



# Indiana Traditional Bowhunters Association

President: Doyle Daniels (812)256-6229

Sec./Tres.: Steve Humphrey

JUNE2003

Vice President: Jeff Tegarden

Editor: Dan Reeves

website: <http://www.itba.org>

Newsletter #19

## June 21st 3D Shoot Results

It just doesn't get much better than this year's first day of summer, we had 55 registered shooters turn out to enjoy a very challenging course on a very beautiful day.

I used the opportunity to take a lot of pictures, I'll have them posted soon, stop by the web site to see them.

### Recurve:

Ron Nixe 344

Steve Redden 323

Wayne Wallen 318

Matt Merriman 312

Dave Hall 308

### Longbow:

Jim McGowan 339

Dale Pottinger 308

Dave McKnight 279 (tie)

Tom Anderson 279 (tie)

Jerry Buschle Jr. 279 (tie)

### Primitive:

John Nail 280

Lou Church 279

Darren Shue 212

Dennis Evans 208

Steven Russell 182

### Women

No scores turned in

### Youth/Cubs

Derrell Russell 204

Hyrum Russell 200

John Shue 189

Brianna Russell 116

## Club Fees (memberships expire 12/31 of current year)

Club Membership - \$15.00

Shoot fees:

Member \$5.00 (16 years and older)

Non-Member \$8.00

Youth \$5.00 (11yrs-15yrs)

Cubs - free

(Special fees for the two day shoot)

## Club Business

### Work Day:

Thanks to everyone who braved the nasty weather. We were able to get quite-a-few things knocked out and are rescheduling the elevated stand due to the rain. We plan to have it erected prior to the two-day shoot.

### Summer Classic: (July 12 & 13)

Flyers have been made up; one is included with this newsletter (mailings only) please let me know if you want/need copies to distribute; let's really promote this event as much as possible.

We need all members to commit to work some of the stations for a set amount of time; a sign up sheet is included with this newsletter. Please call me to sign up, I'll be calling you if I don't hear from you, I make most of my telephone calls around 3 am.

We will need to have a work session prior to this event in order to put the final touches on the grounds. I'll try to get the word out, tentatively planning for some work on Friday July 11.

### New Address for the ITBA web site

You can now access the club website by typing the address [www.itba.org](http://www.itba.org) into your browser. The old address still works and will for the foreseeable future.

### Recipes:

Ron Nixe has provided some recipes that are included with this newsletter - Thanks Ron!

### Joke:

One morning, a father and his young son were in the forest hunting rabbits. After about an hour, they finally came across some rabbit tracks. In between the tracks, there were these little round brown pellets, and the son said to his father, "Dad, what are those?"

The father replied, "Those are smart pills. Try a couple." So the kid grabbed a couple of them and put them in his mouth. The boy made a funny face and said to his dad, "Ewww! Yuk! They taste like s\*\*t."

The father replied, "See, you're getting smarter already."

## **Club Sponsors**

Chicks Archery & Sports Headquarters  
717 W. Hwy. 131  
Clarksville, IN (812) 945-0953

Hidden Holler Primitive Points  
(812) 256-6229

## **Coming Events:**

### **ITBA 3D Shoots – 2003 Summer Classic July 12 & 13**

Jefferson County Sportsman's Club 3D Shoot – July 5 & Aug 2  
(For more info contact Jim McGowan (502) 966-5697)

KTBA 3D Shoot – July 12 & August 16  
(For more info contact Wayne Wallen (859) 264-1336)

IBA 3D Shoot, Hardy Lake – July 5 & 6 Summer Shootout  
(For more info contact Dirk Botkin (812) 358-4737)

## **From The Editor**

**Special thanks to all who come to the shoots early and stay late to help with the targets and such. So far we have had a lot of people involved in the “work” part of these events, and it really takes a load off of those who regularly do this.**

**Please plan to help at a shoot or two!!**

This is YOUR club!! Please help out by passing any ideas and/or suggestions to the officers; your participation is what makes the club work.

