Meat Processors And Hunters Join Forces Community Food Banks Benefit

ELIZABETHTOWN (Lancaster Co.)-You might not expect to find meat processors and hunters working together in a social service project, but they did to make this year's Hunters Sharing the Harvest (HSH) program a success.

The Hunters Sharing the Harvest program is a coordinated state-wide effort to channel deer meat to local food banks and soup kitchens. Successful hunters bag the game and elect to donate some venison to the HSH project. The meat processors butcher the carcasses and store the donated portions of meat in their coolers till they are collected by food banks.

Cumberland County butcher Rick Potteiger of Potteiger Meats, New Kingston, wanted to

HSH project. "Last year our shop alone donated 1,300 pounds of venison to the program" he said. "This year our goal is 2,000 pounds. We could collect millions of pounds with a little effort." Potteiger challenged other meat processors to get hunters to donate more venison to food banks than his shop does. "Whatever shop beats ours will get \$200 in prize money." The results of Potteiger's Cumberland County challenge aren't in yet.

In Indiana County, seven meat processors announced that they would be participating in the Hunters Sharing the Harvest project. Four meat firms in Jefferson County made themselves available to collect and store

"put a little energy" into the venison donations. Across Pennsylvania, scores of other meat processors have helped hunters donate venison to feed their hungry neighbors.

Food Banks Include

Venison On The Menu In Indiana County, calls from hunters expressing interest in donating venison have the Community Action Program looking forward to a bountiful winter feed for the 1,500 households served each month by 19 food pantries in the county.

Executive director Sandi Dill says that 5,229 pounds of venison have been donated by hunters since the program began in 1991. She expects heavy donation this year and gives venison donors a pat on the back. "Providing the deer meat for needy families is a considerable donation when you consider all the

money that hunters spend on hunting licenses and gear to be able to hunt, and then pay the cost of processing the meat before giving it away."

Jennifer Canada, project manager of the Fayette County Community Action Food bank, has high praise for the generosity of hunters also. "Every year it just amazes us how many generous hunters there are in Fay-

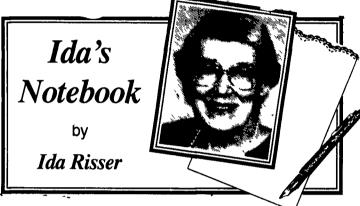
ette County," she said.

Debbie West, Greater Pittsburgh Community Food Bank, was in the warehouse when ven-

ison donations were offered to an area shelter for men. "You could see they were so happy to have it," she said.

In Lancaster, some students and faculty at Lancaster Mennonite High School initiated their first charitable venison drive. They collected 68 pounds of venison for the Water Street Rescue Mission. The Mission's food service director Tom Livsey said, "It's always nice to get meat, because that's something we can use a lot of."

MILK AMERICA'S HEALTH KICK



So much has changed from the time that my mother started housekeeping to the present day.

In the spring of 1919 they moved from the village of Oregon to a farm nearby. The wagon was filled with furniture, a straw filled mattress, bed linens and a few chickens. They had a big black cast iron stove delivered to the ten-room house. My father got a cow and a calf from his parents.

When my mother came downstairs in the morning, she used wood chips and kindling to start a fire. Sometimes corn cobs soaked in kerosene were used too. My parents ate a lot of mush and pork pudding. We roasted field corn in the oven and when it was thoroughly dried it was shelled into a big metal tub with everyone helping with the job. I remember going to a mill with my father on a big two-horse Columbia wagon to have the corn ground into cornmeal.

My mother did her ironing by putting a metal iron on the top of the stove. She had two irons and one was heating while she used the other one. She starched most everything and so our clothes were quite stiff.

I still have the drysink in which our dishes were washed. We got hot water out of a reservoir on the side of the wood stove and then carried the water

outside to empty it. Our soft water was in a cistern under the summerhouse and our drinking water was pumped from a 65foot hand-dug well.

Many of the small utensils that were used long ago are still being used such as graters, cups, and spoons but electrical gadgets make our kitchen duties much easier. Seldom do we use crocks for applebutter or for storing meat after butchering as they did 80 years ago. Now many storage items are made of plastic. And, we do not spend most of our lives in the kitchen anymore.

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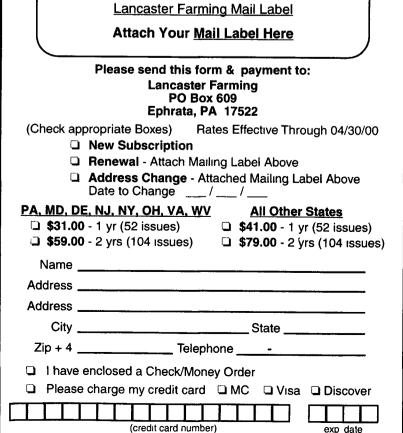
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