



# The West Seattle Sportsman

Volume 74, Nov 2008

## Officer Elections at November 5<sup>th</sup> Club Meeting

### 2009 Officer Elections

We will be having our 2009 officer elections at our next club meeting. The nominating committee has come up with the following candidates: For President Cam Robison, Vice President Steve Loo, Secretary Tony Olszewski, Treasurer Tom Kocir, Trustees Fred Burr & Greg Boyd. We still need a Recording Secretary. Greg Boyd has volunteered to run for this office if no ones else can be found but he is already running for Trustee. Nominations from the members at large will still be accepted at the start of the meeting.

On page 3 of this newsletter you will find pictures of each candidate and a ballot that you may cut-out and bring with you. Ballots will

be turned into the nominating committee during the meeting and results published in the December newsletter. Blank ballots will also be available at the meeting. See you all there! †

### November 5<sup>th</sup> Club Meeting

At our November 5<sup>th</sup> Club meeting we will be having our 2009 Officers elections and be talking a little bit about our upcoming Quail and Pheasant hunting trip to the Wapato area.

A lot of members have said that they were interested in learning more about mushroom hunting. We are trying to get a guest speaker to talk about this and are waiting for a call back from them. We can not promise

this will work out this time, but we are trying. Even if we are not successful, we have lots of items to cover. The meeting starts at 7:30 PM see you all there. †

### Wapato Hunting Trip

We are going Quail and Pheasant hunting in the Wapato area on the weekend of November 14<sup>th</sup> thru 16<sup>th</sup>. We will be staying at a friend of the club's place in the town of Wapato, WA. Ryan has 10 acres for us to park RV's on, along with a fire pit and access to some fields that others do not. For more information on this trip come to Wednesday's club meeting and hear all about it. †

### Club Christmas Party

This year's Christmas Party will be on Saturday, December 13<sup>th</sup>, at The Mark Restaurant, 914 SW 152<sup>nd</sup> Ave, Olde Burien, WA.

Social hour and appetizers will begin at 6 PM with Dinner at 7 PM.

Appetizers will be Cheese, Crackers, and Sausage. Our meal will include your choice of the following: *Top Sirloin Steak* - 8 oz Top Sirloin Steak grilled to order, served with a Ra-

gout of Green Beans and Baked Potato.

*Classic Pork Chops* - Two Grilled Pork Chops served with seasonal vegetables and Mashed Potatoes.

*Chicken & Kielbasa Pasta* - Penne Pasta served with Chicken, Kielbasa, Mushrooms & spices in a creamy Tomato Sauce, served with Garlic Cheese Bread.

*Classic Caesar Salad with Chicken* - Hearts of Romaine, Croutons and Parmesan tossed with Classic Dressing Garnished with

Parmesan Crisp, Artisan Olives and Lemon Wedge and topped with Grilled Chicken, served with Rolls.

All dinners come with Soup of the Day or House Salad (Hearts of Romaine, Croutons, Tomatoes with Provel Cheese and finished with a Sweet Italian Vinaigrette). Complimentary Soda, Coffee & Tea - No Host Bar. Holiday dessert provided by West Seattle Sportsmen's Club.

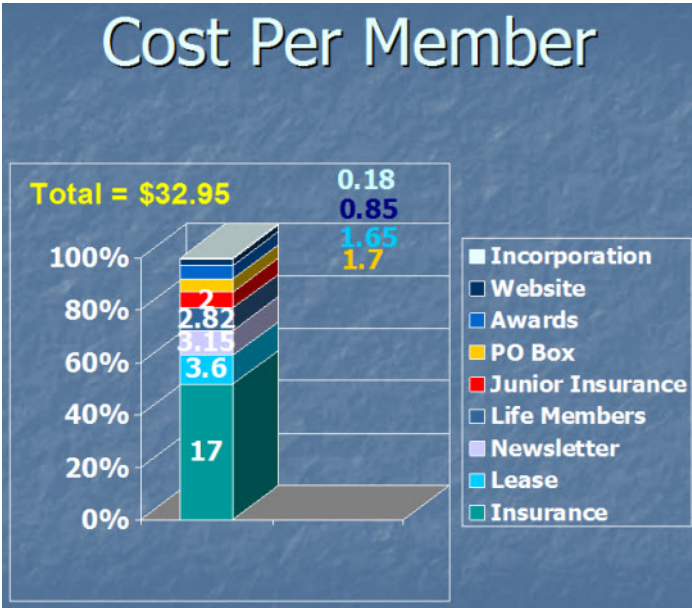
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**Club Dues Vote**

In order to continue with our daily business of running the club, the Board of Directors has recommended a dues increase. Based on increased costs from supplies to insurance the Board has recommended increasing the dues from \$25.00 per year to \$35.00 per year. We have prepared the following chart to show where your dues are going and why we need to increase them.



