NEWSLETTER

DECEMBER 2023

www.stirlingsafaris.com

GREETINGS FROM ALL OF US AT STIRLING SAFARIS!

Welcome back to another issue of the Stirling newsletter.
We hope you enjoy this edition!
Please feel free to
share this newsletter with fellow hunters.

ROLAND'S 2024 USA VISIT POSTPONED

A combination of circumstances has caused Roland to postpone his 2024 visit to the USA. Roland apologizes to all of his friends in the States and hopes that he can see them at the 2025 SCI convention in Nashville.

TIME FLIES WHEN YOU'RE HAVING FUN

We can't believe how quickly the year has flown by. With the 2023 hunting season coming to an end and looking back at the wonderful year we've had, we would like to take this opportunity to once again thank each client that supported us this year.

HIPPOS AVAILABLE FOR 2024

Stirling Safaris has acquired hippo tags in South Africa's North West Province. These hippos have become aggressive nuisances for the villages surrounding the areas they are in. They will be PAC (problem animal control) that is exportable to the US.

DON'T DELAY IN CONTACTING ROLAND TO SECURE A TAG FOR YOURSELF!

CHARTER FLIGHT SERVICE

Stirling has entered an agreement with a private charter flight service to fly hunters from Johannesburg directly to an airfield several miles from Stirling's main base camp. For a flat fee of $1300 per way, this company will carry one to six clients. This is a good way for hunters to take multiple hours out of the seven hour one way drive.

OFF THE WALL

Our client, Bruce Martin from Hoover Alabama, has recently received his taxidermy mounts of Stirling trophies taken in 2022. Bruce shot impressive animals during his safari, including a Blue Wildebeest, Nyala, Impala, Limpopo Bushbuck, Springbuck, Kudu and a Burchell's Zebra

While we do not handle the taxidermy process of your trophies ourselves, we work with our trusted taxidermist, Moredou, that provides quality service.

I am super pleased with Moredou Taxidermy! Their work and service is absolutely superb, "from soup to nuts", as they say. They are outstanding and I am so very thankful and grateful for "Auntie" Pikkie and her staff!

CHOOSING THE RIGHT MOUNT

Your first African safari will be an unforgettable experience. And so will each hunting trip to follow. Well mounted trophies will not only represent these memories, but help share them with your loved ones. It will also allow to bring the beauty of the animal to life in order for you to enjoy your memories for a lifetime.

No matter if the trophy happens to be the record book trophy you've hunted for all your life or if it is your child's first guinea fowl, it is important to choose the taxidermy mount you'll be happy with for many years to come.

The best advice anyone can give you is to think about your trophies before you actually harvest them – before you leave for your hunting trip, in fact. As soon as you've settled on the species you plan to hunt, make the decisions on the two main questions: *how you want them fixed*, and *where to do that*. The "where" part, in many aspects, depends on the "how" part, and the "how" part depends mostly on your budget and available space.

HERE ARE A FEW TIPS:

YOU CAN LOOK AT THE BELOW OPTIONS:

- Full Mounts
- Pedestal Mounts
- Group Mounts
- Shoulder Mounts
- 3D Mounts
- Rugs
- Ottomans

For inspiration, follow the link below to view some of the beautiful options our trusted taxidermist offer:
https://www.moredoutaxidermy.com/gallery

>>> Decide where the mount will be placed. Find the exact spot in the room or on the wall. Consider the ceiling height, making sure there is clearance for the horns. This could determine the type of mount you must choose.

>>> Walk into the room you plan to display the mount in and note from which angle you will first see the animal. This will determine which direction you should turn the head as it is desirable to have it facing you when you enter the room. Focus on the direction of the eyes and the best positioning will become obvious.

>>> Shy away from stiff straight forward upright positioning opting more for natural, relaxed, graceful turns and flowing lines. Accentuate the most impressive features such as an unusually wide or heavy horns or perhaps a deep drop by placing it in a most obvious focal point. Give the animal back a personality or attitude whenever possible.

>>> Decide if you want to preserve the imperfections or have them repaired. Sometimes battle scars or ripped ears give character to an old warrior and you'd most likely want to keep that. But this is everyone's personal choice and preference.

DID YOU KNOW?

>>> AARDVARKS: WEIRD AND WONDERFUL

With the body of a pig, ears of a rabbit, tongue of an anteater and tail of a kangaroo, this creature is the only species in its order and probably most closely related to an elephant.

