



NOVEMBER 2020 NEWSLETTER

## OREGON HUNTERS ASSOCIATION- TUALATIN VALLEY CHAPTER

33 S 18TH CT | CORNELIUS, OR 97113

### BOARD MEMBERS

#### PRESIDENT

Tony Kind  
503-290-6143  
tkindoha@gmail.com

#### VICE PRESIDENT

Kirk Nolan  
503-701-2852  
knolan5@frontier.com

#### SECRETARY

Melody Kind  
503-502-0611  
hidden\_valley1@hotmail.com

#### TREASURER

Melynda Roland  
503-320-1910  
mkroland2011@hotmail.com

#### DIRECTOR—1

Mike Vallery  
503-538-8232  
mvallery@frontier.com

#### DIRECTOR—2

Robert Schissler  
Robert.s.oha.tv@gmail.com

#### DIRECTOR—3

Steve Hodges  
503-453-7520  
s.hodges@americanheating.net

#### DIRECTOR—4

Lori Vallery  
971-241-1073  
mvallery@frontier.com

#### DIRECTOR—5

Shelley Kind  
503-522-8723  
pennysmom2@gmail.com

#### DIRECTOR—6

Mechelle Schissler  
503-479-5523  
Mechelle.s.oha.tv@gmail.com

### Welcome to our newest TV Chapter Members

*Stevan Jovanovic, Jose Plascencia & Kai Taylor*

### Christmas Party

***I'm sorry to announce that the Christmas Party has been cancelled for this year. It doesn't look like***

***Washington County will be in Phase 2 in time for the party.***

***We will still conduct the raffles and will draw them on December 12th, 2020.***

### Les Schwab Tire Centers Raffle

Les Schwab is once again stepping up for OHA and sponsoring a raffle for each OHA Chapter.

**This raffle prize is a \$750 gift card to Les Schwab for Goods and Services.**

**Tickets are \$10 each, 3 for \$25, 7 for \$50**

**MAX Sold 300**

**To be drawn on December 12, 2020 about 7:15 pm.**



### Coastal Farm & Ranch Raffle

Coastal is sponsoring a raffle for every OHA chapter. The prize is a Nosler M48 in 300 Win Mag. It has a green w/black web stock and a burnt bronze cerakote finish on the 24" barrel and action.

The MSRP on this is \$1995. The maximum number of tickets sold is 300.



The tickets are 1 for \$20, 3 for \$50 or 7 for \$100.

The drawing will be drawn on December 12, 2020 about 7:15pm.



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www.ocfp.com

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# Shepherd's Pie

Recipe Courtesy of Ree Drummond



## Directions:

1. Preheat the oven to 375 degrees F.
2. Put the Beef Stew with Beer and Paprika in a 10-inch skillet or baking dish. Spoon the Horseradish Mashed Potatoes all over the surface of the stew and use a spoon or spatula to spread them out. Bake until the top is golden brown, 40 to 45 minutes.

## Beef Stew with Beer and Paprika:

**Yield:** 6 servings

## Ingredients:

### Beef Stew with Beer and Paprika:

- 3 tablespoons olive oil
- 1 tablespoon salted butter
- 2 pounds beef stew meat, cut into 1-inch cubes
- 1 medium onion, diced
- 3 cloves garlic, minced
- 2 heaping tablespoons all-purpose flour
- 3 cups beef stock
- One 12-ounce can beer
- 2 tablespoons tomato paste
- 1 tablespoon Worcestershire sauce
- 1 1/2 teaspoons sugar
- 1/2 teaspoon paprika
- 1/2 teaspoon kosher salt
- Freshly ground black pepper
- Minced fresh parsley, optional, for serving

### Horseradish Mashed Potatoes:

- 5 pounds russet or Yukon gold potatoes, peeled and cut into chunks
- 2 sticks salted butter, at room temperature
- One 8-ounce package cream cheese, at room temperature
- 1 cup heavy cream
- 1 tablespoon horseradish cream
- 1/2 to 1 teaspoon seasoned salt
- 1/2 teaspoon kosher salt
- 1 teaspoon freshly ground black pepper
- 1/4 cup finely chopped fresh parsley

