



Peter Licker's Maple Glazed Bacon Wrapped Chukar

Serves 6

12 Chukar Breasts (Sometimes Peter substituted pheasant, but he used 6-8 breasts)
12-14 pieces thick cut smoked bacon
4 oz pure maple syrup

(Being a bachelor, Peter liked this very easy recipe, and everyone else loved it too.)

Preheat your oven to 400 degrees.

Cut each Chukar in half lengthwise giving you 24 pieces. Cut the bacon in half and wrap each piece of Chukar. It maybe necessary to fold the Chukar in half so that it fits into the bacon when wrapped up. Place Chukar on greased cookie sheet or use parchment paper. Place in oven and bake until bacon is just about finished. Remove from oven and brush each piece with maple syrup. Place back in oven and bake until finished (remove before syrup begins to burn). Brush once more with syrup and let cool slightly. Serve on platter with frill toothpicks. (Peter's friend Fabian liked frills.)

Peter's Attempted but Sad Affair

Peter Licker homesteaded 120 acres at the top of Upper Flat, upstream from the Lodge. Peter achieved notoriety when he shot a neighbor in a quarrel over a woman. One grey day in November 1915, Peter went down to visit 42-year-old Fabian Laizer, a 200-acre homesteader just downstream from today's Flying B lodge. The men had been friends about 13 months.

It was about 10:00 a.m. when Licker showed up at Fabian's door. Fabian's housekeeper, Cecilia Turcott, answered the knock. Licker asked to see Fabian, and Cecilia said he was down at the barn working. Peter asked to come in and wait for Fabian to come back. Hours went by. At 1:00 Cecilia got concerned and asked Peter to go down to the barn. Mr. Licker said, "No, I guess I'll wait for him here." Cecilia went down to the barn herself and found Fabian and Mr. Rockwood, another neighbor, talking. She told them both to come up to the house for dinner. The three men ate and conversed amiably, but when Mr. Rockwood and Fabian got up to leave, Peter Licker stayed behind saying he wasn't in a hurry and didn't have much to do.

About ten minutes after Fabian left the house he returned on horseback. He yelled into the house for Cecilia to come out. "Either you or Mr. Licker will have to leave," yelled Fabian. "Licker's a troublemaker," he told her, and "If you ever heard the things he says about you behind your back, you'd shoot him."

Licker was infuriated and stalked out to confront Fabian. The more they talked the angrier they got. Licker tried to get Fabian down from his horse. Cecilia ran out and begged, "Please stop this fighting!" Licker said he would and turned to the house to get his coat. Fabian got down from his horse swearing and headed for the woodshed. Almost there, he heard Licker call out to him, "Hands up!" Before Fabian could turn, Licker shot him in the right arm just above the elbow. "Get the gun!" Fabian yelled to Cecilia and jumped on his horse to go get the sheriff. Licker turned and fled too.

Five days later, Peter Licker was arrested hiding in a barn up on the prairie about 10 miles from his homestead. He gave up without a struggle. Found guilty of "Assault with Intent to Commit Murder," Peter was fined \$200.00 and had to pay \$100.00 in court costs. Apparently "attempted" murder was not aailable offence.



Merryweather Lewis Dreams of Spicy Elk and Lentil Stew

Serves 6

Active time: 30 minutes ~ Start to finish: 1 ½ hours

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| 1 medium onion, chopped | ½ teaspoon cayenne, or to taste |
| 1 14 ½ oz can diced tomato | 2 teaspoons dried oregano, crumbled |
| 1 6oz can tomato paste | 1 teaspoon dried thyme, crumbled |
| 2 chipotle peppers in adobo sauce | 1 teaspoon dry mustard |
| 1 celery rib, chopped | 2 cups lentils, rinsed and drained |
| 1 carrot, chopped | 3 bay leaves |
| 3 garlic cloves, minced | 2 quart chicken stock or low-sodium
chicken broth (64 fl oz) |
| 4 tablespoons olive oil | 1 lb cubed elk, deer or venison top round |
| 2 tablespoons packed light brown sugar | 8 pieces thick cut smoked bacon |
| 2 tablespoons chili powder | Salt and pepper to taste |
| 1 tablespoon paprika | |
| 2 teaspoons ground cumin | |

Sear bacon in 5-6 quart pot over medium high heat until bacon is rendered, then add cubed elk and cook for 5 min. while occasionally stirring. After that add onion, chipotle peppers, diced tomato celery, carrot, garlic, salt, and pepper in oil, stirring occasionally, until softened—5 minutes.

Meanwhile, stir together brown sugar, spices, oregano, thyme, tomato paste and mustard; then add to vegetables and cook, stirring, until very fragrant—about 4 minutes. Add lentils, bay leaf, and stock and simmer, uncovered, stirring occasionally, until lentils are very soft—50 to 60 minutes. Discard bay leaf before serving.

Merryweather Lewis Dreams of Spicy Elk Stew

In the fall of 1805, the Lewis and Clark expedition stumbled out of the Bitterroot Mountains onto the Weippe Prairie "much fatigued and hungry." Soon after crossing Lolo Pass, their Shoshoni guide, Toby, got them lost. They struggled for days through the rugged, heavily wooded and steep terrain. Desperate for food, Clark lead a six man hunting party ahead. They separated, Lewis wrote, so Clark might "hurry on to the level country a head and there hunt and provide some provision." Lewis and the party that followed were soon reduced to "a skant proportion" of portable soup, and Lewis contemplated the possible sacrifice of packhorses. Lewis could only dream of a bowl of Chef Matt's "Spicy Elk and Lentile Stew."

Instead of elk stew, Lewis found a note on a dead horse the hunters had left for them saying Clark intended to continue to the plains and hunt until the remaining party caught up. Two days later, a member of Clark's party met them with some dried fish and roots the hunters had obtained from the Nez Perce. After eating, he guided the expedition to a village on the prairie containing eighteen lodges. There Lewis met a "Chearfull" Nez Perce chief "with apparent Siincerity" in his sixties. The man was Twisted Hair, Chief Lawyer's father. Lawyer, the Nez Perce the Flying B's canyon is named for, was about 8 years old.

Lewis recorded his feelings after escaping the mountains saying: "the pleasure I now felt in having triumphed over the Rocky Mountains and descending once more to a level and fertile country where there was every rational hope of finding a comfortable subsistence for myself and party can be more readily conceived than expressed." At first, the expedition got sick eating the rich camas roots of the Nez Perce, but they didn't have to dream of stew anymore. Now, maybe Lewis dreamed of lentils.