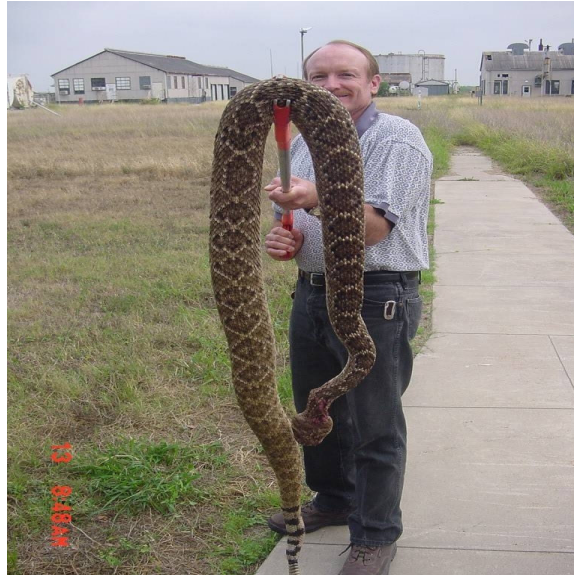


Texas Rattlesnake

Next time you're out in the tall grass, remember this one. This snake was recently found at the J & S Quick Mart located just south of RR 3014 Turnoff on Highway 281 south of Tow, Texas . [That's just west of Burnett, Texas]



9 feet, 1 inch - 97 lbs.

Just a reminder that these creatures are actually out there and no matter what you believe, sometimes they should get not only prescriptive rights to be there, but the full right of way.

And here's how to cook'em

DEEP-FRIED RATTLESNAKE

- 1 medium-sized rattlesnake (3-4 lbs.), cut into steaks
- 1/2 cup flour
- 1/4 cup cornmeal
- 1/4 cup cracker crumbs
- 1/2 cup milk
- 1 egg
- 1/4 teaspoon garlic powder (not garlic salt)
- 1 teaspoon salt
- Dash of cayenne pepper

Mix dry ingredients. Whisk milk into beaten egg and use to dip snake steaks. Then coat them with dry ingredients. Fry, uncovered, in 400 degree peanut oil until brown.

Submitted by: Ron Jackson