

Conservation Education Magazine

Get Outdoors!

Don't Touch Baby AnimalsWhen to help and when to leave

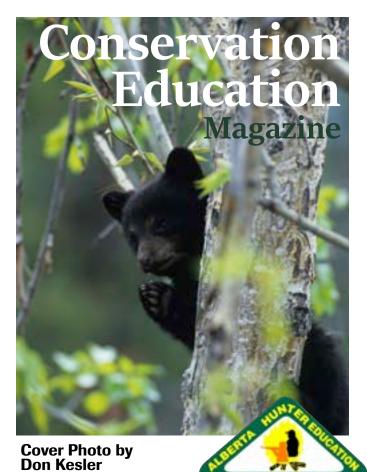
Pest Control 101
The best range to zero in your 22LR

Bill C-21 Passed... Now What?

Sweet N Spicy Jerky A post season favourite!

AHEIA's Mission is to Make Wildlife and Fish Part of the Value System of Every Albertan





Contributors

Robert Gruszecki, Aislinn Chapotelle, George Randall, Shane Vaughan, TJ Kliparchuk, Len Gransch.

Digital Conservation Education Magazine

aheia.com/conservation-education-magazine

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Would you like to be published in Conservation Education?

If you, or someone you know, has an article of outdoor educational content or subject matter related to Conservation Education in Alberta that you would like us to publish in a future edition of our magazine, we would be happy to hear from you.

Contact AHEIA at info@aheia.com for more info.







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President's Message

By Bob Gruszecki

President, Alberta Hunter Education Instructors' Association

It was an extremely busy year, and the new year has started off with a bang. We are full throttle with planned activities. Watch our newsletter and the Bugle as well as our website to stay abreast of what we are up to on a go forward basis.

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While most jurisdictions have seen a decline in hunter numbers in 2023, Alberta saw resident numbers rise yet again, this time by over 20% from 2018 to 2023 alone. Resident hunter numbers including youth, seniors and adults totaled 155,520 which is up from 122,085 in 2018. We have been busy and are celebrating the sharpest rise in hunter numbers over the last 5 years where today we have added an additional 32,060 hunters to our ranks. The trend continues.

Fishing license sales also spiked but dropped back down from pre-pandemic levels to 244,533. We continue to work on continual improvement of our fishing education program material and hope to get the fishing education program to be mandatory in Alberta as the Hunter Education program is.

The number of hunting draws has risen to an all-time high of 449,402. That's a clear indicator that people want to recreate and feed themselves with clean antibiotic free protein!

AHEIA celebrated our 60th anniversary in 2023. We have certainly stood the test of time. By all accounts it appears we are set for a steady future of program delivery to an ever increasing and very interested public. We celebrated the graduation of the 2,600,000th student at year end 2023. I am always amazed when we look at the impact a number like that has on the Province, our resources, and on the people that care about our vast natural resources.

Total graduates for 2023 exceeded 100,000. That is Hunter Education, Fishing Education, National Archery in the Schools, Bear Safety, Outdoor Women's programs, Youth programs, Pleasure craft operator training, Canadian Firearms Safety courses, Sheep essentials, Bear essentials and more. We now have 21 separate offerings for students of all ages.

Since our inception we have had the 596,000th student pass through our camp at Alford Lake. Substantial improvements and upkeep have been undertaken at that facility.

We just got through the Edmonton sports show working together with Master Promotions. Did you know that we hosted just under 2400

students at the AHEIA NASP tournament in Edmonton at the show in March? It was great fun with lots of positive interaction, friendly competition and some fantastic shooting! Here are a few photos from our recent activity at the show and at the AHEIA NASP competition.

There are a lot of things on the go for 2024 and if you would like to volunteer and be part of a wonderful grass roots movement to make wildlife and fish part of people's value system, give one of our offices a call and we will find something for you to do! There is much to do, and many hands make light work.

We look forward to seeing you at one of the upcoming events and until then, be safe and enjoy all the natural wonders of this great Province.

Cheers!

Bob Gruszecki, President AHEIA









JOIN US!

for an evening of great food and camaraderie with like-minded individuals while helping to raise funds for Conservation Education.

The Conservation Education W.I.S.E. Foundation and Alberta Hunter Education Instructors' Association are pleased to announce the

Ninth Annual Things String Tung Banquet

Thursday, June 6, 2024 Star Edmonton Banquet and Conference Centre, 6930 - 34th Street NW, Edmonton, Alberta

Tickets \$80.00 each or \$720.00 for a table of 10.
Silent Auction & Cocktails 5:00 pm - Deluxe Buffet Dinner 6:30 pm - Casual Attire

For additional information or to purchase tickets please contact:

Edmonton Conservation Education Centre for Excellence #88, 4003 - 98 Street, Edmonton, AB T6E 6M8 Phone 780.466.6682 or Toll Free 1.866.282.4342 edmontoninfo@aheia.com Calgary Conservation Education Centre for Excellence 911 Sylvester Crescent SW, Calgary, AB T2W 0R8 Phone 403.252.8474 or Toll Free 1.866.852.4342 info@aheia.com

AHEIA's Mission is to Make Wildlife and Fish Part of the Value System of Every Albertan

ALBERTA FISHING EDUCATION PROGRAM

This certificate program offers a comprehensive educational experience.

Divided into eight modules plus a final exam, the course may be taken online or in a classroom format taught by AHEIA certified instructors.













CONSERVATION EDUCATION PROGRAMS

for Albertans

AHEIA works in cooperation
with several Alberta Government departments to deliver
these quality programs to you and your family:

ALBERTA CONSERVATION AND HUNTER EDUCATION **CANADIAN FIREARMS SAFETY COURSE** PLEASURE CRAFT OPERATOR TRAINING **ALBERTA FISHING EDUCATION PROGRAM** FIRST TIME HUNTER MENTOR PROGRAM **HOME STUDY PROGRAM OUTDOOR CAMP PROGRAMS OUTDOOR WOMEN'S PROGRAM OUTDOOR YOUTH SEMINAR WILDLIFE AND FISHERIES SEMINARS** NATIONAL ARCHERY IN THE SCHOOLS PROGRAM **KIDWISE FIREARM SAFETY PROGRAM** INTERNATIONAL BOWHUNTER EDUCATION PROGRAM BEAR ESSENTIALS ONLINE PROGRAM **BIGHORN SHEEP ESSENTIALS ONLINE PROGRAM ARCHERY ESSENTIALS ONLINE PROGRAM** FIELD TECHNIQUES APP









For further details on any of these courses, contact:

CALGARY AHEIA OFFICE

911 Sylvester Cres. SW, Calgary, AB T2W 0R8 Telephone 403.252.8474 • Fax 403.252.3770 Toll Free 1.866.852.4342 • info@aheia.com

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www.aheia.com

KEEPYOURHANI

LEAVING BABY ANIMALS WHERE YOU FIND THEM

By Aislinn Chapotelle

Assistant Conservation Education Program Coordinator

Spring is upon us, and new life is springing up all around. In your travels it may be likely you will stumble across what you think is orphaned wildlife. While immediate instinct is to scoop up what seems like a helpless orphan and want to rescue it, should you?

