

Welcome Back Home to the: NOVEMBER 2022 (UPDATED)

BARNES NOTES AND NEWS

Volume 3, Issue 5

ONLINE ONLY

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

Find our link on the NEW Town of Barnes Website : TownOfBarnesWI.gov / Community / Barnes Notes and News / 2022



November - Time for gathering, hunting, preparing for the holidays, snow and winter. I know, no one wants to think about snow yet, but it will be here before we know it. As always. With the holidays sneaking up on us, it is so very important that we remember family, neighbors and those less fortunate. **Share your blessings**—whether with a meal, a goody basket, blankets, gifts or just invite someone over for coffee. It's amazing how much a little time can mean to someone. I love putting together baskets with coffee, snacks and homemade goods so someone can sit back and enjoy a little niceness.

Please share your time with someone this season, even for a cup of coffee or a comforting cup of tea. You might be surprised at how much that little act of kindness can change someone's life.

November Reminiscing - THE EDMUND FITZGERALD - the church bell chimed 'til it rang 29 times for each man on the Edmund Fitzgerald.

We are always looking for stories and pictures of our local businesses and folks. It's wonderful to obtain personal views and information that we otherwise might not have privy to. We look forward to sharing your stories.



THE CENTER FOR VETERANS AND THEIR FAMILIES

WISHING YOU AND YOURS THE A VERY SAFE AND HAPPY THANKSGIVING



We held our first webinar at the Barnes Town Hall on October 19th. The call provided information for ALL Vets, active and retired, regardless of discharge, to help assist in anyway we can for whatever their needs might be. We are hoping to have another event coming soon in the area. Stay tuned - We owe them all our support.

NOVEMBER EVENTS:

VETERANS DAY DINNER 11/11/22
BARNES VFW AUXILIARY
75TH ANNIVERSARY 11/11/22

VFW AUXILIARY
CHRISTMAS BAZAAR
11/12/22

In this Issue:

- Calendar of Events
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- Book Club
- Garden Club
- Tai Chi
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- Recipes
- Advertisements

A **HUGE** thank you and high five to those who have helped us get back "online"

Barnes Notes and News
50690 Pease Rd
Barnes, WI
715-795-2775

CELEBRATE OUR VETERANS FRIDAY NOVEMBER, 11TH & EVERY DAY

WE CAN **NEVER** THANK THEM ENOUGH
OR REPAY THEM IN ANY WAY.



JOIN US FOR THANKSGIVING DINNER
Cocktails 5:00—Dinner 6:00



Honoring Veterans Day & the
Barnes VFW Auxiliary's **75th** Anniversary



ALL VETERANS WELCOME



BARNES AREA CALENDAR OF EVENTS: OCTOBER 2022

Tues. Nov 8	GENERAL ELECTION: Polls open 7am-8pm Barnes Town Hall
Tues. Nov 8	BARNESTORMERS SNOWMOBILE CLUB regular meeting 6:00 pm Location TBA
Fri. Nov 11	VETERANS DAY
Fri. Nov 11	VETERANS DAY BANQUET at the Barnes VFW Post for VFW & VFW Auxiliary members and spouses AND for Community Veterans and spouses. Cocktail hour at 5pm with dinner to follow at 6pm. VFW & Auxiliary 715-795-2542 or 715-795-2402 TBD 75th Anniversary of the Barnes Auxiliary
Sat. Nov 12	VFW POST 8329 AUXILIARY Christmas Craft Fair: 9:00am-3:00pm at VFW Hall Auxiliary 715-795-2402
Tues. Nov 15	GORDON BARNES GARDEN CLUB Meeting 1:30pm at Barnes Town Hall. Call 715-835-3410
Tues. Nov 15	REGULAR TOWN BOARD MEETING 6:30pm at Barnes Town Hall: 715-795-2782
Thur. Nov 17	BARNES AREA HISTORICAL ASSOCIATION, INC (BAHA) Meeting 6pm at the Town Hall: 715-795-3065 (Meeting may be by Zoom-TBD)
Sun. Nov 20	THANKSGIVING SERVICE 10:00am at Barnes Community Church: 715-795-2195
Thur. Nov 24	CEDAR LODGE STEAKHOUSE & GRILLE's 18th Annual Free Thanksgiving Day Buffet! Donation Only -serving 12 noon to 3pm 715-795-2223
Thur. Nov 24	THANKSGIVING DAY HOLIDAY – Town Offices Closed
Fri. Nov 25	Town Offices Closed

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: TownOfBarnesWI.gov for town minutes

PLEASE ABIDE BY THE TOWN RULES & REGULATIONS.

Fireworks permits are available at the clerks office at a cost of \$5 per day with proof of liability insurance required. By town ordinance, fireworks are only permitted one week before and one week after the Fourth of July

TOWN OF BARNES BOARD MEMBERS

Chairman: Tom Renz - email: tRenz@TownOfBarnesWI.gov

Supervisor: Dave Scully - dScully@TownOfBarnesWI.gov

Supervisor: Jim Frint - jFrint@TownOfBarnesWI.gov

Supervisor: Seana Frint - sFrint@TownOfBarnesWI.gov

Supervisor: Eric Neff - eNeff@TownOfBarnesWI.gov



Barnes Town Road Updates
 Check the Town Website

HWY 27 Road Construction Update: Final Touches - Both lanes are open

DID YOU KNOW...

Anyone born on or after January 1, 1989 is required to complete a boating safety course to legally operate a motorized boat or personal watercraft on Wisconsin waters AND Paddle Boarders must have a life jacket on the board (preferably being worn).



WE ARE IN SAND COUNTRY HERE AND THE WATER DRIES UP QUICKLY - PLEASE BE AWARE OF YOUR SURROUNDINGS

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



SAFETY REMINDER: 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 - NOVEMBER 2022 MENU

Meals are served at the Barnes Town Hall at 11:00 a.m.
3360 County Hwy N., Barnes, WI 54873



To reserve your meal please call 715-373-3396. Be sure to include your name, phone number, meal site location & date you are making the reservation for, and how many people it's for.

New Days - Meals are at the Barnes Town Hall 12:00 Noon THURSDAYS ONLY

Week 1: Week 2: Week 3: Week 4:

		Thursday	
	PENDING		
			Trivia Answer # 4: The Wampanoag



PLEASE WALK AGAINST the TRAFFIC!!!! THIS IS FOR YOUR SAFETY.

I do understand in the city you have sidewalks and it doesn't really matter, but in the country we **must ask** that you abide by the "rules of the road". **BIKE WITH** traffic (ditch to your right). **MAKE SURE** your dog is always on the "ditch" side of you and **NOT** on the road side.

*I'd like to thank those of you who are walking with your pets away from the road. For those of you I've seen with your pet on the car side of the road, **MAKE THE SWITCH.** If your dog darts toward traffic, you're not in the way to intervene. **The outcome of that is obvious.** Love your pets enough to keep them safe.*

**NOTE: PLEASE REMEMBER THE STATE, COUNTY AND TOWN LEASH LAWS
YOUR DOG MUST BE ON A LEASH FOR THEIR SAFETY & THE SAFETY OF OTHERS**

QUESTIONS, COMMENTS or CONCERNS

If you have any questions or comments on what you see here, we would like to hear from you. If you have an item that you would like to see in the Barnes Notes and News, please contact Julie (Friermood) Sarkauskas at barnesnotesandnews@gmail.com

THANKS TO YOU ALL FOR YOUR SUPPORT. GOD BLESS

LIKE US ON FACEBOOK





COMING EVENTS:

- **Vets Dinner - November 11th** Cocktails 5:00 / Dinner 6:00 p.m. - Honoring Veteran's Day and the 75th Anniversary of the Barnes VFW Auxiliary. Thanksgiving Dinner will be served—All Veterans are welcome !!
- November 12th - VFW Auxiliary Christmas Bazaar
- **** Reserve your space now to display your crafts and wares. Interested Vendors please contact Michelle Boheim at # 715-795-3582 or by email at: bihomimoco@msn.com**
- December 6th - VFW Auxiliary Christmas Dinner
- Next VFW Veterans and Auxiliary Meeting - **November**



FUNraiser for WISCONSIN MERMAIDS!



WINE and FOOD PAIRING

Saturday, November 5 at 5:00

at the Barnes VFW

52325 Lake Road

[BAR WILL NOT BE OPEN]

LED MESSAGING
VFW is offering advertising on the LED messaging board

The sign can be rented by the week

For further information and rates please contact Tam Larson

715-795-2402

COME OUT, HAVE SOME FUN & HELP SUPPORT OUR CLUBS and HISTORY

REMINDER
(SORRY FOLKS WE SOLD OUT FAST)





ARE YOU READY FOR SOME FOOTBALL



PRESEASON

WEEK	DATE	OPPONENT	KICKOFF (CT)	TV	RESULT
1	Friday, August 12	at San Francisco 49ers	7:30 p.m.		---
2	Friday, August 19	NEW ORLEANS SAINTS	7 p.m.		---
3	Thursday, August 25	at Kansas City Chiefs	7 p.m.		---

REGULAR SEASON

*Short time and broadcast are subject to change

WEEK	DATE	OPPONENT	KICKOFF (CT)	TV	RESULT
1	Sunday, September 11	at Minnesota Vikings	3:25 p.m.	FOX	---
2	Sunday, September 18	CHICAGO BEARS	7:20 p.m.		---
3	Sunday, September 25	at Tampa Bay Buccaneers	3:25 p.m.	FOX	---
4	Sunday, October 2	NEW ENGLAND PATRIOTS GOLD PACKAGE	3:25 p.m.		---
5	Sunday, October 9	vs New York Giants (London)	8:30 a.m.		---
6	Sunday, October 16	NEW YORK JETS	*12 p.m.	FOX	---
7	Sunday, October 23	at Washington Commanders	*12 p.m.	FOX	---
8	Sunday, October 30	at Buffalo Bills	*7:20 p.m.		---
9	Sunday, November 6	at Detroit Lions	*12 p.m.	FOX	---
10	Sunday, November 13	DALLAS COWBOYS	*3:25 p.m.	FOX	---
11	Thursday, November 17	TENNESSEE TITANS GOLD PACKAGE	7:15 p.m.		---
12	Sunday, November 27	at Philadelphia Eagles	*7:20 p.m.		---
13	Sunday, December 4	at Chicago Bears	*12 p.m.	FOX	---
14		BYE WEEK			
15	Monday, December 19	LOS ANGELES RAMS	7:15 p.m.		---
16	Sunday, December 25	at Miami Dolphins	12 p.m.	FOX	---
17	Sunday, January 1	MINNESOTA VIKINGS	*3:25 p.m.		---
18	January 7 or 8	DETROIT LIONS	TBD	TBD	---

L: 7-23
 W: 27-10
 W: 14-12
 W: 27-24
 L: 22-27
 L: 10-27





BARNES COMMUNITY CHURCH

Pastor Jon Hartman

WORSHIP HOURS

10:00 a.m. Sunday

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



Bible Studies

Every Tuesday at 10:00 a.m.

Everyone Welcome

COMMUNITY DINNER

Sunday, October 11th

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:
Dianne Hess 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.*

TAI CHI



Drummond Classes: Wednesdays & Fridays at 10:30 with Suzanne through Thanksgiving week at the Community Center. Suzanne Rooney will offer the beginning class and also add some variety.

Mia Mueller Alston starting Barnes Group on October 10 at 9:00 at the Barnes Town Hall. Will be held Mon-Wed-Friday

All are welcome to these fun and relaxing classes.

LOOK FORWARD TO SEEING YOU !!

THE DRUMMOND LIBRARY



Free Wi-Fi throughout the building
HOURS:

Monday: Closed

Tuesday: 10-5

Wednesday: 10-5

Thursday: 10-6

Friday: 10-5

Saturday: 9-1

Sunday: Closed



ADDRESS: 14990 Superior St, Drummond, WI 54832

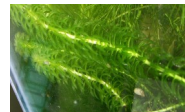
PHONE: (715) 739-6290

PLEASE GIVE TO YOUR LOCAL HUMANE SOCIETY



WE NEED YOU !!!!!!!!

EAU CLAIRE LAKES WEED HARVESTING



For more information please contact
Julia Lyons at: julia.vanloo@gmail.com



BARNES RED HAT

November 12:00 noon

Anyone wishing to carpool, please
meet at the Town Hall about
11:15-11:30



Online Pricing: (Subject to Change)

1/4 page size: \$ 20 month or \$ 50.00 for 3 months

1/2 Page: \$ 50 month or \$ 120 for 3 months

Full Page: \$ 100 month or \$ 225 for 3 months

Garage / Estate Sales: No Charge

BARNES AREA HISTORICAL ASSOCIATION (BAHA)

THE BARNES MUSEUM

Friday and Saturday 10:00 a.m. to 3:00 p.m.

WE ARE STILL LOOKING FOR VOUNTEERS !!

Please feel free to stop by the museum

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

Follow us on Facebook



**Barnes Area Historical Association, Inc.
51580 State Hwy 27
Barnes, WI 54873**

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

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

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

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

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

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

Any donations made to BAHA are tax deductible.

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

Single yearly membership - \$15.00;

Family or couple yearly membership - \$25.00

Other membership categories are available upon request

**Please contact our Secretary, Lu Peet
(715) 795-3065 email: lupeet101343@gmail.com**

SPONSORED EVENTS:

- **Winterfest and Big Cash Raffle** - March
- **Pie Social, Craft Fair and Flea Market** - June
- **Ribfest** - August
- **ODHA
Gordon MacQuarrie Pilgrimage Tour** - September

BAHA is the sponsor of the Old Duck Hunters Association Circle (ODHA)

Follow in famous outdoors writer's footsteps through St. Croix headwaters

Annual tour offered of area where Gordon MacQuarrie hunted, fished, and wrote.

www.stcroix360.com

<https://www.stcroix360.com/2022/07/follow-in-famous-outdoors-writers-footsteps-through-st-croix-headwaters-region/>



BAHA MUSEUM GIFT SHOP NOW OPEN !!

NEW GIFT SHOP COORDINATOR: Deb Soar

Are you looking for a special gift for a Birthday, Anniversary, Get Well, Thank You, or other occasion? Be sure to check out the new display of items in the Gift Shop. You'll find a wide array of interesting items for all ages:

- clothing items
- wood crafts
- a range of books by MacQuarrie, Ojibwe authors, and local writers
- Barnes Centennial glassware and other items
- note cards
- walking sticks
- items for the home and outdoors; and much more

There are practical items, decorative items, items linked to the history of Barnes, and some that will be "just plain fun" to own!

Whether it's a gift for YOU...or a gift for OTHERS...you're sure to find the perfect choice! Come and Explore!

The Gift Shop [at 4545 Cty. Hwy. N.] is Open on Fridays & Saturdays from 10:00 a.m. to 3:00 p.m.

Here's a peek at some of what you'll find when you visit!



BARNES AREA HISTORICAL ASSOCIATION NEWS



Greetings!

As the renovation of the Pease One-Room Schoolhouse keeps moving ahead, we continue to search for early schoolhouse items to complete our “replica early 1900s classroom room” within a portion of the building. Artifacts related to all of Barnes’ early schoolhouses will be displayed throughout the building, along with historical documents, photographs, collected memories, etc. Our hope is to educate and inspire an understanding of what “life within these schools” was like for students, teachers, and community members.

** If you have any items that might be in need of a “new home”, please let me know. They will be warmly welcomed into our schoolhouse and greatly appreciated! I will happily arrange to pick up any items and cover any costs that might be involved. If you have any relevant items that are not on our list, please let me know. I’d be interested in learning more about them!

Updated list of Items being sought for the Pease One-Room School:

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



Thanks for your help!

UPDATES TO COME

Trivia Answer # 10: 46 Million



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 or visit TownOfBarnesWI.gov to offer your time



WE GREATLY APPRECIATE YOUR HELP IN KEEPING OUR TOWN CLEAN & BEAUTIFUL

Friends of the Eau Claire Lakes Area, officially registered as Property Owners Association, Inc. Barnes/Eau Claire Lakes Area, is a voluntary group of year-round and seasonal residents and visitors interested in preserving the beautiful environment in this remarkable corner of northwest Wisconsin. The local water quality is listed in the top 10% of all Wisconsin waters and we have a dedicated group of volunteers who monitor the water quality and educate the population on how to maintain this remarkable asset. We work with local governments, local businesses, and environmental organizations to advance our objectives.

Our organization has developed and funded an award-winning educational program with the Drummond Area School District that takes middle school students to the outdoors for hands-on learning. We sponsor programs and seminars for adults in the community about everything from cooking to successful fishing to maintaining septic systems. We initiated a cooperative program with the Town of Barnes to develop and fund an effective boat landing watercraft inspection program to protect the lakes from invasive species. Our members volunteer to inspect the shorelines for any signs of invasive species and work with the Wisconsin Department of Natural Resources in control efforts.

We always welcome suggestions on how we can improve our organization and better serve the people in our impact area (please contact us at eauclairefriends@gmail.com). We encourage you to officially join our organization.

Kevin Shriver
President

Find us on Facebook and the TownOfBarnesWI.gov website
Proud to Co-Sponsor the MacQuarrie Pilgrimage and Tour August 2022



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.

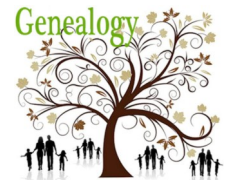
Start with your immediate family, branch to your grandparents and then just keep reaching further back.

Several websites are out there to help start your project:

Start your Family Tree Today.
Don't wait!

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

Ancestry.com
Genealogy.com
My Heritage.com
FamilySearch.org



PRINTING YOUR FAMILY TREE - MORE TO COME – STAY TUNED

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

DRUMMOND LAKE CAMPGROUND Drummond, WI

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

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

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

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



*PLACE
YOUR
AD
HERE*

MAKI'S UNDER NEW OWNERSHIP



The new "KOFFEE KUP"

Open 7 Days a week
7:00 a.m. to 3:00 p.m.

WE'LL KEEP YOU POSTED ON THE
BARNES NOTES AND NEWS WEBSITE
FOR DATE OF OPENING

ANCHOR YOUR BOATS HERE

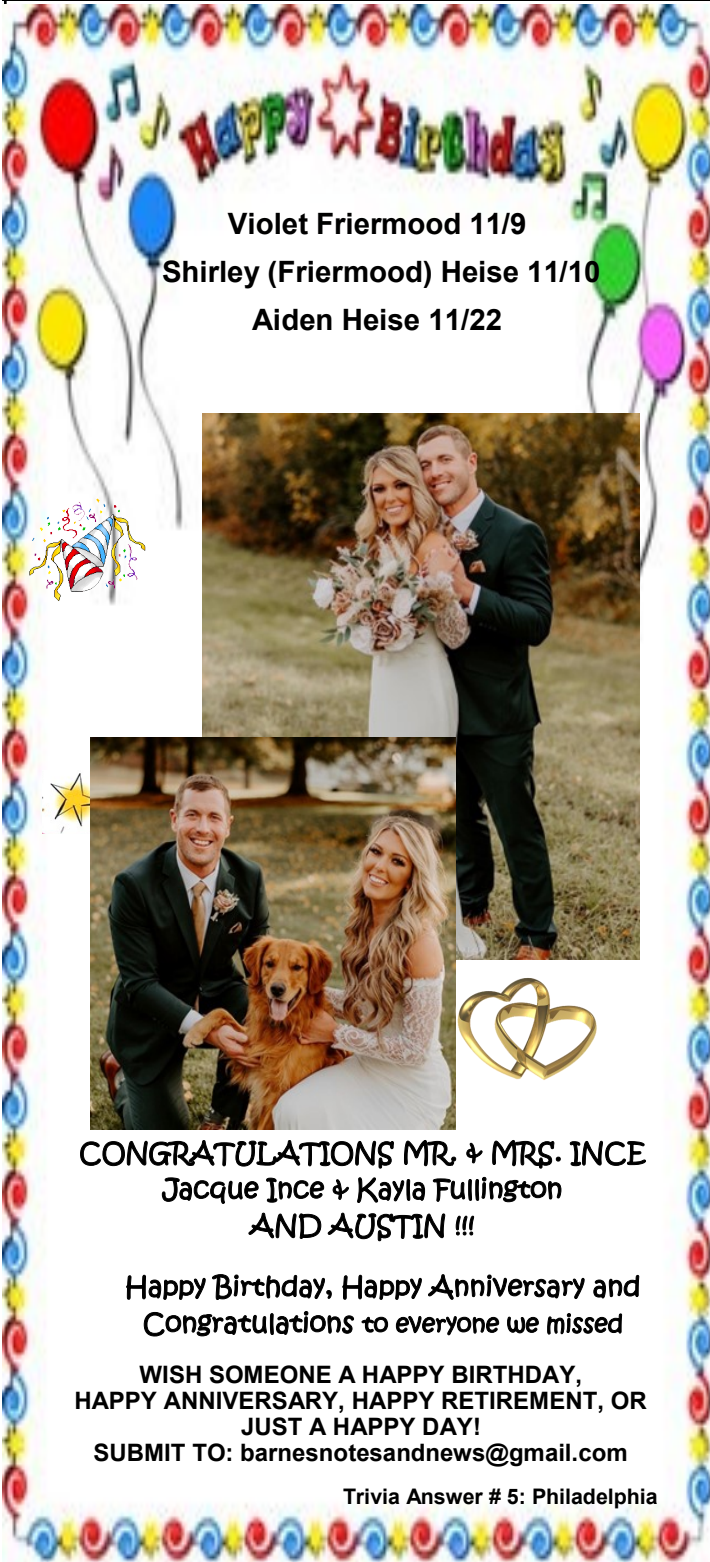


J&M Storage
Jeff Johnson

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

STORAGE FOR:

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



Violet Frierhood 11/9
Shirley (Frierhood) Heise 11/10
Aiden Heise 11/22



CONGRATULATIONS MR. & MRS. INCE
Jacque Ince & Kayla Fullington
AND AUSTIN !!!

Happy Birthday, Happy Anniversary and
Congratulations to everyone we missed

WISH SOMEONE A HAPPY BIRTHDAY,
HAPPY ANNIVERSARY, HAPPY RETIREMENT, OR
JUST A HAPPY DAY!

