

Welcome Back Home to the :

APRIL 2023

BARNES NOTES AND NEWS

Volume 4, Issue 4

ONLINE ONLY

The **BARNES NOTES & NEWS** is your source of our area's community events and happenings and items of interest. We continue to welcome you to place your ads, submit events, articles, and stories. Please contact owner/editor: **Julie (Friermood) Sarkauskas** at barnesnotesandnews@gmail.com or call 715-795-2775. Find our link on the **NEW Town of Barnes Website** : TownOf-BarnesWI.gov / Community / Barnes Notes and News / 2023 / pick the month

APRIL Reminiscing - We're doing something different this month. THE GREAT LAKESthings you may not know. We've all loved our lakes, we've played in them and we've feared them. We know the Edmund Fitzgerald, and so many other shipwrecks, but so much other information is out there. We're sharing some of that.



APRIL EVENTS:

VFW DRUMMOND HIGH SCHOOL SCHOLARSHIP FUNDRAISER FISH FRY

BREWERS HOME OPENER PARTY
PJ's Cabin Store
April 3rd 12:00 pm to 4:00 pm

DRUMMOND HIGH SCHOOL
Sound of Music

DRUMMOND SCHOOL DISTRICT
CAREER FAIR & HIRING EVENT

In this Issue:

- Calendar of Events / Local Events
- Senior Meals
- Barnes VFW and Auxiliary
- Barnes Area Historical Association
- Barnes Red Hats
- Gordon-Barnes Book Club
- Garden Club
- Tai Chi
- Reminiscing
- Fun & Games
- Recipes
- Advertisements



**BARNES V.F.W. POST 8329
ANNUAL FISH FRY**
52325 Lake Road, Barnes

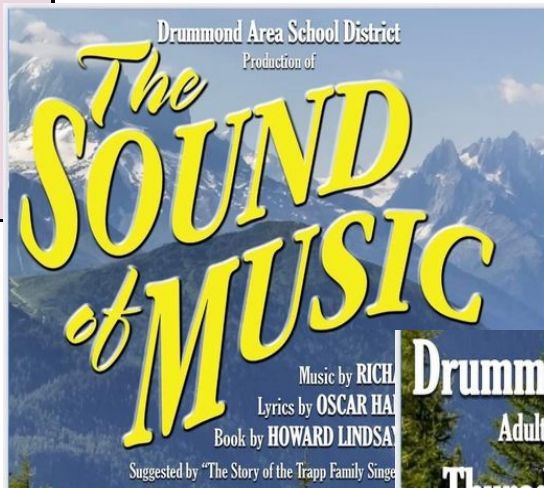
**DRUMMOND HIGH SCHOOL
SCHOLARSHIP FUND RAISER**

Due to the amount of snow in the VFW parking lot we are moving the dates to:

Friday, April 21st and Friday, April 28th
Friday, May 5th and Friday, May 12th

Keep your eyes peeled for posters around the area

**LOOK FORWARD TO SEEING YOU FOR THERE TO
SUPPORT OUR LOCAL STUDENTS**



RAVE
REVIEWS



Must see

Drummond School Auditorium

Adults: \$7.00 Under 18: \$5.00

Thursday, March 30, 6:00 p.m.

Saturday, April 1, 7:00 p.m.

Sunday, April 2, 2:00 p.m.

Presented through special arrangement with Concord Theatricals.
All authorized performance materials are also supplied by Concord Theatricals.
www.ConcordTheatricals.com

The Drummond Area School District does not discriminate on the basis of race, color, gender, national origin, ancestry, creed, religion, marital status, political affiliation, sexual orientation, marital status, or on the basis of any other protected status. If you have a disability, please contact the District Office for more information. We are an equal opportunity employer. We are committed to providing a safe and healthy work environment for all employees. We are committed to providing a safe and healthy work environment for all employees. We are committed to providing a safe and healthy work environment for all employees.

Barnes Notes and News
50690 Pease Rd
Barnes, WI
715-795-2775
barnesnotesandnews@gmail.com



BARNES AREA CALENDAR OF EVENTS:

APRIL 2023

All Month	ANNUAL TOWN OF BARNES APRIL CLEAN-UP CAMPAIGN: All residents & organizations to participate. Town of Barnes: 715-795-2782
Sun. Apr 2	PALM SUNDAY SERVICE 10:00am Barnes Community Church 715-795-2195
Tues. Apr 4	SPRING ELECTION: Polls open 7am - 8pm at Barnes Town Hall: 715-795-2782 Local Election: Town Chair & 2 Barnes Town Board Supervisors)
Fri. Apr 7	GOOD FRIDAY Communion Service 11:30am , Barnes Community Church: 715-795-2195
Fri. Apr 7	VFW POST 8329 WALLEYE FISH FRY OR SHRIMP. Delayed to April 21st
Sun. Apr 9	EASTER SUNDAY SERVICE 10:00am at Barnes Community Church: 715-795-2195
Fri. Apr 14	FRIENDS OF EAU CLAIRE LAKES AREA Board Meeting 9:00-11:30am . Location: Barnes Town Hall
Fri. Apr 14	VFW POST 8329 WALLEYE FISH FRY OR SHRIMP. Delayed to April 28th
Mon. Apr 17	EAU CLAIRE LAKES CONSERVATION CLUB (ECLCC) Meeting 7pm at VFW Post. ECLCC: 715-379-1553
Tues. Apr 18	GORDON BARNES GARDEN CLUB Meeting 1:30pm at Barnes Town Hall. Call 715-835-3410
Tues. Apr 18	TOWN OF BARNES ANNUAL MEETING & BOARD MEETING 6:00pm at Barnes Town Hall: 715-795-2782
Thur. Apr 20	BARNES AREA HISTORICAL ASSOCIATION, INC. (BAHA) Meeting 6pm via Zoom. 715-795-3065
DATE CHANGE: Fri. May 5TH	VFW POST 8329 WALLEYE FISH FRY OR SHRIMP. Doors open 4:00 pm Serving from 4:30-7:30pm. Proceeds benefit the Drummond Scholarship Fund. VFW 715-815-7333
Tues. Apr 25	VFW POST 8329 Meeting 6pm at VFW Hall. VFW 715-815-7333
Tues. Apr 25	VFW POST 8329 AUXILIARY Meeting 6pm at VFW Hall. Auxiliary 715-795-2402
DATE CHANGE: Fri. May 12th	VFW POST 8329 WALLEYE FISH FRY OR SHRIMP. Doors open 4pm/serving from 4:30-7:30pm. Proceeds benefit the Drummond Scholarship fund. VFW: 715-815-7333

Welcome April Powell - 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

WE'RE STILL GETTING SNOW BUT OUR ROAD CREWS ARE DONE PLOWING FOR THE SEASON



THANK YOU TOWN CREW FOR YOUR CARE AND CONCERN FOR OUR TOWN.

ABSOLUTELY FANTASTIC JOB ON THE ROADS

Barnes Town Road Updates:
 Check the Town Website: TownOfBarnesWI.gov

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

SPRING WILL EVENTUALLY GET HERE 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 organize "clean up" events.

Check in with them or visit:
TownOfBarnesWI.gov to offer your time



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



BARNES SENIOR MEALS - APRIL 2023 MENU



Meals are at the Barnes Town Hall 12:00 Noon **THURSDAYS ONLY**

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.



**NEVER COMPLAIN ABOUT THE WEATHER
THEY STAND FOR US ALL**

Thursday, April 6th

Garlic Herb Pork Loin
Brown Rice w/ Gravy
Fresh Fruit
Broccoli Cuts
Peas & Carrots

Thursday, April 13th

Rotisserie Chicken
Chicken Gravy
Green Beans
Sweet Potatoes
Apple Crisp

Thursday, April 20th

Brasied Beef Tips
Mashed Potatoes
Pineapple Chunks
Black Bean Cake

Thursday, April 27th

Salisbury Steak
Mashed Potatoes w/ Gravy
Sliced Beets
Canned Pears
Wheat Roll



John 3:16: "For God so loved the world that he gave his one and only Son, that whoever believes in him shall not perish but have eternal life."

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 (Frierhood) Sarkauskas at barnesnotesandnews@gmail.com

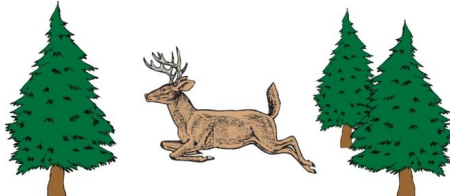
THANKS TO YOU ALL FOR YOUR SUPPORT. GOD BLESS

Trivia Answer # 8: Germany

LIKE US ON FACEBOOK



NOTICE OF SPRING ELECTION



TOWN OF BARNES

TUESDAY, APRIL 4th, 2023

NOTICE IS HEREBY GIVEN, that an election to be held in the **Town of Barnes** on **April 4, 2023**, the following offices are to be elected to succeed the present incumbents listed. **POLLS ARE OPEN FROM 7:00 A.M. TO 8:00 P.M.**

The term for all offices is two (2) years beginning on Tuesday April 18, 2023:

OFFICE	INCUMBENT
Town Board Chairman	Tom Renz
Town Board Supervisor	Jim Frint
Town Board Supervisor	Dave Scully

NOTICE IS FURTHER GIVEN, that the **FIRST** day to circulate nomination papers is: Thursday, December 1, 2022, and the **FINAL** day for filing the nomination papers is: 5:00p.m. on Tuesday, January 3th, 2023 in the office of the Town Clerk.

NOTICE IS FURTHER GIVEN, that if a primary is necessary, the primary will be held on Tuesday, February 21st, 2023.

Acceptable Photo ID will be required to vote at this election. If you do not have a photo ID you may obtain a free ID for voting from the Division of Motor Vehicles.

Done in the Town of Barnes, on November 17th, 2022

Judy Bourassa

Town of Barnes Clerk-Treasurer
715-795-2782

e-mail: clerk@townofbarneswi.gov

[Type A Notice – Nomination Papers \(for Towns\)](#) | Rev 2016-10 | Wisconsin Elections Commission

P.O. Box 7984, Madison, WI 53707-7984 | 608-261-2028 |
web: elections.wi.gov | email: eletions@wi.gov



BARNES V.F.W. POST 8329



KEEP AN EYE OPEN FOR COMING EVENTS IN 2023

August Car Show

FUND RAISER FISH FRY

Summer Fest

DELAYED DATES:
April 21th - May 12th



LED MESSAGING



VFW is offering advertising on the LED messaging board
The sign can be rented by the week

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



For Immediate Release: NOTICE OF SPRING TRAIL CLOSURE

Washburn, WI (March 28, 2023) Effective Friday March 31st at 11:59 p.m., Bayfield County Snowmobile and ATV/UTV Trails are closed for the season. ATV/UTV Trails will re-open when conditions allow as determined by each respective landowner or trail manager, usually sometime in early May. The Tri-County Corridor and ATV/UTV road routes remain open as usual. Links to updated trail conditions for all types of trails can be found at: www.bayfieldcounty.wi.gov/trails

For further information:

Lindley Mattson
Bayfield County Forestry & Parks Department
Lindly.mattson@bayfieldcounty.wi.gov or 715-373-3301
May Motiff, Tourism Director # 715-373-3491 www.travelbayfieldcounty.com



1919

Happy Birthday

To The American Legion




Happy Birthday
to
The American Legion
104 years and counting!




