



People are not going to care about animal conservation unless  
they think that animals are worthwhile.

David Attenborough

## 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  
July Edition  
Issue # 2014~007

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**Jul 16, Jul 17, Jul 18, Jul 19 and Jul 20 (Wednesday thru Sunday)**  
**The U.P. Muzzle Loaders Rendezvous**  
Contact Information: Jerald Glisson 906-338-2822 [jeardglisson@hotmail.com](mailto:jeardglisson@hotmail.com)

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**Monday ~ Jul 28 ~ Board Meeting 7:30 pm**

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**Tuesday ~ Jul 29 ~ Pre-register for Hunter Education Safety Class**  
6:00 PM to 8:00 PM  
Mike Roth (906) 524-7671 [kbavitation@up.net](mailto:kbavitation@up.net)

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**Sunday ~ Aug 03 ~ Family Picnic and Membership Meeting at OSC Clubhouse**  
Bring a Dish to Pass  
and Table Service  
Meat and Drink furnished by OSC Dinner  
1:00 PM Call Russ Weisinger  
(906) 353-6859

*This event has been previously held at Courtney Lake - but has been moved to the Club House on M-38.*



*News for this Month*

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**~NOTICE~**

*The Ottawa Sportsment's Club has a Lawn service, and if the mowing service is at the Club/Range mowing - **the shooting ranges are closed.***

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July 29 is the date to Pre-Register

for the

Hunter Safety Class

**Tuesday ~ July 29 ~ 6:00 PM to 8:00 PM**

Mike Roth (906) 524-7671 [kbaviation@up.net](mailto:kbaviation@up.net)

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## Shooting Sports Camp 2014

Shooting Sports Camp was another successful year. This year we had 8 students (all boys this year) successfully complete the intensive weeklong event. We had a great group of kids this year; they were fast learners and excellent shots. Once again, we had a terrific group of volunteers without who the OSC would not be able to put on this very worthwhile event. Volunteers for the classroom and shooting range instruction included: Mark Wuori, Ron Granroth, Ken Snyder, Harm Bennink, Otto Bennink, Don

Denomme, Mike Harkonen, and Roy Lyberg. Also assisting on the range were members of the OSC Junior Pistol Team: Jacob Tuomi, and his brother Alex Tuomi. Other volunteers that helped were Ed Fugenschuh and James Wuori.

Our Lunch Providers were:

Carol Saari, Theresa Kraker, Kathy Wuori, and Marcy Gardner. Their meals were delicious and much appreciated!

And last - a special thank you goes out to both Bob and Mary Gardner who took on the final arraignments, preparations and cooking for the Friday evening pot luck dinner!



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## Shooting 101 for Ladies Was a HUGE success!

Thanks to ALL the wonderful ladies that took the time to take this class - and to write and tell us how much they enjoyed it!! This is certainly something that the Club is planning on doing again next year!

## *The First Shooting 101 for Ladies Class*



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## **We have Canoe's!!**

We have acquired 8 canoes available to the public and or groups free of charge. Some possible transportation of the canoe's can be worked out. We also have two roof car top carriers available for use as well.

For more information about using the canoe's contact:

John Stenvig  
353-6786  
[stenvigj@up.net](mailto:stenvigj@up.net)

Rob Aho  
**353 -6207**  
[raho@up.net](mailto:raho@up.net)

Jack Lehto  
**353-6684**  
[jlehto@up.net](mailto:jlehto@up.net)

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## *Courtney Lake Camping!*

*Summer is here and it's time for Camping and enjoying the out of doors. Did you know if you are a member in good standing that you can enjoy the clubs private campgrounds at Courtney Lake?*

*OSC Members are entitled to camp at the Campgrounds on Courtney Lake!  
Water and Electric included for only \$6 a night.  
Primitive camping is only \$2.00*

\* \* \* \* \*

Please contact the Camp's Host  
Tom Dutcher  
482-5334  
PO Box 146  
Painesdale, MI 49958

You can also e-mail Tom with your reservations at [oscsecretary@yahoo.com](mailto:oscsecretary@yahoo.com).

A 24 hour notice/ Reservation prior to camping where there is water and electric is required.

You can drive thru any time to determine which camp site you would be interested in and make your reservations with the host at that time, too.



Beautiful Courtney Lake Fall of 2013 - designated Brook Trout Lake

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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!

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## U.P. Muzzle Loader Shoots

Oct. 4 - Nov 1 - Dec 6  
Contact Jerald Glisson  
906-338-2822 [jeardglisson@hotmail.com](mailto:jeardglisson@hotmail.com)

## Trap Shooting

Wednesdays 6:30 PM  
Mike Harkonen Trap Chairman  
(906) 353-7268 ; E-mail: [harkie@up.net](mailto:harkie@up.net)

## Action Pistol

Thursdays 6:30 PM  
Jim Hulkonen Action Chairman  
(906) 524-7189; E-mail: [jameshulkonen@hotmail.com](mailto:jameshulkonen@hotmail.com)



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.



