



Look deep into nature, and then you will understand  
everything better.  
Albert Einstein

# 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  
March Edition  
Issue # 2015~003

## In This Month's Issue

»§«»§«©»§«\*\*»§«©»§«»§«

### What's New

Annual News and Dues Letter and Members Only Raffle Ticket

»§«»§«©»§«\*\*»§«©»§«»§«

### Members-only Rifle Raffle

»§«»§«©»§«\*\*»§«©»§«»§«

### WOLF MANAGEMENT DEVELOPMENTS:

»§«»§«©»§«\*\*»§«©»§«»§«

### TURKEY HUNTING LICENSES:

»§«»§«©»§«\*\*»§«©»§«»§«

### DNR-SPORTSMEN COALITION:

»§«»§«©»§«\*\*»§«©»§«»§«

## CONCEALED CARRY PISTOL CLASS

Range Schedule  
U.P. Muzzle Loader Shoots

Wild Game Recipes  
Classic Fish and Chips

Crossword Puzzle  
Anglers Fishing Terms

Today's Funny

»§«»§«©»§«\*\*»§«©»§«»§«

To help ensure the OSC Newsletter reaches your in box each week, add the [OSCNewsletter@aol.com](mailto:OSCNewsletter@aol.com) addresses that appears in the "From" line above, to your electronic address book. This is especially important if you or your service provider uses e-mail filters.

»§«»§«©»§«\*\*»§«©»§«»§«



**\*\*\*Mar 10 \*\*\***  
Tue 4 PM  
DNR-Sportsmen Coalition Meeting  
at OSC Clubhouse  
John DePue, Wildlife Biologist Michigan DNR

(906) 353-6651 ext 108

**\*\*\*Mar 14 Mar 15\*\*\***  
Sat & Sun

Concealed Carry Pistol Class 9:00 am Call Jeff Stroud  
(906) 370-8288  
[ottawaccw@yahoo.com](mailto:ottawaccw@yahoo.com)  
[facebook.com/906tactical](https://www.facebook.com/906tactical)

\*\*\***Mar 30**\*\*\*

Mon

Board Meeting 7:30 PM

\*\*\***Apr 06**\*\*\*

Mon

Membership Meeting 7:30 PM



## News for this Month

»§«»§«©»§«\*\*»§«©»§«»§«

## Annual News and Dues Letter and Members Only Raffle Ticket

The annual news and dues letter was mailed on January 26 and included members-only raffle tickets for a Smith & Wesson M&P Sport 15™ rifle in 5.56 NATO caliber. The deadline for dues payments is April 1, and the deadline for raffle ticket payments is April 11. The winner of the rifle will be drawn at the Wild Game Dinner on Saturday, April 11.

## Members-only Rifle Raffle

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.



»§«»§«©»§«\*\*»§«©»§«»§«



## WOLF MANAGEMENT DEVELOPMENTS:

Senator Tom Casperson's Senate Resolution No. 7 was adopted by the Michigan Senate on February 10. It called for the State of Michigan and the U.S. Fish and Wildlife Service to appeal Judge Beryl Howell's ruling in December 2014 to reinstate federal Endangered Species Act protection of wolves in Michigan, Wisconsin, and Minnesota. It also called for federal legislation to remove wolves in the Upper Great Lakes from the federal endangered species list.

The State of Michigan, the State of Wisconsin, and the U.S. Fish and Wildlife Service have all appealed Beryl Howell's ruling. Click on the following link to read more: <https://mucc.org/fish-and-wildlife-service-joins-states-mucc-in-wolf-appeal/>

H.R. 884 was introduced in Congress on February 12 to de-list wolves from the Endangered Species Act in Michigan, Wisconsin, Minnesota and Wyoming by congressional action. OSC President Rob Aho wrote letters to Representative Dan Benishek, Senator Gary Peters, and Senator Debbie Stabenow in support of this resolution.

