



September 2009

PO Box 601, Chandler, Arizona 85244
www.chandlerrodandgunclub.com

The mission of the Chandler Rod and Gun Club is to preserve the heritage of hunting and fishing through its volunteer efforts with family, youth and individual activities by providing opportunities that encourage the proud tradition of hunting, fishing, and their associated activities. Educational opportunities promoting safe and responsible use of wildlife and our natural resources by teaching wilderness skills, resource management, and conservation.

IMPORTANT DATES

- Jr. Dove Hunt – September 5th & 6th**
- General Meeting – September 9th – Trophy Squirrel**
- Beginner Dove Hunt – September 12th**

If you look at the dove regulations you'll see that there are two seasons for dove. The early season runs September 1st – 15th and the late season runs November 20th – January 3rd. You'll also take note that white-winged doves are only listed in the early season and not in the late season. So why have two seasons and not have white-winged doves the whole time? Well, that's where I've got some explaining to do.

SEPTEMBER MEETING

That's right 'he's coming, Squirrel Bob. Bob is going to speak regarding the trophy squirrel at the September Meeting. I am sure this will be a fun meeting. Bring your questions and your sense of humor to the September meeting. You won't be disappointed.

All doves are migratory birds and are covered under the Migratory Bird Treaty Act of 1918 which gives the Feds (namely the U.S. Fish and Wildlife Service) the ability to govern how and when the states can hold hunts and how many birds hunters can take. It's not as bad as it sounds. Normally the USFWS gives us a date range that we can hold hunts in and tells us how many days we can hunt within those dates. Since it is well known Arizona has lots of doves, they have always given us the maximum number of days which is 60. We get to choose how to use those 60 days across that range of dates. That still doesn't explain why we have two seasons, I know. To answer that, we need to look at some biology and some history. First the biology.

WHERE HAVE ALL THE DOVES GONE?

By Johnathan O'Dell

Over the summer in Arizona, lots of hunters get excited about September 1st. The opening day of dove serves as the unofficial host to kick off the fall hunting seasons. Dove season is also seen as the one season where the most hunters (new and old) participate. Throughout this summer (unless you've had blinders on) you've probably noticed lots of doves flying, nesting, roosting, perching, eating, drinking, and doing what doves do. You may have also noticed what seems like a lot more white-winged doves this year as well. Anecdotally, so have I, but what comes next might be confusing. We go out opening day or the opening weekend, and it takes everything we can muster to see enough birds to shoot to make the bag limit and for most a limit of white-winged doves is next to impossible. What happened?!? There were thousands of doves flying around my honey hole two weeks ago and now...hardly any! Let me see if I can give you some perspective and clarity about what is going on.

Remember that I said all doves are "migratory" birds which means they move seasonally. Arizona is fortunate in that we are one of a few states that have white-winged doves during the summer breeding season. They start to arrive in Arizona from the western half of Mexico in March and April. They begin migrating back during our monsoon season and finally trail out by the end of September. The early season lets us take advantage of the remaining white-winged doves that are still here, but as you can see this is why it is harder to find them during the early season. Since there are none here by the late season there is no reason to list them in the regulations. Mourning doves are found throughout the continent of North America during the summer breeding season and begin to migrate south about the same time as the white-winged doves. So the ones you've been watching at your honey hole mostly have already moved south by the opener. So what you have now at your special spot are mostly new birds from the north coming down

trying to find areas to water and feed. Based upon the national banding study that is still ongoing, a lot of birds shot here in Arizona come from states like Idaho, Washington, Oregon, and Utah. Now the history.

Some other states do run their season for a continuous period, but in Arizona, we've always used the first 15 day early season just to take advantage of the white-winged doves. They are a popular commodity, and a lot of seasoned and experienced hunters want and like that opportunity. After WW2, there were a couple of explosions in agriculture and thus related explosions in dove populations, and particularly white-winged doves. The bag limits then were much higher than today, and people were taking their fill of them. When the populations decreased as agriculture waned, there was serious concern that we may be harvesting too many of them. This led the Department to look critically at who, how, where, and when doves are harvested. The results of the examination brought us to today with North and South Zones of management and the early season South Zone with adults only being able to hunt half days.

