnson, Madelyne (Maddie) Krivinchuk and Bradley Rasmussen.



VFW Post 8329 Presentation (left to right) John Pendergrass and Bradley Rasmussen, and Steve Vanderburg

Included in this issue:

- Advertisements
- Thank yous, Birthdays and Anniversaries
- BAHA
- Barnes Food Shelf
- Calendar of Events
- Church News & Events
- Barnes Book Club
- Local News & Events
- Good Eats/Recipes
- Obituaries
- Puzzles
- Red Hat Ladies
- "Reminiscing"
- Senior Meals
- Town of Barnes
 - Office Hours
 - Town Board
- Transfer Site
- UFO Crafters
- Garden Club

LAKE COUNTRY ATV CLUB FUNDRAISER

COME JOIN US FOR FOOD, FUN AND GAMES

SATURDAY, JUNE 2nd, 2018
12:00 P.M. to 6:00 P.M.

BARNES VFW POST 8329
52325 Lake Road

SUMMER BBQ

FOOD AVAILABLE FOR PURCHASE

BEAN BAG TOURNAMENT (2 PERSON TEAMS) - RAFFLES, BOARDS, 50/50 DRAWING & PRIZES
FUNDS GO TOWARD A NEW TRAIL GROOMING TRACTOR.



Annual Co-ed Softball Tournament

June 29th & 30th
Barnes VFW



BBQ Chicken, Drinks and Fun!!
Camping and lodging available
For more Information, please call
Tiffany Mallory @ 715-816-0294



TO ALL OF YOU!
KID DADS & PET DADS WHO STAND TALL AND SHARE YOUR LOVE



CHECK WITH THE DNR OR TOWN OFFICE FOR FIRE DANGER STATUS BEFORE BURNING

Barnes Notes and News, LLC

50690 Pease Road
Barnes, WI 54873
715-795-2775



BARNES AREA CALENDAR OF EVENTS: JUNE 2018

Sat. Jun 2	TRASH-FOR-CASH SALE - LUNCH 8:00 a.m. - 3:00 p.m. by Barnes Christian Men and Barnes Christian Women, Barnes Community Church: 715-795-2195
Mon. Jun 4	BARNES LIONS CLUB Meeting 6:00 p.m. at Maki's Restaurant. Lions Club: 715-795-2047
Fri. Jun 8	SCHOOL'S OUT FOR SUMMER, 30% Sale on Everything! Through Sun., June 10. Summer Hours: Open Wed. - Sun. M&M Greenhouse: 715-795-2100
Sat. Jun 9	PPOA Firewise Chipping Day. For information call 715-795-2542
Sat. Jun 9	VFW POST 8329 SPLATTER BOARD AND .22 SHOOT- 12:00 noon at VFW Hall. Food & Beverages available. Smoking Pavilion. VFW: 715-795-2271
Sat. Jun 9	VFW POST 8329 AUXILIARY BAKE SALE 9:00 a.m. until gone - Inside VFW. Auxiliary: 715-795-2271
Mon. Jun 11	FRIENDS OF THE EAU CLAIRE LAKES AREA Board Meeting 1:30-4:00 p.m. Location: Barnes Town Hall
Thur. Jun 14	FATHER'S DAY SALE through Sun., June 17, 30% off Trees & Shrubs. M&M Greenhouse: 715-795-2100
Sun. Jun 17	FATHER'S DAY SERVICE 9:30 a.m. at Barnes Community Church: 715-795-2195
Mon. Jun 18	EAU CLAIRE LAKES CONSERVATION CLUB (ECLCC) Meeting 7:00 p.m. at VFW Post. ECLCC: 715-376-4431
Tues. Jun 19	REGULAR TOWN BOARD MEETING 6:30 p.m. at Barnes Town Hall: 715-795-2782
Thur. Jun 21	BARNES AREA HISTORICAL ASSOCIATION (BAHA) Meeting 9:00 a.m. at Museum, corner of Lake Rd. & Cty. N. 715-795-2145.
Fri. Jun 22	BLOOMS ARE ON SALE through Sun., June 24, 15% off all plants at M&M Greenhouse: 715-795-2100
Sat. Jun 23	BAHA FLEA MARKET & PIE SOCIAL 9:00 a.m. - 2:00 p.m. at Barnes VFW Hall on Lake Rd. Food and beverages available. Vendors welcome. Sponsored by Barnes Area Historical Association. 715-795-2145 www.bahamuseum.org
Sat. Jun 23	PPOA Board of Directors Meeting 9:00 a.m. in the Wannigan. PPOA: 715-795-2542
Tues. Jun 26	VFW POST 8329 Meeting 6:00 p.m. at VFW Hall. VFW: 715-795-2271
Tues. Jun 26	VFW POST 8329 AUXILIARY Meeting 6:00 p.m. at VFW Hall. Auxiliary: 715-795-2271
Thur. Jun 28	NATIVE PLANT SALE through Sun., July 1 at M&M Greenhouse: 715-795-2100
Sat. Jun 30	FRIENDS OF EAU CLAIRE LAKES AREA Beer Tasting Social 3:00 p.m.— 6:00 p.m.. Location: TBD
Sat. Jun 30	MUSIC at the Cabin Store 10:00 p.m. - ?? 715-795-2561
Sat. Jun 30	VFW POST 8329- CHICKEN BBQ at 12:00 noon. Smoking Pavilion. VFW Auxiliary Meat Raffle: VFW & Auxiliary: 715-795-2271

Judy Bourassa, Town Clerk / Treasurer

clerk@barnes-wi.com

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

Visit: Barnes-wi.com for town minutes

TOWN OF BARNES BOARD MEMBERS

Chairperson: Chris Webb	Foreman: Eric Altman
Supervisor: Donna Porter	Constable: Mike O'Keefe
Supervisor: Seana Frint	
Supervisor: Tom Emerson	
Supervisor: Zach Desrosiers	

SAFETY REMINDER: DID YOU KNOW... A PWC (Personal Watercraft) may not be operated at faster than “slow, no wake speed” within:

- 100 ft of any other vessel on any waterbody
- 200 ft of shore on any lake
- 100 ft of a dock, pier, raft, or restricted area on any lake



Let's be safe out there!

Source: WI Boating Laws and Responsibilities handbook.
Questions? Call 1-888-936-7463 or visit dnr.wi.gov.



BARNES SENIOR MEALS - JUNE 2018 MENU



How to Register for a Senior Meal at the Barnes Town Hall
 Meals are served at the Barnes Town Hall Monday - Thursday at 12:00 p.m.
 To reserve or cancel a meal, please call (or stop by) the Barnes Senior Meal Site
 at 715-795-2495 between 10:15 am to 1:15 pm Monday - Thursday.

If you are not able to call between 10:15 am to 1:15 pm Monday - Thursday to reserve or cancel a meal,
 please call the Bayfield County Department of Human Services at 1-888-717-9700, press 178 and leave the following information by 3:00 pm,
 Monday through Friday: Your name, phone number, date you would like to reserve a meal and the meal site (Barnes)

Week 1: 6/4 - 6/7 Week 2: 6/11 - 6/14 Week 3: 6/18 - 6/21 Week 4: 6/25 - 6/28

Monday	Tuesday	Wednesday	Thursday
Pork Loin in Brown Gravy, Cubed Buttered Potatoes, Green Beans, Orange, WW Roll w/butter, Milk	Beans & Wieners, Tator Tots, Carrot Coin, Pineapple Rings, WW Roll w/butter, Milk, Veg Alt: Tofurky & Beans	Chef Salad w/vegetables, hard boiled eggs, diced turkey, shredded cheese, croutons and salad dressing, Apple, Raisin Bread Pudding w/Lemon sauce, Milk, Veg Alt: Chef Salad w/ Garbanzo Beans	Spaghetti & Meatballs, Wax Beans, Pumpkin Pie Square, Italian Bread w/butter, Milk, Veg Alt: Spaghetti w/Soy Crumbles
Sliced Pork on a buttered bun, Candied Yams, Peas, Applesauce, Milk	Tuna Salad Sandwich on WW Bread, Tomato Basil Soup, Creamy Coleslaw, Lemon Fruit Salad, Milk	Turkey Pot Pie, Buttered Beets, Pineapple tidbits, Frosted Brownie, Milk, Veg Alt: Tofu Pot Pie w/Homestyle Veggies	Salisbury Steak w/gravy, Mashed Potatoes, California Blend Veggies, WW Roll w/ butter, Apple Pie Squares, Milk, Veg Alt: Salisbury Style Tofu Cutlet
Chicken Chop Suey over Steamed Rice, Chow Mein Noodles, Oriental blend Veggies, Pear w/Cranberry Salad, Milk	Chilled Ham & Cheese Macaroni Salad, Pickled Beets, Tomato Slices w/cottage cheese, Kiwi, Milk, Veg Alt: Tuscan Bean & Pasta Salad	Beef Tips & Mushroom Stroganoff over Egg Noodles, Brussel Sprouts, Broccoli Salad, Rhubarb Crisp, Milk, Veg Alt: Tempeh Mushroom Stroganoff	BBQ'd Chicken, Corn Niblets, Baked Beans, Potato Salad, Rec Velvet Cake, Milk, Veg Alt: BBQ'd Tempeh
Swedish Meatballs in Brown Gravy, Mashed Potatoes, Steamed Spinach, WW Roll w/butter, Peach Delight Dessert, Milk	Fishwich Cheese Sandwich on a buttered bun w/tartar sauce, 7 Layer Salad, Jello w/ pineapple, Banana, Milk	Chicken Cacciatore over garlic buttered linguine, Italian Blend Veggies, Tapioca Fruit Salad, Milk, Veg Alt: Italian Bean Cacciatore	Beef & Bean Taco Salad w/ lettuce, tomato, sour cream & Mild Picante Sauce, Milk, Veg Alt: Black Bean Taco Salad



WE NEED YOUR HELP WITH ROAD CLEAN UP

Please be sure to pick up anything that blows out of your vehicle or trailer.
 We have organizations and clubs in town that have "clean up" events.
 Check in with them to offer your time.



WE GREATLY APPRECIATE YOUR HELP IN KEEPING OUR TOWN CLEAN.

PLEASE When walking—WALK AGAINST 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 to 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 your pets on the ditch side of you, 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 intervein. **The outcome of that is obvious.** Love your pets enough to keep them safe.*

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 (Frierhood) Sarkauskas at barnesnotesandnews@gmail.com

**THANKS TO YOU ALL FOR YOUR SUPPORT. GOD BLESS
 LIKE US ON FACEBOOK**

Donations are welcome and appreciated.

Your generous donation will be applied as sponsorship to our community pages.



FREE FISHING WEEKEND

JUNE 2ND & 3RD, 2018

Every year the first consecutive Saturday and Sunday in June are designated as "Free Fishing Weekends" throughout the State of Wisconsin. Residents and nonresidents of all ages can fish without a fishing license (and trout stamps) over these two days. However, all other fishing regulations (length limits, bag limits, seasons, etc.) apply.

**HAVE FUN, BE SAFE
AND GOOD LUCK!**

**Please abide by the rules
and regulations of the lakes**



The Museum officially opened May 18th. Our hours are Friday and Saturday 10:00 a.m. to 3:00 p.m. We are still looking for volunteers.

Please feel free to stop by the museum or, call Paula Greenspan at 715-795-2936 or Florence Prickett at 715-795-2145.

UPCOMING EVENTS

Pie social and Flea Market - Saturday, June 23rd

Rib Fest - Saturday, July 28th

OPEN FORUM MEETING:

BAHA will soon be announcing a meeting open to everyone - public and members, which will be held at the Barnes Town Hall. We welcome any ideas or concerns anyone might have as your input is important to us.

***** PUBLIC NOTICE *****

Barnes residents and guests who wish to display fireworks on their property (owned or rented) must have a valid fireworks permit issued by the town of Barnes. Only fireworks that are purchased in Wisconsin are legal to be displayed. Permits issued will be on file with the Fire Department, Constable, DNR, and the Sheriff's Department. Proof of insurance/bond will be required at time of application.

FIREWORKS ARE PERMITTED IN THE TOWN OF BARNES ONLY DURING THE TIME PERIOD OF ONE (1) WEEK BEFORE THE FOURTH OF JULY AND ONE (1) WEEK AFTER THE FOURTH OF JULY AND FOR DESIGNATED SPECIAL EVENTS. Display hours are from dusk to 11:30 p.m. ONLY and will be strictly enforced. Violators will be subject to a possible fine and confiscation of the fireworks.

Permits are issued by the Barnes Town Clerk/Treasurer during regular office hours. You must apply in person at least two days prior to purchasing and using your fireworks.

Any questions, please contact the Town Clerk/Treasurer at 715-795-2782 or the Constable at 218-340-3101.

