



Umpqua Chapter

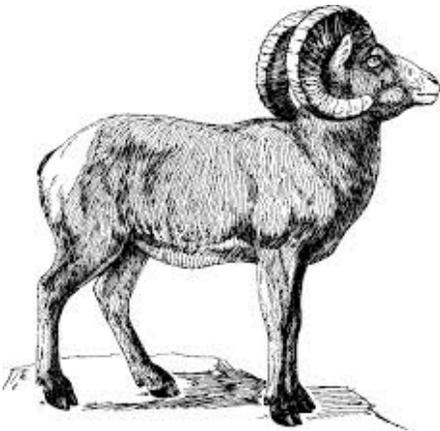
Protecting Our Hunting Heritage

May 2016

HUNTER'S RIGHTS • HABITAT • HUNTABLE WILDLIFE

MAY PRESIDENT'S MESSAGE

So it is that time of year again and I hope that you all have applied for your tags. Remember the deadline is May 15th.



This month we have Gavin Weaver coming to speak with us about his Big Horn Sheep Hunt on Hart Mountain in 2015. This should be very interesting and full of information that may help you if you are lucky enough to draw a tag. We look forward to hearing from you Gavin.

May 17th – Gavin Weaver re: Big Horn Sheep Hunt at Hart Mountain

June 21st – To Be Announced

July 19th – OHA Picnic at Roseburg Rod N Gun Club

Chapter member meetings are held the 3rd Tuesday of the month at the ODFW Building on Diamond Lake Blvd. at 7:00 p.m. We look forward to hearing from you soon.



APRIL MEETING

The April meeting found the 2016 Umpqua Chapter Elections to a close. A big thank you to those who participated in this process. If you did not take the time to vote please think about participating next year. As one of the larger chapters in the state, we really can make a difference but we must be involved!

Thank you to all the chapter officers and board members who serve. Here are the results from this year's election.

Cindy Rooney, President
Lindi Fields, Secretary
Rob Hughey, Board Member
Jeff Sebastian, Board Member
Tom Tipton, Board Member
Kelly heard, Board Member

Adam Raymond from the USFS Diamond Lake District was also on hand with a very interesting and Informative slide show regarding ongoing big game habitat projects. We really appreciate Adam taking time out of his busy schedule to come talk with us and keep us up to date on the happenings on the district.

We had another unlucky winner. Sorry Jim Wells, better luck next time.

Submitted by:
Lindi Fields

ZINK CREEK FENCE REMOVAL PROJECT REMINDER

Time is drawing near for the Zinc Creek Fence Removal Project up the South Umpqua. The primary work day will be Saturday, the 21st of May. For those that wish to, we will camp out at the South Umpqua Falls Campground Friday and Saturday nights...free of charge if you are attending the work project. The plan is to have a potluck Saturday evening, (all other meals will be on your own) so bring your favorite side dish/salad. The chapter will provide some form of meat for the BBQ. I do need a head count so if you plan to camp out, I MUST get a phone call or a text 541-892-8482. For Saturday's work, bring work gloves, small bolt cutters, good sized lineman's pliers, or fencing pliers if you have them. The terrain is all but flat, very gradual incline for the most part. The primary focus will be to remove the fencing, secondarily will be to remove posts, some of which are T posts and some are 4"~round wood. We will be at the fenced area and start work at 9:00 a.m. and will work until we are done...physically and/or mentally. Zinc Creek (FR2980) is a right turn, 12.7 miles from the left turn at Tiller. Headed up the gravel Zinc Creek Road, at 2.9 miles stay to the right, at 2.2 miles, stay left, and 3.9 miles stay left again. After 8.9 miles you have arrived at your destination.

I hope that we will have a good turn out, but most of all I plan to have a good time and we all get to know each other a little more. Remember that this project is for the good of the wildlife. Thanks in advance, Jim.

RECIPE OF THE MONTH

VENISON SLOPPY JOES

by Fred Pariani

1/4 pound bacon
2 pounds venison stew meat
1 large yellow onion, chopped
1/2 cup brown sugar
1/4 cup wine vinegar
1 tablespoon cumin
1 teaspoon chili powder
2 tablespoons minced garlic
1 tablespoon prepared Dijon mustard
1 cup ketchup
Salt and pepper to taste

Place bacon in a large, deep skillet. Cook over medium high heat until evenly browned. Remove from skillet, crumble and set aside. Brown stew meat in bacon grease for flavor.

Put onion, sugar, vinegar, cumin, chili powder, garlic, mustard, ketchup, salt and pepper in slow cooker and mix well. Add bacon and venison and stir together.

Cook for a minimum of 8 hours on low setting. Use a fork to separate meat into a thick and yummy Sloppy Joe-style barbecue.