

# Fall Hunting Guide 2023

## “Over 100 Years of Pheasant Hunting”



# 2023 Hunting Guide

## *The First Official Pheasant Release In South Dakota Happened North of Redfield In 1908*

Redfield's claim as the "Pheasant Capital of the World" dates back to 1908. The first successful stocking of pheasants in South Dakota took place in June, 1908 when H.P. Packard, J. Schalkle and H.A. Hagmann secured three pairs of pheasants from Grants Pass, Oregon. L.J. Howard, who at the time was the Spink

County Clerk of Courts, went with the three men to Hagmann's Grove, just north of Redfield, to release the birds. The number of pheasants grew steadily over the years and the state game department purchased 48 pairs of birds with privately subscribed funds and released them near Redfield.

Eleven years later, Redfield

hosted the first pheasant season--a one-day (open season on cock pheasants) affair on which each person holding a small game license was permitted to kill two cock pheasants. 1,000 hunters shot 200 birds. Today, this region is a well-performing and often underrated pheasant destination.

## *Hunting Lodges and Guides in the Spink County Area*

### **Olsens Pheasant Phun**

Where: 18526 398th Avenue  
Hitchcock, SD  
Phone: (605) 266-2848

### **Coteau View Hunts**

Where: 40746 144th Street  
Conde, SD  
Phone: (605) 395-7788

### **R&L Lodge-N-Inn**

Where: 415 Main Street  
Redfield, SD  
Phone: (605) 460-2158  
Or (605) 460-2151

### **Jim River Ranch**

Where: 17011 390th Avenue  
Redfield, SD  
Phone: (605) 765-8494

### **Gray Ghost LLC. Pheasant Hunts**

Where: 18298 268th Avenue  
Tulare, SD  
Phone: (605) 450-1876

### **Edelweiss Inn**

Where: 515 East 16th Avenue  
Redfield, SD  
Phone: (605) 499-8026

### **Roostertail Hunts**

Where: 113 1st Street  
Mellette, SD  
Phone: (605) 290-3223

### **LLC. Pheasant Hunts**

Where: 18298 268th Avenue  
Tulare, SD  
Phone: (605) 450-1876

### **Calvert Creek**

Where: 37724 165th Street  
Athol, SD  
Phone: (605) 460-0017

### **Dakota Pheasant Guide**

Where: 16 2nd Ave  
Mellette, SD  
Phone: (605) 887-3451

### **RZ Hunting Lodge**

Where: 37192 167th Street  
Zell, SD  
Phone: (605) 380-8188

### **The Cowboy Inn**

Where: 38366 US Hwy. 212  
Redfield, SD  
Phone: (605) 450-8210

### **Northern Plains Outfitters**

Where: 16429 Front Street  
Athol, SD  
Phone: (605) 380-9971

### **Wise Rooster Inn**

Where: 37962 164th St.  
Athol, SD  
Phone: (605) 472-3708



**Appel's Quick Stop**  
23 W 7th Ave, Redfield, SD • (605) 472-2626



**Appel Oil**  
833 W 3rd St, Redfield, SD • (605) 472-0136

## James Valley Company

### Big John's Ol' West BBQ & Dippin' Sauce

#### Doggy Pops

- Peanut Butter
- Bacon

#### Scents

- Deer
- Elk & Moose
- Bear
- Cover Scents





**38853 SD-20, Mellette, SD**  
**(605) 887-3125**

# Area Events

## *Redfield Area Events*

**Thursday, October 19th**

Box Lunch

11 am – 1 pm

CNW Historic RR Depot

715 W 3rd Street

**Friday, October 20th**

DJ Doctor

9 pm – 1 am

Roosters

424 N Main Street

**Saturday, October 21st**

Prime Rib Supper

5:30 – 9:00 pm

Knights of Columbus Hall

902 W Commercial Lane

**Sunday, October 22nd**

Masonic Pancake Feed

8 am – 1 pm

American Legion

Main Street

**November, 4th and 5th**

Annual Gun Show

Saturday 9 am – 5 pm

Sunday 9 am – 2 pm

Redfield Armory



## *Ashton Area Events*

**Sunday, October 22nd**

Ashton Steak Feed & Gun Raffle

5:00 – 8:30 pm

Ashton Community Hall

Main Street

**Saturday, October 28th**

Halloween Festival

10 am – 12 pm

Ashton Community Hall

Main Street

## Pheasant City Laundromat



**Hours:**

6am to Midnight

**Open 7 days  
a week**

Featuring 11  
Washers &  
8 Dryers!

