



I do not hunt for the Joy of killing, but for the Joy of living,  
And the inexpressible pleasure of mingling my life however briefly,  
With that of a wild creature that I respect, admire and value.

John Madson

# 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 # 2014~009*

## In This Month's Issue

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*Courtney Lake Camping*

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

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# Crossword Puzzle To Live in a Tent

## Today's Funny Is it hunting season yet?

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**Sep 05, Sep 06, Sep 07**  
**Club Rented**

**\*\*\*Ranges Closed - All Day\*\*\***

Call Russ Weisinger  
353-6859  
[russweis@up.net](mailto:russweis@up.net)

**\*\*\*TURKEY SHOOT INFORMATION for Volunteers!!!\*\*\***

### **Turkey Shoot Meeting for Range Workers ONLY**

September 3, 2014 @ 7:30 PM  
Meeting to be held at the Club House.

### **A Regular Turkey Shoot Meeting @ 7:00 PM**

September 18th at the Club House

**Sep 27      Sat      Turkey Shoot Work Bee      All Day**  
**Ranges closed**

Call Ken Snyder  
338-2580  
[ottawa\\_sportsmens\\_club@yahoo.com](mailto:ottawa_sportsmens_club@yahoo.com)

**Sep 28 Sun 53rd Annual**  
Turkey Shoot 11:00 am til 5:00 pm  
Call Ken Snyder  
338-2580  
[ottawa\\_sportsmens\\_club@yahoo.com](mailto:ottawa_sportsmens_club@yahoo.com)

**Sep 29 Mon Board 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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## **Hunter's Safety Class August 2014**

Another successful Hunter's Safety Class this year with over 40 participants. OSC would like to express appreciation for all those members that donated their time for this. OSC would not be the club it is without all the help of the Volunteers!



Classroom instruction



Safety while hunting in the field



Safely crossing a fence with a loaded weapon.



Archery instruction portion of Hunter Safety class

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## OSC Canoe's



We have 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.

***You will also find information about the canoe's on our web page under "rental's" - however, there is NO charge for using them. So if you need the phone numbers of those member's to get hold of to set up a time to use them, you can find the information online.***

There is no charge for 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!*

Summer seems to have been here and gone in a blink, but there is still time to enjoy camping at Beautiful Courtney Lake!



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!**

**This year the Turkey Shoot is on September 28**

**IF you can donate some time to this event please contact me!**

Contact Ken Snyder @ 338-2580 if interested!

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## U.P. Muzzle Loader Shoots

Oct. 4 - Jan 3, 2015  
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.



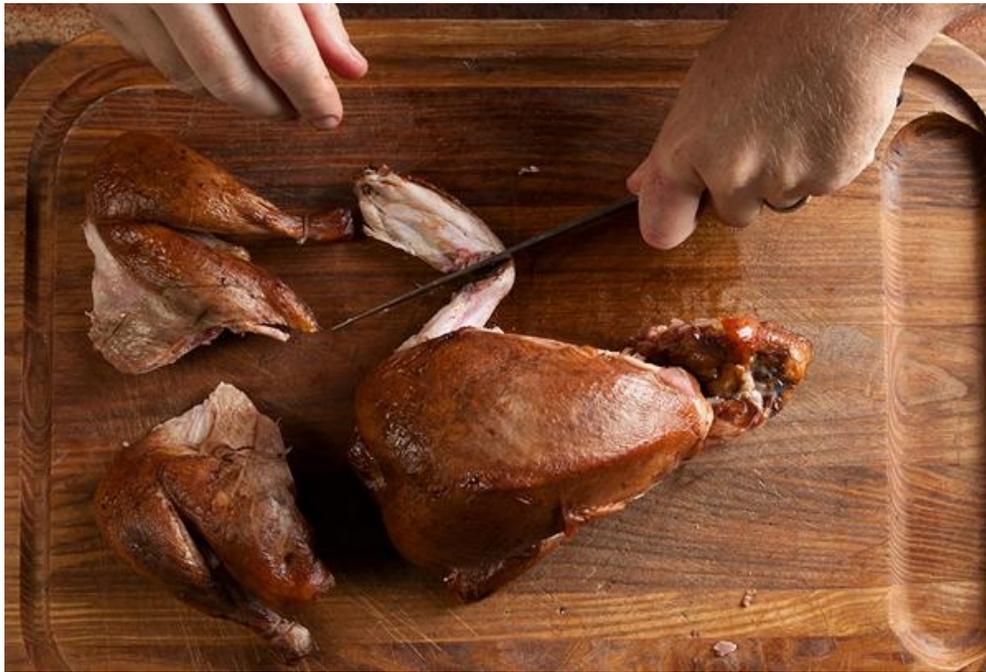
Smoked pheasant can be either the best expression of the bird, or it can be a dessicated husk, usable only as a flavoring for broth. I've had it turn out both ways, I am sad to say. After my failures, I got back on the horse and smoked another pheasant. Then another. And another. Finally I am able to present to you a method for smoking upland game birds that works well consistently.

