



DAKOTA PRAIRIE LODGE & RESORT

PRAIRIE NEWS



MEET THE LODGE TEAM

TANNER BREESCHOTEN

MAINTENANCE ASST.

Tanner is a crucial part of the behind-the-scenes team at the Lodge. He is focused on vehicle repair, fencing projects, errands, landscaping, and some general maintenance tasks. We call him our resident "grease monkey," because he keeps everything at the Lodge running smoothly.

Tanner has been hunting since he was 10 and lives on a nearby farm, where he has five dogs. His favorite part of working at the Lodge? Eating the delicious food! After he graduates, Tanner plans to join the National Guard.

Home State: South Dakota
Favorite Hunt: My first buck
Favorite Supper: Prime rib



THE LATEST HAPPENINGS AT THE LODGE



Autumn is officially here, and we have been enjoying the cooler weather of the harvest season. Our community garden is yielding lots of delicious fruits and veggies. We have been canning with a passion: Check out some pasta sauce and salsa to the left! We also canned some chili base, tomato juice, pickled peppers, and other tasty treats. In addition, we dried a batch of venison jerky that has been a hit around the Lodge lately.

In other news, three of our puppies are at a six-week training program for pheasant hunting! Johnny, Purple, and Ember are learning how to block, retrieve, and scare up birds. We heard strong reports back and cannot wait to try them out in the field soon!

THE COUNTDOWN TO PHEASANT SEASON BEGINS!

Once fall arrives, there is a rush of excitement running through the prairie air. Why? Because bird hunting season is right around the corner, of course! We are excited to welcome our first group of duck hunters this year on Saturday. Duck hunting season this year runs from September 27 through December 9. Next up, we are starting the countdown to pheasant season. As of the publication date of this newsletter, we are just 22 days away from Opening Day on October 18.

The South Dakota Game Fish & Parks Department recently published their [2025 Upland Outlook](#), which shares some information about season predictions and the conditions we can expect this year. This year's pheasant outlook is much like last year's: good pheasant production and quality habitat conditions for hunters to target. The survey found conditions to be excellent for brooding and rearing across the birds' range, but particularly in our central region. Here is one fun fact we loved: Last year, South Dakota harvested more roosters in 2 weeks of October than any other state did in their entire season!



BRING A TASTE OF THE LODGE HOME

At the Lodge, we pride ourselves on offering an all-inclusive experience that you will be dreaming about for months to come. From excellent hunts to comfortable amenities and delicious meals, we aim to take care of every detail so you can kick back, relax, and make memories. This month, we decided to share a few of our Lodge recipes so that you can bring a little bit of your home away from home with you wherever you adventure.

OUR FAVORITE LODGE-STYLE BRISKET: INGREDIENTS

For the Dry Rub: 2 tbsp. brown sugar, 2 tsp. chili powder, 2 tsp. paprika, 1/2 tsp. black pepper, 1/2 tsp. ground mustard powder, 1/2 tsp. onion powder, 1/4 tsp. garlic powder. Mix all of these components together in a small bowl.

For the Cooking Liquid: 2 cups beef broth, 1 tsp. Worcestershire sauce, 1 tsp. liquid smoke (optional). Mix all of these together in a separate small bowl.

For the Brisket: One 2-pound beef brisket (to serve four people)

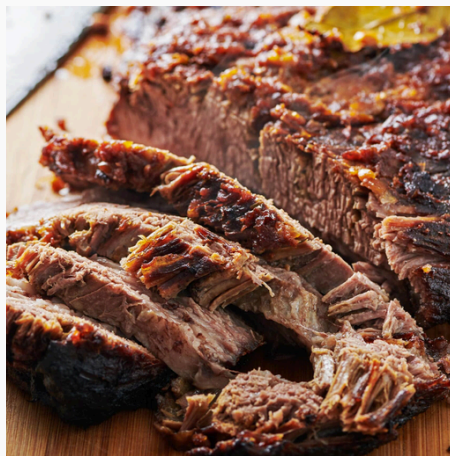
HOW TO PREPARE LODGE-STYLE BRISKET: METHOD

Step 1: Preheat the oven to 180° F. Rinse the brisket under cold water. Pat it dry and cover with the dry rub mixture. Pour the cooking liquid into a slow cooker, and place the brisket in the liquid with the fatty side facing up. This will allow all of the delicious juices to pour over the meat as the fat melts.

Step 2: Cover and cook the brisket in the oven for 20 hours. Cooking brisket for a long time at low heat is what allows it to get so tender. We never cook brisket above 205°F, or it will dry out and not melt in your mouth.

Step 3: After 20 hours, remove the brisket from the oven and let it rest for at least 10 minutes before slicing. Brisket should be difficult to slice neatly, because it is so tender. Our rule of thumb is that you should never need a knife to eat brisket.

Step 4: Enjoy! We love this meal at the Lodge, and we hope you love it when you make it at home, too.



Lodge Steak Sauce

Combine ingredients in a small bowl. You can adjust the proportions to suit your own tastes. Serve the sauce with any meat. We love it with pork loin, steak, and much more!

3 tbsp. ketchup

1 tbsp. Worcestershire

1/2 tsp. soy sauce

1/4 tsp. onion powder

1/4 tsp. garlic powder

1/8 tsp. vinegar

3 dashes hot sauce

We hope you enjoy sharing our Lodge recipe with your own family!



PRAIRIE PUZZLE

September Question: The largest industry in South Dakota is agriculture. What is the state's second-largest industry?

a) Mining

b) Healthcare

c) Tourism

d) Construction

Submit your answer by October 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.

