

BARNES NOTES AND NEWS

Volume 4, Issue 11

ONLINE ONLY

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

TownOfBarnesWI.gov / Community / Barnes Notes and News / 2023 / pick the month

NOVEMBER REMINISCING: REMEMBERING ALL WE HAVE TO GIVE THANKS FOR.

We've been celebrating Thanksgiving for hundreds of years and it's meaning is as important now as it was in the beginning. We give thanks every day for something, but do we ever let our selves really think about what we are thankful for? Let's remember all those we love, all those who are alone, all those going without and all those that just need a little help. It doesn't take any effort to gather up some extra food, a blanket or even provide a kind word and a bent ear. I came across a crafty sign that I put on my wall the minute I got it home.

If you have more than you need, build a longer table instead of a higher fence.

My table has extra leaves, and I love having family and friends around it. Bless you all this Thanksgiving.

BARNES V.F.W. & AUXILIARY POST 8239

VETERANS DAY

DINNER AND CELEBRATION

Saturday, November 11th, 2023

**THANK YOU TO ALL WHO SERVED
WE CAN NEVER THANK YOU ENOUGH
AND WE CAN NEVER REPAY YOU**

PLEASE CHECK OUT THE NOVEMBER ISSUE "EXTRA"
IN HONOR OF THE TOMB OF THE UNKNOWN SOLDIER
POSTED WITHIN THE NOVEMBER LINK



In this Issue:

- Calendar of Events
- Senior Meals
- Barnes VFW and Auxiliary
- Barnes Area Historical Association
- Barnes Red Hats
- Barnes Book Club
- Gordon/Barnes—Garden Club
- Reminiscing
- Fun & Games
- Cheryl's Pages
- Recipes
- Advertisements



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

barnesnotesandnews@gmail.com

Barnes Community Church

3200 County Highway N, Barnes, Wisconsin

Friday, November 13th

ANNUAL

BLESSINGS FOR THE HUNT CHILI DINNER



BARNES AREA CALENDAR OF EVENTS: NOVEMBER 2023

Sat. Nov 11	VETERANS DAY
Sat. Nov 11	VETERANS DAY BANQUET at the Barnes VFW Post for VFW & VFW Auxiliary members and spouses AND for Community Veterans and spouses. Cocktail hour at 5pm with dinner to follow at 6pm. VFW & Auxiliary 715-815-7333 or 715-795-2402 TBD
Tues. Nov 14	GORDON BARNES GARDEN CLUB Meeting 1:30 pm at Barnes Town Hall. Call 715-835-3410
Thur. Nov 16	BARNES AREA HISTORICAL ASSOCIATION, INC. (BAHA) Meeting 6 pm via Zoom. 715-795-3065
Sun. Nov 19	THANKSGIVING SERVICE 10:00am at Barnes Community Church: 715-795-2195
Tues. Nov 21	REGULAR TOWN BOARD MEETING 6:30pm at Barnes Town Hall: 715-795-2782
Thur. Nov 23	CEDAR LODGE STEAKHOUSE & GRILLE's 19th Annual Free Thanksgiving Day Buffet! Donation Only-serving 12 noon to 3pm 715-795-2223
Thur. Nov 23	THANKSGIVING DAY HOLIDAY – Town Offices Closed
Fri. Nov 24	Town Offices Closed

What **ARE** You
Thankful
for?



PLEASE ...

HELP US KEEP OUR ROADS CLEAN

- Please be sure to pick up anything that blows out of your vehicle or trailer.
- We have organizations and clubs in town that organize “clean up” events.

Check in with them or visit:

TownOfBarnesWI.gov to offer your time

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



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

**THANK YOU TO OUR TOWN CREW FOR ALL
YOU DO! YOU'VE BEEN ROCKING IT !!**

**South Shore Road Bridge Construction
has been completed.**

ATV's and UTV's are still on the trails, please keep a watchful eye. RIDERS—PLEASE STAY THE COURSE, PLEASE KEEP IT SLOW AND PLEASE BE SAFE. Someone is waiting for you at home. Thank you have a great rest of your season.

Town Clerk: WELCOME Lisa Meyer
clerk@townofbarneswi.gov

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

Visit: TownOfBarnesWI.gov for town minutes

PLEASE ABIDE BY THE TOWN RULES & REGULATIONS.

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

TOWN OF BARNES BOARD MEMBERS

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

Supervisor: Dave Scully - dScully@TownOfBarnesWI.gov

Supervisor: Jim Frint - jFrint@TownOfBarnesWI.gov

Supervisor: Seana Frint - sFrint@TownOfBarnesWI.gov

Supervisor: Eric Neff - eNeff@TownOfBarnesWI.gov

Cemetery Sexton: Dave Schiess

Phone: 715-638-2573 or Evenings: 715-638-0424

BARNES SENIOR MEALS - NOVEMBER 2023 MENU

Meals are at the Barnes Town Hall—Opens 11:30 a.m. - Meals served at 12:00 noon

THURSDAYS ONLY

3360 County Hwy N., Barnes, WI 54873

-To reserve your meal please call 715-373-3396 or 715-795-2753. Be sure to include your name, phone number, - meal site location & date you are making the reservation, and how many people it's for.



**NEVER FORGET
THEY GAVE
EVERYTHING FOR US**



Thursday

BBQ Pork Loin

Mashed Potatoes

Broccoli Cuts

Fresh Fruit

Whole Wheat Dinner Roll

Salisbury Steak & Gravy

Pickled Beets

Fresh Fruit

Whole Wheat Dinner Roll

Roast Turkey w/ Gravy

Glazed Yams, Cranberry Sauce

Apple Crisp

Classic Bread Stuffing

THANKSGIVING DAY

CLOSED

Lasagna & Garlic Toast

Mixed Vegetables

Canned Peaches



Suggested Contribution:

\$3.00 - \$5.00 / per meal

Hosted by:

**Bayfield County
Human Services**

117 E. 5th Street
Washburn, WI 54891

Tel: 715-373-6344

Fax: 715-373-6128

Trivia Answer # 6: 2nd Monday in October

REMEMBER:

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

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

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

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

QUESTIONS, COMMENTS or CONCERNS

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

THANKS TO YOU ALL FOR YOUR SUPPORT. GOD BLESS

LIKE US ON FACEBOOK

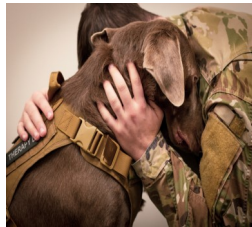




**VETERANS DAY DINNER
AND CELEBRATION
November 11th, 2023**



**WOUNDED WARRIOR
PROJECT**



**NEVER FORGET OUR
VETERAN CANINES AND
THEIR SACRIFICES**

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



**PLEASE CONTACT
VFW OR VFW AUXILIARY MEMBERS
FOR ADDITIONAL INFORMATION**

LET'S "BRING" THEM HOME



VETERANS DAY
HONORING ALL THOSE WHO SERVED

THANK THEM ALL

BARNES V.F.W. & AUXILIARY - POST 8329



VFW

POST

8329



VETERAN'S DAY DINNER

Saturday,

November 11, 2023

Held at the VFW Hall on Lake Road in Barnes, WI

Cocktails at 5:00pm

Dinner at 6:00pm

RSVP ASAP to

Tam Larson

Phone:715-795-2402

Or email ttclarson@hotmail.com



BARNES V.F.W. & AUXILIARY - POST 8329

The POW/MIA or Missing Man Table ceremony is a dignified and solemn moment in many formal dinners and other occasions.

There have been many different narratives written for the ceremony, but the symbolism is quite constant. It involves a table, usually set off to the side, with a single chair.

The table is set with a white tablecloth, a single candle, a book of faith (optional), an inverted glass, and a single red rose in a vase, around which is tied a red or yellow ribbon.

Set at the table is a plate containing a slice of lemon and a small amount of salt.


There is nothing more poignant than witnessing the empty chair sitting at a POW/MIA table with incredible significance for every displayed feature of this ritual.

Witnessing the ceremony that accompanies this memorable event brings more than just a single emotion. The ceremony is performed many times, throughout the year, at official military events in remembrance and in honor of all POW/MIAs.



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CABLE AMERICAN LEGION - POST 487



VETERANS DAY
HONORING ALL WHO SERVED
NOVEMBER 11TH

Please join us at the
CABLE AMERICAN LEGION POST 487
on Saturday Nov. 11th from 5pm to 7pm
for snacks and social time.
All Veterans and Family members are welcome.

Sponsored by:
Cable ALA Unit 487



OUR COMMUNITY



Donna Porter, advocate for a the new shed since 2018, shown cutting the tape at the opening of the new Sand/Salt building behind the ice rink. This is replacing the old Quanza hut at the Town Office/Town Hall location. This was the original town garage back in the day. Stay tuned for pics!

This past spring the State condemned the structure so there was no choice but to replace it. The Board thought it was appropriate to honor Donna since she pushed for the new structure until she was no longer on the Board. The concrete is coated so it has an extra shield against the components of the salt and sand. Thank you Donna and a happy welcome to the new building. **Left to Right:** Tom Renz, Donna Porter and Dave Scully.



BARNES NOTES AND NEWS

2023 Online Pricing:

- Business Card +: \$ 10 Mth or 3 Mth \$ 25
- 1/4 Page: \$15 Mth or \$40 for 3 Mth
- 1/2 Page: \$ 20 Mth or \$ \$50 for 3 Mth
- Full Page: \$ 50 Mth
- Garage / Estate Sales \$ 5

NO Charge for:

birthdays, anniversaries, congratulations, birth announcements, Church services and events, prayer groups, fundraisers or obituaries



OUR COMMUNITY

FRIENDS OF TOMAHAWK LAKE PARK

Please contact:

tomahawklakepark@gmail.com

for future events and information

THE DRUMMOND LIBRARY



Free Wi-Fi throughout the building

HOURS:

Monday: Closed

Tuesday: 10-5

Wednesday: 10-5

Thursday: 10-6

Friday: 10-5

Saturday: 9-1

Sunday: Closed

ADDRESS: 14990 Superior St, Drummond, WI 54832

PHONE: (715) 739-6290



DRUMMOND LAKE CAMPGROUND

Drummond, WI

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

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

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

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



BARNES RED HAT



The next gathering is

November at 12:00 Noon

Anyone wishing to carpool,
please meet at the Town Hall
about 11:10



LOCAL ESTABLISHMENTS



BIG THANKS
TO YOU ALL
FOR YOUR SUPPORT



Happy
Thanksgiving

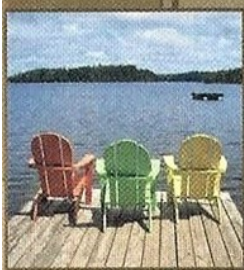
CHECK OUT OUR SPECIALS,
HOMEMADE SOUPS and
BAKED GOODS

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



WINTER HOURS
7:00 a.m. to 2:00 p.m. Wed - Mon
Closed Tuesdays

Bloody Mary's - Mimosas
Peppermint Schnapps



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

Trivia Answer # 1: Three Days



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



OPEN FOR YOUR AD



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

BARNES COMMUNITY CHURCH

Pastor Jon Hartman

WORSHIP HOURS

10:00 a.m. Sunday

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)

Barnes Community Church

3200 County Highway N, Barnes, Wisconsin

ANNUAL

BLESSINGS FOR THE HUNT CHILI DINNER

Join us for the opening of the season.

