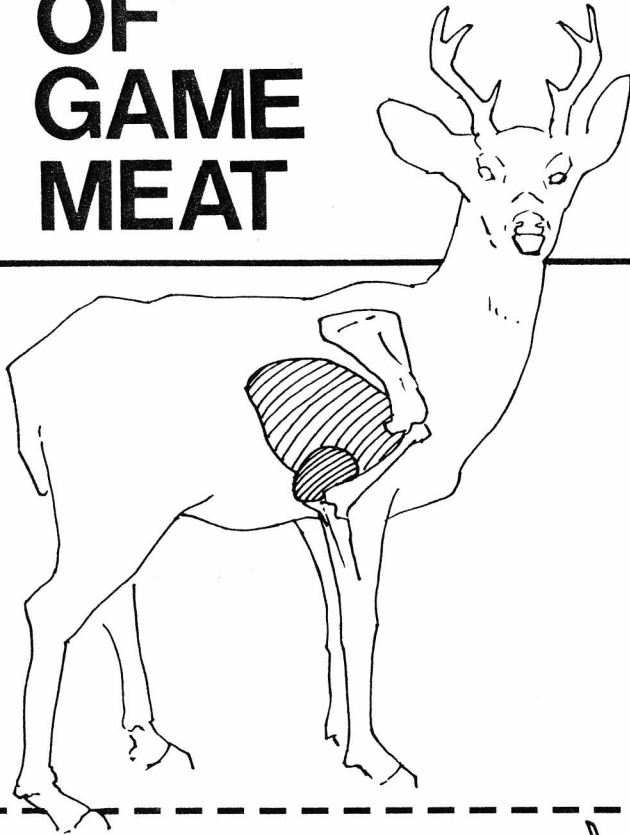


# CARE OF GAME MEAT

The proper care of game meat begins when you raise your rifle and ends with the final storage of the butchered meat. Between these two are a series of steps that will determine whether the result is a delightful addition to your table or an unpalatable collection of spoiled meat.

Preparation is essential: the actual butchering of the meat is best left to a qualified butcher or packing house, but the final result will depend more on the initial preparation of the carcass than on the skills of the butcher. The hunter must know what steps and precautions are necessary for successful care of game meat, and carry with him enough equipment to be able to properly prepare the carcass.



## MAKING THE KILL

A well placed shot will save a great deal of trouble and wasted meat. Get as close as possible to your target: a shot just behind the front shoulder should penetrate the heart or lung and result in a quick kill with little damaged meat.

## EQUIPMENT

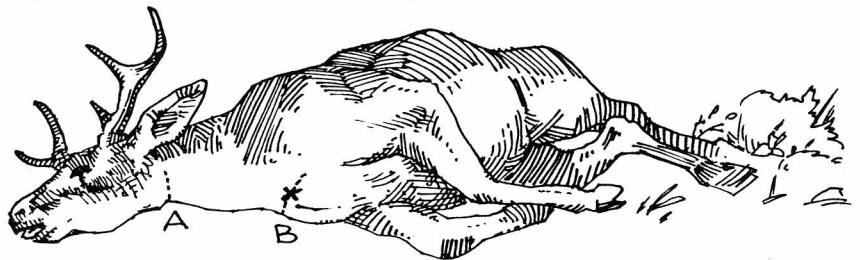
- A 5-6 inch hunting knife and whetstone.
- A sharp belt axe or folding saw.
- 20 feet of strong cord or rope.
- Some string or twine.
- Some blaze orange cloth to be placed on animal when carrying it out of the bush.
- Muslin sacks or cheese cloth to wrap quartered meat.
- Plastic bag for heart and liver.

## FIELD DRESSING

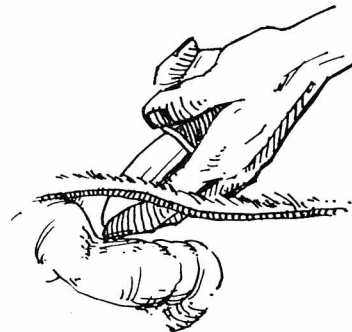
1. Make sure the animal is dead.
2. Cancel the tag.
3. A heart-lung shot and modern high-impact ammunition may make bleeding unnecessary, but if in doubt the animal should be bled promptly.

