

VP's Message

I would like to take this opportunity to wish all members and their families a very happy, healthy and safe New Year from the officers and the Board of Directors. I also hope that the guy in the red suit was good to each of you.

In case you haven't heard the December meeting dinner which had Frank Sorrentino's famous lasagna was a disaster. Snow, rain, sleet, you name it, it happened. Frank said that he served 20 dinners that night. He did however offer to do lasagna again before the meetings end in June.

That same weekend the children's Christmas Party was postponed due to basically the same weather scenario. It was held the following Sunday December 23. Many thanks to Amy Wolcheski for all her hard work planning and then rescheduling this event.

The first big event of the New Year is Wallingford Rod & Gun Club's annual game dinner, again chaired by Ernie Trowbridge. If you didn't get you tickets early, chances are you are not going as this dinner sells out early.

For those of you that are planning to ice fish at the club pond, make sure that the Fish Committee chairman John Stevens has given the OK before you venture out on the ice. Also make sure that you are aware of the club rules regarding ice fishing.

Mike Falcigno and Ed Copperthite are in the planning stage for the 2008 sporting clays schedule. As soon as it is finalized, it will be posted in this publication, as well as the website and also in the clubhouse. For new members looking to get their work hours in, this event is always a good choice as trappers are needed at every shoot.

Well let's all hope that we do not have another weather situation for the January meeting or the game dinner two nights later.

Bill Blotney, Vice President

Safety on the Ice

For many of us in northern climates, working or playing on the frozen surface of a river or lake is part of winter. Knowing how to do so safely can be a matter of life or death. This handout presents general, common-sense precautionary measures that should be followed when you plan to be on a float-

ing freshwater ice cover. Since it cannot cover every ice condition you may encounter, your judgement is critical. Remember: Only you are responsible for your own safety!

PREPARATION

There are four things to focus on when planning an outing on the ice: your physical condition, your clothing, your equipment, and your procedures.

Physical condition

Anyone who goes out on the ice should be in reasonably good condition and be able to sustain periods of intense exertion if an emergency arises—either falling through the ice themselves or rescuing someone who does. Being able to swim, or at least being comfortable staying afloat, is important in an emergency and can reduce the chances for panic.

Clothing

Naturally you should choose clothing that provides protection from low air temperatures, wind, and precipitation while at the same time allowing you mobility. But in addition, when you select clothing, keep in mind the possibility of falling through the ice. Clothing that would severely restrict your ability to swim or to stay afloat is not a good choice. Hip boots or waders should never be worn, as they can fill with water and restrict movement while adding weight. A personal flotation device (PFD) should be worn. This can be a vest or jacket, either inflatable or aturally buoyant.

Equipment

Include items for testing and measuring the ice thickness, as well as items for rescue or self-rescue. In the first category are a heavy ice chisel, an ice drill or auger (manual or powered), a measuring tape or stick that can be hooked under the bottom edge of the ice in an auger hole, and possibly a perforated ladle for cleaning ice out of the auger holes. In addition to the PFD, bring a rope or rescue throw bag containing a rope that floats. Ice rescue picks sold for ice fishermen are an excellent idea. They thread through your jacket sleeves like children's mittens and are immediately available in an emergency for pulling yourself out of the water onto the ice.

Procedures

- o Never go out on an ice cover alone, and never go out on the ice if there is any question of its safety.
- o While you are planning the outing, obtain the record of air temperature for the past several days and continue observing air temperatures while the ice will be used to support loads.

