



**NEW SCHOOL**  
*of traditional*  
*cookery*

**Hunting School**  
**Overview**  
**2023-2024**



Since 2009, the New School of Traditional Cookery has offered a truly unique, curated experience focused on hunting for food.

Our culinary-focused outfitting services differ greatly from others in that we strive to present cooking game in direct, creative and teachable ways. Our clients range from brand new hunters looking to experience their first hunts in a supportive, educational and thoughtful manner to seasoned hunters looking to expand their knowledge of processing, butchering and cooking while on a productive hunt. We approach this in four ways: quality hunting with skilled guides; demonstrations and hands-on learning; eating game at every meal; and an immersion into the confluence of hunting and food culture. Our experience in the field, dedication to client experiences and guest accolades set us apart from any other outdoor offering.



# Hunting

Mount Lucas Ranch offers thousands of acres of low-fenced whitetail and feral hog hunting. Sitting at the crossroads of the Hill Country, the Coastal Plain and the South Texas Brush Country, this special place offers the cover, sanctuary and sustenance to support healthy populations of game animals. In the previous three seasons, NSTC

clients (about 70% of whom were new to hunting) had a 100% success rate and an average of almost 2 animals per person. We achieve these successes through resting and rotating hunting areas and selectively harvesting animals throughout the season. With prior arrangement, dove and duck hunting—and eating—can be arranged, when in season.

**Deer** Clients may take up to two whitetail deer. These may be does or bucks, depending on the timing of the hunt and current management needs. As our management focus is on big-bodied deer rather than inches of antler, we focus on does in the early season and switch to taking bucks later in the year. Around the mid-December rut, we will allow an allotted number of our biggest Patriarch Bucks to be taken by clients for an additional fee. Additional does and cull bucks (beyond the 2 included) may also be taken for a fee.

**Hogs** Hogs of all sizes abound on the ranch and offer great hunting and incredible eating. We see everything from piglets to giant boars, and every size in between.

**Dove** Dove numbers on the ranch can be extraordinary. In season, a dove hunt can be included in a deer or hog hunt.

**Ducks** Later in the season, when cold fronts barrel down the plains, ducks can be abundant in the ponds around the ranch and the hunting can be very good. Duck hunts can be quick when the birds are present, and a few birds on the strap is a welcome addition to the menu. We offer wax plucking demos after successful duck hunts.

