

THE SPORTSMAN

HALTER WILDLIFE



Halter
WILDLIFE



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Halter Wildlife Newsletter



HAPPY NEW YEAR FROM YOUR FRIENDS AT HALTER

From all of us to all of you, Happy Holidays and Happy New Year. We hope you had a great holiday season with family and friends. Thank you again for participating in Halter's Holiday Fund. It was another great year, and we would like to send out a big thank you.

If you haven't been hunting this year, you better grab those boots and that shotgun. The birds are flying, and the kitchen is rocking and rolling. Please don't let the hunting season end without stopping out.



LET'S TALK GUNS: 2025 GUN RAFFLE

"We have a be-ute, Clark, just a be-ute."
This year, we are raffling a Beretta 486 28ga 28" bbl shotgun. The winner will be drawn on the last day of the hunting season, Sunday, March 31, 2025.



HALTER 2024 DOG TRIAL: CONGRATS WINNERS

During Opening Weekend, we had our fourth annual Halter Dog Trial. Great work to all our competitors, both hunter and canine! The winners of the 2024 Dog Trial are:

Pointers:

- 1st Michael N. BenBen with German Shorthair Pointer "Reggie"
- 2nd Bruce Dentice with English Pointer "Rocket"
- 3rd George Wolf with Brittney Spaniel "Jaeger"

Flushers:

- 1st Eric Nixon with Boykin Spaniel "Atlas"
- 2nd Marc Lubkeman with Springer Spaniel "Cooper"
- 3rd Mike Adelman with Yellow Lab "Haley"

COWBOY SHOOTOUT 2025

Coming May 17th, 2025: For The Des Plaines Wetlands Conservancy (DWC) Fund the Future Campaign

On **Saturday, May 17, 2025**, Des Plaines Wetlands Conservancy (DWC) is partnering up with the Cowboy Shootout for a third year.

Be sure to look out for updates regarding the event, sponsorships, tickets and more! Funds raised will support the DWC's Funding the Future campaign to ensure that land and natural areas surrounding Halter Wildlife remain wild, pristine environments for generations to come. To learn more, visit www.dwccowboyshootout.com or email Sean Wilson, swilson@widwc.org.



PROPOSED NEW LOCKER ROOM APPROVED BY MEMBER MAJORITY

On November 13th, 2024, Halter Wildlife sent out an advanced notification letter in the mail announcing that the Halter Wildlife Board was set to move forward with plans for a new locker room. The facility for both men and women also features a Gun Safe room and a Board room, amongst other amenities.

The letter stated that, while the President and the Board, per the bylaws, could move forward with the project and the necessary assessment to do so, the Board felt compelled to hear from the members. On November 22nd, the Board sent out an electronic survey to the Membership with ample time for all to respond with their vote and share any opinions.

The result of the survey indicated a near 2 to 1 vote, in favor of support of the Locker Room and Assessment. As of the publishing of this newsletter, the Board has then voted unanimously to approve the project and move forward with construction beginning March 31st of this year.

More information regarding the assessment and payment options will be issued in the coming months. Our aim is to substantially complete the project mid-fall of 2025.



HALTER PRIVATE EVENTS

Outside of hunting here at Halter this year, we have hosted over six events—private dinners after a full day of hunting and a couple of Corporate Holiday Parties.

While discussing dinners and corporate parties, we would like to remind anyone thinking about a fun summer event to call us soon for information. Our calendar is filling up fast. We hold summer events for as many as 150 to 800 people.



FROM DEB'S KITCHEN

Pheasant Florentine

This pan seared pheasant breast doused in a delicious spinach and garlic cream sauce is one of our new favorite 30-minute meals.

