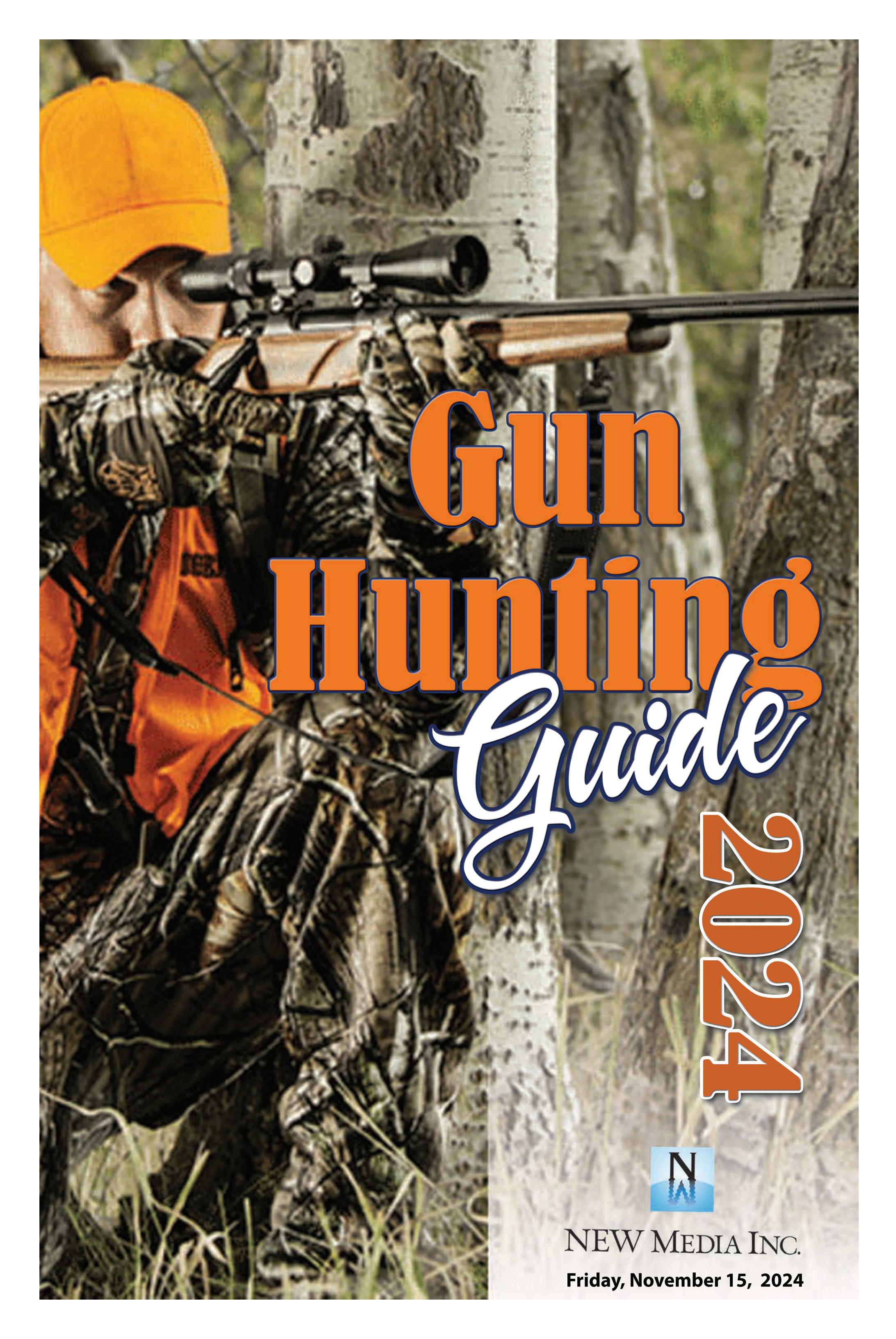




Gun Hunting *Guide* 2024



NEW MEDIA INC.

Friday, November 15, 2024



Deer hunters are required to wear blaze orange or pink while afield whenever a gun season is open. Wisconsin is a nationally recognized state for white-tailed deer hunting with a reputation for producing some of the largest bucks in the world, along with ample opportunity for success.

WISCONSIN DEPARTMENT OF NATURAL RESOURCES

Annual gun deer season opens Nov. 23

It's almost time for hunters across Wisconsin to head out for the 2024 nine-day gun deer season, opening Nov. 23 and running through Dec. 1.

