

# Fur, Fins and Feathers



March 2023

The Clubhouse is off Old Oliphant Road on Northacres road and off County Road 13 in Wiarton.

Next meeting, March 30th, 2023 at 7:30 p.m. Your participation is welcome and anticipated. For inquiries e-mail [bpsportsmen@gmail.com](mailto:bpsportsmen@gmail.com) or mail to P.O. Box 548, Wiarton, Ontario N0H 2T0

## Record Attendance - Family Day Open House



After a three year absence, the Bruce Peninsula Sportsmen's Association's annual Family Day Open House resumed, attracting record numbers. More than 300 kids, parents, aunts, uncles and various other categories of visitors, attended the event February 20th at BPSA club west of Wiarton.

This BPSA is best known for fish stocking, something it has done since the sixties to benefit the recreational fishery in local waters. BPSA volunteers have stocked more than 4-million fish in regional waters as well as completed rehabilitation projects in two Colpoys Bay Bay streams. Most visitors headed first to our hatchery to view thousands

of rainbow and brown trout to be released into Georgian Bay in the next year. Other BPSA programs were in the spotlight on Family Day.

After touring our hatchery, our guests enjoyed outdoors archery lessons, checked our indoors shooting range, got tips from firearms range masters, and had a chance to examine rare firearms some dating back to the eighteen hundreds.

Guests learned about our Invasive Species Awareness "Boot Scrubber Project", and about our plan to plant apple trees featuring the kind of apples deer love to eat. Guest were invited to cook hot dogs over an open fire. They also had free



refreshments served by members of our BPSA volunteer army.

After examining rare handguns, South Bruce Peninsula Mayor Garry Michi had high praise for this club and its volunteers.



Michi told BPSA Handgun Club President Al Hunter “over the years you folks have done very valuable work for our community... it is so important that you include the young people in what you do...I am a hunter and understand how important BPSA is to our outdoors community.”

BPSA Vice-President Kelly Lang thanked the dozens of volunteers “for helping to make a our open house a truly great day for all who participated. I was pleasantly surprised at the attendance we had and the interest expressed. It was busy and non stop and was great to witness. I salute everyone”!  
*by Stu Paterson*

















# Youth Firearms Safety Program

## Huge Success

This year we had a great group of kids, many were first time members to the kids.22 group. Everyone improved on their safe handling and their accuracy.

**Most improved shooter this year was Pyper Zwambag.** Pyper went from being a safe handler but not pulling the trigger to shooting very well.

**Top shooter this year was Case Benard.** Case was a quiet but accurate shooter!

**Top Novelty shooter was Wyatt Zwambag** who's accuracy on harvesting the paper moose, and turkey targets was amazing. When he gets his hunting licence I hope he will be as successful. However this will mean a short season for him!!

**Safest Shooter this year is Amelia Dickinson** who scored very well, always handling her weapon safely.

We would like to thank our safety officers for all their help without them showing up Rob and I would not be able to run the program. FYI we are always looking for new safety officers so if you are interested, next year we would love to have you help out!

This year all our prizes were donated which we really appreciate! So we would like to Thank Princess Auto of Owen Sound who donated hats, gloves, safety glasses and clips!

