

TEXAS AXIS FTTT



Please keep in mind the below timeline is flexible and subject to change to best accommodate all participants.

ARRIVAL DAY:

Please try to arrive by noon or even a little before. We will have lunch ready for you, get you settled into your rooms and then a brief introduction and orientation.

12 - 1 Lunch | 1 - 2 Orientation Safety Briefing
2 - 4 Range Time | 4 to Dark Hunt | 8 Dinner

DAY 1:

This will be a full day of hunting, consisting of a morning hunt and an evening hunt. Guest will have the option for more range time in between hunts.

5 - 5:30 Light Breakfast | 5:30 to 10 In the field Hunting
12 - 1 Lunch | 1 - 3 Range Time | 4 - Dark: Evening Hunt
8pm: Dinner

DAY 2:

This will be a repeat of day 1 with the added option of working with Chef on basic butchering, cooking demo or processing. If someone needs more range time, we can make arrangements.

5 - 5:30 Light Breakfast | 5:30 to 10 In the field Hunting
12 - 1 Lunch | 1 - 3 Range Time | 4 - Dark: Evening Hunt
8pm: Dinner

DAY 3:

No hunting on this day, the entire day will be spent with the Chef for butchering, processing and cooking.

7 - 8 Breakfast | 8 - 12 Butchering and Processing | 12 - 1 Lunch
1 - 6 Kitchen Time with Chef | 6 - 8 Wild Game Dinner

DEPARTURE DAY:

7 - 8 Breakfast
8 - 9 Departures (Departing flights should not be before 11am)

INCLUDES:

4 nights lodging, all meals, 2 ½ days of hunting, 1 axis doe (can upgrade to buck for additional fee), 2 wild hogs, basic shooting instruction, use of firearms optics and ammo, butchering, processing and cooking with one of our Chefs. Meat from 1 animal will be butchered and vacuum sealed, other animals will be skinned and quartered.

Not Included: Hunting license and gratuities for guides/lodge staff.

If you've never had axis meat before then you are missing out, it is without a doubt one of our favorites. The OS team has personally hunted with this outfitter every year for the past 10 years and we plan on continuing this tradition for another 10 years. You can expect plenty of hunting time to get your axis as well as some wild

hogs, we will spend some time on the range to ensure you are comfortable with shot placement, then you will go with our professional guides on your first hunt the day you arrive. We will work with you on how to field dress and skin your animal, you will continue your hunt over the next couple of days with additional time on the range or with the chef in between morning and evening hunts. For the final day and a half you will spend time with our chef, learning how to butcher your animal, meat identification, cooking methods, plus processing and cooking your wild game. The final evening will include a wild game dinner that each team will personally prepare under the instructions of our Chef.

Directions:

1396 Self Road Olney, TX 76374

A note about gratuities: As a general guideline, we recommend \$30 per person / per night for lodge staff in addition to hunting guide gratuities.

What to Bring:

Temperatures during June will be highs in the 90's and lows in the 70's

- Appropriate Clothing for Time of Year
- Firearms/Ammo (2 boxes) Outdoor Solutions will also Provide Benelli Firearms/Zeiss Optics/Federal Ammo
- Hunting Boots
- Small Day Pack
- Headlamp or Flashlight
- Knife (OS will provide butchering knives)
- Binoculars
- Hearing Protection
- Comfortable clothes for camp
- Personal Items

If hunting more than 1 animal, your first one will be butchered, processed, packaged, and frozen. A insulated box will be provided for traveling with your processed meat. You will need to provide a cooler for any other animals taken during the event, these animals will be quartered by the guides.

Questions?

Greg Ray (918) 407-2586 or Jimmy Durham (218) 791-5599