

Report Hunt Results by January 31

\$25 penalty for not reporting deer and elk tags

Any hunter who purchased 2016 big game or turkey tags needs to report their hunt results by the deadline, which is January 31, 2017 for most tags.

Hunters are required to report on each deer, elk, cougar, bear, pronghorn and turkey tag purchased—even if they were not successful or did not hunt. Sports Pac license holders need to report on each big game or turkey tag issued.

Hunters have two ways to report:

- Online via www.odfw.com or reportmyhunt.com either at home or by visiting an ODFW office with a computer available for Hunter Reporting (ODFW field or regional offices in Adair Village/Corvallis, Bend, Clackamas, La Grande, Portland-Sauvie Island, Roseburg, Salem Headquarters, Springfield, Tillamook)
- By telephone: Call 1-866-947-6339 to talk to a customer service representative from 6:00 am to 10:00 pm PT, seven days a week.

Reporting deadlines are:

- January 31, 2017 for all 2016 hunts that ended by December 31, 2016
- April 15, 2017 for all 2016 hunts that end between January 1 - March 31, 2017

Hunters need the following pieces of information to report, which takes just a couple of minutes:

- Hunter/Angler ID number (located on ODFW licenses, tags and applications; this is a permanent number that stays the same from year-to-year)
- The two digit Wildlife Management Unit (WMU) number of the Unit you hunted in most and the Unit you harvested an animal in if successful.
- The total number of days hunted (including mentoring youth), the number of days hunted in the WMU hunted most, and the number of days hunted in the WMU you harvested an animal in if successful.

\$25 penalty for not reporting deer and elk tags

Hunters who fail to report 2016 deer or elk tags on time will be penalized \$25 when they purchase a 2018 hunting license. This penalty is assessed once, regardless of the number of unreported tags.

As of January 10, 2017 about 53 percent of elk tags and 51 percent of deer tags had been reported for hunts with a January 31 reporting deadline. ODFW will be sending reminder postcards to hunters who haven't reported yet later this month.

"The information hunters provide is needed to evaluate hunting seasons and

tag numbers," said ODFW Game Program Manager Tom Thornton. "We really appreciate hunters taking a few minutes of their time to complete the report."

ODFW used to get this data through phone surveys but these became more difficult and expensive as hunters moved or screened their calls. The mandatory reporting program was put in place in 2007 so these calls could be phased out.

A penalty of \$25 was added four years ago because even after several years promoting the program and providing incentives to report, only about 40 percent of tags were being reported on time. This rate was too low for ODFW to even use the data.

After the penalty was implemented for 2012 tags, rates jumped to 80 percent or more. This has allowed ODFW to phase out its big game survey phone calls.

The funds generated by penalty fees are being used to increase Oregon State Police patrol and enforcement of winter range closures in Oregon. These closures help deer, elk and other wildlife survive the winter by limiting disturbances from people.



Brent Quick of Springfield took this bull elk in Wenaha Unit earlier this year on a special tag he won for reporting his hunts on time.

Chance to win special big game tag

As an incentive to report on time, hunters that do are entered into a drawing to win a special big game tag. ODFW selects three names each year and the winners can choose a deer, elk or pronghorn tag. Hunters who win may hunt an expanded hunt area and extended season, similar to auction and raffle tags that hunters can pay thousands of dollars for.

One of this year's winners, Brent Quick of Springfield, chose an elk tag and took a beautiful bull in Wenaha Unit. "It was one of my top five best days, to kill my first elk with good friends," he said. "I now have 330 pounds of elk in my freezer to feed a family of five; pretty cool."

An Unusual Culinary Column:

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Directions:

Preheat the oven to 350 degrees F. Heat up a large skillet and add the coconut oil. Sauté the onions until they start to turn translucent, about 5 minutes. Add the cauliflower and sauté for a few more minutes then add the mushrooms and cook until they start to become browned and the cauliflower is cooked through. While the onion mixture is cooking mix together the meat, salt, pepper, garlic and Worcestershire sauce. You can form small patties or one large patty and place on a baking sheet or baking dish. Make a well in the center of the patty, I used the bottom of a coffee cup, and fill it with the onion mixture. Wrap the bacon around the edges of the patty and bake for 1 hour. You can brush with your favorite BBQ sauce if you like and/or top with cheese.

lamb meat and mix together. You can make one large patty or a few small patties. Use the bottom of a coffee cup and press a well into the patty then fill it with the spinach mixture. Bake the patty on a baking sheet covered with tin foil for about 1 hour, depending on the size of your patty.



Bacon Banana Chocolate & Peanut Butter Dips

Ingredients:

- 2-3 Bananas
- 3-4 Strips of bacon, cooked crispy
- ½ Cup peanut or almond butter
- 1 Container of Dolci Frutta

Directions:

Peel the bananas and cut into thirds then cut in half lengthwise. Put a thick layer of peanut butter on one half of the banana slice then top with a piece of bacon. Put the two halves of banana together making a sandwich and lay them on a cookie sheet lined with parchment paper. Melt the chocolate per the directions on the Dulci container then dip the banana sandwiches into the chocolate. Put the bananas into the freezer and freeze for 30 minutes. Keep them frozen until ready to enjoy.

No Carb Lamb Patty

Ingredients:

- 3 Tablespoons coconut oil
- 1 Small onion, minced
- 1 Inch ginger, peeled and minced
- 2 Cloves garlic, minced
- 5 Ounces spinach
- ½ Teaspoon cinnamon
- 1 Teaspoon ground coriander
- ½ Teaspoon ground cumin
- 1 Teaspoon ground turmeric
- 1 Teaspoon Garam Masala
- 1 Teaspoon curry powder
- ½ Teaspoon ground fennel seeds
- 1 Jalapeno, seeded and diced
- 1 Carrot, chopped and steamed until tender
- A handful of peas, optional
- ¼ Green bell pepper, chopped
- 1 Pound ground lamb
- Salt & pepper to taste

Directions:

Preheat the oven to 350 degrees F. In a large saucepan heat up the oil on medium high and sauté the onion, garlic and ginger for a few minutes. Add the spinach, cinnamon, coriander, cumin, turmeric, Garam Masala, curry powder, fennel then sauté for about 5 minutes. Add the carrots, peas, bell pepper, and cook until the spinach is wilted and the veggies are soft. While the veggies are cooking, generously salt and pepper the

Cassie's Bullet Proof Coffee

Ingredients:

- 1 Tablespoon coconut oil
- 1 Tablespoon unsalted butter
- A few drops of stevia (or sweetener of choice)
- A Splash of heavy whipping cream
- 1 Serving of hot coffee

Directions:

Put all the ingredients into a blender and blend to fully emulsify the fats. The consistency should come out frothy, creamy and taste delicious. The healthy fats keep you so satiated, some people use it as a meal replacement.

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