This is the latest nine-day window within which the season may occur, as established by state law.

With this year's season starting further removed from the peak of breeding activity, fewer deer may be on the move relative to recent years with earlier openers. Still, there is reason for optimism, as other factors like colder temperatures and snow cover could still create excellent deer hunting conditions. Furthermore, last year's mild winter means fawn production and antler development will likely be better than in recent years.

As of midnight on Oct. 29, year-to-date sales for gun, bow, crossbow, sports and patron licenses

reached 444,743. Of that total, 123,861 are for gun privileges only.

All harvested deer must be registered electronically by 5 p.m. the day after the deer is recovered. Hunters will need the unique harvest authorization number associated with each permit.

The three options to register a deer are:

- Online with GameReg.
- By phone at 844-426-3734.
- Electronically at a participating in-person registration station.

Elk sometimes venture outside of the elk management zones, especially during the fall breeding season, so hunters are reminded to properly identify their target. Any elk taken without a tag may result in a fine and a revocation of a hunting license.

Hunters should be sure

of their target to avoid an accidental shooting of non-target animals.

Hunters must ensure at least 50% of outer clothing above the waist is blaze orange or fluorescent pink. Hats or head coverings, if worn, must also be at least 50% blaze orange or fluorescent pink. Faded or stained clothing is unsafe and should be replaced.

Additionally, anyone born on or after Jan. 1, 1973, must have a hunter education certification to purchase a hunting license unless hunting under the Mentored Hunting Law.

The DNR's Online Deer Camp (<https://dnr.wisconsin.gov/GoHunting>) is a one-stop shop for everything a hunter needs to know before heading out this season. It contains helpful links and information regarding purchasing a license, regulations, shooting hours, public land maps and more.

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Wisconsin's 2024 nine-day gun deer season begins Nov. 23. With this year's season starting further removed from the peak of breeding activity, fewer deer may be on the move relative to recent years with earlier openers. Still, there is reason for optimism, as other factors like colder temperatures and snow cover could still create excellent deer hunting conditions.

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Save your heart: Use these tips to get deer out of the woods

By **ROSS BIELEMA**
Correspondent

Every year, dozens of deer hunters nationwide die not from an errant bullet, but from a heart attack while dragging out their prized buck or tasty doe.

Hunters 35 and older, especially those who smoke, chew tobacco or are overweight, may have a ticking time bomb inside, according to the Heart and Vascular Institute of Wisconsin.

“Hunting can be a lot a more work than people give it credit for,” said cardiologist Dr. Tom Wilson. “You might be sitting still for long periods of time, but hiking out to your spot, climbing up the stand and dragging a deer back to your vehicle can all put a lot of strain on your heart. Even just seeing a deer can be enough to get your heart racing.”

“As you get older, your chances of having damaged or narrowed arteries increases, as well as your chances of having weakened or thickened heart muscle,” added cardiolo-

gist Dr. Ben Ciske.

A simple \$25 CT scan can determine the amount of calcified plaque build-up in your heart and arteries, potentially saving you an ambulance ride — or worse.

Some hunters like to travel light and sometimes prefer to do things the hard way, the same as they did when younger and in better health. But thinking smarter about moving a deer, whether it’s an 80-pound doe or 200-pound buck, could make the hunt more enjoyable and potentially save your life.

Let’s take a look at some of your options, whether it’s a new four-wheel-drive pickup truck, an all-terrain vehicle or something a bit more affordable.

If you hunt on private property that has plenty of dirt roads and wide trails, the truck, a family SUV or van, or an ATV, are obvious choices. Drive up, get a hunting buddy or neighbor to grab two legs and toss it in the back.

Deer have a habit of dying in ravines, creek

bottoms, swamps and on top of steep hills. Many of us hunt on public land that may not allow motorized vehicles. The tried-and-true rope or tree stand back harness with strap are two easy-to-carry options that work, if you are fairly strong and in decent shape. There are much smarter and easier choices.

Enter the high tech e-bike, a battery-powered marvel that can move you and a deer through thick brush at speeds exceeding 20 mph, depending on motor size and gearing. Some of these mountain bike designs have fat tires as wide as 4 inches for traveling over timber and snow and may weigh more than 80 pounds.

