

Land of Lakes Hunting Retriever Club

June 2010 Newsletter

Congratulations: A Grand Pass was obtained by **Sue Lemohn's** American Water Spaniel **Justin** at the Spring Grand. It was the first Grand pass by an AWS dog!!!!
Congratulations Sue.

Training Days:

Jeff Kolanski has set up training days at Kelly Farm and Elk River Kennel for the summer. Check the website for the latest information. The club is also considering using On Line Retrievers' (Dave Russell) grounds for some training in the future. He has some very good technical water up by Milaca. A final decision is yet to be made. Make sure that you make use of the different grounds available to help give your dog more training applications. The different experiences will make him a better hunting retriever.

The club has picked up some new equipment. Some new blinds, bumpers, and field decoys have been added to our assortment..



Club members relaxing at Training Days.



More Training Days photos.

New Recipe: Get ready for grilling season by pairing your favorite grilled meat with this delicious pheasant summer salad!

Pheasant Cherry Pasta Salad

- 1 TBLS extra virgin olive oil
- 2 cups pheasant, cut up and browned
- 1 (16 oz) shell pasta, uncooked
- 3/4 cup celery, thinly sliced
- 3/4 cup red onion, diced
- 1 (5 oz) pkg dried cherries (such as Oceanspray)
- 1-1/4 cup light mayo
- 1-1/4 cup creamy style poppy seed dressing (such as Briannas)
- 1-1/2 tsp salt
- 1/4 tsp freshly ground black pepper
- 4 cups fresh baby spinach, stems removed
- 1 cup walnuts, chopped and toasted

Directions:

Heat EVOO over medium-high heat. Brown cut-up pheasant on all sides until cooked through, approximately 15 minutes; cool.

Meanwhile, cook pasta in salted water until al dente. Drain and rinse with cold water.

In a small bowl, combine light mayo, poppy seed dressing, salt and pepper.

Combine pheasant, pasta, celery, onion, and cherries. Fold 1-3/4 cups dressing mixture into these dry ingredients, reserving 3/4 cup dressing. Refrigerate covered, several hours or overnight.

Before serving, fold in spinach leaves, toasted walnuts, and toss with reserved dressing as necessary.

Amount: 16 servings

Thanks Tandy & Marc for the recipe and Bruce & Deb for the photos. Keep them coming. If anyone has any news worthy items or successful titles that you have earned...let me know. I am always looking for news and/or photos. Also, if you are a new member in 2010 with the club, drop me a photo with some back round information. I would like to introduce you to the club in this newsletter.

Wade Samson – Newsletter Editor
e-mail: WDSamson@izoom.net