

# Northeast Deer and Elk Farmer News



Summer 2008

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## President's Paddock by Bob Root

Hello All; it's raining here, time for some indoor projects which have been set aside for too long, the one for me to tackle now is our/your newsletter, time to sit down and get-r-done. We have a new editor this time it is Koran Cousino of Vermont, if you have ideas for the next newsletter pass them on to her and we will get them in the next issue.

It's been awhile since we last had some sort of communication, in my thoughts, it seems like yesterday we were setting at the NDEF Annual convention in Cortland, New York, now it is July, time does pass us by. I would like to once again thank Norma and Butch Mierke for heading up the meeting this year along with the help of Randy and JoAnn Ensign, and Bob and Bev Root, a fine job if I do say so. I believe I have expressed this before, that no one really knows the extent of effort that it takes to head up one of these forays until they have done it themselves, many, many thanks to Norma, as I know Butch is to modest to take any credit. Next years meeting will be held in Vermont hosted by Koran Cousino, Richard Frost and Hank Dimuzio.

Calving is completed on our farm and by the last count we have had 2 sets of twins this is the first for us, what troubles me is the fact that we didn't know until the calves started to come forward with their mothers. We usually try to tag calves at least within 24 hours or so of birth, this year we chose to do the tagging in the fall using a calf box in the barn when we run the herd through for parasite control, and CWD monitoring. This will

result in more effort to identify the calves to the Dams and Sires, however I believe the results will be a much less stressed herd.

The canned hunt issue should be of real concern for all, not just the Farmed Cervid Industry, but the whole of the Nation, hunters included. If legislation is enacted which will restrict the harvesting of these animals rather it be farm harvest or hunt preserve the whole of the industry and hunting as we know it will be crippled. The HSUS and other Anti hunt groups have even convinced hunting organizations to join their ranks in opposition to the hunt preserves and our way of life. If you should think that words like fenced enclosure will not be deemed as anything from 1 strand for rotational grazing to multi strands for beef and buffalo operations think again it's in the wording and then the interpretation which will be the hindrance to our rights to free enterprise. We must as individuals and organizations join and promote our way of life. You may say I don't sell to hunt preserve and it doesn't apply to me, think again, once this type of legislation is enacted, all will have to abide, this includes YOU.

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Let's get off the stump; however we wouldn't want even one producer to suffer because of a bad bill placed as law, and a ton of money spent in litigation to prove that it is wrong. A quick look at what the North Dakota Deer and Elk Ranchers are going through should serve as a warning of what may come to your state. Your rights as a property owner and pursuit of your way of life are being challenged by organizations that do not clearly understand or want to understand what we do to make a living.

Are there any issues out there that the President or Board of Directors should be involved with, if so please email me and I will get it into discussion with the BOD for review and action. Let's be informed, and keep in touch.

Until later

Bob

### News from New York

New York dodged a bullet this year; the Canned Hunt Bill has raised its ugly head again; much effort was done to notify Albany of the worth of the deer and elk industry. I would be remiss if I didn't give the New York Deer Elk Farmers Association, and the New York Farm Bureau a well deserved THANK YOU for their efforts. President Dave Vanderzees from NY-DEFA and Jeff Williams from NYFB worked hard to stimulate a letter and email blitz, let alone an in your face presents in Albany. Although the house passed the bill and it was sent to the Senate, it was effectively stopped as the senate adjourned without bring it up for discussion and vote. The efforts paid off, allowing more time for preparation for the next go round when it comes up.

Please take the time to review the newly published **Economic Impact of New York State Deer & Elk Farms**; which was prepared by Shepstone Management Company by funding and information from NYDEFA.

You can access this at [www.nydefa.org](http://www.nydefa.org), or [www.shepstone.net/NYdeer.pdf](http://www.shepstone.net/NYdeer.pdf), also available at the Shepstone site is the Pennsylvania impact study of the deer and elk industry in that state [www.shepstone.net/PAdeer.pdf](http://www.shepstone.net/PAdeer.pdf).

