



# The West Seattle Sportsman

Volume 75, November 2009

## Officer Elections & Turkey Shoot Nov 4th

### Next Club Meeting

On Wednesday November 4<sup>th</sup>, 7:30 PM at the range, we will be having 2010 Officer Elections. The nominating committee came up with the following recommendations: For President Tony Olszewski, Vice President Steven Loo, Secretary Kristin Shamek, Treasurer Jerry Mascio, Recording Secretary Roz Mascio, Trustees Fred Burr & Richard George. Before we begin elections we will be taking additional nominations from the floor. See Ballot on page 2.

After the elections and any other club business, we will be having our 2nd annual Club Turkey Shoot. We will be giving away 2 turkeys one to each winner in two categories. The first will be a chance shoot using special numbered targets and the other will be a skill shoot. Both will be done using the club's Air Rifles. †

### Wapato Bird Hunting Trip

We will be heading over to the Wapato area, in Eastern WA the weekend of Nov 6<sup>th</sup> – 8<sup>th</sup> for some pheasant and quail hunting. We will be staying at a friend-of-the-club's home and camping on his property. Hunting will start Saturday morning followed by a potluck on Saturday Night. Sunday we will probably do a little hunting in the morning and head home in the afternoon.

When hunting there you will need to pick up a Yakima Nation Hunting License, available at one of the local stores in Wapato. A three day license is \$20 and it is \$35 for the entire season. For more information and an address of where we will be staying contact Tony Olszewski at [secretary@wssportsmen.org](mailto:secretary@wssportsmen.org). †

### Club Christmas Party

We will be having our annual Club Christmas party on Sunday, December 13. Social hour will begin at 5 PM and Dinner will be at 6 PM. We will be having this years dinner at the Mark Restaurant & Bar, 914 SW 152nd Street in Olde Burien.

To start things off we will be having appetizers of cheese, crackers & sausage. Dinner will feature your choice of 4 entrees; *Teriyaki Top Sirloin Steak* - 8 oz Top Sirloin Steak grilled to order, marinated with their in-house Teriyaki Sauce. Served with Seasonal Vegetables and Baked Potato or *Classic Pork Chops* - Two Grilled Pork Chops served with seasonal vegetables and Mashed Potatoes; or *Spinach & Artichoke Stuffed Chicken*

**continued  
on page 2**

### Banks Lake, June 3<sup>rd</sup> - 6<sup>th</sup>

The club will be going to Steamboat Rock State Park on Banks Lake for our June freshwater fishing trip this year. Banks Lake has fishing for bass and walleye and nearby Blue Lake is well stocked with trout. It is also near the Grand Coulee Dam so we could go to the tour and laser show.

Banks Lake is large and can be windy, but the park is on a peninsula creating a protected area, called the Devil's Punchbowl, that is good for car topper boats. We were able to reserve a few spots near the lake shore so we'll be able to tie up the boats and won't need to pull them out of the water when we're not using them.

Steamboat Rock is a very popular park, which is why we have to get reservations so early. We currently have the following eight sites reserved; 33, 34, 35, 37, 38, 43, 44 and 49 in the South Loop. You can see the locations at <https://secure.camis.com/WA/SteamboatRockStatePark/SouthLoop%281-50,301-312%29>

Please contact Greg Boyd (206-818-4469) to find out if any of our sites are still unspoken for or if you should just reserve your own site nearby. If you think there's any chance you might want to go you should reserve a spot now, you can cancel later for \$8.50. Last year we looked into June reservations in January and there was very limited availability. †

Contents	
page 1	Club Christmas Party
page 1	Next Club Meeting
page 1	Wapato Bird Hunting Trip
page 1	Banks Lake, June 3 <sup>rd</sup> -6 <sup>th</sup>
page 2	2010 Club Pistol Leagues
page 2	Brewster Hunting Trip
page 2	Up Coming Matches
page 2	Range Hours
page 3	Club Info./Event Calendar
page 3	Rolf's Cooking Corner
page 4	Stuff For Sale

### Club Christmas Party from page 1

**Breast** - Chicken Breast lightly pan fried, then stuffed with Cheese, Spinach & Artichoke Hearts and finished in the oven, Served with Mashed Potatoes and Seasonal Vegetables; 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. Complimentary Soda, Coffee & Tea - No Host Bar. Holiday dessert provided by West Seattle Sportsmen's Club.

