



# Bryan/College Station Retriever Club

September 1999

## Next Meeting

Tuesday, September 21, 1999

7:00 p.m. (note earlier time!)

Brazos Center Picnic Pavillion

We will have the BBQ grill fired up, so if your family wants to bring hot dogs, burgers or steaks, go right ahead. We can pool the side dishes and desserts into a potluck type deal, and the club will provide drinks. Bring all your own utensils and fixings!

### Quotes

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

“Rody, you know anything about rubbers?”

“Do you want to do lunch?”

“Dave, your order is ready, Dave.”

“He was doing his community service.”

“And we’ll get a keg.”

“If it’s too much of a hassle, don’t worry about it.”

“What’s he doing with 3,000 pigeons?”

“Kristen, your order is ready, Kristen.”

“Cause they’re NOT chocolate.”

“I guess that’s the meeting, huh?”

“You’re on the wrong side of the fence, dude!”

“Who did you breed with?”

“**This** side of the fence, Lee”



- Labrador Retriever – Oh me, ME!!! Pleeeesze, let me change the light bulb! Can I? Can I? Huh? Huh? Can I, please??

## *Recipe of the Month*

Submitted by Marshall Cary Beason

### BBQ Dove Kabobs

Things you need:

1. Dove breast – as many as you want to eat or were lucky enough to shoot.
2. Thousand Island Dressing or your favorite marinade – one bottle
3. Sliced Bacon – the amount depends on how many dove you have
4. Sliced Jalapeno Peppers – the HOTTER the BETTER
5. Bell Peppers – 4 or 5 usually will do
6. Sweet Onion – same as bell peppers
7. Favorite BBQ Sauce
8. Bamboo Skewers – the ones about 4 inches long

Step One: Filet the dove breast so that you get two pieces of meat from each breast. Place the meat in the marinade for several hours.

Step Two: Slice up the bell peppers, and onions into slices that can be put on the skewers. Take a skewer and place one slice of dove breast, one slice of bell pepper, one slice of onion, and several slices of jalapeno on the skewer. Then take a whole strip of bacon and wrap it around the “kabob” using the skewer to hold it on.

Step Three: Take the “kabobs” and dip them liberally into the BBQ sauce. Place the “kabobs” on a hot grill and cook until the bacon is done. May need to be turned once to complete the cooking.

**WARNING/DISCLAIMER!!!!!!!!!!!!!!!**

This recipe is so good that it can make a usually reasonable, prudent person into a “dove poacher,” i.e. shooting doves on high lines,

on the ground, out of your neighbor's bird feeder, and may result in begging from other hunters to have their birds.!

### **Upcoming Hunting Tests**

For a current list of upcoming hunting tests for the fall, please check the club web page at [www.bcsrc.org](http://www.bcsrc.org). If you don't have access to the web and need that information, feel free to call Dalene Barnes at 846-3273.

# "Mark" your calendars!

**The BCSRC Fall Hunting Test will be on Saturday and Sunday, October 23 and 24! Our club's tests have a reputation for excellence, and it takes the hard work of ALL club members to continue that. Chairman Kenton Brannan and Hunting Test Secretary Michelle Gerich will be happy to let you know where you can volunteer to help out. Even if you do not have a specific job ahead of time, we need all the club members possible to ensure a smooth-running test!**

Kenton Brannan (281) 379-5764  
Kenton\_m\_brannan@reliantenergy.com

Michelle Gerich (409) 680-8162  
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### **Welcome New Members:**

*David & Vicki Christianson, and their dogs Dusty, Nugget, Lotto, Dancer, Abby, Katy and Sassy.*