

YOUR DEAD MEAT

A WILD GAME COOKBOOK

With Favorite Stories and Remembrances

Unabridged Version

Compiled and Edited by

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With

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2006

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TABLE OF CONTENTS

ACKNOWLEDGMENTS.....	7
• The Kohlhepps	
• The Magees, Parrotts, and Menzies	
• Old Friends	
• Penn Staters	
• United States Presidents	
TABLE OF CONTRIBUTORS.....	11
CHAPTER 1 -- INTRODUCTION	13
• Purpose	
• Hunter Responsibility	
• A Legend in His Own Mind	
• A Quick Story	
• Citing Convention	
• Text Organization	
• Doug and Jackie Kohlhepp Endowed Scholarship	
• What's in a Name	
• A Grandpa Russ Story	
CHAPTER II - WATERFOWL	19
▪ CELEBRITY CHEFS	
• U.S. PRESIDENT JIMMY CARTER.....	21
• PENN STATE PRESIDENT JOAB THOMAS.....	23
▪ DUCK.....	24
▪ DUCK STORY Mental Toughness.....	29
▪ GOOSE.....	30
▪ GOOSE STORY The Goose That Wouldn't Die.....	39
CHAPTER III – UPLAND BIRDS	43
▪ PHEASANT.....	45
▪ PHEASANT STORY Dear Mr. Henriques.....	57
▪ GROUSE.....	59
▪ GROUSE STORY I've Never Shot a Grouse.....	61
▪ CHUKAR.....	62
▪ TURKEY.....	64
▪ QUAIL.....	66

CHAPTER IV – SMALL GAME	69
• RABBIT.....	71
• RABBIT STORY One Well-Aimed Shot.....	79
• ANOTHER RABBIT STORY Dad’s Hunting Coat.....	81
• SQUIRREL.....	83
• MUSKRAT.....	84
• PORCUPINE.....	85
• RACCOON.....	86
• GROUND HOG.....	87
CHAPTER V – BIG GAME	89
▪ VENISON.....	91
▪ DEER STORY Shimmering Liver.....	115
▪ ANOTHER DEER STORY I Was Shot.....	117
▪ ANOTHER DEER STORY Buck Fever.....	119
▪ MOOSE.....	121
▪ MOOSE STORY Famous Moose Routine.....	122
▪ BEAR.....	123
CHAPTER VI – FISH	125
▪ CELEBRITY CHEFS	
• PENN STATE COACH JOE AND SUE PATERNO	
▪ FISH STORY The Legend of Snaggerpus.....	126
▪ ANOTHER FISH STORY Fairman’s Pond.....	128
▪ ANOTHER FISH STORY Damn Fishing.....	130
CHAPTER VII – REPTILES AND AMPHIBIANS	131
▪ TURTLE.....	132
▪ FROG LEGS.....	133
CHAPTER VIII – SIDE DISHES	135
▪ CELEBRITY CHEFS.....	135
• PRESIDENT RONALD REAGAN.....	136
• PRESIDENT GEORGE H. W. AND FIRST LADY BARBARA BUSH.....	138
▪ SIDE DISHES.....	140
▪ SIDE STORY Gene Royer, A Remembrance.....	143
▪ Another Side Story.....	144

CHAPTER IX – DESSERTS	145
▪ CELEBRITY CHEFS.....	146
• PRESIDENT GEORGE H. W. AND FIRST LADY BARBARA BUSH	
▪ ANYTIME DESSERTS.....	148
▪ DESSERT STORY The Gingerbread House Tradition.....	156
CHAPTER X -- QUICK REFERENCES	157
▪ CONVERSION TABLE	158
▪ APPROXIMATE EQUIVALENTS	158
▪ STARCH CHART.....	159
▪ FRUITS & VEGTABLE MEASUREMENTS.....	159
▪ SUBSTITUTION EQUIVALENT TABLE.....	159
▪ MEAT COMPOSITION.....	160
▪ EMERGENCY SUBSTITUTIONS.....	161
▪ SPICE AND HERB GUIDE.....	162
ANNOTATED BIBLIOGRAPHY	165
APPENDIX STORY Good Dogs, Good Ducks, Good Friends.....	169
ABOUT THE EDITOR	183

ACKNOWLEDGEMENTS

The compilation and production of this cookbook project has been an exercise in collaboration. I gratefully acknowledge my indebtedness to the many contributors, collaborators, and supporters who have enthusiastically and patiently made this cookbook possible

The Kohlhepps

Behind every wild game cookbook written by a man, there is a woman biting her tongue. My wife is a saint! Not only has Donna allowed me to hunt for almost every game bird and animal in Pennsylvania, she has allowed me to use her kitchen to learn how to cook while testing the latest recipes I've found. Countless times she has explained the technicalities of cooking (e.g. browning versus blanching) as well as the plethora of kitchen appliances (e.g. conventional, convection, and microwave ovens.) Donna has also decoded and unraveled how recipes work and expounded on her theory that recipes are a "starting point" for cooking and not the literal "how to" instructions that my linear-sequential mind wants to make them. Donna has had a great attitude about testing the various recipes and trying anything new that I might kill and try to cook. This cookbook would not have happened without her help, support, and encouragement.

My daughters Kaydee, Joanne, and Kimberly have been a major part of this project. Kaydee has provided technical computer assistance and a story about family traditions. Joanne has organized the cookbook and added the chapters on desserts and quick references. Kimberly has been my dog trainer and handler as well as my hunting partner for many years. Her AKC hunt test experiences are reported in the "Dear Mr. Henriques" story.

My father and mother, Doug and Jackie Kohlhepp, were recipe contributors, and my father's stories are touching even more so since his death in 1999. My brothers, Ben and Andy, have been willing and good humored co-conspirators in our hunting and fishing adventures since our early boyhoods on the east side of DuBois, Pennsylvania. Over the last four decades, Ben has become the official camp chef while Andy has become the campfire raconteur par excellence.

Hunting and cooking are family affairs that support traditions and shared experiences. My family has made both hunting and cooking part of my celebration of life!

The Magees, Parrotts, and Menzies

The cookbook project began in 1994 when Jayne Magee was my secretary and her husband Gary was my chiropractor. Jayne was critical in getting the original working draft assembled and distributed in 1996. Since then, Jayne has earned her Ph.D. in Rhetoric and Linguistics has become a tenured college professor and Chairman of the English Department at Lakeland Community College in Kirkland, Ohio. Meanwhile her husband, Gary, has retired and become my full-time hunting partner and dog trainer. Gary and Jayne have contributed numerous recipes, and Gary has written several stories. Jayne's continuous prodding and discovery of LuLu.com have been critical in getting the original working draft re-written and into publication.

Jayne solicited numerous recipes from her mother and father, Larry and Ruth Parrott. Larry was a gourmet cook, and his recipes are even more treasured since his death in 1998.

Gary solicited recipes from family friends, "Uncle Bob" and Jean Menzie. Uncle Bob still hunts with us as he enters his ninth decade, and he still zealously harvests tongues, hearts, and livers from our fresh kills. Uncle Bob insists that no part of any game is wasted.

Old Friends

I met Jim Paulsen in Minneapolis in 1984, and he introduced me to Art Fields in Nashville in the same year. Over the last 22 years, we have golfed, skied and hunted ducks, deer, pheasants, turkey and quail together all over the county. Between outings, we have shared our passion for real estate development. Often arranging our schedules was Katie Gugler, my indefatigable assistant for eight years in Washington, DC, Arlington, VA, and Baltimore, MD.

A fellow ex-wrestler, Bill Shuffstal and I became fast friends, political activists and kindred spirits as Bill has served Clearfield County and Penn State as an Extension Agent. When I met Petey Bailey he was a deputy sheriff in Easton, Maryland and the caretaker of Ship's Point, USF&G Corporation's executive retreat on the eastern shore of the Chesapeake Bay. Petey gave me my first workable goose recipes as he became our host, guide, and wildfowl advisor on our weekend getaways and goose hunts.

Regis Fritz operated a hunting club and dog training facility in St. Marys, Pennsylvania. Regis loved birds and dogs. His gentle and knowing ways made dog training a mystical experience. We miss him since his death in 1996.

Penn Staters

Penn State football coach Joe Paterno, and Penn State President Joab Thomas have generously contributed recipes for the cookbook in the Penn State tradition. Joab was an early supporter of the cookbook project to raise money for Penn State scholarships. I first met Assistant Coach Joe in 1965, and my respect and admiration for him has increased every year.

United States Presidents

Finally, I would like to acknowledge and thank United States Presidents Jimmy Carter, Ronald Reagan, and George H. W. Bush for their contribution of recipes for the cookbook. Presidents Carter and Bush have long histories of quail hunting in Georgia and Texas respectively while President Reagan has always enjoyed the outdoors from the top of a horse.

TABLE OF CONTRIBUTORS

Name	Recipe	Pg.	Story	Pg.
Bailey, Petey	Goose Stuffed with Oyster Dressing	32		
	Goose Breasts Over Fireplace	34		
	Cumberland Sauce	34		
	Goose Stew	36		
	Canada Goose Chalupas	36		
Bush, George H. W. and Barbara	Baked Beans	138		
	Cole Slaw	139		
	Red, White , and Blue Cobbler	146		
Carter, Jimmy	Roasted Wild duck in Oven Bag	21		
Fields, Art	Chesapeake Barbequed Duck	25		
	Sweet and Sour Pheasant	50		
	Turkey Breast in Mushroom Sauce	64		
	Nana Venison Meatballs	96		
	Hot Bean and Venison Dip	100		
Fritz, Regis	Baked Pheasant	46		
Gugler, Katie and Walt	Moose Head Stew	121		
Kohlhepp, Ben	Ben's Marinade for Ducks	26		
	Ben's Marinade for Pheasants	50		
Kohlhepp, Doug and Jackie	Braised Rabbit	73	A Quick Story	14
	Venison Stew	94	One Well Aimed Shot	79
	Venison Meatballs and Spaghetti	95	Shimmering Liver	115
Kohlhepp, Joanne			Famous Moose Routine	122
	Venison Sausage and Apricot Dressing	141		
	Snickers Bars			
	Brownies with a Surprise	148		
	Chocolate Chip Cookies	149		
	Cream Puffs	150		
	Dump Cake	151		
	Easy Chocolate Chip Brownies	151		
	Fool Proof Fudge	152		
	Goofy Cake	152		
	Graham Brownies	153		
	Grandpa Doug's Favorite Apple Pie	153		
	Pistachio Marble Cake	154		
	Raisin Cappuccino Bars	155		
		155		
Kohlhepp, Kaydee	King Ranch Pheasant	45	A Gingerbread House Tradition	156
Kohlhepp, Kim			Dear Mr. Henriques	57
Magee, Gary and Jayne	Broiled Teal	28	Mental Toughness	29
	Grilled Goose Breasts	35	Fairman's Pond	128
	Smoked Goose Pate	37	Damn Fishing	130
	Brunswick Stew	83	Raymond First Snow	144
	Venison Pot Roast	93		

Menzie, Bob and Jean	Pheasant Casserole	45		
	Pheasant in Herb Gravy	46		
	Creamy Grouse Breasts	59		
	Chukar Salad Sandwiches	62		
	Oven-Barbequed Rabbit	71		
	Stewed Squirrels	83		
	Muskrat Chili	84		
	Chicken-Fried Muskrat	84		
	Sweet and Sour Porcupine	85		
	California Chili	92		
	Venison Pepper Steak	92		
	Working Woman's Italian Venison Steak	93		
	Pickled Deer Tongue	109		
Pickled Heart or Tongue	109			
Moose Tongue Stew	121			
Parrott, Larry and Ruth	Fettuccine Alla Romano	37		
	Crock pot Jack Rabbit Stew	76		
	Crock pot Venison Stew	102		
Paterno, Joe and Sue	Fish Fillets in Wine Sauce	125		
Paulsen, Jim and Kathy	Wild Rice Casserole	140		
Reagan, Ronald	Old Fashioned Macaroni & Cheese	136		
Bill Shuffstall, Bill	Smoked Venison Sausage	98	Buck Fever	119
	Venison Jerky I	99		
Thomas, Joab Langston	Sautéed Duck Breast	23		

Chapter I.

Introduction

Purpose

The original purpose of this cookbook was to provide hunters and their families with easy to follow directions for preparing and cooking wild game. In the process of assembling these recipes, we have accumulated an eclectic collection of recipes from various sources. We have also collected and are passing along the myths, folklore, and practical advice for converting wild game from the fields and mountains to delicious and nutritious table fare. This book is written and compiled by hunters and for hunters. All the recipes have been tried or attempted or at least read by bona fide hunters whose success in the kitchen is questionable but well intentioned. An important theme of this book is that the preparation of nutritious wild game for table begins at the moment of the kill and continues until it is presented to our dinner guests.

The reader should note that most hunters never allow the facts to get in the way of a good story. It is with this warning that this cookbook is proffered. While the recipes are factual, the reader must view every recipe with an "eater beware" attitude (caveat carnivore).

This book began as a small project in 1994 to collect game recipes from and to pass on game recipes to my hunting buddies. At that time, many of my favorite cookbooks were no longer in print such as Lyman's, The Wild Gourmet and Remington's, Wild Game Cookbook. Also, my cookbooks were beginning to look like my great-aunt Dorothy's scrapbooks with recipes cut from magazines and newspapers and pasted into the cookbooks. Indeed, my cookbooks were virtually loaded with yellowing bits of newspapers and magazine pages of special recipes, crinkled with the application of too much glue.

My interest in "Celebrity Chef's" began with a spirited conversation with Joab Thomas, the 15th President of Penn State University, about duck and goose recipes. Joab's contribution of a recipe from his family cookbook and his enthusiasm for my cookbook project started my solicitation of wild game recipes from national leaders. I asked each leader for a favorite wild game recipe. President Jimmy Carter responded immediately with a duck recipe which was handwritten on a three by five recipe card. Next, President Reagan sent a favorite recipe for macaroni and cheese followed by a recipe from Penn State football coach Joe Paterno and his wife Sue for fish filets. The response was gratifying, but the "wild game recipes" were scarce. Finally, President George H.W. Bush and his First Lady Barbara sent me their favorite family recipes for baked beans; cole slaw; and red, white, and blue cobbler. At that time, the "wild game" cookbook was expanded to include fish, side dishes, and desserts! The cookbook improved as our leaders have taught us the value of diversity.

Hunter Responsibility

Cooking wild game should be as easy as cooking any other meats, but the preparation of wild game requires that the hunter accepts the responsibility for skinning, cleaning, and preparing the meat to be cooked. It is hard to have much sympathy for the hunter who complains that his

spouse won't cook the wild game when he presents her with field-dressed game which is overripe, dirty, and shot-up.

Here's our value proposition: "If we are to hunt, we are to kill; and if we are to kill, we must be responsible for the preparation of the meat for the table."

A Legend in His Own Mind

I have enjoyed cooking wild game and serving it to my friends and relatives not only because I enjoy the taste, but because I enjoy the opportunity to re-live the excitement of the hunt and to recount glorious days afield. It is along those lines that I have included several stories, anecdotes and remembrances about memorable experiences and a few favorite family stories, such as:

A QUICK STORY

Here's a quick story. A man went to a rabbi and asked, "Rabbi, you're a wise man, how is it that you're wise?" And the rabbi replied, "Study and hard work." Then the man asked, "What made you study and work hard?" And the rabbi replied, "A lot of experience." Then the man asked, "And how'd you get a lot of experience?" And the rabbi answered, "I had good judgment." And the man then asked, "What gave you good judgment?" And the rabbi said, "A lot of bad experiences."

Doug Kohlhepp
1996

Citing Convention

Jayne Magee has worked closely with me in compiling and editing this cookbook, and we have wrestled with the dilemma of properly citing the sources of our recipes while avoiding the sin of plagiarism and properly complying with copyright and intellectual property laws and regulations. We decided to follow the convention that we would give credit for the recipe to the person who provided it to us, and if possible, to cite the contributor's original source. We have made a "best efforts" attempt in this citing convention and hopefully the contributors and their sources will excuse any errors or botched citings. Our intention is to give credit and flatter the original source by the recipe's inclusion here.

Traditionally, recipes have been passed on from cook to cook and from generation to generation. In this way, no one has a copyright or a patent on a good recipe for good recipes, like love, must be shared so that more people can enjoy them. We are also suggesting that recipes should be considered as a "starting point" for the cook and not the final word on proper cooking. After each recipe we have cited our source, and at the end of the book, we have included an annotated bibliography of various cookbooks with full bibliographic citations.

Also, an index of individual contributors has been included for many recipes have come not from cookbooks, but from our friends, fellow hunters, and trusted acquaintances. Again, we have included their names with the recipe to give them credit but certainly not to blame them for any cooking travesties which are committed in their name.

When no contributor is cited, the recipe has been contributed by Donna and me.

Text Organization

This book has been organized along the types of game to be prepared. Each Chapter includes a category of the game and within the chapter the game is further divided into the various species of game. Since the original working draft was distributed in 1996, several new chapters have been added. Joe and Sue Paterno's fish recipe required a special chapter on Fish. While President Reagan's macaroni and cheese recipe and President and Barbara Bush's baked beans and Cole slaw recipes expanded the cookbook to include a chapter on Side Dishes. George and Barbara Bush's special dessert recipe for "red, white, and blue cobbler" further expanded the cookbook to include a chapter on Desserts. My daughter and editorial assistant, Joanne, further expanded the dessert chapter to include her "anytime desserts" which she originally wrote as a tenth-grade English project.

Joanne, a Penn State '03 HRIM graduate, felt the inclusion of a chapter on Quick References was imperative since, she argued, most hunters and cooks don't have ready access to her encyclopedic mind to get measurement conversions and equivalents, and of course "emergency substitutions". So instead of including her cell phone number, we have included Quick References as the last chapter.

Stories and remembrances are scattered through out the recipes. But one story, Good Dogs, Good Ducks, Good Friends, was too long for easy inclusion so it appears at the end as an "Appendix Story".

Doug and Jackie Kohlhepp Endowed Scholarship Fund

All proceeds generated from this cookbook project will be contributed to the Doug and Jackie Kohlhepp Endowed Scholarship Fund at Penn State University. These scholarships are given annually to students from Clearfield, Jefferson, and Elk Counties who attend Penn State. These scholarships are based on financial need, extra-curricular activities, and citizenship.

What's in a Name?

The title of the cook book, *YOUR DEAD MEAT*, is a play on words from a saying "you're dead meat!" which is often used at our house referring to someone who has just committed a sin or travesty which will get them into a lot of trouble. Usually this saying is issued as a warning, prediction, or a threat.

Unfortunately many times at the end of a successful hunt, hunters view their bounty with trepidation. That is, they must now do something with the wild game that they have harvested, i.e. their dead meat. So that hunters will have a better attitude towards their game, their success, and their further enjoyment of their harvest, this book is dedicated to all those who must deal with the problems (and opportunities) of "YOUR DEAD MEAT".

A Grandpa Russ Story



(Grandpa Russ is standing with a pipe in his mouth)

In the late 1960's, my brothers and I would spend the summers in DuBois working at the family business and staying with our grandfather Russ Kohlhepp. (Our parents were living in Johnstown during this time). Ben and I were in college, and Andy was still in high school. This was our first exposure to Grandpa Russ's cooking, and consequently our first attempt to cook for ourselves! We all contributed 50-50 to the weekly food budget: the brothers would each put in \$10 and Grandpa would put in \$30!

Each person would take a turn cooking, and each person had varying degrees of success. This prompted Grandpa to tell the following story:

"We were at the Star Bar hunting camp for two weeks of deer hunting. Nobody wanted to be the cook. Finally, Walter Kettle said, 'OK, I'll be the cook, but here's the deal. The first person who complains immediately becomes the new cook.' Everyone agreed.

"On the first night, Walter cooked. No one complained. On the second night, Walter cooked and no one complained. On the third night, Walter decided that he really didn't want to be the cook any longer so he added several cups of salt to the mashed potatoes. He served the dinner as usual and stepped back to wait for his hunting partners' responses.

"He-man Hanner, always a big eater, dug right in and put a heaping scoop of potatoes on his plate. Walter's eyes gleamed as He-man took a giant bite of mashed potatoes and promptly spit them out on his plate. 'God! These potatoes are salty!' he proclaimed. But just then He-man remembered the deal with Walter, and just as loudly announced with a broad smile, 'But just the way I like them!'"

Dan Kohlhepp
2004

Chapter II.

Waterfowl

Editorial Comment: I finally have learned that recipes for domestic ducks and geese just don't work on wild ducks and geese. Wild ducks and geese are much leaner relative to their domestic cousins. Consequently, wild ducks and geese should be cooked hot and fast and served like rare roast beef.

CELEBRITY CHEFS

ROASTED WILD DUCK IN OVEN BAG JIMMY CARTER.....	21
SAUTÉED DUCK BREASTJOAB THOMAS.....	23

DUCK

BREAST OF WILD DUCK.....	24
WILD DUCK WITH ORANGE SAUCE.....	24
DUCK SOUP (AND GOOSE SOUP TOO!).....	25
CHESAPEAKE BARBECUED DUCK.....	25
BEN'S MARINADE FOR DUCKS.....	26
DUCK BREAST RUMAKI.....	26
ROASTED DUCK.....	27
BROILED TEAL.....	28

DUCK STORY

MENTAL TOUGHNESS.....	29
-----------------------	----

GOOSE

WILD GOOSE WITH SOUR CREAM AND MUSHROOMS.....	30
FRUITED STUFFED WILD GOOSE.....	30
“POACHED” WILD GOOSE.....	31
GOOSE STUFFED WITH OYSTER DRESSING.....	32
GOOSE GRECCO.....	33
BROILED BREAST OF GOOSE.....	33
GOOSE BREAST OVER FIREPLACE.....	34
CUMBERLAND SAUCE.....	34
GRILLED GOOSE BREAST.....	35
GOOSE STEW WITH CRACKLIN' BREAD.....	35
GOOSE STEW.....	35
CANADA GOOSE CHALUPAS.....	36
FETTUCCHINE ALLA ROMANO.....	37
SMOKED GOOSE PATE.....	37

GOOSE STORY ... The Goose That Wouldn't Die39

CELEBRITY CHEFS

ROASTED WILD DUCK IN OVEN BAG

Oven: 375 degrees

Yield: 2 to 3 servings.

1 oven bag	1/4 cup honey
1 medium to large duck	1/4 cup orange juice
salt	1 teaspoon orange juice
1 apple, quartered and cored	1/4 teaspoon ginger
1 Tablespoon butter	1/4 teaspoon basil leaves

Preheat oven to 375 degrees. Wash duck well and dry with paper towel. Salt body cavity and outside of duck and stuff cavity with pieces of apple. In a saucepan, heat the next 6 ingredients until the butter melts. Place duck in oven bag. Pour 1/2 of the liquid mixture into duck cavity and the rest over the bird. Tie the bag and make 6 (1/2 inch) slits in the top of the bag. Cook for 1 hour and 45 minutes or until tender. Pour sauce into a bowl and skim off excess fat. Remove and discard apple. Serve sauce with duck.

Contributed by: ***President Jimmy Carter, Thirty-ninth President of the United States of America***



WITH BEST WISHES,

Jimmy Carter

JIMMY CARTER
THE CARTER CENTER
ONE COPENHILL
ATLANTA, GEORGIA 30307
U. S. A.
(404) 331-3900

SAUTÉED DUCK BREAST

2 duck breasts, skinned and cut up into finger-sized pieces

$\frac{3}{4}$ cup flour

$\frac{1}{2}$ tsp. salt

$\frac{1}{4}$ tsp. pepper

$\frac{1}{2}$ cup drawn butter

Shake breast strips in paper sack with flour, salt, and pepper. Heat butter in skillet and skim off foam. Sauté duck in butter until brown—approximately 10 to 15 minutes. Serve immediately.

Contributed by: *Joab Langston Thomas, Fifteenth President of The Pennsylvania State University* from Family Secrets.

DUCK RECIPES

BREAST OF WILD DUCK

Note: If you have an abundance of ducks, serve just the breasts and save the remainder for duck soups.

2 wild ducks, breast only	1 cup chicken broth
4 Tbs. butter	1 1/2 tsp. cornstarch
4 thin slices salt pork	2 Tbs. sherry

Melt butter in electric skillet, cut duck breasts in half and brown at 375 degrees. Remove duck meat to a baking dish and set skillet aside to use in the preparation of sauce. Place a slice of salt pork on each breast. Pour the chicken broth around the duck. Bake in 400 degree oven 20 minutes. When duck is done, remove from oven and place on heated serving platter. To the butter in skillet, add the juices from the oven dish in which duck was baked. Stir in cornstarch mixed with 1 1/2 tsp. water. Bring this to a boil, add sherry, and pour sauce over duck. Garnish with parsley sprigs.

From: **9. Hayden**

WILD DUCK WITH ORANGE SAUCE

2 wild ducks	grated rind of 1 orange
2 apples	juice of 3 oranges
salt and butter	3 cloves
2 Tbs. sugar	1 can Mandarin oranges
4 Tbs. vinegar	1/4 cup brandy
1/2 cup Marsala wine	1 beef bouillon cube

Rub duck generously with butter and salt. Place apple halves in cavity. Bake in 375 degree oven until very tender. Baste frequently with butter. Prepare sauce while duck is baking. Melt sugar over low heat in small pan. Stir constantly until it melts to a golden color. Add vinegar and stir until it caramelizes. Add wine, 1 bouillon cube, and 1/4 cup boiling water. When duck is very tender, remove from pan and quarter, placing on warm serving platter. Add sugar mixture to pan drippings and stir. Add orange juice, rind, and cloves. Simmer 20 minutes. Arrange mandarin oranges around duck and pour sauce over it. Pour hot brandy over duck and light with match. Serve immediately after flaming. Fresh mint (or parsley) may be used for an attractive garnish.

From: **9. Hayden**

DUCK SOUP (AND GOOSE SOUP, TOO!)

4 duck carcasses (or goose) with breast meat removed	2 small cloves minced garlic
3/4 cup diced fresh tomato	1/2 cup chopped cabbage
3 stalks celery	3 springs parsley
3 medium onions, chopped	2 1/2 quarts water
2 carrots, chopped	2 tsp. salt
1/4 tsp. tarragon	1 tsp. freshly ground black pepper
1 tsp. grated lemon peel	1 16 oz. can chicken broth

In a large cooking pot, place quartered duck carcasses and all other ingredients. Bring to a boil, reduce heat, cover pot, and simmer gently for 1 hour. Remove duck carcasses; pick off all meat, setting it aside. Return carcasses to pot, cover, and simmer for 1 1/2 hours. Remove carcasses, strain through cheesecloth into smaller pan, and skim off excess fat. Cut duck meats into bite-size pieces and add to soup stock. Bring to a boil to heat meat thoroughly. One cup cooked thin-sliced noodles is a tasty addition to this soup.

From: **9. Hayden**

CHESAPEAKE BARBECUED DUCK

Split whole ducks in halves and flatten with the side of a meat cleaver. Place on rack in flat baking pan and bake at 375 degrees for one hour. Baste every ten minutes with barbecue sauce. Turn and cook other sides for one hour. Continue basting.

Sauce: Mix the following ingredients:

1/2 lb. Butter	ground pepper to taste
1/2 cup catsup	1 tsp. salt
1 Tbs. Sugar	1 clove pressed garlic
1 1/2 tsp. Lemon juice	1 small onion, chopped
1 Tbs. Worcestershire sauce	1/2 tsp. Tabasco sauce

Simmer covered for five minutes. Makes enough sauce for four halves.

Contributed by: *Art Fields. Charlotte, North Carolina*

BEN'S MARINADE FOR DUCKS

1 Bottle of Red Wine (The cheaper, the better)
1/4 Bottle of Paul Newman's Italian Dressing
Garlic Pepper
Garlic Salt
Lemon Pepper
Minced Onions

Combine above ingredients and marinade duck breasts overnight or at least 25 minutes. After marinating ducks, poach duck breasts in sauce pan over high heat for 10 - 12 minutes. Duck is nicely pink when done... don't over cook!

Contributed by: *Ben Kohlhepp, DuBois, Pennsylvania*

DUCK BREAST RUMAKI

2 boneless breast halves
½ cup sake or dry sherry
1 Tbsp soy sauce
1 Tbsp peanut oil
1 tsp gingerroot, minced
8-10 slices of bacon cut in half
16-20 canned whole water chestnuts

Cut each breast into 8-10 pieces, about 1" across. In small mixing bowl, blend sake, soy sauce, oil and gingerroot. Add duck pieces; stir to coat. Marinate at room temperature for up to one hour. Place one duck chunks and one water chestnut on a piece of bacon. Wrap bacon around and secure with a toothpick. Repeat with remaining ingredients. Heat oven to broil (550 degrees). Arrange appetizers on broiling pan. Broil 3-4" from heat, until bacon is just crisp, about 10 minutes, turning once.

From: **14. Marrone**

ROASTED DUCK

2 6 lb young ducks
salt and pepper
1 Tbsp oil
1 medium onion, chopped
2 medium carrots, chopped
2 celery stalks, chopped
1 medium leek (white part only)
½ cup cognac
6 cups duck, chicken or veal stock
1 bouquet garni (a bundle of herbs)
¼ cup peach juice
1 ½ tsp arrow root dissolved in 2 Tbsp of sherry vinegar or red wine vinegar
8 large peach halves, canned or fresh

Preheat oven to 400 degrees. Remove neck, giblets and cut off excess wing tips to the first joint and excess fat. Pat dry and season with salt and pepper. Tie duck if you wish to keep its shape during cooking. Place duck on rack in roasting pan and roast in oven, rotating every 30 minutes, exposing each side equally. Roast until skin is golden and crisp and juices run clear from body cavity, approximately 2 hours for well done.

While ducks are roasting, chop wing tips, neck and giblet (do not use the liver) into chunks. Heat the oil in large heavy-bottom sauce pan until very hot and thoroughly brown the duck pieces and chopped vegetables, stirring constantly to prevent burning. Once well browned, remove pan from heat and add the cognac and stir until alcohol vapors have dissipated. Return to the pan to the head and cook until all the liquid had evaporated, scrapping the bottom of the pan to dissolve all the caramelized juices. Add the stock bouquet garni and peppercorns. Bring to a boil, reduce to a simmer and continue cooking, skimming away any foam or fat that accumulates on the surface, until the liquid has been reduced by 2/3.

From: **11. Homberg**

BROILED TEAL

6 teal
2 Tbs. butter
6 thin slices salt pork
3 Tbs. muscadine jelly

Place teal in roaster pan, breasts up. Brush with melted butter and place one piece of salt pork on each breast. Secure with toothpick. Roast at 500 degrees for 4-5 minutes. Warm jelly in saucepan and brush on teal. Serve hot.

Contributed by: *Gary and Jayne Magee, DuBois, Pennsylvania.* From: Ducks Unlimited Magazine.

DUCK STORY

MENTAL TOUGHNESS

Hunting, particularly duck hunting, is a social activity. Perhaps the close proximity of four or five people and several wet dogs in the confined space of a blind, with hours of inactivity naturally leads to some degree of mental derangement, which always seems to be directed at the most intense members of the group. Dan Kohlhepp, as the most intensive member of our group, is the recipient of an inordinate amount of this mentally deranged activity.

