

Welcome Home to the:

BARNES NOTES AND NEWS

Volume 2, Issue 5

Free

September 2018



HELLO SEPTEMBER. How sad the days are when we come to the end of another summer. I hope you all had a very relaxing, fun and safe summer with plenty of friends and family around you. We always ask "where did the summer go?" but this summer seems to have increased speed 10 fold (probably seems that way just because I'm another year older.) I recently had a conversation with someone about the paper being delayed due to time constraints and being so busy and was asked "how can you be too busy?" Even though I'd stated it a few times, he didn't realize that I worked a regular full time job and could only work on the paper during my off hours and what spare time I might have. To those of you unaware, I work full time for Willis Towers Watson, a worldwide insurance broker as a customer service

specialist in the commercial construction insurance department, servicing some of the largest construction companies in Wisconsin and Minnesota. (You may have seen the Sears Tower become the Willis Tower, that's us.) I started with a small firm in 1988 in Oakbrook, IL which was purchased by a larger company when we then moved the office to Naperville, IL where I worked until 1998. I then transferred to one of our offices in California when we moved to Orange County. We were there until 2004. We ended up north of Kalamazoo, MI when I decided to become a "bum" for 8 years. Then, to Rhinelander, WI and finally back to Barnes where I was born and raised. I went back to work for the same company in 2012, but worked out of the Minneapolis office. I was fortunate enough to "bring my desk" back to mom's in 2014 where I am still able to work through today. As many of you know, the workload I have from September 1st to January 1st is very intense, however, this year the increase started in April. I'm very busy year round with this position, it's just double time during the fall/ winter as that's typically when the construction companies renew their programs. Not taking anything away from the workload of the personal lines folks, but we remarket every contractor every year so we are always working on the January renewals at the 6 month mark in June. Everyday we have projects come through that need to be handled or the contractors cannot get on the jobsites. So without continuing the long boring story, I have very limited time. I wanted to bring back something that was very near and dear to you all when I decided to "resurrect" the Barnes Blog keeping it as close as I could to how Lu Peet did it for so many years. I have truly enjoyed and looked forward to every single article and issue, and at the beginning thought "I'll give this a try".



3327

BARNES AREA CALENDAR OF EVENTS: SEPTEMBER 2018

Fri. Aug. 31	BACK TO SCHOOL SALE through Sun., Sep. 2. M&M Greenhouse: 715-795-2100
Sat. Sep 1	VFW POST 8329 SPLATTER BOARD & .22 SHOOT. 12:00 noon at VFW Hall. Food & Beverages available. Smoking Pavilion. VFW & Auxiliary: 715-795-2271
Sat. Sep 1	VFW POST 8329 AUXILIARY BAKE SALE 9:00 a.m. until gone - inside VFW Hall. Auxiliary: 715-795-2271
Sun. Sep 2	BARNES AREA HISTORICAL ASSOCIATION (BAHA) Second Annual Dance. Time and place TBA.
Mon. Sep 3	LABOR DAY HOLIDAY – Town Offices Closed
Sat. Sep 8	PPOA Firewise Chipping Day. For information call 715-795-2542
Sat. Sep 8	ANNUAL LADIES LUNCHEON: 12:00 noon at Barnes Community Church: 715-795-2195
Sun. Sep 9	WORSHIP TIME CHANGE to 10:30 a.m. at Barnes Community Church: 715-795-2195
Sun. Sep 9	BARNESTORMERS SNOWMOBILE CLUB Regular Meeting at Trading Post 9:30 a.m.
Mon. Sep 10	FRIENDS OF EAU CLAIRE LAKES AREA Board Meeting 1:30-4:00 p.m. Location: Barnes Town Hall
Sat. Sep 15	VFW POST 8329 RAFFLE 12:00 noon at VFW Hall. Door Prizes every ½ hour, Raffle Drawing at 3:00 p.m. Food & beverages available. Smoking Pavilion. VFW: 715-795-2271
Mon. Sep 17	EAU CLAIRE LAKES CONSERVATION CLUB (ECLCC) Meeting 7:00 p.m. at VFW Post. ECLCC: 715-376-4431
Mon. Sep 17	POTAWATOMI FACILITIES CLOSE FOR SEASON. PPOA: 715-795-2542
Tues. Sep. 18	GORDON BARNES GARDEN CLUB Meeting 1:30 p.m. at Barnes Town Hall: Call 715-795-2004
Tues. Sep 18	REGULAR TOWN BOARD MEETING 6:30 p.m. at Barnes Town Hall: 715-795-2782
Thur. Sep 20	BARNES AREA HISTORICAL ASSOCIATION (BAHA) Meeting 9:00 a.m. at Museum, corner of Lake Rd. & Cty. N. 715-795-2145.
Sat. Sep 22	PPOA Board Of Directors Meeting 9:00 a.m. in the Wannigan. PPOA: 715-795-2542
Tues. Sep 25	VFW POST 8329 Meeting 6:00 p.m. at VFW Hall. VFW: 715-795-2271
Tues. Sep 25	VFW POST 8329 AUXILIARY Meeting 6:00 p.m. at VFW Hall. Auxiliary: 715-795-2271
Sat. Sep 29	FALL HARVEST MUSIC FEST 7:00 p.m. at Barnes Community Church: 715-795-2195