Annually on the

THIRD Friday

of November

at 5:00pm



*All are
welcome.*

Free will offering.



OUR THOUGHTS
AND PRAYERS
TO EVERYONE
STRUGGLING
WITH
ILLNESS,
DEPRESSION,
INJURY OR JUST
TRYING TO
MAKE ENDS
MEET.

WE ARE
WITH YOU



OUR COMMUNITY



CHRISTMAS BAZAAR CRAFT SALE

2 locations

VFW HALL

52325 Lake Road Barnes, WI

&

Barnes Town Hall

3360 County Road N

Saturday Dec. 2, 2023

9am-3pm

Vendors contact

Florence Prickett

3100 Unit E County Road N Barnes, WI 54 873

715-816-0399 email: leftylane2@gmail.com

Refreshments and food available

Sponsored by Barnes VFW Auxiliary Post 8329

52325 Lake Road Barnes, WI 54873



OUR COMMUNITY



The graphic features a red oval with a gold border containing the text "Christmas in HAYWARD 2023" in white and gold. The background is green with white snowflakes and two gold bells with red bows. Below the oval is a red banner with "EVENTS SCHEDULE" in white. The schedule lists events for November 24, November 25, December 2, December 9, December 15, December 16, December 27, and every Saturday, with details on dates, times, and locations.

Christmas in HAYWARD 2023

EVENTS SCHEDULE

NOVEMBER 24
CHRISTMAS IN HAYWARD OPEN HOUSE (MERCHANTS STAY OPEN UNTIL 6)

NOVEMBER 25
CHRISTMAS IN HAYWARD OPEN HOUSE (MERCHANTS STAY OPEN UNTIL 6)
SANTA CLAUS 12-3PM (ANGLER'S BAR AND GRILL BEER GARDEN)
HORSE DRAWN SLEIGH RIDES 12-3PM (2ND AND MAIN ST)

DECEMBER 2
UGLY SWEATER 5K RUN 10AM START (9AM REGISTRATION 3RD AND MAIN ST)
SANTA CLAUS 12-3PM (ANGLER'S BAR AND GRILL BEER GARDEN)
HORSE DRAWN SLEIGH RIDES 12-3PM (2ND AND MAIN ST)
LIGHT YOUR ENGINES PARADE 6PM (MAIN ST)

DECEMBER 9
HOT CHOCOLATE CRAWL 12-3PM (PARTICIPATING BUSINESS WILL BE POSTED)
HORSE DRAWN SLEIGH RIDES 12-3PM (2ND AND MAIN ST)

DECEMBER 15
THE MOVIE "ELF" AT THE PARK THEATER 7:30PM (\$10/PERSON)

DECEMBER 16
FIRE PIT & SMORE'S 12-4PM (ANGLER'S BAR AND GRILL BEER GARDEN)
GINGERBREAD HOUSE JUDGING (HAYWARD MERCANTILE)

DECEMBER 27
A CHARLIE BROWN SKATING PARTY 6-8PM
(JAYCEES TOT LOT, 4TH AND MINNESOTA AVE)

EVERY SATURDAY
FIRE PIT & S'MORES: 12-4PM (ANGLER'S BAR AND GRILL BEER GARDEN)

WEATHER PERMITTING
WATCH FOR DETAILS ON FACEBOOK! "CHRISTMAS IN HAYWARD"

BARNES AREA HISTORICAL ASSOCIATION (BAHA)

THE BARNES MUSEUM

OPEN MEMORIAL WEEKEND THRU LABOR DAY

Closed for Season - call for appointment

WE ARE STILL LOOKING FOR VOUNTEERS !!

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

Follow us on Facebook



Barnes Area Historical Association, Inc.

Barnes, WI 54873

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

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

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

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

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

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

Any donations made to BAHA are tax deductible.

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

Single yearly membership - \$15.00;

Family or couple yearly membership - \$25.00

Other membership categories are available upon request

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

SPONSORED EVENTS: Stay tuned for Dates

- Summerfest / Raffle
- Winterfest and Big Cash Raffle
- ODHA
- Gordon MacQuarrie Pilgrimage Tour

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

BAHA 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!





BARNES AREA HISTORICAL ASSOCIATION NEWS

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

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

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

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

Thanks for your help!



FLOWER AND LIL' STINKER ARE BACK!!!!

STAY TUNED FOR THEIR LATEST ADVENTURES AT THE MUSEUM

We think they are planning their Thanksgiving and Christmas activities.....



UFO CRAFTERS

Sorry folks, we don't have any updates for our great crafters...

Always ready and waiting for information.

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

at: 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



OUR COMMUNITY

THANK YOU MIKE PETERSON

YOUR YEARS OF SERVICE AND DEDICATION WILL NEVER BE FORGOTTEN

On October 18th, Mike Peterson was honored for his service as a Volunteer Firefighter and Fire Chief for three decades and for his contributions to the Town of Barnes for far longer. Josh Peterson presented a plaque to his dad for 30 years of service of which 10+ of those were as acting Fire Chief. Josh thanked him for not just being a great dad but for being such a great mentor over the years. He shared the enormous amount of output of appreciations via face book, email and texts from folks not just here and now, from from past residents.

Josh reminded us of Mikes efforts to help build the original skating rink so kids would have a place to go and stay out of trouble. He regaled stories of being along on the fire calls, and when he was called upon to help his dad when he'd gotten stuck while working on a call. He talked about the obvious fire or ambulance rings on the telephone. One long steady ring back in the day. (which I remember well)

Josh gave a very emotional and heartfelt tribute to his dad. Laurene stepped in to support both Josh and his dad and reiterated what Josh had shared.

Colin Nowaczyk also share his story of moving to Barnes 30+ years ago at the time Mike was Fire Chief. At that point, the State was demanding certain training that all firefighters had to go through. Mike spent 100's of hours trying to get the system up and running, and get the folks rounded up to get the training completed.



We're working on a little history for you as well and will have in the December issue.

Thanks again Mike, we can never repay your efforts and time given.

A wonderful Thanksgiving to share.



HAPPY
THANKSGIVING

ARE YOU READY FOR SOME FOOTBALL ??

GREEN BAY PACKERS 2023 SEASON SCHEDULE



Trivia Answer # 7: Male Turkeys

Week	Date	Opponent	Time (CT)
1	9/10	at Chicago Bears	3:25
2	9/17	at Atlanta Falcons	Noon
3	9/24	vs. New Orleans Saints	Noon
4	9/28	vs. Detroit Lions	7:15
5	10/9	at Las Vegas Raiders	7:15
6		BYE WEEK	
7	10/22	at Denver Broncos	3:25
8	10/29	vs. Minnesota Vikings	Noon
9	11/5	vs. Los Angeles Rams	Noon
10	11/12	at Pittsburgh Steelers	Noon
11	11/17	vs. Los Angeles Chargers	Noon
12	11/23	at Detroit Lions	11:30
13	12/3	vs. Kansas City Chiefs	7:20
14	12/11	at New York Giants	7:15
15	12/17	vs. Tampa Bay Buccaneers	Noon
16	12/24	at Carolina Panthers	Noon
17	12/31	at Minnesota Vikings	7:20
18	TBD	vs. Chicago Bears	TBD

SCORES

W: 38 20

L: 24 25

W: 18 17

L: 20 34

L: 13 17

L 17 19

L: 10 24

W: 20 3



OBITUARIES: Remembering Loved Ones Lost



ALAN JACOBSON

December 16, 1952 to October 13, 2023

Alan "Big Al" Scott Jacobson, age 70, of La Crosse, WI, passed away peacefully and surrounded by family on Friday, October 13, 2023, at Mulder Health Care Center in West Salem, WI, after a four year battle with Lewy body dementia.

Al was born on December 16, 1952, in Superior, Wisconsin, the son of Harry Lee and Bonnie Ruth (Hess) Jacobson. He was a 1971 graduate of Superior High School in Superior, WI.

Al married Catherine Ann Bukovich on May 19, 1979, at his parents' home at Sand Bar Lake in Barnes, WI, with Reverend Joseph Jenkins officiating. Their first date was at Dreamland Supper Club outside of Superior, WI, followed by a Waylon Jennings concert, and the couple remained best friends up to the very end.

Barnes was home for Al and Cathy for 43 years where they raised their family, formed many close friendships, and actively served in a variety of community events. In 2022, they moved to La Crosse, WI, to be closer to the healthcare resources and family support that is so important when a loved one struggles with a progressive brain disorder.

For 42 years, Al worked as a journeyman boilermaker at Fraser Shipyards in Superior, WI. He was a proud member of the International Brotherhood of the Boilermakers (Union Local 117). During the summers, Al worked with Vacationland Surveying as a survey technician. In 2019, he was recognized for his 31 years of service as a seasonal wildfire technician with the Barnes DNR. After retirement, Al worked three days a week at the Barnes Transfer Site as a transfer station attendant (or 'dump man' as Al would say). He will always be remembered for his playful jokes and humor.

Early in his life, Al enjoyed pitching and in-fielding on the ball field and playing right wing on the hockey rink. He also bowled for 18 years at Skoglund's and won the league championship many times. Al was an avid Packers, Brewers, and NASCAR fan (attending three different NASCAR racing events with friends in his lifetime). His other favorite hobbies included playing cribbage and trivia and watching Westerns and other old TV shows. Visits from family and giggles with his grandkids brought a smile to Al's face like no other.

