This is an important time of year for Farmers and Hunters Feeding the Hungry (FHFH) volunteers. The hunting seasons have ended, the butcher bills are being paid (hopefully), and the fresh red meat that we have worked so hard to get is being **savored by the hungry among us**. It’s a great time for each of us to volunteer at a nearby feeding ministry. The members of our congregation serve several times each year at our local cold weather shelter. A while back my wife volunteered us for a Monday evening at the front desk. The task sounds simple enough until you see me handling a switchboard with 40 options. I couldn’t find the under-the-counter button that opens the locked door on the lower level permitting entrance to the nearby homeless to eat and spend the night.

After the evening’s residents were in, finished eating, and had prepared their beds, the shelter’s manager asked me to fill out the paper work for two new applicants from a nearby town. While filling in the three pages on each, I learned they were both 36 years old, had recently met in a church, and were in love. During the interview they asked what I did; I told them a little about the FHFH ministry. When they heard the word ministry they said they wanted to get married; and then things got a bit confused as we prayed together. I hope they don’t really think that they are married now.

When I first began deer hunting with my dad, at age 12, the bag limit was 1 male deer, with antler(s) 3 inches or longer, for the entire hunting season in Maryland with either bow or gun. This was the case in most states in the early 1960’s. THE TIMES THEY ARE A CHANGING! Read what TIME magazine’s cover story has to say about deer numbers and usefulness on the next page:

(continued on page 2)
America's Pest Problem: It's Time to Cull the Herd
By David Von Drehle

“Faced with an outbreak of Lyme disease and rising deer-related car accidents, the city council of Durham, N.C., authorized bow hunting inside city limits in November. Authorities in San Jose, Calif., in the heart of Silicon Valley, voted to allow hunting wild pigs within that city in October. Rock Island, Ill., one of the five Quad Cities on the Mississippi River, recently approved bow hunting in town, provided that it occurs in green spaces—golf courses, parks, cemeteries—or on private land. In Maine, new rules doubled the number of birds that wild-turkey hunters can take home this year and gave them an extra 30 minutes before sunrise and another 30 minutes after sunset to bag them. Ohio granted its deer hunters a similar overtime, stretching the hunting day into darkness.”

“Across the country, hunting is poised for a comeback, and not just because the folks on Duck Dynasty make it look so much fun. We have too many wild animals—from swine to swans. Thirty million strong and growing, the population of white-tailed deer in the U.S. is larger today than it was when Columbus sailed the ocean blue, according to National Wildlife Research Center scientist Kurt VerCauteren. They gobble up crops and vegetable gardens, dart into traffic and spread tick-borne diseases.”

“This was no sure thing. A child born around 1930 stood a pretty good chance of outliving the last white-tailed deer in the U.S. Abundant when the first European settlers arrived, the brown-eyed beauties had been hunted nearly to extinction. A sense of loss, even doom, hung over the U.S. publication of Felix Salten's novel Bambi, translated from German in 1928 by a left-wing intellectual named Whittaker Chambers. But Walt Disney, among others, imagined a different ending. As Chambers morphed into a conservative and the child of 1930 approached her teen years, Disney's studio made Bambi into the animated masterpiece credited with helping turn a nation in love with Buffalo Bill into the conservation-minded America of today.”

“The psychic shift symbolized by Bambi reshaped the population of American fauna so dramatically that one Saturday morning early this year, a child born around 1930--Dorothy Pantely, 83, of the Pittsburgh suburbs--witnessed not the extinction of the deer but rather the sudden arrival of two whitetails in the hallway outside her bedroom. Thinking quickly, Pantely activated her emergency medical alert. When police showed up, they found the picture window smashed, the carpet damaged, the adult deer escaped--and a frightened yearling left behind. "It was just the worst thing ever," Pantely said afterward. Too many deer, wild pigs, raccoons and beavers can be almost as bad for the animals as too few. This is why communities across the country find themselves forced to grapple with a conundrum. The same environmental sensitivity that brought Bambi back from the brink now makes it painfully controversial to do what experts say must be done: a bunch of these critters need to be killed.”

