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The 1987

Hunters' Guide

Welcome to Crockett County

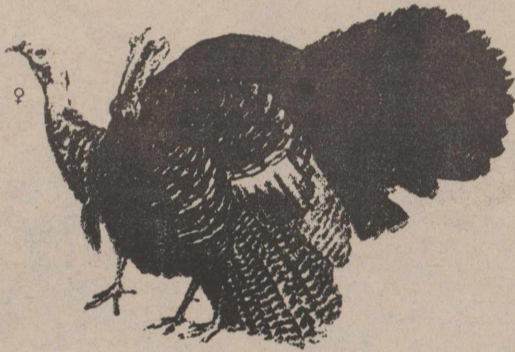
Welcome to Ozona!

And good luck on your hunt whether you are searching for that trophy buck or the opportunity to fill the freezer with venison.

Local merchants are ready to serve your hunting needs with everything from groceries, gasoline, guns, sporting goods, camping necessities, deer feeders and deer processing to special gifts for family members left behind.

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**Thank you for choosing
CROCKETT COUNTY
as your place to hunt.**



Cover picture Stockman staff photo by Susan Sheppard

Deer hunting forecast promising

If you don't bag that trophy buck this November, it's not because Mother Nature hasn't done her part.

Timely spring rains, coupled with two mild winters in a row, are working to produce a bumper crop of wildlife, including deer, available to hunters this fall, according to a wildlife specialist with the Texas Agricultural Extension Service.

Dale Rollins of San Angelo said that mid-summer surveys have indicated good to excellent fawn crops for white-tailed deer and antelope.

Antler growth is also reflected in the good growing conditions, and as such, deer should have above average antlers this season, Rollins said.

In traditional high deer density areas, such as the Edwards Plateau and the surrounding area, landowners should consider heavier than average doe harvests, he said.

"The exceptional forage conditions that we're currently experiencing won't last forever, and when the next drought inevitably comes, there's going to be a lot of hungry mouths out there," he explained.

Day hunting during the late season and archery hunting are two ways to increase the antlerless harvest and generate additional income from hunting leases, he added.

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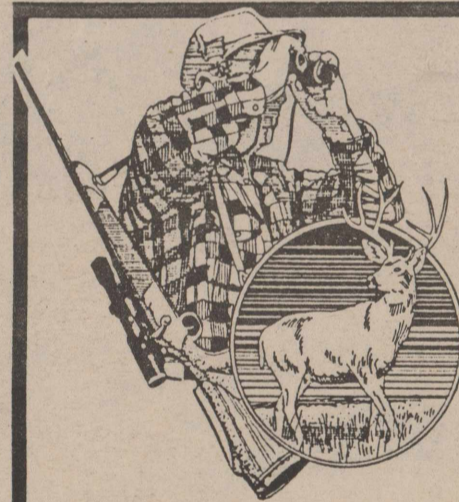
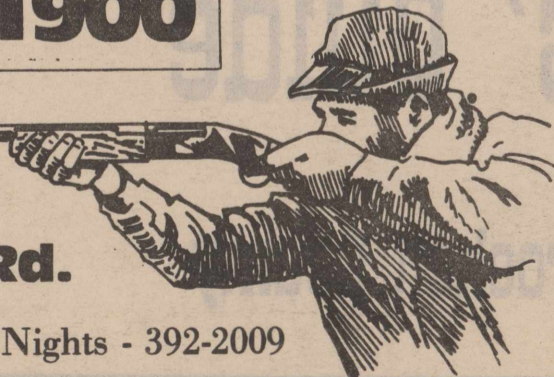
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Hunting regulations for 1987-88

by Rod Chalmers
State Game Warden

This is the time of year that folks collar their game warden with the old proverbial question, "What's new in game laws for this deer season?". So for those who've forgotten what he said, and for those who haven't had the opportunity to ask, here's the answer, followed by a timely review of those laws previously in effect but apparently most misunderstood.

The first new change is the law which requires the head of a deer killed to accompany the carcass until it reaches its final destination, which can be either the permanent residence of the hunter or a commercial processing facility. Before, you could possess the carcass of an antlerless deer with only the hunting license tag and the antlerless permit/tag from the landowner, but now you have to keep the head for proof (not necessarily attached, just accompanying the carcass).

The second change eliminates the antlerless permit/tag, which was previously issued by the State to the landowner and doled out at his discretion to the hunter. The rancher still has the say so as to how many does can be taken off his ranch, but it's up to him to let his hunters know how many they can take, and then enforce it. Bear in mind, however, that the hunter must still use the tag from his license on every deer killed, whether it be a buck or a

doe.

The remainder of this article will deal with pre-existing laws that are not new, but for some reason, the most confusing or misunderstood (or at least the most often asked questions).

The first deals with who has to have a license to hunt. The law states that anyone hunting a wild animal in Texas must have a valid hunting license, whether he be young or old or leasing land or hunting on his own. Of course, it goes without saying that anyone hunting deer or turkey must have a license so he'll have the tag to put on the game when he kills it.

And that brings us to when and how a hunter is to tag his game. The law is very explicit on when to tag - immediately upon kill (not "before I leave the lease to go home", or "after I find my pen", or "when I get good and ready!"). If you have to see it to believe it, just look on the front and back of your tags. Anyway, it just stands to reason that you'd do your paperwork before you bloody your hands field dressing the game. You'll already have your knife out to dress the animal, so go ahead and cut out the month and day on the tag. If you forgot your pen to write the ranch and county on the back, just use the tip of a bullet until you can get something more permanent. (assuming, of course, you didn't shoot 'em all up trying to get your deer!).