Several years ago while hunting ducks in Leipsic, Delaware, Dan had left the blind for a few moments. He would say it was to give proper hand signals to his well-trained retriever. In actuality, it was to return some coffee to its natural state. In this momentary lapse, I reached over and removed both the shotgun shells from his trusty double-barrel game saver. When the next group of ducks came, we arose to shoot. Dan was barely able to choke back his usual cry of, "I got one," before he realized that no recoil had taken place. What is more interesting is that less than an hour later, I was able to repeat this same trick, this time handing him the gun to shoot at a duck out of range and having the rest of the boys in the blind cheer him on to those hollow misfires.

He became so unnerved at this turn of events that the rest of the day I don't think he got a shot off. Every time ducks came to circle our blind and were about to be shot, I'd whisper to him, "You got any shells in that gun?" Poor guy, checking for shells while the rest of us were busy shooting ducks. Only his "Great Ego Strength" saved him from snapping. But to this day, I see him periodically checking to see if his gun is loaded--at least when I'm around!!

Gary Magee
1997

Eyewitness Comments/ Rebuttal:

Dear Author:

For your penance, you should say three Hail Marys, three Our Fathers, and be nice to Dan (a truly kind fellow) for the rest of your life. Otherwise, you will go straight, right to eternal damnation you shell-stealing, duplicitous, conniving sorry Son of a Mongrel Coyote!

The Editor

GOOSE RECIPES

WILD GOOSE WITH SOUR CREAM AND MUSHROOMS

1 7-8 lb. wild goose	4 Tbs. flour
garlic salt	1/2 tsp. rosemary
paprika	1/4 tsp. thyme
1 1/2 stalks celery, chopped	1 1/4 tsp. salt
1 carrot, chopped	1 cup thick sour cream
1 onion, chopped	1 4 oz. can button mushrooms
4 Tbs. butter or margarine	

Wash and dry goose inside and out. Cut off neck and wing tips, saving giblets. Season goose inside and out with garlic salt and paprika. Place on rack in shallow pan and roast uncovered for 1 hour in 325 degree oven or until browned and fat has cooked off. Meanwhile, simmer neck, wing tips, and giblets in water to cover for 1 hour. Brown chopped celery, carrots, and onion in butter until soft and golden. Stir in 2 Tbs. flour, then add 1 cup giblet stock. Add rosemary, thyme, and salt. Add remaining flour to sour cream and mix well to keep it from curdling during roasting. Blend sour cream mixture into gravy. Remove goose from first roasting pan and place in deeper one. Pour gravy over goose. Drain mushrooms and add. Cover and roast for 2 1/2 hours, or until tender.

From: **9. Hayden**

FRUITED STUFFED WILD GOOSE

1 young wild goose, 4-6 lbs.	1/2 cup raisins
1/2 cup margarine or butter	3/4 tsp. salt
1 1/2 cups apples, peeled and chopped	1/4 tsp. pepper
1/2 cup onion, chopped	1/4 tsp. sage
3 1/2 cups soft bread cubes	6 bacon slices

Salt and pepper the cleaned goose, inside and out. Melt margarine or butter and sauté onions and apples until tender. Add bread cubes, raisins, salt, pepper, and sage. Mix well and stuff goose. Cover breasts and legs with bacon slices. Roast uncovered at 350 degrees for one hour or more until meat thermometer reaches "rare roast beef, 140 -160 degrees." Baste with mixture of 1 cup orange juice and 2 Tbs. melted butter every 20 minutes. Frequent basting is important for a well-browned, moist bird.

We enjoy a hearty burgundy with this meal.

From: **9. Hayden**

“POACHED” WILD GOOSE

1 whole wild goose, skin on
1 large onion, quartered
2 stalks celery, cut into 1” pieces
2 carrots, cut into 1” pieces
1 bay leaf
2 Tbsp hot butter, melted
hot water

In large stockpot, combine goose, onion, celery, carrots and bay leaf. Add water to cover. Heat to boiling. Reduce heat. Simmer until tender, 1 ½ - 2 ½ hours; if size of goose prohibits covering with water turn goose over once or twice during cooking. Heat oven to 400 degrees. Drain goose; strain broth and save for other recipes. Pat goose dry. Place in roasting pan. Brush with melted butter. Roast until skin is brown and crisp, 20-30 minutes

From: **14. Marrone**

GOOSE STUFFED WITH OYSTER DRESSING

1 wild goose
1/2 cup butter
1/2 tsp. pepper
1 cup minced onion
3-4 cups dry bread crumbs
2 cups dry white wine
1/2 lbs. salt pork cut in slices (or bacon)
2 doz. oysters and liquor
1 oz. brandy
1/2 tsp. tarragon (optional)
1 oz. sherry
1 tsp. paprika
salt & pepper
1/2 cup parsley
1 cup thick cream or sour cream

1. **Basting liquid:** Melt butter, add onions, and stir until onion begins to brown. Add liver, heart, gizzard, and sauté until lightly browned. Add wine and cover pan. Simmer for 20 minutes. Save gizzard, heart, and liver for gravy.
2. **Dressing:** Simmer oysters in part of their liquor for 5 minutes. Add remaining liquor with nutmeg, tarragon, and blend bread crumbs and parsley into mixture.
3. Dampen bird with brandy and sprinkle with salt and pepper inside and out.
4. Stuff bird with dressing. Sprinkle with salt and pepper.
5. Place bird breast side up in roasting pan and put in preheated oven 450 degrees. Reduce heat after 15 minutes and baste with liquid from Step 1. Continue to roast allowing 20 minutes per pound. Remove salt pork or bacon the last 20 minutes.
6. Remove goose, skim fat from pan and add liver, heart, gizzard (chopped) with the sherry and 1/2 cup water. Stir over low heat until gravy is slightly thick and stir in cream or sour cream. Serve gravy with slices of goose or duck.

Contributed by: *Petey Bailey, Ships Pointe Estate, Easton, Maryland.*

GOOSE GRECCO

Note: Also good for leftover goose or duck.

1 goose carcass or	
3 cups boiled, cubed goose meat	1 cup sour cream
2 medium onions	2 cups chicken broth
3 Tbs. chopped parsley	3/4 cup dry sherry
1 bay leaf	1 1/2 cups large green olives,
1 carrot, sliced	pitted & quartered
1 clove crushed garlic	salt and freshly ground black pepper

Remove all meat from goose carcass. Cut carcass into pieces and place in large pot with 2 chopped onions, bay leaf, tarragon, crushed garlic, sliced carrot, chicken broth, and salt and pepper to taste. Bring to a boil, reduce heat, cover and simmer for two hours. Discard carcass, strain stock in to smaller pan, and add goose, parsley, sherry, and quartered olives. Simmer 40 minutes uncovered, until stock is reduced to a generous 1 cup. Add sour cream, mix well and serve on toast rounds or in pastry cups.

From: **9. Hayden.**

BROILED BREAST OF GOOSE

Serve this with celery braised in butter and chicken stock, and rice, either wild or white. I like a fine Cabernet Sauvignon with broiled goose breast.

1/4 cup white wine	salt and pepper
1/2 stick butter, melted	parsley
4 whole goose breasts	

Stir the wine into the melted butter and use for the basting liquid. Coat breasts on both sides with the baste and broil about 3 inches from the flame or broiling element for about 3-4 minutes to a side, basting often. The breasts should be rare--i.e., they should if you like your steaks rare. Broil longer if you like them less rare. Salt and pepper, and garnish with parsley.

From: **6. Cameron**

GOOSE BREAST OVER FIREPLACE

4 goose breasts
soy sauce
1/2 cup salad oil
1/4 cup red wine
1 clove garlic, minced

Marinate goose 2-4 hours in above ingredients, turning occasionally. Place breast in basket with wire handle. Use hardwood or fruitwood as logs. Do not use pine.

When fire has calmed down, place breast on logs over medium flame for 10 minutes. Turn after 5 minutes. We have the kids help us with this meal. Since they don't like to get too hot in front of the fireplace, we usually grill for an extra five minutes.

Secret: Turn cooked breast on a buttered salt and pepper cutting board. Slice thinly on the diagonal and serve as hors d'oeuvre, but this is also a great main course. Serve with Cumberland Sauce (See below).

CUMBERLAND SAUCE

3 Tbs. lime juice	1/2 tsp. salt
1 cup currant jelly	1/2 tsp. Accent
16 oz. can orange juice & 3 oz. water	pinch cayenne
1/2 cup port wine	fresh ground pepper
1 tsp. dried mustard	1 shallot, peeled and minced
1/8 tsp. ground ginger	potato flour to thicken, dissolved in water

Simmer shallot in water for 10 minutes. Drain. Combine all ingredients except potato flour and simmer, stirring occasionally for 10 minutes more. Add enough potato flour to thicken (2 -3 Tbs.) and stir constantly. add slivered, cubed, or diced goose and heat through. Add parsley for color after placing in chafing dish. This sauce can also be served as a dip for goose hors d'oeuvre or it can be served on the side as a gravy.

Contributed by: *Petey Bailey, Ships Pointe Estate, Easton, Maryland.*

GRILLED GOOSE BREASTS

6 goose breasts	6 sprigs fresh basil
3 Tbs. bacon drippings	6 sprigs fresh oregano
6 strips bacon	salt & pepper to taste

Skin and detach breast meat from bones. Brush lightly with bacon drippings and place one strip of bacon and one sprig each of fresh basil and oregano on each breast. Secure with toothpicks. Lightly grill eight minutes on each side. Slice thinly and serve with sauce.

Sauce:

1 cup current jelly	4 Tbs. lemon juice
1 Tbs. prepared horseradish	1 cup dry red wine
1 tsp. Worcestershire sauce	1 tsp. dry mustard

Combine all ingredients in saucepan and cook over medium heat until thickened (This takes longer than you think it will--figure on about 1/2 hour of cooking time).

Contributed by: *Gary and Jayne Magee, DuBois, Pennsylvania*. From: Ducks Unlimited Magazine.

GOOSE STEW WITH CRACKLIN' BREAD

3 goose (breasts reserved for previous recipe)	2 cups peas
1 bell pepper, chopped	3 potatoes, peeled and diced
2 cans mock turtle soup (beef broth may be substituted)	1 (8 oz.) can corn
1 cup dried or fresh okra, chopped	1 cup diced roast pork
	salt and pepper to taste
	1 fried ham rind, cut in pieces

Separate legs, wings, and backs of geese and place in a large cast-iron pot with water to cover. Cook covered on medium heat for two hours or until tender. Additional water may be required. Remove goose parts and de-bone. Return meat to broth with other ingredients and cook slowly for 45 minutes. Serve with cracklin' bread.

Cracklin' Bread

3 cups self-rising corn meal	1 cup self-rising white flour
1 Tbs. sugar	1 Tbs. mayonnaise
1 tsp. baking powder	1 egg
1 cup cracklings	3 cups milk

Combine above ingredients. Additional milk may be required. Pour into greased, pre-heated cast-iron skillet. Bake at 450 degrees until golden brown.

From: Ducks Unlimited Magazine.

GOOSE STEW

1 small onion, chopped	1 beef broth packet (instant)
1 24-oz can tomatoes	2 tomato cans of water
1/2 tsp. sweet basil	2 tsp. cornstarch
1/2 tsp. salt	1 cooked goose, bones removed
1/4 tsp. black pepper	1 No. 2 can of white corn, drained
2 large carrots, diced	4 small potatoes, diced

In large skillet put onion, tomatoes, carrots, potatoes, beef broth, water, and seasonings. Cook for 15 minutes. Then add goose and simmer for 20-25 minutes until potatoes and carrots are tender. Add drained corn and cook another 10 minutes. Ladle some of the broth into a cup and stir in cornstarch. Stir this mixture into stew to thicken. Cook and refrigerate a few hours or overnight. Serve the next day. Serves 6.

Contributed by: *Petey Bailey, Ships Pointe Estate, Easton, Maryland.*

CANADA GOOSE CHALUPAS

2 cans (10 oz.) condensed tomato soup	
3 1/2 cups milk	
2 Tbs. Worcestershire Sauce	1 clove garlic (or 1/8 tsp. garlic powder)
1 tsp. celery seed	12 four tortillas
1 tsp. salt	8 oz. shredded cheddar cheese
1/4 tsp. black pepper	1 can (4 oz.) green chilies, chopped and seeded
1/8 tsp. red pepper	2 1/2 to 3 cups chopped, cooked goose
1 cup onion, finely chopped	

Mix first 9 ingredients in a large bowl. Set aside. In a separate bowl combine chopped goose and 8 oz. of cheese and heap on tortillas. Roll up tortillas. Pour 1/3 of soup mixture in a large deep roasting pan (12x11x3) lightly greased on the bottom. Put half of the rolled up tortillas on top of the soup mixture, sprinkle with half of the cheese and chilies. Next add 1/3 of soup mixture, the remaining tortillas, cheese, and chilies in that order. Pour remaining soup mixture over all. Let stand for at least 3 hours before baking. Bake at 350 degrees for one hour covered, and 20 minutes uncovered.

Contributed by: *Petey Bailey, Ships Pointe Estate, Easton, Maryland.*

FETTUCCHINE ALLA ROMANO

10 oz. smoked goose breast
2 lbs. fettuccine
10 oz. butter
1 lb. Parmesan cheese
10 oz. peas
2 pints heavy cream
4 egg yolks
5 oz. fresh mushrooms

Cut the smoked goose breast in julienne strips and sauté it in a pan with salt water. Cook the fettuccine for 5 minutes and drain. Put the fettuccine in the sauté pan with 1 cup of the cooking water and the goose meat. Combine butter, Parmesan cheese, peas, heavy cream, and egg yolks. Mix with the fettuccine and simmer for a few minutes until you have a light cream. **Note: Also good with smoked salmon.**

Contributed by: *Larry & Ruth Parrott, DuBois, Pennsylvania.*

SMOKED GOOSE PÂTÉ

Warm to room temperature, one 8 oz. package of Philadelphia Cream Cheese. Add 1/2 cup finely chopped smoked goose breast. Serve on crackers.

Contributed by: *Gary and Jayne Magee, DuBois, Pennsylvania.*

GOOSE STORY

THE GOOSE THAT WOULDN'T DIE OR BEN KICKS THE GOOSE

November, 1989 and we had all assembled at Horace Pugh's garage in Leipsic, Delaware, the headquarters of Craig Pugh's Delaware Waterfowl Outfitters. This was not our first hunt with Craig, but he always wanted us to be there two hours before sun-up. So we sat around, drank coffee, ate day-old sweet rolls, and wondered why we were there two hours early. Horace Pugh (Craig's father) was officially designated as our guide for the day, but Horace was always our guide. It seems that several years earlier Horace decided he liked us and wouldn't let other guides hunt with us.

Our hunting party included Mike Jones, Gary Magee, Ben Kohlhepp, and myself, along with two Springer Spaniels: Brownie and Sam. The day's hunt was for Canada Geese, and Craig had several good leases. We were directed to a productive blind pit in the middle of a corn field about ten miles away. I've always hated hunting in underground blinds, but the success of these pits is unquestionable. Consequently, in the dark of the night, we laid out our decoy set, which included numerous "stuffers." Stuffers are taxidermist mounted geese that look incredibly alive, unlike the plastic or shell decoys. Unfortunately for the stuffers, at least one of them gets shot on every hunt. (Never by me, of course!)

We settled in the blind and covered the top with cornstalks. As the sun began to rise, we began to wait, and wait, and wait. It has been my experience that geese never fly first thing in the morning. They are much more casual about their morning breakfast than their duck cousins. In fact geese, to my way of thinking, are more "brunch type" birds. As it was, we sat in the blind, drank coffee, and told jokes that we'd all heard many times before.

Goose blinds are usually about 10 to 15 feet long and 3 feet wide, and 4 1/2 feet deep with plywood sides and a half-roof over head. Covering the overhead opening are bundles of corn stalks. Seats are invariably 2 x 8 planks on concrete blocks.

Goose blinds are a peculiar form of social activity. Not only are you underground with straw over your head, but you're sitting in a straight line facing a wall 18 inches in front of you. The persons on the ends of the blind are really out of the conversation so the people in the middle must continuously transmit insults and punch lines to jokes back and forth between the ends.

The two Springers added a certain amount of randomness to our seating comfort, as their natural effervescence caused them to move around a bit. The command "Hup!" had an effective half-life of two to three minutes. I have always been comfortable in goose blinds, but my friend Mike Jones (sometimes called Too-Tall Jones) is a different story. His legs are too long to comfortably sit on the bench, and when he stands up to shoot, the half-roof hits him between the shoulders! All in all, Mike is pretty uncomfortable underground, but how he always falls asleep is a mystery.

Horace gave the command, "Get down boys and cover up," as he mysteriously heard honking in the distance. Horace is quite a character. He's old with pure white hair and bifocals, but he can see and hear geese before anyone else . . . and he's never wrong! He started blowing on his goose call, and the geese started to circle overhead. We kept our heads down, looking sideways out of the corner of our eyes through little cracks in the cornstalks, trying to get an idea of where the geese were. On the end of the blind, Horace watched as they set their wings. "Take 'em!" he shouted in a whisper, and with our cat-like reflexes, we jumped up and began to shoot at the geese silhouettes in the sky. The first shots at geese were problematic as our nerves were on edge, and we shot too fast. It was not until the second shot and third shot that we settled down and led the geese properly. It is amazing how we could miss a goose that appeared the size of a boxcar in the air. As it was, we had two geese down, and it was time for the dogs to do their thing.

We crawled up our of the blind on the ladder on the far side next to Horace and lifted the dogs out of the blinds for their retrieves. Had we been better shots, the geese would have fallen in front of us, but one fell 75 yards to the front and another 100 yards to the left. Sam went straight out to the goose in the front. Some water fowlers have unkindly referred to our Springers as "toy dogs" as the usual goose dog is a Labrador or Chesapeake Retriever. However, these "toy dogs" had great hearts evidenced by our 30-pound canines proudly retrieving 15-pound geese.

As Sam pranced back with the goose held high in his mouth and his tail wagging, we noticed something slightly unusual . . . the goose was holding Sam's ear in his mouth! However, as a loyal Springer Spaniel he brought the giant goose to Gary's hand. Gary at once took the goose from Sam and threw it down into the blind. This is a sure indication that Gary didn't shoot the goose as he handles other people's kills as though they are somewhat despicable and untouchable. The second goose was retrieved by Brownie, and it too was thrown in to the blind. We began to reassemble ourselves. First the two dogs went down into the hole, next Brother Ben, followed by me.

As I entered our underground pit, Ben was in front of me exclaiming, "Oh my God, it's still alive!" There at the end of our blind, ten feet in front of him, was a robust Canada Goose, alive and well, standing on the bench. As Ben made his exclamation, our two trusty Springer Spaniels, having sensed a danger at hand, exited the blind. That is, they climbed the ladder by themselves and ran to daylight!

Now geese are not necessarily life-threatening; however, a large drake goose is a formidable (and should we say disreputable) force in any pit blind, especially with their territorial nature, and this one being roughly handled by a Springer Spaniel.

As I gazed in wonderment, Brother Ben attempted to kill the goose. Now Brother Ben is legendary throughout the collegiate wrestling world as a person with incredible foot skills and his "Jap kick" is unstoppable. Anyone who would dare tie up with Ben in a wrestling match would be subject to his Jap kick, and the only defense was to hope for a soft landing. Consequently, it wasn't surprising when Ben crouching forward, took two steps forward, and did a side Karate kick to the goose's head, at which time he screamed, "Ahhhh!!!" (which was the Korean tradition). I was impressed, and Ben's scream was even more impressive. However, the scream emanated from Ben's sprained back resulting from his twisting and kicking maneuver, and he was in terrible pain. The goose was untouched and undaunted.

Ben crawled past me as we changed places, and Ben moaned, "Shoot it." A quick evaluation of the impact of a 12-gauge magnum shot on my ears in a 3 x 15 foot underground pit indicated that Ben was being more vindictive than reasonable. It was my thought to take off my Gore-Tex shell and throw it over the goose, which I did, and pounced on the goose. Unfortunately, the goose was still rather feisty as suddenly its 18-inch neck popped up from under the side of the coat and its head started to hiss and snap at me! I immediately grabbed my coat and backed off. The goose was still standing, and the score was now: Goose--2, Kohlhepps-- 0.

About this time, the questions came from above ground, "What's going on in there?" to which Ben groaned, "The gosh darn goose is still alive." My next attempt at goose capture was more intense, and as I threw the coat over him, leaped on top, and grabbed the neck through the jacket. I put a kink in the goose's neck and squeezed and squeezed. Finally, the goose died with a shudder, I gave a sigh of relief, and our group continued our hunt. This goose now hangs in Ben's office at the True Value Home Center as a reminder to us all of the gallant retrieving abilities of our Springer Spaniels and the last time that Ben kicked a goose.

Post Script

Ben vociferously insisted that he had broken his back, so Dr. Gary Magee, D.C., tried to help out. This was the first time I'd ever seen chiropractic adjustments performed underground in a goose pit. The adjustments were successful as it kept Ben quiet (He only moaned softly about his back for the rest of the day.) Additional chiropractic adjustments were administered on the back of the tailgate of Gary's truck, but I've seen this done many times.

Dan Kohlhepp
1995

Chapter III.

Upland Birds

Editorial Comment: Over the years, we have searched for a way to prepare and serve upland birds in a moist and tender fashion. We have tried almost every way, and the results are mixed, but pheasants in particular are tough and dry most of the time. The majority of our pheasants are not wild but rather shot at a pheasant preserve where they are pen-raised and then set out for our dog training. Consequently, we usually shoot a half dozen or more pheasants so when we come home we try to cook up the fresh pheasants in the belief that fresh pheasants are more moist and tender than frozen pheasants. Invariably, after the first cooking of pheasants, a large pot of pheasant soup or stew follows. Pheasant hash is also popular as breakfast meal for pheasant leftovers. Recently, we have been soaking the pheasants in a salt and citrus brine. Hope springs eternal.

PHEASANT RECIPES

KING RANCH PHEASANT.....	45
PHEASANT CASSEROLE.....	45
PHEASANT IN HERB GRAVY.....	46
BAKED PHEASANT.....	46
ROAST PHEASANT.....	47
PHEASANT STRIPS.....	47
JIM'S MUSTARDY PHEASANT.....	48
PHEASANT SOUP.....	48
PHEASANT LENTIL SOUP.....	49
PHEASANT APPLE HASH.....	49
SWEET AND SOUR HASH.....	50
BEN'S MARINADE FOR PHEASANT BREAST.....	50
PHEASANT BURGERS.....	51
SMOTHERED PHEASANT (MIRCROWAVE).....	51
PHEASANT POT PIE.....	52
PHEASANT STEW.....	53
PHEASANT ROASTED IN SALT DOUGH WITH WHITE PEPPERCORN SAUCE.....	54

PHEASANT STORY

DEAR. MR. HENRIQUES.....	57
--------------------------	----

GROUSE RECIPES

CREAMY GROUSE BREASTS.....59
GROUSE ON TOAST.....59

GROUSE STORY

I'VE NEVER SHOT A GROUSE.....62

CHUKAR RECIPES

CHUKAR SALAD SANDWICHES.....62
FRIED CHUKAR.....62
TASTY CHUKAR.....63
FRICASSEED CHUKAR.....63

TURKEY RECIPES

HICKORY ROASTED TURKEY WITH CELERY DRESSING.....64
TURKEY BREASTS WITH MUSHROOM SAUCE.....64
“GOOD EATS” ROAST TURKEY.....65

QUAIL RECIPES

ROASTED QUAIL.....66
ROASTED QUAIL STUFFED WITH SAVORY CABBAGE, WILD RICE, AND
MUSHROOMS.....67

PHEASANT RECIPES

KING RANCH PHEASANT

2 Pheasants (or leftover pheasant)	1 can Ro-tel Tomatoes with green chilies
Celery tops to taste	1 chopped green pepper (optional for Dan)
2 onions, chopped	1 pkg. soft tortillas
1 can Cream of Chicken Soup	2/3 lb. cheddar cheese, grated
1 can Cream of Mushroom Soup	

Steam pheasant with celery tops and one onion until meat falls off the bones. Strain and reserve stock. Cut meat into large pieces. Blend soups and tomatoes with green chilies, breaking up tomatoes. Sauté green pepper and remaining onion. Then add to soup mixture. Thin mixture to desired consistency with reserve stock. Layer tortillas, soup mixture, and cheese in baking dish, ending with cheese. Bake at 350 degrees for 30 to 40 minutes.
Makes 6-8 servings

Contributed by: *Kaydee Kohlhepp, Seattle, Washington*

PHEASANT CASSEROLE

3 pheasants
1 whole onion
1/2 cup white wine & 1 cup white wine
salt & pepper
2 cups cooked wild rice
2 cans mushroom soup
few dashes soy sauce
strips of bacon

Take three pheasants, wrap in foil with 1 whole onion and 1/2 cup white wine, salt and pepper, and place strips of bacon over top of birds. Bake slowly 2-3 hours until very tender. Pull meat from bones and cut up onion and bacon. Lay meat flat in casserole on top of cooked wild rice. Mix together 2 cans mushroom soup, meat drippings, 1 cup white wine, onion, bacon, and a few dashes of soy sauce. Pour over casserole. Dot a little butter on top and bake covered until hot . . . 45 minutes at 325 degrees. Serves 8.

Contributed by: *Bob & Jean Menzie, State College, Pennsylvania*

PHEASANT IN HERB GRAVY

1 2-3 lb. pheasant
1/2 cube margarine or butter
1 can mushroom soup
1 soup can water
1 Tbs. marjoram
1/4 tsp. garlic powder
2 tsp. minced dried onion
1 cube chicken bouillon (optional)
1 tsp. salt--pepper to taste

Sauté pheasant in margarine. Mix remaining ingredients, pour over pheasant. Simmer slowly 1 hour or until pheasant is fork-tender. Gravy may be increased if necessary during cooking by adding water to which cube of chicken bouillon has been added.

Contributed by: *Bob & Jean Menzie, State College, Pennsylvania*

BAKED PHEASANT

1 or 2 dressed pheasants
4 or 5 strips of bacon
1 cup hot water
1 chicken bouillon cube or 1 small can chicken broth

Spray small roaster with Pam. Put 2 strips of bacon on bottom of roaster. Lay pheasant on top of bacon, breast side up. Cover with remaining strips of bacon. Pour dissolved bouillon or broth over birds. Add a little pepper. No salt is necessary because of bacon. Roast covered for about 2 hours at 300 degrees. Do not rush birds or they will dry out and become tough. You can stuff the birds with bread stuffing making certain that the stuffing at the cavity is covered by the bacon or serve on a bed of wild rice.

Contributed by: *Regis Fritz, St. Marys, Pennsylvania*

ROAST PHEASANT

2 whole pheasants (with skin)
4 Tbs. soft butter
1 tsp. (more or less) Mrs. Dash

After cleaning the birds, thoroughly dry the pheasants with paper towels. Rub butter all over the skin, coating the birds liberally. Sprinkle seasoning on the skin. Place in a greased rack inside a shallow roasting dish. Put the birds on one side on the rack and place in preheated 375 degree oven. Roast for 35 minutes and turn the birds over. Roast another 30 minutes. To serve, slice thin strips of meat from the breast and thigh with a sharp knife. The wings and lower legs should be served whole. Serves 4.

From: Sylvia Bashline's *Savory Game Cookbook*.

PHEASANT STRIPS

2 pheasant breasts filleted	2 Tbs. sweet vermouth
1/3 to 1/2 cup plain bread crumbs	1 tsp. soy sauce
2 Tbs. butter	2 tsp. lemon juice
2 Tbs. cooking oil	parsley or watercress sprigs

With a thin, sharp knife, cut breast meat into 1/2-inch-thick strips and roll the meat in bread crumbs. In a large frying pan, heat the butter and oil over medium heat. Add pheasant strips and brown for 3 minutes on each side (6 minutes total cooking time). Combine the vermouth, soy sauce, and lemon juice, and pour the mixture over the meat. Roll the meat in the sauce until all strips are coated. Turn the heat up until the sauce bubbles. Serve immediately. Serves 3 to 4 as a dinner entree.

From: Sylvia Bashline's *Savory Game Cookbook*.

JIM'S MUSTARDY PHEASANT

1 whole pheasant (or two carcasses left from the pheasant strips)	1/3 cup chopped mushrooms
1 slice onion	1/4 cup onion
1 chunk celery with leaves	1/4 cup prepared mustard
2 Tbs. butter	2/3 cup heavy whipping cream
2 Tbs. olive oil	1 Tbs. Madeira
1 rib celery, chopped	1 Tbs. pheasant broth
	1 tsp. arrowroot or cornstarch

Cut the pheasant into serving pieces and place the pieces in a pot with water to cover. Add the slice of onion, chunk of celery, and a little salt and pepper. Simmer until the pheasant is tender--about 1 1/2 hours. Remove the meat from the broth and cool slightly. Remove meat from bones and cut it into bite-sized pieces. While the pheasant is cooking, fry the rib of celery, small carrot, chopped onion, and mushrooms in a frying pan over medium heat for 15 minutes, until tender and brown. Add mustard, cream, and wine, stir, and cook for 5 minutes. Mix into the sauce until it is slightly thickened. Add the chunks of meat and heat thoroughly. Serve the meat and sauce over rice or pasta.

From: Sylvia Bashline's *Savory Game Cookbook*.

PHEASANT SOUP

bony pieces from several pheasants
water to cover
1 tsp. salt
1 medium onion, sliced
1/4 tsp. black pepper
1/2 cup uncooked rice
1 1/2 cups sliced carrots
1 bay leaf

Clean and wash pheasant pieces well. Place in cooking pot with enough water to cover and add salt and bay leaf. Cook until meat is tender enough to fall off bones. Remove meat and bay leaf from broth; dispose of bay leaf. Remove meat from bones and put meat back into broth, adding black pepper. Add uncooked rice, carrots, and onion. Simmer 1 hour, or until carrots and rice are tender and broth has cooked down to right consistency for serving soup.

From: **9. Hayden**

PHEASANT LENTIL SOUP

4 Tbs. (1/2 stick) butter	8 cups canned chicken broth/stock
3 small leeks, thinly sliced	1 pheasant (about 1 3/4 lbs.)
2 or 3 large carrots, peeled and diced	1 cup dried lentils
2 large onions, diced (2 cups)	7 Tbs. chopped Italian parsley
4 cloves garlic, finely minced	1/4 cup Madeira wine

1. Melt the butter in a large soup over medium-low heat. Add the leeks, carrots, onion, and garlic, and cook until the vegetables are wilted, 15 minutes.
2. Add the chicken broth/stock, pheasant, lentils, 3 Tbs. parsley, and salt and pepper. Bring just to a boil, reduce the heat, and simmer, uncovered, 30 minutes.
3. Remove the pheasant and continue simmering the soup, uncovered, for 30 minutes. Meanwhile, shred the pheasant meat from the bones and set aside.
4. Add the Madeira, remaining 4 Tbs. parsley, and the shredded meat to the soup. Adjust the seasonings and heat through, but do not boil. Serve immediately. Serves 6.

