

THE HALTER WILDLIFE SPORTSMAN

A REPORT TO MEMBERS ON CLUB EVENTS, ACTIVITIES AND THE ENJOYMENT OF UPLAND HUNTING

JANUARY 2018

Please be sure to make all hunting reservations by calling the lodge @ 262-697-0070

THANK YOU! THANK YOU!

The Halter Wildlife Board of Directors, Management, and Staff would like to extend our tremendous gratitude to all of our members for their extremely generous support of our second Annual Holiday Fund. It was incredibly successful and is so very appreciated by the entire Halter family. Thank you so much!

MID-SEASON NEWSLETTER



OPENING DAY PIG ROAST

Our Opening Day Pig Roast was another great success! It was the best turnout we have ever had! If you weren't able to attend, be sure to try to make it next season. It is a wonderful opportunity to relax and socialize with other member and their families. Congratulations to Fabian Latocha on winning the "Al Benson" Raffle. Nothing can replace a hunt with the one and only Al Benson.



GUN RAFFLE

The money earned from the "Al Benson" Raffle was used to purchase the Beretta 686 20-28ga combo with custom aluminum case for this year's gun raffle. It is a beautiful gun! Get your tickets soon if you haven't already. Cost is 1 for \$20, 3 for \$50, or 10 for \$100. Raffle tickets may also be charged to your account. The winning ticket will be chosen on the last day of the season, Saturday, March 31st at 3:30pm. Need not be present to win.

Halter
WILDLIFE

HALTER WILDLIFE, INC
9626 113th Street
Pleasant Prairie, WI 53158-2302
262-697-0070
www.halterwildlife.com



SUCCESS

We would like to thank all of our members for a very successful first half of the season. Things have been going great and thanks to you, we have been kept very busy. Can you believe we're at the halfway point already? Conditions are great for hunting right now. The birds are flying so come out hunting!

LAST DAY OF THE SEASON

The last day of the season will be Saturday, March 31st, 2018. On this day the kitchen will be open for you to order breakfast and/or lunch. The gun raffle winner will also be chosen at 3:30pm. Call now to make your reservations.

SPORTING CLAYS

The sporting clays course has been of much interest to many members so far this season. It is a fun and exciting competition amongst friends and family. Targets are still only 10 cents each for the 100 round course. Give Al a call and make your reservation today!

ALWAYS REMEMBER: SAFETY IS OUR #1 PRIORITY! PLEASE PRACTICE OUR SAFETY RULES AT ALL TIMES.

I would like to remind members and their guests alike that safety is our permanent, number one priority at Halter. Some watchwords:

- Please pay close attention to your surroundings while hunting.
- Never walk with your finger in the trigger guard.
- Do not shoot any bird below 11:00
- Please know exactly where your dog is at all times.
- Always be aware of what is beyond your target.

Road safety is equally crucial in preventing accidents and injury:

- Please drive very slowly while entering and leaving Halter.
- Dogs and hunters walk the drive daily, so please obey our 10MPH speed limit at all times.
- Also, please advise your guests to follow our speed limit when entering and leaving the property.
- And remember: Dogs do not look both ways before crossing the road: sometimes, humans don't either.



LENTEN SPECIALS

(Lenten Menu Begins February 14th)

BASKETS

all baskets are served with Hawaiian roll, coleslaw and a pickle

Clam Basket

Shrimp Basket

Icelandic Cod Basket

Fresh Walleye Basket
(available on Fridays only)

SANDWICHES

sandwiches are served with chips, coleslaw and a pickle

Egg Salad Sandwich

Tuna Salad Sandwich

PASTA

Macaroni & Cheese
served with applesauce

SOUPS

Seafood Chowder
and Seafood Gumbo

available in limited quantities of "quarts to go".
Order yours now!



TAKE SOME HALTER HOME!

Our delicious Lenten Menu will begin on Wednesday, February 14th. All your favorite fish and seafood selections are back. Don't forget that our Seafood Chowder and Seafood Gumbo are available in limited quantities of Quarts To Go.

