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## Newsletter November, 2011

Ranch Location: Comstock, TX

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Dear Sportsman,

October was a very busy month at the ranch. We had hunters almost every weekend. We have now harvested over 40 deer and still have almost 4 months left to hunt. The hunters have been very pleased with our staff, the ranch itself and quality of our deer. Most of them have already booked for next year!

If you can't make it out to the ranch this year, why not go ahead and book for next year? Don't forget we begin hunting the 1st weekend in October! We have payment plans available to fit every budget.

We still have meat hunts available for this year. Call or e-mail us today to book! We look forward to hearing from you soon.

Wishing you all a very Happy Thanksgiving and the best of luck hunting!

Sincerely,

Mike McGee

and

Roman Sager, Ranch Manager



**BUDDY SYSTEM MEAT HUNT SPECIAL**  
**Book a Meat Hunt (2 deer: doe, spike or cull buck) for \$1,095.00 and bring a buddy for a Meat Hunt for only \$700.00!**

**\$395.00 SAVINGS!**



## Welcome to Texas!

Greg and his daughter, Ashley drove over 1,200 miles from California to hunt at Dead Man's Pass Ranch! Since this was their first time to come to Texas, Roman took them out for a little sightseeing in between hunts. And of course Dave cooked up some good Texas grub!

Thank you Greg and Ashley for hunting at the ranch! We are looking forward to seeing you next year!



**TAKING A BREAK!**



**DON'T FORGET ABOUT OUR SPECIAL DRAWING!**

**2 Entries for each of the following paid hunts: Big 8, Bronze, Silver, Gold, Platinum or Super Platinum Hunt booked and paid for.**

**1 Entry for each Meat Hunt booked and paid for.**



**DRAWING TO BE HELD MARCH 15, 2012.**

**You do not have to be present to win.**

**FOLLOW US ON  
FACEBOOK!**

**We would love to see  
pictures of your harvest!**

**HOW TO AVOID BAD  
MEAT**

**You've harvested your deer and now want to ensure that you have some tasty venison in the freezer.**

**Heat and contamination are the primary culprits for bad meat and gamey flavor. By avoiding a long chase of a wounded deer, you reduce the chances of chemical contamination caused by adrenaline and lactic acid build up within the muscles. A speedy recovery of the deer and prompt field dressing will greatly reduce contamination. Body heat is the biggest cause of contaminated meat.**

**Once your deer is down, make sure it is dead. Too many times hunters have been injured by flailing hooves or antlers when a deer has been carelessly approached. Approach the deer from the backside. Using a stick or long weed, gently touch the corner of the deers eye. If it blinks, it may take another shot to ensure its death and your safety.**

**Now that your harvest is dead, direct your efforts on getting it field dressed as quickly as possible.**



**READY TO GO HUNTING!**

**Syska & Juahilla**



**2 of our most experienced guides - helping hunters find their deer!**

**Join Our Mailing List!**

**Once you are back at camp the deer will need to be cooled, skinned, and butchered for transport back home.**

**As long as the meat is kept under 40 degrees it should be fine. The best way to check is to use your nose. Smell the meat... if it doesn't stink it's probably good meat. Bad meat will have a fowl odor and will also be slimy. If in doubt, freeze the meat for at least 15 days. Unthaw, smell, and check the texture.**



**ENJOY!**

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