



There's an absolute surety to the hands-on conservation lifestyle of hunting, fishing and trapping where you know what you're going to consume today.

Ted Nugent

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
November Issue
Issue # 2014~011

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**Nov 12, Nov 13, Nov 14
Wed, Thur, Fri ~ Sight In Days
Entering for the Big Buck Contest and Raffle
Hours are: 10 am to 5 pm
call Tyler Harkonen @ 395-0001
E-mail: tyhark-28@live.com

**Nov 15 Sat Start of Michigan
Firearms Deer Season Good Luck to all Hunters!

**Nov 24 Mon Board Meeting 7:30 PM

****Dec 01 Monday Membership Meeting 7:30 PM**

This is an important Membership meeting, we are voting for our Executive Board as well as positions on the Board of Directors. These are the people that run your club the way YOU want it ran. These people will bring up and vote on issues that will determine the direction this club takes for the next (hopefully) 50 years plus.

This is really important to all members and should be considered by all members in good standing - the club needs people that are interested in promoting the club and its functions.

Positions being voted on at this meeting are:

**President
Vice-President
Meeting Secretary**

Treasurer

Board of Director positions - a 3 year position and there are 3 openings.

ANYONE interested in any of the above positions please be at this meeting...



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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OSC members approved becoming a Boy Scouts of America Charter

Chartered Organization Responsibilities

By receiving a charter from the Boy Scouts of America, the chartered organization agrees to:
Conduct Scouting in accordance with its own policies and guidelines as well as those of the BSA.

Include Scouting as part of its overall program for youth and families.
Appoint a chartered organization representative who is a member of the organization and will represent it to the Scouting district and council, serving as a voting member of each.

Select a unit committee of parents and members of the organization who will screen and select unit leaders who meet the organization's leadership standards as well as the BSA's standards.

Provide adequate and secure facilities for Scouting units to meet on a regular schedule with time and place reserved.

Encourage the units to participate in outdoor experiences.

If any member is associated with the Baraga/L'Anse BSA Troops and interested in being the liaison - contact the President at ottawa_sportsmens_club@yahoo.com

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Indoor Range work approved

Funding for improvements on the indoor range was approved at the membership meeting. Work to be started immediately - if anyone wants to volunteer to help, please contact the President at ottawa_sportsmens_club@yahoo.com

These improvements will enable OSC members to use the indoor range comfortably in the coming winter months.

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December Guest Speaker

Guest speaker for the December meeting is John DePue, the new Wild life biologist out of the Baraga DNR office.



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!



U.P. Muzzle Loader Shoots

Oct. 4 - Jan 3, 2015

Contact Jerald Glisson

906-338-2822 jeardglisson@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 Tartare

By Hank Shaw

Beef or venison tartare is the “trust fall” of the culinary world: Raw meat and a raw egg yolk. If your ingredients are not impeccable, things can go very, very wrong. But done right, this is at once a primal and exciting little appetizer.

Tartare is all about texture. Raw meat has a savory slipperiness that causes many people to argue within themselves. It seems so wrong, almost dangerous, yet something deep within you urges you to take another bite. It’s our inner hominid talking. Beyond the meat, the silky richness of the broken yolk acts as a sauce, flecks of herbs or other flavors sparkle here and there, and the decided crunch of raw shallot punctuates each bite.

I know what you’re thinking: No way I’d eat raw venison! It’s not a crazy concern. But here’s what you need to know to eat raw venison (deer, antelope, moose, elk, etc) as safely as possible:

Shoot straight. Seriously. If you’ve gut-shot the animal, think twice about making it into tartare or carpaccio. E. coli, both the really nasty 0157 variety as well as the nasty-but-non-lethal 0103 strain exist in venison (and all other ruminants). It mostly lives in the digestive tract. So if you break that tract and get gut gunk all over the inside of your deer, you better cook it well.

Cut cleanly. This is an extension of No. 1. If you break the guts while eviscerating the animal, it’s nearly as bad as gut-shooting it.

Freeze your venison first. Should the venison have any larval parasites, and parasites such as tapeworm and toxoplasma gondii (which causes toxoplasmosis) are known to exist in deer. Freezing the meat below 0°F for at least two days will go a long way toward making any raw meat you eat safer.

Avoid any possible cross-contamination. Your venison might be perfectly fine, but if you have a

dirty cutting board or knife or even hands you can wreck the whole thing. Sanitation is very important when serving raw food.

Keep cool. Just as sushi should be served cold, so should tartare. Work quickly and keep the venison in the fridge when you are not cutting or mixing it.

Even so, this is not a 100 percent risk-free recipe. But then again, neither is a trip to your neighborhood sushi bar. Or your breakfast — you are far more likely to get salmonella from eggs than you are from getting sick from raw venison, if you follow the steps above. Needless to say, your egg needs to be of the finest quality to use for tartare.

So if you're still with me, let's make tartare.

Some people, notably Wisconsinites, seem to like their tartare ground. I don't. I prefer it minced, which I think has a better texture. Use a large, very sharp chef's knife to mince the venison. Take your time and don't chop it like you would herbs: It will get all stringy. My advice if you are going to make this recipe for more than four people is to cut the venison into manageable pieces first, then keep them all in the fridge.

