

ACRYLIC DUCK & GOOSE CALLS



DRCCALLS.COM



PRODUCT
CATALOG

With freezing temps and snow blanketing the upper Midwest, we were chasing the last push of big geese in North Dakota. A group of buddies who ranged from all over the country, we set up under a typical corn field flight line for what was the last hunt of the season. We waited in the spread munching on blind snacks and hot coffee for a couple hours before the giants left the water. We let it rip with a flurry of spitnotes from our CYCO's to emulate an aggressive feed on dwindling food sources left in the field. An hour later we were back at the truck cleaning some of the fattest birds we've ever seen. I plucked most of them, saved the fat to render and sliced the breasts for what turned out to be some of the best damn goose jerky this side of the Mississippi!

HONKER JERKY

Recipe courtesy of Jake Orlich - Rooster Media

Ingredients:

- Honker breasts
- Worcestershire sauce
- Soy sauce
- Black pepper
- Red pepper flakes



Instructions:

1. Chill the goose breasts until they are partially frozen
2. If you have a meat slicer, cut the breasts with the grain to get as big of slices as possible. If using a knife, cut the breasts into thin strips.
3. Mix enough 50/50 blend of Worcestershire and Soy sauce to completely cover the slices/strips
4. Mix black pepper and red pepper flakes to taste (the more red pepper, the spicier the jerky) and run them through a coffee grinder to mix thoroughly
5. Combine the sauce blend and the pepper and then pour it over the meat until it is completely covered
6. Let the meat marinate for 24 hours
7. If using a dehydrator set the temperature at 175F or the highest setting if you don't have exact temperature control. If you're using a smoker or oven, set the temperature to 200F
8. Dehydrate for 8-10 hours, or until the jerky is stiff. When done, place it into plastic bag(s) in a refrigerator for 3-4 hours, then place in a paper bag in the refrigerator for 3-4 hours after that

Jerky can then be stored in refrigerator in a ziploc bag for up to a week or frozen in vacuum sealed bags for up to a year.



With a wide bore and short barrel, the CYCO was designed to be the ideal tool for aggressive calling at big honkers. This is our go-to call for targeting migrators and late season honkers due to the immense volume it can put out. The top end of this call is where it really shines, allowing you to sound like that group of birds fighting over the last few pieces of corn. If you're looking to take your calling to the next level, this is the ticket.

MSRP: \$150



Listen to this call



BUY NOW

SHORT DROP & SHORT DROP XL

The saying “Everything’s bigger in Texas” holds true for most things, except the goose hunting of course. A west Texas milo field was the perfect setting to find some of the small in stature but exceptionally loud Lesser Canada Geese that spend their winters in the land of tumbleweeds and oil fields. I knew that the six Short Drops in the hands of the goose crew would be enough to mimic the cacophony of a thousand of these birds feeding hard. Big spins, big smiles, and good eats were the story of the day as these little birds were quickly turned into some of the best fajitas you’ll ever try.

CACKLER FAJITAS

Ingredients:

- Goose breasts
- Fajita Seasoning of choice
- 3 bell peppers
- 1 sweet onion
- Olive oil
- Tortillas
- Toppings of choice

Instructions:

1. Cut goose breasts in ½ to reduce thickness. Heat olive oil in a sauté pan until it starts to smoke. Sear the halves in olive oil on high heat for about 3min/side.
2. While goose breasts are being seared, slice onions and peppers.
3. Remove breasts, set aside and let them rest. Turn heat down to Med.
4. Add onions and peppers to the same pan and stir fry until onions are translucent.
5. Thinly slice meat and add back in to the pan with sautéed vegetables. Meat should still have a raw center.
6. Mix in fajita seasoning of choice according to package directions and crank heat to high again.
7. Simmer for 5 minutes
8. Add meat/vegetables to tortilla with toppings of choice and enjoy!





SHORT DROP

The smallest short reed on the market blends volume, speed, and ease of use. A must have for cacklers, lessers, and wary late season birds who have heard it all. The combination of the short mouthpiece and insert makes this call loud, fast, and aggressive, while still maintaining easy operation. A must have if you are looking to decoy giant spins of little birds in KS, OK, and TX!

