

THE SPORTSMAN

HALTER WILDLIFE





HALTER SUMMER SEASON COMES TO AN END

Well, it has been a great summer for all of us here at Halter Wildlife. Between Corporate picnics, Family Reunions, Team Building, and fundraisers, we have had 30 events in total. Who thought that after the Hunting Season, the girls took off and drank margaritas poolside? (That is just on “Margarita Mondays” at Annie’s house).

And no, the guys don’t get to join in on Margarita Mondays. They were busy as can be working the fields for the upcoming 2026/2027 hunting season. Spring and Summer started great for this year’s planting season. Slow and steady, the fields were mowed, tilled, and planted. But then no rain. 20% of the fields had to be tilled and replanted. Now that the rain has come in late August, we have a couple of fields sitting in water. Don’t you worry, the fields will be ready by October!

While writing the last paragraph, I found myself cringing when typing 2027. How did this number come up so fast? 2027?? That reminds me, Al has been wanting me to take down some notes for him. One of them is celebrating Mr. James “Jim” Kellock’s 70 years of hunting at Halter Wildlife. Jim started hunting when he was 13 years old in 1955 with his father at Halter Wildlife (which in 1955, these hunting grounds were called “Pheasant Valley Hunting Club), and Jim has walked every inch of this property many, many times. Jim exemplifies a true sportsman and has been a tremendous member at Halter Wildlife. Jim has decided to pass his membership down to his son JT, and we are sure Jim will be up hunting around the dining room this coming season. We look forward to seeing him, always a gentleman and a great man.



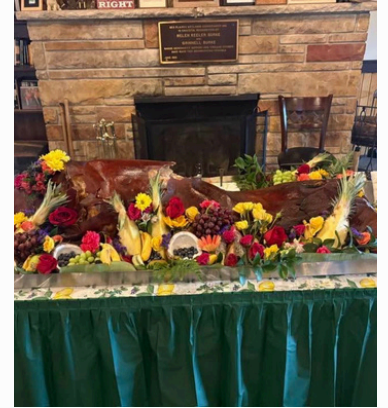
BRING YOUR GUNS TO OPENING DAY: SUNDAY, OCT. 4TH

In addition to our Opening Day BBQ and festivities (see next page for more information), we will have Roy, our trusted gunsmith, here to collect and tag all guns to get them fixed up for you.

Remember, a clean and freshly fixed gun can help its operator hit those birds!!!



DON'T MISS OUT: 2026/2027 OPENING DAY



The 2026/2027 hunting season opening day is Sunday, October 4th, 2026, from 11:00 AM - 4:00 PM. We have some fun heading your way on this day, so please call us and let us know that you are attending, so we have enough at our "Pig Roast." We also have additional offerings, including our lauded BBQ chicken, so come hungry!

This year, we are going beyond the incredible food, live music, and fishing. In addition to bringing in our gunsmith, Roy, we are bringing in some of our favorite local vendors around cigar rolling, hat branding, and baking.

GUN REPAIR

As mentioned on the first page, Roy, our trusted gunsmith, will be around to tag and collect all guns.

CUSTOM HEARING PROTECTION

Electronic Hearing Protection / Sound Gear Product Specialist Dr. Gina Sirchio-Lotus will be here to assist in custom sound protection needs.

CIGAR ROLLING WORKSHOP

We have a live cigar rolling by a professional Cuban-Trained Master Roller joining us from 12 PM - 2 PM. The tobacco used is grown and brought in from the Dominican Republic, Nicaragua, and Connecticut. All Tobacco is sourced from authentic Cuban seed, using pre-aged cured Tobacco leaves to ensure a smooth, flavorful smoking experience.

- Mild, Medium, and Full-Bodied Cigars
- Variety of Shapes
- Flavored Cigars available by request (popular with women guests)

LIVE MUSIC

Hell Yeah! Acoustic guitar and vocals to bluegrass tunes.

SOURDOUGH ORDERS

Last but not least, our personal sourdough bread maker, April, will be here with a variety of homemade sourdough loaves to sell and take orders.

CALL HALTER AT (262) 697-0070 TO RSVP!

HALTER 2026 DOG TRIALS: OCT. 3RD

Our sixth annual Dog Trial is on the calendar for Saturday, October 3rd, starting at 7:00 AM. Join us for another year of competition and put you and your dog to the test!

Rules:

- No electric collars
- Dogs must be on a leash until their run starts
- When the dog is finished with the run, they must be leashed and brought back to the vehicle

Scoring:

- 10 points will be given for each bird found
- 10 points for each retrieve
- 10 points for obedience
- 10 points for water work (water retrieval)

Congratulations to the 2024 dog trial winners:

- Flusher: Marc Lubkeman with Springer Spaniel "Cooper"
- Pointer: Bruce Dentice with English Pointer "Rocket"

CALL HALTER AT (262) 697-0070 TO REGISTER!



RECIPES WANTED FOR HALTER COOKBOOK

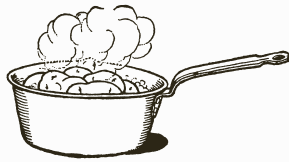
We are hoping to print a cookbook this year with all your favorite recipes. We would like to collect a couple of dozen more before we go to print, so don't forget; if you have not yet emailed or handed in a favorite recipe, please do so. Our vision is to have a stack of fresh Member-Made Cookbooks ready for next year's opening day for everyone to enjoy.

