



Compliments of the Hunter Education Program

These past several months have been a complete blur for the hunter education program. We were faced with making programming decisions practically overnight that included so many variables such as the Governor's orders, recommendations from the Department of Health, state statutes regarding hunting, and longstanding protocols in our program. Despite the warp speed in which we were working, what stayed steady and calm was our dedication to providing quality hunter education opportunities for all Vermonters. Staff created a correspondence trappers course, online only firearm and bow certification courses that now require students to be age 12 or older to participate, and instituted safety and sanitation protocols for homestudy and traditional courses with in-person components. These changes would have normally taken years to prepare for, but we did this in a matter of weeks and months. It has no doubt been difficult straying from what we were used to while working with our amazing volunteer instructors to provide topnotch hunter education certificate programs. However, now that we have had time to reflect on the results, make changes, and see new ways of operating, I think the diversity that the program now displays makes it stronger than ever. We certainly are missing our instructors, and cannot wait until we can once again have homestudy and traditional courses happening at a rate like before in conjunction with the online and correspondence courses available. Above all, we are again reminded that our volunteer instructors are absolutely essential to the great hunter education that is taught in Vermont. Thank you all and I hope you have a pleasant fall season in the woods, fields, and waters of this wonderful state.

- Ali Thomas, Education Manager

Age Limit for Online Courses

In light of COVID, the Vermont Hunter Education Program instituted online certification options for hunter, bowhunter, and trapper education courses. Initially, these online courses had been approved for Vermonters of all ages, just like current in-person courses. Starting now, the Hunter Education Program is instituting an age limit.

All courses and materials are typically written and presented at a 6th grade reading level, which is usually appropriate for people ages 12 and older. Online courses will now be limited to Vermonters age 12+.

If a student under the age of 12 took an online course and passed, their certification is still valid.

At this time, online and in-person courses are only available for Vermont residents.



COVID-19 Update

As of July 1st, in-person hunter, bowhunter, and trapper education courses resumed with COVID Guidelines. Instructors interested in teaching a course will need to complete the Online Vermont COVID training at https://labor.vermont.gov/sites/labor/files/doc_library/Protecting%20the%20Safety%20and%20Health%20of%20Workers%20VOSHA%20COVID_FINAL%20%2805.04.2020%29_0.pdf , and must meet the Vermont requirements for cross state travel, that being, if you recently traveled out of state in a county with more than 400 COVID cases per million, you must quarantine for 14 days before teaching a course. The alternative to the 14 day quarantine is a 7 day quarantine with a COVID test resulting in a negative. For classroom guidelines please refer to the informational sheet "Hunter Education Instructor COVID-19 Guidelines."

2020 Deer Regulation Changes

2020 is a big year for deer hunting changes and we want to make sure everybody understands them. If you or someone you know has a question or clarification on a change, feel free to call us or check out website at www.vtfishandwildlife.com ! The following are the changes summarized:

- **Regional Antler Point Restriction (APR) in some WMU's**

The spine of the Green Mountains and the Northeast Kingdom can shoot "spikehorns" again. A legal buck in those areas has at least one antler being 3 inches or longer. Be sure to check which WMU you are in!

- **Four deer annual limit one of which may be a buck**

Across all seasons you may shoot four antlerless deer OR three antlerless deer and one legal buck. All four of your deer may be harvested in the archery season.

- **Crossbows are now allowed for everybody**

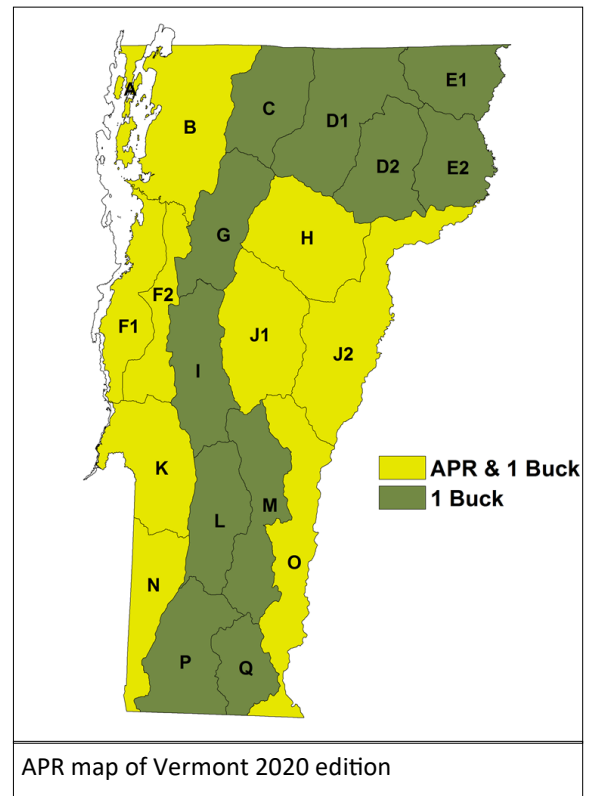
Any person can now use a crossbow anywhere and in the same way they would be allowed to use a vertical bow.

