AMERICAN SURVIVOR

Survival Information For The Prepared Citizen

July/August 2013 *$2.50 PER ISSUE*

Published by: Live Free, USA , www.americansurvivor.org, e-mail: lfinow@aol.com, or write: Live Free, P.O. Box 3295, Munster, IN 46321

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Introduction

Hi. I'm Jane Holloway, the new publications director for Live Free, and I'd like you to know me a little better. Back in the 1980s I was a radio reporter/news anchor in the Washington, DC, area. I enjoyed my work immensely... for a while. Then slowly reporters were "encouraged" to write their stories according to political agendas rather than reporting the facts. As this "encouragement" became more of a mandate, I foresaw the future of reportage, and I left the field. I became a chef, and eventually was the co-owner and chef of the best gourmet-eclectic restaurant you probably never heard of. I've pretty much always been a prepper – my father was an officer in the Navy and a three-term Vietnam veteran, and he taught me all he knew about survival in tough spots. He also told me that eventually tyranny would creep or storm into America, and we'd be forced to make choice between being free, with all of the responsibilities and duties that freedom brings, or being serfs of an uncaring and tyrannical system. I've chosen freedom, and I couldn't ask for a better, more dedicated, more honorable group of compatriots on this quest.

I want you to have a voice – if you've written an article relevant to our shared interests and goals, please send it to me at jane.livefree@gmail.com. If you'd like to see a particular subject written about, contact me and I'll do the grunt work of researching and writing the article. We're a team, Seal Team America, as one friend of mine puts it -- we're in this together, and we're committed to surviving whatever comes together. I'll do my best to bring you information that will educate, enlighten, make you think, give you resources, and help you make the choices that will be best for your wellbeing. Thank you for giving me the opportunity to join you on the journey.

Jane Holloway

Education In A Post Collapse World

By Jim Jones

The educational system in America is leading the way to collapse. The existing system was developed for an urban, industrialized society that no longer exists. Various experiments have extended the existence of these big centralized systems, but have not corrected the fundamental flaws that guarantee its collapse. Declining enrolment, obsolete

methods, bankrupt state and municipalities are rapidly bringing education as we know it to an end. These "schools" have been failing in their fundamental duties for decades, while disparaging patriotism, self-reliance and individual responsibility The sooner these systems are replaced by high quality, local, and family education that is independent of Federal and State funding and interference the better it will be for future generations.

A Brief History of Education

Up until the mid 19th Century, education was reserved for males of the elite and wealthy class. Some basic "3-Rs" education was available in country schools and an apprenticeship in the trades was available. Those who did attend these "one room" schools were held to a high standard. My father only graduated from 6th grade, but had impeccable spelling and handwriting and could do the complexes math required to be a stationary engineer. I once read a 5th grade test from a pioneer school of the 1800s. I doubt if many Masters Graduates of today's' collages could have passed it.

The Industrial Revolution brought the need for workers who could read, write and calculate so the modern urban school systems was born. Children were regimented into classes (departments) they were promoted or demoted; they responded to the bell (whistle) and came out nice obedient employees. The late 20th Century brought computers and the idea that everyone needed a college degree. In order to do this they initiated government loans and lowered the standards significantly. The result is a lot of people that owe a lot of money for useless degrees. Of course the banks and the schools made a lot of money. That's what its all about.

My educational experience started in 1947 just after World War Two. The population was exploding and they were building schools every year. By the time I got through eight grades they were using trailers as schoolrooms. There was no "bussing" in the city. I walked several miles winter and summer to the grammar school I attended in the last two years. There were no "gang territories" to be concerned about. The high school years were pretty rough. In the 60s things were changing in the Southside of Chicago. I was working two part-time jobs and living in one room. I walked two miles to the school, two miles back and then three miles to my jobs and back every day. No time fore homework and I was often tired, but I made it. There were standards that had to be met regardless of your situation. I took classes in business, engineering and chemistry in Jr. College until they were completely taken over by the gangs. Later obtain a number of certifications Most of my most valuable knowledge came from a bit of homeschooling and lots of reading and experience.

My observations since then have been that current graduates of city colleges are significantly less educated than I am. In addition they have been misled and brainwashed regarding history, economics and values. It appears that standards are low and curriculums are not well-rounded. Today's youth are not dumber, but they are treated that way. While there are certainly brilliant minds and valuable citizens coming out of the schools today, they are far outweighed by

undereducated, mis-educated and misinformed victims of the broken system.

