



R3 NEWS



RECRUIT

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New Jersey Fish and Wildlife

March 2022

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Wounded Veteran Pheasant Hunt

Buttonwood Preserve, Hancock's Bridge, Salem County

The R3 Program, in partnership with Galant Heart of New Jersey, assisted in the 2022 annual pheasant tower shoot hunt. Just over 100 pheasants were distributed to 22 excited participants. The hunt program took place February 18th-20th allowing some of our nation's heroes to harvest these birds.



2022 Wounded Veteran Participants

Most of these Veterans served in Operation Enduring Freedom, Operation Iraqi Freedom and the Vietnam War. Those participating were Purple Heart recipients or 100% disabled Veterans. Accommodations were made for the mobility issues that our Veterans may be facing utilizing the program's track chairs. [Click here](#) to take a look at the inaugural event from back in 2018!

Upcoming Events & Updates

Spring:

- **March:** [Hunter Education Live-Fire Days begin](#)
- **March 23:** [Claim your Spring Turkey permits](#)
- **April 12 - 26:** [Women's Virtual Turkey Hunting Workshop](#)
- **May 1 - 3:** [Women's Mentored Turkey Hunt \(FULL\)](#)
- **Now - April 9:** Spring Light Goose Conservation Order
- Coming Soon-Turkey Webinar- Time and date TBD



Past Events

February 2022

- [Turkey Permit Application period now closed](#)
- **February 5:** [Youth & Veterans / Active Military Waterfowl Hunting Days](#)

Nan McCabe's Irish Venison Stew

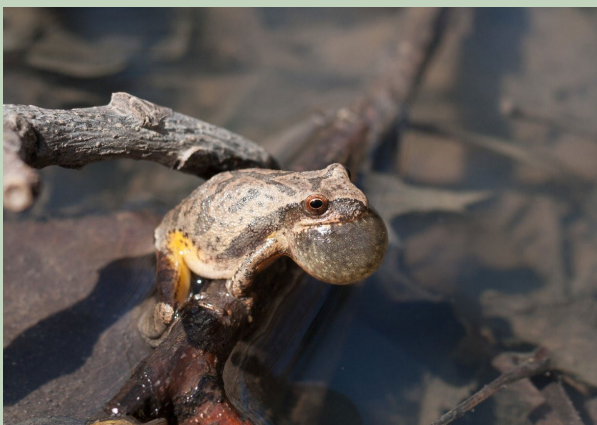
The perfect recipe to celebrate St. Patrick's Day with your friends and family!

Ingredients Needed:

- 2 pounds of venison cubed into bite sized pieces
- 3 medium potatoes with skin
- 2 onions quartered
- 2 large carrots cut into bite sized pieces
- 2 large turnips cut into bite-sized pieces
- Irish stout beer
- 32 ounces beef broth
- ½ head of cabbage quartered
- Salt and pepper to taste

Cooking:

Over medium-high heat, add a quarter-inch of oil to a Dutch oven. Salt and pepper to the venison and brown in the oil. Add all chopped vegetables, except the cabbage. Stir the mixture. Pour in the stock and the stout. Top the mixture with the chopped cabbage. Cover pot with lid and transfer to the oven. Cook low and slow for about two hours. Add salt and pepper to taste. Serve and enjoy!



Did You Know? Spring Peepers

When you hear these little chorus frogs peeping on a mild evening March, you know that turkey season and trout season isn't far behind. Did you know that during winter, up to 70% of this tree frog's body can freeze? A natural "antifreeze" allows them to withstand their winter hibernation. If you're wondering why you may always hear but not see these creatures, they are only about 1 inch long and vocalization this time of year is

their mating call. They will often sing in threes starting with the deepest-voiced frog!

Contact Us

Looking for information on something we didn't cover this month? Reach out to us!

Email: R3mentoredhunt@dep.nj.gov

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