

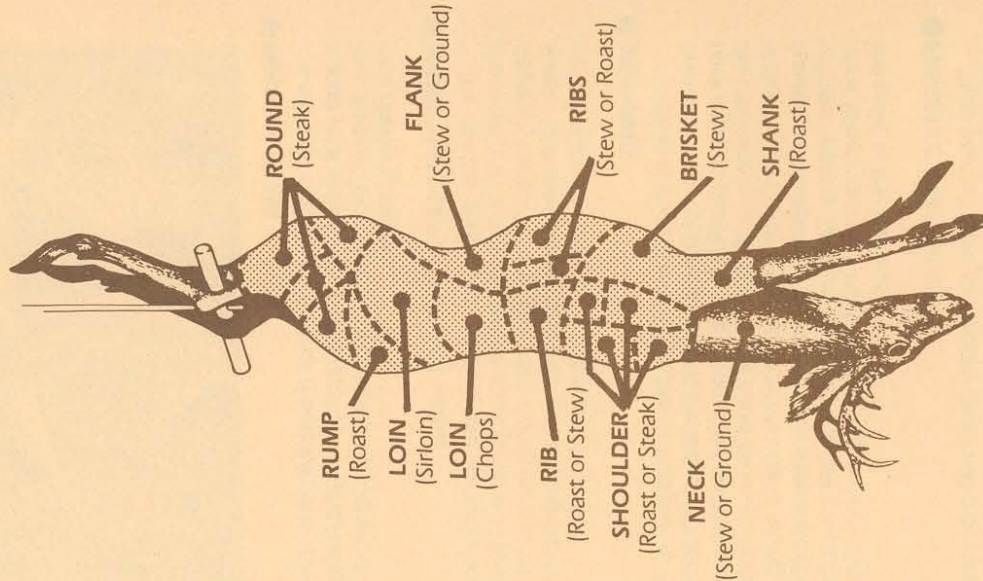
● FREEZING

Freezing is the best and most convenient way of preserving your venison. Prompt freezing preserves the freshness and flavor of the meat so it will be at its best when cooked.

Trim away the heavy fat from the meat. The fat gives venison a strong flavor that most people do not like.

The venison can be wrapped as soon as the cuts are made. Be sure to use wraps or packages made for freezing. These wrapping papers or containers should prevent passage of moisture and air into the venison. Package the meat in appropriate sized dinner portions for your family.

The packages should be marked telling the cut of meat in the package and the date it was frozen. Use the venison within a year after it has been frozen.



Cutting Diagram

● RECIPES

There are several popular and delicious ways to serve venison. Here are some recipes you may want to try.

OHIO DEER HUNTER'S ROAST

- 1 can mushroom soup
- 1 can celery soup
- 1 large diced onion
- 1 cup water

2 or 3 pounds deer roast

Mix the ingredients and cook in an oven at 325 degrees for about 2 to 3 hours or until the meat can be separated easily with a fork. Add salt and pepper to taste. This dish can also be prepared in a slow cooker.

VENISON STEW

- 2 pounds cubed stew meat
- Package of seasoning mix or stew seasonings
- 3½ cups water
- 12 small red potatoes
- 3 stalks of chopped celery
- 4 chopped carrots
- 6 small onions

Roll the meat in flour, salt and pepper, then brown in shortening. Add seasonings or seasoning mix, one teaspoon of salt and water. Cover and simmer for about 45 minutes. Add vegetables and cook another half hour.

Venison can also be prepared in many of the ways that beef is cooked. The steaks and ground venison can be grilled or fried and are especially tasty when cooked on a charcoal or wood fire. The roasts and larger cuts can be roasted or broiled. Venison is also easily made into tasty bologna, salami and jerky. Many meat processors will make bologna or salami from your venison.

DEER MEAT LOAF

- 1½ pounds ground venison
- 1 egg
- ½ cup bread crumbs
- 1 teaspoon chopped onion
- 1½ teaspoon salt
- 1 cup milk

One-half pound of pork sausage can be substituted for ½ pound of ground venison for a more moist loaf. Beat the egg and add the milk and bread crumbs. Then mix this with the meat, onions and salt. Place the meat loaf in a greased pan and bake for about one hour at 350 degrees.