The focuses of education should be on building a firm foundation of reading, math and writing skills combined with values and responsibilities. High standards and reasonable and consistent discipline must be restored while recognizing the individual qualities and challenges of each student. We must provide and insist on the basics, improve the weaknesses and recognize and support each student's gifts and strengths. Every effort must be made to help and improve the troubled and difficult student, but never at the expense of the sincere and striving.

Libraries

Paper books are rapidly being replaced by on-line publications. The modern generation has grown accustomed to accessing all information on a computer screen or mobile device. This is great, really, but there are all kinds of scenarios where these systems fail or one has no access to them. Also, these sources are monitored, tracked and even modified by others. In the gravest extreme access to the very information you need most could easily be denied. In such a world paper books become even more valuable. Print out and save information found on the web. Buy and store safely every book on self-reliance, medicine, crafts, mechanics, chemistry, etc. that you can find. Build up a library of old schoolbooks for all grade levels. 99% of what worked in even a 1912 schoolbook works today for teaching reading, writing and arithmetic.

Internet schooling

Internet education is available today and may survive some future collapse scenarios. If "the grid" survives they will be a major element in the future of education. These courses can run from $600.00 per semester for grade schools to over $3,000.00 for higher education. Considering that you have already been taxed for the existing, poor quality system, this may not be practical. If you do go this rout, be sure that you are using a certified and recognized school whose credits will be accepted by colleges.

It is interesting that indentured servants are outlawed while the state has created exactly that situation for millions of Americans through the misguided student loan program**.**

Family, group and community schooling

The so- called "Home School" movement has been around for decades and has developed a great system of materials, standards and curriculums. These can be supplemented with parentally selected materials to provide a much better primary and secondary education than public schools. However, this approach requires a full-time home teacher. Education clubs and larger families can more easily share the costs and time required. Small communities or preparedness groups can use the "Home School" materials and other resources to organize local education groups. Currently, there is plenty of "Home Schooling" course and material available on the Internet. There is also a lot of information about the laws and regulations regarding this educational option. As the existing system breaks down many regulations will need to be changed or will just become irrelevant, but for now you should be sure that your education program and plan will meet local and state curriculum standards and assure that students will be able to pass any required tests. Any large preparedness group with a significant number of children would be well advised to research the potential for establishing a group school.

Apprentices

The apprenticeship, training for service systems for learning technical and trade

skills will return. A contract is made where-by one promises to perform basic work for a period of time at low wages in return for training. The teacher gets cheap labor and the student get free training. A win/win. At the end no one is in debt and both have gained. Preparedness groups with skilled members should consider applications of this method now.

Feet-first Into Politics

By Jane Holloway

There's no point in trying to avoid being political these days – to be awake is to be political at this point. Each choice we make, each day we live, brings politics into play in our lives. Who among us hasn't begun prepping more diligently since the elections in 2008? Who among us hasn't shifted our news-watching to online and alternative sources rather than the mainstream media? Who among us believes the government's and the media's spin on much of anything these days? Due to a government that views its own citizens as enemies to be defeated and assets to be used, and due to a complicit media that no longer has anything resembling an independent investigative spirit and serves only as a mouthpiece for its political masters, we've been shut out of the real information loop. We're handed a plate full of lies and ordered to eat our fill. If that doesn't satisfy our hunger for real truth, then we're viewed as enemies of the government.

The most patriotic Americans I know are now considered enemies of the government. If you prep, you're an enemy. If you don't support all of President Obama's frequently radical and ill-reasoned policies, you're an enemy. If you believe in the Constitution and the Bill of Rights, you're an enemy. I'm an enemy, and I suspect that you are, too.

This has been a creeping cancer, the takeover of America by globalist fascistic elements, the subversion of American rights, values, and ideals by those in charge. From the creation of the Federal Reserve and the introduction of income tax to the free trade compacts that crushed the American workforce to the current drive to control law-abiding Americans' access to guns, we've been undermined by our own government, and the pace of this sabotage is increasing. The powers that be are convinced that they can take America down with little meaningful dissent... and so far they've been right. We've accepted heinous laws and policies (NDAA, CISPA, Obamacare) with little or no meaningful protest. We've accepted a creeping takeover and an increasingly Socialistic government with little or no meaningful protest. We are afraid to protest in any meaningful way because we're afraid of losing what little we have, and we know that we're dealing with forces so immoral and so powerful that they'll deliberately crush even the least significant among us simply because we dare to disagree with them. They make examples of people as a means of controlling others – even on a low-level basis, look at how the epithet "racist" is thrown at you if you dare critique the president's policies. I've had black and Hispanic friends who were called "racists" because of their criticism of certain of Obama's actions. It doesn't matter to the administration's devotees that the charge of racism is patently absurd most of the time, that racism has nothing to do with our problems with Obama's beliefs, policies, and actions – they're still going to throw out that word and expect us to be so afraid of the label that we'll back down. And often enough, they've been right.

