

Compliments of the Hunter Education Program



Eli Favro with his spring turkey harvest. Fantastic job!

Summer is here! This is a favorite time of year for so many of us, and a busy one, too! School graduations, Father’s Day, fishing derbies, camps, vacations, Independence Day, and lots of time spent outdoors with family and friends.

So far this summer, the Hunter Education Staff has been busy with camp orientation, teaching community programs, adding a new Learn to Hunt discipline to our repertoire, getting ready for the instructor banquet, making preparations for the fall hunter education season, and preparing to be audited (the audits happen on a regular basis, nothing to be concerned about!).

While we are busy bees in and out of the office, our staff is also enjoying our time off by kayaking, fishing, hiking, shooting, and doing all the outdoor stuff that makes summer in Vermont so fun. I hope that you find time to slow down and enjoy the beauty that our state has to offer.

-Nicole Meier

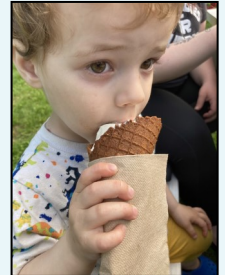
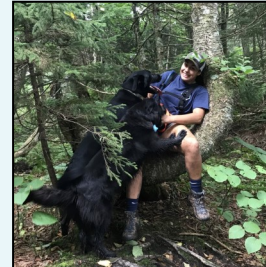


Olivia Baroffio

Nathan Lafont

Olivia Abair

Nicole Meier and Jake Meier



Learn How To “Stop The Bleed”

We all enjoy getting outdoors, maybe trekking long distances and potentially passing through dangerous terrain while hunting or scouting. Injuries happen all the time, but some injuries may be more severe than others, so how do we give ourselves and others proper wound care in an emergency situation? “Stop the Bleed” is a training course presented by the Williston Fire Department and EMT’s, organized by Art Greenbaum.

This training is open to those who are 16 years or older and free of charge. Stop the Bleed is a training that can help you save a life. This course will train volunteer instructors and range officers how to safely and effectively stop bleeding in an emergency situation. This class will cover how to properly apply pressure to a wound, how to pack a wound to control bleeding, and how to correctly apply a tourniquet. These three techniques will empower you to assist in an emergency, and potentially save a life.

Volunteer instructors may take this course as part of their professional development requirement.



Spring Activity

The Stafford trio makes another appearance in this spring edition. Take a peak at the Chris' 2020 rifle season submission and his family's 2022 lineup of opening day turkeys! Congrats to this amazing outdoors family! We look forward to seeing the three of you again with another fall harvest!



This spring has been busy with the return of in-person courses. One of the 20 classes that were taught this spring was held at the Mendon Fish and Game Club. We are happy to welcome full classrooms of students and thank instructors like Richard Gallo, Bill Pratico, Antje Schermerhorn, David Zsido, Justin Lindholm and Ken Curtis for bringing smiles to these students' faces!

Special thanks from a young student to our Milton team: Paul Conover, Randy Barrows, Adele Brady, Bill Brady, Dennis Briggs, Mike Menosky, Ben Nappi, Chris Stafford and Paul Trono.

You have made a positive impression on this young student and your great work is highly appreciated by all! Thank you for being caring and enthusiastic educators!

"To all of the Hunter Education Instructors,

Thank you for teaching me in Hunter Education. I learned a lot but you were also funny. I can't wait to go deer hunting with my Daddy. I hope I get one so I can eat deer heart. It's my favorite part of the deer."

Shaley Gingras (9 years old)

Milton Class, April 2022.



We would love to see what you have been up to! To submit photos and content for our next newsletter, please email us at huntereducation@vermont.gov

The New Golden Age of Wildlife in New England

“The first time Jason Batchelder, the chief game warden for the state of Vermont, heard the proclamation that we are living in a “new golden age of wildlife in New England,” he admits he did a double-take.

The region is certainly experiencing a boom in point-and-shout animals — Deer! Turkey! Coyote! Fox! Eagle! Bear! — but the declaration of a golden age is another thing entirely, and he might have dismissed the bold claim had it not come out of the mouth of Louis Porter, at the time the commissioner of the Vermont Fish & Game Department.



