



The Official Newsletter for
Southwest Bowhunters, Inc.

11th Edition

December, 2020

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The Broken Arrow

President's Message

Greetings members and friends,

My 12th month as your President is now here, humbled and grateful to our club officers and many more for helping me throughout the year 2020. We've all had quite a year, dealing with monumental challenges imposed on us by Covid-19, and yet we pushed through it by showing up to enjoy archery and fellowship.

I have to mention by name some folks that really added their dedication and willingness to make our club run smoothly:

Butch Lacey
Ebb Dierdorff
Debbie Elliott
Keith Parsels
Kelvin Drapeau
Bryan (gump) Herndon
Frank Bergwall
Zach Slette
Jerry Galiley
Adam (Khan) Foreman



Again, there are many more who have volunteered during event shoots, but these individuals consistently made our club ready for all the Sundays so when you showed up, the range was ready.

We have a December event shoot the 5th & 6th of December, the Hunt for Charity. It will be YUUGE!! 60 3D targets on 3 trails. Get ready!

Finally, elections for club officers for next year. Please make it to our 1st Sunday of the month meeting, December 6th, to vote. Nominations for a club member to an officer position can be sent to Debbie via email: info@southwestbowhunters.net or text. All officer appointments are for a one-year term with two consecutive terms being the limit.

Thank you all for your support.

Regards,

Rick Bielke, SWBH President



Officers

President:

Rick Bielke

Vice President:

Butch Lacey

Secretary/Webmaster:

Debbie Elliott

Treasurer:

Keith Parsels

Range Master

Ebb Dierdorff

Members at Large

Garth Holman

Zach Slette

Kelvin Drapeau

Bryan Herdon

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Southwest Bowhunters

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November Meeting Minutes

Date: Nov. 1, 2020

Time: 9:00 am

Type of Meeting: General Membership

Meeting Facilitator: Rick Bielke

Attendees: Rick Bielke, Butch Lacey, Debbie Elliott, Keith Parsels, Ushi House, Heather Redden, Bambi Lacey, Kelvin Drapeau, Frank Bergwall, Aileen Toler, Rae Erickson, Tiana Redger, Thomas Bonow, Tommie Bonow.

- I. **Call to order:** The meeting was called to order at 9:07 am.
- II. **Approval of minutes from last meeting:** Minutes for the last meeting were read. Ushi moved that the minutes be approved as read. Butch seconded the motion. Motion passed.
- III. **Treasurer's Report:** Keith Parsels reported that made \$539.62 from the Haunted Canyon Shoot; The proceeds from the raffle generated \$800.00. Total for the shoot \$1,337.62. October Sunday Shoots generated \$667. Total deposit for October was \$2,004.62. Balance as of 11/19/20: **\$6,424.04**
- IV. **Open issues/Old Business:**
 - a. A huge shout-out to Vince DiCataldo for cleaning and sorting through all the old utensils in the concession stand. He even sharpened the knives! Thank you, Vince!
 - b. Logistically and financially, the Haunted Canyon shoot was a great success. We had 33 shooters, and when asked if they would attend this shoot again next year, we got a resounding "Yes!" Rick was able to sell 40 of the 50 raffle tickets for the \$300 Sportsman's Warehouse gift certificate, which netted us \$800.
 - c. Update on the new lights for the range: Poles have been assembled. Electric company has 15 days to place the poles on the 'blue-stake report', then it has to be reissued. Company is supposed to be out here to drill holes and place the poles in

the ground. Afterwards, it is the club's responsibility to trench, mount lights, and run wire from poles to breaker box.

- d.** "Hunt for Charity" is December 5th & 6th. We will need to clean and work on the two river courses. We will need volunteers to help set up and take down the courses, run registration, and concessions. Debbie checked with John Sneed at Sportsman's Warehouse, about running a raffle. The only thing that may prevent him from running the raffle is if his Corporate Office says no due to Covid-19. Otherwise he will supply the prizes at his cost. He will then take what it cost him wholesale for the items, and the club will get all that is over and above that wholesale amount.

V. *New business:*

- a.** Elections for officers for the 2021 term will be held at the general meeting on December 6. If you are interested in running, or nominating someone to run, you MUST submit names of nominees to info@southwestbowhunters.net by no later than NOVEMBER 29 to be on the ballot. Elections will be held at the December 6th general meeting. Nominees must be members in good standing to be eligible to run for office. Elected offices are President, Vice President, Secretary, Treasurer, and Target Captain.

VI. *Items from the floor:*

There we no items from the floor.

VI. *Adjournment:*

- a.** Rick called for a motion to adjourn the meeting. Debbie made the motion; Zach seconded the motion. Motion passed. The meeting was adjourned at 9:27 a.m.

Respectfully Submitted,

Debbie Elliott, Secretary



Elections for 2021 Officers

NOMINATIONS FOR ELECTED OFFICERS ARE NOW BEING ACCEPTED for the 2021 term.

If you are interested in running, or nominating someone to run, you MUST submit names of nominees to info@southwestbowhunters.net by **no later than NOVEMBER 29** to be on the ballot. Elections will be held at the December 6th general meeting.

Nominees must be members in good standing to be eligible to run for office.

Elected offices are President, Vice President, Secretary, Treasurer, and Target Captain.