THANK YOU FOR ABIDING BY THE REGULATIONS



Wanted:

**Men's softball teams
for tournament in Barnes
June 30th & July 1st**

\$500 first place

\$150 entry fee due 6.15.18

Email: tiffanyjane2203@gmail.com



STORAGE



*Store your boats, pontoons, cars, campers,
snowmobiles, ATV's, and tree stands.*

If you have it, we can store it!

We can winterize and we can pick-up.

Gregg Frierhood — Barnes, WI
Call now - (715) 558-2899 or (715) 795-2247

CLEAN BOATS CLEAN WATERS

As we begin the 2018 boating season, I'd like to remind you of some checklist items.

- Be sure the correct number of lifejackets are in your boat.
- Make sure the plug is in your boat before backing down the ramp.
- Inspect, drain and clean all boats and gear of weeds, mud and water. This includes water toys such as rafts, tubes and skis as well as kayaks and canoes.

Do not add lake water to leeches and minnows. If you add lake water you are required by law to only use them on that body of water.



Blood Shrimp

Our invasive concerns are Zebra Mussels, Yellow Iris and the Blood Shrimp. These were found last year in nearby Minnesota. If you notice any strange plants or animals, please advise the person doing Clean Boats inspections or send me a text. It's up to the boating public to help prevent the spread of invasive species that will harm our lakes.



Zebra Mussel

If you have some extra time, please consider spending a couple hours at a boat landing. Hours include weekdays, not just weekends. Volunteer Monitor training is May 4th - 12:00 noon at the Barnes Town Hall

Thank you for your efforts and support to keep our lakes clean and safe for the next generation. - Sally Pease (Text: 715-559-0614)

Come to the Biggest Yard Sale in Bayfield County!

Barnes Community Church will hold it's annual
Trash for Cash Sale
Saturday, June 2rd, 2018

Everything from machinery and tools to household items
and sporting goods - ALL of them at great prices.

Food and beverages also available.
Sale starts at 8:00 AM and runs to 3:00 PM

Barnes Community Church
3200 County Road N
Barnes, Wisconsin



Two miles east of St Hwy 27 on Cty Hwy N

★ *Coming Soon!* ★

ROBINSON LAKE RESORT & BAR
51825 Fahrner Rd
Barnes, WI 54873

Under new ownership

Bar Opening Soon! (June)
FRI- SAT- SUN (Seasonal)

Cabin rentals still available for
this summer and fall



Accessible by
Boat / Car / ATV

BARNES VFW POST 8329 SPLATTER BOARD



12 NOON SATURDAY
June 9, 2018

AUXILIARY BAKE SALE
9AM UNTIL GONE!

Food & Your Favorite Beverages Available
VFW Clubhouse on Lake Road in Barnes



FOR SALE

I want to ensure the community that Julie and I are still open and doing hair. Ideally I would love to sell it to someone who would use it as a beauty shop. It's only listed as a building sitting on 1.6 Acres. My furniture and business is not in the asking price, so it would be perfect for a stylist to start their own business and invest in their own building.

A few people have asked me what "kind of revenue does it bring in?" I'm still open! Of course I will show anyone interested in it my books. I started this shop in 1985 with Anita Rauwolf above Downtown Barnes, now, Cedar Lodge. When going upstairs became difficult for my father, we realized it was probably the same for others. So my husband and I asked Annie and Patrice if we could count on them to give us at least 5 more years if we bought land across the road and built a ground level, handicap accessible building-that was 18 1/2 years ago. For most of my 32 1/2 years of having my shop in Barnes, I have been open Monday thru Saturday. Now it's time for Trice and Annie to retire, and I thank them so very much for their years of working with me, truly, I would not have been able to do it without them.

So, please stop in and continue patronizing us and pass the word out there about a great opportunity this little place is.

Thank you, Deb Meier, owner.

GEORGIA'S

NEW OWNER: GEORGIA'S SON BRYAN

"HAPPINESS IS HOMEMADE"

Come in and enjoy

NOW OPEN EVERY DAY
11:00 to Close

Ellison Lake Rd, Barnes, WI
Phone: 715-795-2121



This could be YOUR ad

Ask me about it



SALES: GARAGE - ESTATE - CRAFT
FOR SALE - HELP WANTED



Bear Country North Country Vacation Rentals

Live Bait • Licenses • Boat & Canoe Rental • Pontoon Rental • Gas • Groceries
Sporting Goods • Clothing • Guide Service • Dock & Lift Sales
ATM • Cabin Rental • Video Rental • Propane

CRAIG MANTHEY
(715) 739-6645
(715) 798-3334 Cable Office

P.O. Box 130
Drummond, WI 54832
Email: bearcountry@cheqnet.net
www.northcountryvacationrentals.net

THE RED GERANIUM

State Hwy 27, Barnes
715-795-2168



Unique
Cards, Gifts
and
Treasurers

CABIN MOVING SALE



Everything from
Kitchenware to Furniture
Saturday June 23rd
49155 East Shore Rd
on Middle Eau Claire, Barnes, WI
8:00 a.m. to 5:00 p.m.

Come Shop at Our GARAGE SALE

LOADS OF ABSOLUTELY
UNBELIEVABLE JUNK!!

June 22 & 23
Saturday & Sunday | 9AM
5910 James Road | Barnes, WI 54873



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.

YOU NEED TO
HELP—WE CAN'T
DO IT ALONE.

YOU NEED TO
CARE!!!

P.J.'S

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

CABIN STORE



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

**TRAIL PASSES
AVAILABLE**

We are now an
authorized licensed
"Recreational Vehicle
Registration Center"

CABIN STORE EVENTS



MUSIC

SATURDAY JUNE 30TH
DJ STARTS AT 9:00 P.M.

SATURDAY JULY 7TH
DJ STARTS AT 9:00 P.M.

KITCHEN WILL CLOSE at 7:00 P.M. July 4th

ALSO AT THE CABIN STORE

On-Off sales of beer and liquor. A wide variety of grocery items including canned goods, dry goods, 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.



IT'S PICKLEBALL TIME IN



The official start for pickleball mixers is Monday, June 11, 2018, from 3:00 p.m. to 5:00 p.m.

Sessions will be held every Monday through August 27th.

Come on out to the Barnes Town Park and join in the fun. Paddles, balls and beginning instructions are available each week if requested. We will also hold other sessions during the week if there is enough interest.

Remember: "Just one more game."

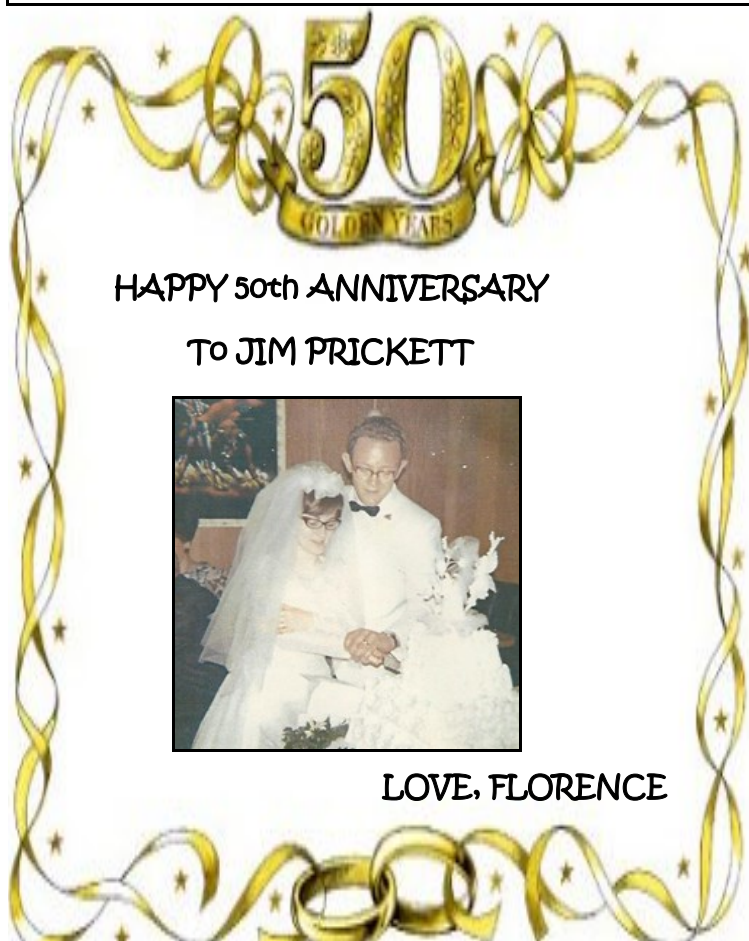
See you on the Courts...

Questions: call Rita or Jim Johnson at 715-795-2359

A NOTE FROM A CONCERNED CITIZEN -

My daughter was recently fishing and came upon the "filleted" remains of someone's catch. According to the DNR, your catch remains MUST be disposed of properly and not dumped back into the lake.

PLEASE - help keep our lakes clean healthy. The eagles and otters are very capable of catching their own supper!



**HAPPY 50th ANNIVERSARY
TO JIM PRICKETT**



LOVE, FLORENCE



THE 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, that their license is current and 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 or visiting the area, your dog must be on a leash when walking or in public, and, you must have a local License tag. You can get the license applications at the Town of Barnes office. Reminder: Kitties need their rabies, distemper, lymes shots and frontline too!

LOCAL VET INFORMATION: KEEP YOUR VET'S NUMBER HANDY AT ALL TIMES.

NORTHSTAR VETERINARY CLINIC/HOSPITAL
Dr. Sammi Pumala # 715-739-6823
52545 Old 63N, Drummond

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

SEELEY VETERINARY CLINIC
Dr. John Mundel # 715-634-5996
12942W County Rd OO, Hayward (Seeley)

HAYWARD ANIMAL HOSPITAL
715-634-8971
15226W Cty Rd B, Hayward



TICK REPELLENT RECIPE

- 20 Drops Lemongrass Essential Oil
- 20 Drops Eucalyptus Essential Oil
- 4 ounces of Water

Add all ingredients in a spray bottle....
Shake Well

Spray on shoes, socks, and pant cuffs
SAFE FOR HUMANS AND DOGS



Ticks can burrow in your pets gums as well so check their mouths while you're at it.



KEEP YOUR PET SAFE ON THE WATER !!!!!



Jade Boheim
Stylin' in her new Life Jacket



Jade asks you to please keep your pet safe while out on the water this summer.

Pick up a life jacket for your fur baby and always have it on the boat with you.

Too many things can go wrong when you least expect it, and on the water can be even more dangerous for your pet.



BE SAFE and "BOAT ON !"

Love, Jade

SUMMERTIME... AND THE LIVIN' IS EASY



WATCH FOR PETS IN THE WATER WHILE BOATING



GOD BLESS OUR CANINE VETS



BE AWARE OF YOUR PETS PAWS ON THE ROADS THIS SUMMER. AS WITH THE COLD SNOW AND ICE, THEIR PAWS GET BURNED ON THE HOT PAVEMENT

Pet friendly Vitality Extracts - Essential Oils

Separation anxiety, fireworks, thunder, new people and places... all of these things can trigger stress and make your dog uneasy.

- Lavender
- Cypress
- Geranium
- Lemon
- Frankincense
- German Chamomile
- Almond Oil



Copper and I thank you for your support of our canine, feline and any other pet friends. Our babies love us without condition. They help us without effort. They heal our hearts and spirits, without ever asking for anything in return except love.
GIVE IT BACK TO THEM.

THE PERFECT ROSE

For 22 years, Julie Overom has been on a personal mission to develop the perfect rose for the Northland — a disease-resistant rose as pretty as a hybrid tea and hardy enough to survive Northland winters without being buried.

What began modestly as a backyard hobby cross-breeding roses grew into full-time research that includes a rose farm in Lake Nebagamon and a 30 x 100 foot, commercial-size greenhouse where she spends long days from mid-April to November plus many hours keeping meticulous records.



In her search for the perfect Northland rose that is commercially released, Overom has hybridized tens of thousands of roses over the years, producing more than 10,000 new cultivars she has exposed to disease and harsh winters. Along the way, there's been plenty of heartbreak when promising cultivars succumb to disease, harsh winters or fail to thrive. "Someday I will find it," she told the News Tribune in 2002.

Now, 16 years later, Overom has done it. One of her rose cultivars will be introduced nationwide next year. The rose — Cherry Frost — has all the qualities Overom sought and more, from resistance to black spot and powdery mildew, Zone 3 hardiness, good form, attractive foliage and abundant clusters of two-inch, 20-petal blooms from July through October. And to her surprise, it did well in varied climates, including California.

