

Care, Preparing Fresh Venison Are Discussed by Zola Vincent

By ZOLA VINCENT
Foods Editor

With the Oregon deer season under way, many southern Oregon hunters will fill freezers with venison.

We've hunted up authoritative information on the care and cooking of fresh venison. All hunters know these things, of course, so it is wise for hunters' wives also to know them.

Venison must be hung for three or four days. Under no circumstances must a freshly killed deer be thrown across the car and rushed back to town. The meat must be thoroughly cooled first and this takes four or five hours, depending on the weather.

Lacking a locker or a cooperative meat man, the deer must be hung at night and be taken down before sun-up in the morning and wrapped heavily and thoroughly. The meat will retain the cold and keep very well for a week or 10 days if hung every night and wrapped well every morning.

Having no deer-hunting husband handy, your foods editor turned to the Game section of Helen Evans Brown's "West Coast Cook Book" published by Little, Brown, for these venison-cooking suggestions and recipes which are certain to be very superior.

This is venison at its best. Have steaks cut 1 1/2 inches thick, rub with garlic if you wish, and brush with butter. Broil over hot coals for about 10 minutes, for a rare juicy steak that will rival any meat in the world.

Note: Thinner steaks are better pan-broiled — if you like them rare, that is. Sear them quickly on each side. Venison steak is preferred marinated by many persons. An equal amount of red wine and olive or cooking oil is good. Too long a marinated period will allow marinade to permeate the meat so that venison flavor will be completely obscured.

Napa Venison Hash
Cook 1/2 cup of minced onions in 1/4 cup of butter. Add 2 cups of minced cooked venison, a tablespoon of flour, a cup of red wine, salt, pepper and marjoram to taste. Heat gently and serve on fried corn meal mush or on toast. Four servings.

Braised Venison
Here's a good way with tougher cuts or with any cut from an animal of advanced age. Lard a 6-pound piece of venison with bacon or salt pork, then brown it very thoroughly in bacon fat. Put it in a casserole with 2 cups of peeled tiny onions, a bunch of baby carrots that have been scraped but left whole, 2 cups of

red table wine, an herb bouquet of parsley, bay and rosemary, 2 or 3 juniper berries, if available, and 2 cups of water.

Cover and cook in a 350 degree oven for an hour, or until the meat is tender. Pour off the sauces, reduce to 2 cups by boiling rapidly, thicken with a roux of 2 tablespoons of butter and 2 of flour, cook smooth and fold in 2 cups of sour cream. Correct seasoning, pour back on the

meat and serve in the casserole with wild grape jelly and corn bread as accompaniment. Serves 8 to 12.

Hunters' Post Roast
Poke holes in the meat and stuff in slivers of garlic and salt pork. Brown in fat, put in a Dutch oven and add any desired vegetable and either red wine, stock or tomato juice with an herb bouquet. Cover and cook until tender. Rectify seasonings,

bind sauce slightly and serve with potato pancakes. Turnips are usually one of the "desired vegetables" as are onions.

Saddle of Venison
Perhaps the choicest of all the cuts. Lard it well and bake it in a hot oven for 20 minutes. Reduce heat and finish cooking to 140 degrees (if you've a meat thermometer) for rare, higher for better done. If no meat thermometer, put in 450 degree oven

for 20 minutes, then reduce heat to 325 degrees until desired doneness, comparable to beef.

Venison Loaf
Here's another pioneer favorite. As venison was the beef of many of the early families, it was obviously used in exactly the same ways. Make this like a meat loaf then, using marjoram, thyme or basil as the seasonings and adding more than the usual amount of fat.

Funeral Services Set For Drowning Victim

Klamath Falls—UPI—Funeral services for five-year-old Timothy Wegner of Keno are scheduled for tomorrow. The boy's body was found Friday afternoon in the Klamath river near Keno, after searchers had combed a large area after the boy's disappearance. Officers said the boy apparently had fallen from a dock and drowned in about 10 feet of water.

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The Family Council

Editor's note: The Family Council consists of a judge, a psychiatrist, three clergymen, a newspaper editor, a woman's editor and two writers. Each article is a summary of an actual report. The Family Council does not give advice; it merely reports on problems that have been dealt with by responsible agencies and counselors.

O. B.—My wife wants my kids to pay my debts.

MRS. O. B.—He'd rather have me pay.

O. B.—My wife died seven years ago after a happy marriage of 30 years. Our two children were married and had families of their own, so I was pretty much on my own for a long time and was very lonesome. I didn't know what to do with my spare time and spent a lot of time at the race track and playing cards. I accumulated a lot of gambling debts and finally found myself up to the ears in debt, so I quit. Since then I've been paying off slowly, but I've still got a long way to go.

Two years ago I got to know a widow through a correspondence club. She lived in a city a few hundred miles away, but we arranged to meet. We liked each other and got married. I told her my salary, but I was embarrassed to tell her about the debts. She pretty soon found out, however, and now is after me night and day—saying I married her for her money and that I'm a liar and a cheat. She even went and told my children and they want to pay up for me, but I won't let them. Now my wife keeps hounding me to let the kids pay, but I just couldn't face them if I did that. I'm sorry I ever remarried.

