

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 **Town of Barnes Website**:

TownOfBarnesWI.gov / Community / Barnes Notes and News / 2024 / pick the month (you can see past issues as well)

Reminiscing - Our fallen heroes and the history of Memorial Day

We thank our military during certain times of the year, but we should thank them every single day. If you see a Veteran, thank them. Give them a hug, salute them, whatever the case may be. REMEMBER... we can never thank them enough, we can NEVER repay them and we must ALWAYS remember what they've sacrificed for our FREEDOM.

FREEDOM is **NOT** free and we should **NEVER** forget that.



WISHING ALL OF YOU A
HAPPY MOTHERS DAY

MOM'S, WIVES, AUNT'S, GRAMMA'S
SISTERS and PET MOMS.

YOU ALL DESERVE A HUG, A KISS,
A ROSE, AND A DAY OFF



In this Issue:

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- Recipes
- Advertisements

Barnes Notes and News

MEMORIAL WEEKEND

Monday, May 27th

Barnes V.F.W. Post 8329

In Memory of those who have fallen

11:00 Graveside Service at the Barnes Cemetery
Gathering at the Barnes V.F.W. following service
52325 Lake Road

Cable American Legion Post 427 March

9:00 Seeley—Cemetery
10:00 Drummond—Ends at the Town Hall/Civic Center
11:00 Cable—Rondeaus to the Legion triangle (Hyw M)



Sunday, May 26th

Sunday Funday at the Windsor



SUPPORT
OUR
STUDENTS
**DRUMMOND
SCHOOL
DISTRICT**

Baseball
Softball
Track
Spring Concert
GRADUATION

Thurs. May 2	NATIONAL DAY OF PRAYER Barnes Community Church: 715-795-2195
Fri. May 3	FRIENDS OF THE EAU CLAIRE LAKES AREA Board Meeting 9:00-11:30am. Location: Barnes Town Hall. Contact eauclairefriends@gmail.com
Sun. May 12	MOTHER'S DAY SERVICE 10:00am at Barnes Community Church: 715-795-2195
Thur. May 16	BARNES AREA HISTORICAL ASSOCIATION, INC. (BAHA) Meeting 6pm in person or via Zoom (TBD). 715-795-3065
Mon. May 20	EAU CLAIRE LAKES CONSERVATION CLUB (ECLCC) Meeting 7pm at VFW Post. ECLCC: 715-379-1553
Tues. May 21	GORDON BARNES GARDEN CLUB Meeting 1:30pm at Barnes Town Hall. Call 715-795-3247
Tues. May 21	REGULAR TOWN BOARD MEETING 6:30pm at Barnes Town Hall. 715-795-2782
Fri./Sat. May 24 & 25	BAHA MUSEUM SEASON OPENING : The Barnes Area Historical Association Museum and gift shop opens for the season. Open every Fri. & Sat. 11am-4pm Memorial Day thru Labor Day or by appt. Located on the corner of Lake Rd. & Cty. N:715-795-3065
Sun. May 26	MEMORIAL DAY SERVICE at Barnes Community Church 10:00am: 715-795-2195
Mon. May 27	VFW POST 8329 & AUXILIARY GRAVESIDE SERVICE 11:00am at Barnes Cemetery. Beverages available following services at VFW Hall. VFW 715-815-7333 or 715-795-2402
Mon. May 27	MEMORIAL DAY HOLIDAY - Town Offices Closed
Tues. May 28	VFW POST 8329 Meeting 6pm at VFW Hall. VFW: 715-815-7333
Tues. May 28	VFW POST 8329 AUXILIARY Meeting 6pm at VFW Hall. Auxiliary 715-795-2402

<p>PLEASE ...</p> <p>HELP US KEEP OUR ROADS CLEAN</p> <ul style="list-style-type: none"> • 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  <p>WE GREATLY APPRECIATE YOUR HELP IN KEEPING OUR TOWN CLEAN + BEAUTIFUL</p>	<p>Barnes Town Road Updates: Check the Town Website: TownOfBarnesWI.gov</p> <p>THANK YOU TO OUR TOWN CREW FOR ALL</p> 
	<p>PLEASE DRIVE SAFELY</p> <p>Someone is waiting for you</p>

<p>Town Clerk: WELCOME Lisa Meyer clerk@townofbarneswi.gov</p> <p>Phone: 715-795-2782 Fax: 715-795-2784 3360 County Hwy N – Barnes, WI 54873</p> <p>Visit: TownOfBarnesWI.gov for town minutes</p> <p>PLEASE ABIDE BY THE TOWN RULES & REGULATIONS.</p>	<p>TOWN OF BARNES BOARD MEMBERS</p> <p>Chairman: Tom Renz - email: tRenz@TownOfBarnesWI.gov</p> <p>Supervisor: Dave Scully - dScully@TownOfBarnesWI.gov</p> <p>Supervisor: Jim Frint - jFrint@TownOfBarnesWI.gov</p> <p>Supervisor: Seana Frint - sFrint@TownOfBarnesWI.gov</p> <p>Supervisor: Eric Neff - eNeff@TownOfBarnesWI.gov</p>
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-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**



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

A vertical column of four rectangular boxes with a light yellow background and a thin green border, intended for a donation or reservation record.

Trivia Answer # 6: Thomas Jefferson

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**

FRIENDS OF TOMAHAWK LAKE PARK

Please contact:
tomahawklakepark@gmail.com

for current and future events

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

BARNES RED HAT



Our next gathering is on

May 15th - 12:00 Noon
R Place South of Cable on Hwy 63



Anyone wishing to carpool,
please meet at the Town Hall

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.

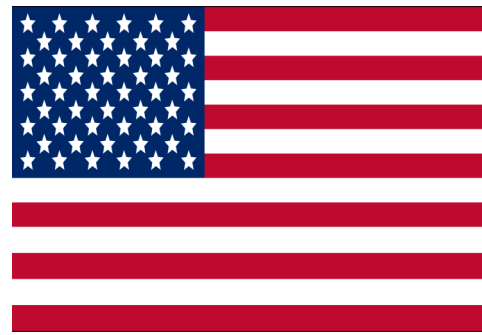


MOTHER'S DAY GIFT IDEAS

Rake the Yard * Wash the Windows * Vacuum
Clean the Garage * Do the Grocery Shopping

KEEP AN EYE OPEN FOR OUR FUNDRAISERS

AUGUST CAR SHOW - FALL FISH FRY



REST IN PEACE
ANN CARTER
YOU WILL BE MISSED

Service to be held at the Barnes Cemetery and
to continue to the Barnes V.F.W. Post 8329

WATCH FOR THE

***ROAD HOME* BOOTH**

AT THE

AUGUST CAR SHOW



**WOUNDED WARRIOR
PROJECT**

PLEASE CONTACT

VFW OR VFW AUXILIARY MEMBERS

FOR ADDITIONAL INFORMATION

LET'S "BRING" THEM HOME



THANK THEM ALL



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

WORSHIP HOURS
10:00 a.m. Sunday

Bible Studies

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

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

**BLESSED ARE WE
AND OUR NEIGHBORS**

BARNES COMMUNITY CHURCH FOOD PANTRY

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

Please bring identification

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

- For further information call - 715-795-2195



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

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

**BIG
SALE**

Come to the Biggest
Yard Sale in Bayfield County!

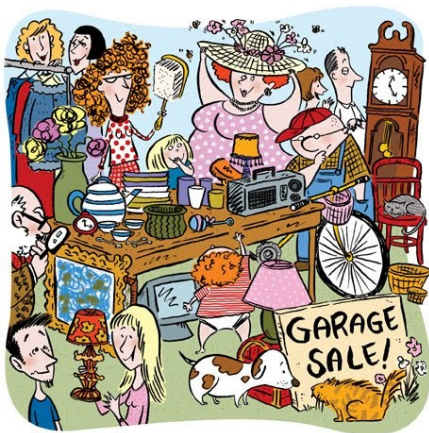
Barnes Community Church will hold it's annual
Trash for Cash sale on

Saturday, June 1, 2024

Everything from machinery and tools to household items
and sporting goods -- all of them at great prices.
Sale starts at 8:00 AM.

Barnes Community Church
3200 County Road N
Barnes, Wisconsin

Two miles east of Highway 27 on County N.



*If you have more than you need
Build a long table, not a higher fence*



BIG THANKS
TO YOU ALL
FOR YOUR SUPPORT

**STAY TUNED FOR OUR
SPRING/SUMMER HOURS**

**CHECK OUT OUR SPECIALS,
HOMEMADE SOUPS and
BAKED GOODS**

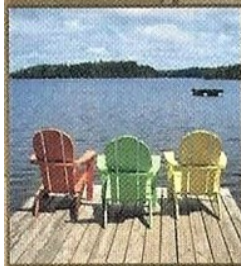


WINTER HOURS

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

**Bloody Mary's - Mimosas
Peppermint Schnapps**

Find us on Facebook: The Koffee Kup



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



**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**

March
Student of the Month



**Madison Campbell-12th gr - Taryn Kohlwey-11th gr.
Hayden Mikolatis-10th gr - Alexandra Dryer-9th gr.
Jamie Frint-8th gr - Tristan Scully-7th gr.**

**Thank you Christenson Construction for sponsoring our
March Student of the Month. Each student was given a \$25
Amazon gift card.**

2024 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



Justin Christenson
General Contractor

**CHRISTENSON
CONSTRUCTION**

NEW HOMES • REMODELING • ROOFING • SIDING • DECKS
FULLY INSURED • LICENSE #1163070
(715) 580-0367 • jchristensonconstruction@gmail.com
www.jchristensonconstruction.com

Del Jerome

DBA Jerome Excavating, LLC

Small loads of gravel, topsoil & rock
Stump Removal
Mini Excavator, Skid-steer, Small Dump Truck
715-739-6245 or 715-580-0216



