



Umpqua Chapter

Protecting Our Hunting Heritage

June/July 2015

HUNTER'S RIGHTS • HABITAT • HUNTABLE WILDLIFE

JUNE/JULY PRESIDENT'S MESSAGE

Thank you to everyone who helped and attended this year's banquet. We had a great event with over 530 people in attendance. The money that we raised at this event will be used to support habitat projects and to maintain our hunting heritage.

Next year's state banquet will be hosted by Josephine County and will be held at Seven Feather's Hotel & Casino Resort. The Umpqua Chapter has decided to try a new event next year and will keep you posted on how things are coming and when the event will be held.

This month's chapter meeting will be held at the Roseburg Rod & Gun Club. We will be hosting **our annual chapter picnic**. So **bring your family and favorite potluck dish** and come join us. This chapter will be supplying the meat, thanks to the BBQing skills of Mr. Jeff Mornarich and Mr. Tadd Moore. We look forward to seeing everyone on **July 21st** at the Roseburg Rod & Gun Club, dinner will start at **6:00 p.m.**, so come on down.

If you have suggestions for speakers for next year's membership meetings, please send them to cindy_sis@hotmail.com and place **2016 SPEAKERS** in the subject line. Your input is appreciated.

Submitted by:
Cindy Rooney, Chapter President

SPEAKERS FOR 2015

July 21st – Chapter picnic at Roseburg Rod N Gun Club



MAY MEMBERSHIP MEETING

We would like to extend a big thank you to Angela Hoover and Hank Hawkins of Douglas County Search and Rescue for coming and sharing some great information about volunteering with the search and rescue team. They shared what equipment and supplies that they always carry with them when they are out whether they are hiking and enjoying the great outdoors, or if they are being called out to help search for a missing person. Thank you again Angela and Hank for taking time out of your busy schedule to speak with us.

*We had another unlucky winner for the meeting gun.
Sorry Ken Coe, better luck next time. Remember the
more meetings you attend the more chances you
have to win!*

JUNE MEMBERSHIP MEETING

A handful of Umpqua Chapter members gathered together to hear from Douglas County Commissioner Susan Morgan regarding proposed fees that will affect many aspects of life in Douglas County. Susan shared what work has been done on the county budget over the past several years and what work still remains. There are several proposed fees but much time was spent talking about the proposed dump fees and also the proposed parking fees at county parks.

We would like to extend a big thank you to Susan for taking time out of her busy schedule to come and talk with us. It was a very informative evening and we gained a lot of good information.

*We had yet another unlucky winner.
Sorry Kenneth Mills, better luck next time.*



4TH OF
JULY

RECIPE FOR JUNE/JULY 2015

Venison Speedies

Most of the time when we butcher our own deer, elk or other game, we always have nice tender looking chunks of meat we ***do not*** like putting into hamburger. Sometimes we make a nice stew or stroganoff with them, but then there's what we call speedies. We take several pounds of these nice chunks of meat and place them in a marinade for about 8 to 24 hours per pound. Make enough marinade to cover your meat portion (double if necessary)

Marinate:

- 1/3 cup vegetable oil
- 1/3 cup vinegar (Cider or Red Wine vinegar will work fine)
- 2 teaspoons garlic powder
- 1 teaspoon parsley chopped**
- 1 teaspoon rosemary chopped**
- 1 teaspoon onion powder
- ½ teaspoon ground black pepper
- 1 teaspoon sweet basil**
- 1 teaspoon celery salt
- 1 or 2 bay leaves



** I always use fresh herbs, they make the meat so much more flavorful. If you do not have them, you can usually always get them at Sherm's produce department. Place in the fridge for desired time. After marinating, BBQ meat on skewers. They will be tasty and tender.

Good anytime, these also make great hors d'oeuvres. Enjoy.

Submitted by:
Fred Pariani