



# NEWSLETTER

Meetings are held on the 2<sup>nd</sup> Tuesday of the month, 7:30 p.m.

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www.bloomerrodandgun.org  
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The January meeting of the Bloomer Rod and Gun Club will be held on Tuesday, **January 10, 2017, at 7:30 p.m.** at the Rod and Gun Clubhouse. The lunch crew for the January meeting will be **Chuck Durch and Gene Harnish**. There will be some revisions in the cook schedule coming up. A new listing will be on the bulletin board as soon as it is done.

## 2017

What do you know? Another year has slid by. It's time to start in on a new slate of events on the front burner.

## ARCHERY

By the time you read this, the 2017 Archery League will be under way. If you need information regarding teams and times, you can call Don Lang at 715.404.5627 or Mark Petska at 715.933.2167. For those of you looking ahead, you may want to mark your calendars for the first **Bloomer 3-D Shoot** which will be on **March 18-19**. There will be more about that event later.

## PISTOL

The 2017 Pistol League will start in January. Match dates are as follows:

Jan. 8—Rice Lake  
Jan. 15—Bloomer  
Jan. 22—Rice Lake  
Feb. 12—Rice Lake  
Feb. 19—Bloomer  
Feb. 26—Rice Lake

All Bloomer matches run from 1-4 p.m. with the last signups by 3 p.m. All Rice Lake matches will run from noon to 4 p.m. The Rice Lake matches will be held at Fireline, located at 2700 Pio-

neer Avenue in Rice Lake by the old Wal-Mart store. Pistol practice at Bloomer Rod and Gun will be held on the following dates: Jan. 7, 14, & 28. There will **NOT BE** practice on Jan. 21, as that will be the Bloomer Rod and Gun annual "Winterama" party. All of the practice sessions will run from 9 a.m. to noon. Beginners are welcome to come out and see how it works. You do not have to shoot in the League matches. If you are going to continue, we ask that you become a club member. There is a \$5 range fee to shoot.

## 4-H

The Chippewa Valley 4-H will be getting their program going on January 7 after pistol practice. If you want more information, contact Steve Siverling at 715.568.3158.

## EVENTS

There are two major events coming up in January. First is the **Winterama party on Saturday, January 21**. The doors open at 6 p.m. and dinner is usually served about 7 p.m. Tickets may be getting a little hard to get at this late date. Check with Don Lang at 715.404.5627. The second event is the **annual Ice Fishing Contest on January 28**, on Marshmiller Lake at Cedar Bay resort. This is under way by 1 p.m. with many drawing prizes as well as raffle prizes. The Foundation will also have some nice items available for raffles at the ticket and lunch trailer. Jeff Steinmetz will have tickets and posters available at the meeting or you can check with him at 715.568.5485. **If you are planning an event, you need**

**to contact Mark Petska to get on the official calendar of events** to avoid conflicts on any given day or time (715.933.2167).

## ARs

Armalite Rifles are now among the most often purchased rifles in the USA. These current rifles have evolved from the M-16 of the early 1960s. It seems that each month there is another company starting to build rifles based on the early Stoner designs. An AR that has a history beginning in the late 1950s is the AR-7. It is a .22 semi-auto that was developed as a survival rifle for the US Air Force. It could be taken apart and stowed in its stock—ending up with a 2.5 pound, 14-inch long package, AND it would float. Several companies have come and gone that have produced these compact rifles, but they are still being produced by the Henry Arms Co. Over the years, there have been some changes, but it is mainly unchanged. MSRP is now \$290.

## SWISS VENISON STEAK

2 lbs. venison steaks

½ c flour

¾ tsp salt

¼ tsp pepper

4 T bacon grease

1 pkg Lipton Onion Soup

¼ tsp sweet basil  
water

Mix flour, salt & pepper. Heavily coat meat (save remaining mixture). In frying pan brown both sides of the meat. Add remaining flour mix, water to cover, and soup mix. Cover and simmer for 1 hour, adding water if needed. Serve with rice, noodles, or potatoes.