

Swamp Road Sportsmen's Club
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Summer Trap League It's here already, yes summer trap league will begin next Thursday the 6th of June Like before it will be 10 weeks, 500 birds and will end on August 8th. The start time will be 5 pm until everyone has shot. Same as last year, up to 6 people on a team with the top 5 shooters counted for score. You must shoot 8 weeks for any of your scores to count. Yes, we can shoot a head, shoot behind it's all good. I'm sure we will have one or two Saturdays for people that need to catch up. I will post any weekend shooting at least one week ahead of time at the club. We will have brats and refreshments for sale. Come and join in some summer fun!

Shooters Fest So at the end of Summer Trap League it leads into Shooters Fest. Block off August 10th so you don't schedule something over the club's largest fundraiser of the year. The tickets are ordered and hope to have them for you to buy/sell the first week of trap season. Below is the guns on the ticket this year. All guns have wood furniture on them and are some nice prizes for anyone that enjoys a fine firearm or CASH!

1st Browning A-Bolt .300 Win Mag or \$575 Cash
2nd Mossberg Patriot .450 Bushmaster or \$525 Cash
3rd Stevens Model 334 .308 or \$425 Cash
4th Savage .22 Thumbhole Target or \$375 Cash
5th Savage 93R17 Minimalist .17HMR or \$275 Cash
6th Winchester Super X Pump 12GA or \$250 Cash
7th – 10th - \$100 Cash

Gun Board I have on a 100 square board a Browning Buck Mark .22 pistol. The donation is \$10 for a square, \$20 for 3 squares or \$40 for 7 squares. Try your luck and start your winning streak with a new gun for \$10. Call, email, text or track me down. Can't win if you don't play.

Club Project Bucket List Let's focus on this short list and if we get that done we can really dig in. And again, thank you to all that has helped so far.

1. Wash club windows.
2. Clean the clubhouse.
3. Pick rock off new range.

Canned Gopher Shoot I was checking the rifle range and once again it is getting overrun with those little critters! I'm not sure if they breed all winter or what? This year it will be Saturday the 20th of July. This is a very social event and is meant for all skill levels. Please mark your calendar and get ready to shoot some of those gophers in a can! I will be emailing the rules out and for those with email and for those that would like me to send them a hard copy please contact me. We really need some help exterminating these aluminum critters. Please join us and do your part to make our club free from canned gophers!

Speed Limit With the start of summer league I do want to remind everyone to be careful and slow down when coming into and leaving the club. It's all about club safety. We need to practice safety on the ranges as well as on the range roads and parking lot. The last thing I need to hear is that someone had an automotive related accident because someone was in a hurry or just "Coming in hot". Remember speed kills!

Upcoming Shoots Below is a list of the club events this year. Post them and put them in your fun calendar. Any questions on the shoot contact Earl Fisk.

- June 8th .22 Shoot
- July 20th Can Shoot
- August 10th Shooters Fest
- August 31st Marksmen's Paradise- Spray the steel.
- September 7th Pistol Can Shoot
- September 14th Lever action shoot.
- September 28th Belted Magnum shoot.
- October 12th Military Shoot
- October 26th Cold Bore Shoot
- November 2nd .22 Shoot

Recipe of the Month *Crispy Buffalo Wings* - Rest 3 lbs chicken wings & drumettes medium to large size - do not use small wings - on a wire rack in the fridge overnight (to remove as much moisture as possible). Mix together ½ cup ranch dressing, 3 tbsp whole milk, ¼ tsp garlic powder, ¼ tsp onion powder, 1/8 tsp sea salt, 1 tsp lemon juice and a pinch of black pepper. Store in the refrigerator until ready to use. Melt 3 tbsp butter in a small saucepan then add 1/3 cup Frank's Red Hot, 1 tsp Dijon mustard, 1 tsp Worcestershire over medium low heat for a couple of minutes. Add as much or as little Tabasco as you want- this will make it spicier. I added around 10 dashes! Set aside until ready to use. Mix together seasonings for the chicken: 1 tbsp baking powder, 1 tsp kosher salt *do not use table salt*, 1/2 tsp garlic powder, 1/4 tsp pepper. Note: I used about 1 tsp of salt which was perfect for me, but I like my food WELL seasoned. Use less or more depending on your taste. You can get away with less salt if you are going to coat these in the buffalo sauce as well. Pat the wings dry with paper towels. Toss to coat the chicken wings in the seasoning mix evenly. Place the wings on a wire rack on a baking sheet with at least 1 inch between each piece. Bake in a preheated oven of 450 degrees Fahrenheit with the rack positioned higher than the middle, but not all the way to the top. Set the timer for 30 minutes. After 30 minutes, flip the wings over and continue baking for another 20-25 minutes. I usually bake this portion for 23 minutes, but timing depends on your wings and oven. Reheat the buffalo sauce then pour over the wings to toss until fully coated. Alternatively, you can serve them naked and dip into the buffalo sauce (it will stay completely crispy for a longer period this way). Serve with ranch, carrots, & celery.

Crystal Ball June 6th Summer Trap League Begins, June 7th Club meeting, June 8th .22 Shoot, June 16th father's day, July 4th independence day, July No Club Meeting, July 20th Can Shoot .

Next Meeting The next meeting will be June 7th at 7 pm. This will focus on spring clean-up and getting ready for summer shooting season. If there is anything else that needs urgent attention, be sure to contact the board prior to the meeting.

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