



SOTERRA RECREATIONAL LEASES
8809 Lenox Pointe Drive, Suite B
Charlotte, NC 28273
Phone: (980) 288-5266

Soterra Nuisance Animal Hunting Permission Letter

Pursuant to *the Louisiana Department of Wildlife and Fisheries* regulations on hunting nuisance wildlife, the landowner, **SOTERRA LLC**, grants the following individual the rights to hunt nuisance animals on the property listed in all methods and at all times as listed legal within LDWF Nuisance animal regulations. This letter will be valid only for the month dated below and must be in the hunter's possession when hunting nuisance animals.

DATE OF APPLICATION: _____
PROPERTY/CLUB NAME: _____
LEASE ID: _____
PARISH : _____
EXPIRATION MONTH/YEAR: _____

Acknowledgement Statement and Signature:

I have read the rules pursuant to hunting nuisance animals conveyed by LDWF and I am aware of the disease risk associated with handling and cleaning feral hogs.

Hunter Name: _____ Hunter Signature: _____
Hunter Name: _____ Hunter Signature: _____
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Landowner Contact Info:

- SOTERRA RECREATIONAL LEASES
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SOTERRA REPRESENTATIVE NAME: _____
SOTERRA SIGNATURE: _____

THIS PAGE MUST BE CARRIED BY THE HUNTER WHEN HUNTING NUISANCE ANIMALS ON SOTERRA PROPERTY.

From: <http://www.wlf.louisiana.gov/hunting/outlaw-quadrupeds>

On 2/28/2018:

Outlaw Quadrupeds (Armadillos, Coyotes, Feral Hogs)

Holders of a **valid Louisiana hunting license** may take coyotes, feral hogs where legal and armadillos year round during legal daylight shooting hours (see Nighttime Take of Nuisance Animals & Outlaw Quadrupeds). The running of coyotes with dogs is prohibited in all turkey hunting areas during the open turkey season. Coyote hunting is restricted to chase only when using dogs during still hunting segments of the firearm and archery only season for deer. Foxes are protected quadrupeds and may be taken only with traps by licensed trappers during the trapping season. Remainder of the year "chase only" allowed by licensed hunters

Nighttime Take of Nuisance Animals & Outlaw Quadrupeds

On private property, the landowner, or his lessee or agent with written permission and the landowner's contact information in his possession, may take outlaw quadrupeds (coyotes, armadillos and feral hogs), nutria or beaver during the nighttime hours from one-half hour after official sunset on the last day of February to one-half hour after official sunset the last day of August of that same year. Beginning Aug. 15, 2011, the method of such taking shall be with any legal firearm and may be with or without the aid of artificial light, infrared or laser sighting devices, or night vision devices. Anyone taking part in these activities at night is required to notify the parish sheriff's office 24 hours in advance of any such hunt.

Sound Suppressors – Legal Use for Take of Outlaw Quadrupeds at Night

Beginning Aug. 15, 2011, outlaw quadrupeds may be taken at night using sound suppressors on the firearm(s) utilized. Anyone using such a weapon must have in possession a valid permit issued by the Bureau of Alcohol, Tobacco, Firearms and Explosives. The use of sound suppressed weapons is restricted to the take of outlaw quadrupeds, including armadillos, coyotes and feral hogs, from March through August on private property.

From : <http://www.eregulations.com/louisiana/hunting/quadrupeds-resident-birds/>

Dated: 2/28/2018

Nighttime take of Nutria, Beaver & outlaw quadrupeds

On private property, the landowner, or his lessee or agent with written permission and the landowner's contact information in his possession, may take outlaw quadrupeds (coyotes, armadillos and feral hogs), nutria or beaver during the nighttime hours from one-half hour after official sunset on the last day of February to one-half hour after official sunset the last day of August of that same year. Such take may be with or without the aid of artificial light, infrared or laser sighting devices, or night vision devices. In addition, pursuant to 56:116 (D) (3) any person who is authorized to possess a firearm suppressor may use a firearm fitted with a sound suppressor when taking outlaw quadrupeds, nutria or beaver. Any person attempting to take outlaw quadrupeds under the provisions of this paragraph, within 24 hours prior to the attempted take, shall notify the sheriff of the parish in which the property is located, and the LDWF Enforcement Division by calling 1-800-442-2511, of their intention to attempt to take outlaw quadrupeds under the provisions of this paragraph.

NOTE: Soterra reminds hunters it's their responsibility to be familiar with all regulations. Soterra makes no guarantee that the regulation listed above is the most current version of the LDWF regulation. Prior to any hunting/fishing activity, Soterra recommends sportsmen check official LDWF literature or their website for the most up-to-date regulations.

Brucellosis information from CDC:

About Wild Hogs

(Wild / Feral Pigs, Boars & Swine)

Wild hogs are the descendants of Eurasian wild boar and released or escaped domestic hogs. Today, more than 4 million wild hogs are found in at least 35 states.

Wild hogs destroy farmland and crops, compete with native wildlife for food, and can spread disease to other animals and people. Hunting wild hogs is a popular sport among hunters, as well as a population control method supported by wildlife agencies.



Wild Hogs & Disease

There are more than 24 diseases that people can get from wild hogs. Most of these diseases make people sick when they eat undercooked meat.

Brucellosis is different—

The germs that cause brucellosis are spread among hogs through birthing fluids and semen. Infected hogs carry the germs for life. People may get the germs through contact with an infected hog's blood, fluids, or tissues (such as muscles, testicles, liver or other organs).

You May Be At Risk For Brucellosis

- You can get sick if blood, fluid, or tissue of an infected hog comes in contact with your eyes, nose, mouth, or a skin cut.
- You and your family can get sick when field dressing an infected hog.
- You and your family can get sick when butchering or eating undercooked meat.
- You may start to feel sick a week to months after coming into contact with germs that cause brucellosis.

Brucellosis Symptoms

Fever	Low appetite
Chills	Fatigue
Sweating	Joint pain
Headache	Muscle pain

Do You Think You Have Brucellosis?

Diagnosis:

- If you have these symptoms and are at risk, see your doctor immediately. Blood tests can check for brucellosis.

Treatment:

- Antibiotics are drugs that can kill the germs that cause brucellosis, and should be taken for 6 weeks or longer.
- Take all of the antibiotics as prescribed by your doctor to prevent the illness from coming back.
- If the illness comes back or is not treated, you could have serious problems in your bones, joints, or heart. Rarely, brucellosis is fatal.

How to Protect Yourself Safe Field Dressing

- Avoid all contact with visibly ill animals or those found dead.
- Use clean, sharp knives for field dressing and butchering.
- Wear eye protection and rubber or latex gloves (disposable or reusable) when handling carcasses.
- Avoid direct contact (bare skin) with fluid or organs from the hog.
- Burn or bury disposable gloves and inedible parts of the carcass after butchering.
- Wash hands as soon as possible with soap and warm water for 20 seconds or more and dry hands with a clean cloth.
- Clean all tools and reusable gloves used in field dressing and butchering with a disinfectant—such as dilute bleach. *(Read the safety instructions on the label)*



Food Safety Tips

- **Wash** hands often with soap and warm water for 20 seconds or more.
- **Clean** surfaces often with hot, soapy water.
- **Separate** raw pork from cooked pork and other foods.
- **Cook** pork to an internal temperature of 160° F using a food thermometer.
- **Chill** raw and cooked pork promptly.

For more information on Food Safety, visit: www.foodsafety.gov