- **Youth/Novice season is moved into late October**

This year it is Oct. 24th and 25th. This gives them slightly warmer weather as well as an extra hour of daylight with daylight savings time

- **October antlerless-only muzzleloader season**

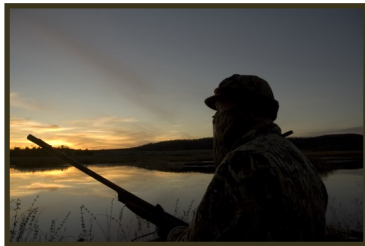
This is an addition to the previous Muzzleloader and antlerless season. If you are drawn for an Antlerless muzzleloader permit or purchase an unallocated permit, you may choose to fill it in the October 29 - November 1, 2020 antlerless season or the standard muzzleloader season in December. The limit of deer harvested in the muzzleloader season(s) remains at two, and both deer could be harvested in the early antlerless season.



Cooler Weather Means Archery Season is Around the Corner

Fall is here! It seems like it came on very quick, and all of a sudden these colder mornings and evenings have me thinking bow hunting. I have stands and cameras out in a few different places so now I'm just waiting for the calendar to flip to October. I've also been doing a lot of shooting and making sure everything is still dialed in, as I'm sure many of you have too. Archery season this year runs from October 1- November 13 and November 30 to December 15. In other words, Archery season runs straight through from October 1st to December 15 excluding the 16-day Rifle season. If you want to use your bow/crossbow during Rifle season, you can, but you may only take a legal buck and tag it with your rifle tag. Some other changes to keep in mind this year is that both Youth/Novice weekend and the Early Antlerless season occur in late October. Archery and firearm deer hunters sharing the woods in October is new this year, so be aware of how this may affect your hunt. Another thing to keep in mind is there is a one buck annual limit this year. This means, if you harvest a buck with your bow, you are not eligible to hunt Rifle or Muzzleloader for buck so choose wisely! Lastly, it is Early Bear season right now; congrats to those who have already had success with that!

-Nathan Lafont



DID YOU KNOW?

- Anyone with a **NOVICE** or **YOUTH WEEKEND** tag can harvest **two bucks** this year. Novice and youth deer do not count towards the yearly buck limit, but do count towards the yearly bag limit.
- Although permits for controlled waterfowl hunting at dead creek and mud creek have already been drawn, vacancies due to “no-shows” will be filled the morning of each hunt with a self-check-in process upon arrival. Email Tammy at tammy.gratton@vermont.gov with your questions.
- You can harvest two deer with your muzzleloader this year: one buck and one doe with an antlerless permit, OR two does with antlerless permits.
- Unallocated antlerless muzzleloader permits are now available! We have a limited number of permits available. Not all WMU's will be available and these remaining permits are available at a first come, first serve basis. You must fill your first antlerless permit before purchasing a second permit

Learn To Hunt Mentor Meet Ups

In early August, the Vermont Hunter Education Program held two new socially-distanced events aimed at new adult hunters. The Learn to Hunt: Mentor Meet Ups occurred at Kehoe on August 6th and at Buck Lake on August 8th. Mentors were chosen from already certified hunter education instructors. Ten new hunters attended the event at Kehoe and 13 attended the meet up at Buck Lake.

The actual meet ups went swimmingly! The day had an excited energy to it – with everyone enjoying meeting up in person (with masks and 6 feet apart!).

The day began with a general welcome, housekeeping, expectations, COVID safety protocols, and quick introductions of all mentors and new hunters. After the basic introductions, each mentor was asked to share a story they could tell in 3-5 minutes that would convey something they have learned while hunting. The storytelling component was important so that new hunters could hear different perspectives – and everyone was pulled into the stories (as we all know, hunters are fantastic storytellers)!

