



# Umpqua Chapter

*Protecting Our Hunting Heritage*

May 2012

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

## **PRESIDENT'S MESSAGE FOR MAY**

I would like to thank all of our sponsors, members, board members, officers and all the many, many volunteers who helped make this year's banquet a great success. With almost 500 members and guests present at this year's banquet, it was one of the largest banquets our chapter has ever had. I want to thank all of you for your support and hard work to make this year another great and record-breaking year for the Umpqua OHA.

Thank you for your continued support and I am greatly honored to be the President of this great chapter.

Submitted by:  
*Cindy Rooney*, President  
Umpqua OHA

### ***ELECTION RESULTS***

Your newly elected officers and board members are:

President	Cindy Rooney
Secretary	Lindi Moore
Project Coordinator/ Volunteer Coordinator	Marnie Allbritten
Board Position #1	Rob Hughey
Board Position #3	Jim Wells
Board Position #5	Tom Tipton
Board Position #7	Mike Kaech
Board Position #8	Kelly Heard

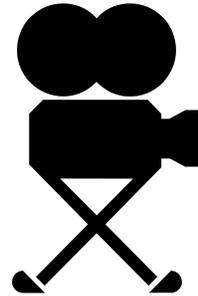
Congratulations to all of the newly elected officers and board members.

## **BORN AND RAISED OUTDOORS GIVE GREAT PRESENTATION AT APRIL MEMBER MEETING**

April's membership meeting was a large success with over 44 people in attendance. We were lucky enough to have Ty Stubblefield and Cody Kellum from *Born and Raised Outdoors* to discuss their most recent filming project and all the work they put in every year to stay in shape for hunting season. It was a great presentation and we really appreciate Ty and Cody for coming and sharing their experiences and their words of wisdom. Thank you for coming to our meeting.

We also had an unlucky winner this month for the meeting gun. Dr. Fred Black was drawn to win the meeting gun but unfortunately he was not present at the meeting. We draw one name every meeting for this great gun.

Submitted by:  
Cindy Rooney, President  
Umpqua OHA



## *Thank you Volunteers*

We would like to take this opportunity to thank all of the volunteers who helped with this year's banquet:

Douglas County Pose; South Douglas Rodeo Queen, Emma Feldkamp; Kelly Forney; Jeff Mornarich; Jay Schartz; Vern Cathcart; Terry Fink; Jeff Edmonson; Millie Cooper; Virginia Hughey; Dale Hall; Sue Hall; Ty Stubblefield; Hunter Stubblefield; Jeanie Engelke; Phil Hardison; Rod Towns, Yvette Towns; Richard Scott; Karen Scott; Rob Hughey; Julie Hughey; Eston Hughey; Aubrey Hughey; Tadd Moore; Debbie Moore; Taylor Moore; Lindi Moore; Jim Wells; Marnie Allbritten; Kelly Heard; Mike Kaech; Cathy Kaech; Tom Tipton; Bill Griffin; Cindy Rooney and all the many, many other volunteers that helped out at this year's banquet.



Thank you to all of you for your hard work.

## **MAY MEMBER MEETING**

This month's meeting is scheduled for May 15, 2012, at 7:00 p.m., at the ODFW Building on Diamond Lake Blvd. We look forward to seeing all of you there.

## BBQ SAUCE – HOMEMADE – WHY NOT?

BBQ sauce is like buying motor oil, most people have their favorite brand or manufacturer. They are going to stay with whatever works best for them. Once in a while they will try a new brand. There are many great BBQ sauces with just as many options in flavors at your local grocery store. Most BBQ chefs have their own secret recipes. I believe that most BBQ sauces made today do not have wild game or waterfowl in mind. So what I am trying to say is: Why not try making your own that you really enjoy? Just gather up all the flavors that you enjoy and start putting them together making your own special sauce for the meats, fish or waterfowl that you like the most. I tried buying a few bottles of BBQ sauce that I enjoyed and adding other flavors to them that will go with wild game and waterfowl. This did not work for me. My taste buds were looking for a sauce that does not cover or hid the flavor of the wild red meat game that I was grilling. I did not want to drench my game in a sauce that changes the flavor of the game. After many tries and lots of experimental sauces that I put down the drain, I finally came up with this recipe that we found worked great for our wild game.

Total time: 40 minutes

Pre time: 10 minutes

Makes about 2 cups

2 cups	ketchup (I used Heinz)	1 Tbsp	dry mustard
½ cup	molasses	1 Tbsp	Worcestershire sauce
½ cup	apple vinegar	1 Tbsp	orange peel (zest or grated)
¼ cup	brown sugar (packed)	1½ tsp	paprika
¼ cup	vegetable oil	¼ tsp	garlic powder
1 tsp	onion powder	½ tsp	fresh ground black pepper
1 Tbsp	seasoning salt (like Lawry's)	2 dashes	tabasco sauce

- (1) In a saucepan, combine all ingredients.
- (2) Bring to a boil: reduce heat & simmer uncovered for 20 minutes. Stir often, remember simmer only / not boil.
- (3) Let cool.
- (4) Use to baste deer, elk, or waterfowl the last 10-15 minutes of grilling or use as a dip.
- (5) To keep place in a cover quart jar in the fridge.

If you try this, I hope you will enjoy it as much as we do.

**Next Month:** I will have a recipe for grouse or quail to die for.

Submitted by,  
Fred Pariani