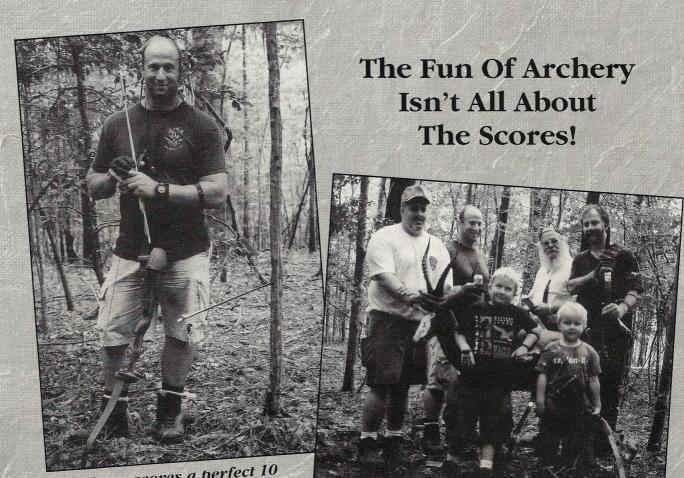


FLIGHT NO. 3

FALL 2003

**VOLUME 46** 



Rick Hyser scores a perfect 10 on a Fall 3-D Classic tree!

The Official Rick Hyser Fan Club meets for a photo session!

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FLIGHT NO. 3

Published Quarterly Dave Proctor, Editor 4076 Singers Glen Road Harrisonburg, VA 22802

**VOL. 46** 

## **Flight Deadline**

The deadline for the Fall issue of FLIGHT will be December 8, 2003. Please submit articles of interest to the editor prior to that date. Send us your letters, stories or photos. This is <u>your</u> newsletter and we encourage you to participate!

## **From The Publicity Director**

his year's shoots are now behind us. Thanks to all who participated and to the hosting tournament clubs. Please note the State Tournament dates for 2004:

> State Indoor - February 28-29 Spring 3-D Classic - April 3-4 State Open - May 29-30 Fall 3-D Classic - August 21-22 State Closed - September 4-5

The Fall 3-D Classic has been moved to August so it won't conflict with other events/activities going on after the Closed. Let's really try to get more folks involved in archery and to participate in club shoots and state tournaments regardless of whether it's a field or 3-D shoot.

At the June VBA meeting Ed Bickham was sworn in as our new Field Governor. Please give Ed your total support and cooperation when he contacts you regarding your range inspection and for state tournaments.

Now that the bowhunting season is in full swing, we must think "Safety First!" Hopefully, everyone has taken IBEP training, and if not, please take the time to do so! Let others know how important this is. For those who are lucky enough to harvest game this year, don't forget to take pictures for Flight's "Hunters Scrapbook," and make sure that you and your game are displayed in an appropriate manner. I want to see both of you smiling! And don't forget to submit an article to *Flight* about your bowhunting trip, experiences or other interesting events. I hope everyone enjoyed the articles by Bob Seltzer, Jack Denbow and Mike Kaczor.

As you all know, the 2003 Ducks Unlimited Great Outdoors Festival presented by Suzuki, scheduled for the weekend of September 19, had to be canceled due to Hurricane Isabel. This was a big disappointment to the Ducks Unlimited folks, the volunteers and me, personally, to have missed the opportunity to work at the "Archery Village." Their primary concern, however, was for the safety of all attendees, volunteers, vendors, sponsors and production assets. This would have been a great opportunity for VBA to reach out to the public and get the publicity we need. I personally want to thank all the volunteers, especially Victor Barnett from NORVA; Rob Foster, Hank Megee, Rich Atchison and Mike Mauch from Belvoir Bowhunters; and Rob Burnham, Wayne Chadwick, Donald White, Donnie Frenier and Dennis Scott from Dixie Bowmen. Ducks Unlimited has more than a million supporters and is the world's largest wetlands and waterfor conservation organization. Since founding in 1937, DU has raised more than \$1.7 billion to conserve nearly 11 million acres of critical wildlife habitat across North America. The DU folks are looking forward to next year when they will be back at the Virginia Motor Sports complex September 17-19. They are also counting on VBA volunteers and are looking forward to working with me as the "Archery Village" manager.

Wishing everyone a safe and productive hunting season!