MSRP: \$125



SHORT DROP XL

After receiving feedback from some of the most experienced guides and waterfowlers chasing lessers down in TX, OK, and KS, what kept coming up was the need for more volume for various situations. They wanted a Short Drop sounding call with twice the volume. So in return we opened the bore on the insert adding a ton more volume to the standard Short Drop. Keep in mind more volume means more air is needed to operate. No matter if you're looking for extra noise on those high wind days, or if you missed the flight line by $\frac{3}{4}$ of a mile this will be your go-to call.

MSRP: \$132



Listen to this call



BUY NOW

LIFE SENTENCE

It was September and early goose season was in full swing. The resident birds had congregated into good sized flocks and the molt migrators had started to push. The text came through from Jordan, one that you could about set your watch by. "The birds are loafing in the pond", he said. That was all it took. Early the next morning we were setting a land/water mixed spread waiting for the loaf flight. I used a Life Sentence tuned a little on the deep side that morning because it matched those content adult giants perfectly. After an awesome hunt, we cleaned the birds and set the legs and thighs apart to prep them for goose thigh tacos. My all-time favorite goose recipe! Who doesn't love tacos?!

GOOSE THIGH TACOS

Ingredients:

- Honker thighs
- Taco Seasoning of your choice
- Diced tomatoes
- 1 cup of beef broth
- Red onion (optional)
- Fresh Cilantro
- Any other seasonings of your choice
- Tortillas
- Taco toppings of your choice



Instructions:

1. Prepare goose thighs. Separate drummy from thigh at joint
2. Sear goose thighs in pan with duck fat on high. Add meat just after oil starts to smoke
3. Transfer to Instapot or crockpot
4. Add beef broth, tomatoes and seasoning
5. If using instapot, pressure cook on high for 1hr 20 min.
6. If using crockpot, cook on high heat until meat falls of bone (roughly 8 hours)
7. Dice cilantro & red onion
8. Add taco meat to tortilla with toppings of your choice and enjoy!



Photo by: Lee Kjos

Our flagship call here at DRC. It is an easy blowing, easy learning call that will hit anything from high-pitched spit notes to the deep feeding murmurs and hiccups of those giant Canadas. The design of the long mouthpiece will help you break the reed over and the long insert provides the back pressure to create that perfect deep goosey tone. This call is great for any caller chasing big geese, especially those switching from a flute to a short reed. Calling contest titles? It has a few of those as well!

MSRP: \$130



Listen to this call



BUY NOW

CORE

The trailer blind was loaded, the dogs were pumped, and the migration was starting to kick off in northern Minnesota as we headed out for a late October field hunt. I had a couple local high schoolers in town who had shown an interest in goose hunting and had been putting in the work to get the basics of calling down. We got the trailer brushed into the edge of the field where a couple hundred honkers had been grubbing the evening before. Once the flight started it only took the boys a couple clucks on their Core's to get the party started. Rue and Bonnie made quick work of their retrieves. As a reward for the pups and a teaching moment for the boys, I showed them how to make use of the honker feet while we were cleaning birds.

GOOSE FEET DOG TREATS

Yes, goose feet are a great, healthy, treat for dogs of all ages of life, but especially adult dogs. Goose feet are full of glucosamine & chondroitin which is a great supplement for joint health.



Note of caution- Be sure to cut the foot off right below where a band would be sitting on the leg. It is important to not have any of the leg bone attached to the foot.

Instructions:

1. After cleaning birds, cut off the feet from the geese right below where a band would be sitting.
2. Fire up the grill to 400 degrees
3. Cook feet on the grill for 10-15 minutes
4. Let the feet cool
5. Store feet in a ziploc bag or container of choice in the fridge until use.
6. Give a couple to your faithful retriever every day.



Photo by: Keenan Macki

The Branta Canadensis Interior, commonly known as the EPP, call Churchill, MB their summer home. That is exactly what this call is designed to mimic. It's a little shorter and higher pitched than the Life Sentence, and comes standard with our RAID gut system. The tighter bores mean more back pressure, and less volume when compared to the CYCO. The notes tend to come out full and crisp with a minimal amount of air.