9185 Cty Hwy N
Drummond, WI 54832
Email: deljerome@cheqnet.net

FREE ESTIMATES
BONDED & INSURED



PLACE YOUR AD HERE



ELITE PORTABLE TOILETS

715-398-0111
South Range, WI



Sun	Mon	Tue	Wed	Thu	Fri	Sat
28 ● 6:00pm Gym Time TI	29 ● 9:00am VANS: Golf @ ● 4:00pm MS Track @ ● 4:30pm SB/ BB Hom	30 ● 3:30pm MS Track Pr ● 4:00pm HS Golf @ Pr	01 ● 8:30am 7th Grade LE ● 10:00am VAN: CESA I ● 5:00pm Family Litera ● 5:30pm TM Gym Tim	02 ● 4:00pm HS Track @ I ● 4:30pm SB/BB @ Sou	03 ● 7:30am 2 VANS: Solo ● 4:00pm MS Track @ I ● 4:30pm CANCELED: S	04 ● 9:00am Home Golf N
05 ● 6:00pm Gym Time TI	06 ● 4:00pm HS Track @ / ● 4:30pm BB @ Bayfiel ● 5:00pm SB @ Chequ	07 ● 3:30pm HS Golf @ Hi	08 ● 9:00am HS Golf @ Irc ● 5:30pm TM Gym Tim ● 6:30pm National Hor	09 ● 4:30pm BB Home V \\ ● 4:30pm SB Home V /	10 ● 8:00am 2 VANS: CES/ ● 4:00pm MS Track Ho ● 4:30pm SB/ BB @ Bu	11 ● SB Gilman Slamfest
12 ● 6:00pm Gym Time TI	13 ● 10:00am HS Golf @ I ● 4:30pm SB/ BB Hom	14 ● 1:30pm Elem Spring ● 4:00pm HS Track @ / ● 4:30pm SB/BB Home ● 6:30pm Elem Spring	15 ● 8:30am VAN- Bayfiel ● 8:45am BUS: 1st & 2 ● 10:15am BUS: 3rd Gr ● 5:00pm School Boar ● 5:30pm TM Gym Tim ● 6:00pm Scholarship I	16 ● Science Project Viewi ● 8:30am 6th Gr Wax I ● 4:30pm BB Home V I	17 ● 7:30am Honors Choi ● 9:00am Elementary T ● 4:00pm MS Track @ :	18
19	20 ● 8:30am BUS: 4K-K to	21	22 ● 8:30am 4th FT To Ma ● 5:30pm Pre-Travel W ● 5:30pm TM Gym Tim ● 7:00pm MS/HS Sprin	23 ● 8:15am 5th/6th Field	24 ● Graduation Day ● 6:30pm Graduation C	25
26 ● No School - Vacation	27	28	29 ● 1:30pm End of Year I	30 ● End of 4th Quarter - ● 12:30pm Early Relea:	31 ● Teacher In-Service	01
May 23	2024 Graduation 5 pm					
May 26	Memorial Day Holiday - No School					
June 3	End of 4th Qtr (44 days) - Early Release					
June 4	Professional Development Day					

DRUMMOND HIGH SCHOOL CLASS OF 2024

Samantha Ellen-Raenae Alvey
Lily Mae Arvidson
Tyler Wayne Babcock
Clayton James Bjork
Annabelle Mary Blue
Madison Grace Campbell
Bailey Kay Christensen
Ayasha Taylor Cook
Sarah Mae Frint
Cole Jameson Giesregen
Kenneth Carl Harmon
Makayla Jean Harmon
Kallie Elizabeth Hedman

Kennedy Ann McKinney
Ana Connie Miller
Shawn Douglas Oreskovich
Ella Elizabeth Pearson
Michael Joseph Pliss
Nora Kathleen Skoraczewski
Nolan Patrick Taylor
Samuel John Tuttle
Joshua Thomas Tyson
Brook Reader Vaillancourt
Jared Neal vanDoorn
Reegan Rae-Marie Welhaven
Dean Michael Westlund





The 1,000 Books Before Kindergarten program is a nationwide challenge that encourages parents and caregivers to regularly read aloud to their children. By reading just one book a night, families can reach the 1,000 book goal in three years and provide their children with essential early literacy skills.

Research shows that the most reliable predictor of school success is being read to during early childhood. Reading to children from an early age can help close the vocabulary gap and prepare children to enter kindergarten with the skills they need to succeed. Most importantly, sharing books with the children promotes a lifelong love of books and reading.

The 1,000 Books Before Kindergarten program is available to all families with children between the ages of birth and five years. Registration is open.

Photos and milestones with incentives for our young readers are to be displayed in the library and on social media.

For more information, contact the library at the information listed below.

The program is free of charge.

Drummond Public Library
14990 Superior Street
Drummond, WI 54832

drummondwiLibrary.org
drumlib@drummond.wislib.org

Phone: 715-739-6290



EVENTS CALENDAR:

STORYTIME TUESDAYS:
7th, 13th, 21st, 28th 2 PM

POWER OF ATTY SESSIONS W/ BAYFEILD COUNTY:
TUESDAY 130 PM- 330 PM

DIANA RANDOLPH RECEPTION & DEMONSTRATION:
WEDNESDAY 15th 5 PM

ADULT CRAFTERHOURS:
THURSDAY 16th AFTER 5 PM

SEE PAGE 11 FOR THE CURRENT ART EXHIBIT INFORMATION

Many Trails to Take

Solo Art Exhibit by

Diana Randolph

Pastel Paintings, Pen & Ink Drawing, Notecards, &
Poetry Book

March 15 to May 20, 2024



Drummond Public Library & Historical Museum

14990 Superior Street

Drummond, WI 54832

Library Hours: Tuesday to Friday 10 a.m. to 5:00 p.m., Saturday 10 a.m. to 2:00 p.m.

Artist Talk/Demo: Wednesday, May 15, 5:00 p.m. followed by refreshments.

A percent of the sales will go to Drummond Public Library.

For more information, call 715.739.6200.

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:

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

STAY TUNED FOR UPCOMING EVENTS AND INFORMATION

BAHA MUSEUM GIFT SHOP CALL FOR APPOINTMENT

**NEW GIFT SHOP COORDINATORS:
Sally Pease & Donna Porter**

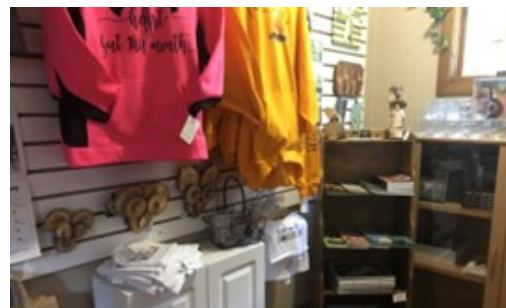
Are you looking for a special gift for a Birthday, Anniversary, Get Well, Thank You, or other occasion? Be sure to check out the new display of items in the Gift Shop. You'll find a wide array of interesting items for all ages:

- 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!



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 !!!!

We're not sure what Flower and Lil' Stinker are up to. They're probably hibernating!

UFO CRAFTERS

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

Always ready and waiting for information.



Barnes Area Historical Association, Inc.
5555 James Road
Barnes, WI 54873

MacQuarrie Books

The *Barnes area Historical Association (BAHA)*, as part of their Gordon MacQuarrie Program, publishes and offers four books of MacQuarrie authored stories that have never before been published in book form. Editor Dave Evenson has researched *The Milwaukee Journal / Sentinel* and all the outdoor sport magazines that had published Gordon's works and discovered many stories that did were not included in Zach Taylor's famous six books of MacQuarrie stories. Dave has produced these new books and they have become very popular additions to a reader's bookshelf and MacQuarrie personal collection.

In 2018, Dave produced *Right Off The Reel (ROTR)*. Gordon's byline at the Journal from 1936 through 1956 was titled *Right Off The Reel*, and among these many columns were a lot of stories about *The Old Duck Hunters Association, Inc.* This first book is full of stories about Hizzonor and Gordon and their many adventures and escapades taken from those columns.

Then in 2019, Dave created a second book of MacQuarrie's Milwaukee Journal columns titled *Dogs, Drink and Other Drivel (DDOD)*. *DDOD* brought many more stories from Mac's pen that have never before been read unless you received the Milwaukee Journal in his days at the Paper between 1936 and 1956. *DDOD* reveals stories that as Dave says are, "The *further* adventures of Gordon MacQuarrie" which would be a good subtitle for this new book.

In 2022, based on extensive research done by Keith Crowley when he wrote Gordon MacQuarrie's Biography *Gordon MacQuarrie: The Story of an Old Duck Hunter*, more magazine stories came to light so Dave produced a third book, *Found Stories of the Old Duck Hunters (FSODH)*. This book contains magazine stories not previously published in book form. This book has six Old Duck Hunters stories and twenty three stories about other escapades of Mac by himself with friends and associates. This book, added to the other two books, becomes an important second Trilogy of MacQuarrie stories.

These three books form a new triplicate and are available in hard cover and in a boxed set. Placed alongside a boxed set of the famous Zack Taylor Trilogy, it joins with to capture all of Mac's ODHA stories, hunting and fishing stories and stories of his friends and neighbors that he wrote for the newspaper and the various outdoor sporting magazines of his day, all in six books.

With access to all columns and magazine articles that Gordon ever wrote, Dave discovered a lesser known passion that Gordon had, muskies. Gordon had a large interest in muskie fishing and was abreast with the events of the world record muskies caught in his day. So, *MacQuarrie on Muskies (MOM)* became the fourth book, produced in 2023.

These books can also be ordered using the form on the backside or can be ordered online through the BAHA website bahamuseum.org by clicking on "MacQuarrie" and then on "Bookshelf".



