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Time to cook up tender birds

By Sharon Corcoran

The Goodland Star-News
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After a successful hunt, what could be better than enjoying the meat in a delicious recipe?

Following are recipes from *Taste of Home* magazine and the "Taste of Home Cookbook."

Stuffed Duckling

1/2 cup chopped onion
1 garlic clove, minced
1 tbs. butter
2 cups cubed day-old bread
1 cup cooked rice
1 tsp. dried basil
1 tsp. dried rosemary, crushed
1 tsp. rubbed sage
1 tsp. dried parsley flakes
1 tsp. salt, divided
1/8 tsp. pepper
1/2 cup raisins
1/2 cup chopped pecans
1/4 to 1/3 cup chicken broth
1 domestic duckling (4 to 5 pounds)

In a large skillet, sauté onion and garlic in butter until tender; transfer to a large bowl. Add bread cubes, rice, basil, rosemary, sage, parsley flakes, 1/2 teaspoon of salt and pepper. Add the raisins, pecans and enough broth to moisten; toss gently.

Prick skin of duckling well with a fork. Sprinkle cavity with remaining salt. Lightly stuff bread mixture into duck. Place breast-side-up on a rack in shallow roasting pan.

Bake, uncovered, at 350 degrees for 1 3/4 to 2 hours or until meat thermometer reads 180 degrees for duck and 165 degrees for stuffing. Drain fat as it accumulates during roasting. Cover and let stand 20 minutes before removing stuffing and carving. Yield: 4 servings.

Roast Christmas Goose

1 goose (10 to 12 pounds)
salt and pepper
1 medium apple, peeled and quartered
1 medium navel orange, peeled and quartered
1 medium lemon, peeled and quartered
1 cup hot water.

Sprinkle the goose cavity with salt and pepper. Place the apple, orange and lemon in cavity. Place goose, breast side up, on a rack in a large, shallow roasting pan. Prick skin well with a fork. Pour water into pan.

Bake, uncovered, at 350 degrees for 2 1/4 to 3 hours or until a meat thermometer reads 185 degrees. If necessary, drain fat from pan as it accumulates. Cover goose with foil and let stand for 20 minutes before carving. Discard fruit. Yield: 8 servings.

Pheasant with Cranberry Sauce

1 pheasant (2 to 3 pounds)
1/4 teaspoon salt, divided
1/4 teaspoon of pepper, divided
2 tbs. butter, melted
1 package (12 ounces) fresh or frozen cranberries, thawed
1 cup sugar

1 cup orange juice
1/2 teaspoon ground cinnamon
2 tbs. grated orange peel.

Sprinkle cavity of pheasant with 1/8 teaspoon salt and 1/8 teaspoon pepper. Place pheasant on a rack in shallow roasting pan. Brush with butter; sprinkle with remaining salt and pepper.

Cover and bake at 325 degrees for 45 minutes. Uncover; bake for 40-60 minutes longer or until meat thermometer reads 180 degrees; baste with pan juices frequently.

Meanwhile, in a large saucepan, combine the cranberries, sugar, orange juice and cinnamon. Cook over medium heat for 10 to 12 minutes or until the berries begin to pop, stirring frequently. Stir in the orange peel. Simmer 5 minutes longer.

Cover pheasant with foil and let stand for 10 minutes before carving. Serve the sauce with pheasant. Yield: 3 servings.

Quail in Mushroom Gravy

3/4 cup all-purpose flour, divided
1 tsp. salt
1/2 tsp. pepper
6 quail (1/3 to 1/2 pound each)
1/2 cup butter
1/2 pound fresh mushrooms, sliced
2 cups chicken broth
2 tsp. minced fresh thyme or 3/4 tsp. dried thyme

hot cooked noodles, optional
Combine 1/2 cup flour, salt and pepper; coat each quail. Melt butter in skillet; brown the quail. Transfer to an ungreased 2 1/2-quart baking dish.

In the pan drippings, sauté the mushrooms until tender. Add the remaining flour and stir to make a smooth paste. Add broth and thyme, stirring constantly. Bring to a boil; boil for 1 minute or until thickened. Pour over quail.

Cover and bake at 350 degrees for 40 to 50 minutes or until tender and juices run clear. Serve over noodles if desired. Yield: 6 servings.

Venison Swiss Steak

2 lbs. venison steak
3 large onions
1 cup chopped green pepper
1 1/2 cups tomatoes
pepper
flour

Roll meat in flour, then pound meat. Season with pepper. Brown both sides on low heat in frying pan. Place in roasting pan. Add remaining ingredients. Bake, covered, at 350 degrees for 2 to 2 1/2 hours. Remove meat and thicken sauce to make a gravy.

Crockpot Cola Venison

1 pound venison
1 large onion
1 16-ounce cola
1 24-ounce catsup

Cook in crock pot for 6-8 hours until done.

That's all the recipe says. It sounds interesting, but I would think you would slice or chop the onions. I'm not sure if you mix the cola and catsup or just pour them both over the rest. At any rate, it should be a simple recipe.