To get there, her rose underwent six years of rigorous testing and trials by Star Roses and Plants, a division of Conard-Pyle Co. The Pennsylvania-based company produces landscape plants that it sells to wholesale nurseries which, in turn, sell to retail garden centers. Of the 1,500 new rose varieties that enter its trials each year, only a few go the distance. The company introduces just five new roses each year, according to Kristen Smith, Star Roses' new plants coordinator. In 2019, Cherry Frost will be one of them.

"Cherry Frost performed well, exhibited good disease resistance, produced attractive red blossoms throughout the season and overall met all of these checks throughout the process," Smith said.

Some eager gardeners won't have to wait until next year to get a Cherry Frost shrub. It will have a limited release of 1,500 plants this year. Only one garden center in Wisconsin — Northern Family Farms in Merrillan — and one in Minnesota — Bergeson's Nursery in Fertile — will sell Cherry Frost this season.

Joe Bergeson, co-owner of Bergeson's Nursery, has grown Cherry Frost for five years, after getting a plant from Overom to see how well it would do in Northwestern Minnesota. Planted in a field, it has thrived, producing large flower clusters. Now that it's commercially released, he can move it into one of his display gardens for customers to see.

"People are excited about it," Bergeson said of the rose. "It fills a need for a hardy red rose. And it has a massive amount of blossoms." While there are other hardy roses out there, more are needed, and gardeners are always looking for something new, he said. A rose hybridizer himself, Bergeson said a commercial release is a big achievement. "The longer you do this work, the more you realize how hard a path it is," he said. "And Julie has high standards."

He noted that the hybridizing doesn't just require collecting roses to cross-breed and evaluate, but also involves exposing the roses to diseases to test their resistance. For example, black spot, a common and troublesome fungus disease that can severely damage roses, has nine different strains, he said.

"Sometimes a rose can appear beautiful and resistant for five or six years, then it breaks down with ugly black spot," he said. Overom, 65, has been hybridizing roses on her own, without research funding or grants, making her achievement all the more noteworthy.

"When you're not affiliated with a larger breeder or a big name, nobody knows you," she said. "The chance of making it to introduction are very slim."

At Conard-Pyle's Star Roses and Plants division, the majority of its new rose introductions come from professional breeders around the world, acknowledged Smith. Those from independent breeders often fail to meet the company's criteria for a successful commercial introduction, she added.

"It has been a while since we introduced a rose from a non-professional hybridizer," said Jacques Ferare who oversees the rose program. With most of their trial roses coming from commercial programs, he said the odds of a rose coming from an independent breeder like Overom "are low enough to make (her) story quite remarkable."

When Overom started gardening in the early 1980s, she went to great lengths to grow tender hybrid tea and floribunda roses. They're beautiful and showy but only hardy to Zone 6, south of Iowa, so they can't survive northern winters without extra protection. Moreover, they need to be sprayed with fungicides and insecticides to ward off disease and pests.

In time, she decided they were too much work. So she switched to perennials and shrub rose varieties more suitable to Northland's climate, such as Canadian Roses, rugosas, Old Garden roses and wild roses.

Her growing interest in gardening led her to complete the University of Minnesota Extension Service program to become a Master Gardener. She co-founded the Lake Superior Rose Society. She earned a master's degree in plant breeding from the University of Minnesota. And through it all, the mother of three girls worked part time as a medical technician at what is now Essentia Health.

Bolstered by her growing knowledge, in 1996 Overom began crossing hardy shrub roses with tender hybrid teas and floribundas by brushing pollen from one plant onto a flower of another plant that's had its pollen removed. The seeds from the resulting rose hip are used to grow cultivars. The goal is to create a beautiful, healthy, hardy rose on its own root system instead of grafted to wild rose stock which eventually fails. The combination of science and roses became her passion, one that her husband, Steve, encouraged her to pursue. In time, Overom was able to use her own cultivators for the crosses, using parent plants with desired characteristics.



Cherry Frost Rose—

This new rose, cultivated by Northwestern Wisconsin's Julie Overom, produces clusters of numerous two-inch medium red flowers, similar to a floribunda, from July through October. It has bright green foliage, a round shrub form with gently arching stems and can grow to 6 feet tall. It is resistant to black spot and powdery mildew without spraying and survives winters in northern Minnesota and Wisconsin without protection beyond normal snow cover. It will be formally introduced nationwide in 2019.

Photo courtesy of Julie Overom

THE PERFECT ROSE - continued:

Typically, she does about 1,200 crosses a year in her greenhouse. In winter she starts seedlings from the harvested seeds under grow lights in her home in Barnes, 20 miles north of Hayward. In spring, 500 to 550 seedlings are taken to her rose farm, where they are left outside in pots to test for disease-resistance and aesthetic beauty. At the end of summer, she keeps the 50 best plants, with 450 going to compost. At the end of two years, 35 are planted in the ground to determine their winter hardiness. The rest are discarded. "I am abusing them," Overom said.

Cherry Frost was the 2006 offspring of a Canadian shrub rose with single pink flowers, good resistance to black spot disease, winter hardiness and the ability to recover from damage that was crossed with one of her hybrid roses that produced numerous dark red cluster blooms, had attractive bright green foliage and a round shrub form.

From early on, it looked like a winner.

"This one stood out from the beginning, with its abundance of blooms," Overom said. "Even as a second-year seeding, I was struck by its color and health. I knew it would be hardy."

The resulting shrub has a round shape with graceful arching stems and clusters of up to 30 floribunda-like blooms at the end of a stem. It typically blooms nearly nonstop from early July well into October while most hardy roses bloom just once. While it can eventually get six feet tall, it doesn't need staking.

By 2009, Overom had several promising cultivars. She sent five in containers to Conard-Pyle Co. The next year, she sent three more. During the following four years, they were tested in Pennsylvania and California. Growing in fields under no-spray conditions, the roses faced leaf spot diseases, mildews and rusts. Overom received annual evaluations on their performance. "There were ones they liked this or that about," she said. "They want clean foliage with no disease and nonstop blooms."

After three years, all but Cherry Frost had been eliminated. When she heard it was being tested in California, she thought that would be the end of it, because the climate is so different than the Northland's. "Instead, it did well — that surprised me," she said.

After four years, Cherry Frost was still in the running. But two more years of trials lay ahead. In California, Cherry Frost had been propagated in large quantities and sent to test gardens in other regions of the country for more evaluation. Sites included test areas in Minneapolis and Milwaukee, according to Overom. "Cherry Frost was the best performer overall at the end of the two-year trial," Smith said.

In late 2016, Overom got the good news. Cherry Frost was headed for commercial release. "I'm excited about it," she said last year. But she also fretted. "I'm apprehensive that something could go wrong. When I see my rose in a catalog, that's when I'll know it's real." The Star Roses and Plants 2019 catalog is due out soon. But four weeks ago, Overom saw her rose, currently in a limited pre-release, in Bergeson's Nursery's catalog. "For me, it was a thrill to see it in a catalog," she said. So far, Overom has received no payment for her rose. But she will get a small royalty, split with the company, for each Cherry Frost plant sold.

"I'll never make money at it," she said, noting the considerable amount of money she's spent on plants, soil and other materials over the years. But, she said, it's never been about the money but rather the journey. "I have loved every minute of this," she said.

Now that she's reached her goal of a commercial introduction, is she's done with hybridizing roses? "I can't walk away," Overom said. "I love what I do. It satisfies me physically, emotionally and spiritually. It grounds me." While she looks forward to leaving the greenhouse behind when September arrives each year, in the spring, she's eager to get back. "I can't wait to get back to the greenhouse and get started," she said. "Walking down the middle of the greenhouse touches me spiritually." She doesn't have any cultivars currently going through trials for commercial release, but she says she has three promising candidates. Soon, she'll be back in her greenhouse, working to cultivate another perfect rose, including the elusive hardy yellow rose, the most difficult one of all. "Yellow is the holy grail of hardy roses," she said.

<http://www.duluthnewtribune.com/lifestyle/4434624-blooming-success-new-hardy-rose-variety-was-22-years-making>



MARY-MARY QUITE CONTRARY...HOW DOES YOUR GARDEN GROW ?



"Your Source for
Native Plants in
Northwestern Wisconsin"

M & M Greenhouse

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Phone: 715-795-2100 Cell: 715-816-0256

SUMMER HOURS:

Wed - Sat 10:00 a.m. to 4:00 p.m.

Sundays - Noon to 4:00 p.m.

www.mmgreenhouse.com * alston@cheqnet.net



SCHOOL'S OUT FOR SUMMER

30% Sale on Everything!

Friday June 8th through Sunday, June 10th

NATIVE PLANT SALE

Thursday June 28th through Sunday, July 1st

BLOOMS ARE ON SALE

Friday June 22nd through Sunday June 24th

15% off all plants

FATHER'S DAY SALE

Thursday June 14th - Sunday, June 17th

30% off Trees & Shrubs



LET'S MOVE FOWARD

In the recent survey of residents and property owners concerning Ordinance 8, there were 1617 surveys sent out and 1027 returned. Of the 1027 people who returned the surveys only 29% indicated they wanted to rescind the Ordinance verses 67% who indicated they wanted to keep it. Now that it is clear that most of the town's residents and property owners want to keep Ordinance 8, the logical next step would be for the Town Board to appoint a committee to look into a water safety patrol program like many WI Lake communities have. People who might volunteer to serve on this committee to research and implement a plan are not necessarily the same people who would volunteer to serve on an EMT Committee. The Town would benefit from having both committees.

The DNR encourages communities like ours to have a water safety patrol program primarily to enforce the Wisconsin water safety laws as well as local ordinances. This can be done with minimal cost to the town, probably less than the constable's wages. The procedure is established and implemented by the state. Tickets or warnings given out will not cost the Town of Barnes anything. Let's all encourage our Town Board to enhance our community by appointing a committee to explore this highly recommended solution to keeping our beautiful Lakes safe for everyone's use.

Thank you - Christine Neff

REMEMBER YOUR BUTTONS !!!!!

"YES! THERE IS A BARNES, WISCONSIN"

Back in the 70's, the Homemakers Club sold the buttons for fundraisers.

Recently, long time resident and friend, Tom Van Delist, came across one of the buttons in his mothers belongings and decided it was time to bring them back.

A GRAND gesture, they will be sold to help raise funds to support the new storage building for the Barnes ATV and Snowmobile clubs. Also, for the Barnes Notes and News.

Thank you Tom!

The buttons are \$ 4.00 each or 3/\$10.00.

You can purchase the buttons at many local establishments.

**THANK YOU FOR YOUR SUPPORT
IT IS SO GREATLY APPRECIATED**



PROPERTY FOR SALE BY OWNER

Pat Iverson

Home: 715-739-6281 or Cell: 715-413-1721

Cabin 1.5 bedrooms - Pole Barn
8810 Co. Hyw N—Drummond, WI
20 Acres—Hunting Land Backs up to National Forest



WISH SOMEONE



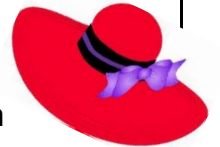
**A HAPPY BIRTHDAY, HAPPY ANNIVERSARY, HAPPY
RETIREMENT, OR JUST A HAPPY DAY!**

SUBMIT TO: barnesnotesandnews@gmail.com

BARNES RED HAT

The Barnes Red Hat Ladies
will next meet at 12:00 noon

Wednesday, June 20th
at



**VENUE TO BE
DETERMINED**



BARNES BOOK CLUB

At 9:30 A.M. on Monday, June 25, in the library of the Barnes Community Church, we will discuss *The Old Man and the Sea* by Ernest Hemingway. As with last month's, *The Death of a Salesman*, we again have a short but powerful American classic.

The Old Man and the Sea is a packed powerful, and very short novel which was a *Pulitzer Prize* winner, and was cited among other of the books by Hemingway when he won the *1954 Nobel Prize in Literature*.

As always, WE WELCOME ALL WHO WISH TO READ AND DISCUSS BOOKS OF FICTION OR NON-FICTION. Please join us the 4th Monday of each month except December as you have the time and interest.



*Proud to be an American
where at least I know I'm free*



THE WINDSOR

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

**JOIN US FOR SUNDAY FUN-DAY
LAST SUNDAY OF EVERY MONTH - 3:00 p.m.
MUSIC - DRAWING - SNACKS**

THANK A VET, EVERYDAY

**WHETHER A WAVE,
A HANDSHAKE, A
HUG, OR A SMILE...**

**JUST LET THEM
KNOW THAT YOU
UNDERSTAND...
"IT'S BECAUSE OF
THEM"**



THANK YOU



FILMS and DISCUSSIONS

1:00 p.m. to 4:00

Barnes Community Church



Starting Wednesday, April 18th, 2018, a film course will be offered at Barnes Community Church to provide adult educational enrichment through films. Six sessions are scheduled once every two weeks, from late April through early June, and another six sessions in the fall are scheduled similarly from late August through October. The course will meet from 1:00 p.m. to 4:00 pm every other Wednesday.

