



# Umpqua Chapter

*Protecting Our Hunting Heritage*

March 2013

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

## ***PRESIDENT'S MESSAGE FOR MARCH***

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I am very saddened to announce the resignation of one of our board members, Richard Scott. Richard has been a great asset to our chapter and his opinions and enthusiasm will be greatly missed. Everyone please thank Richard for his many years of service and all of his hard work. Thank you Richard for everything you have done and will bring to our chapter. Good luck with all of your future endeavors.

It is hard for me to believe that it is already March and elections are right around the corner. Attached to this newsletter is a ballot for you to fill out and return by no later than April 16<sup>th</sup>. The election results will be announced at that time. The nominations we have received are:

### **Nominations Received for Officers and Board Members:**

Vice President – Tadd Moore

Treasurer – Debbie Moore

Board Position #2 –

Board Position #4 – Kelly Forney

Board Position #6 – Rod Towns

Board Position #7 – Bill Griffin

Your chapter banquet members are hard at work for this year's banquet. If you are interested in assisting with the banquet please contact a board member. The registration for this year's banquet is enclosed with this newsletter and is also available on our website at [www.umpquaoha.org](http://www.umpquaoha.org). Don't forget to purchase your Early Bird or Youth Raffle tickets prior to the deadline posted in the registration.

March's meeting will feature Oregon State Police and some of the many poaching cases they have handled in the past and how we can help stop the poaching problem. Please join us on March 19<sup>th</sup> at 7:00 p.m., at the ODFW Building on Diamond Lake Blvd. We look forward to seeing you there.

Submitted by:  
Cindy Rooney, President

## **Schedule for 2013**

March 9 <sup>th</sup>	Road cleanup. Meet at ODFW at 9:00 a.m.
March 19 <sup>th</sup>	Oregon State Police Officers; Re: Game Violations
April 16 <sup>th</sup>	Officer and Board Elections and (TO BE ANNOUNCED)
May 21 <sup>st</sup>	Cabela's to discuss new and exciting products for your next hunting adventure
June 8 <sup>th</sup>	Chapter Banquet, Seven Feathers Hotel & Casino Resort
June 18 <sup>th</sup>	Born and Raised Outdoors
July 16 <sup>th</sup>	Picnic, Roseburg Rod & Gun Club

## **ODFW REPORTS ON BLACKTAIL DEER STUDY**

33 OHA Umpqua Chapter members gathered together on February 19<sup>th</sup>, at the ODFW offices to receive a report from DeWaine Jackson of ODFW regarding a new Blacktail deer study that they are conducting. The survey is utilizing a new technique that studies deer fecal DNA. ODFW is hopeful that by using this new technique they will be able to have more accurate population counts not only on the Blacktail deer but perhaps on Elk herds as well.

Thank you DeWaine for a very interesting and informative presentation. We look forward to more information in the future about how this new procedure is working. We look forward to seeing everyone next month when we will be visited by our local OSP officers for an update on what has been going on around the county over the last year, hope to see you all there!

We had another **UNLUCKY WINNER!** Sorry Lawrence Hill, better luck next time! Remember you have to be at the meeting when your name is drawn in order to win the meeting gun! And the more meetings you attend the better your chances are of winning!

## **RECIPES OF THE MONTH**

### **Elk Sloppy Joes**

*by Fred Pariani*

This is one of my old favorites, it is inexpensive, and it is great for company. Ground game meat needs moist cooking, this is one way to make it moist.

3 Tbs. salad oil  
2 lbs. ground elk or deer  
Salt & pepper, if desired (I do)  
2 cups of good catsup (like Heinz)  
1/4 cup prepared mustard  
(Dijon works great)

1/2 cup water  
2 (16oz) cans red kidney beans with liquid  
8 bun halves (I use 4 Kaiser buns)  
Regular hamburger buns work great too.

