



Smoke Signal

Newsletter of the Alamo Muzzle Loading Gun Club

20

November

19



HAPPY THANKSGIVING!

Source: John James Audubon's Birds of America—Plate 1—Wild Turkey
Meleagris gallopavo www.audubon.org/birds-of-america/wild-turkey#

Membership Renewal:

You will soon receive a mailed invitation to attend the yearly *business meeting* on the first Saturday of 2020, followed by the first first-Sunday match of 2020.

WHEN: Saturday 4 January 2020 at 6:30pm Come early to get your food order in, if you desire to eat before things get underway.

WHERE: Grady's BBQ at 7400 Bandera Road (Leon Valley, near the corner of Bandera Road and Ebert Road—"Google" it!) 210.684.2899.

WHAT TO BRING: <http://www.amlgc.com/about/membership/>

1. **This year for the first time—Your valid Drivers License!** Please bring a *photocopy* of your valid DL, Texas or whatever other state you primarily reside in. Why, you might ask? *Because in February the last **four digits** of your drivers license number will be your **personal gate entry code**.* For the time being, we are using the current combination code, followed by the "# "pound key." Once February 2020 rolls around, it'll be your last for license

- numbers followed by the “#” key to operate the automatic gate to get into the AMLG Club’s range.
2. Bring your check for \$125.00 USD for renewing your family membership. If you are a *new, first time member* the first year’s fee is \$150. You should also bring proof that you are a member of either the National Rifle Association and/or the National Muzzle Loading Rifle Association. We have to have everyone a member because it is necessary for *insurance purposes*.
 3. Bring in a signed lien-release “hold harmless” document for the year, again, for insurance purposes. You can print off a copy of the forms at the AMLG Club’s web page at <http://www.amlgc.com/about/membership/>
http://www.amlgc.com/wp-content/uploads/2018/02/AMLGC_application-2018.pdf
http://www.amlgc.com/wp-content/uploads/2018/02/AMLGC_application-2018.pdf

It behooves everyone to review our by-laws and general rules, since your membership is conditional on agreeing to abide by them.

Range News:

Safety alert!—Part of **policing the range** necessarily includes *picking up all live rounds*. The range maintenance and grounds keeping relies on *volunteers*. Our volunteers have reported damage to their mowers and other equipment caused by the detonation of live cartridges left forward of the firing line. Our club’s rules indicate very clearly that all shots taken are to be made from the covered, concrete firing line. In no case except during particular types of matches, should anyone be firing a gun from beyond the line. *Eleven* 5.56x45mm cartridges were found ahead of the line, and did not appear to have been thrown that far, but rather spilled there. Yet another, the twelfth cartridge was found on the 100-yard range. Violation of the rules we abide by can result in being brought before the board of directors to answer for such conduct.

Work Party!— With a new year, comes the need for maintenance and up-keep of the range facility... So let’s get this party started! Gary Quandt requests that volunteers consider coming on the Saturday after our yearly business meeting on *11 January 2020* after the holidays are over, and hunting season is winding down, etc. There will be fence work that has to be carried out, plus some carpentry work. So please bring out some tools and stuff you’d need to help out. To contact Gary Quandt, our range officer, go ahead and give him a call at 210.248.8182. *Thank you!*

Match schedule—Our match committee chair, Clif Denny, is drawing up the schedule of matches, shoots, etc. for 2020. If there is a particular type of match that you would like to see at the AMLG Club, modern center fire, a

“woods walk,” or something similar, then please let him, or another member of the Board of Directors know. It looks like there will be three skirmish type shooting events for 2020, for example, and the monthly patched round ball matches, as well as some standing favorites like the “turkey shoot” the “knife shoot” and blanket match, but if there is a type of sport shooting event you’d like to see, now is the time to start organizing it.

The Shooting Schedule in 2020 will be posted on the bulletin board of the club house/ office next year, as will several issues of the *Smoke Signal* newsletter so people can have that information available for themselves and their guests when using the range. If it rains a lot, then the schedule and the more recent issue can always be put into a plastic sleeve prior to mounting on the bulletin board.

November Match Scores:

Scores for November 3rd Turkey Shoot!

