



Stewart's Slants

By Gary Stewart

Neisler Has Secret To Cooking Venison

Joe Neisler of Kings Mountain is the subject of an article in the October issue of **Southern Living** magazine.

The Neisler family owns Oakland Plantation, a hunting lodge near Lake Waccamaw, N.C., and each year hosts 10 deer hunts.

Through the years Joe has developed a knack for preparing venison. His recipes and cooking tips may be of interest to area deer hunters, who are already into another deer season.

When anyone in the Neisler party kills a deer, it is immediately loaded into the truck and carried back to the house. The skinned carcass is hung in the cooler to age for a week. Joe advises that it's not wise to hang the deer longer than a week. Because deer meat is very lean, it dries out quickly. After a week, the meat is butchered, placed in plastic bags and wrapped in freezer paper for freezing.

Joe can cook a hindquarter so it tastes like tenderloin. His secret is removing the fascia, or white membrane which separates the muscles. The fascia, Joe says, is tough and is what gives the deer a wild taste. Removing all of the white membrane makes the meat tender.

For steaks, he suggests basting with a special marinade and grilling until medium rare. Overcooking makes it dry and rubbery.

Another of his specialties is venison kabobs. He skewers chunks of venison loin along with onion, green pepper, mushrooms and tomato slices. While he cuts the meat, he simmers the green pepper and mushrooms in butter to make them more tender. He cooks them on the grill and bastes them with butter to keep them juicy.

Some of Neisler's recipes:

VENISON KABOBS

- 2 large green peppers, quartered
- 1 pound fresh mushroom caps
- ½ cup butter or margarine, melted
- 2 pounds venison loin, cut into 1-inch cubes
- 2 to 3 large tomatoes, sliced
- 2 to 3 medium onions, sliced
- garlic salt to taste
- pepper to taste

Saute green pepper and mushrooms in butter until crisp-tender; drain, reserving the butter.

Alternate meat and vegetables on skewers. Sprinkle with garlic salt and pepper. Grill about 8 inches, over medium-hot coals 10 to 12 minutes or until done, basting with the reserved butter. Yield: 6 to 8 servings.

GRILLED VENISON STEAKS

- 1 12-to-14 pound venison hindquarter
- 1 16-ounce bottle commercial Italian dressing
- 1 2.75 ounce package dry onion soup mix
- ¾ cup butter or margarine, melted
- 2 teaspoons pepper

Separate each muscle of the hindquarter, and cut away from the bone. Slice each muscle across the grain into 1-inch-thick slices (reserve remaining meat for use in another recipe.) Remove and discard the white membrane surrounding each steak.

Combine salad dressing and soup mix in a large shallow dish, stirring well; add steaks. Cover and marinate steaks in refrigerator for 1 hour, turning once.

Combine butter and pepper, stirring well; set aside. Remove steaks from marinade. Grill about 5 inches from hot coals 8 to 10 minutes on each side or until done, basting occasionally with butter mixture. Yield: 10 to 12 servings.

COUNTRY STYLE VENISON STEAKS

- 1 12 to 14 pound venison hindquarter
- 1½ cups all-purpose flour
- 1½ teaspoon salt
- ¾ teaspoon pepper
- ¾ cup vegetable oil
- ¾ teaspoon rubbed sage, divided
- ¾ teaspoon dried whole thyme, divided
- 3 medium onions, sliced and divided
- 4½ cups water

Separate each muscle of the hindquarter, and cut away from bone. Slice each muscle across the grain into 1-inch-thick slices (reserve remaining meat for use in another recipe.) Remove and discard the white membrane surrounding each steak; set steaks aside.

Combine flour, salt and pepper; stir well. Dredge venison in flour mixture and reserve remaining flour mixture. Brown meat on both sides in hot oil in a large Dutch oven. Remove meat from Dutch oven, and discard drippings.

Layer one-third of steaks in Dutch oven; sprinkle with ¼ teaspoon sage and ¼ teaspoon thyme. Top with one-third of onion slices. Repeat layers twice, using remaining steaks, spices and onion.

Gradually add water to reserved flour mixture, stirring until smooth; pour over steaks. Cover and simmer 1 to 1½ hours or until tender. Yield: 10 to 12 servings.

