

Japanese Chefs Lick Chops Over Reindeer Meat Cuisine

A group of chefs from Tokyo's leading hotels and restaurants have carefully sampled Alaska reindeer meat cooked eight different ways and pronounced it "very good," according to Hugh J. Gellert, director of the Alaska-Far East Trade and Information Office.

The All-Japan Cook's Association held a reindeer cook-a-thon in Tokyo February 26, and more than 70 chefs attended to taste the various reindeer meat dishes. Gellert had arranged for the shipment of four reindeer carcasses to Tokyo for the occasion.

The Japanese diet is undergoing a change at the present

time and Japan is seeking new sources of protein, Gellert pointed out in a report to Gov. William A. Egan. The reindeer cook-a-thon was the first phase of an attempt to introduce reindeer meat in Japan.

Wine and vinegar were used in preparation of the meat, as is done with venison. The Japanese chefs tasted reindeer roast, stew, and soup made from the bones. They sampled reindeer meat minced and served sukiyaki style with sweet and sour sauces.

"The consensus of the chefs present was that the reindeer is very good," Gellert reported to the Governor.