
HEAR YE, HEAR YE NEWS and VIEWS of EVML

Volume 18, Issue 2

May/June, 2010

Summer Time?

Is everyone as confused about the time of year as me? Still getting snow, we might be in winter. We should have good weather for all the events coming up, we have

Friends of the Black Rock and CCR. Lots to do this summer, lets all be safe and have a great summer of Rendezvous.

The Black Rendezvous is a fun and exciting weekend. There are several tours to go on. There is a pot luck diner on



Saturday, followed by a catered diner on Sunday. Metric and Crow are very excited to have us join the event, helping to edu-

cate all who attend. The Black Rock has a rich history of travelers attempting to make it to California and Oregon. Trappers played parts as guides to some of these pioneers.

Matt M.
Secretary EVML

KRYER'Z KORN

THARZ A FEW
THINGZ KOMING
UP THIS MUNTH
LXML'S RONDY IZ
MEMORIAL DAY
WEEKEND
THE FRIENDS OF
THE BLACK ROCK
RENDEZVOUS
ON DA SAM WEK-
END

I'D B GOIN TA THA
FBRR IN DA
BLACK ROCK DE-
SERT
THIS IZ DA WEB-
SITE FER THE
EVENT

<http://>

[blackrockdesert.org/
blackrockrendezvous/](http://blackrockdesert.org/blackrockrendezvous/)

IVE SENT THEM
DA LIST OV SKILS
WE DO
AN THAY R GOIN
TA ADD TO DA
SKEDUAL
I AINT SHUR
WHEN DA EVANTZ
WIL B?

BUT ITLL B DUN
EECH DAY

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**DA PRIMITIVE
RENDEZVOUS
WAZ GRATE
WAZ 10 KAMPZ AN
12 KAMPERZ
WE WUZ ATTKD
BY INJUNS
HAD TA KUT
DOWN THA
CHARGIN INJUNZ
CCR IZ NEX MUNT
JUNE 11,12,13
WE GOTZ 6 TRAD-
ERS AN I HAV SUM
MOR
KALLZ FRUM
ODDER TRADERS
THAZ KUMIN**

Some Muzzleloading Safety Do's and Don'ts

DO's

Read and understand your instruction manual. If you didn't get one with your muzzleloader, order one from the manufacturer. They will send you one for free. Many companies now have a web site and online manuals are common.

Wear shatterproof shooting glasses and ear protection, as both percussion and flintlock guns may shower sparks and bits of caps/flints when fired.

Treat a misfire or failure to fire as though the gun can fire at any second. Wait at least a minute with gun pointed at the target.

Be sure all spectators are completely behind you when firing. Flames and bits of caps/flint sometimes exit from the side of the gun. It is good shooting etiquette to warn other shooters that you are about to fire a flint lock next to them.

DO NOT

Never fire a muzzleloader unless the ball is firmly seated against the powder charge. Firing a muzzleloader with the ball off the powder or part way up the barrel may cause serious damage to the firearm and possibly serious injury to the shooter.

Do not exceed manufacturer's recommended maximum powder charge.

Never use FFFFg black powder for a charge in any muzzleloader at any time. The only safe use for fine priming powder is for the priming of a pan on a flint lock. Fine powders will cause excessive pressures and could very well burst your barrel.

Never lean over (or stand in front of) the muzzle at any time.

Never attempt to shoot out a projectile which is not firmly seated against the powder charge.

For sale

Bill was a blanket trader at CCR, he has a lot of shooting supplies, cleaning jags cappers, ram rods, round ball and other things. His phone number is 847-0126

There was also a Lady who said she has soft and extremely clean lead. It's reclaimed telecommunications cable sheathing. Ingots are 12 to 35 lbs at \$1.25 per pound. Her phone number is 722-0801

CLUB EVENTS Summer 2009

May:

Friends of the Black Rock
28th- 31st

June: Meeting Fri 4th

No Club Shoot
CCR 11th-13th

Second Saturday

of Each Month Club Shoot
(winter start time is 10:00 a.m.)

**RENDEZVOUS
RAMBLIN'S**

Friends of the Black Rock Desert,
Rendezvous.

There are no fires on the ground. You will need to have something to keep it off the ground, a Fire Disc, Wash Tub, Bottom of a (20, or 55 gallon) drum, or any other means of keeping your Fires off the ground. You will need to bring your own wood. It's a dry camp so bring lots of water.

Mathew "Metric" Ebert is the guy that came down for the Parade last year and invited us to go up and camp for their Rendezvous. He has since turned it over to Michael "Crow" Black. Crow, is in charge of organizing the volunteers for the event, he apologized for not having us on the schedule yet, but he is working on getting us in it. We will be doing; Tomahawk Throwing,