Barnes Area Historical Association, Inc.

5555 James Road
Barnes, WI 54873

MacQuarrie Books Order Form

RIGHT OFF THE REEL (ROTR)

ROTR soft cover @ \$18.00 plus \$3.00 S&H, hard cover @ \$24.00 plus \$3.00 S&H

I would like ___ soft cover copies X \$21.00 totals \$ _____ (includes S&H)

I would like ___ hard cover copies X \$27.00 totals \$ _____ (includes S&H)

DOGS, DRINK & OTHER DRIVEL (DDOD)

DDOD soft cover @ \$20.00 plus \$3.00 S&H, hard cover @ \$26.00 plus \$3.00 S&H

I would like ___ soft cover copies X \$23.00 totals \$ _____ (includes S&H)

I would like ___ hard cover copies X \$29.00 totals \$ _____ (includes S&H)

FOUND STORIES OF THE OLD DUCK HUNTERS (FSODH)

FSODH soft cover @ \$23.00 plus \$3.00 S&H, hard cover @ \$29.00 plus \$3.00 S&H

I would like ___ soft cover copies X \$26.00 totals \$ _____ (includes S&H)

I would like ___ hard cover copies X \$32.00 totals \$ _____ (includes S&H)

BOXED SET of hard cover versions of ROTR, DDOD and FSODH @ \$115.00

I would like ___ Boxed Sets X \$115.00 totals \$ _____ (includes S&H)

MacQUARRIE ON MUSKIES (MOM)

MOM @ \$12.00 plus \$3.00 S&H (soft cover only)

I would like ___ copies X \$15.00 totals \$ _____ (includes S&H)

Total order \$ _____

Ship to address

Name _____

Street address _____

City _____ State _____ Zip _____

Send your order along with a check made payable to BAHA at 5555 James Road, Barnes, WI 54873.
Please allow 2 weeks for shipping.

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
Sarah Juleff
Whitney Jeanetta

Trivia Answer # 7: The US entered WWI in Europe



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



To the
Barnes Fire Department & EMS Team

These 2 and the rest of the team are my heroes. Thanks so much to the entire team for rescuing our dog from the partially frozen pond.

Lori Schmitz

Friday 4-8 pm

Rock out to Neptune Rising at Halfway Bar & Grill Saturday night!

Participating Establishments East to West – Bayfield & Douglas County ATV
Maps will be available at all the participating sponsors:

- KD's Bear Den Bar & Grill
- Tracks Inn Bar & Grill
- Barnes Trading Post & Wilderness Inn
- Robinson Lake Resort Bar & Grill
- Georgia's Bar & Grill
- Decoy Bar
- Cabin Store Bar & Grill
- Crosswinds Resort
- M&M's Y-Go-By
- Clearwater Resort
- Backwoods Bar & Grill
- Halfway Bar & Grill
- Buckhorn Bar & Grill
- Lookout Tavern
- Beer Stone Bar & Grill
- Tree Stand Tavern





New Senior Dining program starting up in Cable February 5!



New Senior Dining location in Cable to open February 5

A new Senior Dining experience will open February 5. People 60 and over are invited to join us for lunch and so much more! Besides enjoying a nutritionally balanced lunch, senior dining offers an opportunity to catch up with neighbors, meet new friends and take advantage of health or benefits related programming.

You are eligible if you are:

- Aged 60 or older
- The spouse or domestic partner of someone aged 60 or older
- An adult with a disability, younger than 60, who lives with an eligible older person participating in the program

Individuals under the age of 60 may sign up for the meal but will be required to pay the full cost of the meal.

The program is partially funded by contributions from users of Senior Dining. A donation of \$3.00 - \$5.00 per meal is suggested. Why the range? We know that some people are struggling with rising living expenses, but some seniors are more fortunate, and their generous donations go to support their neighbors. All contributions are put right back into the program to provide more meals.

Spread the word around and join us!

Food ~ Fellowship ~ Fun

Where: Cable United Church of Christ
13445 County Hwy. M, Cable, WI 54821

Days: 1st and 3rd Monday of every month

Time: Doors open at 12:00 noon
Meal served at 12:30 p.m.

Reservation Line or 715-373-3396

Questions: (Please leave name phone number, preferred meal location and date you will attend)
Reservations are needed to make sure there is enough food for everyone.



August 5, 1939 to March 16, 2024

Binnie Fay Mundle, age 84, of Barnes, WI, passed away peacefully after a long battle with cancer on Saturday, March 16, 2024.

Binnie was born August 5, 1939, and raised in Barnes, WI., the daughter of Kenneth and Sylvia (Knutson) Ellison. She was united in marriage to Edward "Red" Mundle on May 20, 1989. She worked many years in various nursing homes. She enjoyed taking long walks and living the country life. Like her mother she enjoyed being surrounded by wild and pet animals. She also, loved trips to Canada with Red to see family and friends.

Binnie is preceded in Death by her Father Kenneth, Mother Sylvia, Sister Grace and Husband Edward (Red).

She is survived by her children Roger Launderville (Becky), Betty Overfors, stepson Rick Mundle, and sister Frankie Meinke, grandchildren, great grandchildren and many nieces and nephews.

The family of Binnie Faye (Ellison) Mundle would also like to thank Angie for letting us gather at the Koffee Kup to celebrate and remember Binnies' life. It was short notice, however, she was able to cater a wonderful lunch for us. The gathering was hosted by her son Roger and wife Becky. Also, thanks to Bernice for keeping our coffee cups full.



ANN CARTER

**SERVICE TO BE HELD SATURDAY, MAY 25TH AT THE BARNES CEMETERY (TIME TO BE DETERMINED)
SERVICE TO CONTINUE AT THE BARNES V.F.W. POST 8329**



Our sincerest apologies for anyone we missed.



IRENE LUNDBERG

May 22, 1926 to April 2, 2024

Irene Lundberg, 97, passed away peacefully at Aspen Health and Rehab on Tuesday April 2, 2024.

She was born on May 22, 1926, in Duluth, MN to Carl and Anna Johnson. The family resided in Duluth during her early years. During the 1930's, in the midst of the Great Depression, her family moved to the town of Lakeside, Douglas County, WI. Irene graduated from Superior Central High in the spring of 1944. She then enrolled in Superior State Teachers College to pursue a degree.

Her plans were sidetracked in 1946 when she met Robert Lundberg who had returned home in December 1945 from over two years of overseas service in the US Army during WWII. They became engaged and married in September 1947. They then moved into their new home in Poplar, WI.

Irene and Bob had three sons - Terry, John, and Scott. John lost his life at age 18 while canoeing the Poplar River. Irene became a stay-at-home mom while the boys were young.

Irene was very active as a Cub Scout den mother, 4-H volunteer, speech consultant, Sunday school teacher and many more activities.

In 1961, Irene and Bob had acquired a lake home on Upper Eau Claire Lake in Barnes, WI. They enjoyed summer family time there until the 1980's, when they moved to the lake home full-time. They became involved with development of the Barnes Community Church which is a non-denominational church. They were both involved in church activities. In 1991, she and Bob built a home in Mesa, AZ where the couple stayed during the winter months.

Irene and Bob enjoyed traveling. They especially enjoyed trips to the Scandinavian countries. Irene's father was born and raised in Hagfors, Sweden. He was the only member of his family to immigrate to the U.S., so Irene had aunts, uncles, and cousins to visit in Sweden.

Irene enjoyed family events and especially time with her grandchildren and great grandchildren. After Bob's passing, Irene relocated to local senior living facilities and stayed engaged with family and friends. She was preceded in death by her parents and son John.

Survivors are sons Terry Lundberg and Scott (Holly) Lundberg, Grandchildren Britt Lundberg, Eric Lundberg, Alycen (Ben) Ford, Matt Lundberg, and Anna (Danny) Haskins. Also, great-grandchildren Sawyer, Parker and Harlow Haskins and Noah Ford.

Visitation will begin at 11am Friday, April 12, 2024, and will continue until the 12-noon funeral service at Barnes Community Church, 3200 County Highway N, Barnes, WI, with Pastor Jon Hartman officiating.

Memorials can be made to Barnes Community Church or the Richard I. Bong Veterans Historical Center, 305 Harbor View Pkwy, Superior, WI 54880.



Lenroot-Maetzold Funeral Home, 1209 E. 5th Street, Superior, is assisting the family with arrangements. To leave a condolence or sign the guestbook, please visit our website at www.lenroot-maetzold.com.





Twenty-two women gathered at Barnes Town Hall on a beautiful Tuesday on March 19th. We talked about gardens and potting parties, and wished we could be doing instead of talking... alas, the doing still has to wait, but not as long as this time last month.

We finalized dates for our annual potting parties (there will be two this year). In the midst of what can be a harsh winter/spring, it's wonderful to be inside PLANTING! The greenhouses graciously (at no charge) keep the pots we assemble until the end of May when they are ready to be outside. We also made some decisions about our greenhouse tour in May which is an exciting highlight of our year.

The club takes responsibility for maintaining the plantings and pots that adorn Town Hall and the Town office building. We also are very involved in the new gardens at Tomahawk Park. Discussion produced volunteers to head those activities. The club now issues membership cards which can be used at local greenhouses for discounts. Sooooo, we can buy more flowers!!

After our business meeting, our guest speaker, Nancy Walsh, a physical therapist at Tamarack Health in Hayward, and a Barnes resident herself gave us a wonderful presentation. She talked about and demonstrated ways to prevent injury and maintain spinal and joint health when gardening. She brought her own gardening tools and showed the right way to use them. We were excited to learn, but we were also a little embarrassed because we'd been making some real mistakes. It was helpful and a perfect introduction to the planting season.

Next month's meeting will be two-fold. The first potting party will be at Nature's Design in Hayward April 16th at 10:00, and the second will be at Wentworth Greenhouse April 23rd at 9:30. Join us if you're interested in getting a real taste of spring.

