



Look deep into nature, and then you will understand
everything better.
Albert Einstein

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."

The OSC Newsletter comes out the first Tuesday of each month.

since 1961
April
Issue # 2014~004

In This Month's Issue

»§«»§«©»§«**»§«©»§«»§«

Coming Events

What's New

Members Only and their Guests

Spaghetti Dinner

Last Chance ~ Rifle - members only raffle

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*****The Date has been set, June 14 ~1 PM***
Shooting 101 for Ladies**

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Favorite Recipes Ottawa Sportsmen's Club
Cookbook

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Annual Junior Team Spaghetti Dinner Fundraiser

Range Schedule

Wild Game Recipes

Salmon Chowder

Crossword Puzzle

The Muzzleloader

Today's Funny

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*****Apr 12 Sat Wild Game Feed** Bring a dish to pass
Members & guests only 5:00 pm
John Stenvig 353-6786 stenvigj@up.net

*****Apr 28 Mon Board Meeting** 7:30 pm

*****May 04 Sun U.P. Muzzleloader Shoot** 11:00 am

Call Jerald Glisson (906) 338-2822 jeardglisson@hotmail.com

******May 05 Mon Membership Meeting** 7:30 pm





Member's Only and their Guests
Spaghetti Dinner

Last Chance ~ Rifle - members only raffle

Member's Only Raffle - Winchester Featherweight .308 Brand new in the box...
The Spaghetti dinner will be Saturday April 12, so be sure and buy those tickets!



2014 OSC MEMBERS ONLY RIFLE RAFFLE .308 caliber Winchester Featherweight Rifle	
NAME _____	
PHONE _____	
TICKETS: \$5.00 each or 6 tickets for \$25.00 DRAWING: Saturday, April 12, 2014	

Tickets are \$5 per ticket or \$25 for 6. Your participation in this raffle helps fund OSC's maintenance projects, as well as many of OSC's activities throughout the year.

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The Date has been set - Looking for Ladies

We are still accepting names for this first time Basic Pistol Class. Fill free to tell your friends, you do NOT have to be a member to take advantage of this class. Refreshments will be served.

Ladies interested in attending a Basic Pistol 101 class please contact - Ken Snyder at ottawa_sportsmens_club@yahoo.com

We have had a LOT of interest shown for this class. We think this is going to be a fun class to attend. Even if you know how to shoot - why not show up for a fun afternoon?
Classes will be open to members and non-members both.

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Favorite Recipes Ottawa Sportsmen's Club Cookbook

The Cookbooks are \$10 each and are now available at the Club house or for an additional \$5 - they can be mailed to you.

OSC Cookbook Order form:

Name:

Address:

City, State & Zip:

Quantity:

Amount enclosed:

(Cookbook \$10 plus \$5 for shipping and handling) per cookbook

Send order to:

Ottawa Sportsmen's Club

PO Box 475

Baraga, MI 49908-0475

Contact - Ken Snyder at
ottawa_sportsmens_club@yahoo.com



Annual Junior Team Spaghetti Dinner

Adults \$8, Seniors \$7 and Kids under 12 \$5

Come join us for a tasty Spaghetti Dinner with all the trimmings. The Team will be on hand to serve and to talk about their experiences to those interested. The Club and its members have been a great support in the past and we are looking forward to another trip to Camp Perry in July.

As always, we look to Club members to bring the wonderful desserts that top off the meal! Thank you in advance!

The name will be drawn for the Members Only Pistol Raffle at the end of the evening. This year's Raffle pistol is the Springfield Armory 45acp XDS.

Questions? contact Bob or Mary Gardner at 338-2834 or rgardner@up.net.

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Looking for Volunteers - do you want to help out at the club but don't know what is needed?



There are so many area's that OSC needs help. There are new programs we could implement with the help of our members. If you have the time and would like to help out or just have a suggestion for something new - just drop us a line!

** Looking for Volunteers to make improvements to the indoor shooting range.

Contact Ken Snyder @ 338-2580 /ottawa_sportsmens_club@yahoo.com if interested in helping.

Lawn mowing season will be here soon and we are asking for volunteers to mow the grounds. If you are interested Contact Ken Snyder @ 338-2580 /ottawa_sportsmens_club@yahoo.com



All weekly scheduled range events are closed until spring or until snow melts.



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.



Salmon Chowder

You can use any salmonid fish for this recipe... actually, you can use any fish — except for something like sardines, mackerel or bluefish. What makes this chowder great is the broth you make from the heads and bones, and while you are perfectly OK making this with store-bought stock, it will not be as good.

Serve with crusty sourdough bread and a hoppy beer or crisp white wine. Oh, and this chowder is actually better the next day; just heat it up very slowly on the stovetop.

Serves 4 to 6.

Prep Time: 20 minutes

Cook Time: 90 minutes, including time for making broth

SALMON BROTH

3 to 4 pounds salmon (or trout or char) heads, fins and bones (make certain the gills have been removed!)
Salt
2 tablespoons safflower, grapeseed or canola oil
1 onion, chopped
2 carrots, chopped
2 celery stalks, chopped
1 cup white wine
1 handful of dried mushrooms (preferably matsutake)
2 bay leaves

CHOWDER

1 tablespoon unsalted butter
1/4 pound thick bacon, cut into batons
1 cup chopped yellow or white onion
2 celery stalks, chopped
1 1/2 pounds potatoes, peeled and diced
5 to 6 cups salmon broth (or 4 cups chicken broth plus 1 to 2 cups water)
1 to 2 pounds skinless, boneless salmon meat, cut into chunks
1 cup corn, fresh or thawed
2/3 cup heavy cream
Black pepper to taste
2 tablespoons chopped fresh dill or chives, for garnish

To make the broth, bring a large pot of water to a boil and salt it well. Add the salmon bones, heads, etc. When the water returns to a boil, let this cook 1 minute. Remove the salmon bits and discard the water. Blanching this way removes the scum from the stock and will give you a cleaner-tasting broth when you are done.

