



# The West Seattle Sportsman

Volume 76, November 2010

## Nov 3rd, 2011 Elections and Turkey Shoot

### Next Club Meeting

On Wednesday November 3rd, 7:30 PM at the range, we will be having the 2011 Officer Elections. The nominating committee came up with some recommendations for the the election but before we begin elections we will also be taking additional nominations from the floor. Please see the Ballot on page 2 for the complete list of all nominees so far.

After the elections and any other club business, we will be having our 3rd annual Club Turkey Shoot. We will be giving away 2 turkeys. One to the winner in each categories. The first category will be a chance shoot using special numbered targets and the other will be a skill shoot. We will be using either the club's Air Rifles or Air Pistols. Hot-dogs will be served before the meeting. †

### Wapato Bird Hunting Trip

We will be heading over to the Wapato area, in Eastern WA the weekend of Nov 5th – 7th 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 (7:15 AM) but if you get over early enough on Friday it is open until 5:30 PM and you can try your luck on some "feel free to hunt fields" near by.

After a hard days hunting we will head over to Legends Casino in Toppenish for the Buffet dinner, we did this last year and it was a good deal.

Sunday we will probably do a little hunting in the morning (we can start at 6:15 AM) and head home in the afternoon.

When hunting there, you will need to pick up a Yakima Nation Hunting License (in addition to your Washington state small game license) it is avail-

able at Wolf's Den in Wapato and a few other places nearby there. A much easier way to get one is online before you go at

<https://secure.ynwildlife.org/permits/> . A three day license is \$22 and it is \$37 for the entire season. It takes about a week to receive it in the mail but you can print off a temporary good for two weeks when you buy one online. Reservation hunting hours, rules and maps of posted "feel free to hunt" areas are also available at the above web site. Daily bag limit is 3 Cock Pheasant and 10 Quail. For more information and an address of where we will be staying contact Tony Olszewski at [tony@wssportsmen.org](mailto:tony@wssportsmen.org). †

### ROSS EDWARD JOHNSON

Ross was born in June 14, 1949 Seattle, to Frank and Lucille Johnson (Trafton). Ross passed away September 27th in Bellevue of injuries he received in a motorcycle accident. At the time of his death he was surrounded by his loved ones. Ross was an avid sportsman and competed in pistol and rifle events, always received top scores and standings. He was a longstanding member of the Rainier Valley Gun Club, Cascade Gun Club and West Seattle Sportsman Club. He loved the outdoors, exploring and walking the streams in Bellevue and

especially gardening. He owned and raced a dragster, competing in the National Hot Rod Association sanctioned events in the seventies. He later joined forces with Dennis Pigeon and Jerry Ross and competed under the banner of Team Johnson-Pigeon and Ross in NHRA Division six. Racing was one of his cherished hobbies and he still got a gleam in his eye when he discussed his racing years. He was an excellent mechanic and went to work for Metro/King County as a diesel Mechanic, where he spent 32 years "keeping the busses on the road". He was the Vehicle Maintenance

employee of the year in 2001 an honor bestowed on a very few. He had excellent attendance only missing three days of work in 32 years until his accident. In addition to his hobbies and love of nature, he also loved a wide range of music from Pink Floyd to the timeless classics, where he attended the Seattle Symphony, Pops and enjoyed eclectic music such as the Portland Cello Project and Pink Martini. Ross was preceded in death by his parents Frank and Lucille; survived by three children, Jared; Stacy Johnson-House (Dave); Joran; his loving companion Cindy Lee, a

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Ross Johnson from page 1

granddaughter Destiny House; an uncle Robert; his former spouse Glenda Platz-Johnson; his former in-laws the Platz family. He was a proud grandpa and was looking forward to the arrival of a new granddaughter. He was a rugged, loving, gentle, kind renaissance man who leaves a huge void in the lives of everyone he touched. He was loved and respected by many and will be sorely missed by all who knew him. A Celebration of Life will be held 2:00 PM Sunday November 7th at Greenwood Memorial Park and Funeral Home located at 350 Monroe Ave NE Renton. Please visit [www.greenwoodmempark.com](http://www.greenwoodmempark.com) to leave a tribute. Arrangements under the direction of Greenwood Funeral Home, Renton, WA.

### Club Christmas Party

We will be having our annual Club Christmas party on Sunday, December 12. Social hour will begin at 5:30 PM and Dinner will be at 6:30 PM. We will be having this years dinner at the Mark Restaurant & Bar, 914 SW 152nd Street in Olde Burien.

Price is \$30.00 per person (this includes tax & gratuity) and must be received no later than December 5th.

