

# This is a feast fit for Kings and Queens

BY JOAN KINGSBURY

Each year at Christmas time my husband Bill and I are lucky enough to be invited to our neighbor's, Dave and Carol Williams, Christmas party. The food served at this party is no ordinary party cuisine. Carol and each of her guests prepare a dish made from wild game. Depending on the luck of the hunters, there is usually a wide variety of game to taste.

This year the menu was outstanding, featuring goose with Normandy sauce and duck in orange sauce prepared by Carol, smoked American cheese and smoked salmon made by George Kraynak, Donna and Bill Hontz's grilled brown trout ala Minnie. Venison was cooked in various ways, Darlene Hudak made a delicious roast venison with gravy and potatoes, Darle Folk contributed a flavorful venison stew while Walt Stewart brought venison chops. Elaine Hudak's donation

was venison meatballs. Rose Salansky brought a real treat, venison kielbasi.

Because of her husband Marv's very successful hunting trip to Alaska in late August Marie Carkhuff was able to bring sheep, caribou and moose. Marie marinated all three meats, then roasted the sheep and caribou. The moose was cooked in a crock pot. Although I had never sampled any of these meats before, I found them all to be tasty with the moose, which tastes much like beef, being my favorite.

My contribution to the party was roast pheasant. To enable our readers to try some of these game dishes I am providing several wild game recipes this week. Carol's Goose with Normandy Sauce, Elaine Hudak's Venison Meatballs and a favorite venison recipe from Bill Hontz, Venison Steak Guillam.

To prepare the duck in orange sauce Carol uses

orange marmalade. Roast the duck until almost done, baste with orange marmalade, then let the marmalade melt as the duck finishes roasting. For those interested in a cookbook for wild game, Carol has found *Cooking Wild Game* by Zack Hanle to be helpful.

Following the delicious dinner, Marv showed slides of his Alaskan trip explaining about the animals, vegetation and climate as he narrated. This proved to be an impressive and extremely interesting finale to a truly enjoyable evening.

VENISON STEAK  
GUILLAM

1 lb. venison steak  
¼ c. cocktail sauce  
¼ c. soy sauce  
1 T. water  
1½ t. sherry  
1½ t. cornstarch  
½ clove garlic minced  
3 T. oil  
1 chopped green pepper  
2-3 shakes Worcestershire sauce  
1 t. salt

¼ t. pepper

In a bowl combine soy sauce, water, cocktail sauce, sherry, cornstarch and blend. Cut steak into thin strips add to mixture, sprinkle with garlic, and Worcestershire sauce. In a frying pan heat oil, add peppers until almost tender, add beef, salt and pepper. Mix well and cook

for 15-20 minutes or until tender. Serve over hot rice or noodles.

Bill Hontz

VENISON ITALIAN  
MEATBALLS

2 well beaten eggs  
1 lb. gr. venison  
1 clove garlic, minced  
2 T. minced parsley  
¼ c. grated Parmesan cheese  
1 t. salt  
3 T. pur vegetable or olive oil  
2-6 oz. cans tomato paste  
3 cans hot water  
1 t. basil  
1 t. salt  
dash pepper  
½ t. sugar

Mix together first six ingredients. With wet hands, form into balls. Mixture will be quite soft. Brown slowly in hot oil shaking pan frequently to keep balls round. Blend tomato paste with remaining ingredients. Pour over meatballs. Cover, simmer one hour. Makes 4 servings.

Elaine Hudak

cleaned

3 T. brown sugar  
1 T. cornstarch  
¼ t. salt  
¼ t. ground nutmeg  
¼ t. ground cloves  
1 c. apple juice  
2 T. brandy  
2 T. butter

Sprinkle goose cavity with salt. Place goose breast side up on rack in shallow baking pan. Prick skin all over with sharp fork or knife. Truss. Roast in preheated 350 degree oven about 40 minutes per pound or until ducking is tender and a deep brown. Last 30 minutes of roasting time baste occasionally with Normandy Sauce.

NORMANDY SAUCE

In a small saucepan, stir together brown sugar, cornstarch, salt, nutmeg, and cloves. Add apple juice. Cook over medium heat until mixture begins to boil, stirring constantly. Add brandy. Remove from heat, stir in butter. May be served as additional sauce at table. Serves 4-8.

