

Qua-Ke-Zik

BULL SHOOTER

MARCH-APRIL 2017

Membership Status:

Congratulations to our new Social Members: Jim Dyer and Stephan Piedt! Welcome to the club!

Fall Party:

Saturday-October 21st There will be an increase in the number of tickets to 300. Dinner will be catered by Night Hawk Food and Spirits. Doors open at 4:00 pm. Committees to be formed to plan and carry out the party so all members are able to enjoy time with family and friends! Tickets will be ready for sale very soon.

Date to Remember/Club Rental:

- May 13-----Clean-Up Day 10 am bring your shovels and rakes!
- June 3-----Gary Olrich
- June 17-----Gary Olrich
- October 21---Fall Party Doors open at 4pm

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 17 and under can shoot for free.

Winter Leagues:

All the winter leagues have finished. Charlie Schwaiger is holding the pistol league banquet on April 25th Doors open at 5pm. Winners will be announced at banquet and will appear in next newsletter. The winners of Skeet/Trap League are as follows. Congratulations to all the winners!!!

Skeet	Trap
Class A	Class A
1 st Bob Jordan -236	1 st & 2 nd Ken Smith & Peter Kenny—236
2 nd Pete Kenny--232	3 rd Vern Stalter--243
3 rd Vic Scudder-224	Class B
Class B	1 st Alan Stalter--218
1 st & 2 nd Gordy Meyerink & Joe Eckelstafer—213	2 nd Wade Gilchrest--214
3 rd Tim Couturier-212	3 rd Joe McCrumb--213
Class C	Class C
1 st Rob Davids—194	1 st Rob Davids
2 nd Gary Olrich—180	2 nd Duane Miller
3 rd Tim McKay--173	3 rd Aaron Backing

New prices:

Updated prices have been posted on the door to the club please take a look at them. If you have any questions please ask.

Scholarships:

Ray Butts is taking applications for scholarships until the end of April.

Round Robin Dates:

Belding:

Wed--Apr 19th 4pm until dark
Sun---Apr 23rd 9 am until 4 pm

Madison:

Thurs—May 4th 4pm until dark
Sun-----May 7th 10 am until 4 pm

Tri-Town:

Wed—June 7th 3pm until dark
Sun---June 11th 10 am until 4 pm

Qua-Ke-Zik:

Tues—July 18th 5pm until 9pm
Sun----July 23rd 10 am until 4 pm

Rockford:

Thurs--Aug 10th 5pm until 9pm
Sun-----Aug 13th 10 am until 3 pm

Creston:

Tues—Sept 12th 4pm until dark
Sun----Sept 17th 9 am until 4 pm

Banquet to follow

**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

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

Club Phone Number:

616-642-9800

SEE YOU AT THE CLUB!

For those who love to cook:

Wild Berry Delight

1 Cup granulated Sugar
6 Tbsp. Cornstarch
3 Cups milk
1 ¼ Cups light cream
4 Eggs
2 Tbsp. Unsalted Butter
2 Tbsp. Vanilla Extract
Cognac or Brandy
Whipped Cream
Mixed wild (or store bought) frozen or fresh berries of your choice

In a medium-sized, heavy-bottomed saucepan, combine sugar and cornstarch then whisk in the milk and cream. Stir constantly over medium heat until it begins to steam. Remove from heat.

In a large bowl, whisk the eggs, then slowly, pouring in a thin stream, whisk in half of the hot pudding mixture. When combined, pour back into the pan with the rest of the mixture and whisk until well blended. Cook over low heat, whisking constantly, until thickened, about 15-20 minutes, being careful not to allow it to scorch. Add the butter and continue stirring until melted into the pudding.

Remove from the stove and stir in the vanilla extract.

Transfer to a bowl, cover with plastic wrap pressed to the surface, and refrigerate for at least 2 hours before serving. Make this ahead of time as it'll save in the fridge for up to two or three days.

To assemble, spoon pudding into stemmed cocktail glasses, drizzle with cognac or brandy (replace with whipped cream if serving kids), and scatter with berries

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