



February, 2012 NEWSLETTER

Ranch Location: Comstock, TX

Contact: Mike McGee, Sr.

848 Dominion Dr., Suite 100, Katy, TX 77450

Cell: 713-851-4979

Ranch Office: 432-292-4784

Website: www.deadmanspassranch.com

E-mail: mike@deadmanspasranch.com

IT'S BEEN A GREAT HUNTING SEASON AT AT DEAD MAN'S PASS RANCH!



Get Away From My Deer

It was Saturday morning and Jake, an avid hunter, woke up ready to go bag the first deer of the season. He walks down to the kitchen to get a cup of coffee, and to his surprise he finds his wife, Alice, sitting there, fully dressed in camouflage. Jake asks her, "What are you up to?"

Alice smiles, "I'm going hunting with you!" Jake, though he has many reservations, reluctantly decides to take her along.

They arrive at the hunting site. Jake sets his wife safely up in the tree stand and tells her: "If you see a deer, take



After driving almost 1,600 miles, they finally made it to the ranch!

J.C., Jonathan, Pablo and Pablo, Jr. drove all the way from Hialeah, Florida to hunt at Dead Man's Pass Ranch. They all had a great time and we hope they come back soon.

**BOOK YOUR 2012/2013 HUNT @ 2011/2012 PRICES!
10% DEPOSIT REQUIRED.
PAYMENT PLANS AVAILABLE!
BALANCE MUST BE PAID 60 DAYS PRIOR TO HUNT**

careful aim on it and I'll come running back as soon as I hear the shot."

Jake walks away with a smile on his face knowing that Alice couldn't bag an elephant -- much less a deer. But not 10 minutes pass when he is startled as he hears an array of gunshots. Quickly, Jake starts running back. As Jake gets closer to her stand, he hears Alice screaming, "Get away from my deer!"

Confused, Jake races faster towards his screaming wife. And again he hears her yell, "Get away from my deer!" followed by another volley of gunfire.

Now within sight of where he had left his wife, Jake is surprised to see a cowboy, with his hands high in the air. The cowboy, obviously distraught, says, "Okay, lady, okay! You can have your deer! Just let me get my saddle off it!"

Offer Expires: MARCH 31, 2012



JUAHILLA - TAKING A BREAK FROM HUNTING!

LUCKY BLACK-EYED PEAS & VENISON SAUSAGE CASSEROLE

Black-eyed peas and collard greens are considered good luck for New Year's, but you'll enjoy this dish year-round. This casserole recipe kicks it up a notch with sausage and a cornbread topping. (Prep time: 20 minutes / Cook time: 45 minutes). Yield: 6 to 8 servings

INGREDIENTS:

- 1 lb. venison sausage
- 1 medium sweet onion, chopped
- 1 teaspoon olive oil
- 3 garlic cloves, finely minced
- 2 (15-ounce) cans black-eyed peas, drained
- 1 (14.5-ounce) can chicken broth
- 1/2 teaspoon hot sauce, or to taste
- 1 (10-ounce) package frozen chopped collard greens, thawed and excess moisture squeezed out

CORNBREAD TOPPING:

- 1-1/2 cups cornmeal
- 1/2 cup all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 3/4 teaspoon salt
- 2 teaspoons sugar
- 1-1/3 cups buttermilk
- 1 egg, lightly beaten
- 1/4 cup vegetable oil
- 1/2 cup (2 ounces) shredded Cheddar cheese
- 1/4 cup finely chopped parsley
- Sour cream and chopped parsley for garnish, optional

Join Our Mailing

List

Preparation: Preheat oven to 400 degrees F.

Slice the sausage into 1-inch-thick rounds, then cut each round in half.

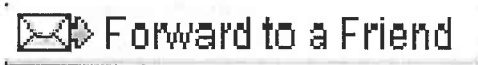
In an oven-proof, deep heavy skillet, saute sausage and sweet onions in the olive oil until lightly browned, stirring often. Add garlic and saute an additional 1 minute.

Stir in black-eyed peas, chicken broth, hot sauce, and collard greens. Bring to a boil, reduce heat, and simmer uncovered for 10 minutes.

While sausage and peas are simmering, prepare cornbread topping. Whisk together cornmeal, flour, baking powder, baking soda, salt, and sugar in a large bowl. Stir in buttermilk, egg, vegetable oil, Cheddar cheese and parsley until smooth.

When sausage and black-eyed peas are done simmering, spoon cornbread batter evenly over the top in the same oven-proof deep skillet. Bake uncovered for 30 to 40 minutes until cornbread is done and lightly browned.

To serve, spoon out portions making sure each guest gets some of the cornbread. Top with a dollop of sour cream and a sprinkling of chopped parsley, if desired.



FACEBOOK



FIND US ON

Dead Man's Pass Ranch wishes to thank our hunters and guests for their patronage and support. Thanks to you it has been a very successful season!

We would also like to thank our Ranch Manager, Roman, our cook, Dave, our very dedicated guides, Duke, Tino, Robert, Derrick, Nathan and Jesse for an outstanding job. These guys spent countless hours making sure all of our guests were happy and that their hunts were a success.

Please feel free to e-mail us at mike@deadmanspassranch.com! We would love to hear about your hunting season! We are also here to help with any of your hunting needs. Comments and suggestions are also welcome!

Sincerely,

Mike McGee

ASK ABOUT OUR WEEKEND GET-AWAY!

FUN FOR THE WHOLE FAMILY!

STAY AT THE RANCH!

FISH AT LAKE AMISTAD or PLAY IN THE DEL RIO / COMSTOCK AREA!

THERE'S SO MUCH TO SEE AND DO:

- * JUDGE ROY BEAN VISITOR CENTER
- * VAL VERDE WINERY
- * SEMINOLE CANYON STATE PARK
- * LAKE AMISTAD RESORT & MARINA (AWESOME BASS FISHING!)
- * LAUGHLIN AIR FORCE BASE
- * THE WHITEHEAD MEMORIAL MUSEUM

AND MUCH MORE!

WATCH FOR SIGHTSEEING PHOTOS NEXT MONTH!

Forward email



This email was sent to bookkeeper-ic@sbcglobal.net by marlene-ic@sbcglobal.net | [Update Profile/Email Address](#) | Instant removal with [SafeUnsubscribe™](#) | [Privacy Policy](#).

Dead Man's Pass Ranch, LLC | Business Office: 848 Dominion, Suite 100 | Ranch Office: Comstock Texas, 432-292-4784 | Katy | TX | 77450