The Michigan Department of Natural Resources has completed a draft update of the 2008 Michigan Wolf Management Plan and is seeking public comment during a 30-day period beginning March 4. Read the DNR news release by clicking on the following link: <http://www.michigan.gov/dnr/0,4570,7-153--348973--,00.html>

»§«»§«©»§«\*\*»§«©»§«»§«



## TURKEY HUNTING LICENSES:

Beginning March 16, a hunter can purchase one of 5,198 left-over wild turkey hunting licenses available for use in the UP during the spring 2015 hunting season, April 20-May 31. See a DNR-produced YouTube video by clicking on the following link:

[https://www.youtube.com/watch?source=govdelivery&utm\\_medium=email&utm\\_source=govdelivery&v=Ein094E7aIQ](https://www.youtube.com/watch?source=govdelivery&utm_medium=email&utm_source=govdelivery&v=Ein094E7aIQ)

»§«»§«©»§«\*\*»§«©»§«»§«

## DNR-SPORTSMEN COALITION:

The Ottawa Sportsmen's Club will host 4 meetings of DNR Wildlife personnel and sportsmen's clubs in the western UP at 4:00 p.m. on the following Tuesdays in 2015: March 10, June 9, September 8, and December 8. Anyone is welcome to attend these meetings, which will be held at the OSC clubhouse.

»§«»§«©»§«\*\*»§«©»§«»§«

## CONCEALED CARRY PISTOL CLASS:

Jeff Stroud will teach his second class of the year on Saturday and Sunday, March 14 and 15, beginning at 9:00 AM. Sign up for his class by telephoning Jeff at 370-8288, or emailing him at [ottawaccw@yahoo.com](mailto:ottawaccw@yahoo.com).



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!

\*\*\*\*\*

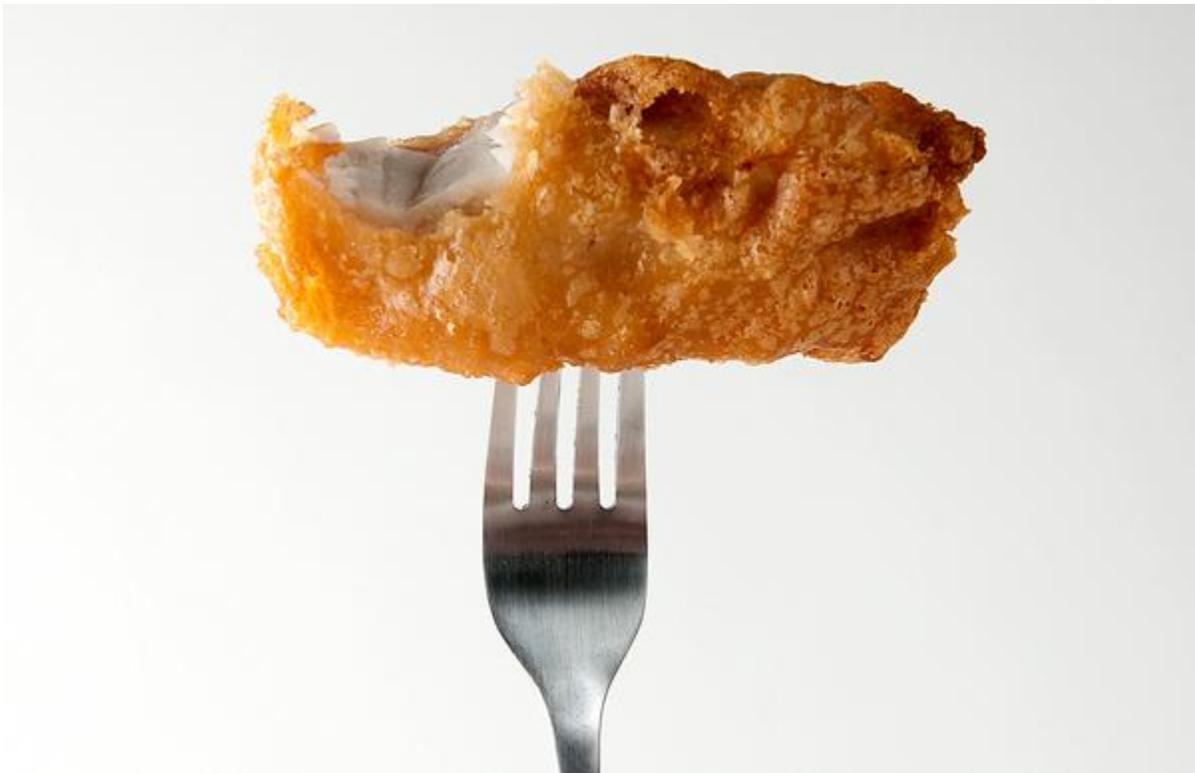


U.P. Muzzle Loader Shoots

Starting Jan 3, 2015 -  
First Sunday of the month ~ 11 AM  
Contact Jerald Glisson  
906-338-2822 [jeardglisson@hotmail.com](mailto: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.