QuietKat, Bakcou and several other brands cater to hunters, offering attachable wheeled carts that make it easy and fun to move a deer, tree stand, ground blind or other gear in style. The electric motors are much quieter than any gas machine, too.

These beefy, cargo

TIPS, CONTINUED ON PAGE 5



The electric bike is quieter and easier to transport than an ATV but more fun and less effort than a plastic sled when moving deer. This \$4,000 QuietKat HD e-bike features a 1000-watt motor with two-speed internal gearing and a 15 amp hours battery that can move up to 28 mph and go about 25 miles of riding on a charge, according to Taylor Bentz, bike and service shop leader at Scheels in Appleton. These beefy bikes also can be used with special wheeled trailers to move deer, tree stands and other hunting gear.

ROSS BIELEMA



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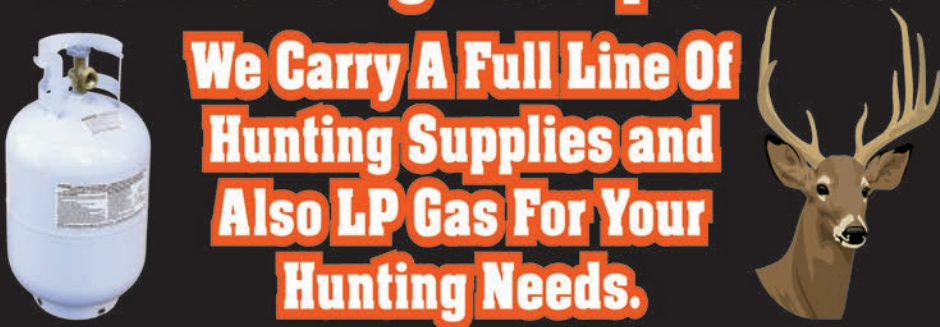


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TIPS, CONTINUED FROM PAGE 4

haulers are very popular in Western states and have started to catch on here for big game hunting, according to Taylor Bentz, bike and service shop leader at Scheels in Appleton.

He demonstrated one model of QuietKat, the e-bike brand that has focused most of its attention on hunters, as well as Bakcou, a popular brand that may be phased out at his store.

Both brands use popular Bafang Chinese motors that have been extensively tested.

They also both feature variable power output (VPO) to allow riding on public trails and private land. Some bikes are rated class 1 (motor requires pedaling to assist, top speed of 20 mph and often allowed on most bike trails); class 2 (throttle can be used separately or in tandem with pedals, top speed of 20 mph and allowed on some trails); or class 3 (pedal assist only to 28 mph, generally allowed on roads but not bike trails).

The VPO feature is like having all three bikes in one for use in most situations (check your trail rules before riding).

The 1,000-watt standard motors use either a 15 amp hour standard battery or 30 amp hour upgrade battery for 25-30 miles on a charge (the more throttle used, the more the battery

drains). It takes about six hours to restore the battery to 80% power. Cold weather saps battery life, and the battery should be stored indoors during the winter, Bentz said.

The QuietKat HD model shown with this article has an internal two-speed hub drive to eliminate the derailleur that hangs down on many off-road e-bikes, which can catch on cornstalks and brush.

Tires are 4 1/2 by 26 inches, and hydraulic disc brakes provide quick stopping.

The Bakcou uses a mid-drive (which typically produces more torque than a hub drive) and offers models with external or internal gearing.

The QuietKat HD sells for about \$4,000, and the Bakcou is \$4,500.

QuietKat offers a game trailer and a cargo trailer that attach to the frame for hauling deer and gear.

I've had great luck moving deer with wheeled carts made especially for the job, and sold at Fleet Farm, Cabela's, Scheels and other sporting goods stores. The biggest buck I ever shot (on public land, mind you) occurred in the early 2000s, and I had just bought a deer cart. Once I managed to drag the 168-pounder onto the cart (the hardest part), I had a nice, easy downhill jog behind the cart toward my van — much like a mom

jogging behind her stroller. That folding steel cart was worth thousands that day but cost me under \$100.

Avoid cart tires that require air, because they will go flat at the worst possible time. Also opt for wheels with large, plastic spokes, as opposed to the bicycle-type wire spokes that can easily bend in thick brush.

If you are too cheap to buy a dedicated deer cart, consider some lightweight lawn carts, although they may buckle under Ol' Mossy Horns. The small wheels may prove trouble, but for smaller deer, it's better than dragging.

