

January 2019
Newsletter

Colorado Draw Deadline Approaches

Limited license big game applications will **OPEN** March 1st, 2019. If we haven't already done so, we will get packets out to those of you who have 2019 hunts on the books.

The Limited license big game application **DEADLINE** is April 2nd, 2019. As long as we have all of your information, we will ensure your application is submitted on time.

All resident and nonresident draw applications for all big game will only be accepted online; therefore, we will require a credit card authorization for each of you applying for a Limited license.

For all of our Spring turkey hunters, your license can be purchased online or via telephone starting March 19, 2019. Please ensure these are purchased prior to arriving in camp.

Our Commitment To You

At J&D Outfitters and Guide Service, Inc., we require very high standards, loyalty, honesty, respect, and strong work ethics of our guides and staff.

We are especially proud of the teamwork and support between our guides and staff so that the people who represent J&D Outfitters can be in the best position to support our customers in providing a quality hunting experience.

J&D Outfitters works hard to stay true to our core values in order to create a connection with our employees and customers in hopes that they will remain loyal for life. We strive to offer our customers the best service, quality and value.



2018: ANOTHER SUCCESSFUL YEAR



Over 20 years and still going strong! We continue to build friendships and provide high success rate hunts with the help and support of our excellent staff and their families. 2018 proved to be another banner year for J&D Outfitters and Cross Mountain Outfitters as we harvested well over 200 animals including elk, deer, antelope, and turkey. We continue to expand our operations throughout Colorado and Kansas in order to offer "Quality Big

Game Hunts" for our clients. We still have a limited amount of openings for 2019 at our four different operations in Colorado, and we are currently booking hunts through 2022. We will no longer be operating out of our High Park Lodge located on the Grand Mesa due to the sell of our main ranch we were leasing. If you who are still looking for 2019 hunts, give us a call!

Spring is coming! Get your turkey on...

Did you know?

The hairlike bristles that grow from the chests of male turkeys (or gobblers) and some hens are actually specialized feathers called meso filoplumes that grow from a single follicle.



We are busy getting geared up for the upcoming Spring turkey season in Colorado and Kansas. Things look promising as we are receiving some well needed moisture at all of our camps. We currently offer Spring turkey hunts out of our Cripple Creek camp, Eastern Plains camp, and our camp in Geary County Kansas. All of these locations provide over the counter licenses with very high success rates.

ZIMBABWE



In July 2018, Jamie & I (along with close friends) went on a personal hunt in the Savé Valley of Zimbabwe. After several days tracking and following a group of four “dugga boys,” we were able to finally close the deal within 38 yards. This great old bull will be a memorable hunt for years. He measured just over 46” wide which was the largest bull harvested in Zimbabwe in 2018. This magnificent animal will always be referred to as “the WORBY Bull” as this was a hunt in memory of our son, Austin.

CRIPPLE CREEK CAMP EXPANSION



Talk about things coming full circle? Well, we have been given the opportunity to lease the original land where it all began for J&D Outfitters. To say we are excited is an understatement. This addition will allow us to conduct some additional elk, deer, and turkey hunts on several thousand contiguous acres of pristine private land.

“We are fortunate this year to add back the original ranch where J&D Outfitters began in 1998.”



Featured Recipe

“Stevie’s Colorado No Beans Elk Chili”

Ingredients:

2lbs ground elk meat, 1 lg onion,
3 sections of garlic, 1 Tbsp cumin,
2 Tbsps chili powder, 1/2 Tbsp paprika,
1/2 stick of butter, 1 Tbsp olive oil,
2 cans stewed tomato, 1 green or red
bell pepper, 1 can chicken stock, flour
tortillas, cheddar jack cheese,
Salt and pepper to taste.

1. Brown the elk meat in butter and olive oil in a large stock pot.
2. Add all the dry seasonings, chopped onion, bell pepper, stewed tomatoes, and chicken stock.
3. Allow to simmer for 3 hours.
4. Serve with flour tortillas.
5. Add cheddar jack cheese and fresh chopped onion to each bowl.



Due to our Cripple Creek Camp expansion, we have a limited amount of openings for spring turkey mountain hunts in Colorado for 2019.

Our four different operations in Colorado provide opportunities for elk, deer, antelope, and turkey.

We are currently booking hunts through 2022, so if you are still looking for a hunt, give us a call!