



The Official Newsletter for
Southwest Bowhunters, Inc.

51st Edition

April/May, 2025

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The Broken Arrow

President's Message

Greetings fellow archers,

Well fellow SWBH's April is almost over and summer will soon be upon us which means we will be starting to be opening our Sunday fun shoots earlier in the morning and will have plenty of more daylight to practice during the week.

We still have one more shoot upcoming, The Hoot Shoot, which is on Saturday April 26 at around 7:30pm. Also the fourth and final leg of the Southwest 3D Championship, The Old Pueblo Shootout, hosted by Stick Sniper Archery is coming up on May 3rd and 4th at Tuscon Mountain Park archery range.

We have a new monthly shoot that we are excited to try out this summer, we are planning to have Saturday night shoot under the lights on the practice, utilizing 3D targets at various distances along the practice field, this will be a fun shoot, with an option for a money pot for those who wish to partake. The first night shoot is scheduled for May 17th beginning after sunset.

I'd like to thank everyone for all the hard work and support that we received over this last fall and winter at our tournaments and shoots. It was a great year for the club and none it would be possible without all of you.

See you on the range,

Fritz Hoff



Fritz Hoff, President



OFFICERS -

President:

Fritz Hoff

Vice President:

Bryon Green

Secretary/Webmaster:

Debbie Elliott

Treasurer:

Kelvin Drapeau

Range Master:

Jesus Juarez

MEMBERS AT LARGE:

Zach Slette

Bryan Herndon

Nicholas Muñoz

Austin Magdaleno

Brent Redger

JOAD Director

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We can also be found on
Facebook, and Instagram

Vice President's Message

Happy Summer, All.

We are coming up on the end of our season for shoots. We had a great year that has resulted in our ability to make some improvements and changes. Many thanks to the concession stand workers and the trail shoots staff for knocking it out of the park this last year.

As for the changes, the restrooms are being upgraded, the trailers will get new tires, a new river trail is being built, and we're looking at upgrading the bag target frames. Having members that are willing to go the extra mile to accomplish these things is greatly appreciated.

As we look forward, SWB is again partnering with Southwest Wildlife Foundation, as well as the City of Yuma and AZGFD, to put on another youth event. This one will be held at the PAAC on National Hunting and Fishing Day, September 27, 2025. The COY will host with their archery staff managing the archery portion of the event; SWF will provide BB Gun alleys, BB guns and ammo; AZGFD will stock the PAAC pond that week and will manage the fishing along with SWF; SWBH will loan/provide 3D targets to liven up the archery portion; and whatever else we can come up with between now and then.

Enjoy some Summer arrow flinging.

VPB



Bryon Green, VicePresident

General Meeting Minutes

Date: April 6, 2025

Time: 9:00 a.m.

Type of Meeting: General Monthly Meeting

Call to order: Fritz Hoff called the meeting to order at 9:05am.

Attendees: Rick Bielke, Scott Covey, Gene Cox, Kelvin Drapeau, Bryon Green, Bryan Herndon, Fritz Huff, Uschi House, Jesus Juarez, Butch Lacey, Shannon Mohamed, Nicholas Munoz, Tim Reese, Zach Slette, and Jen Wright

I. Treasurer's Report: There is \$16,492.02 in the General Account; \$419.92 in the youth account. Total for both accounts: \$16,916.94.

II. Old Business:

- A) Hoot Shoot** – Fritz reminded everyone that the Hoot Shoot is going to be on April 26th. Registrations start at 5:00pm, shooter's meeting at 7:00pm, and the starting horn is at 7:30pm. Concession stand will be selling hot dogs, chips and a drink for \$4.00.
- B) Target Inventory** – target inventory is still pending.
- C) New River Trail** – Nicholas Muños is beginning work on a third river trail. This is an ongoing project.
- D) Broadhead Target Order** – Fritz reported that we have received the two new Rinehart broadhead targets that were ordered in March. These targets are only to be used to tune broadhead arrows, would only be available to club members and only in the weeks before deer hunting season starts.

III. New business:

- A) Bathroom Update – Fritz:** The board has decided to pay someone to complete the plumbing and drywall in the restrooms. This item needs a vote of the general membership. Bryon moved that the club allocate money not to exceed \$4,000 to hire Henry April with Level-Up Remodeling to finish the bathrooms; Scotty seconded the motion. Motion Passed.
- B) Carpet Butts – Kelvin:** Kelvin reported that March 29th work party had several participants and they were able to complete one new carpet butt.

IV. Items from the floor:

- A)** The trailers used to haul the 3D targets need new tires and springs. Motion made to buy new tires and springs, cost not to exceed \$600. Motion seconded. Motion passed.
- B)** Shannon Mohamed asked if it would be possible to build more bow hangers under the shade areas. Members agreed that that would be a good idea. Board will look into this.

V. Adjournment: Fritz asked if there were any other items from the floor. There were none. Bryon moved that the meeting be adjourned; Fritz seconded the motion. Motion passed. The meeting was adjourned at 9:22am.