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

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

*April cold with dripping rain
Willows and lilacs brings again,
The whistle of returning birds,
And trumpet-lowing of the herds.*

-Ralph Waldo Emerson (1803-82)

Trivia Answer # 8: The American Civil War

FRIENDS OF OLYMPIC NATIONAL PARK

Thank you for sharing Sara

You should never pick a trillium. Here's why:

- It takes 9 years after germination for a trillium to flower.
- Each flower yields only ONE seed pod each year.
- Each plant can live up to 25 years, and gains all of its nourishment for the remainder of the year during the spring when its leaves are present.
- Trillium are propagated by ANTS. Not bees, the wind, or birds. The seeds are covered by a sweet coating which entices the ants to

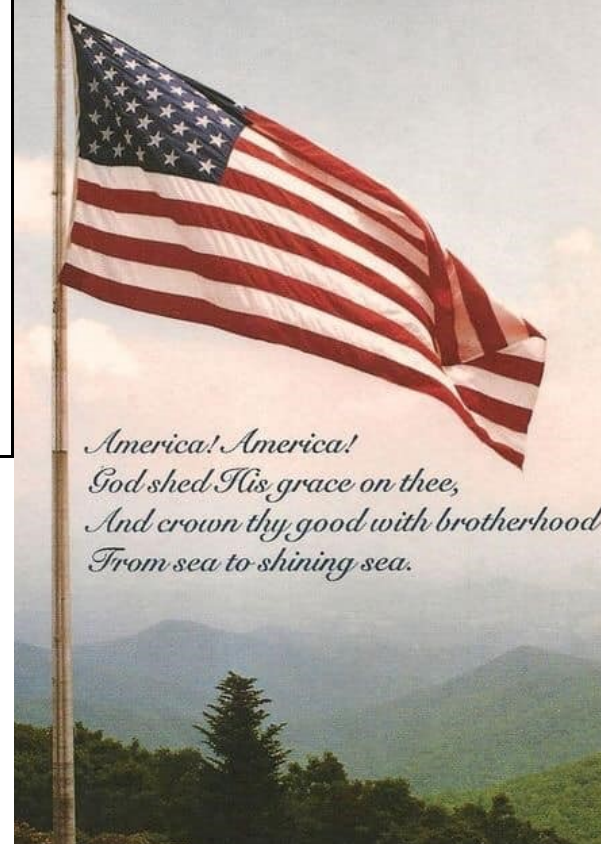
**Every trillium
in the forest
is essentially a
little miracle.**



Your cooperation is greatly appreciated.

IT'S THAT TIME AGAIN!

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



*America! America!
God shed His grace on thee,
And crown thy good with brotherhood
From sea to shining sea.*

BROWN RECLUSE SPIDER

At this time of year, this is worth seeing.
Show this picture to your spouse, your kids, grandkids, and friends. It could save their lives.
Remember what this Spider looks like and be careful while cleaning, as told below.

It's summertime & cleanup is going on. Be careful where you put your hands. They like dark spaces & woodpiles. Also, cool areas in the attic....

The Brown Recluse Spider is the most dangerous spider that we have here in the USA.
A person can die from its bite. We all should know what the spider looks like.

Please be careful. bites are dangerous and can have permanent and they like the darkness and tend to live in storage sheds or attics or other areas that might not be frequented by people or light.



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April Birthdays
Sam Freichowski 4/1
Christine Knabe 4/1
Kim Lindbolm 4/1
Sonja Thorn 4/2
Aaron Frierhood 4/4
Stacy Dragonowski 4/6
Jace Frierhood 4/6
Marilyn Yule 4/7
Molly Rice 4/9
Terri Maunu Halverson 4/14
Mike Bott 4/23
Carole Dewitt 4/23
DeWayne Hanson 4/24
Sarah Frint
Mike Cleary 4/29

May Birthdays

Happy Birthday
Happy Anniversary
and
Congratulations
to everyone we missed



HAPPY ANNIVERSARY

April 6th

50th

SHIRLEY (Frierhood) &
GAYLON HEISE

HAPPY 18TH
SARAH FRINT
WOO HOO!!!!



Trivia Answer # 2: 29

ANCHOR YOUR BOATS HERE



J&M Storage
Jeff Johnson

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

STORAGE FOR:

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



Caretaking
Spring/Fall Clean-up
Lawn Care
Exterior Staining/
Painting
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Jake Schiess 920-737-6351

The Origins of Memorial Day

Three years after the Civil War ended, on May 5, 1868, the head of an organization of Union veterans — the Grand Army of the Republic (GAR) — established Decoration Day as a time for the nation to decorate the graves of the war dead with flowers. Maj. Gen. John A. Logan declared it should be May 30. It is believed the date was chosen because flowers would be in bloom all over the country.

The first large observance was held that year at Arlington National Cemetery, across the Potomac River from Washington, D.C. The ceremonies centered around the mourning- draped veranda of the Arlington mansion, once the home of Gen. Robert E. Lee. Various Washington officials, including Gen. and Mrs. Ulysses S. Grant, presided over the ceremonies. After speeches, children from the Soldiers' and Sailors' Orphan Home and members of the GAR made their way through the cemetery, strewing flowers on both Union and Confederate graves, reciting prayers and singing hymns.

Local Observances Claim To Be First

Local springtime tributes to the Civil War dead already had been held in various places. One of the first occurred in Columbus, Miss., April 25, 1866, when a group of women visited a cemetery to decorate the graves of Confederate soldiers who had fallen in battle at Shiloh. Nearby were the graves of Union soldiers, neglected because they were the enemy. Disturbed at the sight of the bare graves, the women placed some of their flowers on those graves, as well. Today, cities in the North and the South claim to be the birthplace of Memorial Day in 1866. Both Macon and Columbus, Ga., claim the title, as well as Richmond, Va. The village of Boalsburg, Pa., claims it began there two years earlier. A stone in a Carbondale, Ill., cemetery carries the statement that the first Decoration Day ceremony took place there on April 29, 1866. Carbondale was the wartime home of Gen. Logan. Approximately 25 places have been named in connection with the origin of Memorial Day, many of them in the South where most of the war dead were buried.

Official Birthplace Declared

In 1966, Congress and President Lyndon Johnson declared Waterloo, N.Y., the "birthplace" of Memorial Day. There, a ceremony on May 5, 1866, honored local veterans who had fought in the Civil War. Businesses closed and residents flew flags at half-staff. Supporters of Waterloo's claim say earlier observances in other places were either informal, not community- wide or one-time events.

By the end of the 19th century, Memorial Day ceremonies were being held on May 30 throughout the nation. State legislatures passed proclamations designating the day, and the Army and Navy adopted regulations for proper observance at their facilities. It was not until after World War I, however, that the day was expanded to honor those who have died in all American wars. In 1971, Memorial Day was declared a national holiday by an act of Congress, though it is still often called Decoration Day. It was then also placed on the last Monday in May, as were some other federal holidays.



Some States Have Confederate Observances

Many Southern states also have their own days for honoring the Confederate dead. Mississippi celebrates Confederate Memorial Day on the last Monday of April, Alabama on the fourth Monday of April, and Georgia on April 26. North and South Carolina observe it on May 10, Louisiana on June 3 and Tennessee calls that date Confederate Decoration Day. Texas celebrates Confederate Heroes Day January 19 and Virginia calls the last Monday in May Confederate Memorial Day.

Gen. Logan's order for his posts to decorate graves in 1868 "with the choicest flowers of springtime" urged: "We should guard their graves with sacred vigilance. ... Let pleasant paths invite the coming and going of reverent visitors and fond mourners. Let no neglect, no ravages of time, testify to the present or to the coming generations that we have forgotten as a people the cost of a free and undivided republic."

The crowd attending the first Memorial Day ceremony at Arlington National Cemetery was approximately the same size as those that attend today's observance, about 5,000 people. Then, as now, small American flags were placed on each grave - a tradition followed at many national cemeteries today. In recent years, the custom has grown in many families to decorate the graves of all departed loved ones.

The origins of special services to honor those who die in war can be found in antiquity. The Athenian leader Pericles offered a tribute to the fallen heroes of the Peloponnesian War over 24 centuries ago that could be applied today to the 1.1 million Americans who have died in the nation's wars: "Not only are they commemorated by columns and inscriptions, but there dwells also an unwritten memorial of them, graven not on stone but in the hearts of men."

To ensure the sacrifices of America's fallen heroes are never forgotten, in December 2000, the U.S. Congress passed and the president signed into law "The National Moment of Remembrance Act," P.L. 106-579, creating the White House Commission on the National Moment of Remembrance. The commission's charter is to "encourage the people of the United States to give something back to their country, which provides them so much freedom and opportunity" by encouraging and coordinating the commemorations in the United States of Memorial Day and the National Moment of Remembrance.

The National Moment of Remembrance encourages all Americans to pause wherever they are at 3 p.m. local time on Memorial Day for a minute of silence to remember and honor those who have died in service to the nation. As Moment of Remembrance founder Carmella LaSpada states: "It's a way we can all help put the memorial back in Memorial Day."

WE NEED YOUR STORIES!!!!!!!!!!!!!!!!!!!!