3. Heat the oil and butter in a large pot over medium-high heat. Brown the meat in 2 batches, 2 to 3 minutes per batch; set aside on a plate.
4. Add the onions to the pot. Stir and cook until softened, 2 to 3 minutes, then add the garlic and cook for another minute. Add the flour and stir to coat the onions and garlic. Pour in the beef stock, beer and a splash of water, then add the tomato paste, Worcestershire, sugar, paprika, salt and some pepper. Add the beef back to the pot and stir to combine. Cover and simmer until the beef is cooked and the mixture has thickened, 1 1/2 to 2 hours. Top with the parsley if using.
5. Note: The liquid should cook down to a thicker state. If it gets too thick/reduces too much, add water as needed.

## Horseradish Mashed Potatoes:

**Yield:** 12 side-dish servings

6. Bring a large pot of water to a simmer and add the potatoes. Bring to a boil and cook until fork-tender, 20 to 25 minutes.
7. Drain the potatoes in a large colander. Put them back into the dry pot and put the pot on the stove. Mash the potatoes over low heat, allowing all the steam to escape before adding in the other ingredients.
8. Turn off the heat and add the butter, cream cheese, heavy cream, horseradish cream, seasoned salt, kosher salt and pepper. Mash to combine. Add the chopped parsley and mix in.

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# Congrats Hunters

**Jennifer Teters Buck**



**Branden Thompson's Buck**



We have about 80 tickets left so get yours now while you can.

It's our American Flag Raffle and should you win, you will be able to choose one of the prizes below;



A Pair of Ruger LCP 380's with the American Flag on the slide



A Howa Mini Action EXCL Lite Series 223 REM w/ Nikko Sterling Gamepro 3.5x10 Scope



A Citadel BOSS-25 12 Gauge Tactical Style Shotgun w/ Cerakote USA Flag

If you would like to purchase an American Flag Raffle ticket, contact Tony Kind, Shelley Kind, Mel Kind, Melynda Roland or any board member. See ticket below for pricing and other information.



If you have any hunting photos that you would like to share in our newsletter, please send digital images to [tvcoha@outlook.com](mailto:tvcoha@outlook.com) or email Melody Kind — [hidden\\_valley1@hotmail.com](mailto:hidden_valley1@hotmail.com) or text them to 503-502-0611.

## Duck & Goose Hunting

3 Farms, 170 acres, several ponds & goose fields.

Within 6 miles of Hillsboro, near Jackson Bottoms Refuge.

35 acres planted plus lots of natural food in and around ponds.

Professional management.

Two openings for a couple of good hunters at \$1,600 for the 2020-21 season.

All fees go for wildlife habitat management & improvements on the properties.

Details & tour for serious prospects.

Contact Dave Sill, Wildlife Biologist, 503-718-7235 cell 503-701-5169

[dmsill.or@gmail.com](mailto:dmsill.or@gmail.com)



## Duck Club Property For Sale

\$ 895,000

Professionally developed 66 acre hunting property 5 miles Northwest of Cornelius, Oregon.

Two to 8 duck ponds depending on Dairy Creek water levels.

Water rights dating back to 1945. Some ponds can be pumped.

Large 45 x 65 foot barn with cement floor that can be used for club house, storage or ?

Annual income from Govt. tree plantings, farming & hunting.

Details and tour for serious prospects, contact:

Dave Sill,  
Fish & Wildlife Biologist

503-718-7235 Cell 503-701-5169

[dmsill.or@gmail.com](mailto:dmsill.or@gmail.com)



Tracker Page 1

Tracker Page 2



TUALATIN VALLEY CHAPTER  
OREGON HUNTERS ASSOCIATION

33 S 18th Ct  
Cornelius, OR 97113

## NOVEMBER 2020 NEWSLETTER

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**\*\*Chapter Meetings have been put on hold until Washington County goes to into Phase Two of re-opening. Everyone please stay healthy.\*\***



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