Now, leaving your license in camp is not

a valid excuse, because for longer than I've been tracking up this earth it's been a requirement that you carry your license on your person **while hunting**. And for the last two years you've been required to also have a driver's license or permanent identification card (for everyone 17 or older) to show along with your hunting license. This is an attempt to keep folks from "showing" a license.

"So how many deer are we allowed this year?" Just like last year, each hunter has four tags on his license that can be used for whitetailed deer, but only two of those tags can be used on a buck. So you could

theoretically kill two bucks and two does, or one buck and three does, or four does, and so on. For those who are lucky enough to have a chance at mule deer, there are two mule deer tags on the license. One is for a buck only, and one can be used on an antlerless deer only, whitetailed or mule deer (please take note that antlerless **mule**

Cont. on P. 4



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★ Regulations cont. from P. 3

deer must also have a permit, and there is no such thing in Crockett County).

There are also three turkey tags on the license, but only two of those can be used during the fall season. Use the correct tag on both deer and turkey, or the warden might ask you for your autograph.

The question comes up every year about what kind of firearms are legal for deer hunting, or "can I hunt with a .22 caliber rifle?". If we're talking about caliber only, the answer is yes. A .222, .223, .22-250 are all legal .22 caliber rifles. But if we're talking about a .22 rimfire, the answer is an emphatic NO. The same applies to handguns. Any firearm which shoots centerfire ammunition is legal for deer in Texas, as long as it's not a machine gun, sawed-off shotgun, silencer-equipped, or otherwise a prohibited weapon.

Occasionally, a hunter will ask me if he can hunt on an unfenced county road which runs through a pasture he owns or has leased. For all practical purposes, if the road is open to public use, it would be not only illegal, but downright unsafe to shoot on, from, or across said road.

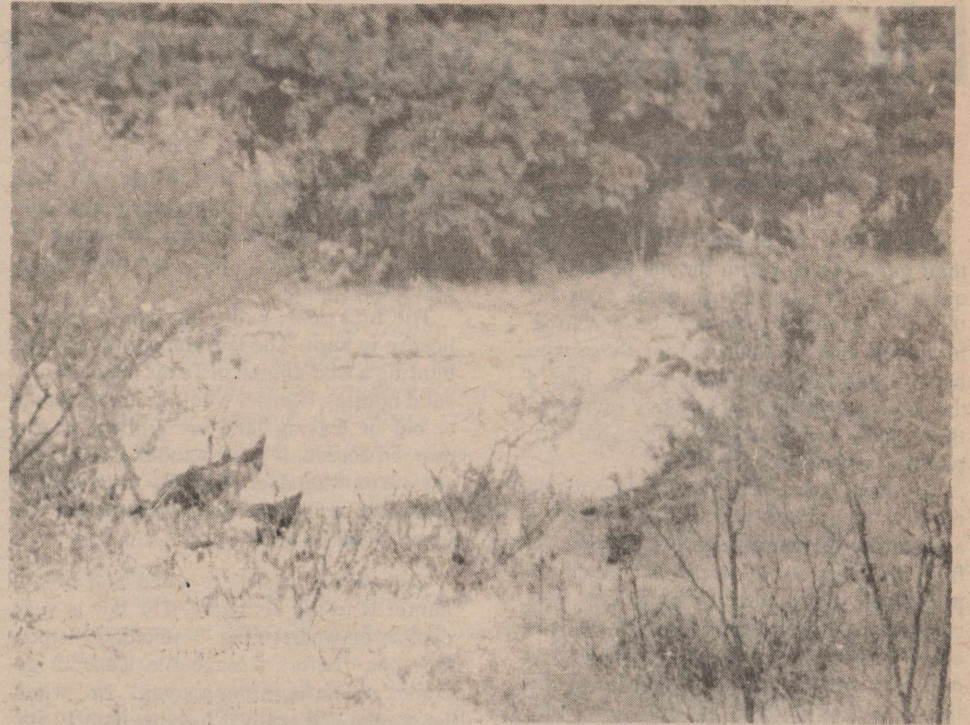
To answer the last question, I've threatened to carry a tape recording around to save my wind (and possibly keep my blood pressure down). "Can I go rabbit or varmint hunting on the ranch with a spotlight?" If they only knew how many problems spotlights cause game wardens, and how many man-hours and taxpayers' dollars are wasted each year chasing down jackrabbit hunters during deer season, they wouldn't even dare ask. But (SIGH!),

since you asked...

The law explains that it's a violation to hunt any animal protected by law with the aid of an artificial light, which also includes the headlights on a vehicle, in areas where deer are known to range. I assume there's no question about the deer range issue (shucks, they're all over the ball fields and the city park!), so the question shifts to what animals are protected. Well, you can't use a spotlight to hunt deer, but there is a season, right? But there's also a season on fur-bearing animals, and they can't be hunted on a public road, either, so aren't they also a protected animal? But it's a Parks & Wildlife enforcement policy to allow spotlighting for fur-bearers during the open fur season, and it's done and permitted on a mammoth scale in Crockett County, so it really comes down to court interpretation on a case by case basis.

I can only recommend that, if you plan on hunting rabbits or varmints with a light, you be sure there's nothing present to lead a warden to think you might be going after something bigger. In the past, fur hunters have been calling me, before going, with info as to when and where they'd be hunting (and I thank each of you for your cooperation in this matter), but starting with this date that will only be requested when the fur season is **not** open. By the way, as in the past, fur season will be all during the months of December and January.

