





Don't get caught snoozing! *Be prepared, see what we have inside!





Making sure you're prepared

When hunting, plan to be out longer than expected

by Mike Armstrong

Carbon County Sheriff Archie Roybal said there have already been 15 search and rescue missions this hunting season. Last year there were 21 for the whole season. Roybal knows this because the Sheriff's Department is in charge of search and rescue.

Roybal said the obvious solution is to be prepared when going hunting. He suggested not only food and water and dressing properly, but also having fire making items and flares. A GPS is important,

"We prepare our guys with the best technology available to help in these situations," Roybal said. "It can save lives and that is the goal of the department. People going out hunting should not be any less prepared."

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Saratoga

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Roybal said there is no typical rescue, because no rescue is typical.

"There is the cost of the deputy who is in charge of coordinating the rescue ... gets expensive if a search goes on for an extended period of time," Roybal is frustration from the said. "I can give examples of how expensive it can get but, really what is important is that people who hunt should take every precaution to be prepared for their environment. Also hunters that need medicine, they need to remember to take enough not only for the expected time, but enough in case they get lost."

Roybal said information can be found about search and rescue in Wyoming and the counties on the Wyoming Information Sharing Platform (WISP).

Roybal said it is important to be smart and always ask questions if not sure when getting ready to go hunting.

way to really cost-out a equipment or location, was to CBs. It would be if you don't know; ask," the department always welcome questions because it can save and even with volunteers, it lives and that is what is important in the long run."

> Roybal said there department with hunters who go out with a gallon of gas in their ATVs or don't dress properly.

> "It really is about being smart and realizing that they are putting volunteer search and rescue people in danger too," Roybal said. "A hunter needs to be responsible."

Pat Walliser, Saratoga Fire Chief, said a program called 307 is in progress of being implemented to help people who have emergencies. Walliser has been working hard to get this project put in effect. He gives credit to Jack Leiseth for the idea.

emergency frequency

the channel search and Roybal said. "We at rescue would be on and the person would use if they got lost. Walliser is hopeful it will be working by this winter.

> Walliser is hopeful 307 will be helpful in the future, but, like Roybal, said when going hunting it is smart to be prepared.

> "You aren't going to go hunting without taking your rifle with you," Walliser said. "So if you are going to take your rifle with you out in the back country, you should have all the equipment you need for that too. GPS and compasses are essential because people get to wandering around and chasing tracks and the next thing they know, they don't know where they are."

Walliser said another problem with hunters coming from the East Coast, and low elevation places, is they are not 307 would be an prepared for the altitude. Walliser said he has

"Whether it is about like the old channel nine seen people end up in because of a rescue." the ER because they did not prepare for different volunteers do get frustrated altitude

> "You can't ever be too prepared," Walliser said. "And always be aware of your environment and let people know your plan. If we have to initiate a search it is good we have an idea where you are, so let people know where you are."

> Walliser has been doing search and rescue for over 25 years. He said the technology has changed vastly, especially with the advent of GPS.

"GPS is the big one along with thermal imaging," Walliser said. "The advancements have changed so much. When I started, there were not hardly any four-wheelers much less something like a drone."

Search and rescuers are most often using their own vehicles at rescues. The rescuers are reimbursed for gas, but sometimes damage happens to their own equipment.

"When a rescuer sits every cost associated with a rescue, it is pretty scary," Walliser said. "Plus a lot of credit has to be given to the employers who allow workers to go out on these missions. They deserve major kudos for this, because it can get expensive for them if an employee has to miss a few days of work

Search and rescue when hunters aren't smart.

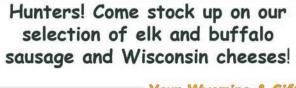
"Don't go where you aren't supposed to be," Sam Sikes, who is on the Hanna volunteer fire department, said. "Also you really have to know your limitations and it really is important to know what is happening with the weather. Remember what it all boils down to, it is not my emergency, it is yours,"

S. Sikes' wife has also gone on search and rescues during hunting season and made this observation.

"Be prepared to spend the night, no matter what your plan is," Melissa Sikes, an EMT for Hanna, said. "You never know what is going to happen out in nature. If you get hurt or lost, stay in one place, don't keep moving around."

She remembered a time which showed the spirit of the local rescue and search teams in Carbon County.

"One time I helped a down and figures out hunter who had broken his leg while shooting an elk," M. Sikes recounted. "People on the search and rescue got the elk out and to a cooler so he could have it when he got out of the hospital. It just shows you how the community comes together when we do these rescues. So hunters should likewise be just as committed to staying safe."