Wipe out the pot, add the oil, and turn the heat to medium-high. When the oil is hot, saute the onion, carrot and celery, stirring often, until the onion is soft, about 4 to 5 minutes. Add the wine, bay leaves and the dried mushrooms and use a wooden spoon to scrape up any browned bits from the bottom of the pot.

Let the wine boil for a minute or two, then add the remaining ingredients — including the blanched salmon bones. Pour in enough cool water to cover everything by about 1/2 inch. Bring to a very gentle simmer (barely bubbling) and cook like this for 45 minutes.

Get a large bowl for the broth and set a strainer over it. Line the strainer with a plain paper towel or

cheesecloth. Turn off the heat on the broth and ladle it through the strainer and into the bowl. Don't bother trying to get the last little bit of broth out of the pot, as it will be full of debris. Discard the contents of the pot and reserve the broth.

To make the chowder, melt the butter in a Dutch oven or other soup pot set over medium heat. Add the bacon and fry, stirring and turning often, until crispy, about 6 to 8 minutes. Add the onion and celery and saute until soft, about another 4 to 5 minutes. Add the potatoes and the salmon broth and bring to a simmer. Add salt to taste. Cook until the potatoes are tender, about 15 to 20 minutes.

When the potatoes are tender, add the corn and the chunks of salmon. Cook gently until the salmon is just cooked through, about 5 minutes. Turn off the heat and stir in the dill, heavy cream and black pepper.
Serve at once.

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



The Muzzleloader

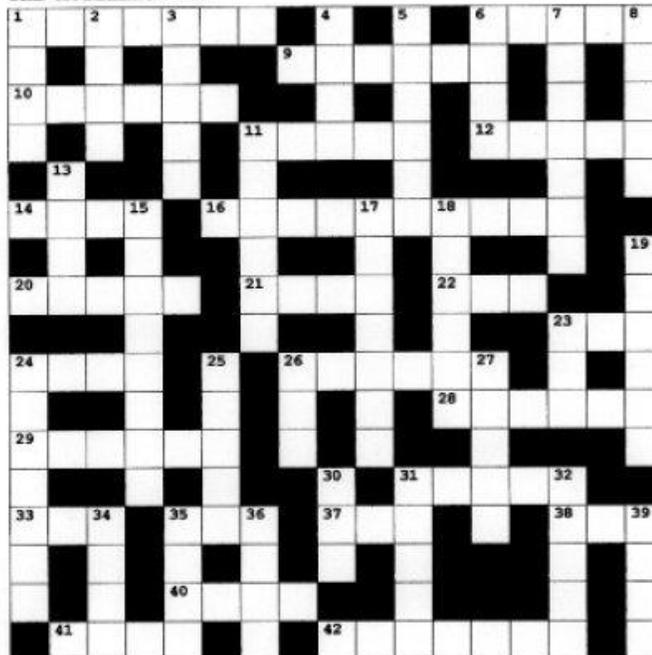
ACROSS

- 1 Measurement of bore diameter
 6 A shooting event, targets
 9 Wedge that fastens barrel
 10 The kick of a firearm
 11 Removable barrel extension, _____ muzzle
 12 A type of aperture front sight
 14 Place for nipple in some percussion guns
 16 Gun barrel without rifling
 20 Flat spot on roundball from mold
 21 Wild animal's resting place
 22 Percussion cap container, _____ box
 23 A buck's mating period
 24 Lead pellet for use in shotgun
 26 A German rifle
 28 A shoot meet award
 29 Form of percussion lock, back
 31 Hunting is _____ shooting
 33 A male gobbler
 35 A female turkey
 37 Hooter has been known to attack turkeys
 38 A very large deer
 40 Metal cap on the forestock
 41 Synonym for flashhole
 42 Plate against which flint strikes

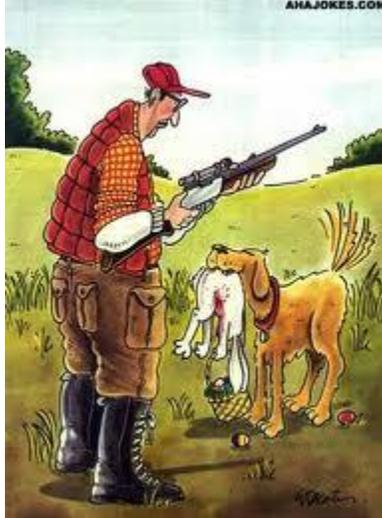
DOWN

- 1 A matchlock slow fuse consists of
 2 Plate supporting ignition system
 3 A hunter's concealment
 4 A muzzleloader's projectile
 5 Rear part of the

THE MUZZLELOADER



- barrel
 6 The breech closes one end of barrel
 7 A substitute for black powder
 8 A brand of muzzleloader
 11 Shooting matches are for the entire _____
 13 A shooting sport
 15 A species of caribou
 17 A shooting event, Paper _____
 18 Board used to fasten a target
 19 A breech plug
 23 Buck's mark on a tree trunk
 24 Short _____ is used before the ramrod
 25 Projectile with hollow base, _____ ball
 26 This accessory holds the cleaning patch
 27 A shooting event, _____ walk
 30 A female bear
 31 Piece that produces the spark
 32 A lure to attract game
 34 A species of deer
 35 To seek out game
 36 Wildfowl's home
 39 Describes a gobbler's vision



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Solution for THE MORTIFLOADER