Please help me with ideas, information, articles, hunting stories, items for sale, or anything else you would like to see in our newsletter or on our website. Maybe even author something to be included or give me a call and I will record a story for print.

Please call me at home 812-945-1232, or cell 502-487-0717

E-mail [dreeves@outdrs.net](mailto:dreeves@outdrs.net)

914 Brookwood Drive  
New Albany, IN 47150

Thank you,  
Dan Reeves

	DESK	SMOKER ROUND / LONG RANGE TARGET
<b>Saturday</b>		
9:00am-10:00am		
10:00am-11:00am		
11:00am-12:00pm		
12:00pm-1:00pm		
1:00pm-2:00pm		
2:00pm-3:00pm		
3:00pm-4:00pm		
4:00pm-5:00pm		
<b>Sunday</b>		
9:00am-10:00am		
10:00am-11:00am		
11:00am-12:00pm		
12:00pm-1:00pm		

# Indiana Traditional Bowhunters Association



## 2003 SUMMER CLASSIC JULY 12<sup>TH</sup> & 13<sup>th</sup>

Location: Scottsburg Conservation Club, Scottsburg, In.

For questions please contact:  
JD (Doyle) Daniels (812)256-6229  
Steve Humphrey (812)883-3714  
Dan Reeves (812)945-1232

***60 Shot 3-D Range***  
***Sat. Nite Coon Shoot (2cell Flashlight)***  
***Smoker Round***  
***Long Range Target***  
***Trade Blanket***

Sign-ups 9:00am - 3:00pm Sat.  
9:00am - cards in by 1:00pm Sun.

\$10.00 per class  
\$25.00 to shoot all three classes and Coon Shoot  
\$25.00 per Family  
\$3.00 Smoker Round (per round) (payback)

If you play a musical instrument please bring it!!! We may have a Jam session!

**This year we will have a trade blanket starting Saturday at 5pm. Bring your trade items. This will be a round robin event that all can participate in. No item is to bad or to good !!!!!**

### **Directions to the Scottsburg Conservation Club:**

**I-65 to exit #29 (29 miles North of Louisville, KY). Go East through Scottsburg, IN About 1 mile out of town turn right on "Double or Nothing Rd.". Go about 1 1/2 mile to a white water tower and turn left on "Estil Cemetary Rd." Go about 1/4 mile and turn left into the Scottsburg Conservation Club.**

Motels in Scottsburg In. / 2 modern Campgrounds (Hardy Lake & Yogi Bear Hgwy 56)  
Primitive Camping at shoot sight

**Vendors & Dealers Welcome**

**No - Compounds / Sights/ Releases**

**AWARDS CEREMONY ( 1:30pm Sunday)**

## VENISON SPANISH RICE

2 slices bacon, chopped  $\frac{1}{2}$  tsp. salt  
 $\frac{1}{2}$  lb. ground venison  $\frac{1}{8}$  tsp. pepper  
 $\frac{1}{2}$  cup chopped onion  $\frac{1}{8}$  tsp. paprika  
Steamed rice to serve 4  $\frac{1}{2}$  tsp. chili powder  
1 #303 can stewed tomatoes  
(with celery, green pepper,  
and onion)

Saute bacon pieces, add onion and venison, breaking meat into small pieces. Add seasonings and cook until almost done. Add tomatoes and simmer 20-30 minutes longer. Serve over steamed rice. Yield: 4 servings.

## VENISON TERIYAKI

2 lbs. sirloin or round steak,  $\frac{1}{4}$  cup chopped onion  
 $1\frac{1}{2}$  to 2 inches thick  $\frac{1}{2}$  cup soy sauce  
1 can beef consommé 2 tbsp. lemon juice  
(condensed) 1 tsp. seasoned salt  
1 clove garlic 1 tbsp. brown sugar

Slice meat diagonally across the grain about  $\frac{1}{4}$ -inch thick. Prepare marinade by combining remaining ingredients. Pour the marinade over the meat and refrigerate overnight.