Judy Bourassa, Town Clerk / Treasurer clerk@barnes-wi.com

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

Visit: Barnes-wi.com for town minutes

TOWN OF BARNES BOARD MEMBERS

Chairperson:Chris WebbSupervisor:Donna PorterSupervisor:Seana FrintSupervisor:Tom EmersonSupervisor:Zach DesrosiersConstable:Mike O'Keefe



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).

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 <u>dnr.wi.gov</u>.



BARNES SENIOR MEALS - SEPTEMBER 2018 MENU

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



If you are not able to call between 10:15 am to 1:15 pm Monday - Thursday to reserve or cancel a meal,

please call the Bayfield County Department of Human Services at 1-888-717-9700, press 178 and leave the following information by 3:00 pm, Monday through Friday: Your name, phone number, date you would like to reserve a meal and the meal site (Barnes)

Week 1: 9/4 - 9/6 Week 2: 9/10 - 9/13 Week 3: 9/17 - 9/20 Week 4: 9/24-9/27

Tuesday	Wednesday	Thursday
Boneless Chicken Breast w/ mushroom sauce, Parslied Buttered Steamed Rice, Steamed Broccoli, Cranberries, Mandarin Oranges, Milk, Veg Alt: Tempeh w/ mushroom sauce	Salisbury Steak in brown gravy, Steamed Potatoes, Mixed Veggies, Banana, WW Bread w/butter, Milk, Veg Alt: TVP crumbles in brown gravy	Turkey Pot Pie, Peas & Diced Carrots, Lime Perfection Salad, Milk, Veg Alt: Tofu Pot Pie w/homestyle veggies
Beef Tips Pepper Steak over Egg Noodles, Steamed Spinach, Strawberry Shortcake w/whipped topping, Milk, Veg Alt: Tofu Cutlet Pepper Steak	Hamburger on a buttered bun, Baked Beans, Potato Salad, Fruit Fluff, Milk, Veg Alt: Veggie Burger	Broiled Lemon Pepper Fish w/tartar sauce, Garlic Mashed Potatoes, Buttered Beets, Cherry Crisp, WW Roll w/ butter, Milk
Baked Ham w/raisin sauce, Dutchess Whipped Potatoes, Buttered Carrot Coins, Applesauce, WW Roll w/butter, Milk, Veg Alt: Baked Tempeh w/raisin sauce	Black Bean Chili w/crackers, Seven Layer Salad, Peach, Blueberry Lemon Trifle, Milk	Lasagna, Corn Niblets, Creamy Coleslaw, Potato Roll w/butter, Spice Cake w/Cream Cheese Frosting, Milk, Veg Alt: Cheese Lasagna
Hamburger Parmesan over tomatoes w/garbanzos & Rose- mary Rotini Pasta, Grapes, Milk, Veg Alt: Eggplant Parmesan	Cider Braised Port Loin, Scal- loped Potatoes, Steamed Broc- coli, Tropical Fruit Salad, WW Roll w/butter, Milk, Veg Alt: Cider Braised Tempeh	Baked Chicken, Stuffing w/ gravy, Sweet Potatoes, Green Beans, Cranberry Crunch Salad, Milk, Veg Alt: Baked Tofu Cutlet
	Boneless Chicken Breast w/ mushroom sauce, Parslied Buttered Steamed Rice, Steamed Broccoli, Cranberries, Mandarin Oranges, Milk, Veg Alt: Tempeh w/ mushroom sauce Beef Tips Pepper Steak over Egg Noodles, Steamed Spinach, Strawberry Shortcake w/whipped topping, Milk, Veg Alt: Tofu Cutlet Pepper Steak Baked Ham w/raisin sauce, Dutchess Whipped Potatoes, Buttered Carrot Coins, Applesauce, WW Roll w/butter, Milk, Veg Alt: Baked Tempeh w/raisin sauce Hamburger Parmesan over tomatoes w/garbanzos & Rose- mary Rotini Pasta, Grapes, Milk, Veg Alt: Eggplant	Boneless Chicken Breast w/ mushroom sauce, Parslied Buttered Steamed Rice, Steamed Broccoli, Cranberries, Mandarin Oranges, Milk, Veg Alt: Tempeh w/ mushroom sauceSalisbury Steak in brown gravy, Steamed Potatoes, Mixed Veggies, Banana, WW Bread w/butter, Milk, Veg Alt: TVP crumbles in brown gravyBeef Tips Pepper Steak over Egg Noodles, Steamed Spinach, Strawberry Shortcake w/whipped topping, Milk, Veg Alt: Tofu Cutlet Pepper SteakHamburger on a buttered bun, Baked Beans, Potato Salad, Fruit Fluff, Milk, Veg Alt: Veggie BurgerBaked Ham w/raisin sauce, Dutchess Whipped Potatoes, Buttered Carrot Coins, Applesauce, WW Roll w/butter, Milk, Veg Alt: Baked Tempeh w/raisin sauceBlack Bean Chili w/crackers, Seven Layer Salad, Peach, Blueberry Lemon Trifle, MilkHamburger Parmesan over tomatoes w/garbanzos & Rose- mary Rotini Pasta, Grapes, Milk, Veg Alt: EggplantCider Braised Port Loin, Scal- loped Potatoes, Steamed Broc- coli, Tropical Fruit Salad, WW Roll w/butter, Milk, Veg Alt: Cider Braised



