

2024 Hunters Guide



Mark Chandler of Black River Falls had a successful hunt in Grandview, TN, just this past September. He shot this wild boar that weighed in at 580 pounds.



Jakob Hale is pictured with this monster crappie. He shared part of his fishing tale, "Dad, hurry up and get the net; I've got a big boy on!"



Nate Garulak, Black River Falls, shot this nice nine-point buck, coming in at 140 for the antlers and weighing 180 lbs. last October during bow season.

Supplement to the Banner Journal, Clark County Press & The Shopper

Articles • Photos • Dining • Entertainment • Great Buys!

Badger Mining hosts annual disabled hunt

This gun deer hunt season for hunters with disabilities marked the 24th year Badger Mining Corporation (BMC) has been a company sponsor of the Wisconsin Department of Natural Resources (WDNR) annual nine-day deer gun hunt for people with disabilities.

The WDNR began the hunt in 1990 in order to provide hunting opportunities for individuals with certain disabilities at a time of year when temperatures are generally milder and mobility in the woods and fields is easier.

BMC began participating in the program in 2001 for one of their Associates, Bob Bartol, who was injured in a swimming acci-

dent decades before. Bob hunted each year right up until his death in November 2018. The hunt originally took place at BMC's St. Marie property in Green Lake County, but was expanded to include BMC's Fairwater property in Green Lake and Fond du Lac counties in 2006 and its Taylor property in Jackson and Trempealeau counties in 2008.

Throughout the three properties, BMC accommodated 12 hunters this year, five of which were new and seven returning. This year's hunters ranged in age from 26 to 91 years old and came from every corner of Wisconsin to participate.

For the hunters, the hunt represents more than just a

chance to get a deer. Aside from sitting in the woods and fields, hunters at BMC's properties also share meals and strike up friendships with many of the BMC associates and friends who volunteer to help each year.



Contributed photo
Dave Birket is pictured with a buck he harvested in the 2024 disabled hunt in Taylor hosted by Badger Mining.



Contributed photo
Kyle Camp was one of the successful hunters that participated in the disabled hunt in Taylor hosted by Badger Mining.



Contributed photo
Gary Krueger is pictured with the buck he harvested in the 2024 disabled hunt in Taylor hosted by Badger Mining.

Register a harvest

Harvested a deer? Here's what's next

Register your deer through GameReg. Registration is required and must be completed by 5 p.m. the day after the deer carcass is recovered.

Get your deer tested for chronic wasting disease (CWD). CWD testing is not required, but it is recommended. It's also free and easy to do.

Process your deer and enjoy your venison. The Wisconsin Department of Health Services and the Centers for Disease Control recommend not eating venison from deer that have tested positive for CWD.

Safely dispose of deer carcass waste. Several options are available to safely and legally dispose of deer carcass waste to help slow the spread of CWD.

Commemorate your first harvest. If you or a friend or family member celebrated their first deer harvest this year, request a personalized First Deer Certificate.

2024 deer hunting dates

- Archery and crossbow - Sept. 14 - Jan. 5, 2025
- Youth deer hunt - Oct. 5-6
- Gun deer hunt for hunters with disabilities - Oct. 5-13
- Gun - Nov. 23 - Dec. 1
- Muzzleloader - Dec. 2-11
- Statewide antlerless-only - Dec. 12-15
- Antlerless-only holiday hunt - Dec. 24 - Jan. 1, 2025

How do you get the wild game taste out of meat?

The distinct game flavor of either birds or animals will be milder after soaking the meat overnight in the refrigerator in either a salt or vinegar solution. Use a vinegar solution of one cup per quart of cold water. Use enough solution to cover the game completely.



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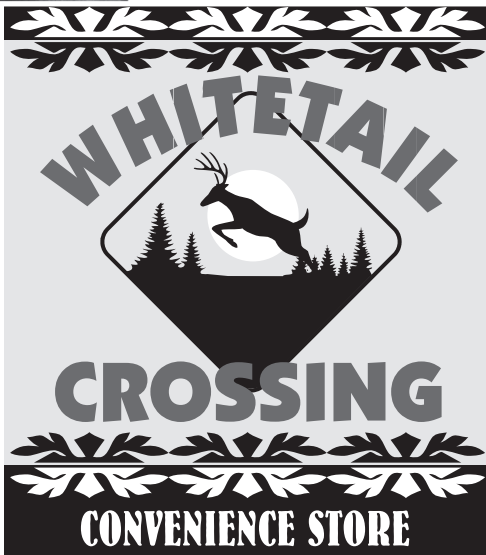
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Have a Safe Hunting Season!

