

The Official Newsletter for Southwest Bowhunters, Inc.

33rd Edition

March, 2023

In This Issue:

- President's Message
- Meeting Minutes
- Blythe Bowmen Invitational
- Debbie's Dissertation
- Upcoming Shoots
- Recipe of the Month
- Be a Volunteer

The Broken Arrow

President's Message

Typically, the SWBH Walk The Trail Shoot is the highlight of our club shoots. The challenge of shooting un-marked yardages coupled with the thrill of shooting 3-D animals makes these shoots the perfect way to get into hunting form, and for those of us who don't hunt, they give us a small sense of the hunting experience.



President Keith Parsels

This type of shoot is a lot of fun and is also a

lot of work. The 3D animals must be pulled out of the con-ex, hauled out onto the course, and set up on their stands. On the canyon trail, a chalk line must be placed to lead shooters from one target to the next and each target marked for compound and Traditional shooting positions. At the end of the shoot, the animals all must be collected and stored for the next shoot.

We have to stock and open the concession stand for lunches and we typically make a dinner meal available to our shooters. This means someone needs to work in the kitchen, and when it's all over, everything needs to be picked up, put away, and cleaned.

We've been lucky enough to have a crew of individuals who are available to do the prep work on the course and in the kitchen for these shoots. Our core members don't need directions; they know what they are doing. And our target setters - they love making the lower trails challenging. I want to thank Dave Wetherholt for his expertise in video editing and social media. This year was a great success with everyone pulling together. And it paid off. We had a record turnout.

Thank you to all the members and the archers from all over the Arizona and California, and to all the winter visitors who made this year's WTTS a great success.

Shoot straight and often,

Keith C. Parsels President



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

Contact Us:

Southwest Bowhunters

Street Address

Adair Park Road, Yuma, AZ

Mailing Address:

P.O. Box 26084, Yuma, AZ 85367

Phone:

(928) 750-6279

Email:

Info@southwestbowhunters.net

Website:

http://southwestbowhunters.net

We can also be found on Facebook, and Instagram z

Meeting Minutes

Date: February 5, 2023

Time: 9:00 a.m.

Type of Meeting: General

Meeting Facilitator: Keith Parsells

Attendees: Rick Bielke, Ann Bluhm, Scotty Covey, Vince DiCataldo, Kelvin Drapeau, Gail Downs, Tanja Eiben, Debbie Elliott, Bryon Green, Bryan Herndon, Fritz Hoff, Uschi House, Jesus Juarez, Butch Lacey, Bambi Lacey, Chriss Offutt, Keith Parsels, Eddie Quintana, Michael Rosner, Zach Slette, David Wetherholt, Jennifer Wight, Michael Wright.

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 Bryan H., Seconded by Keith. Motion Passed

Treasurer's Report: Account has \$5,95815

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) POT LUCK**: Debbie passed a sign-up list for the Saturday night Pot-Luck side dishes.
- c) Range Certification: Scotty and the AZ 3D Committee is working on getting our range certified.
- *d*) **Shirts and hats**: Shirts and hats have been delivered. Hats and Performance Ts will be sold for \$25 ea; Cotton Ts will be sold for \$20 ea.; Kids Ts will sold for be \$15 ea.
- *e*) **Bales:** Scotty has a line on hay bales but needs to find a way to transport them to the range.
- *f*) **Kids' Field Day:** 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.

New Business:

a) Bow Press: The company who made our bow press has notified us that our bow press needs some safety upgrades to accommodate the newer-style bows. These attachments will cost approx. \$280. Zach moved that the club authorize \$280 to purchase the bow-press attachments; Bryon seconded the motion.
 Motion Passed

Monon i asseu

Items from the floor:

There were no items from the floor.

Adjournment: Jennifer moved that the meeting be adjourned; Gump seconded the motion. **Motion Passed.** The meeting was adjourned at 9:15am.

Next meeting will be March 5th, 2023

Respectfully Submitted, Debbie Elliott, Secretary



Blythe Bowmen Annual Invitational

Once again, the Blythe Bowmen is holding its two-day Annual Invitational at their range in Blythe on March 4 & 5, 2023. If you have never attended this event, now's the time!

Registration will be held at the range starting at 8:00am. This is a 30 3D target, double staked course, and there will also be a Hunt Trail. Binoculars are okay, but no range finders allowed. In addition, there will be a novelty shoot for youth and adults both day and night. Awards will be presented for 1^{st} , 2^{nd} and 3^{rd} place in each category. There will also be a raffle and a 50/50 drawing.

