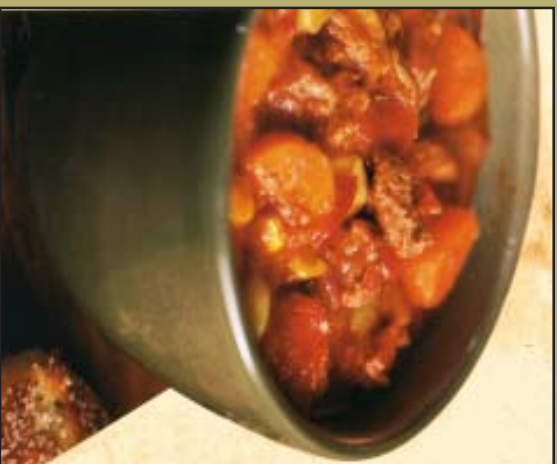




Mohegan Soup

Hunter Stew

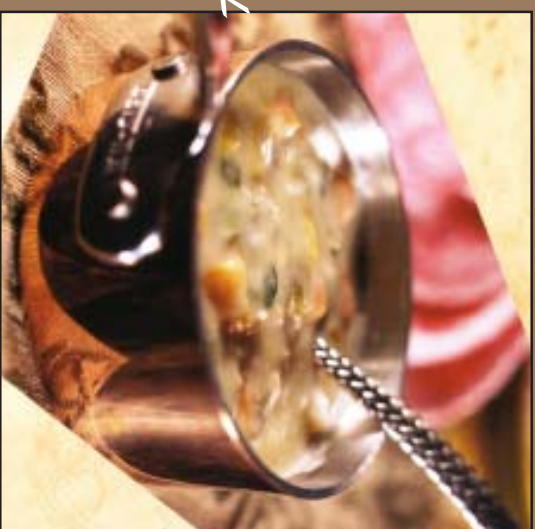
Product Code: 7452



We simmer hearty chunks of buffalo meat, chicken and pork in a blend of burgundy wine and tomatoes; add in corn, carrots, parsnips, turnips, pearl onions and mushrooms and it's a hearty, filling meal. Mohegan hunters once carried a special mixture called yokeag, or traveling food. It was made of sun-dried corn, which was ground by respected elders with ancient mortars and pestles to enhance its spiritual potency. "If a hunter can hang his powder horn on the points of the new moon...it is full of water and he cannot go hunting...if the points are turn downward...the water has all run out and the weather will be more favorable."

Oyster Chowder with Butternut Squash

Product Code: 7455



This is a traditional white chowder of oysters mixed with butternut squash for a truly unique treat. Oyster shells abound at the seventeenth century Mohegan village of Shantok, home of the famed Chief Uncas. Squash was grown there as well, along with corn and beans. These plants are called "the three sisters," for they help one another grow. "Squash should be planted when the moon is waxing."

 **Blount**
CLEARLY INNOVATIVE

Specs: Case Pack 4/4lb
Net Weight 16.01lb
Case Cube 0.45
HI/TI 5/18