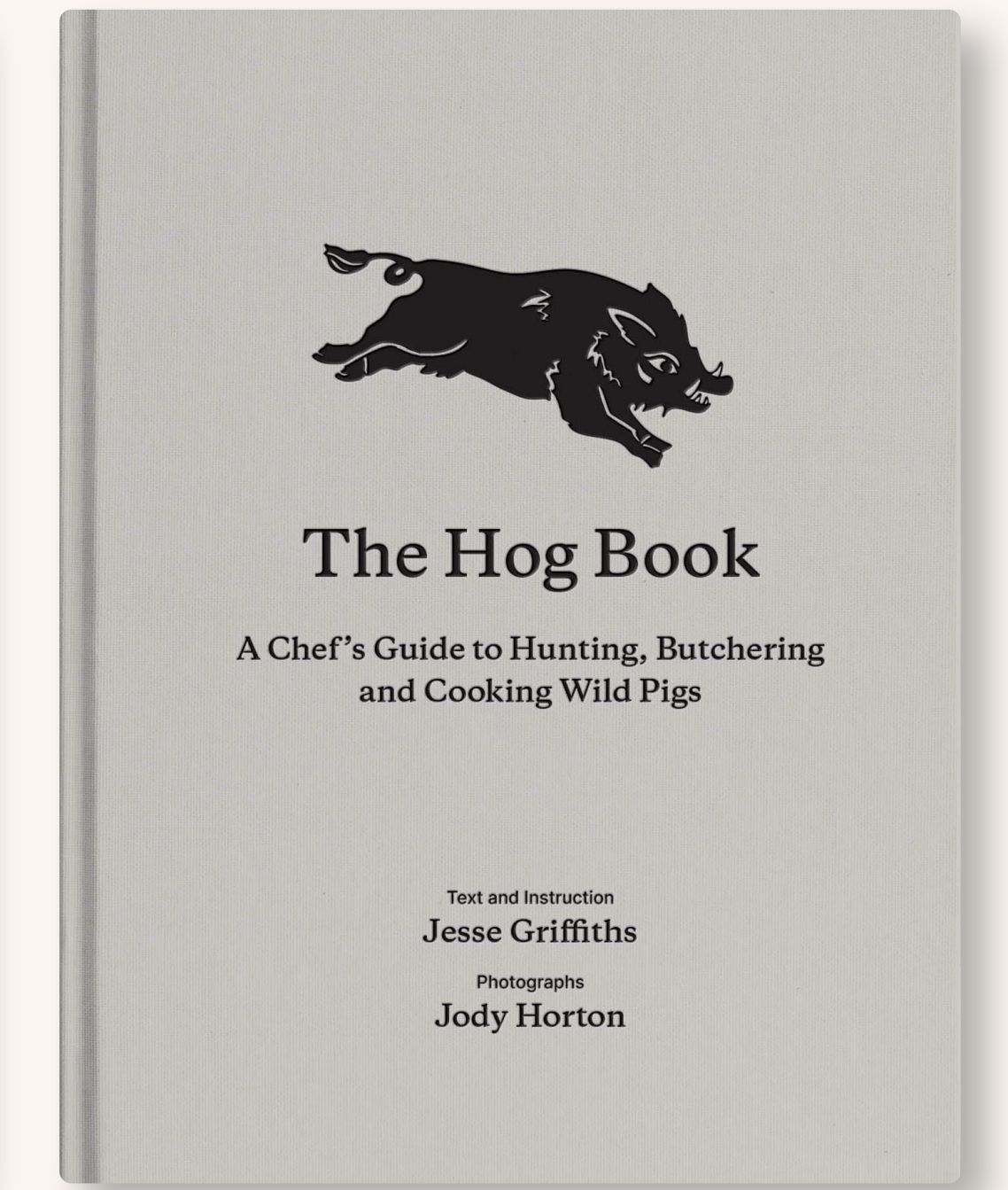
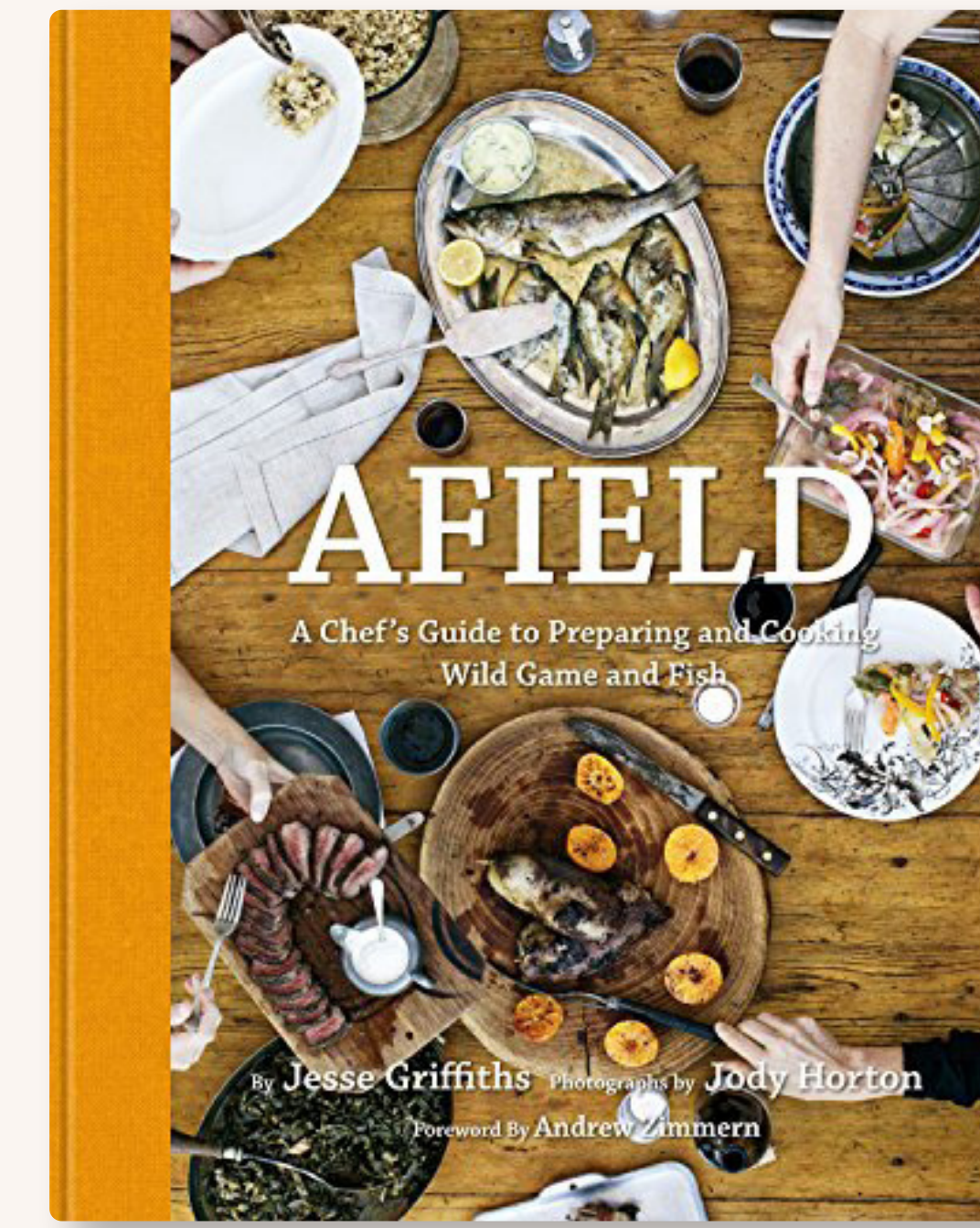