We've been ruthlessly lied to by our politicians. We're told that we must give

up our freedoms "for the children" – yet these same politicians don't care enough about the children to see that they receive world-class educations (according to Unicef's "Child Well-being in Rich Countries" report, the US is 27th out of 29 in education, just ahead of Romania and strife-torn Greece), that they survive long enough to become healthy adults (our infant mortality rate is 25th of 29, and our overall health and safety of children rating is 25th of 29), or that they are well-housed (26th of 29). Of the top 20 nations in terms of wealth, America comes in dead last in the overall state of its children, and has for at least the past ten years. So when politicians tell us that we must do something or other "for the children," rest assured that our nation's children don't really much matter to them beyond being an excuse to implement more draconian measures of control and take away more of our Constitutionally, God-given, and Bill of Rights-guaranteed rights.

It's no longer a matter of Republicans vs. Democrats – the two parties serve the same masters and have overall the same agenda: a top-heavy federal government riding roughshod over an increasingly impoverished and obedient people, with the rich getting richer and the middle class steadily losing ground and the poor dropping into levels of poverty unseen in America since the Great Depression. Individual politicians willing to buck this paradigm are weeded out early, so the only levels at which our votes might actually matter at all are the local and state levels, and even these have been severely compromised.

It's vital that awake, aware people run for local office, including even elected school board positions, and work their way up the political ladder if we're ever to have a political impact. And to do this, it's vital that awake, aware people financially support their candidates early on by creating political action committees and election committees so these candidates will be able to compete with their party- and major-PAC-funded opponents.

As for voting, those who vote against gun rights should be our first list of those to defeat – if they vote to grab guns, it's a sure bet that they vote against most of our core rights and beliefs. Granted, mainly those we vote for are pigs in pokes and seldom match in action their pre-election promises and rhetoric, but let's at least get the proven traitors out of office. If we can get back to having elected officials fear the ability of their constituents to remove them from office if they don't perform in our interest, we'll have regained ground lost decades ago. Of course, this presupposes that the electronic voting machines actually record our votes honestly and that the counts aren't subsequently altered, and in this time of counties registering 109% of their registered voters voting all for one particular candidate I'm not so sure that we can rely on that supposition.

Perhaps there is ultimately a political solution. I doubt it at this point, with the level of division among Americans now, a division fed by our politicians for their and their masters' benefit. I'm more inclined to believe that the powers that be are jockeying to crush every last ounce of the American spirit or to set off the Second American Revolution. But I'm willing to hope and work for change within the system; in the meantime, though, I'll keep stocking up on supplies and preparing for a future that I very much hoped never to see in America, a future of fear and chains and, as George Orwell so eloquently put it, a jackboot stamping on a human face forever.

Mosquito Repellant: Vitamin B1 (Thiamine)

By Ken Lechleiter

The use of Vitamin B1 (Thiamine) as a mosquito repellant comes from studies done back in the 1960s. Taken in large doses long enough to saturate the body, some of the water soluble vitamin is expelled through the skin. The thiamine (B1) produces a skin odor mosquitoes just don't like.

The usual dose of B is 400 mg per day, though some need to take at least 1500 mg. per day, however. It is a generally safe vitamin to take in these doses as it is water-soluble and the excess is eliminated in the urine and, of course, the skin.
It is important to start taking it at least 2 to 6 weeks before it is needed as it needs to accumulate in the system.

There is little danger of thiamin toxicity when it is taken orally; however, taken in intravenously injections, overdose symptoms have been reported. 3g of B1 could cause symptoms of a thiamine overdose may include a feeling of warmth, weakness, sweating, nausea, restlessness, and difficulty breathing.

Finding Our Way

by Jane Holloway

I don't know about you, but I'd never have to worry about fuel again if I'd saved every paper list I've made since beginning to prep. Making lists is an intrinsic aspect of prepping: it not only lets us assess the importance of items we'll need for various situations, it's also an important psychological step that helps us calmly confront the possibility of geopolitical, economic, and societal upheaval. I prep; therefore I list, as a modern American René Descartes might have phrased his personal reality test.