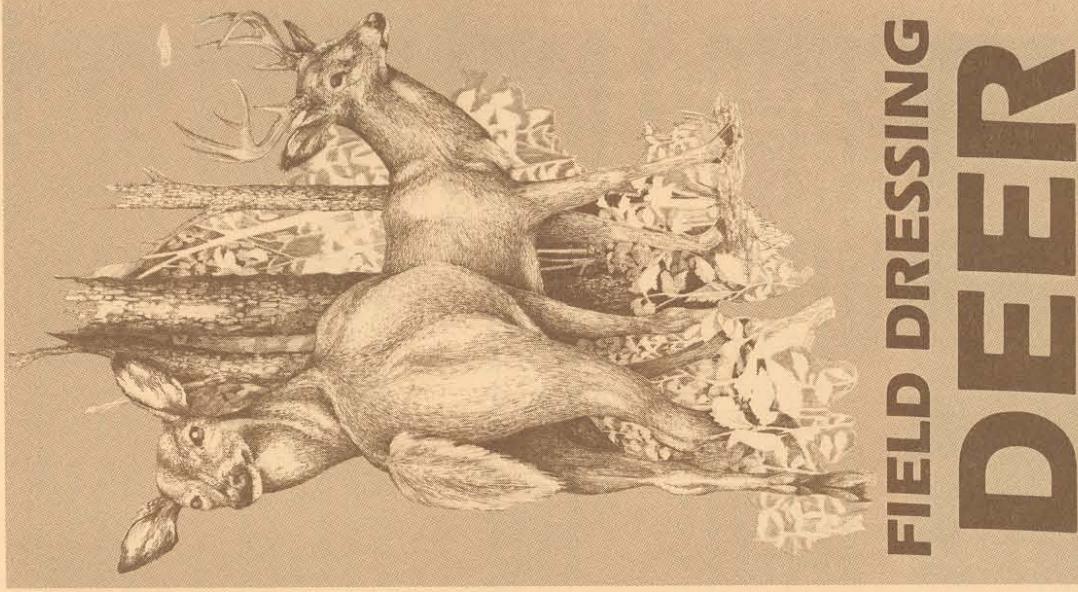
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FIELD DRESSING DEER

Each year thousands of hunters are fortunate enough to bag a big Ohio white-tailed deer. You enjoy the memory of a successful deer hunt each time you serve some tasty venison. But to ensure fresh, good tasting deer meat you must know what to do when you get your deer.

By knowing how to handle your deer promptly from the field to the cooking pan you will be able to enjoy many delicious venison dinners.

● WHERE TO START

First you must tag the deer with the temporary tag attached to your deer permit. If you are exempt from hunting with a permit, you must attach a homemade tag with your name and address and the date and time the deer was killed.

● FIELD DRESSING

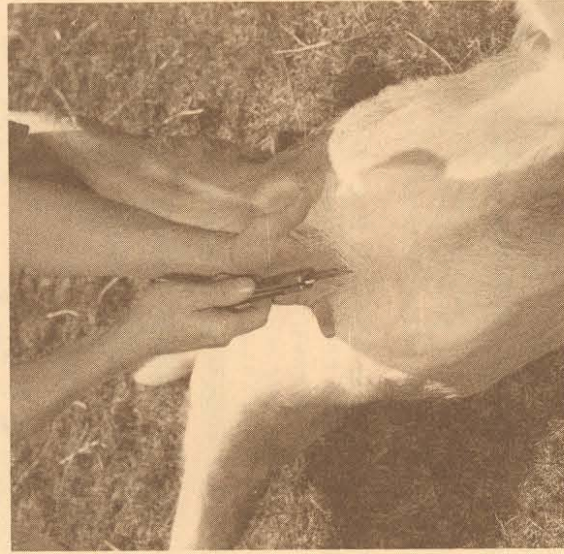
Field dressing—removing the deer's entrails—is not difficult, but it is the most important step to good venison. Just roll up your sleeves and go to it. The principle is the same as with small game. The important things are to keep the carcass clean and to cool the meat quickly. You will need a sharp, sturdy hunting knife.

