

Local

Recipes for Hunting Season



Homemade Goodness
By Eileen Driver

Hunting season is upon us and since grass fed non-antibiotic or non-GMO-fed meat is the very healthiest meat we can possibly eat, I figured it was time to talk about some mouth watering venison recipes.

If you are really adventurous and know your mushrooms, you could go pick some of those for this one as well, but beware of mushrooms that look tasty but are really poison in disguise. Since I have yet to learn all the different mushrooms I usually just buy them, but I have also grown my own, which is kinda fun too.

Venison & Mushrooms in Red Wine Sauce

2 pounds venison sliced ½" thick
½ teaspoon garlic powder
1 teaspoon onion powder
2 pounds mushrooms, sliced or whole
¼ cup oil
6 ounces tomato paste
Flour for dredging
1 cup dry red wine
Salt & pepper
Season venison with garlic and onion on both sides.
Dredge in flour and brown on both sides in heated oil.
Remove meat from pan

and place on paper towel to drain off oil. Saute the mushrooms in the same pan then return the meat to the pan.

Whisk tomato paste and wine together in small bowl then add to the pan.

Coat the venison with the sauce, then cover and simmer for 30 or more minutes till meat is done to your preference.

This is great served with either mashed potatoes or noodles. And since I love garlic on just about everything and it's really easy to grow, I thought I would share with you how to make it at home.

Homemade Garlic Powder

Peel garlic cloves and slice into thin strips. Place on cookie sheet and place into 150-degree oven for 1 to 2 hours turning often until dry and crumbly.

Place in blender and grind. Sift to separate fine powder from the chunks. Store the chunks and powder in airtight containers or freeze for long term storage.

The chunks of dried garlic are really good on pizza or in sauces and of course the powdered garlic can be sprinkled on almost everything. Of course we all know how much I love my crockpot so this next one is perfect and it works equally as well with elk or moose.

Venison in Mushroom Gravy

2 cans or equivalent

homemade cream of mushroom soup

1 envelope or homemade dry onion soup mix
2 cups beef broth
1 tsp garlic powder
2 tsp onion powder
½ tsp parsley
Salt & pepper

1 cup fresh sliced mushrooms
3-4 pounds venison roast
½ cup sour cream
Put a crockpot liner in the crockpot.

Add the cream of mushroom soup, dry onion soup mix, beef broth, garlic powder, onion powder and parsley whisking together till smooth.

Add salt and pepper to taste.

Stir in mushrooms.

Place the venison roast in the crockpot and coat with sauce.

Cook on low 8 hours if roast thawed or on high 8-10 hours if frozen or until meat falls apart.

Stir in sour cream just before serving.

Serve over rice, noodles, potatoes or buttered bread.

As long as we are making homemade garlic powder we might as well make homemade onion powder as well, that way we will know for sure that there are no weird fillers in there.

Homemade Onion Powder

Slice enough onions in thin slivers to evenly cover a parchment lined cookie sheet. Cook at 150 to 200 degrees (the lowest your oven will go) for about 2 hours until onion is completely dry.

Let cool.

Grind with spice grinder or blender.

Store in an airtight con-

tainer in a cool dry place or freeze for long term storage.

This is a really good venison stew recipe that I hope you will enjoy so don't put away that crockpot just yet.

Venison Stew

2-3 pounds venison roast, cut like stew meat

1 can size homemade condensed cream of mushroom soup

1 cup cabernet wine
1 tablespoon beef bouillon granules

3 cloves garlic minced
1 ½ teaspoons oregano
1 ½ teaspoons basil

1 tablespoon hot sauce
1 large onion chopped
1 cup sliced fresh mushrooms

5-7 potatoes, peeled and quartered

4 or so carrots cut to bite size chunks

1 bay leaf
½ cup cabernet

3 tablespoons cornstarch
Heat slow cooker on high and put in liner.

Combine condensed soup, 1 cup cabernet, beef bouillon, garlic, oregano, basil, hot sauce, onion and mushrooms in crockpot.

