



October 2010

WELCOME NEW MEMBERS!

San Francisco Archers would like to extend a warm welcome to the following new members: Daniel Kumler, Adam Cartwright, Jamie Chandler, John, Gia, and Athenda Lillie, and Ron Moon.

– *Lorem ipsum*

ELECTIONS FOR 2011 BOARD

Please see the enclosed page for your ballot for the 2011 SFA Officers and Board Members. All ballots must be received by **November 13th**. Ballots may be sent to **San Francisco Archers, Inc., P.O. Box 1274, Pacifica, CA 94044** or dropped off at the clubhouse in the ballot box. The new board will be sworn in at the Annual Awards Dinner.

– *SFA Board*

SFA ANNUAL AWARDS DINNER

Mark your calendars for the Annual SFA Awards Dinner! We will be swearing in (not swearing at) the 2011 Club officers and board members, awarding prizes for the Club shoots (see scores on page 4), and just having a rollicking good time in general. All members are invited and encouraged to come and enjoy the fun. The dinner will be held on Thursday, November 18th at 7:00pm at the Sizzler Restaurant located at 372 Gellert Boulevard in Daly City. See you all there!

FROM THE PRESIDENT

I would like to thank everyone for their hard work and support for the past two years. It has made my tenure as President that much easier and enjoyable. The success of our efforts has resulted in better than expected attendance to our shoots, increased membership, and improvements to the range. It couldn't have been done without the expertise, energy, and dedication of the officers, board, and many members who gave countless hours. I'm very proud to have served as President of such a great organization. I look forward to the new board continuing to bring improvements and new energy to the Club.

– *Matt Farley*

THANKS FROM THE RANGE CAPTAIN

I would like to give a big thanks to everyone who has help tackle the many projects we have taken on these past 2 years. To all those who have shown up at work parties and special projects, the dedicated members who work tirelessly to put on our shoots, and especially the people who day in and day out work to make this a better club, I want to thank you for all your support, I couldn't have done it without you! It's been exciting to see what we've been able to accomplish and the improvements we've been able to make. On that note, I'd like to thank the members who have helped on the



Kid's Range project: Rob Hensel, Clyde Rigney, Jim Long, Jim Padilla, John Talamantez, and Danny Rebarchak. Thanks to them, the Kid's area is now much safer and easier to use. We still have some final details to wrap up, but it looks great! I'd also like to thank Rob Hensel and Jim Padilla for all the work on the new BBQ area and a big thank you to Mike Klingler for his donation of the bbq pits. It's a fantastic area for gathering now and with no worries of any stray embers setting the tanbark on fire. Now it's time for a new Range Captain to take on new projects and I look forward to even more good things to come...

– *Mike Lew*

GATEKEEPERS NEEDED!

We need some volunteers to come open the front gates in the early morning. The gates need to be opened by 8am each morning. If you can volunteer for a couple of days in the week, please contact the Range Captain or other board member. We would like to have a few volunteers so that no one member needs to be there early every morning.

– *SFA Board*

COOKING CORNER

We'd love to have some game recipes, so all you game cooks out there, please send me some of your delicious recipes. This month's recipe is great for the cold fall evenings. It's a quick and easy pasta and bean soup.

Pasta Fagiolo Soup

2 Tbl. olive oil
1/8 lb. (3 slices) pancetta, chopped
2 (4-6 inch) sprigs rosemary, left intact
1 (4-6 inch) sprig thyme, left intact
1 large fresh bay leaf, or 2 dried
1 med. Onion, finely chopped
1 small carrot, finely chopped
1 rib celery, finely chopped
4 large cloves garlic, chopped
Coarse salt and pepper
2 (15 oz.) cans cannellini beans
1 c. canned tomato sauce
2 c. water
1 qt. chicken stock
1 ½ c. ditalini (salad macaroni)
Grated Parmesan cheese
Crusty bread for mopping