The issue with wild birds like pheasants, chukars and grouse is that they work for a living. They can be old and tough, and smoking doesn't do a lot to tenderize them. But brining does. Most experienced smokers know that the brining step is important when you deal with fish or other meats. It is vital with pheasants, however. Skip this, or short it, and you will be sorry.

I brine my pheasants for at least 12 hours. This is a long time for a bird that typically weighs somewhere between 2 and 3 pounds plucked and gutted. But the salt brine needs time to work its magic. Brines tenderize meat through osmosis (remember your high school science, folks?),

which forces the water in the bird, which is not salty, to equalize with the salty brine. The result is a bird whose cells are filled with salt water, not fresh. This does two things: It seasons the pheasant, and it allows it to retain more moisture as it cooks.

Brine to little and you get a dry bird. Brine too much and you get a salt lick. In this case, you want to take the brining process to the edge of “too salty.” And even here, if you are smoking an old rooster, you will probably want to just shred the drumstick meat when you’re done — those sinews are murder.



Beyond that, smoking a whole pheasant is pretty easy. Brine, dry, smoke over hardwood. I like a bit of sweet with my smoke, so I use heavy syrup — boiled down maple syrup in this case. You could use molasses, honey, treacle or thick birch, hickory or corn syrup. You just want it to be thick, because regular maple syrup will just bead on the surface of the pheasant.

If you plan on smoking partridges or grouse, reduce the brining time to 8 to 12 hours, and keep an eye on your smoking time. You still want an internal temperature in the leg meat of 160°F to 165°F, but it will take less time. And if you don’t plan on eating the legs (I am shaking my finger at you, though!) take the birds out when the breast meat hits 150°F. They will be more tender that way.

Eat smoked pheasant right off the smoker for dinner or you can let it cool and slice the breast meat for sandwiches. Gnaw on the thighs for a snack, and shred the drumstick meat for soup, tacos or burritos, in omelets or hash... you get the point. Don’t forget the carcass! use that to make a Smokey pheasant broth.

## Smoked Pheasant

This is a hot-smoking method that is essentially a really slow, smoky barbecue. Instead of barbecue sauce, which you could of course use if you wanted to, I use maple syrup instead. This creates a nice sweet glaze for the smoke to adhere to as the bird cooks.

You must use plucked pheasants for this recipe. It will not work with skinned birds, as they will get too dry. If you are not a hunter but want to make this, you can use a high-quality domestic chicken (regular supermarket ones are too soft and flabby) or you can buy a whole pheasant online or in some supermarkets; Whole Foods sells them frozen.

Serves 4-6.

Prep Time: 12 hours, mostly brining time

Cook Time: 5 hours

2 whole pheasants  
1/4 cup kosher salt, about 2 1/4 ounces  
1/4 cup brown sugar  
4 cups water  
2 cups maple syrup, boiled down to 1 cup

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Dissolve the salt and sugar in the water. Find a lidded container just about large enough to hold both pheasants. Cover them with the brine and let this sit in the fridge for at least 12 hours and up to 18 hours.

Take the pheasants out and pat them dry. Set on a cooling rack under a ceiling fan or in a breezy place and let them dry for 1 to 3 hours. You can also put the birds in a container uncovered in the fridge overnight. This drying process is an important step. If you skip it, the smoke will not adhere to the pheasant as well.

