

Cowboy Sport Catching On Fast

One of the nation's fastest growing outdoor sports is Cowboy Mounted Shooting.

Just about everyone who sees it gets hooked and many go on to become competitors, says Frank Turben, Scottsdale, Arizona.

Turben is a competitive shooter and also president of the Cowboy Mounted Shooting Association, Inc. (CMSA), a corporation created to develop rules and guidelines for the relatively new sport.

As the name implies, the sport involves shooting targets from horseback. Contestants, both men and women, compete in timed events using two .45 caliber single action revolvers. Each revolver is loaded with five rounds of specially prepared blank ammunition to shoot 10 balloon targets.

The first half of a course consists of five white balloons. It requires the horse and rider to stop, turn, change directions, and accelerate rapidly. The second half (five targets), called the "run down", is a straight course with targets (usually red balloons) set at 36-ft. intervals.

While the ammunition used is blank, the black powder residue will pop the balloons. "Specifications for ammunition require that it must break a balloon at not less than 10 ft. and not more than 20 ft.," Turben says. That assures that targets are broken, but spectators

in the stands aren't endangered.

Typically, a competitor begins by crossing a timing beam at a full gallop. He or she then engages the first five targets, which can be set up anywhere in the arena. When they've fired the fifth shot, they return the empty revolver to a holster while galloping to and around a barrel. At that point, they race to the far end of the arena while drawing their second revolver. At the far end the horse and rider turn another barrel and then engage the five remaining targets of the run down at full speed.

Scoring is based on elapsed time plus a five-second penalty for each target missed or barrel knocked over. An average course of fire normally takes a contestant between 30 and 35 seconds to complete.

"Well-trained horses are important. You need a horse that doesn't react to the noise and will go where you tell him," Turben says. "While speed is important, it's not always the shooter with the fastest horse that wins." He says most mounted shooters ride quarter horses but adds, "the best horse I ever had for mounted shooting was an Arabian."

Because the horse is such an important part of the team, CMSA also certifies shooting horses. Owners of these special horses are allowed to use the designation "CSH" following the horse's name on pedigrees and

Cowboy Mounted Shooting is a fast-growing outdoor sport that involves shooting targets from horseback.



other breed documentation.

Dress is also part of the competition. Contestants must wear clothing styles that were worn in the 1800's.

At present, there are some 70 to 80 local and regional CMSA chapters.

Contact: FARM SHOW Followup, Frank Turben, 29317 N. 154th Place, Scottsdale, Arizona 85262 (ph 480 471-0485; fax 480 471-0467; E-mail: president@cowboymountedshooting.com; Website: www.cowboymountedshooting.com).

Whole Hog Cooker Built From Old Diesel Tank

After looking at commercial whole hog cookers, Bill White decided he could build something better and easier to use.

White found a 2,000 gal. tank that had been used to store diesel fuel. "I cut it in half with a Sawz-All and then spent a lot of time cleaning out the inside," he says.

Then he hinged the two sides together. "The tank is about 4 ft. in diameter and 12 ft. long. The top half was too heavy to be opened easily by one person, so I cut it in half again. This gave me a two-part cooker."

He put a baffle between the two sides so he can use one half as a barbecue and the other as an oven, heated by the fire on the other side.

"I had to modify the grill a couple of times in order to get it to heat evenly. Having the fire directly under the pig didn't work," he says.

Grease dripping off the pig onto the charcoal caused it to flame up. To get away from that, he made six 2 ft. by 8 in. trays of plate steel with enough of a side on them to hold the wood or charcoal in. He cut slots in the bottoms of the trays to let the ash fall through. Then he welded these to the sides of the tank front and back, so they wouldn't be directly under the pig.

At the very bottom of the cooker, he cut three holes to let grease drip out while he's cooking. He puts buckets under the holes to avoid leaving a mess. He added a damper to control airflow and a chimney made of 6-in. steel pipe. Finally, he mounted a spit in it that he built in his shop of pipe and steel rod.

White wanted his cooker to be portable so

he mounted it on an old car frame.

White says the cooker only cost him his labor. "I never buy anything I don't have to," he says. "To make this, I used only what I had around the shop."

White cooks hogs for parties and charities. The barbecue will handle up to a 300-lb. hog or 8 turkeys. On the oven side he can bake up to 200 potatoes and have room to heat up 10 gal. of baked beans and warm up rolls as well. "Of course, you have to time everything so it's all done at the same time," he says.

He usually uses applewood as fuel for his cooker, rather than charcoal. "It's easy to find in this area," he says. "I light it with a propane weed burner."

He tries to keep the temperature inside the cooker at between 250 and 300 degrees. "A 250-lb. hog, takes about 10 hours on a 70 degree day," he says. "I cooked one when it was 15 degrees out and it took forever. I had to put it in my shop and put tarps around it to hold in enough heat to finish cooking," he says.

Because the cooker is on a trailer, he can start cooking the hog at home early in the day and then tow it to the party a couple of hours before dinner is to be served. It's narrower than his pickup, so he doesn't need lights on it, and, in Washington, no license is required on the trailer.

Contact: FARM SHOW Followup, Bill White, Box 663, Easton, Wash. 98925 (ph 509 656-2960; E-mail: bswhite@eburg.com).



Bill White built this whole hog cooker out of a 2,000-gal. diesel storage tank. One half is used as an open barbecue and the other as an oven-type cooker.



Because the cooker is on a trailer, he can start cooking the hog at home early in the day and then tow it to the party a couple of hours before dinner is to be served.

Free Classified Ads!

Check out www.FARMSHOW.com and take advantage of **FREE online classifieds**. Together with our sister site, BestFarmBuys.com, we get many thousands of visitors to our web site each month. You can reach them with detailed ads on our searchable site.