Those left behind to cherish his memory are his beloved wife of 45 years, Cathy Jacobson of La Crosse; children, Alayna (Mike) Burger of Superior, WI, Adam (Angela) Jacobson of Durand, WI, and Dusty (Leanne) Jacobson of Fort Atkinson, WI; grandchildren, Taylor Burger, Brooklyn Burger, Jack Jacobson, Stuart Jacobson, and Tess Jacobson; bonus grandchildren, Cora (Brandon) Carriveau, Eden Graceffa, and Bella Graceffa; bonus great-grandchild, Ellie Carriveau; brother, Gary Jacobson; sister, Cheryl Jacobson; sister-in-law, Mary (David) Schultz, and a host of nieces and nephews.

Al was preceded in death by his parents, Harry and Bonnie Jacobson, and brother, Terry Jacobson.

A small memorial service will be held at noon on Saturday, October 28, 2023, at the Fireclay Court Community Center, 4350 Fireclay Ct., La Crosse, WI.

A graveside service was held on Saturday, November 4 at the Barnes Memorial Cemetery. A celebration of Al's life followed the service at the Barnes VFW Hall.

The family would like to extend their sincere thanks to the 5th floor staff at Gunderson Hospital in La Crosse and Mulder Health Care Center in West Salem for ensuring the final days of Al's journey were peaceful.

Fredrickson Funeral Home of La Crosse assisted with the family with arrangements. Online condolences may be offered at www.FredricksonFuneralHomes.com

**THOUGHTS AND PRAYERS FROM
THE BILLFRIERMOOD FAMILY.
THANK YOU FOR YOUR FRIENDSHIP
OVER THE YEARS.**

Cheers, Al. This Bud's for you



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 (Friermood) Sarkauskas at:

barnesnotesandnews@gmail.com

OBITUARIES: Remembering Loved Ones Lost



ROY "BUNK" KOFAL

January 1, 1939 to October 15, 2023

Roy (BUNK) Kofal was born on January 1, 1939 in Superior Wisconsin to Mildred and John Kofal. He passed away peacefully Sunday, October 15th, 2023 at Aspen Acres Memory Care and Assisted Living Center in Hayward.

Bunk was raised in Gordon, Wisconsin shooting game and catching fish out of season with his younger brothers Ed (Deb) and Ron (Bev) Kofal, and sister, Helen Motyka. They were busy farming and spearing at the fishing hole.

Bunk gave college a try for a few weeks, until duck season, then threw in the towel. He became a builder and settled in the north country. A couple years later he met the love of his life, VaLois Gunderson. They were married in September of 1961. Bunk was called immediately to active duty in the National Guard Army Reserve 724 out of Hayward, so they moved to Tacoma, Washington.

Upon their return to the Grand View/Namakagon area, Bunk built their favorite place to spend time, The Huntin' Shack in Gordon. Bunk was a community minded person, always volunteering in his small town area, where they started their family. Bunk and VaLois had two daughters, Tara (Ed VonThoma) and Kari (Mike Runnheim.)

He never missed a sporting event and taught the girls that there is nothing they couldn't do, naming his construction company Bunk's Builders and Daughters!

Then came the absolute highlight of his life ~ the grandkids! Dane, Alexis, Cole and Andrew. The next 26 years were spent teaching the grandkids the joys of fishing, hunting, four wheeling, swearing, under-age driving, and copper-mine crawling. He loved his family unconditionally and never missed a chance to be near them. As a bonus, another daughter, Mary Doll, with grandkids Katherine, Christian, Cassidy, Hudson and Ivar came into their lives.

Bunk will be dearly missed by his whole family, but especially by his loving wife of 62 years, VaLois.

A memorial service was held at Lakewoods on Lake Namakagon on Saturday, October 21st. there was a veteran's salute to Bunk, and a luncheon was served, with stories told by all who wished to share.

Condolences can be left for the family at www.bratley-nelsonchapels.com.



YOU WILL BE MISSED SIR!
Thoughts and prayers
from the Friermood family

You were a very important part of our lives



We will find comfort knowing you
are walking with your Lord

We will find peace knowing you
are safe and warm in his arms

We will find joy knowing you
now have a calm heart



OUR COMMUNITY



Gordon-Barnes Garden Club

Well, since we're having sort of a fall (with I'll admit some beautiful foliage), it was time for the club to do fall business. We met at Barnes Town Hall, and after wonderful treats (an always kind of thing!), the 22 members who were in attendance got busy.

Having membership cards has been discussed, and now with Pat Johnston's help, they are going to be printed. One of the benefits of the card is that members will receive discounts at local nurseries and greenhouses (Yay, more shopping!).

Future events and outings were finalized, and members volunteered to implement them. The group was asked to help with Town Hall cleanup on October 23 rd . We have been very active in maintaining the plantings around the Town Hall, and this is, of course, part of the job. One of our favorite events is during our November 14 th meeting at Town Hall. We will be making winter porch pot arrangements. It's really great to see the variety of designs and materials used in this undertaking.

We also have our annual Christmas lunch (this year at Hidden Greens Golf Course) to which we all look forward.

The yearbook which has so much valuable information in it will be put together in early November, and kudos to the committee for their work. The club also looks forward to events in 2024.

Officer elections produced an ongoing and ultra-efficient president, Judy Wilcox, and a new vice president, Sally Pease. Other officers will be elected next year.

The meeting was a real success, and members can look forward to a great year next year. Please join us for fun, learning opportunities and help with gardening questions. We all have them!

Follow us on Facebook:

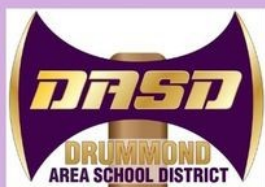
[gordonbarnesgardenclub@facebook.com](https://www.facebook.com/gordonbarnesgardenclub)

For more information please contact:

Bonnie Dealing at: bonniedealing@gmail.com



Trivia Answer # 8: "Mary Had a Little Lamb"



Screening Event

The Drummond Area School District will be holding an *Early Childhood Developmental Screening Event* for children **ages 34-45 months** on **Thursday, Nov. 14th from 4-7:30pm**. Anyone living in the Drummond Area School District with concerns about their child between 34-45 months of age, is encouraged to attend. During a screening, information is collected about the child's developmental skills in the areas of communication, motor, cognition, and personal-social. Information is collected through parent reports and observation. If a possible developmental delay is identified, a referral for an evaluation may be made.

If you have any questions or you are unable to attend the event and would like a screening for your child at another time, please contact Jillian Pliss at jpliss@dasd.k12.wi.us or 715-739-0118.

OUR COMMUNITY

My name is Kaylin Trosen and I have been nominated by Alpha Gamma Delta to be their representative for Miss NDSU! As a part of Miss NDSU, I am trying to raise as much money as possible for Down Home, a nonprofit organization here in Fargo that helps furnish homes for families and individuals emerging from homelessness. Please help me by sharing this with friends and family, this is such an amazing organization and I would love to help raise as much as I can! Any little bit helps! Thank you all!



Kaylin is Chris & Dick Webb's granddaughter. (Daughter of their daughter Nicole and her husband Chris who live in New Richmond, Wi.)

Good luck Kaylin - we're rooting for you!!!!

Kaylin has been so involved and so driven these first college years, we are so proud of everything she is doing!! Miss NDSU is a philanthropic mission that she is excited to be part of! She appreciates all your support, as she works towards Miss NDSU from Wisconsin 😊



THANK YOU
MICHELLE BOHEIM
FOR LETTING US SHARE YOUR
BEAUTIFUL PICTURES OF
BODEGA BAY, CALIFORNIA
WONDERFUL SIGHTS OF
WARMTH NOW THAT WE'RE
CREEPING INTO WINTER.



OUR COMMUNITY



THANK YOU SARA CROWLEY

UPPER PENINSULA - MICHIGAN
LAKE SUPERIOR

Trivia Answer # 2: 1876

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



happy thanksgiving

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UPCOMING EVENTS**

Hours:

Monday-Friday 11am-11pm
Saturday-Sunday 8am-Close

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AND DESSERTS**

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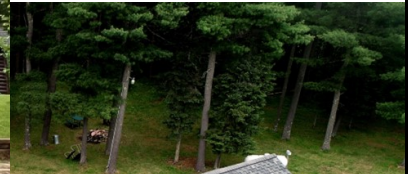
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We also appreciate referrals!



OUR COMMUNITY



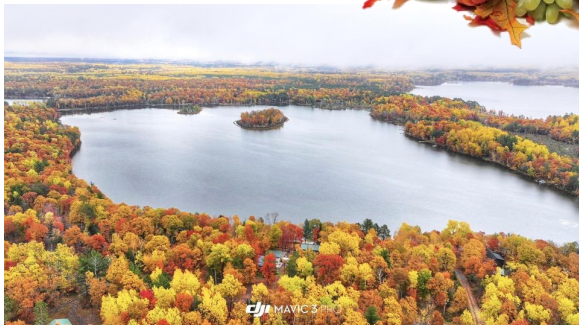
Allison Webb 11/2
Shirley Heise 11/10
Irene Drallmeier 11/17
Joan Kawell 11/18
Chris Larson 11/19
Paul Halverson 11/21
Buck Webb 11/21
Aiden Heise 11/22
Elliott Hough 11/23
Brady Rice 11/28
Jeanna Fullington 11/30

Happy Birthday
Happy Anniversary
and
Congratulations
to everyone we missed

CONGRATULATIONS
HAPPY 44TH
TIM & CINDY BOLES



LOTS OF ROOM
FOR YOUR WISHES AND
CONGRATULATIONS



Birch Lake - Barnes, WI



NOVEMBER REMINISCING: THANKSGIVING



The First Thanksgiving

National Geographic

Native Americans and early settlers gave thanks together with this historic feast.

On the fourth Thursday of November, people in the United States celebrate Thanksgiving, a national holiday honoring the early settlers and Native Americans who came together to have a historic harvest feast.

NATIVE AMERICANS

Long before settlers came to the East Coast of the United States, the area was inhabited by many Native American tribes. The area surrounding the site of the first Thanksgiving, now known as southeastern Massachusetts and eastern Rhode Island, had been the home of the Wampanoag people for over 12,000 years, and had been visited by other European settlers before the arrival of the *Mayflower* in 1620. The native people knew the land well and had fished, hunted, and harvested for thousands of generations.

