



Chowan Middle School's soccer team captured the Western Division Conference championship. The Bulldogs, made up of 7th and 8th grade boys and girls, ended their season with a 7-0-1 record before going into the tournament. The team's success is largely due to their willingness to work as a team and their enthusiasm for the sport. Team members are: (top photo, l-r) Jared Martin, Tanner Bloom, Brandon Devers, Graham Elmore, Sarah Proctor, Luke Copeland, Laura Mills, Nathan Bass; (second row) Joshua Wells, Bethany Bonner, Jenilee Renner, Lauren Chesson, Eric Sliva, Will Williams, Sarah Rinehart, Seth Williams, Will White, Kendall Birkhead. (Photos courtesy of Jenny Wells, Chowan Middle School)



Hunters aid hurricane victims

The general deer season is open all across the eastern part of the state now and, as usual, hunters are harvesting (read that "killing") more deer than they actually have a use for. With our super-abundance of whitetails it has become a rather common practice to take the choicest of the cuts of venison and waste or make dog food of the less desirable cuts of meat. This year there's a genuine need by a lot of Tar Heels for food due to the disastrous floods. Fresh ground venison is filling a lot of that need through a program called "North Carolina Hunters for the Hungry".

There's been an outpouring of food, clothing and other supplies for victims of the Hurricane Floyd flood that is without precedent. These needs are going to be with us for a long time and deer hunters across the state are responding with fresh venison. The deer carcasses are delivered to certain meat processors that butcher the deer, mix the meat with beef fat and grind it into venison burger. This badly needed food could go a long way toward satisfying the needs of a lot of flood victims.

Last year the Hunters for the Hungry program supplied some 80,000 meals for needy people across the state. Even Governor Hunt shows up to



Fred Bonner

help prepare these meals supplied by hunters. Overall the program is one of the best public relations moves that hunters

have made in a long time.

Not many people realize it but the Hunters for the Hungry program was not a simple cracy at work). It nearly took an act of Congress to clear venison for distribution to the needy.

There was also the matter of cost. As much as many of the meat processors would have liked to have butchered the deer for free, business is business and these guys have to make a living. It cost about \$30.00 per deer to have one butchered then ground into venison burger. You can also donate portions of a deer if you want to.

If you deliver the deer carcass unskinned, it costs about \$10 to have it skinned. This may bring the cost per animal up to about \$40.

Considering that you get about 40 to 50 pounds of processed venison burger per deer, this works out to a cost to the program of about a dollar a

pound of meat.

Each donated deer will, when processed, feed about 160 meals to the needed.

In most of the cases the limiting factor in how much venison the

Hunters for the Hungry program could deliver to the needy was not the availability of the venison, it was how much money was available to pay the processors to butcher the deer.

In many cases the hunters themselves paid the processing fee. In other cases outright (and lucrative) grants from various wildlife clubs supplemented the cash needed. Outdoorsmen realized that this program was a Godsend for them when so many factions are doing their best to make hunters look bad to the public.

Logistically there were also problems. Where does the hunter take the deer he wants to contribute to the program and how is the carcass to be handled once it's at the distribution point? Are there coolers available and in what state of being field dressed does the processor want the animal when it's delivered?

Once the deer is processed, other problems arise: How does the venison actually get to the places where it's needed

See BONNER On Page 9-A

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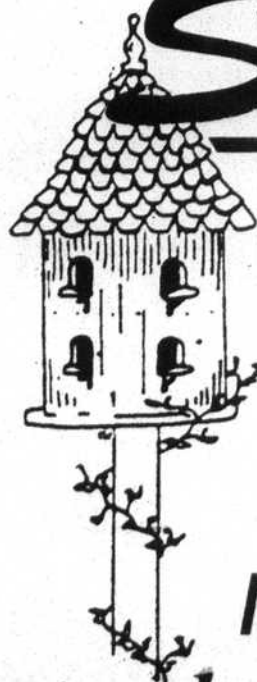
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