If I sound somewhat disenchanted with spotlights, it's just 'cause I **am**! Some nights I pleasantly dream of all the



An abundance of foodstuffs has produced a bumper crop of turkey in West Texas this year. Photo by Scotty Moore

Q-beams in the world in one pile...and me with a D-9 Caterpillar dozer. Before we leave the spotlight issue entirely, allow me to address the use of spotlights to "just look at the deer" with no guns in the vehicle. That is in no way a violation of the law because you could hardly be accused of hunting if there are no weapons available. However, I really don't think our law abiding citizens want their game wardens spending all their time running back and

forth across the county, answering calls on spotlights that turn out to be sightseers! Throw those lights on the pile with the others, thank you!

If anyone has any question about the law, do us both a favor and read a Hunting Guide for the 1987-88 season. I can say with confidence that there's not a game warden in Texas that gets any great satisfaction out of writing a ticket to a person that was just ignorant of the law.



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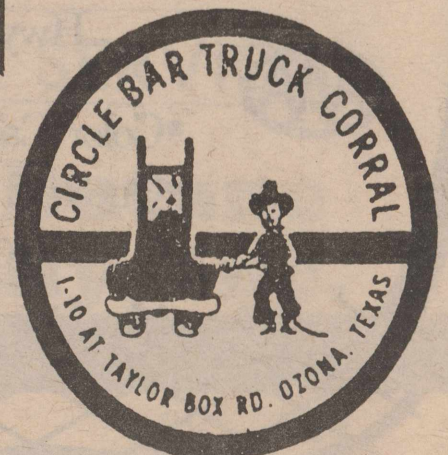
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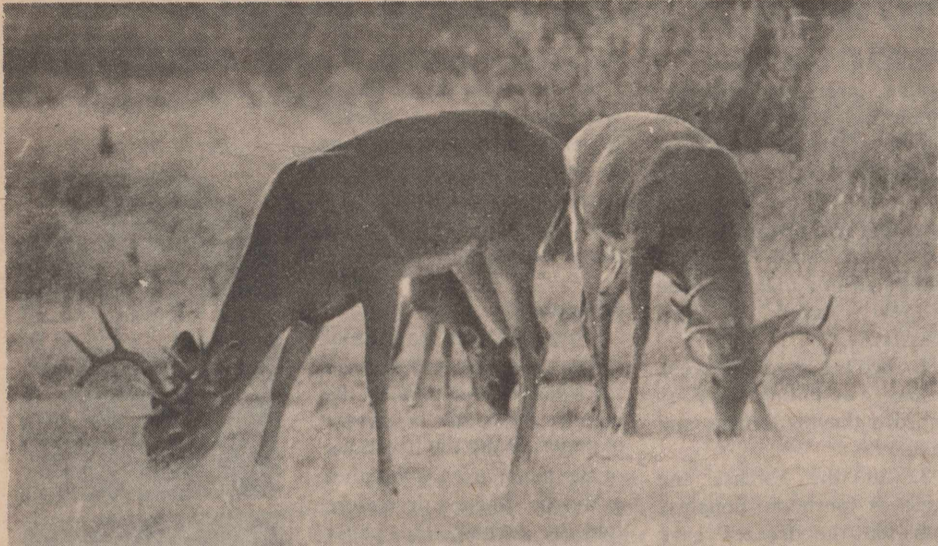


Photo by Susan Sheppard

Why do antler sizes vary?

Why are some deer young with huge antlers, and others old and yet have small antlers? The health of the deer has a direct impact on this.

It has been biologically proven that a spike buck is not necessarily a young one, but an inferior deer. A healthy 18-month old buck should have forked antlers if he is getting the proper nutrition.

Freak-horned bucks, or those still with velvet on their antlers usually are the result of an injury or a hormone imbalance.

Bucks lose and grow back their antlers every year. If adequate food is available, the buck will get at least heavier antlers with each year of age, and possibly bigger

antlers. If a buck should survive to eight years old, it is downhill after that as his vigor wanes. His rack gets progressively smaller, and it isn't unusual to kill an old buck that has spikes.

If a buck is in good physical shape he might keep his antlers almost through the winter, dropping them only when new growth pushes them out.

In early spring they start coming back, growing rapidly. By late summer or early fall the antlers ripen, and they harden up and the buck begins rubbing them against sapplings to remove the velvet. These 'rubs' on trees indicate that a buck is in the area.

How to determine a deer's age

The age of a deer is of interest to both the land owner and the hunter. This interest is more than simple curiosity. Many things which measure deer quality and welfare are related to age.

On nearly all deer ranges in Texas, the food supply is the most critical element in the habitat. When deer numbers are not in balance with available food, inadequate nutrition is reflected in the herd by poor body condition, reduced reproductive efficiency and undesirable antler characteristics.

The massiveness of the antlers, rather than the number of points usually is related to age, but is more strongly influenced by nutrition. A well-fed yearling could be an eight-point buck, but a poorly fed seven year old could be a four-point. Large antlers at an early age reflect good food conditions.

The age of a deer cannot be determined by replacement of the front teeth as it can in sheep, goats and cattle, but age can be determined by replacement of, or wear on, the jaw teeth. As a deer grows older, certain portions of its teeth, particularly the crests on the jaw teeth next to the tongue, wear and expose increasing amounts of dark dentine. Description of most age classes is based on the relative amount of exposed dentine on the crests near the jaw.

Deer have only six jaw teeth, although they appear to have many more. The teeth are in two distinct categories - the premolars and the molars.

Deer managers should keep accurate

records on all deer harvested to determine the effects of practices such as brush control, livestock management and levels of deer harvest.

Without such records, any change in management cannot be evaluated accurately with respect to the impact on deer quality.

Records need not be elaborate. On males, antler characteristics can be measured using a small steel measuring tape.

