

# Outdoor Rec / Local

## LEGAL NOTICES

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## Ladies golf scores

Below are the August 11 Quail Ridge Ladies golf and bridge scores:  
Mutt & Jeff 1st Flight, tie, Myrna Evans and Judy Karstens; 2nd Flight, Linda Taylor; 3rd Flight, Marianne Klinger.  
Bridge Winners: 1st, tie, Della Stelle-Glenda Cole; 2nd Kitty Nichols; and 3rd Carol Arnstein.

## Hospital auxiliary to have yard sale

Saint Alphonsus Auxiliary- Baker City will be holding a yard sale Friday, August 26th from 9 a.m.-1 p.m. The yard sale will be held on the hospital grounds on the corner of Pocahontas Road and Midway Drive.  
The Auxiliary Members assist at the Blood Draw and various other hospital events and also work in the newly remodeled Saint Alphonsus- Baker City Gift Shop. New members are always needed and will be warmly welcomed by President Jeanne Schroeder. For further information contact Jeanne at 541-403-0054 or Laura Huggins 541-523-8102.

## Wolf depredation confirmed

Date Investigated: 8/20/2016, 8/22/2016  
General Area: Meacham Creek— private land.  
General situation and animal information: An employee of the cattle operator observed a 450-lb. calf laying partially under water in a pond on a forested cattle pasture on 8/20/2016. The employee tried to save the calf, but it died on the bank a few minutes later. The employee noticed marks on the calf and saw open wounds between the udder and anus. ODFW was contacted and arrangements were made to examine and remove the calf from the scene. The calf carcass was skinned by ODFW on 8/22/2016.  
Physical evidence of attack by a predator: There were numerous marks consistent with canine bite marks in the area between the udder and anus, as well as in the flank near the front shoulder. There was hemorrhage under the marks in the hide.  
Evidence that the predator was a wolf: Numerous wolf tracks were observed around the edge of the pond where the calf was found. Although the number of bite marks made pairing marks for measurement difficult, a couple of the paired marks exceeded 1 1/2 inches in width. There was deep tissue trauma under the bite marks. The locations of the bite wounds between the hind legs and behind the elbows of the calf are commonly observed attack points for wolves.  
Evidence of wolf presence: Fresh wolf tracks.  
Summary: ODFW investigated and determined a wolf attack had occurred through physical evidence. The numerous bite marks on the carcass with measurements consistent with those of wolf teeth, as well as the severity and locations of injuries, and a large number of wolf tracks as the only predator at the scene warrant a designation of confirmed depredation. This depredation happened within the Meacham pack area.  
ODFW confirmed this case of wolf depredation.

## The best way to harvest ...?



THE OUTDOOR COLUMN  
By Todd Arriola

As I wrote this article in the hazy, smoke-filled Baker Valley, I attempted to focus my attention on the general deer bow season, just over a week away, which prompted a question about how that species and others are harvested: what is the best way?  
Maybe it should be classified as a dilemma, rather than a question, because I've debated the idea for quite some time.  
I wouldn't think this would be the case, but once the "fun" part of the hunting mission is completed—i.e., the shooting—how much effort is really required, in order to feel that the kill was just, and the meat was not wasted?  
The dilemma appears in the method of harvesting, which is as debatable as any other hunting-related concern.  
Opinions vary greatly on this point, but I've gained an understanding of the advantages of the "gutless"

harvest—basically leaving the carcass in the field, after cutting out, or off, and saving the major portions of meat, without actually "gutting" the animal.  
I had concerns initially about using this method is, because I've never seen anyone try it before, so it seemed foreign and wasteful, considering the long history of harvests by hunters in the family.  
Every time anything was killed, be it deer or elk, it was suspended at the ranch via the hind legs, skinned, and stripped bare of every piece of meat possible, including the bits of "waste," tossed to the eager and salivating spectators—the dogs.  
This meat showed up in final form as steaks, hamburger, stew meat, and my favorite, jerky.  
I wondered whether the gutless method would truly yield enough meat, in order to avoid being labeled a wasteful, bloodthirsty, savage trophy hunter.  
I spoke with a representative of the Oregon Department of Fish and Wildlife (ODFW) to get a second opinion, and he told me that he actually uses that method himself.  
As I sat in his office,

satisfied that I would avoid any trouble with the ODFW at least, he explained that, as long as enough is removed—like the front and hind legs, the back strap, and the tender loins, for example, and whatever else can be—the act won't be viewed as "wasteful."  
Transportation of the meat didn't seem to pose an issue, as he said that he also took home with him anything that would indicate sex of the animal, such as its head, to satisfy requirements of the hunting regulations.  
Since hunters tend to take home the head to begin with, to mount, or to at least display to everyone in the vicinity, and then keep until the end of time, remembering to keep this form of proof would most likely be automatic.  
I thought about the reduction in weight, and my eyes brightened, as I imagined a world where I didn't have to drag anything uphill, or downhill.  
Dragging an animal downhill seems "easy," but I cursed every time I had to do it, even with multiple people involved in the battle.  
A good friend of the family carried a buck deer over both shoulders once as I carried our rifles and gear, but that's an extreme example of efficiency without the battle, and he's a tough SOB to begin with.  
So, there are the advantages of not having to deal with gutting the animal,

and not having to haul the carcass home whole, the result of which is a more streamlined process.  
As far as any concerns regarding the wasting of meat, there doesn't appear to be any problem, as long as enough is taken from the field.  
It may ultimately mean that less meat is harvested this way, but that doesn't mean it's necessarily wrong, ethically, or legally.  
I haven't taken a poll on how this particular method is viewed, so it's difficult to say what the overall response would be. My guess--and it's only a guess--is that the majority of hunters would see the "standard" method of harvesting an animal as the preferred one.  
It comes down to individual choice, as in so many aspects of hunting. Age and physical condition of the hunter certainly influences that choice.  
I'm not an old man (well, to some, anyway), and I believe I'm fit enough to keep running around the hills, looking for game, but if there's a more efficient way to get the job done, why would I not try it, and make the job easier?  
In the end, I'll have less of a battle, I'll have my meat, and the predators will already have something to gnaw on, by the time I get back to my truck...

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