Mothers often leave young temporarily

Not all young wildlife is at a mother's side every moment of the day. Often, mothers leave their young for periods of time to search for food to ensure they have the resources to feed them when they return. Baby animals of many species are equipped with camouflage and may be odorless to ensure they remain undetected from predators while their mothers are out foraging. You may not see the mothers themselves, but they are close by.

Considerable Risk

Handling any wildlife causes extreme stress and even though our desire is to help, we can cause harm merely by picking them up. Further to this, handling young animals can cause a conflict between you and the mother trying to defend her offspring, which could lead to serious injury.

There are other things to consider. Young animals can become "habituated" if they are raised in a household setting, which means they lose their fear of people. This makes it extremely difficult for the animal to return to the wild and thrive. Each species has particular feeding requirements and cannot be treated like a kitten or a puppy which can result in the animal becoming malnourished and sick. Animals carry diseases and some of these diseases can not only make your pets ill, but you as well, which is a considerable risk to take.

Proceed With Caution

So what should you do if you suspect a baby animal is orphaned? Resist the urge to go near the animal and touch it. Make note of the area in which you saw the animal and monitor it from a distance for up to 24 hours. If after that time the mother has not returned and the animal is still there, contact your local Fish and Wildlife office.

It is important to note that you cannot possess live wildlife without a permit in the province of Alberta. The Alberta Wildlife Act states:

- "55(1) Subject to this Act, a person shall not be in possession of a wildlife or controlled animal.
- (2) Subject to this Act, a person may have a wildlife or controlled animal in the person's possession
 - (a) if and to the extent that the person is authorized by a permit to do so,

DSTOYOURSELF!

If you cannot contact your local Fish and Wildlife office, you may be able to reach out to wildlife rehabilitation groups in your area. These groups have the necessary permits and expertise to be able to assist wildlife in crisis:

- Alberta Birds of Prey Centre (Coaldale) 403-345-4262
- Alberta Institute for Wildlife Conservation (Madden) 403-946-2361
- Alberta Society for Injured Birds of Prey (Sherwood Park) 780-922-3024
- Calgary Wildlife Rehabilitation Society (Calgary) 403-214-1312
- Calgary Zoo 403-232-9327
- Cochrane Ecological Institute (Cochrane) 403-932-5632
- Medicine River Wildlife Centre (Spruce View) 403-728-3467
- WILDNorth (Edmonton and Spruce Grove) 780-914-4118

In the end, we all want to protect wildlife and the wild spaces that they inhabit so we can enjoy them. If you want to learn more about wildlife rehabilitation, you could investigate volunteering at one of the places listed above.

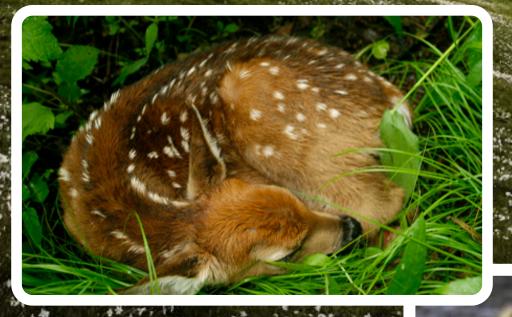




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INSTRUCTORS' AS

Pleasure Craft Coperator Training

BOATING SAFETY INSTRUCTION PRESENTED BY

Are you interested in obtaining your Pleasure Craft Operator Licence?

AHEIA is proud to announce that it is now accredited by Transport Canada to provide this licence's required instruction.

Introduction • Responsibilities • Equipment Requirements
Canadian Water Laws & Regulations • Safety Flags & Signals
General Boat Operations Tips

Contact us today for more information.





Would You Like to be Published in

Conservation Education?

If you, or someone you know, has an article of outdoors educational content or subject matter related to Conservation Education in Alberta that you would like us to publish in a future edition of our magazine, we would be happy to hear from you. Articles of approximately 1,000 words with accompanying pictures are ideal. We also encourage readers to alert us to news for possible publication.

Contact AHEIA at info@aheia.com for additional information.







Edmonton Report

By Len Gransch
Assistant Conservation Education
Program Coordinator

The following events are being held at our Alford Lake facility west of Caroline:

Our 2024 Youth Hunter Education Camps are scheduled for June 30-July 5, July 7-12, July 14-19, and July 21-26. Information and registration forms are available on our website www.aheia.com.

The 2024 Youth Hunter Education Camp is a five-day event of fun-filled learning activities. Financial support has been provided by Wildlife Habitat Canada. Experts will be sharing their knowledge and providing instruction in the Alberta Conservation and Hunter Education Program, the Canadian Firearms Safety Course and much more.

Students will be certified in the Alberta Conservation and Hunter Education Program and the Canadian Firearms Program. They will then qualify to apply for their Wildlife Identification Number (WIN Card) through any private license issuer and be able to apply for their Minor's Possession License for firearms.

Help! If you are interested in volunteering as a camp volunteer/chaperone for one of these camps or in-house courses your help would be much appreciated. Volunteer assistance is the life blood of AHEIA. Without volunteer help we would find it very difficult to provide the quality and timely nature of our numerous programs. We are always looking for help and this is a perfect time to give back and would be much valued by everyone. If you are interested in helping with the Youth Hunter Education Camps, the Outdoor Youth Seminar, or Provincial Hunting Day, please contact me directly at len@aheia.com.

The 2024 Outdoor Youth Seminar runs August 16-18. Don't miss out, you can get added to our 2024 notification list. Simply contact our Edmonton office at edmontoninfo@aheia.com and we will add you to the list.

2024 Provincial Hunting Day will be held on September 28 at Alford Lake.

The fourth Saturday of every September has become a special date within Alberta. The Alberta Government declared this day each year to be Provincial Hunting Day; the first annual event was held in 2007. This year's event marks the fourteenth annual event at Alford Lake, and is a reminder to all Albertans of our hunting heritage and

the importance of securing a future for wildlife and wild places, especially within our province.

All sessions are hands-on and provide the opportunity to learn by doing. This event is completely free and is fun for the whole family!

This is a partial listing of the sessions we are working on; Crossbow basics, Shotgun for beginners, Centerfire rifle shooting, Rimfire rifle shooting, Archery basics, Predator awareness, Black powder shooting, plus more sessions will be added (subject to change). Choose your sessions on site the day of the event (as space permits).

