



The Official Newsletter for  
Southwest Bowhunters, Inc.

15<sup>th</sup> Edition

March, 2021

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# The Broken Arrow

## President's Message

Greetings Southwest Bowhunter members,

As I'm writing this message to you all, I have to remind myself to mention how fortunate we as a club have and continue to be in enjoying our fellowship as archers. Whether you are a hunter, target shooter, old school, just starting out, traditional or compound bow, we represent this desire to fling sticks together, sharing stories of past experiences, growing as a club. Young and old can always learn from each other in this sport of ours. My message to you is this: Connect. Get to know one another. You would be surprised how much in common we have with each other.



Rick Bielke

We have started field round target shoots every Sunday in March and this will continue throughout April. I have not participated in this type of shoot, but I hear it really hones your marksmanship and that's a good thing. 3D targets may not be set up when we have a round. Give it a try. The fees are the same as for the 3D Sunday Fun Shoots: \$5 for members and \$8 for non-members.

Several SWBH members went to Blythe, CA, to support and join our friends at their Blythe Bowmen Invitational archery event. Lots of challenging targets, a night competition for the kids and the water jug-contest that we must try ourselves. Both clubs support each other in participation of major events. Good people enjoying the same pastime.

April will be a "range maintenance" month. We'll be asking for volunteers to help me and Butch with some painting and general upkeep of our facilities. Please come out if you can. Debbie will announce the days on our FB group and website. Also, Yuma County is beginning its work project on the range. Environmental work that will CLOSE the range when they are onsite. It should be on weekdays only so be advised.

Our next meeting will be April 4th.

Happy Easter!  
Rick



## 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

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Bryan Hendon

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### Website:

<http://southwestbowhunters.net>

We can also be found on  
Facebook, Instagram, and  
MeWe.

# March Meeting Minutes

There are no March Meeting Minutes due to the club supporting the Blythe Bowhunters' Invitational Archery Shoot.



## Adair Archery Range Closed for Construction

On Monday, March 15<sup>th</sup>, the Yuma County Department of Public Works began the Adair Archery Range Remediation Project. Due to heavy rains last year, the drainage area on the west side of the range has eroded and begun to fail, allowing large amounts of sand to wash into the catch basin. Due to the close proximity of the 60- and 70-yard range targets to the drainage, they will be removed until the project is completed. In addition, the 100m target on the North end of the range has been removed due to Rip Rap needing to be stored in that area.



NEI Dumptruck

Large trucks have started hauling in Rip Rap and are dumping it East of the entry gate next to the chip seal cover. The actual digging and grading will begin around the first week in April and is scheduled to be completed by December 2021.



The first of many piles of rocks.

The range will be closed to the public Monday through Friday until the project is completed. This will allow NEI, the company doing the work, to place the Rip Rap in the needed areas to conform to ADEQ's remediation plan. All work will take place during the work week, so as not to disrupt

any events that might be planned at the archery range.

During this time, the club will be tackling many maintenance and improvement projects such as power-washing and painting the con-ex boxes and the club house, repairing leaks in the men's and women's bathrooms, and sanding and painting the under-side of the concession eating area cover, just to name a few. Remember

the old saying, “Many hands make light work”. Volunteers are necessary and are very welcomed!



## Upcoming Events -

- **Memorial Day Shoot**  
Start: Any time after 8:00am, May 29 – 30, 2021
- **Sunday Field Shoots (March)**  
Every Sunday 8 to Noon. Members \$5, Non-Members \$8.
- **Sunday Fun Shoots (ongoing)**  
Every Sunday 8 to Noon. Members \$5, Non-Members \$8.



## Featured Recipe:

### Venison Stew

Mmmmmmm... Carrots, potatoes and venison stew meat. Feast on this classic stew recipe with an extra draught of flavor: the full, coffee-like aroma of a dark stout beer. This hot, filling meal will melt any chill after a long day of hunting, working or playing outside. And as with any stew, it tastes even better when prepared ahead. Make a large batch on the weekend, then reheat and serve throughout the week for a satisfying dinner.



*Serve this venison stew with good crusty bread and your favorite stout beer. Most bars don't serve food this good. (Jenny Nguyen-Wheatley photo)*

**Serves:** 4

**Prep time:** 15 minutes

**Cook time:** 4 hours

#### INGREDIENTS

- 1 ½ pounds venison stew meat
- 2 tablespoons olive oil
- Salt and pepper, to taste
- ¼ to ⅓ cup flour

- 1 large onion, chopped
- 4 sprigs thyme
- 1 bay leaf
- 2 ribs celery, cut into large sections
- 1 bottle of stout beer (12 ounces)
- 1 quart (32 ounces) of beef or chicken broth
- 2 cups water
- 4 to 5 yellow potatoes
- 3 carrots
- 1 teaspoon paprika
- ½ teaspoon Worcestershire sauce
- 1 tablespoon brown sugar
- ¼ teaspoon garlic powder
- Cayenne pepper, to taste
- Chopped parsley, to garnish

## INSTRUCTIONS

1. Remove large, thick layers of silver skin from venison, but leave the rest on. Cut venison into large pieces and sprinkle with salt. In a pot, heat about 1 tablespoon of oil over medium to medium-high heat. Lightly coat venison pieces with flour and brown in the oil in batches. Place browned venison on a plate and set aside. Reserve leftover flour.
2. Lower heat to medium. Add more oil to the pot if necessary. Add chopped onion, bay leaf, celery, thyme and a pinch of salt. Stir occasionally and sweat for about 5-7 minutes, or until onion turns translucent. Add 2 tablespoons of leftover flour to the vegetables and cook for about 3 minutes, stirring frequently.
3. Next, add the stout. Scrape the bottom of the pot with a wooden spoon to deglaze. Allow stout to bubble for about 5-7 minutes so some of the alcohol can evaporate. Next add the broth, water and return the browned venison into the pot. Cover and allow stew to simmer on low for 2 hours. (I had saved an end piece of a venison shank full of joint cartilage. Although not necessary, I added it into the pot for more flavor.)
4. After 2 hours, the venison should begin to become tender. Skim off any foam that may have floated to the top of the stew. Wash carrots and potatoes thoroughly and cut into large pieces— you don't have to peel them. Add them to the stew, cover the pot again and simmer for an additional hour.

5. When meat and potatoes are tender, add Worcestershire sauce, paprika, brown sugar, garlic powder and cayenne pepper. Leave the pot uncovered and simmer for an additional 15 minutes to thicken. Season to taste with salt and pepper and garnish with chopped parsley.



**why couldn't the green pepper  
practice archery?**



**...because it didn't habanero**



## 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!*

**AND...**



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