These measurements should include the circumference of the antler at the base, above the burr, the inside spread of the widest point of the main beam measured on the outside of the antler from the base to tip. The number of points on each antler should be noted.

Body weights, usually from field dressed (internal organs removed) animals, should be kept. Also, the sex should be recorded.

General body conditions can be recorded as good, fair or poor based on predetermined criteria.


Finally, all animals should be aged. This will allow the deer manager to categorize the information by age and sex. The records then will show at a glance, for example, what the average weights and antler characteristics are for all bucks in any given age class. Even if some error is made in aging individual deer, the complete records will reflect the quality of the young growing deer, maturing animals that should be prime and older animals that may be declining in some quality characteristic. Such accuracy is sufficient for management purposes.

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Barbecue for Thanksgiving

If you really want to take a look back at our American heritage, serve barbecued venison this Thanksgiving.

The main cuts are similar to those of a beef carcass, and you can use the same principle of meat cookery with lean domestic meat, says the U.S. Department of Agriculture (USDA).

Meat specialists with USDA's Food Safety and Quality Service explain that mature beef animals have stronger flavors and that leaner cuts are found along the more active muscles - the shoulder, flank and round. The same applies to game animals.

Since game animals lead such active lives, their muscles keep firm and relatively lean. To make this tougher meat tender, cook it as you do lean beef, slowly with moist heat, at low temperatures. Use tenderizing methods if necessary.

You can tenderize the meat by cutting long muscle fibers, by pounding, scouring or grinding. You can also cook under pressurized heat.

For barbecuing a roast, one of the best tenderizing methods is to marinate with an acid (lemon or tomato juice, vinegar or other marinade) to soften tissue. Make your own marinade. Mix garlic salt, salt and pepper with equal parts of Worcestershire sauce and your two favorite steak sauces. Use this as a baste, also.

Wild game fat becomes rancid quickly, so you'll need to trim fat closely. Rub the roast with salt pork, butter, margarine, beef suet, bacon fat, vegetable fat or sweet or sour cream to put back moisture, richness and flavor. Baste with additional fat. Cover roast with marinade and let

stand in refrigerator at least 24 hours.

For outdoor cooking, place roast in an aluminum pan and wrap with foil. When the coals are glowing, set on grill and cover, if possible. Allow 20 to 25 minutes per pound.

Try this savory roast served piping hot. (Game fat solidifies quickly.)

Processing Suggestions

HAMS

1. Whole for roast or barbecue
2. Sliced into steaks
3. Cured to bake or fry
4. Jerky (chunks or shaved)
5. Filleted

LOINS

1. Sliced into steaks for frying
2. Chops
3. Filets
4. Pan broiled

SHOULDERS

1. Roast or barbecue
2. Add to trimmings for sausage, hamburger, stew or chili meat

TRIMMINGS

1. Pan sausage - fry or broil
2. Stuffed sausage
3. Dried sausage
4. Hamburger (mix a little beef tallow)
5. Tamales

REMEMBER

1. Do NOT overcook venison
2. Start with a good product and you can end up with a good product

How to freeze game meat

Freezing game meat is a simple process; however, there are a few points to follow to produce a good quality product.

Selection and preparation:

1. Start with a good-quality animal that has been properly cared for and dressed.

2. Age big game one week or longer at 40 degrees F. to improve the tenderness and flavor.

3. Cut the carcass the same as for beef. Boneless cuts for the freezer save space. While it may not be advisable to bone steaks, chops and short ribs, bone roasts, and shoulders should be boned.

Packaging:

1. Store the size package required for a meal. Thawing and then refreezing lowers

the quality of the meat.

2. Divide steaks or chops with two pieces of freezer paper if more than one is to be frozen in a package. This permits the meat to thaw uniformly and the pieces are easier to separate.

Wrapping:

Only moisture-vapor-proof freezer paper should be used for freezing meat. Place the meat in the center of a sheet of paper. Bring the two sides of the paper evenly together at the top. Make a drug store fold by turning the paper down toward the meat in 1/2 inch folds. Continue folding tightly and snugly against the meat. Press the fold flat against the meat and make a double fold in each end of the wrapping. Fold these ends under the package to make a tighter wrap, fold the end over and seal with freezer

tape. Label all packages as to the cut of meat and the date.



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Cooking wild turkey

Wild turkeys vary in weight from an average of 14 pounds for the male and an average of 8 pounds for the female. When roasting wild turkey, allow 3/4 to 1 cup stuffing per pound of ready-to-cook meat.

Roasted Wild Turkey

- 1 turkey, 8 to 10 pounds, ready-to-cook
- Salt and pepper
- 8 cups partially dry bread cubes
- 3/4 cup finely chopped celery
- 1/2 cup chopped walnuts
- 2 to 3 teaspoons sage
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 1 1/2 cups chopped onion
- 1/4 cup butter or margarine
- 1/4 cup water

Sprinkle turkey inside and out with salt and pepper. Combine bread, celery, walnuts and seasonings. Cook onion in butter or margarine until tender, but not brown; pour over bread mixture. Add the water and toss lightly. Spoon stuffing lightly into body cavity. Put remaining dressing in a greased casserole. Cover and bake in oven with turkey during last 30 minutes of roasting time. Truss bird. Cover breast with bacon slices and cheesecloth soaked in melted bacon fat. Place turkey, breast up, on rack in roasting pan. Roast at 325 degrees F. for 20 to 35 minutes per pound or until tender, basting frequently with bacon fat and drippings in pan. Remove cheesecloth, skewers and string. Serves 8 to 10.

Shot loads for game birds

The upcoming hunting season is shaping up as one of the best in several years for hunters, especially for those who enjoy wing-shooting gamebirds.