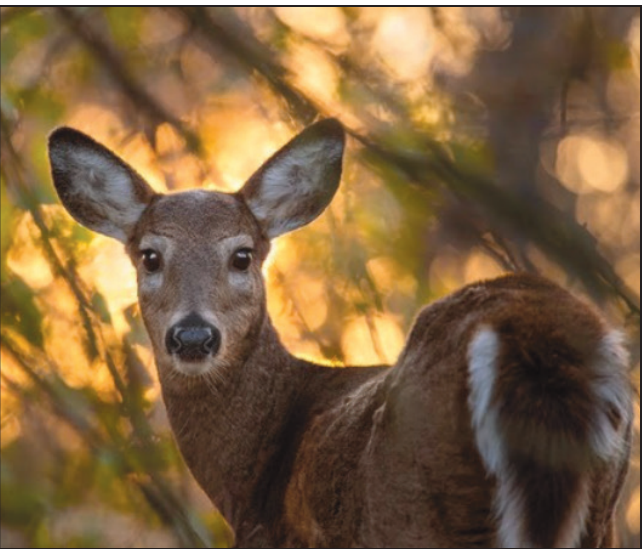
Ice fishermen have discovered the plastic sled for hauling buckets, rods, tackle boxes, augers, heaters and even occasionally fish. The heavy-duty sleds made by Otter, Shappell, Eagle Claw, Clam, Pelican and others work great on the ice, whether pulled by an ATV, snowmobile or human, but they also shine in the woods for deer carcasses and hunting gear.

You don't need a thick-bodied, overbuilt sled to move even a big deer, however. Those oversized plastic sleds made for snow hills work perfectly for venison evacuation. They slide over dry leaves and sticks with ease. Some frugal hunters even use those little roll-up plastic sleds, although I have not tried it. I keep a sled in

my van or at my favorite hunting spot for that rare occasion when I actually kill one.

A friend of mine shot three deer in one day during gun season. After I helped him gut and drag out the morning deer (he used a modified golf cart bag with wheels that kept tipping over), he shot two more in the afternoon. He paid \$40 to a father-and-son duo to field dress and drag out those last two. That was a bargain at the end of a very long but successful day.

How do you move your deer out of the woods? Maybe you have a new idea that you'd like to share with our readers.



Hunters 35 and older, especially those who smoke, chew tobacco or are overweight, may have a ticking time bomb inside, according to the Heart and Vascular Institute of Wisconsin Dr. Tom Wilson said hiking out to your spot, climbing up the stand and dragging a deer back to your vehicle can all put a lot of strain on your heart.

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The Wisconsin Department of Natural Resources (DNR) will host four open houses in mid-November to share information about proposed changes to the state's deer management units (DMUs). Three of these open houses will be in-person, with a fourth being entirely virtual.

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DNR to host meetings on proposed changes to deer management units

The Wisconsin Department of Natural Resources (DNR) will host four open houses in mid-November to share information about proposed changes to the state's deer management units (DMUs).

Three of these open houses will be in-person, with a fourth being entirely virtual.

The DNR reviews deer management unit boundaries every few years.

This year's review is focused on the management units in the Northern Forest Zone, the Metropolitan subunits and the boundary lines between the Central Forest and Farmland Zones.

The Farmland Zone units are not being reviewed at this time.

DNR staff members will be present to talk with the public about the DMU review process and the specific proposals being considered. Attend and learn more about the history of the DMUs in Wisconsin, the key metrics that go into the

decision-making process and the proposed boundary changes being considered.

The open houses are as follows:

- 5-7 p.m. Nov. 14, Woodruff Town Hall, 1418 First Ave., Woodruff.
- 5-7 p.m. Nov. 18, virtual meeting. Register at <https://www.wdnc.org/2020/11/18/woodruff-town-hall-meeting>

us02web.zoom.us/meeting/
register/tZAodeGrqTlUhtVl-
moeL4JihCwCGzzTQ29f#/
registration.

- 5-7 p.m. Nov. 19, Norvado Building, 43705 U.S. Highway 63, Cable.
- 5-7 p.m. Nov. 20, Adams County Community Center, 569 N. Cedar St., Adams.



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DNR warns against baiting, feeding deer

The Wisconsin Department of Natural Resources (DNR) reminds hunters and the public to help prevent the spread of chronic wasting disease (CWD) and other illnesses between deer by following all baiting and feeding bans and refraining from baiting and feeding in areas where no bans are in effect.