> Yours in archery, – Irene Stocksdale

# **Results Of The Quarterly Meeting**

Motion to replace animal target at the State Open or State Closed or both with 14 3-D animal targets at marked yardage. Effective January 1, 2004.

FAILED

 Motion to return to holding State Indoor Championship at multiple locations, effective January 1, 2004. (Note: This will be voted or prior to awarding and acceptance of State Tournament bids.)
 PASSED

## Making The Most Of The Harvest

The best season of the year is upon us - deer season! For many this will mean a blessing of lean, nutritious, fresh venison in addition to the joys of spending glorious autumn days in the fields and woods.

One of the best things about harvesting whitetail deer is the almost endless variety of uses for their delicious meat. The satisfaction of taking an animal from 'field to feast' and sharing this aspect of the success of the hunt with friends and family is the ultimate enjoyment.

Each fall and winter will find several members of Two Rivers Archery Club busily making tasty treats from their deer meat in my cabinet shop turned butcher shop virtually every weekend and, during the heat of the season, many weeknights. We generally make from 250 to 300 pounds of jerky and 400 to 500 pounds of smoked and fresh sausages, salamis and lunchmeats every year. We give these treats to friends and mily as Christmas presents and usually ll have enough for our personal use for the rest of the year.

Making large quantities of venison products, however, is not necessary, and many may only process a single animal a year. I have found, though, that some teamwork truly simplifies things, in addition to a pleasant day of socializing, storytelling and butchering

## Special Notice to All NFAA Members

The NFAA may be sending direct billing of membership dues to all NFAA members. If this occurs, send only your NFAA dues directly to NFAA. Your VBA dues should be paid through your local club and NOT sent to NFAA.

If you have any question about dues payment, please contact Ann Boyd at (888) 922-9536.



work. Typically, two of the guys/gals will be skinning deer, two or three will be trimming and separating the meat, and one or two running the grinder. In our home operation we like to devote separate days to primary butchering and stuffing/smoking of sausages. A cold smoker (capable of operating in the 150-165 degree range) is essential to smoking Polish sausages, salamis, etc. However, Liquid Smoke may be added to the meat directly, and the kitchen oven will do nicely, set to the lowest heat possible with the door propped open with a spoon. The one tool vou cannot do without is a meat thermometer to determine the internal temperature of the meat. If pork fat is used in a recipe, it is essential that the meat be brought to a temperature of at least 152 degrees. Also, don't wait until the day you plan to stuff sausages to try to procure pork or beef fat from your local grocer as it is in high demand during and after deer season. Locate a butcher shop/meat processor and order what you will need in advance.

#### Very belpful items include:

- Food grade plastic buckets for storing and seasoning meat. (Hint: ask at the bakery counter of your nearby Wal-Mart for icing buckets periodically as they are top quality and are thrown away by the stores.)
- Large meat mixing pans. (The black, plastic mortar tubs at hardware stores are inexpensive and perfectly rounded for this use.)
- A good quality meat grinder equipped with a stuffing horn or a sausage stuffer.

- Plenty of large plastic wrap. (The rolls sold at Costco are ideal and will last you a long time.)
- A vacuum sealer such as Deni or Foodsaver. (These completely eliminate freezer burn and drying/molding of finished jerky, etc.

Now, here are some recipes to get you started!

#### Smoked Venison Salami (Makes 10 lbs.)

- 2 cups ice water
- 5 Tbsp. salt
- 2 tsp. Instacure #1
- 2 cups nonfat dry milk
- 1 Tbsp. ground white pepper
- 2 Tbsp. nutmeg
  - 2 cloves garlic, minced
- 6 Tbsp. corn syrup solids
- 2 Tbsp. powdered dextrose
- 8 lbs. lean elk or venison
- 2 lbs. pork fat
- 2 tsp. Liquid Smoke (if the salami is to be cooked in a conventional
- oven)

Cube and chill all meat well before grinding. Mix all ingredients in large mixing tub or bucket and place in fridge overnight. Grind through a 3/16" grinding plate and stuff into a 21/2" to 3½" fibrous casing. Use a pin to prick the casing as you go to let out any air pockets while stuffing. Place in preheated smokehouse at 150 degrees and apply smoke for one hour. Raise temperature to 165 degrees and hold until meat thermometer reads at least 152 degrees internally. In a conventional oven using Liquid Smoke, do the same thing, but be careful that the oven does not get so hot that it cooks the salami too fast, as this will separate the meat and fat, resulting in an oily mess. After reaching an internal temperature of 152 degrees, remove the salamis and shower with cold water in sink or with hose until cool to touch.

