



CAROLINAS CHAPTER NAVHDA

PAW PRINTS Fall, 2006

The days are getting shorter, the temperatures are cooler, the hunters and dogs are “birdy”, so those are good indications that Fall is here!

\$\$\$\$ MEMBERSHIP DUES \$\$\$\$

Chapter membership dues are due in September! The cost is \$20.00 per person. (NOTE: the issue of “family” membership will be discussed at the December chapter meeting. A “family” is considered to be two or more active chapter members of the same household.)

The membership year is from September 1st - August 31st.

If your membership dues are not paid by September 30th, then your name will be removed from the chapter e-mail list and from the chapter web page. Dues may be submitted to chapter treasurer, Larry Elmore.

International dues, which are required in order to be covered by liability insurance, are paid separately. Check the NAVHDA International weblink.

TRAINING DAY

The next training day will be **Saturday, October 7th, 8:00 AM at Pond View Kennels, Salisbury, NC.** Directions are posted on the front page of our web site. Thank you to club members, Ross and Kylie Loftis, for organizing this training day. For additional information on Pond View Kennels, click on our website links.

If you can't make the October 7th training, there will be another training day on **Saturday, October 14th at Johnson Marsh Hunting Preserve.** Harold

Hill will be the host so contact him for additional information and to reserve birds.

MOCK TEST

In order to get the handlers and dogs ready for the December test, a mock test will be held on **Saturday, November 11th, 8:00 AM** at Johnson Marsh Hunting Preserve. Mark your calendars to attend.

THE TEST!!

The NAVHDA test will be held Saturday, December 2nd and Sunday, December 3rd at Johnson Marsh Hunting Preserve. Testing begins at 7:00 AM.

At this time, the test is full; however, a short waiting list has been started. **Chapter members are needed to assist** so please make plans to attend one OR both days! There will be a chapter meeting after dinner on Saturday, December 2nd.

As a fund raiser, Ross and Kylie Loftis, are working on having a raffle during the test weekend. Details will be forthcoming, so check the website!

TEST SITE ETIQUETTE

The following points should be practiced by all judges, handlers, test volunteers and spectators.

- In accordance with NAVHDA rules, a blaze orange hat and/or vest need to be worn during the Natural Ability and Utility tests. Spectators, particularly in the field gallery, should also wear blaze orange.
- The handler is responsible for any equipment to handle the test dog.
- Spectators should be in designated areas only. Those in the field gallery should speak sparingly and in a low voice especially while the dogs are being tested.
- Children are welcome; however, they **must** be supervised at all times for safety purposes and remain in the designated spectator areas.
- Be prepared for **ANY** type of weather. (The December weather in NC can be either cold or hot, so check the local weather a couple of days before the test!)
- Dogs are not allowed in the spectator areas.

- Dogs must be kept in a crate, kennel, or tied near the handler's vehicle and should not be running loose.
- Dogs must be leashed when not being tested.
- Dogs can be exercised in designated areas only.
- Training and training aids are not allowed, nor can the handler intimidate their dog while it is on the test ground.
- The test organizer or senior judge must introduce themselves, the field marshals and volunteers to all participants and spectators at the beginning of the day.
- Participants must follow the test marshal's instructions.
- Bitches in heat will participate last in all the segments of the test and must be kept away from the other dogs.
- Alcoholic beverages must be enjoyed at the end of the day when the tests have concluded.

PIEDMONT TRAINING HELD

Ross Loftis and Roy Thilburg held a great training day on July 30th at Flying King's Ranch in York, SC. There were five members in attendance. They concentrated on UT field/water work and steadiness.

CAROLINAS CHAPTER APPAREL!

Ross Loftis has been busy getting together chapter hats and t-shirts. No, he's not making them himself, just handling all of the arrangements! The order was placed on September 15th, so hopefully the items will be ready for sale at the October 7th training day.

The way the Wolfpack and Tarheels are playing football right now, you may wish to wear NAVHDA, rather than college team, attire!!!!!!

MEMBER PHOTOS NEEDED!!!!

Member photos, including your dog(s), are needed for the website. In some cases, dog **only** pictures will be preferred!!!! Submit those to Ross Loftis, our webmaster. The photos do not have to be digital, so if you don't have computer capability, mail your prints to Ross and he'll scan them in.

TASTY PHEASANT RECIPE!!!

I wanted to share this great recipe with everyone – it ALWAYS gets rave reviews from our guests, especially those who have never eaten game birds! This can be used as a main entrée with side dishes or as an appetizer. The

recipe, along with many others, can be found in “Upland Game Bird Cookery” by Eileen Clarke, Ducks Unlimited, Inc. publishing company.

Teriyaki Kabobs with Wasabi Dip

Marinade:

¼ cup oil (peanut or canola)	3/8 cup lite soy sauce
2 TBS. brown sugar	¼ tsp. garlic powder
1 TBS. medium-dry sherry	¾ tsp. ginger

For cooking:

Breast of one pheasant, boned and cut into ¾” strips
4 wooden skewers

Bottled wasabi sauce can be purchased at the grocery store. It’s usually found with the mayonnaise and horseradish sauce or in the specialty sauce section. If you’re a Martha Stewart type person, then you can make your own wasabi sauce with 4 tsps. wasabi powder and 3 tsps. cold water, roll into a ball and serve with the pheasant. Guess which one I use!

Preparation:

The night before, prepare the marinade and pour into a sealable bag. Add the pheasant breast strips. Shake to coat the meat. Marinate in refrigerator for 24 hrs.

Cooking:

Preheat grill to medium-high heat (about 450 – 500F).

Remove the strips from the marinade and thread onto the skewers (to prevent the skewers from burning, soak them in a pan of water 30 minutes prior to cooking.) Skewers do not have to be used – you can lay the strips directly on the grill.

Cook about 3 minutes a side.

Remove and serve with wasabi sauce.

Enjoy!

Ruth Ann

HUNTING STORIES NEEDED!!!!!!

I know that **alot** of you are going on bird hunting trips this fall, so there should be plenty of tales for you to share with others! All stories must be at least half true and decent to print!! Please submit to me for our Winter Paw Prints.

Hope you've enjoyed this fall edition of Paw Prints!
Have a good, safe hunting season!

Ruth Ann Grimes, Paw Prints Editor

Dates to remember:

September 30th: membership dues due!

October 7th: Pond View Kennels Training Day

October 14th: Johnson Marsh Hunting Preserve Training Day

November 11th: Mock Test, Johnson Marsh

December 2nd & 3rd: NAVDHA test at Johnson Marsh!!

Chapter meeting on December 2nd!!



GOOD HUNTING!!!!