SUBMIT TO: barnesnotesandnews@gmail.com

Trivia Answer # 5: Philadelphia



Justin
Christenson
General Contractor

CHRISTENSON
CONSTRUCTION

NEW HOMES • REMODELING • ROOFING • SIDING • DECKS
FULLY INSURED • LICENSE #1163070

(715) 580-0367 • jchristensonconstruction@gmail.com

www.jchristensonconstruction.com

Del Jerome
DBA Jerome Excavating, LLC

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

715-739-6245 or 715-580-0216

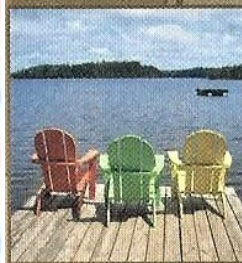
9185 Cty Hwy N

Drummond, WI 54832

Email: deljerome@cheqnet.net



FREE ESTIMATES
BONDED & INSURED



Deer Grove Resort

On Upper Eau Claire Lake

Jeff and Maureen Fullington
Owners

3225 Deer Grove Road
Barnes, Wisconsin 54873

715-795-2526

715-235-9741

deergroveresort@charter.net

deergroveresort.com

OBITUARIES: Remembering Loved Ones Lost



STANLEY "MIKE" RICE

January 10, 1928 to October 12, 2022



Stanley Richard "Mike" Rice, age 94, of Barnes, passed away, Wednesday, October 12, 2022 at Harbor Living in Hayward, WI. He was born January 10, 1928 in Lake Nebagamon, the son of Ben and Ida Rice.

Following his schooling, Mike served in the U.S. Army for a couple years. He married Shirley "Deo" Irl in Milwaukee on February 26, 1949. They raised their 9 children in Milwaukee until moving to Drummond in 1965. Mike worked as an over the road truck driver and was a proud teamster until his retirement in 1985.

Mike was a member of the Lions Club and was named member of the year in 2009. He enjoyed hunting, fishing, camping and spending quality time with family. Mike loved the farm and country life and enjoyed taking care of his horses and other animals while living in Drummond.

He is survived by his children, Penny (Gary) Gustafson, Tom Rice, Mike (Kathy) Rice, Dan (Kathy) Rice, Kathy (Rick Rockenbach) Rice, Molly Rice and Ted Rice; 21 grandchildren, 25 great-grandchildren and 4 great-great-grandchildren; and numerous nieces, nephews and other relatives.

He was preceded in death by his wife Shirley in 1997; sons, Richard and David; parents; a special niece, Marion Christensen; and he was the last surviving member of the twelve Rice children.

A celebration of Mike's life and reception will begin at 3:00 pm, Monday, November 7, 2022 at the Trading Post in Barnes.

THANK YOU FOR YOUR SERVICE SIR! WE COULD NEVER THANK YOU ENOUGH OR REPAY YOU IN ANY WAY.



SOMETIMES.....
OUR LOVED ONES HAVE PAWS

OUR DEEPEST SYMPATHIES
IN THE LOSS OF YOUR
FURRY FRIEND



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 (Friermood) Sarkauskas at:

barnesnotesandnews@gmail.com





Drummond Area School District

How cool is this!!

Sarah Frint has the distinction of being chosen for the Music Ambassadors of Wisconsin. The group is made up of Junior and Senior band members from all over the state of Wisconsin.

The group will tour Europe the last two weeks of June through the first two weeks of July the summer of 2023. The cost for Sarah and her family is \$9,000.

Sarah is working hard to raise the money for her trip. She is currently selling Kwik Trip car washes. 5 car washes for \$36. Order/pay at Jim's Bait in Barnes. The cards will be ordered by Sarah and sent to the store where they will distribute by customer order.

Plenty of time to get them here by Christmas!



Please see Sarah for more information about this wonderful opportunity for her.

WE COULDN'T BE MORE PROUD OF YOU !!!

NEW !!

There's now a lake loop snowshoe trail @ Tomahawk Lake Park. Bring loppers to help trim it back if hiking please.

Our sincerest thanks to:

- Blair & Mavis Gagne for marking it out
- The Town of Barnes for brush hog work
- Volunteers Bruce, Marc, Ted & Blair for tree and brush clearing



Attention Vendors!! Reserve your table now!!

Christmas Bazaar & Craft Sale

at the VFW Hall on Lake Road in Barnes, WI

Saturday, November 12, 2022

9:00 a.m. until 3:00 p.m.

**Cost is \$25.00 per table
(Non-refundable after Nov. 5th)**

**The Barnes VFW Post 8329 Auxiliary will be sponsoring the
Christmas Bazaar & Craft Fair again this year!**

Vendors keep all profits from their sales!

Contact us ASAP as to whether or not you will be participating, as spaces are limited!

Have questions or need more information?

Contact Michelle Boheim at 715-795-3582 or by email at bihomimoco@msn.com.

Please respond by November 1, 2022



Sponsored by Barnes VFW Post 8329 Auxiliary
All table rental fees go to Barnes VFW Post 8329 Auxiliary

REGISTRATION FORM

CHRISTMAS BAZAAR & CRAFT FAIR Saturday, November 12, 2022 9:00 a.m. until 3:00 p.m.

Barnes VFW Post 8329 Auxiliary

It is understood that the Barnes VFW Post 8329 or the Auxiliary will not be responsible for any loss or damage. No Craft Sale items or litter may be left on the VFW property. All profits from your table are retained by you.

Name: _____

Address: _____ City: _____ State: _____ Zip: _____

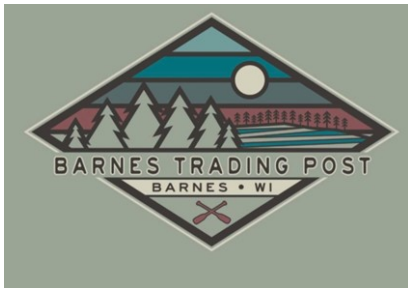
Phone: _____ - _____ - _____ Email: _____

Number of tables you will be setting up (\$25.00 fee per table) _____

Amount enclosed \$ _____ Type of Art or Craft for sale _____

Return registration form to:

Michelle Boheim-55350 Silverwolf Drive-Barnes, WI 54873 or email: bihomimoco@msn.com



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Kim Cell: 612-709-9430

email: Robinsonlakeresort@gmail.com

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EVERYBODY KNOWS YOUR NAME**

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 (Frierhood) Sarkauskas at barnesnotesandnews@gmail.com or call: 715-795-2775

Cold weather reminder.

Do NOT plug space heaters into power strips or extension cords.

Plug space heaters directly into the wall outlet. Powers strips are not designed to handle the high current flow required by a space heater and can overheat causing a fire.



Please consider donating your items to:

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



GORDON - BARNES GARDEN CLUB

HAPPY FALL



The Club met at the Barnes town Hall on Tuesday October 18 at 1:30. During the meeting, the 2023 Club calendar was finalized, and members volunteered to hostess or plan those get-togethers.

In discussing annual benevolence activities, suggestions were made for groups to which we could donate money. We would like to support local organizations, and final decisions will be made next month.

Following the scheduling, new officers were suggested, and the club elected Judy Wilcox as president, Laurie Balousek and Mia Mueller as co-vice presidents, and Suzanne Kalla as secretary.

After the business part of the meeting, Jackie Overom, one of our club members, gave an interesting and very informative talk on gardening in Zone 3. Jackie addressed some of the challenges of gardening in our area (think sand, cold, and deer). Given her background and wide range of knowledge, she was able to answer questions and make helpful suggestions.

All of this followed a lovely treat time provided by our October hostesses, Diane Aichele and Vicki Tello.

Our next meeting will be November 15 at 1:30 at the Barnes Town Hall. We will be learning to create seasonal porch pots.

Please plan to join us.

See the following Facebook address for more information: [gordonbarnesgardenclub@facebook.com](https://www.facebook.com/gordonbarnesgardenclub)

For more information or questions, please contact:

Joyce Rose at jbctrose@netzero.com

Tidbits from the internet

Did you know that root crops like beets, carrots and parsnip turn sweeter after frost as their starches convert to sugars? Don't rush to harvest these delicious treats as they can be pulled well into winter up until the ground freezes solid! Add a thick layer of straw or mulch to prolong your harvest even longer.



NON-TOXIC HOUSEPLANTS THAT CAN GROW WITHOUT SUNLIGHT

Now that we've cut down our plants and shrubs outside, and everything is turning gray it's nice to know that we can still have plants inside that will remind us warmer days are always on the horizon. When choosing a plant, keep your children and pets in mind.

Bromeliads—Note: It is important to never use a metal container to water a bromeliad. Bromeliads are very sensitive to metal and the results could be devastating to your plant. Bromeliads make great low-maintenance indoor plants as they don't require much sun and only need to be watered about once a week when kept indoors - As bromeliads love humidity, be sure to keep them away from air conditioning and cold draughts and mist with a spray bottle every couple of days. **Although many species classify as bromeliad, none of them are poisonous or toxic to humans, cats, dogs, or other common indoor pets according to the ASPC.**



Maidenhair Fern These plants love water so much that you practically cannot over-water them—add in a bit of bright light and you are set. These plants flourish in the right conditions, and since they are **non-toxic to dogs and cats**, they make a wonderful addition to any home.

NON-TOXIC HOUSEPLANTS THAT CAN GROW WITHOUT SUNLIGHT - Continued



Boston Fern Since Boston ferns naturally grow in sub-tropical areas, a humid bathroom with indirect sunlight provides the perfect habitat for this plant. Ferns also do well in a bright bedroom, where they detoxify the air as you sleep. Water Boston fern frequently to prevent the soil from drying out and fertilize the plant regularly during its active growing stage. Misting your fern helps to raise the ambient humidity and is a must-do practice if you live in a dry climate. While Boston ferns are non-toxic to humans, they may cause some skin irritations or unusual reactions, such as dermatitis. The Boston Fern is non-toxic to dogs and cats.

True ferns such as Boston and maidenhair are fair game as indoor plants that are safe for pets. Just beware of toxic misnomers like asparagus fern, which is actually part of the lily family.

Calathea *Calatheas* prefer a well-draining potting soil or mix. Look for ingredients like compost, pine bark, coco coir, worm castings, and perlite. Calatheas need specific care in order to thrive. They need a consistently warm spot and bright but indirect light – keep them out of direct sunshine. Keep the soil moist from spring to autumn, and provide some humidity by misting the leaves daily or standing on a tray of moist pebbles. **It's one of the most well-loved pet-friendly plants because of its fascinating leaves and it's calming nature.**



Prayer Plant Prayer plants are relatively easy to care for, though they prefer greenhouse-like conditions, which may be hard to achieve indoors in some areas. Hang or set your prayer plant near a window where it will receive indirect sunlight. Never set your plant in direct sunlight because the sun will scorch the plant's leaves or the leaves will develop blotches or patches and fade in color intensity.¹ Prayer plants are generally tolerant of lower light areas. In the winter, when the plants go into dormancy (and sometimes die back completely), provide them with bright light to maintain growth. **This plant is safe for cats and dogs.**

JUST SITTING IDLE

NOVEMBER REMINISCING -

THE WRECK OF THE EDMUND FITZGERALD



The Edmund Fitzgerald was built at the request of the Northwestern Mutual Life Insurance Company (Milwaukee, Wisconsin) beginning on August 7, 1957 at the cost of approximately \$8 million. The task to construct the 729-foot, 13,632 gross ton vessel was assigned to Great Lakes Engineering Works (Ecorse, Michigan). It is little wonder why the Fitzgerald was often referred to as the Queen of the Great Lakes.