So let’s look into it, into the long story of how science-based wildlife management, based on a set of principles developed in the 19th century, brought New England wildlife from its darkest days into an era in which state agencies are pleading for hunters to eat more animals.”

“For so-called game animals, this success has been remarkable. In 1900, when commercial hunting was essentially outlawed nationally, there were only 500,000 white-tailed deer left in the United States. Today there are 30 million.”

“Turkeys, which disappeared from the state sometime around the Civil War thanks to a loss of habitat and overhunting, were re-introduced to Massachusetts in the 1970s, beginning with 37 birds released in the Berkshires. Today, there are 35,000 of them.”

“Back when those turkeys were released in the 70s, they didn’t have to worry too much about black bears. There were only 100 of them in the state. Fast-forward to today and MassWildlife, the state’s conservation agency that has overseen the science-based rebound, estimates there are 4,500 in Massachusetts.

And while it was hunters who got us into a lot of problems, it was their dollars that got us out, funding the

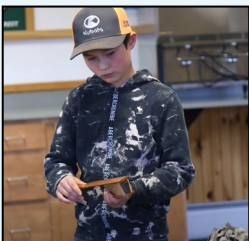


recovery of the game species through the sale of licenses, tags, and stamps, as well as a 1937 federal law that placed an 11 percent excise tax on hunting weapons, including guns, ammunition, and archery equipment.”

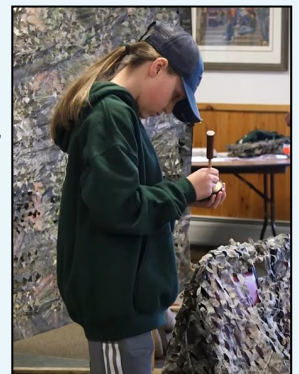
“...wildlife management is getting better each year with advances in science and technology allowing for a more holistic view of the ecosystem.”

Read the full article here: <https://www.bostonglobe.com/2022/04/17/metro/new-golden-age-wildlife-new-england/>

Castleton Youth Turkey Calling Contest



The 16th annual Bart Jacob Memorial Youth Turkey Calling Contest was held at Kehoe Conservation Camp in Castleton on Saturday, April 16th. Eighteen youths between the ages of 2 and 17 competed, using devices to yelp, cluck and purr like a female turkey. The event was sponsored by the Oxbow Mountain 4-H Shooting Sports Club and the Vermont Fish & Wildlife Department. The organizers hope it will help pass hunting traditions on to younger people. The event is a precursor to the spring hunting season and the Youth Turkey Weekend.



WATCH THE VIDEO HERE: <https://www.sevendaysvt.com/vermont/stuck-in-vermont-youths-compete-in-a-turkey-calling-contest-in-castleton/Content?oid=35393860>

Welcome New Fish and Wildlife Board Members

Governor Phil Scott has appointed Nicholas Burnham of Hartland, Neal Hogan of Bennington, and Robert Patterson of Lincoln to the Vermont Fish and Wildlife Board.

Burnham, Hogan and Patterson are passionate about Vermont's outdoors, participating in activities ranging from backcountry skiing to mentoring new hunters. All three cite a love of hunting that began during childhood as a driver of their commitment to conservation.

"I look forward to growing, preserving and protecting all the outdoor benefits the State of Vermont offers," said Burnham.



Fish and Wildlife Board members serve six-year terms, with one board member appointed from each of Vermont's 14 counties. The board is a citizen panel that sets the rules regulating hunting, fishing, and trapping, informed by expert input from Vermont Fish and Wildlife Department staff. "Each of our new board members brings a lifetime of experience to this work," said Commissioner of Fish and Wildlife Christopher Herrick. "They appreciate Vermont's fish, wildlife and habitats through their perspectives as hunters and anglers—and also as hikers, educators and stewards."

In addition to the three new board members, the Governor has also appointed current board member Brad Ferland of Hardwick as the new board chair.

The Hunter Education Program sends a special congratulations to **Chief Instructor Nick Burnham** on his recent appointment to the board!

Professional Development Links

Our professional Developments have concluded and we thank all of you who participated! We hope you enjoyed the seminars and our guests and if you would like to view or rewatch any of them we have links to all of them available.

