



## MAY DAYS QUAIL GIVEAWAY!

**Win a Valley Quail from a master carver!**

*Keep in touch with Flying B Ranch staff, guests and friends through Facebook!*

The Flying B Ranch's Facebook page is full of photos, videos, and information to keep you in touch with the sporting life, no matter the time of year. Join the conversation about hunting, fishing, and outdoor life as well as keeping up to date on ranch news and special offers. If you are not already a fan of our Facebook page, go to [www.facebook.com/theflyingbranch](http://www.facebook.com/theflyingbranch) and "Like" us by May 25th for an entry in our May Days Giveaway for a chance to win a hand carved Valley Quail by local carver Mel Fowlkes. Already "Like" us?... then "Comment" on any post from Flying B Ranch from now through May 25th for one entry, or "Share" any Flying B Ranch post from today's date through May 25th on your own timeline for 5 entries to win!! The winner will be announced on the Flying B Ranch Facebook page by the end of May!

**LIKE US ON FACEBOOK TO WIN**



## "B" is for Bear

*LeFlore Barbour of Mississippi, daughter of long-time FBR guests Jep and Laura Barbour, shot her very first black bear with us in 2014. The Barbours look to repeat success in 2015!*

## It's 'B' Season!... as in BEAR season!

*Book now for your outdoor adventure*

We have already begun with our spot and stalk bear hunting adventure in the backcountry. The season is off to a great start and we are now transitioning into our lodge bear hunts which run through June 30th. Haven't planned a Summer vacation yet? Celebrating a kid or grandkid's graduation this Summer and looking for a trip to remember? Our bear hunts are our most successful big game hunts and can be customized to fit your interests whether for experienced or novice hunters looking to hunt from foot, ATV, or horseback. There are still openings during peak bear hunting dates. Call us for availability and ask about combo options with turkey hunting and salmon fishing!

**MAKE A BEAR HUNT RESERVATION**

### Our Commitment to you.

Since 1985, our friendship, dedication and loyalty to guests has earned us the reputation that comes from being an Orvis-endorsed destination. We look forward to exceeding your expectations.

### We would love to hear from you.

Call, click or come by.

Call Us:

**1-800-472-1945**

Visit us online at:

**[www.flyingbranch.com](http://www.flyingbranch.com)**

### Forecasting a Strong Salmon Run

Chinook salmon season is open and the river is just minutes away. The USFWS is predicting 232,000 Chinook salmon to cross over Bonneville Dam this season, which is an improvement over last year's Chinook run. Although salmon predictions are no more than predictions, this expected increase in salmon looks good for harvest quotas at this point. Last year the Clearwater River Chinook quota was set at 6,400 and is expected to increase to a quota of 8,400 for this salmon season. We'll be keeping an eye on fish counts and updates from USFWS, as well as changes to salmon season rules from IDFG. Let us know if landing a big Chinook is on your bucket list. Salmon fishing can be scheduled on short notice or combined with other activities such as bear or turkey hunting, or a ranch retreat.



*Look no further for salmon fishing tips and tales than our very own Chef Ryan Nelson who takes Chinook salmon from the river to the table with passion and precision.*

**FISHING AT FLYING B RANCH**



### **Chef says...**

#### **By Chef Ryan Nelson**

*Not confident in preparing wild turkey? Follow these suggestions from our very own Chef Ryan and wow dinner guests with an inspiring wild turkey feast.*

I like to pluck the turkey and remove the head, guts, wings and feet. Rinse the cavity out well. It is a pain, but you need to get all of the little fuzzy down feathers off of the skin too. If you start at the bottom of the bird, you can separate the skin from the meat by carefully pushing your fingers between the two throughout the whole bird which will create a little flavor pocket to put some

goodies in. I like to use unsalted butter, olive oil, fresh garlic (minced), fresh cracked pepper, salt, fresh thyme, fresh rosemary, parsley and fresh sage all mixed together in a bowl. How much you use will depend on the size of the bird and personal preference. If you like a certain ingredient, put more of it in the mix. Rub this mixture of love inside that flavor pocket you created earlier until the whole bird is liberally covered. Rub any extra mix on top of the skin and place on a rack of some kind in a sheet pan so the bird is elevated off of the pan. Place bird in the fridge for 12-24 hours.

Heat oven to 350 degrees. If you have a convection oven, place the bird in there for about 15 minutes to brown the skin. After that turn the fan off and remove the bird every twenty minutes or so to baste the bird with the juices from the bottom of the pan. After an hour or so start to temp the bird with a meat thermometer until it reads 145 degrees. I like to put it in the thickest part of the breast. Remove the bird from the oven and loosely cover with tinfoil to let the bird rest for at least 15 minutes. **DO NOT CUT INTO THE BIRD UNTIL IT HAS RESTED!**

If you want to make a gravy for your bird, take the pan that it roasted in and place on your stovetop. Add some white wine or sherry to deglaze the pan over medium high heat. Add a couple of cups of chicken stock to the pan. Run the liquid through a strainer into a pot and bring to a simmer with a bay leaf. Stir in your roux (flour and butter) to thicken the gravy to the desired consistency.

Save the carcass and leg bones after you carve the bird for some great stock. Place the bones in a large stockpot and fill with water. Add bay leaves (6 or 7), carrots (2), celery (2 or 3 stalks), onion (1 big one), a handful of fresh thyme and parsley with a few peppercorns. Let this simmer on low for 12 to 24 hours then carefully drain it through a strainer and place in the fridge. Once it is cold, the fat should all be on the top. Remove the fat and you should have some delicious stock to make a soup with any leftover meat that you have.



*As part of an "FBR Grand Slam" Davy Beecroft from Texas shot this big tom turkey on the Flying B Ranch within a day of shooting a black bear in the Nez Perce National Forest and catching multiple Chinook salmon in the Clearwater River.*



*It was not far down the trail from Osprey camp that David Seeley's daughter Anne caught her very first cutthroat trout with a fly rod in hand and her Dad wading by her side. These are the days we remember.*

### Summer is coming and Osprey is calling...

*"To him, all good things- trout as well as eternal salvation- come by grace, and grace comes by art, and art does not come easy." - Norman Maclean from the book "A River Runs Through It."*

Beginner and experienced anglers alike rave about our Osprey backcountry fly-fishing camp. Venture into the backcountry where the sun is shining, the water is crystal clear, and the fish are rising. Our Osprey camp is an easy walk or horseback ride into the backcountry and once there, you will be amazed at the comfort of this "camping" experience. Our camp features million dollar views, a full time chef, and hot showers, not to mention world-class trout fishing. It makes a great guy's trip, family vacation, or couple's getaway. Call us for July and August availability, as well as group rates and youth specials.

**BOOK YOUR FISHING TRIP NOW**

### WANT IN ON THE ACTION?

To receive special Flying B offerings and promotion highlights, join our newsletter.

### SIGN UP FOR OUR NEWSLETTER



STAY CONNECTED