The ship was christened June 7, 1958 and chartered to the Columbia Transportation Division of Oglebay Norton Company (Cleveland, Ohio). During its 17 years of operation, the Fitzgerald set season haul records on six different occasions. Its record for a single load was 27,402 long tons set in 1969.

Unfortunately, the ship's name would be etched in history when she sank in 1975. Join us as we honor the souls lost in the wreck of the Edmund Fitzgerald with a memorial beacon lighting and program on Nov. 10, including guided tours, videos, a reading of the names of the crew, and the lighting of the beacon at 4:30 pm. A portion of the program will be livestreamed on Facebook and YouTube.

Considered to be the flagship of the Columbia Transportation Division of the Oglebay Norton Company, the Edmund Fitzgerald was used to haul taconite from Duluth/Superior to (usually) Detroit, Michigan or Toledo, Ohio (hence the nickname "Toledo Express"). The trip from Superior, Wisconsin to Detroit took the Fitz five days to complete. The vessel averaged roughly 47 trips per season and completed an estimated 748 round-trips on the Great Lakes from September 1958 until its sinking.

The Edmund Fitzgerald proved to be a popular ship with the general public. This was partially due to Captain Peter Pulcer. Captain Pulcer oversaw the crew of the Fitz when its loading records were being set (1966-1972). He was often referred to as the "DJ Captain" because he played music over the ship's loud speakers while traveling through the St. Clair and Detroit Rivers. Pulcer also used a bullhorn to share information about the vessel to the public while going through the Soo Locks.

The Fitzgerald sailed without major incident for the first 11 years of its service and even received a safety award. However, on September 6, 1969 the vessel ran aground near the Soo Locks, causing both internal and external damage. The following year (1970), it collided with the SS Hochelaga and ran into a lock wall. The Fitz also lost its bow anchor in the Detroit River in 1974, a year before its sinking on Nov. 10, 1975.

Join us as we honor the souls lost in the wreck of the Edmund Fitzgerald with a memorial beacon lighting and program on Nov. 10, including guided tours, videos, a reading of the names of the crew, and the lighting of the beacon at 4:30 pm. A portion of the program will be livestreamed on Facebook and YouTube. Learn about the live event : <https://hubs.la/Q01qcW7n0>



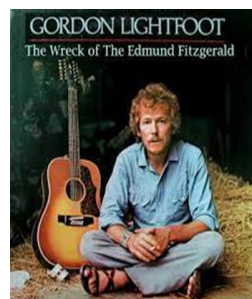
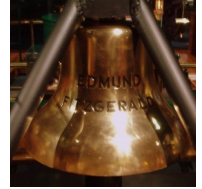
WRECK OF THE EDMUND FITZGERALD

The legend lives on from the Chippewa on down
Of the big lake they called Gitche Gumee
The lake, it is said, never gives up her dead
When the skies of November turn gloomy
With a load of iron ore twenty-six thousand tons more
Than the Edmund Fitzgerald weighed empty
That good ship and true was a bone to be chewed
When the gales of November came early
The ship was the pride of the American side
Coming back from some mill in Wisconsin
As the big freighters go, it was bigger than most
With a crew and good captain well seasoned
Concluding some terms with a couple of steel firms
When they left fully loaded for Cleveland
And later that night when the ship's bell rang
Could it be the north wind they'd been feelin'?
The wind in the wires made a tattle-tale sound
And a wave broke over the railing
And every man knew, as the captain did too
T'was the witch of November come stealin'
The dawn came late and the breakfast had to wait
When the gales of November came slashin'
When afternoon came it was freezin' rain
In the face of a hurricane west wind
When supertime came, the old cook came on deck
sayin' "Fellas, it's too rough to feed ya"
At seven PM, a main hatchway caved in, he said
"Fellas, it's been good to know ya"
The captain wired in he had water comin' in
And the good ship and crew was in peril
And later that night when his lights went outta sight
Came the wreck of the Edmund Fitzgerald
Does any one know where the love of God goes
When the waves turn the minutes to hours?
The searchers all say they'd have made Whitefish Bay
If they'd put fifteen more miles behind her
They might have split up or they might have capsized
They may have broke deep and took water
And all that remains is the faces and the names
Of the wives and the sons and the daughters
Lake Huron rolls, Superior sings
In the rooms of her ice-water mansion
Old Michigan steams like a young man's dreams
The islands and bays are for sportsmen
And farther below Lake Ontario
Takes in what Lake Erie can send her
And the iron boats go as the mariners all know
With the gales of November remembered
In a musty old hall in Detroit they prayed
In the maritime sailors' cathedral
The church bell chimed 'til it rang twenty-nine times
For each man on the Edmund Fitzgerald
The legend lives on from the Chippewa on down
Of the big lake they called Gitche Gumee
Superior, they said, never gives up her dead
When the gales of November come early

Gordon Lightfoot – 1976

Remembering the Lost Crew of the SS Edmund Fitzgerald

Ernest McSorley — Captain born in 1912
John McCarthy — First mate born in 1913
James Pratt — Second mate born in 1931
Michael Armagost — Third mate born in 1938
David Weiss — Cadet born in 1953
Ransom Cundy — Watchman born in 1922
Karl Peckol — Watchman born in 1955
William Spengler — Watchman born in 1916
John Simmons — Senior wheelman born in 1913
Eugene O'Brien — Wheelman born in 1925
John Poviach — Wheelman born in 1916
Paul Riippa — Deckhand born in 1953
Mark Thomas — Deckhand born in 1954
Bruce Hudson — Deckhand born in 1953
George Holl — Chief engineer born in 1915
Edward Bindon — First assistant engineer born in 1928
Thomas Edwards — Second assistant engineer born in 1925
Russell Haskell — Second assistant engineer born in 1935
Oliver Champeau — Third assistant engineer born in 1934
Ralph Walton — Oiler born in 1917
Blaine Wilhelm — Oiler born in 1923
Thomas Bentsen — Oiler born in 1952
Gordon MacLellan — Wiper born in 1945
Robert Rafferty — Steward born in 1913
Allen Kalmon — Second steward born in 1932
Joseph Mazes — Special maintenance man born in 1916
Thomas Borgeson — Maintenance man born in 1934
Frederick Beetcher — Porter born in 1919
Nolan Church — Porter born in 1920



Gordon Meredith Lightfoot Jr. CCOOnt is a Canadian singer-song writer and guitarist who achieved international success in folk, folk rock, and country music.

He is credited with helping to define the folk-pop sound of the 1960s and 1970s.

Born: November 17, 1938 (age 83 years), Orillia, Canada
What is Gordon Lightfoot's most famous song?

Lightfoot's biggest hit to date is '**Sundown**' from the 1974 titular album. It was the first and only to reach the Billboard top 100.

'Sundown' was, like all his records, recorded in his hometown of Toronto, where he lives to this day.

NOVEMBER REMINISCING

FIRST THANKSGIVING EXPLAINED

Country Life Inspiring Stories

Our story starts with a group of Protestants who had arrived in Plymouth, Massachusetts, in 1620 after leaving their native England after their religious sect that was persecuted there.

Their first winter was harsh, but with the help of Squanto, a Native American who spoke English because he had been enslaved, the next season they planted corn and started to fish the land that had belonged to his tribe, the Patuxet, until they were tragically killed by smallpox.

Because of all of that, they welcomed a banner harvest in 1621, and they celebrated with three days of feasting from their harvest along with food from the Wampanoag tribe (the Patuxet was a band of this larger tribe) along with military demonstrations and games.

That very first Thanksgiving took place in 1621 some-time between September and November on **Plimouth** Planation.

Yes, Plimouth is spelled differently than Plymouth since the original spelling by Governor Bradford was Plimouth with an "l" instead of a "y".

Just an added note: Back then, so much was phonetic and there are many spellings of the same name or places if you really look through. With the language barriers and lack of education o some, they just "wrote" what they "heard".

Example: My maiden name is Frier mood, but there are 17 different spellings though out my family history information, including land deeds, livestock sales, stories told through the ages, etc.

This is one of the things you might have the most fun with when you search your family history. You might even find your name isn't really your name !!

Julie Sarkauskas



MORE MEMORIES TO COME

.....

The Barnes Trading Post

Barnes VFW Post 8329

Pease Resort

The Cabin Store

The Enchanted Inn

Hilltop Bar and Grill (Fresh Air Post office)

Boulder Lodge

AREA SUGAR BUSH's

Tracks (Doorn's; Sages; Grilley's)

Robinson Lake Bar (Fahrner's Resort)

Sand Point Supper Club

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

Barnes Town Hall

Sunset Resort

Ellison's Resort & Sylvia's Tavern

Tiffany's Salon (Debbie's Hair Design)

Jim Johnson Construction

**Christenson Construction
(5 Generations)**

Georgia's (Skoglunds)

Lyndale Bay Resort

Tall Pines Bar and Grocery

Traut's Resort

Frontier Supper Club

Cheesie's Lakeview Resort





OFF TO STATE!!!!!!!!!!!!!!!!!!!!



WISCONSIN STATE VOLLEYBALL TOURNAMENT 2022 QUALIFIERS

DIVISION 1
 Appleton North
 Arrowhead
 Catholic Memorial
 Franklin
 Marquette
 Middleton
 Union Groce
 Wauwatosa East

DIVISION 2
 Mercer
 Prairie
 Lutheran
 Wittenberg-Birnamwood

DIVISION 3
 Howards Grove
 Randolph
 St. Croix Falls
 Wittenberg-Birnamwood

DIVISION 4
 Athens
 McDonell Central Catholic
 Monticello
 Wonewoc-Center



McDONELL HIGH - CHIPPEWA FALLS BEATS MERCER TO RETURN TO STATE TOURNAMENT

**I just HAVE to brag AGAIN
Our sister Debs daughter Kathy, "Kat", has lead her girls to State - AGAIN!**

McDonell entered the playoffs as a No. 3 seed after a somewhat disappointing regular season considering the program's high standards. The Macks went 3-4 in the Western Cloverbelt after posting a perfect 7-0 mark in 2020. They dealt with injuries and players adjusting to new roles, but they used the campaign as a learning opportunity. Come playoff time, they put those lessons to work.

The Macks were the beneficiary of a major upset in their sectional, avoiding a Turtle Lake team ranked No. 1 in the state by the Wisconsin Volleyball Coaches Association. But they still upended an Immanuel Lutheran group that went to state last year and had the talent to repeat, took down the Clear Lake squad that upset Turtle Lake and swept a No. 1 seed in Mercer Saturday night.

"Our journey to get to state has been a pretty crazy one," McDonell coach Kat Hanson said. "We've battled a lot of ups and downs and we've fought hard and battled together. We had a really tough sectional and we're fortunate to come out on top."

McDonell will head to the Resch Center in Green Bay alongside Wabeno/Laona, Wonewoc-Center and Monticello.

McDonell 3, Mercer 0
McDonell defeats Mercer 25-20, 25-17, 25-18.



