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NOR CAL NEWSLETTER

PRESIDENT'S REPORT: DAVE DEAS

JULY/ AUGUST ISSUE

Time again for my words on the goings on in the archery world. Things are pretty constant with 3D Shoots still being held, monthly club shoots taking place, range maintenance being performed and everybody getting ready for the hunting season My information on the new Senior, Silver Senior and Master Senior in the last Newsletter has become a reality. For State and NFAA sanctioned shoots it means that the age groups are 50 to 54 (Senior), 60 to 69 (Silver Senior) and 70 up (Master Senior). At the club level you are still welcome to organize and run your shoots as you see fit, but if it is a State or NFAA sanctioned shoot you will need to use the new age groups. Not a large change except for those of you who fall into the 50 to 54 group who are now considered old even if you don't think so. Of course you still don't get your senior discount until age 55 or higher outside of the world of archery. I guess archery makes a person old before their time. Needed a little humor to make sure everyone was awake.

As always be prepared for hunting season both mentally and physically. I know that all of you have been taking long hikes with your gear to work up to hunting season to avoid all that huffing and puffing while traipsing around the countryside looking for that trophy (put in whatever animal you want). So sharpen up those broadheads and check your bows condition since you don't need problems when that trophy shows up. But most important be able to hit where you aim. Practice, Practice, Practice.

Nor Cal is hosting the 2014 CBH/SAA Annual Dinner and Hall of Fame but at the Lions Gate Hotel and Conference Center this coming January. There will be further information next Newsletter with a flyer about the event. Don't know how many will be

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JIM WILLIAMS

JEWILLIAMS88@NET ZERO.COM inducted into the Hall of Fame but I imagine it will be half a dozen or so hopefully with some from Northern California since we have so many who have done so much for the Sprot of Archery. The annual meeting takes place on Friday thru Sunday with Saturday evening the Hall of Fame Dinner. It would be great if we can get a big turn out from Northern California especially Nor Cal since it is in our backyard.

Nor Cal nominations for some of the officer positions are in November with voting in January. The positions that will be open are Vice President, Secretary/Treasurer and Recording Secretary. If you would like information on the positions coming up please contact me or any of the other officers that are listed on our web page. It would be great if we could get nominations from numerous clubs and be able to spread the work around plus get some new ideas.

The Nor Cal outdoor shoot will be October 13 at the Maya Range in Roseville. I'd like to see a good turnout for this event.

There will not be a Nor Cal meeting in July or August due to all the people hunting.

That's about all I can think about right now, so I will let you get back to whatever it was you were doing.

Thanks for listening,

Dave Deas



Vice President's Report: Florence Cordingley

As Dave let you all know we will be hosting the CBH/SAA Annual Banquet in January 2014. It will be in North Highlands in the McClellan Professional Park (the old McClellan Air Force Base), at the Lions Gate Hotel and Conference Center. As you can see it's about the closest we've had it to our Region in a long while, so it should make it a lot easier for you all to be there. Please try to make it a priority for yourselves, the more of you that show up the more likely your voices will be heard. We are giving you plenty of notification, so that excuse is no longer available.

It's really difficult to represent the Clubs of our region when so few attend the meetings or even try to e-mail us their concerns, we shouldn't have to beg for attendance either; but we do in every Newsletter. In case you don't know our e-mails, I'll give you mine; it's florencecordingley@gmail.com. Remember if you fail to get what you feel your club needs in representation, remember it's no one else's fault but your own.

I never received a legislative report for this issue, so you will need to contact Robert Moore for any questions or concerns you any have in regards to that. I'm sure he's been very busy, he's usually the first one I get a report from.

Good luck to all the hunters adventuring out for their trophies. Safe hunting and good kills, good eating.

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2nd VP Hunting Jim Williams 916-730-9954 (Cell) Jewilliams88@netzero.com

We had our Nor Cal Carp Shoot on June 8th, and the biggest factor was the heat... It was 109 that day, to say it was as hot as Hell is something of an UNDERSTATEMENT. Most fish were shot early or very late, were wearing umbrella hats, and fully cooked by the time you got them out of the water... Carp shot that morning were falling apart by evening, and were RIPE. It was quite an endurance test. We were ALL hot & tired, so we decided not to weigh individual poundage's. The winners are as follows:

Team Poundage:

#1-450 LBS. "V BUSTERS" MIKE VARGAS, MATT GORE, DAVID GORE

#1-150 LBS. "PUDDLE PIRATES" ANTHONY WILL, AARON GACK

#3- 10.5 LBS. "SMELLS LIKE FISH, TASTES LIKE CHICKEN"
WINTERS, MATT KNIERIEM

LARGEST CARP:

#1- 22.5 LBS. MATT GORE#2- 20.9 LBS. DAVID "LUNCH MUSCLE" GORE#3-8.7 LBS. ANTHONY WILL

SMALLEST CARP:

12.5 INCHES AARON GACK

Thanks to everyone who came out and braved those tough conditions, especially considering the next day was 20 degrees cooler than what we had. Rick Lee will have a carp shoot in July (no date at this time) call him at 530-216-8595 for more info...