Drain meat and broil 3-4 inches from heat about 5 minutes. Baste with marinade, broil other side. Simmer remaining marinade to serve hot with meat. Makes 6 servings.

## VENISON SWISS STEAK IN SOUR CREAM

2 lbs. sirloin or round steak, 1 cup tart fruit juice,  
1 inch thick cranberry or apple  
 $\frac{1}{4}$  cup bacon fat or other fat 8 peppercorns  
1 clove garlic, crushed 1 tsp. salt  
 $\frac{1}{4}$  cup onions, minced 1 tbsp. butter  
2 cups water 4 tbsp. flour  
1 bay leaf  $\frac{3}{4}$  cup sour cream

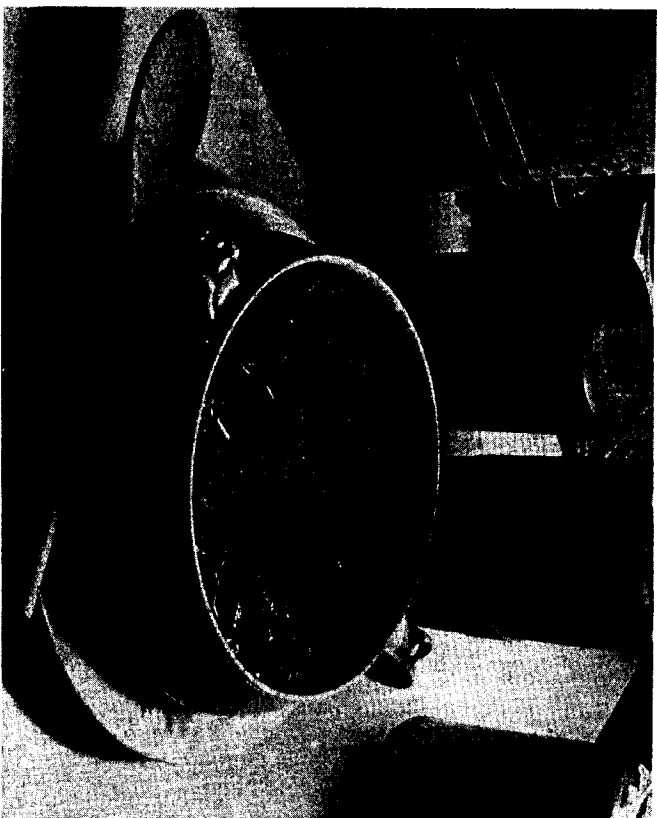
Cut venison into 2-inch pieces. Melt fat in heavy skillet. Add meat and garlic, and saute until brown on all sides. Arrange meat in 2-quart casserole.

Put onions in skillet and cook 2 minutes in remaining fat. Add water, juices, bay leaf, peppercorns and salt. Pour this mixture over venison in casserole.

## VENISON SOUP

1 lb. venison cut into bite-size pieces 4 large potatoes, cubed  
1-46 oz. can V-8 juice  
1 large can stewed tomatoes Tabasco sauce to taste  
Worcestershire sauce to taste 2 large onions, cut up  
3 medium carrots, sliced 3-4 celery stalks, sliced  
3-4 small summer squash, cut 2 bell peppers, cut up  
up

Put all ingredients into large covered Dutch oven or large covered pot. Bring to a low boil and cook until vegetables are tender over low heat. NOTE: Vegetables can be interchanged with whatever is desired. Quantity of vegetables in soup depends on size of vegetable used.



*Venison soup includes tomatoes, carrots, potatoes, celery, and summer squash.*

## BACKCOUNTRY VENISON STEW

lbs. venison cut in 1-in. cubes	$\frac{3}{4}$ cup chopped onion
tbsp. bacon drippings	4 medium potatoes, cubed
Water	6 medium carrots, sliced
tsp. garlic salt	1 green pepper, chopped
tsp. Worcestershire sauce	2 cups sliced celery
$\frac{1}{2}$ tsp. salt	3 tbsp. all-purpose flour
$\frac{1}{2}$ tsp. black pepper	$\frac{1}{4}$ cup cold water

Brown venison cubes in hot bacon drippings in heavy Dutch oven. Add water to cover, seasonings, and onion. Cover and simmer about 2 hours. Add potatoes, carrots, pepper, and celery, and cook about 20 minutes or until vegetables are tender. Taste and add more seasonings if desired. Dissolve flour in  $\frac{1}{4}$  cup cold water and stir into stew. Cook about 5 minutes and serve hot. Yield: 8 servings.