 **THE WINDSOR**
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Barnes, WI
715-795-2315



THURSDAY BANGO

Tuesday - Saturday
4:00 p.m. - 10:00 p.m.
Join us for Sunday Omelet Bar 9 - 12

Del Jerome DBA Jerome Excavating, LLC

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

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9185 Cty Hwy N

Drummond, WI 54832

Email: deljerome@cheqnet.net



FREE ESTIMATES
BONDED & INSURED

Trivia Answer # 10: The Chernobyl nuclear explosion

freedom isn't
free

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)

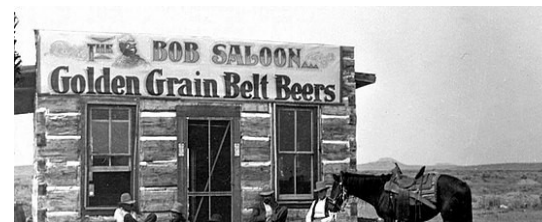
Lyndale Bay Resort

Tall Pines Bar and Grocery

Traut's Resort

Frontier Supper Club

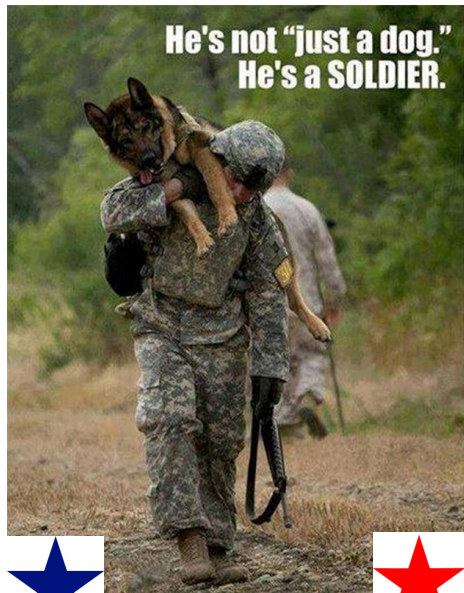
Cheesie's Lakeview Resort



Blanc

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



ADOPT !!!

Northwoods Humane Society

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

Phone: 715-634-5394

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

PLEASE REMEMBER...

Pets are not just presents or toys

THEY ARE A LIFETIME

NORTHLAND VETERINARY SERVICES

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

HAYWARD ANIMAL HOSPITAL

Dr. Todd Ostrander # 715-634-8971
15226W Cty Rd B, Hayward

NORTHSTAR VETERINARY CLINIC

Dr. Sammi Pumala # 715-739-6823
152545 Old 63 N, Drummond

SEELEY VETERINARY CLINIC

Dr. Puzia # 715-634-5996
12942W, W Cty Hwy OO, Hayward
www.seeleyvetclinic.com

PUPPY LOVE PET STYLING BOUTIQUE

715-634-0122
10506 Wisconsin Ave., Hayward

Mon: 8:00 – 5:00
Tue: 8:00 – 5:00
Wed: Closed
Thu: 8:00 – 5:00
Fri: 8:00 – 5:00
Sat: 8:00 – 5:00
Sun: Closed



**Trivia Answer # 9:
Daisy & Sweet Pea**

LEADING EDGE VETERINARY CLINIC

715-934-9055
10120 County Hwy M, Springbrook
info@leadingedgevets.com



Leading Edge Veterinary Services provides care to small and large animals in Northwestern Wisconsin. We take pride in providing all animals with exceptional and compassionate veterinary care.

The clinic site is conveniently located at N10120 County Hwy M in Springbrook, WI and has the ability to handle both small (dog and cats) and large animals (horses, goats, cows). Our large animal veterinarians also travel throughout Northwestern Wisconsin providing routine and emergency care for cattle, horses, small ruminants, pigs, poultry, and camelids.

For those of you, like me, didn't know what Ruminants or Camelids were...

- Ruminants include cows, sheep, goats, moose, camels, deer, giraffes, and buffalo.
- Camelids include camels, llamas and alpacas, vicunas and Guanaco's (along the lines of an alpaca or llama)



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.....



**GOD
BLESS
OUR
CANINE
VETS**



OUR DEEPEST SYMPATHIES TO THOSE WHO HAVE LOST THEIR BELOVED PET



PLEASE PAY ATTENTION TO YOUR BABIES NEEDS - Whether cold or hot weather you need to pay attention to the elements. Their paws can get burned from the hot black top or the ice and snow when taking them for a walk or just leaving them outside.

Warmer weather is coming, cold weather hasn't left us yet and they count on your to know when to let them out and how long to leave them out.

Leaving animals outside is nice during mild weather, but **PLEASE**, do not leave them out in the cold or in the heat.

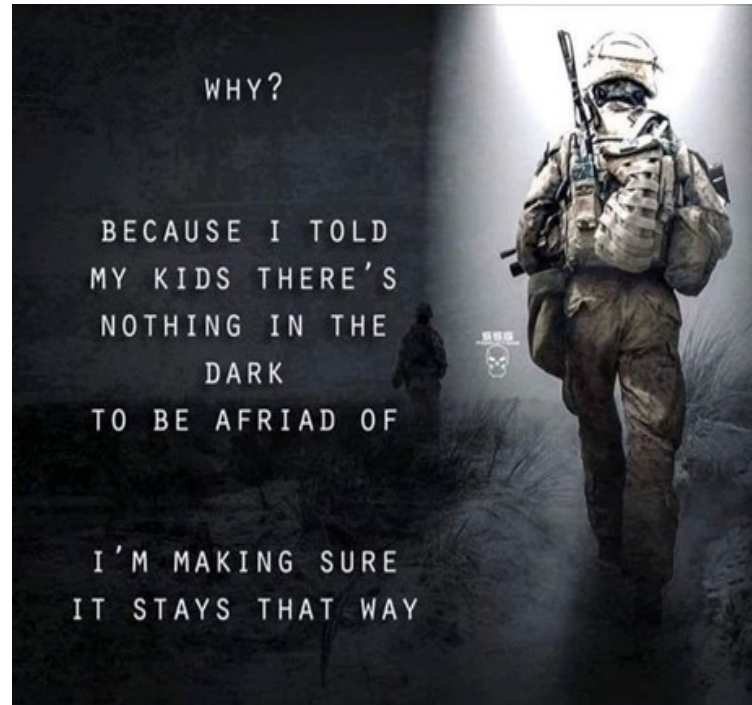
If you feel you don't have a choice.....

YOU DO! FIND IT !!!!!

Pets like to go where it's warm, and for those with floor vents, this is something to be mindful of. AND,

keep an eye over the summer months as they may seek the cool air of the air conditioner.





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!!!!
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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

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



BARNES BOOK CLUB



April is *POETRY MONTH*
We are also reading "*The Crossing*" by Gary Paulsen

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.

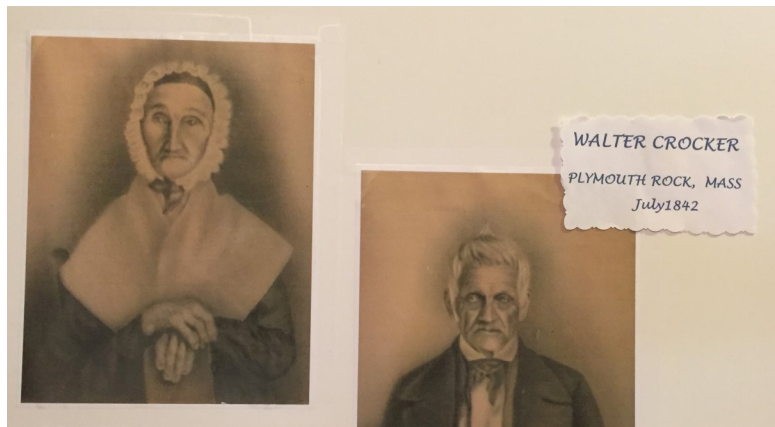
Ancestry.com
Genealogy.com
My Heritage.com
FamilySearch.org
GenealogyBank.com



**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. Left is part of the Pease family. My Grandmother, Blanche (Pease) Frierwood was the daughter of Lucius and Laura Pease (his first wife).

The signature date is 1842



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Registration Center"

SPRING HOURS

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

Bar & Kitchen Hours:

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

Wednesday:
Bar: 12pm to close
Kitchen: Closed

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

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

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WELCOME
HUNTERS &
FISHERMEN



ALSO AT THE CABIN STORE

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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: The sinking of the Titanic

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Office: 715-634-6237



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EMPTY REFRIGERATORS, FREEZERS (SMALL) \$15.00
PROPANE TANKS: MUST BE EMPTY 20# \$5.00 / 30# \$10.00 / 100# \$ 20.00
STUFFED CHAIRS; \$15 EACH
COUCHES/LOVESEAT: \$ 30.00 EACH
MATTRESS/BOX SPRING-ANY SIZE \$20.00 EACH
HIDE-A-BED/SLEEP SOFA: \$30.00 W/O MATTRESS / \$ 45.00 WITH MATTRESS
TIRES: CAR/LIGHT TRUCK \$10 EACH - WITH RIM \$ 12.00 EACH
LARGE TIRES;TRUCK/TRACTOR -- \$\$ DETERMINED BY ATTENDANT
TELEVISIONS AND COMPUTER EQUIPMENT NOW CHARGED BY WEIGHT, NOT SIZE
MISC. FURNITURE; (TABLES, CHAIRS, ETC.) \$5.00—\$10.00 EACH
PLASTIC LAWN CHAIRS: SMALL \$ 2 EA / LARGE \$ 3 EA / TABLES \$4 EACH
CARPETING, PADDING, RUGS, DEPENDING ON SIZE; \$20.00 AND UP
DEHUMIDIFIERS / COMPLESSORS \$ 15 EACH
FLOURESCENT BULBS 8 FOOT; \$5.00 EACH
ELECTRICAL APPLIANCES: (STOVE, WASHER, DRYER, MICROWAVE, WATER HEATER BBQ GRILLS) \$5.00 EACH
BATTERIES, METAL, GRASS CLIPPINGS, PINE NEEDLES, BRUSH AND CLEAN WOOD: FREE
BUILDING MATERIALS /DEMOLITION WILL BE CHARGED \$ 54 / CUBIC Yd. EXAMPLE: A 5'8'2" TRAILER WOULD COST \$ 160.00 ETC.
LAWN MOWERS ARE \$ 10.00, RIDING LAWN MOWERS ARE \$ 20.00
TELEVISIONS AND COMPUTER EQUIPMENT AND LARGE ELECTRONICS WILL NOW BE CHARGED BY WEIGHT, NOT SIZE. ALL OTHER MISC. ITEMS TO BE DETERMINED BY ATTENDANT.

