

# Women's Hunting and Sporting Association

## October 2006 Newsletter

### WHSA Club Officers:

President: Sarah Ingle-Gazdecki 262-968-3873

Vice-President: Jean Tackes 262-246-1993

Secretary: Sue Krueger 262-968-9104

Treasurer: Rachel Dumke: 262-514-2131



### Board Members:

Sandy Sickels 262-968-9694

Jill Levy 414-351-1469

Cathy Knickelbine 262-628-2201

### President's Corner:

The leaves may be falling from the trees, however WHSA is blooming with fun! Fall always brings us together for a variety of activities!

We kicked off our fall season with our annual video archery event coordinated by Sharon. Thank You to Buck Rub Archery for their hospitality and forbearance. We always have a wonderful time gathering at Buck Rub Archery. The staff is always courteous and helpful. Video archery is a simulated hunting experience that is projected onto a large screen. You have to make decisions about which animal to shoot, what is the best shot you can take, and where on the animal you should aim. It is a fun game to increase your skill level. We shot a round of a combination of big and small game. Although the race was close, Jean came from behind to beat us all. Congratulations Jean! Thank you, Sharon for coordinating this event for us.

***On November 4<sup>th</sup>, we are having a group waterfowl-hunting excursion.*** We will be hunting on Phantom Lake in Mukwonago. At 11:00 am we will meet at Blue Bay restaurant and have a pre-hunt lunch. After lunch, we will head out to the lake to get everyone set up and hunt until closing. Everyone is invited, even if you know nothing about Waterfowl hunting and want to learn, please attend this event. There will be a mix of knowledgeable and inexperienced hunters. We are going to have a great time! We are sure busy in November.

***Our second outing will be a fundraising cookout at McMiller Sports Center in Eagle on November 11<sup>th</sup> from 8am to 2pm.*** We will be preparing food to sell to McMiller customers to raise money for the club. This year we have also decided to hold a 50/50 cash raffle during the day! When we are done fundraising, we are going to have a pump-action shotgun sporting clay shoot. What fun that will be! I am positive that our scores will be on the lower end but it is sure to bestow a lot of laughter. I think Sandy may have a leg up on this shoot as she only uses her pump-action! I am the event planner for these events so you can contact me for details about the addresses, licenses, equipment needs etc. Please let me know if you can attend either or both of these events so we can plan properly. Feel free to contact me via phone or e-mail.

I hope that those of you who hunt this fall whether it be waterfowl, dove, or archery have had successful hunts; but more importantly have had the opportunity to share the great outdoors with friends and family. I hope that you come to the next meeting on November 7th with great stories to tell!

Looking forward to seeing you all soon!

**Sarah Ingle-Gazdecki**

President

## Waterfowl Dates:

### Ducks

? **Northern Zone** \*: September 23 – November 21, 2006

? **Southern Zone** \*: October 14 - December 5, 2006

\* *Note the North/South zone line change. Please see [regulations](#) for more information.*

### Canada Geese

? **Exterior Zone**: September 16 – December 16, 2006

? **Mississippi River Subzone**: October 14 – December 15, 2006

? **Horicon Zone**: Four time periods from September 16 - December 16, 2006

o **Period 1**: September 30 (9:00 a.m.) - October 29, 2006

o **Period 2**: September 30 (9:00 a.m.) - November 3, 2006

o **Period 3**: October 14 - November 24, 2006

o **Period 4**: October 28 - December 16, 2006

? **Collins Zone**: Three time periods from September 16 - November 17, 2006

o **Period 1**: September 30 (9:00 a.m.) - October 1, 2006

o **Period 2**: October 2 - October 22, 2006

o **Period 3**: October 23 - November 17, 2006

### Other Geese

? **Light geese, brant (light geese: Snow, Blue and Ross)**: Seasons are the same as for the Canada goose zones and subzones.

