



Umpqua Chapter

Protecting Our Hunting Heritage

June 2012

HUNTER'S RIGHTS • HABITAT • HUNTABLE WILDLIFE

PRESIDENT'S MESSAGE FOR JUNE

This month's Father's Day work weekend has been cancelled. Unfortunately, Marnie Allbritten, our project coordinator is no longer serving on the board. We are sorry to see Marnie go after over 16 years as a member on the board. She will be greatly missed and all of her hard work over the many years is greatly appreciated. Happy Hunting & Fishing, Marnie!!!



This month's chapter meeting is going to be full of great information from the Oregon State Police. The officers will be present to discuss the poaching issues in our area and past cases that have been resolved. We are really looking forward to seeing them at the meeting on June 19, 2012, at the ODFW building on Diamond Lake Blvd.

The chapter picnic is scheduled for July 17, 2012, at 6:00 P.M., at the Roseburg Rod & Gun Club. There will be plenty of great BBQ food for you to enjoy, games for the kids, the meeting gun raffle and much more. So, bring your family and your favorite potluck dish and join us.



You are not going to believe this but the banquet committee and your board members and officers are already hard at work on next year's banquet. Next year's banquet is scheduled for June 8, 2013, at Seven Feathers Hotel & Casino Resort. If you are interested on helping out with next year's banquet please contact a board member or officer.

Thank you for all of your continued support.

Submitted by,
Cindy Rooney, Umpqua OHA President

Thank You Volunteers

Thank you to the following volunteers that helped with the most recent seeding project that took place on April 20, 2012.

Bill Griffin, Marnie Allbritten, Dave Jones, Tadd Moore, Darwyn Sumstine, Ty Stubblefield, and Josh Keller.



STATEWIDE CHAPTER WORKSHOP AT DIAMOND LAKE A SUCCESS!!

At this year's all chapter workshop held at Diamond Lake, the chapters discussed the many issues and projects that are in process around the state. This was a great opportunity for the chapters to discuss how they wish to proceed with habitat and wildlife management issues and to make plans on how to take action on these issues.

The chapters also discussed how to improve communications between them, communications with the state office and working on group projects. It was a great event and much hard work and fun was had by all.

Thank you to everyone who made this event possible and to all the chapter representatives that attended.

Submitted by,
Cindy Rooney, Umpqua OHA President



THANK YOU TO ALL OF THE VOLUNTEERS WHO HELPED WITH THE 2012 OHA BANQUET

Tom Kress
Waldron's Outdoor Sports
Douglas County Mounted Posse
Emma Feldkamp
Miss South Douglas Rodeo
Queen
Steven & Jerri Feldkamp
Steve & Brenda Baptista
Jeffrey A. Mornarich
Jeff Edmonson
Terry Fink
Jay Schartz
Vern Cathcart
Dawn Halstead
Daren Roberts
John Wheland
Phil Hardison
Taylor Moore
Eston Hughey
Rob & Julie Hughey
Millie Cooper

Virginia Hughey
Dale & Sue Hall
Ty Stubblefield
Jeanie Engelke
Hunter Stubblefield
Nancy Jarvis
Bill Griffin
Shelli Wipf
Cindy Rooney
Tadd & Debbie Moore
Lindi Moore
Jim Wells
Richard & Karen Scott
Marnie Allbritten
Rod & Yvette Towns
Kelly & Dee Forney
Kelly Heard
Mike & Cathy Kaech
Tom Tipton

Without all of you we would not be able to succeed with our banquet every year.

Thank you,
Umpqua OHA Officers, Board Members and Banquet Committee

Grouse & Quail TO DIE FOR

My wife and I lived at Toketee Falls, Oregon, for over 20 years. Family and friends came every September to hunt grouse and quail. We enjoy cooking the wild upland game after each hunt. This recipe was always requested the most: It's easy. Here I am preparing three adult blue grouse.

6 boneless split breasts
6 thin slices of prosciutto **see note**
6 ounces fontina cheese **see note**
6 leaves of fresh basil
1 cup of flour
Salt and pepper to taste
1/4 cup olive oil
2 Tablespoon butter
10 to 12 sage leaves
1/2 cup dry white wine

After removing each breasts from your bird, wash in water. Using a knife, cut a deep horizontal slit in each breast to butterfly it.

Open each breast so that the bird lies flat, then cover with plastic wrap and pound with a meat mallet until the bird is about 1/2 the size or less than what you started with.

Arrange prosciutto in six piles. Place a slice of cheese in the center of each pile and bring the ends of the prosciutto up and around the cheese to create a packet.

Lay a prosciutto packet on half of a flattened breast and top with basil leaf. Fold the other half of the breast over the prosciutto and press down FIRMLY. Repeat with each remaining packet, breast and basil.

Transfer flour to a wide shallow dish and set aside. Season breast all over with salt and pepper, dredge each breast in flour, shaking off any excess. Set aside.

Heat oil and butter together in a large skillet over medium heat. Add sage leaves and cook until crisp. When crisp, remove sage to a paper towel. Set aside.

Add breast to skillet and cook until through and lightly golden brown. Usually about 4 minutes per side. Check for doneness by piercing the thickest part with the tip of a paring knife. If juices are still pink, lower heat and cook another few minutes. Then transfer to a warm plate and tent with foil.

Deglaze the pan by pouring wine in the pan while it is still hot. Scrape up the cooked bits and warm until wine sauce is heated through. Pour over cooked breast and garnish with fried sage leaves.

Note: Prosciutto: Dried Cured Ham

_____ Sherm's carry this in small bags already sliced. Be picky, pick the one with less fat.

_____ Fontina Cheese: Nutty, Rich and Melts Easy

_____ You can substitute > Gruyere; Gouda; Edam; but Fontina is far more superior.

Come July >>>>I will WOK an elk what a feast