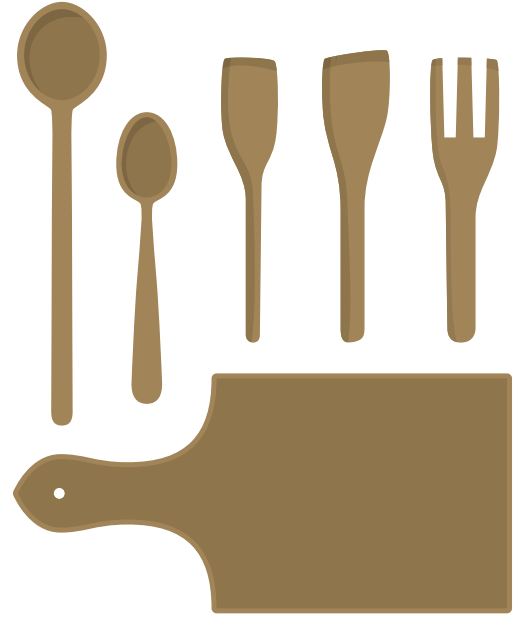
FOOD FOR THOUGHT: FROM DEB'S KITCHEN

Wondering what to do with the pheasant in your freezer? Try this recipe out. It is very tasty.

Pheasant Cacciatore

Ingredients

- 12 oz uncooked spaghetti noodles
- 1 cup all-purpose flour
- 6 boneless, skinless pheasant breasts
- 2 tsp vegetable oil
- 1/3 cup tomato paste
- 1 can (14.5 oz) chicken broth
- 4 garlic cloves, pressed
- 1 Tbsp cornstarch
- 1 tsp salt
- 1/2 tsp coarsely ground black pepper
- 1 medium green bell pepper
- 1 medium onion
- 8 oz sliced mushrooms
- 1 can (14.5 oz) Italian-seasoned petite diced tomatoes, undrained
- 1/4 cup chopped fresh basil leaves



Directions

1. Cook noodles according to package directions; drain and set aside. Coat pheasant breasts in flour, shaking off excess. Heat oil in 12 inch skillet over medium-high heat for 1-3 minutes. Add pheasant; cook without disturbing 2 minutes on each side or until golden brown. (Pheasant will not be fully cooked.) Remove pheasant from skillet; keep warm.
2. Combine tomato paste, broth, pressed garlic, cornstarch, salt, and black pepper in large bowl; mix well. Dice green bell pepper. Chop onion finely.
3. Combine bell pepper, onion and mushrooms in skillet. Cook and stir 3-4 minutes or until vegetables begin to soften. Add broth mixture and tomatoes; bring to a simmer. Stir in basil and add pheasant back to skillet. Cover and simmer 4-6 minutes or until center of pheasant is no longer pink and sauce is thickened. To serve, divide noodles among plates; top with pheasant and sauce.
4. Enjoy!

THE HALTER VIDEOS

We would like to send out a BIG thank you to Eric Nixon, a longtime member who also serves on the Board of Directors. He and his crew have dedicated a tremendous amount of hard work and long hours into making all of the Halter videos you have been receiving in your emails. Thanks again for all your dedication, it is much appreciated. If you haven't seen the Halter videos, please call to verify your email so you are able to receive them. The videos are also able to be viewed on the big screen in the dining room if you would like to see them while you are in the lodge.

COMPANY PICNICS

Company picnics at Halter are always a good time and serve delicious food. Debbie has been busy taking reservations for your picnics, so if you haven't done so already, please call her and reserve your picnic date today.



MANAGER'S RESIDENCE

We're almost there! We would like to thank the members that made contributions to the build for things not budgeted. Without your generosity, the house wouldn't be as great as it is. Al and Debbie are extremely excited to be moving in soon and cannot wait to be here at Halter full time. They should be moving within the next month or so. This is such a beautiful and scenic place to live and enjoy the nature that surrounds us. To the Board and to all of Halter's members, thank you so much for making it all possible!

POSSIBLE EXPANSION OF THE LODGE

Many members have been inquiring about the potential expansion of the lodge, especially the dining area. It would be wonderful if we could expand the dining room out to the pavilion area and have a double sided fireplace with a lounge area for members to enjoy. We are also hoping to expand the kitchen area to the west. Members of the Board are meeting with an architect to review the feasibility of the planned improvements. Since the lodge is in a flood plain, there are limited options for expansion. The Board will keep the membership up to date on the desired improvements within the confines of the local and state ordinances for building on a flood plain.

HUNTER SAFETY CLASS

A Hunter's Safety Field Class will be held here at Halter on Sunday, April 15th, 2018. Check in begins at 8:30am and class is from 9am to 2 pm. Cost is \$10, payable in cash on day of event. Lunch will be provided. The online class must be taken prior to this class and a copy of the completion certificate must be brought to the field class. We are able to take the first 20 people to make a reservation. Please call Annie here at Halter with any questions and to make your reservation today.

**LIMITED SPACE &
RESERVATION IS REQUIRED**