“Speed Meeting” was next. Similar to speed dating, mentors and new hunters lined up facing each other (6 feet apart), and the pair was asked to answer a question. Mentors had one minute to say their name, where they are from, and answer the question. Then, new hunters had a minute to do the same. After the time was up, everyone rotated, so that every new hunter spoke to a mentor. Questions included things like: What does a successful hunt mean to you? What is your favorite outdoor activity besides hunting? How has your relationship with the outdoors changed since you were a child? What is an ethical hunter?

Mentors and new hunters also got to ask Wardens questions about hunting laws, what to do if they came across a Warden in the woods, and more.

At the end of the event, mentors and new hunters to list on a piece of paper their top three choices (mentors listed their top three choices for new hunters to take into the woods, and new hunters listed their top three choices for mentors). Folks were paired up, and now they are on their own!

One interesting common thread among the new hunters was food! Almost every new hunter said they were interested in hunting because they love local meat and want to learn how to harvest local meat on their own.

We hope to run more events like this in the future, so if you would like to participate, or know someone who would make a good mentor, please get in touch, as we hope to do more in advance of spring turkey season.—Nicole Meier



Rules For Importing Deer and Elk Meat

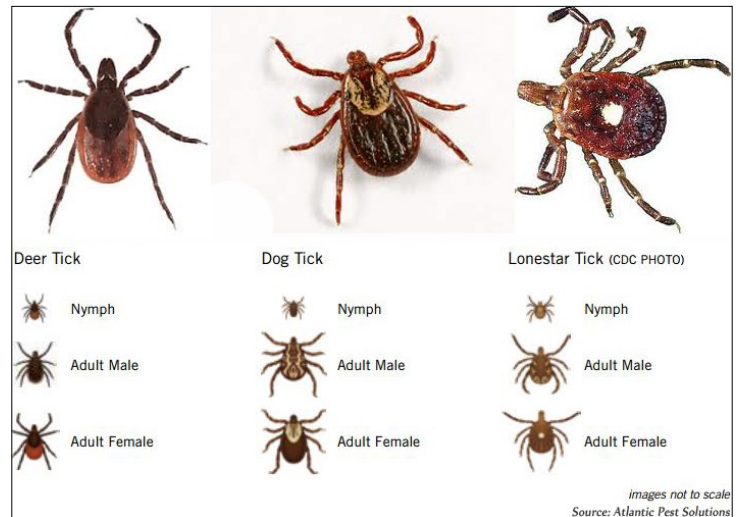
Chronic Wasting Disease (CWD) is a fatal disease of the brain and nervous system in deer and elk and is always fatal to deer. The potential exists for CWD prion proteins to be introduced to the environment through the bodily fluids of CWD– positive deer, elk or moose and then persist in the environment for extended periods of time.

Vermont CWD importation regulations apply to the following states and provinces: **Alberta, Arkansas, Colorado, Illinois, Iowa, Kansas, Maryland, Michigan, Minnesota, Mississippi, Missouri, Montana, Nebraska, New Mexico, New York, North Dakota, Ohio, Oklahoma, Pennsylvania, Quebec, Saskatchewan, South Dakota, Tennessee, Texas, Utah, Virginia, West Virginia, Wisconsin, Wyoming.**

More information can be found here: <https://vtfishandwildlife.com/node/267>

Be Tick Smart This Fall

Did you know that ticks are active in the fall? In fact, ticks are active any time the temperature is above 32 degrees! In the fall specifically, adult female ticks (who are often larger than their male counterparts) are looking for a bloodmeal to reproduce. Ticks can be found in the leaf litter on the ground as well as on low to mid-lying vegetation; They are commonly found along trails and edge habitat because that is where most animals, including humans, are passing through with the least resistance. So, make sure to check yourself for ticks every time you go out into the wood this fall AND remember to check for ticks on the warmer winter days too!



There are 14 species of ticks in the state of Vermont and 5 of them are known to carry diseases that can be transmitted to humans through a tick bite, though most tickborne illness are rare in the state. It is important to note that ticks hatch disease free, meaning they contract different pathogens by feeding on different wildlife as they grow. So, not every tick is harmful; However, it is still critical that you remove every tick as soon as you can, just in case. The longer the tick feeds, the greater the chance a pathogen could be passed along through its saliva into your body. The most common tick with the highest risk to humans in Vermont is the Black-legged Tick (*Ixodes scapularis*). Black-legged ticks in Vermont could carry Lyme Disease, Babesiosis, Anaplasmosis, *Borrelia miyamotoi*, and Powassan Virus. Other ticks found in Vermont that are a risk to humans are the American Dog Tick, the Brown Dog Tick, the Lone Star Tick, the Squirrel Tick, and the Woodchuck Tick.