OFF TO STATE *continued:*

Kat has had quite the career coaching volley ball already. Following in her mom's footsteps and with her Dad, husband and sister by her side—she has rocked the scene. A true honor to know her and call her my niece.

Kat has coached the McDonnell High School volley ball team for 12 years, starting just out of college. She had some pretty big shoes to fill following in Deb's footsteps, but never missed a beat and I know Deb has jumped up and down SO proud of her for all these years.

- In 12 years of coaching - her record is 421—115
- 5 State Tournament Trips -
2 State Wins/Gold Ball 2009 and 2021 **& 2022**
1 Runner up/Silver Ball 2020
- 4 Conference Titles
- 10 Regional Titles
- 5 Sectional Titles
- Her overall record at State is 5-2



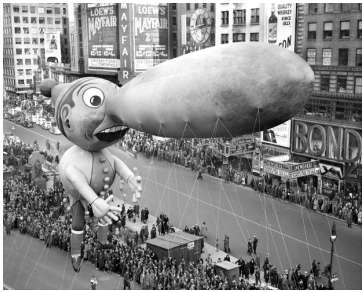
GO MACKS

UPDATE: MCDONELL MACKS WIN STATE VOLLEYBALL TOURNAMENT



When that last ball hit the floor for a state championship, my first feeling was pure joy. As I went to hug my dad, the feeling became, I wish Mom was here. She was with us in spirit and laid the best foundation that we get to build on. Missing that very special lady a little more today.

Kat Roesler Hanson



THE HISTORY OF MACY'S THANKSGIVING DAY PARADE

As the United States prospered during the Roaring Twenties, so did New York City's iconic department store—Macy's. After going public in 1922, R. H. Macy & Co. started to acquire competitors and open regional locations. Macy's flagship store in Manhattan's Herald Square did such a brisk business that it expanded in 1924 to cover an entire city block stretching from Broadway to Seventh Avenue along 34th Street.

To showcase the opening of the "World's Largest Store" and its 1 million square feet of retail space at the start of the busy holiday shopping season, Macy's decided to throw New York a parade on Thanksgiving morning. In spite of its timing, the parade was not actually about Thanksgiving at all, but the next major holiday on the calendar - Christmas. Macy's hoped its Christmas parade would whet the appetites of consumers for a holiday shopping feast.

The idea of a store-sponsored Thanksgiving parade did not originate with Macy's, however, but with Philadelphia's Gimbel Brothers Department Store, which first staged a Thanksgiving procession in 1920 with 50 people, 15 cars and a fireman dressed as Santa Claus who ushered in the Christmas shopping season. Like Macy's, J.L. Hudson's Department Store in Detroit also planned a similar event in 1924. In New York, however, the only Thanksgiving parade that had previously passed through the city's streets was its peculiar tradition of children painting their faces and donning tattered clothes to masquerade as "ragamuffins" who asked "Anything for Thanksgiving?" as they went door-to-door asking for pennies, apples and pieces of candy.

At 9 a.m. on the sunlit morning of November 27, 1924, Macy's gave the children of New York a particularly special Thanksgiving treat as a police escort led the start of the parade from the intersection of 145th Street and Convent Avenue. The early-morning start time of "Macy's Christmas Parade" overlapped with many church services, but it gave spectators plenty of time to make it to the afternoon's big football game between Syracuse and Columbia universities at the Polo Grounds.

Macy's had promised parade-goers "a marathon of mirth" in its full-page newspaper advertisements. While the parade route may not have extended over 26 miles, its 6-mile length certainly made for a long hike for those marching from Harlem to Herald Square. The spectators who stood four and five people deep, however, could watch it all in just a matter of minutes since the modest street pageant stretched the length of only two city blocks.

To match the nursery-rhyme theme in Macy's Christmas window display in 1924, floats featured Mother Goose favorites such as the Old Woman Who Lived in a Shoe, Little Miss Muffet and Little Red Riding Hood. Macy's employees dressed as clowns, cowboys and sword-wielding knights. A menagerie of animals on loan from the Central Park Zoo—including bears, elephants, camels and monkeys—offered a circus-like atmosphere as four bands provided the soundtrack to the festive march. Bringing up the rear of the parade was a float bearing the guest of honor—Santa Claus—sitting in his reindeer-driven sleigh on top of a mountain of ice.

By noontime, the parade finally arrived at its end in front of Macy's Herald Square store where 10,000 people cheered Santa as he descended from his sleigh. After being crowned "King of the Kiddies," Kris Kringle scaled a ladder and sat on a gold throne mounted on top of the marquee above the store's new 34th Street entrance near Seventh Avenue. With a bellow from his trumpet, Santa sounded the signal to unveil "The Fair Frolics of Wondertown," the Christmastime window display designed by artist and puppeteer Tony Sarg. As soon as the police lowered their crowd-control lines, children rushed to the 75-foot-long window to see the miniature Mother Goose marionette characters on moving belts frolicking in their own parade in front of a castle-like façade.

Although the parade garnered only two sentences the following day in the New York Herald—the same amount of ink given to the charity dinner and screening of the "The Ten Commandments" for the prisoners at the Sing Sing correctional facility—it proved such a smash that Macy's announced in a newspaper advertisement the following morning that it would stage the parade again the following Thanksgiving. "We did not dare dream its success would be so great," stated the advertisement.

Macy's Christmas Parade quickly became a New York holiday tradition to the joy of nearly all except the zoo animals, who did not revel in the six-mile journey, and the marchers treading carefully in their wake. The roars and growls from the tired animals frightened young spectators, so they were replaced by less-surlly and more-obedient character balloons, which quickly became the parade's signature attractions after the debut of a helium-filled Felix the Cat, designed by Sarg, in 1927.

While the route has been scaled back to a length of two-and-a-half miles, the size of the parade itself has blossomed with dozens of balloons, marching bands, celebrities and cheerleaders. Although it is now called the "Macy's Thanksgiving Day Parade," Santa Claus remains the show-stopper, and his arrival in Herald Square still heralds in the Christmas season in New York.

GEORGIA'S

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NEW MENU



BARNES BOOK CLUB

The November book: The Caine Mutiny
by Herman Wouk

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

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

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



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Tiffanyssalon@hotmail.com
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Monday - 9:00 AM - 5:00 PM
Tuesday - 9:00 AM - 5:00 PM
Wednesday - 9:00 AM - 5:00 PM
Thursday - 9:00 AM - 5:00 PM
Friday - 9:00 AM - 5:00 PM
Saturday - CLOSED
Sunday - CLOSED

NIGHTLY SPECIALS 5PM-10PM

Monday AYCE Hand-Breaded Shrimp \$14.99

Tuesday 1/4# Burger Baskets \$6.99

Wednesday Steak Sandwich \$14.99

Thursday Taco Thursday \$3.00

Friday AYCE Fish Fry \$14.99

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



BARNESTORMERS

Barnes WI Snowmobile Club
We would love to have you!!!!
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LAKE COUNTRY ATV CLUB

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Barnes, WI 54873



Dues:

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

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

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

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

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

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

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SMOKING PAVILLION

CHECK US OUT
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NEW COFFEE
BAR



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

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ALSO AT THE CABIN STORE

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

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

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



*A bad day of hunting
is still better than a
good day at work.*

HAPPY HUNTING

BUYING OR SELLING?



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Area North Realty

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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, make sure their license is current and that the rabies tag is on their collar. Check the Town of Barnes leash and public area laws to keep your dog safe. If you're just moving to the area, your dog must be on a leash when walking or in public, and, you must have a local License tag. Visitors, please keep your tags up to date and your pet on a leash. You can get the license applications at the Town of Barnes office. Reminder: Kitties need their rabies, distemper, lymes shots and frontline/collars too! (even if they're inside kitties.) SERESTO IS A FANTASTIC PRODUCT FOR CATS AND DOGS .

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

SEELEY VETERINARY CLINIC

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

NORTHLAND VETERINARY SERVICES

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

HAYWARD ANIMAL HOSPITAL

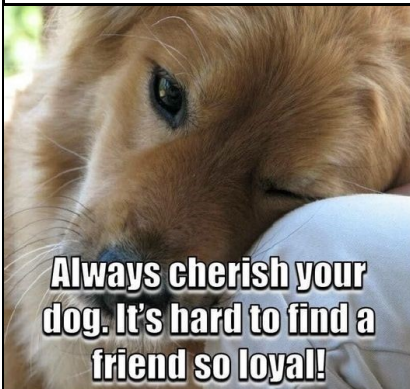
715-634-8971
15226W Cty Rd B, Hayward

NEVER FORGET OUR VETERAN CANINES AND THEIR SACRIFICES



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

SOON THE ROADS WILL BE FULL OF ICE AND SNOW. PLEASE BE CAREFUL OF YOUR PETS WHEN WALKING THEM, THEIR PAWS CAN GET ICE BURNS AND FROST BITTEN



Always cherish your dog. It's hard to find a friend so loyal!

WINTER TIPS FOR TAKING CARE OF OUR BABIES

Some of you may have cats that go out too

- Limit the time your pet spends outside
- Keep them indoors as much as possible
- Bundle them up
- Consider your pets age
- Protect your pets paws from cold and ice
- Invest in a heated beds
- Trim foot fuzz so snow and ice don't get bunched
- Clean your pets feet



MAKE SURE THE ICE MELT YOU'RE USING IS SAFE FOR PETS !!!!!



Have a Happy Thanksgiving

PAY ATTENTION TO YOUR PETS TO KEEP THEM SAFE



If it's too cold for you to stand at the door without your coat, it's probably too cold for your dog too, so pay attention to her behavior while she's outdoors.

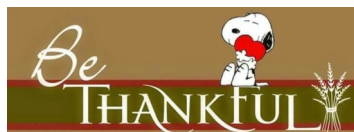
If you notice your dog whining, shivering or appearing anxious, or she stops playing and seems to be looking for places to burrow, then it's time to bring her in.

Once temperatures drop **under 20° F**, all owners need to be aware that their dogs could potentially develop cold-associated health problems like hypothermia and frostbite. The best way to monitor dogs when it's cold is to keep a close eye on their behavior.



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

SO GIVE LOVE BACK TO THEM



GOD BLESS OUR CANINE VETS



TOWN OF BARNES TRANSFER SITE & RECYCLING CENTER
2018 HOURS OF OPERATION EFFECTIVE: APRIL 1 THROUGH NOVEMBER 1
Starting October 1st Open Wednesday and Sunday 8:00 a.m. to 2:00 p.m.

Disposable Fees: 13 GAL Bags: \$ 3.00 / 33 GAL Bags: \$4.00 / 55 GAL Bags \$ 5.00
 NO HAZARDOUS DISPOSALS/ITEMS

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

SORRY—WE CANNOT ACCEPT TRASH OR RECYCLING FROM BUSINESSES

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

**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 !!**

RECYCLING MYTHS AND FACTS:

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

Myth: Any plastic can be recycled

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

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

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

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

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

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

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

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

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

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

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

NAMEKAGON TRANSIT BAYFIELD COUNTY ROUTE

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

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

EVERY TUESDAY

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



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

FIRE DEPARTMENT:

Fire Chief - Brock Friermood

brockFriermood@TownOfBarnesWI.gov

Volunteer Members:

Richard Renz
Robert Skweres
Damian VonFrank
Greg Strasser
Jacob Larson
Jennifer Peterson
Josh Peterson
Leevi Frint
Roseanne Peterson
Whitney Jeanetta
Zack Zepczyk



CONGRATULATIONS TO BROCK FRIERMOOD AND THE BARNES FIRE DEPARTMENT!!!

