

THE UTILITY SOURCE



**NORTH AMERICAN VERSATILE HUNTING DOG ASSOCIATION
SAN DIEGO CHAPTER**

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Presidents Message

It's finally fall and the weather has turned a little cooler. That means that hunting season is here! I have already heard back from a few people on their hunting trips. It sounds like our membership is doing very well in the field. If you haven't already done so, try to plan at least one trip with your favorite hunting dog this season. There is a reason we train all year long. Put your hard work to good use.



(Continued on page 5)

The November training day was scheduled in Imperial Valley on the 19th and 20th. Unfortunately, we got very few responses for attendance. So the officers decided to cancel our camping weekend. I would love to hear some

Hanson's Winsome Piper.

our 10 month old female Weim, has had a very busy few months. I finished her UKC Champion title by 9 months. She spent 2 months with Warren Eizman of Firestorm Bird Dogs and traveled to the PNW with him and took two wins at her field trial in Oregon picking up all her puppy points needed toward her FC title. In addition Warren got a leg toward her JH hunter done in Arizona, and Randy just ran her at the SoCal NAVHDA test where she picked up a Prize III 94 and he will be running her

(Continued on page 5)

| <u>TREASURERS REPORT:</u> | |
|----------------------------------|-------------------|
| Beginning Balance: | \$3514.39 |
| Income: | \$1835.83 |
| Expenses: | <u>-\$2449.68</u> |
| Ending Balance: | \$2900.54 |

| <u>ASSETS:</u> |
|---|
| Boat, Signs, T-shirts, Hats, Heeling Stakes, 2 Shotguns, First Aid Kits, Zinger Winger |

Please send your dues ,membership apps to:

**Ed Gebelein
2237 Calle Opalo
San Clemente, CA. 92673**

(Single Membership \$25 Family \$35)

November 2011



| Sun | Mon | Tue | Wed | Thu | Fri | Sat |
|-----|--------------------------------------|-----|-----|-----|-----|---|
| | | 1 | 2 | 3 | 4 | 5 Scaup Legal (3/day) |
| 6 | 7 | 8 | 9 | 10 | 11 | 12 Pheasant Opener & Fort Mohave Test |
| 13 | 14 Pheasant 3 male/day | 15 | 16 | 17 | 18 | 19 |
| 20 | 21 | 22 | 23 | 24 | 25 | 26 |
| 27 | 28 | 29 | 30 | | | |

SCHEDULE OF EVENTS

Future Test Dates

Our Chapter

- ◆ November 12-13 Fort Mohave Arizona
[\(click for more info\)](#)

- ◆ November 19th or 20th Training day
Mccoy Ranch
(Let Ericka Know if you want to go)
- ◆ December 4th Annual Potluck X-mas Party (Location TBD)
- ◆ January 20th-22nd Annual Meeting

OCTOBER 1ST TRAINING DAY

Training day for October was held at the Prado Dog Recreation Park where we trained in the field and in the water. We spend quite a bit of time in the field with groups for puppies and groups for more steady utility type dogs. Later in the morning we moved to the water where steady by blind was the main focus for the afternoon.



OCTOBER 1ST TRAINING DAY



(Continued from page 1)



again at the Inland Empire test. Then she will be attending several AKC tests coming up the next few months. I would also like to thank Dave Awbrey for helping us with Piper lately while Warren is on the road. We are very thankful to have another wonderful young Weim in our kennel and great folks to train with.

Jessica Hanson

Hanson Wiemaranners

(Continued from page 1)



alternatives from the membership. Do you like going to the valley at least once per year? What is a better time or date that fits your schedule? We will try to work something out next year. If you would still like to train on the 19th or 20th, please give me a shout. I will be happy to meet a few folks at McCoy Ranch in Julian on Saturday or Sunday Morning.

Our next event is the Annual Potluck Christmas Party on Sunday December 4th. If you would like to host the party,

please let me know. Otherwise we have to come back to my house!

The annual meeting is coming up in 12 weeks! Yikes! If you have signed up to help, don't forget to register on our website. You can't come to the banquet unless you pay. I encourage everyone to pay before December 1st because the price goes up \$10. If you have not yet volunteered, please see Gary Willhite. We still need a few people to fill in a few hours here and there over the weekend.

Have a great month of November. Don't forget to contact me if you want to train on the 19th or 20th.