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Contributed photo
Jason Tibbett from Clark County bagged this 12-point buck during the 2023 deer hunting season. Also pictured is his family hunting party.



Contributed photo
Ryan Roehl, a former resident of Neillsville, with his children, harvested an eight-point buck north of Neillsville during the 2023 hunting season. Rodney, Ryan’s father (not pictured), of Neillsville harvested a doe north of Neillsville.

Baked Salmon with Pesto and Lemon

Ingredients
1 to 1 1/3 lbs. salmon fillet
1/8 tsp. salt
Freshly ground black pepper, to taste
1/4 cup prepared pesto
6 slices of lemon
Lemon wedges
Place salmon in lightly oiled baking pan. Sprinkle lightly with salt and pepper. Spread pesto over salmon. Top with lemon slices. Bake in pre-heated 450-degree oven 12 minutes per inch of thickness. Test for doneness. Serve salmon with lemon wedges. Makes 4 servings.



Contributed photo
Dylan Bever, 15, had success in the fall of 2023 trapping two coyotes in the Cataract area.

Lions deer hide collection underway

Black River Falls Lions Club is again collecting deer hides this year. Hunters are asked to honor the late start this year.

Hunters can drop off hides at Wood Sales & Service just off STH 54 west of Black River Falls. Hides should be dropped off onto the trailer provided.

Starting Nov. 25, deer hides can also be dropped off at a crate located at Nordstrom Lumber in Melrose.

Lions Club members will take care of treating the hides Hunters are asked to remove all body parts, including heads and legs; this has not always been the case. Hides will be collected from Oct. 21 through Jan. 6.

The money that Lions Clubs from around the state receive from selling deer hides helps run the Wisconsin Lions Camp in Rosholt, WI. The camp began in 1956 and has been dedicated to providing a quality camping experience for young people with disabilities, primarily the deaf and blind.

The 440-acre camp is also a wildlife refuge. It is the support of Lions Clubs throughout the state that helps maintain the camp-ground, making it possible for those with disabilities to share an experience they might not otherwise be given the opportunity to enjoy.

For any questions, contact Joe Larkin at 715-563-3663 or Ed Vlach at 715-896-2852.

A game warden catches an unlicensed fisherman in the act.
“You’re going to pay a big fine for all those fish in your bucket,” the game warden says.
“But, officer, I didn’t catch these. They’re my pet fish, and I just bring them here to swim. When they’re done, they jump back into the bucket.”
“Oh really? This I’ve got to see.”
If you can prove it, I’ll let you go.”
The fisherman empties the bucket into the lake and waits patiently. A few minutes go by and nothing happens. The game warden asks,
“So where are the fish?”
The fisherman replies, “What fish?”

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Contributed photo
Adam Meinerz had a successful bear hunt during the 2023 season, bringing in this 250-pounder while hunting in the Jackson County forest.



Rob Hawley shot the eight-point buck he'd been watching for a while in January this year while hunting near Fairchild.
Contributed photos



Contributed photo
Grant, 11, hunted a doe under the guidance of his mentor, Edward Gingerich of Withee (not pictured), during the Rushing Wind USA youth hunt program held the first weekend of October.



Elk hunting season dates, regulations and hours

Once eliminated from the state through overhunting, Wisconsin now boasts a healthy, growing elk population thanks to two restoration efforts, one in 1995 within the Clam Lake Elk Range and one in 2015 within the Black River Elk Range. By 2018, the Clam Lake Elk herd had grown enough in size to sustain a harvest. In October of that year, Wisconsin held its first managed elk hunt.

In 2024, the Black River Elk herd is experiencing its first regulated hunt. These hunts are a testament to years of restoration, careful management and the strength of partnerships across agencies and states, tribal governments and non-profit organizations.

2024 Season Dates
Archery, crossbow and firearm - Oct. 12 to Nov. 10 and Dec. 12-20

*Licenses awarded by drawing. Only bull elk may be harvested.

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Two for two! Emma and Chase Kampen have been hunting with their dad, Lance, since they were little tikes, so they have some pretty good hunting stories to share. They're adding to that collection of tales this year. They headed out early this spring on the youth turkey hunt in April, and both came home with birds. Chase's weighed in at 25 pounds with an 11-inch beard. Emma's came in close at 19 pounds, also with an 11-inch beard.



