



# Outagamie Conservation Club

October/November 2009 Volume 2 Issue 8

## Rifle Sight In

This year rifle site in will be held two weekends in November. The first weekend will be **November 7th and 8th** and the second weekend will be held **November 14th and 15th**. Time for site in runs from 9:00am to 3:00 pm. We are looking for help so if you are available contact Larry Waalkens at 920-470-6218



## Snowmobile Safety Classes

Classes this year are **December 3rd, 10th and 17th**. **Registration is December 3rd at 5:30**. You must attend all of the classes to complete the Snowmobile Safety Education Course. The course costs \$10. Contact Bruce @ **757 6253** for any questions.



## ATV/Snowmobile Races

It is never to soon to start thinking about the OCC's ATV/Snowmobile Races. This year the race will be held on Saturday January 30th. We are always looking for help in setup and tear down of the track along with the day of the race. If you want to help or need more information come to the next membership meeting or contact Bruce at 757-6253

## Sno Mo Alliance

The SnoMo Alliance for Outagamie County is made up of approximately 15 area clubs. They meet at the OCC on a regular basis. If you want to get the latest on trails and laws check the calendar for dates and times.

**WE NEED YOU!!!**

Archery is still looking for a manager for the upcoming season. Do not feel you will be alone Kevin Meyer said he will help transition in the new person. For more information contact Kevin at 920-470-1246



## Pistol Range

The Pistol range is up and running. You must purchase a \$10 maintenance fee in order to use the range. Make sure you follow the rules stated on the sign and listed below.

## Range Rules

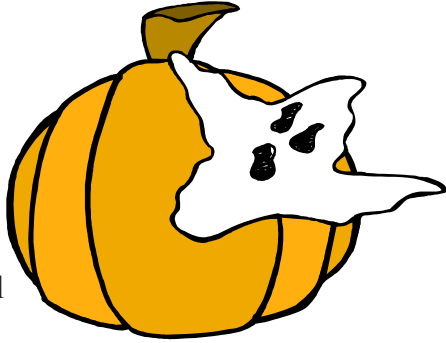
1. Rules are subject to change
  2. You must be a member in good standing
  3. Shooting glasses required
  4. An annual fee will be charged (\$10.00) for maintenance and supplies
  5. Paper targets only
  6. All shooting must be done from stanchion
  7. A card holder may bring one guest per day
  8. No alcohol inside of range
  9. No horse play
  10. Shooting hours will be from 8:00 am to sunset
  11. 1 shooter per lane, max of 4 shooters per range
  12. Max of 2 people per lane for training purposes only
  13. An all clear or range clear signal must be used to check on targets
  14. .22 through 44 mag
  15. No center fire rifle cartridges, slugs or bird shot
  16. No long guns. Exception for club sponsored youth programs
  17. Club activities take precedence
  18. All brass and targets must be disposed of properly
  19. Any damage to the range must be reported to a director
  20. No quick draw
  21. Leagues must elect a range master to control league shooting
- Problems call Range Director 920-915-1408

## Big Buck Contest

Sign up for the Big Buck Contest at the clubhouse. The cost is \$5 for Bow OR Gun, \$8 for both. Sign ups will be open for Bow until the bow season opens and for Gun until gun season opens.

## *Haunted Hayride*

The 2009 Haunted Hayride has now past. There were a lot of new faces for this years event and many that returned from last year. Again thank you to all who have put time in prior to and during the Haunted Hayride. We had another successful year and this can not happen without the help of all the volunteers. The big challenge this year was for the volunteers not to get sick. For those volunteers who did catch a bug I hope you are feeling better and those volunteers who didn't I hope you stay in good health.



There were several businesses that have contributed to the event and I would like to thank them as well. They are as follows; Flanagan's Stop and Shop, Home Run Pizza, Schabo's Hillside Orchard, Kraft Pizza Co., Allen's Produce.

A special thank you to Willy & Farmer Van Camp for getting the bales to put on the trailers for the riders to sit on. Dean Domingos for getting pallets out to the Club for everyone to stay warm.

Ideas for the Haunted Hayride are not seasonal. There were many ideas that came out this year and worked well. There are many more ideas that will be tried in the future. If you have a suggestion, ideas, would like to help implement some of these ideas please feel free to email them to [ocspookme@yahoo.com](mailto:ocspookme@yahoo.com).

There have been several miscellaneous items found since the clean up of the Haunted Hayride and they are waiting to be claimed. If you have lost something please stop in during club hours and someone can help you.

I can not say thank you enough for those who help in on fashion or another with this event, it would not happen without you, THANK YOU!

## *Venison Marinade*

This is one of the best venison marinade's a whitetail deer hunter can use. This venison marinade could be your one size fits all marinade. You can use this great venison marinade for all your prime cuts of trophy deer venison. Make a great venison roast, or marinate your venison steaks for the grill. Use this venison marinate recipe on your venison chops, back straps or tenderloin cuts. Go ahead and show off your venison cooking skills.

### Ingredients

1/2 cup extra virgin olive oil  
1/4 cup fresh lemon juice  
1 tablespoon liquid smoke  
1/2 teaspoon salt  
1/2 teaspoon course ground black pepper  
1/2 teaspoon red hot pepper flakes  
3 garlic cloves - crushed  
1 tablespoon shredded lemon peel  
1/4 cup chopped fresh parsley  
1/4 cup chopped fresh oregano, cilantro, basil or dill.  
For a variation, mix 2 or all 4

Combine all ingredients in a bowl; whisk or stir together

Makes about 1 cup of venison marinade

### How to use

Use as soon as possible because of its freshness. Marinate venison overnight or for several hours (4-6). This marinate can also be used as a basting sauce.

### Cooking Your Venison

Do not overcook. Venison is a lean meat, there is not a lot of fat in it. Overcooking venison dry's it out, makes it tough, and seems to zap any flavor. You should really serve your venison medium to medium-rare. For oven cooking. Preheat your oven to 325 degrees. Use a meat thermometer to check for doneness.

Rare - 140 degrees, 18 - 20 minutes per pound  
Medium rare - 150 degrees, 20 - 25 minutes per pound  
Medium - 160 degrees, 22 - 30 minutes per pound  
For venison steaks - grill or pan fry in butter and olive oil with onions.

Serve with fried onions, fresh mushrooms and a table-spoon of creamed horseradish sauce. Yum - Yum!