Carol Williams



A FEAST FIT FOR A QUEEN describes the holiday meal these friends and neighbors prepared and enjoyed. Seated are Elaine Hudak, Joan Kingsbury, Donna Hontz,

Marie Carkhuff, Darlene Hudak and Darle Folk. Standing are Dora Kraynak, Rose Salansky and Carol Williams. (Mark Moran Photo)

GOOSE WITH NOR-  
MANDY SAUCE

1 goose, thawed and

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## Where are you going to live?

Where are you going to live when you retire? Will you stay where you are now, sell your home and move to more economical housing in the same locality, or move out of the area? The choice you make will affect all

aspects of your retirement, so consider each carefully, says Ernest O. Wood, CPA, President of the Pennsylvania Institute of Certified Public Accountants.

Look at home ownership in a different light, because of your housing needs in retirement will change. Your house may be too big for you and your spouse, now that the children are gone. An older home usually costs more to maintain, and property taxes, utilities and insurance coverage grow more costly. If you are on a fixed income, ask yourself, can you afford the home you have?

A home is a sound investment, especially with the mortgage paid. But your money is tied up in the property and not available to you until you find a buyer. If you need more income during retirement, it may make sense to sell the house and invest the profits. (After 55, up to \$125,000 of profit may be exempt from capital gains tax.) Of course, not everyone sells their homes—in 1977, about 82 percent of people 65 and older were homeowners.

One way to reduce the costs of staying in your present home is to "share" it. Rental income

can help you meet rising real estate taxes and maintenance costs. If you're undecided about selling your home, think about renting it out for a while and moving somewhere else. Any mortgage interest, property taxes, utilities and maintenance costs you pay while the house is rented are deductible on your federal income tax return. Check with your tax advisor before doing this, to ensure that you'll still be able to take advantage of the capital gain exclusion, should you later decide to sell.

If you sell your home, you can move into a smaller residence or you can rent an apartment. Renting eliminates worries about upkeep, and is generally less expensive than home ownership, but you can't control your costs. When rents increase, you have little choice but to pay, unless you're willing to move again. If the building converts to a co-op or condominium, will you have to buy in order to stay there?

Many people dream of moving away to a new environment when they retire. Before making this big decision, use this

checklist, whether you're moving across the country or across the state.

—Do you want to live amidst city bustle or rural calm? If you want a parcel of land for growing vegetables, you have different requirements than the culture haven.

—How many other retirees are living there? You'll make friends with your peers, but you may also want to live near people of other age groups.

—What type of climate do you prefer? Find out the temperature ranges and the amount of rainfall (and snowfall) for each season. Visit the area you're interested in at various times of the year.

In 1978, 45 percent of persons 65 and older lived in seven states: California, Florida, New York, Illinois, Ohio, Pennsylvania and Texas. States with a growing 65-and-older population include Nevada, Arizona,

Hawaii and New Mexico.

What type of housing is available and what does it cost? What is the local property tax rate? In some locations, senior citizens' property is taxed at a lower rate. How much would it cost to rent a house or an apartment? If you've always wanted to build your own home, find out about the cost of land and building materials and what contractors charge.

What is the cost of living for the area you're considering? Prices for food, clothing, transportation, housing, utilities, medical and entertainment vary from one region of the country to another. Don't forget to check the sales and income taxes. Contact the local Chamber of Commerce for the recent figures, and inquire how rapidly the cost of living is going up. Find out if you can pay less for some things as a senior citizen, such as lower bus fares or movie tickets.

## 1,000 reward offered for missing couple

On Dec. 1, 1981, Kenneth E. Wade, former automobile dealer and

Supervisor of Adams, N.Y. and passenger, Mrs. Frederick (Doris) VanWaldick, left Jacksonville, Fla. airport enroute to Watertown, N.Y. They had been at the VanWaldick home in Jacksonville, Mr. Wade had flown Mrs. VanWaldick's father-in-law to the VanWaldick home and Mr. Wade and Mrs. VanWaldick were returning to Adams. They have not been heard from since.

The plane, a single engine Beechcraft Sierra 24-N8019 Romeo, was apparently lost between Jacksonville and Virginia. The plane had flue for about this distance. There is no record of a re-fueling along the way. It may have iced up and crashed in swamp, forest or other remote area.

The families of Mr. Wade and Mrs. VanWaldick and citizens of this community wish to secure information concerning the whereabouts of the passengers and plane and are offering a \$1,000 reward for information which will lead to the recovery of the passengers.

Readers requested to send information to: WADE-VANWALDICK SEARCH COMMITTEE c/o South Jefferson Rescue, Box 6, Adams, New York 13605.

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