MSRP: \$140



Listen to this call

NODAK SNOW

We headed about as far north as you can to chase snow geese this spring and found ourselves in the middle of a proverbial blizzard of white birds for days on end. The Nodak Snow proved to be plenty effective at drawing down flights of juvies into the spread, even after they had been harassed for months as they made their northward migration. The fat off these birds was the main prize we were after, since they had spent the last couple weeks gorging themselves to prepare for the final leg of their journey to the tundra. However, the breasts off these birds were delicious as well and made for the perfect ingredients to include in a couple pot pies that would be delivered to the kind farmers who had let us on their land during this trip.

SNOW GOOSE POT PIE

Ingredients:

- 2 pounds of Snow Goose (Plucked with skin)
- 3 tablespoons of rendered duck fat
- 3 tablespoons of flour
- 1 medium sized onion finely chopped
- 3 medium sized carrots diced
- 4 ounces of mushrooms
- 2 medium sized potatoes
- 4 cloves of garlic
- 1 cup of frozen peas
- 1/2 cup of dry red wine (can be substituted with water)
- 2 cups of beef broth
- 2 tablespoons of tomato paste
- 1 tablespoon of soy sauce
- 1 tablespoon of worcestershire sauce
- Salt and pepper to taste
- 2 - 9inch pie crusts (store bought or made from scratch)

Instructions:

1. Add fat/oil to pan on high heat. Once hot, add snow goose breasts skin down. Sear breasts until rare and then remove from pan and set aside
2. Reduce heat to medium and add diced onions. Once onions are translucent add diced carrots. Cook for about 5 minutes.
3. Add tomato paste and garlic, mix in well
4. Stir in wine (or water) cook until evaporated (about 2 min)
5. Add flour and stir until vegetables are well coated and cook for 1 min
6. Add beef broth, soy sauce, and Worcestershire sauce. Stir until combined, then add snow goose meat and simmer for 1/2 hour.
7. Add potatoes and mushrooms. Simmer for another 1/2 hour then turn off stove.
8. VERY IMPORTANT- Let gravy cool before putting into the crust.
9. Grease pie pan and add pie crust.
10. Once gravy is cooled, add in peas and stir until combined. Transfer gravy into pie pan.
11. Cover gravy with top pie crust and pinch edges to create a seal. Cut slits in top of pie crust to allow steam to escape.
12. Bake at 375 for 20 minutes or until the top is golden brown.
13. Remove Pie from oven and let sit for 10 minutes before cutting.
14. Enjoy!



Photo by: Matt Hines



Photo by: Matt McCormick

An all acrylic Snow Goose Call comes standard in White/Black. The NODAK Snow is simple and effective making it easy to learn and operate. Tuned to perfectly produce those high yelps, barks, and low feeding murmurs. Calling for long periods of time is no longer strenuous due to the fact that this call is made to produce lots of volume while requiring very little air. To make the Snow Bark simply say "HA!" into the call. To mimic Snows on the ground fighting over food say "Gu Gu Gu" or "Hu Hu Hu" into the call while not breaking the call over. No matter where you are in the flyway chasing whitey, the NODAK Snow is built for you.

MSRP: \$150



BUY NOW

SQUEAKER TWEAKER

JJ and I were all about breaking the stereotype when on a public land duck hunt pictured below. A mixed decoy spread of Lifetime Mallards and Teal that we hiked in about 1/2 a mile paired with a willow style blind on the edge of the cattails was the setting. About mid way through the hunt, the little goose migration was directly overhead. The Squeaker Tweaker came in clutch as I served some high pitched clucks and spit notes to break them down and fool them into shooting range over the duck spread. After the ducks were plucked we ground the goose and put some burgers on a blistering hot flat top.

BAG LIMIT SMASH BURGER

Ingredients:

- 2 pounds ground goose
- Rendered duck fat or oil of choice
- Tomatoes
- Lettuce
- Cheese of your choice
- Onion
- Burger buns
- Condiments of choice
- Flat top grill or fry pan on stove top

Burger press or spatula

Salt

Pepper

Sharp putty knife (sharp spatula will work)

Instructions:

1. Prepare burger patties from 2 pounds of ground goose
2. Heat flat top or fry pan on high
3. Grease pan or flattop with duck fat
4. Place patty on pan/flattop
5. Press until patty is completely flat
6. Once burger juices are bubbling it is time to flip
7. Use the putty knife to scrape the patty off the grill/pan.
Note: you want to keep all the crust attached to the patty because that is where all the flavor is.
8. Flip burger patty
9. Season with salt and pepper
10. Add cheese
11. Once patty is fully cooked add to bun along with your toppings of choice and enjoy