Bob

### News from New Hampshire

An exceptionally dry spring and early summer, with barely an inch or two of rain, created some anxiety over next winter's feed. This trend was reversed with spades as the summer progressed and it seems that nearly record rainfall has been the issue for haying since mid-June. Crazy weather patterns sure have added a new complexity to farming these past few years.

Opening of borders between New Hampshire and Vermont have resulted in the movement once again of cervids. The numbers may be small, but the impact and statement for the industry is significant. With the demand reported from the folks actively involved in local marketing, it seems the time is ripe for new farmers to come on line. The retiring of some of our more seasoned and larger farms is definitely putting a strain on meat animal resources. My concern being, it will limit the expansion of markets at a time when the demand is ever on the rise as a result of people eating more local, and the efforts of our direct marketers. This does not lessen the importance of keeping ones health protocol at the highest levels, as these are the only farms that are allowed interstate movement. It is disappointing that Maine has as yet chosen not to join in this trend. What is it going to mean for the health of their industry over the long haul?

Sue and I were disappointed to miss the Cortland convention. It sounded

like a resounding success. Even in our absence, according to President Bob Root, we were still well represented. I was very pleased to hear we were not forgotten, and am anxious to get the print on the wall at camp.

Until later,  
Jim Neil  
New Hampshire Correspondent

### Marketing Elk Meat

Marketing of elk meat and venison has been a challenge for those of us trying to move product at a price worthy of our efforts. I have had some good luck in this area for the last few years and hope some of the strategies that work for me will also be beneficial to other members. The first decision for each farmer to make is how much time do you wish to spend moving your product. Wholesale is good for those with less time to spend but in most cases requires volume to make a profit. I have done only a small amount of this with one high end restaurant but have found it to be worth while. My market strategy was to provide free delivery as needed and to give a 100% satisfaction guarantee on all product delivered to them. Also, it is critical to provide product when you tell them it will be there, even if it means sitting in the parking lot until exactly 10 am so that you walk in as the chef is checking their watch . Since buying local is the "in" thing now, the eatery can also advertise this and attract a group of customers that are willing to pay a decent price for a local product. I will leave further thoughts on wholesale marketing to you folks who have multiple large accounts and can do a far better job of providing marketing ideas than I can.

The area where I have had the most success is direct retail at Farmers' Markets and highly recommended this for anyone who wants to do retail

or open up whole sale accounts. I thank Cindy Downing of Bonnie Brae farm for providing the initial suggestions for beginning the adventure as it was a bit daunting at first. The most important thing when selling at markets, is to not undersell your product. Be positive about the taste, health benefits, and methods you use to farm your animals and don't price your meat to compete with ground beef from the supermarket. You have a high quality product that people will pay for if you can convince them of its value. And here is the key to making sales...what can you say about your product that will cause it to ride home in a purchaser's shopping bag? I have found that there are about 10 reasons why people buy elk.

- 1) It tastes good
- 2) It is low in fat and has other health benefits
- 3) The animals are treated kindly
- 4) I know the grower and they would never sell me a bad product
- 5) The elk are on land that could be developed if I don't support this farm.

### State Correspondents

Please send any information or articles for inclusion in the Newsletter to the following State Correspondents:

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6) I believe in buying local

7) I buy elk/deer at the market for visiting guests to expose them to something unique.

8) Serving elk/deer shows that I am socially conscious and participate in current trends. This one is especially significant in areas that have highly educated people such as college towns and where there is an expectation for people to conform. I have many customers at the Norwich VT market that refuse plastic bags for their purchase because it is bad for the planet, but leave in a huge gas hogging SUV.

9) I like the relationship I have with the grower as they recognize me at the market. (Make your customer feel like they are part of your farm.)

