



Yip it's that time of year again, a few of my foreshore pinks have made it into the slow cooker 5 hours later mixed with carrots, onions, and whatever they are as good as any stew made from your usual cuts. Having good friends in the Game keeping section of the countryside allows me to pick up the odd Roe deer this one in the pic above was a fair size and a wee bit reluctant to give up its coat however being the good amateur butcher that I am a couple of hours later produced a mixture of joints and stew. Loin, rump, haunch and soon to be bacon and venison 6oz burgers, designed for rather large rolls!



Some of you guys out there I am sure will be doing goose burgers and that could well be my next mission with my last 2 fillets, again bacon would stop any drying out whilst cooking, and at the same time add to the flavour.



Whilst my mode of transport was being cared for I took the opportunity to have a quick look at the upper reaches of the river Eden. As you can see a fair bit of tidying up has been carried out and of course it will take a good few years for the wildness to re-establish itself especially the river bed. Having said that nature is amazing in my 15min stroll I seen 3 pairs of birds, dippers grey partridges and mallard. Fish have had a hard time on this river what with recent pollution and also similar times before. Unfortunately aquatics take a long time to recover thankfully the Eden angling association are keeping a close eye on the present and future situation, let's hope everyone local to the Eden does the same.



I know it's not the best pic a bit blurred! A pike my friends and just a reminder from me that if it does bite you with serrated cuts like what mines were you better have loads of plasters and bandages because you will bleed for eternity Anticoagulant chemicals coated on 200 – 500 teeth trust me. JM