

### RECRUIT

RETAIN

REACTIVATE

### New Jersey Fish and Wildlife

April 2022

Featured Story: Antler Shed Hunting Upcoming Events & Updates Featured Recipe: Spring Grilled Fresh Caught Trout Did You Know? The American Woodcock



## **Antler Shed Hunting**

Late winter and early spring bring a different type of hunting season to New Jersey. Shed hunting! During March and April (perhaps while scouting for turkeys) bucks young and old experience a drop in testosterone, causing their antlers to "shed" and lay along the floors of our woods. Prime time to antler shed hunt. **Reminder**: You can <u>only possess shed antlers</u>. Anything else must have a legal possession number.

#### **Tips on Finding Sheds**

- If you live in an area with elevation, check south facing slopes
- Check for deer bedding areas
- Try to locate an area that may have a food source like:
- Beech twigs
- Eastern White Pine seedlings
- Maple twigs
- Mountain Laurel twigs
- Blackberry Briars
- Tops of trees cut during logging
- Oak twigs in concentrated areas
- Check fences or obstacles where they may need to jump over, shaking loose their antlers

# Upcoming Events & Updates

April 9: Trout Season OpensApril 12 - 26: Virtual Turkey Hunting WorkshopApril 18: Spring Turkey and Calling Webinar

April 23: Youth Turkey Hunting Opener

April 25: A-Week begins

May 1-3: Women's Mentored Turkey Hunt



For more information on these events, please visit: NJFishandWildlife.com

## Spring Grilled Fresh Caught Trout.....

### **INGREDIENTS:**

2 whole NJ Rainbow trout, cleaned 1 tsp salt 1 tsp black pepper 4 sprigs of fresh thyme 4 sprigs of fresh parsley 1 lemon, sliced 1 orange, sliced 1/2 fennel bulb, thinly sliced Good quality olive oil



Pequest Rainbows-Visit NJFishandWilfe.com for stocking information

### PREPARATION

Prepare your grill. Season center cavity with salt and pepper then add 2-3 lemon and orange slices, 1 sprig of each thyme and parsley and fill remaining area with fennel. Tie kitchen twine in even increments down the fish to close the cavity. Rub fish and oil grates with olive oil. Cook for 5-7 minutes on each side until fish temperature reaches 145 degrees and then enjoy your catch !

Have a recipe you'd like to share ? Send along to: r3mentoredhunt@dep.nj.gov



#### **Check Out This Study:**

Did You Know? The American Woodcock

- Also known as the Timberdoodle
- Known for their courtship display, males give a buzzy peent call and flies upward in a wide spiral
- Close relatives to the Sandpiper family
- Their bill is 2.5" long, used to probe for worms
- They lay up to 4 eggs
  - The oldest Woodcock on record was a little over 11 years old.

In 2018, Fish and Wildlife worked cooperatively with several universities and state, federal, and non-governmental agencies on a study to better understand American woodcock ecology and migration. The study utilized GPS telemetry units. For more information on that study: www.woodcockmigration.org

### **Contact Us**

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

Email: <u>R3mentoredhunt@dep.nj.gov</u>

**THIS PROJECT WAS SUPPORTED** by: State Wildlife Grants administered by the U.S. Fish and Wildlife Service, Wildlife and Sport Fishing Restoration Program: *Partnering to fund conservation and connect people with nature.* 



