

Making Whitetail Venison Sausage - Synopsis

Purpose of Exhibit:

-This is a single-frame thematic exhibit, the purpose of which is to both entertain and educate the viewer while at the same time following along a path to a particular end-point: a finished, appetizing product made with venison.

-Since the exhibit is presented in a recipe format, the pages follow the recipe's directions in their evolution, introducing each ingredient as it comes up as well as providing some historical background and facts for each. An alternative would have been to introduce the Whitetail first (as the main character/ingredient), however, this method tends to disrupt the continuity and flow of the story (recipe).

-Current exhibiting guidelines dictate that an exhibit should tell a story with a beginning and an end. An exhibit based upon a recipe is made to order for such a single frame presentation.

Challenge Factor, etc.:

-Many philatelic items, in general, were somewhat easy to find for this exhibit. The challenge was in adding items that were a little 'out of the box' to add interest. One example of this is on the Title Page, where instead of mounting a 'normal' stamp showing a Whitetail fawn, three color shifts and a color-missing error are shown (while describing the deer's uncanny ability to camouflage itself, using the word play 'shifty').

-Philatelic items were used to augment each of the recipe steps and their ingredients: instead of just writing, for example, 'one teaspoon,' a stamp showing a spoon was used in addition to the wording to provide a pictorial road map. A nice use of concordance for this can be seen on the page for the ingredient Worcestershire Sauce, where a so-called Worcestershire 'spoon cancellation' is used to help quantify how much of this component is to be added.

-A variety of philatelic items are used in the description of each step required to complete the recipe, including stamps, meters, proofs, essays, and pictorial and non-pictorial cancellations. One item that has eluded me after years of searching is a meter showing the Lea & Perrins' Worcestershire sauce itself (assuming one exists); the closest I have been able to come is a meter showing the company's tomato juice cocktail offering.

-Page headers are color-coded for easy reference back to the Title Page where the exhibit's plan is outlined.

Highlights:

- Color-missing error – Page 1 (PSE certificate filed in back of page)
- 1814 Stampless Folded Letter from Cadiz – Page 7
- German Specimen – Page 8
- Parsley, England circular date stamp 1880 – Page 10
- Progressive Die Proofs – Page 11
- Israeli plate block with a deer in selvedge – Page 15
- 1868 German 'sausage cancel' – Page 16

Most recent medal level:

ATA National Show (WSP) 2014 – Vermeil

September, 2014