Tips on Preparing Wild Game

Hunting wild game, large and small, once was a necessity. Today, however, it's more of an invigorating adventure. With hunting season here, it's also open season for game cookery.

People eating game for the first time usually try to compare it with beef, pork or other domestic meats, but June Wilke, Chester County Extension home economist, says you should

demonstration.

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remember that game has a distinctive flavor which for the most part, is not comparable with the meat of any other group of animals.

But you need more than recipes to fully enjoy eating game. It must come from the field to your kitchen in good condition. That means that every sportsman should know the proper way to clean, transport and store what

The necessity for dressing game immediately after shooting depends, of course, on the weather. Hunters agree that game birds may be carried through the day without cleaning. If the temperature is warm and the birds are to be kept more than one day without ice or refrigeration, they should be drawn as soon as possible but leave the feathers on until reaching home.

Miss Wilke advise you to clean out the abdominal cavity of mammals the same day they are killed. Carefully remove splintered bones, pieces of feathers or fur and shot from shot wounds in order that you can cook an animal in good condition.

Loosely wrap fresh game birds and then store them in the coldest part of your refrigerator for two to three days before cooking. For best flavor, cooked game should be stored in a covered container and eaten within three to four days. Or you can freeze the birds, if they are waterfowl.

As you would do with poultry, you can roast, broil or fry tender birds. These birds have lightcolored skin, and need to be will basted. Older birds, more solidly fleshed and fattier, require moist **Fulton Grange Holds Thanksgiving Program**

Fulton Grange 66 held its regular meeting November 13 at Oakryn with the Master, Richard Holloway, conducting the business meeting. A \$5 donation was given to the Tuberculosis and Health Society of Lancaster County. It was announced that a public hearing on the Comprehensive Development Plan of Drumore, Fulton and Little Britain region of Lancaster County which was compiled by the Local Research Corporation will be held at Fulton Grange Hall December 13 at 7:30 p.m. The public is invited to attend.

Mrs. J. Stanley Stauffer Jr., Lecturer, presented the program. The Junior Grange presented the first part of the program. Miss Donna McCardell announced the program.

The following presented a playlet "The Operation": Tim Hanks and Misses Crissie Mc-Cardell, Mary Ellen Fisher, Karen Holloway and Donna

cooking-stewing or braising, They are also suitable for cooking in a pressure cooker.

If you prefer a mild rather than a game flavor, soak the bird in a salt or vinegar solution overnight in the refrigerator.

McCardell, Sandra Galbreath led in "Old McDonald Had a Farm" with the Junior Grange singing it and the audience saying the sounds of the animals. A girls chorus accompanied by Glenn Hough sang "Which Way America", "Every Minute The Sun Goes In" and "ViVi L'Amour." Glenn Hough rendered a piano solo "Thanksgiving Melodies." The girls chorus sang "I Like To Teach The World To Sing."

Miss Donna Findley, Fulton Grange's Miss Solanco contestant, did a gymnastics routine. Reports of the Pennsylvania State Grange convention were given by Mr. and Mrs. Clifford Holloway Jr., Thomas Galbreath and Gyles Brown.

Mr. and Mrs. Edgar K. Brown served as judges for the Thanksgiving centerpieces and turkeys and prizes were awarded as follows: Centerpieces-Mrs. J. Stanley Stauffer Jr., first; Mrs. Gyles Brown, second. Turkeys-Richard Holloway, first; Mrs. David Knight, second.

The membership chairman, Miss Joyce Galbreath announced a contest between men and women which will end January 22. Losers will furnish a program.

Rev. William Drury, Teen Haven, will speak at the next meeting, November 27. Fulton Grange will present part of the program at Russellville Grange December 7. The ladies are to make plain or spiced pumpkin or apple pies and the men to take either a 10 ear exhibit or a single ear of corn for their Corn and Pie

USDA Reverses

Stand on Butter

Standard Change

The U.S. Department of Agriculture has withdrawn its proposal to amend the U.S. grade

USDA's Agricultural Marketing Service proposed amending the standard to allow a very slight whey flavor in U.S. Grade A butter (USDA press release 3278-72). The proposal was published in the October 7, 1972, Federal Register and comments from interested

On the basis of comments received the USDA has decided to make a more complete study of the standard with the view to

revisions, if necessary, at a later

more extensive

standard for butter.

persons were invited.

making

date.



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