Heat a deep pot over medium high heat and add oil and pancetta. Brown the pancetta bits lightly, and add herb stems, bay leaf, chopped vegetables, and garlic. Season vegetables with salt and pepper. Add beans, tomato sauce, water and stock to pot and raise heat to high. Bring soup to a rapid boil and add pasta. Reduce heat to medium and cook soup, stirring occasionally, 6 to 8 minutes or until pasta is cooked al dente. Rosemary and thyme leaves will separate from stems as soup cooks. Remove herb stems and bay leaf from soup and place pot on table on a trivet. Let soup rest and begin to cool for a few minutes. Ladle soup into bowls and top with lots of grated cheese. Pass crusty bread for bowl mopping!

– Candice Lew, editor



BOARD CONTACT INFORMATION

| <i>Office</i> | <i>Name</i> | <i>Telephone</i> | <i>E-Mail</i> |
|---------------------------|------------------|---------------------------------------|---------------------------|
| President | Matt Farley | 650-355-4004 | cowgirlsurf@sbcglobal.net |
| Vice President | Jim Padilla | 650-892-1419 | Bulletsmw@aol.com |
| Vice President of Hunting | Donnie Connell | 650-875-3880 | kellyconnell5@comcast.net |
| Secretary | Jack Rauch | 650-355-1442 | jncr2@aol.com |
| Treasurer | Cathy Robison | 650-515-9945 | mrmoetv@aol.com |
| Scorekeeper | Pat Heimsoth | 650-355-8549 (H) 650-922-1592 (M) | |
| Range Captain | Mike Lew | 650-359-5520 (H) 415-577-4351 (M) | pookars2@sbcglobal.net |
| Editor | Candice Lew | 650-359-5520 (H) 415-577- 4354 (M) | pookars@sbcglobal.net |
| Past President | Jim Robison | 650-922-2681 | mrmoetv@aol.com |
| Board Member | Beatrice Gambony | 650-593-3214 | beagambony@hotmail.com |
| Board Member | Harri Jalovaara | 415-385-7288 | hkjalovaara@yahoo.com |
| Board Member | Terence Lee | 415-661-7338 (H) 415-717-5408 (M) | Terrybear46@comcast.net |
| Board Member | Jim Long | 650-888-0172 | JimBow1135@yahoo.com |
| Board Member | Shawn Rayl | 650-583-6109 | crayl@pacbell.net |
| Board Member | April Schneider | 650-355-4004 | cowgirlsurf@sbcglobal.net |
| The Club House | | 650-355-9947 | |

CALENDAR

October

- Sunday 10/3** SFA Outreach Program, 9:00-noon
- Monday 10/4** Board Meeting, 7:00 PM
- Saturday 10/9** Work Party, 9:00 AM-noon
- Sunday 10/17** SFA Outreach Program, 9:00-noon
- Friday 10/22** Last day for Board nominations

November

- Monday 11/1** Board Meeting, 7:00 PM
- Sunday 11/7** Last SFA Outreach Program for 2010, 9:00 AM-noon
- Saturday 11/13** Ballots for 2011 Board Elections Due
- Saturday 11/13** Work Party, 9:00 AM-noon
- Thursday 11/18** SFA Annual Awards Dinner 7:00 PM Sizzler Restaurant -372 Gellert Blvd., Daly City
- Sunday 11/28** Northwood Bowmen Toys For Tots

Club 3-D Shoot Scores

| | 3/14/2010 | 5/8/2010 | 7/17/2010 | 9/12/2010 | | 3/14/2010 | 5/8/2010 | 7/17/2010 | 9/12/2010 |
|----------------------|-----------|----------|-----------|-----------|-----------|-----------|----------|-----------|-----------|
| Adult Male | | | | | Longbow | | | | |
| BHFS October 2010 | | | | | Terry Lee | 258 | | | |
| Bill Stokes | 552 | 558 | | 558 | | | | | |
| Rob Larratt | | 556 | | 552 | Primitive | | | | |