

HAPPY HOLIDAYS FROM B&C

FROM THE EDITOR



Karlie Slayer
EDITOR-IN-CHIEF

I live for the busiest, craziest, most wonderful time of the year—the holidays. I spend much of my time baking all kinds of pastry and pie in the kitchen. I love it. And I love seeing everyone in the kitchen, getting in the way, wanting to help, laughing, drinking wine, eating cookies, and talking. It's all about being a family.

While the holidays give us a break from work, the food gives us an excuse to come together—sometimes all together in the kitchen. Food has a way of doing that, and we humans have been doing that for a very long time.

Roughly 17,000 years ago, some hunters got together to paint the walls of caves in southern France. Known as Lascaux, those pictures of what look like horses and horned beasts are presumed to have something to do with hunting. Whether they were replaying a successful hunt or spreading some magic in anticipation of a hunt, one can only assume they were hungry and wanted to eat some meat. Again, food brought them together.

Food also brings together this issue. You should be reading this right around the Thanksgiving holidays, and we intentionally devoted much of this issue to wild game meat. And let's be honest, there is no better meal to share than the food you either grew or killed yourself.

This issue is stuffed with great articles from the hunting community. Professional member Jim

Heffelfinger wrote an exceptional article about lead ammo and game meat consumption. Another professional member, Jodi Stemler, wrote about the Wild Sustenance program at the Club's Theodore Roosevelt Memorial Ranch, which introduces students to hunting and processing meat. Writers like PJ DelHomme and Craig Boddington wrote practical pieces on keeping your wild game clean in the field and keeping meat from spoiling when you need to ship it. Of course, we also threw in a couple of awesome hunting stories for you as well as plenty of photos of new record-book entries.

Wild game tells a story. Maybe those steaks on the grill required a week in a wall tent, a spot and stalk hunt, and a hellacious pack out over icy scree. Maybe you sat for days on end in a treestand waiting for the big one to make a mistake. Whatever your story, there's a pride in knowing where your food comes from. There's even greater pride in knowing that you brought it home to feed your family. I hope you enjoy the spoils of hunting season well into the holidays. And I hope you enjoy this foodie lover's issue of *Fair Chase*. Bon appetit! ■



Holiday baking and decorating sugar cookies is one of my family's favorite traditions.

B&C staff holiday party in 2023.



Happy Holidays from the Boone and Crockett staff!

ASK THE FAIR CHASE EDITOR

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