...Mrs. Love Remembered

The West Stanly High School athletic department has dedicated its 1982 football program to the late Mrs. Katherine M. Love, who passed away suddenly at her home on June 2.

Mrs. Love was the daughter of Mrs. Ila M. McIntyre of Kings Mountain and the late George A. Morrow.

Mrs. Love was active in all school activities at West Stanly. Her three children, Dobbie, Cindy and Sally graduated from West Stanly, where Dobbie played football, Cindy basketball and track and Sally was a cheerleader.

The football program dedication page stated: "In Loving Memory and With Deep Appreciation (to) Mrs. Katherine M. Love, a loyal patron and ardent supporter whose energy and enthusiasm encompassed the total school program. West Stanly High School is a greater institution because Kathy came this way."

Mrs. Love was a native of the Pisgah A.R.P. Church community of Gaston County. A memorial service for her was held in September during the annual Morrow reunion at Pisgah.

Letter

Thanks To Blood Donors

To the editor:

On Monday of this week, the largest bloodmobile ever held in Kings Mountain, according to Red Cross records, took place. It was the Kings Mountain community and industrial visit.

With an original goal of 150 pints, the goal was steadily increased as more citizens employed in industry signed up until it was raised to a final goal of 225.

At the bloodmobile, 290 donors came. Forty were deferred and 250 pints were collected for the patients in the hospitals. Slight delays occurred due to the large numbers presenting and much appreciation is due to donors for their understanding.

The volunteers who worked on this visit did an outstanding job. Alex McCallum, contact person, deserves special recognition for the many hours he spent contacting industries and recruiting donors. The local industries, businesses, groups and individuals who participated helped to make this visit the most successful held here.

They are: Anvil Knit, 14; City of Kings Mountain, 7; Clevefont, 109; Commercial Shearing, 6; Eaton Corporation, 2; Foote Mineral, 5;

Homelite, 3; Kinmont, 2; Lithium, 5; Mauney Hosier, 31; Sadie Mills, 3; Spectrum, 25; other industries, 21; and the community, 61.

Special thanks go to Wanda Conner, Diana Dellinger, Lynn Eskridge, the community chairmen, and 57 volunteers for the excellent coverage of all areas of the bloodmobile. The Kings Mountain Jaycees and high school students helped load and unload all equipment and supplies. Kings Mountain Hospital and Kings Mountain Rescue Squad helped provide medical volunteers for chairman Janet Tate. McDonald's provided courtesy cups and orange juice and volunteers drove Red Cross vehicles all day carrying donors.

The Red Cross would also like to thank the 290 donors who came and encourage those deferred to try again. The new VIP program signed up 65 who have pledged to try to give a minimum of four times in a 12 month period to help provide for increased hospital orders.

Martha Scruggs
Bloodmobile Director

Opera At West School October 26

A touch of opera will come to West Elementary School on October 26, when the program *Opera Can Be Fun!* will be presented at 1:00 p.m.

The program is sponsored by the Division of Arts Education of the Department of Public Instruction and is presented at no cost to the school. The production is produced by the A.J. Fletcher Educational & Opera Foundation, Inc. and is designed to in-

troduce opera as an art form to students.

The program will contain several operatic excerpts, all in costume and all with a great deal of humor. The students will have an opportunity to see how opera is put together, as they watch a number of their classmates who have learned short chorus parts, participate on stage in a scene from *The Elixir Of Love*.

The opera troupe includes

Jessica Paul, a native of Brookfield, IL, who is the musical director-pianist, Erika Wheeler, Columbia, SC, soprano, Elaine Durham, Evansville, IN, mezzo soprano, William Mangham, tenor, of Statham, GA, and Timothy Braden San Diego, CA, bass-baritone, and State Director.

participate in the presentation include: Scott Layton, Lenny Wright, Betsy McIntyre, Cindy Moore, Rivers Smith, Michelle Timms, Scott Belcher, Sharon Cobb, Ryan Holifield, and Donna Young.

The program will be coordinated by Shirley Austin, Jane Shields, Karen Burton, and Jackie Hope.

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