- 6 pheasant breasts (from 3 birds)
- 1/4 teaspoon black pepper
- 1/4 teaspoon garlic powder
- 1/2 cup all-purpose flour for dredging
- 1 tablespoon olive oil
- 3 tablespoons butter, divided
- 2 tablespoons minced garlic
- 1/2 cup chicken broth
- 1/4 teaspoon Herbes de Provence
- 1 1/2 cups heavy whipping cream
- 1/4 cup freshly grated parmesan cheese
- 4 cups fresh baby spinach

Cooking Instructions

- Dissolve 2 tablespoons of salt in 1 quart of water in a container large enough to hold the brine and the pheasant breasts.
- Place the pheasant breasts on a cutting board and go over each with a Jaccard meat tenderizer. Then place the pheasant breasts in a brine for 30 minutes or up to 1 hour.
- Remove the pheasant from the brine, pat dry with a paper towel. Season both sides of each brined pheasant breast with pepper and garlic powder. Coat the pheasant in flour on all sides.
- Add the oil and 1 tablespoon of the butter to a large skillet over medium-high heat. Cook the pheasant for 2 minutes per side until golden and the internal temperature reaches 160 degrees F. This temperature will continue to rise after removing the pheasant from the heat, ideally to a temperature of about 165°.
- Take the skillet off the heat and transfer the cooked pheasant breasts to a plate.
- Return the skillet to the heat and add the remaining 2 tablespoons of butter and the minced garlic. Let it cook for about 1 minute.
- Add the chicken broth and Herbes de Provence to the skillet. Let it cook over medium heat for 3 minutes until slightly reduced.
- Reduce heat to low, stir in heavy cream, and simmer until thickened about 3 minutes. Once thickened, stir in Parmesan cheese.
- Add baby spinach into the sauce and cook 2 minutes, just until wilted.
- Add cooked pheasant breasts back to the skillet and warm through to soak up the sauce.



HALTER SAFETY UPDATE

Safety is essential to all of us here at Halter. That is why I am sharing that we just renewed our CPR certification. Rest assured, if someone in our building's dining room or fields needs help with choking or a splint, is wounded, or feels their chest is heavy, you are with employees and Guides who have been trained to assist you.



WANTED: YOUR FAVORITE RECIPES!

Halter is assembling a cookbook from all our members in an effort to share great recipes for game and fabulous desserts. We would like to produce a book filled with these recipes and the proceeds will go to the Des Plaines Wetlands Conservancy's Fund the Future Campaign. To send us your favorite recipes or any questions you have, please email hunting@halterwildlife.com with the subject line, "Halter Recipes."

HALTER EMPLOYEE SPOTLIGHT: WILL SOENS



ABOUT WILL SOENS

WILL IS A JACK-OF-ALL-TRADES AND DOES JUST ABOUT EVERYTHING HERE AT HALTER WILDLIFE. WILL HELPS REPAIR AND MAINTAIN THE INS AND OUTS OF BUILDINGS THAT MAKE UP HALTER WILDLIFE.

Tell us a little about your family.

I was born and raised on a 40 acre farm in Bristol, WI. I currently live in Burlington, WI with my beautiful wife of five years, Aimee, and our golden retriever, Obi.

How long have you worked at Halter Wildlife?

I started working for Halter when I was 16 years old, July 1st 2006. I found the job posted with a one line advertisement in the Kenosha Newspaper. It read nothing about a hunting club, only about cutting grass and to call "John". So I did.

What do you do at Halter Wildlife?

What don't I do at Halter?

There is nothing on this property that I haven't touched, including the boss' daughter, whom I ended up marrying in 2020. I have been blessed with learning how to work with my hands from my Dad, and I use those hands to build, repair, paint, and maintain the ins and outs of the buildings and surrounding properties that make up Halter Wildlife.

What do you love most about your job and Halter Wildlife?

I love and enjoy the opportunity to

work outside. I take pride in working with the guides and members. One of my favorite things to do during my day is look around and know that I helped make Halter better.

Best AI Story

My best "AI Story" isn't so much a story but more of an observation. Since AI became manager, he has made it more enjoyable and better for employees. But I'm most happy he has us using a hydraulic wood splitter now instead of a wedge and sledge hammer. But I'm still just his 'borrowed mule'.

What are your hobbies?

When I'm not working, I enjoy going to the U.P. in Michigan and living my best "Yooper" life with my family. We enjoy the great outdoors, the fresh Michigan air and enjoy the peace and quiet. I also enjoy hunting, trapping, exploring and woodworking.

If you were not at Halter Wildlife, what would you be doing?

If I wasn't at Halter, I'd most likely be living in the Upper Peninsula being a logger or heavy machine operator.