WE NEED YOUR HELP WITH ROAD CLEAN UP Please be sure to pick up anything that blows out of your vehicle or trailer. We have organizations and clubs in town that have "clean up" events. Check in with them to offer your time.



WE GREATLY APPRECIATE YOUR HELP IN KEEPING OUR TOWN CLEAN.

PLEASE <u>WALK AGAINST TRAFFIC!!!!</u> 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 <u>NOT</u> 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, <u>MAKE THE</u> <u>SWITCH.</u> 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.

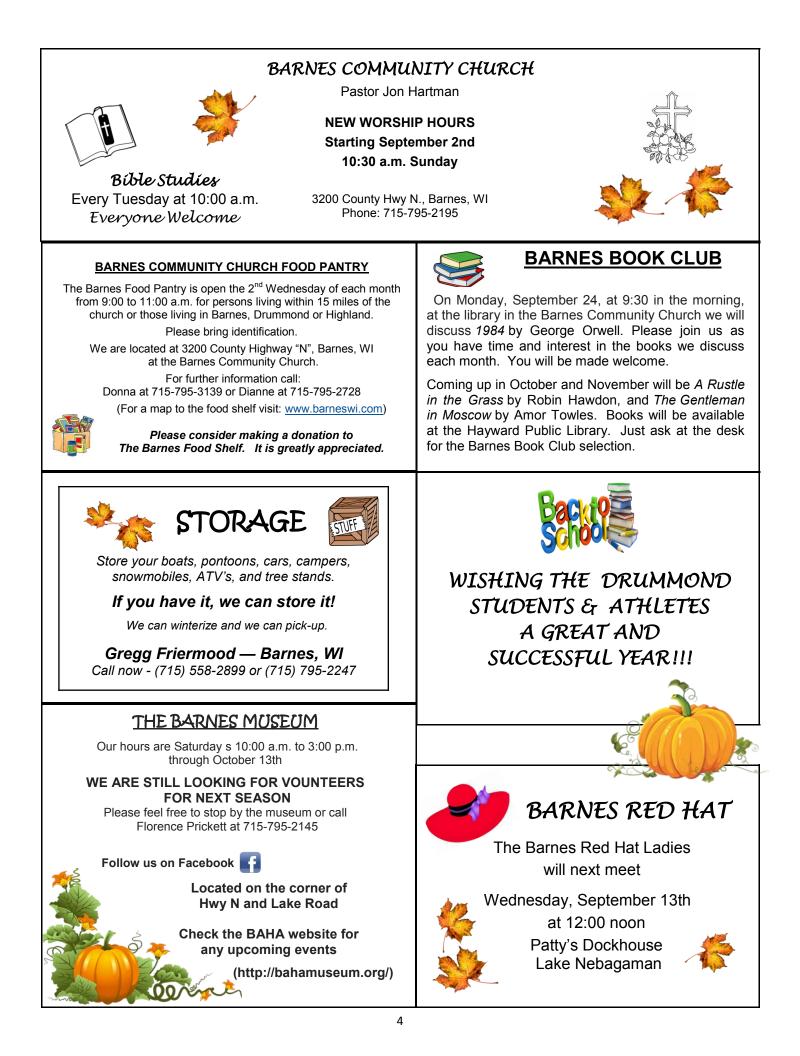
THANKS TO YOU ALL FOR YOUR SUPPORT. GOD BLESS

Your generous donations have been applied as sponsorship to our community pages.