But at some point during my incessant list-making, my juggling of various priorities for items, my "oh, I forgot this" and my "yikes, I'll need that," I began to consider that in some areas, at least, I wouldn't have to go into survival mode with certain items that will ultimately be useful or even necessary. At that point I realized that, whatever the cause of the S hitting the F, some items will still be available afterwards. Commercial food and gasoline? Probably not so much, so being set up to get where I need to go and be able to provide for myself food-wise are still top priority. And I need to be ready to survive under some intense and sparse circumstances in the meantime, until things settle down enough for me to begin to concentrate on such things as farming instead of having a 24/7 focus on self-defense. There are immediate needs, most of them involving surviving the first few months of a SHTF situation, and there are long-term needs, involving shaping our lives for whatever comes next, and we don't necessarily have to overload ourselves with so much gear in the beginning that it will take a large U-Haul truck to get me to my bug-out location.

Whether we stay where we are, which is ideal except for those living in highly populated areas, or we head out immediately to a preplanned location designed to give us a better chance of survival in both the short- and the long-term, we need to be able to shift from full-on immediate survival mode to long-term survival mode, and long-term survival requires different resources from immediate crisis mode. Energy bars and a canteen and adequate ammunition may get us through the initial crisis portion of a SHTF scenario, but the long-term needs will be seeds and farming tools and a continuing source of potable, drinkable water, as well as solid shelter from the elements, fuel for warmth in winter, and

ongoing self-protection. Setting up a viable ongoing life for ourselves won't be easy, especially if we're not already off the grid at our BOLs working the land. But it seems that, pre-SHTF, we often get caught up in thinking that we need to have *all the things we'll ever need* before whatever happens happens, and we're often overwhelmed by how much we have left to buy, how hard it will be to transport all of it, and how difficult it will be to find safety for it if and when we do get to wherever we're going.

But really, we don't need every single thing on our lists from the get-go.

Let me emphasize that: we don't need every single thing on our lists from the get-go.

As a species we started as foragers. We ate what he lucked onto, from fruit to nuts to recently dead carcasses to vegetables. We counted on the planet itself to provide us with food enough to keep on keeping on. Today in a long-settled and specialized landscape that's a more difficult proposition: untouched native plant regions are few and far between. Even farms, except for smaller subsistence ones, tend to be highly specialized, with only one or at most two cash crops, and now that GMO plants are here we can't rely on those crops either for meaningful nutrients or for viable seeds. So while we'll to a large extent need to carry heirloom seeds with us on our journey into a brave new world, we'll still need to stay in touch with the forager within, because there will be things we need waiting for us – we just have to find them.

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Snappy Scrapple

By Ken Lechleiter

(Note from Jane: Ken's been a member of Live Free since the 1970s, and he's got some of the best survival tips and recipes and herbal lore I've encountered. He also forwards some of the most interesting stories, so get on his email list if you can!)

So, you have a couple of squirrels, a rabbit and a few black birds: how do you feed a bunch of meat-hungry folks and supply a high calorie, satisfying, breakfast with this? One answer may be Scrapple (aka Pon Haus). Scrapple was originally developed to utilize butchering day offal (head, heart, liver, kidney, and miscellaneous trimmings) and the nutritious oils & fats boiled from any bones,

even the entire or split head. The corn meal (or oat meal, buckwheat groats, short grain rice, burgle / cracked wheat and others) and meat is formed into a solidified loaf . This is cut and fried until golden and crunchy. It has the satisfying crunch and taste of crispy fried meat. This allows you to utilize everything edible in the carcass and parcel it out as far as far as possible….and it is tasty. Keep it in mind for your SHTF menu but try some now -- it is easy to make and, especially if made with pork, it's good eating. We usually fried some up in place of meat for breakfast and served it with fried eggs.

Scrapple (Pon Haus)

Plain	Fried	Mush
2	c.	water
1/2	c.	milk
1	tsp.	salt
1	c.	cornmeal
1/2	c.	flour
1	egg	

- Combine salt, cornmeal and flour while bring water and milk to a boil.
- Stir in cornmeal and flour mixture cook 1-2 minutes until very thick, then beat in egg.
- Fry right away or mold in loaf pan and slice after cool until crisp and brown.

House Pan is meat added to the mush usually ground or shredded cooked pork, beef, or other.

