



"Of all the questions which can come before this nation,  
 short of the actual preservation of its existence in a great war,  
 there is none which compares in importance with the great  
 central task of leaving this land even a better land for our descendants than it is for us."  
 — Theodore Roosevelt

# 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

May

Issue # 2014~005

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Annual Junior Team Spaghetti Dinner Fundraiser

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

**May 10 Sat** Spaghetti Supper Supports the Youth Pistol Team  
4:00 pm till 7:00 pm  
Call Bob Gardner (906) 338-2834 [rgardner@up.net](mailto:rgardner@up.net)

**May 17 Sat** Club house and grounds clean up  
9:00 AM Lunch will be served

**May 18** Hunter Safety Instructor Update Class – 2 PM - 5 PM

**May 26 Mon** Board Meeting 7:30 pm

**Jun 01 Sun** U.P. Muzzleloader Shoot 11:00 am  
Call Jerald Glisson (906) 338-2822 [jeardglisson@hotmail.com](mailto:jeardglisson@hotmail.com)



## OSC Endowment Fund

The Ottawa Sportsmen's Club Endowment Fund has awarded a \$500 OSC Scholarship in the memory of Don Lehto to Alan McTaggart of Houghton (his third scholarship from OSC). OSC has also awarded a \$500 Scholarship in memory of Frank Zeits, to Jacob Ostermeyer of L'Anse. OSC also awarded a \$970 grant to Sacred Heart School in L'Anse, MI with which to purchase environmental studies equipment and a storage shed for the school's Ecological Studies Area.

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And the winner of the members only rife is:  
Congratulations to  
Paul Smigowski of Calumet  
members only raffle

Member's Only Raffle - Winchester Featherweight .308 Brand new in the box...



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**\*\*\*The Date has been set, June 14 ~1 PM\*\*\*  
Shooting 101 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](mailto: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  
P.O. Box 475  
Barab, MI 49908-0475

Contact - Ken Snyder at  
[ottawa\\_sportsmens\\_club@yahoo.com](mailto:ottawa_sportsmens_club@yahoo.com)

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## 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](mailto: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!

\*\* Starting at 9 AM - May 10, 2014

Clubhouse and Grounds Cleanup - Lunch will be served.

\*\* 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.

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\* **Trap Shooting** – Season opening May 7th.  
Wednesdays 6:30 pm  
Mike Harkonen; Trap Chairman (906) 353-7268 [harkie@up.net](mailto:harkie@up.net)



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.



## simple grilled fish with basil

Grilling a whole fish is not difficult, but there are a few tricks to doing it without having the fish stuck to your grill grates. Any whole fish will do, but you generally want them single-serving size, about 9-14 inches long. Make sure they are well coated in oil, well salted and make sure your grill is nice and hot, and you will be fine.

One last thing: Make sure your fish are scaled, gutted and have their gills removed you don't want to eat scales, and the gills can make the fish taste a little bitter, so cut them out with kitchen shears. Watch out! They are sharp.

Serves 2-4, depending on your appetite.

Prep Time: 5 minutes

Cook Time: 15 minutes

2 whole fish, scaled, gutted and with gills removed

Olive oil

Salt

1 recipe, basil vinaigrette below

Wash the fish well and make 3-5 slashes in the meat perpendicular to the backbone on each side of the fish. You are doing this to open the interior of the fish to the heat, so it will cook evenly. Make more slashes closer to the head, where the fish is thicker, than toward the tail, which cook first. Snip off any sharp fins with kitchen shears or scissors. Leave the tail, as it will crisp up and taste wonderfully nutty. Seriously. Try it.

Coat the fish with olive oil and salt it a little more than you think you ought to; salty fish tastes good! Get your grill crazy hot, at least 550 degrees, and scrape the grill grates well to clean them. When you are ready to lay the fish down, dip a paper towel in some oil and grab it with tongs. Wipe down the grill with the oily towel and then immediately lay the fish down on the grill grates. Let them sizzle nicely for a minute or so.

Turn the heat down to medium and cover the grill if you have a gas grill, or just leave the fish on the open

grill if you are using wood or charcoal and the grill is very hot. Let the fish cook for a total of 5-6 minutes on this side, depending on how thick it is. A general rule is a fish will need 10 minutes per inch of thickness.

To turn the fish, have your tongs in your hand and a big spatula in your good hand. Gently turn the fish over. It should come off the grates cleanly. If not, don't force it. Let the fish back down and come back at it with the spatula, using pressure to pry it off the grates. You don't want to pull the fish away from the grates and have half the skin and meat stick to the grill. Once the fish is flipped, let it cook for another 5-6 minutes.

Once the fish is ready check by making sure the meat closest to the bone in the slash that is closest to the head of the fish is fully cooked put it on a platter and drizzle the vinaigrette over it. Enjoy!

### **Basil Vinaigrette Recipe**

Yield: Makes a little more than one cup.

#### **INGREDIENTS**

1 teaspoon Dijon mustard  
1 shallot, chopped  
1/2 teaspoon salt  
1 teaspoon sugar  
1/2 cup roughly chopped basil leaves  
1/4 cup white wine vinegar  
3/4 cup olive oil

#### **METHOD**

- 1 Place the salt, sugar, mustard, shallot and basil in a blender or food processor. Pulse several times to combine. Scrape the sides of the blender down with a spatula. Add the vinegar and pulse again.
- 2 Turn the blender on low and take off the cap in the center of the blender's lid. Slowly pour in the olive oil. It may sputter a little out of the open cap, so hold you hand over it to minimize splashing.
- 3 When the olive oil is incorporated, turn off the blender and scrape the sides down one more time. Cover and purée everything for 1-2 minutes.

Store covered in the fridge for up to a week.