More people are in the field and hunting doves in the early season rather than the late season. I think mostly because some people believe that they can't miss the opening weekend or that the hunting isn't as good after the opener. I can tell you that this is simply not true. The reason why the late season opens much later is that we are waiting for all of the northern birds who are coming to get here, and when they do they've settled into a normal routine of flights for feeding, watering, and roosting. I personally think the late season is better for a number of reasons. Depending on where you are hunting, making a day of it with a mixed bag (dove, quail, and cottontail) can give you a pretty fun filled day of hunting. Second, I don't have to worry that someone else will be in my dove spot before I get there. Thirdly, the birds are not as erratic since they've settled into a routine and not very many people have been shooting at them.

So there you have it, Arizona dove season in a nutshell. Additionally, if you have an interest in white-winged doves, pick up the September/October issue of Arizona Wildlife Views Magazine sold at any Arizona Game and Fish Department office. In it you'll find the Wildlife Field Notes, written by yours truly, features the white-winged dove. Well, get out in the field and I hope to see you there!

MY FIRST DOVE HUNT

Levi Krecklow

Dove hunting is right around the corner and as this junior dove at Robbins Butte will be my last, I begin to think of my first dove hunt ever. It was my Uncle Randy, Phil, David, and Chewbacca, to name a few, who briefed me with a lot of safety procedures like tab

for example. Then the sun began to rise and my first dove hunt was underway. After my first shot was a hit, I was feeling pretty good until my second shot. On my second shot, my feet weren't positioned right and well you guessed it, I tripped over the chair behind and fell flat on my back. Though I redeemed myself by bagging six doves, I look back on it as a fun experience in being out in the field and just enjoying time with friends and family. Everyone can remember their first hunt from big game to small, from upland to waterfowl, but for me it all started at Desert Wells shooting dove.

RECIPES

Thanks to one of our members, Jackie Thompson who has sent us some Dove Delights and since dove season is opening very soon, I thought I would include some of them. Hope you all enjoy.

DOVE BREAST STROGANOFF

12 to 24 dove breasts
1 medium onion, chopped
2 Tbs butter
1 can (10.7 oz) cream of celery soup
1 can (4 oz) mushrooms
1/2 cup Sauterne
Oregano, rosemary and thyme
Salt and pepper
Kitchen Bouquet (optional)
1 Cup sour cream

Put dove breasts in large baking dish. Sauté onions in butter. Mix remaining ingredients, except sour cream. Pour over meat. Cover with foil and bake at 325 degrees for one hour. Add sour creams and stir. Bake uncovered for 20 minutes. Serve over rice or noodles.

SOUTH OF THE BORDER DOVES

12 doves
Salt and pepper
Flour
4 Tbs oil
1 can (8 oz) tomato sauce
1/2 Cup chopped onion
2 green chilies, chopped
1/4 tsp garlic powder
1/4 sp marjoram
1/4 tsp oregano
1/8 tsp cumin
Water
1 dash Worcestershire sauce

Salt and pepper doves and roll in flour. Brown in oil in large skillet. Add onions and Worcestershire; cook two minutes, stirring constantly. Add remaining ingredients with enough water to cover birds. Cover and simmer

90 minutes to two hours. This can also be cooked in a crock pot. Put the browned birds in pot. Sauté onions with Worcestershire for two minutes and pour over birds. Add rest of ingredients. Cover and cook on low for 8-10 hours or on high for 6-8 hours.

BAKED DOVE WITH BACON

6 dove breasts, deboned
6 bacon slices
Salt & pepper to taste
Water

Wrap bacon slice around each dove breast. Place in shallow baking dish and add salt and pepper. Add one cup water. Cover and cook at 350 degrees for 60 to 90 minutes.

CREAMED DOVE CASSEROLE

1 tsp. butter
1 16 oz can cream of chicken soup
1 Tbs. butter or margarine
Salt and pepper to taste
1/4 cup milk
1/4 cup mushrooms, thinly sliced

Brush dove breasts with a small amount of butter and brown in casserole dish in hot oven. Cream together soup, butter, seasonings, and milk. Pour over browned doves. Sprinkle with sliced mushrooms, cover and bake at 300 degrees for 45 to 60 minutes.

DOVE AU VIN

1 cup all purpose flour
1 tsp salt
1 tsp pepper
12 doves, dressed
1/3 cup butter or margarine
1 cup celery, chopped
1 cup onion, chopped
1 small green bell pepper, chopped
1 can beef consommé (10-1/2 oz)
1/2 cup dry red wine
Hot cooked noodles or rice

Combine flour, salt, and pepper in a large zip-top plastic bag. Add doves, a few at a time; seal and shake to coat. Melt butter in a large nonstick skillet over medium-high heat; add doves and cook until browned, turning once. Place doves in a lightly greased 13"x9"x2" baking dish. Sprinkle celery, onion, and bell pepper evenly over doves; add consommé. Cover with aluminum foil. Bake at 350 degrees for 1-1/2 hours. Pour wine over doves, and bake, covered, 30 additional minutes. Serve with noodles or rice. Yields six servings.