## Classic Fish and Chips

This is a recipe for a classic beer batter and fried potatoes. I typically make this with leopard shark, halibut, walleye, cod or catfish, but you can also use seafood like shrimp, calamari, oysters or clams. I use waxy potatoes like Yukon gold for the chips; I find they hold together better in the hot oil.

Make sure your fish is fresh, your batter is cold, and your oil is hot. Make the chips first and keep them in a warm oven. Oh, and make more than you think you need. People love well-made fish and chips more than they think.

Serve with lemon, beer and a sauce of your choice. Tartar sauce is a good idea, but remoulade is also good, as is aioli and the traditionals — malt vinegar and Tabasco.

Serves 4-6.

Prep Time: 20 minutes

Cook Time: 40 minutes, because you are frying in batches.

2 pounds skinless, boneless fish  
Salt  
Oil for frying  
2 pounds Yukon gold potatoes, sliced into 1/8-inch thick rounds  
1/2 cup self-rising flour  
2 tablespoons vegetable oil  
1 teaspoon salt  
About 1/2 bottle beer

---

Salt the fish and set it aside at room temperature. Get your oil going: You want it to be 350-360 degrees. Turn the oven to the “warm” setting, and put a cookie sheet inside. Place a wire rack on top of the cookie sheet.

Mix the flour, vegetable oil, salt and beer together, stirring all the while. You want enough beer in the batter to give it the consistency of house paint, or melted ice cream. Put in the fridge to rest for 20 minutes.

While the batter is resting, slice the potatoes and put them into a large bowl of cold water. When you are done slicing, remove the potatoes and pat them dry with a paper towel. The oil should be hot by now. Fry the potatoes, a few at a time, for 3-5 minutes, or until they start to brown at the edges. Don't cook them until they are uniformly brown or you will overcook them; they will continue to brown a little out of the fryer. Salt each batch the moment it comes out of the fryer. Store each batch on the wire rack in the warm oven.

When the potatoes are done, take the batter out of the fridge. Dredge the fish in the batter and let the excess drip off for a second or two. Lay each piece gently into the hot oil. Do this by letting the bottom end of the piece of fish fry for a second or so in the oil before you let the whole piece get a bath. This helps prevent the fish from sticking to the bottom of the pot. Keep a chopstick or something similar around to dislodge any pieces that do get stuck.