THE SETTLERS

The people who comprised the Plymouth Colony were a group of English Protestants called Puritans who wanted to break away from the Church of England. These "separatists" initially moved to Holland. But after 12 years of financial problems, they received funding from English merchants to sail across the Atlantic Ocean in 1620 to settle in a "New World." Carrying 101 men, women, and children, the *Mayflower* traveled the ocean for 66 days and was supposed to land where New York City is now located. But windy conditions forced the group to cut their trip short and settle at what is now Cape Cod, Massachusetts.

SETTLING AND EXPLORING

As the Puritans prepared for winter, they gathered anything they could find, including Wampanoag supplies. One day, Samoset, a leader of the Abenaki people, and Tisquantum (better known as Squanto) visited the settlers. Squanto was a Wampanoag who had experience with other settlers and knew English. Squanto helped the settlers grow corn and use fish to fertilize their fields. After several meetings, a formal agreement was made between the settlers and the native people, and in March 1621, they joined together to protect each other from other tribes.

THE CELEBRATION

One day that fall, four settlers were sent to hunt for food for a harvest celebration. The Wampanoag heard gunshots and alerted their leader, Massasoit, who thought the English might be preparing for war. Massasoit visited the English settlement with 90 of his men to see if the war rumor was true.

Soon after their visit, the Native Americans realized that the English were only hunting for the harvest celebration. Massasoit sent some of his own men to hunt deer for the feast and for three days, the English and native men, women, and children ate together. The meal consisted of deer, corn, shellfish, and roasted meat, different from today's traditional Thanksgiving feast. They played ball games, sang, and danced.

Although prayers and thanks were probably offered at the 1621 harvest gathering, the first recorded religious Thanksgiving Day in Plymouth happened two years later in 1623. On this occasion, the colonists gave thanks to God for rain after a two-month drought.

THE MYTHS

Puritans are often thought of having silver buckles on their shoes and wearing somber, black clothing. Their attire was actually bright and cheerful (with no shoe buckles!). The Native Americans actually didn't wear woven blankets on their shoulders and large, feathered headdresses, even though some artworks portray this. And though today we might refer to the Puritans as "Pilgrims," the Englishmen didn't call themselves that.



NOVEMBER REMINISCING: THANKSGIVING



NATIVE AMERICANS AND THANKSGIVING

The peace between the Native Americans and settlers lasted for only a generation. The Wampanoag people do not share in the popular reverence for the traditional New England Thanksgiving. For them, the holiday is a reminder of betrayal and bloodshed. Since 1970, many native people have gathered at the statue of Massasoit in Plymouth, Massachusetts, each Thanksgiving Day to remember their ancestors and the strength of the Wampanoag.

MODERN THANKSGIVING

In the 19th century, the modern Thanksgiving holiday started to take shape. In 1846, Sarah Josepha Hale, editor of a magazine called *Godey's Lady's Book*, campaigned for an annual national thanksgiving holiday. But it wasn't until 1863, when President Abraham Lincoln declared two national Thanksgivings; one in August to commemorate the Battle of Gettysburg during the Civil War, and the other in November to give thanks for "general blessings." It's the second one that we celebrate today.



In addition:

My memories of Thanksgiving have always been surrounded by "tales of the hunt", baking and making and getting ready to put up Christmas lights and decorations while we had the time off from school. However, we never skipped over Thanksgiving ! We always had the full blown meal with the works. One of my jobs as a kid was to mix cottage cheese with fruit cocktail. I still put that together at times and even though I might be the only one that still eats it, it's tradition.

I am so fortunate to have been able to buy this house I grew up in and am making the same pies, soups and meals that mom made for so many years. We still get together the night before opening day with friends that have been coming for 40 years, and have Lasagna. We still get up opening morning (although not quite as early as in younger days) and regale stories of decades passed. Breakfast is still around 10:— 11:00 whenever each of us decides we've had enough. Then come the naps and lunch consisting of multiple soups to pick from through out the day. Never missed is the trek back out in the woods around 2:30—3:00.

I will forever treasure the time with family and friends, and although I missed many many many opening weekends, it's like I never left.

2020 may have put a damper on the consistent gathering since the mid 70's, but it didn't kill out spirit. Thank you to the Haskins family for always being part of our lives for so many perfect opening weekends.

Julie Frierhood Sarkauskas

MORE MEMORIES TO COME

The Barnes Trading Post

Barnes VFW Post 8329

Pease Resort

The Cabin Store

The Enchanted Inn

Hilltop Bar and Grill (Fresh Air Post office)

Boulder Lodge

Tracks Inn

Formerly - Doorn's; Sages; Grilley's

Robinson Lake Bar (Fahrner's Resort)

Sand Point Supper Club

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

Barnes Town Hall

Sunset Resort

Ellison's Resort & Sylvia's Tavern

Tiffany's Salon (Debbie's Hair Design)

Jim Johnson Construction

Georgia's (Skoglunds)

Lyndale Bay Resort

Tall Pines Bar and Grocery

Traut's Resort

Frontier Supper Club

Cheesie's Lakeview Resort



HALLOWEEN HAPPINESS



BRETT & BRYNN FULLINGTON (Chad & Jeanna)



JACE FRIERMOOD (Kyle & Alyssa)



MELANIE NETZ (& LEXI CLAYTON)

BLAKE MANTHEY (ZACH & LIZZY)



OUR COMMUNITY

CRAFTERNOONS
ARE BACK!

HOPE TO SEE YOU !!
PLEASE JOIN US

at The



Drummond Public Library

STARTING NOVEMBER 2ND THURSDAY
3:00 PM - 5:00 PM
AND EVERY THURSDAY UNTIL
MARCH 29TH, 2024

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715-739-6290 * drumlib@drummond.wislib.org * drummondwilibrary.org

Check out our calendar of events for any adjustments!
All ages are welcome, but younger children 10 and under must be supervised by a parent.
Some activities are messy, some need assistance, but they just need your time.

<https://www.drummondwilibrary.org/news/2023/10/31/crafternoons-are-back>



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Nadia and Elliott Hough

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THURSDAY BANGO

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

Join us for Sunday Omelet Bar 9 - 12

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Stump Removal
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competitive wage, plus tips, must be available some weekend

Call or text 715-979-1267

We are still looking for a few more hard working

- Looking for bartenders and cooks
- Weekdays and some weekend shifts - morning, afternoon or nights (or a mixture)
- Very competitive wage plus tips!
- Fun work environment with great co-workers!
- Message us here or call/text 715-979-1267



HONOR ALL VETERANS



PET PAGE



MAKE SURE YOU HAVE YOUR PET'S MEDS AND SHOTS UP TO DATE !!

This year is no different than any other so please be sure your pet's shots are up to date, including Lymes, make sure their license is current and that the rabies tag is on their collar. Check the Town of Barnes leash and public area laws to keep your dog safe. If you're just moving to the area, your dog must be on a leash when walking or in public, and, you must have a local License tag. Visitors, please keep your tags up to date and your pet on a leash. You can get the license applications at the Town of Barnes office. Reminder: Kitties need their rabies, distemper, lymes shots and frontline/collars too! (even if they're inside kitties.) SERESTO IS A FANTASTIC PRODUCT FOR CATS AND DOGS .

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

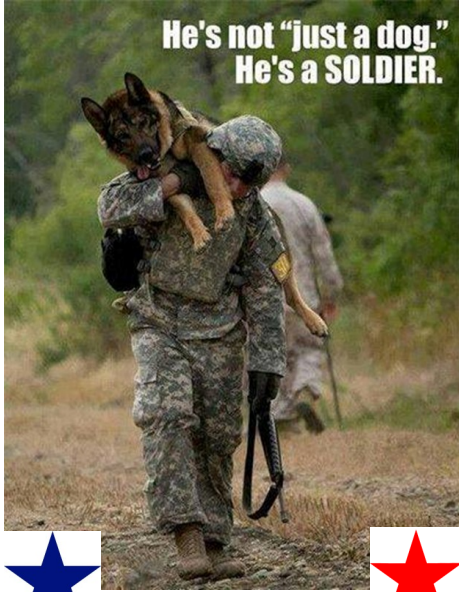
NORTHLAND VETERINARY SERVICES

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

HAYWARD ANIMAL HOSPITAL

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

Time to start planning for ice burned paws and weather that is too cold for them to stay outside. Also, even this time of year you should.....



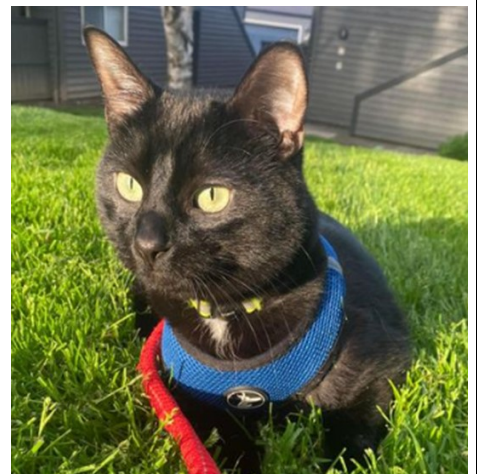
NEVER

- Leave your dog unattended in direct sunlight or in a closed vehicle
- Leave your dog unattended in a hot, parked car

ALWAYS

- make sure your dog has access to fresh cool water.
- All dogs should have proper identification at all times. (Tags: name, address, phone number, rabies shots, etc.)
- It's best to have your dog chipped—IT'S WORTH IT

REST IN PEACE ZEPPIE
WE WILL MISS YOU TERRIBLY,
BUT SO HAPPY YOU ARE WITH
YOUR KITTY FRIENDS
IN HEAVEN



"ZEPPIE ZEPPER ZEPPERSON"

ADOPT !!!

Northwoods Humane Society

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

Phone: 715-634-5394

Hours:
Tuesday through Saturday
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PLEASE REMEMBER...

Pets are not just presents or toys
THEY ARE A LIFETIME

PAY ATTENTION TO YOUR BABIES NEEDS - We're closing in on colder weather and like when it's hot, the cold can do some damage to your puppies paws when walking on the ice and snow.