Open Tues-Sat 10am - 5:30 pm







Hunters: Win great prizes when you submit a CWD sample

Game and Fish continues to study the disease

Staff Report

Hunters are critical to monitoring chronic wasting disease (CWD) in Wyoming, a fatal disease that affects moose, elk and deer in the state. The Wyoming Game and Fish Department is once again asking for hunters to provide lymph node samples from their harvested deer and elk this fall to test for CWD. In return for samples, hunters may be eligible to win thousands of dollars in hunting gear.

"Elk and deer hunters are on the front-line helping Game and Fish to understand the distribution and prevalence of CWD by collecting and submitting samples for testing," said Scott Edberg, deputy chief of wildlife. "This raffle is one way we can show II prizes when they submit Weatherquard rifle in .270 our appreciation for their samples for all other Winchester, donated by

efforts."

Hunters are eligible to win prizes from two tiers when they submit a usable lymph node sample — that means the correct tissue submit samples from adult male mule or white-tailed least 2-years old from targeted CWD monitoring hunt areas, they have a chance to win Tier I prizes.

Those targeted hunt areas are:

Deer: 1-6, 19, 24, 25, 27-33, 41, 46, 47, 50-53, 61, 66, 74-77, 96, 97, 124, 130, 131, 134, 135, 138-146, 150-156, 163, 165, 169. Deer Hunt Areas 96 and 97 require mandatory lymph nodes submissions softshell jacket, Obsidian for testing.

Elk: 13, 15, 21, 41, 45, 67-71, 75, 77-85, 88-91, 97, 98, 102-105, 108, 127, 130

Hunters could win Tier • Weatherby Vanguard

areas (non-targeted CWD Wyoming Wild Sheep monitoring areas) of the Foundation & Weatherby state, regardless of the hunt area.

Tier I prizes:

- and is in good-condition to Special Edition Nosler be tested. When hunters Model 48 in .28 Nosler, donated by RMEF, with a Leupold VX-5HD 3-15x44 deer or any adult elk at rifle scope, donated by Rocky Mountain Elk Foundation
 - Weatherby Vangard High Country in 6.5 Creedmoor, with a Maven RS.1 2.5-15x44 FFP rifle scope, donated by the Wyoming Wild Sheep Foundation. Weatherby and Maven
 - Maven S.1S 25-50x80 spotting scope, donated by Wyoming Wild Sheep Foundation and Maven
 - First Lite Catalyst merino wool pants, and Kiln 250 Aerowool hoodie, donated by First Lite

Tier II prizes:

- Maven B.1 (8x42 or 10x42) binoculars, donated by Wyoming Wild Sheep Foundation and Maven
- 3600 Full Kit Backpack, donated by Muley Fanatics

"We're grateful to our sponsors whose generosity helps Wyoming's disease monitoring efforts on CWD," said Justin Binfet, Game and Fish wildlife coordinator in Casper. "Thank you for supporting this work."

randomly by early March herds throughout the state. 2022. Winning entries in Tier I will be excluded from entry into drawing for Tier II prizes.

Hunters can learn how to take a sample by watching a how-to video on the Game and Fish website and submit it alongside the CWD data sheet. Hunters can also have animals sampled at any game check station this season impacts of the disease.

or by stopping at the Game and Fish Headquarters or regional offices from 8 a.m. to 5 p.m., Monday through Friday.

Results from CWD • KUIU Valo Camo, Pro testing are available online within three weeks. Hunters can expedite results within 10 working days for a \$30 fee; contact the Wyoming State Veterinary Lab in Laramie at (307) 766-9925 for more information.

Continued monitoring of CWD over time is important to help Game and Fish understand the potential impacts of this Winners will be drawn disease in deer and elk

> Game and Fish has a statewide sampling program to monitor CWD by periodically targeting specific hunt areas on a rotating basis. This longterm effort will help the department determine CWD prevalence throughout the state and formulate management actions to address the

Hunters also need to be aware of Wyoming carcass transport and disposal rules to prevent the spread of CWD within Wyoming and other states.

Since 1997, the Game and Fish has been monitoring the distribution and prevalence of CWD to better understand how this disease may affect the health of Wyoming's deer and elk populations. Initial surveillance goals focused on the detection of CWD in new areas of the state along with monitoring the disease. This disease has now been identified in most deer hunt areas across Wyoming and necessitates a shift in focus of the program from detection to monitoring.