PHEASANT APPLE HASH

1 russet potato, peeled and cut up into 1/4 inch diced pieces
3 Tbs. olive oil
1 medium onion, chopped
1/2 cup diced red pepper
1/2 cup orange segments
2 garlic cloves
2 pheasant breasts, boned, cooked, and cut into bite-sized pieces
4 poached eggs
1 cup Golden Delicious apples, diced
1/4 cup chopped fresh parsley
1 1/2 tsp. fresh thyme leaves
salt and pepper to taste
Chile or hot sauce (optional)

Place diced potato in small saucepan with water, boil four to five minutes, until tender. Drain and set aside. Heat 2 Tbs. olive oil in large, nonstick skillet over medium heat. Add the onion and cook, stirring, until just wilted. Add the peppers and cook, shaking the pan. Raise the heat to medium, add the rest of the olive oil, pheasant, and potatoes. Sprinkle with thyme, salt, and pepper. Cook, stirring over medium-high heat for five minutes. Weight down the hash with a heavy plate or pot lid and cook for five minutes or until it is lightly browned. Add the apple and parsley. Cook over medium-high heat, turning with spatula for five minutes more. Serve topped with poached eggs and Chili or hot sauce.

SWEET AND SOUR PHEASANT

1 pheasant
1 16 oz. can pineapple chunks
¼ cup brown sugar
5 to 6 Tbs. soy sauce
3 Tbs. chopped onion
2 Tbs. vegetable oil
3 Tbs. cornstarch
¼ cup white vinegar
¼ cup chopped green pepper

Brown pheasant in oil. Cover with about 1 cup of water and simmer for 1 hour or until tender. Drain off liquid. Drain pineapple, reserving the juice. Mix pineapple juice, cornstarch, vinegar, brown sugar, and soy sauce. Add to meat and cook over medium heat until mixture becomes thick. Add peppers, onions, and pineapple. Heat thoroughly. Serve over rice. 3-4 Servings.

Contributed by: *Art Fields, Charlotte, North Carolina*

BEN'S MARINADE FOR PHEASANT BREASTS

1 bottle of Italian dressing
*1 stick butter
*garlic salt & pepper
*cayenne
* Melt together

Mix above ingredients and marinade pheasant breasts overnight or until dinner guests appear hungry and impatient. Poach pheasant breasts in saucepan with marinade on high heat for 10—12 minutes. Pheasant is done when meat color is uniform—DON'T OVERCOOK!

Contributed by: *Ben Kohlhepp, DuBois, Pennsylvania*

PHEASANT BURGERS

2 cups chopped, cooked pheasant
1 egg, slightly beaten
½ cup mayonnaise
2/3 cup diced celery
¼ cup dry bread crumbs
2 ½ Tbsp. finely chopped onion
½ tsp. salt
¼ tsp. pepper
extra bread crumbs for breading
1 Tbsp Butter

Mix all but last two ingredients together. Chill. Shape into 6 patties and roll in bread crumbs.
Melt butter in skillet at medium heat. Brown patties for about 10 minutes.

From: **16. Mullen**

SMOTHERED PHEASANT (MICROWAVE)

2 Tbsp butter
2 lb pheasant, cut into pieces
1/8 tsp celery salt
¼ tsp ground sage
½ cup thinly sliced carrots
¼ cup finely chopped onion
1/3 milk
all purpose flour
salt and pepper

Melt butter in 2 quart (12"x7") baking dish in microwave. Roll pheasant in flour and arrange in baking dish with the thicker edges on the outside. Season with salt, pepper, celery salt and sage. Top with carrots and onion. Cover with plastic wrap. Microwave on roast for 10-12 minutes. Turn pheasants over and continue to cook for 10-12 minutes. Add milk, recover, and continue to cook for an additional 2 to 3 minutes, until fork tender. Let stand covered for five minutes before serving.

From: **16. Mullen**

PHEASANT POT PIE

2 pheasants (2 lbs. each), rinsed	4 tsp. green peppercorns in brine, drained
Juice of 1 orange	1 Tbs. dried thyme leaves
6 slices bacon	2 tsp. dried oregano
1 1/2 cups halved pitted prunes	4 juniper berries, crushed
2 cups Madeira wine	salt & pepper to taste
6 leeks sliced in half & soaked	1/2 cup chopped fresh parsley
4 carrots, peeled and cut into 1-inch strips	Grated zest of 1 orange
1 cup pecan halves	8 oz. puff pastry, thawed
2 1/4 cups chicken broth/stock	2 egg yolks
6 Tbs. cornstarch or potato flour	1 tsp. water

1. Preheat the oven to 350 degrees.
2. Rinse the pheasants well and rub them inside and out with orange juice. Pat dry with paper towels.
3. Place the pheasants breast side up in a shallow roasting pan. Lay 3 strips of bacon across each one, cover the pan with aluminum foil, and bake for 1 1/4 hours. Remove the bacon, and set the pheasants aside to cool, 30 minutes. Reserve the cooking juices in the roasting pan. Leave the oven on.
4. Combine the prunes and Madeira in a bowl and allow them to soak for 30 minutes. Drain, reserving the prunes and liquid separately.
5. Slice the leeks into 1/2 inch pieces.
6. Bring a large saucepan of water to a boil. Add the leeks, and simmer 1 1/2 minutes to blanch them. Drain, pat dry, and set aside.
7. Bring another saucepan of water to a boil and simmer the carrots until just tender, 3 minutes. Drain, pat dry, and set aside.
8. Carefully remove the skin from the cooked pheasants. Remove the meat from the bones, and shred into pieces. Place the meat in a large bowl and add the leeks, carrots, prunes, and pecans. Cover the bowl with plastic wrap and set aside.
9. Place the roasting pan with the pan juices over low heat. Add the reserved prune soaking liquid and 1 1/2 cups of the chicken broth. Cook, scraping the brown bits in the pan, for 10 minutes. Then transfer the sauce to a heavy saucepan, bring to a boil, and reduce it to a simmer.
10. Mix the cornstarch with the remaining chicken stock/broth, and slowly add this to the saucepan, whisking until it has dissolved and the sauce begins to thicken.

11. Add the green peppercorns (drained and crushed), thyme, oregano, juniper berries, and salt and pepper. Simmer until the sauce is thick, 15 minutes.
12. Add the sauce to the bowl with the pheasants and vegetables, and toss gently to mix. Toss in the parsley and orange zest, and adjust the seasonings if necessary. Place in a 2 quart soufflé dish or ovenproof casserole.
13. Roll the puff pastry out on a lightly floured surface to form a circle 2 1/2 inches larger than the diameter of the soufflé dish. Blend the egg yolks with the water, and rub this egg wash around the rim of the soufflé dish, covering 1/2 inch of the inside and outside of the rim. (Reserve the unused egg wash). Carefully place the pastry over the dish, and crimp the edges on the inside and outside to make a tight seal. Cut four small slits in the top so steam can escape. If you like, cut out some decorative shapes from leftover pastry and place them on top of the crust. Brush the entire crust with the remaining egg wash.
14. Place the soufflé dish on a baking sheet, and bake until the crust is golden, 45 minutes. Remove it from the oven and let it rest for 5 minutes before serving. 8 portions.

PHEASANT STEW

2 pheasants meat, cut into 1"x1" strips
2 celery stalks, chopped
1 onion quartered
1 cup flour
1 tsp garlic salt
1 tsp black pepper
1 cup milk
1 can cream of celery soup
1 lb fresh mushrooms, sliced
3 carrots, chopped
4 potatoes, quartered
1 Tbsp margarine

Combine flour, salt and pepper in bowl and dredge pheasant strips. Bring margarine to medium heat in skillet and sauté pheasant with celery and onions. Stir in milk, soup, and rest of vegetables. Cover and cook on low heat for 2 ½ hours

PHEASANT ROASTED IN SALT DOUGH WITH WHITE PEPPERCORN SAUCE

2½ cups kosher salt
2 1/2 cups flour
4 eggs, 1 beaten
8 thick-sliced strips of bacon halved
2 pheasant breasts separated boned and skinned; carcasses chopped roughly
Freshly ground white pepper
12 juniper berries
3 Tbsp olive oil
1 carrot, finely diced
1 stalk celery, finely diced
1 leek, finely diced
1 med onion, finely diced
2 bay leaves
2 Tbsp + ½ tsp white peppercorns
½ cup chicken or veal stock
¼ cup brandy
1 cup heavy cream

Mix salt and flour in large bowl. Make well in center and add 3 whole eggs. Mix with fingers until eggs are well incorporated. Sprinkle 2/3 cup cold water and continue to mix by hand to form a firm dough. Divide flour into four balls and wrap in plastic. Beat remaining egg with ½ tsp cold water and set aside

1. Place four ½ strips of bacon side by side. Place one pheasant breast on bacon, season, with ground white pepper and 3 juniper berries. Fold the ends of the bacon over the breast to enclose completely without overlapping. (Tip: if bacon is not long enough it can be lengthened by using a rolling pin)
2. Roll one dough ball into an 8-inch circle. Place bacon wrapped pheasant breast in center, brush exposed portion of dough with the egg wash and wrap breast completely in dough to make a package about 3"x6". Brush the top with egg wash and place on baking sheet. Repeat with remaining breasts, bacon and dough. Set "packages" aside up to 30 minutes.
3. Heat 2 Tbsp oil in large heavy deep sauce pan. Add pheasant carcasses and sauté over medium high heat, until lightly browned. Add carrots, celery, onions, leeks and bay leaves. Continue cooking until vegetables have softened.

4. Crush 2 Tbsp white peppercorns. Heat remaining oil in small skillet. Add the crushed peppercorns and cook for about 2 minutes. Transfer to sauté pan with carcasses. Add stock and brandy. Simmer 20 minutes. Strain into 2 quart saucepan and season to taste with salt and pepper. Set aside until ready to serve.
5. Preheat oven to 425 degrees. Place dough packages on baking sheet and bake for 10 minutes. Turn packages over and bake for an additional 5 minutes. Insert thermometer and cook until it registers 125 degrees. Set aside for 5 minutes before serving. Reheat sauce.
6. Slice around the sides of each package and lift off tops. Remove breasts. Peel off bacon. To serve, slice breast and spoon over sauce and discard the dough.

From: *The New York Times*

PHEASANT STORY

DEAR MR. HENRIQUES



(Rusty and Kim)

Dear Mr. Henriques:

I am only 11 years old and a successful dog handler. I have been training my dog since the day we got him 18 months ago. Scott Hoover, president of Mid-Penn, suggested that I write the story about my hunt test this weekend and send it to you. Don't worry this is my second time going to one.

It was April 1, 2000, 6:30 a.m., a bright and sunny morning, perfect for Mid-Penn's second licensed hunting test. By 7:00 we were ready to go, gathered up all of our stuff, loaded the car, and were on our way. It was a 2 hour drive and the whole time the suspense was building up inside. Whether I won or not was all up to the dog, the birds, and the judges. Since I had already been to one hunt test at Hillendale, I knew the field and where we would be. When we finally got there, they told us that we would be down on the lower field. This scared me because I had no idea what the field was like. Luckily it was a lot easier than the upper field, where we were before. Rusty (my dog) was number 5. I thought this was pretty good since we weren't first, but there wouldn't be a lot of scent on the ground. Rusty was basically your average first-time, hunt test dog. He was good but not outstanding; he was OK but not bad. His water retrieve was also average, but I needed some work, too. I grabbed him by the neck and took the bird away, mostly because I was afraid that as soon as I took the bird away he would run off and get into trouble.

April 2, 2000 was the exact opposite of what I had thought it would be. First of all it called for rain and second it was a cold morning, and last, Rusty does not work good two days in a row. I wasn't scared at all; I didn't even have butterflies, probably because I knew what was going on. When we drove up, people were just standing around in their rain gear drinking coffee. The only weird thing was that it wasn't raining. In fact, we only had little showers, and I do mean little. The senior hunters had just started and most people were waiting for the junior hunters. When it was time to start, I had moved up to number 3. I was right after Christina Garon who said, I was her hero, and if I could do it she could too. Her dog Zoey did very well. Rusty didn't do too bad himself. He turned when I called and his quartering was great. The first flush wasn't really a flush. Rusty trapped it and brought it right back very smoothly. The second flush was bold and was nicely done. He was very steady and sat when the bird went up. Although as soon as the bird hit the ground, he went to retrieve it without my command. Even though he had a weak mark, he had a good retrieve. Afterwards I had to walk back to the car by myself since my dad had to wait by the truck or else Rusty would go to him. I did get some very nice comments from Bob Montler, on of the guns. A judge (Dennis Hinkleman) even told me that I should teach some of the adults about handling. Not only did Rusty have good land retrieves, but also his water retrieve was one of the best he has ever done. The bird made a big splash and Rusty was ready. But when I sent him, Rusty ran around to the left bank and jumped straight in. Rusty brought the bird right to my hand. It would have been perfect for the seniors.

We were all done and the only thing left was the ribbon ceremony. As luck would have it, I got my third ribbon. I think that day was one of the best days of my life. Christina Garon who called me her hero won her first ribbon. My picture was taken so many times; I thought I would have gone blind if the flash had been on. There are too many people to name who helped me be a successful handler, but I would like to thank my dad who helped me the most and encouraged me. Also Gary Magee helped me when my dad couldn't. Of course I can't forget all the people at the MPESCC who put on an excellent hunting test, especially Scott Hoover and Don Wagner, the hunt chairmen. Finally, I would like to thank Jeff Brooks who taught Rusty to be a wonderful dog and taught me the hand signals to give to the dog and how to use the whistle!

A dog lover for life,

Kim Kohlhepp
2000

An edited version of this letter appeared in the Mr. Henriques' magazine, *Spaniels in the Field*.
Kim Kohlhepp, "The Weekend of Ups 'n' Downs," *Spaniels in the Field*, Volume 20 Number 20 (Summer 2000),
p. 27.

GROUSE RECIPES

CREAMY GROUSE BREAST

1 grouse breast	1 tsp. brandy
1/3 cup uncooked wild rice	2 tsp. orange juice
1/2 cup sliced fresh mushrooms	1/3 heavy cup (whipping) cream
2 Tbs. butter	parsley sprigs
1 Tbs. cooking oil	

With a fillet knife, cut the meat from the breastbone. Wash the rice in cold water. Add the rice to 3 cups boiling water in a sauce pan. Cook, partially covered, over medium heat for 35 minutes. After the rice has been cooking for 20 minutes, heat the butter and oil over medium-high heat in a large frying pan. Fry the mushrooms for 5 minutes until tender. Cut grouse breast fillets into bite-sized pieces and add to the frying pan. Brown on all sides for about 3 minutes. Drain the cooked rice in a colander and rinse in hot water. Add the brandy, orange juice, cream, and drained rice to the frying pan. Turn the heat to high and toss the rice and grouse until the cream is reduced to thick sauce. Serve immediately with parsley. Serves 2.

Contributed by: *Bob & Jean Menzie, State College, Pennsylvania*

GROUSE ON TOAST

2 grouse (12 to 14 oz. each), well rinsed and patted dry
salt & pepper
2 slices peasant bread, about 3/4 inch thick, lightly toasted

1. Preheat the oven to 500 degrees.
2. Rinse the grouse well, and pat dry. Reserve the livers. Sprinkle the birds inside and out with salt and pepper.
3. Lay the bread slices in a shallow roasting pan, and the grouse on top of them. Place the livers alongside.
4. Bake for 18 minutes for fairly rare meat (which is how the French love it). The juices will soak into the bread while baking. Transfer the toast and grouse to a platter and serve immediately, with the livers on the side. Tip the grouse over the toast and livers to release the juices from the cavity.

GROUSE STORY

I'VE NEVER SHOT A GROUSE OR BEN'S FIRST GROUSE

I love to hunt ruffed grouse. There is certain righteousness in hunting a game bird where hunters consider themselves successful by how many flushes of the grouse they have, rather than how many grouse they shoot. A flush simply means that a grouse was scared and flew off. This method of scoring success is appropriate because many hunters don't get shots at their flushes, and even fewer shoot the grouse they flush. I must confess that I've never shot a grouse.

I've tried to shoot grouse, I've shot at grouse, and I've missed grouse. The hole in the ozone layer is only slightly larger than the holes I have put in the atmosphere trying to shoot the Pennsylvania state bird. It seems that grouse always wait until I'm bending over, my back is turned, or I'm tripped up in grape vines to flush. The flush invariably scares me half to death and makes my heart pound. To be sure, I'm a ruffed grouse hunter! Their explosive take-off, added to the grouse's propensity to fly between the trees and to disappear within 1.2 seconds, virtually eliminates my ever getting close to shooting a grouse. However, I did see a grouse shot once.

I was fourteen years old, and our hunting party included my father, Doug Kohlhepp, my younger brother Ben, who was twelve, and myself. We were hunting on Rod Davenport's farm in Beechwoods. We were over the hill behind his house along the tree line. Our dog at the time was Billy Boy, a fine beagle, and our designated quarry was rabbits. The dog inadvertently flushed the grouse, which flew into the field, giving me a perfect passing shot. As it was, I was able to fire all three shots and never hurt the grouse. It flew up behind me towards my father and brother Ben. As it escaped, I saw that Ben was going to get a shot – indeed, my worst fears were realized. Ben threw his 20-gauge to his shoulder and shot the grouse right in the head. I couldn't believe my eyes as it fell to the ground fifteen feet from Ben's feet. Ben was excited, and my father was more than a little concerned that his son had just shot a hen pheasant.

At the time, I remember thinking how incredibly lucky my brother was and how unfair it was that a mere 12-year old would shoot a grouse before his older 14-year old brother had. Over the last 34 years, I've come to appreciate that Ben's good luck is caused mostly by his ability to accurately shoot a shotgun. It is with both irony and grudging respect that I recount this tale of Ben's first grouse and confess I've never shot a grouse.

Dan Kohlhepp
1995

CHUKAR RECIPES

CHUKAR SALAD SANDWICHES

2-3 chukars
chopped onion
minced celery
mayonnaise

Cook 2-3 chukars in a slow cooker in seasoned broth until meat is tender. Cool and remove bones. Chop meat into small pieces, add chopped onion and minced celery to taste. Mix with mayonnaise to taste. Spread on bread as you would serve chicken salad--with lettuce and/or sliced tomato.

Contributed by: *Bob & Jean Menzie, State College, Pennsylvania*

FRIED CHUKAR

Chukar breasts
flour & cracker crumbs/dry cereal/corn meal
salt & garlic salt
pepper
1/2 tsp. melted butter or cooking oil
2-3 drops soy sauce per breast
hot bacon fat or cooking oil

Pluck and clean the birds, and remove the breast meat with a sharp knife. Try to remove each breast half in one piece. Sprinkle these sections with salt and pepper and, if you like, a bit of garlic salt. On each piece put two or three drops of soy sauce, and spread it over the meat. Add about 1/2 tsp. of melted butter or salad oil. Let the pieces sit for about an hour to absorb the flavor of the seasonings. Then dip the breast sections in a mixture of flour and cracker crumbs (or crumbles dry cereal or corn meal), and brown the pieces on both sides in hot bacon fat or cooking oil. Add a bit of water, cover the pan with a heavy lid, and let the meat steam for about a half-hour or until tender.

TASTY CHUKAR

1- 2 chukars
cooking oil
salt & pepper to taste
4 long strip of bacon
paprika
barbecue sauce or sweet pickle juice

Split the cleaned birds down the back, pressing the halves flat. Using a soft brush or a clean cloth, brush or wipe the halves with cooking oil, and sprinkle with salt and pepper. Put the breasts into the oven skin side down, and broil for 15 minutes, turning them once. Now place a long strip of lean bacon on each bird, and broil until the bacon is crisp. During broiling you may want to baste the sections every few minutes with your favorite barbecue sauce or the juice from a jar of sweet pickles. To dress up the breasts, sprinkle them lightly with paprika before serving.

FRICASSEED CHUKAR

1-2 chukars
salt & pepper to taste
flour
bacon fat, butter, or shortening
onion or garlic

If you like fricasseed meat, clean and pluck the chukar cut them into as many pieces as you wish, and add salt and pepper and perhaps onion or garlic. Roll each piece in flour until thickly coated, and brown in a heavy skillet in bacon fat, butter, or shortening. Pour about 1/2 cup of water into the pan, taking care that it does not splatter, and simmer for about an hour or until tender. Chukar--easy to hunt, easy to prepare--are a fine "fringe benefit" for those lucky enough to hunt where they abound (usually in pheasant preserves!).

TURKEY RECIPES

HICKORY ROASTED TURKEY WITH CELERY DRESSING

1 wild turkey, plucked
Hickory-smoked bacon strips
1 cup chicken bouillon
Celery dressing (see below)

Stuff turkey with dressing and tie the legs together with string. Place in a roasting pan and arrange an ample amount of bacon over the birds. Add the bouillon to the pan. Cover and roast in a 325 degree oven for 20 minutes per pound. Baste bird with pan juices every half-hour. Serves 6 to 10.

Celery Dressing

2 tbsp. chopped onion	1/4 tsp. sage
1 cup chopped celery	1/4 tsp. poultry seasoning
2 tbsp. margarine	3 cups bread cubes
1/2 tsp. salt	1 cup chicken bouillon
1/4 tsp. pepper	

In a frying pan over moderate heat, fry onion and celery in margarine for about 10 minutes. Add rest of ingredients and mix. Stuff the bird. (Dressing should be moist to help keep the bird from drying out.)

TURKEY BREAST IN MUSHROOM SAUCE

1 turkey breast, de-boned	salt and pepper to taste
1 10 oz. can mushroom soup	1 small bunch of green onion, chopped
1 tsp. Thyme	1 Tbs. dried parsley
2 Tbs. dried beef slices, chopped	

Salt and pepper the turkey breast lightly and place in a shallow baking dish. Stir together soup, green onions, parsley, and thyme. Pour sauce over breast, add dried beef, and bake 1 hour at 350 degrees. **If you add the dried beef, omit the salt!**

Contributed by: *Art Fields, Charlotte, North Carolina*

“GOOD EATS” ROAST TURKEY

1 wild turkey, plucked

For the brine:

1 cup kosher salt
½ cup light brown sugar
1 gallon vegetable stock
½ TBS. allspice berries

1 TBS. black peppercorns
½ TBS. candied ginger
1 gallon iced water

For the aromatics:

1 red apple, sliced
1 cinnamon stick
4 sprigs rosemary
Canola oil

½ onion, sliced
1 cup water
6 leaves of sage

Combine all brine ingredients, except ice water, in a stock pot and bring to a boil. Stir to dissolve solids, then remove from heat, cool to room temperature, and refrigerate until thoroughly chilled. Early on the day of cooking, combine the brine and ice water in a clean 5 gallon bucket. Place thawed turkey in brine, cover, and refrigerate or set in cool area (like a basement) for 6 hours. Turn turkey over once, halfway through brining.

A few minutes before roasting, heat oven to 500 degrees. Combine the apple, onion, cinnamon stick, and a cup of water in a microwave dish and microwave on high for 5 minutes.

Remove bird from brine and rinse inside and out with cold water. Discard brine. Place bird on roasting rack inside wide, low pan and pat dry with paper towels. Add steeped aromatics to cavity with rosemary and sage. Tuck back wings and coat whole bird liberally with canola oil. Place rack on the lowest level of the oven and roast turkey at 500 degrees for 30 minutes. Remove from oven and cover breast with a double layer of aluminum foil, insert probe thermometer into thickest part of the breast and return to oven, reducing temperature to 350 degrees. Cook until the internal temperature reaches 161 degrees. Let turkey rest, loosely covered for 15 minutes before carving.

QUAIL RECIPES

ROASTED QUAIL

½ cup butter
½ cup onion, finely chopped
½ cup mushrooms, diced
1 bay leaf
1 ½ tsp thyme leaves
pinch of cayenne pepper
¼ cup flour
1 ½ cups chicken stock
2 Tbsp Worcestershire sauce
1 ½ tsp garlic, finely chopped
½ cup dry white wine
¼ cup chopped scallions
1 cup carrots, diced
¼ cup fresh parsley, finely chopped
4 Quails
4 strips or bacon
salt and pepper

Melt the butter in a large saucepan and sauté the onion until tender. Add the mushrooms, bay leaf, thyme, and cayenne; season with salt and pepper, then stir in the flour. When the mixture is well blended, add the chicken stock, Worcestershire, garlic, wine, scallions, and carrots. Simmer the sauce for 1 hour, then remove the bay leaf and stir in the parsley. Remove from heat and keep warm until serving.

Preheat the oven to 375 degrees. Season the quail with the salt and pepper and wrap with a strip of bacon. Place quail, breast side up in a baking dish and roast in the hot oven for 15-20 minutes or until done. Serve with sides of wild rice and potatoes.

From: **4. Brennan**

ROAST QUAIL STUFFED WITH SAVOY CABBAGE, WILD RICE, AND MUSHROOMS

½ cup chopped shallots (4)
4 Tbsp unsalted butter
2 cloves garlic, minced
3 cups Savoy cabbage
½ cup wild mushrooms (shiitake, chanterelle, or morel or a mixture), chopped
salt and pepper
2 ½ cups cooked wild rice
1 ½ tsp fresh thyme, chopped (or ½ tsp dried)
16 quail, partially boned
2 Tbsp oil

In large saucepan sauté shallots in butter until soft, about 2 minutes. Add garlic, cook 1 minute, then add the cabbage, mushrooms and season with salt and pepper. Reduce heat to very low, cover and stir occasionally, cook for 15 minutes. Add the cooked rice and thyme. Let cool before stuffing quail.

Preheat oven to 400 degrees. Season inside and outside of quail with salt and pepper, then fill the cavity with approximately ¼ cup of stuffing. Heat the oil in a sauté pan and brown quail on all sides. Transfer to a roasting pan and roast the quail in a preheated oven until the juice runs clear when quail is pricked, about 12 minutes. Transfer to warm platter and serve immediately

From: **11. Homberg**

Chapter IV.

Small Game

Editorial Comment: As a young hunter, rabbit was the quarry of choice for my brothers and me since we had a great beagle (Billie Boy) and lots of readily accessible rabbit habitat. My father, brothers, and I would spend each Saturday in the field chasing rabbits so rabbit meals were a main stay of our wild game dinners. Rabbit memories make me smile as well as the recipe for Welsh Rabbit.

RABBIT RECIPES

BARBEQUED RABBIT.....	71
OVEN BARBECUED RABBIT.....	71
HAWAIIAN RABBIT.....	72
JUGGED HARE WITH BRUSSEL SPROUTS AND PARSLEY DUMPLING.....	72
BRAISED RABBIT.....	73
RABBIT FRY.....	73
RABBIT BAKED IN BEER.....	74
SPICY RABBIT.....	74
HASENPFEFFER.....	75
PILAR’S RABBIT STEW.....	75
TUSCAN HARE WITH PASTA.....	76
CROCK POT JACK RABBIT STEW.....	76
RABBIT AND BACON SOUP.....	77
RABBIT CREOLE.....	78
WELSH RABBIT.....	78

RABBIT STORIES

One Well Aimed Shot.....	79
Dad’s Hunting Coat.....	81

SQUIRREL RECIPES

STEWED SQUIRRELS.....	83
BRUNSWICK STEW.....	83

MUSKRAT RECIPES

MUSKRAT CHILI.....	84
CHICKEN FRIED MUSKRAT.....	84

PORCUPINE RECIPES.

SWEET AND SOUR PORCUPINE RECIPE85

RACCOON RECIPES

CRANBERRY BRAISED RACCOON IN CROCK-POT86

RACCOON WITH SAUERKRAUT86

GROUNDHOG RECIPES

GROUNDHOG SOUP87

GROUNDHOG IN TOMATO SAUCE87

FRIED GROUNDHOG88

RABBIT RECIPES

BARBECUED RABBIT

2-3 lbs. rabbit, cut in pieces
1 1/2 tsp. salt
1/4 tsp. ground pepper
1 1/2 tsp. seasoned salt
1/2 cup cooking oil
1/2 cup sherry

Season rabbit pieces with salt and pepper. Place over medium hot bed of coals. Mix together cooking oil, sherry, and seasoned salt. Brush on rabbit while grilling. Keep rabbit well basted and turn frequently. Cook 45 minutes to 1 hour, or until tender.

Yield: 4 to 6 servings

Note: A favorite barbecue sauce can be used in place of the wine and oil, but some oil will help keep rabbit moist.

OVEN-BARBECUED RABBIT

2 to 3 pounds rabbit
1 1/2 tsp. salt
1/4 tsp. pepper
3/4 cup barbecue sauce, your own bottle
1/2 cup water

Season moist pieces of rabbit with salt and pepper. Place in shallow baking pan and brush generously with barbecue sauce. Pour water in bottom of pan. Cover and bake at 350 degrees for 45 minutes. Remove cover; turn pieces, and brush generously with sauce. Bake uncovered for 30 minutes more or until tender, brushing with sauce again to keep surface of meat moist.

Contributed by: *Bob & Jean Menzie, State College, Pennsylvania.* From: *Cooking Alaskan.*

HAWAIIAN RABBIT

2-3 lbs. rabbit, cut in pieces	3 Tbs. cooking oil
4 Tbs. flour	1 cup water
4 Tbs. soy sauce	1/2 cup pineapple syrup
2/3 cup vinegar	1 tsp. salt
1 or 2 cloves garlic, minced	4 Tbs. brown sugar
1 piece ginger root, crushed	4 slices canned pineapple

Combine flour, vinegar, and soy sauce in bowl. Turn rabbit pieces in this mixture. Let stand 10 minutes. Heat oil in skillet. Add minced garlic and ginger root. Brown rabbit on all sides in hot oil. Add water, pineapple syrup, salt, and sugar. Cover skillet. Cook rabbit over low heat, 1 hour, or until tender. Dice pineapple slices. Add to skillet and cook rabbit 15 minutes longer. Yield: 4 to 6 servings.

Note: A small amount of vinegar and sugar may be changed to suit individual tastes. *Drain syrup from pineapple for 1/2 cup.

JUGGED HARE WITH BRUSSEL SPROUTS AND PARSLEY DUMPLINGS

3 medium onions, quartered	1/2 lb. bacon or fresh pork fat, diced
4 sprigs parsley	4 medium carrots, pared and halved
1 tsp. cracked bay leaves	1 3/4 cups beef broth
3/4 tsp. rosemary leaves	1 quart water
1/4 tsp. thyme	1/4 cup red currant jelly, melted
1/4 tsp. cracked pepper	Parsley dumplings
2 1/2 cups red dinner wine	2 pkgs. (10 oz.) Brussels sprouts
1/2 cup red wine vinegar	1/2 pound mushrooms, sliced
2 Tbs. salad oil	1/4 cup butter
1 rabbit, cut in pieces	flour
10 tbs. butter	

Combine ingredients for marinade: 1 onion, 2 sprigs parsley, bay leaves, 1/4 tsp. of the rosemary, thyme, pepper, 1 1/2 cups of the wine. Pour over rabbit. Cover and refrigerate 24 hours, turning occasionally.

Drain and reserve marinade. Dust rabbit with flour. Using a large pot or Dutch oven, brown a few pieces at a time in 6 Tbs. butter. Return all of the meat to the pot. Add bacon, carrots, remaining onion, parsley and rosemary, broth, water, and 1/2 cup of the reserved marinade. Cover and simmer 1 1/2 to 2 hours until meat is tender.