# Learning

From the minute clients arrive, we begin sharing information about the land, the animals, the birds and the plants. Gun safety, shooting and hunting techniques are discussed constantly. Upon taking an animal, the process is thoroughly and thoughtfully covered, from skinning and gutting to butchery to preservation to cooking. In a typical class, we will process several animals from start to finish, showing myriad cuts of venison and approaching hogs by size, sex and fat content to determine the best cooking practices. Copies of *Afield* and *The Hog Book* are included with the class as companion guides.



released in 2012 and was nominated for a James Beard Award. In 2021, he self-published *The Hog Book: A Chef's Guide to Hunting, Butchering and Cooking Wild Pigs*, which won the James Beard Award for a Single Subject book. He has taught hundreds of students the basics of wild game butchery through long-format Hunting Schools and 3-hour butchery classes. Aside from teaching the butchery and cooking components, Jesse also serves as a hunting guide at the Schools and holds a Freshwater Commercial Fishing License, providing Dai Due with locally caught sunfish in the summer months.



Chef Jesse Griffiths, your instructor, created NSTC in 2009 after co-founding Dai Due, a locally sourced restaurant serving game, fish and vegetables from Texas sources. Dai Due was named one of the 10 best new restaurants in America by *Bon Appetit* in 2014, and he has been featured on Meateater's Netflix series (seasons 9 and 10), the Meateater podcast, The Joe Rogan Experience, *The Wall Street Journal*, *Texas Monthly*, *Garden and Gun*, *Gray's Sporting Journal*, *National Geographic*, *Field and Stream*, *Wild Fed*, *Bizarre Foods*, *From Scratch*, *Modern Huntsman* and many others. His first book, *Afield: a Chef's Guide to Preparing and Cooking Wild Game and Fish*, was



# Eating

Every single meal will contain a wild element, made from meats harvested from the ranch and local produce.

