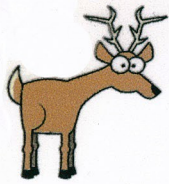
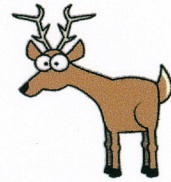


MAKING WHITETAIL



VENISON SAUSAGE



INGREDIENTS:

- 1 LB VENISON stew meat
- 6oz PORK Fat Back, cut into chunks
- one small ONION
- two cloves GARLIC, chopped
- 1 cup dry SHERRY
- ¼ cup PARSLEY, chopped
- 1 tsp THYME
- 1 Tblsp SALT
- ½ tsp coarsely ground BLACK PEPPER
- 1 Tblsp WORCESTERSHIRE SAUCE
- 2 tsp FENNEL SEEDS
- 2 tsp CARAWAY SEEDS
- pinch SALTPETER
- NATURAL HOG CASINGS

PLAN OF RECIPE:

Title, (Plan), & Introduction to our main ingredient .

Sauté onion and garlic in the fatback until limp and golden.

Add sherry and cook more rapidly four to five minutes.

Cut venison into rough chunks about one-inch square in size.

Mix in onion-garlic mixture and remaining ingredients.

Soak hog casings in warm water for thirty minutes.

Grind, re-mix, & use Sausage Stuffer to form 2-½" links.

Cook, Serve, Fini.

PAGE 1
PAGES 2 - 6
PAGES 7 - 8
PAGE 9
PAGES 10 - 14
PAGE 14
PAGE 15
PAGES 15 - 16



St Pierre & Miquelon
issue of 2003



Color Shifts - direction & color indicated by arrows:



Red Omitted
Error
(PSE cert. 01120331)

Our main character/ingredient is the White-Tailed deer
(*Odocoileus virginianus*), aka Whitetail, aka Virginia Deer.

Known as a *Fawn* when born, its spots and variations in hair color provide protection in the form of camouflage against a host of predators. One could certainly call this critter '*shifty*' as it is so adept at hiding.