Scrapple is typically made of hog offal (head, heart, liver, trimmings) boiled with any bones attached (often the entire or split head) to make a broth. Once cooked, bones and fat are discarded, the meat is reserved, and cornmeal is boiled in the broth to make a thick mush. The meat is then minced or shredded before being returned to the mush pot along with the seasonings (thyme, onion, black pepper etc). The meat mixed mush is then formed into loaves, & cooled until set before slicing and frying. .

Philadelphia Scrapple

4	pig's knuckles (or other meaty bones)
1 pound	ground pork
1 large	onion
3	cloves, whole
3 qt	water
1 1/2 tsp	salt or pork bouillon
1 Tbsp	pepper
3 c	cornmeal
	flour, for dredging
	butter, bacon grease or oil for frying

- In a large pot, slowly cook pig's knuckles; added pork, onion, and water to cover. Simmer for 2 1/2 hours; drain and reserve broth & separate meat.
- Chill meat and remove fat; separate meat from bones and chop/shred meat.
- Place meat in a kettle with 2 qts of the reserved broth.
- Add salt, & pepper; bring to a boil
- Combine cornmeal with remaining 1 qt of reserved broth and stir into boiling mixture.
- Cook over medium heat until thickened, stirring constantly.
- Cover and cook over very low heat; stir again after 20 minutes.
- Pour into 2 (9-by-5-by-3-inch) loaf pans. Cool and chill overnight. Cut into slices, coat with flour and brown in butter or bacon fat.

Grandma Black's Scrapple Servings: 8
Prep.Time: 2:45

2 pounds	pork -- fresh shoulder, hock, meaty ham bone, or other bony piece
2 quarts	boiling water
2 teaspoons	salt or pork bouillon
1 1/2 cups	cornmeal
2 cups	cold water
1/4 tsp	pepper
	salt -- to taste
	stock from boiled pork
	flour
	hot oil

- Simmer pork in boiling water with 2 tsps of salt (or bouillon) until meat is very tender (about 2 hrs). Save Stock.
- Shred the cooked pork with a fork into fine pieces or threads.
- Bring to boil 1 quart of stock.

- Mix cornmeal and cold stock, then add to boiling stock stirring in to prevent clumps.
- Cook stirring until thick then add seasonings; stir the meat to mush and cook for 5 minutes.
- Pour into a buttered loaf pan 9x5x3, chill until firm, then slice 1/4-1/2 inch thick slices.
- Dredge the slices in flour and brown on both sides in hot oil.

. **Crusty Scrapple** Servings: 6

3 lb pork ribs and liver or other bony pieces
1 lb pork liver
1 tsp salt or pork bouillon
1 bay leaf
2 tsp thyme leaves
5 cloves, whole
2 onions
1 c cornmeal
1/2 tsp cayenne
3 garlic cloves
1/4 lb butter (1 stick)

- Simmer pork ribs with salt, bay, thyme, cayenne, cloves, garlic cloves and diced one onion in the water till the meat falls off the bones. Remove the bones and shred meat into fibers
- Reduce pork broth to about 4 cups by further boiling.
- Cool 1 cup of the pork broth and mix it with corn meal.
- Spread thin into two 9-inch square pans to cool. The cut and fry squares

Pennsylvania Dutch Scrapple Yield: 12 servings

4 lb pork scraps with bones or 1hog's head, split
1 tsp salt or pork bouillon
6 peppercorns
3 cloves, whole
1 bay leaf
2 c cornmeal
1 onion, finely chopped
1/4tsp cayenne
1/2tsp ground nutmeg
salt and ground pepper

- Parboil pork scraps or head, in water to cover, for 10 minutes; add salt, peppercorns, cloves and bay leaf.
- Bring to a boil, cover and simmer for 3 hours, or until meat falls off the bones easily.
- Strain stock & reserve. Remove all meat from bones and chop; set aside.
- Reheat stock; gradually add cornmeal, stirring constantly until thick, about 15 minutes.
- Add meat, onion, cayenne, & nutmeg; adjust seasonings with salt and pepper.
- Pour into 2 greased loaf pans. Refrigerate until set.
- Slice and fry for breakfast. Will keep in the refrigerator for up to 1 week.

Chicken Scrapple

2 pounds chicken parts (backs, necks etc)
3 c chicken broth
1 1/3 c cornmeal
1 Tbsp flour
1 1/2 tsp salt or chicken bouillon
1/4 tsp cayenne
1 onion, chopped
6 peppercorns (cracked)

- Bring the chicken broth to a boil; add chopped onion and peppercorns. Add chicken and cook until the meat falls off the bones (about 1 hour).
- Strain the cooked chicken out of the broth and save the broth. Remove the bones, then chop or grind the cooked meat into fine pieces.
- Simmer the chicken broth in a large pan.
- Mix cornmeal, flour, salt, thyme, sage and cayenne with about 1 cup of cold water and stir well.
- Slow slowly stir this mixture into the simmering broth; add the cooked, ground chicken to the simmering pot. Simmer and stir for about 5 minutes.
- Pour hot mixture into well-greased loaf pans, chill until firm then remove from pan, cut into slices, roll in flour or cornmeal, and fry in a greased frying pan.