BAHA HERITAGE VILLAGE PROJECT

PEASE SCHOOL



KAUFMAN CABIN



John Amend updating the Heritage Village Thermometer

> BAHA \$40,000

BAHA Heritage Village Project Update

Challenge Grant Opportunity

You might be aware of the project BAHA has begun involving saving two historic buildings in Barnes, the Pease school and the Kaufman family log cabin. We started this project with a fundraising effort to raise \$40,000.00 to move the buildings to the Museum grounds and to renovate them in the fashion of their period. The details and costs for this project have been running monthly in News and Notes since June of this year and have been submitted to our Membership. We are behind schedule on our financial needs in that the school must be moved this fall or it will be lost to us and demolished. We need all the financial help we can get toward our goal, as fast as we can get it. We need **your** help.

We have a fantastic opportunity that has been presented to us. An anonymous Benefactor has come forward with an offer of a Challenge Grant, and will match dollar for dollar up to a maximum total of \$5,000.00 for donations we receive that are earmarked for the Heritage Village Project between August 15th and December 15th of this year! Your help with donations of any size will actually have twice the impact and bring \$10,000.00 toward this project. Prior to the star of this Challenge Grant we had donations totaling \$5,345.00. In the two short weeks since this Challenge went into effect we have another \$1,200.00 that has been donated which when matched will bring us to a total of \$7,745.00!

Our immediate **CHALLENGE**, along with your help, **is to meet this offer**. We will also continue seeking other sources of funding as we go along and it might include finding additional Matching Grants. But before any new ideas are found, we ask that you help us if you can and double the size of your donation through the Matching Grant we have in hand. Thank you in advance.

Any amount that you can donate by December 15th applies, and can be mailed to **BAHA**, **5555 James Road, Barnes, WI 54873**. Keep an eye open for updates on our progress.

The Heritage Village Fundraising Committee

THANK YOU FOR YOUR SUPPORT





OBTIUARIES-REMEMBERING LOVED ONES LOST



DAVID R. BROWN

April 12, 1937 to August 12, 2018

David R. Brown, age 81, of Stoughton, passed away on Sunday, August 12, 2018 with his family at his side. He was born on April 12, 1937 to Rex and Edna Brown. David went to school in Oregon. He was a longtime member of Oregon Masonic Lodge # 151. David was in real estate for over 30 years. He was the co-owner of the Waterfall Restaurant and Motel in Oregon for 15 years. After moving to Barnes, he was sales manager for Link Bros. RV and Housing Sales in Minong for 25 years. David is survived by his wife, Mardelle; daughters, Dawn Smith, Deanna (Rick) Gullickson, and Darsy (John) Schulz, grandchildren, Amer (Michael) Corbett, Sam

Sam Schulz, and Josh Schulz, step granddaughter, Ashley Gullickson; step children, Julie (Dave) Meier, Dan (Michelle) Wachter, and Lisa (Dennis) Nolden; step-grandchildren Kim (Brian) Allen, Ashley (Chad) Alford, Nikki (Joshy) Piepenburg, Brody (Kaylyn() Wachter, Dan (Tif) Nolden, and Mike Nolden; 10 step great grandchildren; sister Karen Wendt; nieces, JoAn Mikkleson and Cindy Nawrocki; and nephews, Brad and David Wester. He was preceded in death by his daughter, Debbie Elmer; former wife, Donna Alme; and sister, Pat Wester. Per David's wishes a celebration of life for the family will be held at a later date. Please share your memories of David by posting Tributes.

Cress Funeral Service, 206 W. Prospect Street, Stoughton, WI 53589 (608-873-9244.



JAMES E. LECHNER

May 25, 1941 to June 14, 2018

James E. Lechner, age 77 of Durand, died Thursday, June 14, 2018 at the Neighbors of Dunn County in Menomonie. Jim was born on May 25, 1941 in St. Paul, MN. He was the son of Edward and Jeanette (DeSmith) Lechner. Jim grew up in both Glenwood City and Elmwood and attended Elmwood High School. On July 2, 1958, Jim joined the U.S. Navy where he became a career Navy man. He did his basic training in Great Lakes Naval Base in Illinois, he served abroad on the USS Hooper, USS Jouett and the USS Davidson.

Jim married Teresa "Tess" Krings on December 31, 1962 at Sacred Heart Catholic Church in Elmwood. Over Jim's naval career, Jim and Tess lived in Great Lakes, IL, San Diego, CA, Honolulu, HI and Washington D.C. In 1979, Jim took a position in Washington D.C. in the Naval Military Personnel Command and retired from the Navy as Chief of Naval Material in July of 1972. Jim's rank at retirement was Master Chief Petty Officer—E9 in 1981. In retirement, Jim and Tess moved to Durand where he remained the rest of his life.