## venison and mushroom burgers

This is a wild game version of the classic mushroom burger you see in hamburger joints all over the country: A big ole' meat patty, topped with grilled or sauteed onions and mushrooms, served with cheese, usually Swiss. Mustard is the traditional accompaniment here, but no babies will die if you use ketchup, too. What makes my version of a mushroom burger different – other than using venison and wild mushrooms – is that I add ground, dried mushrooms into the meat mixture to get a stronger mushroom flavor.

Use any wild or domestic mushrooms, and you don't have to use the same one in the meat mix as you do in the saute. Dried porcini are the best, though, and they are available at many supermarkets, or you can buy them online through places like Earthy Delights. As for the fresh mushrooms, buttons are fine here, but use anything you'd want to eat with a burger: morels, porcini, wild agaricus, black trumpets, oyster mushrooms, etc – that "chef's sampler" you can get in some markets is a good choice.

Serves 6.

Prep Time: 15 minutes

Cook Time: 20 minutes

2 pounds ground venison  
20 grams dried morels or other mushrooms, about 5/8 ounce or 3 tablespoons once ground  
2 teaspoons salt  
1 tablespoon dried thyme  
1/2 teaspoon celery seed  
12 ounces fresh morels or other mushrooms, chopped  
1 medium onion, sliced thin into half-moons  
2 tablespoons olive oil  
Hamburger buns

6 slices of Swiss or Provolone cheese  
Mustard

Grind the dried mushrooms to a powder in a coffee grinder. This may take a bit of doing, and if you have any big pieces left over you can use them for something else, or you can add them to the meat mix and let the meat sit in the fridge for several hours — the moisture from the meat will rehydrate the pieces and you won't then be crunching on them in the burger.

Mix into the meat the dried mushroom powder, celery seed, salt and thyme. It doesn't have to be uniformly mixed in. Shape the meat into patties. When you do this, don't overwork your meat or your hamburgers will become tough and chewy. Crumbly is better than tough, to my mind. Also, press a little indentation into the center of each patty: This helps the patty keep its shape once cooked, because when meat cooks it tightens up and will turn into a ball shape if you don't have that indentation.

Get a large saute pan hot over high heat and add the mushrooms. Shake the pan frequently so they don't all stick, and cook the mushrooms until they release their water, about 2-4 minutes. As soon as the water has mostly bubbled away, add the olive oil and the sliced onion and saute until everything has nicely browned, about 6-8 minutes. Turn off the heat and set aside.

Grill your burgers (or cook them in any other way) to your liking. I like mine medium, so I grill over medium-high heat about 6-8 minutes per side. I only flip my burgers once. When you flip the burger, let it cook about halfway on the second side before slapping a slice of cheese on the patty. Close the grill lid to let it melt.

To build the burger, toast the buns if you want first. Paint with mustard or whatever, then lay down a patty. Top with the mushrooms and onions and have at it! Serve with a salad and a cold beer.