HAPPY 104TH



OUR COMMUNITY

FRIENDS OF TOMAHAWK LAKE PARK

Ski grooming operations have ceased at the TLP ski trails for the year.

A long season of heavy & frequent snows have worn down both man and machine. Thank you to the many volunteers who cleared downed trees & branches early on.

Kudos as well to our lead Bruce Piburn for his many hours grooming much of season.

Finally, we appreciate the Town of Barnes clearing snow piles at the many road crossings to allow our groomers to pass.

Please continue to enjoy the Park by breaking trail on skis or snowshoeing !

Think Spring Friends of Tomahawk Lake Park

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

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



2023 Online Pricing:

- **Business Card:** \$ 10 Month or 3 Months \$ 25
- **1/4 Page:** \$15 Month or \$40 for 3 Months
- **1/2 Page:** \$ 20 month or \$ \$50 for 3 Months
- **Full Page:** \$ 50

No Charge for:

Garage / Estate sales, birthdays, anniversaries, birth announcements/ Church Services, events, Prayer groups, parties, fundraisers, obituaries:

March Red Hats at
the Dockside



BARNES RED HAT

Wednesday, April 19th
Georgia's in Barnes
12:00 Noon

Dates / Venues Subject to Change





BARNES COMMUNITY CHURCH

Pastor Jon Hartman



WINTER WORSHIP HOURS

10:00 a.m. Sunday

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

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

**BLESSED ARE WE
AND OUR NEIGHBORS**

BARNES COMMUNITY CHURCH FOOD PANTRY

The Barnes Food Pantry is open the 2nd Wednesday of each month from 9:00 to 11:00 a.m. for persons living within 15 miles of the church.

Please bring identification

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

- For further information call - 715-795-2195



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

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

OUR GOD IS LOVE

TIME

Spent with family

Is worth every

SECOND



HE IS RISEN



JOIN US

Wednesday, April 12th at 5:00 p.m.
for Dinner and a Show!

Solo's and Ensemble's students will be
performing throughout serving time and

Jack Attack

will take the stage following dinner!

BARNES AREA HISTORICAL ASSOCIATION (BAHA)

THE BARNES MUSEUM

CLOSED FOR THE SEASON—OPEN BY APPOINTMENT ONLY

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.

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: Stay tuned for Dates

- Winterfest and Big Cash Raffle
- Pie Social, Craft Fair and Flea Market
- Ribfest
- ODHA
- Gordon MacQuarrie Pilgrimage Tour

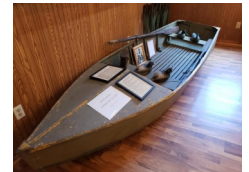
BAHA is the sponsor of the Old Duck Hunters Association Circle (ODHA)

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 CALL FOR APPOINTMENT

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!

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



Trivia Answer # 9: Peter

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.



Trivia Answer # 7: Palm Sunday

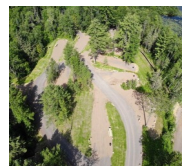
DRUMMOND LAKE CAMPGROUND Drummond, WI

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

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

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

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



BARNES AREA HISTORICAL ASSOCIATION NEWS

bahamuseum.org

The Barnes Area Historical Association has had a website for some time now (bahamuseum.org) that has been there to inform the public as to what is at the Museum and what is going on with Events and Activities.

The site has sorely needed an upgrade and that is now in progress. We expect to have more information and pictures in it as well as dressing it up for the modern-day internet user. We started with cleaning up the opening page a bit (and we are not done with that) and now have the website set up so that you can purchase books and merchandise online, with a shopping cart and all!

You can now become a member online and if you are already a member, you can renew on line. You can use a credit card or if you choose you can pay by check for any transaction.

The Gordon MacQuarrie section has been revised to include many more pictures of the history of MacQuarrie, and more on the exhibit of MacQuarrie artifacts and displays. We added a tab called "Bookshelf" in which the three books that Dave Evenson edited and that BAHA publishes, are available to purchase.

We will keep this section going and periodically provide updates on changes that have been made to the website. We are looking for a volunteer to be our Website Manager. That person would be in charge of maintaining and continuing the upgrade that we are doing. If you are interested, please call Larry Bergman at (715) 795-2442.

Three new books by Dave Evenson

There are a great many fans of Gordon MacQuarrie's writing. You can find his history on the BAHA website, but to be brief, he was a very well-known Outdoor Writer during the early to mid-1900s, he had a cabin right here in Barnes on the Middle Eau Claire Lake that still stands.

He wrote a regular column for the Milwaukee Journal Sentinel from 1936 through 1956, and he wrote many articles for outdoor magazines beginning in the 1930s. Six books were done by Zach Taylor with compilations of the magazine articles. They are currently out of print.

Dave Evenson produced three new books that BAHA publishes. They are:

Right Off the Reel: Dave knew that the newspaper columns that Gordon wrote under the byline Right Off the Reel were in the archives of the Milwaukee Journal. He also knew that these stories, hundreds of them, had never been published in book form. With the help of BAHA, Dave received permission to use them and compile some of them into book form. This book has all the columns that featured The Old Duck Hunters, stories of their escapades, hunting and fishing up in our area. This book was released in 2018.

Dogs, Drink and Other Drivel: Dave selected another grouping of columns that were about non-Old Duck Hunters escapades, but of related interesting topics. The only way these newspaper columns could have been by anyone living today was to get the Milwaukee Journal back in the 1936 to 1956 era. This book was released in 2020.

Found Stories of The Old Duck Hunters and Other MacQuarrie Adventures: In Keith Crowley's biography of Gordon MacQuarrie, his extensive research found many magazine stories that never got into the Zach Taylor books. This was not by rejection, but because Taylor must never have found them. So, with the help of Keith's research, Dave selected the last six stories about The Old Duck Hunters and added 23 other stories about other escapades that he had with other people.

These three books are "must reads" for MacQuarrie fans, but also for readers who love this area and outdoor writing. MacQuarrie was one of the best. Dave so very generously donated his efforts to BAHA, who owns their rights.

The books are available through BAHA either at the Museum, on the website bahamuseum.org and at Jim's Bait here in Barnes.

WHAT'S UP



BARNES BOOK CLUB

April Book

BRING YOUR FAVORITE POEM TO SHARE

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.



Trivia Answer # 10: Passover

GENEALOGY

It is so important to have a connection with your family tree. Not only does gathering information make it easier for your children to pick up the process, it will spark something in you that you didn't realize you were looking for.

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

Several websites are out there to help start your project:

Order your starter kits from: easygenie.org

Start your Family Tree Today.
Don't wait!

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

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



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

PRINTING YOUR FAMILY TREE - WE'RE ALMOST THERE

GORDON - BARNES GARDEN CLUB - April 2023



The club met on Tuesday, March 22 at the Barnes Town Hall with 19 ladies attending and President Judy Wilcox called the meeting to order at 1:44 pm.

The hostesses went with the St. Patty Day theme and decorated the tables with everything Green, including the delicious Pistachio Pudding Dessert. Coffee and cucumber/lime ice water was available. It was a relatively short meeting covering our regular business and future meetings.

We also got to enjoy a wonderfully, informative presentation and slide show about Ornamental Grasses to plant in our gardens. Sue Reinardy, Volunteer Master Gardener from the UW extension answered many questions. We all were excited to see how many types of the beautiful swaying and colorful grasses that are available. It was a fun meeting and presentation. **Thanks, Sue!**

The next Garden Club outing will be on Tuesday, April 18 at 10 am. We will be meeting at the Natures Design Landscapers business in Hayward.

This is our Annual Potting Party with Lunch at a local restaurant in town. Please call President Judy at: 715 795 3247 for further info on this fun outing.

Follow us on Facebook: [gordonbarnesgardenclub@facebook.com](https://www.facebook.com/gordonbarnesgardenclub)

For more information please contact: Bonnie Dealing at: bonniedealing@gmail.com



OUR COMMUNITY



CHECK OUT OUR SPECIALS
BAKED GOODS
HOMEMADE SOUPS

HOURS
 7:00 a.m. to 3:00 p.m.

Closed Tuesdays

Find us on Facebook:
 The Koffee Kup
 Look forward to seeing you !!!

**We will be closed April 3-5 for
 maintenance and cleaning.
 Sorry for any inconvenience**

**Bloody Mary's, Sea Salt Carmel Liqueur,
 Mimosas, & Peppermint Schnapps**



**Rae
 &
 Angie**



CONGRATULATIONS

to our niece

COURTNEY FRIERMOOD

(Bill & Tammy's daughter)

and **BRANDON LAIBLE**

THEIR EXPECTING BABY

"LIAM DAVID"

CAN'T WAIT TO MEET YOU



CONGRATULATIONS

**TO OUR DEAR FRIENDS ALEX AND
 EMILY VOLINKATY ON THE BIRTH OF
 THEIR PRECIOUS DAUGHTER...**

EVA KATHLEEN

**WE ARE SO GLAD YOU
 ARE FINALLY HERE
 LITTLE ONE**



HAPPY 1st BIRTHDAY

Jace Friermood

April 6, 2023

WE LOVE YOU LIL' MAN !!!

- Sam Frelichowski 4/1
- Christine Jerome 4/1
- Kim Lindbolm 4/1
- Sonia Thorn 4/2
- Aaron Friermood 4/4
- Marilyn Yule 4/7
- Molly Rice 4/9
- Barb Hoffman 4/10
- Jim Nieckula 4/11
- Terri Halverson 4/14
- Dan Hinman 4/15
- Kebron Yarbrough 4/20
- Mike Bott 4/23
- Carol Westerberg 4/20
- Carole DeWitt 4/20
- DeWayne Hanson 4/24
- Mike Cleary 4/29
- Lori Niemann 4/30

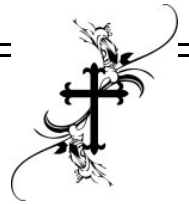
HAPPY ANNIVERSARY

Shirley (Friermood) & Gaylon Heise

**Happy Birthday, Happy Anniversary and
 Congratulations to everyone we missed**



OBITUARIES: Remembering Loved Ones Lost



RICHARD "DICK" COLLIER

1938 to March 6, 2023

Richard L. "Dick" Collier of Barnes, WI passed away on the evening of March 6th, 2023 at the age of 85 at St. Luke's Hospice hospital, Duluth, MN. He was born in Fremont, OH, the son of Howard Collier and Eileen (Ryan) Collier.

He was predeceased by: his parents, his brother Ron Collier and his son Joseph Collier. He is Survived by: his wife Gail A. (Godfred) Collier of Barnes; his children, Suzanne (Karl Wondrak) Collier of Wisconsin and Lori (Mike Brotman) Collier of Pennsylvania; his sister Ruthann Reggiero of Ohio and his grandchildren Eli and Norah Brotman.

Dick served in the Army for two years, stationed in Hawaii. After high-school and graduating from Bowling Green State University, Dick began his career at Toledo Edison Electric Company. He later jumped at the opportunity to transfer to Northern States Power Company (NSP) in Minneapolis, the Land of 10,000 Lakes.

