

Volume 1 | Issue 2 | June 4, 2021

The NJ Division of Fish and Wildlife's R3 Program will provide monthly newsletters jampacked with upcoming events, conservation news, division staff & mentor highlights, and resources to promote your hunting, fishing, and/ or shooting sport participation.

June Events:

- Family Fun Night at Pine Valley Trap Club on June 24, 2021, from 5:00 p.m. - 7:00 p.m. Twenty families will get a hands-on introduction to trap shooting with experienced trap shooting R3 Mentors.
- Free Fishing Day for all! Get a line in the water June 5, 2021, for the annual <u>Free Fishing Day</u> and the <u>HOFNOD</u> <u>Youth Fishing Challenge</u>. No license or trout stamp required. Click the links to learn more.

May Events:

- Women's Mentored Turkey Hunt: The NJ Division of Fish and Wildlife offered a turkey hunting program to first time/beginner women turkey hunters May 2-4 in partnership with Landis Sewerage Authority, NWTF, NJOA, and NJSFSC. Participants learned how to call, pattern shotguns, scout, and hunt turkeys with help from mentors and Division staff. Four out of the nine participants successfully harvested turkeys.
- Locavore to the Core GoToWebinar: This virtual event broadcast on May 13, 2021, by Keith Griglak, NJ Fish & Wildlife Senior Biologist is now available on our Videos page. Learn how to be a New Jersey Locavore! Watch the video HERE.

More events can be found below!

NJOP & R3 Events

Turkey Talk is Over, It's Time to Fish

The Striped Bass Bonus Program is open, apply HERE!

Down by the bay, where the watermelons grow, back to my home, I dare not go. For if I do, my mother will say... "Have you registered for the NJ Saltwater Recreation Program?"

New New New

Great Fishing Close to Home App:

Over 400 publicly accessible lakes, ponds, and reservoirs in New Jersey offer a great diversity of fishing opportunities. Get a line in the water June 5, 2021, for New Jersey's FREE fishing day!

Artificial Reef Program

The purpose of this program is to create a network of artificial reefs in ocean waters along the New Jersey coast to provide a hard substrate for fish, shellfish and crustaceans, fishing grounds for anglers, and underwater structures for scuba divers. Recent footage on reef build up can be viewed here!

Local Hunting & Fishing Podcast

Rack & Fin Radio airs on Saturdays 5 am – 6 am on Talk Radio WPG 95.5 FM and WPG 1450 AM LIVE!

Find all recorded podcasts on the WPG Talk Radio App.

Monthly Fun Facts:

Male Blue Crabs can mate multiple times, but females typically mate just once in their lifetime.

One hard clam can filter up to 24 gallons of water a day! One adult oyster can filter up to 50 gallons a day!

Staff Highlight: Karen Byrne

Aquatic Education Coordinator

Karen has worked for the Division of Fish and Wildlife for more than 20 years. She has been in her current role for the last 15 years overseeing the Sedge Island Natural Resource Education Center, providing horseshoe crab education programs to educators, and offering various fishing programs to introduce people to the sport.



What is Sedge Island? Click the picture above to watch a short video on New Jersey's *only* Marine Conservation Zone!

"The best part of my job is introducing workshop participants to the outdoors and offer them ways to enjoy it both consumptively and non-consumptively."

-Karen Byrne, Aquatic Education Coordinator

Seasonal Sights:

Click the pictures below to learn all of what the NJ Division of Fish and Wildlife provides for wildlife, its land, water, and communities!



R3 Recipes to Share!

Clam Casino

By: Briana Merriel, R3 Coordinator Assistant

All legal bivalve sizes welcome! Get the most out of each aquatic mollusk!

Ingredients:

- Dozen Clams or Oysters, Shucked. (Keep both halves of shells.
 Place clams in freezer 20 minutes before shucking for easier opening.)
- 2 Bell Peppers finely diced
- 2 Sweet Onions finely diced
- 5 Cloves of Garlic minced
- 1 Cup Panko Breadcrumbs
- ½ Pack of Bacon (cut into ½" squares)
- Optional: Baguette loaf, sliced lemon, your favorite cheese

Directions:

- In a skillet on medium heat cook cut bacon for 5-7 minutes, add sauté peppers, onions, and garlic. Cook until onions are translucent & bacon is crispy (approximately 6-8 minutes).
- While cooking, chop clams or oysters and set aside in large mixing bowl, leave approximately ½ cup of clam/oyster juice in bowl. Drain excess.
- Preheat oven to 375°
- Remove sautéed mixture from heat and stir in breadcrumbs until evenly distributed. Allow to cool enough to handle.
- Add breadcrumb mixture into bowl of chopped clams/oysters. Mix thoroughly. If mixture does not pack together, crack one large egg into mixture and stir.
- Lay shells onto baking sheet. Scoop approximately 1/3 cup of mixture into shell (depending on shell size).
- Bake for 25 minutes. Add your favorite grated or sliced cheese for a mouth-watering flavor burst! Bake for an additional 5 minutes or until cheese is melted. My favorite: Parmesan and Provolone!
- Serve warm (Shells will retain heat longer than you think, allow to cool for 5 minutes) with sliced lemon and a Baguette to soak up the left-over juices in the pan, you won't regret the extra carbs!

Do you have a recipe you would like to share?

Send the recipe to <u>R3mentoredhunt@dep.nj.gov</u> to be featured in next month's newsletter!

What can you do to support R3?

We challenge every sportsman and woman to make R3 a priority and commit yourself to this idea that, the species we must strive to conserve as hunters and anglers. Introduce someone new to target shooting, hunting, or fishing. It only takes a moment, to make a moment!