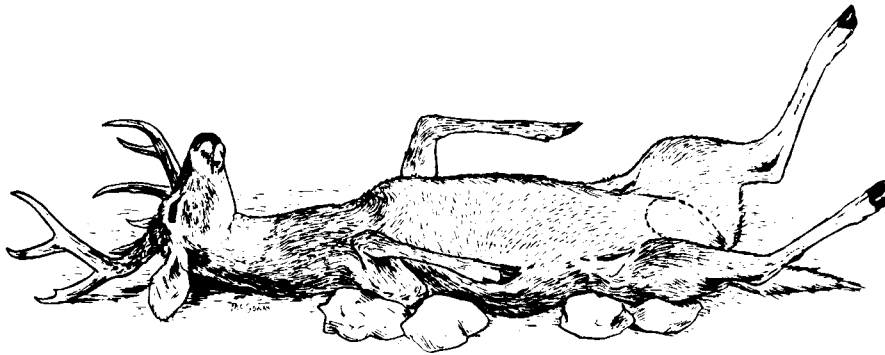


Now That You've Killed It . . .

by GROVER SIMPSON
Game Warden



1
For safety, use knife with at least a four-inch blade, guard and large handle. Prop deer on rocks, head up hill, if possible. If animal is a buck, remove the sex organs. If it is a doe, remove the bag.

AFTER you have shot your deer, approach it from the rear carefully, making sure it is dead. Tag the deer immediately, before your hands get bloody. Start field-dressing the deer at once with a good, strong-bladed knife. There is no need to cut the throat to bleed the deer because in the process of field-dressing, it will bleed out better and faster.

The following procedure has been used for many years by hunters in field-dressing a deer:

Prop the deer on its back using two large rocks or logs under the shoulders and two under the hips.

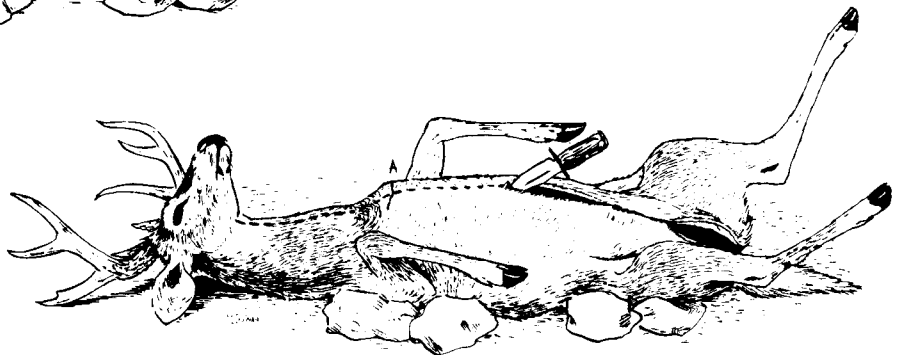
If your deer is a buck, remove the sex organs with a sharp knife.

Starting between the hind legs, cut all the way down to the pelvic bone. Then turn your knife blade up, and using your other hand to hold the skin and meat away from the entrails, cut up through the breastbone (brisket), and on up the neck as far as possible. Be sure you use a strong large-handled knife to cut through the breastbone, because a small knife will hit the rib cage and turn sideways in your hand.

Cut the windpipe in two as far up the neck as possible. Lay your knife down. Grasp the windpipe with both hands and pull hard, downward. The insides will come out all the way down to the mid-section.