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.

Phone: 715-795-2244

Location: County Highway N East of Lake Road.

Hours of Operation:

Sunday and Wednesday 8 a.m. to 2 p.m. Year round

Also open Saturday 8 a.m. to 2 p.m. April 1st through September 30th ONLY

NAMEKAGON TRANSIT BAYFIELD COUNTY ROUTE



EVERY TUESDAY

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: (866) 295-9599

Direct: 715-634-6633.

- | | |
|-------|--|
| 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 |

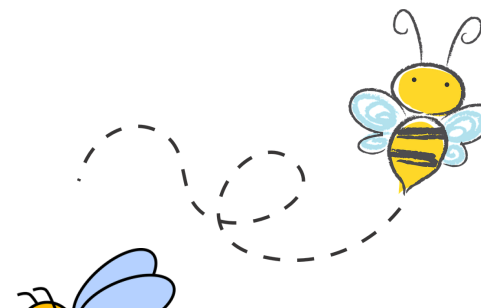


A THANK YOU



TO SALLY PEASE

FOR SHARING



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:

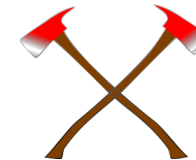
Carrie Linder, CSW
Aging & Disability Services Manager

Carrie.linder@bayfieldcounty.wi.gov

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



R



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

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>

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.**

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'.)

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.

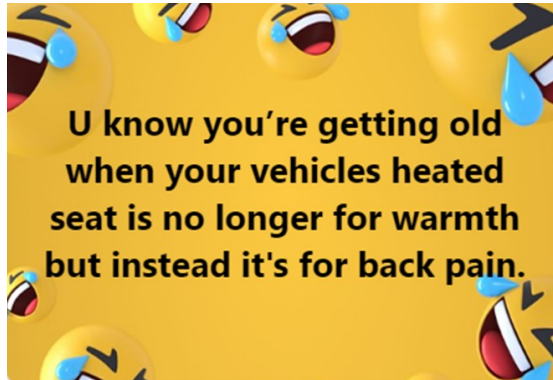


Trivia Answer # 4: The US Revolutionary War

**THANK YOU FOR
"GOING GREEN"**

Find us at:

WANTED: 1970 Arctic Cat Panther with Montana Pipes
Contact Jack @ 715-580-0415



**MY FRIEND IS LOOKING FOR A PLACE TO RENT
IF YOU HAVE ANYTHING OR KNOW OF SOMEONE
RENTING OUT, PLEASE GIVE**

JORDAN A CALL AT 218-213-1216

GARAGE SALE

?

**OLD BARN WOOD
WANTED**

Email:
barnesnotesandnews@gmail.com

**YARD
WORK**

?

**PET
CARE**

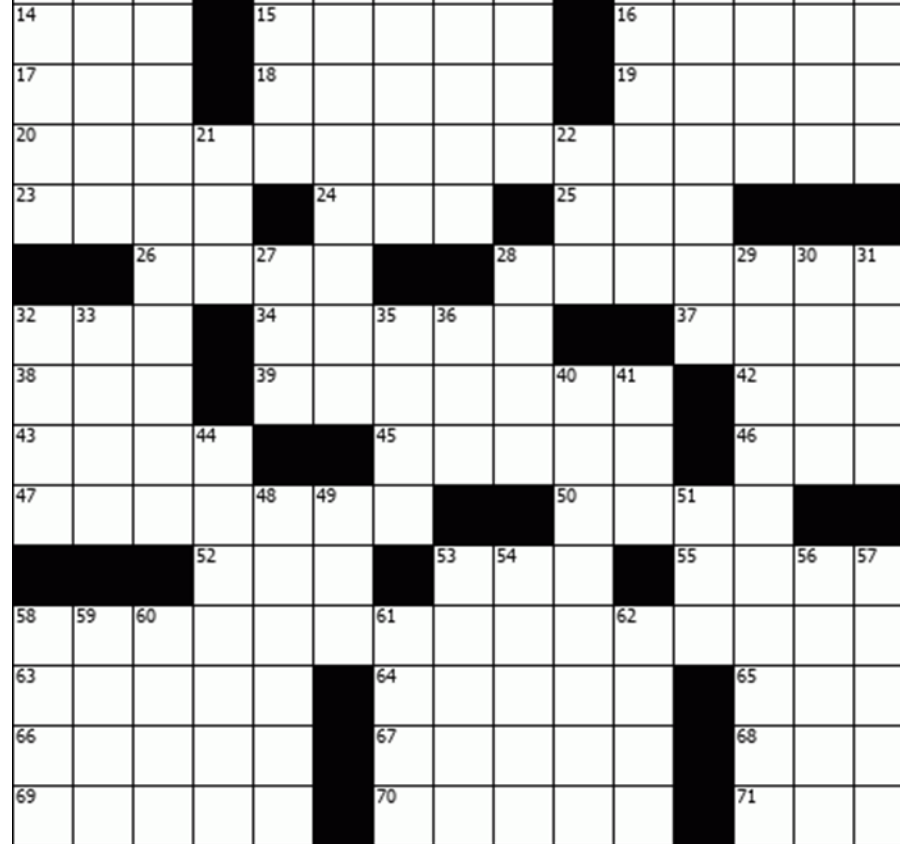
SEND YOUR INFO TO
barnesnotesandnews@gmail.com

Give me a call:

Julie (Friermood) Sarkauskas

715-795-2775

- 4. Give testimony
- 9. Stitch temporarily
- 14. Ipanema locale
- 15. Chill-inducing
- 16. Remove, as a corsage
- 17. Part of Q&A
- 18. Move effortlessly
- 19. Sinuous
- 20. Place to eat
- 23. End of a loaf
- 24. Pawn or bishop
- 25. Monkey suit
- 26. Musical McEntire
- 28. Hook-shaped peninsula
- 32. Ill-behaved
- 34. Ventriloquist Bergen
- 37. Brake component
- 38. "___ been thinking . . ."
- 39. Place to eat
- 42. Boom times
- 43. Audition reward
- 45. Marx Brothers straight man
- 46. CBS drama
- 47. Taper off
- 50. 11th U.S. President
- 52. Dada artist
- 53. However, briefly
- 55. Scraped knee, to a toddler
- 58. Place to eat
- 63. Helps, as a crook
- 64. ___ orange
- 65. Comic's bit
- 66. Stable fathers
- 67. Basketball stadium
- 68. Come up short
- 69. Bear in a crib
- 70. Shindig
- 71. Composer Rorem



Down:

- 1. Dumpster stuff
 - 2. "___ when?"
 - 3. Place to eat
 - 4. Western lily
 - 5. Built to last
 - 6. Novelist Jong
 - 7. Quinn of "Practical Magic"
 - 8. Snorkelers' site
 - 9. Smash to bits
 - 10. Takes over, as territory
 - 11. Practice pugilism
 - 12. Polynesian carving
 - 13. Singer from Ireland
- 21. Corrida cheer
 - 22. LAX posting
 - 27. Derby transaction
 - 28. Wheat, for one
 - 29. Place to eat
 - 30. "My mistake!"
 - 31. Ricky, on "I Love Lucy"
 - 32. Audubon subject
 - 33. Openly admit
 - 35. Steady stare
 - 36. "___ you serious?"
 - 40. Adversary
 - 41. Herd word
- 44. Put on the books
 - 48. Requiring fancy duds
 - 49. Vinyl collection
 - 51. Sodom survivor
 - 53. Wonder Woman's headgear
 - 54. Hang in the air
 - 56. Floored
 - 57. Barely defeated
 - 58. Fling
 - 59. Theater award
 - 60. Uncool dude
 - 61. Cold period
 - 62. Do in

APRIL TRIVIA:

1. What are April showers said to bring?
2. How many days did April have in the early Julian calendar?
3. What happened in the North Atlantic on April 14, 1912?
4. What began on April 19, 1775?
5. The Pony Express started in the American West in April of 1860. How long did it last?
6. Which of America's founding fathers was born on April 13, 1743?
7. What significant event in world history occurred on April 6, 1917?

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

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



MARCH CROSSWORD ANSWERS

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



We don't know them all
but we owe them all.

Lemon leaves smell so good. Awesome for kitchens, bathrooms or any place in the house.



A lot of work but very very cool for an artist or someone with a lot of patience and love for rocks.



Mosquito repellent planter
Lavender, Marigolds and Rosemary



Just something beautiful



This is a Japanese Bush Cranberry, also known as Viburnum Plicatum. Just something beautiful to share.





Gardening For Beginners

Peas don't like too much water.

Potatoes don't like tomatoes.

Potatoes don't like cucumbers.

Potatoes and cabbage are friends.

Do not plant beans with onions or beets.

Beans love carrots.

Beets love onion, cabbage, potatoes.

Tomatoes love carrots, peas.

Cabbage does not like radishes.

Carrots and onions do well together.

Marigolds can help repel pests.