We will be voting on the dues increase at the November Club meeting on Wednesday the 5<sup>th</sup>.

**Big Bow's At Beaver Lake**

OLYMPIA - Anglers will soon have an opportunity to catch lunker trout in Beaver Lake near Issaquah, thanks to the release of about 1,800 hatchery rainbows weighing between 3 to 5 pounds each.

The Washington Department of Fish and Wildlife (WDFW) is scheduled to release the fish during the week of Nov. 3. The trout were part of an educational display at WDFW's Issaquah Hatchery.

Beaver Lake is best fished by small boat, although anglers also can be successful fishing from shore, said Chad Jackson, inland fish biologist for WDFW.

The lake's access site is most easily reached by way of East Beaver Lake Drive Southeast, off Southeast 24th Street in the city of

Sammamish. Parking for vehicles and boat trailers is limited, and a valid WDFW vehicle access permit must be easily visible in or on vehicles parked at the access site. See <http://wdfw.wa.gov/wlm/vup/> for more information about vehicle access permits.

Beaver Lake is one of several westside lowland lakes open to fishing year-round. Internal combustion boat engines are prohibited on the lake. All anglers 15 years of age and older are required to have a valid fishing license. The daily bag limit is five fish, and bait anglers must keep the first five trout they catch.

Anglers are advised to check the sport fishing rules pamphlet, which is available on WDFW's website at <http://wdfw.wa.gov/fish/regs/fishregs.htm>

**Up coming Small bore & Air Matches**

Nov 1-2	Olympia	State Indoor Int'l 3-P Championship (West)
Nov 8	West Seattle	Air Pistol & Standard Pistol Match
Nov 15	Puyallup	JORC (West)
Dec 6	Olympia	JOARC (West)
Dec 13	West Seattle	Air Pistol & Standard Pistol Match
Jan 10	West Seattle	Air Pistol & Standard Pistol Match
Feb 14	West Seattle	Air Pistol & Standard Pistol Match
Mar 14	West Seattle	Air Pistol & Standard Pistol Match

**Ballot**  
**WSSC 2009 Officer Elections**

Vote for one in each position except Trustee vote for two.

**President**

Cam Robison

Write in

**Vice President**

Steve Loo

Write in

**Secretary**

Tony Olszewski

Write in

**Recording Secretary**

Write in

Write in

**Treasurer**

Tom Kocir

Write in

**Trustee (Vote for 2)**

Fred Burr

Greg Boyd

Write in

Write in

**Range Hours and Activity**

Monday - Small Bore - 6 PM  
 Tuesday - Fall Pistol League  
 Wednesday - Juniors - Call Fred Burr at 206-935-4883 for information.  
 Cost: Adult members \$2.00, non-members \$4.00, Juniors \$1.00.

# The West Seattle Sportsmen's Club

## Sponsors of the Roger Dahl Rifle Training Range

### OFFICERS

President – Greg Boyd 206-965-9629  
 Vice Pres. – Roz Mascio 206-937-3614  
 Secretary – Tony Olszewski 425-226-5643  
 Treasurer – Fred Burr 206-935-4883  
 Rec. Sec. – Richard George

### TRUSTEES

Steve Loo  
 Jerry Mascio 206-937-3614  
 Cam Robison 206-431-8337

### LIFE TIME MEMBERS

Fred Burr  
 Ernie Frey  
 Frank Novito

Contact us at: info@wssportsmen.org



## Beer-Battered Fish *Rolf's Cooking Corner*

Prep Time: 10 min  
 Total Time: 14 min  
 Makes: 4 servings

Vegetable oil  
 1 lb fish fillet or 1 lb uncooked peeled deveined large shrimp, thawed if frozen  
 3 to 4 tablespoons Original Bisquick® mix  
 1 cup Original Bisquick® mix  
 1/2 cup beer  
 1 egg  
 1/2 teaspoon salt  
 1. Heat oil (1 1/2 inches) in heavy saucepan or deep fryer to 350°F. Lightly coat fish with 3 to 4 tablespoons Bisquick mix.

2. Mix remaining ingredients with hand beater until smooth. (If batter is too thick, stir in additional beer, 1 tablespoon at a time, until desired consistency.) Dip fish into batter, letting excess drip into bowl.  
 3. Fry fish about 2 minutes on each side or until golden brown; drain. Serve hot and, if desired, with tartar sauce.  
 High Altitude (3500-6500 ft) Heat oil to 330°F to 335°F. †



## Events Calendar

Nov 5<sup>th</sup> - Club Meeting/2009 Officer Elections  
 Nov 14<sup>th</sup>-16<sup>th</sup> - Wapato Pheasant/Quail Hunt  
 Nov 19<sup>th</sup> - Board Meeting  
 Dec 13<sup>th</sup> - Club Christmas Party

If you have any ideas for programs to have at the club meetings or any good outing ideas let one of the Officers or Trustees know. You may contact us at: info@wssportsmen.org

New

## MEMBERSHIP APPLICATION WEST SEATTLE SPORTSMEN'S CLUB

Renewal

Date \_\_\_\_\_

I, \_\_\_\_\_ of \_\_\_\_\_, Washington, being interested in the propagation and conservation of game birds, game animals, and fish in the State of Washington, do hereby apply for membership in the WEST SEATTLE SPORTSMEN'S CLUB and tender herewith the sum of \$\_\_\_\_\_ in payment of one year's dues.