Mealtimes are very important, whether eaten while standing during a butchery demo, around a warming mesquite fire or at an outdoor table overlooking the lake. These meals codify and help conceptualize the whole process into its final and most enjoyable form. As any former student of NSTC can attest, you will not go hungry during the class.





# Immersion

The constant flow of hunting, butchering and cooking information is a steady way to learn. Guides, instructors, kitchen staff and especially fellow clients add to this process and build foundational knowledge that will serve students for years to come.





# Some Details



FIRST LITE

## First Lite NSTC discount



NSTC students will receive a 15% discount off of this selection of First Lite gear which is applicable specifically for Central and South Texas. [Follow this link to check out this gear](#); we highly recommend this clothing. The Sawbuck Brush Pants are perfect for hunting out here—lightweight while protecting your legs against all the pokey stuff in the harsh Brush Country. All Clients will also receive a custom First Lite/NSTC hat.

## Air Travel

If you are travelling by air for the class, we can help make arrangements for processing, shipping or both. We recommend flying in to Austin (3.5 hours), San Antonio (1.5 hours) or Houston (3.5 hours).

## Buying a Rifle

We can assist you with gun and gear selection, or help find nearby gun ranges. We require a minimum of .243 caliber for hunting deer and hogs.

## Class

For class work, we will use animals taken previously on the ranch, or break down clients' game during demonstrations. Clients' animals are packed for travel (quartered or halved or otherwise broken down to cooler-size) so that Clients may opt for either butchering their own animals or having them processed.

## Weather

The weather can be anywhere from cold to hot, with breezy warm days the norm. If you're following the weather, Mathis or Sandia are nearby towns for forecasts.



# Overview of a Weekend

## Friday

- 10AM Guests arrive, are shown their rooms and see the property.
- 12-2PM Guests sight in their rifles, have a safety orientation and a seminar led by guides.
- 2PM Lunch is served.
- 3:30PM-DARK Guests go to their assigned areas for the evening hunt.
- DARK Any animals harvested are skinned, eviscerated and hung in a walk-in cooler. Dinner is served, clients retire.

## Saturday

- 7:30AM Light breakfast.
- 8:30AM-2PM In-depth class on butchering deer and hogs. Lunch is served.
- 4PM-DARK Evening hunt, animals are processed and cooled. Dinner is served.

## Sunday

- 5:30AM Light breakfast, morning hunt, animals are processed.
- 9:30AM-2PM Detailed class on sausage-making, further processing and cooked items. Lunch is served.
- SUNSET The Guide's Dinner, a celebration of the hunt and the land, with signature cocktails, Texas wines and food.

## Monday

- 8AM Brunch.
- 9AM Animals are packed for travel, guests depart.



# FAQ

## Do you guarantee that I will shoot an animal?

No. This ranch is wild, “low-fenced\*,” and susceptible to the variables of weather, wind and other factors that will determine a successful hunt. Our guides will do the utmost to provide a shot at an animal. While our success rates are high (100% in 2021-23), this is hunting and outcomes are not guaranteed.

## Do I need my own rifle?

Yes, if hunting deer and hogs, all students must bring a scoped rifle in an appropriate caliber that has been sighted in and that they have fired *at least 20 times*. The guides will oversee the sighting-in of rifles on Saturday afternoon to ascertain the shooting skills of the clients to allow for the most responsible shooting during hunts. Any traditional deer or big-game caliber such as 30/30, .270, .243, 7mm, .308, 6.5 or 30/06 is recommended, and please bring your own ammunition, too. Two or three boxes of shells will suffice. Most shots at the ranch will be in the 40-150 yard range, with the majority of shots being under 100 yards. We can assist new hunters with selecting rifles and scopes within your budget, if needed.

