

Turkey Field Dressing Kit Instructions

Before you begin field dressing your gobbler, you need to make a decision – do you want the bird to grace your dining room table, or the wall of your den? Either way, proper field care is important for birds that will be served as a main course, as well as for those to be mounted.

If you intend on eating the bird, follow these field-dressing instructions to ensure the finest tasting turkey possible.

1. First, remove the beard by cutting it off close to the point where it attaches to the breast. Take care not to cut the butt or end of the beard as doing so may cause the individual "hairs" to fall out.
2. Make a small incision at the tip of the breastbone with a sharp knife. Carefully peel the skin and feathers away from the breast, legs, thighs, and back. Remove the legs at the knee joint by cutting the tendon and bending the joint until it snaps (some additional cutting may be required).
3. Severing the head at the neck removes both the cape and the head. Next, remove the entrails by making a small cut in the thin tissue between the vent (anus) and the point of the breastbone. Make sure to remove the lungs (pink, spongy material) located on either side of the backbone high in the chest.
4. Wipe the cavity clean with paper towel, and remove any feathers that remain on the carcass.

If you intend to have your bird mounted, follow these important instructions:

1. If you know you are hunting in an area that will allow you to get your turkey to a taxidermist the same day of your hunt, simply put some cotton balls and a few sheets of paper towels in your hunting vest. Have some newspaper in your hunting vehicle. Use the cotton balls to plug both the mouth and vent, (anus) of the turkey. Use the paper towels to wipe blood and body fluids off the bird's head and feathers. Any remaining paper towels can be wrapped around the turkey's head.
2. Carefully slip the turkey in your H.S. Strut Safety Game Bag