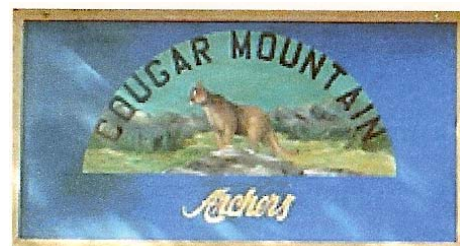


# COUGAR MOUNTAIN

## News Briefs

A Monthly Publication of Cougar Mountain Archers, Inc.



## October 2006

### OFFICERS

**President**

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**Vice President**

Jerry Johnson

**Secretary**

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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

**November 07** Meeting, Blueberry Twist Restaurant, Oroville, 7 p.m.

Officer Nominations for 2007

**12** Club shoot

**Please note:** Club meetings are the first Tuesday of the month at Blueberry Twist unless otherwise stated in the newsletter. Club Shoots are the second Sunday of the month.

### PRESIDENT'S MESSAGE

My mind is a blank when it come to anything newsworthy for the Club. Things in the family haven't been at their best recently. Haven't won the Lotto, didn't win at the Casino. Don't hunt anymore, darn little fishing. So what else is there but Archery. I think it would be great if we could recruit a few new members or a few old members. If anyone has a good idea for bringing in members I would appreciate you bringing up those ideas at our next meeting.

Keep smiling and enjoy the goblins as they come to your home on Halloween.

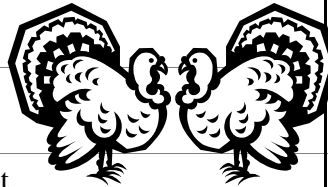
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Don Harris

## CBH CALENDAR OF EVENTS, 2006 — NORTH

### NOVEMBER

5	Maya Bowhunters Awesome Stickbow Classic	Roseville	
12	Maya Bowhunters Trail Shoot	Roseville	
19	Nevada County Sportsmen Turkey Shoot	Nevada City	
19	Straight Arrow Bowhunters Turkey Shoot	Redding	530-247-0710
19	Redwood Bowmen 22nd Annual Turkey Shoot	Oakland	
26	Northwood Bowmen Toys for Tots Shoot	Marin	



### DECEMBER, 2006

3	Maya Bowhunters Toys for Tots Shoot	Roseville	
9	Nevada County Sportsmen Ham Shoot	Nevada City	
17	Straight Arrow Bowhunters Christmas Shoot	Redding	530-247-0710



## *Happy Belated Birthdays*

*Georgia McClintock, July 2*

*John Sheldon, August 3*

*Paal Harder, August 25*

*Darryl McElmurry, August 30*

*Randy Pope, October 5*

*Arlena Fowler, July 13*

*Larry angel, August 20*

*Zach Kitch, August 27*

*Donovan Curry, September 27*

## *Happy November Birthdays*

*Charles Fowler, November 15*

*Marilyn Perry, November 17*

*Joe Husted, November 18*

# Cookin' With Uncle Phil

## Duck Sausage



### Directions:

Grind the Duck and Pork in a food processor.

Add seasonings

Mix in seasonings and thin with a little red wine.

### Ingredients:

Mixture of 1 lb pork and 2 lbs Duck Breast

### Seasoning:

3 teaspoon salt/ per lb  
3 teaspoon sugar /lb  
1 ½ teaspoon pepper/lb

**To Taste** (1/4 tablespoon per 1 lb good place to start)

Oregano  
Sage  
Anise

### 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 1/4 tablespoon/1 lb
- 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
- Sausage can be made into patties .
- Remember the seasonings to taste are per 1 lb
- Cased sausage can be dried.

THE CALIFORNIA YELPER  
Newsletter of the  
California Chapter, NWTF