



The Official Newsletter for
Southwest Bowhunters, Inc.

32nd Edition

February, 2023

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The Broken Arrow

President's Message

The presents have been opened, the family gatherings are over, the toasts have been given, and the new year's resolutions have been made (and possibly already broken). As I look back over 2022, one word that comes to mind is "gratitude". I am grateful for the support and hospitality from the Southwest Bowhunters, as well as for the hard work I saw in many of your actions on the weekends. There is a great core of dedicated Members in our club, and while the vision may not have always been the same in all accounts, I appreciated those who made the effort to learn and work together during the year. I am also grateful for all the new Memberships that came to us In January and those that renewed.



President Keith Parsels

Now we look toward to February 2023. I challenge the officers to focus on your work in this month, our big Walk The Trails Shoot is coming up quickly, and especially to focus on membership. You are the best membership resource in the corporation. Be active, talk about your experience in The Club, and it will be easy to gain new members. Just imagine if every Member brought in one new member in 2023! There are still several events coming up In AZ and In the Southwest at which I hope to see you all.

Shoot straight and eat well. Sort of like "Live long and prosper" with a Southwest Bowhunters twang.

Keith C. Parsels
President

PS: Also, remember those that are no longer with us. Believe it or not we are all mortal.



OFFICERS -

President:

Keith Parsels

Vice President:

Scott Covey

Secretary/Webmaster:

Debbie Elliott

Treasurer:

Jennifer Wight

Range Master:

Butch Lacey

MEMBERS AT LARGE:

Zach Slette

Kelvin Drapeau

Bryan Herndon

David Wetherholt

Bryon Green

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We can also be found on
Facebook, and Instagram z

Meeting Minutes

Date: January 8, 2023

Time: 9:00 a.m.

Type of Meeting: General

Meeting Facilitator: Keith Parsells

Attendees: Frank Bergwall, Edward Bernard, Michael Bernard, Scotty Covey, Gene Cox, Ebb Dierdorff, Kelvin Drapeau, Tanja Eiben, Debbie Elliott, Rick Gaudet, Bryon Green, Fritz Hoff, Jesus Juarez, Bambi Lacey, Butch Lacey, Keith Parsels, Michael Rosner, Zach Slette, Aileen Toler, Melissa Short, David Wetherholt, Jennifer Wight, Michael Wright, , Kal Wilson, Ann Bluhm, Chris Offutt.

Call to order: The meeting was called to order at 9:06am.

Approval of minutes from last meeting: Minutes from the last meeting were approved. Motion by Debbie, Seconded by Kelvin. Motion Passed

Treasurer's Report: Account has \$7028.95.

Open issues/Old Business:

- a) WTT: Debbie reminded everyone that we need people to help acquire donations for the raffle. Donations do NOT have to be archery related. Everything from wine baskets to camping gear and everything in between will be accepted.
- b) In order to host a leg of the Arizona Championship Series in 2024, we need to get our range certified. This may be a monumental task, and we will need a committee to see that all the requirements are met. NFAA has supplied us with a rubric listing all the requirements that need to be met BEFORE they come out to officially certify the range.
Discussion: Keith wants to have a Certification Committee to follow up on the requirements. Scott Covey volunteered to head up the committee and begin the process.
- c) Gump has volunteered to do the WTT dinner main course and beans again this year. The rest of the meal will be 'pot-luck', with members supplying sides, salads, desserts. Debbie will pass around a list next meeting for members to sign, indicating what they will supply for the potluck.