- "Aardvark" is the first word in the English dictionary.
- Aardvarks are digitigrades, meaning they walk on their toes, and not on the soles of their feet.
- They can eat 50,000 to 60,000 ants and termites in one night, thanks to its 30cm-long sticky tongue.
- They travel up to 16km every night, foraging for food.
- Aardvarks are good swimmers.
- They can seal their nostrils to keep out dust and ants.
- They have poor eyesight and are color-blind but have a very good sense of smell and good hearing.

Kudu dung-spitting ("Bokdrol-Spoeg" in Afrikaans) is a game/sport practiced by the Afrikaner community in South-Africa.

In the competition small, hard pellets of dung from the Kudu (or other antelope) are spat, with the farthest distance reached being the winner.

It is said that hunters began using the pellets in spitting contests to “retaliate” at their prey, as the Kudu is notoriously difficult to hunt, and infamous for leaving a trail of dung pellets while managing to elude the hunter.

Roland assures you that he has never played this game! 😉

Unlike many similar sports, the distance is measured from the marker to the place the dung pellet comes to rest, rather than where it initially hit the ground. The world record in the sport is a distance of 15.56 metres (51.0 ft) set as of 2006 by Shaun van Rensburg of Addo.

COOKING STIRLING STYLE

FEATURED RECIPE

“MELKTERT”

A milk tart is a South African staple, a dessert that conjures up images of home, comfort, and loved ones. Long-held secret family recipes and community dessert competitions make up a large part of this tart’s history.

It originated in the Dutch Cape Colony in the 1700s, amongst the Afrikaner population. It is believed to have developed from the Dutch ‘Mattentaart’, which was a cheesecake-like dessert.
The Afrikaans name for this pudding is ‘melktert’, which translates directly to its English name, milk tart.

A milk tart is similar to a vanilla custard pudding. It has a baked crust, and a filling that is very much dairy-based.

This particular recipe was pulled out of a recipe book published in 1984. It was submitted by a woman who was sharing the recipe she inherited from her mother, who got it from her mother. So this one goes way, way back.

INGREDIENTS

Milk tart crust

·125g real butter (room temperature)
·125ml sugar
·1 egg
·500ml cake flour
·10ml baking powder
·Pinch of salt

Milk tart filling

·1 liter + 125ml full cream milk
·25g / 30ml real butter
·3 eggs
·200ml sugar
·40ml cake flour
·40ml cornflour
·Pinch of salt
·Cinnamon to taste

INSTRUCTIONS

1. Preheat the oven to 200^{0}C and prepare two circular pie dishes with a thin layer of sunflower (or similar) oil.
2. Whisk the butter and sugar together. Add one egg to the mixture and mix.
3. In a separate bowl, sift the cake flour, baking powder and salt together.
4. Add flour mixture to the egg mixture and fold till a dough. You may want to use your hands to ensure that the butter is fully mixed in. The dough might be quite crumbly, but don’t fret.
5. Halve the dough between the two dishes, and press firmly. You’ll want to make a little border around the dish so that the filling will not overflow. But be sure to not make any section too thick, particularly in the corners between the base and the sides.
6. Place both crusts into the oven, and bake for 10-12 minutes, or until the crust is browning. While the crusts bake, you can get going with the filling.

<<< INSTRUCTIONS FOR THE CRUST

1. In a large pot, heat up the 1 litre of milk and the butter, until boiling point (when little bubbles start to form).
2. Separate two of the eggs, and keep the egg whites to the side.
3. Whisk the 125 ml milk, the 1 full egg, 2 egg yolks, sugar, cake flour, cornflour and salt together.
4. Whisk in a little of the heated milk, so that the eggs do not cook and curdle as soon as they join the rest.
5. Slowly add this mixture to the hot milk, whisking all the while, to make sure no clumps form.
6. Bring the filling to boiling point again, mixing continuously.
7. Next, whip up the remaining egg whites (it will go a lot quicker with an electric whisk) until white peaks form. Fold this softly into the filling.
8. Pour the filling into the baked crusts. Add cinnamon to taste, and let the desserts cool and set before enjoying.

<<< INSTRUCTIONS FOR THE FILLING

LAST CALL ON LIONS

Anti-lion hunting forces are coming ever closer to their goal of elimination of lion hunting in South Africa. There exists strong indications that lion hunting will not be permitted at all in the near future. We urge all hunters that wish to hunt a lion/lioness to book as soon as possible. We will certainly keep hunters informed of changing conditions and give full refunds if hunts are cancelled by the government.

