



**WHO WILL NOW CARE
FOR THE ANIMALS,
FOR THEY CANNOT LOOK AFTER THEMSELVES?**
ARE THERE YOUNG MEN AND WOMEN
WHO ARE WILLING TO TAKE ON THIS CHARGE?
**WHO WILL RAISE THEIR VOICES,
when mine is carried away on the wind,
TO PLEAD THEIR CASE?**

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

Date

Issue # 2015~005

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Jun 09 Tue DNR-Sportsmen Coalition Meeting

at OSC Clubhouse 4:00 pm
John DePue, Wildlife Biologist Michigan DNR,
Baraga Operations Service Center
427 US-41 Baraga, MI 49908
(906) 353-6651 ext 108

Junior Shooting Sports Camp

Jun 15, 16, 17, 18, 19
Mon thru Fri
Hours: 9:00 AM until 5:00 PM Monday thru Thursday
9pm Fri

Call Mark Wuori
(906) 228-5471
mwuori@mqctcy.org

Private Rental (range will be closed)

Jun 21 --Jun 22
Sun and Mon 7 AM Sun - Noon Mon

Board Meeting

Jun 29 Mon 7:30 pm

General Membership Meeting

Jul 06 Mon 7:30 pm



News for this Month

2015 Junior Shooting Sports Camp!!!

It's crunch time!!

The 16th annual Junior Shooting Sports Camp is coming up soon, June 15-19, but registrations for the camp have lagged behind previous years. There are only 3 participants who have registered as of June 1, with one additional, potential participant who has expressed some interest. During 2010-2014, there were 8-11 participants each year. There will be a \$25.00 charge to the participants. Applications and fee must be in, postmarked by Monday, June 8th, 2015. No applications will be accepted after that date, unless you have contacted Mark Wuori, Camp Director, directly (906) 228-5471 or E-Mail: mwuori@mqctcy.org and other arrangements have been agreed to.

Checks are made payable to the Ottawa Sportsmen's Club. Please see the Junior Shooting Sports Camp page on the OSC website for details at the following URL:
http://www.ottawasportsmen.org/jr/jr_camp.htm

VOLUNTEERS NEEDED!!!

OSC members are encouraged to recruit new participants in the camp during the next few days. Also, please volunteer to provide lunches for the group of volunteer instructors at noon on Tuesday, June 16, and Friday, June 19. Also, the club buys bratwurst and buns for the potluck family dinner at 5:30 p.m. on Friday, June 19, but someone needs to buy the items at Larry's Market (in-house charge), fire up the covered, outdoor charcoal grill beforehand, and cook the brats. **Can you?** Volunteer lunch providers and grillmaster should advise Mark Wuori in advance. His contact information is in the paragraph above.

Please help make this camp a success!

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Ron Moilanen Passes

Members of the Ottawa Sportsmen's Club express their condolences to Ron's wife, Elaine, and his family at his passing on April 27 at the age of 80 years. Ron was a Life member of this club and active in many facets of the community. Ron was a self-employed meat cutter for many years, and when the Department of Natural Resources initiated a system of cooperator bear registration stations in the late 1980s, Ron was among the first to do so. OSC president Rob Aho was a wildlife biologist working out of the Baraga District Office at the time, and recalls, with gratitude, Ron's good collection of harvest data, bear teeth for age determination, and sows' reproductive tracts for analyses of reproductive history. His pioneering contributions to a then-new system of bear registration stations helped to create the current system of bear management units, license quotas, and mandatory registration of harvested bears.

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Mary St Andre Resigns from OSC Board of Directors

Mary recently resigned after new health issues were diagnosed. We thank Mary for her service on the board, and wish her the best as she undergoes medical treatment to restore her health. In addition to serving on the OSC board, Mary has been president of the U.P. Muzzleloaders Association.



OSC Is Only as Good as Its Volunteers

OSC president Rob Aho thanks club members who volunteered to clean up the clubhouse and grounds, prepare for the wild game dinner, and pick up trash along a 2-mile segment of Hwy M-38 in April and May. In addition, members provided archery and .22 rifle shooting instruction to 6th graders from the Baraga Area Schools at Camp Nesbit, and assisted a National Park Service qualifications shoot at the OSC range in May. However, more volunteers are needed to lighten the load on any individual. Please consult the club's schedule of future events, and reinvigorate the spirit of volunteerism!

Thank you!

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!

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Canoe's - FREE for community use

We have acquired 8 canoes 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 do NOT need to be a sanctioned group to enjoy this!
Anyone can use these canoes!**

For more information about using the canoe's contact:

John Stenvig
353-6786
stenvigj@up.net

Rob Aho
523-6102
raho@up.net

Jack Lehto
353-6709
jlehto@up.net

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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?