BERRY PICKIN' SEASON IS COMING PICK YOUR OWN BERRIES IN THE BAYFIELD, WI AREA

CHECK OUT LOCAL FARMS at: Bayfield Chamber of Commerce: # 715-779-3335 or www.bayfield.org

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

- Highland Valley Farm # 715-779-3941 - 87080 Valley Rd., Bayfield 54184 Phone:
- Erickson Orchards # 715-913-0717 - 86600 Betzold Rd, Bayfield, WI 54814
- Sunset Valley Orchard / Gift Shop # 715-779-5510 - 86520 Valley Rd., Bayfield, WI 54184
- Apple Hill Orchard # 715-779-5425
- Bayfield Apple Company # 715-779-5700 (mid July - Tart Cherries)
- Blue Vista Farm # 715-779-5400 (mid July - August - Raspberries)
- North Wind Organic Farm # 715-779-3254

BERRY PIE COMBINATIONS TO PLAY AROUND WITH THIS SUMMER

- **STRAWBERRY - RHUBARB**
- **BLUEBERRY - RASPBERRY**
- **PEACH - RAISIN**



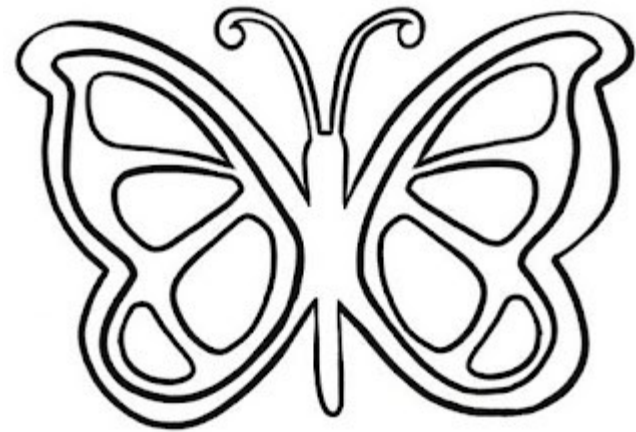
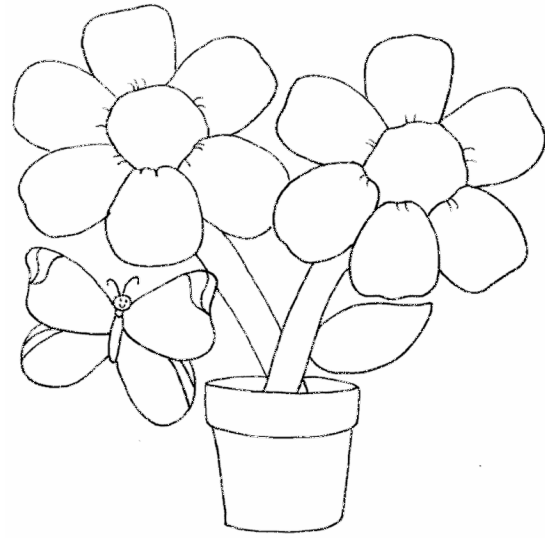
MAKE SOME GOOD OLD FASHIONED PIE CRUST.

(STORE BOUGHT PIE CRUSTS ARE GREAT IF YOU DON'T HAVE TIME)

See Recipe page 56 for homemade pie crust



APRIL
SHOWERS
BRING → MAY
flowers



hello
SPRING



toss in pan as needed. No need to ever waste fresh herbs again!



Did you now this about onions?

Onions are a great companion for other herbs/vegetables as they keep pests away.

The number of leaves (stems) indicates the number of layers the onion currently has. An onion with will typically have 13 layers when it's all said and done.



"This is a basil and herb garden being fed with banana peel water. Take 2 banana peels and soak overnight in a gallon of water. Water your plants with the banana peel water which is full of potassium and more and it does not need to be refrigerated. Keep a jug going all the time and keep adding water as it's used up. You can also through new peels in the water as you eat them.

The peels turn brown and you can discard them after you've added more peels. It's a great organic fertilizer. This is good on veggies, herbs, flowers and tomatoes and green peppers, dill and spearmint plants.

GASTRO OBSCURA

Ever listen to the sick beats of rhubarb growing in the dark? Forced rhubarb, which is made to mature in near total darkness, grows at such an alarming rate—as much as an inch a day—that it actually makes squeaks, creaks, and pops as it gets bigger.

<https://www.atlasobscura.com/articles/forced-rhubarb-makes-sound>

The technique makes for sweeter rhubarb, growers say, as well as a percussive, chaotic rhythm.

Enjoy this kaleidoscopic tart to the smooth sounds of rhubarb snapping & crackling on SoundCloud:

<https://www.atlasobscura.com/.../forced-rhubarb-makes-sound>



TIME TO GET YOUR GARDEN ON

Tilling * Raking * Weeding * Plant Stakes * Compost

Feeding * Treating * Hoeing * Fencing * Watering





Certified Nutritionist, Fitness
Trainer & Health Coach

<https://linktr.ee/cherylpease>

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

WE CAN NEVER REPAY YOU !!



WE'LL HAVE CHERYL'S UPDATES FOR THE JUNE ISSUE

- **STAY STRONG - STAY HEALTHY - TAKE TIME FOR YOURSELF -**
- **DON'T SWEAT THE SMALL STUFF -**



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

Cheryl Pease



HONOR THE FALLEN

**THEY GAVE THEIR ALL
FOR YOU WITHOUT
NEEDING TO MEET YOU**

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.



By Rob Lynch

In the movie Forrest Gump, Bubba listed at least 21 different ways to prepare shrimp. My favorite way, of course, is on the grill. That said, there are dozens and dozens of different dishes for grilled shrimp. Since shrimp is so versatile and the recipes are endless, let's focus on some pro-tips that I recommend when cooking shrimp on your favorite grill.

It all starts with good product. Luckily, shrimp is readily available at the local grocery store, warehouse club, or at your favorite meat market or fish monger. Shrimp is sized by the approximate number of shrimp (count) per pound. Small (71-90), medium (41-50), jumbo (21-25) and colossal (16-20). Being a distance away from the Gulf Coast, I prefer to purchase frozen shrimp rather than "fresh." When fishermen bring shrimp onto their boats, they throw them into ice immediately, freezing them within a very short time of being out of the water. This preserves the fresh, shrimp-y flavor of the shrimp, freezing them in time so that they're same-day fresh until they get thawed out again. If you see a guy selling fresh shrimp out of the back of a pickup in Northern Wisconsin, you might want to keep driving.

For the grill, I recommend using paddle skewers or skewers that are somewhat square. This will help prevent the shrimp from rolling when you flip the skewers on the grill. If you use round skewers, use two skewers for each shrimp set. Set them an equal space apart (maybe 2" for large shrimp), running in the same direction. After cleaning the shrimp, I usually leave the tail on for a better presentation. Depending on your dish, you may choose to leave the entire shell in place as it provides additional flavor (peel and eat). When marinating don't soak for too long. The acid in the marinade can cure or "cook" shrimp over time, which can inhibit your actual cooking process. To avoid this, marinate your shrimp for no longer than 30 minutes. Make sure that your grill is hot, and the grill grates are clean and well oiled. Shrimp cooks fast and will stick to a dirty grate. The outside of the shrimp should turn a nice pink color when it is grilled while the meat inside should be white and opaque. Last, there is no need for shrimp to rest after cooking. Dig in while it's hot off the grill!

Rob Lynch got his start in the supper clubs of Barnes, Wisconsin in the 70's and 80's. His restaurant career spans 30 years in Wisconsin, Minnesota, North Dakota and Florida.

You can get more grilling, smoking and beverage tips at his website: www.beercheesesoup.com

MARINATED JALAPEÑO SHRIMP

- 1-2 lbs shrimp, peeled and deveined, tail left on
- 1 bunch of cilantro
- 6 jalapeños
- 3 cloves garlic
- 4 green onions or scallions
- 1/2 cup olive oil
- 1 tsp cumin
- 1 tsp salt
- 1 tsp pepper
- 1 fresh lime



Slice the jalapeños and remove the seeds. In a food processor, chop the jalapeños, scallions, and garlic. Add the cilantro, salt, pepper, cumin, and olive oil and puree until everything is combined. Pour into a container or Ziploc bag. Add shrimp and marinate for 30 minutes. Remove from marinade and skewer the shrimp. Don't be afraid to leave plenty of marinade covering the skewered shrimp. Set up your grill for direct cooking and preheat to medium-high. Grill the shrimp for 5-7 minutes, turning the shrimp halfway through the process. The marinade may cause Flare-ups, so don't leave unattended. [The outside of the shrimp should turn a nice pink color when it is cooked while the meat inside should be white and opaque.](#) Be careful not to overcook the

1. Buy a chuck roast.
 2. Put it in the crock pot.
 3. Sprinkle Hidden Valley ranch dressing on top.
 4. Sprinkle McCormick Au Jus mix on top.
 Put a stick of butter on top.
 Put about 5 pepperoncini peppers on top. (You buy them in a jar.)
 Do NOT add water. Cook in crock pot on low for about 8 hours.



NO PEEK BEEF TIPS

Ingredients:

- 2 lbs stew meat
- one can cream of mushroom
- one packet brown gravy
- one envelope beefy onion soup mix
- one can of water.

Directions:

- Mix together in a 13x9 pan and cover with foil.
- Bake at 300 for 3 hours. No peeking!
- Meat is super tender and delicious.
- Serve with mashed potatoes or noodles.

PARMESAN ROASTED ASPARAGUS WITH TOMATOES AND BALSAMIC

Shared by Melodee Miller

Ingredients:

- 1 bunch of asparagus, trimmed
- 7 large thin basil leaves
- 1 pint cherry tomatoes, halved
- 2 garlic cloves, minced
- 1/4 teaspoon black pepper
- 1/4 teaspoon salt
- 1 tablespoon olive oil
- 1/2 cup grated Parmesan cheese
- Balsamic reduction (store-bought or homemade)



Directions:

- Preheat your oven to 400°F (200°C). Line a baking sheet with parchment paper or lightly grease it.
- Place the trimmed asparagus spears on the prepared baking sheet. Scatter halved cherry tomatoes around the asparagus.
- Drizzle olive oil over the asparagus and tomatoes. Sprinkle minced garlic, salt, and black pepper evenly over the vegetables.
- Tear the basil leaves into smaller pieces and sprinkle them over the vegetables.
- Sprinkle the grated Parmesan cheese over the top of the vegetables.
- Place the baking sheet in the preheated oven and roast for about 15-20 minutes, or until the asparagus is tender and the tomatoes have softened, and the cheese is golden brown and bubbly.
- Once roasted, remove the baking sheet from the oven.
- Drizzle balsamic reduction over the roasted vegetables.
- Serve the Parmesan roasted asparagus and tomatoes immediately as a delicious side dish.