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! †

### Upland Bird Hunt

by Tony Olszewski

Greg Boyd, Cam Robinson, Steve Patnode & family, and I went over to the Wapato area for the Opening weekend of Pheasant Hunting on the Yakima Reservation the weekend of October 16<sup>th</sup> -17<sup>th</sup>. The weather was great, actually a bit on the warm side in the afternoon but freezing at night. On Saturday we started hunting early in some "feel free to hunt fields." We managed to get in to Pheasant early but being a bit rusty shooting we bagged only one of the several we saw. When we finished that field we stopped by the town of Harrah and had brunch at a small Mexican Restaurant. After eating our fill it was off to another field in search of some more upland birds to hunt. This field was a private field that in the past had produced very well for Steve. It has not been cut down for years and the first half was not too bad to get through. We did not see any birds at first, but on our way back we did kick up a few, but no hits by any of the hunters. The last half of the field was a real tough. The weeds were taller than me and all intertwined most of the way. A few more Pheasant were kicked up but I could not see them above the weeds. We finished this field and that was it for Greg, Cam and I. Steve and his family did manage to do a couple more small areas and I think they did manage to scare up a few Quail.

Sunday we all slept in. We started hunting by driving the drainage ditches where we managed to find a good number of Quail and even

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### Ballot

#### WSSC 2011 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

Greg Boyd

Write in

#### Treasurer

Cam Robinson

Write in

#### Trustee (Vote for 2)

Greg Boyd

Richard George

Write in

Write in

### Up coming Small bore & Air Matches

Oct 30-31	Olympia	State Indoor Int'l 3-P Championship (West)
Nov 13	West Seattle	Standard and Air Pistol
Nov 20	Puyallup	JORC (West)
Dec 4	Olympia	JOARC (West)
Dec 11	West Seattle	Standard and Air Pistol

### Range Hours and Activity

Monday - Small Bore - 6 PM,  
Tuesday - Pistol League, - 6:30 PM  
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

<u>OFFICERS</u>	<u>TRUSTEES</u>	<u>LIFE TIME MEMBERS</u>
President – Tony Olszewski      425-226-5643	Greg Boyd      206-965-9629	Fred Burr
Vice Pres. – Steve Loo	Fred Burr      206-935-4883	Ernie Frey
Secretary – Kristin Shamek	Richard George	Frank Novito
Treasurer – Jerry Mascio      206-719-3528		Roz & Jerry Mascio
Rec. Sec. – Roz Mascio      206-719-3529	Contact us at: info@wssportsmen.org	



## Rolf's Cooking Corner

Preheat oven to 350°  
 Pound pheasant pieces to make tender. Heat oil in large Dutch oven over medium high heat. Combine flour, salt and pepper in a large paper bag. Shake to mix and add pheasant pieces 3-4 at a time. Shake well. Remove the pheasant and lower into hot oil. Brown each side 3-4 minutes in uncrowded batches. Remove from the pan and set aside to complete browning remaining pieces. Return pheasants to Dutch oven and add remaining ingredients reserving 1 cup of the plums. Stir, cover and place in the oven for 2 hours. About 15 minutes before completion, add the remaining cup of plums. Stir and return to the oven.

Serves well with wild rice, green beans, and french bread. Serves 4-6

## Events Calendar

- Nov 3rd - Club Meeting/ Turkey Shoot
- Nov 5th-7th- Hunting in Wapato
- Nov 17th- Board Meeting
- Dec 12th- Christmas Dinner and club meeting
- Dec 22nd- Board meeting

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



### Basque Style Pheasant

#### Ingredients:

- 2 Large Pheasants cut in to 8 pieces breasts halved
- ½ cup flour, with salt and pepper
- ½ cup olive oil
- ½ cup dry white wine
- ½ cup cider vinegar
- ½ cup brown sugar
- 4 cloves garlic
- 4 shallots, finely chopped
- 6 fresh basil leaves
- 3 Tbs fresh parsley chopped
- 2 tsp ground pepper
- ½ cup green olives, halved
- ½ cup black olives, halved
- 2 cups diced fresh plums (about 6)

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** - 2 Mobile Homes in Birch Bay Village, one is 2 bedroom, 1 bath, the other is 2 bedroom, 2 baths on nice wooded lots. Amenities include 24 hr security, community beaches, community swimming pool and tennis courts, golf course, marina. Great crabbing, fishing, and clamming. Financing available, \$95,000, \$120,000 call for more details, Jerry 206-719-3528

**For Sale** - 35 Remington Ammo - 30 plus rounds rescued from garage sale, age unknown, \$5.00. Call Kim 253-850-7380.

**For Sale** - 12 ga C&H shot gun shell reloader includes dies and powder measure call Fred Burr 206-935-4883.

**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 [tony@wssportsmen.org](mailto:tony@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@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.....†

### *Upland Bird Hunt From page 2*

hit a few. The dogs even managed to do their job and retrieved them from the water in the ditches. We headed over to Harrah again for lunch and ran in to a local that gave us permission to hunt on his private land. We started at the area near a pond that we thought for sure would be good, but did not scare

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up a thing until we got in some sage and then the dogs kicked up a couple Quail, and we got one of them. We turned back through the sage and kicked up another Quail and also heard some shooting from the distance. When we got back to the trucks several of the dogs had sore paws from going through some white powder (probably lime that had leached out of the ground) that was very prevalent on the ground around the pond. It was mid afternoon and time to head home.

We are heading back over to Wapato the Weekend of November 5<sup>th</sup>- 7<sup>th</sup>.



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 12<sup>th</sup>

Social Hour at 5:30 PM Dinner at 6:30 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 5<sup>th</sup>.**

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Seattle, WA 98116.



**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.**