- d)* Artwork for T-shirts: are we going to keep our original artwork, or do you want to choose one of these other suggestions? Debbie passed around examples of new artwork for the members to consider. It was narrowed down to the current logo and a new logo. A show of hands indicated that the new logo would be used (10 votes for the old logo; 12 votes for the new one.) It was also decided that we would have the logo printed on hunter green shirts. Scott is also purchasing hats for the club. Scott motioned to have the club allocate up to \$1,500 for hats and shirts; David W. seconded the motion. **Motion Passed.**

New Business:

- a)* Scott Covey – Hay bales for the range. 120 bales @ \$3.00/bale. \$360. Need to approve via vote. Butch thinks he can get them for free, so this item will be carried over to the next meeting.
- b)* Does anyone know of a tax lawyer who would help us regain our 501c3 status PRO BONO???? Or at least, at a discount? Scott will check into this.
- c)* Sunday fun shoots fees: Keith asks that participants PAY BEFORE YOU SHOOT!!!!
- d)* Weeds at the entrance to Adair Park are making it difficult to see oncoming traffic when leaving ranges. Can we have Adair take care of this, or should we do it ourselves? Keith pointed out that the County takes care of this. He will follow up.

Items from the floor:

- a)* Bryon G. reminded the members that we have the YVR&GC kids' archery and shooting Field Day at our range on March 4th, and that he needs volunteers to help run and mentor it. Those interested should contact him directly.
- b)* Scott asked about the feasibility of fixing some of the elevated (stand) targets and mountain targets. This will be discussed at the next meeting.
- c)* Debbie reported that she has been distributing flyers for the WTT shoot around town and on our Facebook pages, in addition to sending electronic flyers to other clubs in So. Cal. and in Arizona.

Adjournment: Kelvin moved that the meeting be adjourned; Gene seconded the motion. **Motion Passed.** The meeting was adjourned at 9:48am.

****Next meeting will be February 5th, 2023****

Respectfully Submitted,
Debbie Elliott, Secretary



Walk The Trail only Weeks Away

Our annual Walk The Trail Shoot will be held on Saturday and Sunday, February 18th and 19th, 2023. This year is shaping up to be one of the best ever. We have lots of volunteers lined up to help put on this event, and online registrations are already being received.

Each year, Southwest Bowhunters host archers from all over the southwest, from throughout Arizona to Southern California. We have on-site dry camping, or there are motels 20 minutes away in Yuma. The shoot consists of three (3) courses – The Canyon Trail, East River Trail, and West River Trail – that hold a total of sixty (60) 3D targets. The object is to shoot the target as soon as you see it. If you walk past a target and then see it, you cannot backtrack to get a better shooting lane. It is like stalking your prey in a real hunting scenario. Mulligans and buck/doe tags will be available for those who doubt their accuracy.

Once again, we are offering a Saturday night dinner for only \$10 per plate. Our very own Bryan (Gump) Herndon is once again cooking up his amazing deep pit BBQ beef and beans, and club members will supply the other side dishes, salads, and deserts.

The event will conclude Sunday, February 19th at 12 noon with bucket raffles and an auction, and awards will be presented at 1:00. As always, the concession stand will be open serving continental breakfasts, hot dogs, burgers, chips, water and soda.

So, mark your calendars... we hope to see you there!!



Debbie's Dissertation

Random thoughts and happenings

Aaah, Spring is in the air, Valentine's Day is rapidly approaching, and the archery competition season is right around the corner. Not only are we hosting the Walk The Trail shoot on Feb. 18th & 19th, but there are several other BIG shoots coming up in Arizona, Nevada and Southern California, like The Vegas Shoot where over 3,200 people compete in every archery discipline, the Lake Havasu City Sportsman's Club Archers 2-day 3D event happening February 4th and 5th, not to mention the archery leagues hosted by the Blythe Bowmen.

Shooting for fun is, well, *fun*. However, you never know how well you can shoot until you test yourself against other archers in an organized archery tournament. I have found that competitions and the pressure they exude on you help tremendously when hunting season comes around in the fall. If you haven't ever competed in an organized archery shoot, you should seriously consider it. You may surprise yourself like I did last year at The Vegas Shoot!

Until next month, stay safe and shoot straight.

