



There's an absolute surety to the hands-on conservation lifestyle
of hunting, fishing and trapping where you know what you're
going to consume today.
Ted Nugent

Ottawa Sportsmen's Club

"The purpose of this club shall be:
To further and advance the quality of the environment and promote conservation of our natural resources.
To perpetuate and conserve fish, wildlife, mineral, air, water, forest, and land resources.
To encourage multiple use of our forest and land resources.
To promote conservation education programs.
To protect and defend the right of our citizens to own, keep and bear arms."

since 1961
5 November 2013
Issue # 2013~011

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**** Nov 12 Nov 13 Nov 14**

~ Tues - Wed - Thurs ~

Sight In Days and Big Buck Contest

10 am to 5 PM

call Kenny Snyder @906-338-2580

E-mail address: ottawa_sportsmens_club@yahoo.com

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**** Nov 15 Fri**

Start of Michigan Firearms Deer Season

Good Luck to all Hunters!

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**** Nov 25 Mon**

Board Meeting 7:30 PM

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Annual Election Days

*******Next month we have an important membership meeting coming up. This is the Meeting for taking nominations and Electing New Board members and the Executive committee. The Elections will be for President, Vice President, Secretary, Treasurer and Sgt at arms; as well as three Board Member seats.. If anyone is interested in any of these positions contact Ken Snyder at 906-338-2580 – or email @ ottawa_sportsmens_club@yahoo.com for more information.

Requirements: Member in good standing for a year.

Please plan on attending this meeting. Smoked Turkey will be served.



The Winners of this year's Member's Only Raffle

This year we had two prizes for the members to choose from. There was an Old Town Vapor 12XT angler series Kayak with two-rod holders, and anchor trolley system and comfort flex seat. At twelve feet long it only weights 59 pounds.

We also offered a Stoeger Condor Supreme over and under 12 gauge shot gun with single set trigger.

The WINNER of the Kayak is: Bernie Weissman of L'Anse! Congratulations BERNIE!!
The WINNER of the Stoeger Condor Suspreme - Mike Faucher of Baraga! Congratulations MIKE!!

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We have a NEW MEMBERSHIP Secretary!



Ottawa Sportsmen's Club would like to announce the new appointment to Membership Secretary. Tom Dutcher of Painesdale, MI has graciously volunteered to be the NEW Membership Secretary. I know I for one am wishing him many happy years in this position!

Tom's address and phone number is as follows:

Tom Dutcher
PO Box 146
Painesdale, MI 49955
Phone: 906-482-5334
E-mail: OSCSecretary@yahoo.com

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Dave Cella accepted Award on October 10

Department of Natural Resources and the Natural Resources Commission to Dave Cella - it is my pleasure to present you with the Department's Partners in Conversation Award.

Recipients of this award are recognized for their commitment to conservation, natural resources management and assisting the DNR in carrying out it's mission.

Congratulations to Dave and Marcy!!

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~Did you know~

OSC Members are entitled to camp at the OSC Campgrounds on Courtney Lake! Water and Electric included for only \$6 a night for OSC Members! Why not take advantage of this next summer!



Beautiful Courtney Lake Fall of 2013 - designated Brook Trout Lake



A dock for your boat too!



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There are so many areas' that OSC needs help. If you have the time and would like to help out or just have a suggestion for something new - drop us a line!



All weekly scheduled range events are closed until spring.



Recipe: A series of step-by-step instructions for preparing ingredients you forgot to buy, in utensils you don't own, to make a dish the family won't eat.

Sweet Bacon-Wrapped Venison Tenderloin

The #1 rated deer recipe on Recipe Zaar since 2005!

Ingredients:

Servings:

2-3

2 lbs venison tenderloins (a single deer loin or Moose or Elk or Pork or Beef)

1/2 lb bacon (Plain, thin-sliced Bacon is best)

3 cups dark brown sugar

2 cups soy sauce (Regular NOT low-sodium. You'll want the saltiness)

1/4 cup white sugar (Optional for added Sweetness)

Directions:

1

Mix brown Sugar and Soy sauce together in a bowl. They should combine nicely into a soupy soy liquid.