## STAGSHEAD LODGE ROAST VENISON

8-10 lb. venison roast	Approx. $\frac{1}{2}$ cup warm water
Salt & pepper to taste	Worcestershire sauce
Apple, peeled and sliced	Commercial barbecue sauce
( $1\frac{3}{8}$ oz. pkg.) dry onion soup mix	(optional)

Trim all fat from roast. Salt and pepper meat and place in roasting pan. Cover top of roast with apple slices. Stir onion soup mix into just enough warm water (about  $\frac{1}{2}$  cup) to make a paste; spread over roast and layers of apples. Sprinkle with Worcestershire sauce. Add  $\frac{1}{2}$  cup water to roasting pan. Cover and cook at 250°F for 6-7 hours. Add water as needed to keep roast from sticking. Test for doneness.

Discard pan liquid and apples before serving. Serve as entree with barbecue sauce, if desired. May also be served as an appetizer; cut venison into small pieces, insert toothpicks, and dip into barbecue sauce. Yield: 14 to 18 servings. This is an excellent recipe for older, tougher bucks.

## BRAISED VENISON CHOPS

4 tbsp. cooking oil	$\frac{1}{4}$ cup Tabasco sauce
2 lbs. venison chops	$\frac{1}{2}$ cup beer or ale
$\frac{1}{4}$ cup onion flakes	3 tbsp. biscuit mix
$1\frac{1}{4}$ tsp. salt	$\frac{1}{2}$ cup currant jelly (optional)

Heat oil in heavy skillet or Dutch oven. Brown chops evenly. Add onions, sprinkle with salt and Tabasco. Add beer. Cover and cook over low heat about 15 minutes or until meat is tender. Remove chops to platter and keep hot. Combine biscuit mix and currant jelly. Stir into sauce in skillet. Cook over low heat, stirring until sauce thickens slightly. Pour over chops. Serve immediately.

## VENISON CHILI

This recipe is best when made a day ahead of time as the flavors have a chance to blend well.

3 tbsp. salad oil	1-6 oz. can tomato paste
1 large onion, chopped	1-1 $\frac{1}{2}$ oz. can stewed tomatoes
2 cloves garlic, chopped	1 tsp. oregano
2 lbs. ground venison	2 tsp. ground cumin
1-4 oz. can green chilies	1 to 3 tsp. chili powder
1-10 oz. can beef consommé	2 cans kidney beans

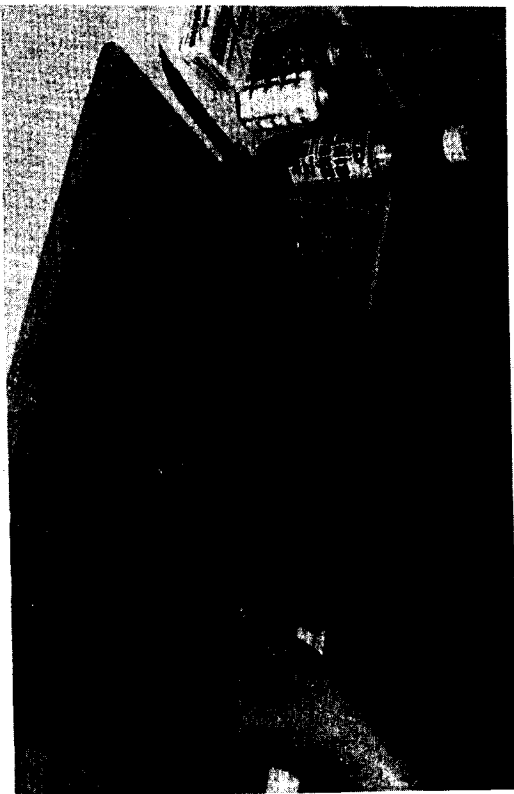
In Dutch oven or large covered skillet, saute onion and garlic in oil until golden but not brown. Add crumbled venison and cook, stirring often until mixture is browned. Stir in chilies with their juice, consommé, tomato paste, tomatoes, chili powder, oregano, cumin, and bring to boiling point. Cover and simmer for 30 minutes. Add beans with their juice and stir to blend flavors. Add more chili powder if desired and simmer for an additional 10 minutes. Remove from heat, let chili cool, then cover and refrigerate until serving. Before heating and serving, skim any excess fat from top of chili and heat at low temperature to prevent burning.

