



November Newsletter

Volume 138, Issue 138

Winter Reminders

Snow Removal: the owner, occupant or person in charge of each and every building, structure or unoccupied lot in the Village fronting or abutting any sidewalk shall keep said sidewalk clear of all snow and ice. All accumulated snow and/or ice **MUST** be cleared within twenty-four (24) hours from the time the snow ceases to accumulate on said sidewalk. In the event that ice has formed in such a manner that it cannot be removed, the sidewalk shall be sprinkled with a material to accelerate melting or prevent slipping.

Also, no person shall push, shove or in any way deposit snow or ice onto any public streets, alleys, sidewalks or public lands dedicated to public use. A person in clearing snow from a driveway, parking lot, filling station, garage entrances or other large areas used for business purposes shall pile or distribute snow in the streets or alleys in such a way so as to narrow, limit vision or cover or interfere with fire hydrants.

Alternate side parking begins on November 15th, 2025 and goes through April 15th, 2026. No person shall park any vehicle on the streets of the Village between the hours of midnight and 6:00 a.m. during this period except the following; on even numbered days of the month commencing at midnight, vehicles may be properly parked during such time and hours on the even house numbered side of the street and on odd numbered days of the month commencing at midnight, vehicles may be parked during such time and hours on the odd house numbered sides of the street.

NO PARKING on E. Orbison begins on November 15th, 2025 and goes through April 15th, 2026.

Also note that parking tickets are \$25.00.

Utility and Public Works after hours Emergency Number

Please note: If you have to report an emergency after hours you can call:
Mike Weier—Public Works Director—608-574-4593
Eric Arneson—Public Works—608-341-9580

Office Hours:
The village office hours, unless otherwise posted, are Monday - Thursday from 7:30 a.m. until noon and 1:00 p.m. until 4:00 p.m. and Fridays from 7:30 a.m. until 11:30 a.m. The office will be closed Friday November 7th and Thursday November 27th - Friday November 28th due to the Thanksgiving Holiday. Thank you in advance for your cooperation.

Scheduled Meetings:
The next regular scheduled Village Board meeting will be Monday December 1st, beginning at 6:00 p.m. at the Barneveld Brigham Municipal Building. The deadline to be placed on the agenda is noon the Thursday before the meeting unless otherwise posted.



Help Keep Our Streets Clean!

Regular removal of leaves and debris by members of the public as well as Village crews is necessary to prevent storm water drains from clogging, which can result in street flooding. Street cleaning protects water quality and minimizes the burden on the sewer system from surface debris. In addition to Village street cleaning, residents play an important role in keeping streets clean and safe. We ask the public to clear leaves from streets and storm drains near their property, especially during the Autumn. Thank you for your help!



Barneveld Area School District News

Wednesday November 26th - Early Release 11:00 a.m.

Thursday November 27th - No School Thanksgiving

Friday November 28th - NO SCHOOL

December 1st - NO SCHOOL

December 23rd - Early Release 11:00 a.m.

December 24th - January 2nd - NO SCHOOL-Winter Break

“Thanksgiving became a national holiday in 1863 when Abraham Lincoln issued the first official proclamation.”

Santa Cop

The Santa Cop program provides a gift or gifts for a child or elderly person who many not otherwise have a Christmas. Please help us continue this Community Program for our children and elderly in need!

Any donation would be greatly appreciated!

Barneveld Police Department

403 E County Hwy ID

608-924-6861



Onion Soup Mix Roasted Potatoes



- 4 Tbsp. extra-virgin olive oil, divided
- 2 lb. Yukon Gold potatoes, cut into 1" pieces
- 1 (1-oz.) pkg. onion soup mix
- 1/2 tsp. kosher salt, plus more
- 1/4 tsp. freshly ground black pepper
- Sliced fresh chives, for serving

1. Drizzle 2 Tbsp. oil onto a large baking sheet and place on center oven rack. Preheat oven to 425°.
2. In a large bowl, toss potatoes, onion soup mix, salt, pepper, and remaining 2 Tbsp. oil until combined.
3. Carefully remove sheet from oven and gently tilt back and forth so hot oil covers surface of sheet. Arrange potatoes on sheet in an even layer.
4. Bake potatoes, tossing halfway through, until golden brown and fork-tender, 35 to 45 minutes.
5. Sprinkle potatoes with salt. Top with chives.