

Bear license bill has many aspects

HARRISBURG — The Game Commission, in its request to the legislature to establish a bear license in Pennsylvania to help control growing hunting pressure

and the size of bear harvests, is asking that the legislation include several desirable features.

Game Commission studies show that the number of

bear hunters increased from just over 100,000 in 1972 to about 225,000 in 1976. It is apparent that with decreasing bear habitat and populations that there must be some controls on bear hunting pressure and harvests, and that a bear hunting license is a necessary first step.

Pennsylvania was the first state to provide protection to black bears, originally affording bruins protection in 1905. It has been unlawful to kill a cub bear in Pennsylvania since 1925.

Too many hunters, uncertain as to whether or not a small bear is actually a cub or a small adult, shoot the animal, and then hope that it turns out to be a legal bear.

When weather and other conditions have been favorable for a heavy bear harvest in recent years, hunters have killed as many as 100 cubs during a one-day hunt.

In an effort to provide further protection to these cubs, the Game Commission is asking the legislature to eliminate the reduced penalty (\$50) now imposed on a hunter who kills a cub by mistake and then turns in the bear to a game protector.

The commission is also asking that the \$50 reduced penalty for the mistake killing of an elk be ended. If this happens, a hunter who kills a bear or an elk by

mistake would pay a fine of \$400.

To deter hunters who would shoot cubs and then leave them in the woods, the Game Commission is asking that legislation be adopted which would impose a three-year hunting license revocation on any hunter who kills a cub bear by mistake and refuses or fails to turn in the carcass to a game protector.

A study of bear harvests in recent years indicates that a small percentage of the bears are taken by non-resident hunters. Therefore, the Game Commission is asking that a small percentage of the bear licenses be set aside for non-residents, many of whom are believed to be former Pennsylvanians returning to hunt in their native state.

Finally, the Game Commission would want to issue the bear licenses. Applications would be sent to the Game Commission in Harrisburg, and license winners would be chosen by lottery. No other license issuing agents or agencies would be involved in the bear licensing procedure.

Environmental score drops

WASHINGTON, D.C. — Despite many victories for conservationists in legislative and courtroom battles since 1969, the "quality of life" in the United States—as measured by seven environmental indicators—has declined over the past decade.

That is the finding of the tenth annual Environmental Quality Index (EQI) study of the National Wildlife Federation, the country's largest nongovernment conservation organization.

Of the seven components that go into the EQI, only one—air quality—has shown an improvement over the past 10 years, according to the report, published in the February issue of National Wildlife magazine.

The country has "held its own" on one other natural resource—forests—while the indicators for five other resources—water, wildlife, soil, minerals, and living space—have gone down, according to EQI's 10th anniversary report.

Thus, although the nation

has undergone an "Environmental Revolution" during the past decade, it is not as well off now, environmentally speaking, as it was when the first EQI was compiled in 1969, the magazine says.

In compiling the Index, each of the seven resources studied is scored on a scale of 0 to 100, based on a combination of objective measurements and the subjective judgments of experts in the various fields. Of the resources studied, the nation's forests got the highest mark (75), while its water quality got the lowest (33). A total score of 700 would represent the "best possible" environment. Over the 10 years the NWF has measured the environment, the score for the country has dropped from 395 (out of a possible 700) to 340. The 1979 score is down three points from last year's EQI.

Chicken takes

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Other general tips from the National Broiler Council for cooking chicken in a microwave include:

For better browning, coat the chicken with butter (not margarine), soy sauce, thyme, paprika or a commercial browning sauce.

Do not salt chicken before cooking; for best results add salt during "standing time."

To keep moisture in and avoid spatter, cover chicken with wax paper, glass cover or plastic wrap with one corner folded back to vent.

For more even cooking, rotate dish several times.

Because microwave cookery is very fast, added flavors are absorbed more fully if chicken is marinated prior to cooking.

Here are two recipes developed by the Broiler Council for cooking chicken in a microwave. Both can be ready to serve in a matter of minutes and both need only a salad or green vegetable and bread to round out a tasty, nutritious meal.

Drumsticks Italian Style

Microwave Time: 12 to 18 minutes
 8 broiler-fryer drumsticks (1½-2 pounds)
 1 can (15 ounces) tomato sauce with mushrooms
 1 can (4 ounces) mushroom slices, drained
 1 garlic clove, crushed
 1 tablespoon parsley, finely minced
 1 tablespoon finely chopped onion
 ½ teaspoon basil leaves
 ½ teaspoon oregano
 ½ cup grated Parmesan cheese
 8 slices Mozzarella cheese (about 2 by 4 inches each), optional
 Arrange drumsticks, meaty part toward outside, in 12-inch round or 12 by 8

inch shallow microwave casserole. Combine tomato sauce, mushroom slices, garlic, parsley, onion, basil and oregano. Spoon sauce mixture over chicken pieces. Cover with wax paper. Microwave on "High" six to seven minutes. Rotate dish ½ turn. Microwave on "High" six to seven minutes until drumsticks can be easily pierced with a fork. Sprinkle with Parmesan cheese. Cover each with a Mozzarella slice, if desired. Microwave on "High" one to two minutes more or until cheese is melted. Cover with wax paper and let stand three to five minutes before serving. Makes four servings.

Tangy Sweet Chicken

Microwave Time: 18 to 22 minutes
 1 broiler-fryer chicken, cut in parts
 ½ cup light brown sugar
 2 tablespoons prepared mustard
 ½ cup sweet pickle juice
 ½ teaspoon salt
 ¼ teaspoon pepper

Dry chicken parts thoroughly with paper towel. In small bowl, mix together brown sugar and mustard. Brush each chicken part on all sides with sugar-mustard mixture and arrange in large shallow baking dish, meatier parts to outside. Pour pickle juice in bottom of dish, not directly on chicken. Cover with wax paper. Microwave on "High" for 9 to 11 minutes. Rotate dish ½ turn. Microwave, still covered, on "High" 9 to 11 minutes more or until fork can be inserted in chicken with ease. Sprinkle with salt and pepper. Cover and let stand five minutes. Spoon sauce over chicken before serving. Makes four to six servings.



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