Debbie Elliott, Secretary



Upcoming Events -

- **Sunday Fun Shoots (ongoing)**

Every Sunday 8 to Noon. Members \$5, Non-Members \$8.

- **Walk The Trail**

This is our flagship event and is held on Presidents' Day weekend each year. It is a two-day event (Saturday and Sunday) that consists of three courses for a total of 60 3-D targets. Awards for 1st, 2nd, and 3rd place in each class:

- Master Senior (70 & over) Men's and Women's Compound
- Master Senior (70 & over) Men's and Women's Traditional
- Silver Senior (60 - 69 yrs) Men's and Women's Compound
- Silver Senior (60 - 69 yrs) Men's and Women's Traditional

- Senior (50 - 59 yrs) Men's and Women's Compound
- Senior (50 - 59 yrs) Men's and Women's Traditional
- Adult (18 - 49 yrs) Men's and Women's Compound
- Adult (18 - 49 yrs) Men's and Women's Traditional
- Young Adult (13- 17 yrs) Boy's and Girl's Compound
- Young Adult (13 - 17 yrs) Boy's and Girl's Traditional
- Youth (10 - 12 yrs) Boys & Girls
- Cub (6 - 9 yrs) Boys & Girls
- Pee-Wee (5 & Under) Boys & Girls

Dry camping is available onsite, and motels are just 15 minutes from the range. Saturday night is our BBQ and pot-luck dinner, and awards are presented on Sunday afternoon. *GREAT RAFFLE PRIZES AND AN AUCTION TOO!*
 REGISTER ONLINE AT:

<https://form.jotform.com/220626695078060>

• Archery Lessons

Ten-week class \$90.00. Classes are held on Saturday mornings. Price includes the Explore Archery medals. Join USA Archery and JOAD and receive the JOAD awards pins for qualifying scores. Open to all beginning archers ages 7 and up! We also offer lessons by the hour on Saturdays for \$10.00 per hour.



From the Hunter's Kitchen:

Venison Birria Tacos

PREP TIME: 4 hours

COOK TIME: 15 minutes

COURSE: Main

SKILL LEVEL: Intermediate

SEASON: All Seasons

SERVES: 6



CHEF'S NOTES

BY WADE TRUONG

Venison birria tacos are stupid tasty. Spicy, crispy, braised venison wrapped in a tortilla and fried in spice-infused fat—they're like grown-up taquitos with a dipping sauce. Deeply savory, with complex spice

flavors, mixed textures, and rich yet fresh tasting at the same time. They're as close to a perfect dish as I can imagine.

Venison shanks and necks are the perfect cuts for this recipe. They're flavorful and have plenty of connective tissue that will break down in a braise, adding richness and body to the liquid and the meat. Venison's naturally earthy flavor also pairs well with the bold seasonings.

The only downside to using venison in this dish is that it lacks any substantial amount of fat. The rendered fat that soaks up the flavors of the spices in the braise is essential in this dish. Without it, you have braised taco meat, which is fine, but it's not what makes a birria taco. I'm all about modifying a recipe to suit what you have in your pantry, but in this case, added fat is non-negotiable. For this recipe to work, I add a few cups of pork fat to the braise. You could also use duck, bear, or beef fat. Just make sure you're adding fat, a lot of it.

The preparation for these tacos is simple: braise everything, blend the liquid, fry the meat, then fry the tacos. Do note that frying the tacos in the spice-infused fat can make a mess. The fat will have a lot of red pigment from the peppers and tomatoes as well as some cooking liquid, and it will want to splatter everywhere. Using a splatter guard helps keep the clean-up to a minimum.

And use the freshest corn tortillas you can get; they're easier to fold and fry.

