

**Swamp Road Sportsmen's Club**  
**Swamp Road Sentinel**  
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**Christmas Raffle** I don't know where the fall went but it's time to talk about our winter raffle coming up. The raffle is on December 21<sup>st</sup> at the club. There will be a 50-bird trap shoot along with a rifle shoot. Eggnog, guns and missile toe, only the good life at the Swamp Road Sportsman's club. It's a fun day at the club even if you don't want to "HIKE UP YOUR SKIRT" and do any shooting out in the cold. As always I will have meat or booze raffles, Christmas caroling and a raffle for a couple nice guns or cash. Call, text or email me if you want some tickets. The following is on the ticket this year.

- 1<sup>st</sup> Henry Lever Action .410 Shotgun or \$650 cash
- 2<sup>nd</sup> Ruger Precision .22 LR or \$375 cash
- 3<sup>rd</sup> \$100 cash
- 4<sup>th</sup> \$100 cash
- 5<sup>th</sup> \$100 cash

**Gun Board** The next gun on the gun board is a Ruger Mark IV 22/45 Lite with quick sight. The donation is \$15 for a square, \$20 for 2 squares or \$75 for 10 squares. Not too many squares left so contact me to donate to the club and possibly win your next favorite gun. So try your luck and start your winning streak with a new gun for \$15. Call, email, text or track me down. You can't win if you don't play.

**New Trap/Skeet Range** Just in time for old man winter to set in we got the trap range in. We need to do the landscaping yet, but the trap is in and functioning. I appreciate all the club members that have helped with this big project. Next spring we will pick up where we left off and get the skeet range started. I would appreciate any help we could get for this project. Any skill level from getting me a beer, locating my tape measure, landscaping, masonry skills or carpenters. Please contact me if you would like to get involved with the project. Any skill level is welcome to help.

**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. Get the club ready for winter.
2. Help with the new trap range.
3. Help shoveling after snow events.

**Old Man Winter** With the recent cold temperatures it looks like we will get winter this year if we want it or not. With that said please use good judgment during snow events and warm spells that may happen. After a large snow fall give us a day or two to get plowed out. Don't go rutting everything up making it hard to plow. If it warms up, please stay off the ranges, grass or anyplace you may root up. Each year we spend countless man hours, gravel and dirt filling in ruts. Your help with this would be greatly appreciated.

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

- December 21<sup>st</sup> 50 bird trap shoot/ 300 yard group shoot

**Recipe of the Month** *Perfect Roast Chicken Recipe* Use a whole chicken for this recipe, preferably between 3½-4 lbs for a quick roasting time. This recipe would work fine with other poultry like a small turkey, grouse, or Cornish hen. Just adjust the cooking time according to size. No need to make fancy stuffing. Just stuff the bird with half an onion and some fresh rosemary, thyme, or parsley. These are optional but do add extra flavor to the meat. Garlic and butter are mixed with a bit of olive oil before spreading on the chicken. Feel free to add lemon to the pan as well, or other herbs, plus extra garlic. Add some kosher salt and a sprinkle of pepper to taste. Pat chicken dry thoroughly with a paper towel, inside and out. A dried-off bird ends up juicier on the inside with crispy skin. Tie the legs with kitchen twine and tuck the wings under for even cooking. Preheat the oven to a 450°F to sear the outside of the chicken. Lowering temperature cooks a bit slower and the result is perfectly tender chicken with crispy skin. I love to cook this in a cast-iron dish but an oven safe saucepan or a casserole dish will work too (no rack is required). Use a larger pan if you'd like to add veggies to the side of the bird. Cook the chicken until the juices run clear and it reaches 165°F on an instant-read thermometer inserted into the thigh (not touching the bone). Let the chicken rest 10-15 minutes before carving.

**Crystal Ball** December 6<sup>th</sup> club meeting, December 21<sup>st</sup> Christmas Raffle, December 21<sup>st</sup> 50-bird trap shoot and 300 yard group rifle shoot. No January Meeting, February 7<sup>th</sup> club meeting.

**Next Meeting** The next meeting will be December 6<sup>th</sup> at 7 pm. This will focus on getting ready for winter raffle. If there is anything else that needs urgent attention, be sure to contact the board prior to the meeting.

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Secretary SRSC

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