

# THE SPORTSMAN

HALTER WILDLIFE



**Halter**  
WILDLIFE





## HALTER SUMMER SEASON COMES TO AN END

Well, we have all heard from a wise man once or twice in our lifetime. The most common advice is the saying, "The older we get, the faster life goes." Boy, is that the truth. We are ending another great summer at Halter Wildlife and getting geared up for the upcoming 2024/2025 hunting season. WOW!

Since the end of the season, we have had 18 events. Corporate picnics, sporting clay fundraisers, family reunions, and even bringing in chiefs to do some incredible meat smoking for an event. It has been a blast. Oh, but we are not done. We still have 7 more events on the books in the upcoming months before our Hunting season kicks off.

## HALTER 2024 DOG TRIALS

Coming October 5th, 2024



Our fourth annual Dog Trial is on the calendar for Saturday, October 5th

### Rules:

- No electric collars
- Dogs must be on a leash until their run starts
- When the dog is finished with the run after 20 minutes, 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)

### Shoutout to our 2023 dog trial winners:

Pointer's 1st place went to "Jaeger" Gorge Wolf (owner) and Kevin Price (handler)

Retriever's 1st place went to "Cooper" (owner and handler) Mark Lubkeman

Congratulations gentlemen. We want to applaud all participants and say that they all had fun.

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





# MARK YOUR CALENDARS: 2024/2025 OPENING DAY

The 2024/2025 hunting season opening day is Sunday, October 6th, 2024.

All members and their families are invited to Halter's annual opening day picnic. Plan on coming to this event hungry and ready to mingle with exciting and new members of your club. The day will begin at 11:00 am. Doors will close at 5:00 pm.



**RSVP BY OCT. 1ST BY PHONE ONLY AT (262) 697-0070**

## PLANTING SEASON UPDATE FROM AL BENSON

Planting conditions in June were very good. 95% of the crops were put in in June. Heavy rains in late June and early July gave us some flooding issues, but we are doing OK. 5% of the fields were too wet to plant; we are working on that now. Hopefully, after a couple more days of dry weather, we will have them all planted and will get some cover in the lower fields. As always, I am optimistic and expect excellent hunting conditions, and I look forward to another great hunting season.



# COWBOY SHOOTOUT 2024

## For The Des Plaines Wetlands Conservancy (DWC) Fund the Future Fundraising Campaign

On Sunday, May 17, 2024, Des Plaines Wetlands Conservancy hosted its 2nd annual Cowboy Shootout to help benefit the DWC funding the future campaign.

Thank you to all who participated and donated. We are one step closer to supporting DWC's mission to conserve, protect, and acquire significant undeveloped lands adjacent to the Des Plaines River, and its tributaries.



## LET'S TALK BOURBON & WHISKEY

We had a lot of fun and an incredible turnout with our custom Bourbon during the 2023/2024 hunting season.

We did not create one for this upcoming season. That said, I would like to hear from some of you, our members, if they have any ideas to customize another liquor for the 2025/2026 hunting season.

Setting up, inviting, and planning for a tasting takes time. So, let's put our heads together and think about what would be fun to create.

Feel free to share with me at [deb@halterwildlife.com](mailto:deb@halterwildlife.com)



## FROM DEB'S KITCHEN

### Chukar Parmesan

One of my favorite go-to dishes for chukar is this simple Parmesan recipe. Crispy, zesty and cheesy, this dish can be served with spaghetti, creamy polenta or vegetables.

### Ingredients

8 chukar breasts  
3/4 cup plain breadcrumbs  
1/4 cup grated parmesan cheese  
1/2 cup shaved parmesan cheese  
kosher salt  
black pepper, freshly ground  
1 tsp dried oregano  
1 tsp dried basil  
1 tsp granulated garlic  
1 egg  
1 tbsp water  
1/2 cup canola oil  
24 oz marinara sauce