National Trends in Hunter Education: https://www.dropbox.com/s/v9tjj9bejs2rwlj/National%20Trends%20in%20Hunter%20Education_%20A%20Conversation%20with%20IHEA%20Executive%20Director%20Alex%20Baer-20211214_190919-Meeting%20Recording.mp4?dl=0

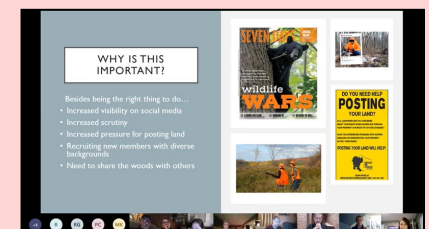
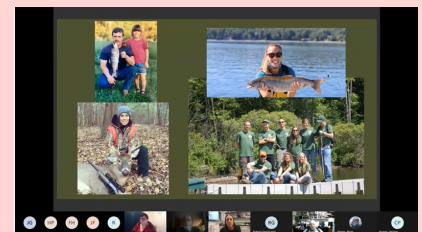
Fishing Regulations Updates: <https://www.youtube.com/watch?v=7YckbnC6TUU>

Tales From a Vermont Game Warden: <https://youtu.be/Buo3R7Ef wzl>

Teaching Land Ethics: <https://youtu.be/TQjzccHJqX8>

How to Teach Your Course in School vs. a Non-Traditional Setting: https://teams.microsoft.com/l/meetup-join/19%3ameeting_ODI4MDgzZWUtNz M3ZC00Mzh hLTgwOGYtY2MwMGExMGM1ZjQ4%40thread.v2/0?context=%7b%22Tid%22%3a%2220b4933b-baad-433c-9c02-70edcc7559c6%22%2c%22Oid%22%3a%227529a885-40f7-4ba8-a4fe-941a9146be83%22%7d

Advanced Techniques for Outdoor Educators: <https://youtu.be/YwLpiXNysI4>



Learn To Hunt: Waterfowl and Upland Birds



We will be holding the first ever **Learn to Hunt: Waterfowl/ Upland Game** on August 13th at North Country Sportsmen’s Club in Williston! This will loosely follow the premise of our previous Learn to Hunt events with new adult hunters or families coming for a full day of immersive and hands on learning with dedicated and experienced hunters/volunteers followed by a mentoring opportunity with one of the established hunters. We are currently looking for mentors that will be able to teach a section during the event as well as take a new waterfowler out on an actual hunt when the seasons open. If you are passionate about passing on waterfowl or upland game hunting to others, then please feel free to reach out! Assisting at this event or mentoring a new hunter counts toward your professional development requirement as well.



We will also once again be doing a **Learn to Hunt: White-tailed Deer** event at Buck Lake in Woodbury on September 18th-19th. This will take a similar feel as the waterfowl LTH and if you would like to be a part of that, feel free to reach out to us!

Student Accessibility: Deaf, Blind, Hard of Hearing

If you have checked out our course listings lately you may have noticed we are including an accommodation statement in each course description and are finding students reaching out about a number of different accommodations that may help them receive, and retain information in a way that is conducive to their learning styles and capabilities. Common requests are for tests and answers to be read aloud, adjustments to test settings, and visual assistance.

One topic we have been shedding light on quite a bit lately is accessibility for those who are deaf, blind, deaf-blind, and hard of hearing. Follow the link below for a great training to help you teach to students with hearing and vision disabilities.

Training: https://youtu.be/RoFUmlvAc_U



S201 Response—Noel



“I am writing to express opposition to bill S201. The banning of foot-hold live restraint devices would be a serious setback in the ethos of wildlife conservation. Without their use canine harvest and management would be largely eliminated. Due to their nature and habits, coyotes and foxes cannot be taken in other types of traps. The effective harvest of several other furbearers would also be severely handicapped. Now that may be a welcome thought for those who oppose the regulated annual take of select species for

the utilization of natural, organic meat and fur. And therein exposes the motivation for some of those who choose to continually advance false narratives that are replete with distortions and outright lies that completely oppose the proven principles of the modern day conservation model.