**EVML CLUB
UP COMING
EVENTS**

**CLUB MEETING
June 4th**

**CLUB SHOOT
OUR RANGE
No Shoot in June**

HEAR YE, HEAR YE, IS PUBLISHED MONTHLY (OR BI-MONTHLY OR WHENEVER) BY THE **EAGLE VALLEY MUZZLELOADERS**

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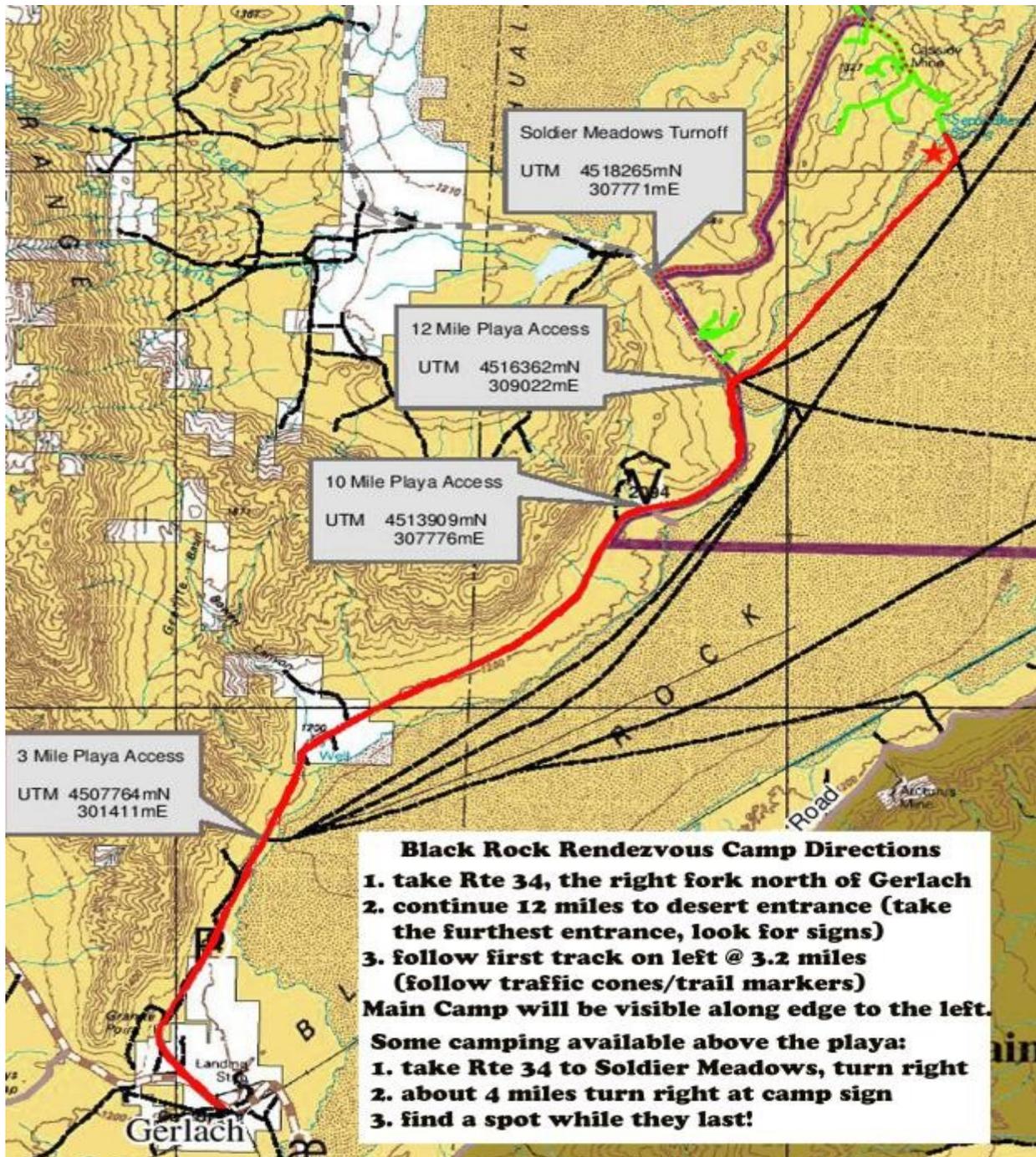
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Fires with Flint and Steel, Setting Traps, Loading and Shooting Muzzleloaders. FBR Rendezvous, looks like there is going to be lots of things to do out there. Here is the web address to see the different events, and more information.

<http://blackrockdesert.org/blackrockrendezvous/>

I hope some of you will go out there to camp. I know it's the same weekend as LXML. But this is new and something different.

Kryer



RENDEZVOUS COOKIN'

DUTCH OVEN CELTIC POTATOES

12 inch Dutch oven - Feeds 8 –10 people

1—12 oz Package Bacon'
8 Cloves of Garlic, Chopped
2 Medium onions, Chopped
8 lbs red potatoes, Chopped
2tsp fresh dill Chopped (reserve 1tsp for garnish)
1 Cup Croutons (plain)
1IB Sharp Cheddar Cheese, Grated
1IB White Cheeder Cheese, Grated
Salt and pepper, to taste
Garnish:
Fresh green onion
Fresh dill, chopped
Dollop of sour cream

Sauté bacon till crisp, drain and set aside. Reserve 5 tbsp bacon drippings in Dutch oven and sauté garlic and onions. Drop in potatoes and 1tbsp chopped dill. Cook till tender adding salt and pepper, to taste. Remove potatoes from heat and cool slightly. Add croutons and mix. Sprinkle all cheese on top and crumbled bacon. Cover and bake in Dutch oven at approximately 350 degrees (10 coals on bottom and 12-14 coals on top) for 30 minutes or until cheese has completely melted. Remove from heat and garnish with green onion, dill and sour cream.

-Shem Ray, Jr. & Shem Ray, III
Sulphur Springs, Tx.

This one is one I will be trying out (if I don't get a chance to try it at home first) at the CCR Days this year! Come on over and try it out if you like!

HOPE TO SEE YA THERE!*!**

****Happy Dutching****
Tiffany (Y'all) Montgomery

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WHAT'S INSIDE ?

KRYER'Z KORNER CLUB EVENTS