Jason Hammond, a 1991 Neillsville High School graduate, had good luck hunting near his home in Whitewater, WI, the Monday morning after opening weekend of the 2023 gun deer season. Upon climbing down from his stand around 7:30 a.m. he went to pull the camera cards from his trail cam when this 12-pointer jumped up from its bed in a nearby marsh. The buck had a 20-inch spread and scored just over 165 inches.

It was during the 2023 gun deer season that Ryan Johnson shot this 10-pointer opening weekend. He was hunting with his son, Zander, and Grandpa Darrell was sure proud of them.

Contributed photo



How do I make my wild game more tender?

Simply put, aging results in a more tender, albeit smaller product. To inhibit bacteria growth and encourage enzymes to work, keep the meat above freezing and below 40 degrees. The ideal temperature range for aging meat is between 34 and 37 degrees.

Cover the meat with bacon or a sheet of beef or pork fat (available from your butcher), or baste it frequently. Cook it in a slow (300 to 325 degree) oven. With low heat, roasts may be cooked rare, medium or well-done. When roasting with dry heat, use a meat thermometer to check for doneness.

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Contributed photo
Dane Bever, 11, was all smiles with this nice eight-pointer shot in the Cataract area during the 2023 youth hunt.



Contributed photo
During the 2023 hunting season, Rydge Tibbett of Neillsville bagged his first bear near Mercer with his hunting family, the Swamp Creek Bear Hunters. Rydge's bear weighed in at 214 lbs.



Contributed photo
Thomas Nordahl is pictured with his 21.1-pound turkey from the 2024 youth turkey hunt that he successfully harvested with his dad, Mark, by his side.



Contributed photo
Kathleen Roskos harvested this 150-pound bear on the first day of the hunting season this year, Sept. 4, at 5:19 p.m.

Highly visible clothing requirements for small game hunting

When and where a firearm deer season is in progress, it is illegal to hunt any game, except waterfowl, unless at least 50% of the hunter's outer clothing above the waist is colored blaze orange or fluorescent pink. A hat or other head covering, if worn, must be at least 50% blaze orange or fluorescent pink. Faded or stained blaze orange or fluorescent pink clothing is unsafe and may not meet law requirements.

Although not as visible, camo-blaze is legal if 50% of the material is blaze orange or fluorescent pink. The DNR recommends 100% solid blaze orange or fluorescent pink.

Note: Highly visible clothing requirements do not apply to those hunters participating in legal night hunting (e.g., raccoon) from 30 minutes after sunset to 30 minutes before sunrise.

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Roasted Wild Turkey

1 wild turkey
1/2 cup butter
salt and pepper
Stuffing:
Rub the inside of the turkey with butter, salt and pepper, mix the following ingredients and stuff into turkey cavity.
3 cups of roasted peanuts
4 cups of dried bread crumbs
1 egg, beaten
1 onion, finely chopped
3 tsp. butter, melted
1/2 cup chicken stock
1/2 tsp. black pepper
1/2 tsp. sage
1 tsp. garlic powder

6-8 strips of bacon
1/2 cup butter
1 tsp. onion powder
Place turkey in a roaster. Lay the bacon strips over the breast. Cover the breast with cheese cloth and pour butter over the turkey so the cloth is saturated. Sprinkle with onion powder, salt and pepper. Roast in the oven at 350 degrees for 20 minutes per pound, basting frequently with the juices. When the bird is about done, remove the cloth to brown it a little more if necessary





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A huntin’ story that will be told again and again

Austin Powell got out to his stand around 3 p.m. and was sitting in a tree stand about 40 to 50 yards away until dusk. He’d had no movement all day and was about to give up and head out of the woods when he glanced up. It was around 7:30 p.m. when he saw a bear walk in. He fired one shot and dropped the bear.

After waiting 15 to 20 minutes for his father-in-law, Eric Wedward, to come with the ATV, they walked over to the bear. After several high-fives, the pair looked back at the bear, when it slowly started to get up and face Powell and Wedward before Powell fired a warning shot in the direction of the bear after which it

walked off.

After another 30 minutes or so, a few more gathered and went back to retrieve the bear that had only managed to walk 10 yards from the spot it first dropped before giving up the fight and died.

“Once we walked up to it, we realized it had been hit in the neck and down through the lungs and rib cage,” said Powell.

“The ATV couldn’t haul the bear, and so we got a Skidsteer and a ranger to get the bear out of the woods and in the back of the truck.”

Final stats on this successful hunt are Powell’s bear weighed in at 665 pounds dressed and 610 pounds gutted.