Remove meat and keep warm. Add jelly and remaining wine to pot. Blend 1 Tbs. flour with remaining marinade. Stir into liquid in pot while simmering.

Prepare Parsley Dumplings. Drop by rounded tablespoonfuls on top of liquid. Cook, uncovered, 10 minutes, then cover and cook 10 minutes longer. Return meat to pot. Cook brussel sprouts according to directions; sauté mushrooms in remaining butter. Combine with sprouts to serve with Jugged Hare.

BRAISED RABBIT

2 rabbits, cut up	2 tsp. salt
3 bacon slices	1/2 tsp. oregano
1/4 cup sliced onion	1 can (8oz.) tomatoes
1 clove garlic	3/4 cup Port wine
2 parsley sprigs	

Rinse rabbit well--dry with paper towels. Sauté bacon till golden; crumble and set aside. In bacon drippings, sauté rabbit until brown. Add remaining ingredients--bacon, too--mix well. Boil, reduce heat, and simmer 45 minutes to 1 hour until rabbit is tender. Remove to heated platter--spoon juice over.

Contributed by: *Doug and Jackie Kohlhepp, DuBois, Pennsylvania*

RABBIT FRY

1 young rabbit per pair of diners (or two if the diners are hungry!)
cooking oil
finely ground cornmeal

Skin and dress out each rabbit, and split it into four pieces so that each piece includes a leg. Salt and pepper the pieces, and roll them in flour or finely ground cornmeal. Put 1/4 inch layer of cooking oil into a heavy frying pan, and get the oil medium-hot (not smoking hot). Put the pieces into the pan, and brown them slowly; first on one side, then the other, until the meat is done.

If the rabbits are past their bouncy prime--that is, if the meat seems to be tough--cover the pan and let the pieces simmer for a few minutes. The extra cooking time should tenderize the meat.

Rabbit Fry in the Oven:

Dress each rabbit and cut it up as described above, and roll the pieces in seasoned flour. Put them into a greased shallow pan, forming only a single layer on the bottom of the pan. Mix 1/4 cup melted butter with 1/4 cup of cooking oil, and pour over the pieces. Bake in 375 degree oven for 1 1/2 hours, turning the pieces over at about the 45-minute mark so they cook evenly. Baste them occasionally with the pan juices. By the time the flour crust is brown, the meat should be just about falling off the bones.

RABBIT BAKED IN BEER

1 or 2 rabbits (about 3 lbs.)
1 Tbs. vinegar
6 slices bacon
1 1/2 cups sliced onions
2 tsp. salt
1/2 tsp. freshly ground black pepper
2 Tbs. prepared mustard
2 slices bread, cubed
1 1/2 cups beer
1 Tbs. sugar
2 Tbs. minced parsley

Cut rabbit in serving pieces. Cover with water and add 1 Tbs. vinegar. Let soak 1--2 hours. Drain water and dry rabbit with paper towels. Fry bacon and drain. Discard all but 3 Tbs. fat and brown the onions. Remove the onions and brown rabbit pieces. Place rabbit and cooked onions in 2 quart casserole dish. Sprinkle with salt and pepper. Add mustard to bread cubes and toss lightly to distribute mustard. Add to casserole along with bacon, beer, and sugar. Cover and bake in 325 degree oven 2 hours or until rabbit is tender. Garnish with parsley.

From: **9. Hayden**

SPICY RABBIT

1 rabbit, cut into serving pieces
16 oz. beer
1 clove garlic
1 bay leaf
1 onion, sliced
5 whole cloves
1/4 cup flour, seasoned with salt & pepper
1/4 cup cooking oil

Place first six ingredients in a non-metal casserole and marinate in the refrigerator for 24 hours. Remove rabbit and dry on paper towels. Place the seasoned flour in a bag with rabbit. Shake well. Heat oil in a large frying pan over medium-high heat and brown rabbit pieces. Add marinade to pan and cover. Simmer for 1 1/2 hours. Thicken the sauce with flour and serve. Serves 3 or 4.

HASENPFEFFER

1 hare or 2 wild rabbits, cut up

Marinade:

2 cups red wine	1 cup water
½ cup cider vinegar	2 cloves garlic, minced
½ tsp. dried thyme leaves	½ tsp. dried rosemary leaves
½ tsp. dried marjoram leaves	10 whole black peppercorns
½ cup flour	6 slices bacon, cut up
8 oz. fresh mushrooms, quartered	1 cup chopped onion
1—3 TBS. butter	1 tsp. salt
½ cup sour cream	

In large glass bowl, combine hare/rabbit and all marinade ingredients. Cover bowl with plastic wrap. Refrigerate for 2—3 days, turning pieces regularly.

Lift hare/rabbit pieces out of marinade. Pat dry with paper towels and set aside. Strain and reserve 1 ½ cups marinade, discarding herbs and excess marinade. Place flour on a sheet of waxed paper. Add hare/rabbit pieces, turning to coat with flour. In Dutch oven, cook bacon until crisp. Add mushrooms and onion. Cook until onion is tender, stirring occasionally. Remove vegetable mixture with slotted spoon and set aside. Add 1 TBS. butter to pan. Add pieces of hare/rabbit. Brown on all sides, adding additional butter if needed. Return vegetables to Dutch oven. Add salt and reserved marinade. Heat to boiling. Reduce heat, cover. Simmer until meat is tender—1 to 1 ¼ hours. With slotted spoon, remove meat from Dutch oven and put on a heated platter. Blend sour cream into cooking liquid. Cook over medium heat until heated through, stirring occasionally; do not boil! Serve sauce over hare/rabbit.

From: **14. Marrone**

PILAR'S RABBIT STEW

1 3-4 lb rabbit
2 cups red wine
3 onions, coarsely chopped
4 green bell peppers, coarsely chopped
1 cup chick peas
1 bay leaf
2 Tbsp paprika
2 tsp salt
3 Tbsp all purpose flour

Cut rabbit into bite size pieces. Place in stew kettle with wine, onions, peppers, chickpeas, bay leaf, paprika, and salt. Add enough cold water to cover and cook covered over low heat for 2 hours. Combine flour with 4 Tbsp cold water and mix until smooth. Add to the stew and stir until slightly thickened. Serve with plenty of crusty bread.

From: **3. Borerth**

TUSCAN HARE WITH PASTA

1 hare, cut up	3 stalks celery, cut in pieces
3 carrots, cut in pieces	½ tsp. dried rosemary
1 bay leaf	10 whole black peppercorns
2 TBS. red wine vinegar	3 cups dry red wine
2 cups water	1/3 cup olive oil
1 large onion, chopped	2 cloves garlic, minced
1 16 oz. can whole tomatoes, un-drained	¼ cup tomato paste
2 tsp. salt	
Hot cooked linguine	
Grated Parmesan cheese	

In Dutch oven, combine hare pieces, celery, carrots, rosemary, bay leaf, peppercorns, vinegar, wine, and water. Heat to boiling. Reduce heat; cover. Simmer for 45 minutes. Remove cover. Cook over medium heat for 1 ½ hours longer. Remove meat. Strain cooking liquid into a 2-cup measure; discard vegetables. If there is more than 1 cup of cooking liquid, boil in saucepan until the broth is reduced to 1 cup. If there is less than 1 cup, add water to equal one cup. Set cooking liquid aside. Remove meat from bones and discard bones. Shred meat coarsely with fingers. In Dutch oven, heat olive oil over medium heat. Add shredded meat, stirring frequently until meat begins to brown. Scrape browned bits from bottom of pan. Add onion and garlic; cook 10 minutes. Add reserved cooking liquid, tomatoes, and juice, tomato paste, and salt. Heat to boiling. Reduce to medium. Cook until moderately thick—30 to 45 minutes, stirring occasionally. Serve sauce over hot linguini; sprinkle with grated Parmesan cheese.

From: **14. Marrone**

CROCK POT JACK RABBIT STEW

1 jack rabbit, cut into serving pieces
2 cups water
1 tsp onion
1 tsp garlic salt
2 slices of bacon
chopped stewing vegetables.

Soak rabbit in salt water for 2 hours. Dry pieces and place in crock pot. Cook rabbit on medium heat for 1 hour. Add chopped carrots, potatoes, mushrooms, onions, and celery, half cube of butter and 2 slices of bacon. Cook 3 more hours until rabbit is tender

Contributed By: Larry and Ruth Parrott, DuBois, Pennsylvania

RABBIT AND BACON SOUP

1 rabbit
4 oz lean bacon
1 bouquet garni
1 bay leaf
1 blade of mace
2 cloves
2 onions
1 small turnip, finely diced
2 celery sticks, finely diced
4 Tbsp flour
¼ pint milk or half and half
salt and pepper
1 tsp lemon juice

Prepare and joint the rabbit. Blanch it by covering it with cold water and heating it to a boiling point. Drain and rinse. Put the rabbit and whole piece of bacon in large saucepan. Cover with the water or stock. Add the bouquet garni, bay leaf and mace. Heat to boiling point, cover and simmer for 1 hour. Press a clove in each onion. Add vegetables to soup, cover and simmer for an additional 1 ½ hours. Strain soup. Remove and dice some meat from the bones and bacon and add to the soup. Blend flour and milk and stir into the soup. Heat until soup have thickened, stirring constantly. Season to taste with salt, pepper and lemon juice.

From: **1. Beeton**

RABBIT CREOLE

1 medium onion, sliced
1 clove garlic, finely chopped
1 Tbsp chopped parsley
3 Tbsp shortening, melted
3 ½ cups tomato juice and pulp
½ tsp salt
1 rabbit
½ cup milk
1 cup flour
4-6 Tbsp shortenings or drippings
1 tsp salt
½ tsp pepper

Sauté onions, garlic, and parsley in melted shortening in heavy skillet until onions are golden brown. Strain tomato pulp from juice. Add pulp and salt to the onion, garlic and parsley. Simmer very gently while preparing the rabbit. Dip the rabbit in milk, then roll in flour, seasoned with salt and pepper. Brown the floured pieces in melted shortening or drippings. When browned, cover the rabbit with the tomato sauce, slowly while stirring add the tomato juice. Simmer gently until tender, 1 – 1 ½ hours. Serve hot with green peas, beans, or mashed potatoes

From: **8. Game and Fish**

WELSH RABBIT

3 Tbsp butter
1 cup beer
1 lb shredded sharp cheddar cheese
½ tsp paprika
½ tsp dried mustard

In double broiler, melt butter and add the beer. Stir and heat until well incorporated. Add the cheese and stir continuously until fully melted. Season with paprika and mustard. Serve over buttered toast and no one will notice the rabbit, or lack of.

From: **10. Herter**

RABBIT STORIES

ONE WELL- AIMED SHOT

"One well-aimed shot is worth many fired at random," so said my father when he was teaching me how to shoot a 22 rifle. I thought of my father's advice many years later as our three sons and I were preparing for a Saturday rabbit hunting trip in the DuBois--Clear Run woods and fields.

My sons were 14 years old, 12 years old, and 10 years old at the time. The 10-year-old was not old enough to hunt in Pennsylvania, but he wanted to come along and I wanted him. The problem was with the two older boys. We had two single-shot shotguns and one 22 single-shot rifle, and neither son wanted the 22. I resolved the gun problem. I volunteered to hunt with the single-shot 22. Remembering my father's advice, I told the boys that I only needed, "One well-placed shot and meat would be in the pot!" So off we went.

We had only hunted a short time when our beagle dog Billy Boy jumped a rabbit. The rabbit circled, sat down in front of me, and I shot it. I cleaned the rabbit, put it in my coat, and we walked ahead only a short distance when the dog jumped the second rabbit. It circled, sat down in front of me, and I shot it.

Our ten-year-old son was walking with me and witnessed the event. Each time he reported the feat to his brothers. He was excited, and his eyes were wide, and each time I pointed out to him that one well-aimed shot was all that was necessary to put meat in the pot. As I recall, the story he neglected to tell his brothers was that the rabbit had stopped in front of me and sat down, and I didn't add this detail.

When the day ended, I was the only hunter with "meat for the pot."

My sons repeated the story many times to their friends, and sometimes they told my friends. My shooting skill increased with each telling of the story. I made no effort to fill in any details, and for a short time, I was the greatest rabbit shooter in Western Pennsylvania.

Doug Kohlhepp
1996

ANOTHER RABBIT STORY

DAD'S HUNTING COAT

I returned my father's hunting coat last week. It had been in my closet for the past ten years. I acquired it when my parents were cleaning out their basement and were throwing the coat away because Dad didn't hunt anymore. I couldn't stand to have his perfectly good hunting coat thrown away. Dad bought it in 1964. It was an ordinary brown canvas coat with a game bag. I wore the coat once, but it didn't fit right. Now its time to throw it away, but I couldn't do it, so I gave it back to him.

Really, my dad hardly ever wore the coat. Although, I have vivid memories of the hunting outfit he wore when my brothers and I just started to hunt rabbits in the early 60's around DuBois, Pennsylvania. His "hunting pants" were old wool pants under which he wore the bottoms of his pajamas. His "hunting boots" consisted of galoshes worn on top of his regular work shoes. His "hunting hat" was a brown Stetson which had the brim turned up all the way around. His "hunting coat" was a knee-length, olive colored, winter overcoat and he wore a belt around the outside of the coat with a sheath knife on it. Dad insisted it kept him warm. He even wore a white shirt and tie with a four-in-hand knot. However, safety was always important, so he pinned his hunting license on a red vest that he snapped around the top of his coat. The whole get-up was half storm trooper, half businessman, and all character.

Since Dad didn't have a "real" hunting coat, when we shot a rabbit, we would slit the hind legs of the rabbit and slide our belt between the bone and tendon, carrying the rabbits on our belt. In retrospect this seems rather barbaric, but I remember how proud I was as a young hunter having rabbits dangle off my hips, with the heads hitting me below the knees.

Dad's guns weren't much better than his hunting gear. When we first started to hunt together, Dad gave me his Stevens single-shot 16 gauge. The pitted barrel was held to the fore-stock with a white Johnson's tape. A thorough cleaning of the gun meant cutting off the tape, cleaning the barrel, and re-taping it again. Dad let me use the 16 gauge when he inherited an Ithaca 12 gauge pump from his father. With the Ithaca his accuracy dropped sharply. His first shot would be too quick, the second shot would be in the ground, and the third shot would be out of range. Dad explained the second shot in the ground was due to an improperly functioning safety. However, I was suspicious that he simply kept his finger on the trigger when he pumped the second shot into the chamber. When my brother Ben started to hunt, Dad bought him a single-shot Winchester and his safety concerns made him abandon the Ithaca, and he started using a single-shot bolt action 22 rifle. Remarkably, his accuracy improved with the 22. Later I found out that his high school rifle team had won third place in the state meet in 1942, so I suppose the accuracy with the 22 was more than a little luck.

Dad wasn't a die hard hunter; he was a reluctant hunter. That is, he never was very enthusiastic about getting up early, braving the weather, or hunting every possible day available. The Pennsylvania state game regulations stated that "any hunter under sixteen years of age must be accompanied by an adult at all times." Thus, Dad became the "designated adult" that had to take us hunting. Dad was fixated about gun safety. He insisted our shotguns were broken open, except when we were actually hunting, and that we not point our guns at each other (even though we knew that they weren't loaded). At every fence we assembled to safely cross the fence, passing our guns from one side to the other, as we took turns crawling under or over the barbed wire. He made sure our skirmish line was always straight, and that we knew where everybody was at all times.

For safety's sake, he insisted that we never shot at a rabbit when we jumped it. He explained that it is was too dangerous and that we might shoot the dog. The truth was that Dad never cared too much about killing rabbits and was much more interested in the dog-work. In fact, we always measured our success by how many chases the dog had during the day and never by how many rabbits we killed. "Let the dog have his chase" is what he always used to say.

Dad insisted that we strictly obey the game laws and that no one could shoot beyond his limit. He didn't believe that the "hunting group" had a limit, but rather insisted on individual limits. So if on a rare occasion I shot my limit, then I would quit shooting for that day.

When we were hunting, Dad insisted that we get in the brush to kick out the rabbits. After all, "That's where the game lived." I secretly believed that our getting in the brush reinforced our dog's tendency to stand outside the brush and watch for rabbits squirting out. One other thing that Dad mentioned numerous times on every hunt, "One well aimed shot was worth many fired at random."

It's funny how things change. Now I have several closets full of hunting gear, a safe full of shotguns, and camouflage for every season of the year. I still love to hunt, but I remember with such fondness those rabbit hunts with my dad wearing his crazy hunting outfit, his single shot 22, and rabbits tied to our belts.

Come to think of it, my Dad was a pretty good hunter; he was a real sportsman. He believed in safety first at all times. He emphasized that the joy was in the hunting and not the kill. He was considerate of the dog and it's joy in the field. He made us get in the brush, and of course, "One well aimed shot is worth many fired at random." He taught us a lot. All things considered, he was a pretty good Dad too!

Dan Kohlhepp
1995

SQUIRREL RECIPES

STEWED SQUIRRELS

3 squirrels, cleaned and quartered	medium onion, chopped
1 quart water	bay leaf
1 tsp. salt	1/2 tsp. prepared herb seasoning
1/4 tsp. black pepper	2 carrots, chopped
16-oz. can whole tomatoes	3 potatoes, diced

Place squirrels in a large pot with all of the ingredients. Cover and bring to a boil. Reduce heat to simmer and cook until meat is tender. Remove bay leaf and ladle onto steamed rice. Serves 6.

Contributed by: *Bob & Jean Menzie, State College, Pennsylvania*

BRUNSWICK STEW

1 squirrel, cut in 6 or 7 pieces	1 1/2 tsp. salt
2 quarts water	
2 potatoes	1/2 tsp. pepper
1/2 onion	2 cups tomatoes
1 cup each corn & lima beans	1 1/2 tsp. sugar
	1/4 cup butter

Cook squirrel in water with onion for 2 hours. Let cool and bone the squirrel before adding other ingredients. Cut squirrel in pieces, add potatoes, 1 cup each of corn and lima beans, tomatoes, sugar, and salt and pepper. Cover and simmer for one hour. Add 1/2 cup butter and simmer for 10 minutes. Bring to a boil and serve.

Contributed by: *Gary and Jayne Magee, DuBois, Pennsylvania.*

MUSKRAT RECIPES

MUSKRAT CHILI

3 muskrats, cut in serving pieces	2 Tbs. brown sugar
1/4 cup red wine	1/2 tsp. dry mustard
1/3 cup chili sauce	1/2 tsp. chili powder
1 tsp. dehydrated minced onion	1/2 tsp. Worcestershire sauce

Sprinkle salt to taste over muskrat pieces and place them in a slow-cooker. Mix remaining ingredients in small bowl and pour over pieces in pot. Cover and cook on low heat for seven to eight hours.

Contributed by: *Bob & Jean Menzie, State College, Pennsylvania.* From: *Cooking Alaskan.*

CHICKEN-FRIED MUSKRAT

Marinade:

1 quart water
1 Tbs. salt

bacon fat
flour
sliced onions
1 cup sour cream
salt, pepper, paprika to taste

Soak muskrat overnight in saltwater marinade. Next day, drain, disjoint, and cut into serving pieces. Season with salt, pepper, and paprika to taste, then roll in flour and fry in bacon fat until browned on all sides. Cover with sliced onions, slat lightly, and pour on sour cream. Cover tightly and simmer or bake in Dutch oven for one hour. Makes two or three servings.

Contributed by: *Bob & Jean Menzie, State College, Pennsylvania.* From: *Cooking Alaskan.*

PORCUPINE RECIPES

SWEET AND SOUR PORCUPINE

Legs of porcupine	3/4 cup cider vinegar
1 or 2 sliced onions	1/2 tsp. nutmeg
1 cup cider vinegar	fat

In saucepan, cook onions in vinegar until transparent. Add sugar and nutmeg. Brown porcupine in fat in Dutch oven. Add vinegar mixture to meat. Cover and simmer three hours. Gravy may be thickened with cornstarch. Remove meat from bones and serve with gravy over rice.

Contributed by: *Bob & Jean Menzie, State College, Pennsylvania.* From: *Cooking Alaskan.*

RACCOON RECIPES

CRANBERRY BRAISED RACCOON IN CROCKPOT

2 ½ to 3 pound raccoon pieces, fat and glands removed
1 cup finely chopped cranberries
¼ cup honey
¾ tsp. salt
1/8 tsp. ground nutmeg.
1 cup apple cider
1 tsp. grated orange peel
1/8 tsp. ground cloves

Place raccoon pieces in crock-pot with all the above ingredients. Cover and cook on Low heat until raccoon is tender, 9—10 hours.

From: **14. Marrone**

RACCOON WITH SAUERKRAUT

1 TBS. flour
1 large, tart apple, cored & chopped
¼ cup packed brown sugar
2 TBS. Worcestershire sauce
½ tsp. salt
1/8 tsp. pepper
3 to 4 pounds raccoon pieces, fat & glands removed
3 medium baking potatoes, cut in half
1-16 oz. can sauerkraut, rinsed and drained
½ cup chicken broth
½ tsp. caraway seeds
1 bay leaf
½ tsp. paprika

Heat oven to 350 degrees. Add flour to 14 x 20 inch oven cooking bag; shake to distribute. Place bag in 2 inch deep roasting pan; set aside. In medium mixing bowl, combine sauerkraut, apple, chicken broth, brown sugar, and caraway seed; mix well. Spoon into cooking bag. Add bay leaf. In small bowl, combine Worcestershire sauce, paprika, salt, and pepper. Brush over raccoon pieces. Arrange raccoon pieces over sauerkraut mixture. Add potato halves. Close cooking bag with nylon tie. Make six slits in top of bag. Bake 2 to 3 hours or until raccoon pieces are tender. Discard bay leaf before serving.

From: **14. Marrone**

GROUNDHOG RECIPES

GROUNDHOG SOUP

1 Ground Hog
2 medium onions
2 carrots, diced
2 celery stalks, diced
1 Tbsp parsley flakes
1 Tbsp salt
1 tsp pepper
1 tsp garlic salt
2 Tbsp vinegar
1 lb noodles

Clean and wash ground hog. Quarter meat and place in medium pot, adding everything but the noodles. Cook on medium heat until meat is tender (about 2 hours). Remove meat from bone and return to pot. Add noodles and cook until they are done. Remove from heat and serve.

From: **2. Bell**

GROUNDHOG IN TOMATO SAUCE

½ cup vinegar
¼ cup cooking oil
1 garlic clove, chopped
2 cups tomato sauce
¼ tsp basil
salt and pepper

Cut ground hog into pieces and soak over night in cold water and vinegar. Remove from water and dry. Brown with garlic and oil over medium heat. Add tomato sauce, basil and salt and pepper to taste. Simmer for 2 hours, until meat is tender.

From: **2. Bell**

FRIED GROUNDHOG

groundhog, cleaned and skin
water
salt
flour
shortening for deep frying

Cut groundhog into frying size pieces. Wash and soak in cold water for 3-4 hours. Boil in salted water until tender to a fork. Roll in flour and coat completely. Fry in deep fat until brown. (Tip: cornmeal or cracker crumbs can be substitutes for the flour)

From: **2. Bell**

Chapter V.

Big Game

Editorial Comment: In Western Pennsylvania, the red meat of choice is venison. Everyone has a special recipe, a favorite roast, or a favorite way to “eat deer.” As a family, we have enjoyed days and nights making venison jerky and venison sausage. However, Donna’s venison loin is our family’s favorite meal. We also keep a good supply of “chipped venison steaks” which are great to fry up for breakfast or for the DuBois version of a “Philly Cheese Steak.”

<u>VENISON RECIPES</u>	
DONNA’S BROWNEED VENISON LOIN	91
DONNA’S GARLIC VENISON LOIN	91
CALIFORNIA CHILI.....	92
VENISON PEPPER STEAK.....	92
THE WORKING WOMAN’S ITALIAN VENISON STEAK.....	93
VENISON POT ROAST.....	93
VENISON STEW.....	94
VENISON MEAT BALLS AND SPAGHETTI.....	95
CUBED VENISON WITH RICE.....	96
NANA’S VENISON MEATBALLS.....	96
ITALIAN BRACIOLE WITH TOMATO SAUCE.....	97
CHEF DECANINI VENISON STROGANOFF.....	97
SMOKED VENISON SAUSAGE.....	98
VENISON JERKY (I,II,III).....	99
HOT BEAN AND VENISON DIP.....	100
VENISON MINCEMEAT.....	100
VENISON BOURGUIGNON.....	101
VENISON SHANKS VEIN NOISE.....	102
CROCK-POT VENISON STEW.....	102
VENISON HASH.....	103
CHICKEN FRIED VENISON STEAKS.....	104
VENISON VEGETABLE STEW.....	105
VENISON WITH BEANS.....	106
ROASTED VENISON WITH BAKED APPLES.....	107
TEXAS VENISON HASH.....	108
PICKLED DEER TONGUE.....	109
PICKLED HEART OR TONGUE.....	109
VENISON TONGUE.....	109
SPICED TONGUE.....	110
STUFFED DEER HEART.....	111
DEER LIVER PATE.....	112
GOURMET VENISON LIVER WITH ANGOSTURA SAUCE.....	113
ORANGE ONION LIVER.....	114

DEER STORIES

SHIMMERING LIVER.....115
I WAS SHOT.....117
BUCK FEVER.....119

MOOSE RECIPES

MOOSE HEAD STEW.....121
MOOSE TONGUE STEW.....121

MOOSE STORY

THE FAMOUS MOOSE ROUTINE.....122

BEAR RECIPES

BEAR GOULASH.....123
BEAR STEW.....123

VENISON RECIPES

DONNA'S BROWN VENISON LOIN

1 venison loin roast
2-3 cups red wine
2 medium onions sliced
1 tbsp tarragon leaves
1 tbsp coriander seeds
1 tbsp cracked black pepper
¼ cup olive oil
1 jar lingon berries

Marinate venison loin in wine for several hours. Grind tarragon, coriander, and black pepper together then rub onto the loin. Fry loin and onions in olive oil in a frying pan or iron skillet for approximately eight minutes per side depending on thickness of the loin. Serve rare to medium rare.

Serve loin with onions on the top and lingon berries on the side.

DONNA'S GARLIC VENISON LOIN

1 venison loin roast
4 sliced garlic cloves
Season All Salt

Pierce roast and insert garlic slices throughout. Sprinkle and rub with Seasonal All Salt. Bake in oven at 350 degrees until medium rare. Check internal temperature after 25 minutes to reach approximately 145 degrees internally.

CALIFORNIA CHILI

2 pounds ground venison	1 tsp. each salt, pepper, dried oregano
2 large onions, chopped	leaves, and ground cumin.
1 large green pepper, diced	1 to 2 tsp. Tabasco pepper sauce
2 cloves garlic, minced	2 cans (16 oz. each) red kidney beans,
1 can (16 oz.) tomatoes, un-drained	drained
1 can (8 oz.) tomato sauce	
1 cup water	
1/4 cup chili powder	

In large heavy saucepan or Dutch oven, break up ground venison. Add onions, green pepper and garlic; cook 15 minutes or until beef is browned and vegetables are tender. Drain off fat. Add tomatoes, tomato sauce, water, chili powder, salt, paprika, oregano, cumin, Tabasco sauce, and mix well. Simmer uncovered 45 minutes or until thickened; stir occasionally. Stir in kidney beans and heat through before serving. Serves 8.

Contributed by: *Bob & Jean Menzie, State College, Pennsylvania.*

VENISON PEPPER STEAK

2 pounds venison steak, cut in strips or chunks	2 cups water
1/2 cup all-purpose flour	3/4 cup chopped onion or 1 1/2 Tbs. minced dried onion
3/4 tsp. salt	1/2 tsp. garlic powder
1/4 tsp. pepper	2 beef flavored bouillon cubes
1/2 cup shortening	3 green peppers, cut in strips, add before serving
1 can stewed tomatoes, drained, reserving liquid	2 tsp. Worcestershire sauce

Mix flour, salt, and pepper. Melt shortening in large skillet. Roll venison in flour mixture, using all the mixture. Brown meat in hot shortening, adding the reserved liquid, water, onion, garlic powder, and bouillon cubes. Cover and simmer 1 1/2 to 2 hours. Uncover, stir in Worcestershire sauce, add pepper strips, cover and cook 10 minutes more. Add the tomatoes, cook until tomatoes are hot (about 5 minutes). Serve over hot cooked rice. Makes 8 generous servings.

Contributed by: *Bob & Jean Menzie, State College, Pennsylvania*

THE WORKING WOMAN'S ITALIAN VENISON STEAK

2-3 lbs venison steak or
6-8-venison chops
1 can stewing tomatoes
1 small can tomato sauce
1/3 cup catsup
2 Tbs. Worcestershire sauce
2 Tbs. brown sugar
2 Tbs. lemon juice concentrate
2 medium size green bell pepper, cut into large chunks

Pour sauce mixture into crock-pot before going to work in the morning. Add two to three pounds steak or six to eight chops and turn to low, allowing to simmer eight hours. Serve with buttered rice, a lemon Jello salad (with celery pieces and cream cheese), and green beans and hot brown bread. *Note: "Almost a little too much tomato," warns Uncle Bob, "You may want to adjust it to your taste."*

Contributed by: *Bob & Jean Menzie, State College, Pennsylvania.* From: *Pennsylvania Game Cookbook*

VENISON POT ROAST

1 3-4 lb. venison roast
1 10 oz. can cream of mushroom soup
1 pkg. Lipton Onion Soup Mix
1 jar of small white onions, with juice
1 10 oz. can cream of celery soup
2 cans whole canned potatoes, drained

In crock pot combine all of the above ingredients. Turn slow cooker to "Lo" setting, and cook all day.

Contributed by: *Gary and Jayne Magee, DuBois, Pennsylvania.*

VENISON STEW

2-3 lb. venison, cut into 1-inch cubes	3 stalks celery, cut into 1-inch pieces
1 1/2 cups French dressing	1 can (16 oz.) whole tomatoes, mashed
2 carrots, pared and cut into 1-inch pieces	1/4 cup quick-cooking tapioca
1 large onion, coarsely chopped	1 whole clove
1 small green pepper, seeded & chopped	1 bay leaf

Marinate cubed venison in French dressing for 12 to 24 hours in refrigerator. Drain off salad dressing and place venison in Crock-Pot. Stir in remaining ingredients. Cover and cook on Low setting for 8 to 10 hours. Serve over Kluski egg noodles. Throw some pistachio nuts on top of each serving. Serves 6-8.

Contributed by: *Doug and Jackie Kohlhepp, DuBois, Pennsylvania.* From: *Rival Crock-Pot Cooking.*

VENISON MEAT BALLS AND SPAGHETTI

1 pound venison	1 tsp. oregano
1/2 pound pork shoulder	1/4 tsp. thyme
1/8 pound beef suet	1 clove garlic, crushed
1/2 medium onion	1 egg
1 cup dry red wine	1 cup fine bread crumbs
1 Tbs. chopped parsley	1/4 cup grated Parmesan cheese
1 tsp. salt	3 Tbs. olive oil
1/4 tsp. freshly ground pepper	1 Tbs. butter

Put venison, pork shoulder, suet, and onion through the fine blade of a meat grinder twice. Combine in bowl with wine, parsley, seasonings, egg, bread crumbs, and cheese. Form into 20 medium meatballs. Heat olive oil and butter in a skillet and add meatballs. Cook until browned on all sides. Add to sauce as directed.

