

Family Living Focus
by
Carolyn Wissenbach
Greene Co. Extension



Game Meat Safety

Although the hunting process is viewed as a sport, it has a definite impact on the state's economy as well as the individual home owners' food budget. With hunting season upon us it is wise to take a few moments to look at how you handle game meats. The proper field dressing, handling and processing of game meats, whether it is small game birds, small animals or deer is essential to serving safe food.

Those who handle wild game may be unaware of the potential risks involved in contaminating the meat with food borne pathogens while handling, dressing and transporting it. Bacteria, as Salmonella and Escherichia coli O157:H7, live in the intestinal tracts of wild game.

These bacteria can cause illnesses in humans when consumed. Improper temperature control, preservation practices (canning, dehydration), cooking and handling may lead to bacterial growth and food borne outbreaks in these meats.

Bacteria grow rapidly in the temperature danger zone between 40 degrees F and 140 degrees F. Temperatures below 40 degrees F will slow the growth of bacteria. After properly field dressing the animal, it is important to chill the carcass as rapidly as possible. Insert ice packs, milk jugs full of ice, or plastic bags filled with snow into the body cavity and tie the cavity shut with string. If the raw meat is not handled properly, toxins may develop. Cooking does not destroy those toxins that are heat resistant. Therefore, meat not handled properly in the raw state may not be safe to eat.

Transport the animal to a refrigerated holding facility as soon as possible. Many people choose to age their meat. Aging is the practice of holding carcasses or cuts under low controlled temperature and humidity for several days to enhance flavor, tenderize, and complete curing reactions. Meat that is to be ground, cured or made into sausage or bologna does not need to be aged, since further processing tenderizes the meat.

If you decide to use a meat processor, it is your responsibility to dress and remove the hide of the carcass before entering the processing or refrigerated areas of the licensed establishment. Processors must follow specific regulations to ensure the safety of your meat. Smoking adds flavor to large cuts of meat and keeps them tender. It is important to use a meat thermometer to ensure the food has reached a safe internal temperature.

Smoking is used for fish, game meat and game birds. Each type of meat has its own method of smoking. Use good quality, properly cleaned and cooled game and fish for canning. To ensure the safety of canned meats or fish, all jars must be processed in the pressure

canner at the correct temperature and for a specified amount of time to kill all the bacteria. Large game animals are canned like beef and small game animals and birds like poultry.

Remember pressure and adequate time is necessary to produce a safe, canned meat product.

Drying, as for jerky, requires that the meat be heated to 160 degrees before the dehydrating

process. Thus, the meat must be cooked by baking or simmering before being placed in the dehydrator.

For additional information on handling and processing fish and game meat contact your local extension office and ask for Proper Processing of Wild Game and Fish; Proper Field Dressing and Handling of Wild Game and Fish; and Field Dressing Deer; Pocket Guide.

Farm-City Feast Tradition Continues

MONTROSE (Susquehanna Co.) — Since its beginning in 1955, the Pennsylvania Farm-City program continues to celebrate the cooperation and partnership between farms and urban dwellers. This tradition is played out again this year in Susquehanna County as the 37th Annual Farm-City Feast at Mountain View High School, Saturday, Nov. 22, starting at 7:30 p.m.

The Farm-City Feast is planned and put together by a committee of volunteers who work in conjunction with Penn State Cooperative Extension of Susquehanna County. This year plans include a welcome by Ted Place, the master of ceremonies, followed by a roast beef dinner served by the Harford Willing Workers.

After dessert the program moves to the auditorium for the evening's entertainment, Farmer Joe Peck, who will have you "laughing until the cows come home." Peck is a dairy farmer and storyteller who enjoys rural life on his farm in Saratoga County, N.Y.

Peck has gathered some of his favorite columns written over the years in a book, "A Cow in the Pool & Udder Humorous Farm Stories."

Cost of this event is \$8 which includes meal, entertainment, and door prizes. Tickets are available from committee members (call the extension office at (717) 278-1158 for names) or directly from the office at 31 Public Avenue, Montrose.