Austin Powell was pretty excited to share details of his first bear, a 665-pounder shot with a gun while hunting in Jackson County.

Contributed photos

Venison Stew

- 1 lb. venison, diced with all sinew removed
- 1 Tbsp. olive oil
- 2 and 1/2 cups diced potatoes, (Can leave the skin on - about 3 medium potatoes)
- 2 cups diced carrots
- 1 cup diced celery
- 1 large onion, diced
- 2 garlic cloves, minced
- 2 tsp. herbs de Provence*
- 1 tsp. salt
- 3/4 tsp. black pepper
- 1 15 oz. can diced tomatoes
- 4 cups unsalted beef broth
- 3-4 dashes Worcestershire sauce

Instructions: Dice the venison into bite-sized chunks, being sure to remove any of the silvery sinew tissue. Leaving this on makes the meat tough.

Add the olive oil to a large pot or Dutch oven and heat over medium-high heat. When the oil is hot, allow the venison to sauté for 5-7 minutes or until the edges start to brown. Remove the venison from the pot and set aside.

Turn the heat down to medium and add the potatoes, carrots, celery and onion. Allow the vegetables to sauté for about 8-10 minutes, or until they begin to soften.

Then, add the garlic, herbs de Provence, salt and pepper and cook for an additional minute before adding the tomatoes, broth and Worcestershire sauce. Then, add the venison back to the pot. Stir well and bring the stew to a boil.

Once a boil is reached, turn the heat to low, cover the pot with a lid, and allow the stew to simmer for 1-2 hours until the venison is tender. Serve hot with crusty bread.

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In September, Sierra Strangfeld made two successful hunts. Above left, Strangfeld shot a 12-point deer (scored 149) on private land in Clark County during the second weekend of bow season 2024. Right, Strangfeld also harvested a 260-pound sow.



Greta Gearing was thrilled she was in the right place at the right time to shoot this eight-point buck in rural Taylor during the 2023 hunting season.

Deer Jerky

Ingredients:
4 tablespoons soy sauce
4 tablespoons Worcestershire sauce
2 tablespoons liquid smoke
1 tablespoon ketchup
1/2 teaspoon salt
1/4 teaspoon pepper
1/4 teaspoon garlic powder
1/4 teaspoon onion salt

1 pound boneless venison
roast
Directions: Combine soy sauce, Worcestershire sauce, liquid smoke, ketchup, salt, pepper, garlic powder and onion salt in a large resealable plastic bag; set aside. Slice venison into long strips, 1-inch wide and 1/8-inch thick. Add strips

to marinade and seal the bag. Refrigerate 8 hours to overnight, kneading occasionally to evenly distribute marinade. Preheat the oven to 160 degrees F (70 degrees C). Place a pan or aluminum foil on the oven floor to catch drippings. Remove venison from

the marinade and shake off excess. Arrange venison on a wire rack in a single layer and dehydrate in the preheated oven until desired texture is achieved, 6 to 8 hours.

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Contributed photo
Kathleen Roskos trapped this bobcat and dispatched it at approximately 8:32 a.m. on Nov. 15 of 2023. The beautiful female bobcat weighed 26 pounds.



Contributed photo
Dane Bever, 12, shot his first bear Sept. 7, 2024, in the Shamrock area while hunting with his dad.

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Contributed photo
Henry McCullough is pictured with a South Dakota Northern he battled for 30 minutes.



Contributed photo
Dylan Bever, 16, trapped this bobcat in the Cataract area.

CORNER STORE

it is

DELI - SNACKS - SWEETS - DRINKS

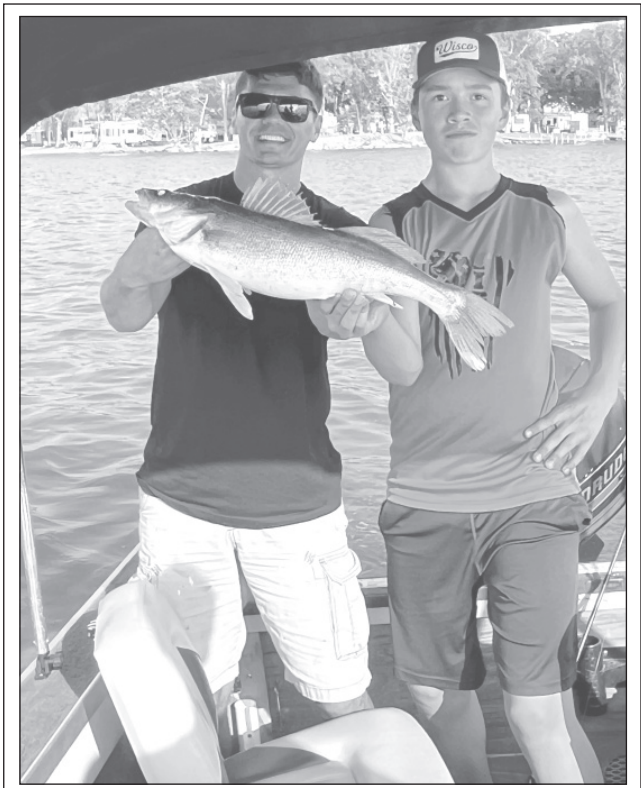
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Welcome Hunters!