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

# Crossword Puzzle

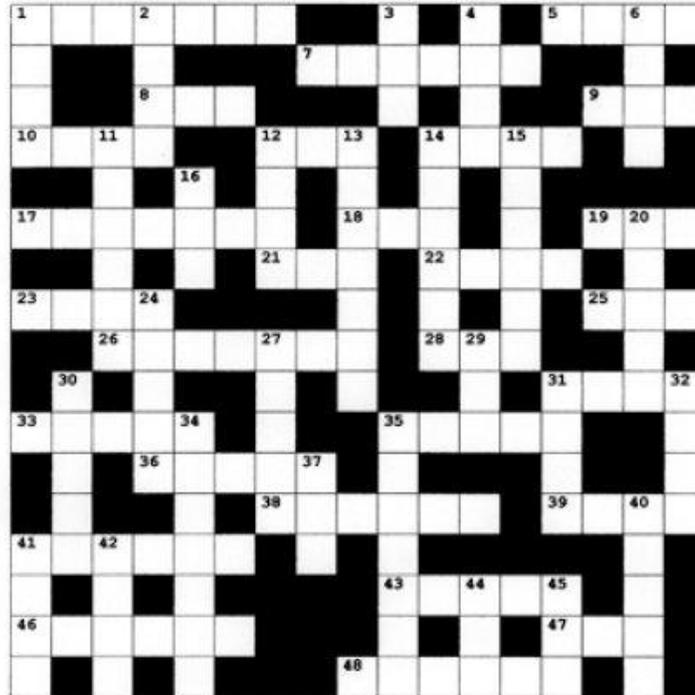
## OUTDOOR PUZZLER

### ACROSS

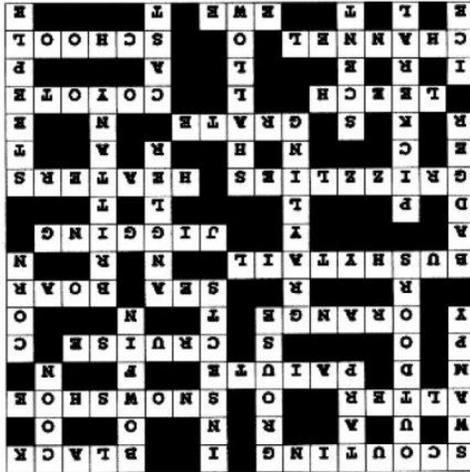
- 1 Act of carrying, canoe, gear overland  
 5 A male pheasant  
 7 The king is one species of this  
 8 A wood used in arrow shafts  
 9 Part of the gun frame below the barrel  
 10 A gauge invaluable to the angler  
 12 A lure  
 14 A food source of deer  
 17 Hunter's name for the predator  
 18 A school of fish  
 19 Term for a small trout  
 21 Bowman's finger protection, shooting  
 22 Arrows and shells  
 23 A wingshooter's quarry  
 25 A popular commercial fish  
 26 Act of game having young  
 28 BB gun or rifle  
 31 A good trap bait  
 33 A young quail  
 35 The bighorn  
 36 Clay pigeon ejector station  
 38 A wildlife's daily routine movements  
 39 The tip of a bullet  
 41 Name for a family of sunfish  
 43 A bowhunter's quarry in Florida  
 46 Strings a bow  
 47 Large member of the deer family  
 48 A type camp fireplace

### DOWN

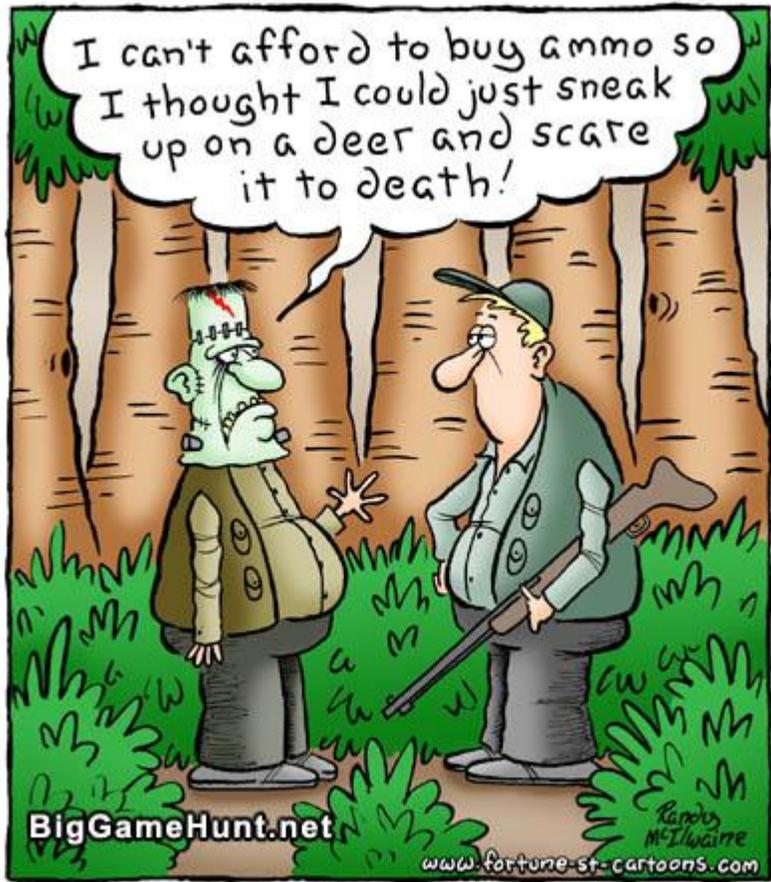
- 1 A valuable part of some game  
 2 The snare  
 3 Loners are \_\_\_\_\_ gobblers  
 4 Term for the wolf predator



- 6 The common name for a brook trout  
 11 A large fighting sport fish  
 12 A gun part, \_\_\_\_\_ plate  
 13 A good bear bait  
 14 A species of moose  
 15 Perch are classified as this  
 16 A fish steering appendage  
 20 A turkey night time haven  
 24 An excellent walleye bait  
 27 A breed of setter  
 29 Type fishing requires use of an auger  
 30 This controls spread of shot pellets  
 31 A type of gun sight  
 32 Grouse species, blue, spruce, and  
 34 Name for salmon species of Wyoming  
 35 Name of an icefishing lure  
 37 Large appendage on the muley  
 40 A deer species, \_\_\_\_\_ horn  
 41 DEER marks on tree trunks  
 42 To pull the bowstring  
 44 The point of an arrow  
 45 Best lure color to attract fish



SOLUTION FOR OUTDOOR PUZZLER



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