He worked at NSP as Human Resources Director for close to thirty years. In retirement, Dick and Gail moved to their cabin home in Barnes, on Sweet Lake. Dick loved living at Sweet Lake. He called it "a slice of heaven on earth." He enjoyed walking in the woods, swimming in the lake, leading groups on biking excursions, watching Green Bay Packers football, yoga, playing cards and helping family and friends with projects. Dick was always filled with gratitude. His family and friends will continue to walk and swim with him in spirit at Sweet Lake.

There will be a private Celebration of Life ceremony late spring or summer.



THANK YOU FOR YOUR SERVICE. We can never thank you enough and we can never repay you. Rest in Peace soldier.

**May looking back *in memory*
help comfort you tomorrow**



SOMETIMES.....
OUR LOVED ONES HAVE PAWS



OUR DEEPEST SYMPATHIES FOR THE
LOSS OF YOUR FURRY FRIEND



Our sincerest apologies for anyone we missed.

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

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

Julie (Frierhood) Sarkauskas at:

barnesnotesandnews@gmail.com

OBITUARIES: Remembering Loved Ones Lost



SANDRA (SANDI) LOU (KRAMER) RASMUSSEN

November 22, 1948 to March 23, 2023

Sandra Lou "Sandi" Rasmussen, age 74, passed away unexpectedly on Thursday, March 23, 2023 at her residence in Cable, WI. She was born on November 22, 1948, in Ashland, WI the daughter of John Vernon "Jack" Kramer and Peggy Lou Couture. She was united in marriage to Dennis Andry Rasmussen on November 26, 1966 at the Cable Congregational United Church of Christ in Cable, WI.

Sandi was raised in Cable and graduated from Cable High School with the class of 1966. She worked for the United States Postal Service as a rural mail carrier for many years and truly loved her job. Sandi later helped her husband as an administrative assistant for Andry Rasmussen & Sons.

She had a deep appreciation for nature and loved to watch all the deer, birds and wildlife around her home. Sandi was a loving wife, mother, grandmother, and great-grandmother.

She is survived by her beloved husband of 56 years, Dennis Rasmussen of Cable, WI; her daughter, Tami (Robert) Busterud of Merrill, WI; her daughter-in-law, Deb Rasmussen of Hayward, WI; her grandchildren, Corey, Amanda, Tyler, Brianna, Rickel, Forrest, and Andrea; her great-grandchildren, Trinity, Ezmay, Brenley, Kye, Coen, Troian, Soryan, Mason, Charlotte, Colten, Kaeliegh, Rylan, Nathan, Johnnie, and Jesse; her brother, Scott (Trish) Kramer of Glenwood Springs, CO; her sister, Angie (Doug) Manthey of Drummond, WI; and many nieces, nephews and dear friends.

In addition to her parents, Sandra is preceded in death by her son, Troy Rasmussen; her brothers, Terry Jon Kramer and Gary Allen Kramer; and her special golden retriever, Big George.

Visitation will be held from 4:00 P.M. until 7:00 P.M. on Friday, April 7, 2023 at Hayward Funeral Home, 15571 W County Highway B, in Hayward. Interment will be held privately..

In lieu of flowers, memorials may be directed to:

- Regional Hospice, 1913 Beaser Avenue, Ashland, WI 54806 www.regionalhospice.org
- Northwoods Humane Society, P.O. Box 82, Hayward, WI 54843 www.northwoodshumanesociety.org/donations
- C.A.R.E. (Cable Area Resources In Emergencies), P.O. Box 82, Cable, WI 54821 www.cableareacare.org/donate
- Greater Hayward House of Hope, P.O. Box 372, Hayward, WI 54843 www.houseofhopehayward.org.

To send flowers to the family or plant a tree in memory of Sandra Lou (Kramer) Rasmussen, please visit our floral store.



*Oh,
how you will be missed*

OBITUARIES: Remembering Loved Ones Lost



ARLENE LOUISE HASKINS

December 13, 1957 to March 9, 2023

Arlene Haskins, loving wife for 66 1/2 years of Ernest Haskins, passed away peacefully in her sleep on March 9, 2023, at Maple Ridge Care Center in Spooner, Wisconsin. She endured years with the progression of dementia, and other health complications.

Arlene was born August 7, 1937 at her family home along Pierce Road, west of Solon Springs, to Lawrence and Verna (Simonsen) Bednar. Arlene graduated from St Croix High School in Solon Springs in 1955. She lived in Superior, WI, shortly before marrying her childhood sweetheart, Ernie, on October 27, 1956, at the Presbyterian Church and residing in Solon Springs since 1961.

She is survived by her husband, Ernie; their children, Tim (Bernice) Haskins, Karen Stegmann, Jill (Marty) Schaaf, and Jack Haskins; sister Janet (Tom) Krenz; grandchildren, Adam Stegmann, Amanda (Lee) Linden, Daniel (Anna) Haskins, Leeland (Chelse Fringer) Stegmann, Mathew (Jasmine) Haskins, Zach (Dani) Schaaf, Austin Haskins, and (verbally adopted) Samantha Bruss, niece of Marty and Jill; great grandchildren, Matilin, Noah & Paisley, Addison, Amelie, Parker, Sawyer & Harlow, Kaesyn, Kylee, Linkyn & Landyn, Kayleigh & Easton and Cayley; and nieces and nephews.

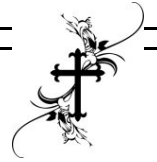
She is preceded in death by her parents, Lawrence and Verna Bednar, and brother Marvin.

Arlene enjoyed her family the most in everything she did. She was adamant in raising her family by the "Golden Rule". She enjoyed visiting with family, friends, and always including everyone she met and would offer a cup of coffee and conversation to everyone. She always had a camera in reach to capture moments ever since she was a young girl. In high school, she was a photographer for the school yearbook, a member of the Twirling Squad, largely involved in the community, and helped anyone in need. Arlene loved life, flowers, camping, traveling, gardening, and going everywhere with Ernie. They were self-employed most of their lives together at Haskins, Blacktop and Construction.

A Celebration of Life will be held April 8, 2023, at 1:30 PM at the Bennett Townhall -County Road L and Highway 53. Visitation will be one hour prior to service. Officiating is Duane Aslyn, music by cousin Laurie Thorsen. A luncheon following with plenty of "coffee" while sharing memories.



OBITUARIES: Remembering Loved Ones Lost



BONITA "BONNIE" J. TRAPP
August 29, 1944 to March 24, 2023

Bonita 'Bonnie' J. Trapp, 78 of Barnes, WI died Friday March 24, 2023, in her home surrounded by family.

Bonnie was born in Hibbing, MN on August 29, 1944, the daughter of Reino and Ailie (Leino) Taipale. She graduated from South Shore High School.

She had worked for many years for the State Bank of Drummond in Barnes and then at Olson Brothers in Brule. After retirement she worked part time at the Barnes Community Church.

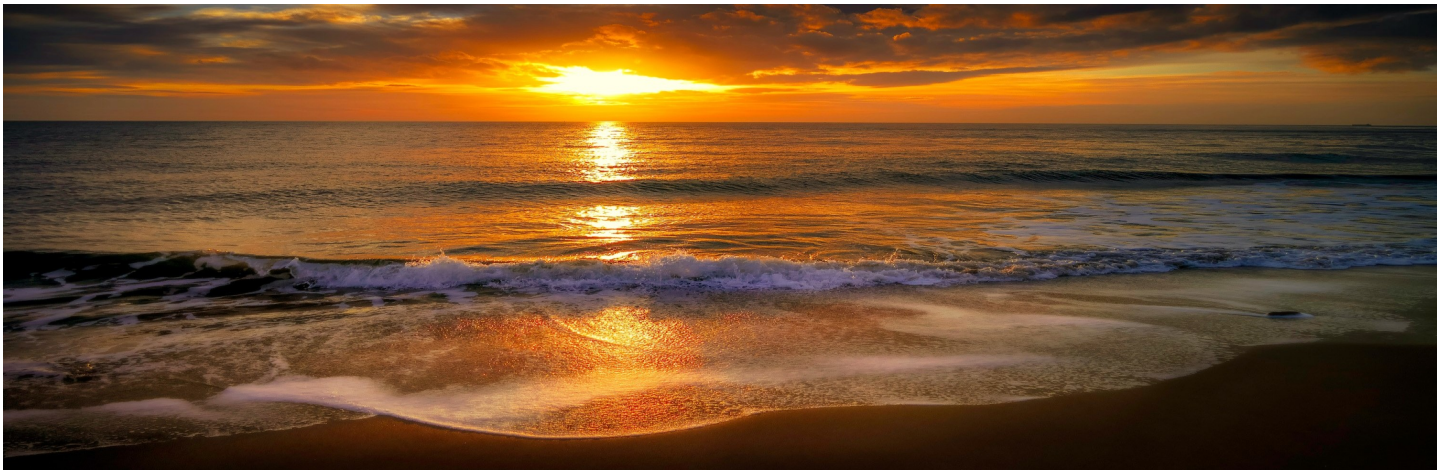
Bonnie was a Green Bay Packer fan, enjoyed bowling and going to the casino. She also enjoyed planting flowers and feeding the birds. Most important to her was her family and she enjoyed spending time with her niece, Debbie. She was preceded in death by her parents; great-grandson, Levi; and brother, Dennis Taipale.

Bonnie is survived by her daughters, Sheila Wald of Drummond, WI, Stacy (Harold) Wickman of Mason, WI; sons, Mark Gross of South Range and Don (Jennifer) Gross of Missouri; grandchildren, Hallie, Miranda, Iris, Olivia, Wyatt, Garrett, Oscar, Maddy, Braeden, and Ella; great-grandchildren, Bayla and Cameron; siblings, Shirley Follis, Lois (Jerry) Tanula, Kevin (Terry) Taipale, and Audrey (Marvin) Hanson; sister-in-law, Carlyn Taipale; many nieces and nephews; and her dog and faithful companion, Bristol.

Following Bonnie's wishes no services will be held.

WHEN YOU SAW ONLY ONE SET OF FOOTPRINTS....

IT IS THEN THAT I CARRIED YOU



Bless those who mourn, eternal God, with the comfort of your love that they may face each new day with hope and the certainty that nothing can destroy the good that has been given.

May their memories become joyful, their days enriched with friendship, and their lives encircled by your love.

APRIL REMINISCING - OUR GREAT LAKES

Things You Probably Never Knew About The Great Lakes.....