Seattle Scrapple Servings: 6

3 c	chicken bouillon- extra strong
2 c	chicken –cooked then ground
1/4 c	onion – minced
1 1/4 c	cornmeal
1 tsp	salt
1/2 tsp	thyme -- dried
1/4 tsp	pepper -- black
1/4 tsp	cayenne pepper
2 Tbsp	cooking oil

- Sauté onion in oil. Add cornmeal, spices, add broth.
- Cook for 15 minutes; when thickened like cornmeal mush, add chicken.
- Put into greased 9x5 loaf pan. Pat it down. Refrigerate overnight
- Cut 1/2 inch thick slices, coat with flour and fry until golden brown in oil
- Seasoning the dredging flour will add more and varied flavors to your scrapple.

Fish Scrapple

1 c	fish flakes
4 c	fish broth
	fish parts (heads, back bones, fins etc)
1 ½ c	cornmeal
1 Tbsp	flour
1/8 tsp	cayenne
1	onion – chopped
1	celery rib – chopped
	salt & pepper to taste

- Add fish with enough water to cover, bring to a boil; add chopped onion & celery rib and cook until the fish flakes off the bones (about 1/2 hour).
- Strain the onions, celery and cooked fish out of the broth and save the broth. Remove from the bones, then chop the fish into fine pieces.
- Simmer the fish parts (heads, back bones, fins) in the fish broth for 1 hour.
- Strain out the bones, and save the broth.
- Mix cornmeal, fish flakes, salt, pepper, cayenne, onion & celery (adding more water if needed) simmer and stir for about 5 minutes or until thick.
- Pour hot mixture into well-greased loaf pans, chill until firm then remove from pan, cut into slices, roll in flour and fry in a greased frying pan.

Spicy Egg Scrapple 10 servings

6 c	water
2 1/2 c	corn meal
1/2 pound	cheese, cubed
1/4 pound	margarine
2 tsp	salt
1/2 tsp	hot pepper sauce
1/2 tsp	black pepper
4	eggs, beaten
3 tsp	parsley
3 tsp	chives, chopped
2	jalapeno peppers, chopped
	flour for dredging

- In a saucepan, bring water to boil. Stir in corn meal, reduce the heat to low, and simmer until thick, about 15 minutes.
- Stir in cheese, margarine, salt, hot pepper sauce, and pepper. Stir in beaten eggs; cook, stirring, until well blended. Stir in parsley, chives, and jalapeno peppers.
- Put into greased 9x12 loaf pan. Pat it down. Refrigerate overnight
- Cut 1/2 inch thick slices, coat with flour and fry until golden brown in oil

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GSL
GunsSaveLife.com

Come out to Guns Save Life's monthly meetings in Central Illinois. Meet great, like-minded friends and families and share fun, fellowship and good food with the GSL family.

Rantoul: Second Tuesday of month
The Linden, 224 Wheat Ave., Rantoul, IL 61866

Pontiac: First Tuesday of month.
Pontiac VFW Post 886, 531 W. Lincoln Ave., Pontiac, Illinois 61764

Effingham: First Thursday of the month.
Effingham Elk's Club, 2102 S. Banker Street, Effingham, IL 62401

Peoria: First Thursday of the month.
Knights of Columbus, 7403 North Radnor Road, Peoria,IL 61615

Win a gun!

We hold a drawing for a gun each month at each and every meeting location.

Visit our website if the regular monthly meeting date falls on a holiday to confirm time and date of the meeting. If you're interested in bringing a monthly Guns Save Life meeting to your community, contact us!

Fourth Annual Central Illinois

PREPAREDNESS EXPO

Sat., August 10th ~ 9:00a.m. - 5:30p.m.

At the DeWitt County Sportsmen's Club

Six miles EAST of the Clinton, IL city limit on IL Route 10.

A variety of emergency preparedness, self-defense, field survival and self-reliance classes. Workshops, exhibits and demonstrations will be presented throughout the day. Lunch will be available. This is a FREE event with information for the entire family.

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