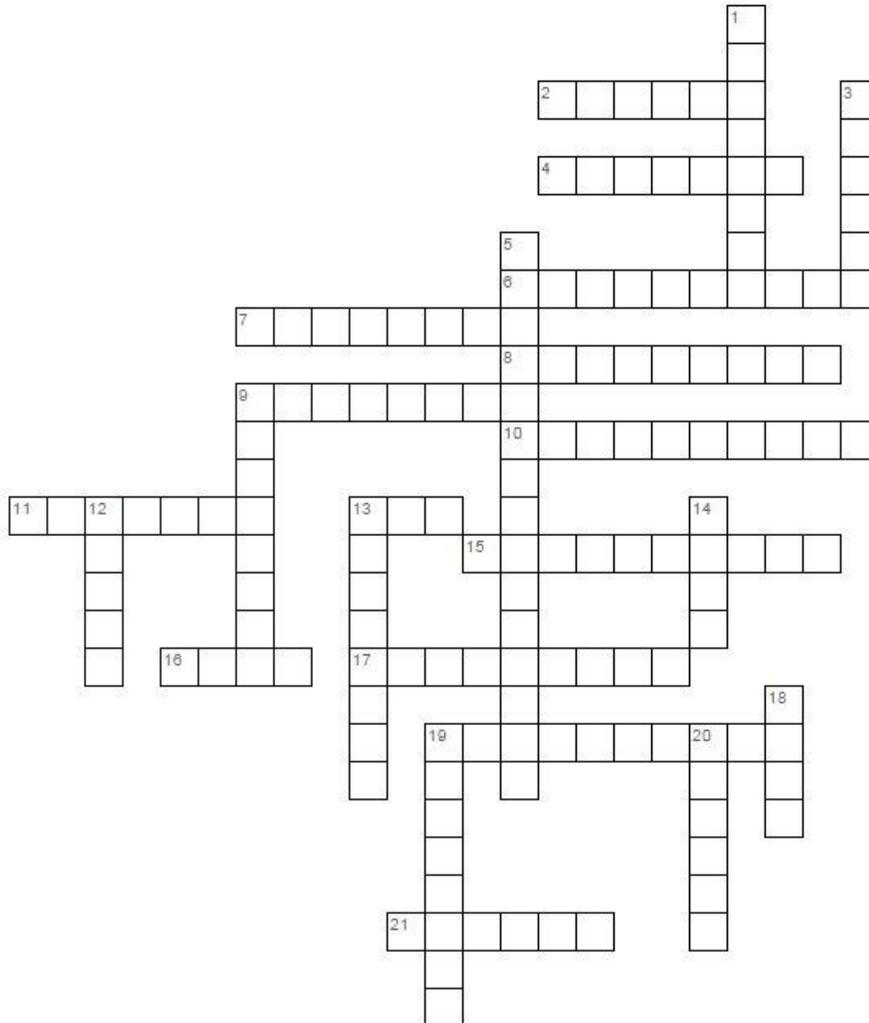
Fry in batches until golden brown, about 5-8 minutes depending on how large the pieces are. Keep each batch in the warm oven while you finish the rest. Serve at once when you're done.

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

---

# Angler's

Fishing terms



**Across**

- 2 Person using a fishing pole or rod and reel to catch fish.
- 4 Topwater plug with a dished-out, concave or cupped head designed to make a splash when pulled sharply.
- 6 On some species, the fatty fin located between the dorsal and tail fin.
- 7 Part of the cast in which the fishing rod and the fishing line is moved from a position in front to one in back.
- 8 Any of a wide number of hard plastic or wooden lures that dive when retrieved (cranked with a reel) through the water.
- 9 Rough water resulting from boat wakes rebounding off fixed objects.
- 10 Liquid, solid or powder form of scent applied to fishing lures for increased productivity.
- 11 The bed of a stream or river.
- 13 Long, shallow ridge in a body of water.
- 15 A term referring to bodies of water that do not have salt.
- 16 When a fish takes or touches a bait so that the fisherman feels it.
- 17 One who engages in fishing for sport or occupation, or for food.
- 19 A sonar device used to read the bottom structure, determine depth, and in some cases actually locate fish.
- 21 A float attached to the line under which a hook and sometimes a sinker hang.

**Down**

- 1 A trademark for a brand of spoons typically used for trout and northern pike fishing.
- 3 Measure of rod performance ranging from slow to fast.
- 5 catching a fish and immediately releasing it.
- 9 Restriction in the number of fish an angler may retain, generally on a daily basis.
- 12 Simple plant organism (typically a single cell) commonly found in water.
- 13 Small fish that are often eaten by predatory fish.
- 14 Metal, semi-circular arm of an open-face spinning reel that engages the line after a cast.
- 18 Device on fishing reels that allows line to pay out under pressure, even though the reel is engaged.
- 19 A barbed or barbless hook used for catching fish.
- 20 A fly which floats on the surface of the water by means of hackle (feather) fibers.





Unable to afford his annual hunting trip Ed makes due with a little backyard fun.