CWD is an always-fatal disease that affects the nervous system of deer, elk, moose and caribou caused by a misshapen prion protein. The disease can spread through contact with an infected animal's saliva, urine, feces or blood. It can also spread indirectly through exposure to a contaminated environment.

CWD prions are extremely resilient, and they can stay in the soil for a long time, making containment of an affected area a challenge.

Baiting is the intentional placement of any material — including food, scented materials, salts, minerals and grains — to attract wild animals for hunting purposes.

Feeding is the deliberate placement of material used to feed or attract wild animals for non-hunting purposes, including recreational and supplemental feeding, except as allowed for birds and small



Baiting and feeding encourage deer to congregate unnaturally around a specific location, creating an environment where infected deer can quickly spread CWD.

CONTRIBUTED

mammals.

Baiting and feeding encourage deer to congregate unnaturally around a specific location, creating an environment where infected deer can quickly

spread diseases like CWD through direct contact with healthy deer or through indirect contact in the environment.

Infected deer can also leave infectious CWD

prions behind in their saliva, blood, feces and urine, creating a risk to any healthy deer that may visit the site in the future. CWD can spread rapidly when these prions remain in an

area where more deer are sure to congregate, such as a feed pile.

To mitigate these risks and slow the spread of CWD, state law directs the DNR to impose baiting and

feeding bans within any county with a confirmed CWD-positive wild or captive deer or any county within 10 miles of the location of the positive deer.

Counties fall under a three-year baiting and feeding ban when a wild or farm-raised deer tests positive for CWD in the county. If the CWD-positive deer is found within 10 miles of a county line, the adjoining county will fall under a two-year ban.

If additional CWD cases are found during the lifetime of a baiting and feeding ban, the ban will reset for an additional two to three years. Therefore, the date when a baiting and feeding ban would be lifted on a given county may change due to new farm-raised and wild CWD positive detections.

In counties where baiting and feeding bans are in effect, individuals may still feed birds and small mammals provided feeding devices are within 50 yards of a human dwelling and at a sufficient height or design to prevent access by deer.

Find information on baiting and feeding regulations and a map of counties with active bans on the DNR's Baiting and Feeding Regulations webpage at <https://dnr.wisconsin.gov/topic/hunt/bait>.

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The fine art of turning your deer into gourmet meals

Local meat processors work their venison magic each season

By **ROSS BIELEMA**
Correspondent

Whether it's your first deer season or your 50th, you'll share the joys and frustrations of the hunt with family and friends. Maybe you are passing down your knowledge of the best buck haunts on the family hunting land to your children or grandchildren. A combination of know-how, good weather, the right wind direction and a bit of luck means you dropped a deer, and it feels good. Hard work is a big part of deer hunting, but all that planning, mapping, walking, climbing, waiting and finally dragging can waste that precious, delicious venison with a bit of carelessness. Two of the local experts on venison handling are Bob Adams, owner of Adams Meats in Pella, and Dani Pingel, co-owner of

Pingel Processing LLC in rural Shawano, with her husband, Dallas Pingel. Warm weather has persisted late into the archery season this year and could pose a problem for gun hunters if it persists on or after the Nov. 23 gun opener. Both Adams and Dani Pingel recommend using bags of ice in a deer's cavity to keep the carcass chilled if the temperature rises into the 50s or higher and you can't get it skinned and processed quickly. Aging a deer carcass is OK if the temperature is 40 degrees or cooler, Adams advised. Do not leave your deer hanging for extended periods when it's warmer than 40. In colder temps, the Pingels prefer not to receive a frozen carcass, while Adams said it's OK for his shop. Some meat processors claim that washing a carcass out with water can spread bacteria, but Adams — whose butcher shop has handled beef, pork, deer, elk, bear and other meats for 31 years — said washing a deer carcass with a hose is a good idea. "That makes a big difference," he said, noting the same technique is used on beef and pork. Some hunters prefer to leave the pelvic bone intact, but it's better to use a meat saw to open that bone to remove the anus, he recommended. He's seen it all, from gut-shot deer that can happen to anyone, to poorly dressed animals that may contain bits of fecal matter and other nasties. The more a hunter cares for his deer meat, the better the finished product will be. After carefully field-dressing your deer and