10) I like to try new things

When vending at a market, you need to match a sales pitch to your clients needs and practice will help you with that. Ask your client if they have ever had elk or venison in their travels....this gets the ball rolling and you will learn a bit about the person....on occasion, you will be given another long winded story about how they hunted elk in Montana and you'll wish to God that a bolt of lightning would end your misery! If they have had the product, a statement like "then I guess I don't have to tell you how good it is" makes a good reply. If they have never had elk/deer before, first, try explaining the taste and see where that leads. My standard reply to "What does it taste like?" is "Farmed elk tastes like prime rib of high quality beef but with a sweet woodsy taste, similar to an ale or wine from and oak barrel." After this, you will begin to read the client and see what they are looking for in your product.

Depending on local laws, there are several other ways to get your product noticed. We have had great luck selling elk burgers at events and for awhile had a burger shack set up on a snowmobile trail next to the elk pens. Also, try selling burgers at a discount to civic groups for use at fund raisers

and help them cook if needed.

Coupling your product with other locally produced goods is also an excellent avenue. We have elk sausage made with a local ale and people line up to pay \$12 per pound....that's for ground elk with a bit of seasoning and beer. Be creative and they will come, novelty sells!

In closing I would like to share a funny marketing story. For many years, I have been "blessed" with elk livers that wont leave my freezers....even tried giving them away with little luck. Last year, I cut them in little pieces and packaged them in cute red cardboard gift boxes as frozen doggie treats. They now sell well at \$16 per pound.....next will be elk poop as "organic marbles"...I'm thinking \$20 a box?

By Donn Cann  
Celtic Moon Elk Farm



## Tasty Venison

European markets for venison and other cervid (deer family) meats have traditionally been strong and sophisticated. Germany alone annually consumes hundreds of thousands of tonnes of meat from various breeds of cervids. New Zealand has created a very efficient system combining wild harvest, farm production, processing and transport to serve those European markets as well as other opportunities in Asia and North America.

Here in Canada, hunters have provided limited opportunities to sample elk meat, but these have not always provided the best quality of product. This background has provided a stiff challenge for Canadian elk farmers – learn how to raise and market the finest farm-raised elk meat.

Through experience and much transfer of knowledge from New Zealand and elsewhere, elk producers are developing the required expertise, genetics, processing and marketing systems.

Elk is a medium textured, rich tasting and tender meat, which has very little intra-muscular fat (marbling). Fat is deposited outside of and around the muscle tissue, allowing easy trimming and removal.

Here's some of what those producers have learned:

1. Regardless of age or gender, the best animals to process for meat are animals that have recently gone through a rapid growth phase - an improvement in body condition with an increase in body fat. With that fact in mind, a producer can calculate which elk would be best at various times of the year.

If any elk is "put on feed", which does not necessarily mean straight grain, but must mean adequate quantities and quality of highly palatable and digestible food, for a month or two, it will be a prime candidate for meat. It is

better if the elk is somewhat down in condition at the start of the feeding period, to maximize deposition of new tissue during the weight gain period. This type of management can make elk cows tender and tasty at any time of year, although they are naturally more likely to put on weight from June through to December.

Top-quality meat can be produced from cows up to about eight years of age – much older than for most other types of livestock. Bulls naturally put on weight from late winter until the rut starts in September. After that date, they become very focused on concerns other than food, and begin rapidly losing weight. Consequently, the best time period for processing bulls is in late spring and summer, a more restricted time period than for females. The optimum age for processing bulls is also more restricted – generally they must be two to six years of age to yield prime meat.

2. Young elk gain weight rapidly until they are at least eighteen months old, if feed and management are good. Anytime up to that age is perfect, but calves under a year of age are very tender, mild in flavour, and quite veal-like – a very desirable product for some consumers, but not flavourful enough for others.