More than just an ample supply of birds is necessary to ensure meat for the frying pan, however, according to Dale Rollins of San Angelo, wildlife specialist with the Texas Agricultural Extension Service.

Good wingshooting skills coupled with the right gun and load are sure to help hunters improve their chances, Rollins said.

For the popular bobwhite quail, a 12 or 20-gauge shotgun with improved cylinder choke is a good selection under most shooting conditions.

For turkey, a modified or full choke in 12 gauge is preferred, Rollins added.

The "best" shot load is always open for debate among hunters, but generally the smaller shot and denser patterns are preferred, he explained.

For quail, this means shot sizes of No. 7 1/2 or 8, he said.

For turkey, a load of 6's gives the most dense shot pattern, but 4's and 2's are recommended for longer range shots, Rollins explained.

Many turkey hunters use No. 6 shot for their first round, then back that up with 4's or 2's, he said.

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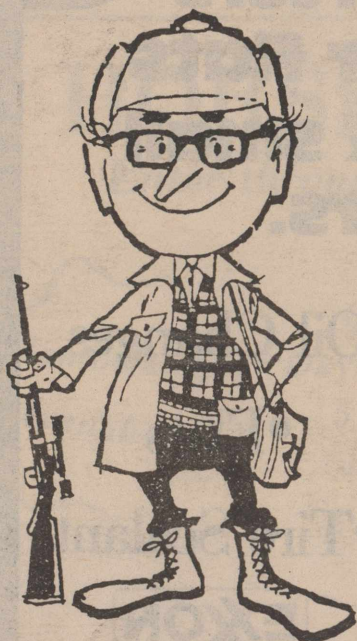


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Operation game thief puts bounty on poachers

by Rod Chalmers
State Game Warden

Operation Game Thief is a program created by the Legislature which gives concerned citizens an opportunity to do their part in wildlife conservation by reporting flagrant game violations anywhere in Texas and anytime they encounter them. The program provides a toll-free number (1-800-792-GAME) which is manned 24-hours a day and everyday of the year, including holidays.

The person reporting the violation is eligible for a monetary award if the information was sufficiently accurate and timely enough to allow for an arrest of the perpetrators. The amount of reward is set at the discretion of the board, and amounts up to \$500 have been paid recently.

OGT is relatively simple and is little more than a "Crimestoppers" project that many city and state law enforcement agencies have instituted. Money for payment of rewards comes from public donations.

A six-member Operation Game Thief committee appointed by the executive director of the Texas Parks and Wildlife Department serves without pay and meets twice yearly (April and October) in Austin and receives cases processed during the six months prior to the meeting. They disburse rewards, the amount of which depends on the degree of flagrancy of the violation, and must be a violation of the Parks and Wildlife Code concerning the taking, possession or sale of an animal, bird, reptile or fish.

Informants need not identify themselves, even to the agency. If they choose

to remain anonymous, they are given an identification code, and all transactions are handled using this code. Payments are made by check, cash or the money will be left at any location agreed on.

All calls are immediately forwarded to the Game Warden(s) in that region for investigation, and reports are submitted to Austin following action taken.

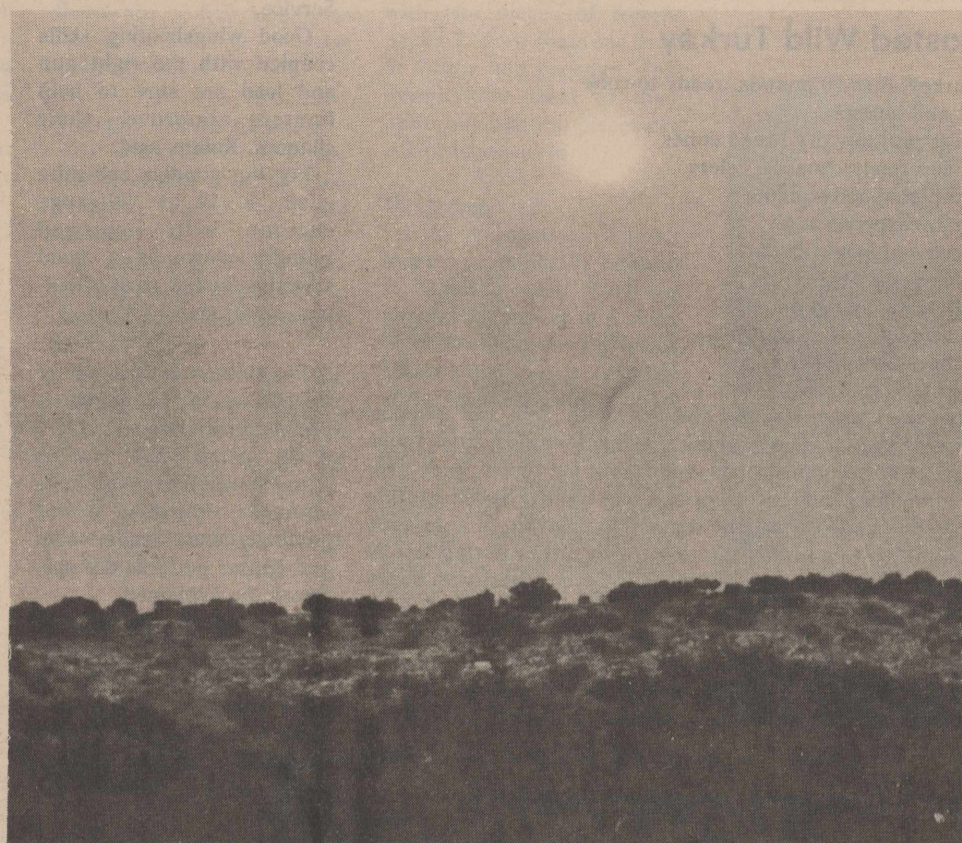
OGT received 713 calls during the six month period from October 1986 to April 1987. During that period, 62 of these calls resulted in the apprehension of 122 violators, and 190 convictions were obtained for a total of \$27,362 in fines collected. The committee granted \$6,500 in rewards to 33 callers, and the remainder was put back into the program to cover the costs of administration. The majority of the calls that resulted in arrests were violations related to deer hunting, but there were a number of interesting calls related to illegal fishing, dove hunting and the illegal taking/possession of endangered and protected species of wildlife.