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 Follow us on facebook **HOURS: Mon-Thurs 6AM-8PM
Fri 6AM-9PM • Sat 7AM-9PM • Sunday 7AM-6PM**





Contributed photo
Jay and Jhett Hale hauled in a nice walleye. Jhett caught the fish and let Dad reel it in "because he felt bad."



Contributed photo
Jason Seekamp is pictured with a buck he harvested during the 2023 gun season.



Josh - 715-533-9105
Mike - 715-533-3297

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We sell DNR Hunting Licenses!

Get your Express Pizzas - available at both locations!

Stop in for Hot Soup & Sandwiches!







The Wisconsin Buck and Bear Club recognized Mark Domabyl for his successful bear hunt in Jackson County in 2008. Domabyl's black bear scored 20 14/16 and is now a fixture in his home.

Contributed photos



Contributed photo

Twelve-year-old Hank Strandberg of Merrillan has been hunting for a bit, and he had another successful bow season this year. He shot this 15-point buck opening day of bow season, Sept. 14, around 5:30 in the late afternoon near Alma Center. The gross score was 190 in. with a hanging weight of 205 lbs.

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Contributed photo

Kina Grannis, 14, of Waseca, MN, was helped through her hunt in the Rushing Wind USA youth hunt program by her mentors Desiree Fravert of Loyal (not pictured) and Niah Jakel of Withee (not pictured).



Contributed photo

Jude Kaminski, 12, of Northfield had a successful hunt on his grandpa's farm, bringing home this eight-point buck.



Contributed photo

Kandi Shramek shot this 10-pointer during the 2023 hunting season in Jackson County. She was excited, as this was her biggest buck she's harvested to date.

Safety should be every hunter’s top target each fall

Remember, at least 50% of each hunter’s clothing above the waist must be blaze orange or pink any time there is a firearm deer season in progress, and any head covering must be at least 50% blaze orange or pink.

Make sure to follow the four rules of basic firearm safety – TAB-K.

T = Treat every firearm as if it is loaded. Never assume a gun is unloaded, and never treat it that way, even if you watch as it is unloaded. Make it a habit to treat guns like they are always loaded.

A = Always point the muzzle in a safe direction. About one-third of all hunting incidents are self-inflicted injuries.

That means the muzzle was pointed at some part of the hunter’s body. A safe approach is where the bullet will travel and harm no one in the event of an unwanted discharge. There are no accidental discharges with firearms, only unwanted discharges.

B = Be sure of your target and what’s beyond it.

Positive target identification is a must. To shoot at something you only think is a legal target is gambling. In the case of human injury, that means gambling on human life. You must be specific and correct in judgment before deciding to shoot. Otherwise, it’s reckless behavior. In addition to identifying the target, a hunter must know that a safe backstop for their bullet is present in every shooting situation. We don’t always hit our target; in some cases, the bullet passes through the target. A safe backstop guarantees that no one will get hurt.

K = Keep your finger outside the trigger guard until ready to shoot. If a hunter stumbles with a firearm in one hand and nothing in the other, whatever that person does with their free hand will automatically happen with the hand holding the gun. If a finger is inside the trigger guard, that hand will likely close around the gun’s pistol grip and on the trigger, causing an unwanted discharge.