Provincial Hunting Day will also be celebrated at the Calgary Firearms Center in DeWinton. Please contact our Calgary office at 403-252-8474 or toll free at 1-866-852-4342 for this specific event.

Online registrations will be available soon.

We continue to look for volunteer help for all our courses, sports shows, camps, events, etc. as well as with our day-to-day office workings. If you or any of your friends wish to become part of something rewarding, please let me know.

Join us for our 9th Annual Spring Fling Banuet which will be held on June 6, 2024. Tickets are now available.

For more information contact us at 780-466-6682 or email edmontoninfo@aheia.com and we can assist you.

Take care and enjoy the Great Outdoors.



WHAT IS THE BEST R. 22LR FOR SUMMER PI CONTROL?

Rv	$G_{\Delta C}$	raa	Ran	dall

Assistant Conservation Education Program Coordinator

Most avid shooters will own a rifle or two in 22LR, largely due to the cost of being able to shoot all day for the price of a box of 20 center fire cartridges. This, paired with its low recoil, makes it a great cartridge for a first-time shooter as well. With the season for pest control now here, lets look at options for what distance we could zero our rifle.

Basic Ballistics

No matter what distance we choose to zero our rifle, we know that the projectile will travel slightly up from when it leaves the barrel. It will then pass through the near zero back down to the far zero and continuing past that while continuing to lose altitude and velocity.

22LR has an effective range of about 150 yards, so if you can hit a golf ball sized target at 100, you are doing well. At 150 yards a 40gr bullet has lost over half of its energy and at this distance, with environmental effects, it is not ethical to be taking these shots at this distance with the purpose of pest control in mind. This really gives us 4 options for a zero distance: 25, 50, 75 and 100 yards.

For the purposes of this article, we will be using CCI Standard Velocity 40gr lead round nose with an advertised muzzle velocity of 1070 feet per second and a ballistic coefficient of 0.120. Ballistic coefficient refers to the measure of an object's ability to overcome air resistance in flight.

25 yards: A zero at this distance limits your ability to take longer shots. Your projectile is going to begin a downward trajectory at 25 and will drop almost 9" at 100 yards. Judging hold overs out to this distance can be difficult.

50 yards: When zeroed at 50 yards the projectile has a very low arcing trajectory that results in being 2.5" low at 75 and 7.5" low at 100 yards. It is also only .33" high at 25 yards. This zero is very popular with most shooters.

75 yards: As we extend our zero range, we must arc the barrel up slightly more to counter gravity. A zero at this range means that we are 1" high at 25 yards, 1.75" high at 50 yards. This higher arcing zero means we are only 4" low at 100.

100 yards: If we zero at the far end of the effective range of the cartridge we can compromise our short distance shots. This is a result of an even more exaggerated arching trajectory. Being over 2" high at 25 yards and over 3" high at 50 and 75 yards, just to be on target at long range, is a large compromise.

ANGE TO ZERO YOUR

EST

What if I offered another option? 60 yards: A zero at this distance keeps you less than an inch high and less than an inch low from your muzzle out to 70 yards. From my experience, being able to set up around 50-70 yards from gopher burrows is a distance that balances being able to take accurate and ethical shots as well as not spooking your quarry. This furry critter, that can be a huge pain for landowners and cattle ranchers, has a head around 2" in size. This is often all you get to see of them



and all you can shoot at. This means there is little to no input required for accurate and ethical head shots out to 70 yards, when you look at the size of your target and the bullet trajectory.

A sixty yard zero also works with higher velocity ammunition keeping projectiles not much more than $\frac{1}{2}$ " high out to 40 yards and no lower than an inch out to 72 yards. The high velocity ammunition also reduces the drop at 100 yards to only 5" compared to 6.38", shaving 1.3" from the hold over required for standard velocity ammunition.

Zero range	Drop at 25	Drop at 50	Drop at 75	Drop at 100
25 yards	0.00"	-0.62"	-3.51	-8.88
50 yards	0.31"	0.00"	-2.58	-7.63
60 yards	0.63"	0.64	-1.64"	-6.38"
75 yards	1.18"	1.74"	0.00"	-4.17"
100 yards	2.24"	3.85"	3.17"	0.00"

Data generated from ShootersCalculator.com

Things To Take Into Consideration

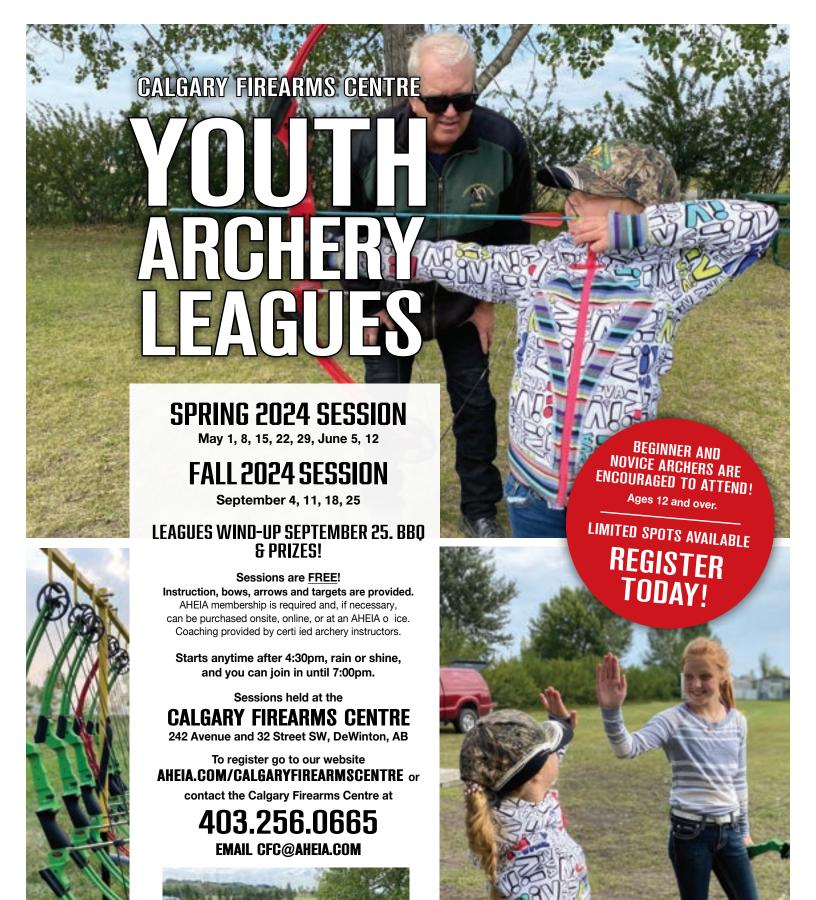
Consider how well can you shoot and always practice at the range. Even if they are pests, we owe them a good shot. Consider how far can you see and make sure you can identify what you are shooting at. A spotting scope or binoculars are great tools for searching fields for burrows at a distance.

