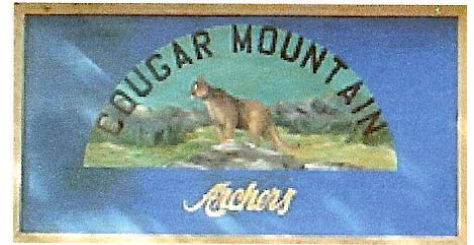


COUGAR MOUNTAIN News Briefs



A Monthly Publication of Cougar Mountain Archers, Inc.

May, 2005

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BROADHEAD CHAMPIONSHIPS AT COUGAR MOUNTAIN

Those of you that didn't attend the CBH/SAA Broadhead Championships really missed a spectacular event. Due to the late and heavy rains our range was exceptionally beautiful. The creeks were full and swiftly flowing, the fern and other natural growth was never more abundant. Our cooks prepared delicious meals and I do believe the shooters had an experience to remember.

Thanks to all clubs and individuals that sponsored a target and to all that donated their time, energy and other resources for this shoot. What you did really meant a lot.

Joyce



CLUB CALENDAR

June 07 Meeting
Blueberry Twist
7 pm

11 & 12 Work dates

12 Club Shoot

CMA INVITATIONAL FATHER'S DAY WEEKEND JUNE 18 & 19





GOOBER'S ROADKILL CHILI

Which can also be used to free up stubborn rusted bolts & nuts, clogged radiators, make your drains run more freely, and will remove skin if accidental contact is made. Not recommended for children or those with weak hearts.

I can be bribed since Roomie is sworn to secrecy or death. The secret ingredients are guarded more than Bush's Baked Beans. Just kidding, I change it darn near every time but it's usually:

- A pound of burger - elk, deer or store bought
- 1 to 1-1/2 lbs country sausage - the spicy kind
- 1 lb. bacon - chopped up then fried,
- 1 to 1-1/2 lbs. sirloin of deer, elk, store bought or FRESH roadkill,
- 3/4 of a red onion,
- 2 cloves garlic - mashed - beat on - generally pretty messed up,
- 8 heaped high spoonfuls of chili powder,
- 4+ heaped high spoonfuls of Cayenne pepper.

Cook all the meats separately, then in about two cups water start simmering the chili, seasonings, cayenne, and add the onion and garlic, then dump in (don't blend - we don't care if we bruise it) the meats, simmer with just enough water to cover under a lid for 1-1/2 to 2 hours. Then dump in the 1 lb. of free-jollies and simmer for another 1/2 hour while you wash every dish in the house that it took to get this far. Sometimes I throw in Oregano, mace, white pepper, and to make the chili smoother - while it be a simmerin' sprinkle on about one handful or so of grated medium cheddar cheese.

If all the above don't kill 'em -- add more next time. Make up a pan of Johnny Cakes and this should keep the Roomie busy. *This recipe has been edited for lewd content.....jc*



November hunt in Ohio
Photo submitted by Carlos Anaya

STRAIGHT ARROW BOWHUNTERS REDDING MAY 6 & 7			
Second Place	Style	Class	Senior
Emilio Cabrera	BHFS	B	NFAA

ISHI ROCK FESTIVAL RED BLUFF MAY 22
First Place
Laura Butz
Don Harris
Second Place
Jim Clawson