Smoke the pheasants over the wood of your choice – I prefer apple, hickory or pecan – for at least 3 hours, and up to 5 hours. You want a relatively warm smoke, between 200°F and 250°F.

Let the pheasants smoke for 1 hour before painting on the maple syrup, then baste with the syrup every 30 minutes afterward.

When the pheasants reach an internal temperature of 160°F in the thigh meat, take them out of the smoker. Put them on a cooling rack and baste them with maple syrup one more time. Wait at least 20 minutes before eating. They are excellent cold, too.



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



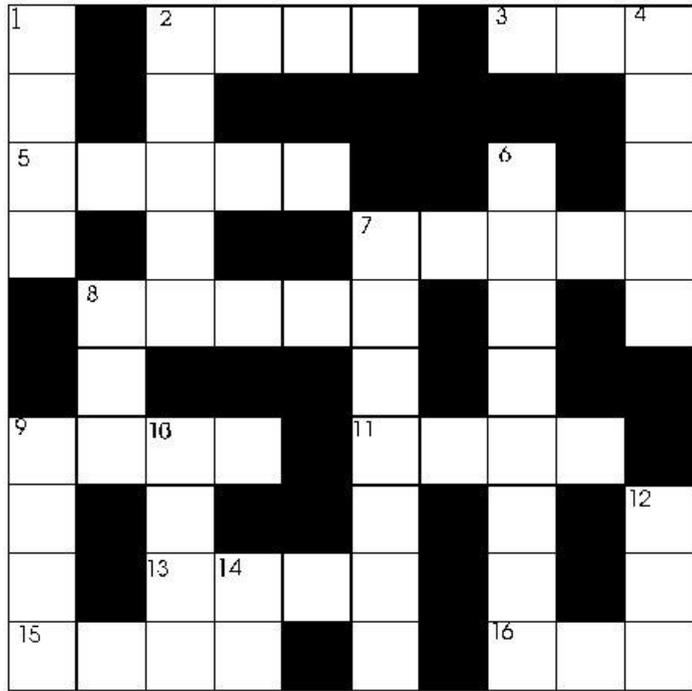
## To Live in a Tent

### CLUES ACROSS

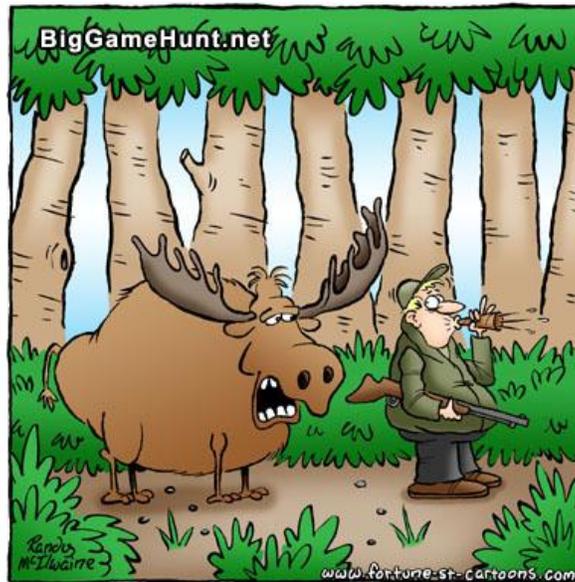
2. To live in a tent.
3. A plan of the area or the region.
5. It is always useful to have some of this, when you are on holiday!
7. The opposite of north.
8. Adjective from Wales.
9. A very large stone.
11. I think we're ..... I don't know where we are !!
13. If you are cold, light a .....
15. You can go pony-trekking..... if you are not a good rider.
16. Equipment, things you need to have with you.

### CLUES DOWN

1. Sometimes a synonym of "torch"
2. Similar to a kayak.
4. Tracks on which people walk.
6. Useful type of bag, carried on your back. Americans call it a "backpack".
7. A place where you are protected from bad weather.
8. Relative pronoun.
9. Very thick form of cord or string.
10. Place where you can get a drink (but it is not a pub)
12. Opposite of "dry".
14. You travel on a horse, but \_\_\_ a kayak.



## Today's Funny



"You're giving a mating call yet holding a rifle - I'm getting some pretty mixed signals here, buddy!"

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