



SPREAD OAKS

— RANCH —

Go Deeper Into the Heart of Texas



Spread Oaks Ranch Hosts a Couples Shotgunning Weekend

Adam Blair, National Sporting Clays Association Level III instructor, featured in March 20-22 event

Spread Oaks Ranch proudly announces our first “Couples Shotgunning Weekend with Adam Blair,” an intimate, experience-based weekend at our 5,500-acre working ranch and lodge just outside Bay City, Texas, scheduled for March 20-22, 2020.



Adam Blair, a National Sporting Clays Association Level III Instructor and Master Class shooter, will provide expert instruction on our clay target course for each of our discriminating guests over the course of the weekend.

While not on the clay target course, you can experience the exemplary farm-and-field to table cuisine of Chef Ric Rosser, who specializes in live-fire cooking, charcuterie, and ranch-sourced ingredients; fish in our five-acre stocked lake; take a conservation tour of the property; or simply lounge around our beautifully appointed interiors and grounds.

Arrive Friday afternoon and settle into your luxurious ensuite accommodations (three with king-sided beds and one with two queens) before heading to the Main House for handcrafted cocktails, samplings from our curated wine cellar, hors d'oeuvres, and an exquisite wine-paired supper followed by dessert.

Saturday, enjoy a chef-prepared breakfast before heading out with Adam Blair for expert one-on-one instruction. Weather allowing, you will enjoy a live-fire lunch alongside



our vintage chuckwagon in a picturesque oak motte. Further instruction in the afternoon will be followed by another sumptuous supper and an evening of stargazing around our custom firepit.

After your final outdoor adventures Sunday morning, Chef Rosser will provide a grand finale for your experience with an elegant Sunday brunch.

Spread Oaks Ranch can accommodate up to four couples for this one-of-a-kind, curated experience. Per-couple cost for the weekend is \$4,750.

For more information and to book your stay, contact Business Manager Tim Soderquist at (281) 814-5442 or at tim@spreadoaksranch.com.



CLOCKWISE FROM UPPER LEFT: Adam Blair coaches a shooter; the clay target course is a short walk from the lodge; our rustic elegant bar with its hair-on-hide bar stools; guests enjoy a nightcap around our custom firepit; the dining room and wine cellar; a room interior; and a happy shooter takes a break from the action.

Garden & Gun Editors, Ducks Unlimited Visit Spread Oaks Ranch

Conservation leaders discover much to appreciate in complete Spread Oaks Ranch experience



CLOCKWISE FROM UPPER LEFT: Ducks Unlimited CEO Adam Putnam, *Garden & Gun* Senior Vice President & Editor in Chief David DiBenedetto, and *Garden & Gun* Contributing Editor T. Edward Nickens share a duck blind; Putnam, DiBenedetto, and Nickens conclude a successful hunt; Ducks Unlimited President Rogers Hoyt, his wife Camille (left), and his niece Shae with her husband Dillon by the Spread Oaks Ranch vintage chuckwagon; DiBenedetto at the rustic bar set up next to the chuckwagon; Chef Ric Rosser prepares a whole cow over a live fire.

Thank You, Cavender's, and a Tip o' the Ol' Stetson!

Spread Oaks Ranch selected as site for Cavender's Spring 2020 Fashion Photo Shoot; we can hardly wait to see the results!



CAVENDER'S WESTERN WEAR & COWBOY BOOTS brought a decidedly fresh breath of spring to Spread Oaks Ranch when their team recently chose Spread Oaks Ranch as the location for Cavender's Spring 2020 Fashion Photo Shoot. CLOCKWISE FROM UPPER LEFT: Models pose for a group photo; a model tests a pose on the porte cochere behind the Main House; a model on the Casitas Porch; Cavender's Digital Marketing Specialist Jamie Lake holds a lamb for admiring models; a model relaxes between shots with Business Manager Tim Soderquist's Labrador Ceyanne; a model and Lake with lambs, and Cavender's Creative Production Coordinator Claire Wade with lamb.

Snipe Present A Challenging Target and an Epicurean Delight

Spread Oaks Ranch offers fast and ample late-season opportunities for snipe hunting



Snipe season extends until February 9, and although it began this past October 26, many waterfowlers prefer to wait until after the close of duck season to hunt these delectable little morsels so as not to disturb ducks that loaf and feed in the same marshy habitat as do snipe.

Most folks—Southerners, at least—will either snicker or guffaw outright when a snipe hunt is first mentioned: Seems being invited on a snipe hunt marked a rite of passage for many youngsters. Led out into a field after dark, our somewhat-older-and-wiser siblings or cousins coached us with a whole set of elaborate instructions on how we should crouch in the moonlight, stock-still, holding an open gunny sack until the snipe ran into it ... which of course never happened, of course, much to the glee of our tormentors.

But snipe really do exist, to the delight of wingshooters seeking a challenge. In fact, 2 million or so Wilson's snipe inhabit North America. Wilson's snipe (commonly called jacksnipe) present a sporting target for even the most nimble



wingshooters and, once roasted, its rich, dark flesh becomes a rare delicacy, perhaps inspiring the bird's Latin name, *Gallinago delicata*.

Snipe, one of the few huntable shorebird species, can be identified by their rather absurd-looking chunky bodies, barred with variegated brown and black feathers, perched atop long yellow legs. A short-necked buff-and-brown striped head culminates in a long flexible bill, ideally suited to its purpose of probing the muck for worms, insects and seeds.

When snipe flush, they take flight in a ziggety-zaggety rush ... bottlerockets on espresso!

With a daily limit of eight and a possession limit of 24, one can easily accumulate a surfeit of snipe and they're quite easy to pluck.

Traditionally, the feathered heads are left on the birds and the long beaks used to skewer the legs.



Book Your Next Family Retreat at Spread Oaks Ranch!

Four ensuite bedrooms plus a six-bed bunkhouse allow families to adventure in stylish comfort

Spring is perhaps the best time of all for families to experience Spread Oaks Ranch—the pastures and barns are brimming with baby animals, the bass are biting voraciously, and the new treehouse begs exploring!

Families can also enjoy the endless swim/spa, infinity-edge pool, horseshoe pit, skeet field, and exploring the ranch on our John Deere Gators as myriad birds migrate through.

Best of all, Chef Ric Rosser will delight you with his ranch-and-field to table cuisine and live-fire cookery—in the kitchen, outdoors on the grill and in the smoker, and over a campfire around our vintage chuckwagon.

To inquire about booking your memorable family retreat at Spread Oaks Ranch, contact Business Manager Tim Soderquist at tim@spreadoaksranch.com or (281) 814-5442.



ON THE COVER

Guide Paul Berner's young Labrador retriever, Colonel, makes an outstanding retrieve on his inaugural duck hunt. Photo by Shannon Tompkins.

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“Ninety minutes from Houston, yet a world away.”

Visit Spread Oaks Ranch online at spreadoaksranch.com.

To arrange your adventure, contact Business Manager Tim Soderquist at tim@spreadoaksranch.com or (281) 814-5442.

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