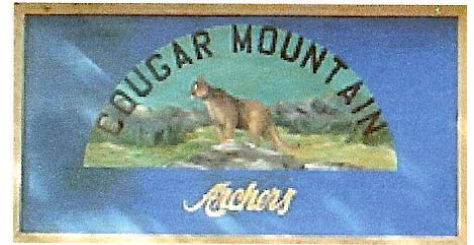


# COUGAR MOUNTAIN News Briefs



A Monthly Publication of Cougar Mountain Archers, Inc.

## January, 2006

### OFFICERS

**President**

Don Harris

**Vice President**

Jerry Johnson

**Secretary**

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**Hunter Round**

Randy Pope

**Field Round**

Larry Angel

**Animal Round**

Jim Clawson

**Compound Captain**

Tracy Albro

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**EDITOR**

Joyce Cabrera

emiliocabrera@comcast.net

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Visit our website at:

[www.cougarmountainarchers.com](http://www.cougarmountainarchers.com)

### CLUB CALENDAR

February 07 Meeting, 7 pm  
Blueberry Twist Restaurant  
Oroville

12 Club Shoot

### MEMBERSHIP RENEWALS

Just a reminder that membership dues are delinquent by February 1 and will be dropped from the roll on February 28. If you have not already done so, please use the form that is included with this issue and return it with your payment to Julie.

### EDITOR'S NOTE

With the new year in the beginning stages I will be updating mailing addresses and phone numbers. Let me apologize in advance if you do not receive your copy of the newsletter. It could mean that I do not have your current address or that it has been mistakenly removed it from the mailing list.

If at any time you do not receive your copy, please notify me and I will send one out immediately.

**Reminder:** If at any time your address or phone number changes, please notify Julie and myself as this will insure that your membership information is current and that you will continue receiving the newsletter in a timely manner.

- Joyce Cabrera

## Cookin' with Uncle Phil!

### Nick's Italian Elk Sausage (sweet)

Mixture of 6 lbs pork and 4 lbs elk.

**Seasoning:**

- 1 teaspoon salt/ per lb
- 1 teaspoon sugar /lb
- 1/2 teaspoon pepper/lb

To Taste (1 tablespoon per 10 lbs good place to start)

- Oregano
- Sage
- Anise

Course grind the pork and elk.

Add seasonings

Mix in seasonings and thin with a little red wine.

**Hints:**

- I use pork butt because it has just about the right amount of fat.
- If you want to make Sicilian style then add some "Hot pepper" about a tablespoon/10 lbs
- Mix up the sausage and allow it sit for about 4 hours in the refrigerator.
- Always fry up a patty to taste before stuffing the sausage.
- Remember the seasonings to taste are per 10 lbs
- Cased sausage can be dried.

Nick was my father and taught me the love of Hunting and Cooking. He would make this sausage every year at Christmas time for his Birthday. His Birthday was December 23 and we would have a big party and everyone looked forward to his elk sausage. I made this every year my Mom was alive but she use to say that it still wasn't like your Fathers.



By Phil Martinelli

THE CALIFORNIA YELPER  
 Newsletter of the  
 California Chapter, NWTF

<b>CBH CALENDAR OF EVENTS, 2005 — NORTH</b>			
<b>FEBRUARY 2006</b>			
<b>18</b>	Yuba-Sutter Bowhunters	3D Unmarked Money & Flashlight Shoot (weather permitting)	Spenceville 530-673-9683
<b>19</b>	Yuba-Sutter Bowhunter	3D Marked	Spenceville 530-673-9683
<b>19</b>	Diablo Bowmen	Red Devil 3D	Clayton 916-685-4640
<b>25</b>	Nor/Cal Fun Shoot	Modified flint Round	
<b>26</b>	El Dorado Hills	North America Animal, 28-3D, 3 arrows	Eldorado Hills 916-635-1375

See the actual printed newsletter for the minutes of the last meeting.

## MEMBERSHIP DUES FOR CALENDAR YEAR 2006

Member Name(s) \_\_\_\_\_  
(Last) (First)

Mailing Address \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

Email \_\_\_\_\_ Telephone (    ) - \_\_\_\_\_

**Please indicate type of membership:**

	<input type="checkbox"/> <b>Single</b>	<input type="checkbox"/> <b>Couple</b>	<input type="checkbox"/> <b>Junior</b>	<input type="checkbox"/> <b>Family</b>
<input type="checkbox"/> <b>Full Year</b>	30.00	40.00	15.00	50.00
<input type="checkbox"/> <b>Half Year</b>	<u>15.00</u>	<u>20.00</u>	<u>7.50</u>	<u>25.00</u>
<b>July 1, 2006 to December 31, 2007</b>	45.00	60.00	22.50	75.00

**Note:** Half year memberships must include the following full year (18 months total).

Total Remitted \$ \_\_\_\_\_ Received By \_\_\_\_\_ Date \_\_\_\_\_

**Return this form with payment to:**  
 COUGAR MOUNTAIN ARCHERS, INC.  
 c/o Julie Clawson  
 881 Brandonbury Lane  
 Chico, CA 95926

For further information call:  
 530-534-0977