****Next scheduled meeting will be May 4th, 2025****

Respectfully Submitted,
Kelvin Drapeau, Treasurer, filling in for
Debbie Elliott, Secretary



Debbie's Dissertation

Random thoughts and happenings

Greetings fellow archers!

As our fall/winter archery season ends and our snowbird friends head for cooler climates, I look back on all we have accomplished this year. Once again, thanks to the hard work of our club officers and volunteers the Hunt for Charity shoot in December raised money for Amberly's House. We hosted the first leg of the four leg Southwest 3D Championship Buckle Series, and the annual Walk The Trail tournament – both in February *and* only one week apart! We held our two annual night shoots, Haunted Canyon in October, and Hoot Shoot in April. We hosted a youth outdoor event sponsored by Yuma Valley Rod and Gun Club and co-sponsored an event that introduced more than a dozen ladies from the Yuma Desert Doves to the sport of archery. We are about to begin monthly 3D night shoots on Saturdays beginning on May 17th that will continue throughout the summer months.

We have made range improvements as well. The kitchen now has three working refrigerators and a fenced-in area for the smoker and grill, we purchased a new (used) ATV for the range, new targets and inserts were purchased, the bathrooms are *finally* being completed, a gate was installed and barricades were placed around the parameter of the range to help reduce vandalism, and a new River Trail is being constructed.

Now the task of planning and preparing for the '25 – '26 archery season begins. We still have many plans in the works that our officers and executive board will be working on this summer and presenting to you all in the fall.

As this is the final newsletter until next September, I wish you all good health and safe travels throughout the summer months. Next season will be here before you know it!

As always, stay safe and shoot straight,

Debbie Elliott, Secretary



SWBH Hosts the Annual Hoot Shoot (Night 3D) Archery Shoot



Nicholas and Jesus discuss who's closest to the 12-ring.

April 26th, SWBH held the annual Hoot Shoot. The night-time shoot consisted of 20 3D targets set at unknown distances.



Bryon demonstrating proper follow-through technique.

Participants brought their flashlights, headlamps, and flood lights to shoot the targets.



It must be turkey season!



Butch Rick & Uschi at the line. Zoom in. If you look closely just to the right of Butches ear, you can see Rick's arrow in flight!.

On



Adam & Logan (and their biggest fans).



Great shot, Logan!

The attendance was lower than anticipated, but that didn't dampen the spirit of those who attended. Thanks to Kelvin Drapeau, Scotty and Shelly Covey, Jesús Juarez, Nicholas Muños, Bryon Green, Fritz Hoff, and anyone whose name I may have forgotten to mention, for all your effort you so graciously donated to make this fun event so amazingly successful!

Upcoming Events –

4th Leg - SW 3D Championship Series: Old Pueblo Shootout

May 3rd & 4th. Stick Snipers will be hosting the 4thleg of the Southwest 3D Championship Series at Tucson Mountain Park Archery Range, Tucson, AZ. For more information, contact <https://desertarchers.com/wp-content/uploads/2025/01/Championship-Series-Rules-2025-1.pdf>

Bow Disciples Challenge III

May 17th – 18th Sponsored by Bow Disciples, hosted by the Bear State Bowhunters at the beautiful and cool Lake Henshaw Resort in Santa Ysabella, CA. Venue camping or cabins. For reservations:

Lake Henshaw Resort (760) 782-3501 or
<https://www.lakehenshawresort.com/>

Ramona Valley Inn Hotel: (760) 789-6433 or
reservations@ramonavalleyinn.com

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. Call Keith at (928) 750-7620 for more information or to set up an appointment.

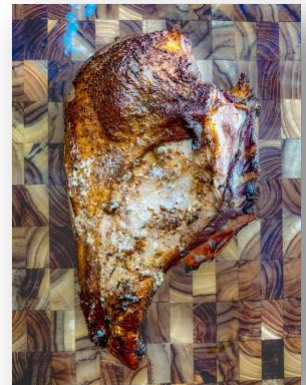


From the Hunter's Kitchen:

THE ULTIMATE SMOKED WILD TURKEY BREAST

This Smoked Wild Turkey Breast Recipe is absolutely one of my favorite meals I eat all year.

If there's one dish that will always stand the test of time, it's a perfectly smoked turkey breast. With the use of today's instant-read



thermometers, you can pull the turkey out at the exact temperature that will ensure a moist piece of meat.

Using a sweet and salty aromatic brine will also enhance the juiciness of your bird while adding delicious flavor.

The brine acts as an insurance policy by helping you retain moisture. So, if you miss your temperature mark by pulling the meat out of the smoker a tad bit too late, all is not lost.

Cooking Tips:

Brining Wild Turkey Breast:

Feel free to play around with the brine. You can substitute honey for the maple syrup and add bird friendly herbs such as rosemary and sage as well.

Extra Smoky Flavor:

After brining, allowing the turkey breast to thoroughly dry will help aid in smoke adhering to the meat. I like to do this by first drying the meat off with paper-towels and then placing the breast on a wire baking rack that is inserted into a baking sheet-pan.



For Serving:

This smoky turkey meat is great served for Thanksgiving dinner, on a sandwich, in a mayonnaise-based salad or even stuffed inside tacos or enchiladas. If you're feeling fancy, try them on my homemade parker house rolls with duck fat.

