



# Umpqua Chapter

*Protecting Our Hunting Heritage*

July 2016

**HUNTER'S RIGHTS • HABITAT • HUNTABLE WILDLIFE**

## **JUNE PRESIDENT'S MESSAGE**

**IT'S PICNIC TIME!!!** Everyone please come join us for our annual chapter picnic at the Roseburg Rod N Gun Club on July 19<sup>th</sup> at 6:00 p.m. The chapter supplies the meat, non alcoholic beverages and utensils. We ask that you bring a dish to share and possibly your easy chair. There will be games for the kids, raffles and lots of great food. This is a great way to spend an evening with your family. We hope to see you all there.



Thank you,  
*Cindy Rooney*  
President, Umpqua OHA

## **UPCOMING MEETINGS**

Please make sure to visit us at one of our upcoming meetings:

**July 19<sup>th</sup> – OHA Picnic at Roseburg Rod N Gun Club @ 6:00 p.m.**

Chapter meetings are held the 3<sup>rd</sup> Tuesday of the month at the ODFW Building on Diamond Lake Blvd. at 7:00 p.m. We look forward to hearing from you soon.

## **JUNE MEMBER MEETING**

A handful of Umpqua Chapter members gathered together on June 21<sup>st</sup> to share ideas on how our chapter can improve member participation in projects, and other chapter activities. Also sharing thoughts on how the board was doing on working on subjects that affect all outdoors men and women.

We would like to thank those that were on hand to share their thoughts and opinions on all these subjects and more. If you have any ideas or suggestions please talk with one of the board members or officers.

Unfortunately, we had another unlucky winner, sorry Tadd Moore, better luck next time!

## RECIPE OF THE MONTH

# ROASTED SALMON with POTATOES and MUSHROOMS

### Ingredients:

1. 1 pound small new potatoes (about 10), halved
2. 8 ounces button mushrooms
3. 3 tablespoons olive oil
4. Kosher salt and black pepper
5. 1 1/4-pound piece skinless salmon fillet
6. 1 tablespoon red wine vinegar
7. 1 tablespoon whole-grain mustard
8. 1 teaspoon honey
9. 2 tablespoons fresh flat-leaf parsley, chopped



### Directions:

1. Heat oven to 400°F. On a rimmed baking sheet, toss the potatoes, mushrooms, 1 tablespoon of the oil, and ½ teaspoon each salt and pepper/
2. Roast, tossing once, until the potatoes begin to soften, about 20 minutes.
3. Push the vegetables to the edges of the pan and place the salmon in the center. Season with 1/4 teaspoon each salt and pepper.
4. Roast until the salmon is opaque throughout, the mushrooms are tender, and the potatoes are golden brown, 12 to 15 minutes.
5. Meanwhile, in a bowl, whisk together the vinegar, mustard, honey, and parsley, the remaining 2 tablespoons of oil, and 1/4 teaspoon each salt and pepper. Drizzle over the salmon and vegetables before serving.

