

KY HUNTERS FOR THE HUNGRY



TARGETING HUNGER TOGETHER
SHARE YOUR HARVEST

Hunting For a Higher Cause

Find your participating processor at kyhuntersforthehungry.org
Harvest an extra deer to donate this fall.

SEASON'S SUCCESS: 381,960 MEALS

Thank you for the Tremendous Support... Since the year 2000 Kentucky Hunters for the Hungry has encouraged hunters to harvest and donate deer to assist with hunger relief providing meat to needy Kentuckians. With the support of Kentucky Department of Agriculture, Kentucky Department of Fish and Wildlife Resources, Kentuckiana Chapter Safari Club International, Kentucky Association of Food Banks, Dare to Care, League of Kentucky Sportsmen and Southeast Christian Church we continue to feed our neighbors.

2015-16 Year-End Update

KHFH paid for processing of 1,061 deer producing an



estimated 47,745 pounds of ground venison or 381,960 meals. Kudos to you all!!!

If you haven't donated yet, make a pledge to take a deer for those in need and let KHFH cover the processing cost!

KY WHITETAIL ACCESS

This program was initially developed to assist landowners with depredation deer but all landowners who have an over abundance of deer on their property are encouraged to participate.

Hunters will be matched with landowners who are registered with KHFH's Ky Whitetail Access by signing up on our website. Annual sign up is required to continue participation.

Here is your chance to make a difference in the lives of others.

Hebrews 13:16 Do not neglect to do good and to share what you have, for such sacrifices are pleasing to God.

KHFH

Remember:



When you renew your license plate offer to donate \$2.00 to KHFH.

NEW! Wear the KHFH Logo....

Show your support by purchasing a Champion Brand 100% cotton ball cap; available in hunter orange or stone for \$20 each plus shipping. Order on line at: kyhuntersforthehungry.org

Big Venison-Sausage Burgers

- 1 pound ground lean venison
- 1 pound fresh ground pork sausage
- 1/4 cup chopped green onions
- 2 teaspoons minced garlic
- 2 teaspoons Worcestershire sauce
- 1 teaspoon salt
- 1/2 teaspoon ground black pepper
- 4 hamburger buns

Preheat a grill to medium-high. Combine all the ingredients in a bowl and mix gently but thoroughly. Divide the mixture into 4 equal portions and form into patties. Grill the burgers for 4 to 5 minutes on each side, or until all pink disappears.

Place the buns on the grill, inside down, until just warmed through, about 30 seconds. Remove the patties and buns from the grill and place on serving plates. Garnish with lettuce, tomato, and pickles. Recipe from Emeril Lagasse.

NEW: KY HUNGER TASK FORCE

The Department of Agriculture implements a new initiative to address hunger in the Commonwealth. The issue of what can be done to meet the need and close the gap between production, distribution and need.