

The Official Newsletter for Southwest Bowhunters, Inc.

12th Edition

January, 2021

In This Issue:

- Secretary's Message
- December Meeting Minutes
- Elections
- Hunt for Charity
- Upcoming Shoots
 - Walk The Trails
- Recipe of the Month
- Be a Volunteer

The Broken Arrow



Secretary's Message

Greetings members and friends,

We are close to the end of 2020, certainly a year filled with many challenging events! Many of us are still adjusting to "the new normal" that was forced upon us due to the pandemic and all its shutdowns. Fortunately, Southwest Bowhunters has weathered the storm of Covid-19 and in fact, is strong and still open for business.

Looking back, SWBH has accomplished a lot in 2020. In May, we had our first Memorial Day Shoot with participants who came from as far away as San Diego, Blythe and Phoenix. We also hosted the Haunted Canyon Night Shoot in October, the Gila River Swamp Gobbler Turkey Shoot in November and most recently the December Hunt for Charity 2-Day Shoot. All of these events were very successful. Earlier in the year, we finished installing bag target frames on the main range. More recently, we began installing new lighting on the range, and we've developed a traditional/beginner's range just south of our main range with bales at 10 meters and 18 meters. We are so grateful to all of our members who take time out of their busy schedules to help maintain and improve our club. Thank you to all who volunteered in 2020 and to those who will volunteer in 2021.

The election for our 2021 officers was postponed until the January 3rd general meeting due to a conflict with the Hunt for Charity. I encourage members to either nominate someone for an office, or even nominate yourself. Nominations are being accepted through December 29th at info@southwestbowhunters.net. Elected offices are President, Vice President, Secretary, Treasurer, and Range Master. Make sure you are a member in good standing by attending meetings and paying your dues in order to vote. Please plan to attend this meeting and cast your vote – let your voice be heard!

As we bid farewell to 2020, I look forward to 2021 with its challenges and successes, and I wish everyone a very merry Christmas and a happy and healthy 2021!

Best wishes,

Debbie Elliott SWBH Secretary

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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December Meeting Minutes

Due to the Hunt for Charity shoot, the December meeting and Elections were postponed until January 3, 2021.



Elections for 2021 Officers

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

Due to the Hunt for Charity shoot, the elections that were scheduled for December 6th meeting were postponed until January 3rd. If you are interested in running, or nominating someone to run, you MUST submit names of nominees to

<u>info@southwestbowhunters.net</u> by **no later than December 29** to be on the ballot. Elections will be held at the January 3rd 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.



Hunt for Charity was a Resounding Success!

The morning of December 5 was cool, to say the least - 45° to be exact! But that didn't stop 49 brave souls from participating in the annual Hunt for Charity to benefit Amberly's House Family Advocacy Center in Yuma, AZ.

The shoot consisted of 60 3D targets set over three trails: 30 targets on the Canyon Trail and 15 targets on the East River Trail and the West River Trail. There were many very challenging shots, and many arrows were lost or destroyed. But, in spite of the arrow carnage,

everyone had a great time, and a lot of money was raised for Amberly's House.

A big thank you to **John Sneed** of **Sportsman's Warehouse** and club member, **Justin Arnold** who donated prizes for our raffle.

There was also a "Pinwheel" Shoot, where participants could pay \$2 per arrow (or 3 arrows for \$5) to shoot at a tiny dot on a Duckbill (Hadrosaur) dinosaur 3D target. Those who "pinwheeled" or hit inside that dot, won ticket for chance at a dozen custom-

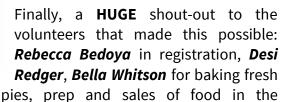


Dustin Covey & Butch Lacey Scoring shots for the Pinwheel contest.

made Black Eagle Outlaw Arrows. Congratulations to Bob Palmer

who "pinwheeled" the target three times

and won the dozen arrows in the drawing that was held at the end of the event. Thanks to **Mark Erwin** and **Dustin Covey** for making the Pinwheel Shoot-off possible!



concession stand, Ebb Dierdorff, Butch Lacey, Rick Bielke and

Thomas Bonow for setting up the courses. We wouldn't be able to have successful events without the help of our faithful volunteers. Thank you, one and all!!

Pinwheel winner, Bob Palmer.



Congratulations to all the winners of the Hunt for Charity!

