



NOVEMBER 2023 NEWSLETTER

TUALATIN VALLEY CHAPTER OREGON HUNTERS ASSOCIATION

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Welcome to our newest TV Chapter Members

**Bryan “Bear” Hall, Bryan Costa,
Kim Palmer-Nicks, Bradford Proctor,
John Soukup and Ken Van Lieu**

I wanted to reiterate this point after talking with two different OSP Troopers that said only about 30% of hunters using e-tagging are completing the process properly.

Please check your tags for proper hunt and dates and such before you go hunt. Make sure to have your phone charged and an extra battery or a way of charging if you are using e-tagging. You should have something to write the confirmation number on and affix it to the animal.

If you are using paper tagging make sure that you have the correct tag for the dates. Especially if you have a Sports Pac—yes you have a voucher but you need to go to a store or go online yourself and make sure that you have an actual tag because the voucher listed in your portfolio is not a valid tag.

Remember to get the tag on the animal ASAP.

If you are actively getting something out and are worried about losing the tag then at the very least make sure that you validate the tag and have it with you so you can show that everything is ready to go on the animal when done.





A BIG THANK YOU to Jason, Jeff and Kellen from G4 Archery and Outdoors who came and spoke about how G4 got started and opened it up to questions from the audience.

Jason said that about ten years ago he was down at Bow-tech Archery in Eugene and they suggested that Jason set-up an archery shop up in the Washington County area be-

cause it was really needed. At the time Jason was a contractor and he kept thinking about it and thinking about how he could get it done and with help he was able to open G4 Archery. The business was successful and in talking to people like Jeff who owns his own business, Adventure Outfitters, they decided that they could make an even more successful venture and expanded to G4 Outdoors and do not only archery but add higher end apparel, firearms, optics and accessories and moved to North Plains. The business is Jason's then Jeff runs the Firearms side and Kellen runs the Archery side and of course they have some fantastic staff to make it even better. They have a great local business with some really great products for enjoying the outdoors. They are avid hunters and outdoorsmen, and genuinely good people and community members.

I really can't say enough great things about Jason and Jessica Harris and how they give back. They support OHA at the state level, chapter level and several youth events through out the year.

They were one of the first to fight 114, not just talk about it but to file and take action. We should all commend them for that.

They have archery lanes and offer classes in Archery, Concealed Carry and other classes and they do special events. They have an upcoming event called the North Plains Classic Archery Tournament Nov 17-19, 2023.



Check them out on social media Instagram [hunt_g4](#) FB [Hunt G4](#) and their website is g4archery.com Stop in person at 30805 NW Highland Ct, North Plains OR 97133 503-615-8008



Wow, some beauties out there, congratulations to Dustin above with his buck, Ralph with his pronghorn and Mark and Tony with their bucks below.



Venison Wellington

This is your basic beef Wellington adapted for venison. This venison Wellington is delicious and very easy but looks gourmet.

Recipe by **Ostara616** Updated on September 24, 2023 | <https://www.allrecipes.com/>

Prep Time: 30 mins **Cook Time:** 30 mins **Total Time:** 1 hr

Ingredients

2 tablespoons butter, divided, or as needed
1 venison backstrap, cut in half
1 (10 ounce) package sliced fresh mushrooms
1 medium onion, diced
2 cloves garlic, diced
½ tablespoon Worcestershire sauce
1 tablespoon ground thyme, or to taste
salt and ground black pepper to taste
1 pound bacon, or as needed
1 (17.5 ounce) package frozen puff pastry, thawed
1 egg yolk
1 tablespoon water, or as needed



Directions

Step 1

Preheat the oven to 450 degrees F (230 degrees C).

Step 2

Melt 1 tablespoon butter in a hot pan over medium-high heat. Brown venison in hot butter, about 2 minutes per side. Set meat aside.

Step 3

Melt remaining butter in the pan over medium-high heat. Add mushrooms, onion, garlic, and Worcestershire sauce. Sauté until mushrooms are soft, 5 to 7 minutes. Set aside and allow to cool.

Step 4

Spread thyme, salt, and pepper onto a large cutting board and roll backstrap halves in mixture to form a coating of herbs. Wrap each piece of backstrap in enough bacon to cover.

Step 5

Unfold 1 puff pastry and place first piece of backstrap into the center. Bring sides of pastry together and pinch to seal. Repeat with second backstrap and remaining pastry. Place each into an ungreased baking dish.

Step 6

Mix egg yolk and water together in a small bowl; brush tops of dough.

Step 7

Bake in the preheated oven for 10 minutes. Reduce heat to 425 degrees F (220 degrees C). Continue baking until dough is golden-brown, 10 to 15 minutes more.

***Remember to take the puff pastry package out of the refrigerator and follow the package directions to thaw. If you forget, place individual pastries on a microwave-safe plate and microwave in 10-second increments until thawed.

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Oregon Hunters Association Tualatin Valley Chapter

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The Chapter Dinner is **Wednesday Nov 22, 2023** at PrimeTime Restaurant & Sports Bar.

The guest speaker is To Be Announced

Social hour and raffle tickets at 6 pm the meeting starts at 7pm.



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