#### Fresh Venison Breakfast Sausage

- (Makes 10 lbs.)
- 8 lbs. venison
- 2 lbs. pork fat
- 4 Tbsp. salt
- 1 Tbsp. ground white pepper.
- 2 Tbsp. sage
- 1 tsp. ground ginger

(Continued on page 5)

# Virginia Bowhunters Association announces its

# Ninth Annual Awards Banquet

Saturday, March 20, 2004 Pano's Restaurant 3190 South Main Street (Exit 243 off I-81) Belle Meade Red Carpet Inn, Harrisonburg, Virginia

Social Hour - 6 - 7p.m. • Dinner - 7 - 8 p.m. Speaker/Awards - 8 p.m. Mike Roberts, Return To Nature

## **AWARDS GIVEN FOR:**

**Biggest Buck (Antlers – Virginia Scoring System)** 

Biggest Buck (Weight) Biggest Bear (Weight) Biggest Doe (Weight) Biggest Turkey (Weight)

# \* DOOR PRIZES $\cdot$ RAFFLE \* \* BIG GAME TROPHIES DISPLAYED \*

To Enter Your Big Game Animal, Contact: Kevin Reedy (276) 728-4456

For Banquet Information:

Kevin Reedy (276) 728-4456

Rob Burnham e-mail: bowfari@comcast.net

For overnight reservations, call (540) 434-6704

For special room rate, tell them you are a VBA member!



VBA 2002 Big Buck Winner Randy Armentrout

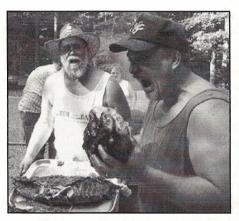
# Fun At The Shenandoah County Archers Annual Shoot!



#### The cut-ups

t states it clearly on the Schedule Card: "Pig Roast." For those of you who weren't paying attention, Shenandoah's Annual is clearly one of the best "down home" shoots I've been this year (similar to the Big Apple noot.) I didn't even worry that it might rain as we've been shooting in the rain all season anyway.

It seems like the first week in August is a good time to unwind after some intense practicing/shooting for some of the bigger shoots of the summer, i. e., Redding 3-D, State Open, Sectionals, Nationals and other annuals I've attended.



Mark's bors d'oeuvre

### Making The Most Of The Harvest

(Continued from page 3)

1 Tbsp. ground nutmeg 1 Tbsp. tbyme 1 Tbsp. cayenne (optional; use more or less to taste) 2 cups ice water

Cube chilled meat and fat and mix all ingredients in large mixing tub and grind through 3/16" plate. Stuff into 28-30 mm hog casings. For patties, stuff into 2½" fibrous casings or plastic ground meat bags. Patties may then be sliced as with store-bought sausage.

#### Source for Supplies

The Sausage Maker in Buffalo, New York, sells absolutely everything for meat processing and home sausage making. They also sell Rytek Kutas'

book "Great Sausage Recipes and Meat Curing" which is the bible of sausage recipes. They can be reached at **1-800-490-8525** or online at

#### www.Sausagemaker.com

If you are interested in trying one of the best jerky marinades ever, order a bottle of Blue Mountain Marinade. One bottle seasons and cures 10 lbs. of meat. Send check or money order for \$9.50 to

> 615 Joan's Quadrangle Road Front Royal, VA 22630

Specify Hot, Medium or Mild. For questions, call toll free

1-888-995-8777 — Craig Ernst Two Rivers Archery Club Not only do the Shenandoah members have a challenging course to play on, its members go out of their way to make it one of the most memorable events of the year.

Craig Ernst made good use of the rain time to show those interested about "self bows" and how to get one shootable in just a couple of hours. He brought some ash quarters to give hands-on experience to anyone eager enough to tackle the job.

A brave few pitched horseshoes to while away the time, while the rest of us kept an eye out so that we didn't lose any toes on a pitch that went astray.

I'm not sure how long it takes to roast a whole pig, but I'd guess that someone had to have lost a lot of sleep to get things going while the rest of us were enjoying our comfortable beds.