Price is \$30.00 per person (this includes tax & gratuity) and must be received no later than December 6th.

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 with a value of \$10 to contribute to Santa's bag. Only those that bring a gift will receive one. It is always fun to see if the gift you brought is one of the ones everybody wants. We hope to see you there! †

### 2010 Club Sponsored Pistol Leagues

Next year Rob Cozens we will be putting on some pistol shooting opportunities at the range, starting with a Winter Conventional 22 Pistol League. The League dates will be Jan 7, 14, 21, 28, Feb 4, 18, 25 & Mar 4.

During the summer we will hold our Summer Air Pistol League. This will be Jun 22, 29, Jul 6, 13, 20, 27, Aug 3, 10, 17, 24, 31 & Sept 14.

Starting in the Fall will be another Conventional 22 Pistol League. The League dates will be Sept 28, Oct 5, 12, 19 & 26.

For more information on any of these leagues or to register please contact Rob Cozens 206-852-9305, rccozens@msn.com.

We will also be having our usual Spring 22 Pistol League put on by the Rainier Valley Gun Club. More information on this will be posted when available. †

### Brewster Hunting Trip

A few of us went to Brewster for Quail hunting on opening weekend. We only saw 4 Quail and a few Hungarian Partridge over the whole weekend. Cam managed to get a Hun, but the few Quail we saw lived to be hunted another day. We just did not see near as many birds this

*Continued on Page 4*

### Ballot

#### WSSC 2010 Officer Elections

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

#### President

Tony Olszewski

\_\_\_\_\_

Write in

#### Vice President

Steve Loo

\_\_\_\_\_

Write in

#### Secretary

Kristin Shamek

\_\_\_\_\_

Write in

#### Recording Secretary

Roz Mascio

\_\_\_\_\_

Write in

#### Treasurer

Jerry Mascio

\_\_\_\_\_

Write in

#### Trustee (Vote for 2)

Fred Burr

Richard George

\_\_\_\_\_

Write in

\_\_\_\_\_

Write in

### Up coming Small Bore & Air Matches

Nov 14	Puyallup	JORC (West)
Nov 14	West Seattle	Air Pistol and Standard Pistol Club Matches
Dec 5	Olympia	JOARC (West)
Dec 12	West Seattle	Air Pistol and Standard Pistol Club Matches
Jan 9	West Seattle	Air & Standard Pistol Club Match
Jan 16	West Seattle	2010 NRA International Free Pistol & Standard Pistol Sectional
Jan 30	West Seattle	2010 NRA Indoor Conventional Pistol Sectional & WA State Indoor Conventional Championship
Feb 6	West Seattle	2010 NRA International Air Pistol Sectional

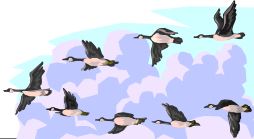
### Range Hours and Activity

Monday - Small Bore - 6 PM, Tuesday - Fall 22 Pistol, 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		TRUSTEES		LIFE TIME MEMBERS	
President – Cam Robison	206-431-8337	Greg Boyd	206-965-9629	Fred Burr	
Vice Pres. – Steve Loo		Jerry Mascio	206-719-3528	Ernie Frey	
Secretary – Tony Olszewski	425-226-5643	Fred Burr	206-935-4883	Frank Novito	
Treasurer – Tom Kocir	206-227-6339			Roz & Jerry Mascio	
Rec. Sec. – Roz Mascio	206-719-3529			Contact us at: info@wssportsmen.org	

### Rolf's Cooking Corner

#### CASTAWAY FISH

*Fish wrapped in banana leaf or other sturdy leaf, parchment paper - or let's get real: good old aluminum foil.*

Makes 4 servings.