INGREDIENTS

- 2 to 3 venison shanks (or neck roast)
- 1 onion, chopped
- 8 garlic cloves
- 5 bay leaves
- 8 to 10 guajillo peppers, dried
- 8 to 10 ancho chili peppers, dried
- 2 tsp. Mexican oregano, dried
- 2 tsp. cumin, ground
- 1.5 tbsp salt
- 1 stick cinnamon
- 2 tsp. ground ginger
- 1 (28 oz.) can crushed tomatoes
- 2 qt. stock
- 3 cups pork lard
- 1 cup shredded quesadilla cheese, or Monterey jack
- Corn tortillas

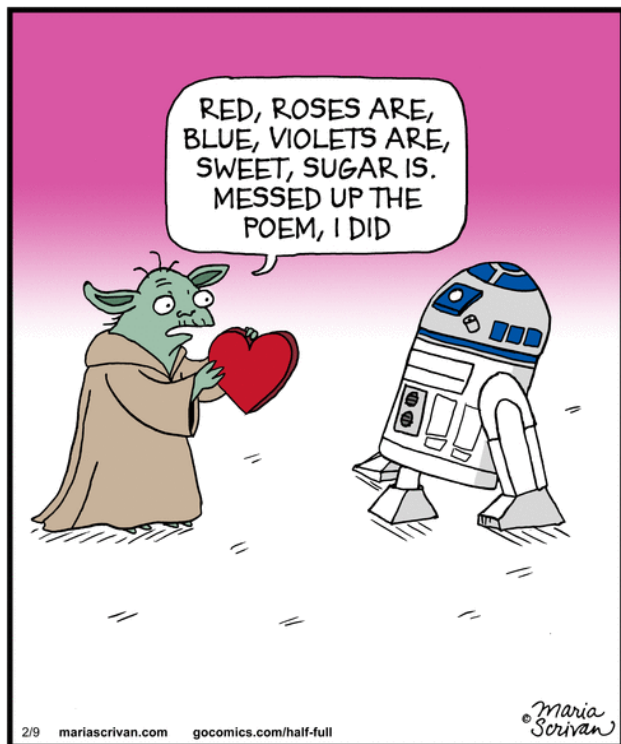
ALSO WORKS WITH

Any tough cut of meat used for braising

PREPARATION

1. Season the venison with salt and pepper. Brown all sides in a high-sided, heavy-bottomed pan. Once browned, add onion, garlic, bay leaves, dried peppers, spices, tomatoes, pork lard, and enough stock to cover the meat.
2. Cover and simmer for 2 to 3 hours until the meat is almost tender. Remove the meat from the pan and set aside. Remove and discard bay leaves and cinnamon. Skim the fat from the top of the liquid and set it aside; you'll use this later. Blend the remaining braise liquid with a stick blender or pour into a conventional blender. Return meat to the braise and simmer for another 1 to 2 hours until it's fork tender.
3. Once tender, pull meat from the pot and shred. Set braising liquid aside.
4. Working in batches, fry the shredded venison meat in a pan with a few tablespoons of oil. You're looking to crisp it up, so don't stir it constantly—let it sit and form a nice crust in the pan—then use a metal spatula to scrape and turn it periodically. Use the spatula to further break the meat apart into small pieces while you do so. As each batch finishes, scrape it out into a bowl and add fresh oil to the pan for the new batch.
5. At this point, you should have a bowl of reserved fat, a bowl of reserved braising liquid, and a bowl of fried, shredded meat. Now you're ready to assemble the tacos.
6. Dip corn tortillas in the reserved, melted fat, coating both sides. Add cheese and shredded venison and fold. This is messy but worth it. Set each assembled taco onto a cutting board and work your way through assembling until you've got as many as you'd like to cook (or run out of ingredients).
7. Preheat a large skillet to medium-high heat, add some of the reserved fat, and fry tacos until both sides are crispy, about a minute on each side. There is usually a lot of spattering that happens, so if you have one, use a splatter guard while frying.
8. Top off tacos with lime and fresh cilantro and serve with a bowl of the reserved braising liquid to dip in.





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 fun shoots and tournaments. For more information on how you can help, call Keith at (928) 750-7620.



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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