In order to successfully market them to the restaurant trade, they must be processed using “venison” styles of cuts, which is different from the North American “steak” style of cutting. Calves are also more nervous and flighty and must be handled very carefully or they can have a fairly high incidence of blood splash in the muscles. 3. Much has been made of the stress that precedes processing and its impact on meat quality. There is no doubt that the less stress, the better, but the key to minimizing negative impacts on meat quality is excellent management, including optimum body condition and calm, quiet and efficient handling.

4. The animals going for processing are sorted into one group at least a

week before the processing date so that they are presocialized and not fighting for dominance during loading and transportation.

5. Time in the trailer and holding area is minimized. There is absolutely no benefit to meat quality from an overnight stand in holding pens or standing in a trailer or pens waiting to move to the knocking area.

6. Animals are never overcrowded during hauling. If elk are loaded to the point that they feel “packed in” and cannot stand comfortably, they mill and jostle around in the trailer, which increases their stress levels. One tell-tale sign that they were overcrowded is if they have rub or raw patches on their rumps on each side of the tail.

7. Processing plants are designed to have adequate facilities for unloading elk and handling them so that they are not further stressed or “on the fight” prior to processing.

8. Plant employees must be familiar with and able to handle elk properly, without any roughness, to reduce stress and bruising. A proper handling shield is essential if the elk do not adequately “flow” through the facility.

9. The best method of stunning has proven to be a captive bolt gun on the end of a handle (like an axe handle) about 3 feet long with a trigger at the handle end. These knock elk with a minimum of fuss and distress.

10. The rate of cooling applied to the carcass significantly affects tenderness. Problems have been identified with the meat industry standard, which is to use blast chilling to reduce carcass temperatures to close to 1 degree C as soon as possible. This causes cold shortening of the muscle fibres and reduces tenderness. The optimal cooling method is to hold hanging carcasses at 6 C for 24 hours and then lower it to normal cooler temperatures. Aging of lean carcasses such as elk is best done in heavy-duty vacuum packaged bags.

11. This approach will overcome some of the negative impacts on tenderness

mentioned above. Elk is optimally aged in primal cuts in such bags between 10 and 14 days at normal cooler temperatures. As a carcass, it is hard to go much past 7 days in the cooler without unacceptable moisture loss and loss of carcass weight. Elk carcasses cannot be handled in the same manner as beef, because they do not have the fat cover that beef generally does.

The key point that the most successful elk producers stress is that they do not produce just pounds or kilos – they aim to produce a high-quality, tender and tasty product that consumers will be keen to take home to their families.

*Ian Thorleifson is an elk farmer, freelance writer, on the Board of Directors of Norelkco, and former Executive Director of the Canadian Cervid Council and the Alberta Elk Association. He lives in Minnedosa, Manitoba (Canada) E-mail: vike@mts.net or (204) 867 3527*

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## Elk Weaning and Weaner Management

By Ian Thorleifson

Bring up the subject of weaning to a group of elk or red deer farmers, and you'll get a lot of different opinions. That's partly because we are still fairly new at intensively managing these animals in a farmed environment and partly because management philosophies vary between different styles of elk farms.

There are several reasons to consider weaning before the rut, i.e., in late August or early September. These include:

- Removal of the need to lactate reduces the nutritional requirements for the cow, and she can then devote more feed resources to improving her body condition. This should also allow earlier conception and easier wintering of the cow.
- Calves are growing rapidly in the fall. Separating them from the cows allows them to be fed exceptionally good feed without competition for that feed from their mothers and away from the stress associated with a bull's rutting activities.
- Artificial Insemination (AI) programs require several sessions of handling the cows. This is much easier and safer to do if their calves have been separated from them.
- Handling at weaning time allows the farm manager to vaccinate, deworm, treat for ticks and weigh the calves. The dams of the calves with the best weaning weights can be identified and selectively bred to the best bulls, either naturally or by AI.
- Weaned calves (weaners) can be handled again in thirty days for their second Chlostridial vaccination, another deworming and deticking and weighing to monitor their growth rates. This is much simpler without their mothers and the breeding bull.

