



The Official Newsletter for  
Southwest Bowhunters, Inc.  
19<sup>th</sup> Edition  
October, 2021

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# The Broken Arrow

## President's Message

Greetings Southwest Bowhunter  
Members and Friends,

We're on the backside of summer in  
Yuma and the temperatures are tolerable  
now – thankfully!

Our club gets its momentum going into  
the fall with our October 30<sup>th</sup> "Haunted  
Canyon 3D Night Shoot". This event  
brings a Halloween theme that the kids  
can enjoy with a costume contest as well  
as shooting for prizes in their categories.  
Go to [southwestbowhunters.net](http://southwestbowhunters.net) for all the  
details.



Rick Bielke

I encourage all members in good standing to participate in club  
elections this December by providing your name or nominating  
another for key officer billets: President, Vice President, Treasurer  
and Secretary. Nominations can be given to me or our secretary  
Debbie. Remember to renew your membership before the vote in  
December.

Finally, I want to thank those few who kept the summer Sundays  
active by setting up and recovering all targets. Not an easy task,  
especially in our climate. *Whew!*

Remember our next meeting is on October 3<sup>rd</sup> at 9:00am. I hope to  
see you all there.

Take care.  
Rick



## September Meeting Minutes

**There was no September meeting.**

**\*Our next meeting will be October 3<sup>rd</sup>\***

**This will be an important meeting as the Haunted Canyon Shoot is this month and the rest of the tournament season is looming off in the distance!!!!**



## DEBBIE'S DISSERTATION

by Debbie Elliott, SWBH Secretary

I recently went on a couple of hunts – one for elk and one for mule deer – both without success. But then, what really *IS* success?

When I first started hunting, I was there to harvest an animal that I and my family would later consume. I was “successful” from the get-go. My first hunt was for rifle cow elk, my second hunt was for another rifle cow elk, my third was for rifle antelope. I harvested each time, and I was deemed a “successful” hunter.

Then I started bowhunting. My first attempt was at a cow elk in unit 8, near Boxcar Hill. My friend, Alex (AKA Stu) and I stalked a herd of elk for several days when finally on a very windy day, we were within 100 yards when they bedded down. We spent over an hour scooching and crawling inches at a time to get within 50 yards of a bedded cow. Then, the herd bull decided he wanted all his girls to get up and move on. When the cow I was after stood, I let my arrow fly – right under her belly. I was “unsuccessful”.

At first, I was crushed. However, even though I wasn't successful at harvesting an elk I realized that there is much more to being successful when hunting. First and foremost, I had done something I had never dreamed of doing – stalking a wild animal in a beautiful place and getting into shooting range, up close and personal. A close second is that I have met some remarkable people who may have been my guides at one time but have all turned into valued and lasting friends. And finally, I have gotten to better know myself; what I am capable of, how far I will go to fulfill my goals. When I'm walking through the woods, sitting in a blind, or stalking on hands and knees with my bow through hip-high grass, I have time to reflect on my place in this universe, and to be thankful for all the wonderful life experiences I've been truly blessed to have had, and for all the amazing people I've encountered. I have discovered that even though I may not be successful at harvesting an animal, I have enriched my life through my hunting experiences.

So now, when someone asks me if I was successful on a hunt – whether I’ve harvested an animal or not – I can honestly say, “Yes, I was.”

Until next month, stay safe and shoot straight.



## UPCOMING EVENTS -

### General Meeting

Sunday, October 3<sup>rd</sup>, 9:00am

### Sunday Fun Shoots (ongoing)

Every Sunday 7 to 11am. Members \$5, Non-Members \$8.

### Haunted Canyon Night Shoot

Sundown, October 30, 2021



## ELECTIONS FOR OFFICERS FOR 2022 ARE RIGHT AROUND THE CORNER!

### CONSIDER RUNNING FOR AN OFFICE!!

Nominations are now being accepted for the 2022 Club Elections. Submit your name or nominations with corresponding office to Rick or Debbie by the November 7<sup>th</sup> meeting!!



## FEATURED RECIPE:

### Honey Garlic Pepper Doves

*Winning dish of the 1<sup>st</sup> World Championship Dove Cook-off.*

The trick to great tasting dove meat is to not cook it beyond medium doneness. Dove meat is a rich dark red with very little fat. Adding a little bit of oil by itself or in a marinade will help keep the meat moist.



**Serves:** 4-6

**Ingredients:**

- 15 dove breasts-filletted off breastbone
- 2 Tbs olive oil
- Salt
- 1 cup pineapple
- ¼ cup honey
- ¼ cup lime juice
- 2 cups cooked rice
- ¼ Cup green onions

**Sauce**

- 6 Tbs low sodium soy sauce
- 8 Tbs mesquite honey
- 3 Tbs oyster sauce
- 4 Tbs clear Chinese cooking wine
- 2 large cloves of garlic, finely minced
- 1 Tbs course ground black pepper

**Directions:**

1. In a small bowl, combine honey and lime juice and place pineapple in the marinade. In a saucepan, combine all the ingredients for the sauce and stir over medium heat. Let the sauce simmer until thickened.
2. Coat the dove breasts with olive oil and lightly season with salt. Grill the dove until medium doneness is reached, then set aside to rest.
3. Remove the pineapple from the marinade and grill until lightly browned. Cut the dove breasts and pineapple into bite-sized pieces and plate on a bed of rice with green onion. Spoon thickened sauce over the meat and pineapple.







## Volunteers Are Always Welcome

The Southwest Bowhunters Archery Range at Adair Shooting Park would not exist if it weren't for the efforts of our member volunteers. Range upkeep and improvements are made possible by the generosity of several of our club members and many local businesses who donate time, money, and materials.

Please consider volunteering to help maintain and improve our facility, and we can **ALWAYS** use help with set-up, tear-down, and running our tournaments. For more information on how you can help, call Rick at (928) 750-6279.

*Reminder: Alcohol is **NOT** permitted on the range at any time. Your safety is paramount. Thank you for your cooperation!*

**AND...**



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