Class A:

Four Targets:

a) 5-bulls eye Buffalo b) Cut-up/vitals chart Buffalo

c) 1-bulls eye Buffalo d) 2-bulls eye Buffalo

1a. Rich Beardsley 47 1b. Marty Kayter 50 1c. Bill Knipscher 44x 1d. Dennis Rich 44

2a. Bill Knipscher 46x 2b. Rich Beardsley 50 2c. Dennis Rich 44 2d. Marty Kayter 40

3a. Frank Collins 48 3b. Bill Knipscher 46 3c. Marty Kayter 42 3d. Rich Beardsley

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Class B:

1a. Mike Lowe 35 1b. Dave Carlson 33 1c. Mike Lowe 32 1d. Gary Quandt 32

2a. Greg Delk 34 2b. Greg Delk 30 2c. Ian Straus 25 2d. David Carlson 9

3a. Ian Straus 34 3b. Gary Quandt 28 3c. Greg Delk 6 [sic, *needs fixing*] 3d. Mike

Lowe 9

Class A Rifle Aggregate:

1. Dennis Rich 175x

2. Rich Beardsley 174

3. Bill Knipscher 168xx

Class B Rifle Agg:

1. Gary Quandt 87 2. Mike Lowe 82 3. Greg Delk 77

Class A Pistol Scores:

1. Dennis Rich 77 2. Clif Denny 76

Class B Pistol Scores: 1. Gary Quandt 65 2. Greg Delk 42 3. Ian Straus 37

Rifle Top 10: 1. Bill Knipscher 1568 – 8x 2. Dennis Rich 1490 – 10x

3. Rich Beardsley 1329 – 3x

4. Clif Denny 1304 – 10x

5. Greg Delk 1102 – 4x

6. Gary Quandt 1074 x

7. John Burke Sr. 1063 – 4x

8. John Burke Jr. 10 – 7x

9. Ian Straus 786x

10. John Moore 412

Pistol Top 10: 1. Clif Denny 559 4x 2. John Burke 414x 3. Gary Quandt 390

4. Ian Straus 358 5. Dennis Rich 333 x 6. Greg Delk 325 7. John Moore 54

8. Ken Rupkalvis 35

Raccoon for Thanksgiving?

While the first Thanksgiving likely had a lot of Wampanoag food crops like corn/maize, squashes, pumpkins, venison, elk, and some wild turkey, both Native Americans and early settlers used to do a lot of small game hunting to supplement the diet. This brings us to the *mapache*/raccoon as a game animal. This pesky varmint critter is wily, and known for its fastidious washing of the various odd things it finds to eat. Once, it was not out of place to be served next to the gravy sauceboat!

Journalist Hank Shaw reported in his 2012 cookbook *Hunt, Gather, Cook: Finding the Forgotten Feast* that nocturnal game like raccoons could be trapped, or hunted at the end of a grueling agrarian workday in early America, including by enslaved people. This is amply evidenced by archaeological digs that show the remnants of raccoons that went into the stewpot.

Mark Twain, *A Tramp Abroad* (1880):

“It has now been many months, at the present writing, since I have had a nourishing meal, but I shall soon have one—a modest, private affair, all to myself. I have selected a few dishes, and made out a little bill of fare, which will go home in the steamer that precedes me, and be hot when I arrive—as follows:

Radishes. Baked apples, with cream. Fried oysters; stewed oysters. Frogs. American coffee, with real cream. American butter. Fried chicken, Southern style. Porter-house steak. Saratoga potatoes. Broiled chicken, American style. Hot biscuits, Southern style. Hot wheat-bread, Southern style. Hot buckwheat cakes. American toast. Clear maple syrup. Virginia bacon, broiled. Blue points, on the half shell. Cherry-stone clams. San Francisco mussels, steamed. Oyster soup. Clam soup. Philadelphia Terapin soup. Oysters roasted in shell—Northern style. Soft-shell crabs. Connecticut shad. Baltimore perch. Brook trout, from Sierra Nevadas. Lake trout, from Tahoe. Sheep-head and croakers, from New Orleans. Black bass from the Mississippi. American roast beef. **Roast turkey, Thanksgiving style. Cranberry sauce. Celery. Roast wild turkey.** Woodcock. Canvas-back-duck, from Baltimore. Prairie liens, from Illinois. Missouri partridges, broiled. ‘Possum. **Coon.** Boston bacon and beans. Bacon and greens, Southern style. Hominy. Boiled onions. Turnips. **Pumpkin. Squash.** Asparagus. Butter beans. **Sweet potatoes.** Lettuce. Succotash. **String beans. Mashed potatoes.** Catsup. Boiled potatoes, in their skins. New potatoes, minus the skins. Early rose potatoes, roasted in the