Leaving animals outside is nice during mild weather, but **PLEASE**, do not leave them out in the cold. If you feel you don't have a choice, **YOU DO! FIND ONE**



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

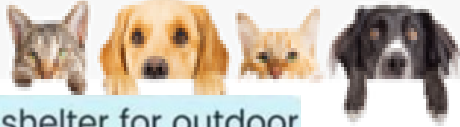
GIVE LOVE BACK TO THEM



GOD
BLESS
OUR
CANINE
VETS



PET PAGE EXTRA



If you provide shelter for outdoor cats, please remember only use straw inside them in winter.



Never use towels, blankets or beds in outdoor cat houses when the weather is cold as the material absorbs moisture from the air and freezes solid. Cats can fall asleep on these and freeze to death. Remember hay is for horses and straw is for strays.



TIM AND GRACIE BOLES



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TROOPS**



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Buy a flower pot you really like and use rustoleums glow in the dark paint to paint the pot. During the day, the paint will absorb the sunlight and at night the pots will glow.



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
CONCERNS OR SEND
THEM TO ME.

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

WHAT'S UP



BARNES BOOK CLUB

November Book

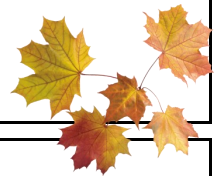
Cold Comfort Farm by: Stella Gibbons

The story concerns the delightful juxtaposition between the poised and elegant Flora and the animalistic country life and inhabitants that she find on Cold Comfort Farm

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.



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.

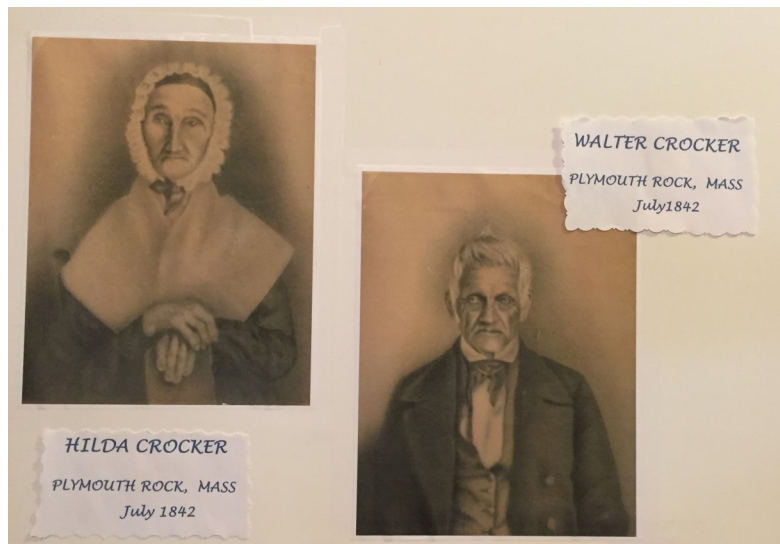
Ancestry.com
Genealogy.com
My Heritage.com
FamilySearch.org
GenealogyBank.com



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

PRINTING YOUR FAMILY TREE - WE'RE ALMOST THERE

SAVING A SPOT JUST FOR YOU TO SHARE YOUR FAMILY TREE EXPERIENCE



It's amazing what you can come across. Below is part of the Pease family. My Grandmother Blanche (Pease) Friermood was the daughter of Lucius and Laura Pease (his first wife).

The signature date is 1842



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Wednesday:
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Kitchen: Closed

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

Friday-Saturday-Sunday:
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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.

Trivia Answer # 3: 1920

BUYING OR SELLING?



Elliott Hough

Cell: 715-979-1267

Office: 715-634-6237



Area North Realty

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Your Trusted Barnes And Surrounding Area Realtor

TOWN OF BARNES TRANSFER SITE & RECYCLING CENTER
Winter Hours: 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

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

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

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

RECYCLING MYTHS AND FACTS:

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

Myth: Any plastic can be recycled

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

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

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

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

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

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

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

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

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

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

All cardboard boxes 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



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



**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

Join Us

Alzheimers and Dementia Caregiver Support Group



Build a support system with people who understand.

Alzheimer's Association® support groups, conducted by trained facilitators, are a safe place for family and friends who are caring for someone who has Alzheimer's or another dementia to:

- Develop a support system.
- Exchange practical information on challenges and possible solutions
- Talk through issues and ways of coping.
- Share feelings, needs and concerns.
- Learn about community resources.



This support group is offered in partnership between the Alzheimer's Association Wisconsin Chapter and the:



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

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

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

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

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



Fluorescent Lamp recycling

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

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

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

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

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.



Trivia Answer # 4: Abraham Lincoln

THANK YOU FOR "GOING GREEN"

Find us at:

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

HELP WANTED - FOR SALE - PET SITTING - HANDYMAN WORK

WANTED: 1970 Arctic Cat Panther with Montana Pipes

Contact Jack @ 715-580-0415



1700's HARVEST

GARAGE SALE

?

**OLD BARN WOOD
WANTED**

Email:
barnesnotesandnews@gmail.com

**YARD
WORK**

?

**PET
CARE**

SEND YOUR INFO TO
[**barnesnotesandnews@gmail.com**](mailto:barnesnotesandnews@gmail.com)

Give me a call:

Julie (Frier mood) Sarkauskas

715-795-2775

Follow us on Facebook

FUN AND GAMES

Across

1. Séance sounds
5. Apparel
9. ___ one's time (waited)
14. Model MacPherson
15. Butter substitute
16. Car made by Honda
17. "Oh, no!"
18. Breathing organ
19. Closed car
20. Game of subterfuge
23. Language suffix
24. Motifs
25. Globes
27. Speak highly of
30. Verdi heroine
31. Skirt border
34. Yarns
36. Bivouac shelters
39. Keogh alternatives: Abbr.
41. Harvests
43. College sports org.
44. Committee
46. Ejects, as lava
48. "The Sopranos" channel
49. Part of the foot
51. Overcharge for tickets
53. Use as a pedestal
56. Outcast
60. Come in first
61. "Auld Lang Syne" bandleader
64. Confuse
66. Gospel writer
67. Jules Verne captain
68. Cotton farm machine
69. Monster
70. Interweave
71. Snowy-hill toys
72. Well-ordered
73. Sinks, as the sun

1	2	3	4		5	6	7	8		9	10	11	12	13
14					15					16				
17					18					19				
20				21					22			23		
24								25		26				
			27			28	29		30					
31	32	33		34				35		36			37	38
39			40		41				42		43			
44				45		46				47		48		
			49			50		51				52		
53	54					55			56			57	58	59
60				61			62	63						
64			65				66				67			
68							69				70			
71							72				73			

- | | |
|------------------------------|-----------------------------------|
| 11. Tenderfoot's resort | 42. Bargain hunter's paradise |
| 12. Wipe Clean | 45. Accountant's books |
| 13. Copenhagen residents | 47. Thick slice |
| 21. ___ door neighbor | 50. Singer Rawls |
| 22. Hot tub | 52. Practical jokes |
| 26. Adam and eve home | 53. Ear cleaners |
| 28. Cheers for the matador | 54. _____ wave (dangero0us water) |
| 29. Jumps | 55. Sock fabric |
| 31. In the know | 57. Actress Dunne |
| 32. Period of history | 58. Own up to |
| 33. Mistreat | 59. Owl calls |
| 35. Freenlancers work ion it | 62. Olympics vehicle |
| 37. Bar bill | 63. Gumbo ingredient |
| 38. ___ Paulo, Brazil | 65. Was in front |
| 40. Witnessed | |

THANKSGIVING TRIA:

1. How long was the first Thanksgiving celebration?
2. When was the first Thanksgiving football game?
3. When was the first Thanksgiving NFL game?
4. Which President made Thanksgiving a permanent national holiday?
5. What Native American tribe celebrated the first Thanksgiving with the Pilgrims?
6. When is Thanksgiving in Canada?
7. What turkeys actually gobble?
8. Sarah Josepha Hale, who campaigned for Thanksgiving to be a national holiday wrote what famous song?
9. What city has the oldest Thanksgiving Day Parade?
10. What popular song's real title is "The New England Boy's Song" about Thanksgiving?

FUN AND GAMES

NOVEMBER SUDOKU - Medium

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

NOVEMBER SUDOKU - Hard

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

OCTOBER CROSSWORD ANSWERS

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

Trivia Answer # 5: The Wampanoag



Pumpkin Pie



Mayflower



Pilgrim Girl



Turkey



Corn



Squirrel



Leaf pile



Native American Boy

thanksgiving
CHARADES

CHRISTMAS CRAFTS AND IDEAS



WRAPPING GIFTS FROM SANTA

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



TREAT JARS



LAST MINUTE THANKSGIVING MUST

HOMEMADE BIRD SEED ORNAMENT

Attract blue jays and goldfinches in winter with this frozen birdseed ornament

Lay a greased, bird-shaped metal cookie cutter atop two layers of aluminum foil. Tightly wrap the foil up to cover the cutter's sides.

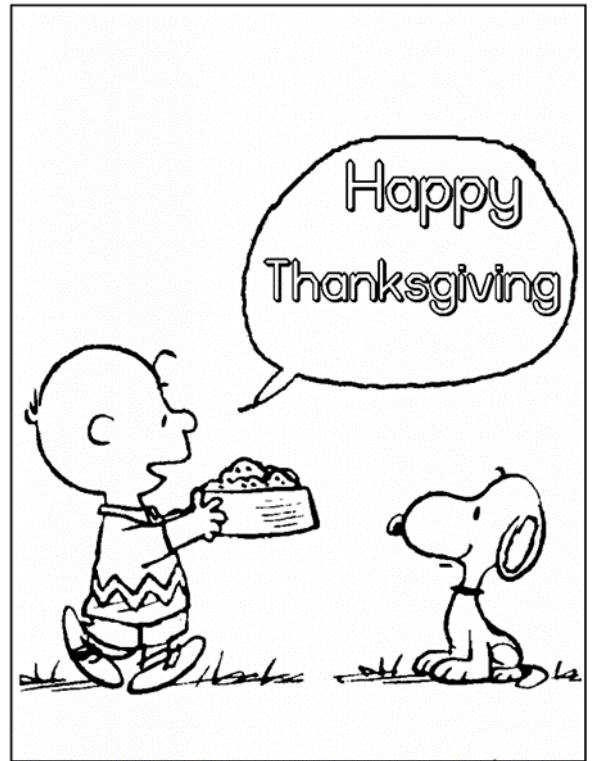
In a pot on medium heat, melt 1 cup coconut oil. Stir in ¼ cup chopped nuts (any variety will do) and ¼ cup birdseed. Let cool to a thick but pourable consistency.