Pick a distance that works for your ammunition, rifle, and scope combo. Investing in a range finder to know the exact range you are shooting is a great addition to your shooting and hunting activities. If purchasing a scope with adjustable elevation turrets is in your budget, you can make your own ballistics chart and then make quick adjustments in the field as required.

Always make sure of your target and what is beyond it. Be cautious of ricochet when shooting ground targets and always have permission on private property.

Happy hunting and safe shooting.







May 1, 8, 15, 22, 29, June 5, 12

FALL 2024 SESSION

September 4, 11, 18, 25

LEAGUES WIND-UP SEPTEMBER 25. BBQ 유 PRIZES!

Cost is \$60.00/session (\$40.00 for Fall session) Instruction, bows, arrows and targets are provided. AHEIA membership is required and, if necessary, can be purchased onsite, online, or at an AHEIA o ice. Coaching provided by certi ied archery instructors.

Starts anytime after 4:30pm, rain or shine, and you can join in until 7:00pm.

Sessions held at the

CALGARY FIREARMS CENTRE

242 Avenue and 32 Street SW, DeWinton, AB

To register go to our website

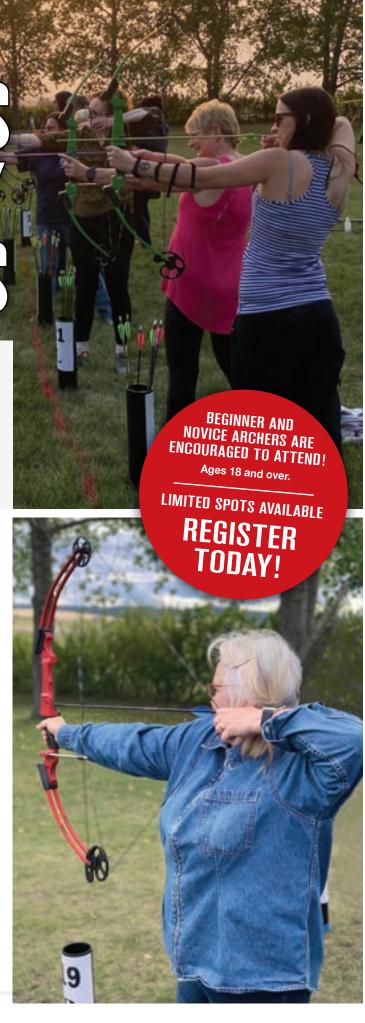
AHEIA.COM/CALGARYFIREARMSCENTRE

or contact the Calgary Firearms Centre at

403.256.0665

EMAIL CFC@AHEIA.COM







SPRING 2024 SESSION

May 1, 8, 15, 22, 29 June 5, 12

FALL 2024 SESSION

September 4, 11, 18, 25

LEAGUES WIND-UP SEPTEMBER 25.

BBO & PRIZES!

No target or firearm rental charges.

Use of CFC shotguns free of charge during league hours. Ammunition will be sold at member pricing.

Please bring eye and ear protection.

No irearms licence required. Coaching provided by certi ied shotgun instructors.

Starts anytime after 4:30pm, rain or shine, and you can join in until 7:00 pm.

Sessions held at the

CALGARY FIREARMS CENTRE

242 Avenue and 32 Street SW, DeWinton, AB

To register go to our website

AHEIA.COM/CALGARYFIREARMSCENTRE or contact the Calgary Firearms Centre at

403.256.0665

EMAIL CFC@AHEIA.COM



CALGARY FIREARMS CENTRE

YOUTH SHOTGUN LEAGUES

ALL ABILITIES WELCOME

INCLUDING THOSE WHO HAVE NEVER HELD A GUN BEFORE!



CALGARY FIREARMS CENTRE

WOMEN'S SHOTGUN LEAGUES



SPRING 2024 SESSION

May 1, 8, 15, 22, 29, June 5, 12

FALL 2024 SESSION

September 4, 11, 18, 25

LEAGUES WIND-UP SEPTEMBER 25

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Cost is \$60.00 per session (\$40.00 for Fall session)

Use of CFC shotguns free of charge during league hours. Targets and ammunition will be sold at member pricing.

Please bring eye and ear protection.

AHEIA membership is required and can be purchased on our website, aheia.com.

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BILL C-21 PASSED...

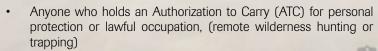
NOW WHAT?

By Shane Vaughan

Assistant Conservation Education Program Coordinator

As the Government of Canada received Royal Assent for C-21 on December 15, 2023, there are a few things we will now need to know and do to stay in compliance with the new legislation.

1) The Handgun Freeze (section 12.2 of the Firearms Act): As of October 21, 2022, a freeze on the sale, purchase or transfer of handguns by individuals within Canada, and on bringing newly acquired handguns into Canada, came into force by regulations. This also includes inheriting handguns. There are a few exemptions for individuals:





• Individuals who train, compete or coach in a handgun shooting discipline that is on the programme of the International Olympic Committee or the International Paralympic Committee.

To be exempted under section 97.1 of the Firearms Act it requires the individual to provide a letter to the CFO **annually** from a provincial or national sport shooting governing body attesting to the criteria in the Act.

Individuals can continue to possess and use their currently registered handguns and can sell or transfer their registered handguns to exempted individuals or business'.

Authorized retailers can continue to import and sell handguns to other businesses (eg., gunsmiths, museums, valuable goods carriers, retailers, film and theatrical industry), and to law enforcement, defence personnel and exempted individuals under the Act.

As for the handgun freeze and the Canadian Restricted Firearms Course, AHEIA will provide restricted courses to organisations or individuals that wish to borrow a restricted firearm and/or exempted persons wishing to obtain their CRFSC. AHEIA will continue supporting our instructors that do not have a restricted firearms kit of their own.

2) Authorization to transfer a cartridge magazine to individuals (subsection 25(1) of the firearms Act)

Under C-21 an individual may transfer a cartridge magazine that is not deemed prohibited only if the transferee possesses a valid firearms licence.

This means if you sell, give or transfer a cartridge magazine you must ensure the individual firearms licence is valid. You are not required to phone or email the Canadian Firearms Program (CFP) to get a reference number as we do with non-restricted firearms, but you will need to see the individual's firearms licence. Documenting the information is up to the individual seller.

There is more to come on C-21 legislation in our next magazine. If you wish find out more information or have a question, you can call the AHEIA office in Calgary or contact the Alberta Chief Firearms Office.