Add venison, potatoes, carrots and bay leaf. Cook on high 5-6 hours.

Before serving mix ½ cup cabernet and cornstarch together. Stir into sauce till thickens. Serve with nice warm garlic bread or rolls.

As you can probably tell from these recipes I love mushrooms any way I can get them. If you don't you could leave the big ones out but I can't imagine wanting to do that. Either way, enjoy the season and the recipes.

Durkee Steak feed a success

BY CHUCK BUCHANAN
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The 2016 Durkee Steak Feed, held August 27th, 2016 at the Quail Ridge Golf Course in Baker City was a great success.

The Steak Feed is organized and presented by the Durkee Community Corp, a non-profit group that uses the funds raised by the Steak Feed to maintain the Durkee Community Hall. As in the past, the Steak Feed was held in conjunction with the Baker City Memory Cruise car show, and many of the classic cars, trucks and hotrods were parked on the fairway at Quail Ridge for Steak Feed attendees to admire and drool over. A new event on Steak Feed day this year was the Baker City Open golf tournament. Both events contributed to the number of hungry diners. According to Cheryl Buchanan, Steak Feed Chairman for the Durkee Community Corp, six hundred fifty two, 14-ounce Certified Angus Beef rib steaks were served to those diners, an increase of one hundred eighty over last year, as well as a large number of hot dog plates for those with a smaller appetite.

For the past several years, the steaks for the Steak Feed have come from Baker County Custom Meats, and this year was no exception. Though Certified Angus Beef costs a bit more, it was decided that, in the interest of serving the public the best possible steak, it would be worth the extra dollars. That decision turned out to be a wise one. This reporter heard many good comments about the steaks from the diners, who also were able to fill up on fresh corn on the cob, baked potatoes, fresh cut vegetables and the traditional cowboy pan bread prepared by the Kirby family with help from many of the citizens of the Durkee Valley.

The Durkee Steak Feed is a long-standing tradition in Baker County. It originated in the 1940's as a thank you dinner for the haying crews that traveled the county putting up hay for the local ranchers. Later, as ranches acquired equipment and began putting up their own hay it evolved into a fund-raiser for the Durkee Grange and was held in Hindman Meadow on the banks of Burnt River. For years, busloads of diners would travel from Ontario and other distant towns to partake of good homestyle food and a down-home atmosphere. Still later, as the economy slowed, the Steak Feed was moved up to the Community Hall where numbers continued to dwindle.

New life was breathed into the Steak Feed when it moved to Baker City and was held alongside air shows at the Baker Airport for several years. When the air shows ceased, the organizers of the Memory Cruise approached the Community Corp about holding the Steak Feed on the same day as the car show but moving it to the golf course, where it has been ever since.

Safe Communities Coalition meets

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Dennis said a youth coalition is in the works also to get high schoolers involved in fixing problems not just leaving it all up to adults.

Dennis said, "We want to do more and see this community improve. That's why we did this tonight so people could learn about what this Coalition is and does."

Members of the Coalition were on hand to speak of their roles.

First to address the group was Lynette Perry. She spoke of her involvement stating, "My true passion is community involvement and volunteering. I have a strong belief that good old-fashioned values and community events that reflect those values solidify a community."

Perry has been involved for years with events

such as the annual Kiddie Parade and the Easter egg hunt, which she thinks she is into her "third or fourth generation of kids."

She spoke of the impact of "seeing some of those little ones out there and you know there are no parents with them, they've managed to get there on their own somehow and you know they probably don't have a meal at lunchtime but they've got their stuff from their egg hunt. It just does your heart good to see that some of these events can make an impact on kids and they remember it for years to come."

Perry stressed the desire to grow the coalition to involve more to help with events involving our youth "To keep those old-fashioned values alive. We're old-fashioned town. We have good strong moral beliefs and sharing that with the rest of our community is key."

Speaking next was Brandy Dougherty, Mental Health Promotion and Prevention Coordinator with New Directions Northwest.

She addressed the group advising that she mostly deals with bullying and suicide prevention within the schools.

