“The Firstfruits Offering”
by Josh Wilson

Over the years, a number of hunters have decided to donate their first deer of the season to Farmers and Hunters Feeding the Hungry. This includes a number of our young “FHFH Kids” friends – some of whom have donated the first deer they ever shot!

People refer to this as giving a portion of our “firstfruits.” In doing so, some may be seeking to place the needs of others ahead of their own. Some may do it hoping for an even greater reward or harvest later on. And some may simply think of it as a nice thing to do.

Inspired by the stories of others, I’ve donated my first deer of the season on several occasions. For me, the purpose has been a combination of the ideas listed above, along with a general feeling of gratitude towards God for providing the deer and the successful hunt. But where did the concept of a firstfruits offering come from? In the Bible we find several places where this is mentioned.

In Leviticus 23:10-11, the Lord commands the Israelite people to bring a portion of their first harvest, in the land He was about to give them, to the priest. Those who did so were demonstrating obedience to the Lord, and the offering was accepted on their behalf.

And in Proverbs 3:9-10 we read, “Honor the LORD with your wealth and with the firstfruits of all your produce; then your barns will be filled with plenty, and your vats will be bursting with wine.” In this passage the giving of a firstfruits offering is a way to show appreciation, respect, and affection to the Lord. Those who do so are also able to trust that God will provide enough to take care of their needs, even though they have given part of their wealth or increase back to Him.

(continued on page 2)
“The Firstfruits Offering” (continued)

The original command in Leviticus was specifically for the Israelite people and is not an obligation for us. The passage in Proverbs gives me a clearer understanding of the firstfruits offering as it can apply to me.

The next time I get to donate my first deer of the season to help feed the hungry, it will be a new chance for me to honor the Father who made me and provides for me, appreciate the Son whose death paid the penalty for my sin, and give affection to the Spirit who lives with and in me today.

We invite hunters and non-hunters alike to share an offering of their firstfruits – deer, time, or money – with the ministry of Farmers and Hunters Feeding the Hungry. There is certainly no obligation to do so, but it’s a wonderful opportunity to honor the Lord and trust him to provide for your needs!
FHFH Is Touching the Lives of Those in Need

FHFH Blesses Soup Kitchens and Feeding Ministries

FHFH recently received these notes of appreciation for donating venison to feed the hungry in their community:

“My husband and I are volunteers at St. Mary’s Caring Soup Kitchen, Lexington Park, MD. We are very blessed to serve venison every Friday for lunch (except during Lent). THANK YOU FHFH! ~ Sharon A. Chadwick

“To each of you - Our sincere thanks for the overwhelming large amount of venison brought into our St. Mary’s County. Our “Loves and Fishes” ministry at First Saints Community Church at St. Paul’s in Leonardtown was a recipient. Many lives are touched and the venison was welcomed and enjoyed by those who come for a meal. We are truly grateful for this loving donation you made to this worthy cause of helping those in our community who are less fortunate. May God truly bless each of you today and always.
~ Alice Lavender, Secretary

Partnering with FHFH to Help Feed the Hungry

Ohio Walmart #2441 Partners with FHFH

The Hamilton, Ohio Walmart (Walmart #2441, 1505 Main Street, Hamilton, OH) provided a $1,000 check, partnering with Farmers and Hunters Feeding the Hungry to supply venison to local food banks and feeding ministries in the Southwest Ohio area. Thank you Walmart!

Beth Kelly, the Store Manager, and Ken Beckelhymer are pictured below with Southwest Ohio FHFH Coordinators Don Distler and Don Boling.
FHFH in the Community

FHFH Represented at QDMA Annual Conference

From Joe Schuster, Coordinator of North Georgia Foothills FHFH

FHFH has had a long time relationship with the Quality Deer Management Association. QDMA recently held its annual conference and expo in Athens, GA, July 23-27, which I participated in, representing FHFH. It was a pleasure to network with many outdoor folks that spoke so highly of our program. My son Jared, who serves in the US Army Infantry at Ft Carson, CO, was home on leave and offered to give me a hand to set up our booth.

Athens is only about 75 miles away. The booth went up as "smooth as silk." However, upon leaving the conference center and walking to my car, I noticed we had a flat front tire. No problem, I've got my son with me! Well, we had the car jacked up, the wheel off, and the spare about to go on when the car shifted and came down to the ground. The jack was trashed. My quick thinking son grabbed a pallet jack off the loading dock and we had the spare on in no time! About 30 miles later, we heard a thumping noise. We pulled over to find the other front tire flat, now with no spare and no jack. I called my youngest son, Jamie, who drove about 25 miles to pick us up, run us to Walmart to buy a new tire and new jack, and then get us back to our car. We got the spare on and got back on the road. Ten minutes later, another sound coming from the tires. I got out to check it and noticed I didn't put the wheel cover on securely. It had spun off somewhere down the road. Another trip the next day back to Walmart fixed the remaining flat.

Through it all, I was blessed to have two sons who kept me in good humor during that crazy afternoon, and that no one was injured during any of this. I always say, "It could have been worse!" I'm proud to represent FHFH and actually have 3 sons that participate with my chapter. My oldest son, Jackson, recently completed a college paper on the attributes of FHFH.

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.
FHFH Participates in Deerassic Classic

Kathi Albertson, Coordinator for Guernsey County FHFH, Ohio, and her husband had a FHFH booth at the August 6-7 “Deerassic Classic” event in Cambridge, Ohio.

The 12th annual Deerassic Classic Giveaway and Outdoor Expo is an annual event to raise money for the NWDEF, whose mission is to inspire lifelong learning for youth and their families. Exhibitors from across the country, including leading outdoor manufacturers, sporting goods stores, and outfitters displayed, demonstrated and sold their products to outdoor enthusiasts.
FHFH Making A Difference

Your VOTE for FHFH Will Raise Money to Feed the Hungry!

