

Qua-Ke-Zik

BULL SHOOTER

JULY-AUGUST 2017

Membership Status:

Congratulations to our new Full Member: Joe Eckelstafer. Also to our new Social Members: Tim Girvin, Dave Hogan, Gary Hubbard, Ed Martin, Stephan Rice, Joel Shuck! Welcome to the club!

Fall Party:

Saturday-October 21st: Dinner will be catered by Night Hawk Food and Spirits. Doors open at 4:00 pm. Ray has sign-up sheets for those who wish to volunteer to sell tickets or do the walk around with the guns up for raffle. The last date for people to buy tickets is September 26, 2017. The caterer needs a firm head count therefore **NO** tickets will be sold after this date!

Calendars

Calendars will now be on the website and on the newsletter. These will show upcoming events, Clubhouse Rentals, Sunday workers, and dates that the club is closed to the public due to the holidays. The club is open on those dates for members. The club house will only be open **IF** a full member happens to be there on those dates. The rifle range is open to all members. When there is a clubhouse rental the calendar will also reflect if shooting is permitted that day. If you see a mistake on the calendar please contact LaDonna Ghareeb at (616) 460-0850 to correct any possible issues.

The Chuck Tiesma Shoot:

The Chuck Tiesma Memorial Soot will be held on September 24, 2017 at 10 AM. If you have any questions regarding the

shoot see John Black for any and all details.

Websites:

We are also on Facebook, check us out and up load your photos! To have them posted on the website send them to Chris Baker at: www.Qua-Ke-Zik.org

Range and Field Shooting Hours:

Skeet/Trap:

Sunday & Tuesday Evening

Rifle & Outdoor Pistol

Daily 9:00 am to Dusk

Enclosed Pistol

Sunday & Tuesday Evening

Archery Range:

Cost \$1 for adults. Youths 18 and under can shoot for free.

New prices:

Updated prices have been posted on the door to the clubhouse; please look at them. If you have any questions, please ask.

Round Robin Dates:

Creston:

Tuesday—Sept 12th 4pm until dark

Sunday---Sept 17th 9 am until 4 pm

Banquet to follow

Dues for the 2017/2018 Year

Membership renewal begins September 1st, 2017 to October 31, 2017. The dues renewal form will be on the website.

Everyone will need fill out and enclose the form and your card with your dues if you send it in by mail. LaDonna will be at the

club on every Tuesday 5-8 pm and Sunday from 12-3 pm in September and October. If you do not have your dues in by the 31st of October you will be terminated as a member and will have to start the membership process over as a social member.

Officers and Advisory

Board Members for 2017:

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

2nd Year

Gary P.
John B.
Dick S.
Duane M.

1st Year

Jeff D.
Scott Y.
Wayne S

Club Phone Number:

616-642-9800

SEE YOU AT THE CLUB!

For those who love to cook:

Fried Stuffed Potatoes

These fried stuffed potatoes are so good they disappear in a flash. This recipe makes about 8 large potato balls or 12-15 medium potato balls. Smaller versions work great for parties, while larger versions make a good supper, served with a salad.

5 large potatoes, boiled until tender and mashed until smooth
3 to 4 Tbsp. sour cream
1 Tbsp. olive oil
1 minced onion
4 cloves minced garlic
 $\frac{3}{4}$ lb. ground beef (or ground meat of your choice)
1 tsp. salt
1 tsp. black pepper
1 tsp. ground cumin

1 Tbsp. ground coriander
2 Tbsp. tomato paste
1 Tbsp. red wine vinegar
2 large eggs
2 Cups fine bread crumbs
1 Cup flour
vegetable oil for frying

Add enough sour cream to potatoes to make them tacky enough to work with your hands for forming into balls, then set aside. Heat olive oil in skillet and sauté onion, pepper, and garlic until onion is soft. Add ground meat and cook until crumbly and browned. Add seasoning, tomato paste, and vinegar. Allow meat mixture to cool to room temperature. Beat eggs in a bowl, set aside. Place bread crumbs and flour in separate bowls. Now form potato balls. Take a handful of potatoes and divide it into two pieces. Form each portion into a small bowl shape and fill each with bowl with ground meat mixture. Place the bowls together to form a ball, seal by working the seam smooth with your hands. Roll the ball in flour, dip into beaten egg, and dredge in crumbs. Place on foil or waxed paper and repeat until all balls are formed. Refrigerate 3 to 4 hours. (At this point, they can be frozen.) To cook, heat a frying depth of vegetable oil in a deep fryer or large heavy-bottomed saucepan to 350 degrees F. Working in batches to avoid crowding, fry the balls, using tongs to rotate them for even browning, until crispy golden, about two minutes. Drain on paper towels. Serve warm with a dipping sauce.

(Recipe taken from Backwoods Home Magazine Mar/Apr 2016 Issue #158)