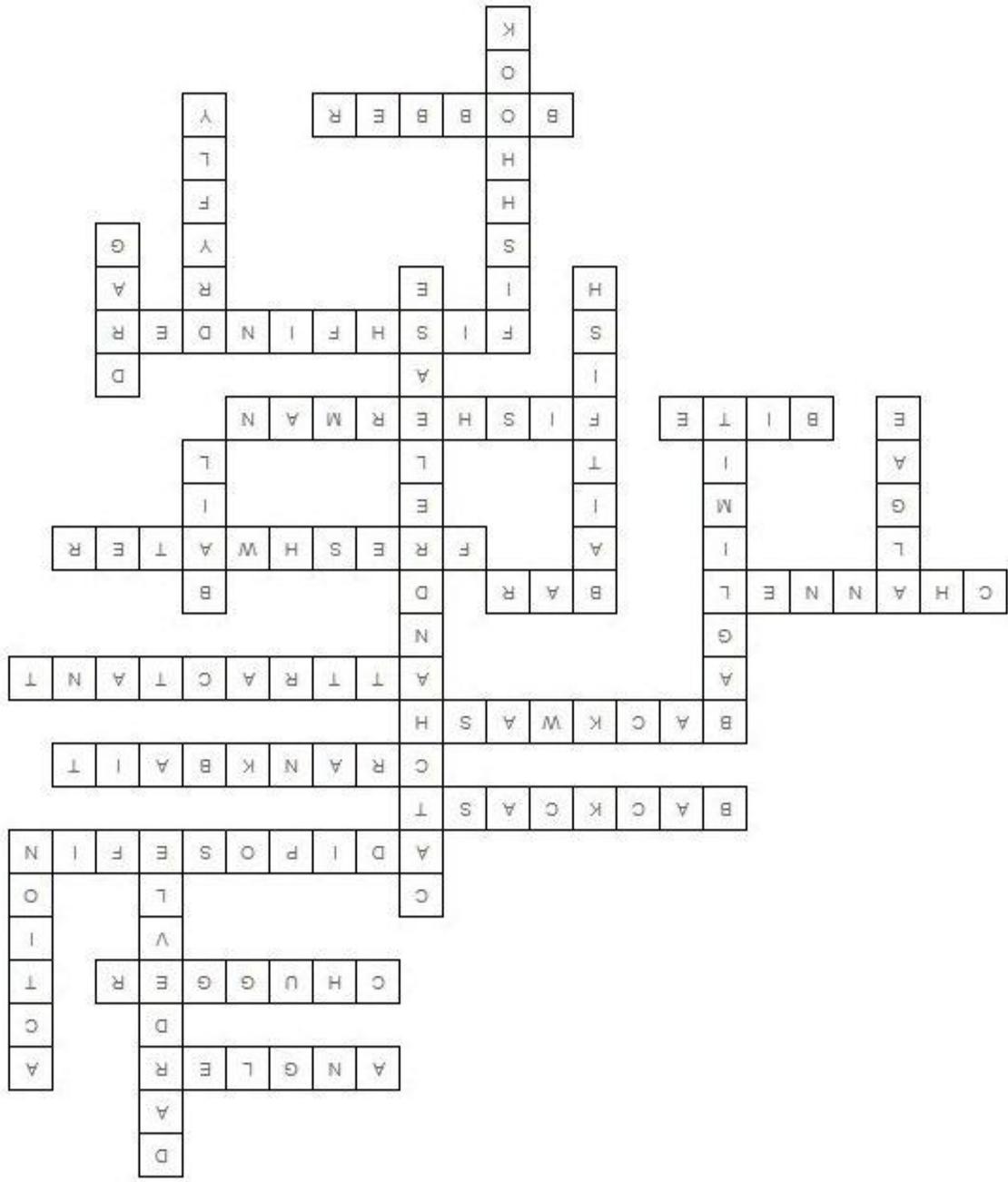
»§«»§«©»§«\*\*»§«©»§«»§«

Disclaimer:

This is not unsolicited mail - it is sent **PER YOUR REQUEST**.  
 You are receiving this as part of the OSC Mailing/Subscription List.  
 Ottawa Sportsmen's Newsletter is sent only to those who have become Members.

Our subscriber list is strictly confidential and we respect your privacy.

Under Bill s. 1618 TITLE III, passed by the 105th Congress,  
 this mailing cannot be considered SPAM as long as contact information & a remove link are provided.



Fishing terms