Brock and I went to Madison in mid-October to accept an award from the Professional Firefighters of Wisconsin Charitable Foundation on behalf of the Barnes Fire Department for a grant Brock wrote to promote fire safety education. Barnes is the first small town fire department to receive this award. Historically, it's been in larger towns/cities like Green Bay, etc. So very proud to brag about him.

Jordan Newsum Friermood

AMBULANCE SERVICE:

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

Full Time EMT's:

Kaylee Silverness and Jake Coleson

Volunteer Members:

Sonia Von Frank
Tom Renz
Brandon Friermood
Brock Friermood
Robin Friermood
Dawn Piburn
Sarah Juleff
Whitney Jeanetta



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

BAYFIELD COUNTY

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

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

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

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

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

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

Carrie Linder, CSW
Aging & Disability Services Manager

Carrie.linder@bayfieldcounty.wi.gov

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

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



THANK YOU

DRUMMOND FIREFIGHTERS

Sitting top:

Addie Arens

Back Row left of cab:

1. Dan Johnson
2. Mark Jerome - Fire Chief
3. Roy Bloom

Front Row Left of Cab:

1. Richard Dahl
2. David Todus
3. Klara Gierczic
4. Amy Kohlwey
5. Jim Mortenson
6. Jeff Hurula (Kneeling)

Back Row Right of Cab

1. Wade Spears
2. Tim DeChant
3. Dean Johnson
4. Kyle Williamson

Front Row Right of Cab:

1. Del Jerome
2. Rodger Larsen
3. Mike Arens
4. Lester Watters
5. Zach Manthey



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

WISCONSIN FAMILY AND CAREGIVER SUPPORT ALLIANCE BAYFIELD COUNTY

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

When a Workforce Shortage Crisis and a Caregiving Crisis Meet

“Wisconsin Working Caregivers: Strategies and Resources for Employers”

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

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

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

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

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

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

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

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

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

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

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

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

Carrie Linder, CSW



TRIVIA # 1 JUPITER

Fluorescent Lamp recycling

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

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

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

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

WE STILL HAVE BUTTONS !! "THERE IS A BARNES, WISCONSIN"

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

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

The buttons were 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.

The buttons are \$ 3.00 each or 4/\$10.00
We don't want the remaining buttons to sit....so let me know when you're ready to get some more!!!

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

Eau Claire Lakes Conservation Club

The club welcomes volunteers and other interested individuals.

We hope to see YOU at the next meeting!

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

Medication Drop boxes in Bayfield County

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

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

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

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

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"

Find us at:

**TownOfBarnesWI.gov / Community /
Barnes Notes and News / 2022**

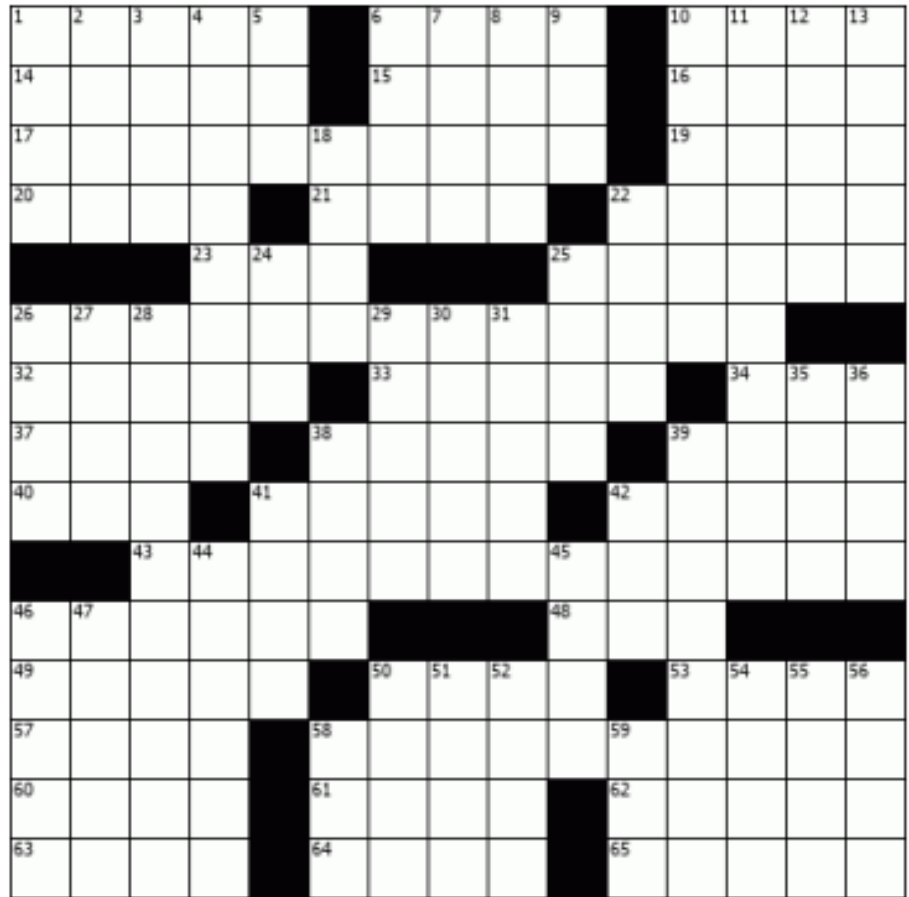
Email: barnesnotesandnews@gmail.com

Trivia Answer # 8: Apple pie

FUN AND GAMES

Across

1. First name in Spanish art
6. Blockage
10. Guarantee
14. Like a raucous stadium crowd
15. Red Skelton persona
16. Over-the-top anger
17. One at the wedding
19. "Winnie ___ Pu"
20. March through mud
21. Part of the lowest possible straight
22. Dealt with adversity successfully
23. Foofaraw
25. Prayer beads
26. One at the wedding
32. Whittle away
33. Sugar sources
34. Matterhorn, for one
37. Salon supplies
38. She has a ball?
39. Wedding cake layer
40. Maglie of baseball
41. Strong cotton thread
42. Naples noodle dish
43. Two at the wedding
46. Black or ruffed bird
48. Rowboat accessory
49. Chick's hangout?
50. Pizzazz
53. Extras in "2001: A Space Odyssey"
57. Sometimes the ninth has only three
58. One at the wedding
60. "A Hard Road to Glory" author
61. It has a Minor part
62. Ancient Greek region
63. Where to pick up chicks?
64. Contravene
65. Beginning Down



Down

1. Great achievements for hackers
2. Nutmeg skin
3. Former Palm Springs mayor
4. Procrastinators
5. Spheroid
6. Blacken
7. Traditional knowledge
8. Follow orders
9. Rocky hill

10. Melodic composition
11. Chief Chilean port
12. One concerned with figures?
13. Like a neglected garden
18. City on the Thames
22. Joint tenants?
24. Pseudonymous surname
25. Mechanical learning method
26. Computer capacity, for short
27. Word with code or rug
28. Places for coin collectors?
29. Tipping the scales

30. Loesser musical "The Most Happy ___"
31. Face that "launched a thousand ships"
35. Mother of Apollo
36. Hyde Park stroller
38. ___ one's time
39. Bitter green herb
41. Tip at sea
42. Certain tour operator, briefly
44. Kind of potato
45. Contest winner's cry, perhaps
46. Response to a weak joke
47. Shake awake
50. "If all ___ fails ..."
51. Type of cloth
52. "___ in a Manger"
54. Word with bobby and bowling
55. One of a watery quintet
56. Bedframe crosspiece
58. Beanie Babies or the Hula-Hoop, e.g.
59. ___ Cuarto, Argentina

THANKSGIVING TRIVIA

1. What meats were served at the first Thanksgiving celebration?
2. How long was the first Thanksgiving celebration?
3. Which President first ordered a national day of Thanksgiving?
4. What Native American tribe celebrated the first Thanksgiving with the Pilgrims?
1. What city has the oldest Thanksgiving Day Parade?
2. In what month did the very first Thanksgiving celebration likely take place?
7. During which Revolutionary War battle did troops have a day of Thanksgiving?
8. Do Americans prefer Apple Pie or Pumpkin Pie?
9. Which turkey actually gobbles?
10. How many turkeys are prepared in America Each Year?

**SEARCH FOR KIDS
TRIVIA ANSWERS BY
NUMBER IN THIS
ISSUE**

FUN AND GAMES

SUDOKU - EASY

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

SUDOKU - MEDIUM

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













OCTOBER SUDOKU ANSWERS


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



MAKE IT A GAME NIGHT !!!!!

Roll a Turkey

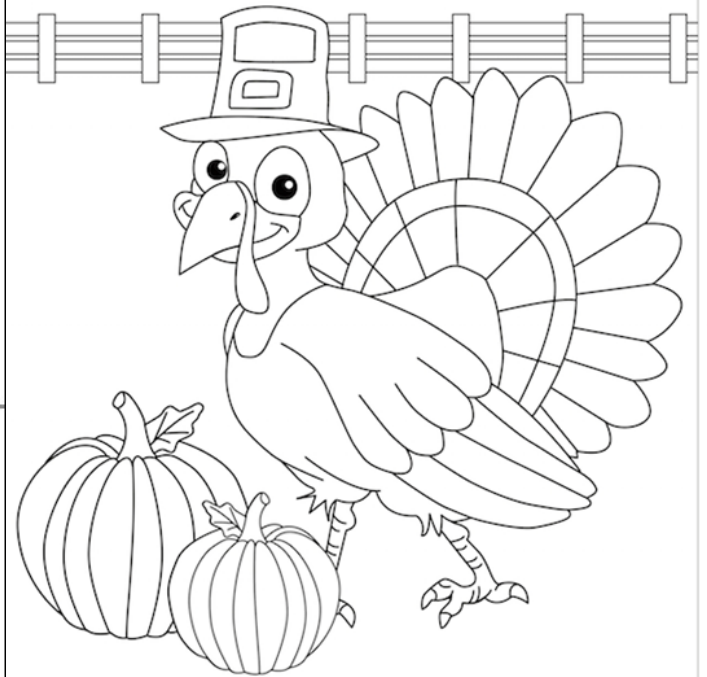
	draw the face	
	draw the body	
	draw the head	
	draw one wing	
	draw one leg	
	draw one feather	



Draw Your Turkey Here

idea from littlegiraffes.com

THANKSGIVING



**GRAB YOUR PARENTS KIDS
SEE IF THEY CAN BEAT YOU IN THIS DICE
GAME TO DRAW A TURKEY**



Trivia Answer # 9: Male turkeys

HOLIDAY IDEAS



**PERFECT LITTLE HELPER !!
WE HAVE OUR APPLES...
TIME TO BAKE**

Soak pine cones in 4 liters of water mixed with an ounce of red food coloring. Let sit over night and then dry on a paper towel. Gorgeous colored cones for Christmas decor!



FALL / WINTER CANNING

JUST IN CASE YOU STILL HAVE CANNING TO DO

I never knew how much I had actually paid attention to mom when she canned until my first try at it. I remembered everything, even to seal it with a "little love." But after mom passed away, it was like I'd never canned before! I kept turning around to ask her what to do next.