It took a lot of eating for us to finish off that pig, beans, potato salad, coleslaw, pies, cakes and maybe a beer or two, plus the baggies of pork that just happened to find their way into our cooler!

For those of you who don't have anything pressing next year at this time, I'd suggest that you reserve a spot on your calendar!

- Cay McManus



Maxie at work



Taking a break

## VBA Fall 3-D Classic – 2003, Hosted By Kingsboro Bowmen

Rank	Name	Style	Class	Day Score	1 Xs	Day Score	Xs	Total Score	s Xs
С	Eileen Wood	AFBHFS		23		38		61	
С	Karin Eppard	AFFS		235	4	257	4	492	8
С	Robin Vogel	AFTRAD		199	4	172	1	371	5
nd	Cay McManus	AFTRAD		186	1	168	1	354	2
ord	Debbie Woofter	AFTRAD		114		139		253	
C	Chris Willard	AMBB		211	1	209	2	420	3
	C J	намр	ION	<b>S H I I</b>	> F	LIGE	нт		
С	Billy Handle	AMBHFS		242	6	256	8	498	14
2nd	Robby Moore	AMBHFS		230	6	264	8	494	14
ord	Patrick Eppard	AMBHFS		230	6	239	5	469	11
	David Babb	AMBHFS		228	6	234	5	462	11
	Jeff Dennis	AMBHFS		214	4	232	4	446	8
	Ed Doan	AMBHFS		206	3	239	5	445	8
	Tom Cirilli	AMBHFS		211	2	220	4	431	6
	Andy Fleetwood	AMBHFS		199	2	227	3	426	5
	David Mott	AMBHFS		214	3	211	5	425	8
	Richard Wells	AMBHFS		205		206	3	411	3
	Thomas Curt	AMBHFS		204		204	3	408	3
	Jimmy Pike	AMBHFS		204	4	203	2	407	6
	Chuck Frain	AMBHFS		207		188		395	
	Benjamin Mott	AMBHFS		201	3	169	2	370	5
	Stephen Cardwell	AMBHFS		215	2			215	2
		FIR	S T	FL	I G	н т			
lst	Andy Willis	AMBHFS		195	3	211	3	406	6
2nd	Jeffrey Rouse	AMBHFS		187	1	202	1	389	2
Brd	Wayne Hoffman	AMBHFS		160	2	223	4	383	6
	Rich Soper	AMBHFS		165	1	192	1	357	2
	Joe Gormley	AMBHFS		165	1	192	1	357	2
	Mark Jacobs	AMBHFS		161	1	192	1	353	2
	Roy Osborne	AMBHFS		160	1	179		339	1
	Jeremy Bartrom	AMBHFS		161	1	177	2	338	3
	David Wood	AMBHFS		159	1	172	2	331	3
	Donald Powers	AMBHFS		155	1	156	2	311	3
	Jason Brennell	AMBHFS		151		159		310	
	Billy Fleetwood	AMBHFS		147	2	161	1	308	3
	John Ray Springston	AMBHFS		136		157	2	293	2
	Jay Anton	AMBHFS		174	1			174	1
	Thomas Johnson	AMBHFS		151				151	
		S E C	O N I		LIG	н т			
1st	Jim Westbrook	AMBHFS		124		166	1	290	- 1
2nd	Chris Fender	AMBHFS		131		154	. 3	285	2
3rd	Mike Harris	AMBHFS		116	1	109	2	225	2
	Stephen Wood	AMBHFS		94		99		193	18 87

