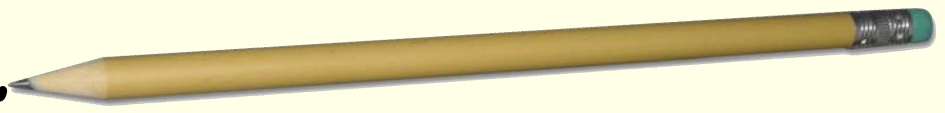


Field Notes...



Noteworthy News from the Division of Fish, Wildlife and Marine Resources

ISSUE 65: NOVEMBER 18, 2011

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Health & Safety

Shellfish Harvest Closures in Nicoll Bay and Cutchogue Harbor.

Effective as of November 9, over 1,900-acres in Nicoll Bay and its tributaries and 2-acres in Cutchogue Harbor are closed and uncertified to the harvesting of clams, scallops, oysters, and mussels ("molluscan shellfish"). The closures occurred after increased levels of bacteria were detected in the water that makes molluscan shellfish unsafe for human consumption. [Closure area details and maps](#) can be found on the DEC website.

Significant Notes

Several Leftover Deer Management Permits Still Available!

[Leftover Deer Management Permits \(DMPs\)](#) ("doe permits") for the 2011-2012 hunting season are still available as of today, November 18 for the following [Wildlife Management Units \(WMUs\)](#): 1C, 3S, 8A, 8G, 8H, and 9A. These leftover DMPs are offered on a first-come, first-serve basis. Interested hunters can apply for one by visiting most town clerks and sporting good stores where hunting licenses are sold.

Recreational Sporting Season Reminders

Bay Scallop Season Opened on Monday, November 7.

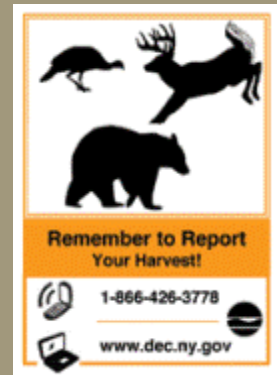
Prior to gathering some tasty scallops, please review the following information:

- [Catch regulations](#) , including size and bushel limits;
- [Certified open harvest areas](#), and any possible recent [regulatory changes](#) and [emergency shellfish closures](#) to ensure you are harvesting in an area that is safe for shellfish consumption.

Highlighted Hunting Seasons Opening this Weekend, Starting November 19!

- **Southern Zone Deer & Bear Regular Hunting.**
This regular (firearm and crossbow) season remains open through December 11. Check the [details on Southern Zone Big Game hunting](#) to get familiar with any recent regulatory changes that occurred this year and to review other safety and general information in preparation for the season.
- **Long Island Turkey Hunting.**
This season on Long Island remains open through November 23 for Suffolk County areas only. Hunters may take one turkey of either gender for the season. Visit the DEC website to identify [places to hunt in Suffolk County](#).

Report Your Harvest



Don't forget to report your harvest of turkey, deer, or bear within seven days

Upcoming Seasons

The recreational season reminders listed below include season dates that extend over the next two weeks. For all season dates and to view more information about hunting and fishing in New York, visit DEC's [Outdoor Activities](#) webpage.

Freshwater Fishing

(IMPORTANT: Some waterbodies have different regulations than the general statewide regulations listed below; therefore, please review the [special regulations by county](#) to determine if there are any differences near you.)

November 30. Final day to fish for the following:

- *Largemouth and smallmouth bass* (catch and release opens on December 1);
- *Muskellunge*; and,
- *Hudson River striped bass and hickory shad* in waters north of the Tappan Zee Bridge.

December 1. Opening day of catch and release fishing for largemouth and smallmouth bass.

Please review the special regulations by county as noted in the important information above to ensure this is permissible in your specific waterbody.

[Waterfowl Hunting](#)

(View the following maps to identify [waterfowl hunting zones](#) and [Canada goose hunting areas](#) that are described below)

For Long Island:

- *Canada goose* season opens on November 24 to November 27 for all Goose Hunting Areas of Long Island. The season re-opens again for Western and Central Long Island Areas on December 1 and for the Eastern Long Island Area on December 5.
- *Brant, duck, coot, and merganser* hunting opens on November 24 for the Long Island Waterfowl Hunting Zone, and remains open through November 27.
- *Snow goose* season opens for the Long Island Waterfowl Hunting Zone on November 24 and remains open through March 9.

For All Other Areas of the State:

For Canada Goose:

- *November 20* - Final day of the second split-season in the West Central Goose Hunting Area.
- *November 26* - Opening day for East Central Goose Hunting Area.

For Brant:

- *November 20* - Final day for hunting in the Western Waterfowl Zone.
- *November 26* - Final day for hunting in the Southeastern Waterfowl Zone.
- *November 30* - Final day for hunting in the Lake Champlain Waterfowl Zone.

[Furbearer Trapping](#)

November 25 - the following furbearer seasons open for western and central areas of New York State.

(Click on links to view season maps):

- [Beaver](#)
- [Mink & Muskrat](#) - also available are [special mink/muskrat hunting opportunities](#).

Recipe of the Month

Traditional Roasted Wild Turkey

Just in time for the Thanksgiving holiday, below is a delicious roasted wild turkey recipe that you and your family will surely gobble up and enjoy!

Prep Time: 30 mins

Bake Time: 3-1/2 hrs

Ingredients:

- 1 wild turkey (10 to 15 pounds)
- 2 large apples, quartered
- 6 to 8 medium red potatoes, quartered
- 2 pound baby carrots
- 2 medium onions, sliced
- 2 cups water
- 1-1/2 teaspoons seasoned salt
- 1 teaspoon salt
- 1 teaspoon pepper
- 1/2 cup maple syrup
- 1/4 cup French salad dressing
- 1/4 cup barbecue sauce
- 2 tablespoons ketchup
- 2 tablespoons steak sauce
- 1 tablespoon lemon juice

Directions:

1. Place turkey on a rack in a roasting pan; place apples in turkey cavity. Place potatoes, carrots and onions around turkey. Pour water over vegetables. Combine seasoned salt, salt and pepper; rub over turkey. Combine remaining ingredients; spoon over the turkey.
2. Cover and bake at 325° until a meat thermometer reads 180° (approximately 3-1/2 hours); baste if desired.
3. Turkey may be uncovered for the last 30 minutes for additional browning if desired.

Other News in the Press

Below are additional links to noteworthy DEC press releases:

- [DEC to Use New, Greener Buses at the Adirondacks & Catskills Recreational Facilities](#)



Have a Happy Thanksgiving!

Did You Know...?

The eastern wild turkey prevalent in New York is the most abundant of the five North American wild turkey subspecies. Today, over five million of the eastern subspecies populate 38 states and four Canadian Provinces, including New York's population of about 300,000! This is quite remarkable considering only 60 years ago many wild turkey populations were nonexistent across its historical range, a casualty of unregulated hunting and deforestation.

Visit the DEC website to [learn about the history, restoration efforts and more on New York's eastern wild turkey populations.](#) Additionally, visit the [National Wildlife Turkey Federation website](#) to [learn about all turkeys!](#)

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