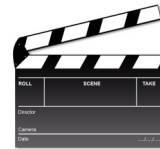
The films will provide a basis for serious discussions of contemporary societal issues in a friendly, supportive atmosphere and will be chosen to engage the viewers in ideas and issues that affect us all.

Following each showing, there will be a discussion of the film by class members. All films will be subtitled for those with hearing difficulties, and will include both domestic and foreign films which have been produced within the past 30 years.



These courses are open to anyone in the Barnes area, with no fees or tuition for the course. They are offered as a community service with the much appreciated cooperation of Barnes Community Church.

John Rusch will be leading the courses. He has been offering film courses in the Barnes area for the past 5 years, and in Hayward for the past ten years.



BARNES AREA HISTORICAL ASSOCIATION 2018 SEASON

As summer arrives, we prepare to open the doors on May 18 and welcome new and returning visitors to our museum where we showcase a variety of memories from the Barnes area. We will be open Fridays and Saturdays, 10:00 a.m. to 3:00 p.m. from Friday, May 18 through Saturday, Sept 22. As always, admission is free but donations are greatly appreciated.

We're delighted to open by appointment at a time that's convenient for you. Contact President Florence Prickett at 715-795-2145, board member Paula Greenspan at 715-795-2936, or any other officer or board member.

We hope you'll stop by and see what's new and what's old. A few highlights:

- A monthly touchable fur, accompanied by information about that animal
- Booklets detailing Barnes historic families, the Frierhoods and the Nortons
- An updated profile of Sylvia Ellison to accompany some of the items we already had
- Our model wagons have been moved into a better display
- The Gordon MacQuarrie corner continues to grow
- Making space for an exciting new surprise exhibit to be added later in the summer



We're always looking for more help. We could use you as a museum greeter (paired with someone experienced, to start) or to help with buildings & grounds. We always welcome donations of items from Barnes history. And don't forget to submit your family recipes (together with a memory or picture) to Lu Peet. We're finally getting some responses but we need more!

OBITUARIES: Remembering Loved Ones Lost



RITA CLAIRE ANDERSON

September 8, 1951 to May 1, 2018

Rita Claire Anderson, 66, of Eau Claire, with eyes full of love for Michael, released her last breath on Tuesday, May 1, 2018, at HSHS Sacred Heart Hospital in Eau Claire.

Rita was born on September 8, 1951, in Eau Claire, a daughter of Leonard and Gladys (Modl) Stanwick. She graduated from Regis High School with the Class of 1969 and from CVTC with an Associate Degree in Accounting and Data Programming.

Rita married Michael L. Anderson on October 10, 1998, at the Rod & Gun Park on Half Moon Lake, in a ceremony that was blessed by God and for the past 19 ½ years was certainly full of love.

Rita worked for Burroughs from 1983 to 1986, Phillips Plastics Corporation as an Accounting Assistant from 1987 to 2003, Hutchinson Technology as a Process Specialist from 2004 to 2011, and with Phillips Medisize as an Operator/Trainer from 2012 until her retirement on October 24, 2017.

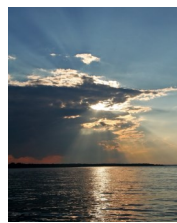
Rita loved being with her husband, Michael, going on numerous and spontaneous trips in the car. She never knew where she would end up; maybe a county fair, which she loved, or just to stop at a garage sale, or for an ice cream cone. Rita looked forward to Sacred Heart's Annual Bazaar every year, to join up with family members and grandchildren. She loved the country store. She also loved going up to Barnes, WI, for a week or more with Michael to spend time with her sister, Linda and her husband, Roger. Rita always had a good time there, she always looked forward to the 4th of July annual picnic at Irvine Park in Chippewa Falls, to be with all of the family members and grandchildren. Rita loved reading the newspaper and doing the word search puzzles, it seemed to relax her.

Rita is survived by her husband, Michael; daughters, Jennifer (Joseph) Knutson and Kelly (Daniel) Shafer; grandchildren, Bryant, Gage, Thomas, Elijah and Isabella Knutson and Andrew and Devan Shafer; sister, Linda (Roger) Frank; aunts, Phyllis Modl of Atkin, MN and Emma Humphrey of Kent, WA; brother-in-law, Mark Anderson; sisters-in-law, Marsha Proulx and Mary Ann Cartman. She is also survived by nieces, nephews, cousins and other relatives.

She was preceded in death by her parents.

Michael would like to express a heartfelt thank you to the Oncology Department, the doctors and nurses on the Oncology Floor of HSHS Sacred Heart Hospital and to the Marshfield Cancer Center staff, especially to Dr. Muhammad Muslim and Dr. Nathaniel Jalil, for the wonderful care that was provided to Rita.

Funeral Services were held Thursday, May 10, 2018, at Lenmark-Gomsrud-Linn Funeral Home, 814 First Ave, Eau Claire, with Father Biju Chennala Kunjukutty officiating. Burial was in the Lakeview Cemetery in Eau Claire.



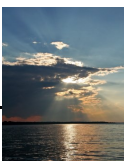
FRANK SAMP

September 5, 1930 – April 20, 2018

On Thursday April 20, 2018 I lost the love of my life.

Frank was a man of many talents and skills: Masonry, woodworking, gardening and culinary skills, but his first role was being a faithful, steadfast husband to his beloved wife Gwen. His good natured, gentleness and unique sense of humor brought many friends into his life and he savored those relationships. I know that he would want to thank his hospice staff for their support and superb care and to the many friends who provided services to him in his time of need. He looked forward to all their visits.

Frank will be dearly missed, and the void he leaves behind is beyond words for me, his wife Gwen. A celebration of Frank's life was held Saturday, May 5, 2018 at the Black Bear Inn in Drummond. Arrangements were made by Roberts Funeral Home of Ashland.



RICHARD LEWIS

Our deepest sympathies, thoughts and prayers to the family and friends of Richard Lewis.



**MAY YOU FIND COMFORT IN KNOWING THAT YOUR
LOVED ONES ARE WITH THEIR LORD AND FATHER**



Report your Monarch Butterfly sightings - and take simple steps to help them out.

Wisconsin lies in monarch butterflies' summer breeding range and these beautiful pollinators are arriving now. We can all help assure they remain part of what makes summer special in Wisconsin.

The DNR's Natural Heritage Conservation staff are restoring habitat for monarchs and other pollinators on many State Natural Areas. We're also working with partners in Wisconsin and regionally to develop plans for reversing the monarch's 80+ percent decline in the last 20 years. Want to help at home? Report your sightings and take simple steps to provide monarchs habitat, including planting milkweed and nectar plants now to help monarchs later.

SOMETIMES.....

OUR LOVED ONES HAVE PAWS.

OUR DEEPEST SYMPATHIES IN THE
LOSS OF YOUR FURRY FRIEND

"It's hard to forget someone who gave you
so much to remember"

SUPPORT YOUR LOCAL HUMANE SOCIETY

COMING SOON—

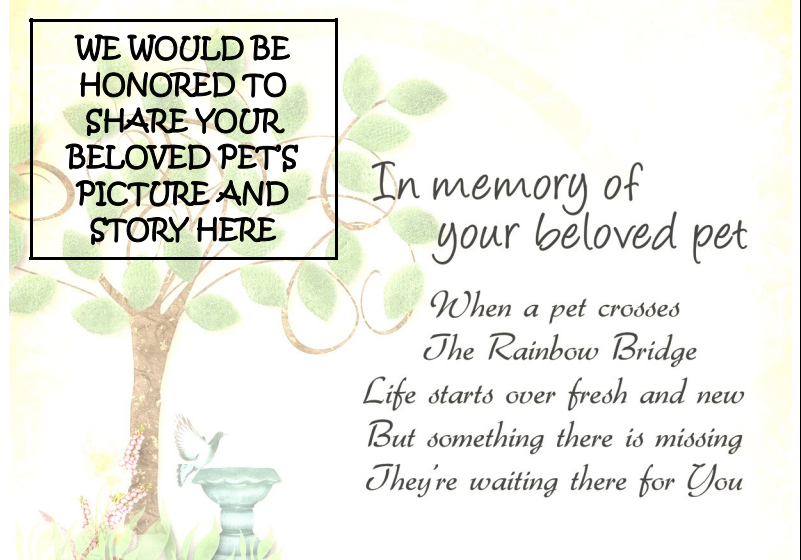
SHARING ADOPTION INFORMATION FROM THE
LOCAL HUMANE SOCIETY



WE WOULD BE
HONORED TO
SHARE YOUR
BELOVED PET'S
PICTURE AND
STORY HERE

*In memory of
your beloved pet*

*When a pet crosses
The Rainbow Bridge
Life starts over fresh and new
But something there is missing
They're waiting there for You*



BARNES COMMUNITY CHURCH

Pastor Jon Hartman

**TRASH FOR CASH SALE
SATURDAY JUNE 2ND**

**SUMMER WORSHIP HOURS
9:30 a.m. Sunday**

**VACATION BIBLE SCHOOL
STARTS July 30th**

Bible Studies

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



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

**FATHER'S DAY
SERVICE
June 17th - 10:30am**



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 or those living in Barnes, Drummond or Highland.

Please bring identification.

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

For further information call:

Donna at 715-795-3139 or Dianne at 715-795-2728

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



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

**Our sincerest apologies
for anyone we may have
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**

BARNES TRADING POST

Wilderness Inn

8 Units Available

Wine - Dine - Recline

FEATURING A NEW MENU

HAPPY HOUR !

Mon. - Fri.
Noon - 6

- SPECIALS -

Monday - Burger Night
Tuesday - Tacos
Wednesday - Wings
Thursday - Pizza Night

- 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

JUNE SPECIALS

Omelet: Country Omelet
Burger: Hawaiian
Pizza: Chicken Pesto
**LARGE VARIETY OF
TAP BEER & CRAFT
BEERS**

Featuring:
Gluten Free Pizza Crusts

ANYTIME FISH FRY ALASKAN POLLOC

- BREAKFAST -

Mon-Fri to 11:00 a.m.
Sat-Sun to 12:00 noon

Everyday—All you can Eat
Biscuits & Gravy

Saturday & Sunday

Eggs Benedict

"Pair with a Mimosa
or Bloody Mary! "

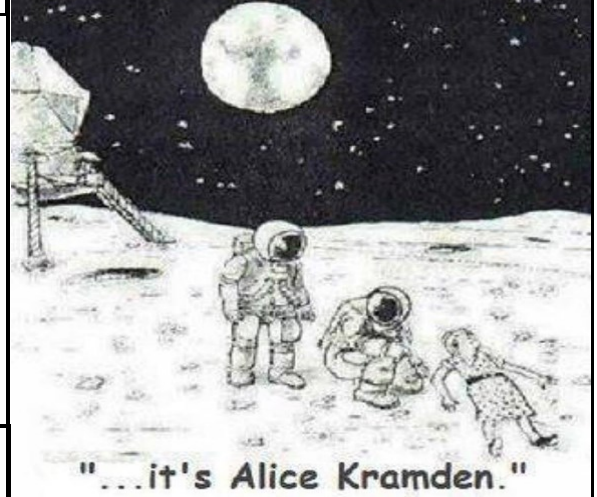
THURSDAY NIGHTS BINGO BANGO



6:00 p.m. Start
the WINDSOR
50750 Outlet Bay Road
Barnes, WI
715-795-2315

AGE TEST

GOTTA BE OLD ENOUGH TO GET THIS ONE ...



Enchanted Inn

The Enchanted Inn is searching for talented cooks and dishwashers for the 2018 summer season at the Barnes location, 1025 South Shore Road, Barnes, WI.

Part time evenings, Friday and Saturday, additional hours on holiday weekends. Must have ability to commute.

Go to:

www.draganettis.com,

Contact/Employment to access the application. Email to info@theEnchantedInn.com or mail it to us at: The Enchanted Inn c/o 3120 E. Clairemont Ave. Altoona, WI 54720.

**Your cooperation is greatly appreciated.
See additional Notice - Page 17**

IT'S THAT TIME AGAIN!

Boaters, please remember to remove all mud & weeds from your boats. Drain bilge, live well and motors. Help us prevent the further spread of invasive species. If you would like to further help, consider volunteering to check boats at a local landing this summer.

Contact Sally Pease
H: 715-795-2936
C: 715-559-0614



J & K'S HALFWAY HOUSE Bar & Grill

"WE * ARE * HERE"

Open 7 days a week
Mon. - Fri. 9:00 a.m. to 10:00 p.m.
Sat. - Sun. 9:00 a.m. to 12:00 Midnight

Gordon, WI
Phone: 715-376-4285
(On and Off Sale)



ATTENTION: Effective immediately, the ability to pay property taxes by credit/debit card thru Gov.Pay.Net has been suspended. 2nd installment payments are payable to Bayfield County and can be paid through the county's website.