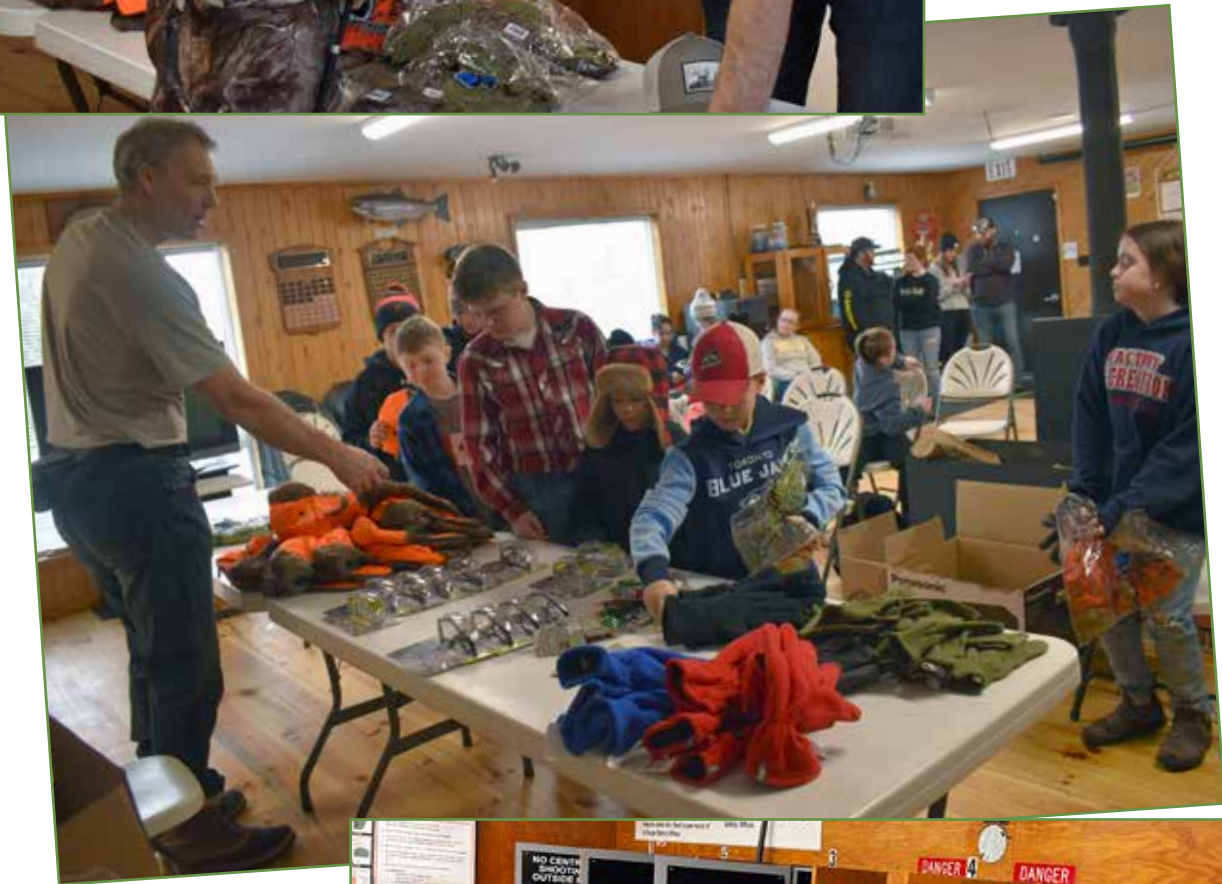
Millers Home Hardware and Building Supplies of Sauble Beach who donated 3 Fishing Rods.

No Frills of Owen Sound who donated Bacon and Peameal Bacon!

*Thank you for a great year and all the help Rob and Krista Quesnel.*

















# Fur, Fins and Feather Recipes

## **This is my favorite recipe for fish.**

Make a double tin foil pan and place on a cookie sheet to support it.

Spray with Pam so the fish doesn't stick to the tin foil pan.

Place skinned fillet pieces cut about 1 inch thick in the tin foil pan. Season with salt and pepper.

Slather the fillet pieces liberally with Helman's mayonnaise.

Sprinkle some Capers on the mayonnaise if you like their flavour [optional].

Crush potato chips, regular or salt and vinegar and spread

liberally on the mayonnaise.

Shred white mozzarella cheese liberally over crushed chips.

Top with chopped parsley or flakes for taste and looks.

Slide off the cookie sheet onto a preheated BBQ grill or oven rack and cook at 400 degrees for 15 minutes.

Slide the tin foil pan with cooked fish onto the cookie sheet and serve. Enjoy your catch.

Note. If you are using frozen fish. To remove any strong flavour soak refrigerated in milk overnight

**Ray Marklevitz**

## **Stag Goulash:**

### **Ingredients:**

750g - 1 kg lean meat cut in pieces.

1 tablespoon of oil

100 g of chopped bacon pcs.

1 chopped onion

1 chopped tooth of garlic

1 tablespoon of flour

salt and pepper

1 teaspoon of crushed juniper berries

1 tablespoon of powdered paprica

1 tablespoon of tomato paste

125 ml red wine

250 ml game stock or regular stock

1 tablespoon of red current jelly or cranberry jelly

125 g sour cream

200 g mushrooms

1 tablespoon of butter

Saute the onions, garlic and bacon in the oil. Add the meat and cover it with the flour. Add the herbs and tomato paste. add the red wine. Little by little add the game stock. Cook for approx. 60 min and medium temperature.

After coking stir in the jelly and sour cream. Saute the mushrooms in the butter and mix with the meat.

### **Dumplings:**

8 old stale rolls

300 ml warm milk

4 eggs

add a bit of grated nutmeg

1 tablespoon of fine

chopped onions

1-2 tablespoon butter

Cut the rolls in little squares. Saute the onions in the butter. Mix onions, milk, eggs, nutmeg and salt with the roll pcs. Leave to sit for 30 minutes. Form into a roll and wrap the roll in cellophane and tie off the ends. Wrap the roll in aluminum foil.

Heat salted water and place the roll of the heated water for 30 minutes. Serve in slices.

Cooked red cabbage and cranberries.

Of course you can use deer meat.

**Al Hunter**

Fins, Fur and Feathers wants your wild game and fish recipes.

How do you cook your venison? Moose or bear?

What all do you eat from your animal?

Turkey, duck, grouse, geese?

How do you cook it?

What about the fish you catch?

How do you cook your salmon or rainbow?

Fry, broil, BBQ, fish chowder?

We want to share your ideas and great recipes with your fellow BPSA members.

Email to [bpsportsmen@gmail.com](mailto:bpsportsmen@gmail.com)