More information and resources for hunters on CWD is available on the Game and Fish CWD webpage.













Increasing data collection

WGFD adds remote collection points for CWD sampling

by Joshua Wood

people have different have likely noticed some hunt areas including 13, goals for hunting season. For some, the goal is to put food on the table for their families. Others, meanwhile, have the goal of a good hunting story and something to hang on the wall.

For the Wyoming Game and Fish Department conspicuous areas to 138-146, 150-157, 163, into the barrel and fill out (WGFD), one of their goals is the collection of data and retropharyngeal lymph nodes. These samples are often collected by WGFD staff members at a station at the turnoff for harvested deer or elk nodes for data collection. hunter check stations. Jack Creek Road and one for testing," said Hank the Upper Platte River Highway 70 and United Health Laboratory Hayden Ranger District Valley is at the parking lot of the Brush Creek/ Hayden Ranger District Hog Park Road. just south of Saratoga.

other WGFD employees Chronic Wasting Disease collect data from deer and elk hunters.

Each year, different early season hunters focusing on several elk sample can be collected. elk hunt areas include 41, One such station is on 45, 67-71, 75, 77-85, 88-County Road 511, also 91, 97, 98, 102-105 and known as Blackhall Road, 127. Deer hunt areas, according to Cufaude, 47, 50-53, 61, 66, 74-77, increase the sample size 165, 169 and 171. from hunters in the area.

(CWD) in both deer and elk in various hunt areas. This year, however, This year, the WGFD is

There, Saratoga Wildlife the retropharyngeal CWD within Wyoming's Biologist Teal Cufaude and lymph nodes is to track deer and elk populations."

Hunters outside of the surveillance areas can still submit samples for testing. A how-to video from the WGFD is available on YouTube (https://youtu. other locations in which a 15, 21, 108 and 130. Other be/-jpvxatk0gw) and samples can be submitted along with a CWD data sheet

As for the three east of Riverside. These meanwhile, include 1-6, collection stations in the sample collection stations, 19, 24, 25, 27-33, 41, 46, southern end of the Platte Valley, hunters can place have been placed in 124, 130, 131, 134, 135, the head of their harvest a CWD data sheet. The "We are asking hunters stations are checked on The station on Blackhall in these hunt areas to a regular basis by WGFD Road is one of three in the please submit a lymph staff, who will remove the Sierra Madre range, with node sample from their retropharyngeal lymph

Along with setting up a One of those stations in at the junction of Wyoming Edwards, WGFD Wildlife station at the Brush Creek/ States Forest Service supervisor in a recent parking lot, new WGFD Road 550, also known as press release. "The Game Warden Levi Wood samples hunters submit will make the rounds to The purpose of collecting are critical to monitoring various hunting camps collection. Results from days for a \$30 fee.



A sample collecting station on Blackhall Road is just one of three in the Sierra Madre mountain range.

and can collect samples on CWD testing are available site. Additionally, hunters online within three weeks. can contact Cufaude at Hunters can expedite 307-321-7087 for sample results within 10 working











Putting on the finishing touch

Madd-Ox Custom Meats LLC strives for hunter satisfaction

by Mike Armstrong

"We don't want to be the bad apple that ruins your hunt," Jeannie Fisher, coowner of Madd-Ox Custom Cuts LLC (Madd-Ox) said. "We want to be the icing on the cake."

For this reason, when hunters bring in their big game animal, Fisher and her, husband Frank-the other owner of Madd-Ox-take time to talk with hunters.

"We can make or break a hunter's experience," Frank said. "We can devastate a hunter's experience of the hunt by not doing our job properly and leaving the hunter with a bad taste in their mouth so to speak."

The business located at 216 Lincoln Highway in Medicine Bow has been operating since 2003. When it started.

was owned by Jeannie's father. She bought the business from him with her husband three years ago and changed the name to Madd-Ox Custom Cuts

Jeannie grew up helping her father with his business and can't remember when she actually started to process meat.

"It started out of our garage and I was always around helping," Jeannie said. "My grandfather also processed wild game and my father learned from him '

Jeannie left Medicine Bow to live in Colorado. She worked construction for a bit of time and then went to work at a meat processing plant in Greeley where she became a struck. supervisor. It was there she met Frank.

Then Jeannie hurt herself a little over three years ago and could not work at the plant any longer. Her

Jeannie agreed if she and her husband could buy

processed."

