

# Fall Hunting Guide 2022

## “Over 100 Years of Pheasant Hunting”



the Redfield Press

# 2022 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

Phone: (605) 887-3451

**Northern Plains Outfitters**  
Where: 16429 Front Street  
Athol, SD  
Phone: (605) 380-9971

**Dakota Pheasant Guide**  
Where: Mellette, SD  
Phone: (605) 887-3451  
**RZ Hunting Lodge**  
Where: 37192 167th Street  
Zell, SD  
Phone: (605) 380-8188

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

**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

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

**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

**Dakota Pheasant Guide**  
Where: Mellette, SD



**Good Luck to all the hunters! Be safe out there and remember, TREAT ALL GUNS AS IF THEY ARE LOADED EVEN IF THEY ARE NOT!**

**CMH/Redfield Clinic Medical Staff:**  
 Matt Owens, MD      Ron Wren, PA-C  
 Kris Wren, MD      Andi Rische, NP  
 Alex Falk, MD      John Berg, MD  
 Randall Waldner, MD

**Community Memorial Hospital & Redfield Clinic**  
 Community Memorial Hospital      Redfield Clinic  
 111 West 10th Ave.      1010 West 1st Street  
 Redfield, SD 57469      Redfield, SD 57469  
 605-472-1110      605-472-0510  
<http://www.redfieldcmh.org>

**Redfield Clinic Hours:**  
 Mon. - Fri. (8:00 a.m. - 5:00 p.m.)  
 Sat. (9:00 a.m. - noon)  
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 Mon. (2:00 p.m. - 5:00 p.m.)  
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 For appointment call 635-6300



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# Area Events

## Redfield Area Events

**October 13th**

CNW Depot Box Lunch

Grab n' Go

Place orders by October 11th

Call 472-4566 or email

cnwhistoricrrdepot@sd.com

Pick up your box lunch

11 AM- 1PM

**October 15th**

Knights of Columbus Hall

902 West Commercial Lane

PRIME RIB SUPPER

**October 16th**

Masonic Pancake Feed

American Legion/Main Street

7AM-1PM

**November 5th & 6th**

Annual Gun Show at Redfield Armory

Times and Details TBA

## Ashton Area Events

**October 16th**

Ashton Steak Feed

Starts at 5 PM

At the Ashton Community Hall

**October 29th**

Halloween Festival

10AM-12PM

**November**

BINGO starts dates TBA



Have a  
**FUN and Safe  
Hunting Season**

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One year \$58.

Out of Area

6 months \$52

• One year \$68

• One year of our  
E-edition \$49.

## PRIME RIB SUPPER

Saturday, October 15th

6:00 - 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 Marylin

605-460-0564



## Annual Steak Feed

Ashton Community Hall

**Sunday, Oct. 16 • 5-9pm**

**Come join us for steak  
or hamburger steak, potato,  
salad bar and all the trimmings!**

**Steak meal: \$25**

**Hamburger Steak meal: \$15**

**Salad Bar Only: \$10**

**Kids Meal (hotdog, chips & dessert): \$5**

# 2022 Hunting Guide

## Hunting in South Dakota

When the cornstalks turn brown, South Dakota turns orange. The October weekend that opens pheasant season is basically a holiday as visitors and residents take to the fields in a state known for being home to the nation's best pheasant hunting.

But there's more to hunting than just feathers and shells. For many, a South Dakota hunting trip is a beautiful reunion. Friends and family travel from far-off distances to make their annual pilgrimage home. In the field, you'll hear the sounds of laughter

amid crunching stalks and happy dogs. You'll see generations of experience guiding and teaching the young hunters in the party, showing them how to properly handle their weapon and aim just right in order to land their first hunt, folks gather around tables across South Dakota. Food, stories, and laughter are shared.

The South Dakota Game, Fish & Parks website makes online licensing and tag registration easy.

Some hunting stories get politely exaggerated every year. Some shots don't

always hit the target. But no matter what, everything combines to create a consistently magical gathering of old friends and new. To experience hunting in South Dakota is to find paradise in the middle of America. Come make some memories of your own this year.



# 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.

**LIVE BAND KILROY**  
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**HAPPY HOUR RUNS DAILY FROM 3PM TO 6PM**

**Roosters • 424 N Main St. Redfield, SD • 302-0200**  
**OPEN SUNDAY, OCTOBER 16<sup>TH</sup> & 23<sup>TH</sup> • 3PM TO CLOSE**

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**CLEANER**

# 2022 Hunting Guide

## Slow Cooker Pheasant with Mushroom & Olives

### Ingredients

- ¾ cup all-purpose flour
- salt
- ¼ teaspoon ground black pepper
- 2 pheasants, rinsed, patted dry, and cut into pieces
- 2 tablespoons olive oil
- 1 onion, sliced into rings
- 1 cup sliced crimini mushrooms
- 1 tablespoon chopped garlic
- 1 cup white wine
- 1 cup chicken broth
- ½ cup sliced black olives

### Directions

#### • Step 1

Place the flour, salt, and pepper into a resealable plastic bag; shake to mix. Place the pheasant pieces into the flour mixture, and shake until evenly coated.

