



**Battle Born
Rangers Company**
Monthly Newsletter
Representing
High Plains Drifter's
And
Roop County Cowboy's

Volume 1 Issue IV



Howdy all,

BeeBad and I are hoping you and your loved ones are all well and dealing with this crisis the best that you can. Living in a rural setting we have a little less to deal with than our city dwelling extended cowboy family. One of the best parts of living out and away from the masses is I can jump on the quad and shoot to my hearts content!! I've been getting a lot of reloading done, but that is a never-ending chore around here. I also have a few knives on the bench that need my attention so I've yet to feel any boredom what so ever. We hope you are in a similar state. The biggest bummer for BeeBad is the inability to go out and have a meal. We are all missing our infrequent trips out for Sushi!!!!!!

Before the governor mandated we stay home, 49er Preacher and I had spent a lot of time at our long range. Not only did we get the ground work on the range done we also got the long-range conex in order. We are organized enough to put on a 22 BPCR practice match as soon as the powers that be allow us to be in close contact with each other.

Since squirrel hunting has gone by the way side because of the virus and the fact that they are now poisoning the little buggers out of existence we thought we would like to sponsor an event out on our long range where we could shoot to our hearts content at a similar scenario. We have acquired a number of targets that we can shoot our "big" squirrel'in guns at. We did get a chance to test the new targets and they worked very well. We were shooting our 22/250's at and hitting an 8 inch and 4 inch gong targets at 400 yards. We were going to set up our 22LR BPCR range as well. So we should be able to shoot our 22 LR's, mid range 17 HMR and 22 Hornets and also the big 22's as far out as you want. Hopefully we can make this happen this year!

I'm surely hoping that this catastrophe blows over soon and we can return to normal and have some fun out on the range.

I thought I would include a recipe for you all to try to keep your mind busy and your belly full. This was one of Turtles favorite and I'm proud to share it with you.

**Take care of your self and stay safe,
Jasper & BeeBad**

And Now a recipe from our own 5 Star Chef:

Chicken Chili Verde

I don't remember how this recipe came about. I know it is a variant of *Chili Verde*; which is made with pork shoulder, but besides that its origin is lost in the cobwebs of my mind. This is a very easy dish to prepare and even the most novice cook can make it. Serve this dish with warm corn or flour tortillas, Mexican rice, refried beans and a salad. Put some grated cheese (I use a combination of pepper jack and sharp cheddar) and some chopped cilantro on the table and you then have a feast fit for a king.

I use a Dutch oven for cooking this. I'll give instructions for preparing this dish in a modern kitchen and for a footed Dutch oven over a campfire. While traveling, I would cook this outside when the weather was warm and cook it in the oven in the trailer when I needed heat in the trailer. Either way I think you will like the outcome.

This recipe will feed 4 hungry people with the side dishes recommended above

Cook in a 5 or 6 qt. Dutch oven with a tight fitting lid

2 tbs. Olive oil

½ cup - ⅜ diced onion

2 lbs. boneless skinless chicken thighs sliced into ⅜ to ½ strips

2 -7 oz. cans Salsa Verde (green chili salsa) I use Embasa medium hot

2- 7 oz. cans diced green chilies

1 bunch chopped cilantro

1 tsp. ground cumin

1 tsp. rubbed sage

½ tsp cayenne chili powder **this will heat it up, if you would prefer it more on the mild side leave it out!**

¾ tsp salt

½ tsp. pepper

Chicken stock –either canned or home made- if needed (water works if you don't have any chicken stock available)

Inside method

Preheat oven to moderate (350° to 375°) Heat the Dutch oven on cook top over high heat. Add salt and pepper to chicken and blend. Add oil to Dutch oven, when very hot add chicken, stir frequently. After chicken has been cooking for a few minutes add onions. Sauté till chicken is nicely browned. Reduce heat to medium and add remaining ingredients. When the dish comes to a boil place lid on Dutch oven and position in bottom ⅓ of preheated oven. Check and stir in 45 minutes and again in another 30 minutes adding a small amount of chicken stock if dried out. Remove from oven and serve.

Footed Dutch oven method

There is no trick to cooking this over charcoal, it's very easy. I start with a full chimney of red hot briquettes, dump out all most ½ of the hot briquettes on the ground to preheat the oven. Add the oil, heat till smoking; add the seasoned chicken and onion. Stir for a minute, place the lid on the oven put 2/3s of the briquettes left in the chimney on the lid. I then refill the chimney with briquettes for future use. Every ten minutes remove lid and stir the chicken, when browned add remaining ingredients, replace lid and cook until tender. Replace burned out briquettes as necessary. After you have added all the ingredients and brought it to a simmer you only need to check it every 30 minutes ,add chicken stock if it looks dry.

Note: you don't need as much heat after you get the chicken browned and bring the remaining ingredients to a simmer. Just keep the oven at a simmer, NOT a full boil. It takes some practice to figure out how many briquettes it takes to accomplish this. If you feel it's too hot remove some briquettes. It shouldn't be more than a couple of hours from start to finish

And Now Another Fact Filled Article from Mr. Ed

Preparing to shoot?

When at the shooting line, besides the firearms I assure myself I have at least have 4 more shot shells than needed, at least three rifle cartridges and a 30-30 screwdriver.

My first trip to the loading table includes pistols, rifle and cartridge loading block to the loading table. The rifle is loaded while counting the cartridges (for the second time). It is now time to un-holster the pistols and open the loading gates. Then each pistol is loaded while counting cartridges. Once each pistol is loaded the cylinder is manually turned to assure myself there are no high primers. Then the empty cylinder is carefully aligned to the hammer position and the loading gate is closed. The rifle and pistols are placed on the loading table making sure I have left room for others. The second trip to the gun cart returns the loading block, placing shot shells in belt and grabbing the shotgun.

Returning to my other firearms at the loading table

At this point I begin my focus on shooting. This is my "zone" time. I avoid talking to others and watching the current shooter. When up next the pistols are again checked to assure myself there are no cartridges under the hammer and holster the pistols. The long guns are again checked to assure all of the hammers are down. This is the time to take deep slow breaths filling my blood with oxygen and mentally thanking Deadeye Dick and Wilbur for this helpful suggestion.

The Stage has been completed and time to relax

At the gun cart the loading block is again filled with the required number of cartridges. Normally there will be 10 each rifle and pistol cartridges. Rifle cartridges are poly coated 105 grains with 2.5 grains of Clay-Dot (or Clays), COL is between 1.495 and 1.500. Pistol cartridges are moly coated 96 grains with 2.5 grains of Clay-Dot (or Clays), the bullet is pressed far into the case with the nose barely exposed. Depending on the targets I also have in the cart 125, 148 & 158 grain bullets with various powder loads including "full strength". Shot shells are ¾ ounce of 7.5 shot using 14.4 grains of Clat-Dot. This is the lightest load that will re-set the inertial single trigger SKB. For "big" matches I will also carry factory shot shells to be use for reactive targets. Also in the cart will be water, chocolate milk, hay, screw driver, shot shell checker, hand powder, first aid, SASS Penalty Card, and the current SASS Shooter Hand Book.

In the meantime

At the horse trailer are also extra cartridges, shot shells, umbrella, jacket, backup guns, trauma-first aid pack, water, towels and range bags. The range bag has backup eyes and ears, first aid, ear muffs, squib rod, tools, hand wipes, targets, colored markers, loaded magazines for other handguns, whistle, clot gauze, gloves, hand warmers, timer and batteries.

It is hard to believe all of this preparation is required for about two and a half minutes of shooting!

*And I am
Mr. Ed*