Ticks are arachnids and that makes them related to spiders. Just like the silk that a spider uses to spin its web, ticks have silk on the tips of their legs. Since ticks do not jump, these sticky appendages are stretched out long and waved around in hopes of latching onto a passerby. This is called questing. Once stuck onto a host, the tick will most likely start to crawl up until it reaches a warm, dark area to feed. Therefore, after spending time near and in the woods, it is important to put your clothing in the dryer on high heat for 10-15 minutes, to remove any ticks that may be on them, and to take a shower, to remove any climbing ticks that may be on you (I like to wear light colored clothing and tuck my pants into my socks to lessen my risk). However, the most important step is a full body tick check with a focus on your hairline, armpits, bellybutton, private areas, behind the knees, and in between your toes!

If you find a tick on you, stay calm; There is no need to go to the doctors and/or get the tick tested. There



are numerous reasons for this, but the main reason is that the tick that bit you may not have been carrying any pathogens or may not have fed long enough to pass them along. So, simply monitor your health for the next 3-4 weeks and if you start to feel ill, make an appointment and mention your tick bite to your health care professional. To remove a tick that has started to feed, use a pair of tweezers or a tick tool (no burning, oils, or other wives tales). With tweezers, grab the tick as close to the head as you can and pull straight out firmly. Hunt smart. Hunt Safe. Wear orange. Check for ticks! - Amanda Preston

2020 Leashed Tracking Dog Information

Name	Town	Phone Numbers			
			Courtney Davis	Troy, NH	603-209-6548
Tim Nichols	Granville, NY	518-642-3012 802-353-6020	Julian Roberson	Chester, VT	802-875-5853
Travis Nichols	Granville, NY	518-642-3012 518-932-6505	Jason Cassant	Fort Ann, NY	518-796-3215
Marvin Ainsworth	St Johnsbury, VT	802-748-8627	Ronald Martin	Enosburg Falls, VT	802-393-0346
Laura Nichols	Granville, NY	518-642-3012 518-932-6506	Steven Bourgeois	Bridport, VT	802-989-0026 802-758-2526
Jeff Adams	Milton, VT	802-324-6316	Matthew Anderson	Orwell, VT	802-578-9117
Nicholas Merritt	E. Fairfield, VT	802-238-3884 802-922-2515	Jamie Hawley	Rutland, VT	802-558-5355
Kayla Konya	East Thetford, VT	802-333-4278	Steven Hawley	Rutland, VT	802-353-8542
Jacquelyn Magoon	Morrisville, VT	802-279-6578			
Mandi Harbec	Orleans, VT	802-323-3536			
Kristie Adams*	Pittsford, VT	802-483-6257 802-558-1143			
Roger Chauvin	Swanton, VT	802-782-1608 802-868-4953			
Barry J. Tatro*	Hardwick, VT	802-535-7259			
Tom DiPietro Jr.	Jericho, VT	802-899-4479			
Laura DiPietro	Jericho, VT	802-899-4479			
Jack Dix	Cropseyville, NY	802-490-4827			
Justin Robert	Richmond, VT	802-324-2903			
Benjamin Whitcomb	Richmond, VT	802-233-8669			
David Wilder	Barre, VT	802-522-6938			
Francis Putney	Barre, VT	802-595-4350			
Bill Gaiotti	Mt. Tabor, VT	802-345-8500			
Brett Kelley*	Poultney, VT	802-287-5800 802-287-0814			
Shelby Maniatty	Georgia, VT	802-673-8863			
Chris Maniatty	Newport, VT	802-334-5637			
John Lingner	Pownal, VT	802-379-7774 802-823-9388			
Alaina Wiskoski*	Fair Haven, VT	802-236-7751			
Mark Harbec	Orleans, VT	802-323-3536			
Nick Smith	Groton, VT	802-584-3121			
Matt Bourgeois	Whiting, VT	802-989-2213			
Don Morgan	Charlotte, VT	802-557-5938 802-425-7097			
Scott Newell	Groveton, NH	603-636-2264 603-631-0477			
Nick Crafts	East Dover, VT	802-380-8865			
Riley Harness	Newbury, VT	802-272-8955			
Crystal Earle	Johnson, VT	802-730-5591			

*Semi-Active tracker

Calls will be taken at the Handlers discretion and at the availability of the handler.

This is a list of Certified leashed tracking dog owners in and around Vermont. Certified leashed tracking dogs are can be used to help hunters find bear and deer that have been shot, but not yet recovered. Please keep in mind this list may update through the hunting season and is available on our website.