The study of wildlife population dynamics reveals that proper sustained habitat is often the key to healthy numbers. That habitat is now being continually developed and fragmented. Declining numbers of trappers along with human encroachment is a recipe for increased human-animal conflict. Over-crowding of furbearer densities also increases incidences of disease and over predation of prey species including eggs of ground

nesting birds and turtles, some of which are endangered. Many biotic communities see furbearer numbers exceeding the biological and cultural carrying capacity that these environments can comfortably maintain. Foot hold traps provide an essential tool to not only alleviate these conflicts but also allow the wise use of a vibrant renewable resource. In the future trappers and trapping will increasingly become more of the solution, not the problem. Trapping is closely monitored with regulations constantly reviewed and modified by the VT Fish and Wildlife furbearer biologists. New trappers must take an intensive course focused on ethics and management before attaining a license. Foot restraint traps are extremely selective while allowing the unharmed release of an unwanted catch. Banning these devices can cause a cascading list of very undesirable events that is evident by studying States that have done just that.



Fifty five years of trapping and hunting and angling has allowed me to achieve a level of consciousness and ancient wisdom that has taught me the indigenous value of human participation in the predator/prey ecology of the natural world. But we can engage in that with biological science and a humane sensitivity that other predators cannot. A coyote would kill the last whitetail in Vermont without any second thoughts or the concept of what might transpire after that deer is consumed. We should not let those just as shortsighted to become the crafters of our future wildlife management strategies. “

Paul Noel

*Chief Instructor for Trapper Education/Hunter Education/Let's Go Fishing Program
Graduate SUNY Cobleskill--Fisheries and Wildlife Ecology
Member VT Fish and Wildlife Conservation Group*

Moose and Antlerless Muzzleloader Lottery Schedule

June 22nd: Moose lottery application deadline.

July 20th: Moose permit drawings

August 3rd: Antlerless muzzleloader lottery application deadline.

August 10th: Moose auction bids must be received by close of business (4:30pm) at the Montpelier district office.

August 11th: Moose Auction bids opened and winners notified.

September 14th: Antlerless permit drawing and winners’ permits available for printing.

September 15th: Unallocated antlerless permits available for purchase.

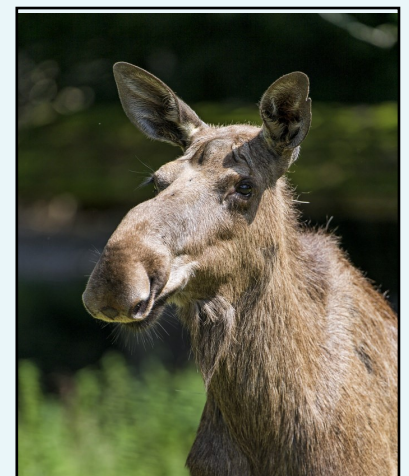
October 1st: Archery moose begins.

October 7th: Archery moose concludes.

October 15th: Regular moose begins.

October 20th: Regular moose concludes.

October 27-30th: Early antlerless muzzleloader season (antlerless only)



Duck Reuben Sandwich

INGREDIENTS:

Duck Brine

4-6 duck breasts, skin on
2 qts. water
1 cup brown sugar
½ cup coarse kosher salt
3 tsp. #1 pink curing salt
Three garlic cloves, crushed
¼ cup pickling spice mix

Duck Braise

Brined duck breasts
1 qt. water or game stock
½ cup each carrot, celery, onion,
roughly chopped
3 cloves garlic, crushed
¼ cup pickling spice blend
A few dried porcini mushrooms
(optional)
Thousand Island Dressing
1 cup mayonnaise
¼ cup ketchup
¼ cup dill pickle relish
¼ cup white onion, minced

2 tbsp. apple cider vinegar
2 tsp. Worcestershire
½ tsp. coarse kosher salt
½ tsp. cracked black pepper

Reuben Sandwiches

Brined and slow-cooked duck breasts
Sauerkraut
Pumpernickel bread
Pepperjack cheese
Swiss cheese
Thousand Island dressing (store-
bought or homemade)
Duck fat or butter