"Lions are hunted for the same reason people skydive, race cars, or in extreme cases, play Russian roulette. They are hunted for the oldest of motives: the challenge of a man against a fast, deadly animal on the animal's terms. When you pick up a rifle and take the first steps on a lion hunt, you know you are taking a fair chance of being maimed or killed. It is the clearest case of not just the ancient confrontation of man against beast, but also of man deliberately putting himself in harm's way. It is, in fact, man against himself."

PETER HATHAWAY CAPSTICK FROM THE BOOK ***"DEATH IN THE LONG GRASS"***

RECENT HUNT

Bryan Barton of Kentucky has been all over Africa on countless safaris and it was a honor having him in camp for his third safari with Stirling for 2023 . During his latest 8 day hunt Bryan took two beautiful kudu bulls of 55 1/2 and 57 inches, a 25 7/8 impala, a giant old eland bull, a mountain reedbuck of 8 1/2 inches and a buffalo of 46 inches. The two kudus were pursued for three straight days before the successful stalks happened and the long distant shots were taken. Bryan's magnificent 46 inch buffalo was taken at a distance of 120 yards with only one shot! Bryan has already booked a family hunt for next season.

Bryan and his son Levi on a safaris with Stirling earlier this year

FINISHING STRONG

LOCAL NEWS

THE GREEN TRUCK

The absolute remoteness of the Kalahari prohibits many amenities that accompany more densely populated areas. That is exactly why it is such a big deal for our local town of Piet Plessis (25 miles from Stirling) to now have a local pub.
"The Green Truck" opened a few months ago and has soon become a favorite meeting spot for the area residents. Hunter/clients love the occasional visit to the pub and they quickly strike friendships with the locals.

RICHANN RULES STIRLING

Life as we know it will never be the same. Per the introduction of any baby into a family it quickly became apparent who is in charge now. Being new parents has been a very rewarding experience for us. We are forever grateful for this tiny human that turned our world upside down.

As a side note, the fearless Roland, who will stare down angry buffalo and lion, is still deathly afraid of a soiled diaper.

As a now treasured member of the Mahne Clan, Uncle Rusty from Alabama came to Stirling for his second visit of 2023. He returned with three goals: 1) meet the newest Mahne, Richann, 2) attend Roland's 30th birthday party, and 3) bust a giant kudu.

Uncle Rusty began his relationship with Richann by ordaining him as an official fan of Alabama football complete with a Roll Tide tee shirt. In typical old uncle fashion, Uncle Rusty helped Roland map out an upbringing for Richann that includes massive portions of hunting, rugby, and cricket.

For Roland's 30th, Uncle Rusty attended the birthday bash held at The Green Truck pub. A forty plus crowd of friends, neighbors, and relatives celebrated Roland's milestone.

Uncle Rusty stood strong and upright as each attendee throughout the night kept his drinking glass full of various liquids.

Unfortunately a wildfire changed the habits of the kudu and the normally deadly team of Roland, Kageso, and Uncle Rusty were skunked. In response to the missing out of the kudu the three turned their frustrations onto a huge 29 7/8 roan, a 30 inch blue wildebeest and a magnificent gemsbuck of 41 inches.

Uncle Rusty has already booked a 2024 safari and we at Stirling are looking forward to his upcoming arrival at his second home.

SPREAD THE WORD!

Enjoyed your hunt with us?
Why not share your experience and receive a discount?

We want to thank you for continuing to trust Stirling Safaris to make your hunting dreams a reality. It's loyal clients/friends like you who keep us going and we appreciate your continued support!

As a "*Thank You*" Stirling Safaris now offers a referral program.

Refer a fellow hunter and receive a $600 dollar discount on your next hunt for spreading the word.
As a bonus your friend will get a 5% discount on their hunt total as well.

It's a win-win!

HAPPY HOLIDAYS & HAPPY HUNTING!

We are very excited for the 2024 hunting season that is laying ahead and we look forward to having old and new faces in camp in the new year.

Please get in contact and we will put together an unforgettable,
customized hunting trip for you.

We still have a few dates available for 2024.
And the 2025 calendar is starting to fill up fast so don't delay in securing your dates.

From all of us at Stirling Safaris we wish you all a blessed and joyous off-season with loved ones and a happy new year!

ROLAND & THE STIRLING TEAM

stirlingsafaris@gmail.com +27 79 508 4806 www.stirlingsafaris.com