



# Bryan/College Station Retriever Club

April 1999

**Next Meeting – Tuesday, April 20, 1999, 7:30 p.m., Alicia's Restaurant**

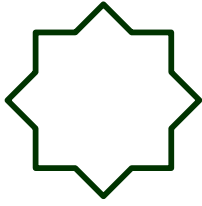
Some random quotes from the March meeting, taken totally and completely out of context:



- "I didn't know about it, but I guess I can go."
- "Does he take them, or does he read them?"
- "He's a character; he does like to talk."
- "For some of you yahoos that just can't tolerate real heat."
- "You wanna rearrange the tables?"
- "It's a better dog than trainer."
- "I know far better than to insult a pregnant woman."
- "Toes in the sand, beer in his hand."
- "I have a son and a dog, and I don't know which is harder to train."
- "Well, they didn't want to get shot."
- "Oh, we don't care what color they are; black is beautiful!"
  
- "They always want their twenty bucks."
- "I'm not gonna name names, cause that's not right."
- "There again, do your calling around."
- "POTTY, Daddy, POTTY."

This Saturday, April 17, 1999, the Bryan-College Station Retriever Club is holding its preliminary hunting for the United Kennel Club and the HRC. All members are strongly encouraged to come out to the Boswell Porter Ranch in Snook to help our first HRC test be a success.

**HRC Preliminary Test**



### ***Bragging Time!***

Congratulations to the following club members on their recent accomplishments!

- Warren Jatzlau and Colt – HRCH (at the Austin test)
- Wayne Bumgarner and Kylie – HRCH (at Lone Star)
- Dave Brannon and Doc – HRCH (at Austin)
- Kenton Brannon and Coach – HRCH and MH
- Michelle Gerich and Molly – JH
- Pam & Rodney House and Trace – 2 Finished passes (at Cow town) for 420 points!
- Chris Barnes and Pebbles – 2 Senior passes (Greater Houston and Metro Alliance)

## **Recipe of the Month**

### **Peachy Pheasant**

4 pheasants, cut into serving-sized pieces  
½ cup butter or margarine  
2 cups vanilla wafers, crushed  
2 tsps. Each cinnamon and nutmeg  
Sauce: ¼ cup butter  
1 10 oz. Jar of peach preserves

Preheat oven to 350 degrees. Melt butter to dunk pheasant parts into. Then roll in vanilla wafers, cinnamon and nutmeg mixture. Place in a 13x9 baking pan. Sprinkle leftover crumbs on top. Bake for 35-40 minutes. While birds are cooking, in a heavy saucepan, combine ¼ cup butter and the peach preserves. Cook over medium heat until mixture comes to a boil. Pour over birds and bake another 15-20 minutes, or until birds are done as you desire. Serves 4.

***Welcome to New Members:***

***Rodney & Pam House; their dogs Trace, Dusty,  
Boogie, Taffy***

***Steven Carver; his dogs Sam, Ree***

***Gary, Cheri, and Justin McEwen; their dog Sadie***

***Applications received for: Nathan Holub, his dog Burrey  
Jeff & Chris Reeves, their dog Duke***