

Sportsman's Restaurant offers 'Best Food in Texas'

The sign at Sportsman's Restaurant on Boothe Drive in Eagle Lake reads "The Best Food in Texas". Owners Janie and Doug Schwemm have been offering some of the finest food available in the area for over 20 years.

The Schwemms and their staff work very hard to live up to their motto—"Dedication to Excellence".

The Best Food in Texas" is not just a slogan to be taken lightly. Sportsman's has received state-wide recognition in such publica-

tions as Best Hometown Restaurants in Texas, Best Country Cafes in Texas, the Ronald McDonald Cookbook, Day Tours of Houston and the front page of the *Houston Chronicle's* Friday Restaurant Review.

The restaurant also has been featured in the *Houston Chronicle's* Sunday magazine "Texas" as well as KTRK-Channel 13's "Good Morning Houston," highlighting such dishes as seafood gumbo and Janie's New Orleans

bread pudding with bourbon sauce.

The staff are past recipients of the prestigious Epicurean Award in Sealy. Sportsman's topped all the restaurants in a 50-mile radius.

Sportsman's offers a full-service menu for breakfast, lunch and dinner (except on Sunday when they close at 1:30 p.m.)

Breakfast items range from the Magnum plate to homemade biscuits and gravy.

Lunch includes a full menu plus a plate lunch special.

Dinner again has a full menu ranging from appetizers to hearty steak meals, quail and lite selections for those watching their waistlines. Nightly specials vary from Coconut or Louisiana Shrimp to specially prepared hand-cut ribeye steaks and baked or fried flounder. Be sure to check the "Specials Board" just inside the entrance. You never know what

Janie and Doug will be offering for their customers' enjoyment.

LODGE

The Schwemms also offer their Sportsman's Hunting Lodge. The only place to be, says Doug. Call him or Janie for information about accommodations.

For more information about the restaurant, catering or the Lodge, call 979-234-3071 or write 201 Boothe Dr., Eagle Lake, TX 77434.

Blue Goose

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country dining.

Diners also have a view of the second habitat area on the far wall. Interspersed are exciting recreations in print of waterfowl scenes... all for sale. John added that, during the holidays, they make attractive gifts.

The restaurant is more than the "breakfast" part of routine "bed and breakfast" offerings elsewhere. The menu has been expanded, and dinners are exquisitely prepared.

Dinner is offered from 5 p.m. on. Lunches will include barbecue chicken, beef and pork, and hamburgers. Dinner will feature fresh gulf seafood and the finest selections of steaks available, specially selected for the hunter.

During the season, breakfast is available from 3:30 to 5:30 a.m. and the noon meal is served from 11 a.m. to 2 p.m., seven days a week.

"All hunters and area residents are welcome," John Field emphasizes. "You don't have to be a

hunter registered with our club to enjoy our food and hospitality."

So while in the area, whether visiting or hunting with one of the many clubs on the prairies, stop by the restaurant. A regular luncheon and dinner menu is available, and once seated, ask to see the extensive selection.

The bar is a relaxing environment for "off-hours" get-togethers, with story swapping encouraged, no matter where you hunt.

Not forgotten is the core of the hunting season business: the hunters drawn to the area. Blue Goose guides are chosen for their experiences, their personal treatment of guests, and knowledge of the area.

The Blue Goose Hunting Club leases soy bean, rice, wheat and plowed ground from Needville to Rosenberg to Victoria and from Sealy to the Gulf Coast. Hunting can be done just 15 minutes from Hwy. 6 and U.S. 59.

Hunts include parkas, huge white spreads and guides. Lodges are available for overnight stays. Bird processing is done on the premises of the club, and accommodations can be made for storing the birds until departure.

Finally, remember the Blue Goose for special occasions. The main dining room is available for groups at special rates for such celebrations as birthday and wed-

ding parties.

If you need a special place for a holiday party, don't forget the Blue Goose Restaurant. Just give John a call at 979-234-3597.

Education

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discount.

***Accompanied means:** By a person who is at least 17, who is licensed to hunt in Texas, who has passed hunter education or is exempt (born before Sept. 2, 1971), and you must be within normal voice control. Proof of certification or deferral is required to be on your person while hunting. **Note:** Certification is *not* required to purchase a hunting license.

Bowhunter Education: Certification is required on certain areas of Texas (Hagerman National Wildlife Refuge, Pottsboro and Camp Bullis, San Antonio).

Note: Bowhunter education does not substitute for Hunter Education certification.

For course information, please consult the TPWD Hunter Education section (www.tpwd.state.tx.us/publications/annual/general/hunterEducation) or call toll-free (800) 792-1112 (menu 6) or call (512) 389-4999.

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