**717 South Main  
Redfield**

## *Season Dates License Types*

### **PHEASANT**

Youth Only: September 30 - October 8

Resident Only: October 14 - 16

Traditional: October 21 - January 31

### **QUAIL**

October 21 - January 7

### **PRAIRIE GROUSE**

September 16 - January 7

### **PARTRIDGE**

September 16 - January 7

We are open year 'round  
serving the full Dairy Queen  
menus, snacks and all the  
famous DQ specials including  
frozen cakes for all occasions.



**REDFIELD DAIRY QUEEN**

820 W. 3rd St.

Redfield, SD 472-1426



# 2023 Hunting Guide

## Local Bars & Eating Establishments

### REDFIELD, SD

Roosters  
424 N Main St  
(605) 302-0200

Starters Lanes &  
Sports Lounge  
723 S Main St  
(605) 472-1928

Chrystals Bar  
1202 W 3rd St  
(605) 472-1346

American Legion  
612 N Main St  
(605) 472-3428

Leo's Good Food  
602 N Main St  
605-472-3540

Dairy Queen  
820 W 3rd St  
(605) 472-1426

Subway  
827 W 4th St, Ste 1  
605 472-0101

LaCabana Mexican  
Restaurant  
810 W 4th St  
(605) 472-0233

Grayson's Corral  
608 Main St, Redfield,  
SD  
(605) 468-9906

ASHTON, SD  
Ray's Bar  
5 W Main Street  
Ashton, SD  
605 450-8672

### TULARE, SD

Backroom Bar  
116 Main Street Tulare,  
SD  
605 596-4100

### MELLETTTE, SD

Flinners Bar & Grill  
102 W Main St,  
Mellette, 57461  
605-887-3050

### NORTHVILLE, SD

Sport Spot Bar & Grill  
306 W Elm St  
(605) 887-3516

### BRENTFORD, SD

Brentford Bar-  
Brentford Development  
Association  
206 S Main Street

### CHELSEA, SD

Chelsea Bar & Grill  
2002 N Main Street  
605 887-3788

### DOLAND, SD

Bottoms Up Bar &  
Grill  
207 Humphrey Drive  
605 635-6135

**"The mill wheel  
turns, it turns  
forever,  
though what  
is uppermost  
remains not so."**  
— Bertolt  
Brecht

## Local Veterinarian Clinics

### ANIMAL HEALTH CENTER

912 E 7th Ave.  
Redfield, SD  
605 472-2423

### PRAIRIE VIEW VETERINARY CLINIC

1120 E 7th Ave.  
Redfield, SD  
605 472-1140



## Leo's Good Food

Full Service Restaurant  
and Coffee Shop

60 years on Redfield's  
Main Street

### Featuring:

- Family Dining • Catering

OPEN DAILY 5:30 am to 8 pm  
Sundays until 1:30 pm

602 North Main • Redfield, SD  
605-472-3540

## PRIME RIB SUPPER

Saturday, October 21st  
5:30 - 9:00 pm

Knights of Columbus Hall  
902 W Commercial Lane,  
Redfield, SD

**\$30 per plate**

\* served with a baked potato, lettuce salad,  
French bread and dessert

### Cash Bar

Take - Out & Delivery Orders Available

For more information or for deliveries

call Maryiln  
605-460-0564



## Chelsea Bar

Come enjoy a delicious  
plate of prime rib!

Serving  
Friday and Saturday  
from 5 pm - 10 pm

2002 N Main St.  
Chelsea  
887-3788



# 2023 Hunting Guide

The 2023 pheasant hunting season is almost here! Like a large part of the Midwest, South Dakota had a winter to remember. The good news is, spring and summer rains across much of the state set the stage for ideal nesting and brood rearing habitat for pheasant production. Following strong pheasant numbers in 2022, which saw our highest harvest in five years, pheasant hunters can look forward to experiencing another year of hunting like nowhere else in the country.

## HABITAT CONDITIONS

Ideal spring weather has produced impressive habitat across most of the pheasant belt. Under these ideal conditions, our models indicate nest success and brood survival should be strong. Due to timely summer rain, hunters can expect to find great hunting cover this fall. These factors lead us to believe that another great South Dakota hunting season is just around the corner.

## PHEASANT HUNTING FORECAST

Pheasant population conversations start and end with good quality habitat. While Old Man Winter had a long stay here, quality habitat on the ground helped improve pheasant survival in many areas. Even with last year's good hunting conditions, we are in

an even better spot habitat-wise, and reports of large size broods are common. Conditions are excellent in western, central, and northeast South Dakota. Hunters may see some CRP open to emergency haying and grazing in limited counties in Southeast South Dakota, but overall, the available habitat left standing is in great shape.