MEALS, CONTINUED ON PAGE 9



Marion residents Matt Westphal, Kelli Westphal and Dean Richter bagged these deer in 2023. A combination of know-how, good weather, the right wind direction and a bit of luck means you dropped a deer, and it feels good. CONTRIBUTED

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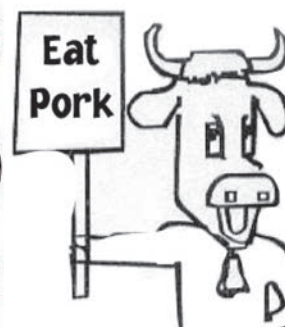
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MEALS, CONTINUED FROM PAGE 8

hauling it out so the delicious meat isn't dragged through the leaves and brush, some of you will spend hours cutting up your own venison for the table and freezer.

The easier alternative is to head for a meat processor like Adams Meats or Pingel, who will not only do a professional job cutting it into steaks, roasts and other cuts, but in many cases, grind the burger into handy packages and even vacuum-seal your venison so it will stay fresher in your freezer.

It's always a good idea to call first to make sure they are open.

Don't forget to bring your registration confirmation number (provided by the Wisconsin Department of Natural Resources after you call in or register your harvest online) when dropping off your deer.

Some meat processors will make products from your deboned venison, while others will process your deer from the carcass after harvest.

Never overcook venison, as it can get dry quickly without added fat or bacon.

Although some hunters add beef or pork fat to their ground deer burger, I prefer it as is. When you fry pure venison burger, there is virtually no grease.



Deer hunting is big business for Adams Meats in Pella, which handles 850-900 deer annually during the archery and gun seasons, according to owner Bob Adams. Staffers, clockwise from front left, Nick Aschenbrenner, David Aschenbrenner, Zach Zimmerman and Sam Schubert, spent part of Halloween cutting up bow or crossbow-killed deer that will become venison steaks, roasts, burgers and finished products such as summer sausage and bratwurst.

ROSS BIELEMA

LOCAL VENISON PROCESSORS

Pingel Processing LLC
W9262 County Road A,
Shawano
715-851-8281
www.pingelprocessing.com

Facebook page: Pingels Processing

Normal hours: 8 a.m. to 5 p.m. Monday-Friday and 8 a.m. to noon Saturday

Processing fee: \$125; includes skinning, cutting, vacuum sealing and tubed burger

Hide returned: \$10. Deer caping: \$50

Dani Pingel, co-owner with husband Dallas Pingel, said their venison hot dogs are their top seller. They offer at least 15 venison products, including brats, natural casing and skinless wieners, mettwurst, landjaeger, jerky and snack sticks. They offer additions to some products, such as cranberries, blueberries, maple syrup, pineapple, sauerkraut, cheese and jalapenos. Call before dropping off a deer or use their online appointment form to save time. Pingel processes around 1,000 deer per season. They also offer bear processing, as well as retail beef and pork products and processing.