“Meanwhile, the damage done by booming wildlife populations is substantial. Some 200 Americans die each year in more than 1.2 million vehicle collisions with wandering deer--wrecks that cause damage resulting in more than $4 billion in repairs, according to the Insurance Information Institute. One recent Tuesday morning in western Michigan, a motorcyclist named Theobald "Buzz" Metzger, 55, struck a deer in the suburbs of Kalamazoo. The force of the collision sent him flying from his bike. Moments later, 78-year-old motorist Edmund Janke happened on the scene. Startled by the sight of a body in the road, he swerved, lost control of his car and died after he was thrown from the vehicle. One deer, two people dead.”

(continued on page 3)
“Savored by the Hungry Among Us” (continued)

Do you think God has had his hand in this abundance?  
What are you and I doing about it?

While still sitting at the shelter’s front desk with my wife, I flashed back over a decade to an experience at Bethel AME Church’s soup kitchen in Baltimore. While recording an FHFH Mossy Oak TV Show, cameraman Justin Flaherty drew my attention to two teenage boys making several trips back for spaghetti with meat sauce. Observing them eat the meat sauce and then throw the spaghetti into the trash, we realized they were **desperate for meat!**

Most of us never comprehend just how blessed we really are until we spend time helping some of those among us who have very few material things.

With the whitetail deer in America more plentiful than ever, it is truly **savored by the hungry among us.** Our goal at Farmers and Hunters Feeding the Hungry is to provide 2,000,000 meals annually by 2016 - the end of our second decade! Won’t you join us in our challenge? **God blesses us so that we can be a blessing to others.**

---

**TeamFHTV.com Website Launches to Promote Venison through Video**

A new video website called TeamFHTV.com (Feed Hungry for Him TV) has launched this month and we invite you to check it out!

The new site features hunting videos and other content intended to encourage the spread of venison donation and other hunger relief work throughout the hunting/outdoors community and beyond.

TeamFHTV.com founders Henry Morris and Justin Ross, who are also Chapter Coordinators with FHFH, have begun this independent project to combine their passion for hunting, videography, and feeding the needy.

We congratulate Henry and Justin on the launch of [TeamFHTV.com](http://TeamFHTV.com) and hope you will check out their site!
FHFH Making A Difference

**FHFH Helping Feed the Hungry at DC Central Kitchen**

(Excerpted from letter from DC Central Kitchen)

At **DC Central Kitchen**, we know that simply churning out more meals will never end hunger. Instead, we need to smartly use available resources to strengthen our most vulnerable neighbors with healthier bodies and active minds so that they can leave hunger and poverty behind.

Each year, FHFH helps DC Central Kitchen do just that, thanks to their creative and effective programming. DCCK relies on donated and surplus food to feed 5,000 at-risk individuals each day, and the hardest meal component for us to come by is lean, healthy protein. When we cannot obtain donations of such protein, we are forced to buy it at considerable cost.

FHFH contributes 5,000 pounds of nutritious venison each year to DC Central Kitchen, saving us more than $8,300 in program expenses annually. Not included in that value is the environmental impact of using local venison to meet DC’s hunger needs, rather than shipping in bulk purchases from far-flung processors across the United States. FHFH may be known for their big hearts, but their model is as smart as it is charitable.

Without partners like FHFH, DC Central Kitchen could not succeed in our efforts to combat hunger and create opportunity.

Sincerely,
Alexander Justice Moore
Director of Development & Communications

---

**Appreciation from Mercy Unlimited, Inc.**

**Mercy Unlimited, Inc.** in Wapakoneta, Ohio, provides assistance to individuals and families of Eastern Auglaize County who are sick, hungry, homeless, in need of clothing, and imprisoned as described in Matthew 25:35-46. The emergency food pantry is our largest ministry, helping to feed 4,000 people last year.

Farmers and Hunters Feeding the Hungry has donated such beautiful venison for years, and our clients really enjoy having that choice available. I cannot tell you how thrilled we are to be chosen again this year. Thank you for providing the means to connect the farming and hunting communities to people who truly appreciate the bounty God provides. We rely on God’s provision, community support, and the ongoing efforts of organizations like FHFH to continue our work and we simply cannot say “thank you” with enough emphasis.

We would like to especially thank West Central Ohio FHFH coordinator Mike Armentrout. He is certainly an asset to your organization and such a big help to us as we strive to reflect the love of Christ by meeting basic needs. I always look forward to the fall knowing Mike is on the job and truly has a heart to help others.