Sauce

1 (1 pound 14 oz.) can Italian plum tomatoes	1/4 tsp. ground cloves
1 (6 oz.) can tomato paste	1 tsp. basil
1/4 cup minced onions	1/4 tsp. freshly ground pepper
1/4 tsp. thyme	1 cup water or dry red wine
1 tsp. salt	1 Tbs. chopped parsley
	1/4 cup grated Parmesan cheese

Combine tomatoes and remaining ingredients with the exception of parsley and cheese in a large stainless steel or enameled kettle and bring to a boil. Deglaze pan meatballs were cooked in with a little of the tomato sauce. Add drippings to the simmering sauce. Add four of the meatballs to the sauce. Reduce heat and simmer 2 1/2--3 hours. Add more wine or water as needed to prevent sauce from becoming too thick. Add remaining meatballs, parsley, and during the final hour of cooking.

Contributed by: *Doug Kohlhepp and Jackie, DuBois, Pennsylvania.* From: *Gourmets & Groundhogs.*

CUBED VENISON WITH RICE

1 1/2 lbs. cubed venison
flour seasoned with salt & pepper
oil or melted shortening
water

1 pkg. Lipton's dry onion soup mix
1 can cream of mushroom soup
1 can sliced mushrooms

Shake cubed meat in seasoned flour to coat well. Brown in hot oil in skillet with lid. Add onion soup mix and enough water to barely cover meat. Simmer until meat is tender and liquid is considerably reduced. Add cream of mushroom soup and mushrooms, stirring to blend. Heat to serving temperature. Serve over hot cooked noodles or rice. If desired, the meat can be cut into half-inch strips about two inches long and follow cooking instructions above, using only 1/2 can of mushroom soup and adding 1/2 cup sour cream for a stroganoff-type dish.

From: **2. Bell**

NANA'S VENISON MEATBALLS

Sauce:

2 cloves minced garlic
2 Tbs. olive oil
¼ tsp. oregano

1 medium onion, chopped
4- 6 oz. cans tomato paste
1 tsp. fresh parsley, chopped

Meatballs:

1 lb. ground venison
½ cup breadcrumbs
1 small onion, chopped
4 large eggs

½ lb. ground pork
½ cup freshly grated Parmesan cheese
¼ cup fresh parsley, chopped

Sauté garlic and onion in oil until soft. Add tomato paste and 12 cans water. Stir well. Bring to a hard boil, turn down heat, and simmer 1 ½ hours, stirring frequently. Add oregano and parsley. Continue to simmer while you make the meatballs. Mix all meatball ingredients together. Wet hands (so meat doesn't stick) and make meatballs. Add them to the simmering sauce and simmer covered for 30 minutes. If the sauce has too much acid flavor, add ¼ teaspoon sugar and stir. Repeat if needed.

Variation: Simmer meatballs for 6—8 hours in sauce made from 20 oz. catsup and 10 oz. apple jelly. Ideal for crock pot!

Contributed by: *Art Fields, Charlotte, North Carolina.*

ITALIAN BRACIOLE WITH TOMATO SAUCE

2 lbs. Venison steak
pepper

salt
crushed garlic

hard boiled egg, chopped

Braciole:

Pound large pieces of steak very thin. Season with salt, pepper, crushed garlic, and chopped hard boiled egg. Roll and tie with string or toothpick.

Tomato Sauce:

Olive oil
Plum tomatoes
Salt

1 clove garlic, chopped very fine
chopped capers
pepper

Oregano

Heat olive oil. Brown garlic until golden brown. Add tomatoes, capers, salt, pepper, and oregano. Let simmer 20 minutes. Add Braciole to sauce. Cook slowly until meat is done to your preference.

From: *Chef Africo Lorenzini, Tambellini's.*

CHEF DECANINI VENISON STROGANOFF

Gravy:

¼ cup butter
3 10 ½ oz. cans condensed beef stock

4 TBS. flour

Brown butter and flour in a 3-qt. Saucepan. Then add condensed beef stock and cook on slow heat for about five minutes.

¼ cup butter

1 ½ pounds venison steak, cut into ¼ inch strips

2 cups sliced mushrooms

¼ cup onion
pinch parsley

pinch garlic powder

¼ cup tomato puree

¼ cup sherry wine

1 cup sour cream

Heat butter in large skillet and quickly brown venison steak strips. Add sliced mushrooms, chopped onion, garlic powder, and parsley, and cook about 15 minutes, until brown. Then add gravy, sherry, and tomato puree. Cook until meat is tender. Add sour cream and bring to a boil. Serve over hot, buttered noodles.

From *Chef Dante Decanini, Edgeworth Club.*

SMOKED VENISON SAUSAGE

½ cup Morton's Tender Quick salt	1 1/3 cups vegetable oil
3 TBS. garlic powder or garlic salt	1 tsp. mace
3 tsp. hickory smoke salt	1 tsp. onion salt
3 tsp. black pepper	12 lbs. Ground venison

Mix all ingredients well and stuff into sausage casings. Smoke to taste. Bake on cookie sheet for 30 minutes at 350 degrees. Venison is the usual meat used to make this sausage, but my uncle has made it with equally enjoyable results using bear, goose, and even beaver.

Contributed by *Bill Shuffstall*, From Wildlife Country, How to Enjoy It.

BUCK AND BOURBON

2- 2 ½ lbs venison cut into 1 ½" cubes
5 Tbsp flour
1 tsp salt
¼ tsp pepper
2 ½ Tbsp oil
2 medium onions, diced
½ cup green pepper, chopped
2 cloves garlic, diced
1 cup tomato sauce
½ tsp thyme or crushed rosemary (both may be used)
3 oz bourbon
½ cup water with 1 bouillon cube

In skillet brown over slow to medium heat, the meat cubed that have been shaken or rolled with the flour and salt and pepper. Do in small batches and remove from skillet when completed. Sauté the onions, green peppers, and garlic in skillet until soft. Add browned meat and remaining ingredients, cover and simmer slowly for about 1 ½ hours. Check for liquid 2-3 times while cooking, making sure it does not boil dry.

From: **6. Cameron**

VENISON JERKY I

3 lbs. Venison
¼ cup soy sauce
2 tsp. garlic salt
3 tsp. Worcestershire sauce
¾ cup water
1/3 tsp. black pepper
½ tsp. liquid smoke

Slice meat into 1/8 inch strips, remove any fat. Partially thawed meat is easier to slice. Mix other ingredients in a bowl. Marinate meat for 2—3 hours. Drain meat on paper towels and blot dry. Lay strips on the oven rack so they don't overlap and dry in a slow oven with the door ajar for 6—8 hours.

Contributed by *Bill Shuffstall*, from Wildlife Country, How to Enjoy It.

VENISON JERKY II

13 lbs ground venison
1/3 cup salt
1 heaping Tbsp cardamom
1 heaping Tbsp marjoram
1 ¼ Tbsp black pepper
1 Tbsp commercial cure
1 ¾ tsp Monosodium glutamate
2 tsp cayenne
1 Tbsp liquid smoke
¼ tsp garlic powder

Mix ingredients until very tacky, press into loaf pan lines with foil or plastic wrap and let stand for 30 minutes at room temperature. (Tip: put into freezer until firm or slightly frozen to make slicing easier) Slice meat into strips 1/16" thick and 1" wide. Combine Tbsp liquid smoke and 1 Tbsp water and ¼ tsp garlic powder and brush onto both sides of the strips. Place in preheated 170 degrees oven for 2 hours for chewy jerky and 3 hours for dry jerky.

From: **16. Mullen**

VENISON JERKY III

3 lbs lean venison
1 Tbsp salt
1 tsp onion powder
1 tsp garlic powder
1-2 tsp pepper
1/3 cup Worcestershire sauce
¼ cup soy sauce
1 Tbsp prepared mustard

Cut venison with the grain of the meat, not across, into ½" wide and ¼" thick strips. Mix all other ingredients and pour over meat; marinate over night. Remove from marinate and pat dry with paper towels. Place strips on cookie sheet in a single layer and dry in 200 degree oven 6-8 hours or until dry by feel. Cool and store in a tightly sealed jar.

From: **9. Hayden**

HOT BEAN & VENISON DIP

½ lb. Ground venison	¼ cup minced onion
1-16 oz. can kidney beans, mashed	1 Tbs. chili powder
½ cup catsup	½ tsp. salt
½ tsp. cumin	½ tsp. cayenne pepper
1-4oz. can green chilies, diced	½ lb. Monterey Jack or cheddar cheese, shredded

Saute onions in butter, then add meat and brown. Add remaining ingredients, saving some of the cheese for the top, and simmer for 10 to 15 minutes. Pour into a casserole dish and top with the remaining cheese. Bake at 350 degrees until cheese is melted. Serve with Tostados or corn chips.

Contributed by: *Art Fields, Charlotte, North Carolina.*

VENISON MINCEMEAT

4 lbs. Venison (trim meat with bones)	¾ lb. beef suet
3 lb. apples, peeled & quartered	2 lb. seedless raisins
1 lb. currants	2 qts. Cider, grape, or other fruit juice
1 TBS. cinnamon	1 TBS. ground ginger
1 TBS. ground cloves	1 TBS. nutmeg
1 tsp. allspice	1 tsp. mace
1 TBS. salt	1 lb. brown sugar

Trim fat from venison. Cover with water and simmer until meat is tender. Refrigerate in cooking liquid and allow to cool overnight. Remove all fat from top of liquid. Separate meat from bones and put through a grinder, using a coarse blade. There should be enough to make at least two quarts of ground meat. Grind suet and apples. Combine all ingredients in large kettle. Simmer for two hours to plump fruit and blend flavors. Stir often to prevent sticking. Use “as is” for cookie recipes. Add one cup chopped apple to every two cups of mincemeat for pies. Use fresh or you can freeze mincemeat for as long as six to eight months.

From: *Penn State Extension nutritionist Marion Miles.*

VENISON BOURGUIGNON

3 lb venison roast, cut into 1 inch cubes	4 sprigs fresh thyme
salt and pepper	4 sprigs fresh parsley
1 cup all purpose flour	4 cups beef stalk
4 oz slab of bacon, diced	2 cups dry red wine, preferably Pinot Noir
Canola oil	½ lb pear onions, cooked until tender
1 med onion, diced	½ lb cremini mushrooms, quartered and sautéed until golden brown
1 large carrot, diced	2 Tbsp chopped parsley
1 stalk celery, diced	1 Tbsp chopped thyme
2 cloves garlic, roughly chopped	1 pound linguini, cooked to al dente
1 bay leaf	

1. Preheat oven to 350 degrees. Season venison with salt and pepper and dredge each piece in flour, tapping off excess. Place bacon in large Dutch oven over medium heat and cook until the bacon is golden brown and fat is rendered. Remove the bacon to a plate lined with paper towels.
2. Raise the heat to high, add a tablespoon of canola oil to the fat in the pan and begin browning the venison in small batches, adding more oil if necessary. Remove browned meat and set aside
3. Add more oil to the pan if needed and add the onions, carrots and celery, cook until soft. Add the garlic and cook for 1 minute. Return venison to the pan along with the herbs, stalk of celery, and wine, season with salt and pepper and bring to boil over high heat. Cover the pot and place in oven and cook until venison is tender, about 2-3 hours.
4. Remove the venison from the pan to a bowl and strain the cooking liquid through a fine mesh strainer. Place the strained liquid into medium saucepan and bring to boil and cook until slightly thickened. Add the venison, bacon, onions and mushrooms to the pan and stir in the chopped herbs, season with salt and pepper to taste.
5. Serve over linguini

VENISON SHANKS VEINNOISE

6-8 juniper berries
salt and pepper
1 tsp nutmeg
4 foreshanks, with fat removed
2 Tbsp cooking oil
1 onion, sliced
4 carrots, sliced
1 large celery root, sliced
1 tsp Dijon mustard
bay leaf
½ tsp thyme
2 cloves
½ red wine
2 cloves
1 cup chicken stock
1 pint sour cream
1 tsp grated lemon rind
1 Tbsp caper

Preheat oven to 325 degrees. Crush juniper berries and mix with salt, pepper and nutmeg and rub meat with mixture. Heat oil in skilled and brown the shanks lightly but thoroughly. Add the sliced vegetables and sauté 5 minutes. Add mustard, bay leaf, thyme, cloves, wine stock. Bring to a simmer, cover and back for 1 ½ - 2 hours. When meat is tender, slice it and serve it on a hot platter. Stir sour cream into the vegetables and sauce, mixing until smooth. Pour the sauce over the meat and sprinkle with grated lemon rind and capers.

From: **6. Cameron**

CROCK POT VENISON STEW

1 lb venison cut into 1-inch cubes
4 carrots, sliced
1 onion, sliced
4 potatoes, quartered
1 12-oz can tomatoes with juice
2 Tbsp salt
1 Tbsp pepper
2 bay leaves
enough water to cover meat and vegetables in pot

Night before, place frozen venison in crock pot and layer in other ingredients, top with tomatoes. Next morning, turn crock pot on low heat and let cook all day. Serve with garlic bread.

Contributed by: Larry and Ruth Parrott, DuBois, Pennsylvania

VENISON HASH

2 cups cooked chopped venison
4 medium potatoes
1 medium tomato
1 cup water + 1 bouillon cube
¼ cup bacon drippings or cooking oil
salt and pepper to taste

Finely dice the potatoes, onion and tomatoes. Heat bacon drippings in heavy skillet with a cover. Stir- Fry the diced potatoes, onions and tomatoes on high heat for a few minutes. Add the bouillon and cook on high heat until the mixture is hot. Reduce heat, cover and cook very slowly for 20 minutes. Add chopped venison, salt and pepper. Increase heat and stir till heated thoroughly.

From: **13. Livingston**

CHICKEN-FRIED VENISON STEAKS

1 ½ - 2 lbs boneless venison meat
1/3 cup milk
1 egg
1/3 cup flour
½ tsp salt
1/8 tsp pepper 2
2 Tbsp butter 2 Tbsp vegetable oil

Gravy

1 ¼ cups milk
2 Tbsp flour
¼ tsp salt
dash of pepper

Trim meat; cut into serving-size pieces. Pound to ¼" thick with meat mallet. In 9" pie plate, blend milk and egg. On a sheet of waxed paper, mix flour, salt and pepper. Dip steaks in milk mixture then in flour, turning to coat. Set aside. In large skillet, melt butter and oil over medium-high heat. Add steaks and brown on both sides, fry in 2 batches if necessary. Remove to heated platter. Set aside and keep warm.

For the gravy, in a small bowl, blend milk with remaining ingredients and blend into pan drippings. Cook over medium heat, stirring constantly, until thickened and bubbly. Strain if desired. Serve gravy with steaks

From: **14. Marrone**

VENISON VEGETABLE SOUP

1 ½ - 2 lb venison bones
2 stalks celery, thinly sliced
2 medium carrots, thinly sliced
1 medium onion, finely chopped
2 cloves garlic, minced
2 Tbsp butter
3 quarts water
1 bay leaf
1 Tbsp salt
¾ tsp marjoram
1 ½ - 2 cups cubed cooked venison
1 16oz can stewed tomatoes, un-drained
1 10oz package of frozen corn

Heat oven to 400 degrees. Arrange bones in a single layer in large roasting pan or on baking sheet. Bake uncovered until bones are browned, 10-20 minutes. Drain if needed, set bones aside

In Dutch oven, cook and stir celery, carrots, onion, add garlic in butter over medium heat until tender. Add browned bones, water, bay leaf, salt and marjoram. Heat to boiling. Reduce heat; cover and simmer until meat on bones is very tender, 1 ½ to 2 hours. Remove bones and cool slightly. Remove any remaining meat from bones and discard the bones. Return meat to Dutch oven. Add remaining ingredients. Simmer, uncovered for 1 hour longer. Discard bay leaf before serving. Serve with hot rolls or coleslaw.

From: **14. Marrone**

VENISON WITH BEANS

6 slices of bacon, chopped
1 ½ lb venison burger
1 medium onion, chopped
1 16oz can pork and beans
1 16oz can kidney beans, drained
1 16oz can butter beans, or Great Northern beans, drained
1/3 cup packed brown sugar
1 cup catsup
2 Tbsp vinegar
1 Tbsp Worcestershire sauce
½ tsp salt
¼ tsp prepared mustard

Heat oven to 350 degrees. In Dutch oven over medium-low heat, cook bacon, stirring occasionally until crisp. Remove with slotted spoon; set aside. Drain all but 1 Tbsp bacon fat from dutch oven. Add meat and onion. Cook over medium heat, stirring occasionally, until meat is no longer pink and onions are tender. Add reserved bacon and remaining ingredients to Dutch oven; mix well. Cover and bake until bubbly around edges, about 45 minutes. (Tip: Great for pot-lucks!)

ROAST VENISON WITH BAKED APPLES

4 small sharp cooking apples, peeled and cored
juice of 1 lemon
2 Tbsp gooseberry jelly
1 Tbsp butter
2 tsp soft brown sugar
2 lb young venison
2 Tbsp oil

Sauce

¼ cup stock
2 Tbsp gooseberry jelly
pinch on ground cloves
2 tsp corn flour
1 Tbsp cold water
2 Tbsp sherry

Simmer apples in lemon juice and water for 10-15 minutes. Drain and arrange in an oven proof dish. Fill core holes with gooseberry jelly. Dot each apple with a small piece of butter and sprinkle with powdered sugar. Preheat oven to 375 degrees. Brush venison with oil and roast with apples for 40 minutes, basting with olive oil occasionally.

To make the sauce, combine stock, jelly, cloves, salt and pepper in a small pan. Heat slowly to dissolve the jelly. Blend the corn flour with water and add to the stock mixture. Bring sauce to boil stirring constantly, cook for 2 minutes to thicken. Slice meat and serve with sauce.

From: **1. Beeton**

TEXAS VENISON HASH

1 lb. ground venison (about 2 cups)
3 tablespoons oil or bacon fat
3 large onions, chopped
1 lb. cooked tomatoes-canned will do (about 2 cups)
2 jalapeno chili, chopped
1 teaspoon chili powder
2 medium potatoes, thinly sliced
6 ozs. Monterrey or cheddar cheese, grated (about 1 ½ cups)
salt and pepper

1. Preheat oven to 350 degrees F.
2. Brown meat in oil or fat. Add onions and cook until they are soft. Stir in tomatoes, chilies, chili powder, salt and pepper, and cook for about five minutes longer. Spread into flat oven dish, layer the sliced potatoes on top and sprinkle with grated cheese.
3. Cover with a lid or foil and bake 45 minutes.
4. Remove cover and cook for 15 minutes or until nicely browned.

From: *The Game Cookbook*; Kyle Books

PICKLED DEER TONGUE

Cook deer tongue in salted water. Take skin off tongue (if cooked long enough, skin will peel off easily). cut meat into pieces about 1 inch thick and make brine as follows:

1/ tsp. salt	1/4 cup sugar
pepper	1/2 cup broth from cooked meat
1/2 cup cider vinegar	

Contributed by: *Bob & Jean Menzie, State College, Pennsylvania*

PICKLED HEART OR TONGUE

There are two ways to prepare deer heart and tongue for pickling, and both work equally well. Either saturate the meat in a salt solution for eight or ten hours, or steam diced hearts and whole tongues for 10 minutes. Then prepare a pickle brine as follows:

2 cups vinegar
2/3 cup water
1 cup white sugar
4 Tbs. pickling spice

Combine ingredients in a saucepan, bring to a boil, and boil for one minute. Allow to cool. Place the prepared meat in a glass container, add one large sliced onion, a sprinkle of garlic salt, and 1 tsp. lemon juice. Pour the cooled brine over all. Cover and let stand in a cool place, 35 to 40 degrees for 48 hours.

Contributed by: *Bob & Jean Menzie, State College, Pennsylvania. From: Cooking Alaskan.*

VENISON TONGUE

1 fresh venison tongue
1 Tbsp salt
1 medium onion
5 whole peppercorns
1 bay leaf

Combine all ingredients in saucepans and simmer covered until tender, about 3 hours. Cool slightly, remove connective tissue, bones and skin, slice and serve hot or cold.

From: **9. Harden**

SPICED TOUNGE

1 fresh tongue
1 lemon, sliced
1 tsp mixed pickling spiced
2 tsp salt
water to cover

Combine all ingredients in saucepan and simmer covered until tender, about 3 hours. Cool slightly, remove connective tissue, bones and skin, and thinly slice.

Serve hot or cold with horseradish sauce.

From: **9. Harden**

STUFFED DEER HEART

1 deer heart
½ cup flour
¼ tsp pepper
½ tsp salt
¼ tsp paprika
3 Tbsp butter
1 cup chicken broth
1 cup water

Bread stuffing

2 cups bread crumbs
¼ cup melted butter
1 medium onion, minced
½ cup celery, chopped
1 tsp salt
1 ¼ tsp pepper
1 tsp sage
¼ tsp each, thyme, marjoram, poultry seasoning
½ cup hot chicken broth (enough to moisten bread crumbs)

Mix flour, ¼ tsp pepper, ½ tsp salt and ¼ tsp paprika together and set aside. Melt butter add onion and celery. Cook until onion turns yellow. Add all remaining seasoning to the bread crumbs. Pour celery-onion mixture over bread crumbs, and add enough broth to moisten crumbs. Mix lightly with a fork

Trim all fat and membrane from the heart. Wash well in cold water. Roll heart in flour mixture and brown on all sides in hot butter. Add water and 1 cup chicken broth, cover and simmer 1 hour. Remove heart to baking dish, reserving 1 cup liquid for sauces. Stuff heart cavity lightly, placing remaining stuffing around heart. Cover and bake 1 ¼ hours in 350 degree oven. Remove from oven; pour prepared sour cream sauce over stuffed heart. Place under broiler element to lightly brown.

Sour Cream Sauce

1 cup heart broth
2 Tbsp grated onion
1 ½ tsp Worcestershire sauce
½ cup sour cream
1 Tbsp milk
salt and pepper to taste
Bring broth to boil. Add grated onion, Worcestershire sauce and cook 15 minutes. Mix in sour cream and add salt and pepper to taste.

From: **9. Hayden**

DEER LIVER PÂTÉ

1 deer liver
1 garlic clove, finely chopped
1 onion, sliced
1 bay leaf
2 sprigs parsley
1 tsp salt
½ tsp pepper
¼ cup vinegar
1 tsp savory
¼ tsp celery seed
dash of nutmeg and powdered cloves

Place all ingredients in sauce pan, add cold water to cover meat and simmer for 40 minutes, or until liver becomes soft. Remove from pan and pull off skin and cut out membrane. Put cooked liver through a meat grinder and then push through a sieve. Mix with softened butter to form a smooth paste. Serve on toasted bread or crackers.

From: **9. Hayden**

GOURMET VENISON LIVER WITH ANGOSTURA SAUCE

6 slices liver ½" thick
salt
flour
½ cup olive oil
1 cup minced onion
2 tsp Angostura Aromatic Bitters
2 Tbsp flour
2 beef bouillon cubes
2 cups water
juice of 1 lemon
2 tsp sugar

Sprinkle liver with salt. Roll slices in flour. Heat olive oil to 350 degrees and fry liver until brown on both sides and cooked to desired degree of doneness. Place liver on a heated platter and keep warm. Add onions to pan and sauté. Sprinkle with flour. Stir in remaining ingredients and simmer while stirring until thickened. Season to taste with salt. Add liver slices to sauce and simmer, spooning sauce over liver for 10 minutes. Transfer to heated serving platter, spoon sauce over top and serve.

From: **9. Hayden**

ORANGE ONION LIVER

¼ cup flour
1/8 tsp salt and pepper each
1 lb deer liver
¼ cup butter
1 medium yellow onion
1 medium red onion
1 Tbsp sugar
1 medium orange, sliced
1/3 cup venison stock
¼ cup brandy
¼ tsp dried thyme leaves

Heat oven to 175 degrees. On a sheet of waxed paper, mix flour, salt and pepper. Dip liver slices in flour mixture to coat. In large Skillet, Melt ¼ cup butter over medium heat. Add liver slices and brown on both sides. With slotted spoon, transfer to heated platter. Keep warm in oven. Add onions to butter in skillet. Cook and stir over medium heat until tender. Set aside and keep warm.

While onions are cooking, place sugar on a sheet of wax paper. Coat orange sliced with sugar on both sides. In medium skillet, melt ¼ cup butter over medium heat. Add orange slices. Fry until golden brown, turning once. Remove orange slices and set aside. Add stock, brandy, and thyme to butter in skillet. Cook over low heat for 5 minutes, stirring constantly. To serve, arrange onions over liver slices. Pour broth mixture over onions and liver and top with the orange slices.

From: **14. Marrone**

DEER STORIES

SHIMMERING LIVER

I had just been discharged from the Marine Corps when I met my friend Charles Nelson at one of our local oases. We were in high school together, happy to see each other, and anxious to tell each other about our adventures over the last four years. We were exactly 21 years old. The time was December 1945, and the first week of buck season.

We decided to go deer hunting the following day in the mountains near Johnson's Nursery. We knew the territory, and my father was at a camp in the area. Charles and I had hunted out of the camp before W.W.II. We also looked forward to continuing our reminiscent talk.

We got into the woods just before dawn, found our old deer stand, and waited for daylight.

A short time had passed and now daylight had arrived, and there stood a nice little four-point buck. I shot the deer.

Charles and I dressed out the deer and dragged it back to the camp. My father was just getting up. He was delighted to see us. He didn't know we were hunting near the camp. He also was delighted to see the little buck. He loved venison. He loved rare meat. He loved liver. He also loved pickled pig's feet, beef tongue, beef heart, and buttermilk. He told us he would cut the liver out of the deer and cook it for breakfast. And he did this.

I declined the meat breakfast because I didn't share my father's enthusiasm for rare meat and particularly rare liver. My friend Charles shared my father's view of how meat should be prepared as a general theory, and Charles also liked pickled pig's feet, beef tongue, and beef hearts and buttermilk.

I can't recall Charles' exact reaction to this camp breakfast, this meal cooked from a fresh harvested deer, but to this day, some forty-five years later, Charles will not eat liver. In today's world, I believe that Charles would have said that the liver was ready for transplanting.

Doug Kohlhepp
1997

ANOTHER DEER STORY

I WAS SHOT

Not really. My brother Andy didn't really shoot me, but he thought he did. We were deer hunting the State Game Lands #177 (behind Treasure Lake) during the 1983 primitive arms season. I was living in Oklahoma, so my wife, two small children, and I traveled to DuBois to be with my parents and relatives during the Christmas season. For the previous two years, Andy and I had been able to sneak out for an afternoon or two of deer hunting in spite of the busy schedule of holiday get-togethers. We never shot a deer, and we were just learning how properly to load and discharge our flintlock rifles. However, we always enjoyed ourselves.

We had split up earlier, and I was walking in a big circle, driving the deer around to where Andy was waiting on the main trail. There was about six inches of snow on the ground, and I was able to walk up on three deer about seventy yards in front of me. As always, my heart pounded, my hands shook, and I couldn't get a clear shot at any of the deer. After twenty-five minutes of shaking, bobbing, and weaving, I was exhausted and finally spooked the deer.

I continued to plod towards Andy's stand and as always when walking in heavy deep snow, I pulled both groin muscles (I hate that!) It was rather warm and humid for late December, and I perspired heavily as I trudged through the snow. The good news was that the snow allowed me to see all the activity that occurred in front of me. Clearly, I had flushed several deer and a couple turkeys. I was sure Andy would see something. When I finally saw Andy in his head-to-toe blaze orange outfit, his face was animated, and he couldn't wait to talk as he motioned for me to hurry over to him.

Five deer had crossed the trail single-file fifty yards in front of him, and each deer in turn had stopped on the trail and presented Andy with a stationary broadside shot. Andy's muzzleloader, a fifty caliber Thompson Center Arms Hawkin, wouldn't fire. Andy had attempted seven shots at five deer standing only fifty yards away and never got a spark!

Andy was beside himself... frustrated, excited and perplexed. He showed me how he prepared his pan with ffff powder and attempted another shot, again nothing.

I suggested that we try some of my powder. I personally loaded his pan with a triple dose of black powder and instructed him to try the gun again. I stood right beside him and with my head eye-level with the gun carefully watched for a spark.

The next thing I remember, I was laying on the ground next to Andy's feet, and Andy was saying, "Did I shoot you?" My elbow and shoulder were throbbing because I landed on several large rocks. Evidently, the flint and steel had ignited the powder, and the resulting explosion had knocked me off my feet. While still laying on the ground, somewhat dazed, I assured Andy that he had not, in fact, shot me.

Andy helped me to my feet and gathered up my gun as I dusted off the snow and dirt from my coat. As he handed me my gun he exclaimed, "Dan! What happened to your face?" "Nothing", I explained, "it's always looked this way." But Andy pressed on, "It's covered with blood!"

The van was only a half mile away, so we walked back and checked out my poor visage in the side mirror. Sure enough, the left side of my face was covered with blood. It seemed that when the explosion knocked me off my feet, it sprayed my face with little pellets of gun powder, which struck my face with just enough force to break the skin and cause a little bleeding everywhere. No problem.

When we got home, I simply explained to my wife and parents that I had gotten into some brush and got scratched up a little. Quickly, I showered and cleaned up, and we all went out for dinner.

The next morning, I looked much better, except for my nose. The end of my nose had a particularly ugly gash, and it looked like some pieces of gun powder were embedded in it. I remember trying to dig out those pieces at the mirror in the bathroom and almost fainting from the pain of picking at the open wound with a straight pin. My mother had invited numerous relatives over for lunch so there were lots of hugs and kisses for everyone. Each time my nose got bumped, my eyes watered, I grimaced, and my nose got bigger and redder. By dinner time, I clearly had an infected nose, *bulbous maximus*.

I finally confessed that my brother had inadvertently shot me the previous day, in an attempt to solicit my wife and mother's sympathy and to ascertain the probability of losing the end of my nose as the infection continued. I should have known better. Not only did I not get any sympathy, but this was considered conclusive evidence from God himself that He did not approve of hunting over the Christmas holidays.

For the next several days, my friends, relatives, and local wits entertained themselves recalling stories of people who had lost body parts due to gun shot wounds and infections. Finally, the swelling and redness subsided, and the references to Rudolph ceased. Unfortunately, to this day the end of my nose has a nice scar with several black specs in the middle of it.

I still enjoy hunting with a flintlock rifle, but I have never watched for a spark again. Only occasionally, does my brother Andy ask, "So Dan, how's the nose?"