The suckling of a calf stimulates release of prolactin, a hormone that has a negative effect on the release of hormones governing the estrus cycle. Removal of the calf may stimulate earlier cycling and breeding activity, but observations of wild elk suggest that this effect may not be particularly powerful.

The most important reason not to wean before the rut is the stress associated with the process. Detailed research projects have documented that calves, cows and farm managers may be highly stressed by

the process of weaning. Both cows and calves pace, call out to each other, and generally remain unsettled for several days following separation. This is particularly so with abrupt procedures that generally involve running cows and calves into the handling facilities, returning the calves to the pasture from whence they came, and moving the cows to the furthest pasture away from the calves. Although this is a relatively simple and efficient process, and research has shown that the calves continue to gain weight at the same rates as with other weaning procedures, there are two other procedures that work very well and that are more humane for all involved.

The first more gentle alternative is "fenceline" weaning. In this procedure, the cows and calves are separated and returned to adjacent pastures, with only a fenceline between. This allows much socialization behaviour to continue, including vocalization, nose to nose contact, and lying together. It does require a well-built and maintained fenceline and gates, to ensure that neither the fences nor the livestock are damaged.

The second alternative is "soft" weaning, which involves the removal of about ten percent of the cows each day for ten days. This allows a gradual change to the social structure of the group, and allows access to the comforting presence of at least some of the cow herd. No matter which procedure is followed, there is always some stress associated with weaning.

A good farm manager will prepare to minimize this stress by using one of the gentler techniques mentioned, and by following these procedures:

- Begin feeding supplements to the cows and calves in mid - August. Oats and specially formulated pellets or cubes are a good choice. Start feeding at about half a pound per head per day, and increase by half a pound per head each day that the herd cleans up (in a short time, say half an hour) all that is offered. The calves will start nibbling grain at about 60 days of age. Be sure that you spread out the feed enough to allow each animal an opportunity to eat.
- Prepare a pasture for the calves by seeding and fertilizing to produce a lush growth, and rest the pasture from grazing for the month of August. Fall rye or annual ryegrass planted in July makes a perfect autumn pasture for weaners. Try to have

this pasture located near your house and yard so you can observe the calves easily. Newly weaned calves are more susceptible to attack by predators or disease, so you need to monitor them more closely.

Avoid weaning when the weather forecast for the next few days suggests cool, rainy or windy weather. Calves have low fat reserves, and their baby coats do not provide good insulation until the winter coat grows in. The stress of weaning predisposes calves to diseases, and this is magnified by poor weather.

The most common problems encountered in newly weaned calves are injuries due to poor handling and inadequate nutrition. Both of these are "management diseases" (i.e.) they are caused by poor management, and the course of prevention is good management:

- Be sure that your handling facilities are in good working order, and that you are prepared to handle smaller animals. If you have a quiet older cow, put her in with the calves for the first week or two to give them a leader to follow.
- If you have followed the procedures mentioned above, the calves will be on high-quality (young, tender, rapidly growing - YTRG) pasture, and they will be eating their fill of oats and supplement pellets, preferably fed to them twice or even more often per day. Feeding several times a day increases voluntary feed intake (VFI) and familiarizes the calves with your presence, making them much easier to handle in later life.

Should you wean early or not? In some situations, you may be better to let nature take its course. Elk and red deer mothers will slowly cease milk production as autumn turns to winter. Their calves stay with them, and the females will remain together for life as a matriarchal social group, if they are allowed to do so. If you have a small herd, for instance less than 12 calves, they will be more uncomfortable on their own than if the herd is larger and has an older, experienced leader. If 90% of your cows all calve in late May and early June, then you aren't having problems with early and adequate conception. Top - quality nutrition can compensate for not weaning early, unless you see advantages in the points listed above. So, there are most of the considerations regarding weaning. Now, you have to decide which procedures suit your management style and on - farm resources the best. Good luck!