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			<b>C1</b>	Day		Da		Tota	
Rank	Name	Style	Class	Score	Xs	Score	Xs	Score	X
	Danny Royse, Sr.	AMBHFS				137		137	
бC	Earl Cash	AMBHFSL		161	1	156		317	1
C	Joe Pitt	AMFS		252	6	274	8	526	$1^2$
2nd	Grady McCoy	AMFS		235	6	252	7	487	1
ord	Thomas Copeland	AMFS		227	6	258	8	485	1
	Rich Zbikowski	AMFS		215	5	197	5	412	1
	Les Banks	AMFS		181	1	225	8	406	9
С	Paul Vogel	AMTRAD		240	6	216	4	456	1
nd	Vic Posey	AMTRAD		210	3	212	2	422	5
ord	Rick Hyser	AMTRAD		210	3	179		389	3
	Phil Fields	AMTRAD		197		189	4	386	4
	Dennis Scott	AMTRAD		205	7	180	2	385	9
	Joe McManus	AMTRAD		189		177	1	366	1
	Terry Coghill	AMTRAD		206	5	150		356	4
	Sean Bradberry	AMTRAD		198	2	154	2	352	2
	Bill Harris	AMTRAD		174	1	175	1	349	
	Don Bedner	AMTRAD		172	1	173	1	345	
	Allen Kline	AMTRAD		170	1	167	1	337	
	Jerry Jordan	AMTRAD		171		145	1	316	
10	Manuel Ramos, Jr.	AMTRAD		136		172	1	308	
	Steve Dicketts	AMTRAD		160	2	145		305	
	Alvin Cheatham	AMTRAD		134		89		223	
С	Jordan Wood	CFBHFS		77		99		176	
С	Jeffrey Springston	CMBHFS		127	1	130	1	257	
С	Ben Hyser	PWMBB		193	1	174	2	367	
nd	Tim Hyser	PWMBB		61		38		99	
С	Trystan Johnson	PWMBHFS		190	3	196	1	386	
	Buck Mathews								
C		SMFS		177	1	226	5	403	
and	Jimmy Brinkley	SMFS		176		183	2	359	
С	Jim Woofter	SMTRAD		151	1	132	2	283	
SC	Lindsay Lavenhar	YAFBHFS		133	1	144	3	277	
SC	Shep Cheatham	YAMBHFS	<b>`</b>	132	1	121		253	
SC	Patrick Vogel	YAMFSL		165		169	1	334	
C	Zach Ramos	YMBB		148		81		229	
nd	Ronin Wood	YMBB		48				48	
C	Grant Cheatham	YMBHFS		221	2	208	1	429	
nd	Dan Royse	YMBHFS		200	3	221	4	421	
rd	Al Springston	YMBHFS		199	3	190	2	389	
	Micah Wood	YMBHFS		160	2	139	2	299	



VBA Fall 3-D Classic Champions



Overall Class winners from the Fall Classic







# VBA FALL CLAS Hosted by Kings



				Field R		14 Animal/14 H		Tot	als
Rank	Name	Style	Class	Score	Xs	Scores	Xs	Score	Xs
SC	Cay McManus	AFBB	AA	475	0	513	0	988	0
С	Robin Vogel	AFBHFS	AA	493	0	526	0	1019	0
st	Stacy Pruitt	AFBHFS	AA	479	0	510	0	989	0
nd	Joyce Cameron	AFBHFS	AA	436	0	455	0	891	0
C	Bertha Brush	AFFS	AA	465	0	479	0	944	0
nd	Shirley Jordan	AFFS	AA	388	0	459	0	847	0
SC	Debbie Woofter	AFTRAD	AA	199	0	282	0	481	0
С	Patrick Snow II	AMBB	AA	481	0	500	0	981	0
nd	William Keen	AMBB	AA	468	0	500	0	968	0
lst	John Harless	AMBB	A	452	0	490	0	942	0
2nd	David Gallimore	AMBB	A	423	0	456	0	879	0
SC	Howard Faris	AMBH	AA	468	0	485	0	953	0
2nd	John Boyd	AMBH	AA	433	0	475	0	908	0
ord	Joe McManus	AMBH	AA	428	0	455	0	883	0
	William Draper, Jr.	AMBH	AA	396	0	420	0	816	0
	Louis Hofmann	AMBH	AA	361	0	389	0	750	0
С	Andy Stonesifer	AMBHFS	AA	529	0	554	0	1083	0
nd	Paul Vogel	AMBHFS	AA	534	0	547	0	1081	0
st	Everette Kline	AMBHFS	Α	519	0	528	0	1047	0
nd	Roger Pruitt	AMBHFS	A	506	0	535	0	1041	0
rd	Mark Lohr	AMBHFS	Α	515	0	503	0	1018	0
	Webb Babcock, Jr.	AMBHFS	Α	489	0	517	0	1006	0
	Maxie Cameron	AMBHFS	Α	473	0	501	0	974	0
st	Ricky King	AMBHFS	В	473	0	513	0	986	0
SC	Jerry Jordan	AMBHFSL	AA	438	0	491	0	929	0
С	Darryl Diehl	AMFS	AA	545	0	553	0	1098	0
nd	Chris Shelton	AMFS	AA	541	85	555	0	1096	85
Brd	C. D. Miller	AMFS	AA	544	82	552	0	1096	82
	Brian Tate	AMFS	AA	544	0	549	0	1093	0
	Brian Bailey	AMFS	AA	543	0	550	0	1093	0
	William Hale	AMFS	AA	536	0	550	0	1086	0
	Alan Hines	AMFS	AA	546	0	539	0	1085	0
	Robert Kenley	AMFS	AA	537	0	543	0	1080	-
	Doug Hale	AMFS	AA	527	0	545	. 0	1072	ł
	Kenneth Reynolds	AMFS	AA	523	0	547	0	1070	0
	Terry Ballowe	AMFS	AA	526	0	535	0	1061	0