Dan Kohlhepp
1995

Another Deer Story

BUCK FEVER

The first day of the 1992 buck season finally arrived. It was a gray day with no snow and the temperatures were supposed to be in the high 30's. This was my son Ryan's second season. We arrived about 45 minutes before dawn at Wayne Peterson's along Rt. 285 just east of Custards in Crawford County. Soon the rest of the crew started to filter into the garage we use as a base of operations. As we filled in the roster, Ryan being the youngest hunter that year, was taking the usual ribbing. The year before he had taken shots at three different bucks. The old war horses were discussing strategies for the first few drives. What fun to listen to Uncle Dale Peterson, Wayne, and Chub MacMaster as they pointed out the pros and cons about each section of woods we might try, how many bucks they had seen spotting, and what had happened on drives previous years. The battle plans developed by the generals in WWII didn't have anything over this group.

After the sun had been up for about a half hour we set off in the pick-ups for the first drive. The watchers were posted, the drive started and was completed. We repeated this process several times during the day. Driving woodlot after woodlot. By 3 p.m. we had four nice bucks hanging on the meat pole and time for one more drive. The "Swamp" is always saved for the last drive of the day. Very few hunters try to drive this area and as the day goes on the deer find refuge on some of the higher ground. This mile long drive requires at least five drivers. Hip boots are required equipment, and they don't guarantee you won't get wet. Float tubs wouldn't be a bad idea when the water is high. Usually five or six watchers are placed strategically to intercept any deer that don't cross the channel, or go back through the drive.

We were both on watch because Ryan and I hadn't gotten our bucks (not to mention that neither of us had hip boots) and I could be trusted to post the watchers in the "right places". I found a tree to lean on about 30 yards above the red brush. There was only a couple inches or so of water at the base of the tree. Ryan was about 15 yards up the line standing high and dry with his back to a nice big swamp oak. We could see about 100 yards through the open woods in front of us, and the thick red brush swamp curved up about 30 yards behind us. We were ready.

Soon we could hear the drivers hooting and hollering. Before long I saw a flash of brown coming through the woods. I looked over at Ryan and could tell he had spotted the deer. Six doe came trotting through the woods. When they were about 20 yards in front of Ryan they stopped looking right at him. It was a real site to watch the deer move forward, stomping and snorting. This went on for a minute or so until the first one was about 5 yards from Ryan. Another flash caught my attention. I could feel my heart begin pumping faster. I was real proud of myself. "A ha!" I thought, here comes that sneaky bugger. It will surely be a buck. I looked up toward Ryan and tried to get his attention, but he was having too much fun staring down the doe.

I looked back to try and put horns on the deer loping through the woods. All I saw were horns. The biggest buck I've ever seen in the woods was coming at me. I stayed calm (right) and didn't move. The buck kept coming toward me. About 40 yards out, I pulled up and shot. Ryan said that got his attention. To my amazement, the deer didn't even flinch. (I was probably aiming at the rack.) He just picked up the pace a little and kept on coming. Without hesitation I pulled back the bolt to chamber another shell. OH NO, the gun jammed. I started saying a few choice words in my mind, glancing at the buck and looking into the action. The fired casing was jammed against the new shell and wouldn't come out. I started digging around in the action and finally got the offending casing out of the action and a new shell in. I looked up and the buck was standing broadside in front of some red brush, only 25 yards away. As I pulled up for another shot, Ryan finally threw some lead at the monster buck. I shot just fractions of a second later, and automatically chambered another shell. Oh Great! The ##### gun jammed again. Another several precious seconds spent getting the jam cleared. (I was getting better and it didn't take me so long this time.)

I looked up, hoping the 30 point buck was laying where I last saw him. No buck. I asked Ryan were he went and he said he just disappeared. I cautiously (at a dead run) moved to where the buck was standing. By this time I was to my knees in cold water. No deer, but wait. There was some hair, but it was all white and there was no blood. One of us must have been close I spent the next 30 minutes wading through red brush in water up to my waist. By this time the rest of the crew was watching my frantic search.

We never did get the buck. On the way to the truck I checked my rifle to see why it had jammed. It worked perfectly. I had just been so excited that I short chambered twice. It would have been nice to have bagged the buck. Even nicer if Ryan had connected. Oh well, it was exciting and we still have a great story that will be talked about for years to come.

Bill Shufstall

1995

MOOSE RECIPES

MOOSE HEAD STEW

1 fresh moosehead	5 large onions
2 whole garlic	1/8 cup black pepper
1/8 cup red pepper	18 potatoes
1 qt. corn oil	2 Tbs. salt
Chainsaw	20 gallon galvanized tub
cheesecloth	

Scrub and shave moose head, remove antlers. Place moose head into 20 gallon galvanized tub with corn oil and salt. Set chainsaw on "puree" and stir for 5 minutes. Strain pureed moose head through cheesecloth, and add remaining ingredients. Simmer for 45 minutes. Serve on bed of boiled potatoes. An elegant touch is to frame the dish with the antlers.

Servings: 8-10

Contributed by: *Walt and Katie Gugler, Iowa, from: Intellsat International Cookbook*

MOOSE TONGUE STEW

1 moose tongue	1/2 green pepper, chopped
2 tsp. salt	3 carrots, chopped
1 quart stock	1 Tbs. sugar
1 pint ketchup	2 Tbs. flour
1 onion, chopped	2 Tbs. butter
1/2 cup celery, chopped	1 Tbs. cider vinegar

Wash and scrub tongue well. Cook for two hours in enough salted water to cover. Remove skin from tongue. Add remaining chopped vegetables and other ingredients, except flour and butter. Simmer 10 minutes in stock. Thicken with flour and butter.

Contributed by: *Bob & Jean Menzie, State College, Pennsylvania. From: Cooking Alaskan*

MOOSE STORY

THE FAMOUS MOOSE ROUTINE

During his years as a stand-up comedian writing his own work, Woody Allen regularly slayed audiences (if not the moose) with this tale:

“I shot a moose once. I was hunting in upstate New York and I shot a moose. And I strap him onto the fender of my car, and I’m driving home along the West Side Highway. But what I didn’t realize was that the bullet did not penetrate the moose. It just creased his scalp, knocking him unconscious. And I’m driving through the Holland Tunnel and the moose wakes up. So I’m driving with a live moose on my fender and the moose is signaling for a turn. And there’s a law in New York State against driving with a conscious moose on your fender, Tuesdays, Thursdays, and Saturdays. And I’m very panicky.

“And then it hits me—some friends of mine are having a costume party. I’ll go. I’ll take the moose. I’ll ditch him at the party. It won’t be my responsibility. So I drive up to the party and I knock on the door. The moose is next to me. My host comes to the door. I say, ‘Hello, you know the Solomons.’ We enter. The moose mingles. Did very well. Scored. Some guy was trying to sell him insurance for an hour and a half.

“Twelve o’clock comes, they give out the prizes for the best costume of the night. First prize goes to the Berkowitzes, a married couple dressed as a moose. The moose comes in second. The moose is furious! He and the Berkowitzes lock antlers in the living room. They knock each other unconscious.

“Now, I figure, here’s my chance. I grab the moose, strap him on my fender, and shoot back to the woods. But I’ve got the Berkowitzes. So I’m driving along with two Jewish people on my fender. And there’s a law in New York State, Tuesday, Thursday, and especially Saturday...

“The following morning, the Berkowitzes wake up in the woods in a moose suit. Mr. Berkowitz is shot, stuffed, and mounted at the New York Athletic Club. And the joke is on them, ‘cause it’s restricted.’”

Doug Kohlhepp
1997

BEAR RECIPES

BEAR GOULASH

3 lbs bear burger
3 strips bacon
3 cups pinto beans
7 cups water
2 Tbsp garlic salt
3 onions, diced
3 celery stalks, diced

¼ lb butter
2 Tbsp Worcestershire sauce
3 Chili peppers, diced
1½ lbs spaghetti
2 13-oz cans tomato juice
1 Tbsp black pepper
1 Tbsp chili powder

In a saucepan, boil beans about 45 minutes and let cool. In another pot boil spaghetti, tomato juice and salt and pepper about 15 minutes. Pour all ingredients in a deep pan on medium-high heat and cook about 10 minutes, stirring frequently. Pour mixture and bear burger into a large cooking pan and simmer for about 45 minutes, stirring occasionally. (Tip: Freeze leftovers for a snowy day)

BEAR STEW

1 ½ - 2 lbs bear stew meat
¼ cup flour
1 tsp dried marjoram leaves
1 tsp salt
1/8 pepper
2 Tbsp vegetable oil
1 16oz can whole tomatoes, un-drained
1 cup water
¼ white wine (water can be substituted)
1 medium onion, thinly sliced
½ celery, chopped
2 cloves garlic, minced
1 bay leaf
2 medium baking potatoes

Remove all fat and silverskin from meat. Cut into 1" pieces. In large plastic food-storage bag, combine flour, marjoram, salt and pepper and shake to mix. Add meat; shake to coat. In heavy medium saucepan, heat oil over medium-high heat, brown meat and flour, stirring occasionally. Add remaining ingredients except potatoes; mix well. Heat to boil. Reduce heat; cover. Simmer 1 hour, stirring occasionally.

Cut potatoes into 1" chunks. Add to saucepan. Heat to boiling. Reduce heat; cover. Simmer until meat and potatoes are tender, about 1 hour, stirring occasionally. Discard bay leaf before serving

From: **14. Marrone**

Chapter VI

FISH

Editorial Comment: The creation of this chapter on fish recipes was precipitated by the fish recipe that we received from Penn State Legends Joe and Sue Paterno. When I was a high school senior, Joe was an assistant football coach at Penn State, and he knew my parents through their mutual friends Homer and Blanch Barr. (Homer was the wrestling coach at State College High School). One of Joe's responsibilities was to help Penn State's new wrestling coach with recruiting. As luck would have it, I had just won the state wrestling tournament at 133 pounds so Penn State was recruiting me. Coach Paterno joined my parents and me for lunch at the Nittany Lion Inn. Joe's pitch was so persuasive that I fell in love with Penn State and agreed to wrestle there. Joe and I became better "friends" when Joe became the head football coach, and I was the Nittany Lion Mascot during the 1967 (Gator Bowl) and the 1968 (Orange Bowl) seasons. He was always more friendly at the pep rallies than on game day!

CELEBRITY CHEFS

FISH FILLETS IN WINE SAUCE

4 fish fillets (Sea bass, haddock, turbot, or red snapper)
4 tsp butter
salt and pepper to taste
1 Tbsp butter
1 large shallot or 1 small onion, dices
½ cup white wine
½ cup dry sherry
3 Tbsp minced sun-dried tomatoes marinated in oil
1 cup heavy cream

Preheat oven to 400 degrees. Place each fillet on a 11" piece of aluminum foil. Dot each with 1 tsp butter season lightly with salt and pepper. Fold the foil over and seal the edges to form a packet. Place the packets on a baking sheet, Bake on the middle oven rack for 15 minutes.

Meanwhile, melt 1 Tbsp butter in skillet. Add the shallot and sauté for 2 minutes. Add the wine and sherry; bring to boil. Boil until the liquid is reduced to about ¼ cup, about 5 minutes. Stir in the tomatoes. Add the cream and boil over high heat until the sauce is reduced to about ¾ cup, about 5 minutes. Remove the fish from the foil and place on warm serving plates, Pour sauce over the fish and serve at once.

Contributed By: **PENN STATE FOOTBALL COACH JOE AND SUE PATERNO**

FISH STORY

THE LEGEND OF SNAGGERPUS

It was August 1966 when we had our last family fishing vacation in Canada. We went to Spider Lake in Ontario, just north of Parry Sound, at the lodge operated by former DuBois native, "Mr. Buttons" and his wife. On the trip were my two brothers, Andy (age 12) and Ben (age 14); my mother and father; and my grandfather, Russ Kohlhepp. This trip was memorable for many reasons, but most of all it is remembered as the beginning of the Legend of Snaggerpus.

My grandfather was not too since as a broken hip in a car accident several years earlier had hobbled him. His eyesight wasn't that good either, so his general mobility was severely compromised. Consequently, my brothers and I fished together most of the time, and my mother and father and grandfather fished together.

It was our second day when Andy, Ben, and I were casting plugs in a sunken forest. Andy complained bitterly about the mosquitoes and smacked a mosquito that was biting him in the back of the head. As he smacked the mosquito, he also hit the edge of his glasses knocking them off his head and into the water. As they disappeared, we realized that Andy had a predicament because he really needed those glasses.

Our fishing continued, and Brother Andy consistently threw his lures into trees and brush and snagged virtually everything imaginable. Whether this was due to his marginal eyesight or a general perversity on his part was never entirely determined. But both Ben and I became somewhat exasperated with our little brother whose cry of the day was, "I'm snagged again!" By the end of the day, we began to call our brother "Snaggerpus." Two days later we portaged to Grass Lake, where the three of us tried to change our luck. As we began to fish, Andy, true to form, got a snag--this time on the bottom of the lake. He was able to pull the snag up as we were using 25-pound test line and 6-inch daredevil lures with tempered steel hooks. He slowly worked it to the surface. It was with utter amazement that we realized our brother, the proverbial "Snaggerpus," had snagged a huge snapping turtle in the tail! Each time he would bring the turtle to the top, the turtle's shell would break the water, and the turtle would dive down to the depths of the lake. Time and again Andy would work it back up, and the turtle would dive back down. While this provided great entertainment, it didn't help the fishing. I decided that intervention was necessary, and that it would come in the form of an oar to the head of the snapping turtle. So as Andy brought the snapping turtle up, I hurled the oar harpoon-like at the turtle, hitting the turtle on the shell. However, the ineffective blows so scared the turtle, it shot downward, breaking the line with a crack like a 22 rifle. At this time, Ben and I realized that our brother's legendary prowess for snagging had taken on new dimensions. But more was to come.

It was later in the afternoon when we were trolling for Northern Pike that Andy announced, with some chagrin and a powerful utterance, that he once again had a snag. We stopped the boat and complained bitterly about Andy snagging everything he could find. He said, "Don't worry. It's coming in. It must be some weeds." To be sure, he slowly reeled in the weeds, and we expected to see a string of weeds being dragged behind his lure. As the line came under the boat, all the weeds came into his sight (maybe five feet of weeds), but in the middle of the weeds was the head and body of an enormous Northern Pike. When the pike saw the boat, even with the weeds in its mouth, it took off and peeled the line off Andy's reel as the drag was set somewhat lighter since the earlier encounter with the snapping turtle. We had never seen such an enormous fish in our lives.

Snaggerpus now was in his glory fighting the trophy pike. Numerous times it got close, saw the boat, and shot off again. Finally the pike was tiring, and as Andy brought it close, we attempted to land the fish with our only net--a little trout net. Sweeping the net, we hit the pike's tail and three-fourths of the pike was still outside the net. As its tail hit the back of the net, the fish exploded with new energy. The next time, as the pike came by the boat, we attempted to net the fish in the middle. However, the pike was so large that it just laid horizontally on top of the net and flipped off. The pike was at least 48 inches in length, but the five feet of reeds in its mouth made it an absolutely magnificent spectacle. The problem of getting the pike in the boat was perplexing indeed.

Two failed landings later, the pike dove under the boat and the line was sliced on the engine propeller. While we were unable to land the World's Largest Pike, the Legend of Snaggerpus had been born. The legend grows to this day.

Epilogue:

Several years later when Andy was earning his MBA at the University of Oklahoma, he and I were fishing at Lake Thunderbird for bass. Andy was casting his lure into incredible brush and pulling it back again, never getting a snag. After remarking about his incredible snag-less casting ability, he suggested that he had finally lived down the Legend of Snaggerpus. I acknowledged that his skills were truly incredible and conceded the point. However several casts later, I noticed that his lure had no hooks on it! The Legend of Snaggerpus continues.

Dan Kohlhepp
1995

ANOTHER FISH STORY

FAIRMAN'S POND

Perhaps it's the steady rain that somehow takes my mind back 30 years to a pond that still stirs the imagination. It's not there now to go back and verify my recollection, but the strip mine that destroyed it has replaced it with a bigger and deeper water-filled trench that the locals saw fit to throw garbage into.

My two brothers and I stumbled onto it by accident while taking a hike after school had released us for the summer. My mother never suspected we went so far from home, nor that we were busy skinny dipping in the local farm pond. She was not pleased by snakes and living in the country, there were plenty. And, although the neighbors reported killing rattlers, I never saw them. It was debatable whether the farmer actually owned it, but the barb wire fence ran down into the upper end where the spring ran in through the fresh cow pies rendering that aromatic charm that added to the pond's mystique. As we sweated our way up over the small rise that was its breast work, we found a small paradise. This "body" of water was 30 to 40 yards in diameter. And one side (the east bank) was choked by rushes.

Three boys of 13, 11, and 9 would immediately recognize an opportunity to claim this particular place as our own. Over the years, this was a place that rafts would sink in without a trace, where campfires would be built, and mosquitoes could be heard to cheer our approach.

I'm not sure if the first trip discovered the fish, but if not, it couldn't have been too long in coming. The most obvious were the blue gills who were quite large and had a propensity for hanging out near the cow wallow! Subsequently, we came armed to do battle with these worthy adversaries and spinning rods, bobbers, and worms worked expected magic. It was during one of these evenings that I first saw HIM (used here for convenience as it could have been a her). He came out from the reeds and it seemed to me the water in the pond surged. He looked as big as a long football. Now we had a bass pond! He never had an interest in my worms and my early fly presentations did nothing to entice him. Naturally, he became an obsession. Even today, it doesn't take much to obsess my mind, and in those early teen years, there was even less in there to thwart this kind of mental problem. Captain Ahab would have been in worse shape knowing Moby Dick was only two miles away every night at bed time

Mid June marks the dwindling of freestone trout fishing in Pennsylvania, but bass season usually starts about then. My father and his friends took my brothers and I to Driftwood to fish for bass. We really liked to catch the crayfish which were the best bass bait, next to the hellgrammites which we had a philosophical aversion to based on their tremendous pinch. We usually used a net mounted on broom sticks in the shallows and kicked up lots of rocks and mud. But later, we sought them out individually. Flipping rocks slowly or spotting an exposed claw then stalking them and scooping them up in our bare hands

We even named a blue Heron (Jerry) that would eat out of our pail when we wandered away from it. The bird's equivalent of shooting fish in a barrel.

It struck like lightning that these little critters could be used to catch "HIM." So, despite never seeing a crayfish at our pond (probably because it was a muck cow pie bottom). I took five sturdy volunteers home. The next day-I placed operation crayfish into motion. I decided to fish them on a bobber.

In my mind's eye, it's almost as if he watched me put the bait on the hook. He seemed to be rushing to meet the ark of my cast like spinner falls of crayfish were common. Catching him was great, but anticlimactic. He was over 20" long and fought hard, but I probably had line on heavy enough to land a foul hooked Holstein.

I hardly gave it a thought, but put him back into the pond. I did eventually see a couple of smaller bass, but I do not actually believe there were more than five bass in the pond counting the Big Boy! This was way before altruistic catch and release. He went back for two reasons. First, because "I" could catch him again, and secondly, because my mother probably wouldn't cook him.

He was never as easy as that first time, but he always had a soft spot for a nice, soft-shelled crab.

Cars, girls, college, and other streams made my bass pond seem out of date. When I got back, it was gone. I hope some one took him home and ate him rather than see that dozer crush him. Tonight, I can almost feel the wet grass against my bare legs around the breast of the dam when the rain stopped.

Gary Magee
1998

ANOTHER FISH STORY

DAMN FISHING

Although not an all out evolutionist in my personal beliefs (more an adaptionist), I have no better word to describe my earliest recollections of fishing. Some of the events are crystal clear in my mind while what now would seem important data is lacking. For Example: I don't know if Falls Mill Dam is/was in Virginia or West Virginia; if it was a lake or a pond. I also can't specifically remember catching a fish there. This is something like telling a Baptist you're saved but can't pinpoint when it happened.

I was somewhere between four and six years old and my Dad had access to a wooden row boat on the dam. I had a rod and reel but mostly I remember rowing the boat which may or may not have gone very far. My most memorable catch was an empty turtle shell that I spotted on an island and rowed over and retrieved. Its previous owner hadn't been gone long or at least long enough to complete a natural cleansing of his prior abode. My mother was none too happy about this. My father probably was pleased by this reaction.

I know that "we" (dad and I) went at least once a week, and that my rowing was getting better. We occasionally took a character along by the name of Clarence. Even at my age, I knew this guy was unusual, I just didn't know why. I later learned he led a small sect of believers that did the snake handling thing and recorded g6spel music. The 3 Magee boys were once recorded. That record must have been widely distributed because I still can't sing. Dad was just as dedicated to beer as Clarence was to the gospel so fishing can make unusual friendships.

I started by saying this was an evolutionary experience. I suspect that Falls Mill Dam was very close to primordial ooze. That somewhere there I caught my first fish. I say this with the same confidence any evolutionist must muster, all the ingredients were there waiting for lightening to strike. Simply mix a boat, rod and reel, water, blue gills, worms, a boy, and sooner or later that surge of life on the end of a line will transpire.

There is still that nagging feeling that I may not have caught a fish there. I could have been a Tom Sawyered. My father would have enjoyed immensely watching me row and have fun while he did the hard part.

Gary Magee
1998

Chapter VII.

Reptiles and Amphibians

Editorial Comment: I have always loved turtle soup and frog legs, but I have only successfully made turtle soup once, and I have never made frogs legs. Hopefully, this will change in 2006.

TURTLE RECIPE

TURTLE SOUP.....132

FROG LEGS' RECIPES

FRIED FROG LEGS.....133

FROG LEGS EN CROUTE.....133

FROG LEG PROVENCE.....133

TURTLE RECIPES

TURTLE SOUP

3 lb turtle meat boned and cut in 1 inch cubes
1 cup shortening, salad oil or Crisco, do not use olive oil
1 cup onions, diced
1 cup celery, diced
6 cloves garlic chopped
1 cup flour
16 oz can tomato sauce
2 quarts water
¼ cup beef extract
2 tsp celery salt
4 bay leaves
2 lemons, cut in half
1 tsp thyme
½ chopped parsley
salt and lemon pepper to taste

Sauté turtle in shortening until very brown and set aside. Brown flour till golden then add onion, celery and garlic, cook 10 minutes. Add tomato sauce, water, beef extract and then meat and all other ingredients. Simmer about 2 hours or until meat is very tender. Garnish with lemon and chopped egg and add sherry to each plate before serving. Makes one gallon.

From: **5. Byrd**

FROG LEGS RECIPES

FRIED FROG LEGS

12 pairs small frog legs
flour
bread crumbs milk
3 beaten eggs
cayenne pepper
salt

Separate pairs into single pieces. Dip legs in milk then in flour then in the eggs and finally the bread crumbs, that have been seasoned with salt and pepper. Fry in deep hot fat until golden brown. Finish legs with a few drops of lemon juice and melted butter.

From: **5. Byrd**

FROG LEGS EN CROÛTE

8 pairs or frogs legs	2 – 14x11” sheets of puffed pastry
2 cups buttermilk	¼ cup garlic butter
¼ cup butter	1 large egg
4 shallots, finely chopped	¼ cup milk
¼ cup scallions, finely chopped	salt and pepper
2 Tbsp minced garlic	½ cup lemon butter sauce
2 Tbsp brandy ½ tsp Worcestershire sauce	

Preheat oven to 375 degrees. Melt butter in a large skillet and sauté in the shallots, scallions and garlic until tender. Stir in the brandy and Worcestershire, then place the frogs legs in the pan and cook for 4 minutes over medium heat and let cool for 5 minutes.

Cut the sheets of puff pastry in two and spread on a lightly floured work surface. On each sheet of pastry, place 1 Tbsp of garlic butter, then top with 4 frog legs and one quarter of the shallot mixture. Fold the pastry over the frog legs so that they steam underneath. Make four puff pastry packets in all. In a small bowl beat the egg with milk. Brush the tops of the puff pastry packets with the egg wash then back in the hot oven until golden brown, about 25 minutes. Coat the bottom of each serving plate with 2 Tbsp of lemon butter sauce. Set the pastry-wrapped frog legs in the center of the plate and serve.

From: **4. Brennan**

FROG LEG PROVENÇALE

½ cup butter	1 tsp Italian seasoning
½ cup chopped onion	1 Tbsp Brandy
¼ cup chopped green bell pepper	16 pairs of frog legs
½ cup sliced mushrooms	1 large egg
2 Tbsp chopped scallions	¼ cup milk
2 tsp minced garlic	2 cups seasoned bread Crumbs
2 cups peeled seeded, and diced tomatoes	½ cup vegetable Oil
Flour for dredging	
Salt and pepper.	

Melt butter in large skillet, then sauté the onions for several minutes until tender. Add the bell pepper, mushrooms, and scallions; sauté briefly. Stir in the garlic, tomato and Italian seasoning. Season with salt and pepper to taste, and then carefully add the Brandy. Reduce the heat and simmer the mixture while preparing the frog legs.

Sever the frog legs at the joint and sprinkle with salt and pepper. In a shallow bowl or pan, beat the egg with the milk. Dredge the frog legs in the flour, dip them in the egg wash, and roll in the bread crumbs. Heat the oil in a skillet and fry the frog legs over medium heat about 5 minutes until golden brown on both sides. Serves four, top with sauce.

From: **4. Brennan**

CHAPTER VIII

SIDE DISHES

Editorial Comment: When both President Reagan and President Bush sent us side dishes instead of wild game recipes, I knew it was a providential sign to include a chapter on side dishes. This also gave us an opportunity to include a great recipe from Jim and Kathy Paulsen, our friends from the wild rice marshes of Minnesota, and a great recipe for venison and apricot dressing from daughter Joanne. Perhaps this chapter will expand in future cookbook editions.

CELEBRITY CHEFS

OLD FASHIONED MACARONI & CHEESE ...PRESIDENT RONALD REAGAN.....	136
BAKED BEANS.....PRESIDENT GEORGE H. W. AND BARBARA BUSH.....	138
COLE SLAW.....PRESIDENT GEORGE H. W. AND BARBARA BUSH.....	139

SIDE DISHES

WILD RICE CASSEROLE.....	140
VENISON AND APRICOT DRESSING.....	141

SIDE DISH STORIES

GENE ROYER, A REMEMBRANCE.....	143
RAYMOND'S FIRST SNOW.....	144

CELEBRITY CHEFS

OLD FASHIONED MACARONI & CHEESE

Hot boiled macaroni (1/2 lb. uncooked)	2 cups milk
1/2 lb. cut up sharp cheddar cheese	1/2 lb. ham (cut in chunks)
1 t. salt	butter
1/4 t. pepper	crushed crackers

Preheat oven to 350 degrees. Place macaroni, cheese, salt, pepper, and ham in layers in a buttered casserole. Pour milk over all. Spread crackers over top. Dot with butter. Bake 40 minutes or until golden brown. Serve hot. 6 to 8 servings.

Contributed by: ***President Ronald Reagan, Fortieth President of the United State of America***



RONALD REAGAN

OLD FASHIONED MACARONI & CHEESE

Hot boiled macaroni (1/2 lb. uncooked)
1/2 lb. cut up sharp cheddar cheese
1 t. salt
1/4 t. pepper
2 cups milk
1/2 lb. ham (cut into chunks)
butter
crushed crackers

Preheat oven to 350 degrees. Place macaroni, cheese, salt, pepper, and ham in layers in a buttered casserole dish. Pour milk over all. Spread crackers over top. Dot with butter. Bake 40 minutes or until golden brown. Serve hot. 6 to 8 servings.

Thank you for your recent request for one of my favorite recipes. I have loved this dish since I was a child, and am pleased that it is part of this cookbook.

Sincerely,

Ronald Reagan

BAKED BEANS

2 cans (16 oz.) small baked beans	3 Tbs. dark brown sugar, packed
6 Tbs. catsup	1 tsp. dry mustard
1 Tbs. Worcestershire sauce	3 Tbs. grated onion

Bake partially covered in a 2 ½ quart casserole at 325 degrees for 1 ½ hours.

Contributed by: *President George and Barbara Bush, Forty-first President and First Lady of the United States of America*



Baked Beans

(Serves 6-8)

2 cans (16 oz.) small baked beans	3 tbsp. dark brown sugar, packed
6 tbsp. catsup	1 tsp. dry mustard
1 tbsp. Worcestershire sauce	3 tbsp. grated onion

Bake partially covered in a 2½ quart casserole at 325° for 1½ hours.

Barbara Bush

COLE SLAW

2 medium heads of cabbage, finely shredded	1 tsp. dry mustard
2 medium white or purple onions, chopped	½ cup cider vinegar
4 scallions, finely sliced	¾ cup vegetable oil
2 tsp. salt	Freshly ground pepper to taste
1/3 cup sugar	4 heaping Tbs. light nonfat mayonnaise

Sprinkle cabbage with salt and let drain in a colander about 2 hours, squeezing as much water out as possible before continuing. May drain overnight if desired. Add onions. In a small bowl mix remaining ingredients and stir into cabbage mixture. Adjust seasonings if needed by adding a bit of sugar first and if necessary, more salt. Cover and refrigerate until ready to serve.

Contributed by: *President George and Barbara Bush, Forty-first President and First Lady of the United States of America*



Cole Slaw

(Serves 8-10)

2 medium heads of cabbage, finely shredded (may add some purple cabbage for color)	1 tsp. dry mustard
2 medium white or purple onions, chopped	1/2 cup cider vinegar
4 scallions, finely sliced	3/4 cup vegetable oil
2 tsp. salt	Freshly ground black pepper to taste
1/3 cup sugar	4 heaping tbsp. light nonfat mayonnaise or salad dressing

Sprinkle cabbage with salt and let drain in a colander about 2 hours, squeezing as much water out as possible before continuing. May drain overnight if desired. Add onions. In a small bowl mix remaining ingredients and stir into cabbage mixture. Adjust seasonings if needed by adding a bit of sugar first and, if necessary, more salt. Cover and refrigerate until ready to serve.

Barbara Bush

SIDE DISHES

WILD RICE CASSEROLE

1 cup uncooked wild rice
½ lb fresh mushrooms, sliced (approx 3 cups)
3 Tbsp minced onion
½ almonds or water chestnuts, sliced
¼ cup butter

Rinse wild rice under running water using a strainer. Combine rice, mushrooms, onions and almonds in 2 quart casserole dish. Add broth and dot with water. Bake covered in 325 degree oven until rice is tender and liquid is absorbed, about 2 hours.

Contributed by: Jim and Kathy Paulsen, Victoria Minnesota.

VENISON SAUSAGE AND APRICOT DRESSING

28-oz loaf multigrain bread
1 cup pine nuts (optional if allergic to nuts)
7 tablespoons butter
1 pound fresh venison sausage patties with fennel, crumbled
2 medium yellow onions, finely chopped
Salt
Freshly ground black pepper
3 ribs celery, chopped in ¼ -inch pieces
1 cup dried apricots, coarsely chopped
¼ cup chopped parsley
10 large sage leaves, halves length wise then cut crosswise into 1/4 -inch pieces, about 2 tablespoons
3 eggs, beaten
2 to 2 ½ cups chicken stock

Preheat oven to 400 degrees. Cut bread, including crusts, into ½ inch cubes.

Spread bread on two sheet-pans and toast in oven, rotating pans halfway through, until golden, 15 to 20 minutes. Set aside and let cool. (Bread will be golden on one side and will dry as it cools.)

Toast pine nuts on a separate sheet-pan until golden, 6 to 8 minutes. Set aside and let cool.

Grease a shallow baking dish (10 inches by 14 inches) with 1 tablespoon of the butter and set aside.