ashes, Southern style, served hot. Sliced tomatoes, with sugar or vinegar. Stewed tomatoes. Green corn, cut from the ear and served with butter and pepper. **Green corn, on the ear.** Hot corn-pone, with chitlings, Southern style. Hot hoe-cake, Southern style. Hot egg-bread, Southern style. Hot light-bread, Southern style. Buttermilk. Iced sweet milk. Apple dumplings, with real cream. **Apple pie.** Apple fritters. Apple puffs, Southern style. Peach cobbler, Southern style. Peach pie. American mince pie. **Pumpkin pie. Squash pie. All sorts of American pastry. Fresh American fruits of all sorts including strawberries, which are not to be doled out as if they were jewelry, but in a more liberal way.** Ice-water—not prepared in the ineffectual goblet, but in the sincere and capable refrigerator.”

Berndt Berglund (1920--):

Berndt Berglund and Clare E. Bolsby—*Wilderness Cooking* (Scribner’s, ca. 1976), pp. 160-61.

RACCOON

This masked bandit is found all over the North American continent. He is a clever little creature who likes swampy areas where there are watercourses and adequate den sites.

The raccoon is nocturnal and is often seen wandering along stream banks in search of crayfish, frogs and other small aquatic creatures which he plucks out of the water with his long sensitive fingers. Often the food is carefully dunked and washed, piece by piece before it is eaten.

Raccoons vary greatly in size and color, but no one can mistakenly identify this rascal with his mask and his ringed tail. The raccoon’s diet is varied and consists of such items as berries, corn, acorns, nuts, turtle eggs, frogs, toads, earthworms, grubs, and occasionally of ground nesting birds. Sometimes he raids a chicken house or garbage can but contrary to popular opinion, the raccoon is manly a beneficial animal.

He more than makes up for his raids on melon patches or cornfields by the great quantities of insects he consumes. Q

Raccoon meat is dark and red and sweet. Unfortunately the raccoon is killed for its pelt alone and the meat is not often used for food. Usually prepared in the same way as rabbit, it makes delightful eating.

If you do not like a strong gamy taste, plunge the skinned and cleaned raccoon into a pot with boiling salted water and cook for 30 minutes.

BAKED STUFFED RACCOON WITH APPLES

On a visit to trapper Jim’s cabin in northern Ontario, he often served freshly killed raccoon.

1 medium raccoon 4 strips salt pork 4 large onions 2 cups of beef stock.

STUFFING—5 large tart apples 1 cup dry breadcrumbs 2 tablespoons butter 1 tsp. salt 1tsp. cinnamon ½ tsp. pepper.

Skin and clean the raccoon. Wash well and remove most of the fat. Place in a large soup kettle, cover with water and bring to a boil. Lower heat and simmer for 30 minutes.

Peel, core and dice the apples into a mixing bowl. Melt the butter in a small saucepan and add the cinnamon, breadcrumbs, salt and pepper. Mix well. Remove the raccoon from the cooking juices and cool. Stuff the raccoon and sew up the cavity. Place the raccoon, breast down on the rack of a roasting pan, with the legs folded under the body and fastened with kitchen string. Drape the salt pork over the back of the raccoon and fasten with sharp wood pieces or toothpicks. Place the onions beside the raccoon on the rack. Bake at approx. 400 degrees F. for 10 minutes to brown the meat. Reduce the temperature to 325 degrees and add the two cups of beef stock. Cook for one hour, basting as often as possible. Transfer to a heated platter surrounded by the whole onions.