It was important to the the business. A deal was couple the good reputation



Frank and Jeannie Fisher took over the family wild game processing business over three years ago.

"Jeannie is the one who really knows how to do the cuts on the animal when it

the business had before they took over stayed the

"Instead of changing is brought in," Frank said. the name to something "I have learned, but she catchy, we understood her the name of the business father asked her to come is the one you listen to father built a reputation

was Maddox Meats and back to Medicine Bow. when an animal is getting on his name," Frank said. "We wanted to make sure that the people who had been coming here over the years understood the only thing that changed was the business was passing through the family."

> The Fishers said there are different levels of expertise from hunters who enter their doors. First time hunters don't always realize how long it takes to skin, debone, custom cut, package and freeze an animal. Madd-Ox does all this in their process.

"Some hunters plot their entire trip without taking in the time of processing the meat," Jeannie said. "We have had some come in expecting us to get the job done in a couple hours. They are surprised to learn that we tell them it will take three to five days because serve."

A point both Frank and

about, what animal a hunter brings in, the meat from this animal will be processed and given back. Jeannie said there are some processors that will take in an animal and give meat from another hunter that was taken out the day before."

"You hunted it," Frank said. "You went through all the effort and money to get this animal. You should not be given meat that was not something you killed. There should be no substitution just because it is convenient and faster for the processor."

"It is wrong and that won't ever happen here," Jeannie agreed.

Madd-Ox does not only cut meat and package, they also can make flavored sausage and jerky.

"This more popular we do it first come, first to do with antelope, but sometimes we have people who have deer and elk Jeannie are emphatic meat, want this process,"

See "The finishing touch of a hunt" on page 6









THE SARATOGA SUN'S 2021 HUNGA SUN'S 2021 CONTROL CON

The finishing touch of a hunt...Continued from page 5



Frank Fisher holds the skin of a calf elk that had been processed an hour earlier on September 30.

Jeannie said. "We offer a such bad shape, from bullet variety of flavors."

Eighteen flavors to be exact. Andouille to Teriyaki, with 16 other flavors in like their spicy Italian a bit more spicy, the meat can be spiced up with jalapeno or habanero peppers. Cheese can be added too.

depends on the animal. Antelope costs \$150.00 while a bull elk costs \$400 to \$500 with deer, calf elk and cow elk falling in the meat starts to rot between. If a preskinned animal comes in dirty, the couple charges \$50. Whole to get it processed as quick head or horns cut cost \$15.

holes or being dragged in a side by side, that a lot of the meat is gone.

"We are only going to between. If a hunter would give the meat that can be safely eaten," Jeannie said. "We aren't going to give meat that is going to taste bad."

Another point the Fishers Cost of processing meat make is the sooner the animal can get cooled down, the less chance of the meat being bad.

> "When that animal dies, immediately," Frank said. "That is why it is imperative as possible. Obviously, if

the day is going into the

When an animal is presented to Madd-Ox, it is quickly skinned and then hung up and rinsed. The Fishers are meticulous in removing hair and dirt.

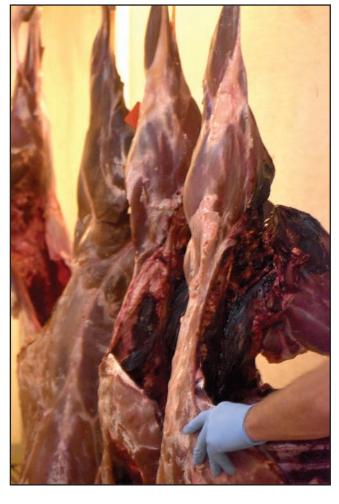
"Antelope is the most shedding animal alive or dead," Jeannie said. "We have to work hard to get all the hair off "

Once it is skinned and cleaned, the carcass is hung on a hook and assigned a number. This number is how the meat is identified for the hunter. It is taken to a walk-in where the meat is cooled down. When it is ready to be deboned, it is taken to a room where the carcass is processed. There is a grinder in the room for sausage and hamburger. Pork is added to the ground meat, not so much for flavor but to keep hamburgers from falling apart on the grill.

The Fishers appreciate there are hunters who do processing in their garage, but the equipment Madd-Ox has is porbably not in every person's garage.

"It is a lot of work and we commend people who do it," Frank said. "But just hoisting an animal up to cut can be physically challenging. We have cut up a bull elk that was 800 their garage."

The processing work is seasonal.



