



"If a man walks in the woods for love of them half of each day, he is in danger of being regarded as a loafer; but if he spends his whole day as a speculator, shearing off those woods and making the earth bald before her time, he is esteemed an industrious and enterprising citizen."

— Henry David Thoreau

## 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.*

OSC since 1961

Date

Issue # 2014~008

## In This Month's Issue

»§«»§«©»§«\*\*»§«©»§«»§«

### Coming Events

### What's New

**\*\* ~NOTICE ~ \*\***

### Hunter Safety Class

*Our Day in the sun! The OSC's Picnic and Cookout!*

### OSC HAS Canoe's!!

*Courtney Lake Camping!*

**\*\*\* Turkey Shoot\*\*\* HELP Needed!**

### Range Schedule

### Wild Game Recipes

### Roast Leg of Venison

### Crossword Puzzle

### Outdoors

### Today's Funny

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**Aug 04 Monday Turkey Shoot Committee Meeting ~ 7 PM**

**Aug 05 Tue Pre-register for**  
Hunter Education Safety Class at the Clubhouse  
6:00 pm to 8:00 pm

Mike Roth (906) 524-7671 kbaviation@up.net

**Aug 12 Tue Pre-register for**  
Hunter Education Safety Class at the Clubhouse  
6:00 pm to 8:00 pm  
Mike Roth (906) 524-7671 kbaviation@up.net

**Aug 22, Aug 23, Aug 24**

Fri-Sat-Sun All Day at the Clubhouse  
Hunter Education Safety Class  
\*\*\*\*\*(pre-registration required)  
Mike Roth (906) 524-7671 kbaviation@up.net

**Aug 25 Mon Board Meeting 7:30 pm**

**Sep 01 Mon Membership Meeting 7:30 pm**



## News for this Month

**\*\* ~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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Must

**Pre-Register**

for the

Hunter Safety Class

Dates for PRE-Registration are:

Aug 5 and 12th 6 - 8 PM

at the Clubhouse

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

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**Hunter's Safety Class**  
**Aug 22, Aug 23, Aug 24**

Fri-Sat-Sun All Day at the Clubhouse  
Hunter Education Safety Class

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*Our Day in the sun! The OSC's Picnic and Cookout!*

Each year OSC has a member's only picnic - usually held at Courtney Lake, but since our Pavilion collapsed from old age and snow overload (still looking for volunteers to help rebuild it), it's been held for the last two years at our club house. We still have fun and look forward to seeing the member's and having a fun afternoon!

#### OSC Picnic 2014



Smoked Turkey and Beef! Thank you Russ it was delicious!



Our friends/members of OSC enjoying a perfect summer day! We hope everyone had a wonderful weekend and got out and enjoyed the beautiful UP weather!

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## OSC is considering a Women's Shooting League

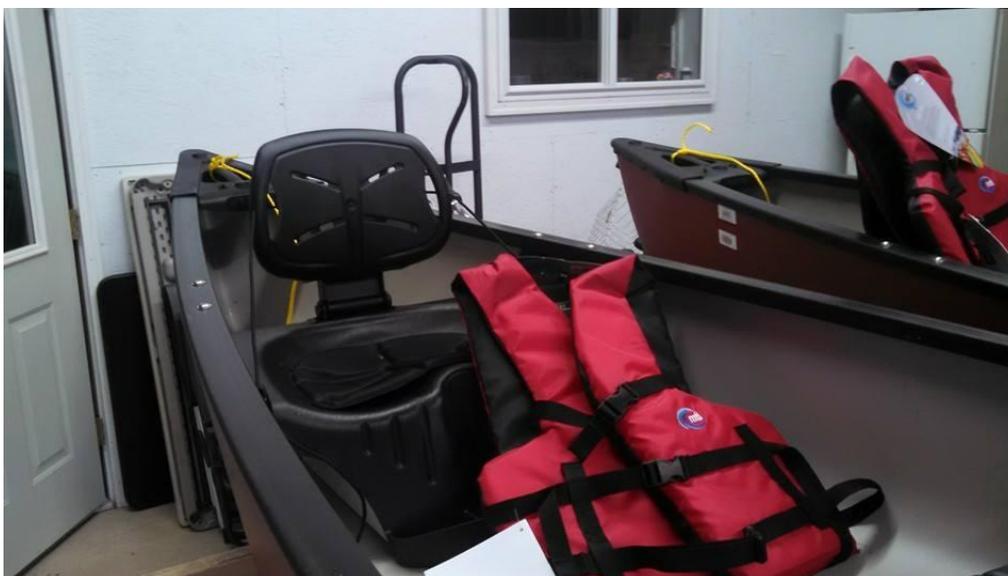
This will not be a class - but a fun day practicing what was learned at Shooting 101 for Ladies held at OSC this past June.