Ingredients:

- 1 package Cheddar Bay Biscuit Mix
- 1 tsp garlic
- 1 tsp Italian Seasoning

Crab:

- 1 pound lump crab meat, be sure it is fully cooked
- 1/4 tsp paprika
- 1/2 tsp onion powder
- 1/2 + cup mayonnaise
- 1 tbsp mustard
- 1./2 sleeve Ritz crackers, crushed
- 1 cup grated parmesan

Directions:

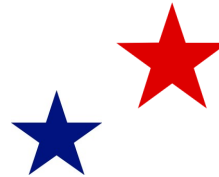
- Make the biscuit mix according to package directions, set to the side
- Preheat the oven to 375*, spray two muffin tins with nonstick spray
- In a bowl, combine the crab meat, paprika, onion powder, mustard, mayonnaise and crushed crackers
- Stir to combine well, adding a touch more mayonnaise if needed.
- Using a scoop, place some biscuit mix on your hand that has been dusted with flour, Form a cup type of biscuit
- Take a scoop of the crab mix and place it in the bowl part of the biscuit
- Cover the biscuit with a little more biscuit dough
- Continue until you have used all the dough
- Place each biscuit into a muffin tray
- Bake for 12 to 15 minutes
- Brush with a mixture of melted butter and 1 tsp of lemon juice



FILET MIGNON WITH SHRIMP AND LOBSTER CREAM SAUCE Louisiana Cajun Cooking and Recipes

Ingredients:

- Filet mignon steaks
- Shrimp, peeled and deveined
- Lobster meat, chopped
- Heavy cream
- Butter
- Garlic, minced
- White wine (optional)
- Fresh parsley, chopped
- Salt and pepper



Directions:

- Prepare the Filet Mignon: Season the filet mignon steaks with salt and pepper. In a skillet, heat some butter or oil over medium-high heat. Cook the steaks to your desired doneness, then remove them from the skillet and let them rest.
- Cook the Shrimp and Lobster: In the same skillet, add a bit more butter and sauté the garlic until fragrant. Add the shrimp and lobster, cooking until the shrimp are pink and opaque. Remove the shrimp and lobster from the skillet and set aside.
- Make the Cream Sauce: Deglaze the skillet with a splash of white wine (if using) and add heavy cream. Let it simmer until the sauce thickens. Return the shrimp and lobster to the skillet, warming them through in the sauce.

MASHED POTATO PUFFS The Cooking Jar

Ingredients:

- 2 cups mashed potatoes
- 3 large eggs, beaten
- 1 cup cheddar cheese, shredded
- 1/4 cup bacon bits
- 1/4 cup chives, chopped
- Pepper to taste
- 1/4 cup Parmesan cheese, shredded

Directions:

- Combine mashed potatoes, eggs, cheddar cheese, bacon bits and chives.
- Season with pepper if needed.
- Grease a muffin pan and mound a heaping spoonful into each cup.
- Sprinkle each cup with Parmesan cheese.
- Bake for 30-35 minutes at 400°F or until golden brown.
- Cool for 5 minutes and dish and serve warm with sour cream.

Enjoy!



MUSHROOMS & CHEESE CHICKEN

Facebook Recipes

Ingredients:

- 6 thin sliced chicken breasts
- 1 container of green onion cream cheese
- 1/4 cup olive oil
- 1/2 cup chicken broth
- 1 Large package of sliced mushrooms
- 1 small bag fresh baby spinach
- Sprinkle of Weber Herb and Garlic Seasoning
- Sprinkle of pepper
- 8 oz shredded mozzarella cheese

Directions:

- Lay chicken out in a 9x13" pan in single layer, top with spinach and mushrooms.
- Sprinkle the seasonings over the top.
- Soften cream cheese and whisk in olive oil and chicken broth.
- Pour over mixture.
- Lay a piece of foil over the top but do not seal.
- Bake at 375 for 20 minutes, remove foil and bake uncovered for another 20-25 minutes, then sprinkle Mozzarella cheese on top and Bake uncovered for another 10 minutes or until starting to brown.
- Let cool for 10 minutes and serve.



NO BAKE TWINKIE STRAWBERRY DESSERT

Ingredients:

- 9 Twinkies
- 1 pkg Instant Vanilla Pudding
- 1 1/2 cup Milk
- 8 oz Cool Whip
- 16 oz Frozen Sliced Strawberries in Sugar (thawed)

Directions:

- In a 8x8" pan arrange 9 Twinkies to cover the bottom.
- Spoon strawberries and about half of the syrup over the Twinkies.
- Beat pudding mix and milk until lightly set.
- Spread pudding over strawberries.
- Spread whipped topping over pudding.
- Place in refrigerator to set for several hours.



HAWAIIAN PINEAPPLE CAKE

Ingredients:

- 2 c all-purpose flour
- 2 c sugar
- 2 eggs
- 1 tsp baking soda
- 1 tsp vanilla
- pinch salt
- 1 – 20 oz can Crushed pineapple (undrained) in its own juice – **not in syrup**
- 1 c chopped nuts (optional)

Heat oven to 350

Cream Cheese Frosting:

- 1/2 c butter or 1 stick
- 1 – 8 oz cream cheese, softened
- 1 tsp vanilla
- 1 1/2 c confectioners' sugar
- coconut for garnish – optional

Directions:

- Mix all of the cake ingredients together in a bowl.
- Pour into a greased 9X13 inch cake pan
- bake at 350 for 35 – 40 minutes (until top is golden brown).

Frosting:

- Beat butter, cream cheese and vanilla together until creamy.
- Gradually mix in powdered sugar.
- Frost cake with cream cheese frosting while still warm.
- Sprinkle with chopped nuts if desired.



BUTTERSCOTCH LUSH CAKE

Ingredients:

Crust:

- 1/2 cup butter cubed
- 1 cup all-purpose flour
- 1/2 cup pecans

Filling:

- 1 8 oz pkg cream cheese, softened
- 1 cup powdered sugar
- 1 cup whipped topping
- Pudding Layer:
- 3 cups cold milk
- 2 3.4 oz pkg butterscotch pudding

Topping:

- 1 8 oz container whipped topping
- 1/4 cup chopped pecans

Directions:

- Preheat oven to 350 degrees F. Grease a 9x13" baking pan with non-stick cooking spray, set aside.
- In bowl cut together the butter and flour until crumbs form, stir in the pecans.
- Press into bottom of pan and bake in oven for 20 minutes, remove and cool completely.
- To make filling, beat together the cream cheese and powdered sugar until smooth, add in whipped topping and beat again until combined, spread over crust, set aside.
- In another large bowl mix together the pudding and milk and whisk until combined and soft set, pour over filling layer, refrigerate 3-4 hours until set.
- Before serving spread whipped topping over pudding layer and sprinkle with pecans



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



HOMEMADE PIE CRUST

- 1/2 tsp salt
- 2 cups flour
- 1 cup shortening (Crisco in the can)
- 1/2 cup cold water
- Mix together and roll out to 1/8"
- Roll up onto the roller to carry from counter to pie tin
- Pat into pie tin and trim edges
- Add filling



RHUBARB CAKE WITH BUTTER SAUCE

Prep Time: 15 minutes | Cooking Time: 50 minutes | Total Time: 1 hour 5 minutes

Ingredients:

For the cake:

1 1/2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1 cup granulated sugar
1/2 cup unsalted butter, softened
1 egg
1 teaspoon vanilla extract
1/2 cup milk
2 cups chopped rhubarb

For the butter sauce:

1/2 cup unsalted butter
1 cup granulated sugar
1/2 cup heavy cream
1 teaspoon vanilla extract



Directions:

- Preheat the oven to 350°F (175°C) and grease a 9-inch square baking pan.
- In a medium bowl, whisk together the flour, baking powder, and salt.
- In a large bowl, cream together 1 cup sugar and 1/2 cup butter until light and fluffy.
- Beat in the egg and vanilla extract.
- Gradually add the flour mixture to the creamed mixture alternately with the milk, starting and ending with the flour mixture. Fold in the chopped rhubarb.
- Pour the batter into the prepared pan and spread evenly.
- Bake for 45-50 minutes, or until a toothpick inserted into the center comes out clean.
- For the butter sauce, combine 1/2 cup butter, 1 cup sugar, and the heavy cream in a saucepan over medium heat. Cook, stirring, until the sugar is dissolved and the sauce is smooth. Remove from heat and stir in 1 teaspoon vanilla extract.
- Serve the warm cake drizzled with the butter sauce.



ROASTED RICE KRISPY TREATS

- Homemade Rice Krispy Treats cut into squares
- Roasting Skewers (or do it the good old fashioned way and grab a live stick from a bush and widdle the tip to a point.)
- Roast to desired brown to dark brown preference
- ENJOY!!!!!!!!!!!!

Variations:

- ◆ Cut treats in 1/2 and add a small piece of Hershey's
- ◆ Chocolate bar to the middle and put back together on skewer or stick)
- ◆ Dip the roasted treat in melted chocolate chips after roasting
- ◆ You can still put the Rice Krispy treat on a graham cracker with a piece of chocolate

HAVE FUN!!!!!!!!!!!!



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school



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BE SAFE
BE COURTEOUS**