

Venison Chili

"I have some venison chili in the fridge, how about a little?" Kevin volunteered. "Sure I'll have a bowl," Earl responded needing a little more chow to go along with his sandwich. It was just a quiet late fall lunch break taken by Kevin and his cousin Earl in Kevin's horse barn. Kevin's wife Cathy had made up a bunch of venison chili from a deer that Kevin had shot earlier that fall and had put it away in the refrigerator.

With Kevin and his cousin Earl enthusiastically consuming venison chili in Kevin's horse barn, Kevin's wife Cathy strolled on in. "Hi guys, what you are eating?" "Some of the chili you made, I found it in the refrigerator" Kevin said. "Good stuff," Earl chimed in. "Where did you guys get the chili?" Cathy inquired. "From the fridge right here," Kevin said. "That's the venison chili from last year, how's it taste?" she said with a smile. "I scraped some of the weird looking stuff off the top and it isn't half bad. Hey Earl do you want some more chili?" Kevin said. "No thanks," Earl sputtered. It turns out that the venison chili Cathy had made from Kevin's deer that he shot this fall is still in the refrigerator in the house and not in the refrigerator in the barn!

Kevin was one of the builders that had helped construct our new home on Bone Lake a few years ago and we have continued our friendship ever since. I had joined Kevin and the rest of the building crew during several lunch breaks and had made a few observations of Kevin's eating habits. Kevin, like most workers, kept his lunch in his truck and unlike others didn't make much use of a cooler – glove compartment, dash, front seat, back seat - Kevin pretty much kept his lunch scattered around the inside of the truck.

Mickey's doughnuts were a favorite snack for breaks and often the bag was found on the floor or stashed under the front seat of the truck. If you have a family member or friend that is in the construction business you know that their truck is like a second home and they know where every tool and food item is located and scattered throughout the vehicle.

On one occasion I watched as Kevin grabbed a container off the dash of his truck and started to chow down on the contents. "What have you got there?" I said. "Some kind of casserole" he mumbled between bites. "How long has it been sitting in the sun on the dash?" I queried. "I think only about a week or so" he responded.

I tried to keep our dog Maggie from licking up the leftovers in any bowls that Kevin might sit on the ground for her to clean up. Kevin's dog Shawnee had more luck with his leftover food and didn't show any ill effects, but I wasn't taking any chances with Maggie. Maggie did get accustomed to the sound of a bag of Mickey's doughnuts being open up from several feet away and would come on the run.

Son Dave wasn't thinking about venison chili a couple of years ago when a late fall buck took issue with his presence. With a cold gusty north wind at his back and scanning the sky for late season Golden Eyes and Blue Bills an uneasy feeling came over him. Crouched down in the reeds on the rocky tip of Skull Island, a look over his shoulder revealed a White Tail buck staring at him. The buck being in full rut was not happy with Dave being on his turf and intended to rid Skull Island of this intruder. Head down and snorting the buck advanced on Dave. Standing up waving his arms and hollering didn't change the old buck's determination. After a series of the buck advancing and Dave's retreating movements, he was finally backed into the water up to his waist.

According to Dave, he had “enough of this crap” and fired a round of number four steel duck loads past the nose of the angry buck. The negotiations for the island turf were settled as the buck bounded off into the woods.

Geezer Bob

DEER CHILI

3 lbs. deer burger (with suet)
1 lg. onion (coarse chopped)
1 pack Williams chili seasoning mix
1 tsp. salt
1 can diced Ro-Tel (Mexican food section)
1 lg. can tomato sauce
1 can red beans (drained)

In a stew pot or Dutch oven, cook deer burger and onion together until deer burger is done. Pour off excess grease. Stir in chili seasoning mix, salt, diced Ro-Tel, beans and tomato sauce. Stirring frequently, bring just to a boil. Reduce heat; simmer for 15 to 20 minutes.