Madd-Ox Custom Cuts LLC has a busy October 1, the first day of hunting with a rifle.

of November there is no sometimes, they just can't rest. They stay open until wait for the time to process hunting season is over on it." January 31.

The Fishers said they always need helpers once October starts because the volume is so large. They said hunters from both coasts use their services. They will ship the meat to pounds. That can be a lot a hunter who lives outside for a person to handle in of the community, but it is difficult and expensive.

"We have to take the meat to either Casper or Jeannie said the Rawlins and ship it from business is shut between there," Frank said. "That February and August. On takes time and a lot of The Fishers have seen the day has temps in the August 15, business starts. effort on our part. But again some animals arrive in 30s, that is better than if Then, on October 1, when we do this because we

guns are allowed, business realize a hunter wants his takes off and until the end meat from his hunt and,

The couple wants all all with this business."

hunters to have a great experience with their processing, but it is especially important to them that the community benefit from their business.

"It is all about the community," Frank said. "We are a part of our community. This business has been here and we support the community and the community supports us. We want them to use us and come back. We want them to tell their friends. It is about trust."

Madd-Ox believes in helping where they can with their business.

"We give meat to the Laramie soup kitchen," Frank said. "Sometimes we have hunters who come in and say, 'We just want to take this'. We don't keep the meat for ourselves. There are people around us that are hungry. We work with the game warden closely because it is his job to make sure the meat is safe. The community we live in, the county we live in and the state we live in is very important to us. We are happy to be a part of it



The finished product of elk meat is vacuum packed and ready for the hunter to take home.





THE SARATOGA SUN'S 2021

NG GUIDE



1. Starting from the sternum make an incision completely around the animal at or near the middle rib.

Cut order varies but most beging with this cut.

- **2.** Make a ring around the animal's front legs above the knee.
- **3.** Make a cut to each leg from the first cut along the darker fur line.

 TIP: Do not cut through the middle of the armpit.
- **4.** Start at the "Y" that starts between the ears and each antler. Make a cut that goes from the base of each antler back to the "Y" creating a Y-shaped cut.

Skin around each antler's pedicle also.

5. This cut starts at the "Y" cut you just made and follows the dark line that goes along the back of the neck and top of the spine.

Keep going until you meet your first

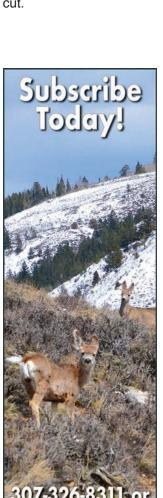


- Do not drag the animal. It will bald the hide. Use a sharp knife.
- Try to follow the line of the fur when you are cutting. Do not cut the throat to bleed out an animal you are planning to have caped.
- Unless you are an expert, leave the head attached to the cape.

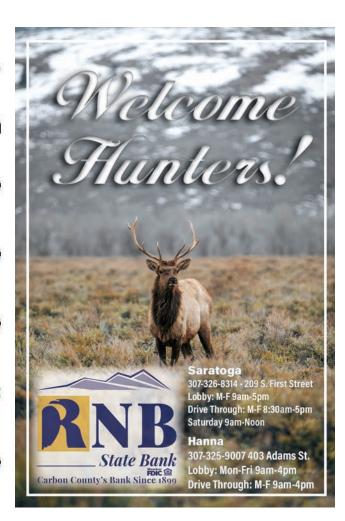
Cutting around the eyes, nose and mouth are best left to your taxidermist. After peeling the hide up to the head, from the carcass, remove the head and leave it attached.

- Never put a cape in a black plastic garbage bag unless you plan to let it cool first then freeze quickly. Black collects heat and will bake a cape. White game bags are preferred.
- Cool the cape down in a shady spot before trying to pack it out.

Meat contains heat. Heat is what destroys capes. Leave the meat on the animal, not the hide.













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Hunting licenses and conservation stamps can be purchased at the following locations:

Saratoga

Diverside		
Koyoty Sports	104 E. Bridge Ave.	307-326-5551
Medicine Bow Anglers	407 North First St.	307-326-9823
Shively Hardware Downtown	119 E. Bridge Ave.	307-326-8383
The Country Store	303 First St.	307-326-5638

Riverside

Trading Post
210 Highway 70
307-327-5720

Hanna

Nugget Bar, Inc.
2200 First St., Elmo Addition 307-325-6872

Elk Mountain

Bow River Crossing 104 East Spruce 307-348-7036

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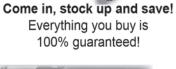
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