Adams Meats

W10947 Riverside Road,
Marion (Pella)
715-754-5136

Normal hours: 7 a.m. to 5 p.m. Monday-Friday and 7 a.m. to noon Saturday

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CONTINUED ON PAGE 10

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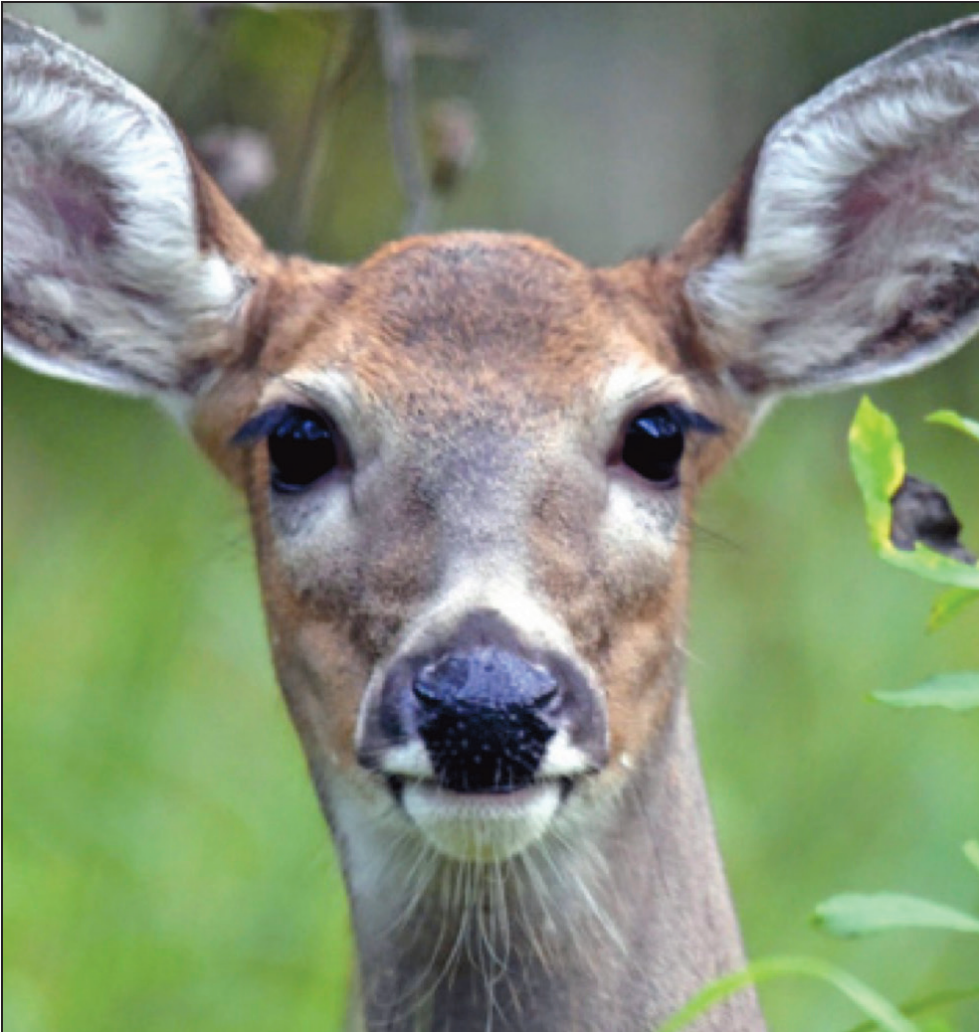
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**BEST OF
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According to the Wisconsin Department of Natural Resources, 173,942 white-tailed deer were registered in 2023, which was an 18% decrease from the previous year. There were 85,390 bucks and 88,552 antlerless deer killed. Top counties for deer kills were Marathon, Vernon, Shawano, Waupaca and Polk.

U. S. FISH AND WILDLIFE SERVICE

PROCESSORS, CONTINUED FROM PAGE 9

Gun season hours: Normal weekday hours plus 5 to 7 p.m. Saturday and Sunday
Processing fee: \$100; includes skinning, cutting, grinding and vacuum sealing (no extra charge for grinding if carcass processed).
Hide returned: \$8. Deer caping: \$40

Owner Bob Adams offers a huge variety of venison products, including sausage, many flavors of bratwurst, Pella Plumpers (jumbo wieners), bologna, mettwurst, kielbasa, Polish sausage, thuringer, Italian sausage, snack sticks (six flavors), bacon and smoked ham. Many items are available smoked or fresh. They also offer retail beef and pork products and processing, as well as processing of bear and elk.

Niemuth's Steak and Chop Shop
715 Redfield St., Waupaca
715-258-2666
www.niemuthssteakand-chop.com (website currently down)
Hours: 8 a.m. to 5 p.m. Monday-Friday and 8 a.m. to 1 p.m. Saturday

Gun deer season hours: Normal hours plus 5-6 p.m. first Saturday and Sunday only; deer processing ends Dec. 31.

Processing fee: \$125; includes skinning, cutting, grinding and wrapping in freezer paper (vacuum pack \$3 per pound extra)

Niemuth's has been in business since 1957, offering a full range of venison products, including summer sausage, brats, snack sticks, wieners, jerky and more. They also offer retail beef and pork products and processing. Owner Holly Niemuth said their best-selling venison products include hot dogs, hot sticks, summer sausage, bacon and dried muscle jerky.