Cook sausage in a large skillet over medium-heat until no longer pink, breaking up any large pieces with a wooden spoon, about 5 minutes. Transfer venison sausage with a slotted spoon to a large mixing bowl, reserving fat in pan. Melt the remaining 6 tablespoons of butter in reserved fat in pan, about 1 minute. Reduce heat to medium, add onions, season with salt and pepper. Cook, stirring occasionally, until celery is soft, about 8 minutes more.

Add bread, pine nuts, onion mixture, parsley, and sage to sausage and toss to mix well. Add eggs and toss. Add stock ½ cup at a time until mixture is moist but not soggy. Adjust seasonings.

Transfer stuffing to prepared baking dish; bake until top is golden and stuffing is heated through, about 25 minutes.

Serves 8

Contributed by Joanne Kohlhepp, New Brunswick, New Jersey. Adapted from: *The Wall Street Journal*, November 19, 2005.

SIDE STORY

GENE ROYER *A Remembrance*

Gene Royer was a great guy, and lucky for me he was my best friend's father. His son Jack and I met when we were four years old. We went to school together from kindergarten at Second Avenue Elementary School in 1952 through graduation at Penn State in 1969. I clearly remember Jack Royer showing me around our kindergarten classroom, as I had missed the first day of school because of a broken arm. Jack lived down the street from me on the east side DuBois, where his mother Zelda still lives to this day. Jack has three sisters: Janet, Joanne, and Jill.

Gene died several years ago, and I hadn't seen him for twenty-five years before that, but I still have such vivid memories of our times together. Mr. Royer would take Jack and me to our baseball practices every night during the summer. He'd wait for us, and on the way home, he would stop at the Frosty Root Beer Store, (where Bi-Lo Plumbing Supply is) on West Park Avenue. He would buy us a frosted mug of root beer poured from the fountain. I remember gulping those root beers, so cold and sweet, occasionally getting a headache from inhaling them too quickly. More than a couple of times, he allowed us a second mug. To this day, my favorite soft drink is root beer, especially when it's poured in a frosted mug.

Mr. Royer taught me how to shoot a rifle. Beginning in second grade, each Thursday night, he would show Jack and me how to shoot a 22 rifle in his garage. He had set up a rifle range for us with lighted targets, sandbags, and sleek rifles. Each Thursday night he would emphasize the importance of breathing; "Two deep breaths, third deep breath, leave it half way out, hold the breath, squeeze the trigger." And each Thursday night he would tell us again what the site picture should look like; "Front sight in the center of the rear aperture, cover the target with the head." Jack was a much better shot than I. He shot in a prone position using a sling. I also used a prone position, but I used sandbags to steady the rifle. Nevertheless, Gene Royer made me feel like the world's greatest shot. He nicknamed Jack and me "Buckshot" and "Ramrod." Those Thursday nights were the highlights of my grade school career. I loved the crack of the rifle and the smell of the gunpowder and taking the targets home to show my parents how much I had improved.

Gene was quite an expert marksman. Every summer he competed in the National Rifle Championships at Camp Perry on Lake Erie. As a kid, I had no idea what a good shot he was. But I did know that he made shooting a rifle and marksmanship an integral part of my life.

I really didn't see Mr. Royer much after I got into junior high school and high school and never in college, but I think of him all the time. Every time I go to the Gateway Cafe and see the wall murals that he painted of the ducks and the deer (did I mention he was an artist, too?), I think of him. Every time I have a root beer, especially in a frosted mug, I think of him. Every time I take two deep breaths, hold the third and squeeze the trigger, I think of him. And every time I see his handsome son or beautiful daughters, I think of him. Who says you can't live forever? Maybe some people do.

Dan Kohlhepp
1996

ANOTHER SIDE DISH STORY

RAYMOND'S FIRST SNOW

I'm guessing the year to be 1988 with Fall Turkey Season in full swing. Bob Menzie had brought his son Raymond (pronounced *Ray' Muhn!*) to camp for a few weeks of rest and relaxation. Ray had spent his life in Los Angeles primarily, and this Pennsylvania environment was quite a new experience for him.

That evening after dinner and the customary after-dinner mints (Roloids), the sky unleashed a beautiful early autumn snowfall--the kind where the flakes fall straight down gently, quietly, and appear to be the size of your fist. Ray wandered out onto the porch and uttered this simple question, "Can you get wet in that stuff?"

After holding back a good laugh, I showed him the next day by leaving him sitting against a stump at the head of a hollow for two hours, during which time he missed two gobblers.

When I got back, it was almost like the scene from the movie, *Jeremiah Johnson*, in which Jeremiah comes upon a dead mountain man in the woods clutching a .50 caliber rifle in his frozen hand. Ray had moved in front of a pine tree which I could see shaking--or should I say oscillating--at the same frequency as Ray. We returned to camp with Raymond fully aware of how wet you can get from snow!

Gary Magee
1996

CHAPTER IX

DESSERTS

Editorial Comment: When President George and Barbara Bush sent us their recipe for Red, White, and Blue Cobbler, we knew that a chapter for desserts was imperative. We could also include Joanne Kohlhepp's Anytime Desserts, a collection of recipes that she had earlier written as a high school project. Her project became a favorite at our house!

CELEBRITY CHEFS

RED, WHITE AND BLUE COBBLER	... PRESIDENT GEORGE AND BARBARA BUSH.....	146
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ANYTIME DESSERTS

Anytime Desserts is a collection of recipes of delicious sweet treats that are all made from common kitchen ingredients and require no special preparation or equipment allowing them to be made at Anytime!

SNICKERS BARS.....	148
BROWNIES WITH A SURPRISE.....	149
CHOCOLATE CHIP COOKIES.....	150
CREAM PUFFS.....	151
DUMP CAKE.....	151
EASY CHOCOLATE CHIP BROWNIES.....	152
FOOL PROOF FUDGE.....	152
GOOFY CAKE.....	153
GRAHAM BROWNIES.....	153
GRANDPA DOUG'S FAVORITE APPLE PIE.....	154
PISTACHIO MARBLE CAKE	155
RAISIN CAPPUCINO BARS.....	155

DESSERT STORY

A GINGERBREAD HOUSE TRADITION.....	156
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CELEBRITY CHEFS

RED, WHITE & BLUE COBBLER

1 can blueberry pie filling

1 can cherry pie filling

Place blueberry pie filling in bottom of 8 inch by 8 inch glass baking pan. Spread evenly and then place the cherry pie filling on top, smoothing to edges of pan. Place in 400 degree oven to heat while preparing topping.

Or try homemade filling!

Blueberry Filling:

¼ cup sugar

½ tsp. cornstarch

½ tsp. lemon juice

2 cups fresh blueberries

Cherry Filling

½ cup + 2 Tbs. sugar

1 ½ tsp. cornstarch

1/8 tsp. cinnamon

1/8 tsp. almond extract

2 cups fresh sour cherries

Mix sugar and cornstarch in saucepan and add all other ingredients. Cook until thick.

Topping:

1 cup flour

1 Tbs. sugar

1 ½ tsp. baking powder

½ tsp. salt

3 Tbs. shortening

½ cup milk

Mix dry ingredients and shortening until it is like fine crumbs. Stir in milk and drop by spoonfuls onto hot filling. Bake at 400 degrees for 25—30 minutes or until brown. Serve topped with vanilla ice cream.

Contributed by: ***President George and Barbara Bush, Forty-first President and First Lady of the United States of America***



Red White & Blue Cobbler

(Serves 6)

1 can blueberry pie filling

1 can cherry pie filling

Place blueberry pie filling in bottom of 8" x 8" glass baking pan. Spread evenly and then place the cherry pie filling on top, smoothing to edges of pan. Place in 400° oven to heat while preparing topping.

Topping

1 cup flour

1/2 tsp. salt

1 tbsp. sugar

3 tbsp. shortening

1 1/2 tsp. baking powder

1/2 cup milk

Mix dry ingredients and shortening until it is like fine crumbs. Stir in milk and drop by spoonfuls onto hot filling. Bake at 400° for 25-30 minutes or until brown. Serve topped with vanilla ice cream . . . or try homemade recipe on back of card.

Barbara Bush

ANY TIME DESSERTS

SNICKER BARS

These cookies bars are guaranteed to be a hit! They're known, as my good luck bars because whether its opening night or right before a big game these are always a winner.

1 C Walnuts (Chopped)
1 Box German Chocolate Cake Mix
2/3 C. Evaporated Milk
3/4 C. Margarine (Melted)
1 Package Caramels
1 C. Chocolate Chips

Mix together walnuts, cake mix, 1/3 C. evaporated milk, and margarine. Press 1/2 the cake mixture into a 9 X 13" greased baking dish. Bake at 350 degrees for 6 minutes. Melt caramel in 1/3 C. evaporated milk, spread over crust. Sprinkle chocolate chips or caramels and crumble the remaining cake mix over the top and bake for 10 minutes, NO longer! Remove from oven and let cook. Chill before cutting.

BROWNIES WITH A SURPRISE

10 ounces unsalted butter (2 1/2 sticks)
1 pound good-quality semisweet chocolate (or bittersweet)
2 cups granulated sugar
8 eggs
2 teaspoons vanilla extract
2 cups all-purpose flour
1/2 teaspoon salt
16 chocolate-covered peanut buttercup

Preheat oven to 350 degrees. Melt butter and chocolate together in a metal bowl over simmering water. Remove from over water and set aside. In a large bowl, whisk together sugar, eggs and vanilla. Whisk only to blend. Add chocolate mixture and whisk gently. Add flour and salt and use the whisk to stir in until blended. Grease a 12 by 12-inch square pan, and line the bottom with parchment. Pour a scant half of the brownie batter into pan and spread smooth. Place the 16 peanut butter cups up side down onto the batter, spacing them evenly in 4 rows of 4 (the brownies will be cut into 16 squares, with a peanut butter cup in the center of each.) Push the cups down into the batter slightly. Top with the remaining batter and gently spread smooth. Bake 30 minutes. Center will still be soft. Remove from oven and let cool in pan on wire rack. Cool completely before cutting, or for best cutting results, chill several hours or overnight in refrigerator. Cut into 16 (3-inch) squares.

Serves 16

CHOCOLATE CHIP COOKIES

After many failed attempts at the perfect chocolate chip cookies, this recipe was developed and is sure to work every time. You'll never have to have flat cookies again!

1 C. Butter
¾ C. Granulated Sugar
¾ C. Brown Sugar
2 Eggs
1 Tsp. Vanilla Extract
2 ¼ C. Flour
1 Tsp. Baking Soda
1 Tsp. Salt
½ Tsp. Baking Powder
12 oz Bag of Chocolate Chips

In large bowl mix cream, butter, sugar, eggs, and vanilla. Combine in a small bowl flour baking soda, salt, and baking powder. Combine flour mixture to butter mixture and mix thoroughly. Stir in chocolate chips. Drop onto greased cookie sheet. Bake at 375 degrees for 8 minutes or until brown around edges.

CREAM PUFFS

This recipe is great for parties! They are easy to transport and look like you spent all day in the kitchen. The first batch is usually a little rough because every oven is different.

1 C. Water
1 C. Flour
1 Stick Margarine
4 Whole Eggs

Heat water and margarine on the stove until it boils. Turn heat off. Stir in 1 flour and stir until ball forms. Beat in one egg at a time. Place on a lightly greased cookie sheet in clumps. Bake in preheated oven set at 375 degrees for 35 minutes. Do not open oven while baking,

Filling:

1 Large Package Instant Pudding
1 C. Milk
2 Pt Whipped Cream

Beat ingredients together and chill for 1 hour in freezer. After cream puffs cool slice and fill with chilled filling mixture. Sprinkle with powdered sugar and store in a sealed container. Filling is enough for 2 dozen cream puffs.

DUMP CAKE

Dump cake is about the simplest homemade desert you can find. The name is the directions. Just dump all the ingredients into the baking dish, and it's ready to go!

1 Box Yellow cake Mix
1 12-Oz can crushed pineapple
1 12-Oz can cherry Pie Filling
1 Stick Butter

In a small bowl pour in cake mix and cut in the butter. In 9x13 inch baking pan, combine pie filling and pineapple. Sprinkle cake mixture over fruit Bake 40 minutes in a 350 degree oven.

EASY CHOCOLATE CHIP BROWNIES

With all the ready-made brownie mixes out there, it's not often people, get treated to a batch of homemade brownies. These are perfect for any chocolate lover!

2 C. Chocolate Chips
1 Stick (1 /2 C.) Butter
1¼ C. Flour
1 C. Granulated Sugar
1¼ Tsp. Baking Soda
1 tsp. Vanilla Extract
½ C. Chopped Nuts

Melt 1 cup chocolate chips with the butter. Remove from heat, cool slightly Add eggs, flour, baking soda, vanilla, nuts, and chocolate chips. Mix thoroughly. Spread in 9 X 9" greased baking pan. Bake, at 350 degrees for 18-22 minutes.

FOOL PROOF FUDGE!

This is the easiest fudge recipe you'll ever find. It's quick, easy, fool proof, and delicious. The best tip for this recipe is to make sure you have the pan ready before you even begin melting the chocolate chips

3 (6 62.) Packages Chocolate chips
1 14oz can condensed milk
Dash of salt
1½ tsp. Vanilla extract
½ C. chopped nuts (optional)

In heavy saucepan, over low heat melt chocolate chips with condensed milk. Stir in remaining ingredients. Spread evenly 9 X 9" baking pan (Cover pan with wax paper ahead of time). Chill until firm.

GOOFY CAKE

This goofy cake stays super moist for up to a week. Although vinegar is an unlikely ingredient for a cake, it makes this cake a truly special treat.

2 C. Granulated Sugar
3 C. Flour
3 Tsp. Baking Soda
1 Tsp. Salt
4 Heaping Tblsp. Cocoa
2 C. Cold Water
½ C Liquid Shortening
2 Tsp. Vanilla
2 Tblsp. Vinegar

Combine all ingredients except vinegar. When mixture is well blended, add vinegar and beat until foaming stops and is well mixed. Pour into un-greased 9 X 13" cake pan. Bake at 350 degrees for 35 minutes.

GRAHAM BROWNIES

This truly simple recipe and is great to take babysitting. Once you give three-year olds a chance to smash up crackers without getting in trouble, they're almost as happy as when they get to eat them.

2 c. Graham Cracker Crumbs
16 oz. package Chocolate Chips
1 can Sweeten Condensed Milk
1 Tsp. vanilla
1 Tsp Baking Powder

Mix all ingredients together. Press into greased 8X8" baking pan. Bake at 350 degrees for 20 minutes. Sprinkle with powdered sugar to garnish.

GRANDPA DOUG'S FAVORITE APPLE PIE

This apple pie is a favorite of my Grandpa Doug. Whether for his birthday, the 4th of July, or just a family get together, it is always a treat. Once you taste it, I am sure you can understand why.

Crust:

The secret to a great pie crust is keeping it cold. That is why I recommend using a food processor and refrigerating the dough before rolling it out.

2 Cups All Purpose Flour
½ tsp. Salt
8 tbsp (1 Stick) cold butter cut into chunks
3-4 Tbsp ice water

Combine all ingredients in food processor and pulse until it becomes the consistency of a course meal. Turn dough out onto flour surface. Then wrap and refrigerate dough.

Filling:

5 Cups Apples
1 Cup firmly packed brown sugar
6 tbsp cornstarch
1 tsp cinnamon
½ tsp ground nutmeg
½ tsp salt
3 tbsp lemon juice

Combine all ingredients together

Remove dough and separate into 2 balls then roll out until ¼ inches thick. Place large dough into a 9-inch pan. Add filling then place the top layer on top and seal by crimping the edges. Sprinkle the top with granulated sugar. Bake for 20 minutes at 425 degrees. Then lower the temperature to 350 and bake an additional 25 to 35 minutes until golden brown.

PISTACHIO MARBLE CAKE

Don't let its greenish tint keep you away from this cake. There has never been a cake more delicious or unique tasting.

1 Box Yellow Cake
1 Package Pistachio Instant Pudding
Eggs (amount indicated on cake mix)
1 C. Water
½ C. Vegetable Oil
½ Tsp. Almond Extract
1 C. Chocolate Syrup

Combine first 6 ingredients in large bowl; blend. Beat at medium speed for 2 minutes. Pour 1/3 batter into separate bowl: stir ¼ C. chocolate syrup. Spoon this batter alternately with other batter into greased and flour 10 inch tube pan. Zigzag spatula through batter in pan to create marble effect. Bake 350 degrees for 50 minutes. Cool 15 minutes before removing from pan. Drizzle remaining chocolate syrup on top.

RAISIN CAPPUCINO BARS

This is a perfect after dinner treat or even with your morning coffee. These are a favorite of any coffee lover.

1 C. Butter
1 C. White Chocolate Baking Pieces
4 Tbsp Espresso (Cooled)
1 C. Sugar
1 Tsp. Vanilla
3 Eggs (Lightly Beaten)
2 C. Flour
1½ Tsp. Baking Powder
1 Tsp. Salt
1½ C. Raisins

Combine butter and white chocolate baking pieces and melt. Remove from heat and add coffee sugar vanilla and eggs. Stir in raisins. Spread in greased 9 X 13" baking pan at 350 degrees. For 30 minutes. Let cool, and drizzle icing over top.

DESSERT STORY

THE GINGERBREAD HOUSE TRADITION

We have a long Christmas tradition in our house. It began twelve years ago when we sent away for a gingerbread house kit. The first year, my sisters and I worked very hard to make a gingerbread house from a package. Since then, our tradition has become a week-long project, and now we try to make three large, candy houses from scratch each year.

The gingerbread house tradition usually begins on a three-day weekend so we have plenty of time to work. We start about mid-morning with a trip to the grocery store. At the store, we buy molasses, powdered sugar in large quantities, and lots of colorful candies.

After the trip to the grocery store, we begin to bake gingerbread. This is the most important part of the whole process. If the dough is too hard, then it will not roll into the right shape. If the dough is too moist, then it will stick to the table and break when moving to the cookie sheet. If the dough is rolled too thin, then the pieces will break when baking. If the dough is uneven, then the pieces will fall over when trying to construct the house.

We have tried to bake all shapes and sizes of houses. We have found the easiest ones to keep standing are small ones with no accessories, such as eaves, doors, or windows. While we are baking, we usually listen to Christmas music, and the smell of gingerbread fills the whole house. This sets the mood for Christmas.

After baking comes the most frustrating part of the entire process: building the house. We start with real icing, but that does not always work. My sisters or I always end up yelling, "I quit! My house will not stand up. My pieces keep breaking." This is usually followed by some tears. My mom will suggest something like, "Why don't you try soup cans to hold the wall up? Have you tried using hot glue?" We have tried hot glue, dough, soup cans, tape and cardboard to hold our houses together. There have only been a couple of years that we didn't get all three houses to stand up.

Once all the houses are standing, we wait a day or two to let the icing harden, and then the fun part begins. We decorate our candy houses with all kinds of candy, anything from gum drops to cereal. We attach the candy with icing, but sometimes that does not work so we use glue. We add all types of decorations and accessories to our houses. In the past, we have added ponds, snowmen, trees and chimneys.

When our houses are complete, we set them in our window to be displayed. We keep them up until the end of January, and we hate to part with them. A few years, we tried to save them, but most of the time, we put them out for the birds.

Candy house making has been a tradition for many years in my home. To many it may seem like a lot of work and frustration. The frustration is part of the process that creates many memories about our Christmas tradition. The houses I remember the most are the ones that were not perfect or did not stand up. Candy house making is a tradition that I have enjoyed for years, and I hope to enjoy it for many more.

Kaydee Kohlhepp
1997

CHAPTER X

QUICK REFERENCES

Editorial Comment: This chapter is the most efficient way to answer those age old questions like: “How many teaspoons in a tablespoon?” or “How many quarts in a peck?” or “How much dry rice does it take to get two cups to eat?” or “What do I do when I’m out of ketchup?”

<u>CONVERSION TABLE</u>	158
<u>APPROXIMATE EQUIVALENTS</u>	158
<u>STARCH CHART</u>	159
<u>FRUIT AND VEGETABLE MEASUREMENTS</u>	159
<u>SUBSTITUTIONS AND EQUIVALENTS</u>	159
<u>MEAT COMPOSITION</u>	160
<u>EMERGENCY SUBSTITUTIONS</u>	161
<u>A GUIDE TO HERBS AND SPICES</u>	162

CONVERSION TABLE

1 dash	=	3 drops	=		
3 teaspoons	=	1 tablespoon	=	1/2 ounce	
2 tablespoons	=	1 ounce			
4 tablespoons	=	2 ounce	=	1/4 cup	
5 1/3 tablespoons	=	1/3 cup			
16 tablespoons	=	8 ounce	=	1 cup	= 1/2 pound
32 tablespoons	=	16 ounces	=	2 cups	= 1 pound
64 tablespoons	=	32 ounces	=	1 quart	= 2 pounds

Liquid

1 cup	=	8 ounces	=	1/2 pint	
2 cups	=	16 ounces	=	1 pint	
4 cups	=	32 ounces	=	2 pints	= 1 quart
16 cups	=	128 ounces	=	4 quarts	= 1 gallon

Dry

2 pints	=	1 quart		
8 quarts	=	1 peck		
4 pecks	=	1 bushel		

APPROXIMATE EQUIVALENTS

1 quart	=	1 liter		
8 tablespoons	=	4 ounce	=	1/2 cup = 1 stick of butter
1 cup flour	=	5 ounce		
1 cup sugar	=	8 ounces		
1 cup brown sugar	=	6 ounces		
1 cup powdered sugar	=	4 1/2 ounces		
1 large egg	=	2 ounces	=	1/4 cup = 4 tablespoons
1 egg yolk	=	1 tablespoon	+	1 teaspoon
1 egg white	=	2 tablespoons	+	2 teaspoons

STARCH CHART

When recipe calls for:

2 cups cooked rice
2 cups cooked spaghetti
2 cups cooked macaroni
2 cups cooked noodles

You will need to measure out

1 cup uncooked rice
1 cup uncooked spaghetti
1 cup uncooked macaroni
2 cups uncooked noodles

FRUITS AND VEGETABLE MEASUREMENTS

Juice of 1 lemon...	1 tsp
Grated peel of 1 lemon...	6-7 Tbs
Juice of 1 orange...	2 tsp
1 medium apple chopped...	1 cup
1 medium onion chopped...	½ cup
¼ lb celery (2 stalks)...	1 cup

SUBSTITUTIONS AND EQUIVALENTS

1 pound butter = 2 cups
2 cups sugar = 1 pound
2 ½ cups packed brown sugar = 1 pound
1 1/3 cups packed brown sugar = 1 cup granulated sugar
3 ½ cups powdered sugar = 1 pound
1 cup egg whites = 8-10 whites
1 cup egg yolks = 12 -14 yolks
10 graham crackers = 1 cup fine crumbs
1 cup whipping cream = 2 cups whipped cream
1 cup evaporated milk = 3 cups whipped

MEAT COMPOSITION*

Meat	Water %	Calories	Protein Grams	Fat Grams
Beef, choice	56.7%	301	17.4	25.1
Pork, lean	56.3%	308	15.7	26.7
Lamb	61.0%	263	16.5	21.3
Beaver	56.2%	248	29.3	13.7
Rabbit	73.0%	135	21	5
Raccoon	54.8%	255	29.2	13.7
Muskrat	67.3%	153	27.2	4.1
Opossum	57.3%	221	30.2	10.2
Venison	74.0%	126	21	4
Chicken	75.7%	124	18.6	4.9
Duck, domestic	54.3%	326	16	28.6
Duck, wild	61.1%	230	21.1	15.8
Pheasant	69.2%	151	24.3	5.2
Quail	56.9%	168	25	6.8
Frog legs	81.9%	73	16.4	0.3

** based on an 100 gram edible portion*

EMERGENCY SUBSTITUTIONS

<i>Ingredient</i>	<i>Amount</i>	<i>Use Instead</i>
Baking powder	1 tsp	¼ tsp baking soda + ½ tsp cream of tartar
Broth	1 cup	1 bouillon cube + 1 cup water
Buttermilk	1 cup	1 cup plain yogurt or 1 cup whole milk + 1 Tbsp lemon juice or vinegar (let stand for 5 minutes)
Cake flour	1 cup	1 cup sifted all purpose flour
Chocolate	1 square (1 oz)	3 Tbsp cocoa + 1 Tbsp butter
Cornstarch	1 Tbsp	2 Tbsp all purpose flour
Corn syrup (not for baking)	1 cup	1 ¼ granulated sugar + 1/3 cup water
Cracker Crumb	¾ cup	1 cup fine dry bread crumbs
Cream, Heavy	1 cup	¾ cup milk + 1/3 cup melted butter
Cream, Light	1 cup	¾ cup milk + ¼ cup melted butter
Cream, Sour	1 cup	7/8 cup plain yogurt or butter milk + 3 Tbsp melted butter
Garlic	1 small clove	1 1/8 garlic powder
Half-and-half	1 cup	7/8 cup milk + 1 ½ Tbsp melted butter
Honey	1 cup	1 ¼ cup granulated sugar + ¼ cup water
Ketchup or chili sauce	½ cup	½ cup tomato sauce + 2 Tbsp sugar, 1 Tbsp vinegar and 1/8 tsp ground cloves
Lemon juice	1 tsp	½ tsp vinegar
Milk, whole	1 cup	½ cup evaporated milk + ½ cup water
Mustard, prepared	1 Tbsp	1 tsp dried mustard
Onion	1 Small	1 Tbsp dried mustard
Pork, ground	½ lb	½ lb mild sausage
Red pepper sauce	3-4 drops	1/8 tsp cayenne pepper
Tomato paste	1 Tbsp	1 Tbsp ketchup
Vinegar	1 tsp	2 tsp lemon juice

A GUIDE TO HERBS AND SPICES

Allspice – A tropical American tree having aromatic berries. The dried berries are used whole or ground as a spice. Its delicate flavor resembles the flavor of cinnamon, cloves, and nutmeg. The whole berries work well in boiled fish, gravies, meats, and pickles. The ground spice goes well in baking, fruit preserves, puddings and relishes.

Basil – An herb native to Europe, but grown in the United States. It is used for flavoring tomato dishes and tomato paste, also good for duck and many other meats and vegetables.

Bouquet Garni – A bay leaf, fresh thyme, and parsley tied together in a bundle, enhance the flavor of soups, stews, and braised dishes. If dried herbs are used, tie them in a cheese cloth so they can easily be removed before serving.

Chervil – A member of the parsley family with feathery leaves. It has a mild, delicate flavor. Tastes good with cheese and egg dishes, poultry, green salad, cream soups, spinach, and peas.

Chives – A plant having hollow grass like leaves that are mildly onion flavored. Used in cheese and egg dishes, salads, vegetables, and meat dishes.

Curry Powder - A ground blend of fenugreek seed, ginger, turmeric and as many as 20 different spices. When making curry, as well as other spiced “curried dishes,” always cook the spices in the butter or oil first. This allows better digestion.

Dill – A member of the parsley family, having a clean, aromatic odor and taste with a delicate caraway flavor. Dill goes well with cream and cottage cheese, fish, pickles, potatoes, tomatoes, and vegetable stock.

Garlic – A plant, related to the onion, having a strong, distinctive flavor. It is used sparingly in salads and savory dishes. Depending on tastes, garlic is used more strongly in roast meats, sausages and stews.

Marjoram – An herb of the mint family. Its spicy leaves are similar flavor to thyme. It is used in beverages, jellies, and to flavor soups, stews, fish, game birds, and sauces. It is used in stuffings and is excellent to sprinkle on meat while roasting.

Oregano – An herb seasoning made from dried leaves of this member of the mint family. Light in color, strong aromatic odor, and tastes good with chili, pork, veal, poultry and game birds. Also tomato sauces, pizza, vegetables, and fish salads.

Paprika – A mild, powdered seasoning made from sweet red peppers. It is a colorful garnish for pale foods and seasoning for chicken, game birds, meats, and salad dressings. To add color and flavor, mix paprika and flour for coating fish for deep-frying, or sprinkle it over fried potatoes at the end or beginning of cooking.

Parsley – A widely cultivated herb having much divided, curled leaves that are used as a garnish and for seasonings. Its fresh, peppery flavor is used in sauces for fish and part of “fines herbs.”

Rosemary – Leaf of evergreen shrub curved like pine needle. It has a sweet, fresh taste. It compliments duck, fish, poultry, roast meats, stuffing, and many vegetables.

Sage – A plant with grayish-green aromatic leaves used as a cooking and seasoning herb. The flavor is camphoraceous and minty. It is used in mostly hamburgers, meat loaf, sausages, dressings, salads, and stuffings.

Savory – A member of the mint family, with an aromatic odor and pungent flavor, and available whole or ground. It compliments eggs, poultry, meats, salads, soups and stuffings nicely.

Tarragon – An aromatic herb while leaf and flowered tops and resembles the flavor of licorice. It is used as seasoning for chicken, casseroles, mushrooms, salads, sauces, stews, meats, and vegetables.

Thyme – An aromatic herb or low shrub (member of the mint family) with sweetly spicy leaves and stems having a distinct flavor. Thyme is used in croquettes, fricassees, stuffings, fish, and meat dishes.

Annotated Bibliography

1. **Beeton, Mrs. *Mrs. Beeton's Game Cookery*. London, Great Britain: Ward Lock Limited, 1989. 176 pages.**

This is game cookery from the British point of view. All recipes are in metric and English measures. A nice chapter on "Wine and Game" is included.

2. **Bell, Bob, editor. *Pennsylvania Game Cookbook*. Harrisburg, PA: The Pennsylvania Game Commission, 1979. 96 pages.**

This has a nice cross-section of game recipes contributed by *Pennsylvania Game News* readers.

3. **Boreth, Craig. *The Hemingway Cookbook*. Chicago, IL: Chicago Review Press Incorporated, 1998. 219 pages.**

This book is a great read, especially for Hemingway lovers. All of the recipes are pure Hemingway, one way or another. I like "Pilar's Rabbit Stew."

4. **Brennan, Pip, Jimmy and Ted. *Breakfast at Brennan's and Dinner, Too*. New Orleans, LA: Brennan, Inc, 1994. 286 pages.**

This is a scrapbook about the history of the most famous restaurant in New Orleans. The recipes are straightforward and include only a few game recipes. The frog legs and quail recipes are my favorite.

5. **Byrd, Wade, editor. *The Official Louisiana Seafood & Wild Game Cookbook*. Louisiana Department of Wildlife and Fisheries, 1985. 213 pages**

This is an eclectic collection of recipes for everything that walks or crawls on the land or swims in the waters of Louisiana. I liked it.

6. **Cameron, Angus and Judith Jones. *The L.L.Bean Game and Fish Cookbook*. New York, NY: Random House, 1983. 475 pages.**

This is the “Mother of All Wild Game Cookbooks.” An encyclopedic work, it has recipes for everything wild as well as great chapters on camp cooking and game burger recipes.

7. **Foley, Joan and Joe. *The Chesapeake Bay Fish & Fowl Cookbook*. New York, NY: Weathervane Books, 1981. 175 pages.**

This book has lots of great recipes for crabs, oysters, fish and chicken. There are no duck recipes and only one goose recipe (but it’s a good one).

