



Umpqua Chapter

Protecting Our Hunting Heritage

July 2017

HUNTER'S RIGHTS • HABITAT • HUNTABLE WILDLIFE

JULY PRESIDENT'S MESSAGE

PICNIC, PICNIC, PICNIC!!!!

Come join us for our annual chapter picnic on July 18th at 6:30 p.m. at the Roseburg Rod N Gun Club. Rolling Thunder BBQ will be cooking the meat with some help from Tadd. The chapter will supply nonalcoholic beverages and we ask that everyone bring a potluck style dish to share. This is a wonderful way to spend some time with friends and family by the river. So we hope to see everyone there.



JUNE SPEAKER

Thank you Autumn Larkin from the ODFW office in Burns, Oregon for coming and speaking with us at our June meeting. Autumn discussed the winter kill issues in the Malheur area and what kind of effect it will have on the mule deer in that area.

Submitted by:

Cindy Rooney, President

SPEAKERS FOR 2017

July 18 – OHA Picnic at Roseburg Rod N Gun Club
Dinner is at 6:30 p.m.

We look forward to seeing you there.



JULY RECIPE

Breast of Pheasant with Fresh Sage

1/4 cup butter

2 cups all-purpose flour

Salt and white pepper to taste

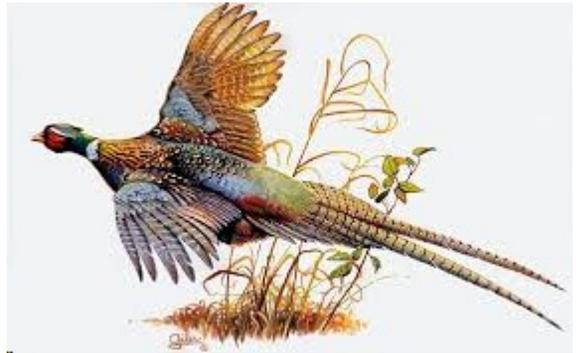
4 Pheasant breasts, >boned<

10 fresh sage leaves or one teaspoon dried

2 tablespoons tomato paste

2 tablespoons Brandy

1 cup heavy cream



Melt the butter in a sauté pan over medium heat. Pour the flour into a plastic bag and season it with salt and white pepper; shake well to mix. Shake the pheasant pieces, one at a time, in the seasoned flour. Gently sauté the pieces in the butter; Do Not overbrown them. Remove the pieces to a warm serving dish or individual plates as they are done.

Increase the heat under the sauté pan and add the sage leaves and tomato paste. Deglaze the pan with the Brandy. Add the cream and stir briskly, mixing all the ingredients with the cooking residue from the pheasant. Reduce the sauce until thickened; add salt and pepper to taste. Pour the sauce over the bird and serve with your favorite wine or Sauvignon Blanc.

Serves 4