VERSATILE BREED: Slovakian Rough-Haired Pointer

This breed originated in Czechoslovakia. After the second world war a number of good working dogs were lost and the way of farming and hunting changed, this necessitated a dog that could fill this new role. The hunters wanted a dog that was biddable and did not range too far (the Czech test rules looked for a dog seeking at 30 paces in front and 80 paces to each side). The emphasis lay on work after the shot, which meant a particular aptitude for finding shot game, being reliable on a scent trail and retrieving. All this led to the development of the Slovakian Rough Haired Pointer (SRP). The SRP is an amalgamation of three breeds, the Czeskey Fousek, the Weimaraner and the German Wirehaired Pointer; crosses between these breeds took place in the 1950's and entered into the Slovakian 'experimental' register. Only dogs and bitches of sound temperament and excellent hunting ability were bred from and this was under the strict control of the breed wardens.



FROM THE FIELD AND BEYOND

On Oct. 10th the inland chapter held their Fall test. Four of our San Diego chapter members tested and here are their scores. Congratulations to you all.

Inland Empire Test Results Oct. 10th

Gabby Awbrey 112 Prize I - GSP

Mary Sarmiento 112 Prize I - GSP

Mark Matteson 112 Prize I - Brittany

Randy Hanson 84 Prize III - Weimaraner

Fred Holt sends us this picture of his recent Chukar hunting trip to the desert with his GSP Pearl. This is her first Chukar. She is smiling just as big as Fred. Happy Hunting Fred and Pearl!



TRAINING DAY NOVEMBER 19-20TH

McCoy Ranch

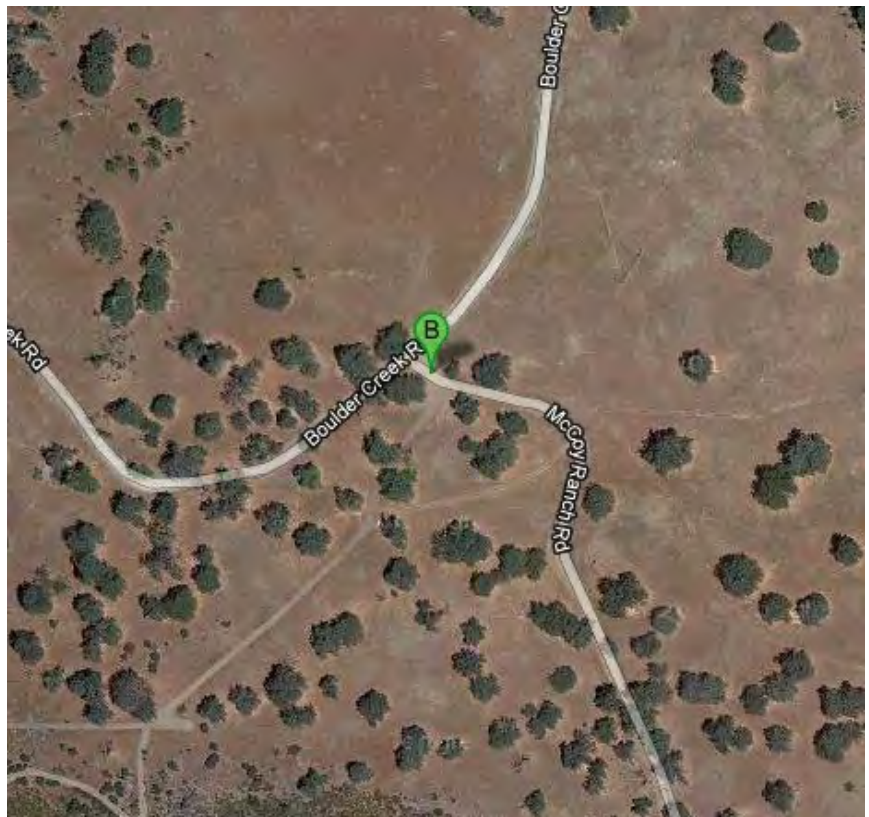
Since this years Wister hunting, training and camping trip has been canceled, Ericka has proposed a training day at the McCoy Ranch training area in the Cleveland National forest.

Please Let Ericka know if you would like to attend.

Click on map to go to google maps and input your starting address then click on get directions. Also all training site directions can be downloaded from the website: sandiegonavhda.com

Chapter Schedule

- ◆ November 19th-20th wister camping trip (**Canceled**)
- ◆ November 19th or 20th McCoy Ranch Training Day
- ◆ December 4th Christmas Party (Location TBD)
- ◆ January 20th-22nd Annual Meeting (contact Gary Willhite to volunteer) chukarguzzler@cox.net



All training site directions can be downloaded from the website: www.sandiegonavhda.com



Sunnyhill's Alastar "Greta"

10/1/2001 - 10/25/2011

Greta succumbed to the hemangiosarcoma diagnosed shortly before her death.

Greta was an "unplanned" puppy. We wanted to wait until Hanna was 6 or 7 to get another GSP, but when Hanna was 5 we heard about a litter Phil Swain had on the way. It sounded too good to pass up – and it was. We flew to Portland, OR; picked out Greta; and flew home with her under the seat.