8. ***Game and Fish: Their Preparation and Special Cooking*. Chicago, IL: Servicised Products Corporation. 16 pages.**

This was a an old Christmas gift sent out to Servicised Products Corporation’s customers probably in the 1950s. I found it with some old papers of my great-aunt, Dorothy Hays.

9. **Hayden, B.J. and R. Pietschmann. *The Wild Gourmet*. Middlefield, CT: Lyman Publications, 1976.**

This is my favorite cookbook. It has simple and delicious recipes for every kind of game. I gave it to hunting “pardners” for years until it went out of print.

10. **Herter, George Leonard and Berthe. *Bull Cook and Authentic Historical Recipes and Practices*. Hopewell, NJ: The Ecco Press, 1969. 384 pages.**

This is an amazing book full of history, strong opinions and interesting recipes.

- 11. Homberg, Martha, editor. *The Greenbrier Cookbook*. White Sulphur Springs, WV: The Greenbrier, 1992. 190 pages.**

This souvenir cookbook is beautifully photographed and recounts the history of the Sulphur Springs resort and appropriately describes its greatest asset, the food, in recipes from soups to nuts.

- 12. Johnson, L.W. editor. *A Remington Sportsmen's Library Book: Wild Game Cookbook*. New York, NY: Grosset & Dunlap Publishers, 1968. 158 pages.**

This was my first wild game cookbook. I've had it for over 30 years. It cost \$1.95 and was worth every penny!

- 13. Livingston, A.D. *Venison Cookbook*. Mechanicsburg, PA: Stackpole Books, 1993. 163 pages.**

This is all you want to know about venison preparation and cooking.

- 14. Marrone, Teresa, et al. *Dressing & Cooking Wild Game*. Minnetonka, MN: Cy DeCosse Incorporated, 1987. 160 pages.**

The photography in this cookbook is excellent and beautifully illustrates its many "how-to" features. The recipes are good, too!

- 15. McElroy and Melicia Phillips. *Working a Duck*. New York, NY: Doubleday, 1992. 187 pages.**

This book is an exploration of food and wine. It is a comprehensive survey of cooking techniques and culinary styles for the appropriate part of the duck and for different duck breeds. Lots of good ideas, but, unfortunately, its primary focus is on domestic ducks.

16. Mullin, John, editor. *Wildlife Harvest Game Cookbook*. Wildlife Harvest Publications, 1988. 197 pages.

This is a collection of game recipes from members of the North American Game Bird Association. These are easy, no-frills, recipes.

17. Streeter, Larry. *Eating Wild Game for the Health of It!* Bigfork, MT: Great Blue Heron Publishing, Co., 1991. 167 pages.

A nice collection of recipes with cute sidebar stories, this book has a great chapter on “Stews and Soups.”

AN APPENDIX STORY

Good Dogs, Good Ducks, Good Friends
(October 8, 1994)



(Brothers Andy, Dan, and Ben)

As remembered by Dan Kohlhepp

To my way of thinking, duck hunting is the most fun a person can legally have, and the first day of the 1994 duck season proves my point! However, the day began rather inauspiciously. I hurriedly left my house at Treasure Lake to rendezvous at my brother Ben's farm in Beechwoods by 5:30 a.m. We were going to hunt the twenty-five acre beaver pond in the bottom land below his house. The "pond" actually was a series of dams across Heberling Run, which flooded a hemlock forest, several aspen groves, and an old pasture. It was a maze of dead trees, tangled brush, and small clearings covered with two feet of water. The pond thrived with ducks, beavers, and muskrats. Deer and turkeys wore paths around the edges.

1. Pre-Dawn Maneuvers! A Rough Start

The rendezvous time had been set by Ben, who thought we should park our cars around the bottom to discourage others from hunting. Even though Ben owned the pond, and the 120 acres around it, he was reluctant to post it, but at the same time, he felt that the first day should belong to him and his friends. When I arrived exactly at 5:30, I met Ben and Alex Anto, who were parking Alex's car along Steward Road in front of Jamie Osburn's house. We briefly discussed strategies, and as I unloaded my truck, I realized that I had forgotten my shotgun! When I confessed this oversight to Alex and Ben, they were astonished that a duck hunter with my experience and stature had actually forgotten his gun!

I wheeled my Suburban around and headed full speed back to Treasure Lake. The road was pitch dark and my high beams seemed somewhat out of adjustment as I careened down Steward Road and onto Harvey Run Road which intersects Route 219. Catching a glimpse of something unusual from the side of my headlight beams, I eased up on the gas pedal. Suddenly, a freight train was right in front of me. I slammed my brakes and fishtailed to a stop twenty-five feet from the train. In the moonless night, the black coal cars were virtually invisible, and only the glint from the headlights off the polished bottom of the steel wheels gave away the train. Self-recriminations continued as I realized that I couldn't amend my gun oversight in a timely manner. It occurred to me at that moment that the railroad company saves the longest trains for early in the morning so they won't tie up the traffic in DuBois during the day. My bad luck, I sighed.

I was able to complete the race to the house and back again at Osburn's by 6:35 where Gary Magee, his son, Gabe, and their American Water Spaniel, Tessaboo, were preparing for the morning duck hunt. Gabe, who was 15, and a pretty fair shot, asked with a half smile if my gun was ready. (Bad news travels fast.) I assured him that it was ready to wreak havoc on duck populations. We agreed that Gary, Gabe, and Tessaboo would go down the east side of the beaver pond to join Alex, and I and my English Springer Spaniel, Suzie, would go down the west side where my brothers Ben and Andy, and Donny Jewell were already in position along with Ben's fifteen year old son, Daniel.

2. Early Morning: First Flights

The crisp morning was cold, but my Neoprene chest waders and Suzie, had me sweating profusely in less than 100 yards. As I approached the top of the beaver pond, I could smell the decaying vegetation and could hear ducks chortling. I spied something moving on the water as the darkness turned gray.

Our plan was to scare the ducks off the beaver pond at first light. Ben had been watching several families of wood ducks and mallards from his front porch all summer long, so we were pretty certain that ducks were there to be flushed. The key thing was to choose a good spot for the initial flights. I found an opening in the trees that looked like a good shooting lane. As I waited impatiently with Suzie, I became convinced that my position was inferior and slipped 30 yards to my right for a better view. Just then, the first shot was fired, immediately followed by a half-dozen volleys. Ducks were flying everywhere. Unfortunately, my new position proved inferior as I couldn't see the ducks behind me, and I couldn't glimpse the ducks in front of me. The spot I had abandoned looked like an interstate highway for ducks. More bad luck.

3. Dog Work

Ben's luck was different. Trouper, his year-old Labrador Retriever, was on her first duck hunt. Trouper had just completed four months at dog school, but Ben was anxious about her performance under actual hunting conditions. In the first moments of dawn, a wood duck winged low across the pond. Ben shot it cleanly, and the duck hit with a splash twenty yards in front of Trouper. Trouper boldly charged the water, swam straight to the bird, snatched it with a soft mouth, and returned directly to Ben where she laid the dead duck in his hand and sat quietly at attention. At this point, Ben should have retired as a dog trainer and duck hunter; perfection is seldom achieved in one man's life.

The initial flurry of shooting lasted over an hour and fifteen minutes as pairs of woodies streaked at treetop level, and mallard singles and doubles circled the pond, looking for their favorite swimming holes. As the shooting settled down, I joined Ben and Donny who were looking for a wood duck that Donny had shot. I sent Suzie out to join Trouper in the search for the fallen duck. Both dogs thrashed in the thick brush to pick up a scent. As the dogs failed in their retrieving attempts, Ben and I commented on Donny's ability to mark a fallen bird. Tired of our questioning of his visual accuracy, Donny marched over to where he thought the bird had fallen and picked it up. Smarter dogs would have hung their heads in shame, but as it was, the dog handlers had to eat humble pie instead.

I repositioned myself just below Ben and tied Suzie up to a tree to settle her down after her embarrassing performance. I saw a wounded duck swimming through the water and quickly shouldered my gun. But a second glance revealed that it was Gary's puppy, Tessaboo, who was swimming through the marsh. Further to the right I noticed Gary standing in the water up to his thighs, shouting commands with animated arm signals. Gary had a duck down and desperately wanted Tess to retrieve the bird, (her first retrieve ever). Like Trouper, Tessaboo was a first year hunter and had received hours of dog training. However, Tessaboo was showing a distinct lack of interest in the duck and a strong preference for dry land. Unfortunately for Tessaboo, Gary

was making these same observations and speculating about her ancestry. Here's the rule: If the dog performs well, it's the trainer's abilities; but if the dog performs poorly, it's the breeder's fault.

In exasperation, Gary asked me to send Suzie out to retrieve the bird since Tessaboo was reluctant to cross the old area channel to the fallen duck. I unleashed Suzie and sent her out to the water, which she did readily. But after her thirty-foot plunge, she began looking for the duck, still twenty-five feet short of its destination. Consequently, I waded out and commanded her to "get out." She finally found the duck with the help of my hand signals, my voice commands, and, of course, a few rocks thrown in the right spot.

She smartly retrieved the bird. Just then two ducks flew over our heads at supersonic speeds, and Gary and I both threw up our guns and fired. My second shot connected, and the duck dropped thirty yards away. Suzie had already begun swimming towards the area of the duck, but she became disoriented in the deep brush. Again, a judiciously thrown rock, improved her marking ability, and again she retrieved the bird to hand. I was feeling pretty good about Suzie, but also empathized with Gary's frustration at Tessaboo's lack of hunting enthusiasm.

4. Mid-Morning Adjustments

When I moved further south to the edge of the beaver dam to get the sun at my back, I saw a duck on the far horizon, which appeared to be coming directly toward me. I waited until the perfect time, threw the gun to position, and the duck tumbled in mid-air, but I hadn't fired yet! It took a minute to realize that my nephew Daniel had made a great shot. Trouper was on the duck in a flash and retrieved Daniel's trophy to his waiting hands...a Kodak moment.

Looking for social interaction, I maneuvered across the beaver dam and joined Gary. He indicated Gabe's position about 40 yards away, and he also informed me that Alex left earlier to pick up his children at the Barkleyville Truck Stop on I-80. As we visited and lied about our shooting abilities (Gary shot two ducks in the head), Andy trudged toward us after completely circling the beaver pond. He had jumped several ducks in the process, and Gabe had connected nicely on a fast passing shot.

As we stood in the tall reeds at water's edge, Gary spotted two wood ducks going up the far side of the beaver pond. He quickly mouthed his wood duck call and made an awful screeching sound. The ducks turned towards us.

"You take the shot, Andy," Gary whispered as the ducks cupped their wings, and started to loose air.

Unable to wait any longer, I jumped up and fired the first volley at the incoming birds. I missed with my first shot, pumped the second shot, and missed again. By this time, Andy and Gary had joined in and were imitating my shooting style perfectly. My third shot missed, as well as did Andy and Gary's subsequent shots. As the ducks became black specks on the horizon, I asked Andy why he didn't shoot earlier. Gary answered for him, "The birds were too high and out of range."

I protested vociferously, and I challenged Gary's peculiar definition of being in range. "They're in range if you shoot first, and they're out of range if I shoot first," I explained. Gary defended himself with a personal assault on my sportsmanship.

"Stop it, will you both please stop it", Andy insisted. "I can't believe the way you guys go on and on!"

"It's just that they were out of range," Gary insisted, trying to get in the last word and close the discussion.

Two more ducks swooped in towards the pond, and Gary gave another blood curdling scream on his wood duck call. They both veered around to pass over our heads. We all fired at once, attempting to avoid the "in range, out of range" discussion. I was sure I had missed, but Andy hit the duck with a full load. "Nice shot, Andy," I complimented, and Gary's failure to refute my comment meant that he too had missed. The duck had fallen about 30 yards behind us and crashed into a large pine tree. Suzie and Tessaboo were sent for the retrieve. Suzie is sometimes a reluctant retriever, but Tessaboo was even more reluctant, so by comparison, Suzie was bold and stylish. Again, my pride in Suzie was tempered by my fears for Tessaboo's future. She clearly wasn't going to be invited to many more duck hunts.

5. Perfect Misunderstanding

After discussing and evaluating the dog work and the beauty of the drake wood duck, Andy announced he had to scout a soccer match in Clearfield for his daughter and my daughter's (Lisa and Kaydee respectively) soccer team to which Andy served as the coach. As he left, he casually asked where the best place to cross the creek was. Gary instructed, "Stay far to the left." Of course, I told him, "Bear to the right and stay as close to the beaver dam as possible." Andy shrugged his shoulders and went straight ahead.

Andy came to the creek, right in front of our nephew, Daniel, who was sitting at his duck blind. Thirty yards to Daniel's right was Ben. Andy shouted to Ben, "Where's the crossing?"

"Right there, right there," Ben shouted back. Confidently, Andy took one step into the water and went up to his chest. In trying to regain his balance, he stepped on a submerged log and went the rest of the way into the creek, over his head. At exactly the same time Andy was swimming in the creek, two wood ducks almost landed on his head as they swooped down to land. Ben and Daniel had both been focused on Andy's aquatic theatrics and almost missed the ducks as they tried to land. However, in recovering their sense of purpose, they promptly emptied their guns at the disappearing ducks.

Later in the afternoon Andy confronted Ben about his instructions to cross the creek "right there." Ben insisted he didn't tell him to cross the creek "right there." Ben claimed he said, "Right OVER there," or at least that was what he meant.

About 10:30 a.m. the cloudless sky had turned a beautiful light blue, and the temperature had risen to the low 70's. It was time to take a break. As our group gathered together and headed up the hill to Ben's farmhouse, we counted our take. Eleven wood ducks (four drakes, and seven hens.)

6. Preparing and Cooking Ducks

The two teenage hunters, Daniel and Gabe, had never cleaned ducks before, and so they were instructed on the fine art of duck cleaning by two notable authorities, that is, Gary Magee and myself. As always Gary and I had diametrically opposed methods of performing the duck cleaning operation. Gary essentially skinned the ducks while I filleted the breasts after partially plucking the bird. Gary's procedure required strong hands, while my method required a sharp knife. Luckily, we had plenty of both. As we both demonstrated our technique and badgered each other on the pros and cons of our approaches, it was clear that Gary's method was much quicker, but mine had more finesse.

When we finished cleaning the wood ducks, Ben made an executive decision: "Let's just cook the ducks right now." Since Ben is a legendary cook, everyone quickly agreed. At this point, Gary left for home to return Tessaboo to her kennel, and as he said, "Get a real dog." Ben prepared his favorite marinade¹ as Daniel and Gabe grazed through the kitchen for any edible food particles. Ben's marinade for the wood duck breasts looked something like a Bloody Mary with too much Tabasco sauce. The breasts were filleted from the ducks that Gary had cleaned, and the skin was removed from the duck breasts, which I had earlier filleted. The skinless fillets were then dropped in the marinade. After twenty-five minutes of marinating, Ben declared that the ducks were ready for the grill.

Ben had prepared a pan coated with aluminum foil with one-inch sides and approximately eighteen inches in diameter. The twenty-two duck breasts were placed in the pan and cooked over the charcoal grill with the rest of the marinade. The duck breasts were literally poached in the marinade. Wood duck breasts aren't that big, so the twenty-two breasts from the eleven ducks were ready in about ten minutes. Ben's timing with the French fries was almost perfect, and so we lifted the ducks, served the French fries, and prepared for the feast. The dinner guests included Ben, Daniel, Gabe, Donny, and me.

7. Lunch

We had promised Gary that we would save some duck for him, and he had suggested we save a little for Alex, who would return later in the day. With good intentions, we set aside several breasts. The duck breasts were so succulent, so tender, and so perfectly spiced that they were devoured immediately. The reserved duck breasts were at risk when Garth Magee (Gary's brother) arrived with his two sons, Garth Ian and Channing. Several of the "reserve" duck breasts were appropriately allocated to Garth for his tasting and evaluation. As Garth raved about the ducks, we decided that we should once again test them ourselves and more duck breasts disappeared. Daniel and Gabe were unsure at first whether they should be so adventurous as to

¹ See Exhibit 1, "Ben's Wood Duck Marinade."

eat wild duck meat, but their ravenous teenage appetites combined with truly delicious ducks had them eating more than their share of ducks as well. Finally, we realized that the ducks that had been set aside for Gary and Alex had been reduced to two small breasts.

When Gary returned with his real dog, Brownie, an eight-year old English Springer Spaniel and mother of Suzie, we dutifully reported that we had in fact saved him two duck breasts and that he should now enjoy them properly. Gary succumbed to our stares as he ate the duck breast, and announced that he really didn't need the other duck breast and that we could have it. We divided the last duck breast into three pieces, and Ben, Donny and I each had our ceremonial last bite. So much for saving duck for Alex.

About this time, Ben's wife, Debbie, pulled into the driveway and promptly put the car in reverse and left. We were feeling guilty about scaring her from her own home as we sunned ourselves on her front porch. When John (Ben's youngest son) surprisingly appeared and informed us that his mother had dropped him off so he could play with Garth's kids. Debbie left to get Julia, her daughter, at basketball practice.

Alex returned with his two children, Jess and Adrienne, and reported he had made a successful rendezvous with his ex-wife (Gary's sister-in law) at the Barkleyville exit. Thoughtfully, Alex had brought a cold 12-pack of Molson Gold. He presented us with this kind gesture and asked if we had saved him any duck? No one could look directly at Alex, and as a group, we hung our heads and shook our answer to him. "Thanks a lot, guys!" Alex made us feel especially awful for our indulgence. Trying to gain Alex's sympathy, Gary informed Alex that he had only left for forty-five minutes to return to nothing but a single breast left, but Alex wasn't impressed.

Out of nowhere, my daughter Joanne mysteriously appeared at the front porch. Evidently, my wife, Donna, who was accompanied by my youngest daughter Kim, had dropped Joanne off at Osburn's farm to ride her horse. Then Joanne walked over to Ben's since she knew that I would be there hunting ducks. A moment later, Debbie returned with Julia.

Next, Andy returned after scouting the soccer match. He too, had the decency to bring a cold 12-pack of beer, and he, too, asked the inevitable question, "Save any duck for me?"

"You won't believe it!" Alex bellowed, and the whole discussion of ungrateful, self-centered people began again. Ben quietly left the front porch and went inside.

8. A "Front Porch" Afternoon

As we lounged and sunned ourselves on Ben's front porch, which overlooked the beaver pond, the conversation came easily as we bantered about past feats and misfortunes. It's the kind of talk men talk when they're strengthening friendships by sharing experiences. As we reminisced, there seemed to be a theme emerging in the remembered follies. Alex and Donny were first-time duck hunters and were quite enthusiastic about this morning's action. So it was we took it upon ourselves to educate them in the wonders, techniques, and mysteries of duck hunting (as we knew it so well).

“I couldn’t believe the sound of Gary’s wood duck call,” Donny proffered.

“It’s amazing how these things work,” Gary said as he raised his head back preparing to pontificate on the art of calling ducks. “Sometimes the best part about duck hunting is the calling. If you do it right, you can call almost any duck, anywhere.

“I remember down in the Delaware Bay,” Gary continued with his eyes on the horizon. “Dan and I were hunting teal in the salt marsh when we called in three snow geese. Well, it’s common knowledge, you can’t call in snow geese, especially to a small duck blind, but we had them coming in. They were a mile a way, and when I had told Dan to loosen his goose call up and give them a toot. Amazingly, they veered off and came right towards us. Three giant geese, coming right at us, as white as could be. It was just amazing. We were all by ourselves at that time because our guide, Horace, was about 40 yards away looking for a fallen teal with the dogs. We were pretty enthusiastic as these were our first snow geese.”

Gary lowered his voice for effect, “The closer they got, the bigger they got, and we continued to call. Suddenly, at just the moment that we were ready to take them, Horace yelled over at us, ‘You boys aren’t gonna shoot those swans are ya?’ Click, click. Just like that, our safeties went back on. As calmly as we could, we yelled back, ‘No, we were just foolin’ around, Horace.’ Dan and I looked at each other in total disbelief. The fine for shooting whistling swans is about \$5,000 each and five years in jail.”

Thinking he’d change the subject, Alex suggested, “These neoprene waders were a terrific buy. I couldn’t believe how muddy it was down there in the beaver pond.”

“Muddy, you talk about muddy,” Gary pre-empted. “Down in the Delaware Marsh, it’s so muddy, some people even get stuck and need to be carried out. I remember once Dan was stuck so badly, Craig Pugh and I had to wade out through the mud, take him by each shoulder, and drag him to the shore. His waders were stuck in the mud so tight that as his suspenders stretched, his feet came out of the boots, and I’m telling you his legs were ten feet long! While we pulled him to shore, you should’ve heard him screaming, with his feet dragging behind, ‘Don’t drop me! Don’t drop me.’ His face was only about three inches from the top of the water.”

As I remembered the incident, I tried to put the story in the proper context. “Quite frankly, I wouldn’t have been stuck if I wasn’t carrying all of your shells and two of your guns, if you recall. But the lesson I learned, and learned well, was that it doesn’t pay to struggle in the mud. The mud never gets tired, and I was exhausted.”

Ignoring me, Gary said, “Yea, Horace told us when the tide rose, we could just float him in. But we were afraid Dan would scare the ducks away from the decoys with all of his whining.”

Now it was Donny’s turn to change the subject. “We didn’t use any decoys this morning. Was there any reason for that?”

Andy popped up, “Decoys? I’ll tell you about decoys. They’re a real nuisance. The hardest part about decoys is keeping the ducks out of them. Do you guys remember the time we were down in Leipsic Delaware, and Garth and Ben and I were smoking cigars and it was my job to keep the ducks out of the blind while we relaxed?”

“Yes,” I suggested, “Your blind looked like it was on fire with the blue cigar smoke coming out the top.”

“Well, I became a lighthouse sentry.” Andy continued as he stood up and pirouetted around in little steps. “I had to keep a 360 degree vigilance because the ducks could approach at any angle. Around and around I went.” Andy continued his pirouetting action. “Finally, I told Ben it was his turn to watch the ducks, and as he stood up and I sat down, Ben said, ‘Oh my God, Andy, there’s three ducks in the decoys!’ We tried to jump shoot them on the count of three. One two, everyone jumped up, shot, and watched three ducks fly away.”

Again, Alex shared an observation. “I thought the dogs were real good, especially Trouper, this morning.”

I said, “You know down in Delaware I watched Craig Pugh’s dog, Buck, do a three hundred-yard, blind retrieve. I had to use my binoculars to keep track of the dog. When the dog finally returned, after 30 minutes, Buck gave the goose to Craig, who casually put it down, and told Buck to sit. I told Craig that was an absolutely amazing retrieve. With his half smile he said, ‘What did you expect? He’s a retriever.’”

“Dog work in the Delaware Bay is altogether different than dog work in a beaver pond,” Gary said. “The first time Brownie (Gary’s springer spaniel) went on a retrieve in a strong out-flowing tide, she got the duck and started back to shore. But the tide had swept her almost a half-mile away, so when she hit shore, she still had about five hundred yards to come back to us. I never appreciated how strong the tides were until then.”

“One thing about hunting ducks in the Delaware Bay,” Andy said, “is the food is great! The place we always have lunch, Sambos, is a true experience. The walls were lined with stacks of paper towels and the tables were covered with newspapers, and they serve steamed crabs with hammers and knives when they set them on the table. You just smash the crabs to get everything out.”

“And it always stings your fingers with that sauce they put on it, doesn’t it?” Garth said. “And then adding, but how about Pier 7? Now that’s the best place to have dinner for a real seafood feast.”

We continued to enjoy Alex and Andy's beer and Ben's front porch swing as we speculated on the probability of the ducks returning to the beaver pond at sunset. "Guaranteed," Gary assured us.

When Ben reappeared on the porch forty-five minutes later, he quietly announced that he had cooked up 16 pheasant breasts using his own secret sauce.² "If anyone is interested, the pheasants are in the kitchen." Ben nimbly sidestepped the stampede. I preferred not to compete with the hungry hunters, so I waited a few minutes to go to the kitchen. Unfortunately, the pheasant breasts were gone!

9. Late Afternoon Action

We returned to the beaver pond about 3:00 p.m. in anticipation of more great shooting, which Gary had already hexed with his guarantee. No ducks were seen, but the tranquility of the setting sun over the water was a perfect close to a great day.

As Donny, Garth, and Alex left at dusk to gather up their kids, I mused what a complex social interaction this "hunting party" was. Directly involved were eight adults and eleven kids. It's also amazing how everyone was related. Of course, Ben and Andy are my brothers, so their children are my nieces and nephews. Donny Jewell is married to Ben's wife's sister, so Don's children are Ben's nephews. Alex Anto was formerly married to Gary Magee's wife's sister. (Gary would say, "Alex is my brother-in-law once removed.") Garth Magee is Gary's brother, so Garth and Alex's children are Gary's nieces and nephews. It is also fun to think that the Magees and the Kohlhepps are related through the Sylers and the Hayes about four generations back, in Luthersburg, which would make the Magees and the Kohlhepps all cousins, albeit, distant ones.

About six o'clock, I yelled at Andy to come over and join me to watch the sunset. When he arrived, he unloaded his over-under and leaned it against a large pine. "Great day," he whispered, "Too bad it's over." As I unloaded my gun, Ben suddenly appeared from behind the pine tree. (never heard him approach), and Gary waded across a shallow backwater to join us.

"Are you ready to go up to the house?" Ben asked.

"Let's just stay here a few minutes," I suggested.

"I thought you might say that," Ben said, "so I brought along some extra bullets." Casually, Ben reached behind in the game pocket of his hunting vest and brought out four cans of Coors Light. The dogs (Suzie, Trouper, and Brownie) laid quietly at our feet as we popped the tops of the cold beers.

"A toast," Andy proposed, holding up his can, "to good dogs, good ducks, and good friends." We raised our beers to meet Andy's, and as the four cans pointed toward heaven, two ducks swooped in just over our heads and landed on the pond, not thirty feet away.

Gary's eyes twinkled as he whispered, "Those were in range."

We stood quietly, watched the ducks, sipped our beers, and let the darkness tuck in the beaver pond for the night. It had been a good day.

² See Exhibit 2: Ben's Secret Sauce for Pheasant Breasts

10. Epilogue

In mid-November, Ben, Andy, Gary, Garth, and new duck hunters Alex and Donnie traveled to Leipsic, Delaware to hunt with the fabled Pughs, Horace (the father) and Craig (the son) in Delaware Bay, not far from the Bombay Hook Wildlife Refuge. The stories from that trip have entered the realm of legend. Most noteworthy, in my opinion, (as one who has heard these stories many times) are the tales of record high temperatures, mud wrestling, and fast teal shooting. After returning home with full ice chests, Ben and Gary scheduled a wild game feast at the DuBois County Club. Chef Paul served stuffed teal with green vegetables and a special desert. The last photo of this story records the duck hunters and their guests smiling for posterity.

Exhibit 1

Ben's Marinade for Ducks

1 Bottle of Red Wine (The cheaper, the better)
1/4 Bottle of Paul Newman's Italian Dressing
Garlic Pepper
Garlic Salt
Lemon Pepper
Minced Onions

Exhibit 2

Ben's Secret Sauce for Pheasant Breasts

1 Bottle of Italian Dressing
*Cayenne Pepper
*1 Stick Butter
*Garlic Salt & Pepper

Mix above ingredients and marinade pheasant breasts over night or until dinner guests appear hungry and impatient. Poach pheasant breasts in saucepan with marinade on high heat for 10 - 12 minutes. Pheasant is done when meat color is uniform...don't over cook!

*Melt together

Three Duck Hunters and a Tall Guy from Oklahoma



(Standing Mike Jones, Dan Kohlhepp, Gary Magee, Ben Kohlhepp, Sitting Suzie)



Duck Hunters and Friends

ABOUT THE EDITORS

Dan Kohlhepp is the mid-Atlantic regional vice president for Crescent Resources, LLC. He is currently completing the development of Potomac Yard, a 300-acre, mixed-use, urban in-fill project in Northern Virginia. After serving on the faculties of the University of Oklahoma and Pennsylvania State University where he specialized in real estate investment analysis, Kohlhepp left academia in 1979 to become a real estate developer in Oklahoma City. In 1984, Dan moved to Washington, D.C., to enter the real estate investment advisory business, and then in 1989, he sold his company, Potomac Realty Advisors, to Baltimore-based USF&G Corporation. In 1992, Kohlhepp left USF&G and started Kohlhepp Realty Advisors in DuBois, Pennsylvania. He joined Crescent Resources, LLC in 2000.

A graduate of DuBois Area High School, Dan earned his B.S. and M.B.A. degrees from Penn State University where he wrestled his freshman and sophomore years and served as the Nittany Lion Mascot his junior and senior years. He earned his Ph.D. with a major in Real Estate and Urban Analysis at the Ohio State University.

He is a past president of the DuBois Educational Foundation, the advisory board for Penn State DuBois, and in 2003, the Penn State University presented him the Alumni Fellow Award. He is married to Donna Sell, and they have three daughters: Kaydee, Joanne, and Kimberly. Donna and Dan live in Falls Church, Virginia and DuBois, Pennsylvania.

Jayne M. Magee is assistant professor and co-chair of the English Department at Lakeland community College in Kirtland, Ohio. Prior to Lakeland Community College, Jayne was an English instructor at Penn State DuBois and Clarion University of Pennsylvania. A graduate of the DuBois Area High School, Jayne earned her BA in English at University of Missouri, her MA in English at Clarion University of Pennsylvania, and her PhD in Rhetoric and Linguistics at Indiana University of Pennsylvania. Jayne is married to Gary Magee and they have four children: Meghan, Mandy, Gabe and Galen. Jayne and Gary live in Mentor, Ohio and DuBois, Pennsylvania. Jayne's most recent book, *Double Minded*, is published by and available from Lulu.com.

Kaydee Kohlhepp is a nuclear engineer with Scientech Engineering Company in Seattle, Washington. A 1998 graduate of DuBois Area High School, Kaydee participated in gymnastics, soccer, and the National Honor Society. She also started the DAHS girls golf team and was a Penn State DuBois student Scholar. Kaydee graduated from Penn State in 2003 with BS degrees in nuclear and mechanical engineering. At PSU, Kaydee was president of the Penn State chapter of the American Nuclear Society and worked at the Breazeale nuclear reactor. Kaydee earned her master of science in nuclear engineering at Texas A&M University, and then she was a Fellow at the World Nuclear University in Idaho Falls, Idaho. Kaydee lives in Seattle, Washington.

Joanne Kohlhepp is the corporate sales manager for the Westin Princeton Hotel in Princeton, New Jersey. Joanne is a graduate of DuBois Area High School where she was the student council president, soccer athlete, show choir star, and a member of the DuBois Area School District Strategic Planning Committee, and a Penn State DuBois student-scholar. A 2003 Penn State University graduate majoring in Hotel Restaurant and Institutional Management, Joanne was vice president of the Sigma Kappa sorority and a member of the Penn State Hotel Restaurant Society. At PSU, Joanne participated in the Hospitalities Study Abroad Program in Switzerland where she concentrated in international cuisine and management. She lives in New Brunswick, New Jersey.

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Dan