- Lake Superior is actually not a lake at all, but an inland sea .
- All of the four other Great Lakes, plus three more the size of Lake Erie, would fit inside of Lake Superior.
- Isle Royale is a massive island surrounded by Lake Superior. Within this island are several smaller lakes. Yes, that's a lake on a lake.
- Despite its massive size, Lake Superior is an extremely young formation by Earth's standards (only 10,000 years old).
- There is enough water in Lake Superior to submerge all of North and South America in 1 foot of water.
- Lake Superior contains 3 quadrillion gallons of water (3,000,000,000,000,000). All five of the Great Lakes combined contain 6 quadrillion gallons.
- Contained within Lake Superior is a whopping 10% of the world's fresh surface water.
- It's estimated there are about 100 million lake trout in Lake Superior. That's nearly one-fifth of the human population of North America!
- There are small outlets through which water leaves Lake Superior. It takes two centuries for all the water in the lake to replace itself.
- Lake Erie is the fourth-largest Great Lake in surface area, and the smallest in depth. It's the 11th largest lake on the planet.
- There is alleged to be a 30 to 40 foot-long "monster" in Lake Erie named Bessie. The earliest recorded sighting goes back as early as 1793.
- Water in Lake Erie replaces itself in only 2.6 years, which is notable considering the water in Lake Superior takes two centuries.
- The original publication of Dr. Seuss's The Lorax contained the line, "I hear things are just as bad up in Lake Erie."
- Fourteen years later, the Ohio Sea Grant Program wrote to Seuss to make the case that conditions had improved. He removed the line.
- Not only is lake Erie the smallest Great Lake when it comes to volume, but it's surrounded by the most industry.
- Seventeen metropolitan areas, each with populations of more than 50,000, border the Lake Erie basin.
- During the War of 1812, the U.S. beat the British in a naval battle called the Battle of Lake Erie, forcing them to abandon Detroit.
- The shoreline of all the Great Lakes combined equals nearly 44% of the circumference of the planet.
- If not for the Straits of Mackinac, Lake Michigan and Lake Huron might be considered one lake.
- Hydrologically speaking, they have the same mean water level and are considered one lake.
- The Keystone State was one of the largest and most luxurious wooden steamships running during the Civil War.
- In 1861, it disappeared. In 2013, it was found 30 miles northeast of Harrisville under 175 feet of water.
- Goderich Mine is the largest salt mine in the world. Part of it runs underneath Lake Huron, more than 500 meters underground.
- Below Lake Huron, there are 9,000 year-old animal-herding structures used by prehistoric people from when the water levels were significantly lower.

WHO ARE WE LOOKING AT ?

NAME OF THE MOVIE?

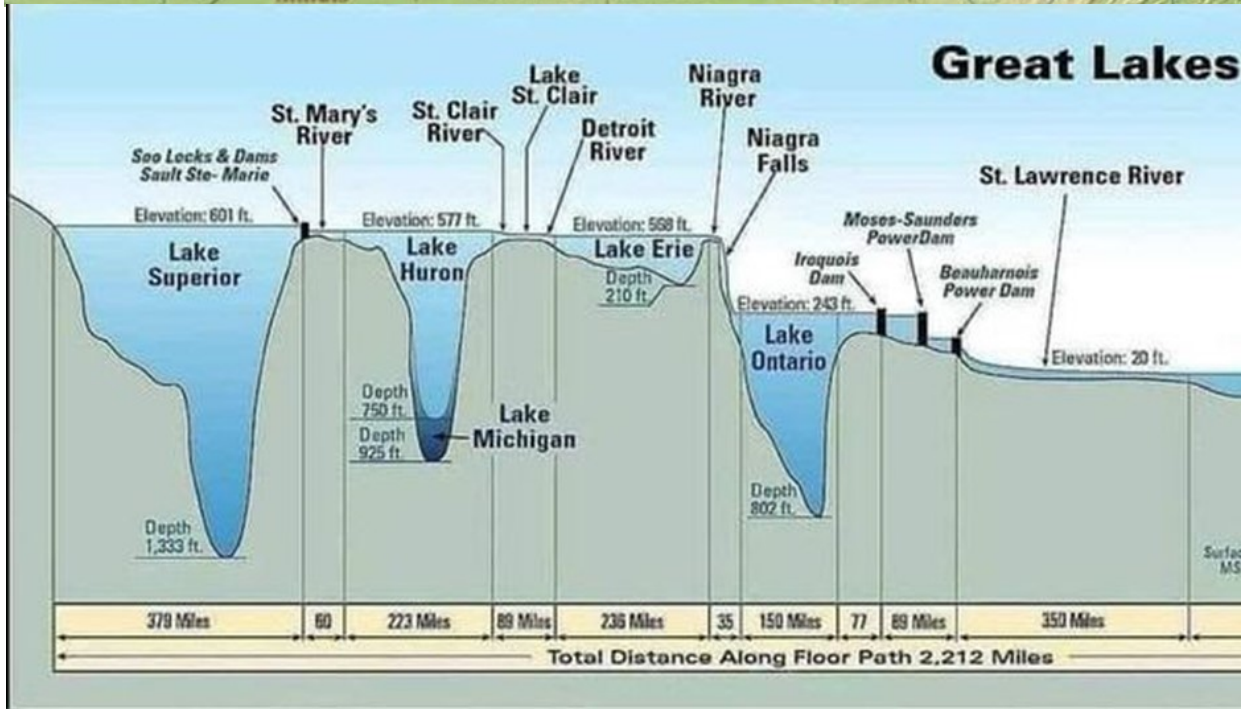
WHAT'S THE SONG?

Find the answers in this issue



In your Easter bonnet, with all the frills upon it,
You'll be the grandest lady in the Easter Parade.
I'll be all in clover and when they look you over,
I'll be the proudest fellow in the Easter Parade.
On the avenue, Fifth Avenue, the photographers will snap us,
And you'll find that you're in the rotogravure.
Oh, I could write a sonnet about your Easter bonnet,
And of the girl I'm taking to the Easter Parade.

APRIL REMINISCING - OUR GREAT LAKES



- There are massive sinkholes in Lake Huron that have high amounts of sulfur and low amounts of oxygen, almost replicating the conditions of Earth's ancient oceans 3 million years ago. Unique ecosystems are contained within them.
- Lake Huron is the second largest among the Great Lakes, and the fifth largest in the world.
- In size, Lake Michigan ranks third among the Great Lakes, and sixth among all freshwater lakes in the world.
- Lake Michigan is the only Great Lake that is entirely within the borders of the United States.
- The largest fresh water sand dunes in the world line the shores of Lake Michigan.

REMINISCING - OUR GREAT LAKES

- Because water enters and exits Lake Michigan through the same path, it takes 77 years longer for the water to replace itself than in Huron, despite their similarity in size and depth. (Lake Michigan: 99 years, Lake Huron: 22 years)

When the temperature of Lake Michigan is below freezing, this happens.

- Within Lake Michigan there is a “triangle” with a similar reputation to the Bermuda Triangle, where a large amount of “strange disappearances” have occurred. There have also been alleged UFO sightings.
- Singapore, Mich., is a ghost town on the shores of Lake Michigan that was buried under sand in 1871. Because of severe weather conditions and a lack of resources due to the need to rebuild after the great Chicago fire, the town was lost completely.
- In the mid-19th century, Lake Michigan had a pirate problem. Their booty: timber. In fact, the demise of Singapore is due in large part to the rapidly deforested area surrounding the town.
- Jim Dreyer swam across Lake Michigan in 1998 (65 miles), and then in 2003, he swam the length of Lake Michigan (422 miles).
- Lake Michigan was the location of the first recorded “Big Great Lakes disaster,” in which a steamer carrying 600 people collided with a schooner delivering timber to Chicago. Four hundred and fifty people died.
- Lake Ontario is the smallest of the Great Lakes in surface area, and second smallest in depth. It’s the 14th largest lake on the planet.
- The province Ontario was named after the lake, and not vice versa.
- In 1804, a Canadian warship, His Majesty’s Ship Speedy, sank in Lake Ontario. In 1990, wreck hunter Ed Burt managed to find it.
Only, he isn’t allowed to recover any artifacts until a government approved site to exhibit them is found. He’s still waiting.
- Babe Ruth hit his first major league home run at Hanlan’s Point Stadium in Toronto. It landed in Lake Ontario and is believed to still be there.
- A lake on Saturn’s moon Titan is named after Lake Ontario.



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)

AREA SUGAR BUSH'S **Boulder Lodge**

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





Wilderness Inn Come stay with us!!!

Family owned & operated
for over 40 years

Nadia and Elliott Hough

APRIL EVENTS

CHECK US OUT ON
FACEBOOK

Wilderness Inn

8 Units Available
Wine - Dine - Recline

- ATM - Credit Cards - WIFI Available -

Restaurant Hours:

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

www.barnestradingpost.com

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



THE WINDSOR

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



THURSDAY BANGO

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

Join us for Sunday Omelet Bar 9 - 12

Del Jerome DBA Jerome Excavating, LLC

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

715-739-6245 or 715-580-0216

9185 Cty Hwy N

Drummond, WI 54832

Email: deljerome@cheqnet.net



**FREE ESTIMATES
BONDED & INSURED**

UPCOMING EVENTS 6.17.23 TASTE OF BARNES

CRAFT FAIR & FOOD

LOCAL
FOOD!!!

Bouncy
house!!!

3-ON-3 BASKETBALL

5K RUN @ TOMAHAWK LAKE

Dunk Tank!!!

Live
performances!!

PICKLEBALL TOURNAMENT



- 8 Ball - Tournament

\$3,000 added to Prize Pool!

May 20th-21st



4 Brackets!

Sign up at 8 am

Calcutta at 9 am

Both Located at Cabin Store

Match Play Starts Immediately After

24 play at Trading Post

48 at PJ's Cabin Store

24 at Backwoods

Rack Em' Up!

MPA Rules (ball in hand)

96 Players Max Race to 3

Alternate Breaks

\$40 Entry (\$30+\$10 Greens Fees)

The final 4 from all brackets go into a redraw and play Sunday (21st) for finals

👑 Play For the Crown and Be the Champion 👑



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

STILL NEED TO BE CAREFUL OF YOUR PETS WHEN WALKING THEM, THEIR PAWS CAN GET ICE BURNS AND FROST BITTEN UNTIL WE HAVE CONSISTENT WARMER TEMPS



Happy
Easter

ADOPT !!!

Northwoods Humane Society

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

Phone: 715-634-5394

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

PLEASE REMEMBER...

Pets are not just presents,
THEY ARE A LIFETIME



**THANK YOU TO EVERYONE FOR
YOUR SUPPORT OF OUR
VETERANS AND THEIR CANINE
PARTNERS TO HONOR THEIR
SACRIFICES AND SERVICE.**



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**



PET PAGE EXTRA



Trivia Answer # 2: New York



Plant Guide For Pet Owners



Poisonous Plants

- Daffodil
- Castor Bean
- Easter Lily
- Sago Palm
- Star Gazer Lily
- Tiger Lily
- Cyclamen
- Azalea



Toxic Plants

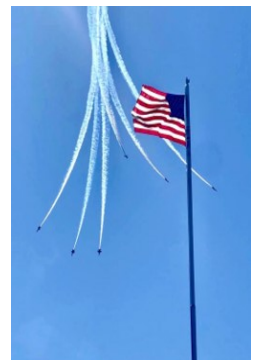
- Aloe
- Begonia
- Bird of Paradise
- Bougainvillea
- Calla Lily
- Carnation
- Chrysanthemum
- Coleus
- Cosmos
- Dumb cane
- Elephant ear
- Fleabane
- Gardenia
- Geranium
- Hibiscus
- Hydrangea
- Iris
- Mother-In-Law Tongue
- Pansy
- Peace Lily
- Pinks (Dianthus)
- Plumbago
- Poinsettia
- Primrose

Pet-Friendly Plants

- Alyssum
- Blue Daisy
- Boston Fern
- Bottlebrush tree
- Camelia
- Canna
- Ceolsia Plumosa
- Christmas Cactus
- Coreopsis
- Echevaria Succulents
- Gerber Daisy
- Gloxinia
- Impatiens
- Marigold
- Nasturtium
- Pampas Grass
- Persian Violet
- Petunia
- Polkadot Plant/Baby Tears
- Rose
- Snap Dragons
- Spider Plant
- Star Jasmine
- Sunflower
- Sword Fern
- Viola
- Zinnia



**ALWAYS
SUPPORT OUR
TROOPS**



OUR COMMUNITY

NEW IN 2023- DOUGLAS COUNTY PARKS

New In 2023 all County Campgrounds and Day Use Parks will now be open to ATV's and UTV's with the following rules.