## What kind of hunt will we be doing?

Hunts will be anything from sitting in comfortable blinds over timed feeders to spot and stalk/still hunting over larger areas which may or may not be baited. We also hunt from small ground blinds, brush blinds and pop-up blinds as the season and animals dictate. We can assign a hunting style to each hunter as desired, as there are lots of opportunities on the ranch, though we may advocate a certain approach or area based on our knowledge of the property.

## What kind of license do I need?

A Texas hunting license is required for each hunting guest, as well as Texas Hunter Education class (if you were born after September 2nd, 1971). Non-resident licenses are available; we can assist in selecting the right license for you. If hunting ducks, a Federal Duck Stamp is required. Waterfowl season dates are released in the late summer.

We will be hunting a property that is MLDP (Managed Lands Deer Program), meaning you will possess a deer with a tag from the Ranch’s MLD allotment rather than an individual license tag.

### TPWD Licenses:

|                     |  |
|---------------------|--|
| <b>Resident</b>     | Super Combo License #111 <b>\$68</b> <i>includes all salt and freshwater fishing</i><br>Hunting License #101 <b>\$25</b>   |
| <b>Non-resident</b> | Non-resident General Hunting License #105 <b>\$315</b> <i>needed for whitetail deer, dove and duck; will also need a Federal Waterfowl Stamp for duck or goose hunting</i> |

If *only* hunting feral hogs, no license is needed for residents and non-residents (but Hunter’s Education is required if born after Sept. 2nd, 1971).



# FAQ

## **What's the lodging situation?**

Lodging at the ranch is comfortable, but simple. We generally don't have much downtime, and guests spend most hours of the day hunting and cleaning animals outdoors, in class or eating in common areas. Lodging may be shared with other guests. Bedding and towels are provided.

## **What should I wear?**

For the hunt: comfortable clothing, preferably camouflage, with a hat, gloves, insulated undergarments, good boots for hiking in rugged terrain, and rain gear. For the class and non-hunting times, you can dress casually and comfortably. The temperatures can fluctuate between 15 and 90 degrees, with possible rain and snow. Layers are highly recommended, and please remember that sitting very still in a blind before the sun comes up can be very cold. Please also bring headlamps or a flashlight for entering and exiting the blinds and tracking at night. During warmer weather, please do be advised that snakes will be active around the ranch. Snake boots, gaiters or high topped boots are highly recommended. Remember to minimize the amount of fragrant items you have, i.e. cologne, deodorant, etc.

## **Will we hunt in inclement weather?**

Yes, if it is safe and feasible. If it is raining or snowing and there is a chance of animal movement, we will hunt.

## **Will I be involved in the cleaning of the animals?**

Of course, if you choose. Most guide services distance the client from the field-dressing and skinning. We choose the opposite, with the client helping and learning every aspect of the hunt, which only begins with the shot. Skinning and gutting demonstrations are held at a communal cleaning area for the benefit of all guests to observe and participate.

## **How do I transport the game home?**

Volume of game can vary wildly, as hogs can be 3 pounds or 300 pounds. Add in a couple of deer and a few ducks and you've got quite a load to haul. If driving, coolers in the 150 quart range are best. Animals will be stored in a walk in cooler until departure day, then quartered or halved to best fit in Clients' coolers. We don't process animals beyond quarters or halves or provide shipping services. If flying, we recommend soft coolers like YETI Hoppers. If shipping game home, plan on having medium-sized coolers that ship easily. If driving, we recommend two large 150-quart coolers per person, and have sometimes seen a need for a third cooler. We can provide some ice, but you may need to reapply ice on a long drive.



## What to bring

- Scoped Rifle
- Ammunition, 2-3 boxes
- Hunting license, Hunter education card (required)
- Binoculars
- Ear Protection
- Comfortable camouflage clothing
- Snake boots, heavy boots or snake gaiters  
(recommended at all times of year)
- A very large cooler or two (or arrange to ship)
- Gloves
- Rain gear
- Water bottle or canteen
- Small bag/backpack for carrying items to the blind
- Flashlight and/or headlamp





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Thank you! We  
look forward to  
the next hunt.