



# THE ARROW

SUFFOLK ARCHERS AND BOWHUNTERS NEWS LETTER



Volume 1 Issue 40

Editor Jill Goeckner

JUNE 2012

## *A Letter from the President*

By now, many of you are aware of the demands placed upon us by the South Huntington Water District. They have requested a legal right-of-way in order to provide greater water pressure to the families that reside just outside our borders. While it has been our policy to be a good neighbor, our goal is to negotiate a settlement favorable to our club.

I tell you this because as president I'm proud to be working with the current board of directors. Every person has gone above and beyond what is normally expected. Besides the additional meetings and legal consultation; each person has done their part to educate themselves - - as best they can - - on this complex subject matter. I can't predict the outcome but I do know that we have a formidable team working hard in the club's best interests.



Within the last four weeks Suffolk Archers hosted two successful shooting events. The Turkey Shoot, hosted by Damon Licari and the Spring Fling, hosted by David Giangano. This is noteworthy because it was a "first time" for each director. I'd like to thank them for their efforts and say BRAVO on a job well done. The good news is: I have verbal commitments from both to host these events next year.

Plenty of fun summer events remain on the Suffolk Archer's calendar so please go out and enjoy our club!

— Tommy

## *Club News*

Hi all! Just want to update you on the progress we are making at the club. If you haven't been out to the club lately, I encourage you to try to get out one of these Sundays. The new target butts are a huge improvement to the field course...and make the course much more enjoyable to shoot. The construction and materials of the new target butts are more sustainable than the old targets that we used to have on the course, and the newly constructed stands add stability and protection from the elements. Overall, these new targets are definitely an improvement visually as well as functionally.

Slowly, but surely, the 3D Committee is still working on improving the 3D course. Some targets have been repaired, but more work is still needed. Also, we are working on buying some new 3D targets...again, a much needed improvement to make the course at Suffolk Archers more enjoyable as well as challenging. We will keep you updated on our progress as the work continues.

New targets are an overall improvement to any course, but require a little maintenance and care to keep them in optimal condition. One thing all of us can do to make sure our course stays in top condition, is to use Field Points ONLY, and nothing else...this will ensure the longevity of our 3D and field targets. We cannot stress enough how important this is to maintain the quality of our course and to the safety of our members.

— Joe Anderson

REMINDER: THE NEXT GENERAL MEMBERSHIP MEETING IS ON JUNE 20, SA LODGE.  
LONG ISLAND TRADITION JUNE 3rd, FIELD SHOOT JUNE 10th & MIKE JONES MEMORIAL PICNIC & 3D SHOOT JUNE 24th

## *A Living Legacy Endures: Mike Jones Remembered*

This past Memorial Day, I found myself sitting on my front porch making a new bow string for a recurve bow and thinking about my good friend and former Suffolk Archers President, Mike Jones. In particular, I remembered the night he taught me how to make a Flemish string, just one of the many things I learned from him. While sitting there twisting those strands together, I got to thinking of all the times we had together.

The one common theme in all my memories of Mike was how he was always willing to offer his time and knowledge to help others.

In one such role, Mike was a Master Instructor with the Sportsman's Education Program, an opportunity that allowed him to share his love of hunting and the outdoors with others.

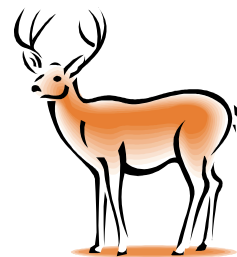
In recognition of his contributions over a lifetime, last month Mike was posthumously honored with the Wayne Jones Award of Excellence. This newly established award recognizes volunteer instructors who have demonstrated and contributed to the advancement of the Sportsman Education Program through enhancing students understanding and enjoyment of our wildlife resources.



Kelly Hamilton, Regional Coordinator for our region & her assistant Nicole Corrao, presented Mike's wife Dianne and his

daughter, Sharon, with the award along with a very touching speech describing Mike's dedication to the program, to the sport, and to his willingness to help his fellow instructors.

Some people touch your life but briefly, while others have a lasting flame that continues to burn bright and true, even after they have passed from this world into the next. It is a testament to Mike's dedication and indomitable spirit, that his message as an educator remains like a living legacy in remembrance.