In a large skillet, heat salad oil and stir in meat, mashing it with a potato masher to separate. Cook, stirring frequently, until meat just loses pinkness. Do not overcook. Sprinkle in salt & pepper, if desired. Add catsup, mustard and water. **SIMMER GENTLY FOR 30 MINUTES.** Add kidney beans, heat thoroughly and serve over warm buns halves. Make 8 servings.



## **Eggs? Eggs?**

*by Fred Pariani*

There must be a hundred ways telling you how to boil eggs or scramble, or prevent browning, or to fry, or make them fluffy, or how to make a great omelet?

Anyway, here are a few simple eggs tricks that my wife and I use all the time. We always take our eggs out of the fridge and have them at room temperature before using for anything. They just work better in whatever you're making or cooking.

To make eggs room temperature, just place in water for about 15 minutes before using, or leave out overnight if you have a plan.

Washing home laid eggs breaks down the protecting coating just under the shell and shortens the egg life. Keeping the nest boxes clean.

I have seen people use latex gloves and coat the eggs with mineral oil; put them in a cool dark place for long term use. This seals the pores of the shells. We do not find this necessary for our needs. Usually eggs will last a month without any problems. Just date your egg carton or the eggs.

### **Boiling Eggs:**

Place eggs in pot, cover with about 1 inch of water. Bring to a boil for only three minutes. Remove from heat and let stand in the hot water for 15 minutes. Cool eggs by covering with cold water and a few ice cubes for 15-20 minutes. They will peel perfectly and yolks will be nice yellow without those ugly dark green sides or edges.

### **Making Fluffy Scrambled Eggs:**

For two eggs, add one teaspoon water and one teaspoon light vegetable oil. Whisk fast and hard until they get a little foamy. I whisk until I began to sweat <LOL>. You might use a teaspoon of milk instead of water to make the eggs creamier. Place in a non-stick pan that has a light coated film of oil at medium heat. Do not hurry, eggs cook best cooking slowly while you scramble.

### **Making Omelets:**

Add one teaspoon pancake mix for 2 or 3 eggs, add a little water to mix it to a paste, then blend it in. Use scramble eggs recipe above leaving out the oil.

In April, I will write my special family omelet recipe, it is quite a breakfast maker. I just do not have the room this month. Remember just do not overcook, it ruins more great recipes..... Till next month.



Oregon Hunters Association  
Umpqua Chapter  
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#### Chapter Officers

Cindy Rooney, President ..... (541) 430-4722  
Tadd Moore, Vice President ..... (541) 430-6353  
Debbie Moore, Treasurer ..... (541) 430-7324  
Lindi Moore, Secretary ..... (541) 580-4995

#### Board of Directors

Rod Towns ..... (541) 496-3550  
Jim Wells ..... (541) 679-8945  
Kelly Forney ..... (541) 580-7056  
Rob Hughey ..... (541) 580-7302  
Richard Scott ..... (541) 679-8598  
Tom Tipton ..... (541) 673-7750  
Mike Kaech ..... (541) 430-4936  
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#### Project Coordinator

Jim Fields ..... (541) 892-8482

#### Newsletter

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#### Website

[www.umpquaoha.org](http://www.umpquaoha.org)

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Umpqua Chapter  
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**OHA Umpqua Chapter  
Nominated Officers & Board Members:**

*(Please vote & return postcard)*

- |                                  |                          |
|----------------------------------|--------------------------|
| Vice President – Tadd Moore      | <input type="checkbox"/> |
| Write in _____                   | <input type="checkbox"/> |
| Treasurer – Debbie Moore         | <input type="checkbox"/> |
| Write in _____                   | <input type="checkbox"/> |
| Board Position #2 _____          | <input type="checkbox"/> |
| Board Position #4 – Kelly Forney | <input type="checkbox"/> |
| Write in _____                   | <input type="checkbox"/> |
| Board Position #6 – Rod Towns    | <input type="checkbox"/> |
| Write in _____                   | <input type="checkbox"/> |
| Board Position #7 – Bill Griffin | <input type="checkbox"/> |
| Write in _____                   | <input type="checkbox"/> |