Safety

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- o Always let someone know of your plans and when you will return.
- o When you arrive at the water's edge, visually survey the ice. Look for open water areas, and look for signs of recent changes in water levels: ice sloping down from the bank because the water dropped, or wet areas on the ice because the water rose and flooded areas of the ice that couldn't float because it was frozen to the bottom or the banks. (If the ice is snow-covered, look for wet areas in the snow.)
- o Listen for loud cracks or booms coming from the ice. In a river this can mean the ice is about to break up or move; on a lake larger than several acres such noises may be harmless responses to thermal expansion and contraction.
- o Look for an easy point of access to the ice, free of cracks or piled, broken ice.
- o If you are taking a vehicle or other equipment on the ice, go out on foot first. Vigorously probe ahead of yourself with the ice chisel. If the chisel ever goes through, carefully turn around and retrace your steps back to shore, and try again some other day.
- o Near shore, listen for hollow sounds while probing. Ice sloping down from the bank may have air space underneath. This is not safe; ice must be floating on the water to support loads.
- o After getting on the ice, others in the group should follow in the leader's steps, but stay at least 10 feet apart.
- o Only after you have learned the characteristics of the ice cover should any vehicle be taken on the ice.

Online Licensing Coming Soon! In the near future, you will be able to purchase fishing, hunting and trapping licenses directly over the internet. You will be able to access the Online Sportsmen Licensing system directly through a link on the DEP's website www.ct.gov/dep.

Japan Hunters Endangered

Japan's deer and boar are becoming overpopulated due to a lack of hunting.

To witness the cost of having too few hunters, look no further than Hokkasido, Japan. There, burgeoning populations of Yezo deer and wild boar have wreaked havoc on farmer's crops. In 1996, Yazo deer gobbled up crops worth 4.2 billion Yen in eastern Hakkaido.

The government has eased its hunting regulations, and local conservation groups are trying to entice new recruits with hunting seminars and workshops, according to IHT/Asahi, an English-language newspaper.

But it might be too later- for Hokkaido and Japan. A nation of 127 million people, Japan has only 200,00 hunters, down from a half-million in the 1970s. "Hunters play the core role in controlling the population of wild animals", and Environmental Ministry official told IHT/Asahi. But with the average age of a Japanese hunter at 60-plus years, and only 1 percent of the country's hunters in their 20's, experts believe the Japanese hunter will be extinct in 20 years.

How Are You Getting Your Newsletter ?

You can now receive your Club newsletter electronically via email. It's *Easy*... just send an email to newsletter@wallingfordrodandgunclub.org. (please note the new url) Not only will you receive your newsletter faster but you will help reduce the associated production and mailing cost . The more members who participate in this program, the more the Club saves. Sign up today!

Tell us what you want to see in your newsletter. Send your comments; suggestions; pictures and stories /articles to the address above and you can help make your newsletter a better publication.

Members of Congress Take Shots at Clays

Putting aside partisanship, the sentiment echoed by Congressional Sportsmen's Caucus members at the 13th annual Congressional Shoot-Out was that Republicans and Democrats stand united in support of protecting and promoting the rights to hunt and shoot.

The Congressional Sportsmen's Foundation event pits Democrats against Republicans on trap, skeet and sporting clays ranges to establish the straightest shooters on Capitol Hill. Led by CSC vice chair Congressman Dan Boren (D-OK), the Democrats won the event for just the second time in the last decade. Former CSC co-chair Congressman Mike Thompson (D-CA) triumphed as the 2007 Top Gun with a score of 66 broken clays out of 82, followed closely by the Top Gun Democrat congressman Collin Peterson (D-MN) who broke 62 clays, and the Top Gun Republican Congressman John Kline (R-MN) with 60.

Humor

A man was recently stopped by a game warden in northern Missouri. The fellow carrying two buckets of fish, was leaving a lake well known for its fishing. The game warden asks the man, "Do you have a license to catch those fish? If you don't, I'm going to have to impound them and arrest you." The man replied to the game warden, "No sir. These are my pet fish." "Pet fish?" the warden replied. "Yes sir. Every night I bring these fish down to the lake and let them swim around for a while. Then I whistle and they jump back into their buckets, and we go home." "That's a bunch of hooy! Fish can't do that!" The man looked at the game warden for a moment, and then said, "Here, I'll show you it really works." "OK I've got to see this" (he was really curious now) The man poured the fish into the lake and stood there waiting. "When are you going to call them back?" the warden prompted. "Call who back?" the man asked. "The fish" the warden said. "What fish?" the man asked