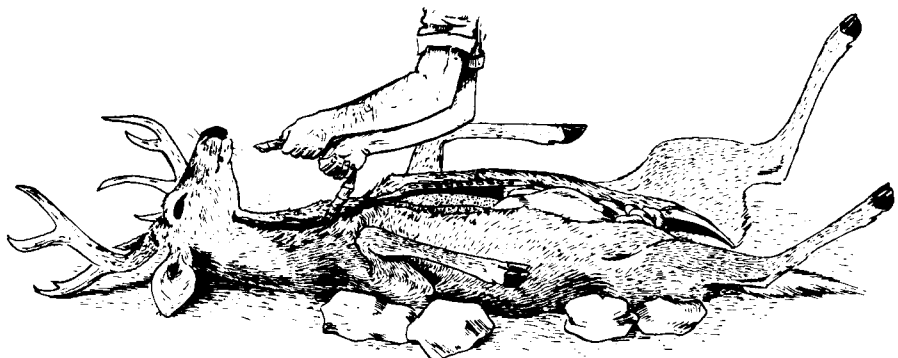
Now remove the stones from under the deer and roll the carcass on the side. Cut the thin layer of meat that is holding the entrails to the ribs, all the way down to the backbone. Then turn the deer over and do the same on the other side.

Lay your knife down again, and, using both hands, get a firm grip



2
Begin cutting between legs; do not cut deep enough to reach intestines. Cut up middle, through breast bone and all the way to jaw, unless head is to be mounted. If it is to be mounted, cut only to a point (A in illustration) just below top of animal's brisket.

3
Remove windpipe quickly because it will taint meat. Reach into throat cut (point depending on whether specimen to be mounted) and pull out windpipe, by jerking toward tail; intestines will come free to the middle section.



on the entrails and pull down, hard. All the entrails will come out of the deer.

Lift the deer up by the hind legs and lay a large rock under the rump. This will spread the back legs open. Place your knife against the middle of the pelvis to locate the seam where the bones grow together, and press down, hard. You may need to hit your knife with a rock, to cut through the bone. Then you can

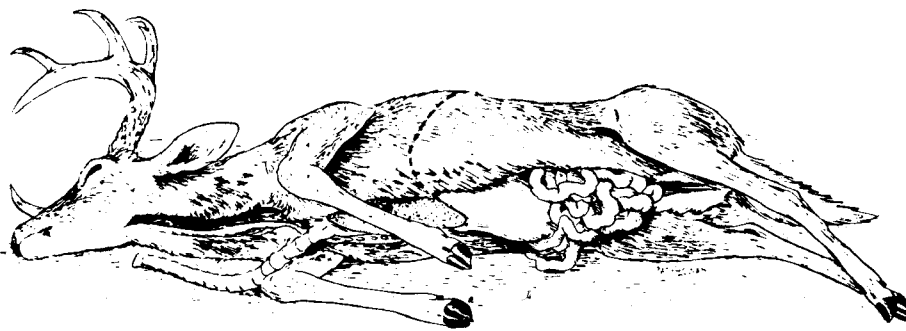
finish cleaning out the deer.

If a tree is handy and you have a rope, hang the deer up by the head or antlers for about 20 minutes. This will allow the loose blood to drain out of the body cavity. If no tree is handy, turn the deer upside down in a clean place and let it drain.

You can begin skinning while the deer is draining. (If specimen is to be mounted hang deer by hind legs for skinning.) The skin comes off

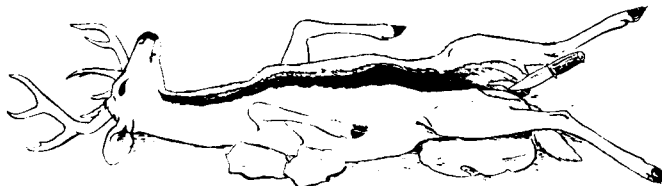
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Move rocks and turn deer on its side. Slide knife into midsection (see dotted line) and slice through, freeing intestines held by membrane at that point. Roll deer on other side and repeat. Then grip intestines and pull out.



