

**OREGON HUNTERS
ASSOCIATION**



·WILDLIFE ·HABITAT
·HUNTERS RIGHTS

Umpqua Chapter

Protecting Our Hunting Heritage

August/September/October/November/December 2013

HUNTER'S RIGHTS • HABITAT • HUNTABLE WILDLIFE

PRESIDENT'S MESSAGE

FOR AUGUST/SEPTEMBER/OCTOBER/NOVEMBER/DECEMBER

Hello to everyone. I hope that everyone had a great summer and an even better hunting season. If you would like to share some of your stories and pictures in newsletters to come, please send them to cindy_sis@hotmail.com subject : Hunting Stories. We would love to share them and would really love to read them.

Your chapter board members, while taking a little time off to regroup, has also been working on new events and speakers for the upcoming year. I have posted this year's events below. If you would like to assist with any of the activities we have coming up in 2014, please speak to a current board member or officer.

This year our chapter will be hosting the state convention to be held at Seven Feathers Hotel & Casino Resort on May 17, 2014. We will get the fliers out to all of you as soon as we can. This is a huge honor to host the statewide convention and it is also a lot of work. We would appreciate hearing from any of you who are willing to volunteer your time to this event.

Your chapter will also be showing our regular slide show during the event. If you would like to see your pictures up on the big screen, please forward them to cindy_sis@hotmail.com, subject: Pictures.

It is going to be another great and busy year and we look forward to seeing everyone and hearing your stories of a great hunting season with friends and family. Please join us at our first chapter meeting on January 21, 2014, at 7:00 p.m. at the ODFW Building on Diamond Lake Blvd. Our speaker for this meeting will be DeWaine Jackson, ODFW Biologist and he will be discussing the Blacktail Deer Study.

Hope to see you all there.

Submitted by:
Cindy Rooney, President

SPEAKERS FOR 2014

January 21 st	DeWaine Jackson, ODFW Biologist; re: Black Tail Deer Study
February 18 th	Jeff Mornarich; re: Back Country Hunting
March 18 th	OSP
April 15 th	Ty Stubblefield; re: State Business
May 20 th	
June 17 th	
July	Picnic (Date to be announced)

Remember the chapter meetings are the third (3rd) Tuesday of the month, at 7:00 p.m., at the ODFW Building on Diamond Lake Blvd.

We look forward to seeing you there.

2014 BANQUET SCHEDULED

This year our chapter will be hosting the state banquet fundraiser which is scheduled for May 17, 2014, at Seven Feathers Hotel & Casino Resort. If you would like to help organize this year's banquet, volunteer to help get donations or help the night of the banquet, please contact one of your officers or board members.

Your chapter can also use any new hunting or outdoor photos for the state banquet's slide show. If you would like to submit your photos for the show, please send them to cindy_sis@hotmail.com and make sure it states, "OHA PICTURES" in the subject line.

We look forward to seeing everyone at this year's banquet.



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YEAR END PICNIC A FUN TIME FOR ALL

Family and friends gathered on July 16th at the Roseburg Rod and Gun Club to close out the 2013 OHA Umpqua Chapter meeting schedule. A great time was had by all who attended sharing stories and some great food and time together.

A **big thank you** to this year's picnic sponsor **Namibia Safari Corporation**. Without great sponsors like you we would not be able to host events like this for our membership. Your sponsorship is greatly appreciated and we look forward to working with you more in the future.

Thank you to Jeff Mornarich and Jay Schartz for some fantastic BBQ pork and to Tadd Moore, Cindy Rooney and Tom Tipton for some delicious BBQ chicken and to everyone who supplied a dish. It was great!

Julie Hughey and Kelly Heard kept the kids entertained with some great games. And a big congratulations to our two drawing winners who took home two great guns! Also, a big thank you to Bill Jackson who coordinated a great African Safari Hunt that was auctioned by Jeff Mornarich. Congratulations and good luck to Rex and Kelly Heard, we hope you two have a great time on the hunt and we expect pictures and lots of stories when you get back!

A big **THANK YOU** to: Cindy Rooney, Tadd Moore, Debbie Moore, Jim Fields, Rob Hughey, Tom Tipton, Julie Hughey, Kelly Forney, Dee Forney, Bill Jackson, Rod Towns and Kelly Heard for all of your help with making this a very memorable event.

We look forward to seeing everyone in 2014!

RECIPE FOR DECEMBER 2013

Venison Stew

by Fred Pariani

Well, how did everyone do hunting for that taste of venison. I saw the big one. He shows up a few seconds after I dropped a small 4x3 muley. Fill my tag just right. There is nothing more I enjoy on a cool winter evening than a nice venison stew with a hot loaf of fresh Italian style French bread and a good bottle of wine from Baden Germany. I use good cuts from my deer or elk, like a shoulder or even a back strap. Plan this meal ahead so your meat can have time to marinate.

4 pounds venison cut into 1½ - 2 inch cubes
3 cups dry red wine
1 cup cider vinegar
4 medium onions >quartered<
4 medium carrots >peeled & cut into chunks<
7 peppercorns
4 cloves
1-2 bay leaves
2 teaspoons salt
½ teaspoon dried rosemary (or a couple of stems of fresh)
¼ teaspoon dried thyme
½ cup vegetable oil
4 beef bouillon cubes & one quart hot water, or 1 quart beef broth
Additional hot water if needed
2 to 3 tablespoons all purpose flour

Place the venison in a large non-metallic bowl or crock and 2 cups wine, vinegar, onions, carrots and all the spices and herbs. Cover and place in the refrigerator for at least 24 hours, turning pieces occasionally so that all of the pieces are exposed to the marinade.

Venison may marinate for up to five days. When you are ready to prepare, remove the meat and pat the cubes dry. Strain the marinade, reserving the vegetables and seasonings and discarding the liquid. In a stew pot, heat the vegetable oil and quickly brown the venison over high heat. When richly browned on all surfaces add remaining cup of red wine, the bouillon cubes dissolved in the hot water, and the vegetables and seasonings reserved from the marinade. Add additional hot water to cover, if necessary. Bring JUST to a boil, but do not overboil. Lower the heat at once, cover and simmer for 1½ hours or until meat is tender. Transfer the meat to a heated serving dish; add flour to pot to thicken the gravy, if desired pour gravy over meat. You can serve this with potato pancakes or parsley potato dumplings and apple sauce.



*Happy
New
Year*

