

# THE SPORTSMAN

**Halter**  
WILDLIFE

SUMMER 2020

☆ Your source for all the latest Halter news since 1980 ☆

## NEW AND IMPROVED

### QUICKSHOTS



#### IMPORTANT REMINDER: CLUB SCHEDULE

Please remember that during the off-season, Halter is CLOSED on Mondays AND Tuesdays. Our hours are 8am to 5pm, Wednesday through Sunday.

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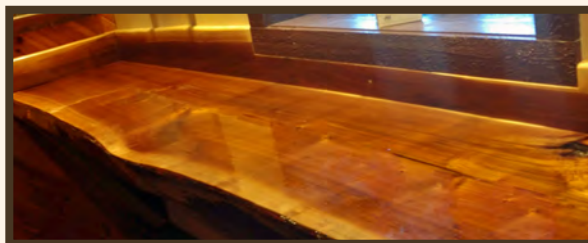
#### PLANTING IS UNDERWAY

The farming is essentially done and went well. There are a couple of wet spots that need to dry out before we can finish completely. We are hoping for a great crop and looking forward to an awesome hunting season.

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#### NEW GUN CLEANING TABLE

Through the donation of Sam Ruffalo's Black Walnut and the craftsmanship of Larry Leffingwell, the club now has a beautiful gun cleaning table located in the same area as the previous one. The club has stocked the area with rags, cleaning rods and gun oil to make cleaning your guns a breeze.



## New Roof is up & Pro Shop Coming Soon

We are pleased to announce the installation of the new roof was completed in June and that work is commencing on our new paved parking lot. This new parking lot will be much safer in the winter months as it will be easier to plow and salt, allowing for faster snow melt. It will be safer to walk on and will permanently address the drainage issue which is critical on a flood zone property.

Perhaps the most exciting news for the club is that renovations have begun on the shed north of the clubhouse, converting it into a Pro Shop for all of Halter's merchandise. We would like to thank Bob Parenti and his company Parenti & Raffaelli for the donation of millwork which will further enhance the store. The shop promises to provide a wide array of gear and other unique gifts for our club members and their guests.



## SAVE THE DATE

Saturday, October 3rd 2020  
11:00 am to 3:00 pm  
Raffles, Prizes and Pies!

405256

**GUN  
RAFFLE**

The winning ticket for this year's gun raffle belonged to John Schueneman. Now it's YOUR chance to win! The prize for next year's drawing will be a Beretta 686 Joel Etchen Special 20- 28 gauge combo straight English stock EELL upgraded wood. Stay tuned for more details on how to enter.

## STAFF SPOTLIGHT



**Christa Perry**  
Accounting

*There is no doubt the enjoyable experience at Halter not only comes from our 1300 acres of hunting property, beautifully updated lodge and outstanding food, it also comes from the long-term staff*

*at Halter. For that reason, we have decided by way of our newsletters to share a little bit about the individuals that make Halter the amazing experience it is for all of us. Our goal is to let you know a little bit about*

*those who are on the front lines that you see regularly and those who you may not see at all but have so much to do with the operation of the club and the great experience you have.*

I am married to my high school sweetheart, Dion, who also works at Halter. We have 2 children. "Little" Dion also works at Halter and Kayla just graduated from

high school this year. I am one of six children and my parents live in northern Wisconsin. I work in the office doing bookkeeping, accounts payable and receivable, and answering phones. I love to travel and spend time with my family and friends.

I enjoy all my coworkers and the feeling of them as my Halter family. I also love the

flexibility of being able to take time off.

*IF I WASN'T WORKING AT HALTER I WOULD BE...?*

Probably working in daycare. I worked in daycare for 18 years before I started at Halter.

YEARS AT HALTER

8

BEARS OR PACKERS

Definitely a Packers fan!  
Go Pack Go!

## SEASON OF SUCCESS

We had a great hunting season and that would not have been possible without our wonderful members coming out to hunt. For the most part, the conditions this last season were very good. The cover was a bit beat up early due to wet snow in October and November, but considering all our wet weather we had last summer, we are fortunate to have had good overall cover for most of the season.



Fishing, sporting clays, trap and gun ranges are all available this summer. With safety in mind, please call in advance to make reservations so we can continue to practice proper social distancing protocol in accordance with the mandate from the Governor of Wisconsin.





# HALTER

## FROM THE PAST

### Grinnell Burke Saves Halter

*In newsletters to follow, we plan on highlighting fun and interesting tidbits from the annals of Halter's history. Here is the story about how Grinnell Burke saved our club in 1980.*

As you may recall, in the spring of 1980 at the time the club closed for the season, there was serious doubt as to whether the then-managing partnership would be able to reopen the club in the fall. Thereafter, a group of club members met and contributed sufficient sums so as to enable John Burke to plant the land in cover crops for the ensuing season.