RELOADING AMMUNITION: HOW TO CLEAN YOUR BRASS & SAVE MONEY

By Len Gransch

Assistant Conservation Education Program Coordinator

A very common question I get asked is, 'Will I save money reloading my own ammunition?' Typically, when I first started reloading, I used basic entry level equipment and managed to save money. As my interest in reloading grew, and I saw greatly improved performance and accuracy, I started upgrading my equipment and adding new bits and pieces. Naturally my cost of ammunition increased, but now I feel I can shoot more for the same price. A great trade off.

Reloading allows you to make custom rounds for every single one of your guns.

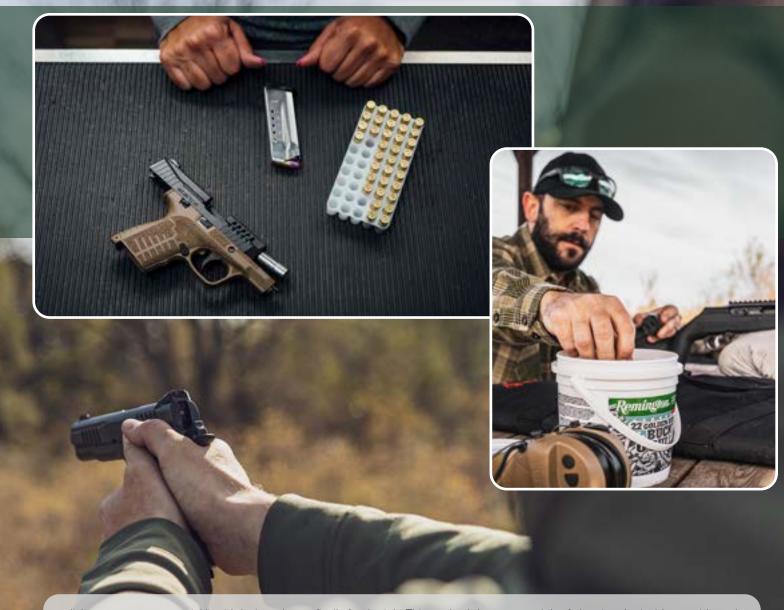
A big cost of ammunition is the brass casings. This is a place where you can really save money. Keep all your spent brass, scrounge for brass at the range, and solicit brass from all your fellow hunters and shooters. There are companies now that offer range/spent brass for sale at reasonable prices.



Take care of your brass and it will take care of your pocketbook. Before you ever run brass through your die you need to take care of a few things. Inspect all brass and discard any that are damaged or have aluminum or steel construction. Only utilize actual brass casings. Next it is always advisable that you clean the brass. I recommend that you de-prime the brass prior to cleaning as it allows you to clean the primer pocket as well. De-capping can be done using your sizing die or a dedicated de-capping die.

It is also the perfect time to check the overall length of the brass. It is the nature of brass to stretch the more times it is fired. Get yourself a good reloading manual and check for the trim length of the caliber you are reloading. Utilize one of the numerous regular and digital calipers available to maintain accurate measurements. There are a variety of tools available to do the trim job from basic ones that you use a file with, to electronic versions that do a great job. Choose the one that works best for you and your budget.

Now you are ready to clean your brass properly. There are a few basic ways to effectively clean your brass. Firstly, there is the rotary tumbler method. Here you place the brass in the rubber lined tumbler along with the appropriate cleaning media. There is a dry method which you use either crushed walnut shells or processed corn cobs. This media either comes plain or treated, with the treated version doing the most effective job on the cleaning. Another method uses the same tumbler, but uses a stainless-steel pin media, water and



dish soap or a commercial liquid designed specifically for the job. This method does a great job of cleaning the inside, outside and primer pockets of the brass. The brass along with the pins and liquid are filtered through a separator making the process quite simple. Media pins are removed by use of a magnet. The only real downside is the extra step in drying the brass. The brass can be air dried or processed with a case drier, which is basically like a dehydrator. Some people will use the oven on their stove on a low setting with the door slightly open to help dissipate the moisture. Make sure you get approval to use the oven from your significant other unless you have a comfortable couch.

Another choice is the vibratory tumbler. It is a dry process and uses the same dry style media as previously mentioned with the rotary tumbler. As the name indicates the brass vibrates through the media and the constant motion and the media rotating over and over the brass does a pretty slick job. The media's cleaning action will degrade with constant use, but it is very easy to re-charge it. Some reloaders have an issue with this type as the media creates a dust that can bother people with respiratory problems. I personally have never had any issues with this style of tumbler. These tumblers come in a variety of sizes to accommodate everyone's needs.

One other offering is a sonic cleaner. The brass goes into a tank that you add a cleaning solution to. The cleaner has a heater built in along with a timer that you can set to control the duration of the cleaning cycle. This system is just like the process jewelers use to clean jewelry and watches, etc. Mechanics and gunsmiths often also use this system to clean smaller parts. You also have the issue of drying the brass once clean and separated.

It is a great feeling when you make your reloads to your specific specifications, and the end result is a product that is bright and shiny and looks like factory ammunition. Scrounge and hoard all the brass you can and spend time culling, sorting, and cleaning your brass. It is basically the only item you can reuse when it comes to reloading ammunition.

Summary of the AHEIA Mentored Hunt Program 2023-2024

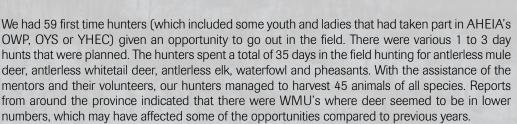
By Shane Vaughan

Assistant Conservation Education Program Coordinator

I took on the Mentored Hunt Program just as the season was starting and, as a result, I had a very steep learning curve for myself. It was a very busy year on the mentored hunt front, which included everything from communicating with our government partners and the numerous organizations that assist with this initiative, to overseeing the many volunteers (including both mentors and mentees).

This program is comprised of several different community organizations and many individuals with an interest in sharing the hunting experience to anyone interested. AHEIA alone received approximately 75 applications to participate in this program.

This year we had 7 groups or individuals and many volunteers entered into the mentored hunt program. These groups planned hunts throughout the province for multiple species of wildlife. From days at the range sighting in firearms to ensure the ethical harvest for the mentees, and pre-scouting to ensure there would be animals in the various WMU's, to getting permission from landowners, there were many opportunities this year. I personally thank you all for your efforts.

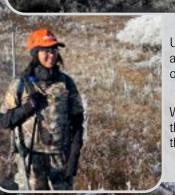


I took a number of hunters out on an antlerless elk hunt and they soon came to realize why it is called hunting and not shooting. When the animals don't want to co-operate there is not much you can do. As I explained to the new hunters, it is not all about the harvest, it's about getting out and experiencing new things. As the old saying goes "A bad day hunting is better than a good day at work".

