



DAKOTA PRAIRIE LODGE & RESORT

PRAIRIE NEWS



WHAT'S NEW AT THE LODGE THIS OCTOBER?



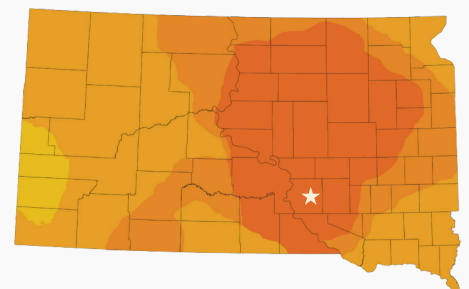
October has been dominated by pheasant and duck hunting – and even some groups who have enjoyed combining these hunts! Of course, our black lab Molly has been an amazing companion as we flush out birds from the fields. She is a great retriever, too! The younger dogs, Purple and Ember, who just graduated from training, are picking up new skills from Molly left and right!

Head back the Lodge after an exhilarating hunt, and you'll notice some changes! We have a few exciting new mounts, including a wolf head, prairie chickens, and a coyote pelt. In other news, we have been finalizing our 2026 hunting show schedule. Is there somewhere you'd like to see us next year?

NEWS FROM SOUTH DAKOTA GAME, FISH & PARKS

Opening weekend for pheasant season in South Dakota is always an exciting day for both residents and visitors. There is nothing like waking up knowing that the best day of the year has finally come. From the crisp autumn air to the buzz of excitement in the wind, hunting on opening weekend is a deeply cherished and special experience. We were proud to host a Lodge full of hunters this opening weekend and share our favorite traditions with our valued guests.

The South Dakota Game Fish & Parks Department shared pertinent information and predictions in their [2025 Upland Outlook](#), which highlighted the areas of the state that offer the densest pheasant populations. As you will see on the map to the right, we are right in the middle of the high pheasant distribution area here in Brule County. Our mixture of row crops, idle grassland, and winter cover make for an ideal pheasant habitat. This helps our amazing hunting groups meet their three-a-day rooster limits!



HOLIDAY SEASON

SHOP LODGE MERCH

The holiday shopping season is right around the corner. If you're looking for a thoughtful gift for the hunter in your life, make sure to check the Lodge gift shop! We now have all of our merchandise listed online, meaning it is easier than ever to bring South Dakota souvenirs back home with you.

From sweatshirts and hats to vests, water bottles and more, we stock every item on his wish list, complete with the logo from his cherished home away from home. Gifts from the Lodge are a perfect way to show you care.

[Explore the Gift Shop](#)



UPDATE YOUR THANKSGIVING SPREAD WITH PHEASANT DISHES

When you hunt pheasants with us at the Lodge, you will take home three cleaned, vacuum-packed, and sealed roosters each day – so what are you going to do with all of this delicious meat? We suggest adding some pheasant-based dishes into your Thanksgiving spread. Here are a couple of go-to recipes that are perfect for cozy, flavorful meals this autumn.

PHEASANT NORMANDY (WITH APPLES AND BRANDY)

Ingredients: 4 tbsp. unsalted butter, 2 cored apples sliced into wedges, flour for dredging, 4 to 6 pheasant breasts, salt to taste, 1 halved large onion, ½ cup apple brandy (Calvados works well), 2 cups apple cider, 1 tsp. dried thyme, ¼ cup heavy whipping cream. This recipe serves four people.

Method: Heat 2 tbsp of butter in a Dutch oven over medium heat. Add apple slices, sauté until browned slightly around the edges. Salt lightly and set aside. Next, dust pheasant in flour and add the remaining butter to the pan. Brown pheasant for 3-5 mins per side, then remove from the pan and set aside. Add onion and raise heat to med-high. Stir slowly until onions just start to brown. Take the pan off the heat and add brandy to deglaze,

scraping any browned bits off the bottom of the pan. Return to heat and let brandy boil until reduced by half. Add cider and return to a boil. Add thyme. Put pheasant breasts back in the pan, cover, and simmer until tender, 90 mins to 2 hours. Once tender, remove pheasant breasts and turn heat to high. Add apples and boil down the sauce by half. Once syrupy, turn off the heat and add cream. Salt to taste, and then spoon the sauce, apples, and onions over the pheasant to serve.



EASY PAN-FRIEND PHEASANT BREASTS WITH MUSHROOMS AND PANCETTA



Ingredients: 4 skinless pheasant breasts, 2 tbsp. butter, salt and pepper to taste, 1 peeled and chopped clove of garlic, 160 g cubed pancetta or bacon, 250 g sliced chestnut mushrooms, ¼ cup white wine (cooking wine will work), ½ cup heavy cream, 1 tsp. wholegrain or brown mustard, 1 tbsp. parsley. This recipe serves four people.

Method: Heat the butter in frying pan until foamy. Then, season pheasant with salt and pepper and place breasts in the pan. Cook for 5 mins on each side until golden brown. Remove pheasant from pan and set aside on a separate plate. Add in the garlic, mushrooms, and pancetta. Cook for 3-4 mins until tender. Pour in the white wine to deglaze, and cook until most of the liquid has evaporated. Stir in the cream, wholegrain mustard, and parsley. Simmer the mixture on low for 2-3 minutes. Return the pheasant breasts to the pan and warm through for 3-4 minutes before serving. We love this dish over rice, pasta, or another delicious carbohydrate.

PRAIRIE PUZZLE

October Question: Mount Rushmore is perhaps South Dakota's most famous monument. How long did it take to complete?

- a) 9 months
- b) 14 years
- c) 12 years
- d) 6 years



Submit your answer by November 10, 2025, for a chance to win! Answers will be accepted via email, phone, or mail. Correct answers will be entered into the prize drawing to receive a FREE piece of Dakota Prairie Lodge & Resort merchandise.