2

Put Deer Loin in a cooking tray and pour Brown Sugar/Soy Sauce mixture over loin. Roll tenderloin over in mixture, completely covering it.

3

Let meat marinate in mixture at least 3 hours or overnight in fridge. It's best to marinate for 8 hours if you have the time. Also GREAT to use a Food Saver or other Vacuum device to Vacuum pack/seal the meat with Marinade. With this method, you can achieve Overnight-level marinade in just a couple hours!

4

Remove loin from tray, and place on a slotted bake sheet with a drip pan or aluminum foil below to catch dripping. Don't throw away marinade.

5

Wrap a piece of bacon around the very end of the tenderloin, securing the bacon strip with a toothpick.

6

Repeat this process until the entire loin is wrapped in ten or so bacon "loops." The tenderloin should look like an arm with a bunch of wrist watches on it, the watches being the bacon strips.

7

Drizzle remaining marinade over deer loin. You can continue to baste the loin with the marinade throughout the cooking process with either a brush or a turkey baster.

8

Place on center rack in oven and bake at 350°F for 30-40* minutes. *This should cook the meat to about Medium. For those of you who prefer rare meat (like me), cut the time to 25-30 minutes and then follow with the "OPTION 2" step below regarding searing.

9

OPTION 1 - with about 10 minutes of cooking time left, you can lightly dust the top of the loin with white sugar. This creates a sweet crust on top of the bacon. Might be too sweet for some. Try doing it on just HALF of the loin to see if you like it!

10

OPTION 2 - For a crispier crust and crispier bacon, remove Loin from oven and place the Loin(s) directly on a Grill over medium-high heat to sear the bacon and outer loin. (Thanks to all of you reviewers who taught me this. It's a great step for those of us who like a cooked crust and a pink center).

11

Remove from oven and place on cutting board. Using a knife, cut the loin between each strip of bacon so that you have many pieces of meat, each with their own toothpick.

12

You can eat these pieces directly from the toothpick or remove the toothpick and eat like steak. You can thank me later.

13

The next day, try the leftovers on a wheat bun with spicy BBQ Sauce for an awesome leftover sandwich.

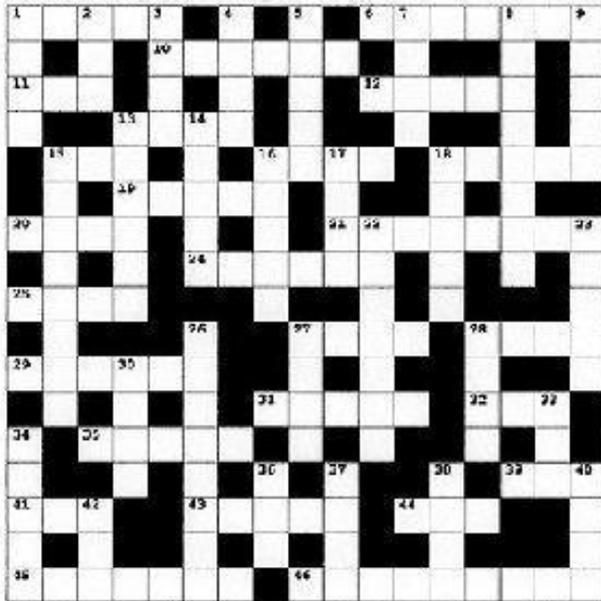
Have a favorite wild game recipe? Just send it to me at : OSCNnewsletter@aol.com