Jim enjoyed hunting, fishing and going on casino trips with his Navy friends. He also enjoyed playing cards and watching sports, especially football. Most of all, Jim loved to spend time with family and friends, especially his grandchildren.

Jim is survived by his wife; Tess, three daughters; Jayne (Steve) Porter of Wheelersburg, OH, Jeana (Larry) Burch of Huntingtown, MD and Jodi (Tad) Bauer of Durand, nine grandchildren; Shannon (Jason), Michael, Kayla (Chris), Josh, Taylor, Kelcie, Breleigh, Bently and Brinly, five great grandchildren; Ava, Cash, Kody, Konner and Ty, siblings; Bob (May Jo) of Menominee, Joe of Elmwood, Tom (Dawn) of Elwood, Mary (Ron) Kallio of Menomonie, Lori (Nancy) Lechner of Menominee, nieces, nephews, other relatives and friends. He is preceded in death by his parents, grandson; Matthew Kline, one brother; Chuck and one sister; Linda Lawson.

Prayer services were held on June 20th at Thiel Funeral Home in Durand with Rev. Paul Bosco Officiating. Military Honors were provided by the Durand American Legion Post 181 of Durand.

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



SOMETIMES

OUR LOVED ONES HAVE PAWS.

OUR DEEPEST SYMPATHIES IN THE LOSS OF YOUR. FURRY FRIEND

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

THEY ARE FOREVER IN OUR HEARTS SUPPORT YOUR LOCAL HUMANE SOCIETY Our sincerest apologies for anyone we may have missed.

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



P.J.'S TRAIL PASSES **AVAILABLE** Pat & Kara Foat - Owners Jct. County Y & Lake Road **CABIN STORE** Barnes, WI 54873 715-795-2561 **HUNTING & FISHING LICENSES** Now hiring for an We are now an **INFORMATION STOP * ICE * MOVIE RENTALS** authorized licensed experienced cook. For **WISCONSIN LOTTERY * GROCERIES** "Recreational Vehicle more information and FULL LIQUOR BAR * FOOD AVAILABLE to apply, please call or **Registration Center**" SMOKING PAVILLION visit the Cabin Store. Gas & Oil Available ALSO AT THE CABIN STORE On-Off sales of beer and liquor. A wide variety of grocery items including STOP IN FOR A BIT canned goods, dry goods, candy; a good variety of ice cream, snacks, cheeses and other dairy products. First aid supplies and home remedies. ANDRELAX 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. THANK A VETERAN EVERYDAY... It's the Law... WHETHER WITH A WAVE, A HANDSHAKE, A HUG, OR A SMILE... JUST LET THEM KNOW YOU * All vessels (including canoes, kayaks and paddle UNDERSTAND boards) MUST have at least one USCG-approved "IT'S BECAUSE OF THEM" Wearable life jacket for each person on board. * All vessels 16 ft. or more in length MUST have one USCG-approved Throw-able personal flotation device on board that is immediately accessible. * Every person on board a personal watercraft MUST wear a USCG-approved life jacket. * Federal law requires children under the age of 13 to wear a USCG-approved life jacket while underway in an open vessel on federally controlled waters. All life jackets must be in good, serviceable condition, readily accessible and of the proper size for the intended wearer.



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

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

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

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

CLOSED SUNDAY and MONDAY

Deer Grove Resort

On Upper Eau Claire Lake

Jeff and Maureen Fullington Owners

3225 Deer Grove Road Barnes, Wisconsin 54873

715-795-2526 715-235-9741

Email: info@deergroveresort.com Website: deergroveresort.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



R-C's DeCoy

53025 State Hwy 27, Barnes WI 715-795-2556

14538 S. Lidberg Bridge Road Gordon, WI 54838 email: ljchandler58@gmail.com



Justin Christenson

General Contractor

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<u>THE PET PAGE</u>

REMEMBER: JUST BECAUSE IT'S FALL DOESN'T MEAN THOSE NASTY PESTS ARE GONE. MAKE SURE YOU HAVE YOUR PET'S MEDS AND SHOTS UP TO DATE !!

This includes Lymes, distemper and rabies. If your baby doesn't have a tracking chip, please make it a priority to have one put in. Your vet can do this simple procedure at any time. Also, 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 too! (even if they're inside kitties.)

