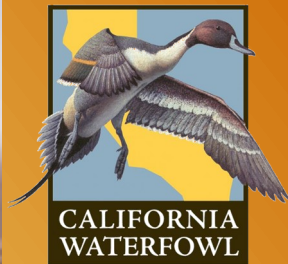


Spring Tales Newsletter Thanksgiving Feast



Written by
Jenna
Gutierrez,
Intern,
Sierra College

Cc: facenama.com/ariana

Over 12.5 million people over 16 years old hunt for their food annually.



CC: Christy Bormann/wideopenspaces.com

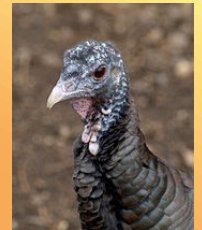
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- More than 38 million Americans hunt and fish.
- Sportsmen and women contribute nearly \$8 million a day to support wildlife and wildlife agencies.
- An average hunter spends \$2,484 every year on the sport.
- Wild turkey in the U.S. now number close to 7 million total birds.
- 89% of wild turkeys live in the U.S
- The most challenging subspecies of turkeys to harvest is the Goulds turkey



CC: Wikipedia/wildturkey



CC: tractorsupply.org/turkey

Which Turkey...

....does your family cook for Thanksgiving?

If you don't know, you can ask your parents or the place you get your turkey from if store bought.

Broad-breasted white turkey



CC: Crackle hatchery

Bronze turkey



CC: CaspianCaviar.co

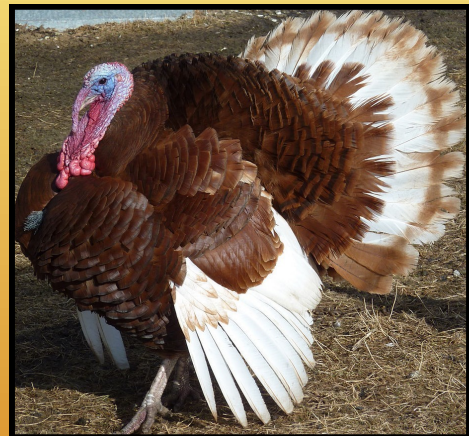
FUN FACT: DID YOU KNOW TURKEYS WERE BROUGHT OVER FROM EUROPE FOR AS A FOOD SOURCE?

Black turkey



CC: 7daydietwordpress.com

Bourbon red turkey



CC on Google/
Bourbon res turkey

FUN FACT:
DID YOU KNOW THERE ARE
SIX TYPES OF WILD TURKEY?

Color Me Thanksgiving Recipe

Pheasant Stew



Ingredients:

1 cup of onion, diced (can use cut ends of onion – throw no parts away)

1 cup celery, diced

1 cup carrots, diced

2-3 garlic cloves minced

Bay Leaf

Fresh herbs (rosemary is my go-to)

1/2 cup butter

1 cup carrot, peeled and diced

1 cup celery, diced

1/2 cup flour

5 cups pheasant or chicken stock

2 cups mushrooms, thinly sliced

2 cups whole milk (optional, if omitted, add 2 cups stock)

1 cup cooked wild rice

2 cups cooked pheasant, shredded

Salt and pepper to taste



Directions:

Brown the pheasant legs and thighs in a large, lightly-oiled, heavy-duty, oven-safe stock pot. Add diced onion, celery and carrot. Brown until the onions are translucent. Remove the legs. Add 1 inch of water and stir to deglaze stuck bits in the pot. Return the browned pheasant, cover and place in a 325-degree oven, ensuring there is always 1 inch of liquid in the pot. After 3 hours, test for doneness. Meat will fall off bones when done. Cool the meat. Return picked legs and thigh bones to the braising pot. Add additional celery, carrots, onions along with garlic cloves, bay leaves and fresh herbs. Cover the contents of the pot with cold water, bring to a low-boil, reduce heat to low and simmer, uncovered for several hours. Strain liquid through colander lined with cheesecloth to clarify the liquid. Melt half the butter in a large pot over medium heat. Add next ingredients from list above and cook until onions are translucent. Add butter. When melted, sprinkle flour over the vegetables and stir often for three minutes. Stir in 1/2 cup pheasant stock and continue stirring until smooth. Add remaining stock, a little at a time, while stirring. Add mushrooms and milk (if you want it a little creamy), bring to a boil, and simmer for 10 minutes. Stir in rice and shredded pheasant. Season to taste with salt and pepper.

Upland Birds: Most Hunted!

Name and number below the upland bird images here from most hunted (#1) to least hunted (#6)



Answers: Left to Right: Grouse #1, Turkey #3, Snipe #6, Quail #2, Partridge #7, Dove #1, Pheasant #4

For more information on our education programs or to get involved, contact Molly Maupin, Education Coordinator at (916) 648-1406 Ext. 121 or mmaupin@calwaterfowl.org

For more information and our calendar of events go to www.calwaterfowl.org