Grinding Instructions:

1. Thaw/cool goose breasts until they are partially frozen for optimal grinding consistency and fat distribution
2. Get enough beef trim for 80% goose to 20% beef mixture
3. Once goose breasts are at refrigerator temperature, remove them and dice each breast into golf ball sized chunks
4. Cut beef trim into similar sized chunks if needed
5. Run the chunks of goose and beef through grinder using a coarse sized grinding plate
6. Once everything has been ground, mix it together using a mixer or gloved hands
7. Run the ground meat through the grinder again, using a fine sized grinding plate this time
8. Freeze this fine ground mixture in vacuum sealed bags for later use or refrigerate for use in the near future



Photo by: Simon Carlson

The best of both worlds! Our most requested custom call is here to stay. This little spitfire lives up to its name, combining the volume that can be pushed through a CYCO mouthpiece with the aggressive high pitch that comes from our Short Drop insert. If you are looking for the sound that can match a giant spin of cacklers, this is it. The larger mouthpiece paired with the huntsman guts also makes it easier to break over. All day calling just got easier!

MSRP: \$140



Listen to this call

SANDHILL CRANE

With Luke and Colin in town for a couple days, a plan was hatched involving compound bows, mirror blinds, and a crane feed that Derrick had found the night before. However, by 9 o'clock all we had to show for our effort was a few bent arrows and a broken bow. Luckily a 20 gauge was quickly retrieved from the truck and loaded with 3 inch BOSS #5s which made short work of the next pair of Sandhills that were lured over the blind by the three-piece crane call. Eager to put our pterodactyls on the grill, we headed back to DRC headquarters after the hunt and scrounged up enough ingredients to whip up a couple stuffed crane breasts for the boys.

STUFFED CRANE BREASTS

Photo by: Luke Corniea

Ingredients Needed:

- 2 crane breasts
- 4 slices of bacon
- 1 apple (diced)
- 1 jalapeno
- 1 onion (diced)
- 1/4 cup cream cheese
- Salt & pepper



Instructions:

1. Add bacon, jalapeno, apple and diced onions to greased pan and cook until onion is translucent
2. Cut a slit into the crane breast, but don't cut all the way through, creating a pocket inside the breast.
3. Mix 1/4c of cream cheese into the cooked bacon/veggie concoction.
4. Stuff crane breast with cream cheese mixture
5. Season outside of the crane breast with salt and pepper
6. Push a toothpick through the side of the breast where you made the incision to hold it together.
7. Grill or pan fry the breasts until medium rare
8. Remove toothpicks, slice breasts thin and serve



This is the first and only three-piece Sandhill Crane call on the market. By sliding the black tube you can move the insert into five different positions to adjust the pitch from high (Western) to low (Greater) or somewhere in between. This is the most accurate sounding crane call on the market and the only one that can mimic both subspecies with ease.

MSRP: \$189



Listen to this call



BUY NOW

REV

Late September brings the start of duck season here in Minnesota and a mix of honkers and puddle ducks on a farm pond seemed like the perfect way to kick things off. A couple good buddies as well as Rue and Bonnie made up the party for the morning with the hide consisting of an A-frame brushed in with cattails. The honkers never made a showing, but the ducks ate up the aggressive calling from three REVs and we were bringing home a nice mixed bag by the time we called it quits. Given the lack of fat on these early season birds we decided to stray from our typical post-hunt plucking and instead whipped up a batch of duck fried rice using the breast and thighs.