Canning is a perfect way to make those memories with your family, and Canned goods are such a wonderful gift to give.

Spend time together making memories, as they are beyond priceless.

READY TO START CANNING ?

Here are some items that you'll need or may want to try to get started using the boiling water bath method of processing.

LARGE STOCKPOT: Choose a stockpot that holds at least 12 quarts and is tall enough to allow the jars to be fully submerged during processing.



LADLE: Allows you to safely pour the mixtures into jars through the funnel.

JAR FUNNEL: Place in the mouth of the jar to fill without spilling.

JAR LIFTER: Safely lift lids out of hot water with magnetic end.

BUBBLE REMOVER & HEADSPACE TOOL: Slide into the side of filled jar to release any air bubbles and measure headspace.

TONGS (with coated handles) Safely lift foods during canning or cooking.

JAR LIFTER: Safely remove hot jars from boiling water with one hand.

GLASS CANNING JARS, LIDS AND BANDS: Fill the glass jars with your yummy creation, then seal in the freshness with one-time-use lids and reusable bands.



BEFORE YOU START

Before you start canning, read recipe instructions and gather all equipment and ingredients. Inspect the glass canning jars carefully for any chips, cracks, uneven rims or sharp edges that may prevent sealing or cause breakage. Discard any imperfect jars.

TIPS FOR SUCCESSFUL CANNING:

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

HOT JARS VS. HOT STERILIZED JARS:

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

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

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

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

PAY ATTENTION TO THE PECTIN

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

-Taste of Home Test Kitchen

CHERYL'S NUTRITION & HEALTH TIPS

TIPS FROM CHERYL PEASE - CERTIFIED NUTRITIONIST

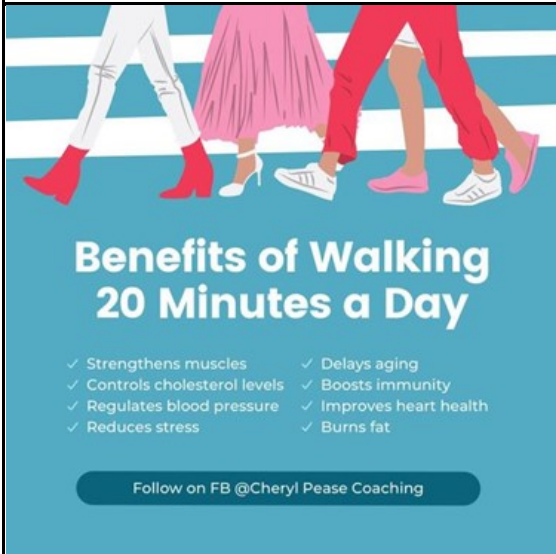


Certified Nutritionist, Fitness
Trainer & Health Coach

<https://linktr.ee/cherylpease>

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“What’s good for the heart is good for the head.”

Adults who exercise at least three times a week have 30%~40% lower risk of developing dementia later in life than those who don’t exercise.

So why is exercise important for the brain? There are three factors:

It provides a healthy brain environment -

Exercise increases blood flow to the brain, delivering nutrients and oxygen and flushing out waste and necrotic debris, such as beta-amyloid—toxic protein fragments that can jam up transmissions in the hippocampus (your memory command center). Exercise even helps prevent beta-amyloid from being produced in the first place.

Exercise can also increase neurotransmitters such as norepinephrine and dopamine, and makes beneficial CoQ10 more easily available. It boosts neuropeptides, such as endorphins and decreases damaging cortisol.

Exercise stabilizes blood sugar and is very effective at relieving depression just as effectively as medication.

Exercise plays a key role in lowering blood pressure, which improves cognition, slows Alzheimer’s, and is an important determinant of long-term brain health.

It stimulates nerve growth factor (NGF) -

Nerve growth factor (NGF) and brain derived neurotrophic factor (BDNF) — two powerful substances produced in the brain—are stimulated by exercise and suppressed by stress and high levels of saturated fats and refined sugars. These two substances are so important because they repair and rescue damaged neurons, increase production of neurotransmitters and protect the neurons from oxygen stress radicals. They can help improve intelligence, and are guardians that bathe, protect, and heal our precious neurons. All we have to do to help them out is to go take a brisk walk! In fact, walking is just what the doctor ordered to clear your head.

It reduces stress -

The brain’s normal default state is to be relaxed, creative, intuitive, vibrant, intelligent—when we’re stressed, our brain can’t function optimally, and when stress becomes chronic it can decrease brain health and accelerate cellular aging. So reducing the amount of stress in our life is critical to our brain health. In today’s modern world our stress response can turn on us. In the course of our modern chaotic lives our stress response may be activated several times a day, and most often it’s in response to mental threats that don’t elicit a physical response—like running, or fighting.

Instead, we internalize the stress, bathing our brain and heart and damaging substances that create systemic inflammation. Because the initial stress response gives us a jolt of energy and self-confidence, we can actually become addicted to it! The result? Chronic stress and a decline in brain function. Overtime, ongoing stress reduces the neurotransmitters in the frontal lobe of our neocortex, where most of our abstract thinking occurs, and shunts norepinephrine away from the limbic system, which controls emotions. This can lead to anxiety, poor work performance, depression, and feelings of helplessness and lack of meaning.

How can we prevent those excess stress chemicals from just sitting there inside us, causing all that damage?

Exercise, of course! Exercise is a wonderfully effective way to dispose of the stress chemicals in just the way our body was designed to. All kinds of exercises are effective for this but activities that mimics aggression, such as kicks, lifts, or thrusts are especially therapeutic, as is physical labor like digging or whacking weeds. Not only will you burn off the stress you’re feeling at the moment, you’ll also create resistance to future stress and help your brain (and your garden) grow!

Andersen, W.S. (2019). Dr A’s Habits of Health, 2nd edition

PREPARING FOR THE HOLIDAYS – WARM UP & SIT BACK

MULLED WINE

Ingredients:

- 1 bottle (750 ml) fruity red wine
- 1 cup brandy
- 1 cup sugar
- 1 medium orange, sliced
- 1 medium lemon, sliced
- 1/8 teaspoon ground nutmeg
- 2 cinnamon sticks (3 inches)
- 1/2 teaspoon whole allspice
- 1/2 teaspoon aniseed
- 1/2 teaspoon whole peppercorns
- 3 whole cloves
- Optional garnishes: Orange slices, star anise and additional cinnamon sticks



Directions:

- In a large saucepan, combine the first 6 ingredients. Place remaining spices on a double thickness of cheesecloth.
- Gather corners of cloth to enclose spices; tie securely with string. Place in pan.
- Bring to a boil, stirring occasionally. Reduce heat; simmer gently, covered, 20 minutes.
- Transfer to a covered container; cool slightly.
- Refrigerate, covered, overnight.
- Strain wine mixture into a large saucepan, discarding fruit and spice bag; reheat. Serve warm.
- Garnish, if desired, with orange slices, star anise or additional cinnamon sticks.

WHIPPED COFFEE

Makes one serving

Ingredients

- 2 tablespoons hot water
- 2 tablespoons sugar
- 2 tablespoons instant coffee powder
- milk, to serve
- ice, to serve



Preparation

- Add the hot water, sugar, and instant coffee to a bowl.
- Either hand whisk or use an electric mixer until the mixture is fluffy and light.
- To serve, spoon a dollop over a cup of milk with ice in it and stir.

Enjoy!

MULLING SPICE BAGS

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

Cut a double thickness of cheese cloth into 4x6" squares

Onto each square, place one cinnamon stick, 2 cloves, 2 allspice and one Tablespoon orange peel

Bundle up and tie with twine

To Serve: Place spice bag in one gallon of cider

Simmer 30 minutes

From: Cousin Ron Friermood - Indiana

IRISH COFFEE

Makes one serving

Ingredients

- 1 cup coffee
- 1 shot Jameson Irish whiskey
- Whipped cream
- Brown sugar on top

A BIT OF HONEY "HONEY"

- 1 shot Baileys Irish Crème
- 1 shot Butterscotch Schnapps



RECIPIES AND GOOD EATS

PINA COLADA PIE RECIPE

Ingredients

1/2 cup shredded coconut
2 cups crushed graham crackers 1/3 cup butter, melted
2 (8 ounce) packages cream cheese, softened
1 cup cream of coconut
1 teaspoon rum flavored extract 1 (8 ounce) container frozen whipped topping, thawed
1 (8 ounce) can crushed pineapple, drained
1/2 cup maraschino cherries, chopped
1/2 cup chopped pecans



Directions:

Preheat oven to 350 degrees F (175 degrees C).

Spread coconut evenly onto a baking sheet and toast in preheated oven 5 minutes, until golden brown. Remove and set aside. In a medium bowl, mix together graham cracker crumbs and melted butter or margarine. Press firmly into bottom and sides of a 9 inch pie pan.

In a large mixing bowl, beat together cream cheese and coconut cream until fluffy. Mix in rum extract. Fold in whipped topping, pineapple, cherries, and nuts. Spread mixture into crust. Sprinkle with toasted coconut. Chill several hours before serving.

MOUNTAIN DEW APPLE DUMPLINGS

Facebook Recipes

Ingredients

2 granny smith apples
2 cans crescent rolls
1 cup butter
1 cup sugar
1 teaspoon vanilla extract
cinnamon, to sprinkle
1 can Mountain Dew



Directions:

Peel and core apples. Cut apples into 8 slices each. Roll each slice into a crescent roll. Place in a 9x13 lightly buttered pan.

Melt butter, then add sugar, and barely stir. Add vanilla, stir, and pour over apples. Then pour the Mountain Dew around the edges of the pan. Sprinkle with cinnamon and bake at 350 degrees F for 40 minutes.

RUSSIAN TEA MIX

Debbie (Frierhood) Roesler

Ingredients:

3/4 cup unsweetened instant tea
1 1/4 cup sugar
2 cups Tang orange drink
1/2 Tsp Cloves
1/2 Tsp Cinnamon

Mix

Add one heaping teaspoon of mix to a cup of hot water (to tasted)

APPLE PIE BISCUITS

Ingredients:

- 8 frozen or easy cream biscuits
- Butter half cup Melt it in the microwave
- Light brown sugar half cup
- 1 can of apple pie filling 21 oz
- Vanilla essence 2 tsp
- Nutmeg 1/8 tsp
- Walnut or pecans 1 cup Optional



For the glaze:

- Powdered sugar half cup
- Cream 3 tbsp

Instructions:

- Preheat the oven to 375 degrees F.
- Now prepare your cast iron skillet by brushing the melted butter on every side and bottom.
- Mix the brown sugar, cinnamon, and nutmeg in a bowl.
- Dip the biscuit in the melted butter and coat the sides with the sugar mixture.
- On the top of the biscuits, add the apple pie filling and arrange it with the help of a spoon.
- Add more butter on the top and bake it for 32-35 minutes until the biscuits are puffy.
- Prepare the glaze and add it to the prepared biscuits. (You can always prepare more glaze using the recipe 2x or 3x because you will love it.) Serve the prepared apple pie biscuits immediately hot and fresh from the oven.