Place one end of an 8-inch-long twine string into the cutter, so that most of the twine sticks out from the very top of the wing. Then slowly pour the seed mixture into the cutter until it almost reaches the top. Let harden at room temperature, then freeze for an hour.

Pop the shape out of the cutter and hang outside.



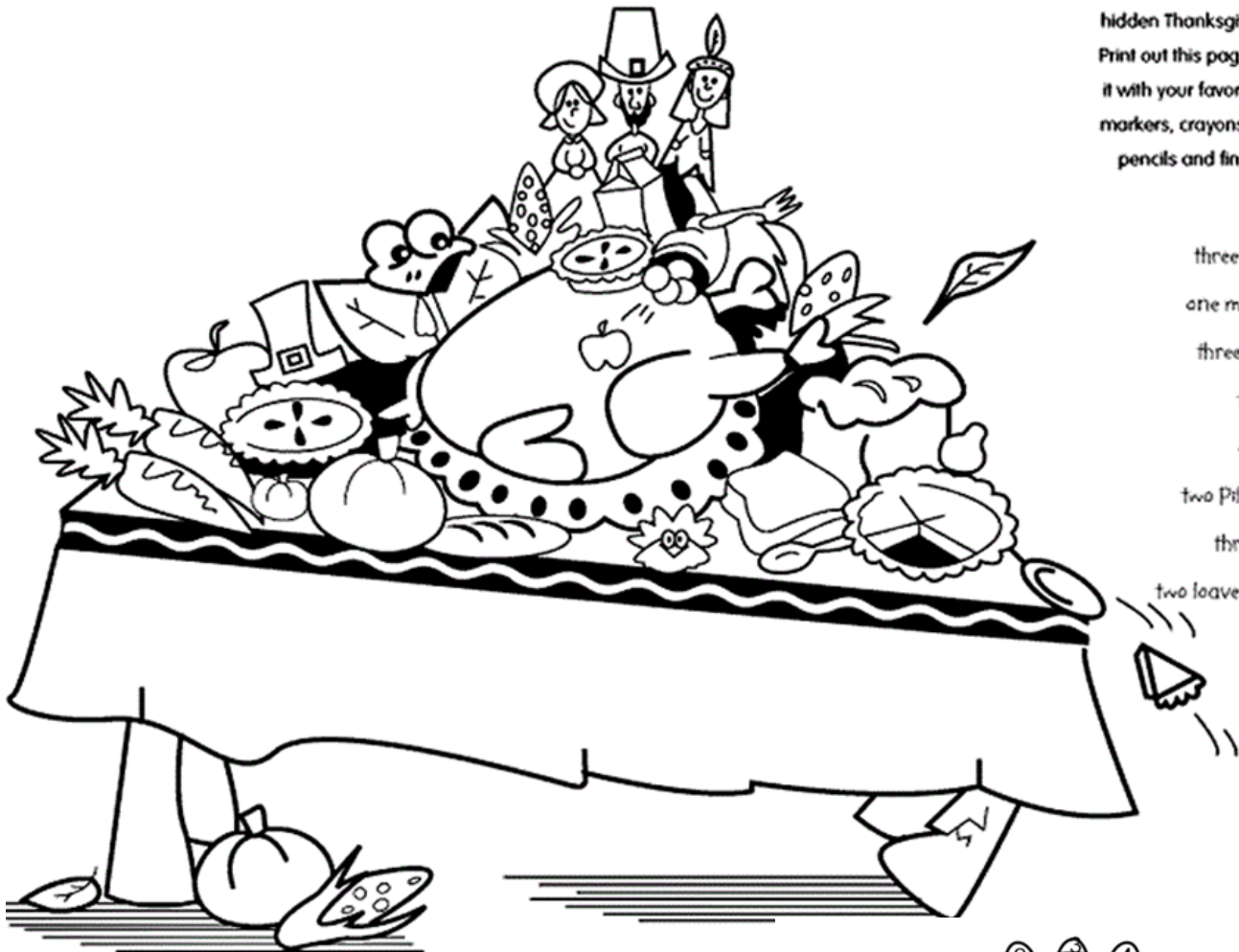
FUN AND GAMES - COLOR ME



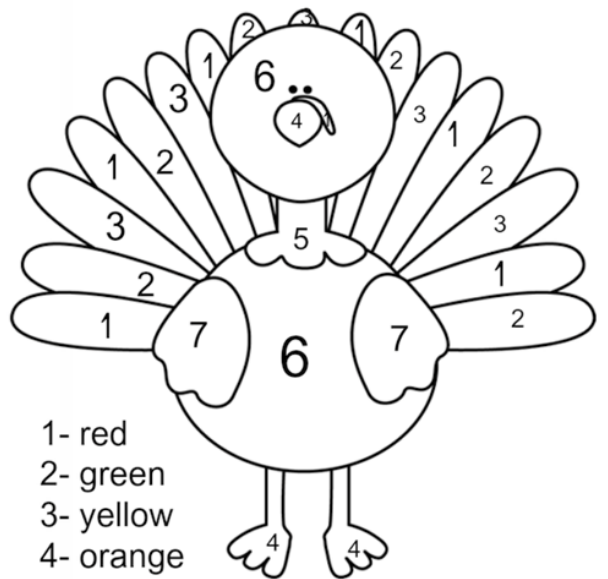
I am thankful for:

Thanksgiving Treats Hidden Picture

Can you find all of the hidden Thanksgiving treats? Print out this page, decorate it with your favorite Crayola® markers, crayons or colored pencils and find the treats.



- one fork
- three pumpkins
- one milk carton
- three cornucobs
- two apples
- one spoon
- two Pilgrim hats
- three turkeys
- two loaves of bread



- 1- red
- 2- green
- 3- yellow
- 4- orange
- 5- white
- 6- dark brown
- 7- light brown

CHERYL'S NUTRITION & HEALTH TIPS

TIPS FROM CHERYL PEASE - CERTIFIED NUTRITIONIST



Certified Nutritionist, Fitness
Trainer & Health Coach

<https://linktr.ee/cherylpease>

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

WE CAN NEVER REPAY YOU !!



BE STRONG - BE HAPPY - BE GOOD TO YOURSELF

ACTIVE FOR AUTUMN

Day 5 - Gratitude Walk

★ Let's combine movement and gratitude today! Take a walk outdoors and reflect on things you're thankful for. Share a photo from your gratitude walk and tag something you're grateful for.

Action Step:

▲ Go for a walk while focusing on gratitude.

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

Cheryl Pease

WELCOME HOME PETE & CHERYL

Life humbles you. As you grow old, you stop chasing the big things and start valuing the little things. Alone time, enough sleep, a good diet, long walks, and quality time with loved ones. Simplicity becomes the ultimate goal.

In a couple of years, it won't matter how long it took. You'll just be glad you took a chance on yourself and didn't give up. Keep going.

Cheryl Pease Coaching



CHERYL'S NUTRITION & HEALTH TIPS



Meet Your Coach

I'm a certified coach with over 20 years of experience helping individuals and teams achieve their goals. I'm passionate about empowering my clients to unlock their potential and achieve meaningful results in both their personal and professional lives. I help my clients gain clarity, set realistic goals, and develop actionable plans to overcome obstacles and achieve success.



319-415-8980



<https://calendly.com/peasec/jrosec coaching/coachpease>



Keeping promises to yourself is crucial for personal development and well-being. These self-commitments serve as the building blocks of self-trust, self-efficacy, and overall self-integrity. When you fulfill promises made to yourself, you send a powerful message to your subconscious that you are reliable and capable.

Over time, this self-reinforcing cycle can significantly elevate your confidence and resilience, leading to more purposeful actions and a more fulfilling life.

However, breaking self-promises can have a detrimental effect on your mental and emotional health. The pattern of not keeping commitments to oneself may lead to feelings of guilt, low self-esteem, and even self-doubt. Therefore, it is important to set realistic, achievable goals and strive to meet them diligently.

When setbacks occur, as they inevitably will, reevaluate and adjust your plans, rather than abandon them altogether. Recognizing the importance of self-commitment and working proactively to maintain it will not only benefit you but will also positively influence your relationships and professional endeavors



CHERYL'S RECIPES

Wishing you a HAPPY & HEALTHY weekend! Remember HEALTHY is a way of life. Take it one day, **one HEALTHY HABIT at a time** & you will create a HEALTHY LIFESTYLE. Here's a delightful & delicious dish to share at your weekend gathering ~ **ENJOY**

TACO DIP

Ingredients:

- 8 ounces light cream cheese, softened
- 1 cup fat free Greek yogurt
- 8 oz cooked, shredded chicken breast
- 1 cup of your favorite salsa
- 1 tablespoon taco seasoning
- 1 cup shredded lettuce
- 1 cup shredded cheddar cheese
- 1 cup tomato, diced
- 1 small avocado, diced
- ½ cup onions, sliced
- 1 tablespoon sliced olives
- 1 pound mini bell peppers, sliced in half lengthwise, stems and seeds removed, for serving instead of chips

Directions:

- Combine softened cream cheese, greek yogurt, chicken, salsa and taco seasoning until smooth and well combined.
- Spread into a rectangle baking dish or pie plate
- Refrigerate for an hour to let flavors combine (optional).
- Top with remaining ingredients.



Fall is a GREAT time for **CHEESEBURGER SOUP**
Cheryl Pease

4 servings

Ingredients:

- 1 lb 90% lean ground beef
- 1/4 cup chopped onion
- 3/4 cup diced celery
- 1 (14.5-oz.) can diced tomatoes
- 3 cups low sodium chicken broth
- 2 tsp Worcestershire sauce
- 1 tsp dried parsley
- 1/4 tsp salt
- 1/4 tsp ground pepper
- 7 cups baby spinach
- 4 oz. reduced-fat, shredded cheddar cheese, if you're not doing dairy, use avocado

Directions:

- In a large soup pot, cook the beef until brown. Add the onion and celery; sauté until tender. Remove from heat and drain any excess liquid.
- Stir in the tomatoes, broth, Worcestershire sauce, parsley, salt, and pepper. Cover, and simmer on low for 20 minutes.
- Add the spinach, and cook until wilted, about 1 to 3 minutes. Top each serving with one ounce of cheese or avocado



IT'S CANNING TIME AGAIN ...