All proceeds from cookbook sales will go directly to the DWC Fund for the Future, supporting the long-term vitality of our club. So far, we've gathered 26 delicious recipes, and we're just getting started.

Send your recipe to: hunting@halterwildlife.com

ARE YOU GETTING OUR EMAILS?

All members should have received an eblast on Tuesday, August 25th, for this year's Dog Trail. If you did not, please e-mail deb@halterwildlife.com, and we will correct the emails on file.



FROM DEB'S KITCHEN

Pickled Brined Fried Pheasant Tenders

This dish is a favorite of one of our members' daughters, who is expecting a baby girl this fall. This is not a weird pregnancy dish, they are impossible to resist!

Ingredients

- 1 cup dill pickle juice (the leftover brine from a pickle jar)
- 1 egg
- 1 pound pheasant tenders, trimmed
- 1 cup all-purpose flour
- 2 Tablespoons cornstarch
- 2 teaspoons baking powder
- 1 teaspoon garlic powder
- 1 teaspoon smoked paprika
- 1 teaspoon ground rosemary
- 1 teaspoon kosher salt
- ½ teaspoon black pepper
- 6 cups vegetable or canola oil

Cooking Instructions

- Gather all of your ingredients.
- Whisk together pickle juice and 1 egg in a medium bowl. Add pheasant tenders to the pickle juice mixture. Cover and chill at least 1 hour or up to 8 hours.
- In a large bowl, whisk together the flour, cornstarch, baking powder, garlic powder, smoked paprika, rosemary, ½ teaspoon of the salt, and ¼ teaspoon of the black pepper.
- Set a wire rack on a rimmed baking sheet. Remove half of the pheasant tenders from the pickle marinade, add to the flour mixture, and toss to coat, pressing to adhere. Transfer breaded pheasant tenders to a wire rack. Repeat with the remaining pheasant and the remaining flour mixture. Refrigerate for 30 minutes or up to 2 hours. The pheasant tenders need to chill in the refrigerator for at least 30 minutes after coating. This cooling time will help the layers of breading ingredients solidify and adhere to the meat better after the pheasant cooks.
- Line a large plate with a few paper towels. Add the oil to a large Dutch oven until it measures about 1 ½ inches deep. Heat oil over medium-high heat until it reaches 350 degrees F.
- Add half of the breaded pheasant tenders to the hot oil and fry for about 2 minutes until a golden rim appears around the edges, before you turn them over to the other side to fry for another 2 minutes until deep golden brown.
- Transfer fried pheasant to the paper towel-lined plate. Return the oil to 350 degrees F and repeat the process with the remaining half of the pheasant. Sprinkle with the remaining salt and black pepper. Serve with your favorite dipping sauce.

Recipe from Wild Game & Fish

HALTER-HOURS OF OPERATION

Below you will see the hours at Halter Wildlife. Please note that you must call the club at 262-697-0070 to get on the schedule so we can accommodate you appropriately.

CLUB SCHEDULE

Hours of Operation October through March

- Mondays – CLOSED
- Tuesday – Friday – 7:30 am to 5:00 pm
- Saturday and Sunday – 7:00 am to 5:00 pm
- All shooting will cease at dusk.

Restaurant hours weekday: breakfast by reservation only, lunch served from 11:00 am to 2:00 pm.

Restaurant hours weekend: breakfast served 7:30 am to 11:00 am, Lunch served from 11:00 am to 2:00 pm

HOLIDAY SCHEDULE

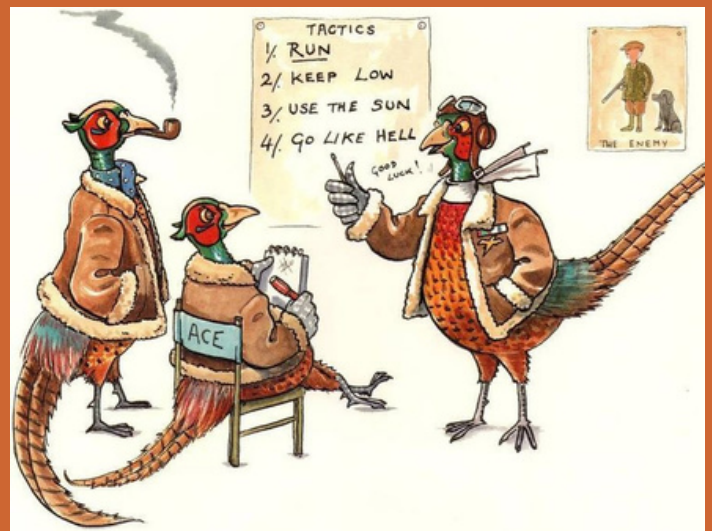
Thanksgiving Day- 7:30 a.m. until 12:00 p.m., by reservation only. The kitchen is closed. Coffee and rolls will be available.

Christmas Eve- 7:30 am until 1:00 p.m.

Christmas Day-CLOSED

New Year's Eve-7:30 am until 1:00 p.m.

New Year's Day-CLOSED



"Open Season" by Bryn Parry

THE SPORTSMAN

COWBOY SHOOTOUT 2026 HIGHLIGHT



Flatter
WILDLIFE