

WILD GAME DOs & DON'Ts

Do

Retrieve your animal as soon as you've killed it.

Animals left lying on the ground, organs intact, or the carcass body cavity not properly split and left open can cause the animal to retain its body heat and can cause the bone to sour the meat and rot overnight.

Do

Leave your validated carcass tag securely on the animal itself.

Do

Cool your animal first, then place in a cooler with ice, prop the lid open so the carcass gets air, and be sure to leave the cooler spigot open for proper drainage.

If you place a hot animal in a cooler with a bag of ice and close the lid, the body heat of the animal cannot escape and your animal could sour.

Do

Skin your carcass as soon as possible in warmer temperatures, and make sure the body cavity is left open so the heat can escape.

Keep the carcass out of direct sunlight. Get the carcass off the ground and in the shade.

Don't

Leave your kill overnight, without gutting or caring for it.

Don't

Leave your CID tag on the head with the taxidermist.

Don't

Place your animal in an air-tight cooler with a bag of ice and shut the cooler lid.

Don't

Leave your hide on in warmer hunting seasons or extended hours when the weather is exceptionally warm (in direct sunlight or daytime temps of 50 degrees or warmer).

REMEMBER:

Treat the meat with care!

If it is dragged through debris or covered in animal hair, there will be a loss of yield.

You will be eating this meat, so it's important to keep it as clean as possible. We can only do so much; the rest is reliant on the care that you give the carcass before you hand it over to us.