"I solemnly swear that I will abide by the Constitution and By-Laws of the West Seattle Sportsmen's Club and help in its up-building and I will not willfully disobey the Game Laws wherever I fish or hunt. I will always be a true sportsman both in the field and to my brother members at all times.

Signed \_\_\_\_\_

Street Address \_\_\_\_\_

City \_\_\_\_\_, Zip \_\_\_\_\_

Phone \_\_\_\_\_, Email \_\_\_\_\_

Recommended by \_\_\_\_\_  
 (New Only)

If you would like to receive the Club newsletter by email check here.



## Stuff For Sale



**For Sale** - Club Logo items available; hats \$15.00, shirts and other items available too. Contact Tony at the club meetings, by email at [secretary@wssportsmen.org](mailto:secretary@wssportsmen.org) or by phone at 425-226-5643.

If you have something you would like to list in this section please send an email to "[info@westseattlesportsmen.org](mailto:info@westseattlesportsmen.org)" listing the item or items you would like to sell, the price, and your contact information. Put "Stuff For Sale" in the Subject line of your email. Keep in mind that this comes out only once a month. In order to be listed in the coming month's newsletter you will need to have your ad emailed to us no later than the 20<sup>th</sup> of the prior month.....†

## **Club Christmas Party Continued from page 1**

The price will be \$30.00 per person; this includes meal, taxes and gratuity. Please reply with payment no later than Friday, December 5<sup>th</sup> as we must give the Restaurant a firm number of people coming then. Make checks payable to WSSC and mail to West Seattle Sportsmen's Club, P.O. Box 16258, Seattle, WA 98116, or you may pay in person at the club meeting, or at the range on one of the open shooting nights by giving your check or money to Fred Burr.

We will be having a gift exchange similar to last years. If you wish to participate bring a gift worth \$10.00 or so to contribute to Santa's bag. You will be given a random number, which will be the order you get to pick your prize in. Only those that bring a gift will receive one. All who came last year will remember what fun we had with this! I hope to see you all there. †

## **Brewster Hunting**

A small group of us went hunting in Brewster a couple weeks ago, with not much in the way of luck. We saw very few birds and shot even less. We only managed to come back with 2 Quail for our efforts. We did manage to bring back a lot of apples and pears, not what we went for, but at least it was something. On the plus side the weather was great and we all had a good time.

This year we went well after the Season opener. Next year I think we will go back to going on opening weekend. †



The West Seattle Sportsmen's Club  
P.O. Box 16258  
Seattle, WA 98116



**First Class Mail**

# West Seattle Sportsmen's Club Annual Christmas Party

Saturday, December 13<sup>th</sup>, at 6:00 PM



We will be having our annual Christmas Party at  
Mark Restaurant & Bar  
914 SW 152<sup>nd</sup> Street, Olde Burien, WA

## Our Meal will include your choice of:

Top Sirloin Steak - 8 oz Top Sirloin Steak grilled to order, served with a Ragout of Green Beans and Baked Potato.

Or

Classic Pork Chops - Two Grilled Pork Chops served with seasonal vegetables and Mashed Potatoes.

Or

Chicken & Kielbasa Pasta - Penne Pasta served with Chicken, Kielbasa, Mushrooms & spices in a creamy Tomato Sauce, served with Garlic Cheese Bread.

Or

Classic Caesar Salad with Chicken - Hearts of Romaine, Croutons and Parmesan tossed with Classic Dressing Garnished with Parmesan Crisp, Artisan Olives and Lemon Wedge and topped with Grilled Chicken, served with Rolls

All dinners come with Soup of the Day or House Salad (Hearts of Romaine, Croutons, Tomatoes with Provel Cheese and finished with a Sweet Italian Vinaigrette).

Complimentary Soda, Coffee & Tea - No Host Bar

Holiday dessert provided by West Seattle Sportsmen's Club.



Price is \$30.00 per person and **must be received no later than December 5<sup>th</sup>.**

Make checks payable to WSSC and mail to:

West Seattle Sportsmen's Club

P. O. Box 16258

Seattle, WA 98116.

**We will be having a Gift Exchange for those who wish to participate. Bring a wrapped gift of \$10 or so, to contribute to Santa's bag. Only those that bring a gift will receive one.**