NORTH BRANCH HUMBIRD ROD & GUN CLUB
Community Support Fuels a Year of Growth and Giving

The North Branch Rod & Gun Club in Humbird extends our heartfelt thanks to everyone who contributed to the success of our events. Your generosity made a real impact

- Proceeds from our 15-gun raffle allowed us to secure land and build a new gun range, a major milestone for our club.
- The turnout for our Annual Ice Fishing (or No-Ice) Contest enabled us to donate \$7,000 to the Alma Center Fire Department.
- Our 2nd Annual Big Bang event and chicken BBQ were a hit, featuring an incredible fireworks display.
- We proudly donated \$1,500 to Lincoln FCCLA students for a national trip, \$1,100 to the Lincoln Trap Shooting Team, and \$1,000 in scholarships to Lincoln High graduates.
- We hosted a free Hunter Education Class, covering all student fees.
- Partnering with Lincoln FFA to create and distribute life-saving ice picks to anglers for ice safety.
- Our annual car show continues to grow, and we’re planning to add a swap meet next year.
- Donations helped stock Humbird Pond with perch, pike, and catfish, and we installed a new fishing dock.
- The Ladies Auxiliary’s Pork-Steak Feed helped raise funds for the Humbird Pop-Up Food Bank.
- Thanks to AMI Silica, we now have a life-saving defibrillator available at all public events.

Looking ahead, we’re planning an ATV/UTV safety class and are excited about next year’s bed races at Humbird Funday. None of this would have been possible without the support of our community, businesses, and members. Thank you all!

Join us at one of our monthly meetings, 6:30 pm on the first Wednesday of each month. Membership is \$20 annually (\$15 for women) or \$500 for a lifetime.

Join Us  <https://northbranchhumbirdrodandgun.com>

Dennis Hardwick - President
715-299-3238

Ed Shufletowski - Treasurer
715-896-5012

GOOD LUCK THIS DEER SEASON!



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 **Sunset Tavern**

SUNSET TAVERN

Hwy. 54 East,
Black River Falls, WI



Contributed photo
Matt Sedelbauer shot this nine-pointer with a 18-inch spread near Hixton in December 2023. Sheds from the same buck were found from last year.

Fried Venison Backstrap

1 (2 pound) venison backstrap, cut into 1/4 inch-thick slices
2 1/2 cups milk, divided
2 tablespoons hot pepper sauce
3 cups vegetable oil for frying
3 cups all-purpose flour
2 tablespoons salt
1 tablespoon ground black pepper
2 eggs
Directions: Place venison slices into a shallow bowl and pour in 2 cups milk and hot sauce. Stir to coat, then cover and marinate for 1 hour.

Heat vegetable oil in an

electric fryer or skillet to 325 degrees F (165 degrees C).
Set up a dredging station: Stir together flour, salt and pepper in a shallow bowl. Whisk eggs and remaining 1/2 cup milk together in a separate shallow bowl.
Dip venison slices into the flour mixture, then into the egg mixture, then back into the flour mixture. Shake off excess flour. Fry in the hot oil until lightly browned on each side, about 3 minutes. Remove with tongs and drain briefly on paper towels before serving.

Avoid these mistakes when cooking wild game

The rich flavor of wild game is one of the reasons that so many hunters enjoy cooking their kill. Game is also some of the healthiest meat you can eat, with its low-fat content and none of the chemical additives often found in farmed animals. However, it can be challenging to cook. Here are the top 10 cooking mistakes to avoid.

Poor shooting
Proper wild game cooking prep begins before you enter the kitchen. A poor shot may mean ruining a prime cut of meat or tainting the flavor of the meat as you track the stressed animal.

Practice makes perfect, so head down to the gun range whenever possible to improve accuracy and gun safety for a more successful hunt and better tasting wild game meat.

Choosing the wrong cut for the wrong recipe
Different parts of the animal are better suited to specific cooking methods due to the composition of fat, muscle and connective tissue and how the animal uses these muscles.

Learning about the different cuts of meat on your wild game can help you better understand which parts require slow cooking and which cuts fare well on the grill. Cuts like the shank have lots of connective tissue that needs to be broken down slowly with braising, while the lean loin only needs a few minutes on the grill.

Throwing away the organs
The idea of consuming organ meats can be off-putting to many people. However, wild game organs, such as the heart or liver, are some of the most delicious parts of the animal and can impart a

complex flavor when incorporated into dishes. Try adding chopped deer liver when you cook venison shepherd's pie or quickly searing thin slices of heart with lemon and shallots for a delicious entree.

Not aging the meat
Aging the meat intensifies the flavor by transforming proteins to umami-rich amino-acids and breaking down glycogen into simple sugars. As the enzymes break down the cell molecules, the meat is tenderized and becomes more flavorful.

If you have consistently cool temperatures, you can hang your kill in the garage for two to four days. However, if you can't be sure of the temperature, butcher the carcass and get it into cooler temperatures as soon as possible.