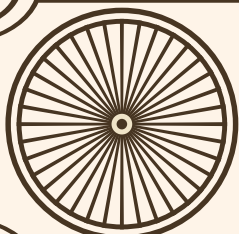
In the meantime, the Halter mortgage on the land was declared in default and a foreclosure action was commenced. This precipitated Kenosha Savings & Loan, who had a second mortgage on the property (but which was first in priority by virtue of a subordination agreement with Halter's), to likewise commence a foreclosure action. In the fall of 1980, when it appeared that the property would be lost by foreclosure, Grinnell Burke purchased Kenosha Savings & Loan's interest in the property and, after substantial litigation, including an appeal, received title to the property. During the foreclosure process, it was also necessary for Mr. Burke to purchase the Halter interest in the property so as to insure that he would receive good title to the premises at

the conclusion of the litigation.

Even when the status of the litigation was uncertain, it became apparent that there was a need for a vehicle within which the cost of ownership for the club could be spread among the members. A number of members made contributions, both to retire the Halter debt and to provide for operating expenses during critical periods. Various alternatives were considered in choosing an appropriate vehicle to retire the debt on the property, including the sale of equity memberships and obtaining charitable status from the Internal Revenue Service to entice tax-deductible contributions from members and non-members alike. Because of the social or fraternal nature of the club, it was impossible to obtain tax-exempt status for contribution purposes within the club's existing organizational structure. At the same time, the prospect of selling equity memberships had the potential of having severe adverse consequences in at least two areas: first, that there was much less certainty that the property would permanently remain as wetlands and, ultimately, as a hunt club; and secondly, that management of the club would

be unwieldy and could considerably contribute to the aforementioned adverse impact of dissolution of the club and sale of the property.

Because of the attractiveness of obtaining the status of a charitable organization under the Internal Revenue Code, it was determined that it would be advisable to create not one, but two separate organizations to hold title to the hunt club property. In November of 1983, the Des Plaines Wetlands Conservancy, Inc. was created with its own separate Articles of Incorporation, By-Laws and directors for the purpose of holding the vast majority of the land which currently comprises the hunt club property. In early February of 1984, the District Director of the Internal Revenue Service granted the Conservancy's application for recognition of exemption under §501(c)(3) of the Internal Revenue Code, which exemption makes the Conservancy a charitable organization. This paves the way for individuals, corporations or foundations to make tax-exempt contributions to the Conservancy, which monies can be used to retire the vast majority of the debt owed to the Halter's and to Grinnell Burke.



## KEEP THE WHEELS SPINNING

Please remember to pay your membership dues and building fund fees upon receipt. It is vital to know if memberships are being continued so that Halter can budget financially and offer openings to prospective members on the waiting list.

# HALTER'S REOPENING

... **PHASE II: SAFETY FIRST** ...

We are slowly allowing members into the lodge to use the restrooms. We are still social distancing. We do require that anyone who comes out to Halter to please call first. This is for your safety and ours. We are still limiting the number of members that are here at one time to keep everyone safe, so it is essential that you call first. We hope that all our members are doing well during this trying time of Covid-19. We will continue social distancing as long as necessary.



## MY MY MY! DON'T THEY GROW UP SO QUICKLY?

Halter's two baby eagles are no longer babies! They are healthy and strong and getting ready to fly! We hope they stay in the area so we can watch them grow and mature.



## BEEES & TREES

Al's new orchard is producing a record breaking yield this year. If you're lucky enough to be around when the fruit ripens, you'll be able to sample some delicious cherries, apples, pears and peaches. You may have noticed some new bee hives next to the orchard, this is the home of Keenan's Bee Farm and we're sure the honey will BEE even better this year!



## Pheasant Street Tacos

### Ingredients:

- 6 pheasant breasts, cut into thin strips
- ¼ tsp salt
- ¼ tsp ground coriander
- Pinch ground cumin
- Pinch cayenne pepper
- ¼ cup chopped fresh cilantro leaves
- 2 Tbsp olive oil
- 1/3 cup sour cream
- 2 Tbsp lime juice
- Pinch sugar
- 24 small corn tortillas
- ½ cup Cotija cheese
- ¾ cup pico de gallo or salsa
- 2 cups shredded lettuce
- 2 radishes julienned

1. In a bowl, combine pheasant with salt, coriander, cumin, cayenne pepper, cilantro and mix well. Heat oil in a large skillet over medium heat, add the pheasant mixture and cook, stirring often, until cooked through, about 4 minutes.
2. In a small bowl, whisk together sour cream, lime juice, and sugar.
3. Arrange warm tortillas, two stacked per serving, on a work surface. Top each with pheasant mixture, pico de gallo, shredded lettuce, cheese and radishes. Drizzle the sour cream mixture over each.

