

November 18, 2024

Happy Thanksgiving

Deer «Salutation»,

That first Thanksgiving was missing most of the foods we think of as traditional today. There was probably no turkey, stuffing, or cranberry sauce on their table; instead, venison and oysters were likely the centerpiece.

A few years ago, a gentleman farmer had the bright idea of honoring that first Thanksgiving. He would capture a deer and feed it grain for a few weeks before the family feast.

The first step in this adventure was getting a deer. Since they routinely hang out by my cow feeder, I simply waited in the shadows with a rope and a taste for grain-fed venison. A likely candidate appeared, and to my surprise, my rope sailed through the air and landed gently around its neck—nothing to this.

But wait...just as I tied the other end of the rope around my waist, this small woodland creature exploded into a possessed devil monster, jumping, bucking, sprinting, yanking me off my feet and onto my face. How could this thing that weighs roughly the same as I do be dragging me, bouncing off trees and boulders at 30 mph? Mercifully, deer do not have much stamina, so after a few minutes while it was catching its breath, I managed to stand and clear my bloody vision. I desperately wanted to disconnect from this beast, but I knew I needed to get the rope from around its neck.

Did you know deer bite? As I reached to lift the rope from around its neck, it clamped down on my hand and shook exactly like one of the police dogs in the training videos. I had to get away from this thing...somehow, I had the presence of mind to lift the rope off her head with my free hand while my other was being mutilated.

I was screaming and crying like a small child, and this startled it long enough for me to break the clinch. I was free and started to slowly back away, bleeding and sniffing, but that's when I learned my final deer lesson of the day. Did you know deer can rear up on their hind legs and walk forward while stabbing you in the face and torso with their incredibly sharp hooves? I turned and ran; just as I was approaching the sweet safety of my truck, I was hit with a flying four-leg front kick, bouncing my face off the passenger door of the truck. Then it relentlessly jumped and stabbed at my back; I managed to crawl under my truck.

After a few minutes of pacing and snorting, it wandered off victoriously. In that moment, bleeding, battered, struggling for breath, I was most thankful for grocery stores.

Deer – 1, Farmer – 0.

As entertaining (and humbling) as this adventure was, it serves as a good reminder about the nature of risk. Just because a bold or high-risk path is possible doesn't mean it's the best way forward. In investing, as in life, there's often wisdom in choosing a lower-risk path if it still accomplishes everything we want to achieve. If a moderate approach, with steadier returns, can fulfill our goals, why chase something wild and volatile? We might want to experience the thrill of something different—like venison on Thanksgiving—but that doesn't mean we need to rope a live one. Trying to hold onto a speculative investment can feel a lot like wrestling a wild animal—with similar results.

This Thanksgiving, I am deeply thankful for you, my clients and friends, for the trust you place in me, and for the opportunity to be a part of your journey. I am grateful not just for the food on our tables but for the people who enrich

our lives, the stories that make us laugh, and the community that supports us in all seasons. May your holiday be filled with warmth, laughter, and gratitude for all the little things that bring comfort to our days.

My Very Best,



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Slow Cooker Venison Roast

Ingredients

- 3 pounds boneless venison roast
- 1 large onion, sliced
- 1 tablespoon soy sauce
- 1 tablespoon Worcestershire sauce
- 1 tablespoon garlic salt
- ¼ teaspoon ground black pepper
- 1 (1 ounce) package dry onion soup mix
- 1 (10.75 ounce) can condensed cream of mushroom soup

Directions

Gather all ingredients.

1. Clean venison roast and place in a slow cooker. Cover with onion slices, then sprinkle with soy sauce, Worcestershire sauce, garlic salt, and pepper.
2. Stir onion soup mix and condensed soup together in a small bowl. Pour mixture over venison.
3. Cover and cook on Low setting for 6 hours.