TIPS FOR SUCCESSFUL CANNING:

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

HOT JARS VS. HOT STERILIZED JARS:

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

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

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

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

PAY ATTENTION TO THE PECTIN

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

-Taste of Home Test Kitchen



BEFORE YOU START



Before you start canning, read recipe instructions and gather all equipment and ingredients. Inspect the glass canning jars carefully for any chips, cracks, uneven rims or sharp edges that may prevent sealing or cause breakage. Discard any imperfect jars. Do the same with lids and rings to make sure no dents or dings.



FAVORITE RECIPES

SQUASH FRIES

Use **Delicata squash** because you can eat the skin!

Slice them up, toss them on a pan with some oil and garlic salt

Roast at 400 for about a half hour.

ENJOY !!



ACORN SQUASH

moneywisemoms.com

PREP TIME 19 minutes / **COOK TIME** 1 hour
TOTAL TIME 1 hour 19 minutes

Ingredients:

- 1 acorn squash
- 2 Tbsp butter
- 1/4 cup of brown sugar
- Pinch of salt

Instructions:

- Preheat the oven to 350°
- Wash the acorn squash. Split in half and scoop out the insides
- Before filling, score lightly with a paring knife.
- Put 1/2 the butter, brown sugar in each of the two squash halves.
- Sprinkle with a pinch of salt.
- Place in baking pan.
- Put 1/2 inch of water in the bottom of the pan.
- Bake for 45-60 minutes or until soft. Serve hot.



POTATO SAUSAGE SOUP

Ingredients:

- 4 tablespoons butter
- 1 medium onion, finely diced
- 1/4 cup flour
- 1 1/2 cups chicken broth
- 2 1/2 cups milk
- 1 - 14 ounce Polska Kielbasa, halved and sliced
- 1 1/2 cups cooked diced potatoes
- 1 cup sauerkraut
- 1/2 teaspoon dried parsley
- 1 cup shredded cheddar cheese
- black pepper

Directions:

- In a large saucepan, melt butter over medium heat.
- Add onions and saute for about five minutes, until tender.
- Add flour, stirring until completely combined. Cook for one minute, then add the chicken broth and milk.
- Turn heat to medium high, then cook stirring often until broth begins to thicken.
- Reduce heat to medium then add kielbasa, diced potatoes, sauerkraut and parsley.
- Simmer for five minutes, then add shredded cheddar. Stir to combine and remove from heat.
- Serve sprinkled with black pepper.



DESSERTS AND TREATS

APPLE PIE BISCUITS

Ingredients:

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

For the glaze:

- Powdered sugar half cup
- Cream 3 tbsp

Instructions:

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

NOTES:

- You can always prepare your apple pie filling at home. When the apples are in season, you should make your topping.
- For this recipe, you can also use canned buttermilk biscuits, and they will taste perfect.
- The baking time depends on the dough's thickness, so you do not have to worry about it.
- For extra flavor, you can serve this recipe with a scoop of vanilla on top of the biscuits.



CARAMEL APPLE CAKE

Ingredients:

- 1 - 21 oz can of Apple filling
- 1 - 11 oz bag of kraft caramel bits
- 1 - box of yellow cake mix
- 1 - cup of butter

Directions:

Place all ingredients in a casserole baking dish. Don't mix it.

Put cake mix on top, pour butter over that

Bake at 350* 20-25 minutes.

(you may need to do a trial and error and check at 15 minutes.



SIT BACK AND RELAX

MULLED WINE

Ingredients:

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



Directions:

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

S'MORE WHIPPED HOT COCOA

S'mores Whipped Hot Cocoa is a simple whipped blend of cocoa powder, marshmallow creme, and whipped cream then topped with graham cracker crumbs and even more chocolate! Enjoy it hot or cold!

Prep Time 10 minutes

Total Time 10 minutes

Servings 2

Ingredients:

- 1 packet hot cocoa mix
- 1/4 cup marshmallow crème
- 1/2 cup whipping cream
- 2 cups milk
- Ice
- Optional garnishes: Chocolate syrup graham cracker crumbs, mini chocolate bars or chocolate chips, mini marshmallows.



Directions:

- Add the hot cocoa mix, marshmallow creme, and whipping cream to a medium bowl.
- Beat with an electric mixer on low first then increase speed to medium after the ingredients are mixed and beat until stiff peaks form.
- Drizzle chocolate syrup along the insides of 2 glasses or mugs.
- Fill the glass halfway full of ice.
- Pour 1 cup of milk in each glass.
- Place the whipped cocoa in a piping bag or a plastic zip closure baggie with a corner cut out.
- Pipe the whipped cocoa on top of the milk.
- Add any of your favorite garnishes - graham cracker crumbs, chocolate chips, and mini marshmallows.

THANKSGIVING MORNING

BLUEBERRY BUTTERMILK BREAKFAST CAKE

Ingredients:

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



Directions:

- Preheat the oven to 350°F. Using a stand mixer or hand-held mixer, cream the butter with the lemon zest and the 1 cup minus 1 tablespoon of sugar until light and fluffy.
- Add the egg and vanilla and beat until combined. Meanwhile, toss the blueberries with 1/4 cup of flour, then whisk together the remaining flour, baking powder and salt.
- Add half of the flour mixture to the batter, and stir with spatula to incorporate. Add all of the buttermilk. Stir.
- Add remaining flour, and stir until flour is absorbed. Fold in the blueberries. (Leave excess flour from the blueberry bowl behind.)
- Grease an 8- or 9-inch square baking pan (or something similar) with butter or coat with non-stick spray. If you have parchment paper on hand, line the pan with parchment on top of the butter. Spread the batter into the pan.
- Sprinkle the batter with the remaining tablespoon of sugar.
- Bake for 35 to 45 minutes — a 9-inch pan will be done in closer to 35 minutes; an 8-inch pan usually needs 40 to 45 minutes. Check with a toothpick for doneness. If necessary, return pan to oven for a couple of more minutes.

Notes:

- Baking for as long as 10 minutes more might be necessary, especially if you're using a smaller pan such as an 8x8-inch. It's not unusual for this cake to take 50 minutes, so just be patient.)
- Let cool at least 15 minutes before serving.

CINNAMON ROLL CASSEROLE

Ingredients:

- 2 cans of Cinnamon rolls, quartered
- 1 cap apple pie filling
- 1/2 cup chopped walnuts or pecan

Directions:

- Mix together in a bowl
- Pour in a sprayed 9x13" baking dish
- Bake at 350* for 45 minutes
- Either make your own or buy Cinnamon roll icing for the topping when it comes out of the oven



THANKSGIVING MORNING

B. SMITH'S BOURBON-CRANBERRY BREAD PUDDING

Taste of home

This bread pudding is irresistible — each slice is dipped in a mixture of egg and spices and warmed on a pan before being served atop bourbon custard and drizzled with cranberry sauce.

8 servings - PREP TIME: 1 Hour - TOTAL TIME: 1 Hour 50 minutes

Ingredients:

- 2 1/2 tbsp. unsalted butter, divided, plus more for pan
- 9 large eggs, plus 1 yolk
- 1 2/3 cup granulated sugar, divided
- 3 1/2 c. whole milk, divided
- 2/3 c. heavy cream
- 6 tsp. vanilla extract, divided
- 2 3/4 tsp. ground cinnamon, divided
- 1/4 tsp. freshly grated nutmeg
- 10 slices country white bread, toasted and cut into 1-inch squares
- 4 1/2 c. fresh or frozen cranberries, divided
- 1/4 c. pecans, toasted
- 1/2 c. maple syrup
- 1 tbsp bourbon
- confectioners' sugar, for sprinkling



Directions:

- Preheat oven to 350°F. Butter an 8 1/2- by 4 1/2-inch loaf pan. Cut a piece of parchment paper to a length of 26 inches. Fold in thirds lengthwise so that it becomes 4 1/2 inches wide. Lightly butter the paper and fit it inside the pan along all four sides, buttered side facing in; make sure at least 1 1/2 inches extend beyond the top of the pan rim. Place loaf pan on a baking pan and set aside.
- In a medium bowl and using an electric beater, beat 2 eggs and 1 yolk with 2/3 cup granulated sugar until very thick and pale. In a large pan over medium heat, combine 2 cups milk, heavy cream, 1 1/2 tablespoons butter, 4 teaspoons vanilla, 1 1/4 teaspoons cinnamon, and nutmeg. Cook, stirring occasionally, just until bubbles form around edge of pan. Remove from heat. Gradually stir milk-cream mixture, a tablespoon at a time, into beaten eggs. Then, gradually return entire mixture to the pan.
- Add bread, 1/2 cup cranberries, and pecans to milk-cream-egg mixture and gently stir to mix, making sure all bread is soaked. Transfer to prepared loaf pan and bake until set and a knife inserted into center comes out clean, about 45 minutes. Transfer pan to a wire rack to cool. Remove from pan to cool completely. Cover with plastic wrap and refrigerate until ready to serve, or up to 1 day.
- Meanwhile, in a medium bowl and using an electric beater, beat together 4 eggs, maple syrup, bourbon, and remaining vanilla. In a medium saucepan over medium heat, warm remaining milk just until bubbles form around edge of pan; cool slightly. Add bourbon mixture. Cook over low heat, stirring constantly, until thickened, about 5 minutes (do not allow mixture to boil). Strain into a bowl and stir to cool slightly. Cover with plastic wrap and refrigerate until ready to serve, or up to 1 day.
- In a medium pan, bring 3/4 cup water and remaining cranberries and sugar to a boil, stirring occasionally. Cook until berries just begin to pop. Let cool; then cover with plastic wrap and refrigerate until ready to serve, or up to 1 day.
- Cut reserved bread pudding into 8 slices. Stir remaining eggs and cinnamon together in a pie plate. In a large skillet over medium heat, melt 1 tablespoon butter. Working with 1 slice at a time, dip bread pudding into egg mixture. Cook, about 3 to 4 minutes per side. Repeat with remaining slices. To serve, spoon reserved bourbon custard on a platter. Place bread pudding slices on custard and top with reserved cranberry sauce. Sprinkle with confectioners' sugar.