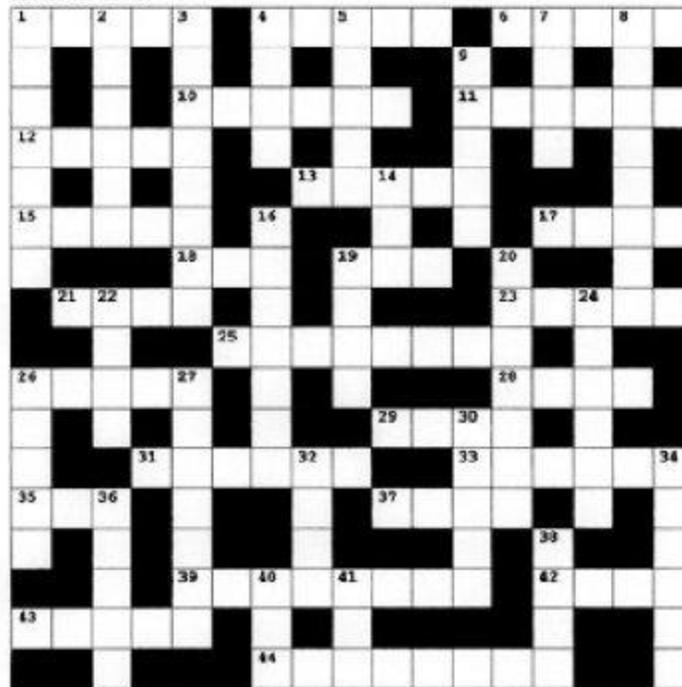
Have a favorite wild game recipe? Just send it to me at : [OSCNewsletter@aol.com](mailto:OSCNewsletter@aol.com)

# Crossword Puzzle

## GUNS & AMMO

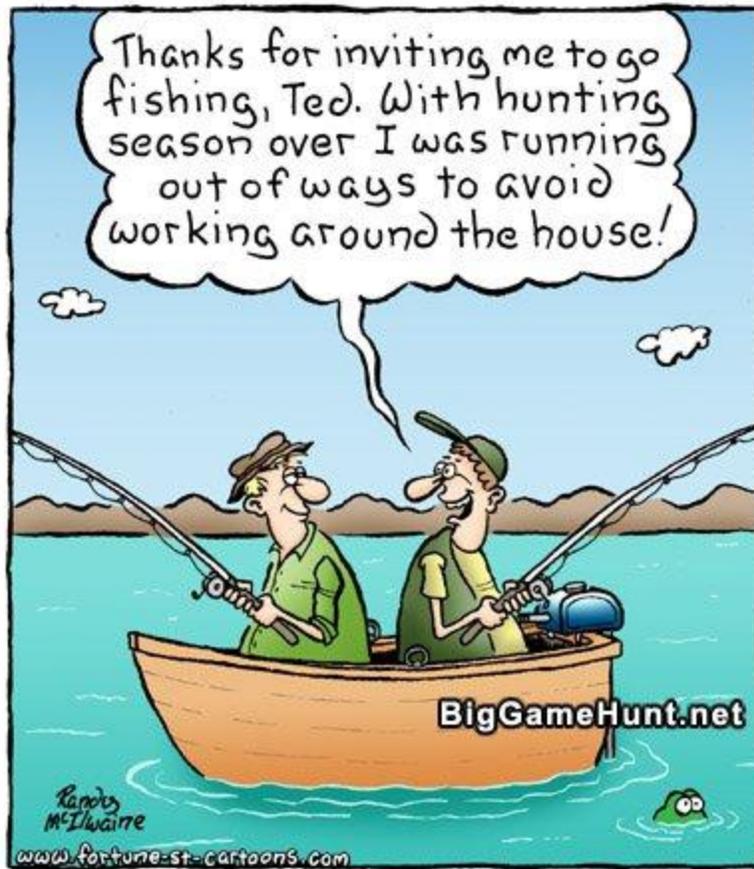
### ACROSS

- 1 Term refers to firing on a range  
 4 A hunter's cam  
 6 First ignition for firing guns used this  
 10 The rearward thrust from firing a gun  
 11 This strikes the firing pin  
 12 Term identifying bore diameter  
 13 The forward portion of a bullet  
 15 Act of throwing out empty cartridge case  
 17 Device for holding the cartridges  
 18 This number is identifying code  
 19 This seals the powder gas behind charge  
 21 A range target disc, bird  
 23 A silhouette used on a target range  
 25 A position of firing  
 26 Firing practise area  
 28 Part of gun that rests against shoulder  
 29 Calibration reading on gun sight  
 31 Position of body when firing  
 33 The bowhunter's ammo  
 35 A Rifle Association  
 37 Term describes most shots by a novice  
 39 The target range disc  
 42 A type of rear gun sight  
 43 Sideways motion of a charge  
 44 Excellent shooters earn this title
- DOWN**  
 1 Squeeze it slowly  
 2 \_\_\_\_\_ of angle is an angular unit  
 3 Aim thus at a still target  
 4 Make mechanism ready



- 5 Tie-breaking ring on rifle targets  
 7 The shot charge  
 8 Act of stunning an animal  
 9 This piece is on side of the buttstock  
 14 International Skeet Association  
 15 A deerhunter's tree stand position  
 19 This has a bearing on line of trajectory  
 20 This term refers to a .30-caliber  
 22 Describes the trapgun barrel  
 24 Moving parts of a gun  
 26 A single complete loaded cartridge  
 27 To remove a fired case from the chamber  
 30 A hunter's style of shooting  
 32 Trapshooter target is this pigeon  
 34 Sighting piece, there are many types  
 36 Firing pin crushes against this  
 38 A type of rear sight  
 40 To sight on a target  
 41 Browning Automatic Rifle

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