



Rackettown Wildlife Club

2885 U. S. Highway 1 North
Lyons, Georgia 30436
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www.osvenison.com

September 28, 2018

Dear RWC Member,

Wow! Deer season is right here! Where did the time go? You know, I had it all planned out so we wouldn't be hustling so much this season to get ready...but you know what they say about plans. Who knew a Hurricane named Florence would come to visit our Fayetteville home right in the middle of our prep? The good news is that we rode out the storm in good shape. Many were not so fortunate and I ask you to keep them in your thoughts; many were still trying to recover from Hurricane Matthew.

This summer, our son, Sam, attended another Processed Meat Seminar at Iowa State University. He's working on his MDP Degree (Master Deer Processor). Glo and I continue to enjoy and dote on our grandson, Caleb. He is walking and babbling now and just great fun to be around. He was at the beach this year with us and went to his first Braves baseball game this summer! How about them Braves!

Archery Season is under way and if you are lucky enough to stick one and not get carried off by the mosquitoes; quarter and freeze it until **we open on October 13th for the Muzzleloader Season**. If you have children or grand-children, take advantage of the special provisions for kids under 16 during the muzzleloader season. The Regular Firearms Season opens on Saturday, October 20th and ends on Sunday, January 13th. **Until the time changes, we will be open from 8 AM until 9 PM daily through Saturday, November 3rd. When Eastern Standard Time resumes on Sunday, November 4th, we will be open 8 AM to 8 PM.** After the season ends we will take quartered deer through Wednesday, January 16th. **All processed deer must be picked up not later than 5 PM, Saturday, January 26th.** Except for the days listed below; we will be open every day including Sunday:

Closed -Thanksgiving Day, 22nd Nov (all day)

Closed- Christmas Holidays (Thursday, 20 Dec through Wednesday, 26 December)

Closed-New Year's Day - (closed from 8 am until 1 pm)

There are no changes to the harvest limits for 2016-17, but either sex dates vary from county to county, so read your Georgia Hunting Guide very carefully. For those who hunt out of state, check the regulations for transporting deer from states with CWD issues. There is a good information page on Chronic Wasting Disease at www.cwd-info.org.

The check-in requirements have changed. I am required to record your name, sex of deer, and county of harvest for all whole deer. I am not required to do so for quartered deer. However, I am no longer required to record your harvest confirmation number. You are still required to confirm your harvest with the GA DNR within 72 hours. If you have a smart phone, I highly recommend using the Outdoor Georgia App. You can also go online www.gooutdoorsgeorgia.com., or call 1-800-366-

2661 to report your harvest.

Our goal is to process your deer within 10 to 12 days of receipt or sooner. I ask that you pick-up your processed deer within seven days of notification. When you sign your order form, make sure we have a valid contact phone number and that your voicemail is set up and not full. If you prefer, we can text or email you. The point is this-make sure we have what we need to contact you when your deer is ready. **After 7 days, we will charge a \$3/day storage fee up to day 13. After 14 days, unclaimed orders are subject to sale for the processing fee.** Out of town members who cannot personally pickup their deer, should make arrangements for a friend or relative to do so. The efficient operation of our business depends on timely pickup of finished product. I truly hate to sell a member's deer for the processing fee but if you don't respond to our calls, I really have no choice.

We offer skinning and waste disposal services as a convenience for our members. If you cannot get your deer to me within an hour or so, you should field dress the deer. See our website if you do not know how to field dress a deer. **Also during the warmer parts of the season, if you shoot a deer down in the evening that you can't find until morning, do not bring it to me for processing.** If you decide to have us prepare your deer for mounting, you may be required to prepay the shoulder mount skinning fee (\$30). I do not have storage space to hold your mounts, so I ask that you take it with you. Some local taxidermists will pick up the head for you if you contract their services. **Those of you who skin and quarter your own deer, please keep the meat clean, iced and drained and please, get it to us not later than three days after killing the deer.** Please take care to keep the meat off the ground. Embedded hair, trash, dirt etc. is almost impossible to remove and may result in the rejection of your deer.

Finally, we will be offering Brown Sugar Maple Jerky, Jalapeno Jerky and Teriyaki Snack Sticks for your consideration this season. On opening weekend, we will have some samples of this and most of our other products for you to taste.

Thank you for your business. We know that there are other processors you could use and that many of you drive a considerable distance to bring us your deer. We are both proud and humbled and hope to always meet or exceed your expectations. Best wishes for a safe and successful deer season.

Sincerely,

Dwayne, Glo & Sam Aaron

Note: Price List for the 2018-19 Season is posted at www.osvenison.com
NO ROAD-KILL and NO HOGS!!