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

NORTHSTAR VETERINARY CLINIC/HOSPITAL Dr. Sammi Pumala # 715-739-6823 52545 Old 63N, Drummond NORTHLAND VETERINARY SERVICES Dr. Monica Brilla # 715-372-5590 8560 Topper Rd, Iron River

SEELEY VETERINARY CLINIC Dr. John Mundel # 715-634-5996 12942W County Rd OO, Hayward (Seeley) HAYWARD ANIMAL HOSPITAL # 715-634-8971 15226W Cty Rd B, Hayward

Copper and I would like to thank Lu Peet, Rob & Kelly Lynch, Michell Boheim, Paula Greenspan, John & Ariel Amend, Steve Vanderburg and Julie Johnson, Jeff & Maureen Fullington, Frank and Barb Dentici, Jackie Thorne, Cindy Boles, Sally Pease, Larry Bergman, Rick & Linda Fink, Deb Rowe and so many others for all your help and support.



Copper and I thank you for your support of our canine, feline & other pet friends. 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.



UFO CRAFTERS - Submitted by: Judy Wilcox

UFO Crafters met on Monday, August 20th, for the first meeting of the month. Crafts being worked on were: hand-stitching the binding on a quilt, making cards with pre-stamped sheets and adding a collage of decorations, a pine needle basket maker was teaching someone else how to make baskets, a dish cloth was being crocheted, another quilt was being tied, an embroidered dish towel was being worked on, and knitting, as always, was well represented by a scarf and an afghan.



Conversations covered the expected road work on Hwy N, the refinery fire, past crafts everyone had participated in, new crafts we still would like to learn, and craft classes coming up in the area.

The second meeting on August 27th brought two show-and-tell items; a hand-knitted lace over-blouse in linen and the finished family history/scrapbook. The family history books were quite amazing and creative. The very talented creator had used family documents as the background page, then added photos and information about the persons in the documents. We had two people who couldn't stay, but dropped by to see the scrapbooks. Projects being finished, eventually, were the afghan from last month, the collage cards, stamped cards, the embroidered dish towel, and knitting a key-hole scarf. Many of the items being worked on are intended to be gifts, eventually, maybe for Christmas.

We discussed driving – city vs. country and the ease or difficulty of driving in various large cities, the Pleiades meteor shower earlier in August, the upcoming insurance enrollment dates for changing health insurance companies if desired and the merits of the various insurance companies available to us as Medicare-aged customers. We dispersed a wee bit early to avoid the next round of severe storms.

Everyone present spent an enjoyable afternoon. As always, these gatherings are open to any and all crafts. Whatever you bring, you are welcome to come and join us for the whole afternoon or just a few minutes if that's all you have. Bring a craft or just come and visit. There is no formal meeting. Our meeting dates for September are Monday, September 17th, and Monday, September 24th. We meet at the Barnes Town Hall. The doors are opened at 1:30 in the afternoon. Come when you can. Any time throughout the afternoon is fine. We hope to see you in September. Have a great month until then.

MAKI'S CAFÉ

We have weekly and daily lunch & breakfast specials

Home Cooking, Homemade Pies & Bakery Breakfast & Lunch all day Ask about our Breakfast Buffett

Normal Business Hours Mon, Wed, Thurs, Fri., Sat, Sun: 7:00 a.m. to 2:00 p.m. Closed Tuesdavs Stan & Phyllis (715) 795-3144

> Also selling Bob & Steve's Firewood (715) 795-3144 or (715) 558-6308 3720 Cty Hwy N, Barnes, WI 54873

HAPPY 50th BIRTHDAY

PAUL SOLBERG

September 25th

That's 1/2 a century

5 decades 600 months 2,609 weeks 18,263 days

438,312 hours 26,298,720 minutes and

1,577,923,200 seconds

Tom VanDelist

Sept 2nd

ipalh

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



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AUTO REPAIR. WELDING. TREE REMOVAL LAWN AND CABIN MAINTENANCE, SNOW PLOWING ROOF SHOVELING, SNOW REMOVAL AND MORE



NEVER FORGET

September 11th, 2001

GOD BLESS

SEPTEMBER 2018 Town of Barnes—Road Report

Pease Road has now been repaired. Paving is scheduled for sometime in September. There is still loose gravel so please drive slowly and cautiously with the work being done around the corner.



Office Phone: 715-795-2573 Normal Hours of Operation: 7:00AM - 3:30PM Monday- Friday email Address: garage@barnes-wi.com

Sigh . . . there goes another summer, Snoopy!



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

Maddi Bloomquist Sept 2nd Tammy (Bill) Friermood Sept 16th Chuck Jerome Sept 17th

Del Jerome Sept 27th Seana Frint Sept 29th

Happy Birthday & Happy Anniversary to anyone we may have missed

...........



FILMS and DISCUSSIONS

1:00 p.m. to 4:00

Barnes Community Church



A film course will be offered at Barnes Community Church to provide adult educational enrichment through films. Six sessions in the fall are scheduled late August through October. The course will meet from 1:00 p.m. to 4:00 pm every other Wednesday.

