



# G.P.G.C./G.P.S.D.C. THE BULLETIN

Volume 12  
December 2004

Phone (972) 641-9940 (leave message)  
www.gpgc.net

## Notice

### General Meeting G.P.S.D.C.

Thursday, January 13, 2005  
7:30 PM at Hunter Ed. Building

Everyone is invited!

Agenda:

*Treasurer's Report  
Report on Last Year's Progress  
Re-election of 2 Board Members*

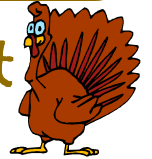
**Welcome New Members!**  
**Don Ambrose and Ron Waymire**  
(pictured below)



**Matthew Bobo (not pictured)**

Every Wed. - 1:00 PM - Casual Skeet & Trap  
Every Sat. & Sun. - 1:00 PM - Open Skeet & Trap  
*unless there is a scheduled event!*  
Every Mon. - 5:30 PM Trap Under the Lights  
Every Tues. - 5:30 PM Skeet Under the Lights  
Members and Guests

## Turkey Shoot



### Results

We had 29 shooters for the 2004 Grand Prairie Gun Club Annual Turkey Shoot. **Steve Gilmore** and **Randy Walhood** manned the smoker starting Saturday at noon to smoke 18 turkeys. Five were consumed by the shooters and the rest were sold to Club members. Various clay target games were played on the wobble trap field and 35 frozen turkeys were awarded as prizes.

No complaints were heard from the shooters and their guests at the lunch table, so it must have been outstanding. Thanks to **Sharon Walhood**, **Brenda Williams** and **Benny Emmons** for preparing broccoli and rice casserole, stuffing and beans. Thanks to all who came out and shot, and hopefully more members will attend next year. Remember, it's always a good day at the Gun Club!

*Randy Walhood*

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## Club Skeet Schedule 2004

Brad Fitzgerald, 972-816-0934

No organized skeet shoot scheduled for December.

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## Trap Schedule for 2004

John Slocum, 972-602-1600

Dec. 19, 2004 10:00 AM

## Notice

*Don't forget Range Officer duty!*

Wed., Dec. 1	Al Barsh
Sat., Dec. 4	Richard Simbala
Sun., Dec. 5	Terry Cullender
Wed., Dec. 8	Andy Chilla
Sat., Dec. 11	Bobby Sherrill
Sun., Dec. 12	Chip Parker
Wed., Dec. 15	Bill Weatherby
Sat., Dec. 18	Ray Slater
Sun., Dec. 19	Kerry Williams
Wed., Dec. 22	John Slocum
Sat., Dec. 25	Closed
Sun., Dec. 26	Paul Stringer
Wed., Dec. 29	Joe Miller



Dec. 2 - GPGC 7:30 PM Board of Director's Meeting  
Dec. 6 - 7:00 PM Hunter Ed Class  
Dec. 9 - 7:00 PM Hunter Ed Class  
Dec. 11 - 8:00 AM Hunter Ed Class  
Dec. 14 - 7:00 PM Keyholder Meeting  
Dec. 18 - Wounding/Loss Clinic (open to public)  
Dec. 18 - Noon Public Day  
Dec. 19 - 10:00 AM Club Trap Shoot  
Dec. 21 - Winter Begins  
Dec. 25 - Christmas (Closed)



## Education Classes Set for the Year 2004

The club will conduct seven (7) TEXAS HUNTER EDUCATION classes this coming year. The schedule is as follows:

### Student Class

Dec. 6, 9, 11

### Instructor Workshops

Dec. 18 - PWD Wounding/Loss (Open to Public)

Each class will consist of two (2) night sessions and one (1) full day. The days are Monday and Thursday nights from 7:00 p.m. to 9:30 p.m., and the Saturday session will be from 8:00 a.m. to 6:00 p.m.

The cost is \$10.00 check, money order or cashier's check made out to:

**Grand Prairie Education Committee**  
972-641-9940 (leave message)





## Barbecued Smoked Wild Turkey

Reprinted from Idaho fish 'n' hunt website.

The Cook: Sharon Watson

Bird (wild, domestic or peafowl):

About 10 - 12 pounds, whole

(If it's a wild turkey, it might weigh 15-20 lbs. Just double the ingredients.)

### Liquid to be injected into the bird:

1/2 teaspoon cayenne

1/2 cup garlic-flavored oil

4 ounces of beer

### Paste to be massaged into the bird:

3-4 garlic cloves

1 Tablespoon salt

1 Tablespoon coarse pepper

Pinch of cayenne

1 Tablespoon garlic-flavored oil

The night before, combine the injection ingredients in a bowl, and suck up into a kitchen syringe. Inject the ingredients deeply into the turkey in numerous places, but mostly into the breast meat. This works especially well for wild birds because it adds internal moisture. It will not make the meat greasy.

To make your own garlic-flavored oil, mince one bulb of garlic, place it in a jar, add enough oil to cover it by a couple of inches. Put a lid on the jar, and refrigerate for at least 24 hours before using.

Combine the paste ingredients until it becomes of a paste consistency. Add the oil after grinding the other ingredients with a mortar and pestle or by some other means. Mix well.

Rub the paste under the skin of the turkey carefully. Rub the paste also inside the cavity. Cover the bird in plastic and place in refrigerator.

The next morning, take the turkey out of the refrigerator and let it sit at room temperature for an hour to an hour and a half before barbecuing. Get the smoker ready. Bring the temperature up to 200 - 230 degrees F.

Wrap the bird in wet cheesecloth and secure the ends.

Place your turkey breast-side down in the smoker and cook for 1-1/4 to 1-1/2 hours per pound. The internal temperature should reach 180 degrees F. Re-wet the cheesecloth periodically. It must stay wet. After the bird cooks from six to ten hours, depending on its size and internal temperature, cut off the cheesecloth and discard.

### Ingredients for basting:

2 cups chicken stock

1 cup water

8 ounces beer



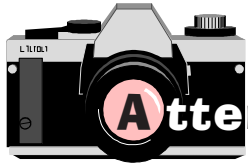
# GPGC Board of Directors

Name	Home Phone	Email
David Payne, <i>President</i>	214-683-7212	d-payne@sbcglobal.net
Mike Pallett, <i>Vice President</i>	972-594-4834	mwpallett@yahoo.com
Jan Heath, <i>Vice President</i>	972-986-8247	
Jeffrey Zwiebel, <i>Secretary</i>	972-490-8438	jeff.zwiebel@alcatel.com
Randy Walhood, <i>Treasurer</i>	972-387-1811	randy.walhood@farmersbranch.info
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Don Stone	972-264-6224	robert.stone@comcast.net
Bill Schweitzer	817-329-8828	try8@comcast.net



**Be Courteous!**  
**Reload the houses when**  
**you finish shooting. Pick up**  
**your hulls - clean up the**  
**area a little - use**  
**trash cans!**

Give Jeff your email address and have your newsletter in color, quicker and save the club handling and postage!



## Attention hunters!

On your next trip afield consider taking the camera and share a few pictures of the hunting results! Please include the location and possibly a short description of the hunt and we will post it in the GPGC Bullet-Tin.

Grand Prairie Gun Club  
P.O. Box 530274  
Grand Prairie, TX 75053-0274

ADDRESS CORRECTION REQUESTED