- ATV/UTV's may only operate on designated travel ways, roads, or parking areas (limited only to where licensed highway vehicles can legally operate).
- ATV/UTV's must abide by all posted speed limit signs. (10 mph in the parks)
- Operation of an ATV/UTV is not permitted on any pedestrian walking path/trail.
- Operation of an ATV/UTV is not allowed during campground quiet hours (10:00 pm - 8:00 am)
- Operators must also follow all state and local laws pertaining to ATV/UTV operation.
- ATV/UTV's must be registered by the State of Wisconsin.
- Operation of all other motor vehicles and other power driven vehicles that cannot be officially licensed or registered by the State of Wisconsin as a legal highway or recreational vehicle is prohibited.

*** Please keep in mind that our staff can't respond to questions or comments on our Facebook page. Please call our office at 715-378-2218 or email forestry@douglascountywi.org with any questions or comments. Thank you.



DRUMMOND
AREA SCHOOL DISTRICT

CAREER FAIR & HIRING EVENT

Wednesday, April 12th
1:00pm - 3:30pm

Drummond High School Gym
52440 Eastern Ave
Drummond, WI 54832



Please contact Breanne Hanson at
bhanson@dasd.k12.wi.us for further
information or to participate as a vendor.



GEORGIA'S BAR AND GRILL

Hello friends, locals, visitors, snowmobilers, UTVers, campers, soon to be cabin openers, lunch people, bloody mary drinkers, and other hungry people.

We are CLOSED March 27th through April 27th to take care of business, get ready for a great summer, and relax.

We plan to REOPEN April 27th and are looking forward to warm weather!!

Thank you to everyone who supported us this winter!!!!



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



OUR COMMUNITY



Check out our Lumberjills who made All-Conference this year! These girls put in the hard work and it showed! We are so proud of them!

- Kaitlyn Miller- 2nd Team
- Kyla Hanson- 3rd Team
- Nora Skoraczewski- Honorable Mention

Congrats!



AND, Our Lumberjacks who made All- Conference this year! It's so great to see our students get recognized for their hard work on and off the court! You just can't hide our Drummond Pride!

- Alex Rasmussen- 2nd Team
- Oscar Wickman- 3rd Team
- Tyler Runice- 3rd Team
- Clayton Bjork- Honorable Mention



WHAT'S THE NAME OF THE SONG: Easter Parade

ANCHOR YOUR BOATS HERE



STORAGE FOR:

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

J&M Storage
Jeff Johnson

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

**Happy
Easter!**



3893 County Hwy N
Barnes, WI 54873
715-795-2155
Tiffanyssalon@hotmail.com
Full Hair Salon / Redkin Products

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

WHY?

BECAUSE I TOLD
MY KIDS THERE'S
NOTHING IN THE
DARK
TO BE AFRIAD OF

I'M MAKING SURE
IT STAYS THAT WAY



BARNESTORMERS

Barnes WI Snowmobile Club
We would love to have you!!!!
Check us out on Facebook



LAKE COUNTRY ATV CLUB

3025 East Shore Road
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
CONCERN\$ OR SEND
THEM TO ME.

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

WHAT'S HAPPENING

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

BREAKFAST BUFFET

Saturdays & Sundays
9:00 a.m. to 11:00 a.m.



PJ'S CABIN STORE ANNUAL

BREWERS HOME OPENER PARTY

MONDAY, APRIL 3RD // 12PM - 4PM

FOOD AND DRINK SPECIALS
FEATURING MILLER LITE!

ANNUAL BARNES TRADING POST 9-BALL TOURNAMENT

SATURDAY APRIL 8TH @ 10AM

DOUBLE ELIMINATION

CALL OR TEXT 715-979-1267

FOR MORE INFORMATION

\$500 ADDED



**Sound of music play was terrific!
Great job cast and crew!**

BE SURE TO GRAB A SEAT

SATURDAY APRIL 1ST AT 7:00 P.M.

OR

SUNDAY APRIL 2ND AT 2:00 P.M.

ADULTS \$ 7 - UNDER 18 \$ 5

2023 TAI JI QUAN

Is the below out of balance ???? Is this you ???? **JOIN US!**



Tai Ji Quan: Moving for Better Balance is an evidence-based program designed to keep you mobile & independent.

Improve your balance, strengthen your muscles and reduce the risk of falling. Each session consists of warm-up exercises, a mix of core forms and brief cool down exercises.

The class is geared for adults age 60+ who want to improve strength, mobility, and reduce the risk of falling.

This class is for anyone. No prior experience in Tai Ji Quan is necessary.

Dates: February 3 – April 28, 2023
(12-week class; Mon and Fri.)

Time: 10:45-11:45 AM

Location: Barnes Town Hall
3360 County Hwy. N
Barnes, WI 54873

Leader: Mia Mueller-Alston

Cost: Suggested donation of \$5/class.
Participants under the age of 60 will be charged \$5/per class.

All can participate regardless of ability to pay.

To register, please contact:
RSVP/AmeriCorps Seniors
(Retired & Senior Volunteer Program)

Tel: (715) 292-6400 (ext. 2)

Registration Deadline: Feb. 1, 2023
No late registrations can be accepted.



Brought to you by:



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

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

SPRING HOURS

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

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

Wednesday:
Bar: 12pm to close
Kitchen: Closed

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

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

P.J.'S

CABIN STORE

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

Gas, Oil, and On & Off Road Fuel Available

TRAIL PASSES
AVAILABLE

WELCOME
HUNTERS &
FISHERMEN

COFFEE
BAR



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.

WHO'S IN THE PICTURE: Bing Crosby and Marjorie Reynolds

BUYING OR SELLING?



Elliott Hough

Cell: 715-979-1267

Office: 715-634-6237



Area North Realty



FOLLOW ME ON **facebook**

Your Trusted Barnes And Surrounding Area Realtor

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

NO HAZARDOUS DISPOSALS/ITEMS

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

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

Beginning in December, Transfer Site passes will be available for purchase at the Transfer Site or Clerk's Office at a cost of \$120 per calendar year. There will no longer be a bag fee and cash will no longer be accepted for disposal fees after January 31st, credit/debit cards only.

**BRUSH AREA OPEN
 ACROSS CTY HYW N FROM THE
 TRANSFER STATION**
 Please, only "natural" brush,
 branches, trees, and stumps

RECYCLING MYTHS AND FACTS:

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

Myth: Any plastic can be recycled

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

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

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

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

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

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

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

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

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

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

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

NAMEKAGON TRANSIT BAYFIELD COUNTY ROUTE

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

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

EVERY TUESDAY

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



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



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

**FRIENDS OF
TOMAHAWK LAKE PARK**

IT WAS A GREAT WINTER!!!

**Thank you
for your continued support
and contributions !**



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
Aging & Disability Services Manager

Carrie.linder@bayfieldcounty.wi.gov

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**

ADRC

Hours of Operation:

8:00 - 4:00

Monday through Friday
 Phone: 1-866-663-3607

Visit the ADRC office:

117 E. 5th Street
 Washburn, WI 54891

Appointments are not necessary but are helpful.
 Website: www.adrc-n-wi.org

Medicare

Vitamin D
 Brain Wellness Check
 Seasonal Affective Disorder
 And more...

Sponsored by: UW Extension

University of Wisconsin
 Bayfield County
 County Administration Building
 117 E. 5th Street
 Washburn, WI 54891
 Phone: 715-373-6104
 Fax: 715-373-6304
 Office Hours:
 8:00 a.m. - 4:00 p.m.
 Monday through Friday

Website:
<http://bayfield.uwex.edu/>

Medication Drop boxes in Bayfield County

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

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

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

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



**THANK YOU FOR
 "GOING GREEN"**

Find us at:

**TownOfBarnesWI.gov / Community /
 Barnes Notes and News / 2023/56.
 Email: barnesnotesandnews@gmail.com**

HELP WANTED - FOR SALE - PET SITTING - HANDYMAN WORK

**PLACE YOUR ADS HERE
WE'LL KEEP THIS PAGE OPEN FOR YOU!!!!**

HOUSEKEEPING

**LAWN
CARE**

HELP WANTED

GARAGE SALE

**OLD BARN WOOD
WANTED**

Email:
barnesnotesandnews@gmail.com

**YARD
WORK**

PETS

SEND ME YOUR INFO

barnesnotesandnews@gmail.com

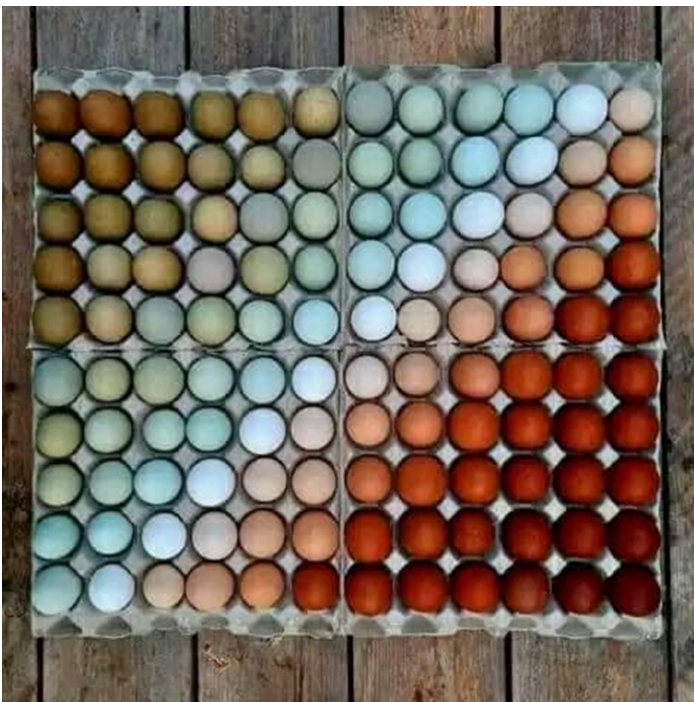
Give me a call:

Julie (Frier mood) Sarkauskas

715-795-2775

Follow us on Facebook

EASTER AND SPRING IDEAS



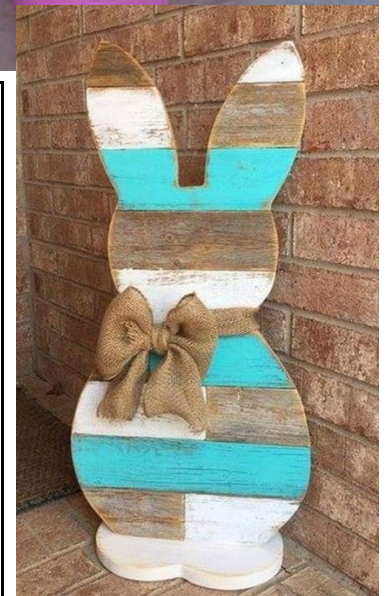
Color coordinated Easter egg hunt. You can only collect your color of egg. It stops one kid from getting all of the eggs!



