



WLSA NEWSLETTER

February, 2008

Well, this is my first newsletter and my hope is to provide all of you with information on what the club has accomplished, what it is currently doing and what is in the works. While the newsletter may not be fancy, it is my hope that it will be a source of information about your club and that it will encourage you to become more involved. Also, if there is something you want printed on these pages, whether it be articles, events, recipes, etc, please contact me. I can be reached by phone at 392-2504 or by email at wlsawebmaster@telus.net. Looking forward to hearing from you ~ Debbie.

MEET THE 2008 EXECUTIVE

President: Barry Jenkins
Vice President: Dave Keely
Treasurer: Ed Oliver
Secretary: Debra Powers-Barron
Sergeant at Arms: Wayne Biffert

Newly Elected Directors:
Corky Berkelaar
George Chignell
Terry Chupa
Roger Gysel
Gordon Mayfield
Moe Monita

Directors, 1 year terms:
Lorne Barron
Mike Chesley
Desi Cheverie
Gerry Lucas



WLSA GENERAL MEETING ~ February 18, 2008 ~ 7:30 p.m.
Location ~ WLSA Clubhouse on Bond Lake Road

On the agenda for our next general meeting is a presentation by Tom Wilkinson from BC Fisheries regarding the fish and bass infestation in Beaver Valley that is threatening our sport fishery. Your attendance is requested and your input is sought regarding this issue. Looking forward to seeing you at the meeting. Note that meetings are scheduled for the third Monday of each month at the WLSA Clubhouse on Bond Lake Road. Start time is 7:30 p.m. We have a lot to accomplish this year and we need your participation, knowledge and support.

IMPORTANT NOTICE FROM THE CANADIAN WILDLIFE SERVICE

The Canadian Wildlife Service is seeking sightings of flocks of Band-tailed Pigeons at grit, mineral sites or springs anywhere in B.C. in the late summer or early fall. If you have knowledge of the location of such sites at which you've observed flocks of these birds in the past, please send your sighting information and contact information to Andre Breault by email at Andre.Breault@ec.gc.ca Mineral sites such as these are important to Band-tailed Pigeons during breeding season, as they allow them to get the required nutrients to successfully raise their young. In addition, mineral sites allow biologists the best opportunity to survey Band-tailed Pigeon populations to keep track of their numbers and population trends. Hunters in particular may know of such sites as they are often used as hunting areas. Your help is much appreciated!



2007 WILD GAME BANQUET

A great time was had by all. Kim Judd from the Blue Spoon did an excellent job of catering the banquet which was attended by 100 people. The menu included:

Deer Roast with Thyme, Black Pepper, Dijon Mustard and Sea Salt
BBQ Elk ~ White Tail "Oktoberfest Roast" ~ Moose Chile Con Carne
Cajun Cougar ~ Sage Crusted Elk ~ BBQ 5 spice Moose Roast
Moose Stew ~ Buffalo Thai Satay ~ White Tail Kabobs
Bison Meatloaf ~ Elk Chuck Wagon Chili ~ Elk Meatballs
Roast Beef with Steak Spice ~ Mule Deer Bruchette
Elk Smokies ~ Roasted Potatoes ~ Gravy
Caesar Salad ~ Greek Salad ~ Pickle and Cheese Plates
Buns and Butter ~ Dessert Bars and Cookies

There was a cocktail bar which served a good selection of hard liquor, beer and wine as well as pop and juice.

Many items were up for auction and there were numerous door prizes. The Trophy awards were a big part of the night. Following is a complete list of all recipients:



2007 WLSA TROPHY LIST

Junior Trout: Kyle Gysel ~ 3 lb 8 oz

Trout – Fly Fishing Only: Wayne Biffert

Junior Spring Salmon: Kyle Gysel ~ 24 lb 2 oz

Spring Salmon: 1st – David Cassidy ~ 45 lb 9 oz & 2nd – Daryl Bucholtz ~ 35 lb

Junior Mule Deer: Eric Berkelaar ~ 77 5/8
Mule Deer Typical: 1st – Elmer Silva ~ 163 6/8 & 2nd – Roger Gysel ~ 132 7/8
Mule Deer – NonTypical: Rick Wilde ~ 144 6/8
Mule Deer in Velvet: Al Campsall ~ 81 2/8
Mule Deer – Typical – Archery: Dan Mobbs ~ 147 6/8
Mule Deer Typical Ladies: 1st – Dena Gysel ~ 121 7/8 & 2nd ~ Kerstin Slavens ~ 93 6/8
Typical White Deer: 1st – Dave Keely ~ 121 1/8 & 2nd ~ Mike Ramsay ~ 117 1/8
Moose Junior: Eric Berkelaar ~ 98 5/8
Moose: 1st – Len Berkelaar ~ 118 5/8 & 2nd ~ Dex Porter ~ 118 3/8
Black Bear: Pat Jasper ~ 20”
Wolf: Pat Jasper ~ 16 7/8
Elk: 1st – Moe Monita ~ 301 & 2nd – Hans Bloessl ~ 271 7/8
Open Big Game: Dan Mobbs ~ 111.71%
WLSA Sportsmen of the Year: Debbie Powers-Barron
Rear Ender: 1st – Christine Wagner & 2nd – Ryder Cheyne
Fishing Entry Draw: Wayne Biffert
Hunting Entry Draw: Rick Wilde
Moose Horn Raffle: Darwin Yuill

The Williams Lake Sportsmen’s Association would like to deeply thank all in our community who donated items for our fundraiser:

Blacky’s Truck & Car Wash ~ C.P. Electronics ~ Canada Post ~Cariboo Regional District
 Margetts Meat Market ~ Save On Foods ~ Mark IV Collision Repairs ~ Surplus Herbies
 Markey Mechanical Ltd ~ Mike Chesley ~ Ron Ridley Rentals ~ Spectra Power Sports
 Cariboo Saddlery ~ Cariboo Ski ~ Cariboo Wilderness Adventures ~ Chap’s Autobody
 Chilcotin Guns ~ DG’s Car Wash ~ Dollar \$ Dollar ~ John Cameron ~ Karen’s Place
 Mayfield Gun Repair ~ Mighty Loonie Plus More ~ Taylor Automotive Supplies
 Mike Ramsay ~ Mulberry Lane ~ Pablo Mountain Cattle Company ~ Tirecraft
 Pioneer Log Homes ~ Red Shred’s Bike & Board Shed ~ Esquire Barber Shop
 First Choice Haircutters ~ Grassland Equipment ~ Gustafson’s ~ Marty Beets
 Hub International Barton Insurance Brokers ~ Jack Boucher ~ Jelco Supplies
 Taylor Automotive Supplies ~ W.L. & District Credit Union ~ Eric Johansen
 Sun Valley Cariboo Division – United Petroleum Products Inc ~ Val Biffert
 Williams Lake Stampede Association ~ Ducks Unlimited Canada

Our banquet is an incredible event. I would like to invite all of our members to join in the celebrations and the fun next year.





CALLING ALL MEMBERS TO SEND IN 2008 PICTURES

Dena Gysel would like to put together a power point presentation of the 2008 Trophy Awards which would be shown at our next banquet early in 2009 and is requesting that all who make a submission for the awards also furnish us with a photo, either still shot or digital. It would also be nice to have a rolling photo album of other activities that have taken place throughout the year which could also be shown during the banquet. So send in your photos along with brief descriptions to Dena at denagysel@hotmail.com.



2008 BCWF FUNDRAISER ~ ADVENTURE DREAM LOTTERY

This year you get your choice of one of two grand prize packages or the grand prize winner can accept a \$3200.00 cash substitute.

Grand Prize #1 is a Langara Fishing Adventure for Two during May or September Salmon Showdowns. The package includes return airfare from Vancouver to Queen Charlotte Island and a scenic helicopter ride into the lodge, accommodations and all meals, including alcohol with meals. Also includes private fully guided boat, all necessary fishing equipment and marine clothing.

Grand Prize #2 is an official Jim Shockey's Hunting Adventure, a 6 day Canadian Whitetail Deer hunt for one person in Saskatchewan, Canada. The package includes license, tag, hunt cost, GST, transportation on the hunt, hotel stay on Saturday night prior to hunt and after hunt, return airfare departing from Vancouver to Saskatoon.

2nd Prize is:

A three day trip for two to Las Vegas provided by Howe Sound Travel which includes airfare departing from Vancouver

3rd Prize is:

A \$500.00 shopping spree at Italian Sporting Goods

Tickets are \$10.00 each. To purchase, contact Wayne Biffert at 392-7460 or send an email to Wayne at: wayne_biffert@telus.net

NOTE: Wayne will be bringing tickets to the next General Meeting on February 18, 2008.

