

HOW TO FIELD-DRESS A BUCK



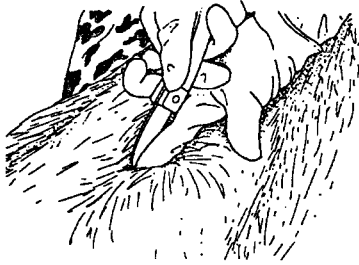
1. Approach animal from the rear making sure it is dead and immediately attach transportation tag.



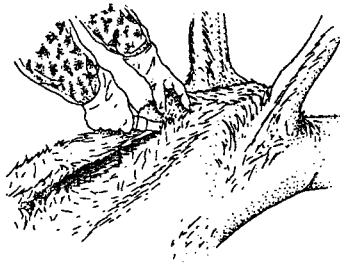
2. First, put on the arm-length plastic gloves to protect your clothing, and then the tight surgical gloves to protect your hands.



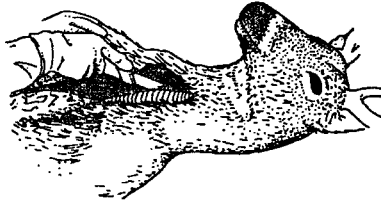
3. Grasp the genitals (buck) and cut them away from the abdominal wall and down to the anus. Some states require that genitals remain attached to the skin for sex identification.



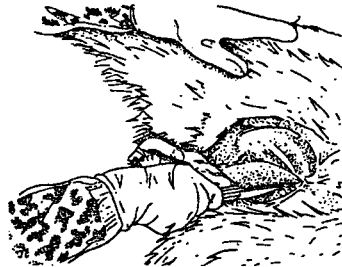
4. Carefully cut through the abdominal wall in the pelvic area making sure that intestines are not punctured. Once through the body cavity, form a V with the fingers of your free hand and continue to cut the hide and intestinal muscles from the pelvic area to the breastbone, using your fingers to hold the intestines and paunch down and away from your knife blade. This cut can also be made from the tip of the breastbone back to the pelvic area.



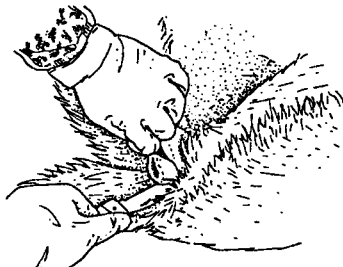
5. Open the rib cage by cutting the cartilage between the ribs and the breastbone with your knife or with a game saw or hand axe. (If you are going to have your trophy mounted, do not cut open the rib cage or neck, but cape your trophy according to your taxidermist's instructions).



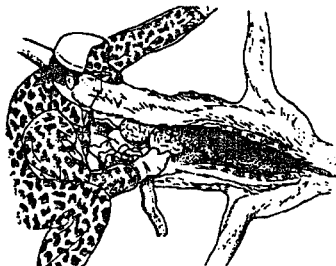
6. Cut open the neck up to the jaw to free the windpipe and esophagus.



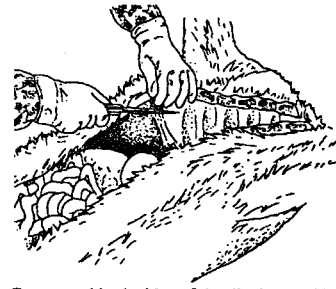
7. Move to the rear of the deer and cut down through the meat between the hind legs to the pelvic bone. Carefully split open the pelvic bone with your knife or game saw without puncturing the bladder.



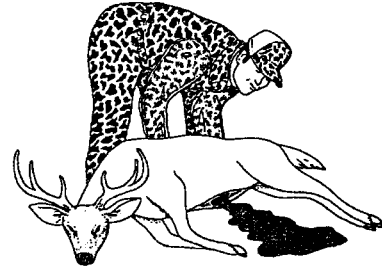
8. Cut around the anus and free the rectum from the pelvic bone by cutting connecting tissue. Pull the anus, genitals (buck) and rectum up into the body cavity.



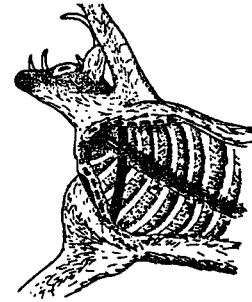
9. Cut the windpipe at the base of the jaw and pull down through the chest cavity to remove lungs and heart. Cut off the heart, drain out blood and place in plastic bag.



10. Cut around both sides of the diaphragm (the thick muscle between the chest and stomach cavity) and continue to pull out entrails over the sides of the deer. Cut out liver and place in plastic bag.



11. Drain out blood and other fluids by turning deer over and lifting up on the front part of the deer.



12. Prop open chest cavity with a stick to promote rapid cooling of carcass.



13. Enclose deer in a game bag before hanging to keep the meat clean and to reduce damage from insects.

H.S. SCENTS

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