? **White-fronted geese**: September 22 – December 16, 2006 (except in Collins Zone and Mississippi River subzone where dates are the same as for Canada goose hunting)

**Geese** - Dates are the same as the statewide gun season.

### Reporting Requirements

Hunters must report each Canada goose harvested within 48 hours by calling 1-800-99-GOOSE (1-800-994-6673). Hunters can monitor the Exterior Zone harvest progress by calling 1-877-833-2837.

**Next Meeting:**

Our next meeting is October 7, 2006 at 7:00 pm at Wern Valley. Please join us for a night out to talk about your activities and get a chance at our bag raffle.

**Recipe Corner: Venison Meatballs with Pasta Ribbons**

6 slices bacon, cut into ½ inch pieces	2 tablespoons chopped fresh sage
1 medium yellow onion, finely diced	1 ¼ cup plus 2 tablespoons vegetable oil
2 teaspoons minced garlic	1 cup dry red wine
1 pound ground venison (I think beef would work, too!)	¼ cup flour
¼ lb ground veal or pork	1 quart veal or chicken stock
½ cup breadcrumbs	1 tablespoon Dijon mustard
½ cup grated Parmesan cheese	½ cup heavy cream
2 teaspoons salt	4 tablespoons cold butter
1 teaspoon black pepper	2 pounds fresh pasta ribbons
Essence (I don't know what this is)	½ cup chopped green onions
2 tablespoons chopped fresh rosemary	

In a large sauté pan set over medium high heat, render the bacon until crispy, about 4 minutes. Remove the bacon from the pan and drain on paper towels. Add the onions to the pan and cook until soft, about 3 minutes. Add the garlic and cook until aromatic, about 2 minutes. In the bowl of a food processor, process the onions and garlic into a smooth paste, then set aside to cool.

In a large mixing bowl combine the venison and veal. With an electric mixer fitted with a paddle attachment, blend the meats together on low speed. (Alternately, blend together the ingredients with a large wooden spoon.) Slowly add the bacon and onion mixture, and once incorporated, gradually add the buttermilk, breadcrumbs and cheese in stages. Add the salt, pepper, Essence, rosemary and sage, and blend thoroughly.

Form the meat into 20 even sized balls. Heat a large sauté pan over medium high heat and heat 2 tablespoons of the vegetable oil. Add the meatballs to the pot in batches and sear on all sides. Remove the meatballs and add the red wine to deglaze the pan, scraping the bottom of the pan with a wooden spoon. Pour the pan juices into a cup and reserve.

Add the remaining vegetable oil and flour to the pan and cook over medium heat to make a light brown roux, stirring constantly, about 5-10 minutes. Add the veal stock to the pan and stir until the roux is completely dissolved. Bring the stock to a boil, then reduce the heat to a simmer. Let the sauce reduce for 15 minutes, then stir in the Dijon mustard and cream. Return the meatballs and reserved pan juices to the pot and cook for 20 minutes.

Bring a large pot of salted water to a boil. Add the pasta ribbons to the boiling water and cook until al dente, about 8-10 minutes. Drain the pasta, toss lightly with olive oil and keep warm.

Swirl the cold butter into the sauce and adjust the seasoning to taste. Serve the noodles topped by meatballs and sauce, garnishing each serving with chopped green onions and grated Parmesan cheese.

Yeild: 4 servings

Minutes of the Meeting, October 3, 2006  
(by Sue Krueger)

Meeting called to order 7:24 p.m.

Treasurer's report: No treasurer's report.

Secretary's report: was accepted as written in the newsletter.

Member's Activities: Everyone had a fairly good opening to the duck season.

Cathy got a big greater Canadian and a green-wing teal, a spoonbill and a blue-wing teal.

Sarah got a drake wood duck and did a great job of calling in a flock of geese. Her husband, Greg, got one of those.

Sue saw a lot of ducks but didn't hit any. She did get a grouse.

Jean missed a wood duck..

The raffle scheduled for October and November has been cancelled due to lack of response to our requests for products.

We are considering still having a cook-out at McMiller's.

Meeting adjourned.