HOLLOW SYMBOLS DON'T REDUCE CRIME

by: Lorne Gunter, National Post, October 29, 2007

There is probably nothing worse than a liberal with a bad idea; witness Stephane Dion's reference to the firearms registry in his response to the Throne Speech.

"The work of our police officers and the safety of our citizens would be threatened by the absolute dismantling of the gun registry," Mr. Dion claimed after the Harper government had promised to once again seek the repeal of the national database of firearms.

Too bad for taxpayers and gun owners that not even proof of the registry's futility is likely to persuade Mr. Dion to end his support of it. There were 605 murders in Canada last year, more (210) committed through stabbings than with guns (190). That in and of itself may have no bearing on the registry's ability to stop crime, although it does beg the question: if supporters of the registry are motivated by a sincere desire to reduce crime – and are not simply inspired by some irrational hatred of guns – why are these busybodies not pushing equally hard for a knife/stiletto/ice pick/letter opener registry? Surely what's good for the Glock is equally food for the Henkel. (Of course, it could also be the reverse: what seems instantly preposterous for us for tableware should equally instantly be obviously ineffectual for guns.) What does bear on the registry's lack of utility, though, are the figures on what guns are used to commit murder in Canada, who

owns them and whether or not they are registered. According to Statistics Canada "handguns accounted for 108, or over half, of the 190 victims killed by a firearm." Twenty-four more were killed with a sawed-off shotgun or rifle. Together, that's 70% of the total. Why is that important? Because sawed-off shotguns are illegal and Canadians have been required to register their handguns since 1934. A registry will never prevent crimes committed by illegal guns since, by definition, illegal guns will never be registered. And, if registration were capable of lowering gun crime, the first place we would see the benefits is with handguns. Yet even though handguns have had to be registered for the past 73 years, handguns have out murdered "long guns" since 1991 and, according to StatsCan, "the gap has continued to grow since." Registration has done nothing to keep handguns from becoming the murder's firearm of choice. It is also important to note that most handguns used in crimes have never been registered because they are owned by criminals who pay smugglers to bring them into the country illegally. So even if some way could be found to help registration reduce crime, our registry would have little impact on the greatest source of gun murders – handguns. Of the 48 guns recovered by police at murder scenes in 2006, just 18 (38%) were registered. It is not hard to imagine, either, that most of the 142 murder guns not recovered were also not registered. So it is entirely likely that of all the firearms used in homicides the total percentage that were registered is far less than 38%. If that is true, it adds even more credence to the claim that registration is not a crime-reduction tool. Gun registration is one of those hollow symbols that liberals introduce when they want to claim to be doing something to stop crime but are ideologically opposed to doing what might actually work. Mr. Dion and his Liberals have blocked Tory attempts to lock up three-time violent offenders longer, impose minimum sentences on criminals who use guns and make bail harder to win for persons accused of gun crimes.

Such real measures make Liberals cringe because they refuse to believe criminals have any responsibility for their actions and, thus, resist attempts to punish the convicted. Instead, to show their commitment to law and order, Liberals prefer to blame inanimate objects and harass those object's legal owners.

To give feedback on this article, email the author at lgunter@shaw.ca

RASPBERRY GLAZED GOOSE

This recipe, from Canada in the Rough, is a favourite in our kitchen. For more great game recipes, check out the Canada in the Rough website at www.canadaintherough.com.

- 4 large goose breasts, boneless and skinless
- 2 Tbsp sugar
- 2 Tbsp salt
- 1 Tbsp black pepper, ground

Blend together the sugar, salt & pepper and rub over the meat and allow to sit in the fridge for a couple of hours or overnight. This will draw out extra water and season the meat. Wipe off extra seasoning before cooking.

Heat a grill to medium and cook goose breast 5 – 6 minutes per side to medium doneness. Meanwhile, start the following and, as it is finishing, lay the cooked goose breasts in the pan to “glaze” with the sauce”

- 6 med onions, diced
- 2 Tbsp vegetable oil
- ½ cup vinegar
- ½ cup maple syrup
- 1 cup raspberries

Heat the oil in a skillet over medium heat and sauté the onions 5-6 minutes until they start to soften and look translucent.

Add the vinegar and maple syrup and turn up the heat to reduce the liquid by ½. Add the raspberries and reduce the heat.

Once the goose breasts are cooked to your liking, lay into pan and baste with the glaze. Remove the breasts to a cutting board, rest a few minutes and slice thinly.

Arrange on a plate and top with the sweet & sour raspberry maple onions.

