



May–June, 2009 Volume 59, Issue 3

Our Mission: To promote the conservation of fish and wildlife and to protect and enhance the habitat they depend on.

Newsletter

Check out our Website: www.sfga.ca

Regular Meetings on the second Tuesday of the month at:
Mountain View Auditorium - 17th Ave SE and Garden Road
(unless otherwise announced)

Seminar

May 12, 2009 at 7:00 pm

At Bass Pro Shops Meeting Room
(located upstairs between the archery and gun counters)

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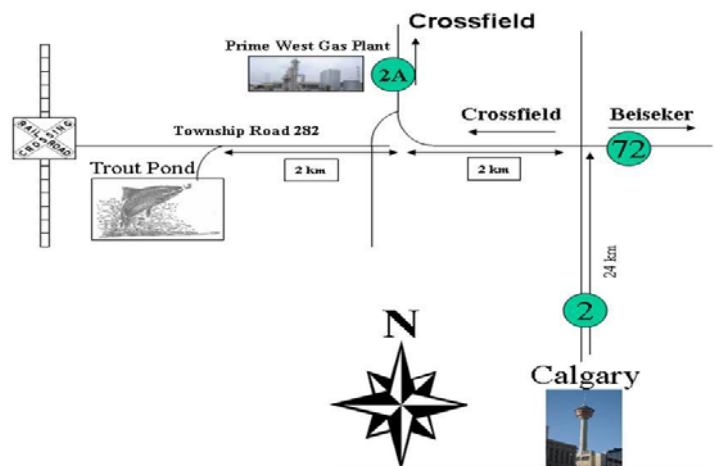
1. May Seminar
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BBQ At The Fish Pond—June 16, 2009

Come when you can, leave when you must.

Burgers & pop provided.

Bring your fishing tackle.



Fun Fishing Day For Persons With Handicaps

Sunday June 14, 2009 Itinerary

8:00 am - 9:00 am: Participants requiring transportation will be picked up at CNIB (15 Colonel Baker Place N.E.) .

9:00 am - 9:30 am: Participant registration. Pick up bait and fishing equipments.

9:30 am - 11:30 am: Fishing.

11:30 am - 1:00 pm: BBQ Lunch. Snacks and refreshments will be available throughout the day.

1:00 pm - 3:00 pm: Fishing. Fish caught during the day will be cleaned for the participants and given back to them to keep as they head home.

4:00 pm - 6:00 pm: Awards Banquet and Dinner at Air-drie Legion.

6:00 pm - 7:30 pm: Participants who require transportation will arrive back at the CNIB no later than 7:30 p.m.

We're still looking for a few more volunteers. Call Dean Barysien (403-281-5920).



Trophy Update

The following club (C) and keeper (K) trophies remain to be picked up. Picking up the club trophies is optional as they need to be returned to the club before next years awards dinner. Contact Darren Thomson at 698-1332 to arrange pickup.

Sarah Quinn: Photography - Out of Province (K).

Austin Sproule: 17 & Under Largest Big Game (C+K).

Vanessa Harrop: Largest Cutthroat C&R (K); Largest Trout (C+K); Largest Walleye C&R (K).

Ted Kelter: Annual Pheasant Derby (C+K); Annual Largest Pheasant (K).

Bill Oriold: Largest Snow Goose (C); Largest White Fronted Goose (C).

Peter Litwinow: Largest Typical Mule Deer (C+K).

Pat Johnson: Largest Big Horn Sheep (C+K).

Todd Puzey: Largest Archery WT Deer (C+K).