Unfortunately, we could not assist all the requests that came in to our office for the mentored hunt program as there are never enough volunteers or volunteer hours to assist all requests, but it does show the desire of people to learn to do things right and the need for organizations like AHEIA.

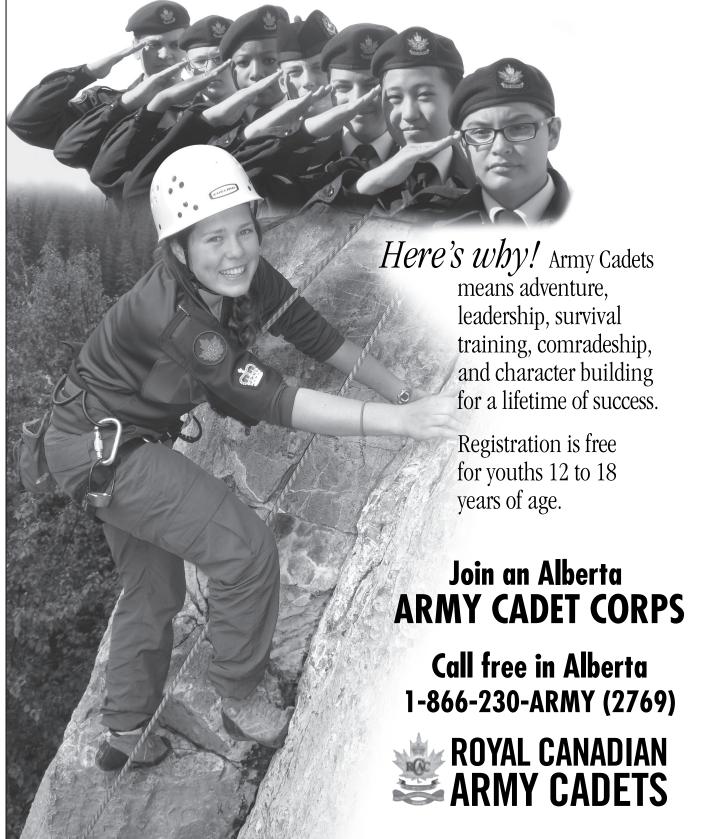
We can always use more mentors and access to lands where mentors can take new hunters to experience the benefits of this program. If you would like to get involved, either as a mentor or a landowner, to ensure the continuation of this wonderful program, please contact us at AHEIA for more detailed information.





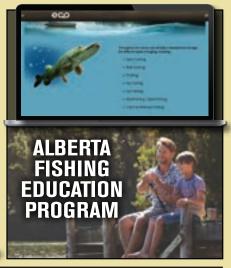


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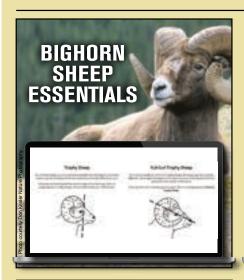
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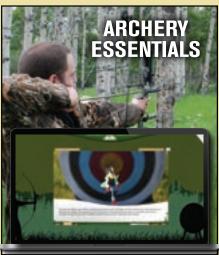
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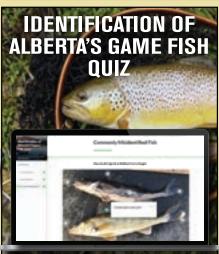
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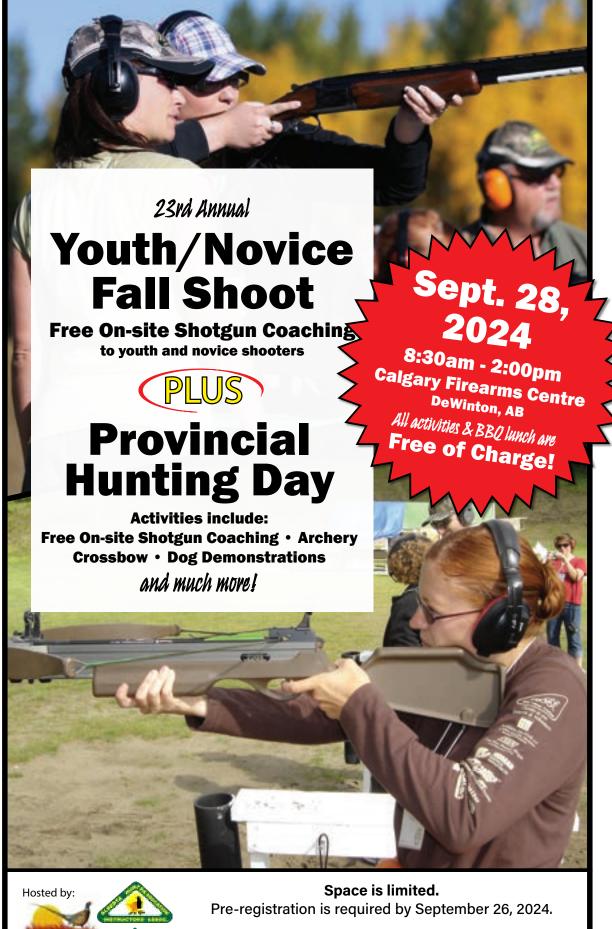














To register, visit our website: aheia.com/events



COMPLETED CAREERS



Tom Bateman

John Thomas "Tom" Bateman, born on June 4, 1938, in Cardston, AB, passed away on January 29, 2024, at 85. A devoted Alberta Wildlife Officer for 30 years, Tom's profound love for wildlife and nature shaped his legacy. In 1960, he married Bonnie, his love of 62 years, and together, they embraced Christianity, traveling, studying the Bible, and fostering deep relationships. Tom's impact extended beyond family, actively participating with the Alberta Hunter Education Instructors' Association and volunteering with the organization

Bruce Treichel

Bruce Harry Treichel, born November 7, 1949, passed away on January 13, 2024. A devoted family man, his love for the outdoors defined him. Bruce, a Fish and Wildlife professional, turned passion into a calling, inspiring conservation efforts. His legacy thrives in cherished memories of bird carving, photography, and outdoor pursuits, leaving an indelible mark on conservation in Alberta.





Nickolas Eskiw

Nickolas Eskiw, 80, of Thorhild, Alberta, passed on November 30, 2023. A man of integrity and deep empathy, he dedicated himself to the Alberta Hunter Education Instructors' Association, sharing his passion for the outdoors with new enthusiasts. Nick's commitment to helping others and his love for nature defined his character.

Roger Smiley

Roger Kenneth Smiley, 81, of Fawcett, Alberta, passed away on January 20, 2024. Devoted husband, father, and esteemed firearms instructor, he left an indelible mark on safety practices. A veteran of the Royal Canadian Air Force, Roger's impact extended to Legion and community roles. His legacy as a beloved figure and instructor in Alberta will be cherished.



