

"Welcome area Hunters!"



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Now, that you've found, it's time to figure out

By Pat Schiefen

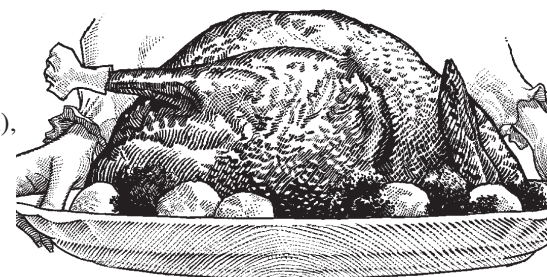
pjschiefen@nwkansas.com

After a successful hunt, it's time for the cook to try out your favorite recipe. Wild meat can be prepared in many ways. One important thing to remember is not to overcook the meat.

These recipes were found on the Internet:

Pheasant Puffs

3 tubes of crescent rolls
2 pheasant breasts, cooked and shredded
2 tablespoons jalapeno pepper (optional), chopped fine
2 tablespoons onion, chopped fine
8 ounces cream cheese (softened)
1 tablespoon minced garlic
1/2 cup grated cheddar cheese



Mix, pheasant, cream cheese, cheddar cheese, onion, peppers (optional) and garlic. Make 16 triangles from each tube of crescent rolls by cutting each in half. Fold the smaller end along the side of the wider end to make wider, shorter triangles and flatten. Place one teaspoon of pheasant mixture on each and fold over. Pinch the sides together and roll into a ball in the palm of your hand. Bake until golden brown.

Pheasant Bleu Cheese Poppers

Adam Trevino

12 whole jalapeno peppers, seeded
1 cooked and shredded pheasant, breast and thigh
bacon bits (preferably real)
crumbled bleu cheese

Mix together the shredded meat, bacon bits and bleu cheese. Stuff the peppers with mixture. Stand the peppers up in a baking dish and bake at 325 degrees for 30 minutes or until tops are browned. Cool and serve.

Pheasant Rice Bake

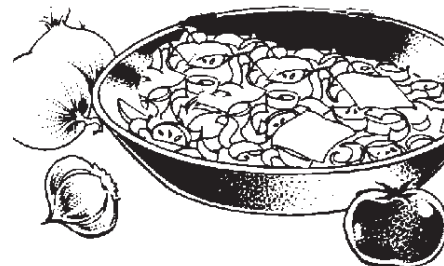
Kevin of Blackhills Outdoor Gear

1 pheasant, cut into serving pieces
1 package dry onion soup mix
1 1/2 cups minute rice
1 can cream of chicken or cream of mushroom soup
1 cup milk
1 can French fried onions or fresh onion slices

Sprinkle dry soup mix into a greased two quart casserole dish.
Sprinkle the rice on top.
Place pheasant pieces on top of the rice.
Mix soup with the milk. Pour the mixture over the pheasant.
Cover and bake at 350 degrees for 1 1/4 hours.
Uncover, and sprinkle on the onions and cook for another 15 minutes.

Goose in a Bag

1 large goose, cleaned
Garlic powder, salt and pepper to taste.
1 medium onion
1 rib celery
1 medium applesauce
1 stem fresh parsley
2 tablespoons flour
1 (10 1/2 ounce) can beef bouillon
1 cup red wine



Sprinkle cavity of bird with garlic powder, salt and pepper. Cut onion, celery and apple in quarters and stuff into cavity. Add stem of parsley. Put flour in a commercial browning bag and shake.
Put goose into the bag and carefully pour bouillon and red wine over goose. Twist end of bag lightly and secure according to directions on package. Important: puncture top of browning bag with six slits. Place in preheated 350 degree oven. Roast for 2 to 2 1/2 hours.
Remove goose from bag carefully. Pour drippings into pan and thicken with a little flour-and-water paste if you want.
Serve over rice.
Ducks may be cooked the same way.