

Hunter



For more than a decade we spent our winters in the Northern part of Namibia, just a stone's throw from the Etosha National Park. We camped and hunted on the farm "Hohenvelde", district Kamanjab, owned by Japie Avis, a very pleasant person who would become a lifelong friend. We hunted exclusively for meat to make biltong and dry "wors", both much sought after delicacies by South Africans. For that reason we avoided trophy animals and concentrated on younger bulls and mature females. We processed all the meat in camp and dried the biltong and wors in the shade of Mopani and thorn trees. We would transport hunted game back to camp where they were skinned and the carcasses hung up to cool off during the night. The next day would be spent processing the meat. When evening shadows fell, we would gather around the fire and, with glass in hand, share our stories and experiences of the day. We were still sharpening our knives one morning when Japie pulled into camp, wanting to know if we were interested in hunting Mountain Zebra. Of course we were and dropped everything just there.....

Mountain Zebra



Okavango Buffalo



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