

Land of Lakes Hunting Retriever Club

July 2009 Newsletter

Congratulations and Welcome: New members to be recognized this month are **Chad Bochet, Brad Dutson, Bob and Anna Lilledahl, Fran and Denyce McLaughlin**. We have lots of new faces this year. Welcome!!! Again, please go out of your way to make them feel at home when you see them.

New titles have been attained by a couple of our members since the last newsletter. **Deb Reid** got two Started Titles with her Black Lab females, **Red and Belle**. Deb also got to experience an HRC baptism in celebration (see photo below). **Jeff Kolanski** got a Started Title on his Black Lab **Jax**. **Congratulations to both Jeff and Deb.**



Deb Reid's Black Labs – SHR Belle (back) and SHR Red (front)

Club members have been stepping up and judging at various clubs in the Midwest this summer to help further the HRC cause. **Scott Krumm, Randy Gustafson, Pat Gysbers, Chris Benz**, and yours truly judged at Prairie Lakes Hunt in July. **Pat Gysbers** and myself also judged at Horicon Marsh in June. Thanks to everyone for volunteering to help other clubs have successful hunt tests.



Deb gets a little wet thanks to the HRC family.

I have finally recovered from the stress of that Horicon trip...induced by a Chevy fuel pump reliability issue. Jack and Beth Sobzak from Horicon graciously loaned us their truck for transport and made some phone calls to get my Chevy fixed by Sunday evening(which is no small matter on Saturday night in the middle of Wisconsin). That gives you an idea of the type of people involved in this organization. The worst thing that I had to endure was having a Chevy getting pulled by a Ford. I am glad that no one took photos of that!!!

Training Days:

Training Days at Elk River Kennels and Kelly Farms have been very well attended by club members. We have many dates lined up at these locations over the next 2 months that give you a chance to get your retriever performing at the next level. Check the website for dates and locations.

Fall Hunt Test Planning:

Plans are in process for the Land of Lakes Back to Back Fall Hunt Test on September 11, 12, and 13. Friday, September 11 is set up day starting at 12 noon at Kelly Farm, followed by an appreciation /judges dinner that evening. September 12 and 13 are Hunt

Test days at Kelly Farm. Saturday evening is the on site Dinner and Awards event, as well as a wonderful Raffle.

Judges and Site Marshalls have been chosen for the event, but there are plenty of other jobs that need attention at this point. It takes a lot of effort from everyone to successfully hold this event. Land of Lakes is well known for holding outstanding Hunt Tests with people attending from all over the Midwest. Contact **Mark Switzer or Greg Larson** if you can help in some way.

Also, the club is piloting Hunt Test Secretary outside service for the first time to help alleviate some of the typical Hunt Secretary duties. Get on-line to register your dog for the hunt.

Game Fair:

Land of Lakes plans on recruiting members again this year at Anoka Game Fair in August. **George Billiar** is looking for volunteers to man the booth. Give him a call if you can support the effort. The Game Fair runs Aug 7-9 and Aug 14-16. This is your chance to share your experience with the club to others and help recruit new members. You will also get in free and get to look around a bit.

Making you a better cook:

Italian Pheasant Soup **(from Tandi Hoffmann)**

1 TBLS extra virgin olive oil
1 green bell pepper, diced
1 small onion, chopped
3 large garlic cloves, chopped
1 TBLS dried basil
2 tsp fennel seeds
1/4 tsp dried crush red pepper
6 cups chicken broth
2 medium zucchini, diced
1 carrot, diced
1 (9-oz) pkg fresh cheese ravioli or cheese tortellini
2 cups cooked pheasant, diced
Fresh Parmesan cheese

Heat oil in a skillet over medium heat. Add bell pepper, onion, garlic, basil, fennel seeds and crushed red pepper and sauté until vegetables are just tender, about 10 minutes. Meanwhile, heat broth in a saucepan; add tender vegetables. Cover pot and simmer 10 minutes. Add zucchini and carrot. Cover and simmer until carrot is almost tender, about 5 minutes. Increase heat to high and bring soup to boil. Add ravioli and boil until tender, about 5 minutes. Add pheasant and cook just until heated through, about 1 minute. Season soup to taste with salt and pepper.

Ladle soup into bowls. Garnish with freshly grated Parmesan cheese.

Amount: 4 servings

If you have any news worthy items or successful titles that you have earned...let me know. I am always looking for news and/or photos. Thanks Marc and Tandy for the recipe.

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Where did this come from?