

Venison pie, roast wild turkey are fall delights

See related story on Taste front. Chef Larry is a freelance writer for the Observer & Evening Newspapers. To leave a voice mail message for him dial (313) 853-2047 on a Touch-Tone phone, then mailbox number 1886.

Here's a recipe originated by the late, great James Beard, adapted from his book James "Beard's American Cookery." **Mrs. Leslie's Venison Pie**
1 1/2 pounds venison steak or stew meat

- 4 tablespoons flour
- 4 tablespoons butter-oil mixture
- 1 medium onion, chopped
- 1 bay leaf
- 1/4 teaspoon mace
- 1/4 teaspoon nutmeg
- 1/4 teaspoon parsley
- 1/4 teaspoon thyme
- 1/4 cup Madeira (or sweet red wine)
- 2 teaspoons flour
- 3 tablespoons black currant jelly

- Salt and pepper
- 4 eggs
- Dough for 2 crusts

Preheat oven to 375 degrees F. Roll the meat cubes twice in flour that has been lightly salted. Sauté them in the butter-oil mixture until nearly browned. When meat is brown, add the onion. Place the meat, onion, bay leaf, mace, nutmeg, parsley and thyme in a casserole or Dutch oven with just enough water to barely cover.

Bring to a boil on the top of the stove, then cover and simmer in the preheated oven for 1 hour. Make a paste with the wine and the remaining flour and stir into stew. Stir in jelly and continue simmering covered in the oven until very thick, about 45 minutes. Set aside to cool.

Boil the eggs in their shells until

hard. Prepare the pie crusts. Peel eggs and set yolks aside (discard whites). When ready to assemble, divide the dough in half and roll out about 3/8-inch thick. Place bottom crusts in a deep oven proof glass pie pan. Pour in cooled venison and sauce. Crumble the egg yolks over and cover with remaining crust. Bake at 375 degrees for 45-60 minutes or until crust is golden brown. Serves 4-6.

ROAST WILD TURKEY

- 8 lbs. of celery, with leaves
- 7-10 pound wild turkey
- 1/2 cup salt pork, sliced thin
- 1 medium onion, with skin, quartered
- 1 carrot, cut into 4 sections
- 2 cloves
- 1 bay leaf
- 1 teaspoon thyme

1 bunch Italian parsley, chopped
The juice of 1 lemon
4 outer leaves from a head of lettuce
Salt and fresh ground pepper to taste
1/2 cup brandy, optional
Cut the leaves from the celery and reserve. Remove the neck, giblets and last two wing joints from the turkey.

Place these parts in 2 cups of cold water with the onion, carrot, 4 celery ribs, cloves, bay leaf, thyme and parsley and bring to a boil.

Reduce heat to a simmer and cook for 1 hour, uncovered. Strain the broth. Wash turkey inside and out with lemon juice. Tie strips of the salt pork over the top and legs of the turkey.
Place remaining celery ribs inside

the turkey. Place the turkey in an open roasting pan and surround it with onion skins, celery leaves and lettuce leaves. Roast for 1 1/2 hours in a preheated 400 degree F oven. Remove salt pork and strings and any leaves and skin surrounding the bird. Reduce heat to 350 degrees F. and cook for 1 hour or until the juices run clear when pierced with a fork.

Roast frequently during the last hour of cooking with pre-prepared broth. Remove the turkey to a heated platter. Skim off as much fat from broth and prepare a gravy. Season with salt, pepper and brandy. Serves 8-10.

Recipe from: "The L.L. Bean Game and Fish Cookbook" by Angus Cameron and Judith Jones. (Copyright 1983) by Random House Books, \$25.

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Green Bean Bake is holiday classic

Campbell's Green Bean Bake is celebrating its 40th anniversary this year. Here's the recipe from the Campbell's Soup Company kitchens.

- 1 can (10 1/2 ounces) Campbell's condensed cream of mushroom soup
- 1/2 cup milk
- 1 teaspoon soy sauce
- Dash of pepper
- 4 cups cooked cut green beans
- 1 can (2 1/2 ounces) French fried onions

In a 1 1/2-quart casserole mix soup, milk, soy sauce, pepper, beans and 1/4 can onions.
Bake at 350 degrees F. for 25 minutes or until hot.
Stir. Sprinkle remaining onions over bean mixture. Bake 6 minutes more or until onions are golden.
Serves 6.

Tip: Use 1 bag (16 ounce) frozen cut green beans, 2 packages (about 10 ounces each) frozen cut green beans, 2 cans (about 16 ounces each) cut green beans, drained or about 1 1/2 pounds fresh green beans for cooked green beans.
For those who prefer, substitute Campbell's Healthy Request Cream of Mushroom Soup, reduce milk to 1/4 cup and onions to 2 tablespoons crushed; add 1 teaspoon onion powder and top with crushed onions.

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Dr. Bartholomew received his medical degree from Wayne State University School of Medicine, and his residency training in obstetrics and gynecology at Providence Hospital in Southfield.

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Dr. Williams earned his medical degree from Wayne State University School of Medicine, Detroit, and completed his residency training in internal medicine and pediatrics at The Ohio State University Medical Center and Children's Hospital in Columbus, Ohio.

A.D.D. and Learning Problems Linked to Vision

Livonia - For the past three years, Dr. John Jacobi, optometrist, and his visual therapy staff have helped hundreds of patients overcome their vision-related learning difficulties. Why look to vision for relief? Vision is our number one tool for gathering information. 80% of learning takes place through the visual system.

Dr. Jacobi stresses that having 20/20 eyesight does not guarantee 20/20 vision. Vision is the ability to maintain focus long enough to read without strain, and it enables a child to keep the letters from being "double". It involves his ability to recall what he has seen, which assists him in learning to spell, reading, handwriting, and letter reversals are all greatly affected by a child's vision.

Eve working with Dr. Jacobi and his vision therapist.

In addition, vision is strongly linked to concentration. Symptoms of visual deficiencies and Attention Deficit Disorder are very similar. "My concern is that a child with A.D.D. may have undiagnosed vision problems," says Dr. Jacobi. "There could be a serious, yet treatable vision deficiency that is being overlooked."

The first step is a thorough testing of sight, eye movements, visual concentration, visual memory, coordination, and letter reversals. Juli Ygeal, vision therapist, explains, "This simple testing can change a child's entire future. I've met so many concerned parents, who are desperately searching for answers. It's wonderful to be able to give such hope to these children."

"Identifying the problem is just the beginning," notes Dr. Jacobi. "The real hope lies in the fact that in most cases, it is correctable. These students have potential to make gains - great gains."

Dr. Jacobi is dedicated to this need for vision testing. He is currently offering free testing at Suburban Optometric in Livonia. Call (313) 325-8170 for an appointment.

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