



The West Seattle Sportsman

Volume 73, Aug 2007

Salmon Bake, Wednesday, Aug 8th at Lincoln Park

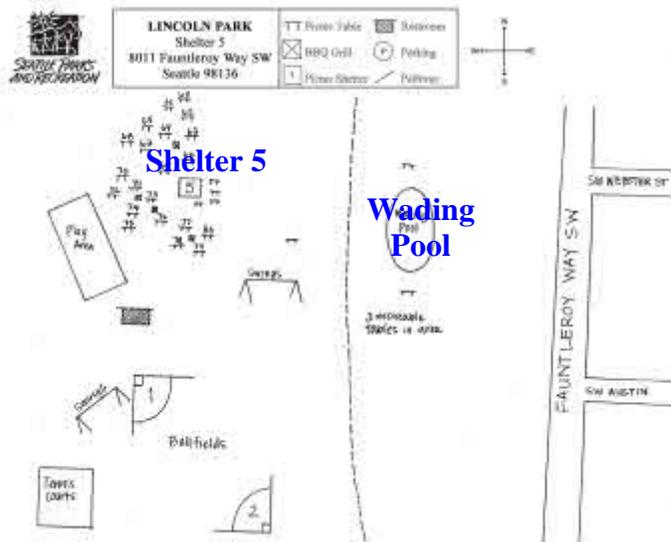
Next Club Meeting

There will not be an August club meeting instead we hope to see you all at our annual Club Salmon Bake on Wednesday, August 8th. †

Annual Salmon Bake

The Club's Annual Salmon Bake will be Wednesday, August 8th at 6 PM. It will, again, be at Lincoln Park, Shelter Number 5. This is the shelter near the kids wading pool. The price will be \$8.00 per person or 2 for \$15.00, Children 12 and under are free.

We will be having the following items: Salmon (of course), Salads, French Fries, Rolls, Clam Chowder, Beans, Water Mellon, and Hot Dogs for the kids. †



stay at their vacation property and do some crabbing with them. They have room on their lot for a few RV's and all you really need to bring is a license and Crab pot. You may even be able to borrow a pot from them or someone else. If you are interested in going

Birch Bay Crabbing

Crabbing opens at Birch Bay Wednesday, August 15th – 18th, and Jerry and Roz have offered us the chance to come up and

please call them and let them know so they can plan accordingly and also give you directions. Call Roz or Jerry at 206-937-3614. †

Shoot and Toot

At our last meeting we had our annual Shoot and Toot, Chili Cook Off and Shooting Competition. We had 6 to 7 different chilies to sample. All of the chilies were very good and it was very difficult to choose a winner. After the voting Roz Mascio's Seafood Chili was the winner of the contest.

After the chili tasting was done we went to the range and tried our luck shooting. We shot at numerous

types of targets (such as Quail, Wild Boar and Skeet just to name a few) using laser guns and a high tech computer animation training game. We had a lot of fun shooting at the different targets and nobody really kept track of who won so we will have to say it was a draw this year on the shooting competition.

The winning Chili Recipe is featured in Rolf's Cooking Corner this month. †

Club Garage Sale

We are going to have a club Garage Sale to help raise money for some training equipment and club supplies. We are planning the sale for Saturday Sept. 15th and Sunday Sept. 16th. We are asking everyone to donate saleable items. This would be a good time to clean out the house, camper, etc!. You may drop off items at the rifle range on Monday and **Continued on Page 2**

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Garage Sale from Page 1

Wednesday evenings between 7 and 8 PM, now thru Sept. 1, 2007 (Make sure it is marked for W.S.S.C. Garage Sale). We also are willing to take, on consignment, larger items with a percentage going to the Sportsmen's Club. If you have items to donate and can not deliver them to the range due to size or your availability please call Tony or Pat at 425-226-5643 and we will make arrangements to pick them up from you. We need help pricing items before the sale, setting up tables, and selling at the sale. If you are available the evening of Sept. 14th, or during the days of the 15th and 16th, please call Tony or Pat at the number above and volunteer. †

WDFW NEWS RELEASE

Washington Department of Fish and Wildlife

600 Capitol Way North, Olympia, WA 98501-1091

<http://wdfw.wa.gov/>

July 20, 2007

Contact: Lori Preuse, (360) 902-2930

Shellfish and seaweed harvesters no longer required to wear fishing licenses as of July 22 OLYMPIA - Starting Sunday, July 22, people harvesting shellfish or seaweed will no longer

be required to display their fishing licenses on their clothing.

The law requiring those harvesters to display their licenses on their outer garments was repealed by the 2007 Legislature at the request of the Washington Department of Fish and Wildlife (WDFW).

That requirement, first passed into law in 1979, was designed to allow enforcement officers to scan an entire beach for fishing-license violations, said Bruce Bjork, WDFW chief of enforcement.

"The requirement had some value for enforcement purposes, but it could be a hassle for clam diggers and other harvesters - especially if they lost their license during harsh weather," Bjork said. "It really makes more sense to focus on individual contacts, since we do that anyway."

Bjork emphasized that shellfish and seaweed harvesters are still required to carry current fishing licenses when harvesting those resources.