Since the inception of OGT in 1981, there have been 5,255 calls received of which 517 calls resulted in the arrest of 1,059 violators, and 1,585 convictions obtained for a total of \$205,146 in fines collected. The Operation Game Thief Committee has granted \$51,200 in rewards to 265 of those callers...and not a single one has come from Crockett County.

There's a few folks here at home that are really good about calling their Game Warden directly (without going through Austin), and that's sure quicker and often more effective, but there's a general attitude around here that needs some

adjusting. Hopefully that will come with time. State law describes a game violation as a **criminal** charge, and the sooner the

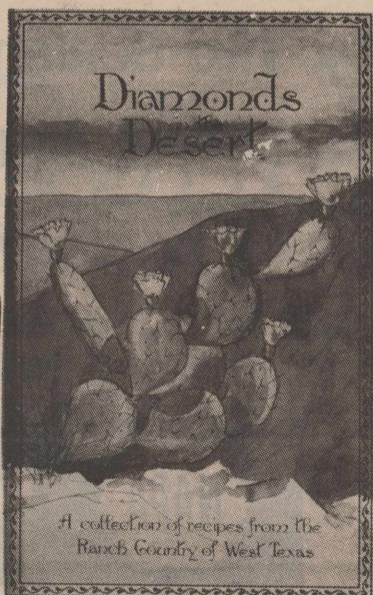
public sees it that way, the more effective their enforcement officers will be in protecting the resources of Texas.



Moonrise over a West Texas hillside is a time for the hunter to rest and reflect on the day's activity. Photo by Scotty Moore

Welcome Hunters Take home a jewel, "Diamonds in the Desert"

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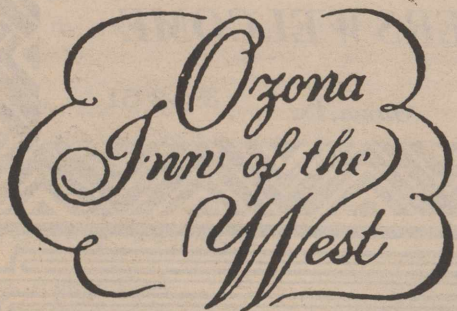


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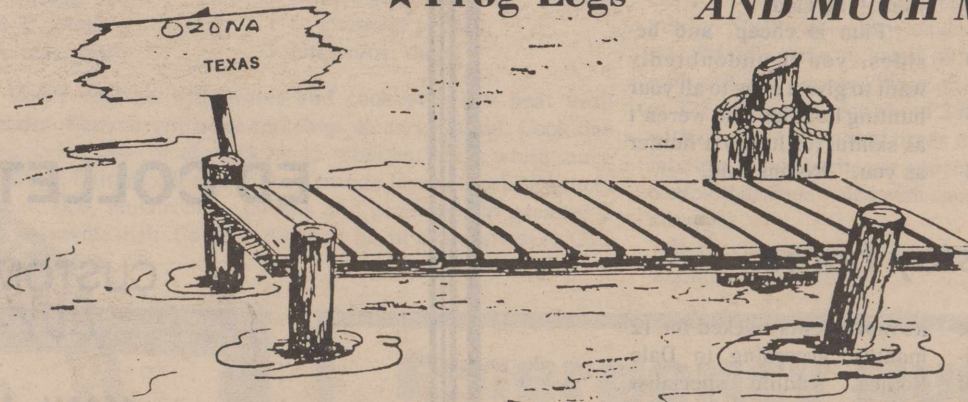


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Don't forget camera

It's the night before opening day of deer season. The hunter checks his equipment list: gun, knife, coat, boots, scent, binoculars and the list goes on.

However, chances are he's overlooked one very important piece of equipment, a camera.

The old saying that "a picture's worth a thousand words" was never more true than when the picture captures the memories of a successful hunting expedition, said Dale Rollins of San Angelo, wildlife specialist with the Texas Agricultural Extension Service.

"Keeping a pocket-size camera with your hunting gear is an excellent way of capturing the thrill of the hunt, autumn scenery, or that once in a lifetime buck that you were lucky enough to bag," Rollins said.

There are a number of cameras available that will work well for a hunting camera, he said.

One of the pocket 35 mm. varieties with built-in flash allows high quality photographs with minimum effort or photographic experience.

"Whether you're using

slide or print film, the 35 mm. cameras provide excellent color quality," he explained.

Prices for these popular cameras start at around \$75.

Amateur or experienced photographers should keep a few points in mind before taking photographs.

"Try to get a picture of you and that trophy buck while you're still in the field," Rollins suggested.

Additionally, keep the sun to your back and if light is limited, use a built-in flash. Pick a pose that portrays your animal in a "good light", such as wiping off any blood or preventing the tongue from hanging out, he said.

"Take your photos prior to field dressing your deer and avoid the 'pickup tailgate pose,'" he said.

