# Venison's Rewards Are Many

By ELLY

You can't be choosy if you're the cook in a deer-hunter's household.

Your hunter shousehold.

Your hunter will, of course, go after the biggest buck he can get.

But the broader the rack, the less tender the years, so the less tender the culinary rewards. And even a young animal isn't all loin roasts and steaks. and steaks

and steaks.

As with beef, the tougher portions can become a gourmet's delight when diced, cubed, minced and given tenderizing treatment. To neglect the less desirable cuts would deprive the table of truly fine feasts of venison.

son. The term "venison" refers to the meat of the deer-fam-ily-deer, caribou, elk and

ily-deer, caribou, elk and moose.

VENISON LOAF

1 ½ lb. venison, trimmed, and ground medium fine

3 or 4 pork sausages

2 T. lemon juice

2 slices state white bread

2 slightly beaten eggs

1 b-ounce can tomato soup

1 medium onto soup

1 medium onto soup

1 medium onto sixrere

1 to sauce or tomato soup

2 inch of garlic powder

1/2 t. sall

2 pepper to taste

Combine venison with meat of sausages and mix

well. Sprinkle with lemon juice, cover and refrigerate for an hour or two. Soak bread slices in small amount

2 of mik. Squeeze the milk from the bread crumble.

Combine the meat and the bread crumbs with other ingredients, reserving half the tomato sauce. Mix well. Pack

in a loaf pan and bake in a 350-degree oven for an hour. Heat remaining sauce. Remove loaf to a platter, pour hot sauce over it and garnish with sliced fripe olives.

VENISON PIE

1 b. venison. finely diced

- VENISON PIE 1 lb. venison, finely diced 2 T. lemon juice 2 T. salad oil
- 12 c. raisins 2 t. flour 2 t. butter

Salt Pepper Thyme or (optional)

2 c. butter

Double crust rich pastry
Mix lemon juice and oil
and sprinkle the mixture
Aux lemon juice and oil
and sprinkle the mixture
between the mixture
two or three hours. Plant on
two or three hours. Plant or
two or three hours. Plant or
mean and the oil mixture in a
saucepan. Add the raisins and
enough water to cover. Cook
gently until the meat is tender, stirring occasionally. Rub
flour in two tesponos butter
until mealy and sprinkle over
the meat, stirring until
blended and thickened. Add
salt and pepper to taste. Add
other seasonings as desired.
Line a glassi pe pan with pasother seasonings as desired. Line a glass pie pan with pas-try, add the meat mixture, cover with top pastry but do not score. Pinch edges of pastry to seal. Bake in a 250-degree oven for an hour or until pastry is browned top and bottom. Pierce top crust to allow steam to escape. Let cool in pan and reheat when needed. FRIED VENISON COLLOPS

Take two pounds lean meat from shank, neck or shoulder; tinn and cut in one-inch cubes enderize with commercial control of the control of the

## WINE SAUCE:

- 2 c. beef stock
  1 T. flour
  Squeeze of lemon or organge juice
  Grated lemon or orange
- Salt and pepper
- Salt and pepper
  1 t. sugar
  Cayene
  Nutmeg
  'èc. claret wine
  Heat stock to a bubble.
  Brown flour in a tablespoon
  of hot fat until deep gold and
  bubbling. Stir in stock to
  blend and until slightly thickened. Add a squeeze of lemon
  or orange juice and a bit of
  grated rind, salt pepper, sugar. a few grains of cayenne
  and a scrape of nutmeg. Stir ar, a few grains of cayenn-and a scrape of nutmeg. Sti over very low heat for abou five minutes. Stir in wine an pour over collops. Serve.

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ľ	Tomatoes5	I_LB CANS	<b>\$</b> ]
	CREAM STYLE OR WHOLE KERNEL 6	1_LB CANS	<b>5</b> 7
	Applesauce6		
	KROGER Tomato Sauce 10 wi		
	ISLAND GOLD CRUSHED		

Pineapple ......5 wt cans \$1 ASSORTED FLAVORS

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SERVE N SAVE SLICED

Bacon

KROGER

Tomato Juice

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1%-LB TO

Di Çuu	
KING SIZE Drive D	5-LB 4-0Z PK etergent <b>99</b>
SWANSOFT ASSO	
CANNED MEAT	Prem 12-0Z 39
kroger assor Cake M	ixesBox

LIQUID ENFAMIL OR Similac ..... oz can 22¢ Sauer Kraut...-LB 11-02 18

Pork Chops	LB <b>77</b> 4
`SEMI-BONELESS Whole Ham	69°
wieners	3 PKG \$169
Canned	.,

% PORK LOIN SLICED INTO

KROGER 2% LOW FAT MILK OR

Homogenized Milk

KROGER SMALL OR L.	ARGE CURD
Cottage	1-LB
Cheese	CTN

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Roman Bleach Till 44'
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WII DEDNESS CHEDDY
Pie Filling1-LB 5-02 29
HELLMANN
Mayonnaise 1-97 59
JIFFY
AICE I

Biscuit Mix ..... PKG 29 Angel Food Cake 39

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