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Rackettown Wildlife Club

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Lyons, Georgia 30436
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www.osvenison.com

October 1, 2022

Dear RWC Member,

The President said that the pandemic is over. I'm going to take him at his word. However, we are still going to observe some common-sense precautions just in case. We will control and limited the number of people inside the fence and one at a time in the office, please. Masks are optional.

I have some great news to report. My son, Sam, and Michele were married the 3rd of September at "Nine Columns" in Lyons. Their wedding was postponed for two years due to COVID. We are excited and happy to welcome Michelle into the Aaron Clan.

1.Changes:

A. I don't have to tell you that just about everything is more expensive. We've tried to minimize our price increases. This season's price list is posted our website. www.osvenison.com

B. This season we will require a \$40 deposit for each order to be processed. Your deposit will be credited against your final bill.

C. Once the season is underway, we may reach capacity and not be able to accept deer, either hanging deer (deer that we skin) or cooler deer (deer that you skin and quarter). In addition to a finite amount of space to hang and store cooler deer, we are also limited on how many deer we can process in a working day. If you do not live in our immediate vicinity, check our Facebook page or call before you make the drive to us.

D. We plan to have skinner available to clean your deer, however the hours will be limited to 8 AM-12PM and 4 PM until closing.

E. We have made our menu available at our website and on Facebook. Please take a few minutes to review it before you come in the office and decide what you want to have us do with your deer. It will make things go quicker and make the wait shorter for everyone.

2. We will be open from the beginning of the GA Primitive weapons season thru the GA Modern Weapons Season with the following exceptions:

Closed: Thanksgiving Day, November 24th (All Day)

Closed: Christmas Holidays; Thursday, December 22nd thru Monday, December 26th

Closed: New Year's Day

3. You are required to confirm your harvest with the GA DNR within 24 hours. We are required to record your name, sex of deer, and county of harvest for all whole deer. We are not required to do so for quartered deer (cooler deer). All hunters are required to have a harvest record even if you hunt on your own property and even if you are under 16 years of age. To obtain a free harvest reports go to <http://georgiawildlife.com/HarvestRecordGeorgiaGameCheck>. If you have a smart phone, I highly recommend using the Outdoor Georgia App for game check. You can also go online <http://www.gooutdoorsgeorgia.com>., or call 1-800-366-2661 to report your harvest.

4. The skinning fee for deer to be processed is \$35.00. If you are having your deer mounted, we will cape and bag the head and hide for a fee of \$45.00. Your must take the trophy with you. We do not have freezer space to hold your trophy until you pick-up your processed order. The only exceptions are hunters who contract with a local taxidermist who has agreed to take possession of your trophy within 24 hours. However, those arrangements need to be made before you depart. (List of local [taxidermist](#) is in the RWC office and included on our website)

5. If you cannot get your deer to be skinned to us within 1-2 hours, please field dress your deer. (See our website for how to field dress a deer) This is important in the warmer parts of the season. After the guts have been removed, it helps to pack the body cavity with a bag or two of ice. Cool is good-Hot is not! For those of you that skin and quarter your own deer- two words: clean and cold! Don't be angry if we refuse deer parts that are covered with dirt and pine straw or sloshing around in water from ice long ago melted. Just do a better job next time. (See our website for how to [quarter a deer](#).) Our skinners have been instructed on what is acceptable and what is not. Cooler deer (quartered deer) should be brought to us within 3 days of harvest and should be cut into sections that will fit in our totes.

6. Deer killed during an afternoon hunt and not found until next morning will be rejected 99.9% of the time. Meat spoils at an exponentially fast rate when night time temperatures are above 40 degrees. That is especially true if the stomach or intestines have been perforated. A low temperature of 40 degrees means that was the coldest overnight temperature; it was not the temperature for the entire evening. You can bring your deer to us and we will evaluate it, but most likely will be rejected and cost you a skinning fee. See the [Quality Deer Management Article, "Safe to Eat"](#) by Lindsey Thomas Jr. on our website.

7. Chronic Wasting Disease- We are lucky not to have any recorded outbreaks of CWD in Georgia. It is as close as Mississippi and Tennessee. Its spread is potentially disastrous to the sport we love. Consequently, the DNR has established strict rules for importing deer from states with CWD. If you harvest any kind of deer, elk, moose or caribou in a state with CWD, we cannot accept any meat that has bone in it or is attached to any part of the skeleton. See page 23 of the 2021-22 GA Hunting Regs for details. See <http://cwd-info.org> for more info. Popular out of state hunting sites include Illinois, Kansas, Colorado, New Mexico, Missouri, Mississippi, Arkansas, & Tennessee among others.

11. Once again thank you for your continued patronage. Never think that we take our members for granted. We strive to earn your trust and business every season.

Best wishes for a safe and successful deer season.

Dwayne, Glo, Sam & Michelle Aaron

Note: Price List for the 2021-22 Season is posted at <http://www.osvenison.com>
NO ROAD-KILL and NO HOGS!!