The wildlife specialist suggested that hunters "take a lot of photos to ensure that you get just the one that you want," he said.

"Film is cheap, and besides, you'll undoubtedly want to give a copy to all your hunting buddies who weren't as skillful (or lucky) a hunter as you," Rollins said.

Bird hunting best in years

Quail, turkey and doves have benefited from the greatest range and wildlife management tool ever discovered -- rain.

Above average rainfall and a mild winter combined to produce the best crop of gamebirds in several years in some parts of Texas, according to Dale Rollins, wildlife specialist with the Texas Agricultural Extension Service.

Rollins, of San Angelo, said excellent hatches for quail and turkeys are being reported over most of the western half of the state.

Deer tend to stay home

There's no place like home. Such was the consensus opinion of a group of Hill Country deer in a recent study conducted by Texas A&M University.

The study, aimed at determining the home range (the area where an animal spends the majority of its time), was conducted in Gillespie County and involved 14 does and five bucks.

Each deer was equipped with a radio transmitter and

its movements tracked for 12 months, according to Dale Rollins, wildlife specialist with the Texas Agricultural Extension Service.

The results indicated that a doe has a small home range averaging just over 250 acres. For bucks, the figure was slightly over 1,000 acres, Rollins said.

Bucks tend to roam over larger areas, especially during the rutting season in fall and winter, he said.

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Now that you've killed it, cook it up right

DeLuxe Venison Stew

- 2 lbs. venison stew meat, cut in 1 1/2 inch cubes
- 3 tablespoons fat
- 4 cups boiling water
- 1 tablespoon lemon juice
- 1 teaspoon Worcestershire sauce
- 1 clove garlic
- 1 large onion, sliced
- 2 bay leaves
- 1 tablespoon salt
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1/2 teaspoon paprika
- Dash allspice
- 6 carrots, sliced
- 12 small white onions
- 3 potatoes, cut in large cubes

Saute the meat on all sides in hot fat until brown. Add water and next 10 ingredients. Cover; simmer 2 hours, stirring occasionally to keep from sticking. Remove bay leaves and garlic. Add carrots, onions and potatoes. Cover. Continue cooking 30 minutes or until vegetables are done. Thicken the liquid for gravy. Serves 6-8.

Burgundy Venison

- 2 lbs. venison steak
- 1 garlic clove
- 3 medium onions
- 4 tablespoons butter or margarine
- Flour
- Salt & Pepper
- 4-ounce can mushrooms (optional)
- 1/4 teaspoon marjoram
- 1/4 teaspoon oregano
- 1/2 pint sour cream
- 1/2 cup burgundy wine

Cut venison into 1-inch pieces. Tenderize and set aside. Saute garlic, onions and butter in a skillet until soft and brown. Remove onions and garlic from pan. Brown venison slowly. Return onions and garlic to pan. Thicken with flour and water. Add salt and pepper. Simmer 1 1/2 hours. Add mushrooms, herbs and wine. Simmer 15 minutes. Add sour cream, serve with wild rice.

Burger Vegetable Soup

- 1 lb. ground venison
- 1/2 c. chopped onion.
- 2 T butter or margarine
- 2 c. canned tomatoes
- 2 c. cubed potatoes
- 2 c. diced carrots
- 1/2 c. diced celery
- 2 or 3 teas. salt
- 1/8 teas. pepper
- 1/4 c. uncooked rice
- 1 1/2 or 2 qts. water

Brown meat and onion in fat, then add remaining ingredients. Simmer all slowly for about 2 1/2 hours.

Venison Chili

- 2 lbs. chopped venison
- 4 T. full chili powder
- 1 clove garlic minced
- 4 T. flour
- 4 T. fat
- 1 teas. salt
- 1 quart water
- 1 large onion, chopped fine

Mix chili powder, garlic, flour and salt, dredge meat in mixture. Fry onion in melted fat until tender. Add meat and cook about 15 minutes, stirring constantly. Add water, simmering about an hour until tender. Mexican style beans may be added if desired.

Venison Casserole

- One 3 lb. venison roast
- 1 C. flour
- 1/4 C. butter
- 1/2 teas. salt
- 1 C. milk
- 1 C. canned mushrooms, drained
- 1 C. chopped pecans
- 3 pimientos, diced

Cover venison with water and cook over low heat until tender. Remove any bone and chop. Reserve liquid. Cook rice in 2 to 2 1/2 cups meat stock for 15 minutes. Make white sauce of flour, butter, salt and milk. Arrange layers of white sauce, meat, rice, mushrooms, pecans and pimientos in greased 2 qt. casserole dish. Cover and bake 1 hr. in moderate oven (375 degrees F.).

Brown Soup Stock

- 3 lbs. bone and meat or venison
- 3 qts. cold water
- 1/2 c. celery
- 1/2 c. carrots
- 1/2 c. onions
- Fat for browning
- 1 T salt
- 2 sprigs parsley
- 5 whole cloves
- 1 or 2 bay leaves

Cut meat from bones and brown well. Cover bones and browned meat with water. Add remaining ingredients, cover and simmer for 2 1/2 to 4 hours. Strain, chill, remove fat and strain again. (Other seasonings such as thyme or marjoram may be added if desired.)

