



# Umpqua Chapter

*Protecting Our Hunting Heritage*

May 2015

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

## **MAY PRESIDENT'S MESSAGE**

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Don't forget to get your banquet registrations in. We have plenty of seats still available but they are starting to go, so make sure to get your stuff mailed in as soon as possible.

Remember if you have pictures you would like to see in this year's banquet slide show, please forward them to [cindy\\_sis@hotmail.com](mailto:cindy_sis@hotmail.com) and in the subject line list **BANQUET PICTURES**. We look forward to another great banquet this year and hope to see you all there.



Angela and Hank from the Douglas County Search & Rescue will be our speakers at our chapter member meeting to be held on May 19<sup>th</sup>, at 7:00 p.m., at the ODFW building on Diamond Lake Blvd. They will be discussing safety in the outdoors. This is a great opportunity to hear about the work that the Search & Rescue team does in our community and what you can do to prevent them looking for you. We look forward to seeing you all there.



Don't forget to get your controlled hunt applications in prior to the deadline of May 15<sup>th</sup>. If you are like me, you are still studying and deciding on where you will apply. Good luck to everyone.

If you have suggestions for speakers for next year's member meetings, please send them to [cindy\\_sis@hotmail.com](mailto: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

May 19<sup>th</sup> – Angela and Hank from Douglas County Search and Rescue

June 16<sup>th</sup> – To be announced.

July 21<sup>st</sup> – Chapter picnic at Roseburg Rod N Gun Club



Meetings are held the **third (3<sup>rd</sup>) Tuesday** of the month at **7:00 p.m.** at the ODFW Building on Diamond Lake Blvd. We look forward to seeing you there.

## APRIL MEMBERSHIP MEETING

32 OHA Umpqua Chapter members gathered together on Tuesday, April 21<sup>st</sup> to hear the results of this year's officer and board member elections. Congratulations to the following individuals who will be serving the chapter for the next two years.

Tadd Moore . . . . .	Vice President
Debbie Moore . . . . .	Treasurer
Jim Fields . . . . .	Project Coordinator
Kelly Forney . . . . .	Board Position 2
Bill Jackson . . . . .	Board Position 4
Bill Griffith . . . . .	Board Position 6
Richard Scott . . . . .	Board Position 7

Thank you to everyone for volunteering. Your time and efforts are greatly appreciated!

We were joined by Jeff Mornarich who gave an informative and entertaining presentation on teaching kids (and adults) good shooting skills. As usual, Jeff had a lot of great information and tips on things to work on with kids to make sure that they have a successful hunting experience, but more importantly, a fun experience.



Jeff was also kind enough to have a video presentation about his 2014 Snake River hunt that he experienced with friends Jerry Rooney and Travis Anderson. Thank you, Jeff, for the great presentations and for sharing your fantastic hunt experience with us.

We had another unlucky winner tonight. Better luck next time, Jeannie Roberson.

Submitted by,  
Lindi Moore

# RECIPE FOR MAY 2015

## Hearts and Livers

In our hunt camp, fresh deer or elk liver and heart are considered delicacies. If you plan on eating these organs, use the same care in handling them as you give the rest of your venison. Keep them clean and cool them quickly as possible. Do not toss them into a plastic zip-lock bag for easy packing and tend to them after your animal has been taken care of. They will spoil or sour because the organs cannot cool properly and will taste horrible. Place the heart/liver in a small extra deer cheesecloth deer sack. Pack it out in the open air or place it in your cooler ASAP. The heart and liver are choice and flavorful meals. They are an excellent source of protein and iron.

Here is our ***Saturday Night Special*** recipe.

Since no one brings measuring stuff to camp, just guess.

- Flour (about 2 cups)
- Salt & Pepper (one teaspoon each)
- Sweet Medium Onion (at least two)
- Butter or Margarine
- Loaf of French Bread (we get two store-bought)
- One Large Paper or Plastic Bag



Wash, clean and cut the liver or heart into 1/4 inch slices (trim off anything that does not look like meat).

Place flour, salt and pepper in bag and drop a few pieces of heart or liver in bag at a time and then shake them around good. Melt some butter (margarine) into a frying pan on MEDIUM HEAT. Drop in pieces of liver and fry for 5-10 minutes, turning several times. Do not overcook. When the liver is about half cooked, slice up some sweet onion and saute them on top of liver while it finishes cooking. Serve and grab a chunk of French bread and enjoy.

Submitted by:  
Fred Pariani