

# Nocks & Tips Archery Club

from

Robinhood

October 2008

If you only go to one club meeting, the October one is the one to be at! The meeting will be held Tuesday, October 28 at 7:00pm at the Indoor Range. Membership renewals are due at that time and front door keys will be exchanged. The lock will be changed after the meeting so you'll need to catch Ed Altmanshofer, the Membership Chairman, to exchange your key some other time if you can't make the meeting. Ed's number is 727-1329.

An important item on the agenda will be construction of a shed at Camp Calvin Crest. A motion was approved to spend up to \$2500 for this shed and will require considerable volunteer time from club members. A proposal will be made to the Board of Camp Calvin Crest asking for a guarantee of a long-term (10years?) agreement for our use of the camp for 3-Ds, if they allow us to build a shed.

It is also important to make the December meeting when new officers are elected, so mark your calendar for December 30<sup>th</sup> also. Please consider being a part of the team that makes it possible for everyone to enjoy archery! (The position of President will be open for sure.)

The deer will be entering the rut soon and will be active so "**Hunt every day and hunt all day**". The deer should be out during mid-day now too. The talk at the range right now has been how to cook and/or process the meat. Everyone has a favorite place for sausage, sticks, etc.

At the bottom of this newsletter, I have added one of our favorite recipes using deer meat.

Send photos of your kills to [chrisandbrad@att.net](mailto:chrisandbrad@att.net). I will be adding a photo page to the website. Vince and Kevin have sent pictures of their Africa trip and I hope to get those on there next week so you can check out the animals they shot with longbows.

Robinhood will be hosting two 300-round indoor tournaments in the next few weeks. If you have not shot an indoor tournament before, here is your chance to try one on home turf. Competitors of all abilities and from various locales participate. The cost is \$10 for adults.

Leagues are great practice for tournaments and there are quite a few shooting the 300-round on Monday nights. Animal league is a little light so I'm assuming everyone is busy hunting this fall and will be joining the league after the first of the year.

**Chris Johannesen,**

President

### **Important upcoming dates:**

Oct 25-26	Halloween Shoot at Golden Arrow
<b>Oct 28</b>	<b><u>7:00pm Robinhood Club Meeting at Indoor Range</u></b>
Nov 1-2	Woods & Waters Tournament
<b>Nov 8-9</b>	<b><u>300 Round at Fremont, lines at 7pm on Sat., 10am on Sun.</u></b>
Nov. 15-16	300 Turkey Shoot at Ahamo
Nov 16	300 Round at Grand Island - President/Secretaries Shoot
<b>Nov. 25</b>	<b><u>7:00pm Robinhood Club Meeting at Indoor Range</u></b>
<b>Dec. 6-7</b>	<b><u>300 Round at Fremont</u></b>
<b>Dec. 30</b>	<b><u>7:00pm Robinhood Club Meeting at Indoor Range: Election night!</u></b>

### **Braised Deer**

2 T. oil                      2 Lbs. deer round steak cut in bite size pieces                      BROWN MEAT ON ALL SIDES IN OIL.

STIR IN AND SIMMER 20-30 MINUTES UNTIL TENDER:

1 can Campbell's Beef Consomme Soup                      1 can sliced mushrooms  
2 T. soy sauce                      ¼ tsp. garlic salt                      ½ tsp. onion flakes

PREPARE 4 C. COOKED RICE (I use Minute Rice)

A FEW MINUTES BEFORE SERVING, BLEND TOGETHER :

2 T. Cornstarch                      and                      ¼ c. water

ADD CORNSTARCH MIX GRADUALLY TO MEAT MIXTURE, STIRRING CONTINUOUSLY UNTIL THICKENS.

SERVE OVER RICE

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