All interested parties contact Ken Snyder at [ottawa\\_sportsmens\\_club@yahoo.com](mailto:ottawa_sportsmens_club@yahoo.com)

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## We have Canoe's!!





OSC has acquired 8 really nice canoes complete with life vests, etc. 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.

**There is no charge for using the canoes.**

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!*



## *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? It is our understanding, that in the past members that showed up at Courtney Lake were told that the camp grounds "were full" and were turned away. Courtney Lake is under **new management** and that is just not the case anymore. Give Tom a call or stop out any weekend and have a chat with him - he would love to show you around the camp grounds!

Why not borrow the club's canoes and have a fun weekend at the Lake?

OSC Members ONLY 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 a night!!*

\* \* \* \* \*

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.

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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!

**\*\*\* Turkey Shoot\*\*\* HELP Needed!**

**Turkey Shoot Meeting at the clubhouse on**

**Monday August 4 at 7 PM**

Contact Ken Snyder @ 338-2580 if interested!

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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.



## Roast Leg of Venison

You will want to do this only with a young deer or antelope, preferably a doe or yearling. For non-hunters, a leg of lamb or goat also works well. Don't try this recipe with larger, older animals, which will be too large and too tough. A good gauge is weight: The leg should never weigh more than 8 pounds.

A note on the oil: I absolutely love the flavor that roasted squash seed oil brings to venison. You can find it in some stores, but your best bet is to buy squash seed oil online. But any good oil will work here: Olive oil, walnut oil, even sesame oil — the point is to use something that adds flavor to the roast.

Serve this with classic trimmings: cranberry sauce, something green and a comforting starch. Mashed, baked or roasted potatoes are traditional, but I like German dumplings. If you decide to go the dumpling route, either make the semolina dumplings from my Hasenpfeffer recipe, or make the Bavarian bread dumplings below.

Oh, and should you have leftovers, sliced roast venison is awesome on rye bread sandwiches with some mustard and cheese.

Serves 4 to 8, depending on the size of the roast.

Prep Time: 45 minutes, mostly to let the meat come to room temperature.

Cook Time: 90 minutes, again, depending on the size of the roast.

### **VENISON ROAST**

1 hind leg of venison, shank removed  
Salt  
6 to 8 garlic cloves, peeled and cut into thick slivers  
1/4 cup squash seed oil or other flavorful oil  
About 1 cup of red wine, stock or water  
2 tablespoons minced sage  
2 tablespoons freshly ground black pepper

### **BAVARIAN BREAD DUMPLINGS**

8 to 10 slices of stale bread (about 10 ounces)  
1 teaspoon salt  
1 1/4 cups tepid milk  
3 slices bacon  
1/4 cup minced onion or shallot  
1 tablespoon minced parsley  
1 teaspoon dried marjoram  
2 eggs, lightly beaten

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Take the venison leg out of the fridge and salt it well on all sides. Let it sit on a cutting board for 30 minutes before proceeding. After 30 minutes have elapsed, preheat the oven to 450°F. Take a sharp knife with a narrow point and jab holes all over the leg of venison, tucking a sliver of garlic into each hole. You can use more or less garlic, depending on your taste.

Pat the venison dry, then massage the oil all over it. Set the leg of venison on a rack in a roasting pan and pour enough wine, stock or water into the bottom of the roasting pan to just moisten the bottom — don't cover the bottom or the meat will steam. You just want to limit the amount of smoke you will be producing. Put the venison in the oven and roast until it is nicely browned, but no more than 20 to 25 minutes.

Take the venison out of the oven and drop the temperature to 350°F. Carefully sprinkle the minced sage

and black pepper all over the roast; use tongs to pick it up if it is too hot. If you want, drizzle a little more oil over the top of the roast. Adding the spices at this point prevents them from burning.

Set the venison back into the oven and roast until the deepest part of the meat reaches the temperature you want: If you pull the venison at 125°F, it will be rare once it has rested. I pull mine at 130°F, which is closer to medium. Do not let the venison cook past 145°F under any circumstances, or it will get tough and gray. How long will this take? At least 25 more minutes, and up to another hour. Check the temperature after 25 minutes, then every 10 minutes after that. A general rule is about 20 minutes per pound at 350°F.

When the venison has hit the temperature you want, move it to a cutting board and tent it loosely with foil. Don't carve it for at least 10 minutes; I wait a full 20 minutes. Carve and serve.

### **Tips on Roasting:**

Either bury an oven-proof thermometer into the meat so you can read it periodically, or make sure you keep using the same hole you punch into the venison each time you test the temperature. This will keep too much juice from running out.