If you have an extra fridge, you can remove the racks and hang the carcass inside, making sure not to let it touch the sides. You can age meat inside a fridge for 7-10 days before butchering and freezing.

Not getting meat up to temperature
It is very easy to overcook wild game, as it has less fat than domestically farmed meat. The more muscular the meat, the more you have to hover over it while cooking, consistently basting it to avoid it drying out.

Most wild game meats, such as venison and duck, are intensely flavorful when served medium-rare or rare, whereas lighter meat like wild hog should be brined because it has to cook to 160 degrees. A meat thermometer is an essential tool for cooking wild game to perfection; 140 degrees is considered the perfect internal temperature for darker cuts

of meat. But, like all meats, it will keep on cooking after you have removed it from the heat. Take it out of the pan at approximately 135 degrees to avoid overcooking.

Not brining or marinating meat
Many people complain of wild game meat tasting too "gamey." To combat this and help balance your game dishes, brine or marinate your meat before cooking.

Brining is the process of soaking the wild game in a salt solution to draw out some of the blood and give you a juicier cut of meat. You can flavor the brine with aromatics like bay leaves, juniper berries and whole peppercorns to impart some extra flavor. Rest the meat after brining to allow the moisture to soak back into the meat fibers.

A marinade is an excellent way to add flavor and tenderize meat. The acid in the marinade breaks down tough proteins in the connective tissue and is ideal when preparing cuts like the shank or shoulder. Before marinating, keep the meat uncovered over a sieve in the refrigerator overnight to drain the blood. When you are ready to marinate your wild game, use a marinade that contains fat to ensure the flavor is distributed evenly. The fat slowly burns off during cooking.

Cooking birds whole
No matter which type of wild game bird you are cooking, breaking down the bird allows you to cook each part to perfection, and you run less risk of overcooked, dry breast meat, which often happens when preparing whole birds.

Removing the breasts and legs from the birds also

leaves you with a carcass perfect for making rich game stock, while the individual pieces can be used in different dishes to give you a wider variety of recipes.

Not removing skin and fat
If birds are your game of choice, there are a couple of extra steps you need to do to prepare your birds before cooking. Cooking wild game birds, especially diving birds, is not the same as cooking a domestic duck breast.

The skin and fat on these birds tend to have a foul, muddy flavor that taints the meat during cooking. Removing the skin and fat from these birds can keep the meat tasting clean and rich. Just remember to add extra butter or oil to the dish to keep the meat from drying out.

Overcomplicating dishes
When it comes to wild game dishes, it is critical to let the ingredients speak for themselves. The game should be the star of the show, so only choose ingredients that complement the flavor of the meat rather than mask it.

Being afraid to make a mistake
No one gets it perfect the first time. Being afraid to ruin your fresh game can mean you are less willing to try new and adventurous ways to prepare your meat. It also means you might leave your game inside the freezer for too long and end up with freezer-burned meat.

The only way to get better at cooking wild game is to practice. So, the more game dishes you whip up for family and friends, the better those dishes are going to taste.

GOOD LUCK HUNTERS!

Party at the Irish Pub on the River!

Sun., Nov. 17

TravAce

After the Packer Game 3-6 PM

Sat., Nov. 23

Music BY

Uncle Ron

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HUNTERS SPECIALS
Monday: Sloppy Joes
Tuesday: Spaghetti & Meat Sauce
Wednesday: Hamburger Gravy
Thursday: Thanksgiving Dinner
Friday: Fish

THANKSGIVING DINNER

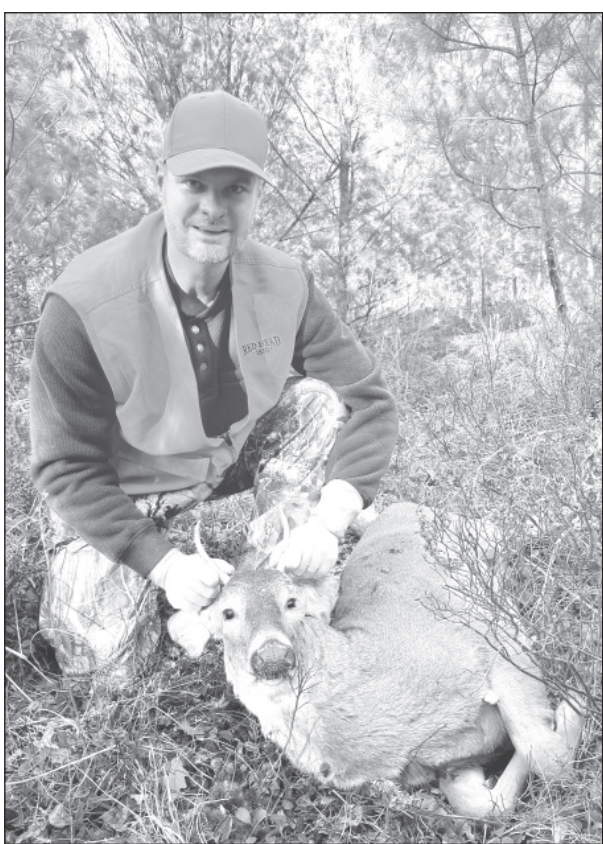
If you have no place to go, come join us for Thanksgiving Dinner starting @ 2PM