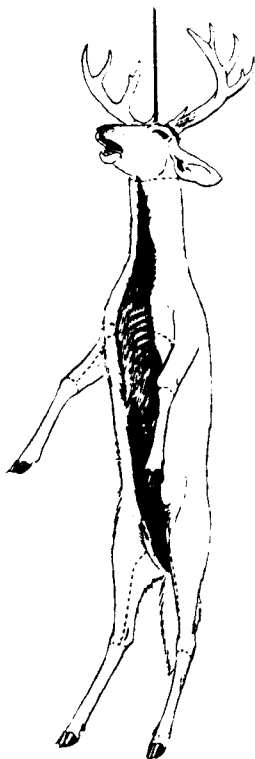
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Now prop deer as before, putting large rock or log under its rump. Feel for seam of pelvis and cut through. Hammer knife with rock, if necessary. Now clean out the cavity.



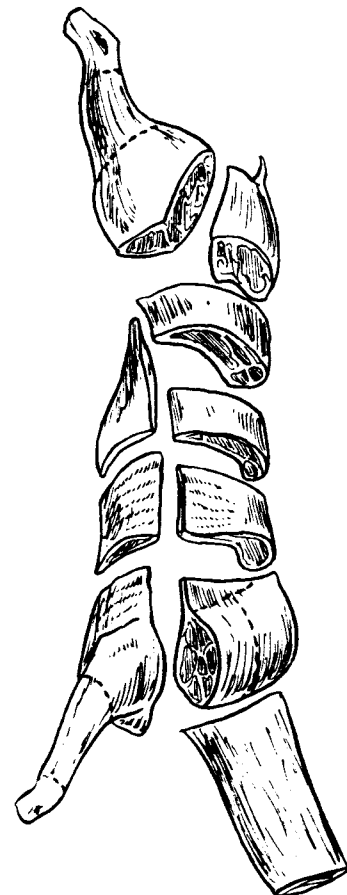
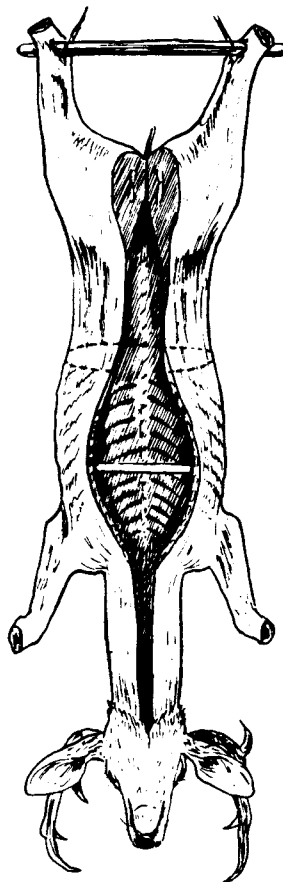
6

Hang deer by head for about 20 minutes to drain blood. Or, turn upside down in a clean place. Now begin skinning. If specimen is to be mounted, hang deer by hind legs to skin. Cut skin on inside of legs to middle (see illustration). Cut skin around the throat (or if to be mounted, cut around shoulders). Pull down and use knife to free tight places, skinning the deer from the neck down to tail.



7

Always keep carcass in shade. Hang by hind legs to cool. If hung by antlers, the blood still in veins would collect in hams and spoil meat. Cover carcass with a sheet or cheesecloth and hang for five or six hours.



8

When it is cool, it can be cut in half or quarters, wrapped and taken home. Keep hide, head, antlers, legs and tag until the meat is placed in your freezer or commercial locker.

most easily while the deer is still warm, so it should be skinned within two hours. To remove the skin, cut it down the inside of each leg to the middle of the deer. Now cut the skin all the way around the neck, as close to the head as possible. Grasp the skin with both hands at the back of the head and pull down hard. Usually the skin will come off down to the front legs. Use your knife to work the skin off the legs and where the

skin sticks tightly to the meat. Then pull down on the skin and it will come free.

Take your deer back to camp. Hang it in a tree by the hind legs for four to five hours. This will allow

all the tiny blood vessels to drain back and out toward the heart. Wrap the deer in a sheet or cheese cloth.

Let your deer hang by the hind legs until it cools off. Then cut it up as you wish. **

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