December 2022/ January 2023 Bird Dog & Retriever News www.Bdarn.com December 2022/ January 2023 Bird Dog & Retriever News www.Bdarn.com

From the Publisher's Desk

Welcome to the December / January issue of Bird Dog & Retriever News. Thank you: subscribers, advertisers, organizations and others.

I know you just got the October/November issue a few week ago and in a month you will get the Feb/March issue and we will be back current. That'll happen when you move a 20,000 page website after 20 years. Anyway we are back.

So anyway I'm updating the website and bringing you a few new authors.

Ellen & I went down to the English Springer Nationals in Austin, MN when they were running the event possible at your event. at 17 degrees with a wind I remember from Minot AFB a lifetime ago. We brought you a few pictures and liscense plates from al over US & Canada. We only stayed a few hours. We wonder if they ran water the next day as planned.

In this issue we have an interesting article by a shooting instructor that is learning golf Clayton Rue. He compares learning to play golf with shooting. Something I had never heard of and he's right, many of us hunt birds and golf.

Next we look at Glenda Brown the great lady of Goldens I had the honor to talk to the other day while picking out Christmas trees. Glenda has known and have run with some of the best trainers in the world from local events to the Nationals and she gives us her perspective in what to look for in one for your dog.

In a few days after Christmas we are taking it inside to talk to the show contingent of our breed at St Pauls Land O Lakes Kennel Club show. Look for the pictures in our Feb/March issue.

Looks like I'm out of space again!

See you next issue!

Dennis Guldan

Publisher Bird Dog & Retriever News E-mail: Publisher@Bird-Dog-News.com Worlds largest read hunting/dog publication a great publication that makes you smile!

Club Info

How's your New Club Info **Sheet going?** By Dennis Guldan

Te go out to a And very rarely if ever is the TC Ruffed Grouse Sothere a greeter or a person ciety and in the parking to walk us around.

We are pro-guns, dogs, hunting and everything related. And we write about our experiences. You want us to have the best time ing dates. Seminar dates

It's under zero today and we will not spend much time outside with the dogs for the next couple of months. What a perfect time to work on the Club Info sheet.

What is a Club **Info Sheet?**

Let's start on the worst case scenario first. Suppose instead of us walking in on your field event it's animal rights people. Who do you call? How do you keep the day from becoming a total loss?

Had you thought about this ahead of time? Everyone should either have the club sheet or knew the website it was on and the situation could have been handled smoothly.

The Club info sheet is a single piece of paper with all important contacts & dates on it. A sheet to refer to when any of your members do not have an

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And it isn't just for dog plus clubs. Are you doing a events a year. Woodcock banding with lot is a curious family? They might be your future

> On your sheet for THAT club might be future Bandfor youth or dog training.

hardest workers.

Set-up a free email called ABCClub_Banquets@Yahoo.com. Then when the person changes, the email will not.

The club should have 4-5 email accounts for specific contacts: Spring_event, Membership, youth, banquets, donations, general. It will become apparent with time.

You would not believe how difficult it can be to donate things to some organizations.

Understand this is a living document. Every Jan, Feb, March... we need to update them after the annual club meeting. And run off a few dozen copies for

ABC Club Info Sheet Abc Club Website: www.ABCClub.com Club General Email abc_general@yahoo.com Membership email members_abc@yahoo.com www.ABCclub.com/members

Jan 12th Banquet at Billys www.ABCClub.com/banquet www.ABCClub.com/booth March 14th sport Show Booth April 30 Fun Day Wilsons www.ABCClub.com/funday May 17 Hunt Test Wilsons www.ABCClub.com/hunttest June 6 Field Trial Top Gun www.ABCClub.com/fieldtrial July 1 Training Day Wilsons www.ABCClub.com/training

Bill Baily President ABCpresident@yahoo.com Sue Hamus. Membership ABCMembership@yahoo.com

Ellen Smith Spring HT Dorothy Elms Spring FT Joe Wilson Banquet

ABCspringHT@yahoo.com ABCSpingFT@yahoo.com ABCBanquet@Yahoo.com

Police Wilsons 123-456-7890 Midwest Memorial Emergency Clinic 123-455-9856 Jennings Vet Clinic 123-675-3456

Club membership: Ind \$29/year, Family \$35/year

When the banquet is. Contact people for each.

While we are here let's talk about Contact People. Did you know an email can be passed down & exchanged? Instead of having them contact Betty White for Banquets.

your members to keep your name in front of them.

Rarely do clubs do this. Of course I have yet to find a club officer that did not think their position required a lot of work. The Club info sheet will reduce and spread out the work.

Of course the first version may take you an hour to put together and there is SO MUCH to do in February.

And your club leaders may get bored with less to do. But your Club should have a sheet anyway. Good Luck!

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Recipes

Greek Grilled Quail

Ingredients

4 semi-boneless quail 2 tablespoons olive oil 1 tablespoon lemon juice 1 teaspoon minced garlic 1 to 2 tablespoons fresh rosemary leaves Salt & freshly ground black pepper to taste Sliced lemon, to garnish

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Jason Gooding Baldwin WI

Preparation

Rub quail with olive and grill just until skin oil, lemon juice, and is nicely browned, 1 garlic. Sprinkle lightly to 1 ½ minutes, then with rosemary, salt, and turn, close lid, and pepper.

Heat a gas or charcoal cooked through, 2 ½ grill until very hot. Place to 3 minutes. Remove quail breast side down and serve with lemon

continue grilling until slices.

