



848 Dominion, Suite 100

Katy, TX 77450

Mike McGee 713-851-4979

[info@deadmanspassranch.com](mailto:info@deadmanspassranch.com)

[www.deadmanspassranch.com](http://www.deadmanspassranch.com)

**RANCH LOCATION: COMSTOCK, TEXAS**



April showers have brought May flowers in Texas!

Bluebonnets and Indian paintbrush grow by the fields and along the highways.

This is the only sure sign of spring that a Texan will accept.

Take some time to see the beauty!

### [The Legend of the Bluebonnet](#)

*The story says that one summer the land was dry. The buffalo had no food to eat so soon the Indians were faced with starvation.*

*The Great Spirit spoke to the chief in a vision and said the rains would come if the tribe sacrificed its most precious possession to the Great Spirit. Horses and bonnets were offered, but no rain came.*

*One evening, a little girl named She-Who-Is-Alone, whose parents and family had died during the drought, sacrificed her most prized possession, her favorite corn husk doll. Tearfully she laid the doll upon the coals of the sacrificial fire. The Great Spirits accepted her gift. With morning, came life giving rain and a miracle. The dry fields were covered with grass and everywhere that the ashes of the fire had blown there was a carpet of beautiful blue flowers that were the same color as her doll's feathers.*

*Every spring, the Great Spirit remembers the sacrifice and covers Texas with the beautiful blue flowers known as bluebonnets.*

Dear Sportsman,

Improvements are underway at the ranch!

We have had three work weekends for clearing out brush. Cedars/junipers are weeds and they compete with grasses for water and sunlight. They hinder deer gathering and also harbor cedar flies. Vast, dense stands of juniper are not conducive to wildlife management. They do, however, provide thermal cover in the winter.

Brush should only be cleared in order to promote forage availability up to the point that cover (rather than food) becomes the limiting factor. By clearing up to 70% of the brush it will help improve the distribution of deer across the habitat.

By clearing out cedars it also allows more growth for our oak trees. The acorn is the preferred deer food. Where oak trees are abundant and acorn crops are heavy, the deer will be there. When given a choice between traveling great distances between bedding/security cover and feeding areas, or simply hanging out in a secure area with all the food you can eat, there's little reason for the deer to put themselves in potential danger by going elsewhere for food that is not quite as tasty, full of fats and starch and so easily obtainable.

The acorn is low in protein content but very high in fats and carbs. Acorns are also easily digestible, and its nutrients are readily absorbed and pass through the body very quickly. Because they are so digestible, deer eat lots of acorns per day which also gets them the protein content they need. On a bumper year, deer can gain a lot of weight in just a couple of weeks while fawns and yearlings gain muscle, mass and bone while foraging on acorns. By late October, the deer have a thick slab of fat underneath the coat and along the inside of the pauch.

Not only are acorns a huge advantage to the deer, it also cuts feed bills way down!

Here are a few photos of our brush pile and some areas that were cleared:



## [Join Our Mailing List!](#)

### ACORN CAKE

- 1/2 cup olive oil
- 1/2 cup acorn flour
- 1/2 cup cake flour or all-purpose wheat flour
- 1/4 cup toasted and chopped pine nuts (optional)
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 3 separated eggs
- 1/2 cup honey
- 1/4 cup sugar
- Confectioner's sugar for dusting
- Butter for greasing pans

Grease the springform pan or ramekins. Preheat oven to 350 degrees.

Mix the acorn flour, wheat flour, baking soda and powder and salt in a bowl.

In the bowl of a stand mixer, or in another large bowl, beat the egg yolks, oil, honey and 2 tablespoons of sugar together until it looks like caramel. Mix in the dry ingredients.

In another bowl, add the egg whites and just a pinch of salt and beat into soft peaks. Add the remaining sugar and beat a bit more, so the whites are reaching the firm peak stage.

Fold this into the dough a little at a time gently.

Pour, or really gently place, the dough into the ramekins (remember they will rise!) or the springform pan. Using a rubber spatula flatten out the top and place in the oven as fast as you can.

Bake for about 30 minutes. After 20 minutes, watch for burning, as acorn flour browns faster than chestnut flour. Remove from the oven, let rest 5 minutes, and then turn out onto a rack to cool.

When they have cooled for a good 15-20 minutes or so, dust with the confectioner's sugar.



ACORN CAKE