STILL HAVE SPRING CLEANING ON YOUR AGENDA?

Please consider donating your items to:

- Local folks that may need a hand
- Salvation Army
- Local Thrift Stores



MAKI'S CAFÉ

NOW OPEN 7 DAYS A WEEK

Come in to see the new Menu and the changes we've made in the dining room. We will have weekly specials, as well as daily lunch and breakfast specials.

Breakfast Buffett
Saturday-Sunday 7:00 to 11:00

Home Cooking, Homemade Pies & Bakery
Breakfast & Lunch all day

Normal Business Hours
Mon thru Sun: 7:00 a.m. to 2:00 p.m.
Stan & Phyllis (715) 795-3144

Also selling Bob & Steve's Firewood
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3720 Cty Hwy N, Barnes, WI 54873



ANCHOR YOUR BOATS HERE



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

Winterizing and Cleaning Available

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RICK MUNDLE

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(715) 795-2856



AUTO REPAIR, WELDING, TREE REMOVAL

LAWN AND CABIN MAINTENANCE, SNOW PLOWING
ROOF SHOVELING, SNOW REMOVAL AND MORE

REMINDER:

Please have your ads, articles or stories to the paper by the 20th of each month to ensure placement in the next month's issue.

We will try to accommodate items received after the 20th. (please note that we do have certain items that cannot be received until just before issuance and spots are reserved for these monthly entries.)

Email any items you may have to Julie (Friermood) Sarkauskas at:
barnesnotesandnews@gmail.com or call: 715-795-2775

JUNE 2018 Town of Barnes—Road Report

Submitted by: Eric Altman - Town Foreman

- The Highway Dept has submitted an \$18,000 proposal for Bayfield County Forestry aid.

A look ahead:

- Plans to finish burning of the town brush disposal
- Will submit a proposal for \$5,000 in Bayfield County Health Department Aid.
- Grading our graveling roads continues as needed
- Pothole patching. Please call the garage and let them know where there are bad potholes.



Rick Ford - 18th

My wonderful nieces and nephews:

Kristi Friermood - 3rd
Kodi Friermood - 10th
Kat (Roesler) Hanson - 12th
Kevin Friermood - 13th
Xavier Stepp - 15th
Courtney Friermood - 26th
Matthew Friermood - 29th

HAPPY ANNIVERSARY to DOUG & CAROL WESTERBERG

Our wonderful long-LONG time family friends who ARE family. You mean the world to us and we are forever grateful for your love

Love, the Bill & Joyce Friermood Family

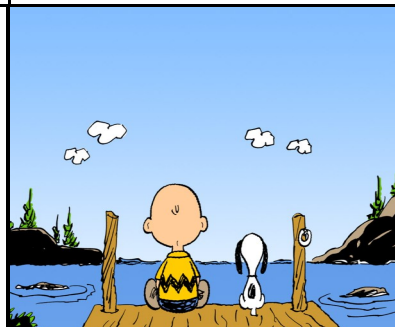
Happy Birthday & Happy Anniversary to anyone we may have missed

FATHER'S DAY GIFT IDEAS

Rake/Mow the Yard * Clean the Garage
Wash the Truck * Make him supper
Coffee waiting for him * Clean the Gutters



Sometimes....
You just need to sit with a friend and say nothing while staring at the lake.



Town of Barnes Aquatic Invasive Species Update

Lee Wiesner, Town of Barnes Aquatic Invasive Species Committee

Last summer Tomahawk and Sand Bar Lakes were chemically treated to reduce the amount of Eurasian Water-milfoil present to make the patch sizes manageable with the BAISS boat. Weather permitting, the harvesting of EWMF with the BAISS boat will begin around May 20th on Tomahawk and Sand Bar Lakes. A hired diver will be used again this year along with two to three volunteer deck hands. A post harvest survey will be done on both lakes later in the summer.

The harvesting of EWMF with the BAISS boat is a higher priority than harvesting Curly-leaf Pondweed on Upper Eau Claire and Middle Eau Claire as EWMF is usually much more problematic to a lake's ecosystem than CLP and EWMF could easily be transferred to other area lakes from Tomahawk and Sand Bar. Tomahawk Lake is also the only lake with a designated public beach area on all the lakes in the Barnes area. The largest patch of EWMF is in front of the beach and without control efforts, the beach would have to be closed.

Shore line monitors will be putting more effort in monitoring CLP on Upper Eau Claire to determine if there are any new patches. Some volunteer hand pulling is planned for Upper and Middle this summer. If the harvesting of EWMF is finished in time on Tomahawk and Sand Bar Lakes, the BAISS boat might still be used to harvest some CLP on Upper Eau Claire. The CLP has spread so rapidly on Middle Eau Claire that future harvesting with the BAISS is doubtful. CLP is complex as some years there is more and some years less and the turions can remain viable on the bottom of the lake for up to 7 years.

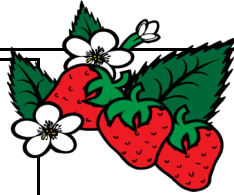
George Lake has been surveyed every year since it was chemically treated to control EWMF and no EWMF has been found.

So far the cost to the Town of Barnes, on all these projects, has been very minimal due to the grants and all the volunteers whose work in kind offsets the town's 25 percent cost sharing on the grants.

Volunteers needed: There is still need for more volunteers. Opportunities exist for volunteering as a boat landing monitor for the Clean Boats Clean Waters program, a shoreline monitor looking for invasive species present in the lakes, or a crew member on the BAISS boat. Being a volunteer helps the out the Town of Barnes in offsetting the cost sharing on the grants, helps prevent the spread of AIS and promotes a real sense of community spirit. For more information about being a AIS volunteer please contact Lee Wiesner at 715-795-3156.

JUNE IS STRAWBERRY MONTH

Although some strawberries arrive in May, June has especially delicious varieties. Keep your eyes open for "pick your own" signs and advertisements. There are several farms in the area to watch for. Other June fruits and veggies are Asparagus, Peas and Peaches.



FOREST POINT RESORT & GOLF COURSE

On Lower Eau Claire Lake
13702 S. Crystal Beach Road
Gordon, WI 54838
Phone: 715-376-2322
Web Site: forestpoint.com



Pick your own Berries

STRAWBERRY CREAM TARTS

From: Evergreen County Shopper

Ingredients:

- 4 cups fresh or frozen strawberries, sliced, divided
- 1 cup reduced-fat whipped topping
- 1 cup low-fat vanilla yogurt
- 3 Tbsp sugar, divided
- 1/2 tsp cinnamon
- Nonstick cooking spray
- 6 phyllo dough pastry sheets



Directions:

1. Preheat oven to 350 degrees
 2. In a large bowl, combine 3 1/2 cups strawberries, whipped topping, yogurt, and 2 Tbsp sugar. Mix well. Cover and place in refrigerator to chill.
 3. In a small bowl, combine cinnamon and remaining 1 Tbsp sugar
 4. Spray a 12-cup muffin pan with nonstick cooking spray. Set aside.
 5. On a large cutting board or work surface, lay out 12 phyllo pastry sheet. Spray with nonstick cooking spray and sprinkle with a small amount of cinnamon sugar mixture. Repeat with remaining 5 phyllo sheets, stacking them on top of each other.
 6. With scissors, cut the stack of phyllo sheets into 12 squares.
 7. Gently press the center of each stacked square into prepared muffin cups, leaving corners standing up straight. Bake 7 to eight minutes or until golden brown.
 8. Carefully remove tarts from muffin pan and set aside to cool
- To serve, fill cups with strawberry mixture and top with remaining strawberries .
Serves 6

Barnes/Gordon Wednesday Night Men's League
Call Dick or Andrea at 715-376-2322 for tentative start date and additional information.

Men's Tuesday Morning Scramble

All men are invited to come and have fun golfing in this scramble. No sign up needed, just come! \$ 3.00 entry fee. Call course for more info at: 715-376-2322

- THURSDAYS -

TWO PEOPLE FOR THE PRICE OF ONE "MUST BRING THIS COUPON"

In order to qualify for the "two for one" pricing
Thank you. Forest Point Resort & Golf Club

Monday Night Couples League

Contact Sharon Hough 715-795-2320 for info



*Come and play our well kept 36 par golf course
Clubs, pull carts and riding carts available to rent*

*Full bar-Game Room-Cabins Available
Lakefront Beach w/Sandy Bottom—Playground*



2018 GOLF SCRAMBLE

Cable American Legion
Post 487 Golf Tournament

Telemark Golf Course
Cable, Wisconsin

June 9th, 2018



It's time to get those golf clubs swinging and come on over to the Telemark Golf Course in Cable, WI where the Cable American Legion Post 487, Don Johnson Motors, Miller Brewing Company, Budweiser and Telemark Golf Course will be hosting the 2018 Golf Scramble.

We're excited to have Don Johnson Motors sponsor a chance for one individual (name to be drawn) to try their luck at making a Hole-in-One on the 18th Hole for \$1 million dollars!! There will be cash prizes according to entries, door prizes, hole contests, ball toss and skins game.

This is a 12:00 noon shotgun start, 18 hole - 4 person scramble. Two flights, men and mixed (includes all women's teams). Women play from the red tees, men from the white tees, men 65 and older from the gold tees.

Team cost is \$280 or \$70 per person. Cost includes: 18 Hole round of Golf, 1 Golf Cart and a Steak dinner at the Cable American Legion Building following the tournament, as well as all other festivities. This event is open to the public. Please pass the word!

Pre-registration is appreciated so we know how much food to order. You can pre-register at the Telemark Golf Course or at the Cable American Legion (during business hours), mail your entry form (a copy of the form can be found on a Post 487's Facebook Page post, or register on the day of the tournament. Telemark Golf Course phone: 715-798-3104. *Ending time of this event is an estimated time.



THANK YOU FOR YOUR SUPPORT

Sending a **HUGE THANK YOU** to good Samaritans Mitch McGee and Jim Frint for fixing the flat tire we got while traveling on Lake Road. You saved a couple of 70 year old's from having to change a tire.

Paul & Sandy Swanson



TOWN ROAD UPDATE:

Lake Road construction is scheduled to start up again June 11th (it was the 4th but due to recent rains they moved it back). A reminder that the town is not responsible for flat tires and those who have completed a "citizen request for service" asking for reimbursement have been notified they will not be reimbursed. Reducing speed is suggested (and having newer tires doesn't hurt!) or avoiding the road altogether if at all possible. Check the SPOTLIGHT on the town website for our "blurb".

JUNE REMINISCING - POST PONED TO JULY

Sometimes....you just can't get to it.

SMITH REALTY

BARNES,WI 54873

Annette M Smith

BROKER/OWNER

52800 Robinson Lake Rd

Barnes, WI 54873

(715) 795-2400

smitty43@cheqnet.net

www.smithrealtybroker.com



HERE'S WHAT I'VE BEEN UP TO !!

THE LODGE WAS BUILT IN 1912 BY THE ALEXANDER MCDUGALL FAMILY (WELL KNOWN SHIP BUILDERS FROM DULUTH).THE CURRENT OWNERS HAVE OCCUPIED THE PREMISES SINCE THE EARLY 1950'S.

THE PROPERTY CONSISTS OF 10+ HEAVILY WOODED ACRES, SOME WETLAND, OVER 720 FT OF LEVEL FRONTAGE ON THE SPRING LAKE AREA OF THE BOIS BRULE RIVER.



LARGE, RUSTIC LODGE, GREAT ROOM WITH A BRULE RIVER ROCK FIREPLACE, HUGE PORCH OVERLOOKING THE RIVER, ON WATER BOAT-CANOE HOUSE WITH 2 DOCKS AND A SCREENED DECK AREA, GUIDES CABIN, GARAGE, WORKSHOP, MISC. OUT BUILDINGS

FLAG DAY JUNE 14TH

THE HISTORY OF OUR AMERICAN FLAG



The first American Flag, called the *Grand Union Flag* was in use from December 3, 1775 to June 14, 1777. **Margaret Manny** is credited with creating that flag.

The *stars and stripes* flag was adopted in 1777, however, the creator of the first stars and stripes flag is controversial:



- Some attribute it to **Betsy Ross** who purportedly sewed the first flag in 1776 from a sketch handed to her by George Washington.

- Others attribute the design to **Francis Hopkinson** of New Jersey, a naval flag designer who designed in-between 1776 to 1777.



The *current* 50 star American Flag was created in 1958 by **Robert G. Heft**. He designed it as a high school class project while living with his grandparents in Ohio. He was 17 years old at the time.

“FOR THE LAND THAT WE LOVE “



Paddle Northwestern Wisconsin's most beautiful chain of lakes.
JULY 7, 2018
BARNES, WISCONSIN
Over \$3,000 in Prizes



Vatten Paddler
CHAIN OF LAKES
CANOE • KAYAK • SUP

TWO RACES
5 Mile & 10 Mile
Pro Kayak - Rec Kayak - SUP - Tandem Canoe



Show Up and Finish and You'll Be a Winner!