Boat and Sportsmen's Show 2009

Another show is successfully into the books. Thanks again to those 50 volunteers who helped make the show a positive experience for the Sarcee Club. Here are the stats for the past few years. If anyone would be interested in helping out on the

Year	Profit	Kids Fishing	Bird Houses
2001	\$3300	851	
2002	\$3250	702	176 blue / 22 duck
2003	\$3250	587	225 blue bird
2004	\$3200	571	
2005	\$3250	558	
2006	\$3400	605	145 blue bird
2007	\$3750	688	130 blue bird / 2 bat
2008	\$4000	800+	215 bird houses
2009	\$3900	778	200 bird houses

Committee to organize the Boat and Sportsman's Show for Sarcee please give Pat Quinn a call at 403-730-2082. It always helps to get some new people with fresh ideas involved. Think about it, the next meeting isn't until October and we only meet 3 or 4 times to complete the planning.

Patrick Quinn

The Recipe Corner

Ginger Venison*

Submitted by Darren Thomson

<ol style="list-style-type: none"> 1. 2 pounds elk steak 2. 1/3 cup ginger root, peeled and cut in 1/8" thick slices 3. 2 med Onions sliced 4. 2 cloves minced garlic 5. 1 teaspoon sugar 6. 3/4 cup soy sauce 7. 2-3 tablespoons oil 8. 2 tablespoons corn starch 	<ul style="list-style-type: none"> • Cut steaks across the grain into 1/4" thick slices. • Layer venison, sliced onions, garlic, and 1/4 cup ginger root in a glass bowl. Combine soy sauce and sugar and pour liquid over meat. Cover and refrigerate 45 minutes to 1 hour. • Heat oil and cook 5 to 6 slices of ginger root until browned. Remove and discard ginger slices. • Drain the majority of the soy sauce from the meat and onion marinade. Add meat, onions, garlic, and ginger slices to oil in the skillet. • Sauté 2 to 3 minutes, then sprinkle corn starch over meat and stir. Continue cooking until meat is completely cooked. Add additional soy sauce to taste. • Serve over white or coconut rice.
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* Recipe from: Amazing Venison Recipes (by Jim Zumbo)

Do you have a favourite fish or game recipe? If so email the recipe to newsletter@sfga.ca and we'll try to get it into the newsletter.

Please Help us say Thank You to the following Businesses and Individuals. They helped us make our annual Banquet Fund raising efforts another great success. Patronize their business where you can, and if possible let them know that you belong to *The Sarcee Fish and Game Association* and appreciate their help.

Alberta Fish & Game	CWD Windows & Doors	Pheasants Forever
Alberta Hunter Education	Cycle Works	Pradaco Enterprises
Alberta Outdoorsmen	Delta Water Fowlers	Pro Line Shooters II
Army & Navy	Dominion Auto Glass	R.G.O. Office Furniture
Arpies Industries	Ducks Unlimited Canada	Ranchman's Restaurant Inc.
Aztec Inspection	Federated Insurance	Ranchman's Saloon
BK Liquor	Fish Tales Fly Shop	Raven Wear
Bank of Nova Scotia	Flair Graphics	Rivard, Bob & Janet
Bank of Nova Scotia	General Paint	Rona - 32 St.
Bradley Technologies (Canada) Inc.	Gregg Martineau Projects	Russell Sporting Goods
Calgary Exhibition & Stampede	Halford Hide	Second Look Painting
Campers Village	Homestead RV & Marine	Silver Willow Golf & Sporting Club
Canadian Pheasant Company	Humpty's Family Restaurants	Smith International
Canadian Tire - Macleod Tr.	ICI Paints	SportMart - Forzani's Group
Canadian Tire - Shawnessy	Jim Bows Archery Ltd.	Sports Scene Publications Inc.
Canadian Waterfowlers Pro Shop	Jim Clarke	Sunnyside Greenhouses Ltd.
Chase, Bryce	Kapjek, Jonn & Fay	T.J. Schwanky
CHQR - AM 770	Leighton, Jeff & Sarah	The Fishin' Hole
CMC Framing	Les Fleurs	Trevor Docoste
Clean Max Inc.	Leslie Leishman	Waste Management
Clearwater Publishing	Mclver, Wendy	Wendys Restaurants
Corus Entertainment	Monarch Siding Centre Inc.	Wholesale Sports of Canada Ltd.
Country Pleasures	Mother Tucker's	Windsor Plywood
Corinthia Liquor	Mountain Crest Liquors Inc.	Woodridge Ford Lincoln
CTR Refrigeration	Nielson, Jack	World Health Club - Sundridge

Also help us give a big thank you to our club members who donated meat for the banquet. It wouldn't be possible to do the banquet without the donations we receive from our club members!

