

some of those and tasty game

Deer Barbecue

1 deer roast
1 bottle of Jim Beam barbecue sauce
dash of liquid smoke
salt and pepper to taste
Cook roast 3 to 4 hours in crockpot until tender. Take out and put back in kettle. Add salt and barbecue sauce and cook until sauce is warm. Serve on hamburger buns. Top with your favorite cole slaw recipe (optional).

Venison Jerky

2 lbs. sliced venison (1/8 inch thick)
2 tbs. soy sauce
1 tbs. ground red pepper
1 cup corn whiskey
2 tbs. Worcestershire sauce
1 tbs. salt
2 cloves garlic, sliced
1 cup water
Slice the meat when it is lightly frozen. The cuts should be long, thin and with the grain. Cut across the grain if you want more tender but more brittle jerky.

Trim off all the fat. Marinate strips in a glass container (with the other ingredients) overnight. You may substitute 2 cups of red wine for the corn whiskey and water.

Pat dry and arrange pieces side by side on an oven roasting rack without overlapping. Cook at minimum heat (150 degrees) for 6 hours. Leave oven door ajar to allow moisture to escape.

Meat should be dark and dry. Store jerky in a cool, airtight container.

Yield: 10 servings.

A meal that's truly good ends with dessert.

Kentucky Bourbon Brown-Sugar Pound Cake

3 cups all-purpose flour
3/4 tsp. salt
1/2 tsp. baking powder
1/2 tsp. baking soda
3/4 cup milk
2 tsp. vanilla extract
6 tbs. bourbon whiskey
1 1/2 cups packed dark brown sugar
1/2 cup plus 1/3 cup sugar
1 cup margarine or butter (2 sticks) softened
5 large eggs
2 tbs. orange juice
strawberries and blue berries for garnish (optional)

Preheat oven to 325 degrees. Grease and flour 12-cup fluted tube pan. In medium bowl, combine flour, salt, baking powder and baking soda. In a 1-cup glass measuring cup, combine milk, vanilla and 4 tbs. bourbon.

In large bowl, with mixer at medium speed, beat brown sugar and 1/2 cup sugar until free of lumps. Add margarine or butter and beat at high speed until light and creamy, about five minutes. Add eggs, one at a time, beating well after each addition. At low speed, alternately add flour mixture and milk mixture, beginning and ending with flour mixture.

Pour batter into pan. Bake 1 hour, 20 minutes or until cake springs back when lightly touched

with finger and toothpick inserted in center comes out clean. Cool cake in pan on wire rack 10 minutes. Remove cake from pan.

In small bowl, combine orange juice, 1/3 cup sugar and remaining 2 tablespoons bourbon; brush mixture all over warm cake. Cool cake completely. Garnish with berries if you like. Makes 24 servings.

Can be baked up to a month ahead and frozen. Thaw at room temperature, loosely wrapped.

Chocolate-Bourbon Roulade Cake

Cake:
4 large eggs, separated, at room temperature
3/4 cup granulated sugar
2 tbs. bourbon
1/3 cup unsifted all-purpose flour
1/3 cup European-style unsweetened cocoa powder plus additional for dusting
1/2 tsp. baking powder
1/4 tsp. baking soda
1/4 tsp. salt
Filling:
1 cup heavy cream, cold
1/2 cup sour cream, cold
1 tsp. vanilla extract
1/4 cup confectioners' sugar plus additional for dusting
3 1.4 ounce chocolate-covered toffee candy bars

1 cup toasted pecans, chopped

Sauce:
1 jar (12 ounces) hot-fudge sauce
2 tbs. bourbon
Make cake: Preheat oven to 350 degrees. Grease 15X10-inch jelly-roll pan. Line with waxed paper; grease and flour paper.

Beat egg whites until foamy. Gradually beat in 1/2 cup granulated sugar just until stiff (but not dry) peaks form.

In another bowl, beat yolks, remaining sugar and the bourbon 1 minute. Into small bowl, sift flour, cocoa, baking powder, baking soda and salt. Fold 1/3 of egg-white mixture into yolk mixture; sift and fold in 1/3 of flour mixture; fold in half of remaining egg-white mixture and half of the flour mixture. Fold in remaining egg-white mixture and flour mixture. Spread evenly in prepared pan. Bake 15 minutes or until top springs back when touched.

Dust kitchen towel with cocoa powder. When cake is done, invert onto towel; remove pan. Peel off waxed paper. Cool 5 minutes. Roll up cake and towel from one long side. Cool completely.

Make filling: Beat heavy cream, sour cream, vanilla and confectioners' sugar until stiff. Chop candy; fold into cream mixture with pecans. Refrigerate until assembling cake.

Assemble cake: Unroll cake; remove towel. Spread filling over inside of cake to within 1 inch of one long side. Roll up starting from unfilled long side; place on platter; chill.

Before serving, draw a leaf-and-flower design on paper. Cut out design; arrange on cake. Sprinkle with confectioners' sugar placed in a fine sieve. Remove paper stencil.

Make sauce: In saucepan, mix fudge sauce and bourbon; heat until warm. Drizzle over cake slices. Yield: 16 servings.

Welcome Hunters!!



Hot Food, Gas, Pizza, Ice & Beer,
LP Grill Bottles for your Grill!



Everything to make your Hunting Trip EASIER!

Hunting Licenses Park Permits

K STORES
www.kstore.com

785-332-3222
Denison & Hwy. 36
St. Francis, KS

A GOOD HUNT STARTS HERE!

"Come on in, Our home is your home!"

Cooks' Empire Motel

Terrance & Crissy Cooks ~ U.S. 36
RR 2-Box 170 ~ St. Francis, KS 67756

Queen Rooms
 New Wireless Internet Available
 Room Phones Cable TV

OPEN 24/7/365
For Reservations Call 785-332-2231



Attention, Hunters:

We have Pointing
Labs For Sale

Pointing Labradors are the All-Around Breed.

They are great for hunting upland birds and water fowl. They also make a wonderful family pet. Labradors have been the number one registered breed with the AKC for the past several years. The pointing ability in Labs makes them the most versatile sporting breed. LANKAS LABS are more than just Pointing Labradors. We raise ringneck and exotic pheasants, quail, and chukars for year-round training purposes and for sale.

Dan and Mike Lankas
407 Cedar — Atwood, Kan.
785-626-9313— 785-626-9426



HEALTHY APPETITES

Come and enjoy a meal with us!

Specials Fridays & Saturdays

Full Mexican Menu

Jumbo Shrimp Ribeye Prime Rib

Park Hill Restaurant & Lounge

785-332-2255 • Hwy 36 • St. Francis, KS