Complete Info and Registration
vattenpaddlar.com

NO FAIL ORANGE CREAMSICLE FUDGE

Ingredients

- 2 cups white chocolate chips
- 2 Tbsp butter
- 1 16 ounce can vanilla frosting
- 1 1/2 tsps. Orange extract
- Orange gel food coloring
- 12 orange slice gummy candies



Directions:

- Line an 8x8 pan with foil and set aside.
- Place the white chips and butter in a large pan and heat until melted and creamy.
- Peel off the metal liner on the frosting. Heat in the microwave for 30 seconds. Pour into the melted white chocolate mixture. Stir until melted and creamy.
- Pour the mixture evenly into two bowls. Add the extract and food coloring to one bowl.
- Drop spoonfuls of each color randomly into the prepared pan. Swirl with a knife every so often, then continue spooning more of each color into the pan. Use the knife to swirl the top a little bit. Be careful not to over swirl or you will lose the white color.
- Let the fudge cool for 10 minutes. Cut the gummy orange slices into 3 pieces and press them into the top of the fudge.
- Let the fudge completely cool and set up before cutting into 36 pieces.

MUSEUM NEWS

We need your help!

The Barnes Area Historical Association has a major project beginning this year that will require a lot of effort and financial resources. We plan to establish a "Heritage Village" on the grounds of the Museum. We have the opportunity to acquire two historic buildings, the Pease School, and the Kaufman family log cabin. We intend to make these two buildings the centerpiece of a Heritage Village.

We envision that through preservation and replication, the village will be expanded with buildings and their cultural content. With exhibits and volunteers, perhaps in period costumes, BAHA will present educational programs so visitors may experience the rural simplicity of small town life in the early days of Barnes. We also want to educate children through interpretation and participation with enthusiastic retelling of the history of that time.

As more items are acquired, and through replicating fronts that resemble buildings that once stood in Barnes, we hope to have an extensive representation that will bring to life Barnes as it once was. There is ample room on the Museum property for the extended vision we have for the Village.

THE PEASE SCHOOL

The old Pease School is now located on Pease Road, and has been there since when it was moved in 1939. The one room school represented the design of schools of that period. It was originally built in the 1920s as the McNeil School located at the northern boundary of Barnes, half way between Barnes and Iron River on County Road A. It was used for teaching grades one through eight. It was named after Miles McNeil, the owner of a nearby farm. The depression of the 1930s and droughts bankrupt many farmers, and many of them moved away. Consequently, the school closed in 1937 and was vacant for two years.

Around the time the McNeil School was established, a school was started in 1924 in one of the Pease Resort cedar log cabins on the Upper Eau Claire Lake.

The resort, established in 1916 by L. D. Pease, rented the cabins during the summer months, but between Labor Day and Memorial Day the wall between its two bedrooms was removed and it became the Pease School.

Typically, five to fifteen students attended each year. Born in 1928, Dave Pease attended the school starting in 1933. Dave remembered Helen Bergen as his first grade teacher. Subsequent teachers at the school were Tracy Gullickson, Linda Wanamaki and June Hall, a Barnes native in her 20s. In 1939, the School District paid to move the McNeil school to its current location, and a "real" schoolhouse was then to become the Pease School.

The building has been donated to BAHA by the current owners, Doug & Carol Westerberg. They plan to build a new home on the property and retire to Barnes. If we had not agreed to accept their generous offer, the schoolhouse would have had to be torn down. We feel that it should be preserved and the presence on the Museum grounds would enhance our ability to provide educational events and space for additional displays. The Museum building can always use more space, and the school would help with that.

To accept the school, we obviously have to move it and have it become the first piece of our plans for the Heritage Village. We envisioned having a grouping of buildings and replicas of what buildings in Barnes looked like years ago. We would lay them out on History Street on the Museum property, which provides plenty of room.

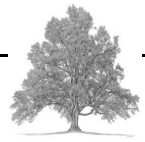
To accomplish this task, this is where your help is important. We have established the Heritage Village Committee, tasked with the job of planning, fundraising and developing the project. There are significant costs to install a foundation, move the school, and then begin restoring it to similar to what it was like when it was an active school.

The costs to put the school on site with a slab and foundation, footings for the porch, creating access under power lines, and some outside repairs are estimated to be \$16,525.00. When on site, we would re-roof it, with the present owners generously offering to provide the shingles. We hope to get volunteer help to do that, but if we cannot, there would be an estimated cost to re-roof of approximately \$4,000.00. We will also need approximately \$6,500.00 to renovate the interior of the school and install utilities.

The timetable of the project is to begin to install the foundation or basement by August 15th, and then move the school in late September to mid-October.

The Heritage Village Project has raised \$3,145.00 as of this writing. We need to raise about \$4,355.00 more by August 1st, and the remaining \$9,025.00 needed this year by September 15th to move the building on site. The costs required for the remaining work could be raised in 2019.





MUSEUM NEWS—*continued*:

THE KAUFMAN FAMILY CABIN

The costs estimated to do the move and the work needed to restore the log cabin are approximately \$11,875.00. If money is available this year to do this part of the project, we would begin this as well. If not, it would become part of next year's work.

Another historic building that has been donated to us is the log cabin that the Kaufman family was raised in, dating back to the late 1800s. The building has been donated to us by the Barnes family, and is the home that Gretchen Barnes, wife of Stanley Barnes, grew up in.



PROJECT SUMMARY

So, in summary, we need your help with the funding of the total project. The Heritage Village is seeking financial help through Fundraising Events, Grants and other Charitable Foundations, but that takes time and we cannot count on any specific amount. It will take significant donations to reach the goals of the project, and much of it by this summer.

Current members of the Heritage Village Committee are; Ted Eastlund, Carol Andresen, John Amend, Carol Lebreck, Fred Barnes and Larry Bergman. We are asking you for your help with these important contributions. Obviously, large donations are needed, but any amount is welcomed and appreciated.

To recap the funding needs and timing, the targeted total for the two buildings is going to be about \$40,000.00, of which we have raised \$3,145.00 to date. So, \$4,355.00 is needed by 8/1/2018, and \$9,025.00 is needed by 9/15/2018 to move the school this year. The balance of funding can be raised over the next year. If more funds are available sooner than next year, we will accelerate the project.

If you can help us with this important project, contact any Committee Member and they will help you. Volunteer help with the roofing and log cabin wood foundation is also welcomed and is considered a donation. We will issue a fundraising progress report every month in the News & Notes. We will also post the fundraising thermometer on the bulletin board at the Museum. Monetary donations can be mailed to BAHA, 5555 James Road, Barnes WI. 54873.

The Museum has been met with popular success since its opening in 2016, and this project will bring the preservation of the history of Barnes to a new level of displays and educational opportunity. Please consider helping BAHA. We thank you in advance!

The Heritage Village Committee

UFO CRAFTERS

Submitted by: Judy Wilcox



The May meetings for UFO Crafters brought out some enthusiastic crafters. Crafts represented on the 21st were knitting – the sweater and the knitted knockers are still being worked on, someone was quilting, and pine needle basketry made an appearance. We talked gardening, living wills, weather, bears coming out of hibernation and in particular the 4 cubs spotted near Jim's Bait at the intersection of Lake Rd and Hwy 27, and the dangers of leaving bird feeders out overnight now that the bears are awake.

May 29 brought out a few who came to visit but not to work which is perfectly fine. Crafts worked on that day were the knitted knockers, cards, 2 people were working on wool felt applique squares for larger projects, the sweater which has made an appearance for several sessions and is finally reaching the end, a crocheted pot holder, and an embroidered dish towel. One of the visitors brought several plants to share with those present. Topics discussed included gardening, the hot weather, all the stores closing in Hayward, different crafts – somebody brought in some books on making bowls, purses, etc., using clothesline rope, fabric, and a sewing machine, the new walking trail going in at Tomahawk Lake, the hot weather, graduations, and summer trips and visits from grandchildren and other relatives anticipated during the summer.

We missed you if you weren't there. Mark your calendars for the June meetings, June 18 and June 25, the 3rd and 4th Mondays. We meet at the Barnes Town Hall at 1:30 P.M. Every craft is welcome. Please come and join us for the afternoon or just a few minutes. There's no program, just a bunch of crafters who enjoy a break from our routines to spend some time with fellow crafters with a slight focus on attacking those UnFinished Objects nagging us from somewhere in our closets or cupboards. Spending time working on them while visiting with others makes them go faster and less annoying.



TOWN OF BARNES TRANSFER SITE & RECYCLING CENTER
2018 HOURS OF OPERATION EFFECTIVE: APRIL 1 THROUGH NOVEMBER 1
SUMMER HOURS: Wednesday, Saturday & Sunday 8:00 a.m. to 2:00 p.m.

Bagged garbage fees: LARGE BAGS: \$ 3.00 / SMALL BAGS: \$ 2.00
 There are brush and leaf pits for these types of disposal. Brush pit now accepts stumps.
 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

DISPOSAL FEES

- EMPTY REFRIGERATORS, FREEZERS, COMPRESSORS, DEHUMIDIFIERS \$ 20.00
- PROPANE TANKS; \$10.00
- STUFFED CHAIRS; \$10 OR \$15
- COUCHES; \$15 OR \$20
- MATTRESS/BOX SPRING-QUEEN OR KING; \$10.00 EACH
- MATTRESS/BOX SPRING-SINGLE OR DOUBLE; \$5.00 EACH
- HIDE-A-BED COUCH; \$25.00
- TIRES; \$5.00 EACH
- LARGE TIRES; TRUCK/TRACTOR-BASED ON SIZE DETERMINED BY ATTENDANT
- TV'S/ COMPUTERS, LAPTOPS; \$25.00
- MISC. FURNITURE; \$5.00
- CARPETING, PADDING, RUGS, DEPENDING ON SIZE; \$10.00 AND UP
- 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; FREE
- STOVES; FREE
- WASHER/DRYERS; FREE

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

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

**PLEASE BE SURE TO
CHECK THE FIRE
DANGER BEFORE
BURNING ANYTHING.
THANK YOU !!**

RECYCLE ITEMS:

All Rinsed Plastic Bottles (No Food Residue Allowed)

- Water bottles
- Mouthwash bottles
- Beverage bottles
- Food jars
- Food containers
- Milk & water jugs
- Detergents
- Household cleaners
- Shampoo bottles
- Cooking oil
- Salad dressing
- Yogurt containers
- Margarine tubs
- Ketchup bottles
- Soap dispenser containers
- Plastic bags must be put inside one bag

Misc Items

- 8" max flower pots clean
- Aluminum, steel, tin food/beverage containers
- Clear, green, brown glass food/beverage bottles
- Newsprint, magazines, catalogs
- Corrugated cardboard

Aseptic Packaging Cartons

NON - RECYCLABLE ITEMS:

- Pizza Boxes (because of the grease)
- Paper Plates and Cups (with wax coating)
- Paper Towels
- Egg Cartons (Styrofoam)
- Kleenex
- PVC Pipe
- Over sized plastic items
- Oil Containers
- Solo Cups
- Plastic Plates
- Flower pots or trays over 8"
- Salt Tabs bags
- Top soil bags
- Window glass
- Rubber products
- Mirrors
- Fabrics
- Wood
- Drinking glasses
- Styrofoam
- LED light bulbs
- Large plastic toys
- Aerosol spray cans
- Containers that stored pain and chemicals

This list does not include all items but is a reference of what can and cannot be recycled

NAMEKAGON TRANSIT BAYFIELD COUNTY ROUTE

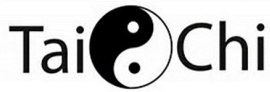
Bayfield County and Namekagon Transit are providing a route to serve the southern part of Bayfield County. The route originates in the Barnes area then picks up riders in Drummond and Cable, continuing into the Hayward area. Passengers will then have the ability to transfer to a "circular route" in Hayward, 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





Tai Chi: Moving for Better Balance is an evidence based program that has been shown to:

- Improve measures of functional balance and physical performance
- Reduce the frequency of falls



Sponsored by: ADRC of the North

Class led by Suzanne Rooney starting March 19th, 2018. The class will continue every Monday and Wednesday through June 4th.

The class will be held at 10:30 -11:30 am at the Cable Community Center and 12:30 -1:30 pm at the Drummond Community Center.

To register call RSVP 715-292-6400 x2.

For more information on this class or other classes including Stepping On, Healthy Living with Diabetes, Living Well with Chronic Conditions and Powerful Tools for Caregivers call: Bayfield County DHS 715-373-6144 x115

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:

- Ancestry.com
- Genealogy.com
- My Heritage.com
- FamilySearch.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.