May be garnished with shredded Monterey Jack or cheddar cheese, and green pepper or onion rings.

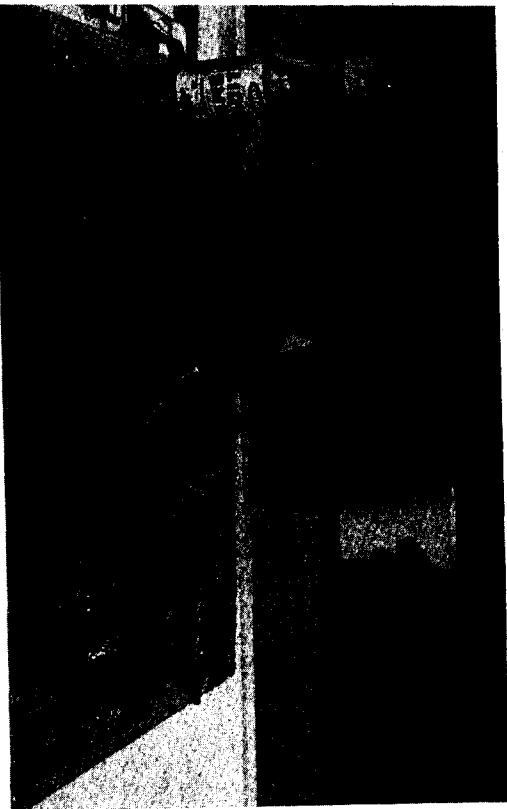
## VENISON JERKY — STAG

Every summer I find a few cuts of venison left in my freezer, usually roasts and round steaks. I have found that it is a simple process to convert these leftovers into tasty jerky in my own kitchen. In one Saturday afternoon, with visions of the forth-

**JERKY-CONTINUED PART 2**  
ming deer season, you can prepare enough jerky to supply on snacks for the entire deer season. (This method works just well with lean beef.)



*Step 1:* Trim off all fat and cut the meat along the grain into six-inch strips about one-half inch thick. Do not cut across the grain.



*Step 2:* Season the strips with salt, pepper, and liquid smoke or seasoning salt.

## CEDAR CREEK LODGE MEAT LOAF

2 lbs. ground venison	1/4 cup chopped celery
1/2 lb. pork or sausage	1 cup soft bread crumbs
1 tsp. salt & dash pepper	1/4 cup chopped parsley
1 minced onion (up to 1/2 cup)	1 cup milk (1 cup tomatoes may be used instead)
1 beaten egg	

Combine all ingredients and mold into a loaf. Line pan with foil and cook meat loaf uncovered for 2 hours in 350°F oven, or until done. Serves 8 to 10.

