**NW NSTRA Region 2022**

**Regional Elimination Trial: May 21 & 22, 2022**

**Location: Chewelah, WA**

Thank you to Mark Burlington for use of his land for our Regional Elimination Trial!

Trial Chairman: Jeremy Lessmann

Judges: Richard Hight and Frank Rowe

Field Marshall: Samantha A. Donaldson Hight

A group of people standing in front of a sign

Description automatically generated with medium confidenceBird Planters: Broady & Brayden Davis

Qualifying Dogs Entries: 26  
Congratulations to each dog, owner, and handler for making it to Regionals!

***Not one dog was disqualified before or during the brace – Bye-dogs were not needed for 28 braces!***

**Top 16 dogs advancing to Sunday 1st Round Playoffs**

|  |  |  |
| --- | --- | --- |
| **Mike Stotts / Stella (937.75)** | **Donaye Smith / Fame (823.5)** | **Mike Smith / George (818.0)** |
| **Dan McMahon / Fritzi (761.5)** | **Mike Ouchida / Cooper (692.5)** | **Mike Smith / Buster (688.5)** |
| **Darryl Pernat / Jaeger (652.5)** | **Bryon Davis / Junior (647.0)** | **Mike Stotts / Sophia (627.0)** |
| **Mike Stotts / Purdy (617.0)** | **Dan McMahon / Kody (591.0)** | **Ross Brown / Indie (602)** |
| **Cameron Cole / Annie (556.0)** | **Jerry Youmans / Red (552.5)** | **Nelson Banuelos / Hali (542.0)** |
| **Mike Ouchida / Blaze (534.5)** |  |  |

**Top 6 dogs advancing to Semi-Finals**

|  |  |
| --- | --- |
| Nelson Benuelos/ Haily (907.75) | Mike Smith / George (896.6) |
| Bryan Davis / Junior (780.0) | Mike Stotts / Purdy (747.0) |
| Cameron Cole / Annie (721.0) | Mike Stotts / Stella (716.) |

A person and a dog in a field

Description automatically generated with low confidenceA person walking in a field

Description automatically generated with low confidenceA person and a dog running on a field

Description automatically generated with low confidenceA picture containing grass, outdoor, field, mammal

Description automatically generatedA picture containing grass, outdoor, tree, field

Description automatically generatedA person walking a dog in a field

Description automatically generated with medium confidence

**Results from Semi-Finals**

|  |  |
| --- | --- |
| Mike Smith / George (712,50) | Mike Stotts / Stella (648.0) |
| Mike Stotts / Purdy (540.0 ) 2nd Runner-up | Nelson Benuelos/ Haily (464) 3rd Runner-up |
| Bryan Davis / Junior (457.0) 4th Runner-up | Cameron Cole / Annie (326.0) 5th Runner-up |

A picture containing grass, mountain, sky, outdoor

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**FINAL Elimination Trial (Championship)**

This trial is a doubled-spaced field at least 80 acres with 10 birds and a 1-hour long run. Both dogs and handlers have ran several braces on Sunday to be in the finals. This was a nail-bitter until the end! Each dog had found five birds and, each dog had a back to accompany the score. At the end of the brace, the difference was only 98 points.  ***Stella getting 5:5 and a back (1064.5) and George with a 5:4 and a back (962.5).***

A picture containing orange

Description automatically generatedA picture containing person

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***Annual Members Meeting (***[***Minutes***](file:///C:\Users\dnlmc\OneDrive\Desktop\NSTRA\2022%20NW%20Regional%20Members%20Meeting%20Minutes.docx)***)***

* ***Jeremy Lessmann led the meeting by announcing his presidential term is complete (3 years).***
* ***Introduction of new appointed Treasurer: Gary Thompson***
  + ***Gary is our new intern treasurer who will be conducting a comprehensive audit of our treasury.***
* ***Elected as President with a one-year term: Mike Stotts***

***This position will run again at the next election (2023) for a 2-year term.***

* ***Elected as Vice-President with a two-year term: Mike Ouchida***
* ***2021 Minutes were approved by the members*** [***(attached)***](file:///C:\Users\dnlmc\OneDrive\Desktop\NSTRA\2021%20NW%20NSTRA%20Regional%20Annual%20Meeting%20Minutes.docx.lj.docx)
* ***NW Region budget was discussed and being investigated: A detailed report should be available by November 2022.***

***Awards:***

* ***Sportsman of the Year: Dennis Gagner! CONGRATULATIONS!!***
* ***High-Point Open Dog of the Year – Stella / Mike Stotts***
* ***High-Point Amateur Dog of the Year – Noonan / Darrel Pernut***

A group of people standing in a field

Description automatically generated with medium confidence

**Acknowledgements:**

* Jerry Youmans for bird pickup and delivery
* Mike Stotts and family (wife, mother and father) for set-up and take down of all the necessary equipment to run the trial.
* Mike Stotts and family (wife, mother and father) for providing meals on Friday night, breakfast(s) and lunches for both days! We could not have done this trial without your support!
* Mike and Linda for the fabulous rib dinner on Saturday night.
* Mike Smith, Jeremy Lessmann and Mike Stotts for use of their quads.
* Laura McMahon for taking photos.
* Donaye Smith for organizing the regional caps, they’re absolutely brilliant.