Greta was born to hunt. She picked up field work naturally and it was a joy to watch – both while hunting and in tests.

However, Greta did not like the water. She would retrieve in the water, but would not do an extended duck search. We never knew why because we knew she wanted to do whatever Bob asked of her. After many hours and years of training at different ponds around the county, a UPT and a couple UT tests, Greta finally brought it all together in Arizona in 2005 – receiving a UT Prize I. We could not have been more proud of her and her "methodical" (as one judge described it) duck search.

Bob and I have other great memories of Greta in the field: Watching her race down drags and tracks as fast as she could go. Wowing the judges at her one and only NSTRA trial, receiving the "Judge's Choice Award". Racing after (and retrieving) a shot pheasant that had locked its wings and gone 200 yards before falling.

But what we most remember about Greta is that along with her tremendous desire to hunt, she was calm and gentle at home, she loved people, and she was totally devoted to Bob. Greta was the perfect companion both in the field and at home and we miss her.

ARTICLES OF INTEREST



10/5/2011

Tips for Field Dressing Game Birds

Preparing wild birds after the hunt can sometimes be tricky, so here are a few of the author's handy tips to simplify the process.

By Georgia Pellegrini

Bird hunting season is upon us and there's nothing I like more than a wild bird at the dinner table, especially during the holidays. Preparing wild birds after the hunt can sometimes be tricky, so here are a few of my handy tips to simplify the process.

In the field...

Field treatment of game birds is crucial, especially if you plan to age them. Get the birds out of the game pocket as soon as possible, and keep them separate, cool and dry. Hang them by the neck or feet with a game strap in a cold but not freezing place. If the weather is very warm, pluck the birds around the area where you gut them, then remove the intestines. Try to avoid this, however, since birds are best aged with the intestines intact. Instead, have an ice chest ready with a shelf arranged on top, and lay the birds on top until you get home.

On aging...

Jean Anthelme Brillat-Savarin wrote that, "Above all feathered game should come the pheasant, but once again few mortal men know how to present it best. A pheasant eaten within a week after its death is more worthless than a pullet, because its real merit comes in its heightening flavor."

The beautiful taste of a well-aged animal came by virtue of necessity. Refrigeration wasn't available until the 20th century, which meant that people learned to enjoy game birds whose breast meat was aged until green. But as my friend, the British game-keeper once pointed out, people don't like their food "high" anymore. Their taste buds are no longer suited to it since the arrival of refrigeration.

Certain game birds today, however, when relatively undamaged by shot, left in their feathers with intestines in tact, and aged for a period of time, are much better tasting. Age the meat, hanging whole by the neck with the feathers and skin on and the guts intact at a temperature in the range of 50 to 55 degrees F. Pheasants are best if eaten as soon as the aging is completed.

Three to four days is best for a smaller bird, five to seven days for a larger/older one. If the bird is damaged, pluck and gut it and place it on a wire rack over a pan in the refrigerator, covered in a wet cloth to prevent drying.

On plucking a bird...

Plucking a bird is time consuming, the most time-consuming part of the process. But there are few things more elegant on a dinner table than a whole bird. You have to do it a few feathers at a time, plucking with one hand while using the other hand to secure the skin, in order to prevent it from tearing. For ducks that you aren't planning to age, I find it is most easily done within an hour of when they are killed, or while you are sitting and waiting for more in the duck blind. Mechanical pluckers rarely work, especially with thin-skinned birds like pheasants. Dunking the bird in scalding water (wet-plucking) works but keep in mind that doing so will semi-cook the skin.

I prefer dry plucking, especially because I age my birds. This simply means, start plucking. If you need extra assistance for the fine feathers, dipping the bird in paraffin wax at the end and peeling the wax off works best. So does using a torch to singe the remaining down. The larger feathers can be saved for fly-fishing or decorating. You should only grab a few feathers at a time and be particularly gentle around the areas with loose skin (neck and base of the wing), as they will tear most easily. Quill feathers are the most difficult to remove without tearing the skin. They should be plucked one at a time with a quick snap of the wrist, while holding the skin down with the other hand. Sometimes tweezers are helpful.

In Part 2, I'll share the steps I take for skinning, breasting, butchering and trussing game birds. In the meantime, do you have any handy tips to share?

[This Article Originally seen at Americanhunter.org](http://Americanhunter.org)

Tips for Field Dressing Game Birds, Part 2

By Georgia Pellegrini

10/28/2011

Part 1 of this series covered tips for field dressing and aging game birds, and now it's on to breasting, skinning, trussing and more!

In Part 1, I revealed my tips for field dressing and aging game birds. And though my preference is to keep birds whole with the skin on whenever possible, here are several other options when the circumstances call for it.