**Northeast Deer and Elk Farmers, Inc.**  
**General Business Meeting**  
**4/20/08 Minutes**

The meeting was called to order by President Bob Root at 8:20 AM.

Henry Ahern presented the Treasurer's report. Richard Frost moved to place the report on file pending audit. John Morse seconded the motion, and it was voted in the affirmative.

The first agenda item was discussion about forming a membership committee and how to recruit new members. One recruitment method that Bob and other members have used is tied to the sale of animals. The new owner becomes a member, courtesy of the seller. We will also send out invoices to members and past members who have not yet renewed as of the meeting. Norma Mierke was named as chair of the committee, and will select her committee members.

Our annual donation to NADeFA was brought up next. It was decided to send \$3500 again this year to support their efforts in promoting the cervid farming industry.

A proposed change to the by-laws was mailed to all members in advance of the meeting. It was suggested so that members who no longer have animals, but wish to remain involved in the industry and the organization as a Board member can do so. The new wording of Section 5. BOARD (A) would read as follows:

5. Board:

(A) Board members must be members in good standing. The Board of Directors will be elected at the annual meeting by a majority of a quorum of the members for staggered three year terms from a list of eligible candidates supplied by the nominating committee. Eligibility requires that a candidate must own, previously owned, or actively farm/ed cervids and be a member of the association for at least one year. A minimum of one director will be in office from each of the four northern states (ME, NH, VT, NY.)

Richard moved that the by-laws be changed to reflect the proposal, and Gary Remillard seconded the motion. The motion carried.

The newsletter was a subject of concern. Since the resignation of our previous editor, no one has been acting in her stead. Koran Cousino volunteered to assume the responsibility of putting together our quarterly newsletter.

Henry talked about advertising in the newsletter. Because of our non-profit status (although not 501c-3), ads have to go in as sponsorships.

Next year's meeting will be held in Vermont, at a location to be determined. Richard will chair the conference, assisted by Koran and Hank.

Many members mentioned on their registrations that they would like more help/information regarding marketing. Although he was unable to attend the meeting, Jim Neil was appointed chairman of the committee to look into this.

Bob mentioned the Non-traditional Farmers and Ranchers Coalition and their absorption of our membership list into theirs. He suggested that members check the Coalition's website, and if they decide they don't wish to be a member, to notify the organization. To check this out, go to: [www.ntfarc.com](http://www.ntfarc.com).

Election of Board members for 2008-2009 was next. There were five vacancies. Elected to fill the positions by secret ballot were:

Bob Root  
John Morse  
Jim Neil  
Tom Peryea  
Ken Swett.

Congratulations to the new board members.

At this time, Koran issued a well-deserved thank you to the co-hosts of this year's meeting, Norma and Butch Mierke, Joanne and Randy Ensign, and Bob and Bev Root. They did an excellent job with fantastic

results!

The Directory and web site were the next topic. After some discussion about whether the old hard copy form was redundant with the ability to get the current membership list online, it was decided that for a large number of our members, that hard copy next to their phone or on their desk was a valuable tool. Norma will head up putting it together, and Karen Dahlberg will get it printed.

Tom mentioned that velvet prices are expected to top out at \$30-32 this year.

Regarding next year's meeting date—there seemed to be a lot of conflicts with the date this year. It was also requested that the Sunday meeting start closer to 9AM than 8AM. Bob explained that it was set for 8AM so that there was time for two meetings and farm tours before members had to head home.

Norma discussed the confusion over registration fees. It was also noted that each member farm is entitled to only one vote, unless others from the same farm purchase their own membership.

Because he was unable to attend last year's meeting, Dick Krebs requested and was given a brief update on the Grant Project.

Norma thanked Bob and Bev for the beautiful antler displays. The members joined her in expressing gratitude.