TRUST ME - IT'S WORTH IT !

Look for class information in the coming months

BILL'S GARAGE

**AUTO & TRUCK REPAIR
ASE CERTIFIED & INSURED**

**48670 US Highway 63 - Drummond, WI
Phone: 715-739-6969**

HOURS: MONDAY— FRIDAY 8-5 SATURDAY 8-12

**BATTERIES + TIRES + TIRE REPAIR + TUNE UPS
BRAKES + EXHAUST + COOLING SYSTEM FLUSHING
OIL CHANGE + LUBRICATION
COMPUTER DIAGNOSTICS + STEERING + SUSPENSION
TRANSMISSION REPAIRS**

**FOR THOSE OF YOU IN THE BARNES
AND EAU CLAIRE LAKES AREA**



**TAKE THE SHORT DRIVE TO
DRUMMOND, JUST SOUTH ON US 63**

**TALK TO BILL KOKAN
OVER 30 YEARS EXPERIENCE
CARS-VANS-LIGHT TRUCKS**

**KEEPING THE WHEELS TURNING IN SOUTHERN
BAYFIELD COUNTY**

.....ONE CAR AT A TIME

JUNE SUDOKU *(Answers in this issue)*

8	9				3		
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			4				7
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		7	2		6		3

THE DRUMMOND LIBRARY

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

Medicare 101

Beginning in January 2018, the Bayfield County Elder Benefits Specialist, Sheila Mack, will be providing "Medicare 101" presentations once per month, January through September, throughout Bayfield County. These presentations will introduce you to the basics of Medicare and give you the information you need to know before making any decisions about whether you want to enroll in all parts of Medicare at age 65, some parts of Medicare, or none of them; and the possible consequences of not enrolling when you are first eligible to enroll. You will also learn about the three types of insurance that supplement Medicare because Medicare only pays 80% of hospital and medical costs, and the need for creditable prescription drug coverage either through Medicare Part D or Wisconsin SeniorCare.

If you will be turning 65 this year, attending one of these trainings is strongly encouraged. The time available for the Elder Benefit Specialist to work with you in the office is becoming more and more limited due to the increase in assistance being requested. To provide prompt and efficient service to as many clients as possible, this presentation will provide basic information on Medicare in a group setting rather than one on one in the Elder Benefit Specialist office. This training will give you enough information to understand your options and be ready to make decisions when it is time to do so.

Below is a list of the dates and towns/cities that Medicare 101 presentations will be offered. All presentations will start at 6:00 pm and last up to 2 hours, depending upon the information reviewed and questions asked by those attending the presentation. If you plan to attend, please register by the day before the presentation is held, by calling **Karen Bodin at 715-373-6144, ext.115**. Registration is necessary to prepare enough materials for everyone who attends.

- **June 12, at the Barnes Town Hall in Barnes, WI**
- **July 10, at the Washburn Public Library in Washburn, WI**
- **August 14, at the Iron River Community Center in Iron River, WI**
- **September 11, at the Drummond Public Library in Drummond, WI**

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/>

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



THANK YOU FOR "GOING GREEN"

Thanks for your support in our efforts to save on paper and costs. You can now get your PDF copy on the Town of Barnes Website

Email: barnesnotesandnews@gmail.com



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.

Never too early for the Packer Schedule

GREEN BAY PACKERS

2018 SCHEDULE

WEEK 1	SEPT. 9	VS. BEARS
WEEK 2	SEPT. 16	VS. VIKINGS
WEEK 3	SEPT. 23	@ REDSKINS
WEEK 4	SEPT. 30	VS. BILLS
WEEK 5	OCT. 7	@ LIONS
WEEK 6	OCT. 15	VS. 49ERS
WEEK 7		BYE
WEEK 8	OCT. 28	@ RAMS
WEEK 9	NOV. 4	@ PATRIOTS
WEEK 10	NOV. 11	VS. DOLPHINS
WEEK 11	NOV. 15	@ SEAHAWKS
WEEK 12	NOV. 25	@ VIKINGS
WEEK 13	DEC. 2	VS. CARDINALS
WEEK 14	DEC. 9	VS. FALCONS
WEEK 15	DEC. 16	@ BEARS
WEEK 16	DEC. 23	@ JETS
WEEK 17	DEC. 30	VS. LIONS

PICK YOUR OWN BERRIES

CHECK OUT LOCAL FARMS at:

Bayfield Chamber of Commerce: # 715-779-3335 or www.bayfield.org



There are many "Pick your Own" farms in the Northern Wisconsin area.

Apple Hill Orchard # 715-779-5425
Bayfield Apple Company # 715-779-5700 (mid July - Tart Cherries)
Blue Vista Farm # 715-779-5400 (mid July - August - Raspberries)
North Wind Organic Farm # 715-779-3254



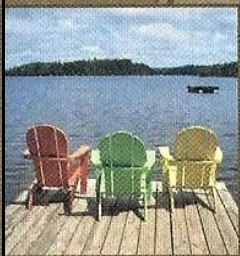
**M&M'S Y-GO-BY
BAR-GRILL-CAMPGROUND**
Your hosts Mark and Marilyn Yule
email: marilynule@yahoo.com

**OUR FAMOUS FRIDAY NIGHT FISH FRY
BROASTED CHICKEN
LP GAS EXCHANGE * ATM * ICE
ON/OFF SALE
CONVENIENTLY LOCATED ON
ATV/SNOWMOBILE TRAIL # 17 TO DOOR**

Meat Raffle first Sat of the month—3:00 p.m.
13889 S. County Rd Y—Gordon, WI 54838
Phone: 715-376-2333

Kitchen Hours:
Tuesday, Wednesday & Thursday Noon to 8:00 p.m.
Friday & Saturday Noon to 9:00 p.m.

CLOSED SUNDAY and MONDAY



Deer Grove Resort

On Upper Eau Claire Lake
Jeff and Maureen Fullington
Owners

3225 Deer Grove Road
Barnes, Wisconsin 54873

715-795-2526
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HAPPY FATHER'S DAY

COME CELEBRATE WITH US



We have many events in the area this month so stop in for a cocktail while you're out and about.

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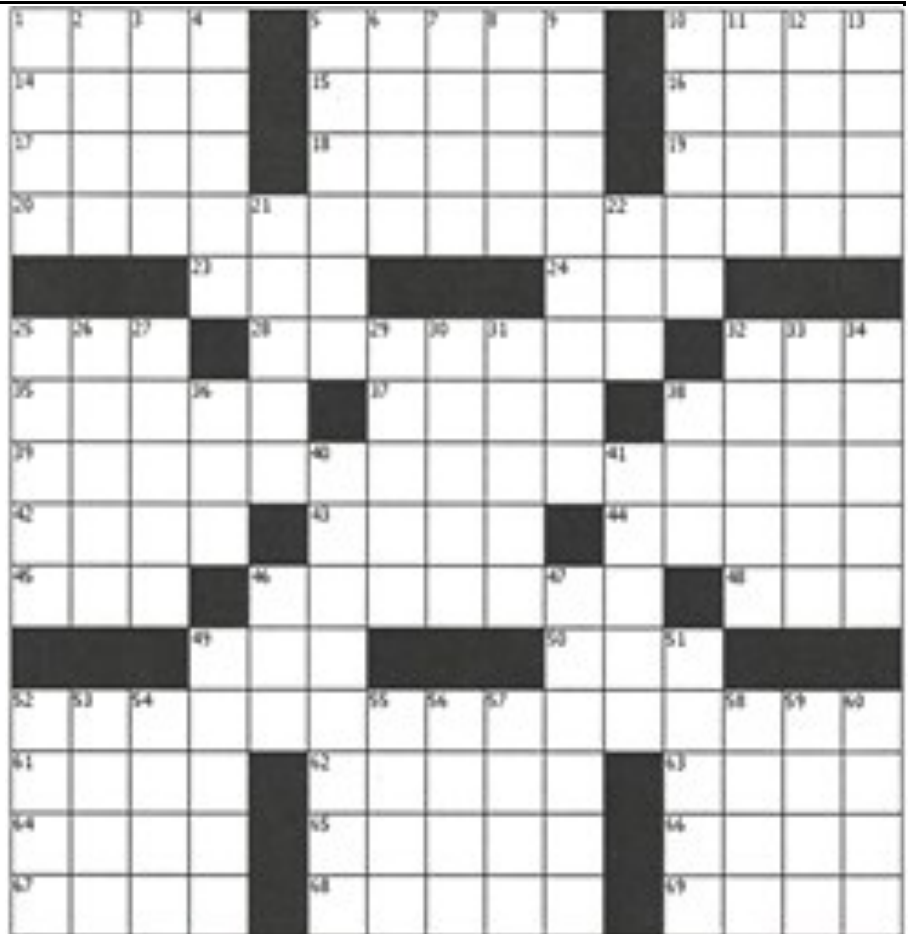
JUNE PUZZLERS

Across

1. Monopolizes
5. Not appropriate
10. Hudson and Green
14. Sword, Juno, Gold, Omaha and ____
15. "When pigs fly!"
16. Medicinal succulent
17. Monster lizard
18. Silk with a wavy pattern
19. Eye infection
20. "He may try to cover up his ..."
23. Possessive pronoun
24. Emmy winner Ruby
25. Nickname of the 30th U.S. president
28. Hawaiian instrument (Var.)
32. ____ del Plata (Argentinean resort)
35. Snooty
37. Levesque of Quebec
38. Use hip boots, e.g.
39. "He may be hiding out at his ..."
42. ____ out (just made it)
43. Raw silk color
44. Sea of the Solomon Islands
45. Hankering
46. Like some modeling substances
48. Playable serves
49. ____-Wan Kenobi
50. Mosconi's pride
52. "He will hide his identity with an ..."
61. Cubby holes?
62. Wee one in Glasgow
63. Not the best place for a thorn
64. Social starter?
65. "The sky's the ____"
66. L X W
67. Sounds from a milk container?
68. Mournful poem
69. 2000, for one

Down

1. Good things to give your kids
2. Ear-relevant
3. Lavish celebration
4. Lamb Chop's handler
5. Reveal
6. Gaudy night light
7. Like fanatical sports fans
8. Sassy
9. Ran the old sewing machine
10. Thanksgiving Day chore
11. Range between soprano and tenor
12. Ma the musician
13. Gets an eyeful
21. Thanksgiving Day chore
22. Site of the first stroke?
25. Shrewd
26. How great minds think
27. Pontif's wife
29. Author Jong
30. Having that doubtful feeling



Down Continued:

- | | |
|---|---|
| <ol style="list-style-type: none"> 31. Listlessness 32. A language of New Zealand 33. Spot maker? 34. Lively dances 36. Like Methuselah 38. "____ goes there?" 40. Trustworthy 41. Hebrew school (Var.) | <ol style="list-style-type: none"> 46. TV network letters 47. Hardly plentiful 49. Desert watering hole 51. Test format, perhaps 52. Man with an apple named after him? 53. He's after the news 54. "Out of the frying pan, ____ ..." 55. Tooth partner 56. Word with store or novel 57. Icebox, informally 58. The Emerald Isle 59. The embryo of an invention 60. Snookums |
|---|---|

SUMMERTIME FUN:

- Camp out. First-timers, try backyard camping.
- Camp in. Put the sleeping bags on the floor and have a family slumber party.
- Stargaze. Invite friends and make a party of it.
- Catch lightning bugs and then watch them flicker away into the night.
- Pick a bouquet of wild flowers (see how many varieties you can find, but make sure of what you grab. i.e. poison ivy, poison oak, snake berries, etc.)
- Pack a Picnic and sit in the back yard
- Toss Horseshoes
- Roll the Bocce Balls
- Bad that Minton (Badminton)
- Golf Toss / Bean Bag Toss
- Set up the sprinkler to run through
- Grab a lawn chair and let your mind go blank (my favorite)

**ARE YOU
READY?**

Backyard Cook or Restaurant Chef?

**Why not enter BAHA's
5th ANNUAL BAR-B-QUE**

"RIBFEST"

Cook-off Competition



SATURDAY, JULY 21ST

Set up by 8:00 a.m. if possible

Doors open to the public at noon

Barnes VFW Post 8329 - 52325 Lake Road, Barnes, WI

Judging at 4:00 p.m.



Ribs will be judged on appearance, tenderness, texture and taste.

Trophies & cash awards!

All entry money will be given out as prizes

Pre-register by July 1st to guarantee your entry spot.

Entry fee: \$20.00 Late registration will be accepted.

No Pets Allowed on Site!

To enter the contest, please call:

Florence Prickett @ 715-795-2145 / Lu Peet @ 715-795-3065 / Larry Bergman @ 715-795-2442 or

email: lupeet101343@gmail.com before July 1, 2017 for rules and entry forms.

