



Archery Alley

AllAboutArcheryOnline.com

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Don't forget about our free classifieds section online!

Special thanks to a few of our supporters.

- Nature's Pursuit Taxidermy
- Shep's Custom Rods
- Hunts for Heroes
- And of course our men and women in uniform.

Carl's Corner

Let me start out by once again welcoming the newest members to All About Archery. Several have signed up this month and our organization continues to grow.

Besides getting some binocular time in from the stand, I have been working on a few projects over the last month. First, I would like to collect as many hunting magazines from members and anyone else interested in helping to

send to the troops serving our country, protecting the right for guys like me the opportunity to write this article. If anyone in the Kansas City area would like to donate that old pile of hunting magazines (or anything else for that matter), I will find a way to get it all gathered up. Members outside of the area, let me know what you have and I will get find out the best place to take it local to you.

Second, the web site is coming along slowly. It is need of material. I am close to having the online store up and run-

ning, and the classifieds section is ready to be filled. If you have any items you are looking to buy, sale, or trade, stop by and check it out. From now until the end of November, *all* classifieds will be free- not just the basic style.

I hope everyone has good luck in the woods this month and when you do, send us a picture and we will post it on the website for everyone to see. Until next month, Happy Thanksgiving and Happy Hunting.
Carl

Dates:

MO Deer Firearm	11-14/ 11-24
MO Deer Antlerless (select counties)	11-25/ 12-6
MO Deer muzzle-loader	12-19/ 12-29
MO pheasant Northern zone	11-1-09/ 1-15-10
Mo pheasant Southern zone	12-1/ 12-12

Recipes

Burger Soup

2 lbs Venison
1 onion chopped
1 parsnip sliced
3 potatoes cubed
1/2 rutabaga peeled and cubed
1 can whole tomatoes—18oz
3 beef bouillon cubes
3 cups water
1/2 cabbage head chunked
1 bay leaf
1/2 tspn. oregano
1 tspn. Salt
1/2 tspn. Pepper

Brown meat with onions, add to slow cooker with remaining ingredients and cook on high for 1 hour, then simmer on low for 2 hours.

Venison Hash

2 tb bacon drippings
1 lrg onion chopped
3 cups chopped venison roast
2 medium potatoes chopped
2 tb flour
1 clove minced garlic
3 cups beef broth
1/2 tb chili powder
Salt and pepper to taste

Brown onions and potatoes in bacon fat. Add flour and brown. Add broth and other ingredients. Let simmer until tender.

Deer Chops

Deer chops
Flour
1/4 cup water
Sliced onions

Basil

Water may be substituted with red wine, Coat chops with seasoned flour. Brown in a frying pan. Add water, sliced onions, and basil. Simmer until tender, about 30 minutes.

I hope that every one enjoys these recipes. If you have others you would like to publish on an upcoming issue, feel free to email those to me at:
Carl@allaboutarcheryonline.com.

Thanks again to all of readers and we'll see ya next month!