The concession stand will be open selling hamburgers, hot dogs, chips, soda, and water. Saturday night will be Taco Dinner night, starting at 5:00pm, and Breakfast Burritos will be available Saturday morning starting at 8:00am. Dry camping will be available.

The Blythe Bowmen club members always show up in full force to all SWBH shoots, so let's return the favor!

So, mark your calendars for March 4th & 5th... we hope to see you there!!



Debbie's Dissertation

Random thoughts and happenings

Well, another successful Walk The Trail Shoot is in the books. This year, we hosted 148 registered shooters: more than ever before!

If you have never participated in this event, you don't know what you're missing. Campers begin rolling in as early as Thursday afternoon, and by Friday night, the camping area is getting full. Mother Nature even cooperated, and we had perfect weather for this year's event!



Saturday morning – What a great turnout!!

As with all big events, volunteers and behind the scenes workers are invaluable. I'm sure I'll miss mentioning some names, but if I do, please forgive me, and know it was not intentional.

I've always known that advertising was important in determining the

success of any event, and thanks to Dave Wetherholt and his videos of the SWBH courses that he posted on social media, the word was spread to more people than ever before.

At 7:30am, Saturday morning, onsite registration began. Since we had been taking online registrations, the process went very smoothly. I cannot thank Becky Bedoya enough for being so organized and helpful in volunteering to work the registration table. On Sunday, she was joined by Jennifer Wight to tally up all the scorecards.



Cassie West shows us how it's done.

Larry Lee was masterful in running the concession stand with the help of Fernando Bedoya. We sold out on Saturday and had to go to town to restock for Sunday!

Brian (Gump) Herndon cooked up the most delicious deep-pit BBQ beef and beans for our potluck dinner, and several members brought



One of the many tricky shots on the river courses.

Bryon Green was amazing as our MC for the raffle and auction, as well as handing out awards. He is the first person I've ever seen do the side dishes and desserts to accompany the main course.

As always, our target master, Butch Lacey, with the help Kelvin Drapeau and all of the other volunteers, set up challenging, yet fun and safe courses. Many positive comments were heard from participants.



Participants anxiously await results of the raffle and the shoot scores.

entire awards ceremony without using a microphone!

Thank you to all the participants who came from far and wide to brave our three courses.

Last, but certainly not least, I want to thank all our sponsors for their generous donations and support of our club:

- Sprague's Sports
- Sportsman's Warehouse
- Bow N Arrow Shop
- Village Inn Pizza
- Mead Taxidermy and Wild Game Processing
- Mayberry Sanitation Services
- Fine Line Printing
- Stitch Factory

Without the support of our sponsors, we wouldn't have such a great event!

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.

Blythe Bowmen Annual Invitational

March 4 & 5 at Blythe Bowmen Archery Range. 30 3D targets and a Hunt Trail; Concessions, Taco Dinner, Breakfast Burritos. For more information: <u>blythebowmen@yahoo.com</u> or call Jessica at (760) 702-6883.

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 SCALOPPINI MARSALA

Scaloppini is an Italian dish. It consists of thinly sliced meat that is dredged in flour and sauteed in a "reduction sauce". Utilizing marsala wine as a reduction sauce is an excellent partnership with the thinly sliced venison.

INGREDIENTS:

- 2 ½ lbs. Venison back straps, cut into 2 oz. scaloppini
- (approximately ¼ inch) Pounded slightly
- 1 cup of all-purpose flour or as needed
- 3 oz. olive oil
- 1lb. mushrooms sliced
- ¼ yellow onion minced
- 6 oz. beef stock
- 1 cup Marsala wine

Salt and pepper to taste

METHOD:

- 1. Dredge venison scaloppini in flour.
- 2. Heat 1 ½ oz. olive oil in a large skillet over medium heat. Add the meat and cook until golden 1 -2 min. per side. Remove and place on a paper towel.
- 3. Add remaining olive oil if skillet looks dry. Add mushrooms and minced onions. Sauté for 2 -3 minutes until slightly brown remove from pan.
- 4. De-glaze pan by adding Marsala wine and beef stock.

 Scrapping all stuck bits. Reduce heat and simmer 5 -6 mins.
- 5. Return meat and mushrooms to the pan and simmer to heat thoroughly.
- 6. Season with salt and pepper to taste.
- 7. Serve over rice pilaf.





St. Patrick driving the snakes out of Ireland.

HAPPY ST PATRICK'S DAY!!

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...



We Value and Support Our Sponsors:













