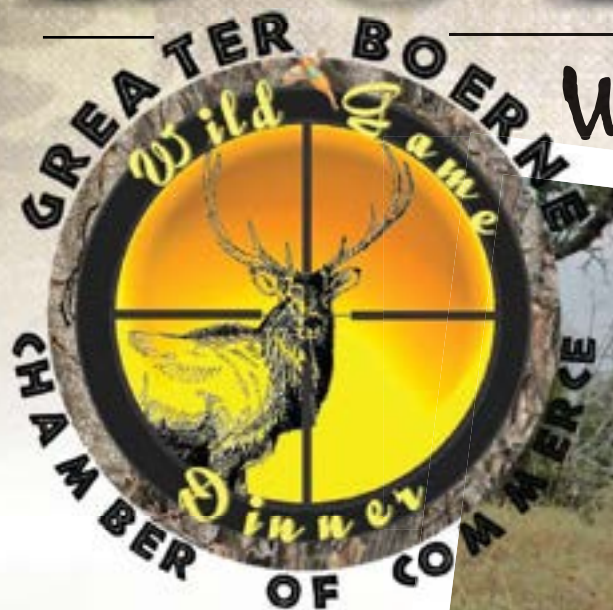


2013

SPECIAL EDITION

BOERNE



WILD GAME DINNER

Facebook Photo Contest Winner:



COLE DUTTON

See page 20 for the story behind the photo...



A Taste of the Wild:

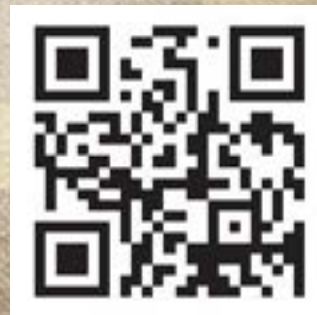
Must Try Wild Game Recipes

Painting Through a Lens:

Photographer Ed Hall Captures Outdoor Masterpieces

Meet the Cook Teams

and so much more!



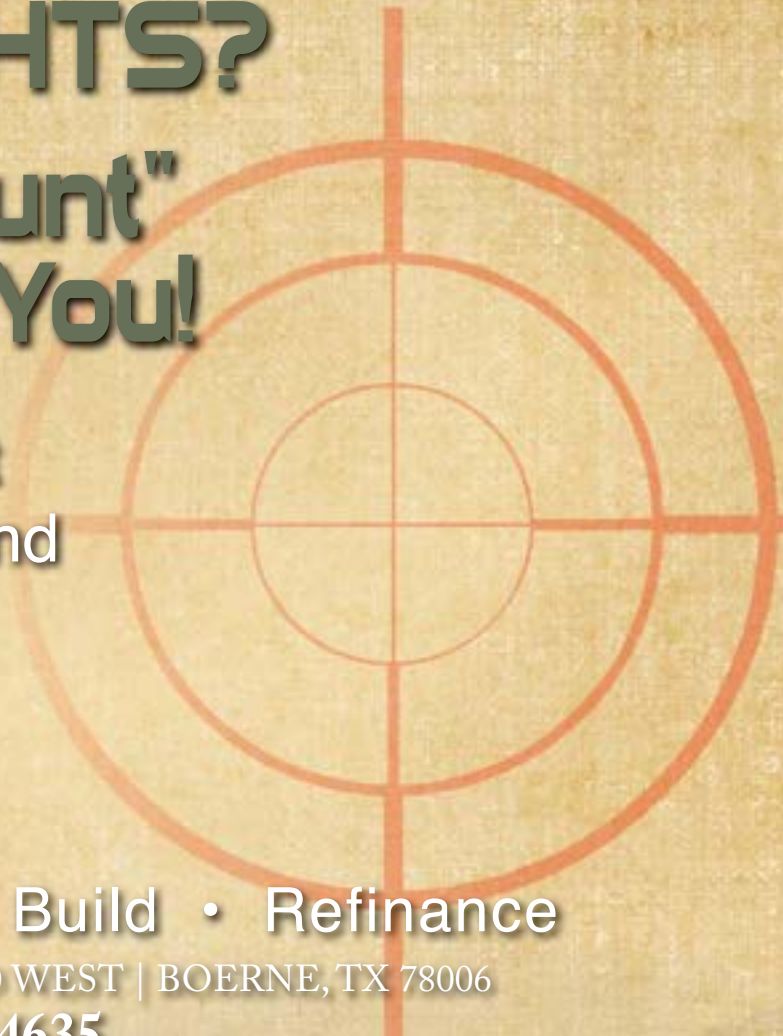
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It's that time of year when the weather starts to cool and the wild game starts to move! That means Wild Game Dinner for the Greater Boerne Chamber of Commerce! This year's event will be held on the evening of November 2nd, at the Kendall County Fairgrounds, located at 1307 River Road in Boerne.

When we created this event in 2011, we wanted to create something that we could build on and continue for years to come. We not only wanted a Chamber event, but a community wide event to be enjoyed by all. Our Chamber supports over 700 members and

our event is honored to give back to the youth in the form of scholarships for Agriculture, Wildlife Management and Culinary Arts.

This year, we "took a shot" at something new... this special edition magazine you are reading! Our publication includes great articles that we hope you find exciting and useful. We hosted a photo contest on our Wild Game Dinner Facebook page and the winner was chosen by the most "likes." Our winner this year is Cole Dutton of Boerne and he is featured on the cover of our magazine! Cole is an amazing young man with a true passion for hunting.

We have also featured some of our exceptional cook teams. These cooks give of their time and energy, and are truly the cornerstone of our event. We've heard, on more than one occasion, that our Wild Game Dinner has "the best food in the State of Texas." We have a lot to live up too!

Along with amazing food, we have games, shopping, silent and live auctions. There is fun for the whole family. We hope you will mark your calendar and join us for a great evening of fun in Boerne, Texas!

Beca Short & Karen Daly
Event Co-Chairs

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The Game is On!



The Wild Game Dinner, in Boerne, is all about the food! Cook Teams from all over South Texas gather to put on their aprons and prepare savory dishes that outshine the other teams. Enjoy and sample a wide variety of succulent venison prepared in diverse ways, as well as a myriad of other meats, such as quail, Nilgai, crawfish, etc. Don't go home empty handed because the silent and live auctions, drawings and games have something for everyone.

Don't Miss the
*3rd Annual Wild
Game Dinner*

SATURDAY, NOVEMBER 2ND

5:30pm until 10:00pm

Kendall Country Fairgrounds

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\$20 per person admission includes all you can eat and beverages of your choice, 1 ticket for a door prize and free parking.

Fun for the Whole Family

PUT THIS EVENT IN YOUR SIGHTS!

It's All About the Food!

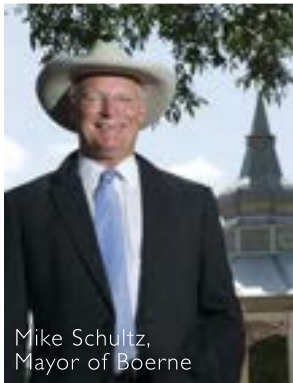
Our exceptional cook teams are truly the cornerstone of the event, giving of their time and energy to serve up some of the best food in the State of Texas. Check out who's cooking and what they'll be dishing up on November 2nd!

A HOMETOWN AFFAIR: Meet the Burgermeisters

Three years ago newly elected Boerne Mayor Mike Schultz founded the City of Boerne Burgermeister cook team for the Chamber's Wild Game Dinner. The Burgermeister Team specializes in the best Bison Sliders in Texas. In Germany, the Burgermeister is the town's mayor, (literally: 'master of the citizens').

Members of the City's executive team are very excited to participate in this year's Wild Game Dinner. Teamwork is the main ingredient. The city team includes Mayor Schultz, of course; Police Chief Jim Kohler; Fire Chief Doug Meckel and Assistant Fire Chief Ray Hacker; Assistant City Manager Linda Zartler; City Secretary, Lori Carroll; Convention and Visitors Bureau Director, Larry Woods; Parks and Recreation Director, Danny Zincke; City Attorney, Kirsten Cohoon; and Pamela Bransford, Public Relations Coordinator. Friends and family generously lend them a hand to get things ready and help throughout the event.

It takes a lot of coordination to produce about 800 Bison



Mike Schultz,
Mayor of Boerne

Sliders. The team has developed a culinary rhythm when it comes to preparing the sautéed veggies, cooking the bison, toasting the buns, dressing the sliders (with a top secret sauce), and serving the crowds. So better get in line early because they typically run out early in the evening.

WHY BISON?

Bison meat isn't as hard to find as it used to be and more and more people are beginning

to discover the benefits of eating bison. To meet this growing demand for bison, more grocery stores are starting to stock up on it so it's actually pretty common to see these days, including our own HEB.

Bison is a natural, sustainable meat and federal regulations prohibit the use of artificial growth hormones in the animal. The government also explicitly prohibits the use of sub-therapeutic antibiotics (antibiotics used to increase the growth rate of the animal). These animals come about as "natural" as it gets without you having to go out and actually hunt them yourself. As an added bonus, there is usually no factory farming involved as farmers never have to use artificial shelter (barns, etc.) Bison are perfectly comfortable chilling outside and actually prefer the outdoors regardless of the weather! Also, due to the fact that they are outside 24/7 grazing on grass, their natural levels of CLA and omega 3 fats are also high. Grass fed animals are generally healthier, lower in saturated fat, and these cuts of meat are usually much less inflammatory to the body because the omega-6 fatty acid to omega-3

unsaturated fatty acid ratio is much more favorable.

HOW DO I PREPARE BISON?

Here is an excerpt from the *Buffalo is Heart Healthy* cookbook, available exclusively through the National Bison Association.

"Although buffalo meat is similar to beef, it needs to be handled and cooked differently. You will find most recipes for other red meats can be adapted to buffalo. The important things to remember are, DO NOT OVERCOOK, and, do not let the meat dry out. Remember "low and slow." Cook buffalo meat to the same doneness that you prefer in beef. We recommend medium. Overcooked or dried out buffalo meat will bring you the same results as other meats that are overcooked - something nearly as palatable as an old boot. If you must have your meat well done, consider one of the very low temperature (180-200 degrees) recipes, where the meat is cooked for 10 hours or more. Very slow, moist heat works especially well with the less tender cuts of buffalo, such as chuck. There is nothing to compare with a buffalo chuck roast cooked all day in a slow cooker. With slow cooking, you do not have to worry about overcooking, let it cook until it falls apart.

For steak or burgers, medium heat is recommended and it is even more important to not drive off the internal moisture. Particularly for ground meat of any kind, the FDA has recommended for restaurants that meats be cooked to an internal temperature of 155 degrees. The U.S. Department of Agriculture recommends 160 degrees for home use, and because of the difficulty in determining the internal temperature of a burger patty without special equipment, recommends that burger patties be cooked to the point where the pink is just disappearing. These recommendations are primarily for ground meat since any external bacteria on steaks and roasts are killed in normal cooking. 155-160 degrees internal temperatures are in the medium to medium-well done range.

Ground buffalo meat may be used as a substitute for ground beef in most recipes. Since ground buffalo contains very little fat, once again moderate temperatures will help insure that the meat does not scorch. With ground buffalo meat, what you see raw is what you get when it is cooked, as there is very little shrinkage in cooking."©



Several of the City of Boerne cook team members begin planning for the Wild Game Dinner months in advance. Pictured L-R: Lori Carroll, Mike Raute, Linda Zartler, Doug Meckel, Ray Hacker, and Larry Woods.



UNCOMPROMISING PERFORMERS: Cadillac Cookers Out of Katy, Texas

After cooking for 13 years with a large team that cooks at the World Championship BBQ Cook-off at the Houston Livestock Show and Rodeo, Pete Lopez decided he wanted to work with a smaller, more intimate team. He founded his own team with wife Sherri in 2006. Cadillac Cookers has been competing throughout South and East Texas ever since. Besides participating in BBQ competitions, their favorite activity is helping organizations raise money at benefits: such as St. Jude's, Camp Hope (a program for veterans dealing with Post Traumatic Stress Disorder), Shriners Hospital and Chamber of Commerce Wild Game Dinner fundraisers in Boerne and Fredericksburg.

The team consists of founders Pete and Sherri Lopez from Katy, Texas and then several other team mates rotate in and out depending on the area in which they are cooking. When participating in the Hill Country, Billy and Brandon Shussler from Boerne, help complete the team. Besides being great friends, they are also amazing cooks. Billy and Brandon have started their own local cook-off team, Dirty Oil Inc., which just recently competed at the Kendall County Fair Rockin' BBQ Cook-Off, placing in every category.

As a team, the Cadillac Cookers have won 1st place awards in every category they have ever competed in including Chicken, Ribs, Brisket, Fajitas, Chef's Choice, Beans and of course Margaritas. Of all the categories, Pete's Crawfish and Shrimp Étouffée (an old family recipe passed to him from his BBQ mentor John D. Clifton

from Corrigan Texas) has been his signature dish.

The most unusual item they have cooked is definitely Alligator, in Étouffée, barbecued and fried. They started cooking this at an annual Gator Fest several years ago and love watching the expressions on diners' faces when they see a full bodied alligator on a pit. Also people are surprised how delicious it is when they finally work up the nerve to try it. A great cooking ingredient when dealing with certain wild game is mustard. It is a great base to help cut the gamey taste – Cadillac Cookers use this whenever cooking bird or gator.

When Pete isn't cooking at a competition or benefit, his personal favorite is grilled surf and turf...there is nothing better than a two inch thick ribeye and some bacon-wrapped shrimp right off the grill.

Besides the thrill of competition, the entire team just loves to cook and enjoy the opportunity to spend time with old friends and to meet new ones. Several years ago, a film crew video-taped them at a local cook-off in Houston, for an Internet food site. It was funny having some of the team members conversations taped! No doubt, there was a lot of editing that had to be done before that video was released!

Come to the Boerne Wild Game Dinner on Saturday, November 2nd and meet Pete, Sherri, Billy and Brandon. They'll prepare a dish you won't soon forget.©



SIP N SHOOTERS: These Boys Can Cook!

A cook team from Kendall County, Sip N Shooters is made up of a group of friends who enjoy hunting and sippin' and cooking and sippin' together. They are one of the largest cook teams that comes to the Boerne Wild Game Dinner and they must be doing something right because there is never a morsel of food left at the end of the night.

Dutch Short leads this close knit team that includes Jess Hawkins, Dale Townsend, John Mark Matkin, Zane Price, Rex Pierce, Chad Upham, Dana Polansky and Scot Wilson. Many other "informal" team members come and go during the course of the day, tasting, offering advice and, of course, sippin'. Sip N Shooters is a well-oiled machine and when the dinner bell rings in Boerne at the Wild Game Dinner they will have prepared 150 pounds of fried Alligator along with 150 pounds of fried Axis. Two other cooks, Rito Schladoer and Robert Ellebracht, who round out the crew, will have prepared gallons of their famous Axis Chili.

Sip N Shooters has been together for years, hunting, cooking, sippin' and swapping tall tales about the ones that got away. Like brothers, they get together whenever they can, and talk about new things they've tried, plans they have, and places they want to go. Their wives and kids round out the family, and often share their ideas about the food, while they work on "prep".

If you haven't tried fried Alligator, you'll want to take this opportunity to give it a try. Alligator tail is a mild white meat and can be substituted in most chicken recipes (who would have thought?), but this isn't your momma's fried chicken. It's better!

When you come to the Boerne Wild Game Dinner Saturday, November 2, make sure you try out the offerings from Sip N Shooters. The team will be in the background cooking and sippin' and probably talking about hunting. Their food is always a hit and diners have devoured every bite they've prepared for the last two years.

As with all the cook teams that work the Boerne Wild Game Dinner, these men donate their time and energy simply because they love to cook, spend time with each other and support our community. All that cooking and sippin' isn't easy, but their reward is happy diners and clean plates!

Diners at the Wild Game Dinner have a lot of food choices at the dinner. Give them all a try. You'll be 100% satisfied! ©



2013 COOK TEAMS & MENU ITEMS

Mike Lang/DeVan Watts

Bacon Wrapped Nilgai

Burgermeisters (City of Boerne)

Grilled Bison Burgers

Bass Knuckles

Fried Fish

Sip N Shooters

Fried Alligator & Axis | Axis Chili

Preferred Landscape

Smoked Turkey

Hog Wild

Pulled Pork Sliders

Javelina Harley-Davidson

Pheasant with Bourbon Sauce

Grill Billies

Jalapeno Bacon Wrapped Quail Breasts

Cadillac Cookers

Quail Leg Skewers

Pedrotti's Wild Pizza

Wild Game Pizza

Lazybcrazy Chowboys

Crawfish Pasta & Boudin Balls

Law Enforcement

Elk Fajitas

Come and Get It Chuck Wagon

Seafood Pasta & Piggy Puffs

Rajun Cajun

Jambalaya

Klein Smokehaus

Wild Boar Queso & Smoke Peppered

Venison

Bergheim Texas Barbecue

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Mercedes-Benz of Boerne



Project in Progress: Huband-Mantor Construction, Inc. is currently working on the Mercedes-Benz of Boerne Expansion

Dreaming About the Ultimate Wing Hunt?



When you are daydreaming about taking that definitive excursion to hunt doves, you can only be thinking of the Cordoba Valley in Argentina where fifty million doves live year round. That's right, the greatest wing shooting destination on earth is Argentina where the dove hunting and duck hunting are unrivaled anywhere else in the world. Dove shooting operations are centered in the giant grain belt in the Northern district of Cordoba. With unlimited, endless dove shooting and a perfect habitat, Five Star accommodations, and well organized hunts, this truly is a wing shooters paradise.

Guests stay in one of three private Estancias: La Aguada, El Palomar, or Del Pilar. La Aguada is located about one and a half hours north of the Cordoba Airport near the city of Jesus Maria. El Palomar is located a little further north right in the middle of the largest dove roost in Cordoba and Del Pilar is situated between the two. The exemplary service that guests receive at these Estancias is one major component that separates Sporting Adventures International from other outfitters. Your every need and want is accommodated. From the white-glove service to the gourmet meals, nothing is left to chance, and every detail is taken into consideration. All three of these authentic Estancias are decorated with old Argentina antiques, with a sense of style and flair.

The meals in Argentina are almost as good, if not better, than the dove hunting. Argentina is famous for its Beef and Malbec red wine, and you are sure to get your fair share of both during your stay. Breakfast is complete with sausage, bacon, eggs, toast and full continental choices. The coffee is rich and fresh and is sure to wake you

up after a restful night's sleep. Lunch is a real treat. Weather permitting, you will enjoy a "Gaucho" style barbecue cooked right out in the field. This barbecue is like no other with tenderloins, dove breast kabob's, beef ribs, fresh salads, dessert, red wine, bottled water, and soft drinks. After lunch there will be cots and hammocks set up in the shade for an afternoon siesta before heading back out to the fields for the evening shoot. The dress for dinner is casual and the food is delicious. Soup or salad for starters, then a main course of beef or chicken, followed by flán or Crème Brulee for dessert, are just a few of the menu options. The bar is stocked with all the top shelf liquors and again the wines are among the finest in the world.

The live auction package includes: 4 days of shooting (6 hunts - 2 half days and 2 full days), all transfers from Cordoba airport to the Estancia and hunting areas, all meals and lodging in private hunting Estancia, open bar (local wines and spirits), gun cleaning, daily laundry service, English speaking guides and hosts, and bird-boys.

Argentina is a very safe and stable country. Your hosts will see to your every need and make sure your trip is everything it should be. From the time you step off the airplane until you step back on the plane to go home, you will be cared for. This team knows what it takes to make your trip a success.

Here are a few additional pieces of random information that you might enjoy knowing about this hunt:

- Because Argentina is located in the southern hemisphere the seasons are reversed: June, July, and August are winter months with temperatures in the low 30's and highs in the 70's. December, January, February, highs in the 90's and lows in the 60's. Please



visit weather.com before you depart and type in Cordoba to get a detailed weather forecast for your trip. Rain is possible throughout the year.

- *When's the best time to go?* The season is year round and the shooting is good all year long. April and May are the harvest months and can make the shooting a little tougher and sometimes the drive times can be a little further as the doves are really moving and traveling to the different fields to feed. August - January are probably the best months as the doves are highly concentrated during this time of the year.

- *Don't want to take your own guns?* It is much easier to rent guns from SAI and will cost about the same as bringing your own guns. They have very good Beretta and Benilli 20 gauges for rent. They also offer soft cases for the guns and plenty of ammunition for sale.

- *Some cell phones do work in Argentina.* Please check with your provider to see if yours will work. You can also rent cell phones in the Argentina Airport that will work. You can make those arrangements when you discuss your travel arrangements.

Not included in this package: Airfare, personal items, any touring or extra transfers in Buenos Aires or Cordoba.

You can stop daydreaming about this ultimate dove hunt and bid on this fabulous trip at the Boerne Wild Game Dinner on November 2, 2013. The retail price of this hunt is \$11,000 and is donated by Sporting Adventures International, LLC. ©



Travel Arrangements

Sporting Adventures International can make all travel arrangements for you. From your airline tickets, to additional days of touring in Argentina, they have the people in place to take care of all of this.

Sample Hunting Itinerary

DAY ONE: Take an overnight flight to Buenos Aires, Argentina or Santiago, Chile.

DAY TWO: After clearing customs a team of tour guides will meet you and get your guns cleared. Then they will take you by private van to the domestic airport for a short flight to Cordoba where you will be met and driven one hour to the dove shooting Estancia. After unpacking and lunch you will head out to the fields for the first afternoon shoot. Dinner and drinks back at the Estancia.

DAY THREE AND FOUR: Full days of shooting with lunch out in the field cooked "Gaucha" style over an open fire complete with tenderloins, greens, and great Argentina red wine.

DAY FIVE: Will begin with a morning shoot. Then back to the Cordoba airport and on to Buenos Aires in plenty of time for your flight home.

DAY SIX: You would arrive back at your home airport around mid day.

Additional days can be added to this itinerary for shooting or touring.



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KLEIN Smokehaus

A Boerne Tradition Since 1950

by Lauren Stumberg

After six decades of business, Farmer's Meat Market, also known as Klein Smokehaus, continues to provide the Hill Country with fine quality meats and sausages. A Boerne tradition since 1950, the business has adapted and changed over the years going from a small, family grocery store to focusing on offering succulent smoked meats and sausages, hand-cut steaks and chops, exotic game, oak-smoked bacon, mouth watering BBQ as well as deer and game processing.

In 1976 the original owners, the Waldecks, decided that the family-owned grocery store was going the way of many family farms. Finding it tough to compete with the big chains, the Waldecks decided to focus on what they knew best – creating top notch meats and sausages. Having provided the food needs of their friends and neighbors for 26 years, they knew almost everyone in town. The meat market was just one of those places locals could stop in and shoot the breeze. “When we were making sausage we were never short on help!” said Gavin Waldeck. During deer

season, hunters would bring in their harvest, crack open a cold brewski and tell many a tall tale while hanging sausage rings or tending the firebox in the smokehouse.

While there are way too many hunters in the area today to have them all hanging around the kitchen, the expert crew at Klein Smokehaus treats every hunter's harvest with the same care and craftsmanship you'd have received in the old days. The sense of community remains strong even today and it's one of the main reasons the business has managed to thrive for all these years.

In 2006, Barret Klein purchased the Farmer's Meat Market, using his expertise and experience to fine tune the business. Graduating from Texas A&M with an Animal Science degree, Barret continued his



We prepare the meat for the cook teams to take it to its final form as everything from venison chili, smoked and peppered venison and wild hog tenderloins, pulled pork sliders, fried venison backstrap, wild boar queso and the list goes on!

education at Colorado State University working on a Master's in Meat Science. It was there that he met his wife Claire, who along with his sons Landon and Clayton, help in the family business. Prior to taking on his own business, Barret worked for such companies as IBP, Texas Meat Purveyors and Wright Brand Foods in Vernon, Texas. Combining his work experience along with his German heritage of growing up in the Texas Hill Country, Klein is able to produce smoked meats that even his Oma and Opa would appreciate.

Klein Smokehaus offers a vast array of fine meat products. With everything from beautiful fresh-cut steaks, thick and juicy bacon wrapped chopped steaks, dried sausage and their signature beef or pork smoked and peppered tenderloins, Klein Smokehaus has the cure for all your meat cravings. Barret is especially partial to their cold, smoked, air dried sausage with a taste that is pure Texas German!

In addition to Klein Smokehaus' meat market and deli offerings, they provide deer and game processing, turning your deer into backstrap medallions, bacon wrapped chopped steaks, ground venison or chili meat, and an array of smoked sausages, summer sausages, links, snack sticks and jerky that you can enjoy all year round. Your game animal will easily go from field to table with a trip to Klein Smokehaus.



oak smoked turkey, ribs, pulled pork sandwiches and an array of homemade sides that will satisfy even the hardest to please BBQ connoisseur.

Klein Smokehaus is also an integral part of the Greater Boerne Chamber of Commerce Wild Game Dinner. Since the event's beginning in 2011, they have been processing the meat for the event. According to Jennifer Wyle, Barret and Claire Klein's business partner, "Local hunters go out hunting and gather the meat needed for the event. They field dress the animals and then bring them to us for processing. We prepare the meat for the cook teams to take it to its final form as everything from venison chili, smoked and peppered venison and wild hog tenderloins, pulled pork sliders, fried venison backstrap, wild boar queso



and the list goes on!"

Klein Smokehaus also procures many of the more exotic meats for the Wild Game Dinner. "We locate and order the quail, alligator, bison burgers, etc. that will be cooked up by the event's cook teams," Wyle added.

Offering their products through both retail locations, Klein Smokehaus, along with its sister company, Hudson Meats in Austin, is now bringing their signature smoked meats and sausages to more and more meat fans every day. While their business may be expanding, Klein Smokehaus remains true to its roots. Their location on Main Street, Boerne serves as an anchor to a simpler time. With six decades of exceptional customer service and quality products under their belt, Klein Smokehaus has proven itself to be a Hill Country tradition.©



www.kleinsmokehaus.com

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A Taste of the WILD

Klein Smokehaus Shares a Few of their Favorite Wild Game Recipes



Wild Boar Queso

What You Need

1 small to medium onion, diced
 1 lb Hudson Meats Wild Boar Breakfast Sausage, thawed
 1 lb. (16 oz.) VELVEETA®, cut into cubes
 1 can (10 oz.) RO*TEL Diced Tomatoes & Green Chilies, undrained

Make It

COOK onions and Wild Boar Breakfast Sausage in a skillet until brown and drain.
 COMBINE Velveeta and Rotel in microwaveable bowl.

MICROWAVE on HIGH 5 min. or until VELVEETA is completely melted and mixture is well blended, stirring after 3 minutes
 STIR in fully cooked and drained onions and sausage.
 SERVE in a crock pot on warm or in a microwave safe dish for reheating.

Bacon Wrapped Nilgai

What You Need

Nilgai, cut into 1.5-2 inch Medallions (Elk works too)
 Italian Salad Dressing
 Fresh Jalapenos, deseeded and cut into quarters
 Raw Bacon Slices, cut in half
 Toothpicks or Wooden Skewers

Make It

MARINATE Nilgai in Italian Dressing for several hours.
 PREPARE Grill or PREHEAT Oven to 350 degrees F.
 REMOVE Nilgai from marinade and prepare ingredients for wrapping.
 WRAP 1 Nilgai Medallion and 1 Jalapeno

piece in 1/2 piece of bacon; Secure with a toothpick or skewer
 COOK 20-30 minutes on Grill or in Oven, turning frequently, until fully cooked and bacon is crisp.

Chicken Fried Venison

What You Need

1-2 lbs Venison, cut into 1/2 inch strips
 Salt & Pepper to taste
 1 cup All Purpose Flour
 3 whole eggs, beaten
 1/4 cup Vegetable Oil

Make It

SEASON Venison Strips with Salt & Pepper as desired
 POUND Venison Strips with a mallet or meat tenderizer to 1/4 inch thick.
 DREDGE strips into flour bowl. Then in the egg. Then flour, egg, flour again.
 REST coated strips for 15 minutes on a dish.
 HEAT oil in a Skillet over Medium Heat.
 COOK in batches for 3-4 minutes per side
 ENJOY with cream gravy and mashed potatoes®



PAINTING THROUGH A LENS

Photographer Ed Hall captures outdoor masterpieces

by Denise R. Marcos



For as far back as he can recall, longtime photographer of more than 50 years, Ed Hall has always had a unique fascination with the outdoors. As a native Texan who grew up in the country, he would spend hours outside enjoying all that nature offered. His surroundings, often encompassing trickling creeks, turning foliage and undisturbed wildlife was something he looked at through an artist's eye. So it seemed only fitting to want to share this vision with others.

"I have this scene in my mind—this idea of the perfect picture. When I find it I help shape that idea into what I think it should look like," Hall said. "But even after I take the photo there's still the editing process to make it look just right."

Each image, with its distinct angles and characteristics of light, offer something extraordinary to look at in its raw form. But the hard work that goes into making the "perfect picture" Hall talks about usually takes hours to deliver.

The finished product: Images that look like actual paintings—fine art masterpieces.

"When someone sees my work, and they ask, 'Is that a photo or a painting?' then I've accomplished what I wanted. The advanced technology of digital photography allows me to create art that I cannot do with paint and brush," he said.

Like a painter learns what different effects brush strokes and color mixtures can accomplish, Hall has also achieved a high level of technical mastery through his experience. He studied the basics of the camera from an





introductory photography class in college; it was there that he became innately interested in its mechanics.”

“After college I joined the Air Force and was stationed in Japan. There I found very modern technology that was reasonably priced. I was able to buy a good camera and practice what I learned,” he said.

And practice he did. A lot. Throughout his entire photography career Hall has taken more than 50,000 photos. And for someone who just recently started doing this full time, that number is staggering.

“When digital photography came around, I was reluctant to make the switch. I learned film and was comfortable with it. But I finally did switch and am so glad I did. I am able to make good photos better,” he said.

His images include a variety of natural landscapes, plant and animal life and several man-made structures. And while Hall enjoys taking shots of an array of everything outdoors, his favorite subject is the Teton Mountains.

During his travels to the western United States for his previous profession, Hall was able to spend his free time there photographing the vast mountain range and all its grandeur.

“The good thing about shooting nature is mountains don’t care how you make them look,” Hall laughs.

Today, although not exactly equivalent to the Teton Mountains, the Texas Hill Country offers a beautiful backdrop for his veteran photographer. As resident living in the city referred to as the key to the Hill Country, Boerne offers plenty of places to snap a picturesque photo.

“I enjoy going to Fredericksburg and Lost Maples and places around this area. I love getting away and really enjoy the different photos I get to take visiting places close by,” he said.

His talent, coupled with his self-taught techniques for capturing whatever it is he sees, has proven to be a huge success in his photography career.

“My greatest achievement so far has been getting back into photography in general. I was looking at old slides I took when I first started this hobby and remembered the first time someone bought one of my photos. I thought, ‘I should get back into this. Maybe I can take something someone else can enjoy,’” he recalled. “But being accepted into the Boerne Professional Artists organization is a grand achievement. To have other artists accept my work and think of it as worthwhile is definitely an accomplishment.”

Hall’s photos can be seen in several homes and offices throughout the United States and abroad. To see more of his work, visit edhallimages.com.



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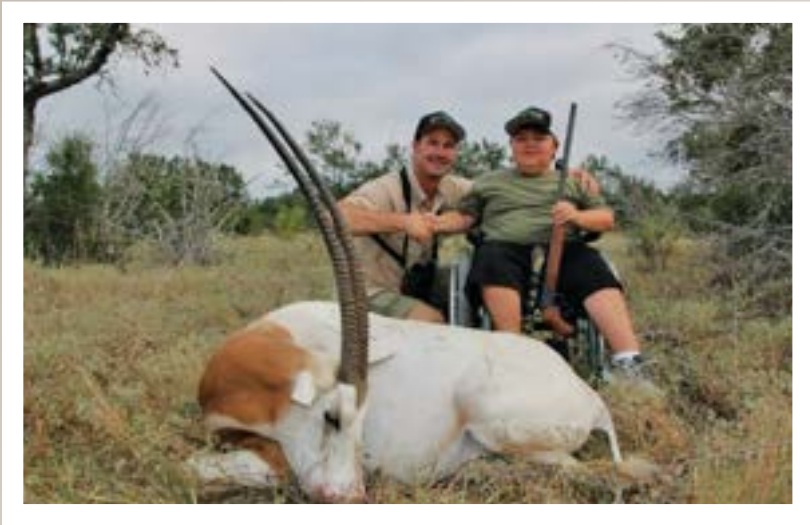
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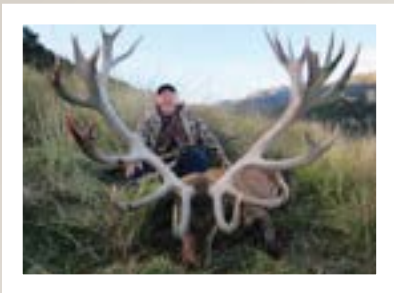
and the Winner Is...

Thanks to all who submitted their photos on Facebook of the one that DIDN'T get away! Here are the winners of this year's photo contest:



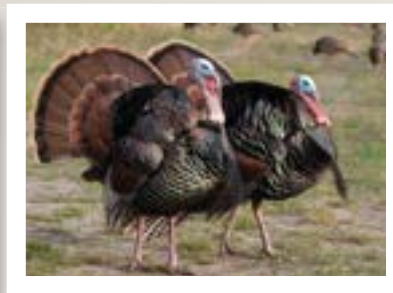
1ST PLACE: COLE DUTTON

Cole's Dream was an Oryx and at Recordbuck Ranch his dream came true. Never have I ever had as much fun as I do with Cole, he never complains, always positive and very polite. He said to me I didn't choose to be this way but, I am going to hunt 'til I can't shoot the gun. This young man has changed my life forever!
(submitted by Kera Dutton)



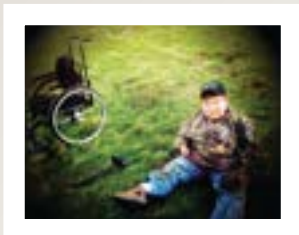
2ND PLACE: (TIED) GORDON NORRIS

My dream had always been to hunt a New Zealand Red Stag. It came to life for this eighty year old man in March 2013. I took him with my 270 Weatherby Rifle at 170 yards. He measured 54" wide on the outside, 43" on the inside and was crowned on both sides with a total of 28 points.



2ND PLACE: (TIED) JULIE BANKS

This grandma packs a camera, I was in full camo, snake guards with my camera before sun up. I called these turkeys in with my iPhone app. They danced for over an hour for me while I listened to their drumming.



3RD PLACE: COLE DUTTON

What an amazing young man. Teaching myself and those around him how to truly enjoy everything in life. We got down and dirty this morning and did a stalk in the mud! He got a good rest and killed his Red Stag at 310 yards with his single shot TC 308. I'm blessed to be a part of Cole's hunting dreams.
(submitted by Kera Dutton)

SOOOOO MUCH FUN

THE WILD GAME DINNER HAS PEOPLE TALKING...CHECK OUT WHAT THEY HAD TO SAY ABOUT THIS FUN-FILLED EVENT:

Never been to a party Beca & Dutch hosted that was not fun! Food is always remarkable, laughter abundant and I leave wishing I could do it again. Knowing it benefits the Chamber Members and the families they support...is the icing on the cake!

- Ronnie Huie

It's a fun event, good eats, and great place to socialize with others that share in the passion of hunting.

- Clay Wolter

Thank you. We had a great time last year; we would like to take some clients again this year.

- Pete Araiza

The Greater Boerne Chamber of Commerce has hit the target with its annual Wild Game Dinner - what a party! You won't want to miss the Bison Slider booth; they are the best in the Hill Country!

- Mike Schultz, Boerne Mayor

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Old Hollywood films showing safaris in Africa can lead you to believe that you'll be sleeping on cots in a tent compound surrounded by raging elephants, hundreds of screeching monkeys overhead, long parades of local tribesmen marching single file through the jungle and guests endangered by the stealth movements of hungry leopards. In 2013, not so much!

At Antelope for Africa Safaris each hunter will find a subtle blend of African hunting with gracious after-the-hunt living where warm and comfortable lodges are nestled in the Waterberg Mountains amid picturesque streams and untouched nature, a region that looks quite a bit like the Texas Hill Country although it sits at a much higher altitude. You'll be accompanied by a professional hunter as you stalk your prey, testing your hunting skills against the most cunning of animals. Back at the lodge, a professional chef will create a feast from the meat you bring back from your hunt, accompanied by the finest South African wines; you will eat like Kings and Queens.

Antelope for Africa Safaris offers hunting and photographic safaris throughout South Africa. Last year, and again this year, they have donated a fabulous ten day safari for two hunters. Their base camp is located at the foot of the Waterberg Mountains on the conservancy area in Zwartkop District in the Limpopo Province of South Africa.

Outfitter Melville du Plessis is a life-member of PHASA with 29 years' experience safari outfitting and professional hunting in South Africa. He owns the farm where guests' accommodations are found and he personally accompanies the hunters on their daily excursions in the South African bush. Game is plentiful in South Africa, and in fact, herds increase in size every year, despite the thinning of the herd that occurs during hunts (29 antelope species occur in South Africa, of which 26 may be hunted). The antelope in Africa do not shed their horns; horns are bone, and part of their skeletal structure, unlike deer that shed their antlers every year. A wide variety of animals are available to hunt. Cape Buffalo, White Rhino and Leopard are available



subject to obtaining permits and with a paid 10-day extension of the donated hunt that will be auctioned off at the Wild Game Dinner.

Included in the hunt that will be auctioned off at the

2013 Wild Game Dinner:

- Day Fee for 10 days x 2 hunters;
- Services of a licensed professional hunter;
- Pick up and drop off to the Polokwane International Airport;
- All accommodations (ranch house or chalets) for the hunt;
- All meals & soft drinks during the hunt;
- All land travel for the purpose of the hunt using a 4X4 vehicle;
- Tracker and Skinner;
- Field preparation of trophies;
- Daily laundry service and full kitchen staff;
- One additional non-hunting day added at no cost; a quiet day for you to rest/relax on your own.

Excluded from the auction package:

- Round Trip Airfare to South Africa;
- Trophy fees for animals taken or wounded;
- Chemical preparation, dipping, shipping, packing (all work done by taxidermist);
- Alcoholic beverages;
- Air charter;
- Overnight accommodations near Johannesburg International (only if needed) due to flight schedule or transportation from Johannesburg airport to lodge via shuttle service on day of flight arrival with return shuttle on departure day (cost \$400 per person round trip for shuttle service);
- Rifle hire \$75 per day if you choose not to bring your own rifle.

For more detailed information about this hunting package, please contact Mary Sue Hurdt, 830-249-8000.

Is a Safari on your bucket list? Check out Antelope for Africa Safaris on the web at www.bwanamel.com or call Robin Meathenia 830-765-4396. ©



A Vacation of a Lifetime

Remi Lohse, won the Antelope for Africa Safari auction at the 2012 Wild Game Dinner in Boerne. Just a few weeks ago, she and her father returned from a “vacation of a lifetime.” 33 Years ago, Remi’s dad visited South Africa and he looked forward to seeing how the area had evolved. When asked why she was determined to go on safari herself, Remi said it was on her bucket list to hunt exotic game in their natural habitat.

While on safari, Remi bagged a zebra, a warthog, a monkey, a baboon, an impala and two blesboks, an antelope endemic to South Africa. It has a distinctive white face and forehead which inspired the name, because bles is the Afrikaans word for a blaze such as one might see on the forehead of a horse.

She has plans to use the zebra hide as a rug, and she will use the hide of the warthog to make a pair of luxurious gloves.

“It was a magnificent trip; the food was amazing and the accommodations were perfect,” said Remi. She tasted most of the game she brought back to the lodge and does not recommend the baboon (“Not tasty”). She observed that it was easy going through customs, that Mel, the property owner and Harry, her Hunter Guide were extraordinarily helpful. They even arranged a golf outing

Would she do it again? For sure! She tells this story of the “one that got away.” Also known as the grey ghost of Africa, the Kudu is one of the most majestic antelopes in Africa. It is elegant in the way it moves and if you have the luck of seeing one jump a high obstacle you will most likely stand amazed at the ease in which it seemingly effortless jumps, lands and continue its elegant run.

“Next time,” she says.©



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MacKenzie Maltzberger: Young Woman with a Passion

MacKenzie Maltzberger has always had her eye focused on her goal. When she was eight years old, determined to be a hunter, she began learning to hunt with her dad's 222. She was patient as she tracked the white tail buck and calm when she made sure he was square in her sight. Later she had the antlers made into a small European mount that she

keeps at home to remind her of that day she reached her first goal.

MacKenzie is all grown up now and a graduate of Comfort High School in the Texas Hill Country. She focused hard on getting good grades so she could qualify for scholarships to help with college expenses. In addition to her heavy classroom workload, MacKenzie participated in a wide range of extracurricular activities, serving as an FFA officer, playing on her high school's golf team and exhibiting market goats at stock shows across the Hill Country. She grew up around cattle and horses and she and her horse, Sunny, participated in and won many awards in the Youth Horse Club of the Hill Country (YHCHC) events.

As a result of her commitment to excellence, she was inducted into the National Honor Society and she graduated in the top 10% of her class. MacKenzie is the first recipient of the college scholarship that was awarded from the proceeds of the 2012 Boerne Wild Game Dinner.

Now MacKenzie is focused on a different goal. She recently began her studies at Angelo State University, a part of the Texas Tech University System, and her long term goal now is to become a large animal veterinarian. She knows she has many years of college ahead of her, but she dreams of returning home to open a practice in her beloved Texas Hill Country.

Everyone at the Boerne Chamber, at Comfort High School and in her community have no doubt that she will do exactly that. ©





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BEAR ARMS

Firearm Sales, Repair and Education

by Lauren Stumberg

Gun enthusiasts rejoice! Say goodbye to the big-box gun stores, because tucked away in Boerne, Texas is one of the Hill Country's best-kept secrets – Bear Arms.