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Rank	Name	Style	Class	Field Re Score	ound Xs	14 Animal/14Hu Scores	inter Round Xs	Tot Score	tals X
	Victor Barnett	AMFS	AA	0	0	547	0	547	0
lst	Everett Wilson	AMFS	A	524	0	536	0	1060	0
2nd	Donald Davis	AMFS	A	510	0	533	0	1043	0
3rd	Joseph Hunt	AMFS	А	514	0	528	0	1042	0
	Rob Pecora	AMFS	Α	508	0	528	0	1036	0
	Randy Seavey	AMFS	A	490	0	530	0	1020	0
	Donald Brown	AMFS	Α	489	0	502	0	991	0
SC	Joseph Rozmus	AMFSL	AA	504	0	537	0	1041	0
2nd	Marvin Hartley	AMFSL	AA	492	0	517	0	1009	C
3rd	Jarrett Frame	AMFSL	AA	481	0	515	0	996	(
SC	Don Bedner	AMTRAD	AA	354	0	364	0	718	(
2nd	Tony Hall	AMTRAD	AA	314	0	366	0	680	(
SC	George Dalton	AMTRAD	A	384	0	425	0	809	(
2nd	Raymond Stone	AMTRAD	A	338	0	365	0	703	
st	Terry Coghill	AMTRAD	В	253	0	230	0	483	,
ľ	James Woofter	AMTRAD	В	182	0	241	0	423	a l
SC	Hunter Hall	СМВН	AA	246	0	348	0	594	
SC	Mark Gallimore	CMFS	AA	520	0	535	0	1055	
	Ron West	GAMFS	AA	555	0	553	0	1108	
SC	Roy Sturgill	SMBB	AA	449	0	482	0	931	
2nd	Larrie Emerson	SMBB	AA	447	0	470	0	917	
SC	James Stone	SMBHFS	AA	408	0	412	0	820	- (
SC				505	0	516			
2nd	James Brush Jim Overfelt	SMFS SMFS	AA	505 509	0	0	0 0	1021 509	
SC	Pat Snow	SMTRAD	AA	234	0	232	0	466	
SC	Jim Thurman	SPMFS	AA	515	0	542	0	1057	) )
SC	Nathan Kline	YABHFS	AA	505	0	535	0	1040	
2nd	Joshua Lohr	YABHFS	AA	489	0	524	0	1013	
SC	Patrick Vogel	YAFSL	AA	402	0	470	0	872	
SC	Jared Sheers	YAMBB	AA	327	0	375	0	702	
SC	Brent Stone	YAMFS	AA	446	0	513	0	959	
0	Joshua Snow	YMBB	AA	353	0	411	0 ·	764	

## Mark Your Calendars With These Important Dates In 2004!

VBA Meetings January 10-11, 2004 March 20-21, 2004 June 19-20, 2004 September 18-19, 2004

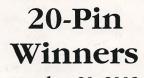
State Tournaments State Indoor February 28-29, 2004 Jointly hosted by Belvoir Bowhunters Kingsboro Bowmen Sherwood Archers.

*Spring 3-D Classic April 3-4, 2004* Shenandoah County Archers

> *State Open May 29-30, 2004* Sherwood Archers

*Fall 3-D Classic August 21-22, 2004* Kingsboro Bowmen

*State Closed September 4-5, 2004* New River Bowhunters

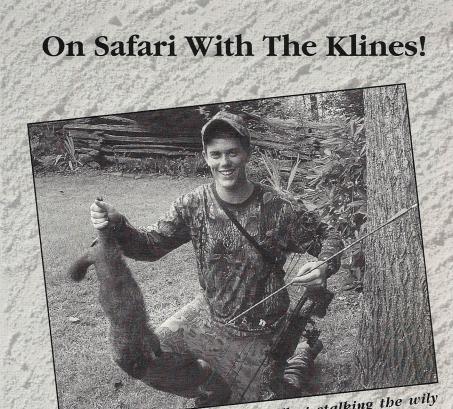


September 20, 2002 to September 20, 2003

> William Scott Hale Athens, West Virginia

Steve Morgan Front Royal, Virginia

> Mark Gallimore Max Meadows



Natban Kline displays bis skill at stalking the wily groundhog ...