She did note other groups, like the Baker County Juvenile Department and Mayday were also involved in bullying prevention.

Dougherty told the group that she had a QPR (Question, persuade and refer) Gatekeeper training for suicide prevention being held this Saturday.

A gatekeeper can be a parent, friend, doctor, case-worker, just about anyone.

She stressed the importance members of the community could gain from this hour and a half training from 10-11:30 a.m.

Any community member is welcome but space is

limited. You can register by calling 541.519.0525. Ray Day, Youth Accountability Officer with Baker County Juvenile Department spoke to the group about a program he is involved in called Rewards and Reminders tobacco compliance checks.

This program enlists teens to attempt to purchase tobacco in various locations around town.

If the clerk requires ID and refuses to sell the minor tobacco they are rewarded often with a small donated gift certificate to a local business.

If the clerk fails to check ID and is willing to sell the item to the minor, the decoy quietly slips them a note telling them they were about to sell to a minor and reminding them to check ID then leaves without the item or drawing attention to the situation.

According to Day there are no punitive repercus-

sions unless after being reminded on several occasions the violations continue local law enforcement may be notified.

Dennis wrapped up the meeting letting the group know that he had provided membership forms for those interested in joining and stated that the Coalition meets the 3rd Tuesday of every month at The Little Bagel Shop located at 1780 Main Street at 9 a.m. "I am very strict on staying at one hour," Dennis stated.

He went on to explain that the members of the Coalition, whether concerned citizens, businesses, or employed community improvement persons, everyone benefited from the round table discussions on matters of concern.

He cited instances where two or more entities were working toward a solution to a problem but not getting a beneficial result but

once those entities began working with the coalition, joining resources toward a common goal that problem was more successfully resolved.

He said, "By working together that goal is far more likely to be met fully because of working together. That is really what a coalition is about. It's not about just doing what the Coalition says but its joining your resources to get what you want accomplished better and more thoroughly. We're a small town, our resources are limited and for us to be spread out as much as we are just doesn't make sense. Especially when we could all come together and do it better."

If interested in learning more about or joining the Coalition contact Rob Dennis at rdennis@ndninc.org or by calling 541.519.2379.

Rail Fire transitions back to local forests

The immediate suppression and repair work associated with containing the 41,716-acre Rail Fire have reached 90% completion.

As the risk of the fire escaping, the variety of firefighting tasks, and the number of crews and equipment that are needed has gone down, the management of the Rail Fire can transition back to the local units of the Wallowa-Whitman and Malheur National Forests.

This formally occurred on Thursday, September 8 at 6:00 a.m.

Today several hundred firefighters and equipment resources are being demobilized to return to their home units for rest and new assignments. Work continues by approximately 100 firefighters and equipment operators on the fire area today. They continue disposing of slash created by the firefighting effort, repairing roads, and

making fireline surfaces less prone to future erosion.

Although some smoke will continue to rise from the interior of the Rail Fire area and the weather will warm to 80 degrees this weekend, the risk of future escape is low.

Rail Fire information will continue to be available from the National Forest offices and Inciweb, as changes occur.

The area immedi-

ately around the Rail Fire remains closed due to firefighters working, interior heat, weakened trees and damaged roads. Forest Road 16 remains closed south and east of the fire area.

Forest Road 2652 is closed between 2640 and FR13. As fire traffic in the area subsides, some of these roads will reopen. Please check local Forest Service websites and offices for current Closure

information.

There is also a current Road and Area Closure map at <http://inciweb.nwcg.gov/inciweb/4914>

It has been a pleasure working with the local firefighters, overhead resources and communities to complete suppression of the Rail Fire. Brian Gales, Incident Commander of NW IMT #13 noted, "We appreciate the hospitality of the students and faculty of the Burnt River School

who hosted our Incident Command Post through the summer and start of classes. Thank you all."

At present, 460 personnel are on the fire, as well as 13 Crews, nine engines, one dozer, and 10 Water tenders. Aircraft include two Type 1 heavy helicopters and one Type 3 light helicopter.

The cause of the fire is still unknown and under investigation.