Owned by Law Enforcement Officer, Constable Don White and his wife Nancy, Bear Arms offers new and used firearms, ammunition and accessories, as well as a host of other services such as gunsmithing, firearm modification, concealed handgun training and custom weapons. “We want to be your neighborhood gun shop, the place you can come to and ask questions and feel comfortable. That’s not always possible at the larger stores. Either their employees aren’t knowledgeable or customers might feel intimidated, whatever the case may be, the level of comfort isn’t always there. It’s not that way at Bear Arms,” said Don.

Don and Nancy started the business to be a part-time side job that would give them something to do once Don retires. However, with little advertising, word of mouth has grown their business and according to Don, “my part-time business has now turned into another full-time job! The store is open Monday through Friday 10am to 6pm.”

“We buy, sell, trade and even build guns from scratch,” Don stated. “Having a background in Law Enforcement, we seem to specialize in the tactical side of firearms, the shotguns, AR15’s and handguns for concealed carry. However, we offer firearms of all types. It’s of course seasonal, in the summer I sell more tactical weapons and in the fall and winter months it’s all about dove and deer season.” Nancy added, “You just never know what you will find on our shelves. There’s always something different every time you come in. People bring in their gun collections to sell all the time; we’ve had some really interesting firearms in our store.”

Don has really found a niche in building custom AR15’s. “When selling factory AR15’s I began to notice that my customers were wanting many modifications to the guns that were ending up costing them a lot of money. I found that it was better to just start from scratch, building custom weapons out of components that had proven to work well together. In the end, a custom AR15 allows for my customers to receive a much better gun for a much better price,” said Don.

As an exciting addition to Bear Arms’ inventory, they have been asked by Blaser, a German manufacturer of fine hunting and sporting rifles, shotguns and accessories headquartered in San Antonio, Texas, to carry their rifle line. According to Don, “Aside from one other dealer in San Antonio, Bear Arms will be the only dealer in this area to sell the Blaser, Sauer and Mauser brands. This is something we are very excited to be able to offer.”

Concealed Handgun License (CHL) Training is another large part of Bear Arms’ business. “We offer one



CHL course per month,” said Nancy. “Don has provided nearly 4,000 students with concealed handgun training, with an emphasis in firearm safety and legal issues.”

Bear Arms also offers an array of professional services including auction services, consignment sales, firearm transfers, professional firearm appraisal for individual firearms or collections of all sizes, private shooting instruction and even firearm selection, transfer services and support for several local non-profit fundraisers. In fact, they have supplied the firearms for the Greater Boerne Chamber of Commerce Wild Game Dinner, as well as the transfer services, since the event began in 2011.

Don and Nancy operate Bear Arms as a true family-owned business. They work together, along with their son and daughter who help out in different aspects of the business. In addition the family members, Bear Arms has so far offered three internships to active duty Marines who are recovering at Brooke Army Medical Center (BAMC) in San Antonio. “These injured Marines who have an interest in guns have been allowed to come intern with me while they are



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recovering. It’s a great way for them to develop a skill-set that they can then use as they move forward once they leave BAMC,” Don said.

With over 40 years of combined experience in Law Enforcement, Don White has been able to take his knowledge and expertise, and along with his wife Nancy, build a business doing something he loves. Tucked away on the Cibolo Creek in Boerne, Texas, Bear Arms is truly a hidden gem for local gun lovers. ©

STOP IN AND CHECK THEM OUT:

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Fun Photos from Last Year's Event



Karen & Dale Townsend



Beca Short



Clayton Kennedy & Krista Upham



Jess Hawkins
Chad Upham



Beca Short, Mike and Lynn Lang,
& Jim Kohler



Dale Townsend



Sip N Shooters Cook Team



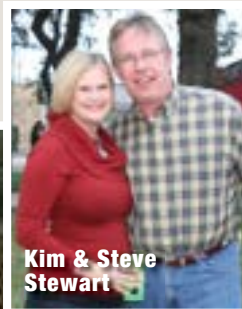
Lori & Jess
Hawkins



Sip N Shooters
Cook Team



Fun at the Live Auction



Kim & Steve
Stewart



Karen Townsend
& Lori Hawkins



Fun at the Live Auction



Denise & Rito Schladoer



Kerry Phillip & Friend



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All the guys were at a deer camp.....

No one wanted to room with Bob, because he snored so badly. They decided it wasn't fair to make one of them stay with him the whole time, so they voted to take turns.



The first guy slept with Bob and comes to breakfast the next morning with his hair a mess and his eyes all bloodshot. They said, "Man, what happened to you?"

He said, "Bob snored so loudly, I just sat up and watched him all night."

The next night it was a different guy's turn. In the morning, same thing, hair all standing up, eyes all bloodshot.

They said, "Man, what happened to you? You look awful!"

He said, "Man, that Bob shakes the roof with his snoring. I watched him all night."

The third night was Fred's turn. Fred was a tanned, older cowboy. The next morning he came to breakfast bright-eyed and bushy-tailed. "Good morning!" he said.

They couldn't believe it.

They said, "Man, what happened?"

He said, "Well, we got ready for bed. I went and tucked Bob into bed, patted him on the butt, and kissed him good night. Bob sat up and watched me all night."

With age comes wisdom...©



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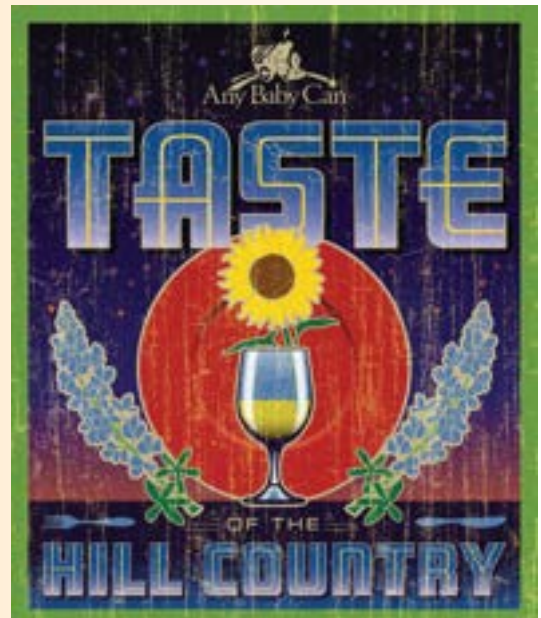
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