## PRAIRIE GROUSE HUNTING FORECAST

The 2023 prairie grouse season is expected to be better than 2022. Abnormally dry conditions were alleviated by snowmelt and timely rainfall in early to mid-spring in much of western South Dakota. The majority of central and western South Dakota has recovered from drought and grassland habitat conditions look wonderful. Although the lingering cooler spring temperatures and snowpack from the winter may have delayed nesting efforts in some areas, we expect the current grassland conditions to contribute to quality hunting cover and great prairie grouse production, resulting in increased hunter success.

## HABITAT AND ACCESS

Pheasant populations, along with all wildlife populations, respond positively to abundant habitat, especially perennial grass habitat. Establishing more habitat and providing additional acres of public

hunting access is the number one priority for GFP. We are working hard with landowners through programs and initiatives, at both the state and federal level, to provide pheasant habitat and hunting access. Among the highest priorities are enrolling the James River Watershed Conservation Reserve Program (CREP) to the fully allocated 100,000 acres and enrolling 25,000 in a new Big Sioux Watershed CREP.

## WHERE TO HUNT

Great hunting land means great pheasant hunting. South Dakota has incredible amounts of quality public land across the landscape, with plenty in the primary pheasant range. Pick up a copy of the 2023 Public Hunting Atlas or visit our website at [gfp.sd.gov/hunting-areas](http://gfp.sd.gov/hunting-areas) to begin planning your fall hunting trip

## BLAST AND CAST IN ONE TRIP

After trekking through the grasslands chasing roosters, relax your legs and spend some time fishing on any of South Dakota's great water bodies. There are not many places where you can experience world-class hunting and fishing in one trip. Find great walleye fishing on rocky shorelines along the Missouri River and in Northeast South Dakota.

## TULARE COUNTRY MEATS



**HAMBURGER, STEAK, AND JERKEY  
AVAILABLE TO PURCHASE.**

### 2 CONVENIENT LOCATIONS

105 US HWY 281 • TULARE, SD • 596-4280  
630 21ST ST SW • HURON, SD • 554-3005

## Steak Feed!!

Ashton Community Hall

**Sunday, Oct. 22nd  
5:00-8:30pm**

### Steak Meal -

includes potato, salad bar, garlic toast - \$25

### Hamburger Steak Meal -

includes potato, salad bar, garlic toast - \$15

### Salad Bar only - \$10

**Kids Meal - hot dog, chips, dessert - \$5**

### Gun Raffle

Browning Silver Field 126A  
28" barrel - Max 5 - 3.5"

Take out available.  
Call 460-1377



# Recipes

## Braised Lemon Pheasant

### DIRECTIONS

1. Season pheasant with salt and pepper. Dredge in flour, and shake off excess.
2. Melt butter in a large, heavy skillet or Dutch oven over medium-high heat. Sear pheasant pieces until well browned. Stir in garlic, and cook for a few seconds until fragrant. Pour in lemon juice, beef broth, and water. Bring to a boil, then reduce heat to medium-low, cover, and simmer until the pheasant is tender, about 1 hour.



## Dorm Room Pheasant

Prep Time: 10 mins  
 Cook Time: 8 hrs  
 Total Time: 8 hrs 10 mins  
 Servings: 4  
 Yield: 4 servings

### INGREDIENTS

- 1 cup long grain white rice
- 2 cups 1% milk
- 1 (14.5 ounce) can chicken broth
- 2 pheasant breast halves, cleaned and patted dry
- salt and pepper to taste

### DIRECTIONS

1. Combine the rice, milk and chicken broth in a slow cooker. Season the pheasant breast with salt and pepper; place into the slow cooker. Cover and cook on Low setting for 6 to 8 hours.

Prep Time: 20 mins  
 Cook Time: 1 hr 20 mins  
 Total Time: 1 hr 40 mins  
 Servings: 6  
 Yield: 6 servings

### INGREDIENTS

- 2 pheasants, rinsed, patted dry, and cut into pieces
- 2 teaspoons salt
- ¼ teaspoon pepper
- ¼ cup all-purpose flour for dredging
- ¼ cup butter
- 1 clove garlic, minced
- ¼ cup lemon juice
- 1 (10.5 ounce) can condensed beef broth
- 1 ¼ cups water

**WELCOME HUNTERS**  
*After the hunt, make your plans to include Roosters.*

Reservations now being accepted. Relax from a great day of hunting and enjoy a great meal and your favorite drink.