Ingredients:

1 1/2 to 2 pounds mild-flavored fresh white fish

Sea salt

Freshly ground black pepper

4 tsp olive oil

3 tbs chopped basil or parsley

2 cloves garlic

1 cup halved cherry tomatoes

4 tsp capers, rinsed, or chopped kalamata olives

Method:

1. Cut the fish into serving-size pieces, 6 to 8 ounces each. Rinse in cool water and pat dry.

2. Sprinkle sea salt and freshly ground black pepper generously on both sides.

3. Place each piece on a banana leaf or other large sturdy leaf, near one end, leaving enough to fold easily over the fish; or use a square of parchment paper or aluminum foil.

4. Drizzle 1 tsp olive oil over each piece.

5. Sprinkle 2 tsp chopped basil or parsley over each piece.

6. Over medium heat, sauté 2 cloves of garlic, chopped or thinly sliced, until fragrant and golden but not brown.

*Continued on page 4*



### Events Calendar

Nov 4<sup>th</sup> - Club Meeting, Officer Elections, Turkey Shoot

Nov 6<sup>th</sup>-8<sup>th</sup> - Wapato Bird Hunting Trip

Nov 18<sup>th</sup> - Board Meeting

Dec 13<sup>th</sup> - Club Christmas Party

Dec ? - Board Meeting

Jan 6 - Club Meeting

Jan 20 - Board Meeting

Feb 6 - Big Game Dinner

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. We have a few special 75<sup>th</sup> Anniversary Logo hats available also. 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, or a WSSC supporter, have something you would like to list in this section please send an email to "[info@wssportsmen.org](mailto:info@wssportsmen.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..... †

**Brewster Hunting Trip from Page 2** year as in the past.

John, one of our newer members, got a Rattlesnake before it got him (nice shooting Tex). †



Above John's Rattlesnake & below Manny Shows off Cam's Hungarian Partridge.



Volume 75, November 2009 **4**

**Rolf's Cooking Corner from page 3**

6. Over medium heat, sauté 2 cloves of garlic, chopped or thinly sliced, until fragrant and golden but not brown.
7. Add the halved cherry tomatoes to the pan and cook for about 2 minutes until they soften slightly.
8. Add the capers or chopped kalamata olives to the pan and stir for 1 minute.
9. Remove from the heat and place equal amounts on each portion of fish.
10. Fold the short end of the leaf over the fish.
11. Fold the other sides up over the fish to capture the juices and tie with a long stem of grass, green onion or kitchen string, or seal tightly in parchment or foil.
12. Place on a baking sheet and slip into an oven preheated to 400° (or into the coals of your fire if you prefer) for 12 to 15 minutes.
13. Check for doneness, and continue cooking if necessary. When they are almost the way you want them, remove the packets from the oven. They will continue to cook. †



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



**First Class Mail**

# West Seattle Sportsmen's Club Annual Christmas Party

Sunday, December 13<sup>th</sup>

Social Hour at 5 PM Dinner at 6 PM

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



Appetizers of Cheese, Crackers & Sausage

**Our Meal will include your choice of:**

**Teriyaki Top Sirloin Steak - 8 oz Top Sirloin Steak grilled to order, marinated with their in-house Teriyaki Sauce. Served with Seasonal Vegetables and Baked Potato.**

Or

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

Or

**Spinach & Artichoke Stuffed Chicken Breast - Chicken Breast lightly pan fried, then stuffed with Cheese, Spinach & Artichoke Hearts and finished in the oven, Served with Mashed Potatoes and Seasonal Vegetables.**

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 (this includes tax & gratuity) and **must be received no later than December 6<sup>th</sup>.**

Make checks payable to WSSC and mail to:

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

