



LP ALPENA TREE ENTERPRISE

Alpena
Resource Dept.
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Hunting Success and Habitat

HABITAT - HABITAT - HABITAT. We keep promoting that the best game habitat (food and cover) can be achieved with a managed forest. And every year we hear success stories from hunting clubs that have found this to be true. One such story came by email this year from a club in Ogemaw County - "Last years cut over area really looks good with solid growth. A lot of deer seen going through the area. Saw more rabbits and partridge in that area also. One of the benefits of forest management!!"

Developing a forest management plan for the specific timber types on your property, and then implementing it, is key to successful habitat.

Angela's Venison Meatloaf

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| 3-4 lbs ground venison | 2-3 cups dry bread crumbs |
| 1 large onion, diced fine | 6 eggs beaten well |
| 3-4 garlic cloves, diced fine | 1 tsp basil and oregano |
| 6-8 bacon strips | 1 can beer to moisten |
| 4-5 tbsl Worcestershire sauce | Salt & pepper to taste, Ketchup |



In a large bowl, break up the ground meat, add onion, garlic, spices and mix a little bit. Add crumbs, eggs, Worcestershire sauce and some beer, mix well. If too dry, add more beer. When mixture is right, microwave a small amount for a taste test. Now is the time to adjust the seasonings if you like.

Form mixture into a loaf, take the bacon and make criss-crossed along the top. Run a line of ketchup, 1 inch wide, down the top. Add about 1/2 cup of water, cover with plastic wrap and then foil. Bake at 350 degrees for 1 hour. Uncover and cook for 15-20 minutes, just to brown a little bit. Slice and top with tomato sauce.

Source: Dixie Dave's Wild Game Recipes, 1999

*Merry Christmas and a Happy New Year
from all of us at LP Alpena*

LP Alpena Foresters



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