



WAHSATCH DESPERADOES



Jan 2010 (Vol. 3, No. 1)

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Range Master
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HAPPY NEW YEAR!

Baby, its cold outside.

Well, it's a new year now. We can hope for a prosperous one. Those who missed the December shoot missed a fun one.

Not much new goin' on right now. The board is in the process of getting a pile of new targets to replace our old well-used ones. Look for them to show up on our stages in the next couple of months.

We are also looking into getting some regalia (i.e, key chains, water bottles, etc.) if the price seems right. We know you cowboys and cowgirls don't want to divert too much of your guns and ammo dough to such extraneous things.

Make sure you put Rampage and Summer Range on your

calendars as planning has started for both of them.

Heads up.

With all the law suits seemingly croppin' up last year, the board deemed it prudent to establish a waiver of liability form in the case of a disaster we hope will never happen. Many of the other clubs have already taken this step.

We will be asking each shooter to sign one at their first match in 2010, starting at the Jan shoot. It will be considered good for the calendar year.

23 Jan 2010 Match

Theme: Cabin Fever
Stages: 4
Sidematch: Anything Goes

The side match be a long range shoot (approximately 116 yards) at the buffalo on the hill. It will allow any SASS/period type rifles or pistols in either rifle or pistol

calibers. **Keep in mind lead bullets only, no jacketed or gas checked bullets.**

27 Feb 2010 Match

Theme: Lincoln Shot at Ford Theater
Stages: 4
Sidematch: Pocket Pistol/
Derringer

Cowboy Casserole

1 onion, chopped
1 ½ lbs ground beef,
browned and drained
6 med potatoes, sliced
1 clove garlic, minced
16 oz can kidney beans
10 ¾ can tomato soup
1 tsp salt
¼ tsp pepper

1. Layer onions, ground beef, garlic, beans in slow cooker

2. Spread soup over all and sprinkle salt and pepper

3. Cover & cook for 5-6 hours on low.