Richard made a motion for adjournment and Donn Cann seconded the motion. The meeting adjourned at 10:15.

Respectfully submitted,  
Cynthia Downing, for  
Norma Mierke

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## Recipe of the Issue

### **Poor Mans Ground Elk Meat Wellington**

- 2lbs ground ELK Meat
- 1/2 cup bread crumbs
- 1tsp Worcestershire sauce
- 1/2-3/4 lb. shaved black forest ham
- 1/2 pkg onion soup mix
- 1 egg
- 2 pkg Pillsbury crescent rolls
- 2 cups shredded mozzarella

Unroll crescent rolls and roll seams together. Mix ELK meat, egg, bread crumbs, Worcestershire sauce and onion soup mix and spread over dough. Sprinkle cheese over meat and lastly lay thin slices of ham over cheese. Roll and pinch ends together and put on clay stone. Bake at 375 degrees F. for 45 min. and let stand for 20 minutes. Slice and serve. Will serve about six adults.

## Links

- North American Deer Farmers Association - [www.nadefa.org](http://www.nadefa.org)
- North American Elk Breeders Association - [www.naelk.org](http://www.naelk.org)
- Elk Breeders Homepage - [www.wapiti.net](http://www.wapiti.net)
- Deer and Elk Farmer's Information Network - [www.deerfarmer.com](http://www.deerfarmer.com)
- State Veterinarians - [www.usaha.org/StateAnimalHealthOfficials.pdf](http://www.usaha.org/StateAnimalHealthOfficials.pdf)
- Need to get a quick glance at what is going on around the country try out the Black Bear Blog written by Tom Remington. This is one man's thoughts on different issues concerning outdoorsmen, hunting, fishing, politics, etc. with a down to earth viewpoint, check it out. See side bars for specific states and issues. - <http://mainehuntingtoday.com/bbb/>

**Northeast Deer & Elk Farmers 2008 Conference Evaluation**

Please rate from 1 – 5, with 1 being lowest and 5 being highest

<b>Pre-registration/Registration</b>					
Was easy	1	2	3	4	5
Staff was friendly polite	1	2	3	4	5
Was well-organized	1	2	3	4	5
<b>Speakers</b>					
Dr. George Merrill, NYS Department of Ag & Markets	1	2	3	4	5
Dr. Dwight Bruno, NYS Department of Ag & Markets	1	2	3	4	5
John Stevens, Visible Assets	1	2	3	4	5
Mark James, NYS Farm Bureau	1	2	3	4	5
Tom Adams, Mira Seeds	1	2	3	4	5
<b>Meeting Facilities</b>					
Cleanliness	1	2	3	4	5
Comfort	1	2	3	4	5
Staff was accommodating	1	2	3	4	5
Well Organized	1	2	3	4	5
<b>Ramada Meals</b>					
Food Selection	1	2	3	4	5
Adequate Quantity	1	2	3	4	5
Food Quality	1	2	3	4	5
Staff was accommodating	1	2	3	4	5
<b>Ramada Accommodations</b>					
Good Selection	1	2	3	4	5
Staff was accommodating	1	2	3	4	5
Cleanliness	1	2	3	4	5
Comfort	1	2	3	4	5
<b>Antler Scoring</b>					
Staff was friendly polite	1	2	3	4	5
Was well-organized	1	2	3	4	5
<b>Auction</b>					
Auctioneer – Tom Adams	1	2	3	4	5
Good Selection of items	1	2	3	4	5
Well Run	1	2	3	4	5
Fun	1	2	3	4	5

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Especially liked:

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Disliked:

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Suggestions for future events:

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Thank you for joining us at this years Annul Meeting and for taking the time to complete this evaluation.

We look forward to seeing you at next year's meeting in Vermont.

Please mail back completed evaluations to:

Norma Mierke  
Back-Forty Elk Farm  
126 County Rd 12 C  
De Ruyter, NY 13052

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