

mary's cache

By MARY AMBROSE

Since most of our bush towns are celebrating their yearly spring time carnivals, I'd like to share with you an exciting new recipe to serve for the traditional potluck or home gathering. This recipe contains nutrients required to maintain good health, and with simple planning it will give you enough time to watch the races and plenty of time to enjoy conversing with 'out of town' visitors.

Beaver meat is usually abundant this time of year in most villages. It's dark, fine-grained texture has a tendency to hold moisture and tenderness wonderfully when treated properly.

Beaver is very rich. The fat should be removed completely as it compromises both odor and flavor.

BEAVER SPECIAL

1 beaver (8 to 10 pounds)
1 bay leaf
2 medium onions
1-2 garlic cloves ($\frac{1}{2}$ tsp. garlic powder may be substituted)
celery leaves (if desired)
flour
fat
salt and pepper

Remove nearly all fat from beaver. Cut up as you do rabbit and soak overnight in salt water. Partially cook beaver meat in boiling water with bay leaf, onions and garlic. Celery is optional, and may be added at this time. Drain, roll in flour and brown in hot fat, season with salt and pepper. Bake in covered pan in a moderate oven until tender. Gravy can be made from the drippings.

Try this recipe and tantalize the taste buds of your family and friends. They'll love you for it.