## VENISON MEATBALL APPETIZER

1 lb. ground venison	3 tbsp. butter
1/4 cup milk	3 tbsp. prepared mustard
1 medium onion, minced	1/4 tsp. thyme
3/4 tsp. salt	3 tbsp. each molasses and vinegar
1/2 cup soft bread crumbs	
1 cup flour	1/4 cup ketchup

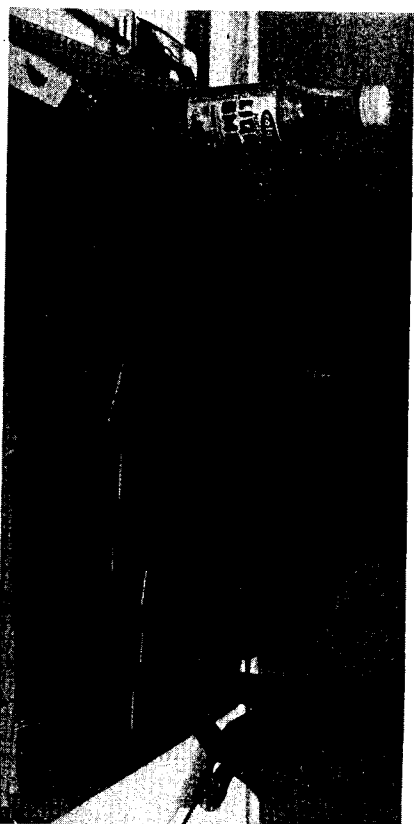
Combine first five ingredients, shape into bite-sized meatballs and flower lightly. In skillet, melt butter and brown meatballs. Remove meatballs, combine remaining ingredients and stir into skillet. Bring to a boil, add meatballs, and simmer 10 minutes, stirring occasionally. Yield: 50 meatballs.

## SWEET AND SOUR VENISON

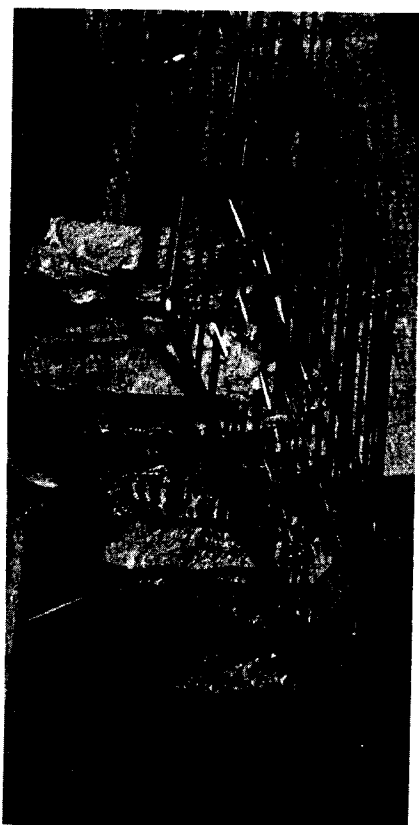
2 lbs. cubed venison	3 large green peppers
1/2 tsp. salt, dash pepper	1 can (8 oz.) pineapple chunks
1 beaten egg	1/2 cup sugar
2 tbsp. flour	2 1/2 tbsp. cornstarch
1 crushed garlic clove	1/2 cup vinegar
1/2 cup salad oil	2 tsp. soy sauce
1 cup chicken bouillon	cooked rice

Chop and boil peppers about 3 minutes, drain and set aside. Batter venison chunks in mixture of flour, egg, salt, and pepper. Brown in oil and garlic in frypan. Remove venison and retain 1 tbsp. of cooking oil in pan. Return venison to pan and add 1/2 cup of chicken bouillon; simmer for 10 minutes. Add pineapple and peppers. Combine sugar, cornstarch, vinegar, and soy sauce with remaining bouillon and add to frypan. Cook, stirring constantly until mixture is thick and hot. Serve over rice. Yield: 6 servings.

## JERKY CONTINUED - PART 3 - END



Step 3: Stick a round toothpick through one end of each strip.



Step 4: Suspend the strips from the oven rack, turning the heat on to 120 degrees. Leave the oven door slightly open so the moisture can escape. Heat the strips for about five hours or until the meat has turned black and there is no moisture in the center. When the strips are done, they should be completely dry, but flexible enough to bend without breaking.

Jerky has a high nutritional value and will keep for months without refrigeration. In fact, the only problem I have had with my kitchen jerky is keeping my family from eating all of it while we're planning our fall trips.

With a little care, venison can be tasty. Follow the rules from field to table, and enjoy your deer for many meals.