DUCK FRIED RICE

Ingredients Needed:

- 3 tablespoons of duck/goose fat
- 8 ounces of diced duck
- 4 cups of cooked white rice, chilled in the refrigerator
- 2 eggs, lightly beaten
- 1 tablespoon minced ginger
- 8 ounces of chopped baby bok choy
- 4 ounces of sliced mushrooms
- ½ cup of chopped green onions
- 2 tablespoons of soy sauce
- 1 tablespoon of dry sherry

Instructions:

1. Place your wok over high heat for 2 minutes before adding any ingredients
2. Add 1 tablespoon of fat to the pan, swirl it around and then add the beaten eggs while continuing to swirl
3. When the egg sets, remove it from the wok and set it aside
4. Add the other 2 tablespoons of duck fat to the wok
5. When it is hot, put in the ginger and bok choy and stir fry them for two minutes
6. Add the duck and mushrooms next and stir fry for a minute
7. Add the green onions, soy sauce, wine, and rice and stir fry for 3 minutes
8. All the ingredients should be mixed at this point and the rice should be heated all the way through, continue to stir fry if this hasn't been achieved
9. Add the egg back into the wok and mix it in, more soy sauce can be added to taste as well





Introducing the REV. Unlike most duck calls, the Rev has a plastic wedge style system to provide reed lift instead of cork that breaks down with saliva. This means the call will sound the same a year from now as it does today. One thing all duck hunters hate is a reed sticking during the hunt. With the REV's Moisture Control Grooves on the tone board, the worries of a reed sticking are gone. The REV is the most versatile duck call DRC has ever produced. You can choke down air to stay soft and ducky on the bottom end, while also getting those rough, barky greetings and comebacks by simply presenting more air into the call.



MSRP: \$150



Listen to this call

DOUBLE HOMICIDE

The wind began whistling through the cattails as Rue hopped on her dog stand and I tucked into the edge of the small slough where I had seen the mallards piling in the morning before. I knew we were in the right spot so when the first group of ducks made their appearance over the trees I brought the spread to life with just a couple greeting calls from the Double Homicide. By the time the flight ended Rue had made four short swims and we headed for the house to break down the fat greenheads and begin the curing process for a duck leg confit.

DUCK LEG CONFIT

Ingredients Needed:

- 1-2 pounds of duck legs
- 1 teaspoon black pepper
- 1 tablespoon kosher salt
- 1/2 tablespoon thyme
- 1/2 cup of duck/goose fat



Instructions:

1. Combine the salt, pepper, and thyme and thoroughly rub it into all the legs until one is thoroughly seasoned
2. Place the legs into vacuum sealed bags or a sealed container and let them cure in the refrigerator for 8 to 12 hours
3. After curing is finished, wash the seasoning off the legs and dry them thoroughly
4. Fill the bottom of a oven-proof pot with the ½ cup of fat and place the legs evenly across the bottom
5. Cook in the oven at 200°F for 2 ½ to 3 hours depending on the size of the legs
6. Submerge the legs in an ice bath once they're done cooking and then allow them to dry on a rack
7. Shred the meat and use it in tacos or place the legs in cast iron pan and crisp up the skin to eat them whole



A Timber Style double reed built to make you sound like a hen mallard with ease. The Double Homicide is easy to blow and control. With its softer sounds and tones it is perfect for smaller sloughs and ponds. This is a great call for beginning duck callers with the forgiving double reed design and the ultra tough Delrin material it is made from.

MSRP: \$50



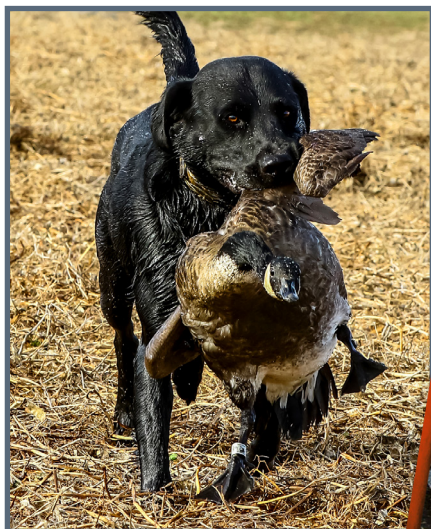
 **BUY NOW**

LOEFFLER LABS

BOONE

MPR HRCH Loefflers DRC Mr Boone MH

DRC Call Company's official mascot! Due to an unfortunate accident, he is now retired from breeding but gets out hunting a few times a year, and loves the attention he gets from the girls.