Led by his son, safari guide Nathan, Buck Kline also enjoyed a successful hunt!



# WANTED: PHOTOS FOR 'THE FLIGHT'

Wally wants bunting photos for The Flight, and here are some bints for better pictures!

The best quality bowhunter success photographs exhibit four essential ingredients:

- The animal
- The bowhunter
- The archery equipment used
- The natural setting

#### **Presenting the Animal**

- 1) Place the animal so that it is in the approximate center of the photo.
- 2) Position the hunter so that he or she does not steal the show.
- 3) Blood, gaping wounds and hanging tongues are offensive and totally destroy an otherwise good quality hunter-success photo. Treat your trophy animal with the respect and dignity it deserves.

#### **Presenting the Hunter**

1) The hunter should be posed in hunting clothing. Camo, wool, or

whatever you wear when seriously hunting is appropriate.2) Relax and smile!

#### **Presenting the Archery Equipment Used**

- 1) The bow should always be shown clearly, but is best shown almost casually or incidentally in the photograph.
- 2) If arrows are displayed, clean any blood from them.

#### Presenting the Natural Setting

- 1) The natural setting is the key ingredient that ties all the other ingredients together. The setting can make or break most photographs. A completely natural setting is the only acceptable one.
- 2) Hunter-success photos should NEVER be taken in garages, on driveways, in pickup truck beds or on front lawns!

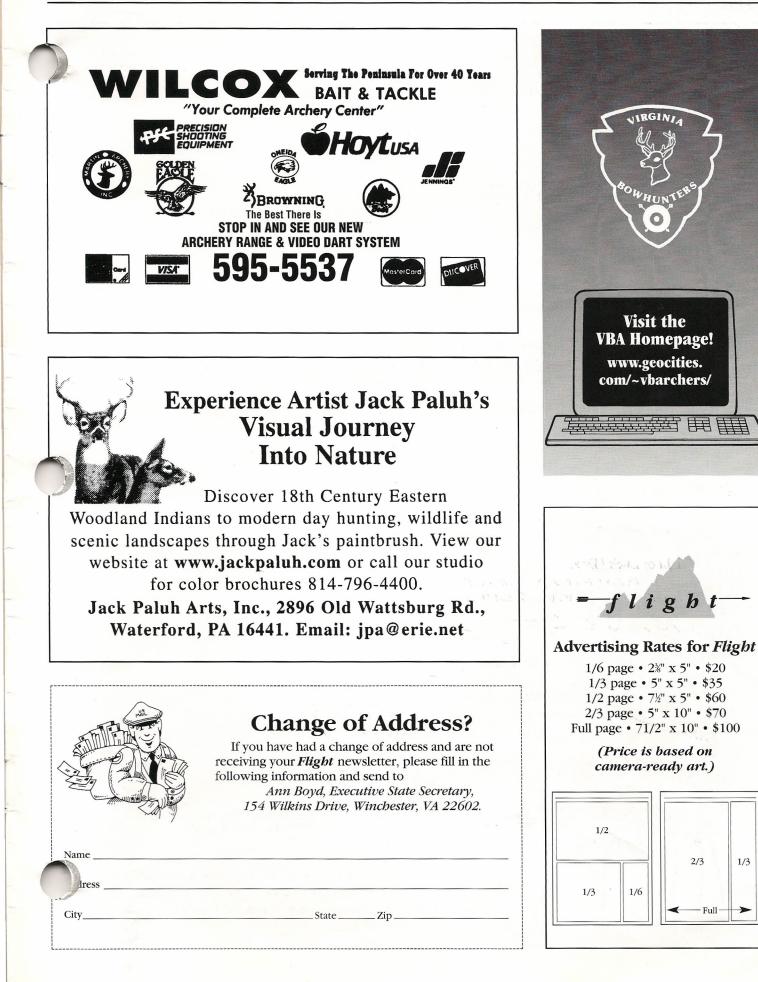
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# **Dixie Bowmen Archery Club**