**DJ DOCTOR**  
**FRIDAY, OCTOBER 20<sup>TH</sup>**  
**FROM 9PM - 1AM**

HAPPY HOUR RUNS 3PM TO 6PM DAILY

Roosters • 424 N Main St. Redfield, SD • 302-0200

OPEN SUNDAY, OCTOBER 22<sup>ND</sup> & 29<sup>TH</sup> • 3PM TO CLOSE

**Stop in the Mellette Travel Plaza to satisfy your hot food and beverage needs.**

Hunting t-shirts and sweatshirts now available!

**Mellette Travel Plaza**

38620 SD-20  
 Mellette, SD 57461  
 (605) 887-3364

# Community Memorial Hospital & Redfield Clinic is proud to serve Spink County



**Medical Staff**  
**Kris Wren, MD; Alex Falk, MD;**  
**Randall Waldner, MD; Ron Wren, PA;**  
**and Andi Rische, NP; John Berg, MD;**  
**Carol Schaunaman, CNP**

## HEALTHCARE SERVICES PROVIDED BY COMMUNITY MEMORIAL & REDFIELD CLINIC RIGHT HERE IN OUR COMMUNITY

Acute Care  
 Ambulance  
 Anticoagulation Program  
 CPR Classes  
 CT Scan  
 Cardiac Rehabilitation  
 Cardiac Stress Test  
 Chronic Care Management  
 Colonoscopy  
 Continuous Glucose Monitor  
 Dexascan  
 Diabetic Education  
 Digital Mammograms  
 Discharge Planning  
 Durable Medical Equipment (DME)

eEmergency System  
 EKG  
 EMR - Hospital & Clinic  
 ePharmacy  
 Emergency Room  
 Gastroscopy  
 Geriatrics  
 Holter Monitors  
 Home Health  
 Home Making Services/Private Pay  
 Hospice  
 In-Patient Services  
 Intensive/Coronary Care Unit  
 Laboratory  
 MRI / Ultrasound

Nuclear Medicine  
 Out-Patient Observation  
 Pediatrics  
 Physical, Speech & Occupational Therapy  
 Pulmonary Rehab  
 Radiology  
 Respiratory Therapy  
 Same Day Surgeries  
 Sleep Studies  
 Swing Bed  
 Telemedicine  
 Urgent Care  
 Various Healthcare Screening  
 Wound Care Treatment Center

**CALL THE REDFIELD CLINIC TO SCHEDULE YOUR ANNUAL WELL CHECK PHYSICAL.**

### Outreach Clinics / Telemedicine Services

|                           |                      |
|---------------------------|----------------------|
| <b>Audiology</b>          | <b>Podiatrist</b>    |
| <b>Behavioral Health</b>  | <b>Pulmonologist</b> |
| <b>Outpatient Triage</b>  | <b>Surgeon</b>       |
| <b>Cardiologist</b>       | <b>Urogynecology</b> |
| <b>Dermatology</b>        | <b>Urology</b>       |
| <b>Endocrinology</b>      |                      |
| <b>Hepatology</b>         |                      |
| <b>Infectious Disease</b> |                      |
| <b>Nephrology</b>         |                      |
| <b>Oncology</b>           |                      |
| <b>Orthopedic</b>         |                      |
| <b>Pediatrics</b>         |                      |



Community Memorial Hospital  
 111 West 10th Ave.  
 Redfield, SD 57469  
 605-472-1110

Redfield Clinic  
 1010 West 1st Street  
 Redfield, SD 57469  
 605-472-0510

<http://www.redfieldcmh.org>

### Redfield Clinic Services

Acute Illnesses  
 Allergy Injections  
 Annual Physicals  
 Chronic Health  
 Management  
 DOT Physicals

Diagnostic Laboratory  
 Testing  
 Family Planning  
 Immunizations  
 Flu Shots  
 Joint Injection  
 Laceration Repair  
 Lesion/Wart Removal  
 Occupational Health  
 Splinting/Casting  
 Sports Physicals  
 Transitional Care  
 Management

**The Doctor is in... call to make your appointment**

**Redfield Clinic Hours:**  
 Monday - Friday (8:00 a.m. - 5:00 p.m.)  
 Saturday (9:00 a.m. - noon)

**Doland Clinic Hours:**  
 Monday (2:00 p.m. - 5:00 p.m.)  
 Thursday (8:30 a.m. - 12:00 p.m.)

**For Appointment Call 605-472-0510**

We accept all major insurances including Sanford.