## **A Message from your 3D Committee**

We are doing our best to provide you with shootable targets. Recently we have notices that some of our 3D targets have experienced an unusual amount of wear. As a reminder, only FIELD POINTS can be used on any of our targets, 3D, paper or knock a blocks. Under NO circumstances can broadheads be used, NOT EVEN THE PRACTICE BROADHEADS. The ONLY place a Broadhead can be used in the broadhead pit located at the top of the road.



*First Annual Chili  
Cook-Off a Fiery  
Hit!*

On April 22, 2012, Suffolk Archers had their **1st Annual Chili Cookoff**, which for such a dreary wet day, was a great success. Thanks to many, but I would like to name a few.

First Damon and his daughter ( Jessica ). Jessica sold the 50/50 tickets and did an outstanding job. She sold them with great enthusiasm and great success. Thanks

Jessica! Damon ran the Turkey Shoot, doing it with professionalism and vigor.

As for the Chili Cookoff, there were 9 contestants; some were late entries because we had a few last minute cancellations, but it all worked out. The decision must have been a hard one, because I tasted all and each and every entry was good! Here again, I must thank my wife Marylou for her help with the Cookoff and Mike Anderson's mom as well. My wife and Mrs. Anderson both ladled not only their chili, but everyone else's to the judges, who were the 50/50 ticket holders. My wife and I got there around 8ish and with the help of Joe T., we got the tables set up and the chili going. I would like to thank the Suffolk Archers Board members for their support of this event as well.



And last but not least: here were the winners of the Chili Cookoff prizes:



- ◆ 1st the 50/50 winner - **Mike Armstrong** \$162.50
- ◆ 1st place Contestant (I'm proud to say) was **Marylou Lutz** \$75.00 cash prize and beautiful plaque\*
- ◆ 2nd prize went to **Ernie Oliveri** ( not sure of the spelling ) \$50.00 and plaque\*
- ◆ 3rd place went to **Tony Pellot** \$38.00 and plaque\*

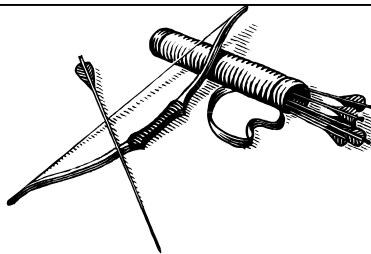
Thanks to all for participating and attending this unique event. To any one that knows me, I could go on and on (I write almost as I can talk). Sorry if i left anyone or anything out, but space is limited.

\* Plaques made and donated by **Paul Hatch** — thank you!.

— *Stan Lutz*

## Tackle Tips

### Re-Seasoning your Cast Iron Pans



Occasionally we all need to re-season a cast iron pan. Whether you found an old cast iron pan in your basement or a “friend” was trying to be helpful and scrubbed yours clean for you. You are now left with the chore of bring that favorite pan back to life. There are many methods that work from camp fires to 500 degree ovens. One of my favorites is a simple salt rub.

First scrub with fine steel wool to remove rust and grime if needed, add oil to cover the bottom, heat over medium heat until oil shimmers, let cool a bit, pour in a pile of salt, and using heavy gloves and paper towels, scrub with the salt and rinse. Repeat the oil/heat/salt until you get a nice black patina. Every so often I also tend to cook a something a little well stinky in the pan. In those case, against what I have been told, I will take a little soap and stiff brush to the bottom to clean it. Then put the pan on the burner over low heat to dry. After it's dry rub in some bacon fat, or vegetable oil if you don't have any bacon fat on hand. After that your pan is ready for the next meal.

*Be safe and have fun!*  
— FLETCH

## Hunter's Pot

### Cast Iron Potatoes & Eggs

From the kitchen of Frank Pellegrino



Now that you have that cast iron pan seasoned and ready to go, it's time to become a camp site hero. Here is a recipe that I came across awhile back right from Frank Pellegrino's kitchen for one of the best breakfast's I ever had.

