

Grrr! Gear NEWS

Give it your best shot

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A Grand Way to Open Shop

We would like to thank everyone who attended Grrr! Gear's Grand Opening on August 22nd from the bottom of our hearts. What a turnout! And boy, were we busy! Festivities kicked off with a North Quabbin Chamber of Commerce ribbon cutting (that's us joined by local officials in the photo). The remainder of the day was jam-packed with fun, vendor displays, food, and giveaways, and many new and old friends joined us to celebrate. It's great to see our dream come true – and to be able to include you all in it. After all, we believe that when it comes to our customers, there's nothing more important than making sure you have a shooting sports specialty store that feels like home. If you ever have a question, can't find that apparel or accessory you want, need custom embroidery, or just want to talk guns and sporting clays, then we're the store for you.

Come back and see us again soon!

Chris and Al Noyes

Chris and Al Noyes, Proprietors



Grrr! Gear Spotlight Interview:

Andy Lussier, Culinary Connections

By John W. DeWitt and Jake Ware

This month, we feature a good friend to the sporting clays community – especially after a long day in the field. He's Andy Lussier, founder and head chef for Culinary Connections, a catering business that specializes in wild game dinners for the New England area. During our talk, we learned about preparing delicious wild game meals, and about The Farmington Fish and Game Club Dinner, Culinary Connections' biggest event, with 650 guests.

Q: *What type of catering do you do at Culinary Connections?*

A: What we do is a general catering business, with custom made menus. We specialize in game dinners of all types. We do gun club dinners, with multiple dishes, served buffet style, for up to 700 people. We can use our game or the client can supply the game. We also do classical style game dinners, either in people's homes or say a small club that has 30-40 people. *(continued on page 2)*

News & Events

Hunters Feast 2009

Sunday, October 11

Breakfast, lunch and dinner and 150 registered targets, shared between the Barre Sportsman's Club and Petersham Gun Club. For more info, call Grrr! Gear @ 978-544-5444 or email Al at mail@grrrgear.com

Grrr! Gear Holiday Wish List

*Win a \$50.00 Gift Certificate,
No Purchase Necessary!*

Come into the store between now and Sat., Dec. 19, 2009 and fill out your "Wish List for the Holidays." Receive a free entry into our "Boys & their Toys/Gifts for Girls" raffle. It's a true Win/Win Scenario! Then tell your family and friends that they can't go wrong if they buy you a gift from your Grrr! Gear Wish List!

Featured Product



Mobility and Breathability! Our new **Dri Mesh Pro Fitasc Sport Shirt** takes ultra-dry technology to a new level by incorporating an advanced mesh design where your body generates the most heat. Double-knit fabric delivers lightweight moisture management with stretch mesh side panels for superior mobility and airflow. Combine with our signature FITASC line and you're ready to hit the Parcour, Clays course, and anywhere in between in complete comfort and style. \$44.95

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Q: What are some examples of the entrées you offer?

We do a number of different entrées. This time of year, we do pheasant breast with dried cranberries and butternut squash. We also do a pheasant breast with shrimp and artichoke bottoms. We do a Hungarian-style pheasant thigh dish, with a Hungarian paprika sauce flavored with lemon zest, garlic and caraway seeds. And we serve it with spaetzle – Hungarian dumplings.



The culinary arts of preparing and serving wild game are a family affair for Andy Lussier and his wife, Pat.

Sometimes, we'll do a quail stuffed with lobster meat, served in a shredded potato nest with a lobster reduction sauce. For the venison course, we like to do a roast. Using the hindquarter, I break it down into the top round, bottom round, and "football" roast, season it with fresh rosemary and Worcestershire sauce, chargrill it on an outside grill, then roast it. You have to be sure not to overcook it, and when you take it out of the oven, just let it sit and come up to about 125 degrees in temperature.

Then, we pair the wines with courses. Guests can pick their own or we can supply them.

Q: What's the biggest dinner you do and what how do you prepare for it?

A: The biggest dinner is the Farmington Fish and Game Club in Rochester, N.H. It's about 650 people every January, on MLK weekend. Tickets sell out in about a day for that. This will be our 14th year doing that one.

When we do the bigger dinners, I get a list of what the members have harvested, and I'll come up with a menu. Then we agree on what they want for the final menu. We get up there the day before. We email them a prep list and volunteers cut up the meats for us. When we get up there, we prep and get everything ready to go. We're usually done at about 2 or 3 in the afternoon and get back to the club at 5:30. Then, for the first hour, we go through about 400 lbs of lake smelt. We run the smelt through cornmeal flour, and then deep fry them. Then we put out the cream of pheasant soup with wild mushrooms.

As far as the dinner itself goes, we have 8 different entrées: pheasant, partridge, quail, elk, roast venison, and then at the end we have steamship of moose, buffalo, and beef. [Steamship refers to the hindquarters.]

Q: What's the secret to cooking great game?

A: First of all, it has to be handled right in the field. A lot of hunters are not too careful dressing in the field, and when you take the hindquarters of any animals, there are glands that have to be removed or they penetrate the meat. And since it's so lean, depending on the cut – higher cut, hindquarter or backstrap especially – you want to cook venison rare in the center. Game birds cook until there is a little pink in the joint. A lot of hunters try to roast a whole pheasant, but it doesn't work so well. They do a lot more running than flying, so I cook the legs and the breasts separately.

Chris' Andy's Recipe Corner

Pheasant with Grilled Pears and Stilton

(serves 4)

INGREDIENTS:

8 boneless pheasant breasts
4 bosc pears, oiled and halved
6 oz. stilton cheese, crumbled

MARINADE:

1 cup port wine
2 cloves garlic
½ cup sugar
2 tsps. salt
½ cup oil

SAUCE:

1 cup port wine
2 cups brown sauce mix (Knorr's)

METHOD:

1. Place pheasant breast in Ziplock bag, add marinade. Marinate 4 hours.
2. Make sauce.
3. Light grill (superhot).
4. Grill pears, flat side down.
5. Grill pheasant breasts.
6. Arrange pheasant on heatproof platter along with pears.
7. Top with sauce, crumble stilton on top.

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