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

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



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

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

WISCONSIN BOATING LAWS—UNLAWFUL OPERATION WISCONSIN LAW STATES THAT THESE DANGEROUS OPERATING PRACTICES ARE ILLEGAL:

- Steering toward another object or person in the water and swerving at the last possible moment in order to void collision
- Chasing, harassing, or disturbing wildlife with your vessel
- Operating a vessel repeatedly in a circuitous manner within 200 feet of another vessel or person in the water
- Operating a vessel within 100 feet of the shoreline, any dock, raft, pier, or restricted area on any lake at greater than "slow, no wake speed"
- Operating a vessel at greater than "slow, no wake speed" within 100 feet of a swimmer, unless a vessel is assisting another swimmer
- Operating a motorboat, other than a Personal Water Craft, at a speed in excess of "slow, no wake speed" within 100
 feet of the shoreline of any lake

IT IS ILLEGAL TO DUMP REFUSE, GARBAGE, OR PLASTIC INTO ANY STATE OR FEDERALLY CONTROLLED WATERS REPORT NATURAL RESOURCE VIOLATIONS - CALL or TEXT: 1-800-TIP-WDNR (1-800-847-9367) Toll Free-Statewide-24-Hour-Confidential

> See Local Ordinance Chapter 8 at <u>www.barnes-wi.com</u> enforced by Town Constable. Visit <u>www.dnr.wi.gov</u> and <u>www.boat-ed.com/wisconsin</u>

WISCONSIN BOATING LAWS - UNLAWFUL OPERATION

WISCONSIN LAW STATES THAT THESE DANGEROUS OPERATING PRACTICES ARE ILLEGAL SPECIFICALLY FOR PERSONAL WATERCRAFT:

- A PWC may not be operated between sunset and sunrise
- A PWC may not be operated at faster than "slow, no wake speed" within:
- 100 feet of any other vessel on any waterbody, including a vessel that is towing a person on water skis, inner tube, wakeboard, or similar device, or operating within 100 feet of the tow rope or person being towed
- 200 feet of shore on any lake
- 100 feet of a dock, pier, raft, or restricted area on any lake
- Steering toward another object or person in the water and swerving at the last possible moment in order to avoid collision
- Chasing, harassing, or disturbing wildlife with a PWC

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TOWN OF BARNES TRANSFER SITE & RECYCLING CENTER 2018 HOURS OF OPERATION EFFECTIVE: APRIL 1 THROUGH NOVEMBER 1

SUMMER HOURS: Wednesday, Saturday & Sunday 8:00 a.m. to 2:00 p.m.

Bagged garbage fees: LARGE BAGS: \$ 3.00 / SMALL BAGS: \$ 2.00 There are brush and leaf pits for these types of disposal. Brush pit now accepts stumps. NO HAZARDOUS DISPOSALS/ITEMS



Call the site at 715-795-2244 before bringing in large items. SORRY—WE CANNOT ACCEPT TRASH OR RECYCLING FROM BUSINESSES

DISPOSAL FEES

- EMPTY REFRIGERATORS, FREEZERS, COMPRESSORS, DEHUMIDFIERS \$ 20.00
- · PROPANE TANKS; \$10.00
- STUFFED CHAIRS; \$10 OR \$15
- · COUCHES; \$15 OR \$20
- · MATTRESS/BOX SPRING-QUEEN OR KING; \$10.00 EACH
- · MATTRESS/BOX SPRING-SINGLE OR DOUBLE; \$5.00 EACH
- · HIDE-A-BED COUCH; \$25.00
- · TIRES; \$5.00 EACH
- LARGE TIRES;TRUCK/TRACTOR-BASED ON SIZE DETERMINED BY ATTENDANT
- · TV'S/ COMPUTERS, LAPTOPS; \$25.00
- MISC. FURNITURE; \$5.00
- · CARPETING, PADDING, RUGS, DEPENDING ON SIZE; \$10.00 AND UP
- · FLOURESCENT BULBS 8 FOOT; \$5.00 EACH
- · FLOURESCENT BULBS 4 FOOT; \$2.00 EACH
- · FLOURESCENT BULBS LESS THAN 4 FOOT; \$1.00 EACH
- · CFL BULBS (IN DESIGNATED BOX); \$1.00 EACH
- · BATTERIES; FREE
- · ELECTRICAL APPLIANCES; FREE
- · STOVES; FREE
- · WASHER/DRYERS; FREE

RECYCLE ITEMS:

All Rinsed Plastic Bottles (No Food Residue Allowed)

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

Misc Items

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

Aseptic Packaging Cartons

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 !!