GIRTH MEASUREMENT	LIVE WEIGHT	DRESSED	EATABLE MEAT
24"	56 lb.	39 lb.	26 lb.
25"	62 lb.	44 lb.	28 lb.
26"	67 lb.	49 lb.	30 lb.
27"	71 lb.	54 lb.	32 lb.
28"	78 lb.	59 lb.	35 lb.
29"	83 lb.	64 lb.	37 lb.
30"	90 lb.	69 lb.	40 lb.
31"	97 lb.	74 lb.	43 lb.
32"	103 lb.	80 lb.	46 lb.
33"	111 lb.	88 lb.	50 lb.
34"	117 lb.	92 lb.	53 lb.

GIRTH MEASUREMENT	LIVE WEIGHT	DRESSED	EATABLE MEAT	
35"	35" 125 lb.		56 lb.	
36"	134 lb.	104 lb.	60 lb.	
37"	145 lb.	114 lb.	65 lb.	
38"	156 lb.	125 lb.	70 lb.	
39"	168 lb.	134 lb.	75 lb.	
40"	181 lb.	144 lb.	81 lb.	
41"	194 lb.	155 lb.	87 lb.	
42"	211 lb.	169 lb.	95 lb.	
43"	227 lb.	182 lb.	102 lb.	
44"	243 lb.	197 lb.	110 lb.	
45"	45" 266 lb.		119 lb.	
46"	289 lb.	232 lb.	130 lb.	
47"	311 lb.	250 lb.	140 lb.	
48"	339 lb.	272 lb.	152 lb.	

HUNTER APPLICATION VIRGINIA BOV	FUR VBA GA	
AUN		
$\checkmark$		Date:
(Print name as it appears on VBA card)	(VBA Number)	,(Street Address)
	,	, hereby certify that I harvested a le)
(City and State)	(Zip Coc	le) r of the Virginia Bowhunters
(Buck) (Doe) (Bear) (Turkey)	i that i an a membe	i of the virginia Bownunters
Association, Inc., and in good standing at th	hat time. I hereby st	ubmit an application for one or more of the
following VBA awards:		
Bill Bennett Award		If this is your first Bill Bennett
Largest Buck by Dressed Weight		award, check here.
Largest Doe by Dressed Weight		
Best Rack Score (use the Virginia S		
Largest Bear by Dressed Weight		
Largest Turkey by Weight		al de la companya de
	0	
Pertinent information is provided below:	Signed:	
<ul> <li>Source and the second se second second s second second se</li></ul>		
VBA Club Affiliation:	State Game T	aken in
Date of Bow Harvest:	Big Game Tag	g Number:
Weight of Buck / Doe:	Weight of Bear	/ Turkey:
(Note: Provide copy of Check Stat	ion Transport form	
Time of Day:(a.m./p.m.) Distance of Sl	hot:	
Type of bow: Compound Re	curve Lo	ongbow Other
Hunting method: Tree Stand Gr	round Blind	StalkingOther
Rack Score Using the Virginia System:		
Name of Official Scorer (print): (Note: Signed score sheet must acc		ation)
(If possible, include a picture with description o		
	1.0 144 1.1	
Print Name and Signature of Witness:	Person who saw an	me after it was harvested)
	a sison who saw ga	and after it was that vesteray
THIS APPLICATION MUST BE RETURNI	ED WITHIN 90 DAY	S OF HARVEST (BUT NOT LATER
THAN MARCH 1 <sup>ST</sup> AFTER THE SEASON) BOYD, 154 WILKINS DRIVE, WINCHEST	<u>) TO:</u> VBA EXECU 'ER, VA. 22602	TIVE STATE SECRETARY, ANN R.
Note: 1) If possible, please include a pic	turo of yoursalf	ith the same signs the name and
THE IT IT HUSSINE DIESE INCHINE 9 NO	cure of vourself w	ith the game giving the name and



VIRGINIA BOWHUNTERS ASSOCIATION, INC. Ann R. Boyd, Executive State Secretary 154 Wilkins Drive Winchester, VA 22602

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"Hey, Everybody! Have a safe bunting season, and don't forget to send in those bunting photos!"