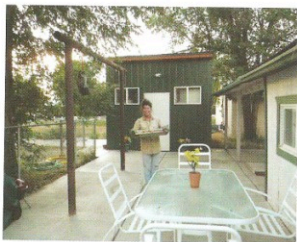


# House Hunting, Hunting House

**C**olorful Colorado is a sportsman's paradise and Montrose, Colorado, is the hub of it all! Hunting, fishing, boating, hiking, biking and snow sports, Montrose, at an elevation of 5,794 feet above sea waters, offers a multitude of adventures. Please Google Colorado Division of Wildlife or stop by their newly renovated office at 2300 S. Townsend Ave in Montrose, or call (970) 252-6000, to find out about the many areas to explore and discover here.

For hunting season, rather than staying in a hotel, enjoy the comforts and conveniences of the Ag House ([www.rockymtnrentalretreat.com](http://www.rockymtnrentalretreat.com)). This simple, sweet house is available for lodging and home cooked meals. Replete with a game processing out-building (pictured to the right), the Ag House is a perfect home away from home. Chef Kendra Wilcox-Dillon ([www.KendrasKitchen.com](http://www.KendrasKitchen.com)) is the home's owner who keeps the two bed/one bath meticulous and welcoming. It also has a space to park an RV, a 12-foot table that provides space for mapping and is minutes from downtown Montrose. Equipped with a Sealy Therapeutic® remote controlled bed, fully stocked kitchen, washer and dryer, office area with secured DSL and a living room replete with a treadmill, this quaint rental is the only one of its kind in Montrose.

If guests don't want to cook after being in the woods all day, Kendra will have a meal awaitin'. Perhaps hunters would like prepared food to bring along while they are trying to harvest an elk, deer, bear or turkey, chef Kendra can coordinate it to take along, and it will be delicious to boot. Guests



should definitely try chef Kendra's famous breakfast: quinoa burritos with a trio of salsas ready for the microwave or in packed "lunches" that will provide hunters with energy all day long. Even if hunters aren't staying at the "Ag," Kendra can prep "outing" food for the road that is as tantalizing as going to a quality restaurant. Kendra is redefining the meaning of "dining out."

Dubbed the "Ag House" so it can act as guests' base camp while hunting and be utilized to process the meats, it's centrally located to units 61, 62, 64 and 65 and is well-kept. Kendra's husband, Doug, can assist in navigating muddy roads, transportation, processing of game and more. Further, Kendra's expertise in the food industry can help guests flavor their harvests immediately with her signature Southwest seasoning. Kendra's rub is versatile, low in sodium, has no MSG

and comes in bulk for the hunters to season their game, then freeze and wrap in commercial butcher wrap if they rent her hunting house. Being of further assistance to hunters, Kendra and Doug will ship trophy food back to hunters' homes or do just about anything else related to hunting.

Chef Kendra Wilcox established Kendra's Kitchen Natural Foods, Inc in 1987 and caters to weddings, family reunions, corporate retreats and concessions as well as provides personal chef services, cooking classes and helps out at fundraisers. Her cooking classes/dinner parties have raised money to various fundraising opportunities throughout the West. She's a believer in giving back to the community and has been a resident of the high country for over 25 years. Further, Kendra has been delegated a guest chef for demos at farmer's markets, is a guest speaker with Colorado Cancer League and David Arvello of the FDA.

As Doug and Kendra travel for work, he with the oil and gas industry and she with personal chef services and [www.opticwrap.com](http://www.opticwrap.com), the house may be rented as a room rental or with full use of the house. The Ag House is pet friendly and family friendly. Please visit their website [www.KendrasKitchen.com](http://www.KendrasKitchen.com) for the Cowboy Coffee Chile. She created this when she worked and lived in a canvas tent for three months in Telluride, Colorado, on the Aldasoro's Ranch 25 years ago. Real simple and real good! ■

— Kendra Wilcox & Kathleen M. Bush