SWEET N SPICY JERKY A POST SEASON FAVORITE

By TJ Kliparchuk,

Assistant Conservation Education Program Coordinator

Every year we gear up for the hunting season in pursuit of big game animals to harvest. The length of the season depends on the time off from work and how lucky we are in the woods. For some the pursuit is short but even with the full length of the season it sometimes never feels like enough. Lucky for you it doesn't have to end there. How you process your animal can be just as thrilling and enjoyable for the many months after. Options are endless with burgers, meatloaf, shepherd's pie, lasagna, breakfast sausage, smokies, and pepperoni. If your mouth isn't watering yet it's because I saved the best for last, my favorite of them all, smoked jerky.

What is fascinating about jerky is that it is a worldwide process going far back as ancient Egypt, used by the South American tribe the Quechua People, along with multiple different tribes of North America. When there was more meat harvested than could be eaten in a single sitting, it was dried to preserve it for later use. It was lighter in weight when dried and could be carried for long journeys or ground up and mixed with berries to make pemican. The word jerky is derived by the Spanish word charque or Quechua word charki and is by definition a salted dehydrated meat/fish product cured by various methods. Today such methods are used by a smoker, a dehydrator unit or even the oven, but many traditional methods use smoke from a fire, and other elements like the sun and wind.

The fun part of making home made jerky is the variety of flavors, which can be acquired through premade seasoning packs through different vendors or made from scratch in your very own kitchen. The internet is a great source for recipes, and I have tried many from teriyaki, original, spicy and more. But I was after one particular recipe to challenge my palate with an array of aromas, tastes and textures. The sensation of a sweet and spicy was on my bucket list of jerky experiences to make from home. I have tried premade seasonings, store bought flavors, and I have had it professionally done, yet I felt it was always missing something. Taking on this new challenge I was going to dive into some investigating.

What I love about the world of food is that there is no perfect flavor as everyone tastes differently. Each ingredient has a purpose for what it needs to achieve, and you can remove, add, or change any one of them for a different effect. Citrus fruits are excellent in a brine because the acidity will break down protein enzymes which helps tenderize meat while still providing a flavored sweetness. Since I am allergic to oranges, I opted to use pineapple as my source of citrus and added limes for a little zest to counter some of the spicy heat. Now I knew that wasn't going to be enough sweetness before getting overshadowed by the heat of the spice, so I looked at the differences between sugars. Turns out there is not that much difference between golden sugar and white sugar besides molasses and I knew I wanted a nice, granulated sugar to dissolve easier in the brine. Molasses would influence a tiny balance of smokiness and burnt caramel which to me was not necessary since I would control the smokiness with my Bradley smoker and wood chips, so I went with white sugar. I'm always wary of using too much sugar and usually prefer honey over granulated sugar in my tea so I thought I would split the difference and incorporate honey to the brine to help bring a little stickiness to the ingredients so that hopefully they would adhere to the meat better. Now most jerkies out there are high in sodium and salt is good for jerky during the curing, but I also like to stay a little health conscious, so I added just a little salt. But what good is a jerky if it jumps straight from sweet to spicy without the classic transitioning flavors in between.

This is where other spices help transition you softly to the buildup of how spicy your food can become, so I added in onion powder, garlic powder and black pepper to fill those missing gaps. The challenge here is going to be the spicy heat, and which pepper would not ruin the recipe with too much or too little heat. Capsaicin in peppers is what provides the heat intensity and is rated in Scoville heat units. So, a quick google search brought up the Scoville scale which lists peppers in order of their intensity. Because I am more sensitive to heat than some of my family members, I stayed in the lower medium end of the scale. Bell peppers are a zero unit on the scale where a habanero pepper is in the middle at 150,000 units. I chose to go with the Jalapeno pepper in the bottom end of the medium range sitting at 5,000 units on the scale.

Now that we have our ingredients picked out it is time to play around with the proper amounts that I found to be suitable for a batch of jerky. For maximum flavor I place my sliced meat in a large bowl or container soaking in brine for two days mixing it each day so that it absorbs as much of the brine as possible before placing it in the smoker. My findings regarding a great sweet and spicy brine are as follows.

Sweet n Spicy Brine

(For 5lbs of sliced meat 1/4 inch thick)

1/4 Cup lime juice (two limes) 4 Cups pineapple juice 3/4 Cup of granulated white sugar 1/2 Cup honey

1 Tablespoon onion powder 1 Tablespoon garlic powder 2 Tablespoons black pepper 2 Tablespoons salt

3 Tablespoons of jalapeños (whole or from a can) 2 Tablespoons of the jalapeño juice from the can

Step 1: Mix thoroughly until all ingredients are dissolved, then add your 5lbs of sliced meat, cover and place in fridge for two days mixing each day for full coverage.

Step 2: Prepare smoker and set at 165°F - 170°F. Do not go lower than 150°F or above 200°F. The temperature will fluctuate depending on the temperatures outside and how often you open the smoker to move around the racks. But the internal temperature of the meat should reach 165° for safe consumption. Smoke for 3-5 hours.

Step 3: Add wood chips after about 20 mins to ensure any left-over brine on the meat has dripped off but the meat is still tacky enough for the smoke to stick to.

Step 4: Rotate racks after the first 2 hours and depending on the thickness of the meat and every hour after that.

Step 5: When the jerky pieces can be bent and some of the fibers start to split but don't crack or break in half that is when it is done. If it breaks right through it is overcooked and drier but personal preference is given to each individual if you like it that way.

Step 6: Take off rack and let it cool down before vacuum sealing and freezing for later use. When opened jerky should last a couple weeks in the fridge for consumption. Enjoy!

Supporters of Conservation Education

The Alberta Hunter Education Instructors' Association gratefully acknowledges the following organizations for their support of AHEIA's Conservation and Education programs.

































Conservation Education Points of Contact

Calgary Conservation Education Centre For Excellence

911 Sylvester Cr. SW Calgary, AB T2W 0R8 Phone: 403-252-8474 1-866-852-4342 Fax: 403-252-3770 info@aheia.com

Edmonton Conservation Education Centre For Excellence

#88, 4003 - 98 Street Edmonton, AB T6E 6M8 Phone: 780-466-6682 1-866-282-4342 Fax: 780-431-2871

edmontoninfo@aheia.com

Alford Lake Conservation Education Centre For Excellence

Box 369 Caroline, AB T0M 0M0 Phone: 403-722-2423 Fax: 403-722-2445

alfordlake@xplornet.com

A.H.E.I.A. Calgary Firearms Centre

242 Avenue & 32 Street SW DeWinton, AB ToL 0X0 Phone: 403-256-0665

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Great Meals

from the

Harvest

with Len Gransch

Tater Tot Casserole

1 pound wild game burger salt and pepper to taste

1 clove garlic (crushed) 1 can condensed cream of mushroom soup

1 teaspoon hot sauce 1 teaspoon olive oil

2 cups shredded Cheddar cheese 1 16-ounce package frozen tater tots

Preheat oven to 350 degrees.