Mince one piece at a time and then return it to the refrigerator: This keeps everything cold.

After that, it's all just a question of seasonings. Mine are woody, with juniper and caraway. The garnish is wood sorrel, which tastes lemony; it's a hat tip to Chef Rene Redzepi of NOMA, who uses wood sorrel in his tartare.



Venison Tartare

First off, be sure to read the top of this post for safety reasons. Second, know that any species of venison will work, as will any cut of meat that is free of fat and sinew. Backstrap is best, I find, but I also really like using the heart. Non-hunters, use lamb loin for the closest in flavor.

I use some esoteric ingredients here, but there are easy substitutions for most of them... but not all. You really do need juniper berries, which you can find in many supermarkets or you can buy them online. The

other key ingredient here is smoked salt. Any fine-ground smoked salt will work, but the one I prefer is the alder smoked salt from The Meadow.

Serve this on crackers or in little bowls with crackers alongside. Remember, a little tartare goes a long way.

Serves 4.

Prep Time: 20 minutes

Cook Time: n/a

1 shallot, about 1 heaping tablespoon, minced
3 tablespoons red wine vinegar
1 heaping teaspoon juniper berries (about 8)
1 level teaspoon caraway seeds
1 teaspoon black peppercorns
1/2 to 3/4 pound venison
Smoked salt to taste
4 egg yolks
Wood sorrel or grated lemon zest, for garnish

Soak the minced shallot in the vinegar in a small bowl. Toast the juniper berries, caraway seeds and peppercorns in a small pan over medium-high heat (shaking often to prevent them from burning) until they are fragrant, about 2 minutes. Move the spices to a grinder or mortar and pestle and grind to a coarse powder.

Mince the venison with a sharp knife. I prefer to cut it into 1/8 inch dice. Put the minced venison in a bowl and sprinkle over the ground spices. Drain the shallots and add them to the bowl. Add about 1/2 teaspoon of smoked salt and mix the tartare together. Add more salt to taste.

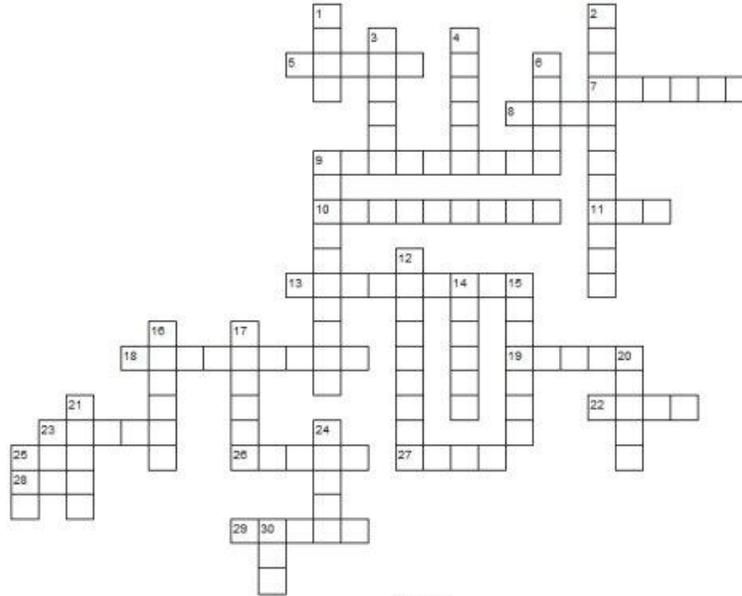
To serve, give everyone some tartare and make a little depression in the center. Separate the egg yolks from the white and discard the whites (or use in another recipe). Put the yolks in the little depression. Garnish with the wood sorrel or lemon zest.