● PRELIMINARY STEPS

Some hunters prefer to remove the scent glands on the inside of the hind legs. This step can be omitted, but take care that the meat does not contact the gland area. "Bleeding" or cutting the deer's neck is not necessary. Blood removal is accomplished by field dressing.

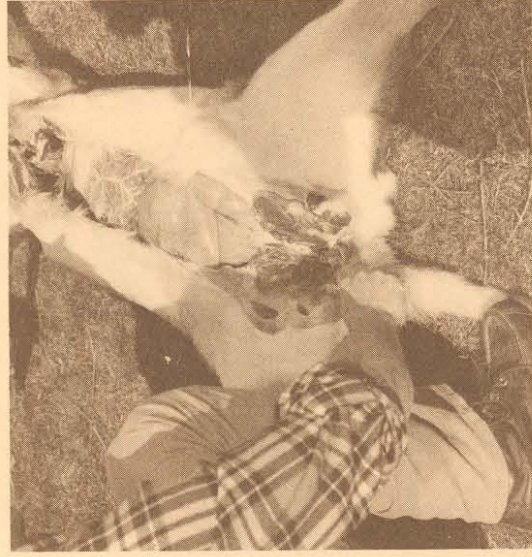
● THE FIRST CUT

Place the deer on its back. Starting at the anus, cut through the skin and body wall along the center line. The center line extends along the underside of the deer from the anus to the center of the diaphragm. Use your fingers to guide the knife and keep the blade away from the stomach and intestines. Make the first cut by keeping the knife at a low angle and cutting only deep enough to slice through the skin.



Straddle deer with knife blade inserted and fingers guiding blade.

Body cavity open, pelvis split, cut continues forward.



● CONTINUE CUTTING

Cut the length of the carcass, opening the chest cavity by cutting through the breast bone. Cut deeply around the anus to loosen the intestine. Split the pelvic bone by slicing through its center with a sturdy knife or cutting through with a small saw or hand ax.

● SAVE THE HEART AND LIVER

The diaphragm separates the chest and body cavities and must be cut away. Reach inside the chest cavity and loosen the heart and liver from connective tissues. Take along a plastic bag to put the heart and liver in if you wish to keep them.

Loosen the windpipe and gullet by cutting through them as far forward into the neck area as you can reach.

● IT IS JUST LIKE A BIG RABBIT

Roll the carcass on its side so you can remove the entrails. Most of the entrails will pull away easily. Carefully cut and loosen any connective tissues.



Removing entrails

● COOL IT QUICKLY

Wipe the body cavity clean and remove any remaining tissues and damaged flesh. Prop the body cavity open by inserting a stick in the rib cage.

The entrails should be buried, covered with leaves or placed in an inconspicuous place. Never field dress a deer along a roadway.

Body cavity propped open



● TRANSPORTING

Keep your deer clean and cool. If possible, don't haul it atop your vehicle. Keep it away from engine fumes, heat and dirt. Be certain to have your deer tagged at a deer checking station.

● HANG THE DEER BY THE HIND LEGS

The carcass should be aged before skinning and processing. If the outside temperature is in the 35 to 40 degree F. range the deer can safely hang and age for a week. If the temperature is warmer you should skin the deer and age the meat in a refrigerator or cooler.

● SKINNING

Skinning is easiest when the deer is hanging by its back legs. First, cut the skin around the lower part of the back legs and slit them on the inside, down to the pelvis. Peel the hide by pulling with one hand and cutting the difficult places with a knife in the other hand. Using a balled fist between hide and carcass helps separate skin without tearing. Take care not to let the hair touch the meat. When you reach the front legs, cut and skin them the same as the rear legs.

● PRESERVE THAT TROPHY

If you want to have your trophy deer head mounted, take extra care when you skin your deer. Leave the head and hide intact as far back as the rear of the shoulder. Let the taxidermist do the rest of the work. Save the remainder of the deer hide and have it tanned or sell it to a fur buyer.