



CALIFORNIA DEER ASSOCIATION

MONTHLY NEWSLETTER



March 2026





WE ARE SO LUCKY TO HAVE YOU



This March, we're feeling especially lucky — and it's not because of four-leaf clovers.

We're lucky because of you.

Our members are the true good fortune behind everything we accomplish. Your support, dedication, and belief in our mission make all the difference.

Because of you, we're able to continue our work, strengthen our community, and carry our mission forward year after year.

There's no pot of gold at the end of the rainbow — just hardworking, passionate members who care deeply about what we do. And for that, we are incredibly grateful.

Thank you for being part of our organization and for everything you do to help us succeed. We couldn't do it without you — and we wouldn't want to.

Wishing you a very lucky (and joyful) March!



EVENTS COMING UP

Our banquets are a great way to bring members, supporters, and outdoor enthusiasts together for a fun evening while supporting the mission of the California Deer Association. Guests can enjoy great food, exciting games, raffles, and live and silent auctions featuring hunts, outdoor gear, and other unique items. Most importantly, the funds raised at these events help support our conservation efforts, habitat improvement, youth programs, and hunting heritage throughout California. We hope to see you at a banquet soon!



Gridley Chapter

3/14/2026

Bakersfield Chapter

4/11/2026

Red Bluff Chapter

5/29/2026

Colusa Chapter

3/21/2026

Santa Rosa Chapter

4/18/2026

Paso Robles Chapter

5/30/2026

California Deer Association Project Team

Since the beginning of the year, the CDA Habitat Program has been heavily focused on advancing some of our priority forest health and wildlife habitat projects through strategic planning and project development for the 2026 implementation season. A significant portion of our current efforts include conducting partnership meetings, contract development, completing environmental compliance, and preparing treatment units to ensure efficient on-the-ground execution.

In addition, CDA has continued active implementation work, including prescribed burning to reduce hazardous fuels and enhance habitat diversity, biomass utilization to remove excess material and improve stand conditions, and timber sale preparation to support responsible forest management objectives. Collectively, these efforts are designed to reduce wildfire risk, improve watershed function, and create resilient habitat conditions that benefit big game and other wildlife species across the landscape.



[LEARN MORE](#)

Antelope Sink Juniper Reduction Project



Feeling Lucky.....

Are you feeling lucky? Purchase one of our calendars and have a chance at 10 months of great prizes for only \$25! March Drawing prize:

Venom 3-15x44FFP



Congratulations to our

February Winner:

Holly Harper



MAVEN C.1 10X42



PHOTO of the month



Send us your
photo today
to be featured
next!

CLICK HERE



RECIPE OF THE MONTH WILD TURKEY KEBABS

By: Jack Hennessy

Directions:

- Cut wild turkey breast into approximate 1-inch-by-1-inch cubes. Chop vegetables (NOT cherry tomatoes) to similar-size squares.
- In a medium saucepan, bring all marinade ingredients, aside from olive oil, to a low simmer.
- Pour marinade in bowl or deep tray. Slowly stir in 1/2 cup olive oil. Place marinade in fridge to cool. Add wild turkey and vegetables (not cherry tomatoes though) only once the marinade has cooled
- Marinate for 3-5 hours
- To grill, heat grill to 450 to 500 degrees Fahrenheit
- Assemble kebabs in your preferred order(include cherry tomatoes now) and be sure to pack tight.
- TIP: a square of bell pepper on either side of each turkey chunk helps keep turkey in place and facilitates rotating the kebab without the turkey turning on you. You'll want to rotate, ideally, three times for an even sear on all four sides.
- Lightly dust kebabs on all sides with chile seasoning or ground guajillo chile pepper.
- Lightly spray grill with cooking spray. LIGHTLY spray in intervals to avoid flare-ups.
- Grill kebabs evenly. I like a little bit of char to my vegetables and turkey, so I grill hot and fast. The marinade should help keep the turkey tender.
- Remove and let kebabs rest 5 minutes prior to serving. Enjoy!



Ingredients

1 lb wild turkey breast cut into approximate 1" by 1" cubes
1 medium red onion chopped
1 red bell pepper chopped
1 green bell pepper chopped
1 cup cherry tomatoes
Dusting of Montana Mex mild Chile Seasoning or ground guajillo chile pepper
Cooking spray (suggested)

Marinade

1/2 cup soy sauce
1 cup sherry cooking wine
1 cup apple juice
1/2 cup olive oil
2 tbsp fresh garlic smashed
4 oz ginger smashed

FULL RECIPE

FEATURED HUNTS



California Tule Elk



Carl Rounds
Memorial Youth Hunt



Alberta Moose

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