#### Ingredients

- 1/4 cup olive oil
- 2 medium baking potatoes, peeled and diced
- 1 medium onion, diced
- Salt and pepper, to taste
- 8 large eggs
- 1/4 cup Pecorino Romano cheese, freshly grated
- 1 tablespoon fresh Italian parsley, chopped

#### Cooking Direction

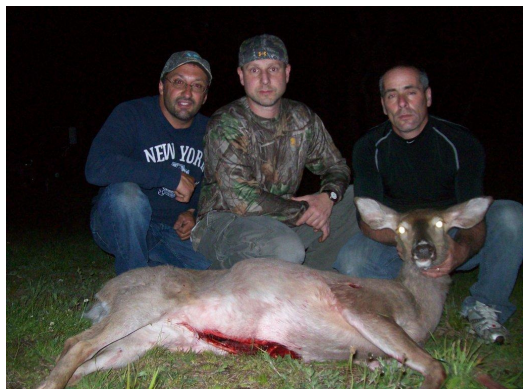
Heat the oil in large nonstick ovenproof or cast iron skillet over medium heat. Fry the potatoes until tender and golden brown. Add the onion and salt and pepper. Continue to cook until the onion is translucent, about 3 to 4 minutes. Meanwhile, whisk together the eggs, cheese, parsley, and salt and pepper in a large bowl. Add the egg mixture to the potatoes and onions. Cook, shaking the pan and gently moving the mixture from side to side with a rubber spatula as some of the liquid from the top reaches the bottom of the pan. Cook until the bottom is set and beginning to brown and the top is still loose, 2 to 3 minutes.

Flip the eggs by sliding them onto a plate. Then invert and slide the eggs back into the pan, cooked side up. Cook until the eggs are set, 2 to 3 minutes more, shaking the pan often to prevent sticking. If you prefer, rather than inverting the eggs, you can place the skillet under the broiler for 2 to 3 minutes until the top is set and lightly browned. Unmold onto a plate, cut into wedges, and serve.

# SADMC

## Hard at Work

The members of SADMC are hard at work and their efforts are paying off. Members Mike Klauber and John Vazlopes are two of our members who are putting in many hours in the tree stands at Juniper Hill and they are



harvesting deer early in the program. John took a doe a few weeks ago and Mike took this deer with a perfect 45 yard shot.

John and committee chairman Andy Deangelis assisted with the recovery of the deer. Andy is pleased to report that the crop loss at Juniper Hill is still at zero.




## Trading Post

**NOTICE TO MEMBERS:** This space is always available for FREE to those members who wish to swap, trade, or sell their archery equipment and/or provide notice of upcoming hunts. However, Suffolk Archers does not specifically endorse the products or hunting opportunities listed here.



Wolf Longbow 40# @ 28" RH  
68" length—\$260.00  
Call Rich 516-297-1239



**FOR SALE**  
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\$230.00

Draw weight 50 - 70#  
Draw length 28" to 30"  
Let off 65%  
Arrow speed @ 60# - 246 FPS

Comes as a complete bow package with 6 "Beman" Arrows

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## KNOCK-A-BLOCK

**JULY 8th, 2012**



This tournament is open to the public as well as to all members of Suffolk Archers, and may be shot with traditional or compound bows. Judo type points ARE REQUIRED FOR SAFETY with all bows.

- 8:00 am Registration and Practice Opens
  - 9:00 am Shoot Begins
- Compete for Awards or shoot for Fun with friends - Your Choice!
  - Members -- Free in all classes
  - Non-members: Adult (\$20) • Youth (\$5)
  - PeeWees shoot Free

**SMITH POINT ARCHERY** 215 East Main Street  
Patchogue, NY 11772 (631) 289-3399  
Smith Point Archery is Long Islands archery and crossbow headquarters. We stock the largest selection of bows and crossbows. Come in and see the latest crossbows from Barnett and PSE as well as bows from Hoyt, Mathews, PSE, Martin and Mission. Many models are available to demo. Try before you buy!

**The Arrow**

PO Box 8087

Hicksville, NY 11802-8087



Don't miss our next

**GENERAL  
MEMBERSHIP MEETING**

**SUFFOLK ARCHERS LODGE**

**JUNE 20, 2012 at 8:00pm**