DOVE BRANDON

6 dove breasts
Olive oil
1/4 lb. butter
1/2 tsp. garlic powder
1-1/2 tsp. parsley flakes
1/2 tsp. salt
1/2 tsp. pepper
1/2 tsp. nutmeg
1/2 tsp. celery salt
1/2 cup lemon or orange juice
3 dashes bitters
1/2 cup fresh mushrooms, sliced
Cooking sherry (optional)

Brown breasts in small amount of olive oil. Drain. Melt butter and add seasonings and juice. Stir until thoroughly mixed. Add bitters and sherry to taste. Place breasts in a covered baking dish and pour butter mixture over them, making sure that all the meat is covered. Add mushroom slices. Bake at 325 degrees for approximately 45 minutes or until dove is tender. Be sure to keep the baking dish covered to prevent dove from drying out. Serve dove and sauce over egg noodles.

HEAVENLY DOVES

6 doves, cleaned and dressed*
2 Tbs. butter or margarine
1/8 tsp rosemary
1 (4 oz) can mushrooms, drained
1 medium onion, finely chopped
Flour
1/8 tsp. thyme
1 tsp. parsley, finely chopped
1 cup Sauterne
1 tsp. salt

Cut doves along backbone; butterfly by removing the large bones of the lower back and legs. Press flat, roll in flour and brown lightly in butter; sprinkle with herbs and parsley. Cover and cook slowly for 15 minutes. Add onions, mushrooms first and Sauterne. Cover and simmer for one hour or until tender. Add salt five minutes before removing from heat. Serve with wild rice or hot buttered white rice.

*Quail or squab may be substituted for doves.

BACON-WRAPPED & JALAPENO-STUFFED DOVE BREASTS

10 dove breasts (or whatever your limit was)
10 slices bacon
5 pickled jalapenos, sliced lengthwise
1 tsp. ground black pepper
1 tsp. garlic

1 tsp. salt
2 Tbs. melted butter

Mix last four ingredients together and pour over dove breasts and marinade at least four hours. Place a jalapeno half inside the cavity. Wrap each dove breast with a slice of bacon and hold all together with a toothpick. Grill over medium heat, about four minutes per side, until bacon is crisp and dove breasts are brown. Serve.

1/2 can beer
1/2 tsp. salt

In a large bowl, mix all ingredients together except dove breasts. Then add the dove. Cover and refrigerate for at least four hours. Remove dove breasts and save the marinade. Grill dove over medium heat until golden brown. Place the grilled dove and the marinade you saved in a large pot. Bring to a boil. Reduce heat and simmer for 15 to 20 minutes and serve.

GRILLED DOVE AND BEER MARINADE

10 dove breasts
1/4 cup Italian dressing
1 tsp. cayenne pepper
1/2 tsp. ground pepper
1/2 cup red wine

HOPE YOU ALL ENJOY

Chandler Rod and Gun Club

Calendar of Events for 2009-2010

The Chandler Rod and Gun Club host numerous events and supports many opportunities for club members and for the public. Members are always invited to participate or to assist with any of our events. General club meetings/seminars are held on the second Wednesday of each month at the Chandler Community Center at 7:00 PM. For more information on any of these events, please visit the web site calendar at <http://www.chandlerrodandgunclub.com/cgi-bin/crg-events/calendar.pl>.

***RSVP denotes activities/events where club member assistance is requested for camp chores and/or to staff a booth. See the details of the event for specific contact information or call 480-829-1264 to sign up.

Date	Event	RSVP
September		
5 th & 6 th	Junior Dove – Robin’s Butte	
9 th	General Meeting	
12 th	Beginner Dove	
16 th	Board of Director’s Meeting	
October		
3 rd & 4 th	Trophy Squirrel Hunt	
14 th	General Meeting – Hunting and Butchering	
21 st	Board of Director ‘s Meeting	
November		
11 th	General Meeting – Cancelled – No Meeting Place	
18 th	Board of Director’s Meeting	
December		
5 th & 6 th	Small Game Camp ?	
9 th	General Meeting- Christmas Beast Feast	

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