*OSC Members 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*

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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.

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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Trap Shooting

Wednesdays 6:30 PM

Mike Harkonen Trap Chairman

(906) 353-7268 ; E-mail: harkie@up.net

Action Pistol

Thursdays 6:30 PM

Jim Hulkonen Action Chairman

(906) 524-7189; E-mail: jameshulkonen@hotmail.com

All weekly scheduled range events are closed until spring.



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.



Boudin, Cajun Style

Boudin is a cooked sausage, in that everything is cooked before it's ground up and stuffed into a casing. They're sold in long links that are often tied into a ring and either poached and served or smoked to be eaten on the go. It's a sloppy mixture that is only loosely stuffed into the casings — very unlike the tight stuffing you do with German sausages to get that characteristic knacken or snap. Ratios of meat to rice vary; Legnon's goes for a 1:1 ratio. My recipe is a little more meat-heavy.

The sausage can be mild or very spicy, with lots of vegetables (usually the “trinity” of onions, celery and green peppers) or few, red with paprika or just a humble gray. The point is that everyone makes boudin differently, and I'd be insane to claim that my recipe is definitive. But I did learn from Legnon's and I've eaten an awful lot of boudin, so I can tell you that my boudin is at least in the ballpark, even if it's different from how your grandma or your local boucherie makes it.

Boudin can be made with basically any meat or seafood. Crawfish are as good as pork in my opinion. So use what you have in your freezer or fridge and have fun with it. If you don't want to make cased boudin, roll it into balls, bread it and fry it for the ultimate Cajun party treat.

Note that while I poach my boudin, the links are also excellent grilled or smoked. If you smoke them, you absolutely need to use the curing salt, Instacure No. 1, which you can buy online or in some butcher shops.

Makes about 3 1/2 pounds, enough to serve 6 to 10.

Prep Time: 30 minutes

Cook Time: 2 hours

1 1/2 pounds meat (duck, venison, beef, pork, whatever)
1/2 pounds liver (duck, chicken, pork, venison liver, etc)
1/2 pound pork fat
1 large onion, chopped
2 celery stalks, chopped
2 poblano or green bell peppers, chopped
1 bay leaf
6 garlic cloves, chopped
4 tablespoons kosher salt
1/2 teaspoon Instacure No. 1 (optional)
3 to 5 tablespoons Cajun seasoning (or see below)
2 cups cooked white rice (long-grain is best)
1 cup parsley, chopped
1 cup green onions, chopped
Hog casings

HOMEMADE CAJUN SEASONING

Make this if you can't find store-bought Cajun seasoning. It's a little different from my normal spice mix, but it's reflective of what you often find in boudin. If you want a redder boudin, increase the paprika. If you want it less spicy, reduce the cayenne.

1 tablespoon ground black pepper
1 tablespoon ground white pepper
1 tablespoon cayenne
1 tablespoon sweet paprika
1 teaspoon dried oregano

1/2 teaspoon celery seed

Chop the meats, liver and fat into chunks of about 1 inch across; you will grind them later, so they need to be able to fit in the grinder. Mix the meats with the onion, celery, poblano peppers and garlic, then the salt, curing salt (if using) and either the Cajun seasonings or the spice mix you made from this recipe. Put it all in a lidded container and let it sit in the fridge at least an hour, and up to a day.

Put the contents of the container into a large pot and pour in enough water to cover everything by an inch or two. Bring to a simmer and cook gently until everything is tender, at least 90 minutes and up to 4 hours. Strain off the cooking liquid (you'll need it later) and spread the meat, fat and veggies out on a sheet pan to cool.

When everything is cool enough to handle, grind it through the coarse die on your grinder. You can also hand chop everything.

Put your meat mix into a large bowl and add the cooked rice, parsley and green onion. Mix well, and add up to 4 cups of the reserved cooking liquid. Mix this for a solid 3 to 5 minutes, as you are creating a more cohesive mixture to stuff into a casing. You now have boudin.

You can just shape the mixture into balls and fry them (they're awesome), or use your boudin as stuffing for something else, like a turkey. But I prefer to case it. Stuff the boudin into hog casings, and while you're doing it, get a large pot of salted water hot — not simmering, just steaming. You want the water to be about 165°F to 175°F. Poach the links for 10 minutes, then serve. If you are not serving them right away, no need to poach the links yet.

Eat with crackers and some good Creole mustard, by themselves or on a roll, again with mustard. Boudin does not keep well, so eat it all within a couple days. It does freeze reasonably well, however.

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



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"I didn't actually catch anything, but I do feel I gained some valuable experience."

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