

Menu Tips On Using Venison

Properly prepared and cooked, venison can be an enjoyable addition to any family meal plan, according to James W. Caslick, wildlife specialist at the N. Y. State College of Agriculture and Life Sciences, Cornell University.

"To assure top quality, venison should be used within six to nine months," said Caslick. "special state permit is required to keep venison after August 1 of the season following the kill."

Thawed in the wrapper to preserve moisture, cooked in moist heat or mixed with other meats, venison can become a tasty treat that everyone can enjoy.

"Because fat is often trimmed from venison to avoid too strong flavors, it is helpful to add small amounts of bacon grease or beef fat when frying tender steaks." But moist heat is preferred when cooking all but the most tender cuts. Since venison is often tough, stewing and pot roasting almost always produce the most favorable results.

Cautioning against overcooking, Caslick added, "Deer meat has shortened fibers that toughen quickly if overcooked or cooked at too high a temperature. But these short fibers also eliminate the necessity to pound steak before cooking."

Although it is preferable to wrap and freeze venison in large pieces so that it retains its natural moisture, many families prefer to grind much of their deer meat. Ground venison can be thawed and mixed with other meats for meatballs, meat loaf, deerburgers or deer sausage.

Here are some suggestions for using ground venison in combination with other meats:

Deerburgers

- 2 lbs. ground venison
- 1/4 lb. ground beef fat
- 1 chopped onion
- 4 slices fresh bread broken into small pieces

Seasoning (to taste)

Mix the venison, fat, onion and bread. Add seasoning. Make into patties and fry or broil as for hamburgers.

Deer Sausage

- 3 lbs. venison
- 5 lbs. pork
- 3 tbsps. salt
- 1 tbsps. pepper
- Pinch of sage

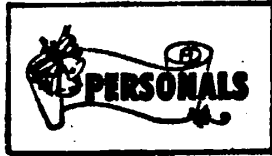
Grind meats and seasonings together. If you plan to freeze it omit seasonings. Use within three months.

Other recipes including venison meat balls, roast venison, venison pot roast, venison swiss steak and broiled venison strips are available by writing to "Venison," Department of Natural Resources Fernow Hall, Cornell University, Ithaca, N. Y. 14850.

Appreciation

The Andover Rod & Gun Club wishes to thank the Andover Lions Club for their contribution of turkeys and other items which helped make their Turkey Party a success.

Andover Rod & Gun Club
Doris Ann Jackson, Sec.



—Mr. and Mrs. Carmine Ceglia and family were week-end guests of Mrs. Ceglia's brother, Mr. and Mrs. Andrew Keaveny and family and also their sister, Anne. The Keavenys have a cabin in Trout Creek, New York.

—Mr. and Mrs. Wayne Fossett and son, Jeffrey of Forrestville, Md., were guests of their parents and grandparents, Mr. and Mrs. Frederick Middaugh from Saturday morning to Monday.

—Mr. and Mrs. Charles Lynch and Mr. and Mrs. Ralph Allen were in Rochester Tuesday evening and attended the Ice Follies held at the Rochester War Mem-

orial.

—Mr. and Mrs. Wayne Fossett and son, Jeffrey and Mrs. Frederick Middaugh called on their parents and grandparents, Mr. and Mrs. Raymond Quinn of Cuba, Sunday evening.

—Mr. and Mrs. Elmer C. Bird and family have moved from Lakeville, N. Y., to the McAndrew Road in Andover, N. Y.

Appreciation

I would like to thank all the wonderful people in Andover who were so nice to me and my family during my recent stay in Robert Packer Hospital in Sayre, Pa. A special thanks goes to Doctor Tagaglia for everything he has done to help me. Once again a sincere "Thank You" to everyone.

Karl E. Graves

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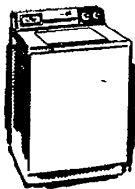
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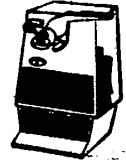
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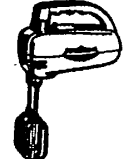
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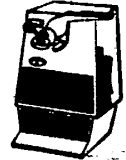
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