



## Venison Preparation and Cooking Tips

The following preparation tips for venison are provided by Michigan State University Extension.

Most of the gamey flavor in venison is caused by careless handling after the deer has been shot. Be sure to separate meats to avoid cross-contamination, cook meat to its proper temperature, and chill the meat by refrigerating it properly.

Avoid contaminating the meat with the contents of bowels, bladder, or stomach, dirt, or dirty water. Be sure to trim away or dispose of contaminated meat. Do not hang the carcass if the meat might reach temperatures above 40 degrees Fahrenheit, and be sure to clean hands, cooking utensils, and preparation surfaces often.

Some of the gamey flavor is in the fat, so trim away as much fat as possible.

Because venison is a dry meat,

only certain cuts (tenderloin, round, and loin steaks or chops) can be cooked using dry heat methods like broiling, frying, roasting, or grilling. All other cuts must be cooked using moist heat such as pot-roasting, stewing, and soup. Adding beef suet, butter, pork fat, or bacon will prevent venison from becoming dry and chewy.

### How To Use Cuts of Venison in Recipes:

**Hind and Fore Shanks** - bone out and cut into cubes for stew meat or grind for meat loaf or deer burgers.

**Round** - is usually cut into steaks. It can also be made into Swiss steaks.

**Legs** - a small, tender leg can be roasted whole like a leg of lamb. The meat can also be ground or made into kabob or stew meat, or cured and smoked.

**Loin and Rib Chops** - the loin

is the source of the sirloin and Porterhouse steaks, generally called chops. The loin and rib steaks are the best for dry heat cooking, which includes frying, broiling, roasting, and grilling. These cuts also make extra choice roasts.

**Shoulders** - this is another source of pot roasts (a form of moist heat cooking). Cut to whatever size roasts one wants. The shoulder can also be corned, or boned out for stew or ground meat.

**Rump** - this is also used for pot roast. It can also be corned, or it can be boned out and used like the shoulder.

**Neck** - best used for pot roasts, stew meat, or ground meat. The irregularity of the neck bone makes boning difficult, but with a little care, it can be accomplished.

**Flank and Breast** - the flank and breast contain a lot of meat, which is best used for soup, stews, or ground meat.

## Rules To Follow When Baiting Deer

### Baiting in the U.P.

Baiting is permitted in the Upper Peninsula, however, because of the concerns about the spread of Chronic Waste Disease, it is not allowed in the Lower Peninsula.

For hunters in the U.P., the Department of Natural Resources

requires that the volume of bait scattered on the ground cannot exceed two gallons at any one hunting site at any time. This includes new and old bait combined.

Baiting is allowed only between October 1 and January 1. Bait can be any kind of food.

Hunters must be sure that bait is spread over a minimum of a 10-foot by 10-foot area. The bait can be scattered directly on the ground by any means, including mechanical spin-cast feeders, provided that the spin-cast feeder does not distribute on the ground more than the maximum volume allowed.

## 2007 Michigan Hunting Statistics Reported

• 724,239 people purchased a license to hunt deer in Michigan and 683,000 spent 9.7 million days afield.

• Nearly 484,000 deer were harvested, an increase about 6% from the number taken in 2006, with 58% percent of the deer harvested being taken during the regular firearm season.

• Number of people buying a license decreased 1% last year from 734,332 in 2006.

• 91% of license purchasers were male.

• Average age of license purchasers was 42 years.

• Nearly 9.4% (67,739) of the purchasers were younger than 17 years old.

• Statewide, hunters devoted an average of 14.4 days afield hunting deer during all seasons combined.

• For all seasons combined, hunting efforts declined by 5%

between 2006 and 2007.

• Hunting efforts decreased significantly during the archery season (-7%), muzzleloading season (-7%), and regular firearm season

(-4%), while increasing 51% during the late antlerless season.

(Survey information provided by Brian J. Frawley, Michigan Department of Natural Resources)

## Robert Haske Passes CPA Exam

Robert Haske, originally of Cedarville, has successfully completed and passed all required parts of the Uniform Certified Public Accountants examination. He is employed with Anderson, Tackman and Company in Kincheloe as an audit and tax team member.

Mr. Haske has been with the firm for two years and is a graduate of Lake Superior State University.



Robert Haske

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