*Here comes Peter Cottontail
Hopping down the bunny trail
Hippity-hoppity, Easter's on it's way*

*Bringing every girl and boy
Baskets full of Easter joy
Things to make your Easter joy*

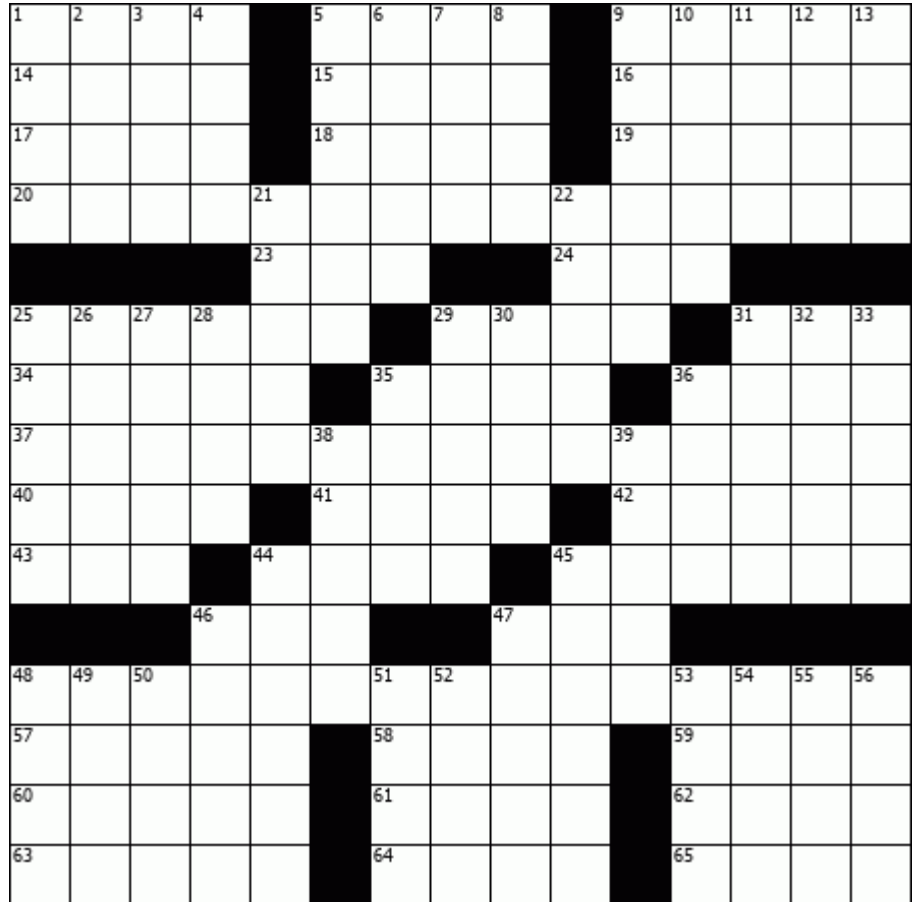
*Oh here comes Peter Cottontail
Hopping down the bunny trail
Hippity-hoppity, Happy Easter Day*



FUN AND GAMES

Across

1. Spill the beans
5. Related
9. Extremely unkind
14. Humdinger
15. Trident feature
16. Exclusively
17. Army group
18. Dorothy's dog
19. Saharanpur strings
20. Irritates, like a zookeeper?
23. Printer's supply
24. Tankard contents
25. Got down on one's knees, maybe
29. Bog
31. Radio settings
34. Strip of gear, as a ship
35. Something to divvy up
36. Toward the sheltered side
37. Irritates, like a stunt racer?
40. No longer there
41. Neck of the woods
42. Shakespearean sprite
43. Trains over the city
44. Boats like Noah's
45. Does salon work
46. Period of note
47. Word before hold or nail
48. Irritates, like a masseuse?
57. Clear the board
58. Cop's route
59. Volcanic threat
60. Lawn tool
61. "Goldberg Variations" composer
62. Done with
63. Hard to satisfy
64. Terrier variety
65. Antarctic explore



Down

- | | | |
|-----------------------------|---------------------------|--------------------------------------|
| 1. Fuzzy memory | 22. Planting milieu | 44. Blood carrier |
| 2. Pale-green moth | 25. Shift slightly | 45. Give solace |
| 3. Stepped off | 26. Sign up | 46. Slalom patterns |
| 4. Jokester's patsy | 27. Smiles | 47. Frequent leading man for Hepburn |
| 5. Be in the audience | 28. Cave in | 48. Atoll barrier |
| 6. Newsstand booth | 29. Acts gloomily | 49. Pakistani language |
| 7. Enthralled with | 30. Tiniest bit | 50. Carry-ons |
| 8. Sign-enhancing gas | 31. Swing wildly | 51. Lets up |
| 9. Give a hard time | 32. Fracas | 52. Feeble |
| 10. Carroll heroine | 33. Vends | 53. Handful of mud, say |
| 11. Roman Catholic tribunal | 35. Skulk | 54. Not straight, as hair |
| 12. Hang-up | 36. Out of kilter | 55. Declare positively |
| 13. Present | 38. Fergie, formally | 56. Scotland ___ |
| 14. Loyal Subject | 39. Corroded, with "away" | |



EASTER TRIVIA

1. Easter always falls between which two dates?
2. Where is the most popular Easter parade held each year?
3. The first Easter Eggs were dyed what color? And why was that color used?
4. What baked good is a Good Friday tradition in England?
5. What is the 40-day period before Easter?
6. When was the first White House Easter Egg Roll?
7. The Sunday before Easter is called what?
8. In what country did the tradition of the Easter Bunny originate?
9. In the Bible, who was the first person to enter Jesus' tomb?
10. In the Bible, what Jewish holiday was being celebrated the week of Jesus' death?

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

FUN AND GAMES

APRIL SUDOKU - Medium

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

APRIL SUDOKU - Hard

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

MARCH CROSSWORD ANSWERS

SORRYOUR ANSWERS FOR MARCH ARE MIA

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

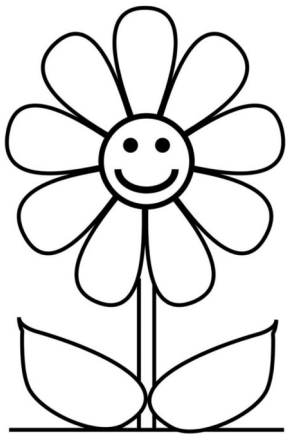
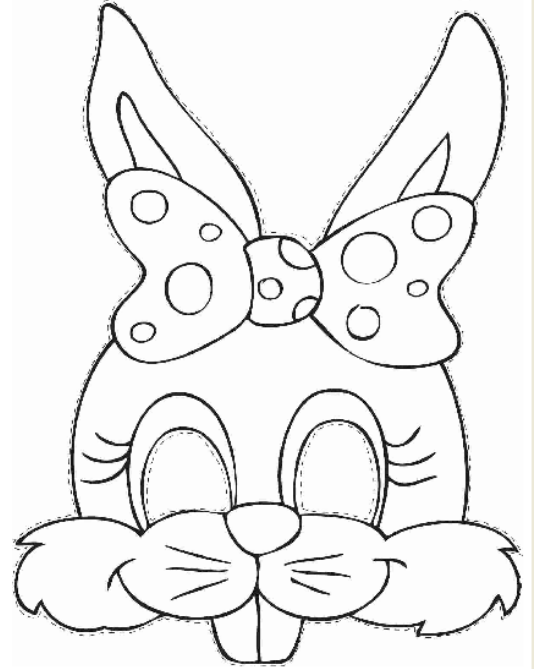
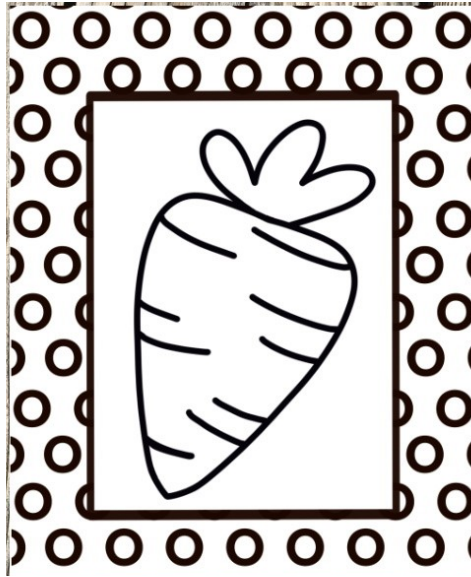


**EASTER
 EGG
 BASKET
 CANDY
 BUNNY
 SPRING
 FLOWERS
 CARROT
 SUNDAY**

*Happy
 Easter!*

Trivia Answer # 6: 1878

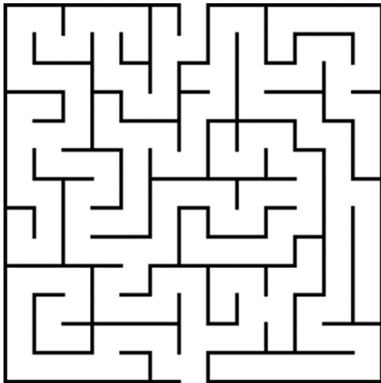
FUN AND GAMES



- spring
- basket
- egg
- hunt
- easter
- chick
- sunday
- bunny
- flower
- carrot



S	P	R	I	N	G	E	F
U	B	J	H	U	N	T	L
N	A	C	H	I	C	K	O
D	S	A	B	M	E	B	W
A	Z	R	A	M	A	N	E
Y	P	R	S	E	S	M	R
I	U	O	K	G	T	O	X
E	I	T	E	B	E	U	C
G	R	Q	T	K	R	P	V
G	L	B	U	N	N	Y	Z



PLANTING, HARVESTING AND CANNING ARE JUST AROUND THE CORNER

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



Trivia Answer # 4: Hot Cross Buns



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.

CHERYL'S NUTRITION & HEALTH TIPS

TIPS FROM CHERYL PEASE - CERTIFIED NUTRITIONIST



Certified Nutritionist, Fitness Trainer & Health Coach

<https://linktr.ee/cherylpease>

**THANK YOU
FOR YOUR SERVICE
PETE & CHERYL PEASE**

WE CAN NEVER REPAY YOU !!



Choose a wellness path that supports you and your soul. Cheryl Pease @peasefu11 @cherylpeasecoaching

WEIGHTLOSS

IS NEVER JUST ABOUT LOSING THE WEIGHT. IT'S ABOUT LOSING THE HABITS THAT GOT YOU THERE IN THE FIRST PLACE AND REPLACING THEM WITH HEALTHY ONES.

©SHIVAULIE_FITFORTHEKINGDOM

It's amazing to know the main purpose of the program I Coach is working towards changing our habits.

