

Volume 2017 Issue 5

MAY 2017



NARRAGANSETT BOWHUNTERS

# CLUB NEWSLETTER

## **MAY IS MEMBERSHIP MONTH NBH SURVIVES ONLY BECAUSE OF MEMBERS LIKE YOU REMEMBER TO RETURN YOUR RENEWAL FORMS**

**THE CLUB OWES A BIG THANK YOU TO  
MEMBER JOHN SPECHT**



**JOHN SINGLE HANDEDLY INSTALLED THE FIRE ALARM  
SYSTEM RECENTLY MANDATED  
BY THE FIRE MARSHAL**



**THE CLUB OWES A BIG THANK YOU TO  
MEMBER MIKE PRIOR**



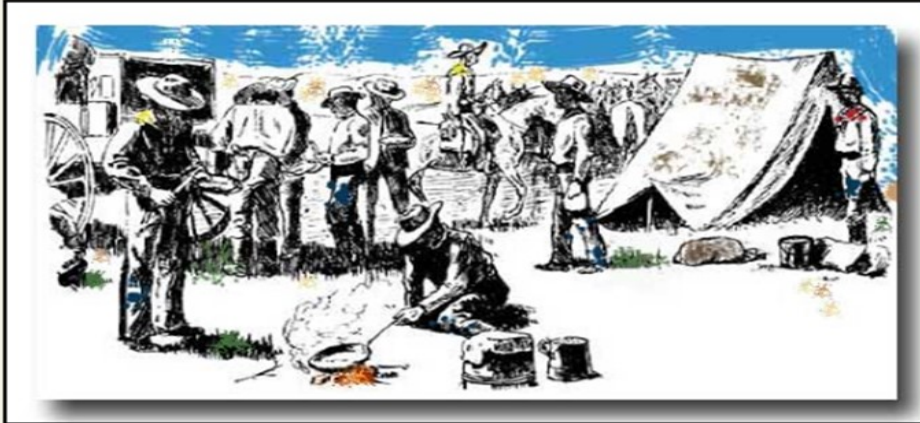
**MIKE IS WORKING TO RESOLVE THE PANIC HARDWARE  
ALSO MANDATED BY THE FIRE MARSHAL**



*Chronicle of the Old West* presents...

## The Chuckwagon

We come across articles from newspapers printed in the 1800's that contain recipes and cooking tips that you might find interesting. Some have become our favorites and others are simply amusing.



This coming June 24th the club will end the novelty Hunter Challenge Shoot with a chili cook off.



Last month the newsletter featured an article by Danielle Rose highlighting chili ideas from several club members. This month we delve into the mysteries of CORNBREAD. To this end we had tapped the recipe files of CHRONICAL OF THE OLD WEST's ([chronicleoftheoldwest.com](http://chronicleoftheoldwest.com)) Chuck Wagon. Keep in mind that several club members have their own SECRET recipes and you can expect some stiff competition along those lines.



Beat into one quart fresh buttermilk,  
one heaping pint of sifted corn meal,  
one teaspoon of soda and salt,  
one tablespoon of light brown sugar,  
and three lightly beaten eggs.

Beat all thoroughly together.

Pour into buttered pans.

Bake in a hot oven about twenty five minutes.

The batter may seem to thin, but it bakes up very nicely.



## Corn Dodgers

2 Cups yellow cornmeal  
2 Tablespoons butter or margarine  
1/2 Teaspoon salt  
1 Tablespoon sugar  
2 Cups milk  
1 Teaspoon baking powder  
Preheat Dutch oven to 400 degrees F.

Cook cornmeal in a saucepan with butter, salt, sugar and milk until the mixture comes to a boil. Turn off heat, cover, and let stand 5 minutes. Add baking powder. Spoon the mix onto the Dutch oven in heaping tablespoon-size balls, then bake for 10 to 15 minutes. They are done when slightly brown around the edges.



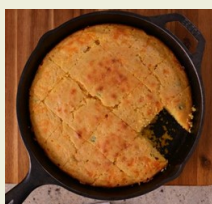
## Corn-bread With Yeast

(From an 1891 cookbook)

Scald one quart of sifted corn meal with boiling water to make a thick batter.

Add two tablespoonfuls of lard, half teaspoonful of salt, one tablespoonful of light brown sugar. Beat well. When it is lukewarm add one cake of compressed yeast, dissolved in one cupful of lukewarm water. Beat together and set it to rise.

When light, pour in greased tins about half an inch thick. Bake in a moderate oven fifty minutes.



## Crackling Cornbread

For six servings sift 1 1/2 cups cornmeal, 1/4 cup flour, 1/2 teaspoon soda, and 1 teaspoon salt. To this add 2 cups buttermilk, 1 egg, and 1 cup finely chopped cracklings. (Cracklings are the skin of the hog, which has been rendered of all fat until the pieces are very crisp and almost dry.)

Blend the above ingredients well. Pour the batter into a hot, well-greased baking pan, and bake at 425 degrees for about 25 minutes.

## **NARRAGANSETT BOWHUNTERS**

P.O. Box 1355  
North Kingstown, RI 02852

### **SUMMER OUTDOOR 3D LEAGUE**



**MON—SAT  
UNTIL JULY 29TH**

## **MAY OUTDOOR 3D RESULTS**

The May shoot brought 51 archers to the club despite a weekend Busy with other club's shoots and a Connecticut IBO Qualifier

**TOPGUN: MEN—Pete Dyer 264; Dominic Franco 237; Nick Franco 236**

**BOWHUNTER RELEASE: WOMEN—Beck Specht. MEN—Tom Hopkins 312; Damen Hall 292; Chris Connolly 297**

**BOWHUNTER FINGERS: MEN—Ken Sarvia 227**

**HUNTER CHALLENGE COMPOUND: MEN—Bob Riecke 270; John Specht 257; Blake Collins 249**

**RECURVE: MEN—Ken Paul 245; Mike Maher 223; Joe Rester 146**

**LONGBOW: MEN—Paul Fahlman 235; Larry Whitford 201; Steve Richard 186**

**HUNTER CHALLENGE TRADITIONAL: MEN—Bob Booth 182; Gene White injured reserve; Tony Teolis excused absence**

**PIMATIVE: Mike Dmytryshyn 221**

**YOUTH MEN: Jake Hall 242**

**CUB MEN: Dominic M 113**

### **SPECIAL CLUB THANKS FOR.....**

**ALL THOSE WHO BRAVED SATURDAY MORNING'S RAINS TO SET UP  
ALL WHO HELPED WITH SUNDAY REGISTRATION, MEALS,  
AFTERNOON PICKUP**

## **UP COMING CLUB EVENTS**



**PASTA NIGHT JUNE 10. \$12.00 ADULT \$6.00 CHILDREN  
UNDER 10. PAYMENT IN ADVANCE CONTACT TONY TEOLIS  
788-6802**

**RJFAA SHOOT: JUNE 25 and AUGUST 13**

**MONTHLY 3D SHOOT: JUNE 4, JULY 2, AUGUST 6, SEPTEMBER 10,  
OCTOBER 1**

### **SPECIAL 3D EVENTS:**

**VETERANS FUNDRAISER SEPTEMBER 9**

**CHRISTMAS TOY DRIVE DECEMBER 3**

**HUNTER CHALLENGE & CHILI COOKOFF JUNE 24 2:00pm**