

## WYOMING STATE MUZZLE LOADERS ASSOCIATION

January 2016

[www.wyomingmuzzleloaders.com](http://www.wyomingmuzzleloaders.com)

Happy New Year!

Well winter finally came to Wyoming with a bang. Good cold weather and a bit of snow. Hope all of you are warm and cozy dreaming about next year's shoots. Please join us for the Winter Convention "Rendezvous and Traders Fair" at the Parkway Plaza Hotel in Casper on January 22, 23, and 24th. We always have had a good time and this year will be no exception. Lots of great vendors, workshops, dinner and dance. Don't forget to get your photos ready for the photo contest and bring in those auction items. I look forward to seeing you all!

Contact Trish if you have any questions about the convention.

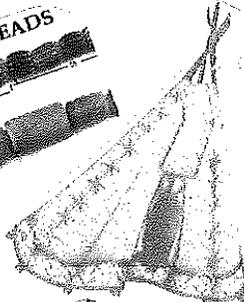
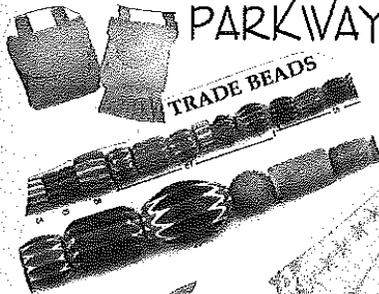
Cheers,

Melissa

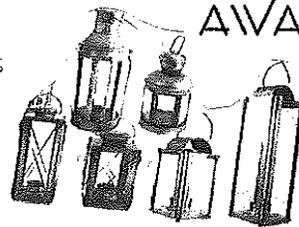
# WYOMING STATE MUZZLELOADING RENDEZVOUS & TRADERS' FAIR

JANUARY 22, 23 & 24 2016

FREE ADMISSION & OPEN TO THE PUBLIC  
PARKWAY PLAZA - CASPER, WYOMING



- \*LEARN ABOUT THE HISTORY OF THE EARLY 1800'S
- \*CATCH UP WITH OLD AND NEW FRIENDS
- \*ATTEND A SEMINAR
- \*ENTER A PHOTO CONTEST
- \*DO SOME TRADING
- \*SWAP A TALL TALE OR TWO
- \*EAT OF DINNER
- \*DO SOME DANCING WITH YOUR HONEY
- \*ENJOY YOURSELF
- \*HAVE A WEEK-END AWAY



For info contact: Trisha Miller (307) 234-6591

For reservations call Parkway Plaza (307)235-1777

toll free (800) 270-7829

# Members!

Please plan to attend the annual All Members Meeting at the Winter Convention. There are several board members whose term is up this year. If you are interested in being a board member or know someone who may be interested, please plan to attend and make a nomination. The schedule of events will be posted at the convention and will be available at the registration desk.

See you soon!

We need your pictures, flyers and other items for the newsletter by January 15th to be published in the special February Edition Newsletter.



# Pan-seared Duck Breast with Blueberry Sauce

## (For the bird hunters in the family)

"Pan-seared duck breast with blueberry sauce atop a bed of bok choy, wild mushrooms, pancetta, and shallots. Served with a side of roasted potatoes seasoned with rosemary and thyme."

### Ingredients

2 teaspoons salt  
1 teaspoon fresh-ground black pepper  
1 1/2 tablespoons dried thyme leaves  
1 tablespoon crushed dried rosemary  
3 tablespoons olive oil  
4 potatoes, cubed  
2 pints fresh or frozen blueberries  
1/2 cup water  
1/2 cup apple juice  
1/2 cup white sugar  
1 jalapeno pepper, finely chopped  
3 slices pancetta or bacon, cut into thin strips  
6 shallots, thinly sliced  
1/2 cup sliced shiitake mushrooms  
2 pounds bok choy, sliced  
4 (8 ounce) boneless duck breast halves  
2 tablespoons vegetable oil  
1 tablespoon butter  
2 tablespoons aged balsamic vinegar

### Directions

Preheat oven to 375 degrees F (190 degrees C). In a small bowl mix together the salt, ground black pepper, thyme, and rosemary; set aside. This will be your spice blend for seasoning the roasted potatoes and the duck breasts.

Place cubed potatoes into a 9x13 inch baking dish. Drizzle with olive oil and sprinkle 2 tablespoons of your spice blend over the top of the potatoes. Toss the potatoes in the pan until they are evenly coated with oil and seasonings. Spread into a single layer across the bottom of the baking dish and bake for 35 to 40 minutes in the preheated oven.

While the potatoes are roasting, stir together the blueberries, water, apple juice, sugar, and jalapeno in a small saucepan. Bring to a boil over medium-high heat, then reduce heat to low, and simmer until the mixture has reduced to the consistency of syrup, about 10 minutes.

Cook the pancetta in a large skillet over medium heat until crispy. Remove the pancetta to drain on a paper towel, leaving the drippings in the skillet. Add the shallots and the mushrooms to the hot skillet; stir and cook them until soft and just beginning to brown. Remove the shallots and mushrooms and set aside. Increase heat to medium-high and place the bok choy in the hot skillet. Stir and cook the bok choy until the leaves are wilted and the white stalk pieces are tender, about 5 minutes. Return the shallots, mushrooms, and pancetta to the skillet, turn off the heat and set aside.

Rinse the duck breast halves and pat dry. Rub the remaining spice blend onto both sides of the duck breasts. Preheat a large skillet over medium-high heat, when the pan is hot put in the vegetable oil and butter. Immediately place the duck breasts in the pan, skin and fat side down. Do not move the duck breasts until the skin is deep brown, about 5 minutes. Turn the breasts and cook until the internal temperature of the thickest part is 160 degrees F (71 degrees C) for well done. Remove the duck from the pan and place on a plate, covered with foil to rest for 5 minutes. While the duck is resting, place the skillet with the bok choy mixture onto a burner over medium heat to warm through.

Slice each duck breast diagonally into 1/2 inch strips. Divide the bok choy mixture among four plates and drizzle each serving with 1/2 tablespoon of aged balsamic vinegar. Arrange the sliced duck breasts on top of the bok choy mixture; ladle on blueberry sauce. Serve with oven-roasted potatoes on the side.

# **When is your club hosting their next shoot?**

## **We want to know.**

Please bring in a flyer or information regarding your club activities for next year and I will put them in the newsletter. Digital copies are best and can be sent to [mconnely@caspercollege.edu](mailto:mconnely@caspercollege.edu). A digital copy is easier to insert into the newsletter and maintaining a sharp image. However, I will take the information in just about any form.

Please include the date, place, rules, and contact information along with any other important notes.

Snail mail will work as well. My address is 75 Honeysuckle St. Casper WY 82604.

In addition to flyers, please send pictures of your event, scores, stories, and how-to's, etc. Ladies, I bet you have a story or two.....put them to pencil and send them in....



# WYOMING CLUBS AT THE LOCAL LEVEL

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## **DEER CREEK MUZZLE LOADERS**

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## **RUSTY BUFFALO MUZZLELOADERS**

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## Important Dates for 2016

### January

22, 23, 24th Annual Convention

### February

DCML Winter Challenge

### March

### April

### May

### June

### July

### August

### September

### October

### November

### December