Skinning a Bird

There are times when a bird has been too badly damaged to keep the skin intact. In this case, you can skin the bird and still keep it whole. When cooking a bird without skin, it is a good idea to blanket it in layers of lard or bacon to keep it from drying out during cooking.

1. To skin a bird, feel for the socket and remove the wing by taking a knife and cutting it at the first joint.
2. If the bird has long tail feathers—like a pheasant—you can remove them fairly easily by pulling on them.
3. Cut below the thigh, around the “knee” of the bird, gently and then use pliers to pull at the tendon to release the lower half of the leg. Repeat for the other leg. For smaller birds, kitchen shears will be all that you need.
4. Turn the bird onto its back and feel down the neck to locate where the neck connects to the body, then use kitchen shears to remove the head.
5. Make a small incision along the breastbone. You will be able to easily peel off the skin and attached feathers from the body of the bird.
6. Remove the innards from the bird. In the pelvic area between the bird's legs, you will find the base of the breast meat. You can reach in and slowly pull a small part of the breast meat up and away from the pelvic bone. Once you have made a small separation with a knife or scissor, reach in, take hold of the innards and pull them out of the bottom of the bird. Save the gizzard, heart and liver, they're tasty!
7. Before cooking, locate the oil gland that can be found at the base of the bird's tail. Cut off the tail end of the bird above the location of the oil gland.



Breasting a Bird

Some people like to breast their birds, especially when the birds are small. This requires much less plucking, in some cases none at all if you don't plan to leave the skin on. I like to leave the skin on whenever possible, so I pluck the area before removing the breast.

1. Begin by pulling out the feathers on the breast area of the bird. The feathers on the breastplate of most birds pull out very easily, particularly the smaller ones like doves, pigeons and quail.
2. With the bird on its back, locate the bottom point of the breastbone where it meets the opening for the intestines. Make an incision to separate the skin at the bottom point. Lift the breastbone with your thumb and peel it back toward the neck. Twist or cut it off where it meets the neck.
3. You can easily remove the skin from the breast meat at this point, or keep it on for added flavor and moisture.

Breaking Down a Bird

After your bird has been aged and defeathered, you can either roast it whole or butcher it into sections. This will depend on the bird, its size and its age. The younger, smaller birds are better whole than the larger, older ones, because older birds' legs tend to be tougher and thus need more cooking time than the breast meat.

1. Make a cut along the seam where the leg and side of the bird meet and pop each leg joint back. Sever the joint and remove the legs. Cut the wings at the first joint.
2. To create two breast portions, cut along one side of the keel bone, the bone that runs between the two breasts. Carefully carve down along the bone until one breast is removed, then repeat on the other side of the keel bone. You will also need to free the meat from the wishbone on the neck end. You can also keep the breastbone in (as explained above), and cut the keel bone in half lengthwise with a large knife.
3. If you plan to sear the breast meat, remove the tenders—the thin strips of meat (the most

tender part of the bird) found on the underside of the breasts. This will help it cook evenly. The tenders can then be seared separately and enjoyed on their own.

Trussing Game Birds

Large, whole birds are best trussed to help them cook uniformly and retain moisture. Smaller birds don't require serious trussing; in some cases, merely placing a toothpick through the legs will suffice.

1. With the bird breast-side up, lay the twine* across the ends of the drumsticks.
2. Bring the ends of the twine around the drumsticks and up between the legs, crossing the two ends over the cavity and along the sides of the breasts.
3. Draw the ends of the twine tight, pulling the drumsticks together, then pull the ends of the twine into the crevice between the thighs and the breast.
4. Turn the bird over and pull the twine through the first joint of the wings.
5. Bring the twine together tightly and tie a secure double knot in the space between the wings. Snip off the excess twine.

*Note: For very small birds, like woodcock and quail, you won't need to use twine. Instead, insert the tip of a knife at the end of one drumstick and make a 1-inch slit through the leg, between the tendon and the bone. Insert the other drumstick through the slit to secure the legs or, even more simply, secure them together with a toothpick.

Wishing you many tasty birds at the dinner table! Feel free to add your own handy tips in the comments.

NORTH AMERICAN VERSATILE HUNTING DOG
ASSOCIATION
SAN DIEGO CHAPTER

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Gary Willhite (619) 672-3264
Newsletter Editor: Matt Moore (619)300-3770

We solicit newsletter contributions (stories, photographs, recipes, advertisements) from club members. Please send all contributions to the editor: Matt Moore (honda140@cox.net)

Training Days

Guidelines & Procedures

- Dogs are to be under control at all times (leash rule is in effect)
- Everyone in the field must wear blaze orange hat, t-shirt or vest and have completed a hunter safety class or have a hunting license
- Children are to be supervised and remain within the designated parking area at all times
- No Alcohol on premises
- Shotguns must be break open only

Our national sponsors