When we change our habits... we change our mindset, when we change our mindset, we change our lifestyle.

Cheryl

Having peace and purpose in my life is a gift that I am beyond grateful for.

Cheryl Pease

BE STRONG - BE HAPPY - BE GOOD TO YOURSELF

WHAT'S THE NAME OF THE MOVIE? Holiday Inn

USE THE RIGHT ONION

SWEET ONION

BEST FOR FRYING

USE FOR:
ONION RINGS,
GRATINS,
ROASTED
VEGETABLES

RED ONION

BEST EATING RAW

USE FOR:
GUACAMOLE,
PICKLED
ONIONS,
SALADS,
SANDWICHES

WHITE ONION

CRUNCHIEST & SHARPEST ZING

USE FOR:
SALSAS,
CHUTNEYS,
STIR-FRIES

YELLOW ONION

BEST ALL-AROUND COOKING ONION

USE FOR:
MEATROASTS,
BRAISED MEAT
DISHES, SAUCES,
SOUPS, STEWS

SHALLOT

MILDER & MORE SUBTLE

USE FOR:
VINAIGRETTES,
EGG CASSEROLES,
GARNISHES



Peas don't like too much water.
Potatoes do not like tomatoes.
Potatoes don't like cucumbers.
Potatoes and cabbage are friends.

Do not plant beans with onions or beets.

Beans love carrots.

Beets love onion, cabbage, potatoes.

Tomatoes love carrots, peas.

Cabbage does not like radishes.

Beans and cucumbers do not like each other.

Carrots and onions do well together.

CHERYL'S RECIPES

ZUPPA TOSCANO SOUP

Ingredients:

- 4 slices turkey bacon
- 1 ½ pounds Italian chicken sausage
- 4 cups cauliflower (cutting florets in half is necessary)
- ½ cup scallions
- 4 cloves garlic
- 4 cups chicken stock
- ¼ teaspoon salt
- ¼ teaspoon pepper
- 2 cups kale
- 1 ½ cup reduced-fat plain Greek yogurt
- 3 tablespoons Parmesan cheese



Directions:

- In a large pot, cook the turkey bacon until crispy
- Drain any grease, set aside
- Add the sausage, breaking it apart as it cooks
- Once the sausage is browned and crumbled, remove sausage and drain of any grease leaving a Tbsp. to sauté the scallions, add to bacon
- Add the scallions to the pan; sauté until translucent, add garlic, sauté until fragrant. Add the bacon and sausage back into the pot
- Stir in the stock and cauliflower, season with salt and pepper and simmer for about 10 minutes or until cauliflower is tender
- Add kale and yogurt
- Bring to a simmer. (Not a boil)
- Top with Parmesan cheese when serving

Makes 4 servings:

Each serving provides: 1 lean 3 green 3 condiments

The world we live in, has a tremendous influence on our behavior. We have a tendency to blame the people, places, and things that we are exposed to when something goes wrong. If we can consistently change our surroundings and optimize their conditions, then we can help create and sustain, lifelong habits of health. Our behavior is extremely dependent on our surroundings. How do the people you surround yourself with, the places you live and work in, and the things that you you are exposed to affect your daily behaviors?

The takeaway message is that it is recommended that you avoid people, places and events in your life that are not leading you to health and well-being, and if you cannot do this, at least ask them to support you on your journey. [🙏]Even better, invite them to join you!

Attract what you expect, Reflect what you desire, Become what you respect, Mirror what you admire.



One of the #1 causes of "globesity" & "diabetesity"!

Open your eyes & ears, & be aware of what will prevent both & will allow you to THRIVE!

"An ounce of prevention is worth a pound of cure," & the key to prevention lies in your daily CHOICES & DECISIONS!

<https://linktr.ee/cherylpease>

**Bread is sugar
Rice is sugar
Pasta is sugar
Fruit is sugar
Cereal is sugar**

EASTER TREATS

BEST EVER CARROT CAKE WITH CREAM CHEESE FROSTING

Yields : 8 Slices / Prep Time : 15 minutes / Cook Time : 1 hour 10 Minutes

Ingredients:

Cake:

- 1 1/3 cup all purpose flour
- 1 tsp baking powder
- 1 tsp cinnamon
- 1/2 tsp ginger
- 1/4 tsp nutmeg
- 1/2 tsp salt
- 3 eggs
- 1 cup granulated sugar
- 1 cup vegetable oil
- 2 tsp vanilla extract
- 3 carrots – grated
- 1/2 cup raisins
- 1/2 cup crushed pecans

Frosting:

- 4 oz cream cheese – softened
- 1/4 cup unsalted butter 4 tbsp softened
- 1 1/4 cup powdered sugar
- 1 tsp heavy cream or milk
- 1 tsp vanilla



Directions:

- Preheat oven to 350*
- Prepare a 9x5 loaf pan by coating with a non-stick spray & Line with parchment paper for easy removal (optional, but sure makes a difference)
- In a mixing bowl, mix the flour, baking powder, cinnamon, ginger, nutmeg and salt until combined
- In a large bowl, mix together the eggs and sugar until combined. Then, add in the oil and vanilla.
- Mix everything together until the oil is fully combined
- Stir in the dry ingredients
- With a spatula, fold in the carrots, raisins and pecans.
- Pour into the prepared pan and bake for 1 hour – 1 hour 15 minutes
- Cool for 10 minutes and then move the loaf to a rack and cool completely
- Prepare the frosting by mixing all of the ingredients together in a mixer, add extra cream or milk if you want a thinner icing
- Frost the cooled loaf and top with a few extra pecans if desired

ENJOY!

PINEAPPLE LEMONADE

<https://myincrediblerecipes.com/pineapple-lemonade/>

Servings: about 2 quarts / Total Time: 10 minutes

Ingredients:

- 3 cups cold water
- 1 cup Country time lemonade mix
- 46 oz. pineapple juice
- 1 liter sprite
- Fresh lemon and pineapple slices optional
- Crushed ice

Instructions:

- In a large pitcher, add the water and lemonade mix and whisk to combine. (You can also use premade lemonade.)
- Add in pineapple juice and mix.
- Add the sprite last and mix well.
- Add ice and fruit slices if preferred.
- Store in the refrigerator until ready to serve.



EASTER TREATS

CARROT CAKE CUPCAKES

Facebook Recipes

Ingredients:

Cupcakes:

- 1 1/4 cups all-purpose flour
- 1/2 + 1/8 tsp baking soda
- 1/2 + 1/8 tsp baking powder
- 1 tsp cinnamon
- 1/4 tsp salt
- 1 cup sugar
- 2 eggs
- 1/2 cup canola oil
- 1/4 cup sour cream
- 1/2 tsp vanilla extract
- 1 1/2 cups finely grated carrots

Frosting:

- 8 oz cream cheese softened
- 1/2 cup butter softened
- 2/3 cup brown sugar
- 2 tsp vanilla extract
- dash salt
- 3 cups powdered sugar (more or less, if needed)

Instructions

- Preheat oven to 350°F and line a cupcake tin with paper liners.
- Whisk together flour, soda, baking powder, cinnamon, and salt in a small bowl. Set aside.
- In a large mixing bowl, beat sugar, eggs, and oil till thick and foamy, about 1-2 minutes. Add the sour cream, vanilla, and carrots, and mix well.
- Add the dry ingredients and stir till just blended.
- Fill paper-lined cupcake pans half full. Bake for 18-20 minutes. Cool completely.
- Don't overfill the cupcake liners. They should be about 2/3 full. The cupcakes do not rise too much, and that is just fine. It's easier to frost them that way!

Brown Sugar Cream Cheese Frosting

- Beat together the cream cheese, butter, and brown sugar until smooth. Let it sit for 5-10 minutes until the brown sugar dissolves completely.
- Add vanilla, salt, and enough powdered sugar to make a frosting thick enough to pipe. Use a large star tip to frost cupcakes.



**Trivia Answer # 3: Red
Why? They were said to represent the
Blood of Christ**





SWEET TREATS

EASY RASPBERRY THUMBPRINT DONUTS



Ingredients:

- 6 large Rhodes dinner rolls thawed
- 3 Tablespoons raspberry jam
- ½ cup powdered sugar
- ½ tsp butter
- ¼ tsp **vanilla extract**
- 2 Tablespoons milk

Directions:

- Remove 6 Rhodes Dinner Rolls from the freezer and leave them covered in the fridge overnight or on the counter for two hours until thawed but still cold.
- Line a cookie sheet with foil and lightly spray with non-stick spray. Flatten each roll into a circle and place them on the cookie sheet. Lightly spray a piece of plastic wrap with no-stick spray and loosely cover the rolls. Let them rise for about two hours or until they double in size.
- Preheat your oven to 350 degrees and remove the plastic wrap from the rolls.
- Use the back of a tablespoon (or your thumb!) to make a well in the center of each roll.
- Fill each with a ½ Tablespoon of jam.
- Bake for 20 minutes.
- While they are baking, in a small bowl, add the powdered sugar, butter, vanilla, and milk, and whisk together.
- Carefully remove the baked donuts and brush them with the glaze while still warm.
- Once they have cooled, drizzle the remaining glaze over the tops.

NOTES:

Store leftovers covered at room temperature for up to 3 days. They warm up well with just a few seconds in the microwave. Use your favorite flavor of jam!

CHERRY PIE SQUARES

Ingredients:

- 1 cup butter, softened at room temperature
- 2 cups granulated sugar
- 1 teaspoon salt
- 4 large eggs, room temperature
- 1 teaspoon vanilla extract
- ¼ teaspoon almond extract
- 3 cups all-purpose flour
- 2 cans (540ml each) cherry pie filling

Glaze:

- 1 and ½ cups powdered sugar
- ½ teaspoon vanilla
- 2-3 tablespoons milk

Directions:

- Grease a 15x10x1-inch baking pan. Preheat oven to 350°F.
- In a large mixing bowl, or bowl from stand mixer, cream together softened butter, granulated sugar and salt for 5 to 7 minutes until light and fluffy. The mixture should be light and lemon-colored.
- Next, add in the eggs, one at a time beating well after each addition.
- Beat in vanilla and almond extracts.
- Gradually add in flour, one cup at a time, stirring just until combined.
- Remove 3 cups of the dough and spread evenly into prepared baking pan. (My pan was a bit larger and I didn't go all the way to the edges)
- Top with both cans of cherry pie filling, leaving about 1 and ½-inches around the edges.
- Drop the remaining dough by teaspoonfuls over the cherry pie filling. A small cookie scoop works great!
- Bake in 350°F oven for 35 to 40 minutes or until light golden brown. Cool completely in pan on wire cooling rack.



For Glaze: In a small bowl, whisk together powdered sugar, vanilla extract and enough milk to reach desired consistency. Drizzle over top of cooled bars.