\$20.00 Entry Fee must be paid with entry form via cash or check (made out to BAHA)

Silent Auction, Meat Raffles, 50-50 Raffle and Bingo during the day

Tickets will be sold during the event for the public rib tasting.

(Ribs will be available after the judging at 4:00 pm.)

Sponsored by Barnes Area Historical Association, Inc. (BAHA)

Sharing the history of the Barnes Area through education and preservation

BAHA NEEDS YOUR RECIPES

If you've got recipes which are special to your family or that you received from a family in Barnes, BAHA wants to include them in a cookbook. Please include any anecdotes or stories about when that food was eaten, the person who usually cooked it, or anything else interesting about the recipe.

PLEASE EMAIL THEM TO:

lupeet101343@gmail.com or call 715-795-2145 to get her mailing address.

***PLEASE SUPPORT THE BAHA COOKBOOK AND
SEND IN YOUR RECIPES. WE WELCOME ANY
FAMILY FAVORITES FOR WILD GAME AS WELL!***

From: The Secret Files JLF

- Mix Sour cream and taco seasoning
- Spread on a cookie sheet
- Top with shredded lettuce, onion, tomato, cheese, black olives or add jalapeno's if desired
- Serve with Tostito's, etc.

ENJOY

7-UP BISCUITS

From: <http://lusciouscook.com/7-up-biscuits-yummy/>

Ingredients:

- 4 cups Bisquick
- 1 cup sour cream
- 1 cup 7-up
- 1/2 cup melted butter



Directions:

- Mix bisquick, sour cream and 7 up. (dough will be very soft – don't worry)
- Knead and fold dough until coated with your baking mix.
- Pat dough out and cut biscuits using a round biscuit / cookie cutter.
- Melt butter in bottom of cookie sheet pan or 9x13 casserole dish.
- Place biscuits on top of melted butter and bake for 12-15 minutes or until brown at 425 degrees



KEEP UP TO SPEED

8	4	9	6	5	1	3	7	2
5	6	2	8	7	3	4	9	1
3	7	1	9	2	4	8	5	6
7	8	6	4	9	2	5	1	3
9	5	4	3	1	7	6	2	8
1	2	3	5	6	8	7	4	9
2	3	8	1	4	5	9	6	7
6	1	5	7	3	9	2	8	4
4	9	7	2	8	6	1	3	5

JUNE SUDOKU ANSWERS

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

JUNE CROSSWORD ANSWERS

Gyromitra esculenta

Gyromitra esculenta



Inside of a false Morel

Make note of the cap shape. The false caps are "wavy" or "lobed" and appear to be bulging outwards. True morels have a more uniformly shaped cap with pits or ridges. They appear to be pitted inwards rather than bulging.

The cap of the false mushroom hangs freely from the stem. A true morel has a cap that will be attached to the stem. This is not always the case but more often than not it is.

If you slice an edible morel open from top to bottom it will be hollow inside. A non-edible one will usually be filled with wispy cotton-like fibers or chunks of tissue. (Fabulous example of this on the right).

THE SPICE CORNER:

NATIONAL HERB AND SPICE DAY is observed annually on June 10th being the season for fresh herbs and spices. They are an essential part of flavorful cooking as well as fun and easy to grow.

Raising your own herbs can be very relaxing therapy. Herbs and spices have been used for many hundreds of years, and besides making our food delicious, each has its specific health benefits. Growing your own herbs and spices is a great way to add fresh variety to your food. Herbs raised in your home add an aromatic and natural fragrance to the air.

KNOW WHAT YOU'RE PICKING! We have many varieties of mushrooms and berries in the woods and it's very easy to pick the wrong ones.



Morel Mushrooms may be "easy" to see to the trained eye, but you may be in for a bad day if you don't know what you're looking for.



Let's learn more about the fake morel. We'll start with some facts, move on to identification, and finally take a look at who eats these mushrooms.

From: www.mushroom appreciation. com

You may have heard of a morel mushroom, but what's the deal with the fake one?

The term "false morel" encompasses a number of different species including *Gyromitra esculenta* (the beefsteak mushroom), *Gyromitra caroliniana*, and others in the *Verpa* and *Helvella* genera. They are often mistaken for the edible delicacies in the *Morchella* genus (true morels).

These are some of many poisonous mushrooms that contain the chemical monomethyl hydrazine (MMH). MMH causes vomiting, dizziness, diarrhea, and sometimes death. Furthermore, MMH is suspected to be carcinogenic. "But wait," you ask, "haven't I heard of people eating these mushrooms with no ill effect?"

You probably have. Many people have eaten them and some even hunt for them specifically. It may surprise you that *Gyromitra esculenta* is considered a delicacy in parts of the Great Lakes region of the United States and in parts of Scandinavia. You can even buy them in Finland, where they come with preparation instructions!

Caps are usually brown or reddish brown and occasionally yellow. Most stems are a light color, ranging from white to tan.

These mushrooms are considered saprotrophs, meaning they feed on dead and decaying organic matter. Some have suggested that they may be mycorrhizal as well (forming a symbiotic relationship with trees).

Like true morels, false ones are often found in areas where the forest floor has been disrupted. You're more likely to see them near washes, rivulets, man-made disturbances in the ground, and roadsides.

Some species that are considered false are *Gyromitra esculenta*, *Gyromitra caroliniana* (above), *Gyromitra infula*, *Verpa bohemica*, and *Verpa conica*.



Note how the false one on the left seems to be bulging outward and the true morel on the right is pitted inwards?

A seasoned mushroom hunter usually won't have a problem making this identification. Always consult a local expert if you're inexperienced or uncertain. Never eat a mushroom based solely on mushroom pictures that you've seen on the Internet! If you feel sick or dizzy after eating what you thought was an edible morel, **seek help immediately!**

GOOD EATS - RECIPES

TROPICAL ORANGE JELLO SALAD

By: <https://www.momontimeout.com/tropical-orange-jello-salad/>

Author: Trish - Mom On Timeout
Recipe type: Dessert
Serves: Serves 24



Ingredients

1 20 oz can crushed pineapple, drained
2 3 oz packages orange Jell-O
1 24 oz container cottage cheese (small curd)
2 8 oz containers Cool Whip
1½ cups sweetened coconut flakes

Instructions

- Mix pineapple, Jell-O and cottage cheese together in a large bowl.
- Fold in Cool Whip and coconut.
- Cover and refrigerate until ready to serve.

CHICKEN LOMBARDY

From: Internet Recipes

Ingredients:

8 Ounces Cremini Mushrooms Trimmed and Sliced
2 Tablespoon Unsalted Butter
4 Boneless Skinless Chicken Breasts
1/2 Cup All Purpose Flour
1/3 Cup Unsalted Butter
3/4 Cup Marsala
3/4 Cup Chicken Broth
1/2 Teaspoon Salt
1/4 Teaspoon Pepper
1/4 Cup Green Onions Sliced
2 Cups Mozzarella Shredded
1-2 Tablespoons Fresh Parsley Chopped



Directions:

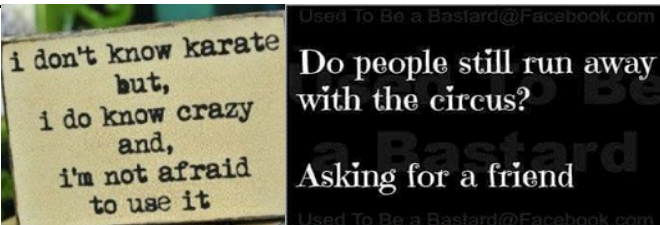
Preheat oven to 450 degrees.
Spray a 9 X 13 baking dish with nonstick cooking spray; set aside.
In a large skillet add butter and cook the mushrooms on medium-high heat until tender, 3-5 minutes. Transfer to a plate and set aside.

Slice each chicken breast in half, horizontally, with a very sharp knife. Pat slices dry with paper towels to remove any moisture. Dredge each piece in flour, shaking off excess.

Brown chicken in batches, so as not to crowd the pan, in 1-2 Tablespoons of remaining butter in skillet, over medium-high heat for 3-4 minutes per side, until golden. Transfer browned chicken to the prepared baking dish, laying in a single layer. Repeat with remaining chicken. Arrange cooked mushrooms over chicken.

Add marsala and chicken broth to skillet. Bring liquid to a boil; reduce heat and simmer, uncovered, stirring occasionally, for 10 minutes or until sauce has thickened. Add salt and pepper. Drizzle sauce evenly over chicken. Sprinkle green onions over chicken then top evenly with cheese.

Bake uncovered, in preheated oven for 12-14 minutes or until chicken is cooked through. Sprinkle with parsley and serve.



CREAMY GARLIC BUTTER TUSCAN SHRIMP

By: <https://cafedelites.com/creamy-garlic-butter-tuscan-shrimp/>

Total Prep Time: 20 min
Servings: 4 / Calories: 403



Ingredients

2 Tbsp salted butter
6 cloves garlic, finely diced
1 lb shrimp (or prawns), tails on or off
1 small yellow onion, diced
1/2 cup white wine (OPTIONAL)
5 ounce jarred sun dried tomato strips in oil, drained (reserve 1 teaspoon of the jarred oil for cooking)
1 3/4 cups half and half SEE NOTES
Salt and pepper, to taste
3 cups baby spinach leaves, washed
2/3 cup fresh grated Parmesan cheese
1 tsp cornstarch (corn-flour) mixed with 1 tablespoons of water (optional)***
2 tsp dried Italian herbs
1 Tbsp fresh parsley, chopped

Directions:

- Heat a large skillet over medium-high heat. Melt the butter and add in the garlic and fry until fragrant (about one minute). Add in the shrimp and fry two minutes on each side, until **just** cooked through and pink. Transfer to a bowl; set aside.
- Fry the onion in the butter remaining in the skillet. Pour in the white wine (if using), and allow to reduce to half, while scraping any bits off of the bottom of the pan.
- Add the sun dried tomatoes and fry for 1-2 minutes to release their flavors. Reduce heat to low-medium heat, add the half and half and bring to a gentle simmer, while stirring occasionally. Season with salt and pepper to taste.
- Add in the spinach leaves and allow to wilt in the sauce, and add in the parmesan cheese. Allow sauce to simmer for a further minute until cheese melts through the sauce. (For a thicker sauce, add the milk/cornstarch mixture to the center of the pan, and continue to simmer while quickly stirring the mixture through until the sauce thickens.
- Add the shrimp back into the pan; sprinkle with the herbs and parsley, and stir through.
- Serve over pasta, rice or steamed vegetables.

Recipe Notes

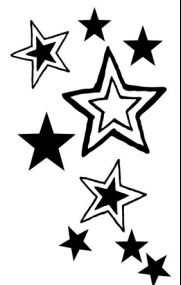
Half and half is an American product, made from equal parts light cream and milk. Feel free to use half light cream and half 2% milk (or full fat if not worried about calories and fat counts), in place of half and half. Alternatively, use all light cream or heavy cream. Substitute half and half with almond milk.

If serving with pasta: add in pasta cooked al dente along with 1/4 cup of reserved pasta water into the pan of shrimp once they are cooked. Gently mix through the sauce until combined. Serve immediately.

A NOTE FOR THE COOKBOOK
We'd love to share your favorite recipes, cooking or baking stories,

or any tips you may have.

Please submit to Julie Sarkauskas
at: barnesnotesandnews@gmail.com
or call 715-795-2775



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OFFICE FOR LOCAL FIRE HAZARD STATUS**



**BACK AT
DARK-THIRTY**



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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.**

**PLEASE VISIT LOCAL
ESTABLISHMENTS FOR CURRENT STATE RULES
& REGULATION PAMPHLETS**

CHECK ONLINE at:

dnr.wi.gov or gowild.wi.gov



EAU CLAIRE LAKES CHAIN -

1. **Robinson Lake to Birch Lake.** Navigable by canoes, kayaks, and most pontoons or speedboats. No bridges to go under.
2. **Birch Lake to Upper Eau Claire.** Navigable by canoes, kayaks, and most pontoons or speedboats. Bridge at Lake Road, just before entering Upper Eau Claire.
3. **Bony Lake to Middle Eau Claire.** Navigable by canoes, kayaks, and medium-sized fishing boats or speedboats. Bridge at Highway 27.
4. **Middle Eau Claire to Lower Eau Claire.** This connection includes a lock and dam that can handle canoes, kayaks, and small fishing boats. Paddlers may find it quicker to just portage up and over South Shore road. Above this point, the river is navigable by canoes, kayaks, and most pontoons or speedboats—pretty much anything that can get under the bridge at River Road.
5. ***Upper Eau Claire to Middle Eau Claire.** This narrow, rocky passage gets an asterisk because it's only navigable by canoe or kayak. Even then, it's most feasible as a one-way downstream trip. Begins at outlet dam; portage is on private land.