### Notes:

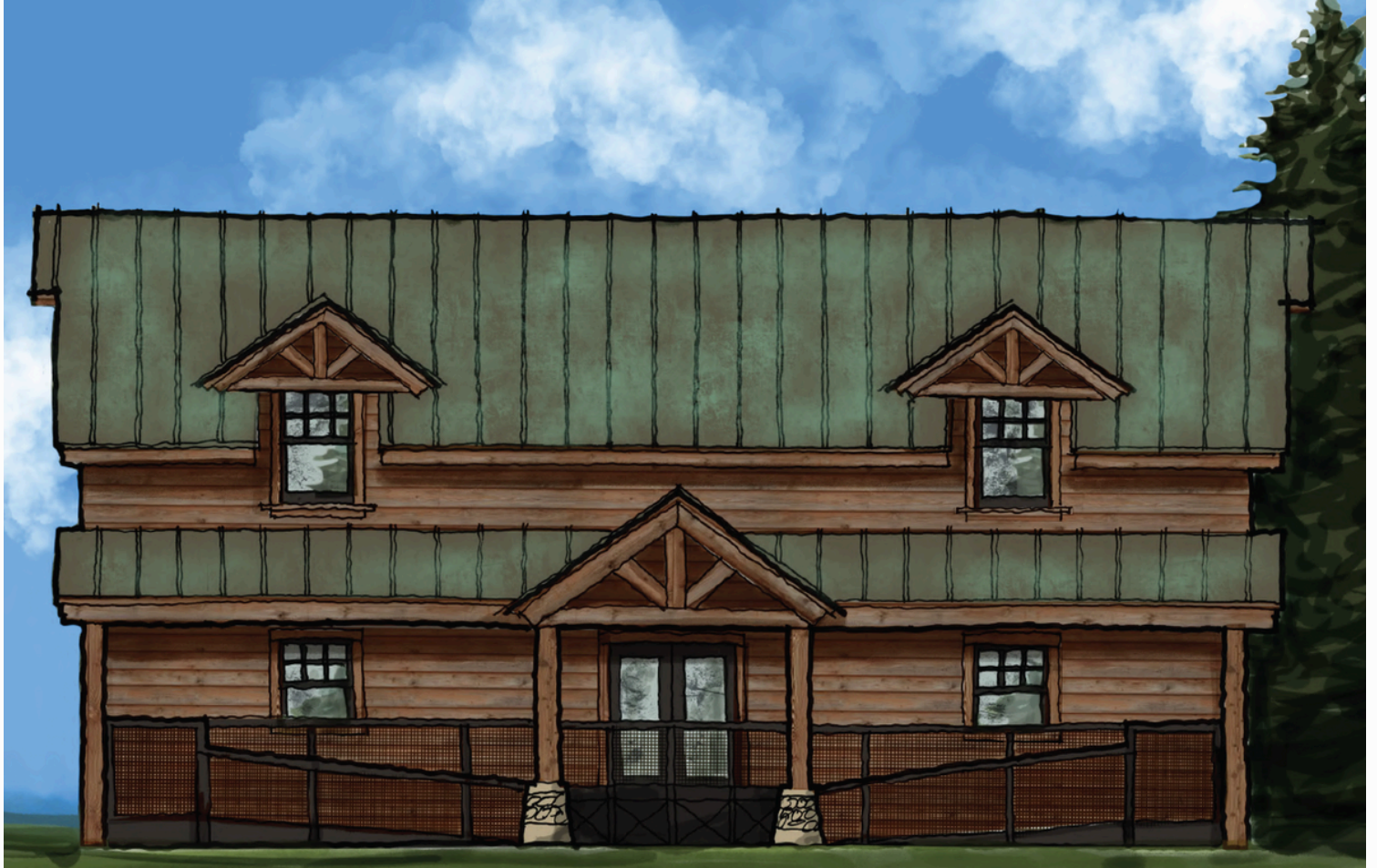
Add a few red pepper flakes with every bite if you like a little added heat. - Enjoy!

### Cooking Instructions

1. Remove the breasts, wash them under cold water, and dry them with a paper towel. On a clean surface, gently pound each breast on both sides with a meat mallet. Season the breasts with a pinch of salt and pepper and set aside.
2. Combine the breadcrumbs, grated parmesan cheese, oregano, basil, and garlic powder in a bowl. In a separate bowl, whisk the egg and water together.
3. Heat a large skillet over medium heat and add the oil. Dip each breast in the egg wash and firmly press both sides into the breadcrumbs. Carefully place the breasts in the oil and cook until golden brown, about 3-4 minutes per side. You may need to do this in batches. Set aside when done.
4. Drain the oil and wipe the skillet clean. Heat the skillet over low heat and add the marinara sauce. Carefully set the breaded chukar breasts into the sauce and garnish each with shaved parmesan cheese. Continue to cook for 15 minutes over low heat until done.
5. Serve with a side of vegetables or pasta.



# HALTER WILDLIFE MEN'S AND WOMEN'S LOCKER ROOM UPDATE



In an effort to provide an update on our continuing due diligence for a new locker room facility we wanted to share the following:

Over the summer, our architect completed the site plan and issued for bid drawings.

In June, the request for proposal went out to three contractors and we have received three comprehensive competitive bids that have been scoped and are currently under consideration.

During our August board meeting, the proposals were reviewed and discussed in detail with our architect and they will be further addressed this fall as we continue with other exercises associated with the pricing.

We wanted to confirm that no final decision has been made, but we are happy to report that we have made considerable headway in determining the costs associated with the project both the relocation of the storage garage and the building itself.

Finally, we have made inroads on potential member donations for the project that would ultimately reduce the overall costs.

More to come this fall.