Leashed tracking dog owners provide this service to deer and bear hunters free of charge.



Apple-Stuffed Backstrap



Instructions:

1. Lay the backstrap on a flat cutting surface. The idea is to open the meat up, leaving a "hinge" in the center. It's called "butterflying" the meat. Start with a sharp, thin-bladed knife, and cut into the meat just below the smaller end. You want to leave the small end uncut so it will hold the stuffing in when tied. Continue to cut into the meat while sliding the knife toward the opposite end of the backstrap, but not all the way through. If you happen to cut too deeply, it's not a huge deal. When done, you should be able to open the backstrap up relatively flat with the hinge in the center of the meat. If your backstrap is a larger piece, you can butterfly it again.
2. Heat a thin layer of oil in a skillet over medium-hot heat. Add apple, onion, garlic, lemon juice and jalapeno pepper. Sauté for 2 to 3 minutes. Sprinkle brown sugar over. You may also add a little more lemon juice over if you like your stuffing more tart. Allow mixture to cool. Mix with cheese.
3. Rub some olive oil into the meat, and season with salt and pepper. Lay seasoned backstrap flat, with the inside facing up. Spread stuffing over meat, and press down to flatten. Leave the outside edges "unstuffed" so that, when tied, the meat will bind together. Roll the meat up on one end, and secure with butcher string. While pressing stuffing into meat, continue to hold together snugly while securing with string.
4. Heat a thin layer of oil in a medium-hot skillet. Brown meat on all sides, and remove when medium-rare. While skillet is still over heat, add a splash or two of white or red wine, and stir to deglaze pan. Remove meat from heat and whisk in 4 to 5 tablespoons of chilled butter (we're making sauce). Allow to rest for a few minutes before removing string. Using a sharp, thin-bladed knife, slice meat into medallions. Arrange on plates, and drizzle sauce over.

Ingredients:

- 1 venison backstrap, trimmed of all silver skin
- olive oil
- 1 medium apple, diced
- ¼ cup red onion, diced
- 2 garlic cloves, minced
- 1 tsp lemon juice
- 1 small jalapeno pepper, seeded and minced
- 1 tbsp brown sugar
- ¼ cup shredded Parmesan cheese
- butcher string

Fried Venison Ravioli



Ingredients:

- 48 wonton wrappers
- 2 tablespoons cornstarch
- 2 tablespoons cold water
- flour
- 1 cup buttermilk
- 2 cups breadcrumbs
- oil for frying
- 2 tablespoons dry mustard
- 2 tablespoons cold water
- 1/3 cup ketchup

Filling:

- 1 tablespoon vegetable oil
- 1/2 pound ground venison
- 1/4 cup onion minced
- 2 cloves garlic minced
- 1/4 cup fresh basil minced
- 3 tablespoons Parmesan cheese, grated
- 1 egg lightly beaten
- pinch salt
- pinch red chili flakes

Instructions:

1. Heat oil in a small skillet over medium heat. Add venison, onion and garlic, and lightly brown meat. Allow meat to cool, then add to a bowl with basil, cheese, egg, salt and chili flakes and mix well.
2. To keep wonton wrappers moist and pliable, prepare raviolis in 4 batches of 6 each. Place 6 wrappers on a flat surface. Place a quarter-sized ball of filling in the center of each. Stir together cornstarch and cold water, and spread a thin layer around the edges of each. That is the "glue" that holds the raviolis together. Press as close to the filling as possible to minimize air space within the raviolis. Dust a work surface or tray with flour, and place the raviolis on the flour (to keep them from sticking to a surface or other raviolis). Repeat the process for the next 3 batches.
3. Place buttermilk and bread crumbs in separate bowls. Heat oil for frying in a heavy pot over medium-high heat. When oil is hot, dredge raviolis, one at a time, in buttermilk, then breadcrumbs, and carefully place in oil. Fry until golden brown. Drain on paper towels.
4. Arrange raviolis on a plate or platter. Stir mustard and cold water together. Place ketchup in a shallow bowl. Spoon mustard mixture onto the center of the ketchup. Raviolis can be dipped into the ketchup/mustard mixture. More mustard equals hotter sauce.

Contact Us!

This is YOUR newsletter!

We want to hear from you!

Have a photo or story you'd like to share?

E-mail us with your suggestions, stories, pictures or other input!

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GOOD LUCK THIS FALL AND STAY SAFE!

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