DESSERTS AND TREATS

APPLE PIE FILLING

<https://bit.ly/45secXn>

Prep Time: 15 minutes

Cook Time: 20 minutes

Total Time: 35 minutes

Servings: Enough filling for one 9-inch pie

Ingredients:

5 apples, cored, peeled, and sliced

1 cup sugar

1/4 cup cornstarch

1 teaspoon ground cinnamon

1/2 teaspoon ground nutmeg

1/2 cup water

3/4 cup apple juice or apple cider

2 tablespoons lemon juice



Directions:

- **Prepping the Apples:** Start with your fresh apples. Core, peel, and slice them into even pieces. This ensures uniform cooking and a smoother blend of flavors.
- **Mix the Dry Ingredients:** In a large mixing bowl, combine the sugar, cornstarch, ground cinnamon, and ground nutmeg. Whisk them until they're perfectly blended.
- **The Liquid Ensemble:** In a separate bowl, combine water, apple juice (or apple cider), and lemon juice. Give it a good stir.
- **Bring It to the Stove:** In a large saucepan, gently combine the sliced apples and your dry ingredient mix. Slowly add the liquid blend and ensure everything is well mixed.
- **Let It Simmer:** Over medium heat, cook the mixture while stirring frequently. You'll notice it start to thicken as the cornstarch works its magic. Continue cooking until the apples are tender, which should take about 15-20 minutes.
- **Cool and Store:** Once done, remove the saucepan from the heat and let your homemade apple pie filling cool. If not using immediately, store in an airtight container and refrigerate.

This delightful filling will be good for up to a week!

Trivia Answer # 9: Philadelphia

OLD OVEN PEACH COBLER

Ingredients:

- 1 can peaches, sliced, drained
- 1 cup Bisquick mix
- 1 cup milk
- 1/2 teaspoon nutmeg
- 1/2 teaspoon cinnamon
- 1/2 cup melted butter
- 1 cup sugar
- Vanilla ice cream (optional)

Directions:

- Preheat oven 375 degrees
- In an 8" x 8" baking dish, stir together the Bisquick mixture, milk, nutmeg, and cinnamon until well combined. Stir in melted butter.
- In sized bowl, blend sugar & peaches. Pour peaches on cobbler's crust.
- Bake for 45 minutes to an hour, or until crust is golden. Put vanilla ice cream on top

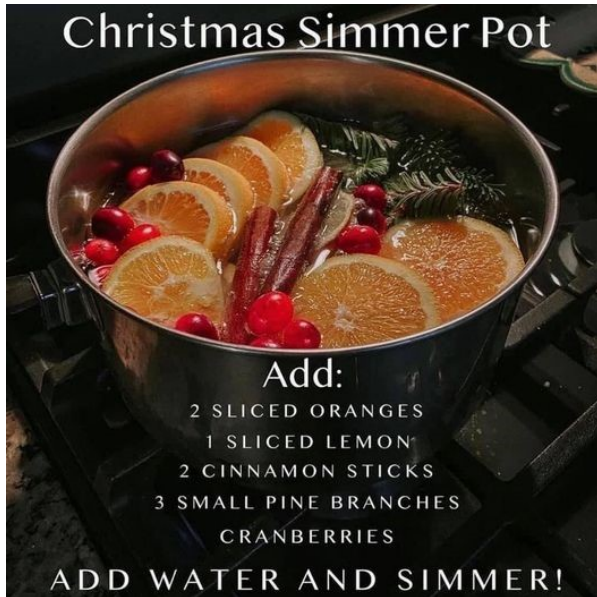
Enjoy!





Even though we don't want to rush things, when you're thinking of Christmas ideas and making crafts, it's time to start now. Just some teasers

Christmas Simmer Pot



Add:

- 2 SLICED ORANGES
- 1 SLICED LEMON
- 2 CINNAMON STICKS
- 3 SMALL PINE BRANCHES
- CRANBERRIES

ADD WATER AND SIMMER!



ESSENTIAL OILS FOR CHRISTMAS SCENTS

- * Pine * Cinnamon * Cedarwood *
- * Peppermint * Frankincense * Fir *
- * Clove * Wintergreen * Orange *

CHRISTMAS TREE SPINACH DIP BREADSTICKS

Ingredients:

- 12 oz Frozen chopped spinach *thawed and squeezed dry*
- 6 oz cream cheese *softened*
- 2 cloves garlic, minced
- 1/2 teaspoon salt
- 1/2 teaspoon onion powder
- 1/4 teaspoon chili powder
- 1/4 teaspoon pepper
- 1 teaspoon Italian seasoning
- 1/2 cup grated parmesan cheese
- 1 cup grated cheddar OR mozzarella cheese
- 1 tube refrigerated thin crust pizza crust
- 2 tablespoons butter
- 1/2 teaspoon Italian seasoning
- 1/2 teaspoon garlic salt

Directions:

- Preheat oven to 400 degrees.
- In a bowl, beat together the spinach and cream cheese.
- Add garlic, salt, onion powder, chili powder, pepper, and Italian seasoning and beat to combine.
- Add parmesan cheese and 1/2 of the cheddar or mozzarella cheese and beat to combine. (The other half of the cheddar or mozzarella cheese will be sprinkled over the filling when you shape the Christmas tree.)
- Shape into Christmas tree as directed in the post.
- Bake for about 22 minutes until quite golden brown on top and cooked through on the bottom.
- Melt butter and stir in garlic salt and seasoning, then brush over breadsticks.
- Serve warm.



We'd love to share your favorite recipes , cooking or baking stories, or any tips you may have.

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

YOUR NOVEMBER HOROSCOPE

Zodiac



Aries



Taurus



Gemini



Cancer



Leo



Virgo



Libra



Scorpio



Sagittarius



Capricorn



Aquarius



Pisces

Aries: March 21st—April 19th: This month can give a new direction to the career of Aries individuals. At the same time, there are full chances of you getting profit in financial life also. This month is going to be very good for students also. This month everything is going to be fine in terms of health also. Disputes with father will be resolved and property will be beneficial.

Taurus: April 20th—May 20th: This month is expected to be auspicious for Taurus individuals. However, you will have to pay some attention to the financial aspect. Expenses may increase. You may get good results at the family level. Students will have to make decisions very thoughtfully. Your wrong behaviour can prove fatal for you.

Gemini: May 21st—June 20th: Gemini individuals will need to be very careful in the field of career. In this month of November, the planets Venus, Mercury and Sun will change their zodiac signs. Due to these transits, you will get good results in your family life this month and marital life will also be normal. However, the economic side will remain strong and expenses will reduce.

Cancer: June 21st—July 22nd: This month will prove to be good for Cancer zodiac businessmen. Cancer individuals will get good results in the workplace also. There is every possibility of improvement in the economic aspect also this month. You will have to be a little cautious about family life. People of this zodiac sign who are in love relationships are expected to have a good time.

Leo: July 23rd - August 22nd: This month will open paths to good fortune for Leo individuals. Talking about career, this month you will have to proceed carefully in the workplace. The economic aspect is expected to be good. You will get good results in family life also.

Virgo: August 23rd-September 22nd: Virgo individuals will have to work harder this month in the field of career. There may be strength in the economic aspect this month. You will get good results in family life also. This month is going to be very special in terms of your speech and money. You can see great results in education and career also.

Libra: September 23rd-October 22nd: This month is going to be very auspicious for Libra individuals. There are full possibilities of strengthening the economic side also. Expenses will remain under control. Will remain free from debts. You will get support from your mother in family life. There will be sweetness in the relationship with the partner also.

Scorpio: October 23rd to November 21st: Scorpio individuals will be influential this month. Will take care of the needs and wishes of others. There may be opportunities for positive change in life. Your fears will go away. Can be happy with the progress of children. There are chances of making new plans in business.

Sagittarius: November 22nd-December 21st: Sagittarius individuals will get good news this month. There may be a sudden increase in expenses this month due to which your financial condition may waver. Promotion at work may stop due to which you may get disappointed. Save money. Relations with friends can become better.

Capricorn: December 22nd-January 19th: Everything is going to be good in terms of jobs and career for Capricorn individuals. The office environment will be good. At the financial level, you will get normal results and you will also be successful in saving money. However, you have to face some problems at the family level. Differences may arise with parents.



YOUR OCTOBER HOROSCOPE

Zodiac

Aquarius: January 20th-February 18th: This month is going to be normal in terms of jobs and business for Aquarius individuals. There will be neither loss nor great success. If you want to improve the financial aspect, then you will have to spend money wisely. This month you need to pay special attention to your father's health. There may be differences with other family members.

Pisces: February 19th-March 20th: This month will not be very special for employed people of Pisces individuals. However, the business class is expected to make huge profits. Expenses will be more this month. Your relationship with your mother may deteriorate this month. You are fully expected to get good results in love and married life this month. There will also be chances of buying a new vehicle.



JUST FOR FUN

PLEASE KEEP IN MIND THAT THESE HOROSCOPES ARE PULLED FROM VARIOUS INTERNET SITES AND ARE NOT SPECIFIC TO ANY THOUGHTS OR OPINIONS OF THE BARNES NOTES AND NEWS LLC.

Trivia Answer # 10: "Over the River and Through the Woods"

Jim's BAIT

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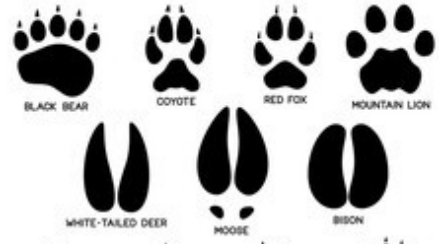


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WELCOME HUNTERS



FALL TURKEY SEASON - 9/17/2022 to 1/8/2023

Archery and Crossbow* *No bucks may be harvested during the antlerless-only hunts identified below.	Sept 16 – Jan 7, 2024
Archery and Crossbow *Metro Sub-units and counties with extended archery seasons* See the map for counties with extended archery seasons.	Sept 16 – Jan 31, 2024
Gun	Nov 18 – 26, 2023
Muzzleloader	Nov 27 – Dec 6, 2023
December 4-Day Antlerless-Only Hunt	Dec 7 – 10, 2023
Antlerless-Only Holiday Hunt *Open only in select Farmland (Zone 2) counties. Please see page 12 of combined hunting regulations for valid counties.	Dec 24, 2023 – Jan 1, 2024*

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