# Recipes

## General Tso's Pheasant

Prep Time: 15 minutes  
Cook Time: 10 minutes  
Total Time: 25 minutes  
Servings: 4 people

### INGREDIENTS

#### MARINADE

- 4 tablespoons potato starch or corn starch
- 2 egg yolks
- 1 tablespoon soy sauce
- 3 cups peanut or vegetable oil for frying

#### SAUCE

- 1/2 cup pheasant or chicken stock
- 1 tablespoon soy sauce
- 1 tablespoon sugar, or more if you want it sweet
- 1 tablespoon Chinese black vinegar or malt vinegar
- 2 tablespoons tomato paste mixed with 2 tablespoons water
- 1 teaspoon potato or corn starch

#### STIR-FRY

- 1 pound pheasant breast meat, cut into bite-sized pieces

- 3 tablespoons peanut oil, lard or vegetable oil
- 8 dried hot chiles, torn (use less if you don't want it spicy)
- A 2-inch piece of ginger, peeled and minced
- 3 garlic cloves, sliced thin
- 6 green onions, chopped
- 2 teaspoons sesame oil

#### INSTRUCTIONS

- In a small bowl, mix egg yolks, soy and potato starch together with the pheasant pieces. Set aside at room temperature while you chop everything else. Mix the sauce ingredients together in a small bowl and set aside.
- Pour the peanut oil into a wok or large, heavy pot and heat it to about 350°F. If you don't have a thermometer, you can test by putting a little flour or the end of a wooden chopstick into the oil: If it sizzles immediately, the oil is hot enough. Get a chopstick or something similar ready -- you will need this to quickly separate the pieces of pheasant when they hit the hot oil. Lay out a baking sheet with a paper towel on it for the finished pheasant pieces.
- When the oil is ready, add about 1/3 of the pheasant

pieces and immediately use the chopstick to separate them. Fry until they are golden brown, about 2-3 minutes. Remove the pheasant from the hot oil with a slotted spoon and set on the baking sheet. Repeat twice more with the remaining pheasant pieces, frying 1/3 at a time. Doing it this way keeps the oil nice and hot.

• Turn off the heat and let the oil cool a bit. Pour it into a heatproof container (I use a large Pyrex measuring cup) and deal with it later. Wipe out the inside of the wok if using. If you are not using a wok, get out a large sauté pan.

• Heat the 3 tablespoons of peanut oil in the wok over high heat for 1 minute. Add the dried chiles and cook until they almost turn black, another minute or two. Add the ginger and stir fry 30 seconds, then add the garlic and stir fry another 30 seconds.

• Add all the pheasant pieces and the green onions. Stir the sauce in the bowl and add that, making sure you get all the potato starch, which will have sunk to the bottom. Stir fry 1 minute. Turn off the heat and mix in the sesame oil. Serve at once with steamed rice.

# Redfield



# FOOD CENTER

**"Your Hometown Grocer"**

## CHESTER FRIED CHICKEN ON THE GO

|                       |                        |                        |                        |
|-----------------------|------------------------|------------------------|------------------------|
| 4 PIECE MIXED \$6.99  | 12 PIECE MIXED \$15.99 | 20 PIECE MIXED \$23.99 | 28 PIECE MIXED \$31.99 |
| 8 PIECE MIXED \$10.99 | 16 PIECE MIXED \$19.99 | 24 PIECE MIXED \$27.99 | 32 PIECE MIXED \$36.99 |

### DARK MEAT ONLY

|                                      |
|--------------------------------------|
| 3 PIECE (2 THIGHS & 1 LEG) \$5.59    |
| 5 PIECE (3 THIGHS & 2 LEGS) \$8.49   |
| 10 PIECE (5 THIGHS & 5 LEGS) \$11.99 |

**ASSORTED SALADS MADE FRESH DAILY:**  
PEA, POTATO, MACARONI, COLESLAW, CREME CUCUMBER,  
CHEDDAR BROCCOLI PASTA, SUPREME SEAFOOD,  
PISTACHIO PINEAPPLE CREAM, AND SPRING SALAD.

**ALSO CHECK OUT THE BEER CAVE AND LIQUOR CORNER FOR  
AFTER THE HUNT BEVERAGES. ALWAYS THE LOWEST PRICED IN TOWN.**

FOR LARGE ORDERS TO GO ON OPENING DAY WE WOULD APPRECIATE  
A CALL IN ADVANCE TO INSURE EVERYTHING IS READY FOR YOU.

MUCH APPRECIATED STAFF OF REDFIELD FOOD CENTER 605-472-0424