Crossword Puzzle

- ACROSS**
- 1 A buck's collection of does
 - 6 Buck's marks to mark his territory
 - 10 Good position for the deer hunter
 - 11 An animal's hideaway
 - 12 A deer food and scent
 - 13 Term for part of a deer race
 - 15 A buck's mate
 - 16 A bow made from a single piece of wood
 - 18 Still hunter's platform
 - 19 Wind causes this of an arrow
 - 20 To aim ahead of a moving game
 - 21 They are hunted for fur
 - 24 A breed of retriever
 - 25 Here for a dropped antler
 - 27 Hunters always strive for a clean one
 - 28 The wind blowing toward game
 - 29 Here for a round in an archery shoot
 - 31 Many deer will at a cover
 - 32 Deer's teeth can reveal this
 - 35 A duty of the quondoc
 - 39 Bowman's protective device, plural
 - 41 A deer mating period
 - 43 State has plenty of potatoes and elk
 - 44 A female deer
 - 45 The cause of an arrow to drift
 - 46 Species of antelope

- DOWN**
- 1 Skin or fur of a game
 - 2 A game's pathway
 - 3 A species of deer
 - 4 Deer can do this very well
 - 5 A deer's scent
 - 7 Shoulder blade of a deer
 - 8 Coyote, wolf, cougar
 - 9 Deerhunter's platform
 - 13 A deer of rock
 - 14 Reading how old game tracks are
 - 15 Exciting, tense, fun-filled event
 - 16 A method of hunting
 - 17 A scent that will bring game to the hunt
 - 18 Come slip ons for a bow
 - 22 A deer's race
 - 23 A cervus as a lure
 - 25 Consulting activity for game
 - 27 First aid containers
 - 28 To pull back a
 - 30 Buck, bull, cobbler class
 - 33 Gussal on a male deer
 - 34 The bowman's ammo
 - 36 A male goat
 - 37 A wild pig
 - 38 A bow division
 - 40 Hunt the Whittetail in the early
 - 42 To load a bow

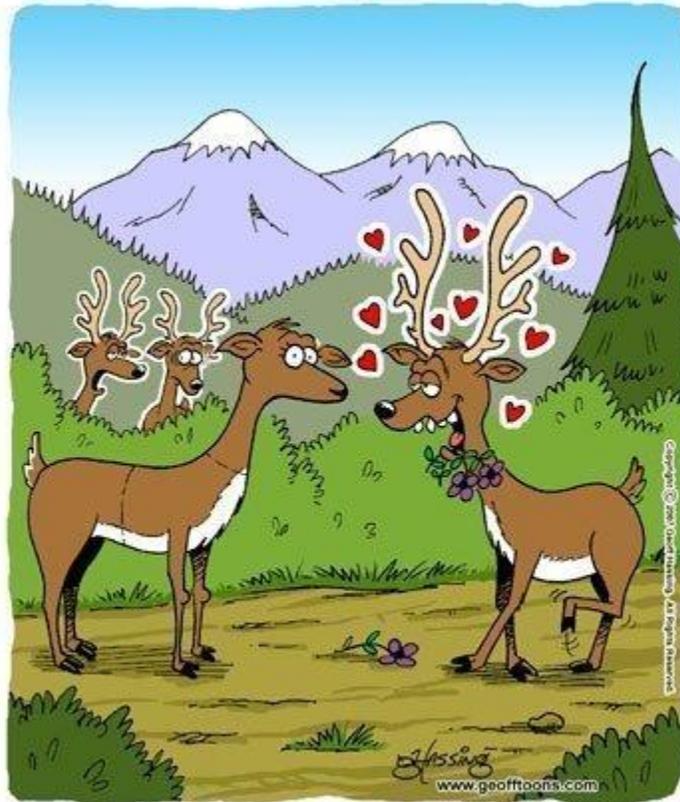
THE DEERHUNTER



- 5 A deer's scent
 7 Shoulder blade of a deer
 8 Coyote, wolf, cougar
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SOLUTION FOR THE DEERHUNTER



"HE'S BEEN HITTING ON THAT *DECOY* FOR OVER THREE HOURS NOW... ANY DEER *THAT* STUPID DESERVES TO GET SHOT."

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