



He is richest who is content with the least, for content is the wealth of nature.
Socrates

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
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Ottawa Sportsmen's Club Sponsors Cub Scout Pack 3219

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** DNR Grants Workshop, Tuesday, January 13, 9:00 a.m.-noon ET, Baraga Lakeside Inn, Baraga. No preregistration is required.

**Jan 26 Mon Board Meeting 7:30 PM

**Feb 02 Mon Membership Meeting 7:30 PM



News for this Month

Members-only Rifle Raffle Returns in 2015!

It's back! The Ottawa Sportsmen's Club has decide to hold a members-only raffle for a Smith & Wesson M&P Sport 15™ semiautomatic rifle in 5.56 NATO caliber. This is an AR-type rifle that has captured the fancy of many shooting enthusiasts and hunters. Watch for details in your 2015 dues letter, which will arrive later in January.



Ottawa Sportsmen's Club members voted to continue OSC membership in the Upper Peninsula Sportsmen's Alliance in 2015.

Its quarterly meeting will be on Saturday, January 17, 10:00 a.m. ET, at the United Sportsmen's Club, W7689 Sportsmens Club Rd (1.2 mi E of State Hwy M95), Iron Mountain MI 49801, telephone 906-774-3700. Any OSC member is welcome to attend. Business items include partnership programs for wildlife habitat on private lands, recommendations for deer herd management in the UP, and appointment of members to be on a DNR Partnership for Game & Fish Fund-purchased Lands.

Ottawa Sportsmen's Club Sponsors Cub Scout Pack 3219

On December 23, 2014, President Rob Aho met with Michael Metivier, Hiawathaland District Director, Boy Scouts of America (BSA), at the clubhouse to sign applications that pave the way for Cub Scout Pack 3219. Rob will be the OSC liaison to the BSA. Almost 50 boys have expressed interest in joining, and BSA has already received 33 applications.

In the News

Daily Mining Gazette reporter Dan Roblee telephoned OSC President Rob Aho on December 30, 2014 to get sportsmen reaction to a federal judge ruling that led to the relisting of grey wolves as a federal endangered species. The December 31st front page lead article contained Rob's criticism of the judge's action.



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

Starting Jan 3, 2015 -
First Sunday of the month ~ 11 AM
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 Burgers

Keep in mind that what's important here is the technique and the grind, not so much my additional ingredients. Of course, I love my venison burgers like this, so I am biased. But so long as you follow general guidelines on toppings: mix something rich (cheese) with something sharp (tomato) and something slightly bitter or cleansing (lettuce or sorrel leaves) and a touch of sweet (ketchup) and you will be in good shape.

I know many of you get your venison pre-ground from the butcher shop. Go ahead and use that for this season, but next time make sure that the butcher either a) grinds your venison with pork fat or, better yet, bacon ends; and/or b) ask him for just more stew meat so you can grind the meat yourself.

Oh, and obviously all this applies to burgers made from any other sort of meat.

Serves 4.

Prep Time: 20 minutes, a little more if you are grinding your own meat.

Cook Time: 10 minutes

- 1 1/2 pounds venison meat, from the shoulder, ribs, or hind leg
- 1/2 pound bacon ends or regular bacon, chopped roughly
- Salt (smoked salt if you have it) and freshly ground black pepper
 - 3 tablespoons butter, lard or vegetable oil
 - 1 large or 2 medium onions, slice thin
 - Burger buns
 - Something green, like bibb lettuce, arugula, sorrel or spinach
- Slices of fresh tomato (summer), or canned, fire-roasted peppers (winter)
 - Slices of cheese of your choice
- Condiment of your choice (ketchup, mustard, remoulade, mayo, etc)

1. Make sure the meat and bacon are very cold. Cut the venison into chunks that will fit into your grinder. Do the same for the bacon. Mix the two together roughly so you can add a bit of each into the grinder as you go. Grind 1/2 to 2/3 of the mixture coarsely and the rest with the fine die. **NOTE:** *If you are grilling your venison burgers, flip this so you grind 2/3 of the mix fine and only 1/3 coarse — the reason is because grilled burgers tend to cook better and stay juicier when the grind is fine.*

2. Make between 4 and 6 patties, depending on how large you want your burgers. I like big burgers. Form the patties with only as much force as absolutely needed — you want the patties to hold together only loosely. Make them about 1/2 to 1 inch thick. Use your thumb to press an indentation into the center of each patty: This prevents the burgers from turning spherical when you cook them. Set the burgers aside.

3. Heat the butter in a frying pan over medium-high heat. When it's good and hot, add the sliced onion and cook until it's done to your liking. Some people like juicy onion with a little char on the edges, some people prefer to go the full caramelized onion route. When finished, put the onions in a bowl so you can have them ready.