For a listing of winners in all categories, click here.



Upcoming Events -

"Walk The Trail" 2-Day Shoot, February 13 & 14, 2021

The annual **WALK THE TRAIL** Archery Tournament will be held on February 13 & 14, 2021 (Valentine's Day *AND* a three-day weekend!). Three trails with 60 3D targets. Awards for 1st, 2nd, and 3rd place winners. Concession stand with burgers, dogs, etc., on Saturday and Sunday. Bryan (Gump) will cook up his deliciousTrytip dinner Saturday night for \$10, and there will be a HUGE Raffle with great prizes on Sunday. Dry camping is available on-site, or you can stay in motels 15 miles away. Don't miss out on this great archery event!! See flyer or email: info@southwestbowhunters.net

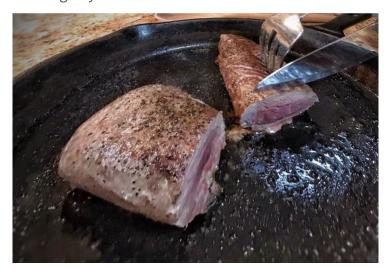


Featured Recipe:

BALLGAME VENISON ROLLS WITH MAPLE-BOURBON GRAVY

The three things most people will like about this recipe for venison rolls with gravy include:

- 1. It takes all of 10 minutes to prepare the venison.
- 2. The concoction involves a gravy.
- 3. The gravy involves bourbon.



Seared venison tenderloin or backstrap

The trick is to be super-fast, not overthink the process and do not — DO NOT — overcook the venison. Rare is right. Keep things simple when flavoring the meat by salting each side and adding a bit of pepper.

Ingredients

- 2-4 pounds venison tenderloin or backstrap
- 2 tablespoons olive oil
- Salt and pepper
- Preheat oven to 350 degrees.

Set out the tenderloin and allow the meat to reach room temperature. Pat it dry. Salt and pepper all sides.

You'll need a cast iron skillet. Use it on the burner and then transfer it along with the seared venison straight to the oven.

It's important to allow the iron and oil to get hot enough so once the meat is added there should be quite a bit of smoke and sizzle. This

isn't so great for the kitchen, but great for the meat. Make sure the fans and exhaust are set to high.

Once the meat is in the pan, it'll brown quickly. All you're aiming for is a nice, brown crust on the outside layer. Turn the tenderloin until the crust is formed on all sides.

Once seared, remove the skillet from the burner and place it in the oven for 7-10 minutes depending on the size of your tenderloin. The venison should come out tender with a nice, pink center.



Allow the cast iron and oil to get hot enough so once the meat is added there is quite a bit of smoke and sizzle.

Bourbon-maple gravy



The bourbon-maple gravy used for the venison rolls is a recipe posted by the brilliant Hank Shaw. He adds Tabasco to his gravy, I opted for horseradish (which I highly recommend). Either way, without some heat, the gravy is rich and sweet— arguably overpowering. The heat offsets the sweetness and makes things balanced.

Ingredients

Pan drippings (if there are any), about 3 tablespoons. If short, add butter.

- 3 tablespoons flour
- 1/3 cup bourbon
- 1/2 cup beef stock or water
- 2 tablespoons maple syrup
- 1 tablespoon prepared horseradish
- 1 to 2 tablespoons heavy cream
- Salt and black pepper to taste

Instructions

Making this gravy is just like making any other gravy. It involves letting your grease or butter get hot enough so if you flick a bit of flour in the skillet it'll pop. Once the butter is hot enough and you add the three tablespoons of flour, you want to stir it constantly until you have a paste-like texture. That's when you add your other ingredients. Turn the heat to medium and cook the flour for 5 minutes, stirring occasionally.

Add the bourbon. The roux will seize up, so be ready with the stock or water. Add it, stirring all the while, to combine. Bring to a gentle

simmer. Pour in the maple syrup, Tabasco (or horseradish), and add salt and black pepper to taste. Simmer for a minute or two. If the gravy has the right consistency, you are ready to add the cream. If it is too thick, add more stock. If it is too thin, let it boil down a bit. Once it is the consistency of Thanksgiving gravy, add the cream and cook 1 minute.



Unable to afford his annual hunting trip Ed makes due with a little backyard fun.



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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