MRS. O. B.—My husband doesn't mention that, before I told his children, he suggested I pay his debts. He's too proud to let his own children do it, but doesn't mind my paying.

I left my lifetime home to come and marry this man and now I find I married a gambler and a liar. I don't have much money of my own, but it looks as though he married me for the little I have. I was better off before.

THE COUNCIL: O. B.'s statement that his gambling debts "embarrassed" him has the ring of truth in the light of his whole story. His conduct does not appear to be that of a confirmed gambler but of a man who got into trouble during a period of desperation. Mrs. O. B. should give due consideration to these facts.

But O. B. made a big mistake

by not telling his wife the truth about the debts before they were married. If he had braved out his embarrassment at that time, he would probably have found her sympathetic and understanding. It is reasonable for her to develop the suspicion that he was after her money if he did not tell the full truth about his financial status. He doubled the mistake and confirmed her suspicions by suggesting that she pay the debts after the situation was exposed.

On the other hand, Mrs. O. B. made a big mistake by rushing off in her anger to tell his children and by immediately accusing him of being a gambler and a cheat without giving some consideration to his story. She has hurt him as deeply as she has been hurt.

One reason correspondence club introductions are not considered a particularly good start for marriage is that neither individual can know much about the background of other—his status in the community, his reputation among family and friends. Knowledge of these factors establishes trust. There are likely to be unexpected quirks and corners in any person's life, but when these things are known from the start, they don't give rise to suspicions and recriminations.

In this case, sincere apologies and forgiveness are called for on both sides and O. B. should pay his own debts, though it may take some time. These people were lonely enough to seek one another out through a desperate channel and should now be willing to make allowances, forgive and forget.

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Crews Return to Work At Portland Plant

Portland—UPI—Crews started returning to their jobs at the big North Portland plant of Swift and Co., today after the union and the big meat packing concern reached agreement Saturday.

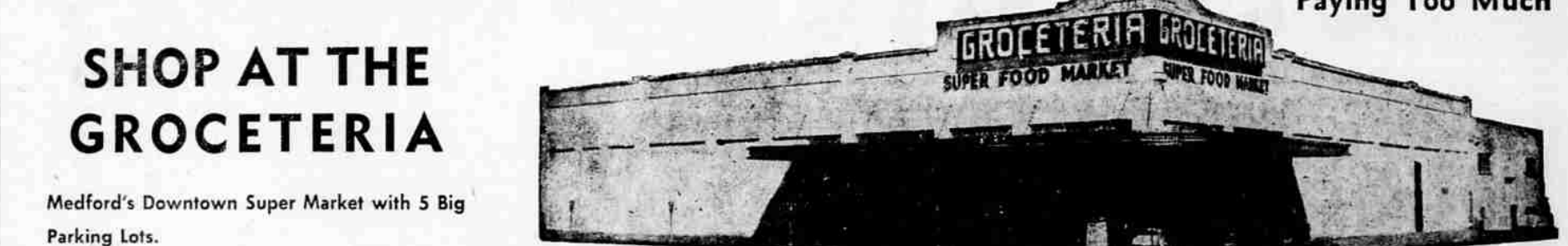
The nationwide strike against the company had idled about 450 workmen at the local plant since September 20.

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IT'S CHOCOLATE DAYS AT THE GROCETERIA

CHOCOLATE is probably our most important flavor — it has become increasingly popular through the years. World consumption is now over 600,000 tons per year. Cortez, during his conquest of Mexico was entertained by Montezuma, emperor of the Aztecs, and was served a thick bitter beverage which the Aztecs called "chocolatl." Cortez introduced it into Spain where it became a popular beverage after the chocolate was blended with sugar to give it a more agreeable taste. The manufacture of chocolate remained a Spanish secret for nearly 100 years. The cacao tree grows in many tropical countries in Central and South America and especially flourishes along the west coast of Africa. The tree averages from fifteen to twenty-five feet in height and strangely enough, its pods and flowers grow from its trunk. The pods are filled with cacao beans, which are first fermented, then roasted and finally ground into chocolate liquor — which when combined with sugar — milk — vanilla — etc., make the many tasty chocolate items we all like so well.

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<p>NIAGARA STARCH 12-oz. pkg. 20c 2 for 39c</p>	<p>MJB INSTANT COFFEE 6-oz. Jar \$1.29</p>	<p>LINIT STARCH 12-oz. pkg. 2 for 29c</p>	<p>TREE TEA Black 1/2 lb. 79c</p>	
<p>MJB LONG GRAIN RICE 28-oz. pkg. 37c</p>	<p>TREE TEA 16 bag 23c</p>	<p>MJB BROWN RICE 28-oz. pkg. 33c</p>	<p>MJB Quick Cooking RICE 8-oz. pkg. 2 for 29c</p>	
<p>HI-HO Crackers 1 lb. pkg. 29c</p>	<p>Delrich Margarine 4 lbs. \$1.00</p>	<p>U.S. GRADED CHOICE BONELESS ALL LEAN CHUCK MEAT BEEF STEW 63c lb.</p>		