4. I prefer grilled burgers, so I'll go through that method. Heat your grill (charcoal, wood, gas) on high and be sure to scrape down the grates with a wire brush. Only salt your burgers right before you cook them, and if you are salt-sensitive you might not need to with these because of the bacon. Place the patties on the grill and cook them without disturbing them (with the grill cover open) for 3 to 5 minutes, depending on how well done you like your burgers. Flip and cook for the same amount on the other side. I prefer 3 minutes per side with a really hot grill.



Photos by Holly A. Heyser

5. When you flip the burgers, grind some black pepper over them, then spoon a little caramelized onion on each one if you'd like. With about 90 seconds to go on the second side, lay the cheese on top of the onions and cover the grill until the burger's ready. If you like toasted buns, toast them on the grill in this last 90 seconds. When everything's done, move the burgers and buns to a sheet tray or plate so the meat can rest for 5 minutes, while you build the burgers.

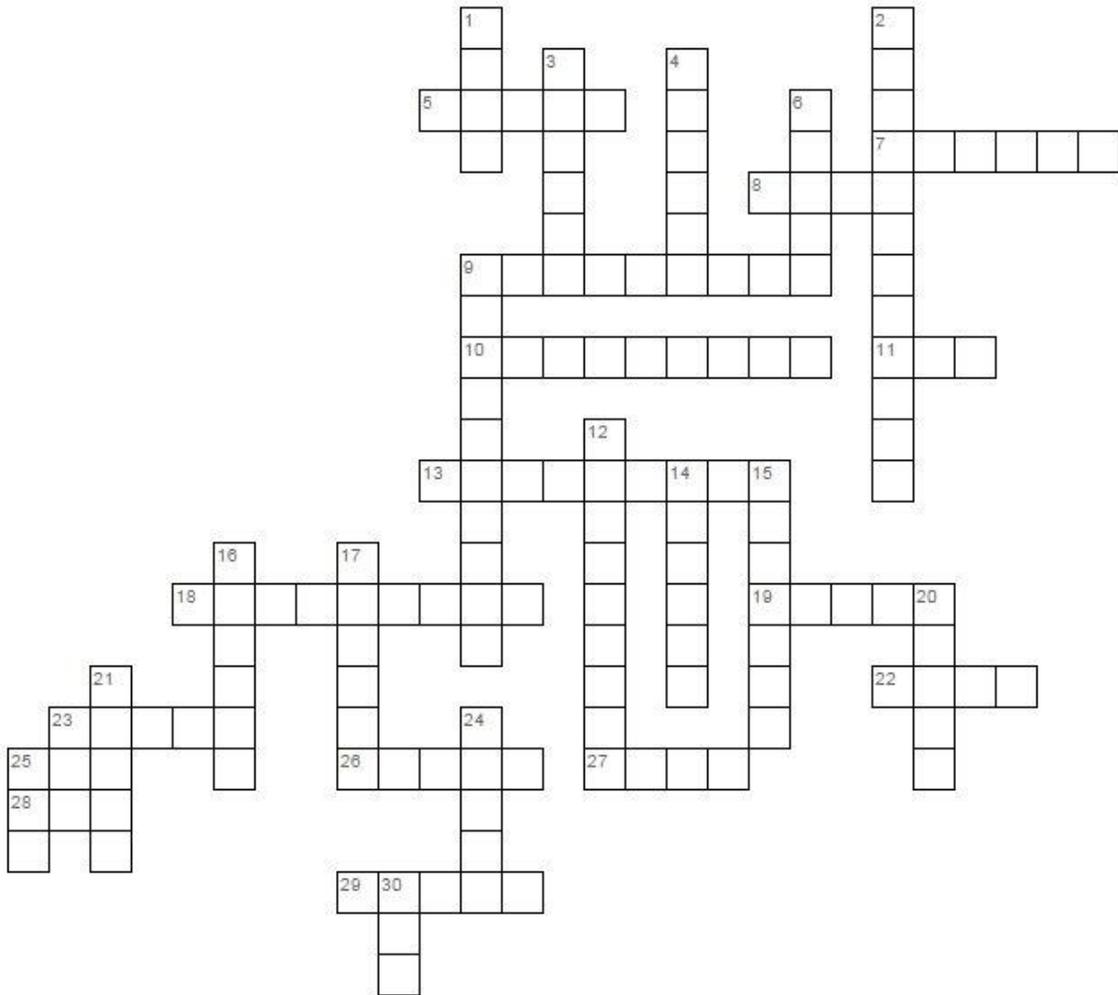
6. You can do this any way you want, but I start with a green thing (sorrel leaf), then some ketchup or mayo or whatever, then the burger patty that has the onions and cheese already on it, topped with a

slice of tomato (or roasted red pepper) and finally some more of whatever condiment I happen to be using. My method is just how I do things; you can do anything you'd like.

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



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
- 9 WHAT DO FISH HAVE THAT LETS THEM GET OXYGEN IN THEIR BODY?
- 6 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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Crossword Answer:

