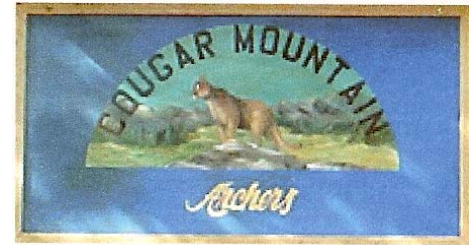


COUGAR MOUNTAIN News Briefs



A Monthly Publication of Cougar Mountain Archers, Inc.

March 06

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Visit our website at:
www.cougarmountainarchers.com

CLUB CALENDAR

April 04 Meeting, 7 pm
Blueberry Twist Restaurant, Oroville

09 Club Shoot

PRESIDENT'S MESSAGE

Here it is again time for me to think of something to talk about and for me that is hard to do. So to those of you who did not go to the Yolo shoot on the 19th sure missed out on a beautiful day of Archery, and a heck of a lot of fun. Jim P, Jim C, Charles F, Matt, Darryl , Randy & Forrest , and myself enjoyed the fun filled day together. There were even a few new excuses made like I had to replace my bow limbs and haven't had time to practice. One sight was loose and had to be repaired while on the range. Darn near out shot every one after that. Some claimed they used the wrong pin. But all had fun.

On another subject if anyone knows where to get straw this time of year please remember to bring that information to our next meeting. I have checked my sources and had no luck. Seems straw may be gone until this summer.

Watachie nae.

Don Harris

EDITOR'S NOTES

It's great to know you can count on some people to go the extra mile and Julie Clawson has proved herself again. Thanks Julie, for publishing the March issue of Cougar Mountain News Briefs, I. O. U. you my undying gratitude.

Kim Lawrence will be assisting me during the next few issues as Co-editor. With her help I'm confident the newsletter will reach members in a timely manner. Thanks Jerry, for volunteering her services....er, was that a recommendation?
Joyce Cabrera

Cookin' With Uncle Phil!

By Phil Martinelli

Bagging a Wild Turkey

Uncle Phil's simple roasted turkey with an Italian flavor.

1. One Wild Turkey
2. One Reynolds Oven Bag (Turkey Size)
3. Six to Eight pieces of Italian Pancetta (Italian bacon-enough to cover the breast)
4. 1 pack dry onion soup mix
5. 2 cups of white wine
6. Six-eight new potatoes
7. One medium onion
8. Two cups of baby carrots
9. Poultry seasoning (rub)
10. Sprigs of Rosemary
11. Extra Virgin olive oil

THE CALIFORNIA YELPER
Newsletter of the

Preheat your oven to 350

Shake flour in Oven Bag place in roasting pan (at least 2 in deep)

Add vegetables to the bag

Add dry onion soup mix and white wine cover the vegetables with sprigs of rosemary.

Rub your bird with olive oil

Season the bird with poultry seasoning/salt and pepper to taste

Place Italian Pancetta on breast of bird. (I use toothpicks)

Place bird in the lightly floured *Oven Bag* with the vegetables.

Cut 6 - 1 inch slits in the top of the bag and close the bag with the tie wrap provided.

Place in oven and cook following the instructions from cooking bag by weight.

2 - 2 1/2 hours for 12 - 16 lbs.

2 1/2 - 3 hours for 16 - 20 lbs.

3 - 3 1/2 hours for 20 - 24 lbs. (I hope you had the bird weighed on a certified scale because he is surely in the record book)

Tips:

Never use wine that you would not drink.

Use good Olive Oil Extra Virgin (I use Sunset Olive Oil produced by Franco Giannecchini long time NWTF member and donor)

Don't over cook the turkey. Best when meat thermometer reads 180

If you stuff the bird allow and extra 1/2 hour cooking time.

Let turkey cool for at least 15 min. before cutting open the bag carving the bird.

Remove the rosemary sprigs before serving the Vegetables. (Taste for salt and Pepper)

Remaining liquid can be used to make country gravy by adding flour (best results when using a rye)

CBH CALENDAR OF EVENTS, 2005 — NORTH

April, 2006

02	Silverado Archers Vintage Open	Napa	
02	West Valley Bowhunters Annual 3D	Orland	530-865-2919
16	Maya Bowhunters "Around the World" — 3D Marked, 28 targets, 3 arrows	Roseville	