Thanks to you, we had another wonderful and successful field season!

This season we spent 53 days and 39 nights in the backcountry.

We conducted 249 surveys across our 14 trips.

We hiked over 320 miles and ascended 106,000+ feet in elevation.

Crew member Ben went through four pairs of boots - a project record!

Carson’s Pita Pizzas

- Pizza Sauce
- Pepperoni
- Salami
- Cheese
- Pitas
- Corn meal

Spread pizza sauce on pitas. Top with cheese, salami, pepperoni and other toppings. Sprinkle a light layer of corn meal in pan before cooking pitas individually on stove or in hot coals.
The early season was spent in the Gros Ventres, WY and the Gardiner Basin, MT tracking bighorn sheep

At the end of the season, we ventured to the Palisades area in Idaho to find two dropped mountain goat collars...

...after some careful triangulation and bold rappelling, both collars were retrieved

Erika’s Chicken Curry Rice

- 3 Cans of Chicken
- Curry Powder
- Rice
- Turmeric
- Garlic (minced)
- Chives
- Pepper

Cook rice. Once mostly cooked add canned chicken, garlic, curry powder and turmeric. Add chives before serving.
Occupancy surveys were conducted in and around the northeast corner of Yellowstone National Park, a new study area for the project.

We observed 223 mountain goat groups...

...and 73 bighorn sheep groups.

Ben’s Greek Tacos

- Pitas
- 1 box Falafel mix
- 16 oz orzo
- Olive Tapenade
- 3 Tomatoes (Diced)
- 1 Cucumber (Sliced)
- Oil for frying

The crew witnessed the flowers of early summer

Kaitlin’s Rizzoto
- 3 cups Arborio Rice
- 2 Bullion cubes
- 1.5 cups White wine
- Onions, Broccoli, mushrooms (Sliced)
- 8 oz Shredded Parmesan
- Garlic (minced)

Prepare broth with bullion cubes. Sauté vegetables and garlic in small amount of oil. Add in rice and cook by adding broth and wine as the rice absorbs it. Once rice is cooked take off stove and mix in parmesan.

the sun, heat, and smoke of mid summer

and the rain and snow of late summer
In addition to the mountain goats and bighorn sheep, we encountered several other kinds of wildlife while out in the field…

including a porcupine raid of our campsite,

13 black bears, 6 grizzlies,

some adorable pikas,

multiple groups of moose, and two badgers!

Jasmine’s Orange Couscous

- 4 oz. Frozen Orange juice concentrate
- Onion
- Mixed frozen veggies
- Couscous
- Summer sausage
- Olive Oil
- Bouillon cube
- Slivered Almonds

Sauté onion and mixed veggies in oil. Add Bouillon cube and juice concentrate to boiling water. Add couscous. Cook on stove until most of the broth is absorbed. Take off stove and add summer sausage. Cover until all moisture is absorbed and serve.
a huge THANK YOU!

The invaluable support and cooperation you provided made our field season possible!

Jesse’s Dumpling Soup

- Bear Creek Valley Tortilla soup
- 2 pouches of chicken
- Dumplings: 1 2/3 cup flour, 1/3 cup powdered milk, 1 1/2 tsp. baking powder, 1/2 tsp. salt, 2 Tbs. margarine, 1 1/2 cups water

Prepare soup according to package directions. Combine all dumpling ingredients. As soup is cooking add balls of dumpling into soup. Next add pouches of chicken. Once soup and dumplings seem fully cooked serve.