

FEBRUARY ZOZI



Thanks to Everyone who attended our February Class and thank you for telling your friends, we really do appreciate it.

You never know who will show up to class at Reata Pass Auctions



But all are welcome and it's always a good time.

Pixie and the Beard

Next CCW Class: Saturday 4/17/2021/10am-2pm at Reata Pass Auctions Due to Scheduling Conflicts Our March Class has Been Moved to Saturday April 17th

Special Thanks To Reata Pass Auctions For All You Do

This Month in Pixie's Post:

We Are Not The Police/The Beard Talks BBQ Instead of Bullets/ Pixie's Plan Part 2

And a Link to "Autumns Armory" (she's 9)

Next Auction is Sat. & Sun. May 1st & 2nd

Click To

Attorneys on Retainer brings affordable help





BIMIES BOST

FEBRUMRY, 2021

We Are Not The Police

We have been saying it for years in class "We are not the police and there is nothing wrong with being a good witness". This couldn't be better illustrated (unfortunately) than by a real world event that happened in Phoenix on January 30th of this year. Here is a link to the Google page that has the story.

If you read several of the reports you can see how the writers choose their words to make us all look bad, especially in the national stories. Because she took the law into her own hands she is now being charged with aggravated assault with a deadly weapon and discharging a firearm in the city limits. This will make

her a prohibited person, losing her right to own
firearms let alone carry a firearm. When she fired at
the car she missed and hit an employee of Ace
Hardware who I'm sure will be suing her. Oh by the
way the shoplifters got away. I don't know if she had
a phone on her, most of us do at all times any more,

have made more sense because there is NOTHING WRONG WITH BEING A GOOD WITNESS.

but taking a picture of the car and license plate would

Pixie's Plan Part 2

Preparedness

Our minds need muscle memory too, and I am of the belief that along with physical practice, a regular practice of running through scenarios in your head and through conversation, can make you even more prepared with your firearm.

One of my favorite practices is running through ridiculously extreme scenarios on road trips with my husband. Zombies, Civil War, Serial Killers. "What would be our first move?" "Do we have enough supplies to hold out for a day? A week? A month?" "If we don't, what's next?" But your own mental practice doesn't need to be that extreme. Start with your home

- 1. Do you carry in the home?
- 2. If not, where are your guns?
- 3. Do you need a key or combo to access them?
- 4. Are they loaded?
- 5. Who else has this knowledge (2,3,4)?
- 6. Do you have a dog that alerts you?
- 7. Do you keep your doors locked when your home?
- 8. Do you have a clear view of your front door?
- 9. Are there kids in your household?
- 10. And lastly, if a threat comes to your front door, what is the plan?

On TV it's exciting to see someone completely caught off guard, but like most storylines, we don't want to experience it ourselves. Is your plan to let the threat know your armed, while someone else calls 911? Have you practiced shooting with a raised heartrate? Have you qualified at a range to shoot from the holster? If someone shot into your home, would you shoot back blindly? And are you prepared to deal with all the legal issues that arise when we exercise our 2A right? And this is just scratching the surface!

So the next time your Beard breaks into a story you've heard a hundred times, steer the conversation to scenarios of preparedness.

PIZIE BUSI

FEBRURRY, 2021



The Beard Talks BBQ Instead of Bullets

If you're like me you can find any excuse to fire up the grill. Smoking, Grilling or BBQing, Beef, Pork, Sausage, Chicken, Turkey, Salmon, it's all good. Since we can't shoot (no ammo) let's eat! Burgers and steaks are great and I've never meet a sausage I didn't like but if you want something to really write home about make Pork Belly Burnt Ends. If you never have I highly recommend it because it is pure "Pork Candy". We use an Oklahoma Joe's offset smoker (not a pellet grill) and a recipe from Malcom Reed at HowToBBORight.com and it is fantastic. Sure it takes 5-6 hours or so but it is time well spent and the results speak for themselves. For this one I like Pecan wood for the smoke with a touch of apple wood as well. If you like to smoke and haven't tried this give it a shot I think you'll like it and call your friends, there's always plenty to share.

(we have no affiliation with either Oklahoma Joes or How To BBQ Right. We just like them and tell our friends)

Can't Find Ammo But Still Need Trigger
Time? Help Build Muscle Memory And
Safely Practice At Home With A "Shot
Indicating Resetting Trigger" or "SIRT"
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