Wayne County Dairy 4-H'ers Win At State Show

HONESDALE (Wayne Co.) — Several Wayne County 4-H dairy members placed high in the "48th Annual Pennsylvania Junior Dairy Show" in September at the Pennsylvania Farm Show Complex in Harrisburg.

Natasha M. Brown (Tri-Gal 4-H Club), placed third with a Holstein

4-year-old cow; Brian P. Jonas (Cold Springs-Rileyville), won first place with a Milking Shorthorn fall or senior yearling heifer; Christopher Rowan (Cold Springs-Rileyville), placed first in best bred and owned Milking Shorthorn summer yearling heifer; and Destinee D. Jonas (Cold Springs-Rileyville), placed third in Red and White Holstein winter or intermediate yearling heifer.

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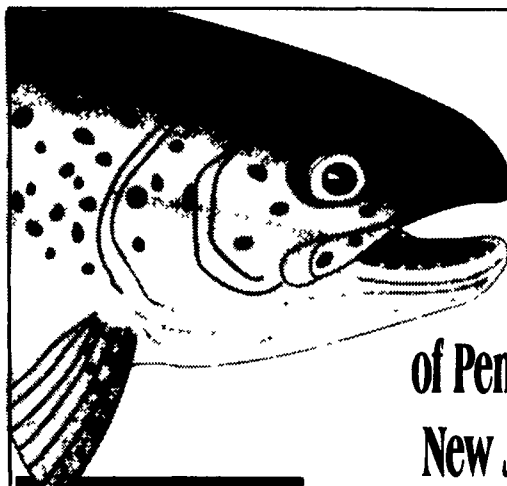
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The 3-foot-by-4-foot New England map shows 36,000 miles of streams plus lakes.

The 2 1/2-foot-by-3-foot New Jersey map shows 8,300 miles of streams plus lakes.

The 3 1/2-foot-by-2-foot Maryland/Delaware map shows 12,000 miles of streams plus lakes.

Professor Higbee's maps are the first and only highly detailed maps of their kind.



RAVE REVIEWS

"It is amazingly detailed and names some creeks in the Mohawk Valley that can't even be found on topographic maps."
—John Pitarres, OBSERVER-DISPATCH, Utica

"If you're looking for the most definitive maps ever created depicting every single creek, river, stream, pond and lake then Professor Higbee's Stream Maps are without question the finest."
—Howard Brant, THE NEWARK STAR-LEDGER

"It is in showing where to find out-of-the-way trout streams that makes the map such a treasure to the fisherman."
—Joe Gordon, TRIBUNE-DEMOCRAT, Johnstown

LOST STREAM MAP

The STREAM MAP OF PENNSYLVANIA was completed in 1965 after a thirty-year effort by Howard Higbee, a former Penn State Professor.

The map is known as the LOST STREAM MAP to some anglers.

Professor Higbee succeeded in creating a map of the highest detail possible...a map that shows every stream and lake. He painstakingly plotted by hand the location of 45,000 miles of streams onto a 3 by 5 foot map.

The map sold extremely well—until it was lost several years later. Incredibly, the printer entrusted with the original drawing and printing plates declared bankruptcy, then carelessly hauled Higbee's 30 years of work to a landfill.

The few remaining dog-eared copies became a prized fisherman's possession. Professor Higbee was offered \$400 for one of his last maps. And state agencies were forced to keep their copies under lock and key.

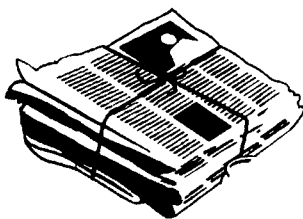
Experts told Professor Higbee that reprints were impossible, because the maps were printed in non-photographic blue.

Then, in 1991, at the age of 91, Howard Higbee's dream came true. Computers made it possible to reprint the map. Howard said, "I never thought I'd live to see this day."



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