

Old Dominion Hounds News and Notes

Monday, Oct. 11, 2021

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****** IN THIS NEWSLETTER –**

- **ODH hunter pace**
- **ODH part of new Cheshire Hunt (England) hunt history/cookbook**
- **Hunting this week**
- **Save-the-date calendar**
- **The regular stuff (Food pantry, how to find out more, etc.)**

******FALL HUNTER PACE:** Sunday, Oct. 24. Hunter trial field, Orlean. Teams of 2-5. @ 5 mile course – hunt pace (timed like ‘a full hunting day’ according to terrain, footing, safety, etc.); junior hunt pace (a little slower), pleasure pace (a lot slower.) Contact joint master Debbie Welch for entry details and to sign up as a volunteer – 540.631.8607.

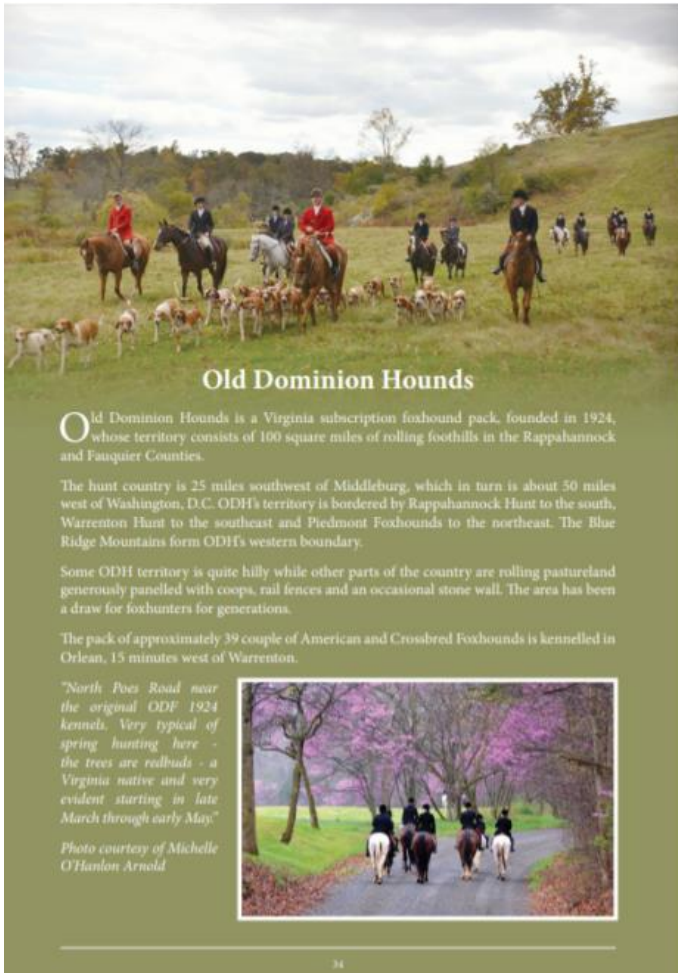
******ODH INCLUDED IN NEW COOKBOOK:** The Cheshire Hunt in England has produced the delicious “Hunting For a Recipe – Recipes from 100 International Hunts”, and Old Dominion Hounds plays a big part! A handsome Michelle Arnold portrait of riders framed by redbuds in the hunt field carries the two-page ODH spread in the “American hunts” chapter, with a recipe for traditional (and very Virginia) buttermilk biscuits and country ham tea sandwiches.
Order copies via Cheshire’s special Facebook link – facebook.com/Cheshirehunt1

HUNTING FOR A RECIPE

Recipes from One Hundred International Hunts



CHESHIRE HUNT



Old Dominion Hounds

Old Dominion Hounds is a Virginia subscription foxhound pack, founded in 1924, whose territory consists of 100 square miles of rolling foothills in the Rappahannock and Fauquier Counties.

The hunt country is 25 miles southwest of Middleburg, which in turn is about 50 miles west of Washington, D.C. ODH's territory is bordered by Rappahannock Hunt to the south, Warrenton Hunt to the southeast and Piedmont Foxhounds to the northeast. The Blue Ridge Mountains form ODH's western boundary.

Some ODH territory is quite hilly while other parts of the country are rolling pastureland generously panelled with coops, rail fences and an occasional stone wall. The area has been a draw for foxhunters for generations.

The pack of approximately 39 couple of American and Crossbred Foxhounds is kennelled in Orlean, 15 minutes west of Warrenton.

"North Poes Road near the original ODF 1924 kennels. Very typical of spring hunting here - the trees are railbuds - a Virginia native and very evident starting in late March through early May"

Photo courtesy of Michelle O'Hanlon Arnold



Old Dominion Hounds
QUINTESENTIALLY VIRGINIA
HAM AND CHEESE BISCUITS - SAVORY,
ALMOST SINFUL



Here is a typical Virginia hunt breakfast recipe - for a field tailgate breakfast or a formal, fancy affair later. This is a savory - we use the term biscuit to mean a flour-based sandwich bread, not as a sweet (we'd call that a cookie.) Perfect for a tailgate breakfast in the field after hunting as they are for a formal hunt tea served 'after hours' in a subscriber's home, these savory ham and cheese biscuits are a foxhunters' friend - fast and easy to assemble, no unusual ingredients required, quick to prepare and present just as well hot from the oven or room temperature on a tray.

