

# Qua-Ke-Zik

## BULL SHOOTER

### JANUARY-FEBRUARY 2017

#### Membership Status

Congratulations to our new:

Full Members: Kathleen Backing, Audra Hysell, Matt Jenca, Terri Meyerink, Gary Mulick, and Andy Schwerke

Social Members: Ross Krick, Mike Romenic, Bill Smith, and Mike Sweeney

#### Fall Party

Saturday-October 21<sup>st</sup> There will be an increase in the number of tickets to 300. Committees to be formed to plan and carry out the party so all members will be able to enjoy time with friends and family.

#### Annual Game Dinner

The Annual Game Dinner was held on February 18<sup>th</sup> and was a huge success and everyone had a great time. Hope to see at the next one!

#### Winter Leagues

All the winter leagues have started in January 2017. Please get with Charlie Schwaiger if you are interested in the

pistol league. League ends at the end of March.

#### Date to Remember/Club Rental:

- April 22—Matt Grieves
- June 3—Gary Olrich
- June 17—Gary Olrich
- October 21---Fall Party

#### February Board Meeting

February's Board meeting is scheduled for February 21, 2017. Same place same time.

#### Archery Range

Cost \$1 for adults. Youths 17 and under can shoot for free.

#### Range and Field Shooting Hours

9AM-One-half hour after sunset.  
Skeet/Trap: 9AM-10PM.

Skeet/Trap is open to the public and social members on Tuesday nights. Full members have access daily from 9AM-10PM

## Website

We are also on Facebook, check us out and upload your photos!

To have them posted on the website send them to Chris Baker at:  
[www.Qua-Ke-Zik.org](http://www.Qua-Ke-Zik.org)

## Hunting Fees for Exclusive Members:

Fees are due by the end of the March 2017 Business Meeting.

## Election of Officers for 2017:

President:	Rick H.
Vice President:	Ray B
Treasurer:	Bob B.
Secretary:	LaDonna G.
Sergeant of Arms:	Rob D.
Field Captain:	Mark Goss

## Advisory Board Members

<u>2<sup>nd</sup> Year</u>	<u>1<sup>st</sup> Year</u>
Gary P.	Jeff D.
John B.	Scott Y.
Dick S.	Wayne S
Duane M.	

## Club Phone Number

616-642-9800

**SEE YOU AT THE CLUB!**

## For those who like to cook:

### Sautéed Morels

1 Tbsp. butter, mild olive oil, or a mixture of two  
2 Tbsp. thinly sliced shallots  
½ tsp. Dijon Mustard or creamy horseradish, optional  
2 Cups clean, sliced morels  
1 tsp. fresh thyme, or ½ tsp. sea salt and black pepper  
Scant dash or wee pinch of nutmeg or cayenne pepper, optional

In a skillet heat the butter/oil until melted and hot. Add the shallots and sauté until shallots begin to look translucent. Add the morels and cook until fragrant and softened. Add the thyme, salt and pepper, and optional seasonings to taste. Sautéed morels are great with steaks, fettuccini Alfredo, in quiches and omelets, and on toasted bread with a bit of Brie or fresh Parmesan.

Recipe taken from Backwoods Home Magazine Mar/Apr 2017 Issue #164