

COUGAR MOUNTAIN

News Briefs



A Monthly Publication of Cougar Mountain Archers, Inc.

May, 2008

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Visit our website at:
www.cougarmountainarchers.com

CLUB CALENDAR

MEETING: Tuesday, June 3, 7:00 p.m.
Mountain Mike's Pizza
1901 Oro Dam Blvd.
Oroville

CLUB SHOOT: Sunday, June 8, 2008

WORK PARTY: June 07
June 14

INVITATIONAL: June 15

PRESIDENT'S MESSAGE

The last couple of work parties have been productive and the new targets have been distributed. We still need to redistribute the good hay collected and replace all of the bad bales on the longer targets. Time goes so quickly, we only have three weeks to our invitational. As typical, we still have a lot to do, pin ups to spot and glue, animals to repair, range clearing, trail maintenance and more. Hope to see you all at the next meeting on June 3rd and at the next work party on June 7th. If you have any ideas or suggestions to expedite any of the above, please call me, Jerry or any of the range captains.

Jim

CBH CALENDAR OF EVENTS, 2008 — NORTH

MAY

31	Paradise Bowhunters Clear Lake Carp Shoot		
31-1	Santa Cruz Archers Stick Bows and 3D in the Redwoods, unmkd		408-420-9925
31-1	Nevada County Sportsmen 42 June Shoot		

JUNE

14	CBH/SAA State Field (1 day Saturday) Pre registration only	Lodi Bowmen (host)	209-466-2565
15	Briones Archers: Big Game Open		510-236-7756
15	Cougar Mountain Archers: 42 marked		
15	King Mountain Archers Cartoon Classic www.kingmountainarchers.org		650-851-4546
15	Bowhunters Unlimited, Hunt Tune Up Shoot Www.bhuarchers.org	Cupertino	408-205-0160
21-22	Mt Shasta Archers		
22	Redwood Bowmen: Space Round Up		510-796-7063

Cookin' With Uncle Phil

Marinara Sauce

(salsa Marinara) for Cindy



Ingredients:

1/4 Cup Extra Virgin Olive Oil
 8 cloves of garlic, peeled/chopped
 1 can (35 oz) peeled Italian plum tomatoes, seeded and lightly crushed with their liquid.
 Salt (to taste)
 Crushed hot red pepper (to taste / optional)
 10 fresh basil leaves, roughly chopped

Directions

Brown the chopped garlic in Olive Oil until lightly brown (approx. 2 min.)
 Add the can of plum tomatoes with liquid and bring to a boil and season with salt and red pepper.
 Lower the heat and simmer while breaking up the tomatoes with the back of a wooden spoon, leaving the sauce somewhat chunky and thick. (Cook about 20 min.)
 Lastly add the chopped basil and cook for another 5 min.
 Taste and add salt and/or red pepper to taste.
 This makes about 1 qt. of sauce and about 1 lb. of pasta for 6 people.

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