"The new law eliminates the need to display your shellfish or seaweed license on your clothing, but other licensing rules remain in effect," he said. †

Kids Fishing Derby

We held the Hi Yu Kids fishing derby Saturday July 14th. 107 children showed up this year to catch fish in our fish pond. It was felt that

the event ran very smoothly this year and all of the volunteers had a great time helping the kids catch a fish. We wish to thank all that volunteered



to help as you certainly made a difference in a lot of young people's lives. We hope to see you all next year and those that could not volunteer this year be sure to next, as it really is worth your time and effort. †



More Pictures on Page 4

Up coming Small bore & Air Matches

Aug 24-26	Tacoma	State International Smallbore Camp
Sept 8	Puyallup	State 4-H Championship
Sep 29-30	Tacoma	Schützenfest / Outdoor Int'l Championship
Nov 3-4	Olympia	State Indoor Int'l 3-P Championship (West)
Nov 17	Puyallup	JORC (West)
Dec 8	Olympia	JOARC (West)

Range Hours and Activity

Monday - Small Bore - 6 PM
 Tuesday - Air Pistol - 6 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

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

Rolf Erickson
 Jerry Mascio 206-937-3614
 Cam Robison 206-431-8337

LIFE TIME MEMBERS

Fred Burr
 Ernie Frey
 Frank Novito

Contact us at: info@westseattlesportsmen.org



Seafood Chili Blanco

Serves 6 to 8

A unique and delicious twist on the standard white bean chili, this recipe combines shrimp, scallops and mahi-mahi with sautéed garlic, green and red peppers, jalapeños and white cannellini beans for a hearty, protein packed chili. Chipotle chilies add a smoky depth to the beer- and chicken-based broth without bringing too much spice. Serve over corn chips and garnish with a little cilantro.

- 1 lb shrimp, shelled
- 1 lb scallops
- 1/2 lb mahi-mahi

(I used shrimp, salmon and halibut. For the beer I used Rolling Rock.)

Marinade

- 2 TB olive oil
- 2 tsp cumin
- 2 tsp chili powder
- 2 medium jalapeno peppers, seeded and minced
- 4 cloves garlic minced

Rolf's Cooking Corner

Chili

- 3 TB olive oil, divided
- 1 medium onion, chopped
- 3 stalks celery, chopped
- 2 leeks, sliced
- 1 large green pepper, seeded and chopped
- 1 large red pepper, seeded and chopped
- 2 tsp cumin
- 2 tsp dried oregano
- 1 TB chipotle chilies in adobo sauce
- 1 TB adobo sauce
- 2 bottles beer (can replace with additional stock if desired)
- 3 cups chicken stock
- 3 cups white cannellini beans (canned or cooked from dried)
- 2 tsp salt, or to taste
- 1/2 cup cilantro, minced

Continued on page 4



Events Calendar

- Aug 8th - Salmon Bake
- Aug 15th-18th - Crabbing, Birch Bay
- Sept 5th - Club Meeting
- Sept 15th-16th - Club Garage Sale
- Sept - Salmon Derby
- Oct - Quail Hunting

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@westseattlesportsmen.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

Wanted to Find - Bert McKim's lead melting furnace. If anyone knows who might have this please call Kenny McKim at 206 935 2853.

For Sale – Browning A-5, FN Manufacture, 12 GA full choke, 29½” BBL, Solid Rib, Butt Plate Added, Serial 138518, Mfgd 1929 \$650.00. Contact Fred Burr 206-935-4883

For Sale – Colt single-action Frontier Scout 22 Long Rifle Pistol \$400.00. Contact Fred Burr 206-935-4883

For Sale – Pistol box \$50.00. Contact Fred Burr 206-935-4883

For Sale – Daisy Model 717 Target Air Pistol \$75.00. Contact Fred Burr 206-935-4883

If you have something you would like to list in this section please send an email to “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 20th of the prior month.....



Rolf's Cooking Corner from page 3

juice of 1 lime

Ingredient Options: vary the seafood with your choice of clams, cod, halibut, grouper, wahoo, salmon or tuna.

Cut uncooked shrimp into two pieces. Cut mahi-mahi into bite-size pieces. Toss all shrimp, scallops and mahi-mahi with the marinade. Place in refrigerator while preparing rest of chili. In a large stock pot, sauté the onion, celery, leeks, green and red peppers in two tablespoons olive oil for about five minutes. Add the cumin, oregano, chipotle chilies and adobo sauce and continue to sauté for two more minutes. Add the beer, stock, beans and salt. Bring to a boil, lower to a simmer and cook for 20 minutes.

In a separate saucepan, heat one tablespoon olive oil over medium-high heat. Add seafood and sauté for approximately 2 minutes until the fish turns opaque. Add seafood and any pan juices to the chili. Continue cooking for approximately 10 more minutes. Remove from heat. Stir in cilantro and lime juice. Garnish with additional cilantro when serving.

Nutrition Info: Per serving (12 oz-wt.): 260 calories (80 from fat), 9g total fat, 1.5g saturated fat, 4g dietary fiber, 23g protein, 17g carbohydrate, 90mg cholesterol, 890mg sodium. †



The West Seattle Sportsmen's Club
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First Class Mail