**Auction Donations: Special Thank YOU for a successful fundraising event**

|  |  |  |  |
| --- | --- | --- | --- |
| *Purina Dog Food – Each qualified dog and 1 through 6 placed dogs* | *Mike Stotts – 20 G Shells (2) $34, 9 MM Shells $17.50, 40 SW Shells $25* | *Laura. & Dan McMahon – Action Camera - $50* | *Mike Ouchida & Linda Jenkins – Bandage Scissors (2) $16, Stakeouts ((5) $175, Cable Tie outs (6) $120, Phone Mount $10, Curry Combs (2) $30, Emergency Blanket, $32, Emergency sleeping bag $22, Marionberry Jam (10) $250,* |
| *Cabalas – Food Vault $40, Storage boxes $35, Leads (2) $56, self water $23, frcepts (2) $16, beanie hat $12, 6-gal water container $15* | *Paul Schneider & Linda Johnson – Montana Silver Neckless and 2 rings $200* | *George& Phillis Clark – Bird Release Traps (4) – Sold $1000* | *Angie and Nelson Benuelos – Dog Treat Basket $51, Federal 12 GA Shells (2) $40* |
| *Sportsman’s Wearhouse – Gift Cards for 1-4 placement(s)* | *Melayne & Mike Smith – Wreath $25* | *Lisa & Jeremy Lessmann* | *Meki Porter – Pigeon Feeding Box – Sold $170* |
| *Scatter Creek Veterinarian – Dog treat box $10* | *Jerry Youmans – Dine and Dash $75* | *Nance Ceccarelli – Jackets (4) $170* | *Double Barrel Ranch (hunting package) Sold $1000* |
| *Garmin (Collar for 1st place)* | *Richie & Samantha Hight – Iron Art Pieces (We the People, Eagle & Flag, Tree of Life, Deer) $900* |  |  |

**Calcutta**

|  |  |  |  |
| --- | --- | --- | --- |
| **#1 Brace: Purdy/Indie $160 (Mike Stotts)** | **#2 Brace: Buster/Cooper $250 Paul Schneider** | **#3 Brace: Fame/Sophia $160 Bryan Davis** | **#4 Brace: Red/Blaze $50 Mike Ouchida** |
| **#5 Brace: Annie/George $200 Nelson Banuelos** | **#6 Brace: Fritzi/Hali $160 Laura McMahon** | **#7 Jeager/Junior $150 Leah Pernati** | **#8 Brace: Kody/Stella $320 Mike Stotts** |

**Highlights:**

The hunt at Double Barrel Ranch reached a $1000 donation from Nelson and Angie. They gifted it to the bird planters (Davis’). Enjoy the hunt!

Richie & Samantha provided 4 iron art pieces that went to the highest bidder! Absolutely stunning!

***Auction $5108.50***

***Calcutta’s portion to the NW Region $1450 /2 =$725***

***Total for NW Region Club: $5833.50***

**Thank YOU to the members and donors!**

**Upcoming Trials:**

* Endurance: Montana
* Greater Columbia Trial: Chairman Mike Ouchida

**Announcements**

* **Bi-law Committee will be meeting to discuss changes and/or revisions in the bi-laws led by the President Mike Stotts.**
* **Judging Clinic(s) will be held in the fall at Mike Stotts property in Spokane, WA - dates / time TBD**
* **Please check out our** [**NW Region website**](http://www.nw-nstra.org/) **for new information on training / upcoming trials, etc.**

**Recipe**

Roast Chukar or Partridge

The sauce I chose to go with this recipe is an apple-based one; I like the combination of "chickeny" birds and apples. You make the sauce at the end, while the chukars are resting, so have everything ready to go before you get to that point. Serve this with polenta or mashed potatoes.

Prep Time1 hr

Cook Time35 mins

Total Time1 hr 35 mins

Course: Main Course

Cuisine: American

Servings: 2 people

Calories: 1113kcal

Author: Hank Shaw

## Ingredients

* 2 chukars or Hungarian partridges
* Kosher salt
* Celery stalks

### BRINE

* 1/4 cup kosher salt
* 4 cups water

### SAUCE

* 1 shallot, minced
* 2 tablespoons butter
* 3 tablespoons demi-glace, or 1 cup stock, boiled down by half
* 3 tablespoons Calvados or other apple brandy
* 1 tablespoon cider vinegar
* 1/4 teaspoon cinnamon
* Pinch of salt

## Instructions

1. Get your tap water as hot as it'll go and pour 4 cups of it over the salt. Stir to dissolve. Let cool to room temperature. Submerge the birds in the brine, cover and refrigerate for up to 8 hours.
2. Remove the partridges and pat them dry. Let them sit out at room temperature for 20 minutes, while you preheat the oven to 425°F.
3. Stick a quarter of a lemon into each bird. Lightly salt the birds; they'll already be a little salty from the brine, so don't go overboard.
4. Get a cast-iron pan or other oven-proof pan and lay down the celery stalks -- these are to keep the partridges up off the bottom of the pan. Roast in the oven for 25 to 30 minutes. Check for doneness with a thermometer. You want the breast to be about 155°F.
5. Remove the birds to a cutting board to rest, then put the pan on the stove. Turn the heat on to medium and remove the celery.
6. Melt the butter in the pan and sauté the shallots until the begin to brown. Add the remaining ingredients and stir well to combine. Cook down by half and turn off the heat.
7. Serve the sauce over mashed potatoes or polenta and under the chukars. I prefer a big white wine with this, like a Chardonnay or a white Cotes du Rhone.

## Nutrition

Calories: 1113kcal | Carbohydrates: 2g | Protein: 162g | Fat: 43g | Saturated Fat: 7g | Cholesterol: 30mg | Sodium: 372mg | Potassium: 1887mg | Fiber: 1g | Sugar: 1g | Vitamin A: 350IU | Vitamin C: 1mg| Iron: 35mg

*Roast Chukar or Partridge* [*https://honest-food.net/wild-game/pheasant-quail-partridge-chukar-recipes/brined-roast-chukar-or-partridge/*](https://honest-food.net/wild-game/pheasant-quail-partridge-chukar-recipes/brined-roast-chukar-or-partridge/) *February 21, 2010*