NOTES

You can always prepare your apple pie filling at home. When the apples are in season, you should make your topping.

For this recipe, you can also use canned buttermilk biscuits, and they will taste perfect.

The baking time depends on the dough's thickness, so you do not have to worry about it.

For extra flavor, you can serve this recipe with a scoop of vanilla on top of the biscuits.

RECIPES AND GOOD EATS

THE BEST DEEP FRIED TURKEY

Google Recipes

Ingredients

- 1 large turkey under 18 lbs
- 1 injection syringe
- 3 gallons peanut oil

Turkey Rub

- 1 tbsp chili powder
- 1 tablespoon paprika
- 1 tablespoon garlic salt
- 1 tablespoon onion salt
- 1 tablespoon seasoning salt
- 1 teaspoon fresh ground pepper

Turkey Injection Marinade

- 1/4 cup melted butter
- 1/4 cup oil canola or vegetable
- 3 tablespoon Worcestershire sauce
- 1/4 cup water
- 1/2 fresh large lemon, squeezed
- 1 teaspoon ground sage
- 1 teaspoon dried thyme
- 1 teaspoon garlic salt
- 1 teaspoon onion salt



Instructions

Thaw your turkey completely, rinse and pat dry.

- Mix your injection marinade ingredients together and fill syringe. Poke 1 hole and move the needle into different positions as you push out marinade into the turkey. Do this in different parts of the birds, making as little holes as possible with getting the marinade in as much of the bird as possible.
- Mix the rub spices together and rub all over bird, in cavity and in under skin also. Wrap turkey in cling wrap so it is completely covered and refrigerate 1 hour -24 hours. The longer the better!
- When ready to fry, fill pot with water to first fill line, cover turkey in airtight bag and submerge into water to ensure the water will not over flow when placed in the hot oil. Mark water line. You want the turkey completely submerged in oil.
- Dry pot and add peanut oil to marked line. Preheat oil to 275. Remove turkey from plastic wrap and pat dry one more time. When oil reaches temp, add turkey to bucket and lower using the hanger/hook. Wear gloves to protect hands and arms from oil splattering.
- Insert thermometer probe and close lid. Allow oil to heat to 325. Cook until Internal temp of turkey reaches 165 degrees. Remove from oil and let rest for about 20-30 minutes before carving.

SIDE DISH IDEAS TO GO WITH FRIED TURKEY:

- Rocket coleslaw
- **Sweet potato and chive damper (bread)**
- Honey macadamia stuffing
- Pork stuffing



- Bay roasted smashed potatoes
- Green bean and goat cheese salad
- **Brussels sprouts and speck gratin**
- Couscous salad



RECIPIES AND GOOD EATS

SLOW COOKER APPLE BUTTER

Facebook Recipes



Ingredients

- 5 lbs. apples Any variety works fine! (I use gala)
- 1 cup brown sugar packed
- 1 Tbsp. ground cinnamon
- 1/2 tsp. ground nutmeg
- 1/4 tsp. ground cloves
- 2 dashes salt

Directions:

- Peel, core and slice the apples.
- Add the apples to the slow cooker. Add the brown sugar, cinnamon, nutmeg, cloves, and salt.
- Stir.
- Cover and cook on HIGH for 5 hours or LOW for 8-10 hours.
- After the apples have cooked, place them and any liquid that the apples made into a blender, cover with lid, and a towel on top of that (to prevent burns, in case the lid flies off). Hold the lid on while the blender is on. Pulse for about a minute, until very smooth.
- OR use an immersion blender right in the slow cooker (as shown in the video).

Notes

You can use apple pie spice instead of these individual spices. Use 1 Tablespoon plus one teaspoon of apple pie spice.

My apple butter is too thin, how can I thicken it?

Some apples are juicier than others and I sometimes have to thicken my apple butter.

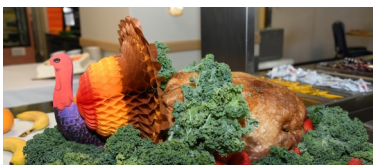
After blending leave the apple butter in the slow cooker. Turn the slow cooker to HIGH and leave the lid off. Cook for 45-60 more minutes, stirring often.

How do I store this apple butter?

- This is not a canning recipe, canning requires a special recipe and precautions.
- You can store in small plastic or glass containers and refrigerate for up to a week.
- Freeze what you know you won't use right away, leave about an inch of room at the top of your containers or jars. Freeze for up to a year. Straight-sided mason jars are freezer safe (not ones with rounded shoulders).
- Thaw in the fridge the day before you need to use it.

Trivia Answer # 1:

Venison, swan, duck and goose were likely—not turkey!



BLUEBERRY BUTTERMILK BREAKFAST CAKE

Ingredients:



- ½ cup unsalted butter (softened)
- zest from 1 large lemon
- 1 cup (214 g) sugar (set aside 1 Tbls for sprinkling)
- 1 egg, room temperature
- 1 tsp. vanilla
- 2 cups (256 g) all-purpose flour (set aside 1/4 cup of this to toss with the blueberries)
- 2 tsp. baking powder
- 1 tsp. kosher salt (I like 1.25 tsp)
- 2 cups fresh blueberries, picked over
- ½ cup buttermilk, see FAQs below

Directions:

- Preheat the oven to 350°F. Using a stand mixer or hand-held mixer, cream the butter with the lemon zest and the 1 cup minus 1 tablespoon of sugar until light and fluffy.
- Add the egg and vanilla and beat until combined. Meanwhile, toss the blueberries with ¼ cup of flour, then whisk together the remaining flour, baking powder and salt.
- Add half of the flour mixture to the batter, and stir with spatula to incorporate. Add all of the buttermilk. Stir. Add remaining flour, and stir until flour is absorbed. Fold in the blueberries. (Leave excess flour from the blueberry bowl behind.)
- Grease an 8- or 9-inch square baking pan (or something similar—I prefer this 8-inch pan because I like the thicker pieces) with butter or coat with non-stick spray. If you have parchment paper on hand, line the pan with parchment on top of the butter. Spread the batter into the pan. Sprinkle the batter with the remaining tablespoon of sugar.
- Bake for 35 to 45 minutes — a 9-inch pan will be done in closer to 35 minutes; an 8-inch pan usually needs 40 to 45 minutes. Check with a toothpick for doneness. If necessary, return pan to oven for a couple of more minutes.
- (Note: Baking for as long as 10 minutes more might be necessary, especially if you're using a smaller pan such as an 8x8-inch. It's not unusual for this cake to take 50 minutes, so just be patient.) Let cool at least 15 minutes before serving.



SLOW COOKER BROWN SUGAR PINEAPPLE HAM

Facebook Recipes

Features a sweet and tangy topping that will be loved by everyone. This slow cooker ham is ready in just 3 hours, with no oven space needed. It's perfect for holidays but so easy you can make it anytime.

Prep Time 15 mins
Cook Time 3 hrs
Servings: 16 servings

Ingredients

- 1 8-9 pound ham
- 1 20 ounce can crushed pineapple
- 1 cup brown sugar
- 1/2 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1/4 teaspoon ground ginger



Instructions

- Add the ham to the slow cooker and pat dry with paper towels.
- Pour over half the can of the crushed pineapple.
- Mix the brown sugar with the spices and add it over the ham.
- Reserve the rest of the pineapple for topping when the ham is served.
- Cook on low for three hours.

CHEESY SCALLOPED POTATOES

Ingredients:

- 2 pounds potatoes (thinly sliced)
- 1/4 cup butter
- 1 1/2 teaspoons minced garlic
- 3 Tablespoons all-purpose flour
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 1 1/2 cups milk
- 2 cups shredded cheddar cheese (divided)



Instructions:

- Preheat oven to 350°F. Butter a 8x8 or 7x10 pan. Then line half of the potatoes on the bottom of the pan.
- Melt the butter in a small sauce pan over medium heat. Add in the garlic and cook for 1-2 minutes. Whisk in flour, salt and pepper. Let cook another minute.
- Turn heat to medium low. Slowly whisk in the milk and whisk until smooth. Bring to a light simmer to allow to thicken. Then stir in 3/4 cup cheese until melted and remove from heat.
- Pour half of the sauce over the potatoes. Then sprinkle about 1/2 cup cheese over top. Line the remaining potatoes over top. Then add the remaining sauce and cheese over top.
- Bake uncovered for 50-60 minutes, or until potatoes are fork tender and the top is golden brown.

CHICKEN & DRESSING CASSEROLE

Ingredients

- 4 cups shredded chicken
- 4 cups cornbread or other cubed dried bread
- 1/3 cup chopped celery
- 1 cup onion chopped
- 1 can cream of Onion soup
- 1 1/2 cups chicken broth
- 2 tbsp butter
- 1 tsp poultry seasoning
- 1/2 tsp dried sage
- Salt and pepper to taste
- Gravy:
 - 1/4 cup unsalted butter
 - 2 cups chicken broth
 - 1/4 cup heavy cream
 - 1/4 cup flour
 - Salt and pepper to taste

Instructions:

- Preheat the oven to 375*
- Put the butter into a skillet on medium high heat and let it melt
- Add the onions and celery and saute until the vegetables soften
- Place the cornbread, chicken, vegetable mix, sage, poultry seasoning, soup and the chicken broth (save 1 cup of the broth) in a large mixing bowl.
- Stir to combine thoroughly
- Grease a 9 x 13 baking dish and then put the mixture in the dish
- Spread evenly
- Bake for 45 minutes
- Melt the butter into a skillet, add the flour and using a whisk mix together completely and cook until it begins to brown slightly
- Whisk in some of the chicken broth and add salt and pepper to taste.
- Continue to simmer until the gravy begins to thicken
- Stir in the heavy cream and simmer another 5 to 10 minutes
- Pour the gravy over the top of the casserole and serve
- Garnish with parsley or chopped green onion.

Enjoy!



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dnr.wi.gov or gowild.wi.gov

FALL TURKEY SEASON - 9/17/2022 to 1/8/2023 **ZONE 6 9.17.22 to 11.18.22**

BEAR SEASON - BY ZONE

9/7 to 9/13 With aid of bait with all other legal methods not using dogs
9/14 to 10/4 with aid of dogs with aid of bait with all other legal methods
10/5 to 10/11 with aid of dogs only



Archery and Crossbow* *No bucks may be harvested during the antlerless-only hunts identified below.	Sep. 17, 2022–Jan. 8, 2023
Archery and Crossbow *Metro Sub-units and counties with extended archery seasons* See the map for counties with extended archery seasons .	Sep. 17, 2022–Jan. 31, 2023
Gun hunt for hunters with disabilities: This is not a statewide season.	Oct. 1–9, 2022
Youth deer hunt	Oct. 8–9, 2022
Gun	Nov. 19–27, 2022
Muzzleloader	Nov. 28–Dec. 7, 2022
December 4-Day Antlerless Only Hunt	Dec. 8–11, 2022
Antlerless-Only Holiday Hunt *Open only in select Farmland (Zone 2) counties. Please see page 12 of combined hunting regulations for valid counties. (Grab your regulation and season booklet at Jim's Bait)	Dec. 24, 2022–Jan. 1, 2023*

All dates are subject to change through rulemaking or a legislative process. Please check the [Wisconsin Hunting Regulations](#) for a complete set of dates and unit designations.