

Conservation Club of Brockport

www.ccbrockport.org

February 2018

585-637-5961

A CONSERVATION, SPORTING, and SOCIAL CLUB, FOR OVER 50 YEARS.

Deer Pool and Game Dinner

The 2018 Game Dinner was held a couple weeks ago and we had a very good turnout. About 58 people showed up to enjoy all sorts of tasty game dishes. Here are some of the dishes you missed out on if you didn't go: Squirrel Stew, Squirrel Cacciatore, Venison Cheeseburger Pie, Venison Sliders, Venison Italian Sausage with peppers and onions, Venison Barbecue and Venison Swedish Meatballs. There were also a few versions of Venison Chili. Thanks to all that brought dishes to pass and helped clean up.

Results of the Deer Pool were:

1st Place Rack: Jack Hall
2nd Place Rack: Brianna Fielding
Heaviest Buck: Paul Cardinale
Heaviest Doe: Brent Horschel

The 50/50 was won by Katea Vale.

General Meeting Reminder

Beginning this month, General Meetings will be starting at 7:00pm.

2018 Spring Raffle

As of Monday, 497 ticket stubs have been turned in. Not bad, but of the 880 tickets that were mailed to members, 380 are still out there, as well as additional tickets that were signed out at the bar. If you haven't purchased a ticket yet, we ask that you support your club and purchase at least one ticket.

Funds raised by our raffles help pay the bills and allow us to make repairs and improvements to the club.

As always, we ask that stubs and money be returned to the club as soon as possible.

Honoring Harold Cator



Senior Club member & trap shooter Harold Cator was awarded this new jacket at a ceremonial trap night presentation. It was awarded to Harold for his many years of dedication to the betterment of not only trap, but the Club as well.

The trap shooters got together and had the jacket made for Harold to show their appreciation. Over the years Harold has donated many new guns to the club to raise money, and recently donated a new Weber grill for grilling outside for the summer on Monday trap nights. Harold, a proud Marine veteran, continually makes himself available to help and guide new trap shooters whenever possible. Thank you Harold for all you do. "Semper Fi"

Generosity is Contagious

With a gesture equal to the generosity of Harold Cator, Paul Guglielmi purchased and donated Wireless Voice Release systems for the trap league. This was no small investment by Paul, and we'd like to thank him for his generous donation.

Indoor Range Repairs

With teamwork similar to a NASCAR pit crew, Paul Cardinale, Warren Diedrick, Jack Hall, Mike Shortt, Terry Dodson, Whip Luce, Larry Stratton, Terry Swanger, and Tim Bates gave up their Saturday last week and installed new armor plate backstops for the indoor range. The project, planned as a 2 day job, was completed in about 5 hours including a 45 minute lunch prepared by Mike and Julia Shortt.

Special thanks to Warren Diedrick and Whip Luce for removing the old backstops the week before and a special-special thanks to Whip for building the jack that was used to hoist the plates into location.

Euchre

The crowd continues to grow and we had 44 players at our February 3rd Euchre Night. If you haven't come to play yet, what are you waiting for? Put the following dates on your calendars and come on out. You're guaranteed to have a good time.

February 17th
 March 3rd and 24th
 March 24th
 April 14th
 May 5th

Camp Rushford

The DEC has started accepting registrations for their summer camp programs. If you have a child or grandchild aged 11-17 and would like the club to sponsor them to attend a summer camp this year, go to the DEC website below to find out how to proceed and be sure to inform the Board

of Directors that you would like them to consider sponsoring your child or grandchild. They will then inform you of the process.

www.dec.ny.gov/education/29.html

Blizzard League

After the January 13th shoot at Oatka and the January 27th shoot at 5-Point, Brockport is still in 3rd place with a 1 point lead over Mumford. Brent Horschel and Ken Eich shot 25's at Oatka and Tim Francisco and Gary Tveit shot 25's at 5-Point. Gary Tviet still holds the high average for Brockport at 24.00.

The league's next shoot is **Sunday the 10th at Brockport** followed by a February 25th shoot at Bergen. .

Sign up time for the bi-weekly shoots is from 8am to 1pm. To download a copy of the 2017-2018 schedule and to read the rules, go to:

www.blizzardleague.webs.com

If you would like more information, contact Paul Guglielmi at paul994pg@yahoo.com

(Paul recently took over as CCOB Blizzard League correspondent from Mike Camman who has decided to hand over the reins)

Open Trap

Monday Night Trap is open every Monday. Even ****holidays****. (see above) Shooting starts at 5:30 pm, and runs until 9:00 pm. All members are welcome as well as the general public.