Heat a large skillet over medium-high heat, add olive oil. Cook ground meat until completely browned and crumbly, 7-9 minutes. Next stir in condensed soup and season with salt and pepper and hot sauce.

Transfer mixture to a 9" x 13" baking dish. Layer tater tots evenly on top of the burger mixture, top evenly with the Cheddar cheese.

Bake in the preheated oven until tater tots are golden brown and hot, 30-40 minutes.

Serve with a salad or coleslaw.

Garlic Roasted Duck Breast

1 6-ounce skin-on duck breast 2 cloves of garlic (cut into 1/8" strips)

1 salt and pepper to taste 1 teaspoon olive oil 1 sprig fresh rosemary (chopped) 1/2 teaspoon paprika

1 teaspoon parsley (chopped)

Place the breast skin side down on a cutting board. Cut a slit in the center of the breast from top to bottom, 2/3 of the way into the meat. Sprinkle with salt and pepper on the flesh side.

Preheat oven to 400 degrees.

Heat a skillet over medium high heat and add the olive oil. When it smokes add the duck breast, skin side down. Fry until golden brown, about 30 seconds. Flip and repeat the process for the flesh side.

Transfer the breast to a clean work surface, skin side down and place half the garlic strips evenly inside the slit, top garlic with the rosemary, then top with remaining garlic.

Place skin side up in a baking dish and bake in the preheated oven for about 10 minutes. The inner temperature should be 120 degrees. Cover with aluminum foil and allow to rest on the counter for 5 minutes to allow juices to set. Sprinkle with the parsley.

Wild rice and the veggie of your choice will complete the meal.





2024 CANOE RAFFLE TORNADO REPAIRS

MERRIMACK PROSPECTOR 16' CANOE





Referred to as "The Workhorse of the Canadian North." Glacier green and white, Kevlar/carbon fiber construction, walnut finish, walnut ribs and seat, walnut yolk and thwarts, beam 34", depth 14", bow height 25", rocker 3.5", weight approx. 57lbs, capacity approx. 900lbs.

Note: All proceeds of this raffle will be directed to the refurbishment of AHEIA's Alford Lake Camp after 2022 tornado damage.

RETAIL VALUE: \$6,300.00

DRAW DATE: Friday, April 12, 2024
Calgary Conservation Education Centre for Excellence:
911 Sylvester Cres. S.W. Calgary, AB

* You are **not** required to be present to be eligible to win.

Raffle Tickets shall not be sold to anyone under 18 years of age*

CALL OR VISIT US TO PURCHASE!

Calgary Conservation Education
Centre for Excellence
911 Sylvester Crescent SW, Calgary, AB T2W 0R8
Phone 403.252.8474 or Toll Free 1.866.852.4342
info@aheia.com

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AHEIA FUNDRAISING RAFFLES

CALL OUR OFFICES TO PURCHASE TICKETS!

You are not required to be present to be eligible to win. Tickets cannot be sold to persons under 18 years of age.

Tickets may only be purchased or sold within Alberta.

3 GUN RAFFLE



Retail Value: \$1,290.00

Winchester .270 XPR Bolt Action Rifle

24" Cerakote barrel, Hunter Strata camo, detachable box magazine



Retail Value: \$1,090.00

Stoeger M3500 12GA 3.5" Shotgun

Bronze coloured action & barrel — 28", Max 5 camo, c/w 4 adj choke tubes



Retail Value: \$450.00

Winchester Wildcat .22 LR Rifle

Semi Auto, Strata camo stock, black blued 18" barrel

Draw Date: Friday, April 12, 2024

Calgary Conservation Education Centre for Excellence Licence #664848 • 7,000 Tickets Printed

SPORTING & WATERFOWLERS FIREARM



Retail Value: \$1,650.00

One (1) Franchi Affinity 3.5, 12GA Semi Auto Shotgun

Waterfowl Marsh Camo, 28" Bronze Colour Barrel & Action. 3 extended choke tubes. Fibre optic sight. Vented rib for 2 3/4", 3" or 3 1/2" shells. Adjustable pitch spacers.

AND



Retail Value: \$1,650.00

One (1) Franchi Affinity Sporting 3, 12GA Semi Auto Shotgun

Satin walnut wood stock with white anodized colour action & blued 30" barrel. 3 extended choke tubes. Vented rib, for 2 3/4" or 3" shells. Adjustable pitch spacers.

One winner receives both firearms — total retail value \$3,300.00

Draw Date: Friday, April 12, 2024

Calgary Conservation Education Centre for Excellence Licence #665547 • 1,600 Tickets Printed

MATCHED PAIR OF CHARLES BOSWELL 20GA OVER UNDER SHOTGUNS



Note: Both firearms have seen some use but remain in excellent condition and have been appraised at \$19,500.00 Cdn.

Pair of Charles Boswell 20GA Over Under Shotguns

Shotguns are serial numbers 8409 (gun 1) & 8410 (gun 2). Boxlock actions with sideplates, single selective triggers and non-automatic safeties. Barrels are 26 7/8" long, c/w ejectors, mono Block construction and all are choked IC. Gun 1 weighs 7lbs, 13 oz. Gun 2 weighs 7lbs 12oz. Checkered walnut stocks and forends. Length of pull is 14 1/4", c/w leather covered recoil pads. Both firearms are engraved with Scroll & Bulino Style game scenes. Comes with case.



Draw Date: Friday, April 12 2024 Licence #664850 • 1,000 Tickets Printed

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AHEIA Fundraising Raffle Winners

2024 Fundraising Raffle Waterfowlers Firearm

Drawn Friday, March 22, 2024 at the Calgary Conservation Centre for Excellence. Licence #665541. 3,000 tickets printed.

Ticket

is the winner of a new, unfired 1990 Du Canada Commemorative 10ga Browning BPS Shotgun

2023 Christmas Fundraising Raffle

Drawn Friday, December 8, 2023 at the Calgary Conservation Centre for Excellence. Licence #650725. 4,000 tickets printed.

Ticket #382

is the winner of a one of a kind art piece & fully functional Hisense 17 cu.ft. refrigerator.

Hunter's Delight Raffle

Drawn Friday, October 20, 2023 at the Calgary Conservation Centre for Excellence. Licence #46429. 1,600 tickets printed.

Ticket #477

is the winner of a Winchester XPR Rifle and Eberlestock J107 Dragonfly Camo Backpack

Thank you to all who entered!



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