#### • Step 2

Heat the olive oil in a large skillet over medium-high heat. Shake any excess flour off of the pheasant pieces, and place them in the hot oil. Cook until the pheasant is brown on both sides, about 3 minutes per

side. Place the pheasant into a slow cooker, reserving the oil in the skillet. Cook the onion in the remaining oil until they soften, about 3 minutes. Stir in the mushrooms and garlic, and continue cooking and stirring until the mushrooms have softened and the garlic has mellowed, about 5 minutes more.

#### • Step 3

Pour the wine into the skillet and bring to a boil. Boil for 5 minutes, then pour in the chicken broth and return to a boil. Pour the mushroom mixture into the slow cooker, and sprinkle with sliced black olives.

#### • Step 4

Cover, and cook on High for 4 hours, or Low for 7 hours.

### Nutrition Fact

#### Per Serving:

642 calories; protein 63.3g; carbohydrates 16.5g; fat 30.7g; cholesterol 189.3mg; sodium 413.5mg.

prep: 25 mins

cook: 4 hrs 20 mins

total: 4 hrs 45 mins

Servings: 6

Yield: 6 servings



### SD Pheasant Hunting

October 15

Redfield SD Area  
626 Main Street  
Redfield, SD 57469

Contact  
(605) 472-4550  
cityhall@redfield-sd.com

Redfield SD is the Pheasant Capital of the World!

#### Daily Limit:

3 rooster pheasants

#### Possession Limit:

15 rooster pheasants, taken according to the daily limit. The limit accrues at the rate of 3 birds a day, and 15 birds may not be possessed until after the fifth day of hunting.

SD Game, Fish, & Parks



Hunting and fishing licenses may be purchased online at: [www.gfp.sd.gov](http://www.gfp.sd.gov) or at the following locations in Redfield:

**Appel Oil Co.** • 833 3rd Street West  
605-472-0136

**Spink Co. Treasurer** • 210 7th Avenue East  
605-472-4583

**Ace Hardware** • 614 W 3rd Street  
605-472-1131

**Redfield Food Center** • 516 Main Street  
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# 2022 Hunting Guide

## Why Are Family Traditions Important?

You might wonder why family hunting is such a big deal to begin with. Well there are several reasons. First, spending time with a group of like-minded individuals helps build a community of trust and belonging, which is critical for young children to feel. But it's infinitely more important for them to feel supported and guided by their parents. Likewise, it gives parents another way to teach and spend time with their kids. They grow up very fast, so taking time to do those things while they're younger will cement them in place for the future.

Also, spending time together hunting means that all parties get a break from today's technology. Whether we're referring to our cell phones, work emails, video games, or social media, we all need to unplug once in a while to reduce mental stress and reconnect with nature.

There's no better way to do that than watching the sun come up and hearing the forest come alive within a blind or tree stand with your family nearby. That being said, there are a lot of technological advances that have helped the hunting community tremendously, with scent-eliminating scent slammer products, stealth cams, and advanced vanguard optics to name a few. The difference is that these items are being used as part of the overall hunting approach and not to just mindlessly scroll through the latest updates from long-lost high school classmates. When you're in the woods with the family, especially teenage children, make it a point to lead by example. Focus on teaching a new tracking skill instead of checking for messages on your phone. Additionally, the hunting tradition is so critical for us to carry on to the next generation because hunter

recruitment and retention are serious issues in today's world. The simple fact is that hunters are some of the world's best conservationists, spending millions of dollars each year to support wildlife management and habitat conservation work. As the traditional hunting crowd ages, there's a noticeable lack of younger hunters to fill this void. With fewer hunters buying licenses and specific wildlife stamps/initiatives, there will be fewer dollars to spend on keeping our wildlife populations healthy and balanced. That means our great American tradition could slowly disappear. By getting children involved at a young age and taking your family hunting as often as possible, you can teach them about the critical function they could serve to help continue the tradition.

How to Start a Family Tradition

Hunting traditions could include most activities from the planning stage to actual field adventures. You probably already have a few of these types of family traditions at home, but here are some ways you could start one if not. First, know that just one really fun event can get everyone so engaged and excited that they can't wait to do it again. Just one fun day in the woods. Maybe they'd like to repeat it tomorrow, next week, in a few months, or next year. It all depends on what the activity is. Here are a few example traditions that you could try out at home with your own family.

Each spring, make it an annual tradition to go shed hunting as a family. It's a great way to spend a beautiful spring day and burn some energy after a winter off. Make an entire day of it by bringing along a picnic if the weather's nice enough. You could all take bets on who's going to find the biggest shed, the most antlers, or the weirdest find. Kids usually love these kinds of competitions. And you might find it pretty fun yourself.