The cost is **\$3.50** per round for members, **\$4.00** per round for non-members and **\$2** per round for shooters under the age of 18.

Members can purchase 10-Shoot punch cards for **\$30.00** at any of the Club's General meetings. If you are interested, free trap shooting lessons are available for beginning shooters.

****We could always use member help opening up on Monday nights, as well as stocking the houses, and scoring targets.****

Contact **Brent Horschel** at:
brent.horschel@gmail.com for details,
 questions, or if you'd like to help out.

Pistol

Turnout has been a little light to start out, but hopefully it will pick up. Shooting starts at 6:00 and it only costs \$4.00.

This league is for fun, with a slight emphasis on competition, and is a good way to improve your shooting skills and pick up some tips from the more experienced shooters.

Questions call Mike Shortt 548-9081.

Sporterifle

The 2017-2018 season is well past the halfway point, but there is always room for new shooters. Come on out and join us.

Shooting times are:
 Tuesdays at 12:30pm and 5:30pm
 Friday at 5:30pm

For more information about Sporterifle:
www.sporterifle.org , or contact Terry Swanger
 E-mail:
tswange1@rochester.rr.com
vicepresident@sporterifle.org
 Phone: 637-2925

Club Event Schedule

February

3rd Euchre Night 6:00pm
 7th Board meeting 7:00pm
 10th Blizzard League Shoot, 8am-4pm
 14th General meeting 7:00pm
 17th Euchre Night 6:00pm
 24th Range certification 8:00am

March

3rd Euchre Night 6:00pm
 7th Board meeting 7:00pm
 10th "Spring" Raffle 4-7pm
 14th General meeting 7:00pm
 24th Range certification 8:00am
 24th Euchre Night 6:00pm

25th Sporterifle Shoot-off 8:00am
 31st Private Party

April

4th Board meeting 7:00pm
 11th General meeting 7:00pm
 14th Euchre Night 6:00pm
 21st Flying Arrow set up 7-11am
 22nd Flying Arrow Registration 8-11am
 22nd Flying Arrow Shoot 8am-3pm
 28th Range Certification 8:00am

Club Rentals

Club facilities are available for rent for both members and non-members. The rates are very good and the facilities are great, with room for 150 guests, full kitchen facilities and a full service bar, etc.

The club's facilities are perfect for bridal, or baby showers, birthday parties and wedding receptions. Book your party early!

For more information e-mail Richard Pye at:
ccobrental@gmail.com

Note:

Please put "**Conservation Club Hall Rental**" in the subject line of your e-mail.

Ongoing Club Activities

Monday: 5:30pm **Trap Shooting**
 Brent Horschel: brent.horschel@gmail.com

Tuesday: 12:30 pm **Sporterifle**
 Terry Swanger: 637-2925

Tuesday 5:30pm **Sporterifle**
 Terry Swanger: 637-2925

Thursday 6:00pm **Pistol**
 Mike Shortt: 548-9081

Friday 5:30pm **Sporterifle**
 Terry Swanger: 637-2925

Rules of the Month

This month's rules are from the **Indoor Range Rules.**

Rule #15: Lock up range and return key when finished.

Rule #16: No alcoholic beverages on the ranges.

Rule #17: Human silhouette targets are not permitted on the range.

Recipe of the Month**Easy Cheesy Parmy Fish****Ingredients:**

- 1lb. white fish fillets (walleye, bluegill, crappie, tilapia, etc.)
- Fish seasoning (Old Bay, etc.)
- 1/3 Cup melted butter
- 1/2 cup processed grated parmesan cheese
- 1 Teaspoon garlic salt
- 1 Tablespoon mayonnaise
- 1 Green onion – Diced (green leafy part only)

Directions:

- Wash and pat dry fillets, place in greased baking dish, brush with melted butter and season.
- Cook in 400 degree oven until done (approx. 10 mins.)
- While fish is cooking, mix parmesan cheese, melted butter, garlic salt, chopped green onion, and mayonnaise into a paste.
- Spread topping onto cooked fillets and brown under broiler until slightly crispy.

Board Members

Paul Cardinale: President: dutch53@frontiernet.net

Jack Hall: Vice President: 293-2703

Lisa Proctor: Treasurer: lproctor88@gmail.com

Warren Diedrick: Secretary: 704-1174

Milt Cummings: Corresp. Secretary:
ccobnews@gmail.com

Board Seats

Rich Pye: rpye@rochester.rr.com

Milt Cummings: ccobnews@gmail.com

Jim Marshall: jgm@rochester.rr.com

Fred Fraser: 494-1235

John Kellogg: coachkellogg@hotmail.com