



# NEWSLETTER

Meetings are held on the 2<sup>nd</sup> Tuesday of the month, 7:00 p.m.

PO Box 162 715-568-2203 www.bloomerrodandgun.org  
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The September meeting of the Bloomer Rod and Gun Club will be held on Tuesday, September 11, at the clubhouse at 7 p.m. The lunch for this meeting will be set up by Katie & The Noodle Makers

## BARTENDING RENEWALS

It's that time of year again, Calvin Swartz is asking that you get the renewal signed and turned in so he can renew your bartending license at the Rod & Gun by September 11th meeting. Call Calvin for details 715-933-1279.



## MOUNTS

The club is still looking to get information on the mounts that are hanging up at the Bloomer Rod and Gun Club House. The club is wanting to make documents on who owns which mounts and is it given to the club or is it being loaned to the club. So when someone comes in and says they want their mount that we know which one is theirs.

## MEMORIAL

The Bloomer Rod and Gun memorial is almost ready to be put in place. Any members that would like to have a brick engraved, to remember a past member, can contact Randy Yeakey or Jack Christenson. There may be two options; one a clay brick, the other a granite brick. Prices will be available soon to those interested.

## PACKER TICKET RAFFLE

Ryan Lang is looking into getting tickets for a Packer game that will be raffled off like last year.



Jake Couldn't accept that his fear of heights was a hindrance to Hunting in a tree stand

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Starting in 2020, the Rod & Gun Club will not be mailing out the monthly newsletter. Your options will be:

1. To go the Bloomer Rod & gun Club website and click on the info tab and view the newsletter that you want to read.
2. You can get the newsletter emailed to you by sending an email to [newsletter@bloomerrodandgun.org](mailto:newsletter@bloomerrodandgun.org) to request to be put on the email list.

## SOMETHING NEW (KITCHEN NEWS)

### Easy Dutch Oven Peach Cobbler

Ingredients:

- 6 Peaches peeled and sliced
- ½ cup sugar
- 1 cup water
- 1 boxed yellow cake mix.  
Eggs and oil as per box mix directions

Directions:

Place peaches, water and sugar in Dutch Oven. Simmer mixture over low fire until peaches are tender. Mix box cake batter as per instruction except go abit light on the liquid. Pour cake batter over peaches in Dutch Oven. Place lid on Dutch Oven and put coals on lid. There should be more heat on the top than the bottom of Dutch Oven. Bake for about 25 minutes. Checking frequently for doneness.

## NEWSLETTER ITEMS

If you have items for the newsletter, or something that you would like to see in the newsletters contact.

Jessica Dysland.

Email: [jessi91dysland@gmail.com](mailto:jessi91dysland@gmail.com)

Cell: (715)642-1963 (call or text)

October Meeting  
Tuesday, October 9, 2018  
Cooks  
Ryan & Samantha Lang