Other Family Hunting Tips Here are a few other recommendations that would help in your pursuit to build a new tradition. Make sure to take lots of pictures and videos to document your family adventures. There's nothing quite like looking

back at your family's memories. Think about how special it is to you if you can view pictures of your grandparents and great grandparents doing the same activity from many years prior. It allows you to reflect on what's changed over time and what's stayed the same. You might be surprised.

Similarly, you should keep a short journal of your family tradition activities. Just like the pictures, it allows you to recall in vivid detail the outcomes of any specific hunting trip or outdoor adventure. Small, but important, details can easily disappear from our memories within a short period of time. After only a year, you'd be surprised at what you forget. But recording the basic details (e.g., who, what, when, where, etc.) in a notebook or on a computer can allow you to look back on a hunting trip from ten years past and recall the memory without any problems.

Above all, you need to keep things fun while doing all of this. Don't turn scouting trips into forced marches, and don't be too critical. If your kids want to rest and do an impromptu snack break, join them! If you can let loose and all enjoy some laughter, you'll be much more likely to form a lasting event that you can continue throughout your life.

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# Recipes

## *Creamed Pheasant*

### Ingredients

- 1 pheasant
- 2 tablespoons oil
- 2 tablespoons flour
- 2 teaspoons chicken bouillon
- 1/2 cup water
- 1 can cream soup (celery, chicken or mushroom)
- 1 cup sour cream
- 2 cups half-and-half
- 1 cup water
- salt and pepper

### Directions

- Fry pheasant in oil until brown.
  - Take out of pan.
  - To pan add flour and bouillon dissolved in 1/2 cup water.
  - Add soup, sour cream, half-and-half, 1 cup water, and salt and pepper.
  - Add pheasant and bake at 350° until pheasant is tender.
- Cook time depends on the size of the bird.

### Ingredients

- 1 1/2 pounds pheasant breast
- 1 (4 ounce) jar sliced jalapeno peppers
- 12 slices bacon, cut into thirds
- 6 bamboo skewers, soaked in water for 20 minutes
- 36 toothpicks

### Directions

- **Step 1**  
Cut the pheasant breast into 36 pieces, and place into a bowl. Pour the liquid from the jalapeno peppers over the pheasant, stir, and set aside to marinate for 20 minutes.
- **Step 2**  
Preheat an outdoor grill for medium heat, and lightly oil the grate.
- **Step 3**  
Drain the marinade from the pheasant and discard. Place a slice of jalapeno pepper onto each piece of pheasant breast, and wrap with a third of a strip of bacon. Skewer 6 of the pheasant pieces on each skewer.

## *Grilled Pheasant Poppers*

### • Step 4

Cook on the preheated grill, turning frequently, until the bacon is crispy, 15 to 20 minutes. Remove the skewers from the pheasant pieces, and place a toothpick into each piece to serve.

### Nutrition Facts Per Serving:

310 calories; protein 32.7g; carbohydrates 1.1g; fat 18.4g; cholesterol 100.8mg; sodium 780.8mg.



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# Recipes

## *Pheasant Nuggets*

### Ingredients

- 2 pounds pheasant breast, cut into strips
- 1 teaspoon meat tenderizer
- 1 cup all-purpose flour
- seasoned salt and pepper to taste
- ½ cup dry potato flakes
- ½ (16 ounce) package buttery round crackers, crushed
- 1 egg
- ½ cup milk

### Directions

#### • Step 1

Preheat a deep fryer for 375 to 400 degrees F (190 to 200 degrees C).

#### • Step 2

Sprinkle the pheasant meat with meat tenderizer and pound lightly with a mallet

to make all the pieces uniform and the same thickness. Using a medium bowl, combine the flour, seasoned salt, pepper, potato flakes and crushed cracker crumbs. Mix well and set aside.

#### • Step 3

In a separate medium bowl, combine the egg and the milk and whisk until smooth. Dip the pheasant meat strips into the egg mixture then dredge each strip into the flour mixture. Coat well and thoroughly and lay out on a plate so the strips can be easily transferred to the deep fryer.

#### • Step 4

Place the strips in a deep fryer set at 375 to 400 degrees F (190 to 200 degrees C) until golden brown. (Note: You can also pan

fry these in a skillet over medium high to high heat with 1 cup oil for pan frying, but you may need to flip them if they are not submerged in oil.)

### Nutrition Facts Per Serving:

697 calories; protein 49g; carbohydrates 50.6g; fat 31.2g; cholesterol 168.1mg; sodium 611.7mg  
 prep: 20 mins  
 cook: 15 mins  
 total: 35 mins  
 Servings: 5  
 Yield: 4 to 6 servings



# Redfield



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