When taking the temperature of the interior of the meat, be sure the meat thermometer does not touch bone. Bone will be hotter than the meat.

Baste the venison every 10 to 15 minutes with more oil. Oil conducts heat better than water, and it will moisten the meat.

### **DUMPLINGS**

After you take the venison out of the fridge, break up or chop the stale bread and put it into a bowl. Pour the lukewarm milk over the bread and let it stand while you're getting the venison ready to roast. If it looks like there is not enough milk, add a little water.

Fry the bacon in a small skillet and remove when crispy. Chop it fine. Saute the onion in the bacon fat until it's nice and brown. Mix the bacon and onion in a small bowl and allow to cool. Once it's cool, mix in the parsley and marjoram.

When the venison goes into the oven, set a large pot of salted water on the stove to boil. Once it boils, drop the heat to a simmer.

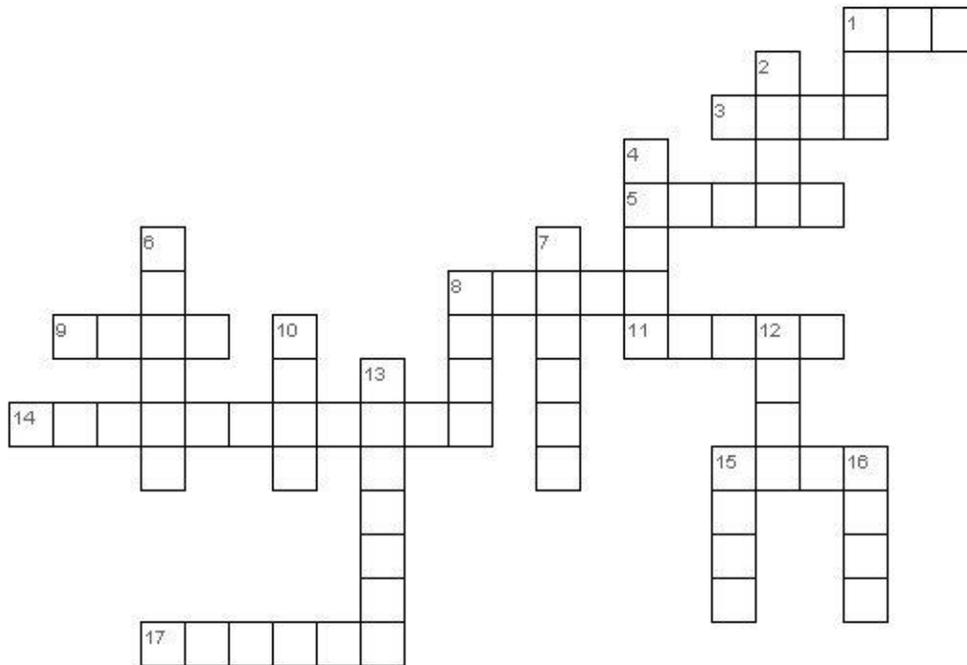
If there is any milk still in the bread bowl, pour it off. Mix the bacon, onions, parsley and marjoram in with the bread. Make sure to break up any large pieces. Wait until the venison is resting to cook the dumplings.

When it's time, add the beaten eggs and mix well to combine. If the batter is too wet to form dumplings, add breadcrumbs a tablespoon at a time until you can roll the batter into a ball with your hands. Make sure your hands are wet when you do this or the batter will stick all over them. Gently lower each dumpling into the simmering water. Cover the pot. Once they float back to the surface, let them cook for another minute or two, then remove with a slotted spoon. Serve hot with the venison.

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



## Outdoors



### Across

- 1 Look up and I am always there
- 3 I make you wet when you run in me
- 5 I can flow fast or slow
- 8 We make our homes in trees
- 9 Twinkle twinkle little ..... How I wonder what you are
- 11 I am home to frogs
- 14 It's painful to walk on me
- 15 I am cold and white
- 17 I float around in the sky

### Down

- 1 I'm very bright so don't look straight at me
- 2 Rivers fill me up
- 4 I'm green and you walk upon me
- 6 I cover trees and bushes
- 7 You walk all over me (ouch!)
- 8 We like to annoy you
- 10 I am tall and I am green and brown
- 12 The sun makes me shine
- 13 We are different colours and pretty
- 15 You can plant things in me
- 16 I love to howl at the moon

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## Today's Funny



*“This fish finder I bought is lazy. It brought us here for fish.”*

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Crossword Answer's Below

- 1 I'm very bright so don't look straight at me
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- 4 I'm green and you walk upon me
- 6 I cover trees and bushes
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**Down**

**Across**