Contributed photo
The first weekend of October, Hunter, 11, hunted during the Rushing Wind USA (RWUSA) youth hunt program. His mentor was Nick Hulce of Pillager MN.



Contributed photo
This young man loves to hunt. He loves to fish. So, that smile Chase Kampen is wearing is genuine after he shot his first deer during this fall's bow season while hunting with his dad, Lance. "It was a perfect shot," shared Lance. "Didn't go 100 yards."



Contributed photo
Tim Abeln from St. Louis, MO, shot his first Wisconsin buck last year. He was a spike taken on public land near City Point. Since there was a nub growing off one of the spikes, other hunters at camp joked that he qualified as a 2.5-point buck.

It was raining hard, and a big puddle had formed in front of an Irish pub. An old man stood beside the puddle holding a stick with a string on the end and jiggled it up and down in the water. A curious gentleman asked what he was doing. "Fishing," replied the old man. "Poor old chap," thought the gentleman, so he invited the old man to have a drink in the pub. Feeling he should start some conversation while they were sipping their whiskey, the gentleman asked, "And how many have you caught today?" "You're the eighth."

Fishing safety precautions and find a spot

Although fishing is not a dangerous sport, be prepared for bad weather, pesky insects and accidents to keep your family safe and comfortable if the unexpected happens. Be careful with your fishing equipment. Don't leave tackle lying on the ground, and always look behind you before you cast to make sure it's clear. Wisconsin weather can be unpredictable, so plan ahead. Wear proper clothing to protect you from the heat or cold, and bring an extra set of clothes and rain gear. Make sure to bring sunscreen with an SPF of at least 15, and plenty of drinking water to prevent dehydration. Don't let the insects take a bite out of your fun. Dress appropriately and use insect repellent if necessary. Don't forget to bring a first aid kit and other safety items, such as flashlights, maps, and a cell phone or radio. Jackson County provides these fishing spots: Wazee - fee area, panfish, trout and park. Lowe Creek ponds - trout Lunda Park Pond (Black River Falls) - panfish and a park. Teal Flowage - panfish, bass and a dock. Spaulding Park Pond - Panfish and a park.

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Sat., Nov 23 7-10 "Lucky 7's"

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Sun. Noon - 3
In Our Backyard

Thanksgiving Dinner
Thurs., Nov. 28
Starts at 2PM
Until Gone!

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Blackened Catfish

1 T. Paprika
1 tsp. Garlic powder
1 tsp. Onion powder
3/4 tsp. Black pepper
3/4 tsp. White pepper
1 tsp. Cayenne pepper
1/2 tsp. Dried thyme
1/2 tsp. Dried oregano
4 catfish fillets
1/2 cup melted butter or oil

Mix the spices and seasonings well. Dip fillets in melted butter or oil, then coat with seasoning mix. Oil a heavy skillet and heat until oil begins to smoke. Cook fillets in very hot skillet two or three minutes on each side. Serves 4.

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Thru Sat., Nov. 30
5pm til Bar Time
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Fri., Nov. 22Bar 4 pm-Closing
Deer Hunters Buffet ONLY 5-8 pm

Sat., Nov. 23Bar 4 pm-Closing
Opening Day Steak Feed 5-8 pm

Tues., Nov. 26.... Bar 11am-5 pm

Wed., Nov. 27....Bar 11am-Closing
Pork & Steak Sandwiches 11 am-1 pm

Good Luck Hunters!

Closed Thurs., Nov. 28
Happy Thanksgiving!

Fri., Nov. 29
Bar 4PM - Closing
Fish Fry ~ 5-8PM
Sat., Nov. 30
Bar Open 4PM
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Gun Raffles & Baskets
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