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OWNJ/R3 Mentored Women's Turkey Hunt

Cumberland County

NJ Fish and Wildlife's 2nd annual Mentored Women's Turkey Hunting workshop took place this year on Sunday, May 1st to Tuesday May 3rd. This R3 event was in partnership with the Landis Sewerage Authority, the NWTF-NJ and

NWTF Women in the Outdoors program. Nine women, in the beginning of their wild turkey hunting journey, came from all over the state to learn from our Biologists, Conservation Police Officers, veteran hunters and each other. Once gathered at Good Sports Gun Club in Millville, Cumberland County, the participants had hands-on experience learning about turkey calls, gear and scouting. Presentations by R3 staff and volunteers gave all of the information the women needed right at their fingertips!

A total of 4 turkeys were harvested this year by participants so stay tuned for the in depth coverage coming in the **June** R3 Newsletter where we will dive into the exciting, gritty details of this great workshop, the good the bad and the ugly! All that and more will be coming to you next month.

Upcoming Events & Updates

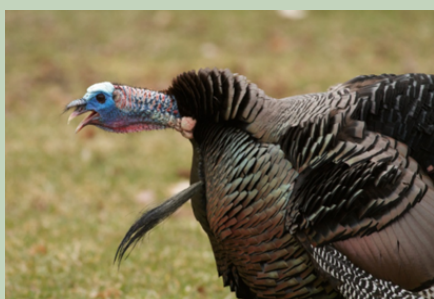
5/15: [Governor's Surf Fishing Tournament](#)

[Migratory Bird Regulations for 2022-23](#)

[Deer Regulation Sets for 2022-23](#)



Past Events- R3 Spring Turkey Webinar-Talkin' Turkey



An R3 Spring turkey webinar was held Monday, April 18, 2022 with Fish and Wildlife's R3 Program staff, as well as Lou Gambale, New Jersey State Chapter President of the National Wild Turkey Federation. Various turkey call types, calling techniques, and hunting situations were discussed. For more information visit the link below to Talkin' Turkey with Lou Gambale.

<https://nj.gov/dep/fgw/videos.htm#webinars>

Herbed Slow Cooker Wild Turkey Breast

This is a “need to make” recipe for when you harvest your Wild Turkey this spring!

Ingredients

- 3 lb boneless NJ turkey breast
- 1 honeycrisp apple
- 4 Tbsp butter cubed
- 1 1/2 tsp coarse salt
- 1 tsp crushed rosemary
- 1 Tbsp fresh thyme
- 1 Tbsp fresh sage
- 2 tsp onion powder



Instructions

Place your turkey breast in the slow cooker
Combine all seasonings then rub on the turkey breast. Dot turkey with butter.
Slice the apple and place in the slow cooker, on and around the turkey.
Cook on low for 3-4 hours, until the internal temperature reaches 165 degrees F.
Let rest before serving.

Do you have a recipe you’d love to see featured? Send along to r3mentoredhunt@dep.nj.gov



Did You Know?: Wild Turkey Fun Facts

- Adult turkeys have 5k-6k feathers
- Turkey droppings can tell you the gender:
 - Males are J-shaped
 - Females are bulbous shaped
- Turkeys can can run 18mph on land & 50mph in the air
- Over 100 years ago, Wild Turkeys had a population of

only about 200,000. There are now around 6.5 million in the United States thanks to conservation efforts.

[Check out this recent video released by New Jersey Fish and Wildlife!](#)

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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