### 4. Clean animal as soon as possible:

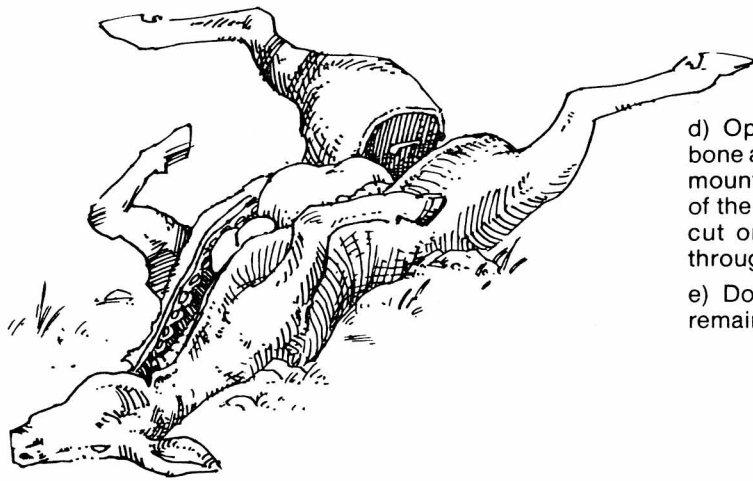
- a) Prop carcass belly-up (rocks or brush may be used for support). At this point, musk glands may be removed or left until entire carcass is skinned. (If removing glands, make sure the knife is well cleaned before using it again.)
- b) Split hide from tail to throat. Insert knife point under skin but do not cut into body cavity or puncture stomach. Hide may be peeled back several inches on each side to keep hair out of meat.
- c) Cut through pelvic bone. Turning carcass downhill will cause viscera to sag into rib cavity. This will reduce the chance of puncturing viscera while chopping through bone. Large intestine can then be cut free from pelvic cavity but not severed from viscera.



*Cut through at point A, or if head is to be mounted for trophy, insert knife at point B, cutting deeply until blood flows freely.*



*Slide two fingers ahead of blade to keep knife from penetrating intestines.*



d) Open carcass by cutting through length of breast-bone and neck into exposed windpipe. If head is to be mounted, stop cut between the front legs at the base of the breast-bone. If using a knife, it may be easier to cut on either side of the breast-bone rather than through it.

e) Do not remove evidence of sex: proof of sex must remain attached to the carcass.

f) Sever windpipe and esophagus as close to the head as possible. Tie string tightly around the esophagus and anus to prevent contents from escaping onto meat.

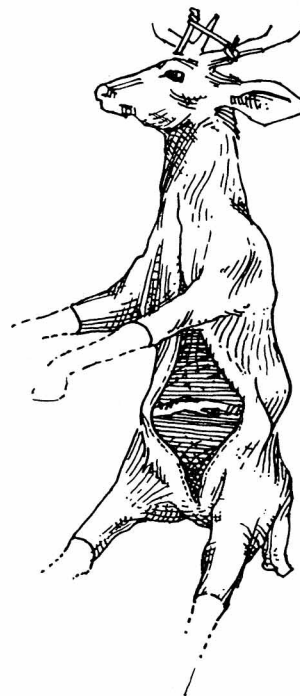
g) Heart and liver may be removed at this time.

h) Turn carcass, head uphill. Free windpipe and esophagus and pull viscera toward rear, cutting any parts that hold. An alternate method is to leave head downhill and strip viscera from rear, out over the head.

i) The hide can be left on to keep the meat clean while carrying the carcass out. However, remove the hide as soon as possible to promote cooling, if night temperatures above freezing are anticipated.

j) Wipe the body cavity clean with a damp (not wet) cloth. Do not wash the meat after a glaze has formed on the surface, since this glaze inhibits growth of bacteria and moulds. Remove legs as indicated. Carcass should now be hung, and if meat sacks are available, skinned and sacked.

k) After skinning, black pepper can be sprinkled on the exposed meat to keep flies away. Open chest cavity and spread the ribs to ventilate and speed up cooling. A cooling time of 6 hours before transportation is recommended by many hunters.



*Recommended position for hanging carcass. Prop body cavity open to allow air circulation.*

### BASIC MEAT CUTS