Dress them up with an egg wash and poppy seeds or toasted sesame seeds as a topping, or, if serving inside, offer with a delicate honey butter for dipping or spreading.

The saltiness of country ham - a Virginia classic - balances with a lighter-flavored cheese, or reverse the flavor roles, and use plain fresh ham as a foil for the more punchy taste of an aged cheddar or chevre.

- 1 stick butter (salted), cold (4 oz or 8 tbsp)
- 2 ½ cups all-purpose flour
- 1 tbsp + 1 tsp baking powder
- 4 oz grated cheese (aged sharp cheddar or your choice)
- ½ cup cooked ham, diced (Virginia country ham, or smoked, or plain

- roasted fresh ham)
- 1 cup buttermilk
- 2 tbsp butter, melted, for brushing
- 1 teaspoon chopped parsley, or green onions, or minced Vidalia onion, or poppy seeds, or toasted sesame seeds (or similar flavorful topping of your choice)

Preheat oven to 475 degrees.

1. Line baking sheet with parchment paper or a silicone baking mat, or lightly oil. Set aside.
2. In a large bowl, add flour and baking powder. Grate butter (making certain to use very, very cold butter) using the shredding side of a box grater into the flour mixture. Toss together to combine.
3. Place into the freezer for 10 minutes.
4. Remove from freezer and toss in cheddar cheese and ham until evenly combined with flour mixture.
5. Create a well and pour in the buttermilk. Mix with a wooden spoon about 15 times around. Don't worry if it's not completely mixed at this point.
6. Flour your kneading surface (kitchen counter or a tabletop work well.) Pour the biscuit mixture onto the floured surface and work together with your hands until the mixture is no longer dry and crumbly - work quickly and don't handle the dough too long.
7. Flour your rolling pin and roll dough into a rectangle 3/4-inch thick.
8. Fold in half, rotate the dough and repeat this four times, adding flour as needed to prevent sticking. Roll out into one final rectangle 3/4-inch thick.
9. Using a biscuit cutter, cut out biscuits and place on prepared baking sheet so that the biscuits are touching. Combine remaining scraps and roll out again (no need to repeat folding process) and cut more biscuits until all the dough is used.
10. Bake biscuits 13-15 minutes, until they start to brown on the edges. Remove from oven. Stir chopped parsley (or minced onion, poppy or sesame seed) to the melted butter and stir together. Brush butter mixture over the tops of the biscuits while they're still hot.
11. Let them cool for a few minutes. Serve warm, or store on a tray once completely cooled and serve at ambient temperature later.

***** HUNTING THIS WEEK:**

* THURSDAY Oct. 14, 9 a.m. – Hunter trial field, Orlean.

* SATURDAY, Oct. 16, 9 a.m. – Siena Hills, Hume

***ALWAYS double check the hunt monitor as the above is always fluid due to weather, footing, parking, hay-cutting schedules, etc. 540-364-7457.

*****SAVE THE DATE/S:**

* Oct. 24 – Autumn hunter pace. Hunter trial field, Orlean. Details TBA.

* Nov. 6 – Opening meet. High Meadow, Flint Hill. 11 a.m. More details TBA.

* November 28 – Kennels open house and Christmas photos with Santa. ODH kennels, Orlean. Details TBA.

*****OLD DOMINION FOOD PANTRY NEWS:** The Old Dominion Self Serve Food Pantry is located behind the post office in Orlean. The easy-access assistance system is for families who need a little help to get through the next meal.

ODFP partners with Fauquier For Immediate Sympathetic Help (FISH) to get the word out about the pantry. FISH is located in Warrenton near the Salvation Army and is a privately funded food bank.

FISH arranges for needy children to take home backpacks of food every week through the elementary schools.

Here's how you can help:

1. Place donations directly in the white shed behind the pantry.
2. Go by the pantry any time to check on it. If it's empty or needs attention, e-mail ODFoodpantry@gmail.com

******PLEASE SEND** any news, or notes, photos, interesting items or upcoming events to be included in this ODH online newsletter.

Feel free to forward this to friends and family and anyone you think might be interested in ODH happenings.

Send current/updated email addresses if you'd like to be included on our direct newsletter list.

******WANT MORE? THERE ARE THREE WAYS:** If you can't get enough ODH news, check out the regularly-updated and ongoing newsfeed on our Facebook page.

Or dive deep into club history, photo galleries and more on our newly-refreshed website – theolddominionhounds.com (*don't forget the 'the' at the beginning of that website address.)

Or call the hunt monitor for up-to-the-minute hunting information and changes – 540.364-7457.