

Often the quality of the deer at the hunter brings home is not up to many family standards, and determining a way to improve this or meat taste was one of the goals of the study.

The study on white-tail deer was conducted on two ranches near Hondo in Southwest

terring and handling of the deer were chosen to determine their effects on the quality of venison," said Hosch. "These included sex, delayed skinning, stress, delayed field dress and cold storage aging."

Six treatments were conducted which contrasted such factors as whether the deer

panel evaluations in the study indicate that methods of handling or slaughtering can greatly influence venison quality.

"The sex of the animal is an important factor in determining how intensified (gamey) the flavor of the deer meat will taste. Male animals

the intensified flavor of the aged male animal.

"Significant differences were also noted between the stressed or excited animals (gut shot) and the other groups," she said.

The study revealed also that juiciness, a problem with "dry" deer meat, is enhanced

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1976 Bobcat Basketball Team

The Hull-Daisetta Basketball Team: Mike Johnston (41), Greg Johnson (43), Mike Lambert (23), Parnell Lykes (25), Mel Trahan (13), Jerry Jackson (33), Trent Smith (15), Harold Glenn (11), Tom Farris (31), Lonnie Jackson (21),

Arthur Baines (35), Jerome Simien (Mgr), Steve Vales (mgr), Darrell Stewart (Mgr); Charles Walker is the Bobcat Coach.

COLA

EVE