Coastal season for deer opens in July, Inland in August, hope you got your tags ready to go. Good Luck, shoot straight!! I will have a IBEP Class July 27-28, 9 AM Sat. at Wilderness Archery, Sunday at Maya Range. Let me know if you wish to attend...

Thanks for your attention, Jim Williams



Wilderness Archery 4870 Pacific Street Rocklin, CA 95677 (916) 630- 8700



Grilled Turkey Filets with Mixed Mushroom Sauce Ingredients;

Olive Oil ½ cup chopped onion

1 cup button mushrooms, sliced

1 cup brown crimini mushrooms, sliced

1 cup shitake mushrooms, sliced

14 ½ ounces Turkey Broth 2 tsp. cornstarch

1 tsp. fresh chopped parsley 1 tsp. granulated sugar

1/8 tsp. dried thyme leaves ½ tsp.salt

1/4 tsp. coarse black pepper 2 tsp. Olice Oil

1 1/4 pounds turkey Breast Filets

Lightly coat grill with olive oil while it is heating up. Prepare grill for medium direct heat cooking.

Place a large skillet over medium high heat until hot. Coat skillet with olive oil, add onions and mushrooms and cook 3-5 minutes or until liquid from mushrooms has evaporated, stirring frequently.

In a small mixing bowl, combine broth and cornstarch and stir until cornstarch is completely dissolved. Add broth mixture, parsley, sugar, thyme, salt and pepper to mushrooms. Bring to a boil; stir until thickened. Remove from heat and cover to keep warm.

Brush filets lightly with olive oil and place on rack over medium hot grill. Turn one to two times for even cooking and browning. Cook 5-7 minutes per side or until meat is no longer pink. Serve with mushroom sauce. COOKING TIME: 10-20 minutes

Grilled Venison Steaks- the Recipe

The marinade is what makes this recipe. Fresh herbs are added to the dressing to give a more intense flavor to the steaks as they marinade.

2 pounds of venison steaks, cut about ½ inch thick

1 bottle Italian salad dressing

1/4 cup red wine vinegar

2 tablespoons olive oil

2 tablespoons of fresh basil, chopped

1 tablespoon fresh rosemary, chopped

1 teaspoon fresh garlic, chopped

1 teaspoon salt

½ teaspoon black pepper

Tenderize the steaks with a mallet, so they're about half their original thickness. Combine the salad dressing with the other ingredients, and pour over the steaks in a glass, stainless steel or plastic container. Stir the Italian dressing marinade into the steaks, making sure it contacts every surface.

For the best flavor, marinate the venison steaks for 24 hours in the refrigerator before grilling.

Preheat the grill to medium high, and cook the steaks over direct, medium high heat for 2 to 3 minutes on each side for medium rare to medium steaks... longer for well done. Remember that these steaks are thin, so it won't take much time to grill them.

Recipe copied from Free-Venison-Recipes on the internet.



Wilderness Archery

4870 Pacific Street

Rocklin, CA

95677

(916) 630-8700

Remember for all your archery needs and professional help, Wilderness is our Pro-Shop for the valley. Lesson's, equipment, knowledgeable information and fit.

Nor Cal

Nor Cal Bowhunters Association c/o 8069 Mesa Oak Way Citrus Heights, CA 95610

Calendar of Events

		July		
7/04	Fourth of July			
7/10	No Nor Cal Meeting			
7/20	West Point Rod & Gun	" Apple Time"-3D Unmarked 28 Targets		
7/20	Yuba Sutter Bowhunters	Annul Carp Shoot Contact: Rick Lee 530-673-9683		
7/28	Paradise Bowhunters	Unmarked 28 tar	gets	
		August		
8/04	Lodi Bowmen	Bowhunter Challenge Unmarked 42 targets		
8/14	No Nor Cal Meeting			
8/18	West Point Rod & Gun	" Fall Harvest" 3D	Unmarked 28 targets	
			Range Finders allowed	