NON - RECYCLABLE ITEMS:

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

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

NAMEKAGON TRANSIT BAYFIELD COUNTY ROUTE

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

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

EVERY TUESDAY

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

Medicare 101

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

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

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

September 11, at the Drummond Public Library in Drummond, WI

BILL'S GARAGE

AUTO & TRUCK REPAIR ASE CERTIFIED & INSURED

48670 US Highway 63 - Drummond, WI Phone: 715-739-6969 HOURS: MONDAY— FRIDAY 8-5 SATURDAY 8-12

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

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



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



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

KEEPING THE WHEELS TURNING IN SOUTHERN BAYFIELD COUNTY

.....ONE CAR AT A TIME

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

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 noncontrolled 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.

LED MESSAGING

Barnes VFW Post is offering advertising on the LED messaging board



Sign can be rented by the week

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



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GOOD EATS - RECIPES

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.

FRENCH ONION CHICKEN SKILLET:

From: 12tomatoes.com/french-onion-chicken

Ingredients:

- 2 pounds Vidalia onions, sliced
- 2 pounds boneless, skinless chicken breasts or thighs
- 2 cups beef broth
- 1 cup swiss cheese, grated
- 1/3 cup extra-virgin olive oil, divided
- 2 tablespoons all-purpose flour
- 2 teaspoons balsamic vinegar
- 1/2 teaspoon dried thyme

1/2 teaspoon dried sage

Kosher salt and freshly ground pepper, to taste

Directions:

- Preheat oven to 350° F.
- Heat 2 tablespoons olive oil in a large, oven-proof pan or skillet over medium heat. Season with salt and cook, stirring occasionally, for 15-20 minutes, or until softened and caramelized.
- Add balsamic vinegar and cook for another 3-5 minutes or until darkened, but not burned.
- Remove onions from heat and transfer to a medium bowl.
- Heat remaining olive oil in skillet and raise heat to mediumhigh.

PICKLE POPPERS:

From: Better Homes and Gardens

Ingredients:

- 12 whole baby dill pickles
- 1 18 ounce package cream cheese, softened (1/2 cup)
- 2 ounces cheddar cheese, finely shredded
- 1 2 Jalapeno peppers, seeded and finely chopped

1/4 tsp garlic powder

Salt and pepper to taste

12 thin slices deli ham or turkey, halved

2 Tbsp Jalapeno jam or hot pepper jelly (optional)

Directions:

- Preheat oven to 350 degrees.
- Halve the pickles lengthwise. Carefully scoop out the centers. Pat dry.
- In a medium bowl combine cream cheese, cheddar cheese, jalapenos, garlic powder, salt, and pepper.
- Transfer cream cheese mixture to a re-sealable plastic bag. Snip the corner of the bag and pipe cream cheese mixture into the pickle halves.
- Wrap each pickle half with ham and secure with a toothpick, if needed.
- Place pickles in a foil-lined baking pan. If desired, brush with jam.
- Bake about 15 minutes or until heated through.



Directions Continued:

- Season chicken breasts with salt, pepper, thyme and sage, then place in skillet and sear on both sides until golden brown. Remove chicken from heat and set aside.
- Pour beef broth into skillet and bring mixture to a boil, scraping up stuck bits from the bottom of pan.
- Return heat to medium-low and whisk in flour, stirring until smooth. Cook for 5-7 minutes, or until mixture has thickened.
- Taste and adjust seasoning, if necessary.
- Return chicken and onions to pan, stir together with beef gravy, then top with grated swiss cheese.
- Transfer skillet to oven and cook until cheese is melted and bubbly, and chicken is cooked through.
- Remove from oven and serve hot. Enjoy!



easts or thighs

FUN & FOOD

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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 STERILZED JARS:

Why do some canning recipes 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

WINTER APPLE JELLY

From: Taste of Home

The base for this jelly is unsweetened apple juice, so there's not peeling! It's perfect for making during cold months when you still crave the cozy flavors of fall but good apples aren't as readily available.

Ingredients:

- 1 quart apple juice
- 1 package (1-3/4 ounces) powdered fruit pectin
- 2 Tbsp bottled lemon juice
- 3 to 6 drops red food coloring, optional
- 5-1/2 cups sugar
- 1 tsp ground cinnamon

Directions:

- In a Dutch oven, combine the apple juice, pectin, lemon juice and food coloring if desired. Bring to a full rolling boil, stirring constantly. Quickly stir in sugar; return to a full rolling boil. Boil for 2 minutes, stirring constantly.
- Remove from the heat, skim off foam. Stir in cinnamon. Carefully ladle hot mixture into hot sterilized jars, leaving 1/4 inch headspace. Remove air bubbles; wipe rims and adjust lids. Process for 5 minutes in a boiling-water canner.