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



Hunting Crossword

Hunting



Across

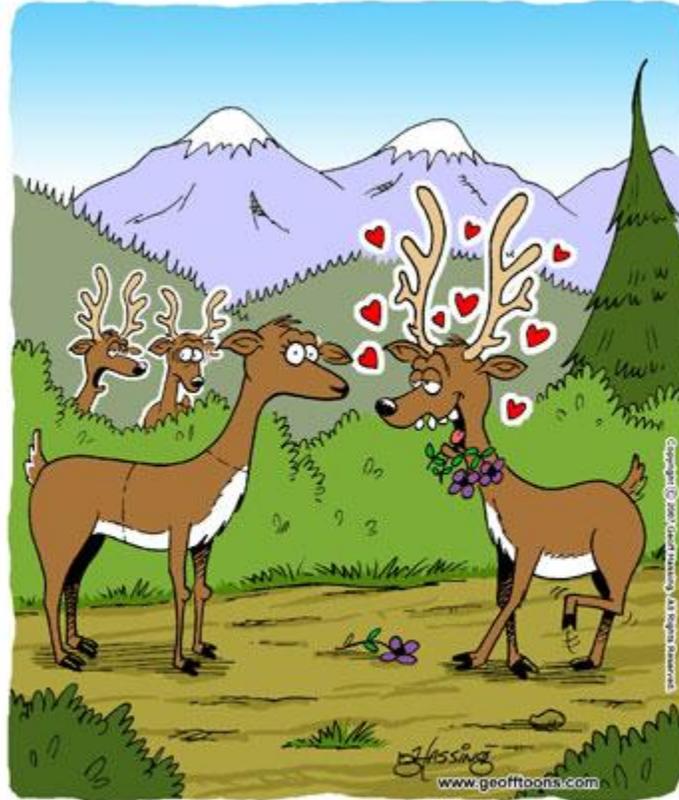
- 5 ALWAYS KEEP YOUR FINGER OUTSIDE THE TRIGGER ___ TILL YOU SHOOT
- 7 EACH HUNTER SHOULD THINK THIS FIRST
- 8 MAIN COLOR OF MR. WILLIAMS SHIRT
- 9 THE NEXT HOLLIDAY
- 10 IS AN EAGLE PROTECTED OR ENDANGERED IN MISSOURI?
- 11 AFTER YOU KILL YOUR DEER YOU MUST IMMEDIATELY ___ IT.
- 13 KIND OF TIP ON AN ARROW USED TO KILL DEER.
- 18 THIS MEANS AN ANIMAL IS ACTIVE AT NIGHT.
- 19 WATER SPELLED BACKWARDS.
- 22 KIND OF ANIMAL IN THE AQUARIUM
- 23 TRUE OR FALSE. SNAKES HAVE GREAT EYESIGHT.
- 26 AN ARACHNID HAS ___ LEGS.
- 27 RAPTORS USE THIS TO TEAR THEIR PREY APART TO EAT IT.
- 28 HOW MANY MOONS DOES THE EARTH HAVE?
- 29 NUMBER OF BALD FACED HORNET NESTS IN THE ROOM.

Down

- 1 HUNTING FROM THE ROAD IS DANGEROUS
- 2 THIS WORD MEANS A WISE USE OF NATURAL RESOURCES
- 3 PART OF AMMUNITION THAT CREATES A SPARK FOR POWDER TO BURN.
- 4 OWLES SPIT UP THIS AFTER THEY EAT PREY
- 6 WHAT DO FISH HAVE THAT LETS THEM GET OXYGEN IN THEIR BODY?
- 9 MOST COMMON VENOMOUS SNAKE IN MISSOURI
- 12 BACKWARDS SPELLED BACKWARDS.
- 14 DOING THE RIGHT THING EVEN WHEN NO ONE IS WATCHING
- 15 THIS MEANS AN ANIMAL IS ACTIVE DURING THE DAY.
- 16 TREAT EVERY FIREARM AS IF IT IS _____
- 17 ALWAYS KEEP THE _____ POINTED IN A SAFE DIRECTION.
- 20 OPPOSITE OF BLACK
- 21 MOST OF YOUR BODY IS MADE OF THIS.
- 24 YOU CAN USE THE INTERNET OR THE _____ TO CHECK DEER.
- 25 NAME FOR A MALE TURKEY
- 30 NAME FOR A FEMALE TURKEY

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Today's Funny



"HE'S BEEN HITTING ON THAT *DECOY* FOR OVER THREE HOURS NOW... ANY DEER *THAT* STUPID DESERVES TO GET SHOT."

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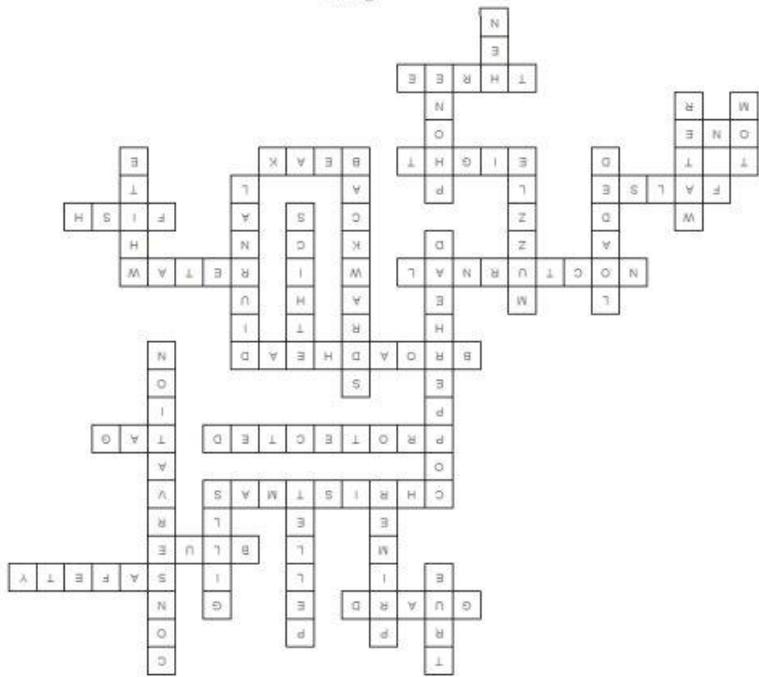
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Answers for today's crossword puzzle

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Across

Hunting