Barbecued Turkey

- 1 turkey, about 8 pounds
- Salt and pepper
- Liquid smoke, if desired
- Celery leaves from 1 bunch of celery
- 2 coarsely chopped onions
- 1/2 to 3/4 cup salad oil
- 1 recipe barbecue sauce

Barbecue Sauce

- 1 cup catsup
- 1 T Worcestershire sauce
- 1 cup water
- 1/4 cup vinegar
- 2 or 3 dashes hot sauce
- 1 T sugar
- 1 teaspoon salt

Remove turkey neck if still attached, but leave skin. Rub cavity of bird with salt and brush with about 1 1/2 tsp. liquid smoke. Stuff with celery leaves and onion. Truss bird. Add 1 tsp. liquid smoke to salad oil; brush on bird. Sprinkle well with salt and pepper. Place on rack in roasting pan and roast at 325 degrees F. for about 3 1/2 hours or until tender. Brush with oil mixture several times during cooking. Add remaining mixture to hot barbecue sauce 30 minutes before cooking is completed. Brush bird with sauce several times during last 30 minutes.

Barbecue sauce: combine ingredients. Heat to boiling and simmer 30 minutes.



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A West Texas windmill silhouetted against an evening sky reminds landowners and hunters alike of the necessity of water to animals and man. Photo by Scotty Moore

Now that you've bagged it, cook it up right

Roasted Quail With Mushrooms

Quail
Bacon slices
Butter or margarine
One 3-oz. can broiled mushrooms, drained

Juice of half lemon
½ c. hot water

Wipe dressed quail inside and out. Bind each bird with a slice of bacon. Put birds into a buttered pan and roast at 350 degrees F., basting occasionally, for about 30 minutes or until tender. Remove birds and add butter or margarine, water and lemon juice to drippings in pan, stirring to make gravy. Add mushrooms. Serve the birds on toast with gravy poured over them.

Quail With Wild Rice

10 quail
¼ c. melted butter or margarine, divided
½ lbs. chicken livers
Large onions, chopped
1 green pepper, chopped

2 cloves garlic, minced
2½ c. cooked wild rice
2 c. chicken broth
1½ c. port wine

Brown quail in ½ c. butter or margarine. Place in baking dish. Cover and bake at 225 degrees F. for about 30 minutes. While quail are baking, saute livers, onion, pepper and garlic in ¼ c. butter or margarine. Do not let vegetables brown, but cook until transparent. Stir in rice, chicken broth and wine. Spoon rice mixture into a 3-quart baking dish; cover and bake at 325 degrees F. for about 20 minutes or until liquid is absorbed. Serve quail over rice.

Dove A La Dusty

10 dove breasts
5 medium potatoes, pared and cut in half lengthwise
5 slices bacon
½ c. bread crumbs
¼ c. grated Parmesan cheese
¼ c. wheat germ

1 tsp. salt
Pepper to taste
¼ stick margarine, melted
1 large browning bag

Cut bacon slices in half. Wrap each dove breast with ½ slice of bacon. Combine bread crumbs, Parmesan cheese, wheat germ and salt. Dip potatoes in melted margarine and then in above mixture. Place flat side down in a large browning bag. Roll dove breasts in mixture and place on top of potatoes; pepper to taste. Bake at 350 degrees F. for 1 hour.

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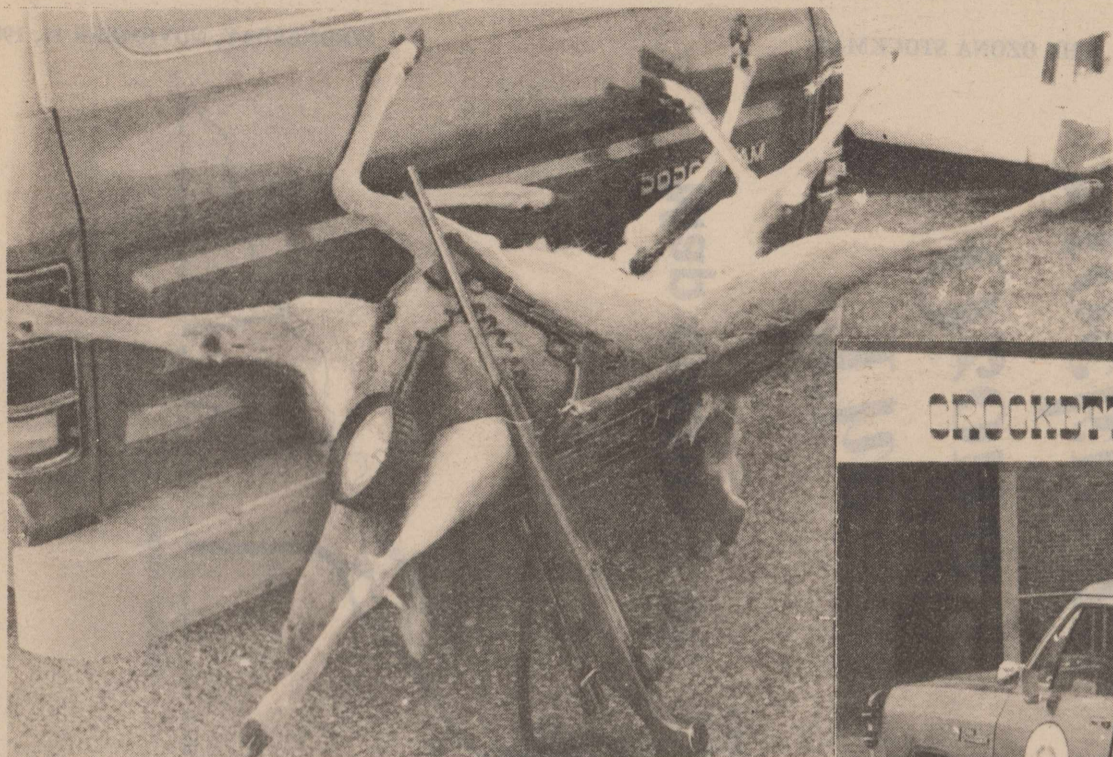
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