

OUR MISSION: DEDICATED TO THE CONSERVATION OF THE WILD TURKEY AND THE PRESERVATION OF OUR HUNTING TRADITION

THE GOBLER a publication from the North Sound Gobblers Chapter



Summer 2009

Presidents Message:

Dear Members,

We've been very busy since the last newsletter. So far we've put together a small committee to organize a Jakes Event to be held Sunday, August 9th at the Lyman park in Lyman. I must say we are very fortunate to have the volunteers and their families to help with this effort. Unfortunately as of right now we don't have near the volunteers necessary to have an event like this. We also are raising funds to pay for a trout pond with a gun raffle. So far we've covered the cost of the gun plus about \$250.00. We are one of the largest and more successful chapters in the state and this is all owed to our members and we are grateful for this but we need more volunteerism to continue our success. This fall we need a committee to help with the Turkey Hunter's Care Program where we donate frozen turkeys to local food banks. We will also need a scholarship committee to give a local high school senior a scholarship next year. Please call or email me or Amanda if you can help. We are given \$500.00 from our state superfund (banquet funds) for each program, but with member involvement we can raise fund for each program to increase what we give. Please get involved!

Best Wishes, Jim Lee

The North Sound Gobblers Chapter of The National Wild Turkey Federation

Jakes Day

August 9th, 2009 11am-3pm

Lyman Park

Free For All Kids 17 And Under!

Turkey Calling Demos, Live Turkey,

Dunk Tank,

Camp Cooking, Outdoor Activities,

Crafts and Prizes

Hot Dog, Chips and Soda Lunch \$2

Pre-Registration is not required, but helpful

Please Call (360) 333-0341 or email

northsoundgobblers@live.com

Tikka T3 Raffle

\$5.00 or 5 for \$20.00

Blued, Synthetic

Choose your caliber:

.223,.243,.22-250,.25-06,.270,.270wsm,

.30-06,.300mag,.300wsm,

.308,7mm-08,7mm Rem. mag,

or Ruger Single Six

in .17HMR or .22 mag

Drawing will be held August 9th,2009 @

1:00 p.m. at The North Sound Gobblers Jakes Event

(need not be present to win)

**To purchase raffle tickets please call Jim(360)333-8094 or Amanda (360)333-0341
or contact a committee member.**

North Sound Gobblers Officers

President -Jim Lee

Vice President-Vacant

Secretary/ Treasurer-Amanda Lee

Committee Members

Mike and Cindy Perry, Keith Vanderbeek, Jeff Lee, Brandon Dills, Mark and Kim Kitchen, Donnie and Elisha Lewis, Jerry Middleton, Hans Hurlbutt

*We need your help to keep this newsletter going. Please send us your tips, ideas, suggestions, stories questions and comments.

**We are looking for people to
join our committee to plan our
Banquet and outreach events.
If you are interested please con-
tact us
(360) 333-0341 or
northsoundgobblers@live.com**



Advertise in The Gobbler

To off set the cost of our newsletter, we are offering advertising to our membership. Have something you need to sell, a service to offer or a business? Let us know what you've got and if we can get it in the next newsletter it will only cost you \$5.00!

Deadline for submissions:

Spring Edition March 15

Summer Edition June 15

Fall Edition Sept. 15

Winter Edition Dec.15

Wild Turkey Recipe-

Marinated Wild Turkey Rolls

1 (5 lb.) wild turkey breast, deboned
12 ounces commercial Italian dressing
12 strips thickly sliced bacon
1 box of toothpicks

Cut breast meat along the grain into long, thin 1/4-inch-thick strips. Submerge strips in dressing, cover, and marinate in the refrigerator for three to six hours. Drain. Place a strip of bacon onto each sliced turkey breast strip, cut the bacon/turkey strip 4 inches long, roll into a pinwheel, and secure with a toothpick.

Place in a large non-stick skillet and cook over very low heat for about an hour. (You may also try baking them at 350 degrees for approximately 20 minutes.)

The turkey roll is done before bacon browns.