2nd Annual Swamp Gobbler Turkey Shoot

On November 8th, 23 participants competed for frozen turkeys in the 2nd Annual **Swamp Gobbler Turkey Shoot**. Registration began at 7:30 a.m. and the shotgun start began at 9:00am. The shoot consisted of 28 3D targets, and for those who like to live dangerously, the rare and illusive "Gila River Swamp Gobbler" could earn you 20 points if you shot at it instead of the foam turkey target. First place winners in each category received a frozen turkey for their Thanksgiving feast!



The rare and illusive "Gila River Swamp Gobbler"

A **HUGE** shout-out to the volunteers that made this possible: **Thomas and Tommie Bonow** for cleaning the concession stand and bathrooms on Saturday, **Rebecca Bedoya** in registration, **Desi Redger, Bella Whitson** for prep and sales of food in the concession

stand, **Ebb Dierdorff**, **Kelvin Drapeau** and **Frank Bergwall** for setting up the course. We wouldn't be able to have successful events without the help of our faithful volunteers. Thank you, one and all!!

The winners of the frozen Butterball Turkeys were (L to R): Youth Male Compound – **Fernando Bedoya – 197**; Youth Female Recurve – **Molly Simms – 128**; Adult Female Compound – **Susie Forrest – 163**; Youth Female Compound – **Tiana Redger – 178**; Adult Female Recurve – **Aileen Toler – 89**; Adult Male Compound – **Dustin Covey – 243**; Adult Male Recurve – **Robert Baker – 189**.



Upcoming Events -

“Hunt For Charity” 2-Day Shoot, December 5 & 6, 2020

Our **Annual Hunt For Charity Shoot** is scheduled to take place on December 5th and 6th. The shoot consists of sixty (60) unmarked targets on three (3) trails (no rangefinders). Pins (adults) and medals (youth) will be awarded for 1st, 2nd, and 3rd place in each class.

Lunch will be available on Saturday and Sunday and, as always, dry camping is available on-site.

A portion of the proceeds from this shoot support *Amberly's Place Family Advocacy Center*. [Click here for more information.](#)

“Walk The Trails” 2-Day Shoot, February 13 & 14, 2021

WALK THE TRAILS shoot will be held on February 13th – 14th, 2021. It is a two-day event (Saturday and Sunday) that consists of three courses for a total of 60 3-D targets. This is an unmarked course (no range finders!)

Awards for 1st, 2nd, and 3rd place in each class. Dry camping is available, and motels are less than 15 minutes from the range. Saturday night is our Tri-tip BBQ dinner, and awards are presented on Sunday afternoon.

Great raffle prizes, too! [Click here for more information.](#)



Featured Recipe

Deconstructed Duck

The next time you are at a dinner or other event where wild ducks are served whole, take note of how many people can eat the legs. If the breasts are cooked to the proper temperature, they will be moist and tender, but the legs will be sinewy and barely edible. Most of the animals we cook and eat are best when prepared in parts, rather than as whole critters. Ducks and geese are no exception. The breasts should be cooked quickly and served medium-rare, but the other parts should cook much longer and at a lower temperature. The solution is to disassemble your ducks before cooking them.



Breaking down dishes into their basic parts, known as "deconstructing," is popular at many restaurants. Waterfowl are perfect candidates for this cooking style. For this recipe, the legs are braised for 2 to 3 hours before the rest of the bird is grilled.
SERVINGS: 6

INGREDIENTS

- 3 large ducks, skin on or off 1/2 cup coarse salt
- 1/2 cup brown sugar
- Olive oil
- Salt and freshly ground black pepper
- 2 stalks celery and 2 carrots, roughly chopped
- 1 medium onion, roughly chopped
- 3 garlic cloves, minced
- Chicken, beef, or game broth (or substitute wine, beer, or a combination of any of these liquids)
- Sauce of your choice
- Butter

DIRECTIONS

[STEP 1] Prepare a brine by mixing 1/2 gallon of water with the coarse salt and brown sugar. If you want to add more flavor to the brine, do so with dried or fresh herbs and seasonings, but do not dilute the ratio of water to salt. Add ducks to the brine and refrigerate for 6 to 24 hours. Remove ducks from the brine and pat dry.

[STEP 2] Preheat oven to 375 degrees. Using a sharp knife, remove the legs from each duck at the body. Place legs in a bowl and toss with enough olive oil to coat them, then sprinkle with salt and pepper. Arrange legs in a lightly oiled roasting pan and brown in the preheated oven for 30 minutes, turning over after 15 minutes.

[STEP 3] Once the legs are browned, add carrots, celery, onion, and garlic to the pan, along with a half inch of broth, wine, or beer. Cover with foil or a tight-fitting lid, lower the oven temperature to 325 degrees, and braise for 2 to 3 hours or until the meat pulls away from the bone with minimal pressure. Some legs will be done faster than others. After the first hour of braising, check every 30 minutes to make sure there is still liquid in the pan. When done, allow the legs to cool completely. This step can be done up to a few days before cooking the rest of the duck parts.

[STEP 4] Before grilling the duck bodies, fillet the breasts, split the birds down the breastbone into two halves, or "spatchcock" them by removing the backbone and pressing down flat. Place on a well-lubricated grill and cook to desired internal temperature. Medium-rare is 130 to 135 degrees at the center of the breast. A few minutes before the meat is done, add the already-cooked legs to the grill and heat to serving temperature.



[STEP 5] If desired, brush with a sauce of your choice or melted butter. Arrange breasts and legs on plates and serve.



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 setting up 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!



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Serious Taxidermy for Serious Sportsmen
We are also a full-service wild game processing facility