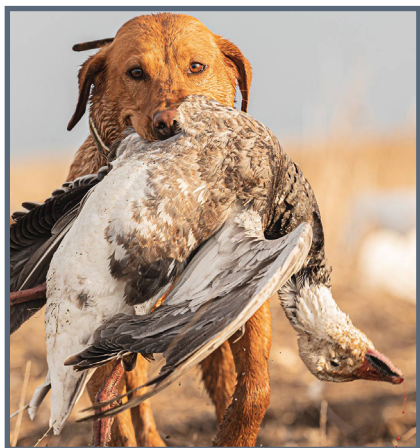


Check out Boone's cover shot!

RUE

HR Loeffler's Goose Stew Just Add Rue SH MH

There's a reason her nickname is Jumpin' KangaRUE. Don't let her small stature fool you, if she can't go through it, she'll go over it. The amount of passion, drive and relentless determination she has is unmatched. She wins over the hearts of all she hunts and hangs out with because of her loving, calm personality.



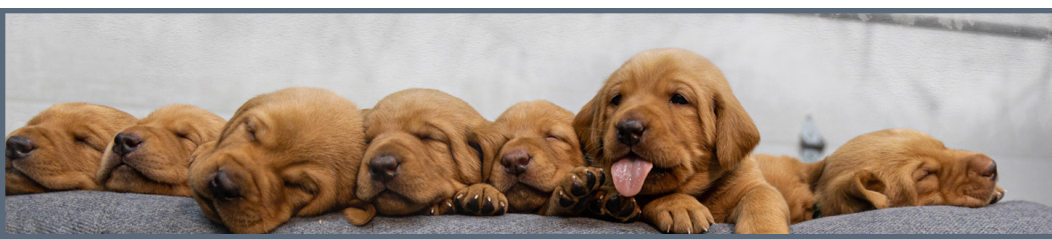
Age: 4

Upcoming Litter:

Repeat breeding to SRSAC
4xGRHRCH UH Running On The
Verge Of Chaos MH HOF

Breeding expected to happen
late fall, early winter 2022.

Dark Yellow pups like her last
litter in the picture below.



BONNIE

Loeffler's My Ride Or Die MH

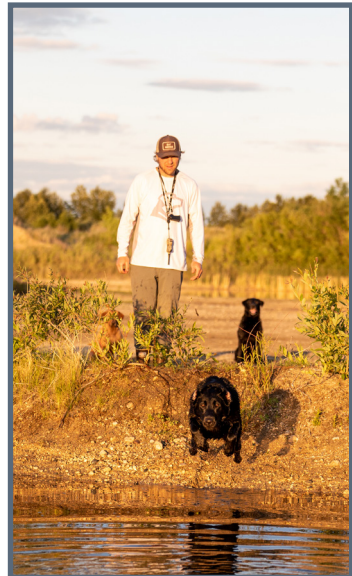
This girl has a crazy amount of retrieve drive, is always looking for a head scratch, table scrap or goose to retrieve. She's level headed and thinks her situations through. Bonnie is currently 2 passes away from her Master Hunter title, and will qualify for the 2022 Master National.



Age: 3

Upcoming Litter:

Litter planned within the next year with FC Titled black labrador retriever.



RUBY

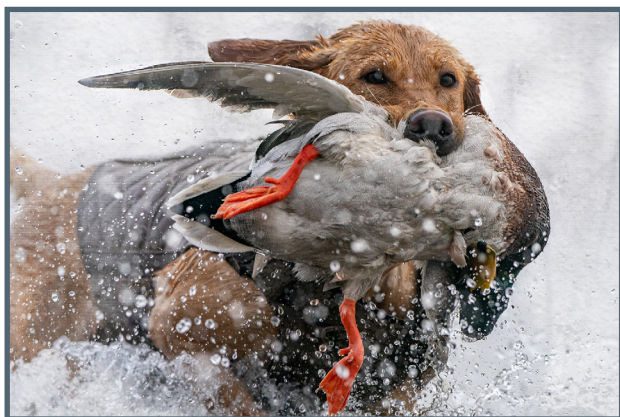
Snapper's Red Gem

Max Barta's side kick and goose retrieving machine. She's also Boone grand-pup which makes us love her even more! Ruby is an up-and-comer with a great amount of potential. She's currently working on her HRCH Title. She's one to keep your eye on! Follow @maxbarta on Instagram to follow her journey.



Age: 2

Upcoming Litter:
2024



Photos by: Carter Klatt



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