Horizon Meats (Todd & Stu), John Komanoski, Murray Schultz, Lawrence Swann, Dean Dwernychuk, John Sheldon, Bob Rivard, Glen Hart, Jerome Soplzouk, Dan Radomske, Jeff Leighton, Art Beck.

Hen Pheasant Release Once Again A Success

Some members of Sarcee once again volunteered their time and efforts to participate in the annual hen pheasant release. This program was started years ago in an effort to get breeding hens mixed in to the wild in areas that are known to hold good pheasant populations. The club was allocated 400 hens which were subsidized by the government. Along with the hens this year and with money raised from the ministers tags, the government also gave us some roosters to be released with the hens at ratio of 1 rooster for every 12 hens. Unfortunately the government grant was only enough to cover 23 roosters, so we purchased another 9 roosters through the club to satisfy the desired release ratio.



On Sunday April 5th, Vince Aiello, Joseph Silvestro Sr, Joseph Silvestro Jr, and myself picked up a total of 192 hens and 16 roosters from The Canadian Pheasant Company in Brooks. Vince took half the birds and the Silvestro clan took the other half. We spent the rest of the day releasing the birds in to good habitat and areas that we not only knew held good pheasant numbers, but also where we saw wild birds that day. All the birds we released that day were in good health, strong flyers, and some of the hens were already laying eggs.

The remainder of the birds were picked up on Saturday April 18th by Art Yeske, El Peterson, and Wes Sproule. Art and El took a total of 96 hens and 8 roosters, and Wes took the same. These birds were also released in to the wild with great success that day. Art reported to me that they heard many crow calls from wild roosters that morning, and throughout the day, which indicates a good rooster population and also perfect timing to be getting those hens out there.

I would like to take this opportunity to once again thank these members for their time and support of this program. I feel it was a great success and will certainly benefit the pheasant population in this province. I plan on going back to some of the areas and checking with the landowners in coming months to see how the birds I released are doing. I will try and give everyone an update in coming newsletters.

Your Bird Chairman,

Carmelo Silvestro

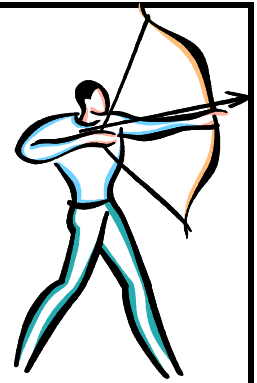


Resolutions

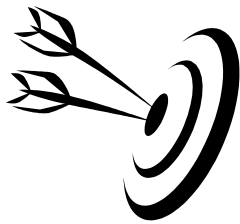
Hunting & Fishing Resolutions can be brought forward at any general meeting. They need to be written and approved by SFGA by the September General meeting in order to make the Zone 2 meeting in October.

BC Archery Shoots

Sarcee Fish & Game has received an invitation from the Lake Windermere Rod & Gun club to attend their archery shoots. There are 3 held each year using different formats.



If you are interested, check out their website <http://www.lwdrodgun.org> or contact Norman Hendricks at hendricks@explornet.com.



Fish Feathers Game

Do you have a nice picture of any fish or game you have harvested? If so email a picture with some details to newsletter@sfga.ca and we'll try to get it into the newsletter.



Jim Clarke with a great opening day Alberta Turkey!



Shawn Nicholson with his 2008 mule deer. Harvested 1 day before his 40th bday!

Are you viewing this newsletter in Black & White? Would you like to view it in colour? If so, send an email to newsletter@sfga.ca and we'll take care of it.