CLUB INFO LINE

All the information you need when you want it

203
265-1012



*FYI - Dinners being served for the
Upcoming meetings....*

February - Prime rib

March Corned Beef



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2007 - 2008

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Contact information for Club Officers and Committee Chairmen is posted in the Club and on the Club website www.wallingfordrodandgunclub.org

Cooks Corner

Roast Pheasant

1 large cock pheasant, plucked (should be aged a least 3 days in refrigerator)

1 stick butter

Salt and Pepper to taste

6 shallots, minced

8 large chicken livers and pheasant liver

3 tbsps Madeira

2 cups chicken broth

Truss pheasant, then rub it with half the butter and sprinkle with salt and pepper.

In a frying pan, melt the remaining butter and sauté minced shallots; dice livers and add to shallots, sautéing until meat is pink. Stir in Madeira and lightly season with salt and pepper. Spoon liver mixture into pheasant cavity; sew or skewer skin over cavity so it is securely closed.

Place pheasant on its side in a roasting pan and pour in chicken broth. Cover and cook in 350 F oven for 1 ½ hours (at half-way mark, turn bird over), basting every 15 minutes. Cook another 15 minutes. Cook another 15 minutes, breast up, with top of pan removed, basting every few minutes. Turn bird breast down for 10 minutes so juices flow into breast.

Serve bird whole on a warm platter, surrounded by wild rice or mashed potatoes. Pass lingonberries instead of cranberries and pour crisply cold Chablis. Give each guest a spoon for the liver dressing.

Serves 4

Venison Steak Diane

2 boned 1 ½ inch thick strip sirloins

1 stick (8 tbsps) butter

½ garlic clove

2 shallots, minced

1 tbsp chives, minced

1 tbsp parsley, minced

1 tbsp Worcestershire sauce

Slice each steak in half horizontally and flatten between sheets of waxed paper, using a wooden mallet or the side of a cleaver, until about ½ inch thick.

Melt half the butter in a frying pan and quickly sauté steaks 20 seconds on each side; remove from heat.

Melt remaining butter in a chafing dish on a sideboard in dining room and stir in remaining ingredients, removing garlic when it is brown.

Stir constantly with a wooden spoon until sauce is blended and very hot. Add steaks and cook them in the sauce, turning constantly 2 or 3 minutes. They should be pink-rare and served immediately on warm plates.

Serves 4

Marinated Wild Duck

2 Wild Ducks (about 2 ½ lbs. each), cleaned rinsed and cut into 6 pieces each
Salt and Pepper to taste

MARINADE

¼ cup good brandy

2 Spanish onions, chopped

1 ½ cups red wine

½ tsp ground allspice

2 sprigs fresh thyme

1 bay leaf, broken in pieces

PREPARATION

3 tbsps melted butter

4 tbsps olive oil

2 garlic cloves, minced

2 cups fresh mushrooms, thickly sliced

1 large carrot, chopped

¼ cup beef stock

2 tbsps fresh parsley, chopped

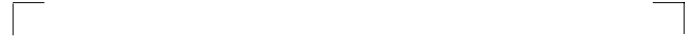
Sprinkle duck pieces with salt and pepper. Combine all marinade ingredients in a large, deep pan. Place meat in pan and turn for 2 or 3 minutes. Refrigerate meat for 8 hours, turning it occasionally. Remove meat from pan; strain and reserve marinade.

Heat butter over a medium-high flame in a large cast iron sauté pan. When butter begins to sizzle, add olive oil. Brown each piece of duck until golden brown (about 8 to 10 minutes). Remove meat from pan and set it aside. Add garlic, mushrooms and carrots to butter-and-oil mixture; then add ¾ cup strained marinade and the beef stock. Cook over medium heat until liquid starts to boil. Add duck pieces, cover pan and cook slowly for 1 hour, or until meat is tender. Sprinkle with chopped parsley and serve with sauce from pan.

Serves 4.



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2007
HAPPY NEW YEAR
2008

Same Great Site...New URL (Uniform Resource Locator)

www.wallingfordrodandgunclub.org

Don't forget to add this to your favorites