Once again, thank you and may God continue to bless your mission.

Valerie Coffey
Food Pantry Manager
FHFH Making A Difference

God Answered a Prayer

Mercer County FHFH Coordinator Bill Knapke shared the following:

Getting meat at a food pantry is a tough chore. CALL Food Pantry, that has served Mercer County residents since 1990, is blessed to be located in one of the largest agricultural counties in the Great State of Ohio. We are supported by numerous agri-businesses with protein-rich food items such as turkey meat from Cooper Farms, whole hog sausage from the Mercer County Pork Producers and eggs from Fort Recovery Equity. While these companies bless us tremendously throughout the year, shortages still occur. But God always knows when your need is the greatest.

Two years ago God sent Bill Knapke to my office door to ask if he could start a Farmers & Hunters Feeding the Hungry chapter in our county to support the Food Pantry. I had heard about FHFH a few years before and had reached out to a few other people in the community with no one willing to organize a county chapter. So I continued to pray for God to send someone my way and as always, God answered the prayer in the form of Bill Knapke.

Since that initial meeting, Bill has spread the word in the community in many different ways; through one on one conversations and inviting me to speak at events, to news releases and Facebook postings, all of which raised awareness that a hunter could experience twice the joy of their hunting hobby. The hunter can enjoy the hunt then enjoy the blessing that by donating the animal to FHFH, he or she is helping to feed needy people. Through Bill’s relentless promoting this past year, we received fifteen deer which were processed for us. This produced approximately 750 pounds of venison which helped to feed the 900 families that walk through our Food Pantry doors every month.

God has blessed Mercer County with generous farmers and hunters that truly care about their neighbors. Jesus told us to feed the hungry and with the Mercer County Chapter of Farmers & Hunters Feeding the Hungry supporting us, it has been a little bit easier to do this over the past two years.

May God bless all the organizers and their Chapters of FHFH.

Pastor Tim Clutter, Executive Director
CALL Food Pantry
420 North Brandon Avenue – Suite B
Celina, Ohio 45822
FHFH Making A Difference

Venison Donations Much Appreciated

 Appreciation from the Chesapeake City, MD Area

“We have benefited from deer donations from our local group. It is much appreciated. Please continue the good work.

Thank you and many blessings.

Diane Newton
Chesapeake City Ecumenical Association Food Pantry

Jackson County Indiana FHFH Appreciated

Dirk & Shannon Botkin, Coordinators for Jackson County Indiana FHFH, received a letter of appreciation:

On behalf of Community Provisions of Jackson County, I want to acknowledge and thank you for your donation. As our needs continue to grow, you are an important part of this community effort and your support is greatly appreciated.

Sincerely,
Paul Brock, Executive Director

Participating FHFH Meat Processors Are Appreciated

KCC All Natural Farms in Forrest Hill, MD is in its fifth year of participating with FHFH. FHFH appreciates the hard work and dedication the staff at KCC provides preparing venison for distribution to churches and feeding agencies in Harford County, MD.

WANTED: Photos and Stories!

If you have photos or stories of people benefiting, deer that were donated, donation check presentations, etc. that you would like to submit for publication in FHFH’s For I Was Hungry newsletter, please email them to denise@fhfh.org. If you have any questions, please call the FHFH office at 301-739-3000.
Venison Ministry Launched in Texas

Dana Havron, Coordinator for Northeast Texas FHFH shared this article by the Texas Conference of the United Methodist Church:

UMM Group Launches “Venison” Ministry
1/23/2014

St. Mark’s UMC in Marshall has helped create over 850 meals for the local community through a donate-a-deer program for area food banks. Local media attention is raising awareness for the need, and for the church.

When a guy named Rick Wilson encountered a woman attempting to take road kill home to feed her family, the experience was a wake up call that led him to create a national organization called Farmers and Hunters Feeding the Hungry (FHFH). When hunter Dana Havron, a member of St. Mark’s UMC, heard about this initiative, he launched a plan to start an FHFH chapter in Marshall, Tx.

Explains Dana, “I brought the idea to our men’s group at St. Mark’s UMC and everyone agreed to take up the project as a ministry in our area. After almost two years of work, we are now the sponsors of the only chapter in Texas: The Northeast Texas Chapter of FHFH.”