RECIPES WE LOVE

AIR FRYER PINEAPPLE

Ingredients

- 2 heaping cups sliced pineapple from approx. ½ small pineapple
- 1 tablespoon vegan butter or margarine melted, optional
- 2 tablespoons maple syrup
- 1 teaspoon cinnamon

Optional Chili Lime Dip

- 3 tablespoons cashew cream or vegan mayo
- 1 tablespoon lime juice approx. half a lime
- ½ teaspoon chili powder



Instructions

- Peel, core and slice your pineapple and place about 2 heaping cups worth in a mixing bowl.
- Combine the melted butter, maple syrup and cinnamon in a small bowl, then pour it over your pineapple slices. Mix gently to even coat the slices.
- Then place them in a single layer (slightly overlapping is fine) in your fryer basket and air fry at 380 degrees F for 12-15 minutes, or until caramelized. Flip the pineapple once at the halfway point.
- Enjoy warm or cold, as a side dish or dessert.

Optional Dip

If making the chili lime dip, combine the 3 ingredients in a small bowl while your pineapple is cooking.

Notes

Don't dump the pineapple slices into your fryer basket. Instead, spoon them in one at a time to avoid breaking them, and prevent excess liquid from dripping down below your basket and smoking. Leftovers keep refrigerated in a sealed container for 2-3 days.

BUTTER PECAN COOKIES

Facebook Recipes

Ingredients:

- 1 cup butter, softened to room temp
- ½ cup sugar
- 2 tablespoons vanilla extract
- 1 cup brown sugar, packed
- 2 cups flour
- ½ teaspoons baking soda
- 1 cup chopped pecans
- pinch of salt
- pecan halves to top cookies with

Directions:

- Preheat oven to 350°
- In a mixing bowl, whisk the "dry ingredients" (flour, baking soda, and salt)
- In a separate mixing bowl, combine the butter, eggs, sugars, and vanilla extra with an electric handheld mixer
- Slowly add the dry ingredients into the butter and egg mixture
- Mix in chopped pecans
- Prepare baking sheets with parchment paper
- Scoop and roll balls of dough, about 1½ tablespoons each
- press a pecan half on top of each ball of cookie dough
- Bake for 10 minutes
- The baked cookies will look extremely soft in the centers when you remove them from the oven. Gently press down on them with the bottom of a glass, the back of a spoon, or a flat spatula. This will give them that perfectly round and flat shape!
- Transfer to a cooling rack so the cookies do not continue to bake on the hot cookie sheet
- Cool for 5 minutes (or dive in and enjoy the cookies warm !)



Be sure you don't overbake these cookies! They only need 10 to 12 minutes in the oven and will firm up quite a bit as they cool. Overbaked cookies will be dry hard, not soft and chewy.

RECIPES WE LIKE FOR EASTER

GARLIC BUTTER MUSHROOM STUFFED CHICKEN

Ingredients:

Mushrooms:

- 4 tablespoons butter
- 8 ounces (250 grams) brown mushrooms, sliced
- 4 cloves garlic, minced
- 2 tablespoons fresh parsley chopped
- Salt and pepper, to taste

Chicken:

- 4 chicken breasts, skinless and boneless
- Salt and pepper, to season
- 1 teaspoon onion powder
- 1 teaspoon dried parsley
- 8 slices mozzarella cheese
- 1/4 cup fresh grated parmesan cheese

Garlic Parmesan Cream Sauce:

- 1 tablespoon olive oil
- 2 large cloves garlic minced or finely chopped
- 1 tablespoon Dijon mustard
- 1-1/2 cups half and half or use reduced fat cream or evaporated milk*
- 1/2 cup finely grated fresh Parmesan cheese
- Salt and pepper, to your tastes
- 1/2 teaspoon cornstarch cornflour mixed with 2 teaspoons of water (OPTIONAL FOR A THICKER SAUCE)
- 2 tablespoons fresh chopped parsley

Directions:

Chicken:

- Preheat oven to 400°F.
- Melt butter in a large (over 12-inch) oven proof pan or skillet over medium heat.
- Add garlic and sauté until fragrant (about 1 minute). Add in mushrooms, salt and pepper (to your tastes), and parsley. Cook while stirring occasionally until soft. Set aside and allow to cool while preparing your chicken.
- Pat breasts dry with a paper towel. Season with salt, pepper, onion powder and dried parsley. Rub each piece to evenly coat in seasoning.
- Horizontally slice a slit through the thickest part of each breast to form a pocket. Place 2 slices of mozzarella into each breast pocket.
- Divide the mushroom mixture into four equal portions and fill each breast with the mushroom mixture (leave the juices in the pan for later. If there are any left over mushrooms, don't worry. You'll use them later). Top the mushroom mixture with 1 tablespoon of parmesan cheese per breast. Seal with two or three toothpicks near the opening to keep the mushrooms inside while cooking.
- Heat the same pan the mushrooms were in along with the pan juices (the garlic butter will start to brown and take on a 'nutty' flavour). Add the chicken and sear until golden. Flip and sear on the other side until golden. Cover pan and continue cooking in preheated oven for a further 20 minutes, or until completely cooked through the middle and no longer pink.
- Serve, with pan juices and any remaining mushrooms, on top of pasta, rice or steamed vegetables.
- (To make the optional cream sauce, transfer chicken to a warm plate, keeping all juices in the pan.)

Sauce:

- Fry the garlic in the leftover pan juices until fragrant (about 1 minute). Reduce heat to low heat, and add the mustard and half and half (or cream).
- Bring the sauce to a gentle simmer and add in any remaining mushrooms and parmesan cheese. Allow the sauce to simmer until the parmesan cheese has melted slightly. (If the sauce is too runny for your liking, add the cornstarch/water mixture into the center of the pan and mix through fast to combine into the sauce. It will begin to thicken immediately).
- Season with a little salt and pepper to your taste. Add in the parsley and the chicken back into the pan to serve.

NOTES

Half and Half is an American product blending equal parts whole milk and light cream. If you don't have access to half and half, make your own with 3/4 cup full fat milk and 3/4 cup reduced fat cream.



RECIPES WE LIKE FOR EASTER

CORN CASSEROLE

Just the good old recipes

Ingredients:

- 8 oz Jiffy Corn Muffin mix (1 box)
- 15 oz whole kernel corn (drained)
- 15 oz creamed corn
- 1 cup sour cream
- 1/2 cup butter (1 stick, melted)

Instructions

- Preheat your oven to 350°F (175°C) and butter an 8x8 baking dish.
- In a medium mixing bowl mix together the Jiffy Corn Muffin mix, drained whole kernel corn, creamed corn, sour cream, and melted butter.
- Transfer into your prepared baking dish and bake in the middle of your oven's center rack at 350°F
- Bake for 45-50 minutes or until golden.
- Remove from the oven and serve immediately



PINEAPPLE STUFFING

Old Fashioned Recipes

This baked pineapple stuffing is so good with a ham dinner! Made with soft bread, sweet pineapple, butter, and eggs. It'll be the highlight of your Easter!

Prep Time 15 mins / Cook Time 1 hr / Total Time 1 hr 15 mins - Servings: 8

Ingredients:

- 1/2 cup unsalted butter, softened
- 1/2 cup granulated sugar
- 1/4 teaspoon kosher salt
- 4 eggs, large
- 20 ounces crushed pineapple in its own juice
- 5 slices soft bread (Use any kind of soft bread such as white bread, brioche, potato bread, or Hawaiian rolls)

Directions:

- Preheat the oven to 350 degrees F and lightly mist a 1.5-quart baking dish with non-stick spray.
- Place the butter, sugar, and salt in a large bowl and cream together with an electric mixer until very pale and fluffy (about 5 minutes on high speed).
- Whip in the eggs, one at a time, allowing each one to fully incorporate before adding the next.
- Scrape the bottom and sides of the bowl with a silicone spatula, and fold in the pineapple and its juice.
- Tear the bread into 1-inch pieces and fold it into the pineapple mixture.
- Transfer the mixture to the prepared baking dish and bake for 1 hour, or until bubbly and beginning to turn golden.
- Serve warm.



SOFT ROLLS FOR YOUR EASTER DINNER

Old Time Recipes

Ingredients:

- 5 cups flour
- 1 tsp salt
- 1 Tbls sugar
- 1 pkt Yeast
- 1 cup boiling water
- 1 cup lukewarm milk
- 1/2 cup oil

Directions:

- Mix the wet ingredients and add to the dry ingredients.
- Knead the dough for 7-8 minutes. Leave to rise to double in size (about 1 hour)
- Knead the dough. Make small balls (12-14) and then line a baking pan with baking paper or grease the pan with margarine/butter.
- Leave to rise for 15 minutes.
- Preheat the oven to 350* and bake the rolls for 16-18 minutes.
- Brush the rolls with butter/margarine when still hot.



APPETIZERS

CRACK CHICKEN DIP

Facebook Recipes

Ingredients:

- 4 oz cream cheese, softened
- 1 1/2 tbsp Ranch Dressing mix
- 1/2 cup bacon, chopped
- 1 cup Colby Jack cheese, shredded
- 1 cup sour cream
- 1 cup shredded chicken



Instructions:

- Preheat oven to 400°F.
- Combine cream cheese, Ranch dressing mix, chopped bacon, 1 cup of the cheese (remaining will be reserved for the top), sour cream and shredded chicken in a medium bowl. Mix well.
- Pour into a greased 8x8 baking dish. Sprinkle with remaining cheese and bake for 20-22 minutes. Serve warm.

AIR FRYER BUFFALO CHICKEN WINGS

Ingredients

- 1 pound split chicken wings
- 1 tablespoon oil
- 1 tablespoon corn starch
- 1 teaspoon garlic powder
- 1 teaspoon seasoning salt
- 1/4 teaspoon pepper
- 1/4 teaspoon paprika
- 1/3 cup Buffalo sauce (or use another sauce, or none at all!)



Directions:

- Preheat air fryer to 400°F for 5 minutes.
- Place chicken wings in a medium bowl and dry with paper towel (wet meat doesn't get crispy!)
- Drizzle oil over chicken. Combine corn starch, garlic powder, seasoning, salt, pepper and paprika. Sprinkle over wings and toss until thoroughly coated.
- Place seasoned chicken in a single layer in the air fryer basket. It is okay for the chicken pieces to touch, they will shrink down while cooking.
- Cook 15-20 minutes, turning once with tongs half way through. Toss with buffalo sauce or choose another sauce you enjoy.

SEND US YOUR FAVORITE RECIPES !!!

Jim's BAIT

EAU CLAIRE LAKES
BARNES, WISCONSIN

Trivia Answer # 1:
March 22nd and April 25th

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

PLEASE VISIT LOCAL
ESTABLISHMENTS FOR CURRENT STATE RULES
& REGULATION PAMPHLETS

CHECK ONLINE at:
dnr.wi.gov or gowild.wi.gov

Hummingbirds will start arriving in the next two weeks! They will need energy for their migration north, so get those hummingbird feeders ready. And remember that homemade nectar is best: no dyes or flavoring, just water and sugar.

Ruby Throated Hummingbird Migration



Please:
1 c water,
1/4c pure sugar,
Nectar is best!
Fresh nectar everyother day

- March 1-15
- March 15-30
- April 1-15
- April 15-30
- May 1-15



HummingbirdPots.com

NOTE:
OUR AREA TYPICALLY SEES THE HUMMINGBIRDS
ON OR AROUND MOTHER'S DAY EVERY YEAR.



Collect brushed fur of your pets into a bag and put it into a bird feeder. The birds will take away this fur for their nests and chicks! Turning dog shedding into bird nests (Credit: Huskymika)