

FALL 2014

KY HUNTERS FOR THE HUNGRY



Too many deer on your property?
Visit our *new* website & sign up for
Kentucky Whitetail Access



The original organic food!

KHFH



Gearing up for a great season of plenty.....Share your harvest!
<http://www.kyhuntersforthehungry.info>

Kentucky Whitetail Access

is the NEW KHFH matching program that allows landowners to connect with hunters that wish to hunt. Landowners & hunters fill out an application. The landowner then receives an email on hunters looking to hunt in his/her area. The landowner will contact the hunter extending an invitation to hunt. The hunter has the option to keep their harvest or donate it to KHFH.

This program will;

- remove depredation deer assisting with crop damage control
- give hunters hunting opportunities while doing good!
- allow youth hunters to get involved and enjoy the outdoors
- Provide venison to Kentucky residents in need

Additional details;

kyhuntersforthehungry.info

The Kentucky Department of Agriculture and the Kentucky Association of Food Banks have tripled the funding available to pay for the processing of venison donated to KHFH in the 2014-15 season. KHFH and KAFB can now distribute venison to more people in more places throughout Kentucky than ever before. As our newest strategic partner KAFB provides pickup and delivery in regions not currently served by Dare to Care.

Kentucky Farm Bureau together with the Kentucky Cattlemen, Soybean Growers and Corn Growers are working to put together a coalition to finance the processing of deer taken with depredation tags primarily in zone 1 counties. With their help KHFH will enlist more landowners in the Kentucky Whitetail Access program as a means of reducing crop damage for the members of these organizations.

POST THIS NEWSLETTER

Donations

Organizations wishing to assist in paying for deer processing should contact Ivan Schell at 502-589-1000.

KHFH will assist in the formation of new support groups as chapters which in turn can direct the use of the funds they raise to process deer for local food banks

VENISON MEAT LOAF

1-1/2 lbs. ground venison
1 large onion, finely chopped
½ green or red pepper, finely chopped
4 stalks celery, finely chopped
3 T. ketchup
2 T. horseradish
2 T. barbecue sauce, such as Bull's Eye
12 crackers, soaked in milk to soften
1 egg, lightly beaten
1-1/2 t. salt
½ t. pepper
2 T. parsley, chopped
1-1/2 T. Worcestershire sauce

Preheat oven to 350 degrees.

Mix all ingredients and place in shallow baking pan. If venison is very lean, baste before and during baking with beef bouillon, or wrap loaf in bacon strips. Bake 1 hour. Serves 6. For denser meatloaf increase venison.