He is convinced this idea is a win–win–win concept. Adds Dana, “First and foremost, it provides nutritious meat for a need in our community that we often forget – Hunger!! Second, it allows us an opportunity to minister to the needy and witness to hunters. Third, as prudent land managers, we need to harvest deer for the benefit of the herd. And lastly, it’s one more excuse to hunt!!”

FHFH partners with hunters that are willing to donate a harvested deer to FHFH. Representatives of FHFH locate meat processors that are willing to process the meat for a discounted rate. The venison is packaged into ground meat and donated to local food banks, soup kitchens or other sources of need, and FHFH covers the costs. “Ask any food bank what their top three needs are and they will say – meat, meat and meat,” explains Dana, “and one deer can provide 150 to 200 meals of lean protein.”

The local newspaper highlighted St. Mark’s and Dana for taking the lead and getting 17 deer donated so far this year to help fill East Texas food pantries. And there have been benefits closer to home.

Invigorating the Congregation

“The venison ministry is the latest of our feeding ministries but probably not the last,” adds Rev. Edward Blackstone. “I expect to have another new feeding ministry serving the community within the coming year, and I expect the venison ministry to grow since this was the first year of operation.” He believes this outward focus gives new energy to the church. “Our church is not just a fading presence in a dying neighborhood,” he notes. “We make a contribution to the community that would be missed if we were not here. It gives us a sense of mission and purpose that creates a higher level of satisfaction with our church. I think God blesses churches that are doing Kingdom work.”

Averaging 65 in attendance, St. Mark’s added nine new members last year in spite of being located on a deadend street in a declining neighborhood.

He continues, “Our facilities are about 50 years old, the neighborhood is changing and our membership is graying. Yet, despite the negatives, our membership and attendance has increased over the past three years.” He credits that vitality, in part, to establishing two hunger ministries and helping in another. “In September 2010, working with the Marshall Optimist Club and Marshall ISD, we established an independent non-profit that provides food packages in backpacks for participating elementary school children. Food is provided every Friday for children who have been identified by school nurses, counselors and teachers as exhibiting symptoms of hunger at school.”

(continued on the next page)
Venison Ministry Launched in Texas (continued)

With St. Mark’s help, all seven of the Marshall ISD elementary schools receive 150 food packages every week at a cost of $4 per package. “We pay for and deliver the food to two of the elementary schools, and we’ve also enlisted students from Wiley College, to help deliver to the other schools.” St. Mark’s also provides a community meal quarterly through a local ministry of the Episcopal church, serving food for 80-110 people.

Dana is ready for the next step in the new venison ministry. “My vision is to have United Methodists Men's groups and others pick up the ball and run with this worthy program...and ultimately spread it across the district, conference and the whole country. The connectionalism of UMM is the perfect venue to spread the ministry.”

For more information, contact Dhavron79@yahoo.com or call (903) 578-1687 or visit www.FHFH.org.

Feeding From God’s Bounty

Henry Lee Morris, Coordinator for Davidson County, North Carolina FHFH, wrote the following article which was published by The Dispatch in their publication The Outdoor Guide, August 28, 2013:

“Feeding From God’s Bounty”

Let me begin with a question that many families face daily in our area, county, neighborhoods, and all across our great nation. How are we going to feed our family today? Better yet, would you feed your children off of road kill? This ministry, Farmers and Hunters Feeding the Hungry, started from just that, seeing a lady pick up road killed deer and helping her load this deer in her car, so she could take it home and feed her kids.

Beginning from the act of one good man, Rick Wilson, our national director in Maryland, these programs now are in 25 states with over 125 chapters, and in the 2012 season, the ministry fed over 1.3 million deer meat meals in our nation. Here in Davidson County our chapter, NC-03, last season fed over 9,000 meat meals through Fair Grove Family Resource Center Cooperative Community Ministry, South Davidson Family Resource Center, Salvation Army’s Thomasville and Lexington locations. The Salvation Army in Lexington feeds one hot meal a day in their soup kitchen and this meat is a big plus in their meals served.

In 2007 God convinced me to become part of this ministry through my personal hunting activities and my hunting efforts. From my first involvement in 2007, the Davidson County Chapter NC-03 has served over 80,000 meat meals to the needy here in the county, and continues to help feed with God’s bounty of deer meat.