How Long Will The Smoked Turkey Breast Last?

Wrapped tightly or stored in an airtight container the turkey will maintain its peak freshness for around 3 days. Beyond that, the turkey will freeze well for up to 3 months if properly stored.

Author: Larry White

★★★★★ 5 from 4 votes

Course Main Course

Cuisine American

Prep Time: 20 minutes

Brine Time: 6 hours

INGREDIENTS

- 3 quarts water
- 1 quart real apple cider
- 1 cup kosher salt
- 3/4 cup light brown sugar
- 1/2 cup real maple syrup
- 2 teaspoons pink curing salt optional
- 4 garlic cloves crushed
- 1 onion quartered
- 1 cinnamon stick
- 1 teaspoon whole cloves
- 2 sprigs of thyme

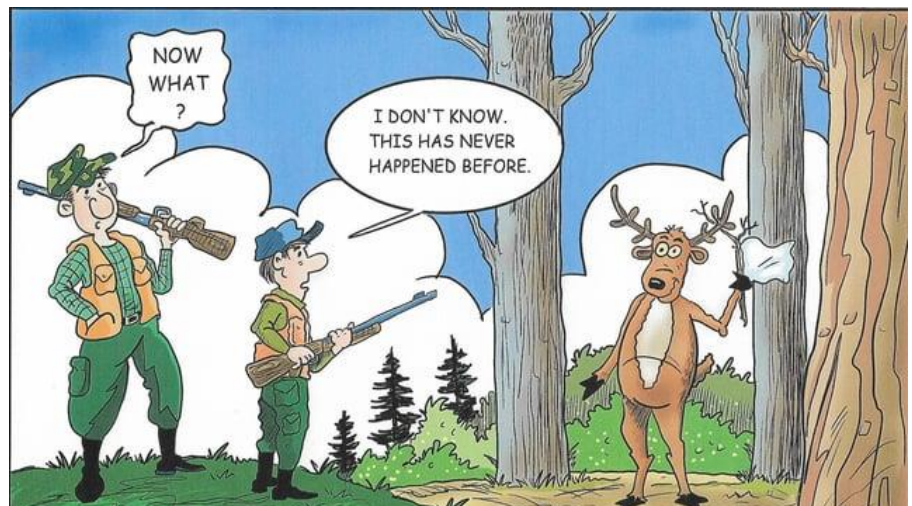
- 1 to 2 boneless wild turkey breasts
- 1 to 2 sticks of unsalted butter
- 2 tablespoons mayonnaise optional

INSTRUCTIONS

1. Bring 1 quart of the water to a simmer (reserve the remaining 2 quarts and cider). Add all of the ingredients for the brine and stir well until the salt and sugar have dissolved.
2. To a large bowl or pot add the brine and the remaining 2 quarts of water and 1 quart of apple cider. Put in the refrigerator until chilled.
3. After the brine has cooled, add the turkey breast. Place a plate or bowl on top of the turkey in order to keep the breast submerged.
4. Brine the turkey in your refrigerator for 6 to 12 hours.
5. Remove the turkey from the brine, rinse with cool water and completely dry off with paper towels. Place on plate and put it in your refrigerator for 4 to 24 hours to dry. This will help the smoke adhere to the meat.
6. Heat your smoker to 265°F.
7. Season the breast with the seasoning of your choice. I use kosher salt and fresh cracked pepper.
8. Insert an instant read thermometer into the meat in the thickest part. Place the turkey in your smoker. The closer to your vent pipe the better. The smoke exiting the smoker will pass by the turkey ensuring a stronger smoke flavor.
9. Smoke the turkey for 1 hour. Brush the mayonnaise all over the breast. Smoke for 30 more minutes.
10. Line a oven-safe cooking vessel with 2 layers of heavy duty aluminum foil. Place the turkey in the dish. Place the butter on top of the turkey. Enclose the turkey in the foil by crimping the foil together on top of the turkey breast.
11. Place back in your smoker and cook until an internal temperature of 160 degrees F is reached. Remove from the smoker and allow to rest and carryover cook at room temperature for 20 to 30 minutes.
12. Slice across the grain and serve.



IT IS TO LAUGH...



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 Fritz at (928) 345-8042.



**NATIONAL ARCHERY
in THE
SCHOOLS PROGRAM**



11 STEPS TO ARCHERY SUCCESS

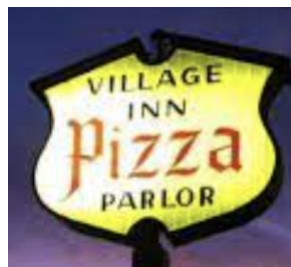
- 1 Stance**
- 2 Nock**
- 3 Draw Hand Set**
- 4 Bow Hand Set**
- 5 Pre-Draw**
- 6 Draw**
- 7 Anchor**
- 8 Aim**
- 9 Shot Set-Up**
- 10 Release**
- 11 Follow Through & Reflect**

*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:





Securities and advisory services offered through LPL Financial, a Registered Investment Advisor, Member FINRA/SIPC.

Contact Us!

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Founder, Private Wealth
Manager

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