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www.northwoodssausage.com
Facebook: Northwoods Sausage Inc.
920-982-9773
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Gun season hours: 10 a.m.

to 6 p.m. seven days a week (9 a.m. to 9 p.m. by appointment: call first)
Processing fee: \$150; includes skinning, cutting, grinding and vacuum packing (there is a \$1 a pound fee for grinding burger unless you use at least 30 pounds of meat for sausage making)
Hide returned: \$10. Deer caping: \$75

Northwoods Sausage specializes in wild game processing, as that is their only business. Co-owner Kay Trewin, who shares the business with husband Mike Trewin, said hot dogs are their most popular venison product. They offer several flavors of bratwurst, including mushroom and Swiss, as well as ringbologna, Polish sausage, Polska kielbasa, snack sticks, breakfast links and patties, bacon, jerky, summer sausage and smoked hind. They also offer package deals that vary from \$280 to \$550. They also process bear, elk, geese and other wild game.

Maplewood Meats
4663 Milltown Road, Green Bay



Bob Adams, owner of Adams Meats in Pella, left, accepts a 7-point buck Oct. 31 that was shot with a crossbow that afternoon by Caroline hunter James Westphal. Adams and his crew typically handle 850-900 deer per season, turning the venison into a wide variety of treats.

ROSS BIELEMA

www.maplewoodmeats.com
920-865-7901
Normal hours: 8 a.m. to 5 p.m. Monday-Friday, 8 a.m. to 2 p.m. Saturday

Although Maplewood Meats, founded in 1983, offers year-around processing of deer, elk, moose, bear, turkeys and other wild game, they do not offer carcass processing.

All meat must be boneless, cleaned and fresh or frozen for use in a variety of snack sticks, summer sausage, wieners and bratwurst. They use a variety of slow smoking and natural fermenta-

tation processes for their Old World recipes.

They also offer custom processing for farmers and sell retail products in a 10-foot meat case.

Kropf's Meats
N7666 Kolpack Road, Bowler
715-793-4675
Hours: 7 a.m. to 5 p.m. Monday-Friday, 7 a.m. to noon Saturday
Boneless venison
Custom butchering, smoking, processing of been and pork

Pond-Hill Processing
W162578 County Road Q, Wittenberg

715-253-2491
pondhillprocessing.com
Hours: 8 a.m. to 5 p.m. Monday-Friday, 8 a.m. to noon Saturday

Accepting boneless venison only. Summer sausage, snack sticks, wieners, ring bologna, mettwurst, Polish sausage, kielbasa, jerky, brats, breakfast links, more.

Witt's Sausage Haus
W8692 Friendship Road, Shawano
715-526-5478
Hours: 10 a.m. to 5 p.m. Monday-Friday, 10 a.m. to 2 p.m. Saturday
Venison sausage made year-round.



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The Brown County Rifle Range at the Reforestation Camp is open to the public for gun and bow sighting through Nov. 21. With covered benches, the range is open rain or shine. CONTRIBUTED

Brown County Rifle Range open for sighting

The Brown County Rifle Range at the Reforestation Camp is open to the public for gun and bow sighting.

The rifle range is open from 8

a.m. to 3:45 p.m. through Nov. 21.

A \$7 charge per person or per gun or bow includes targets and assistance.

The range provides hearing

protection and bore sighting. Lanes are available for archery and crossbow sighting.

With covered benches, the range is open rain or shine.

The Reforestation Camp Rifle Range is located 10 miles north of Green Bay off U.S. Highway 41-141 at exit 179, turn left on Brown Road, cross the railroad

tracks and turn left into the range.

For more information, contact the Brown County Parks Office or visit browncountyparks.org.

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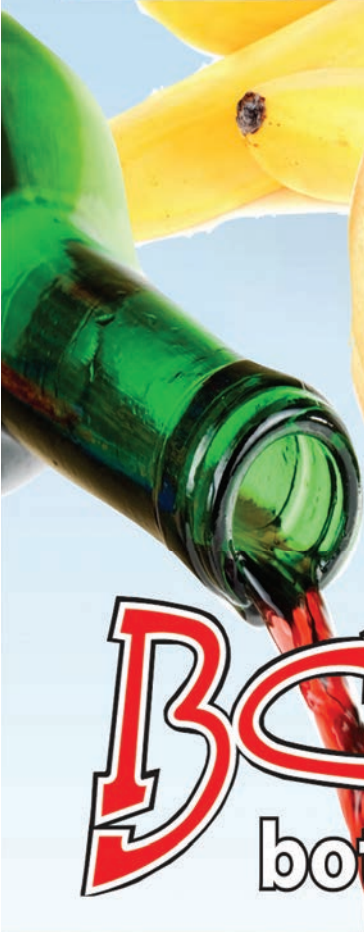


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