What this ministry means to me is that a hunter should be a food provider, and not just a killer of animals. This is the positive side of hunting, feed your family and friends, and then with the extra harvest of deer, feed the needy in your local hometown and county.

Here is how it works. A hunter harvests a deer, puts a legal tag number on the animal, drops it off at one of our participating meat processor locations and signs the donation log sheet with his or her information; it’s that simple. Farmers do the same, but they use a crop damage permit number to legally harvest a deer that can then be donated.

(continued on the next page)
FHFH Making A Difference

Feeding From God’s Bounty (continued)

The mainstay of being a coordinator is persuading meat processors to sign contracts to do the processing, and then the chapter raises money to pay for the butchers’ bills for processing deer. It is then given free to the food banks that in turn provide to the needy families through food boxes, etc.

Deer is protein-rich red meat that God grows and is very bountiful in most states.

Research has shown one in every five children in our nation goes to bed hungry every day. That’s right in the good old U.S.A. in your hometown and mine. It didn’t take me long to see it firsthand here in Davidson County once I looked to see the needs, and God opened my eyes. One amazing thing to me was that one adult deer around 100 to 110 pounds in live weight can feed 200 meat meals. From a supply of fifty pounds of usable meat packed frozen in one pound packs, at four four-ounce meat patties per pack, 200 meat meals can be served. God takes a little and does a lot with his resources. Also, when donating a deer, the hunter can help with the cost of processing if he or she wants to pay the cost, an average cost of $50.00 per deer to process. It is tax deductible since we are a 501(c) 3 nonprofit ministry.

To learn more about this ministry and how you can help feed the needy through your hunting efforts, or simply give a gift to Davidson County NC-03 Chapter, call the Chapter Coordinator at 336-847-1443 or visit our local website, www.the64hunt.com, or visit the national website, www.ffh.org and click on the state of North Carolina. We would love to come speak to your group.

North Atlanta FHFH in Georgia Provides over 500 Bowls of Venison Chili to Homeless Shelter

At an event sponsored by the Metro Atlanta Task Force for the Homeless, using venison and volunteers from FHFH, FHFH was able to provide over 500 bowls of venison chili at the local homeless shelter, Task Force for Atlanta (http://www.homelesstaskforce.org).

The event was coordinated by North Atlanta FHFH Coordinator Carson Saville and his girlfriend Jessica Wallace, along with eight of their close friends helping.
**FHFH Making A Difference**

**Sam’s Club in Loveland, Ohio, Teams with FHFH**

For the 9th consecutive year, Sam’s Club 6544 in Loveland, Ohio, has teamed with Southwest Ohio FHFH to supply venison to local food banks and feeding ministries in the Cincinnati area.

Pictured (left to right) are: Southwest Ohio FHFH Co-coordinator Don Boling, Sam’s Club 6544 Manager Mitch Rath, Hardines Manager Ashley Byrd, Membership Manager Robert Moody and Southwest Ohio Co-coordinator Don Distler.

**Piqua, Ohio, Walmart Supercenter Teams with FHFH**

The Piqua, Ohio, Walmart Supercenter #3765 has teamed with Southwest Ohio FHFH to supply venison to local food banks and feeding ministries in the Piqua area.

Southwest Ohio Co-coordinator Don Distler attended Walmart’s morning meeting and shared how the FHFH program works and how Walmart’s hunger relief grant is used to benefit the local community. He presented a Certificate of Appreciation to store manager Heather Price. Thank you Walmart!

**Thank You Monsanto Corporation for Your Support**

Monsanto has supported Southwest Michigan FHFH for the past three years. Again, this year they have given a grant to help feed the hungry in the southwestern area of Michigan.

Terry Neumayer, Coordinator for Southwest Michigan FHFH, presented a Certificate of Appreciation to the Monsanto Corporation of Constantine, Michigan, for their support of Southwest Michigan FHFH. The presentation was made at the Community Advisory Panel meeting, which the Monsanto plant has established for connecting and supporting various community needs and organizations. Receiving the certificate is Barry Meyer. Also present from Monsanto were Michael Ocherner and Angie Shotwell.

