

# FROM THE EDITOR

I recently read a *New York Times* story headlined, “Six Years After the Fukushima Disaster, a New Danger Looms: Radioactive Boars.” At first glance, you might think this piece is about a sci-fi horror movie. But, sad to say, it’s fact, not fiction.

Reporter Kimiko de Freytas-Tamura writes, “As Japan prepares to lift some evacuation orders on four towns within the more than 12-mile exclusion zone around the Fukushima plant (site of the 2011 nuclear crisis) later this month (March 2017), officials are struggling to clear out the contaminated boars.”

The author goes on to say that “Wild boar meat is a delicacy in northern Japan, but animals slaughtered since the disaster have shown levels of radioactive element cesium-137 that [is] 300 times higher than safety standards. Officials have also expressed concern that returning residents may be attacked by the animals, some of which have settled into homes and have reportedly lost their shyness to humans.”

Officials in towns near Fukushima have hired teams of hunters to thin out boar numbers in the area. Reports indicate that in the three years since 2014, the number of boars killed in hunts has grown to 13,000 from 3,000. According to the mayor of a local town, Hidekiyo Tachiya, “We need a strong hunting plan. I wish for the day to come when we can eat wild game again.”

All of us wish the best for the residents of the Fukushima area and hope that day is not too far off for them.

It is also a poignant reminder that we should not take for granted the privilege we have long enjoyed of being able to eat the wide variety of wild game we have the opportunity to harvest throughout our great land, whether we end up grilling some elk tenderloins in Montana or frying quail down in Georgia.

I had a successful duck hunt on the Mississippi Delta this January. For cooking inspiration, I turned to our Club’s own cookbook, *Wild Gourmet*, and ended up using the “Grilled Duck Breast with Raspberry Relish” recipe. The relish is easy to make and is a wonderful accompaniment to grilled duck breasts!

Looking through *Wild Gourmet*, I was reminded that it’s not just a cookbook, but a broad-based reference guide on game preparation. In the preface, Julie Tripp, B&C’s director of publications, notes, “Chef Daniel Nelson of the Gourmet Gone Wild (GGW) program has provided an in-depth and fully illustrated chapter explaining different game-processing techniques, including his best cooking practices for various game, as well as recommended internal temperatures and food safety tips.” Julie also writes, “Moirra Tidball, a human ecology nutrition resource educator, provides a detailed table of the nutrition content of wild game and fish species that have known nutritional data in the USDA database as well as nutritional comparisons of farm-raised versus wild game meat.” There is also a straightforward and easy to digest wine glossary.

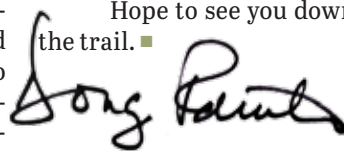
All in all, it struck me that *Wild Gourmet* is more than a collection of recipes. It’s also a testament to the respect we have for the animals we harvest and a reflection of the thanks we give for nature’s bounty.

If a visitor in my house asks me why I hunt, I might just hand over my copy of *Wild Gourmet* and say, “Here, take a look.”

Summer is the perfect time to check the freezer and see what game we have left. And it’s also a great time to invite friends over for a wild-game meal.

In the introduction to *Wild Gourmet*, Marc Mondavi, immediate past vice president of communications for the Boone and Crockett Club and co-proprietor, Charles Krug Winery, wrote, “While you’re enjoying your wild game meal with a delicious glass of wine, be sure to remind everyone at the table about the far-reaching benefits of being a sportsman. Maybe, just maybe, they’ll want to join you in the field next season.” Sounds like the perfect recipe to me.

Hope to see you down the trail. ■



**If you don’t have a copy of *Wild Gourmet* you can order a copy online or by calling 888/840-4868**

- Hardcover
- Over 300 color photographs
- 8 x 10 inches
- 272 pages

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