1. Combine all of the brine ingredients in a pot and bring to a boil. Cover and simmer for 5 minutes then remove the brine and chill it in the refrigerator. Transfer the brine to a covered plastic container, add the duck breasts, and leave it in the fridge for 4 to 5 days. You might need to place something heavy over the duck to keep everything fully submerged in the brine.
2. Once the duck breasts are brined, place them in a crockpot or slow cooker with all of the slow cooked duck ingredients. Cook on low for 8 to 10 hours. Strain the liquid then cover the duck with the liquid, allowing it to cool in the refrigerator.
3. Next, make the sauce. I like making my own Thousand Island. It's easy and can go on everything from veggies to burgers. Combine the dressing ingredients and stir well. Cover and let it sit in the fridge.
4. Remove the fat from the chilled breast meat and cut into large chunks. In a sauté pan on high heat, add a tablespoon of duck fat (cooking oil or butter will work too). Add enough meat and sauerkraut for your desired amount of sandwiches and sear until heated through and crispy. Finally, add a tablespoon or two of the Thousand Island and toss everything together in the pan. Remove the pan from heat.
5. Place a cast iron or large sauté pan over medium heat. Slather a healthy amount of butter on the outside of the pumpernickel bread. Start with swiss cheese, add some dressing, then place the corned duck and sauerkraut on top and finish with pepperjack. Sear both sides of the reuben until the cheese has melted and the outside is crispy. Slice and serve with extra sauce for dipping.
6. If you want gravy with the meal, you can thicken the strained crockpot jus with a light roux. And if you're looking for a really crispy finish to the bread, toss the sandwiches into an oven at 450°F or a toaster oven on high for 5 to 10 minutes.



Venison Tater Tot Casserole

INGREDIENTS:

Main Dish

24 oz. bag tater tots
1 lb. ground venison
1/2 lb. bacon, crumbled
8 oz. bag shredded cheese of choice
24 oz. homemade mushroom gravy (Campbell's "cream of" soups can be substituted)
1/2 cup sour cream
1 can sweet corn
1 can French style green beans
1/4 cup diced jalapeño
2 tbsp. oil
1/2 tsp. kosher salt
1/2 tsp. black pepper
1 tsp. paprika



Mushroom gravy

2 cups packed mushrooms, chopped.
1 cup yellow onion, diced
4 cloves garlic, diced
1 cup venison stock
1 pint heavy cream
1 stick butter (8 tbsp.)
1/4 cup all-purpose flour
1 tsp. kosher salt
1 tsp. black pepper
1 tsp. dry thyme (optional)

1. Cook the bacon in a skillet or in the oven on a sheet pan until it's very crispy. Reserve the grease for later uses, like frying fish. Set aside the bacon for finishing the hotdish.
2. In a cast iron skillet or saucepot over medium-high heat, add the oil or butter and coat the pan. Add the venison and cook until thoroughly browned; season with salt, pepper, and paprika. Remove the meat and set aside. If using meat with high fat content, make sure to drain the fat before adding the spices.
3. In the same skillet or pot that you browned the meat, start the mushroom gravy by adding the stick of butter with the garlic, onion, and cook until the onions begin to caramelize on the edges. Add the mushrooms, salt, pepper, thyme, and sauté the 'shrooms until they're thoroughly cooked. Stir in the flour evenly and cook until the mixture begins to bubble and turn a golden brown (this is the roux or thickening agent that will help make the gravy thick and rich). When the butter/flour mixture turns golden brown, stir in the stock and bring it to a boil. Lastly, stir in the heavy cream and bring to a boil. Reduce the gravy to a simmer, occasionally stirring, allowing it to get very thick (you're looking for condensed soup-thick). Check for taste and remove from the heat to cool. Alternately, you can skip this step and use the canned cream of mushroom or celery soup.
4. Preheat the oven to 400 degrees. In a large mixing bowl, combine the ground venison, gravy, 6 ounces of cheese, sour cream, sweet corn, green beans, and jalapeño. Dump the hotdish filling into a greased casserole dish and spread evenly. Add a single layer of the tater tots on top of the filling.
5. Bake the hotdish for one hour or until the tater tots are crispy and the filling is bubbly. Spread the remaining cheese evenly on top and place back in the oven. Cook for 10 minutes more or until the cheese melts and gets golden brown on the edges. Remove and let the dish stand for 15-20 minutes. Crumble the bacon and sprinkle on top. Scoop out a nice chunk and dig in.

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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Have a Great Summer!

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