We are so appreciative of the support of Monsanto and the Community Advisory Panel.
**Venison Roast with Garlic and Honey Mint Sauce**

from *The GameChef Cookbook*  
© 2006. Reprinted by permission

This is another winter favorite. This recipe works great with venison, elk, moose, caribou, beef or lamb. The key to tender, moist game roast is to remove the roast from the oven when the internal temperature reaches 140° F (rare). The meat will continue to cook until medium-rare as it rests (past medium-rare, game roast starts to dry out and toughen).

Serves 4.

Ingredients:
- 1 1/2 to 3 lb. of venison roast
- GameChef™ Venison Seasoning
- 6-8 garlic cloves, cut into slivers (to insert into slits in roast)
- Jalapeno Mint Jelly
- 1 bottle of Honey Mint Sauce. *The brand I use is Crosse & Blackwell™ Mint Sauce made with Egyptian Mint Leaves. This is readily available in your local grocery store. If you have a hard time locating simply substitute by mixing malt vinegar with finely diced mint leaves.*

Preheat oven to 350° F.

Prepare the meat by removing all connective tissue and fat. This is a must so don’t get lazy here! Once you have assured yourself that you have only pure red meat, cut several shallow slits into the meat. Insert a garlic sliver into each slit. Repeat on all surfaces. This usually takes approximately 6 cloves, depending upon the size of the roast. Coat liberally with GameChef™ Venison Seasoning, and then drizzle Honey Mint sauce over roast. Place on a roasting rack in a roasting pan. Place, uncovered, in preheated oven. Cooking time will vary (depending on the size of the roast), but a good rule of thumb is 12 to 15 minutes per pound. Check with a digital thermometer, and remove from the oven when temperature reaches 140° F. Let the meat rest for 10 minutes before slicing, so that the internal juices have a chance to redistribute and not run out when you cut the meat. Serve with Jalapeno Mint Jelly and your favorite side dishes. Goes best with a hearty red wine.

More delicious recipes like these can be found in *The GameChef Cookbook*. The cookbook is a great gift idea!

The *GameChef Cookbook* comes with a spice crate containing four different GameChef seasonings!

If you would like to purchase the cookbook, you may place your order through FHFH’s online store at [www.ffhf.ecrater.com](http://www.ffhf.ecrater.com).
FHFH Sponsors ($2,500 or more)

**National**
Special thanks to these Corporate Sponsors who have chosen to support the work of FHFH nationally through cash, material, and promotional support.

- Henry Repeating Arms Company
  www.henryrepeating.com
- LEM Products
  www.lemproducts.com
- Mathews
  www.mathewsinc.com
- Mossy Oak
  www.mossyoak.com
- Quality Deer Management Association
  www.qdma.com
- Coon and Critter Catchers
  (OH)
- D.C. Central Kitchen, Inc.
  (DC)
- Emmanuel United Church of Christ
  (OH)
- Evangelical Lutheran Church in America
  (OH)
- Maryland Department of Natural Resources
- Maryland Grain Producers Utilization Board
- Maryland Soybean Board
- Mathias Washington County Charitable Trust (MD)
- Monsanto Company (MI, TN)
- Mountain View Community Church (MD)
- National Rifle Association (OH)
- New Life Ministries (OH)
- Ohio Department of Natural Resources
- St. Alban’s Parish
  (DC)
- Schwab Charitable Fund (IL)
- T. Rowe Price Program (MD)
- Wal-Mart Foundation
  (AZ, FL, GA, IL, IN, LA, MD, MO, MT, NC, OH, SC, TN)
- Wells Fargo Bank
  (NC)
- Whitetails Unlimited, Inc.
  National Headquarters (OH)

**State & Local**
Special thanks to these corporations, organizations and foundations who provide a significant amount of financial support for our work. Some provide support to feed the hungry of a particular state while others focus their support on specific communities. Together these sponsors are helping to feed nutritious venison to many thousands of our hungry neighbors!

- Baltimore County Game & Fish Protective Association (MD)
- Churches United of the Quad City Area (IL)
- T. Rowe Price Program (MD)
- Wal-Mart Foundation
  (AZ, FL, GA, IL, IN, LA, MD, MO, MT, NC, OH, SC, TN)
- Wells Fargo Bank
  (NC)
- Whitetails Unlimited, Inc.
  National Headquarters (OH)

For I Was Hungry -12- March/April 2014

To find out how your corporation or organization can become a Corporate or State/Local Sponsor, please email us at staff@ffh.org or call 1-866-Get FHFH today!