You can raise support and awareness to help feed the needy by VOTING for FHFH in the TruckVault Cares Campaign now through December 31st. Presented by Scott Linden’s Wingshooting USA, the flagship television show of the National Shooting Sports Foundation, the TruckVault Cares Campaign raises sponsorship money and awareness for conservation charities and organizations.

Votes will be counted in the form of “kibbles” placed in dog dishes and will result in sponsorship donations from the campaign to the participating groups. There is no cost or obligation involved in voting. FHFH needs the votes of as many people as possible to receive the maximum support and awareness connected with this campaign!

FHFH is honored to be one of six national charities selected to participate this year. Other participants include USA Shooting, Theodore Roosevelt Conservation Partnership, German Shorthaired Pointer Rescue, National Police Dog Foundation, and the Quail and Wildlife Federation. Each organization will be featured regularly on Wingshooting USA episodes along with print, website and social media promotions of the campaign.

Ask your friends, family and co-workers to vote for FHFH too!

Win one of many Great Prizes!

To enter online, for prize listing, rules and more information visit www.feedingthehungry.org

Donations accepted but not required

$5.00 donation or more receives a FHFH decal!

Sweepstakes ends 12/31/14

Enter online, by mail, or by phone
START A CHAPTER - GIVE SUPPORT - DONATE A DEER

THE 2X16 CHALLENGE

Hunters and landowners have provided nearly 16 Million Meals since 1997 with FHFH. On average around 1.5 Million Meals are provided annually through FHFH chapters. Help us reach the 2X16 Challenge Goal of providing 2 Million meals annually through 200 FHFH Chapters across our nation. You can join the hunt against hunger in your neighborhood today!

Start a chapter, give support, or donate a deer.

Over 48 Million hungry men, women, and children are waiting for your help!

Make a tax-deductible contribution to FHFH by calling toll-free 1-866-GET-FHFH or visiting www.fhfh.org!
Like us on Facebook at facebook.com/feedingthehungry
**Classic Meat Loaf**
Submitted by Lance Johnson, Coordinator for Rutherford County, North Carolina FHFH

2 tablespoons unsalted butter  
1 1/4 cups onion, finely diced  
1 1/4 cups portobello or desired mushrooms, finely chopped  
1/2 cup celery, finely diced  
1/2 teaspoon dried thyme  
1 teaspoon finely chopped garlic  
1/2 cup grated carrot  
1 cup fresh bread crumbs  
1/2 cup half-and-half or milk  
2 eggs  
1 1/2 pounds ground venison  
1/2 pound ground pork or turkey  
4 slices bacon, finely chopped  
1 3/4 teaspoons kosher salt  
1/2 teaspoon freshly ground black pepper  
1/2 cup ketchup  
2 tablespoons brown sugar  
2 teaspoons cider vinegar

Preheat oven to 350 degrees F.

In a large skillet heat butter until melted and foaming. Add onions, mushrooms, and celery. Season to taste with kosher salt and black pepper. Cook 3 minutes, being careful not to brown.

Sprinkle thyme over onion mixture. Rub garlic and pinch of salt into paste; add garlic. Cook and stir until onions are tender and translucent. Stir in grated carrot; remove from heat. Cool completely.

Meanwhile, soak bread crumbs in half-and-half; lightly beat in eggs.

In large mixing bowl combine ground meats, bacon, cooled vegetables, and bread crumb mixture. Sprinkle the 1-3/4 teaspoons salt and the pepper. Using hands, mix until well blended.

Turn mixture into a rectangular baking dish. Using hands, shape into a 9x5-inch loaf. Make shallow indentation around sides.

Combine ketchup, brown sugar, and vinegar. Spoon over top of meat loaf. Bake on middle rack for 1 hour or until meat thermometer reaches 155 degrees F. Let rest 10 minutes before slicing.
Groundnut Stew
Submitted by Jim Tate, Coordinator for DC Metro FHFH

Peanut butter is ground up nuts, and peanuts are dug out of the ground - hence the name. I first obtained this recipe from a professional hunter I met years ago.

In Africa, the venison was usually Gazelle or other African antelope. Recently, I shared a bowl of venison groundnut stew with my neighbors. They were delighted to tell me that their Nigerian nanny would make groundnut stew using goat. I usually make it with white-tailed deer or pronghorn. I am told it is commonly made with chicken, and often contains something from the sky, the earth, and the water.

- 2 pounds stew meat (venison preferred) cut in 1-inch chunks
- 2 teaspoons salt
- 1/2 teaspoon pepper (or substitute 1 tablespoon of a beef rub)
- 2 medium onions
- 2 medium tomatoes
- 10 florets okra
- 1/2 pound spinach
- 2 tablespoon salad oil (peanut oil best)
- 1 cup peanut butter

In a covered medium saucepan, cook meat, 1 1/2 cups water, salt, and pepper for 1 1/2 hours or until tender.

Meanwhile, in a covered electric blender container at low speed blend onions, okra, and tomatoes until smooth (or chop onions and tomatoes very fine).

In a large skillet over medium-high heat, in hot oil, cook onion-tomato mixture for 5 minutes. Add onion-tomato mixture, spinach, and peanut butter to meat. Cook at low heat about 20 minutes until spinach is cooked and sauce cooks down slightly.

Serve over hot rice.

Makes 6 servings

Accompaniments:
Pass small bowls of shredded coconut, orange segments, pineapple chunks, or fried onions to sprinkle over individual servings of stew, if you like.
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