



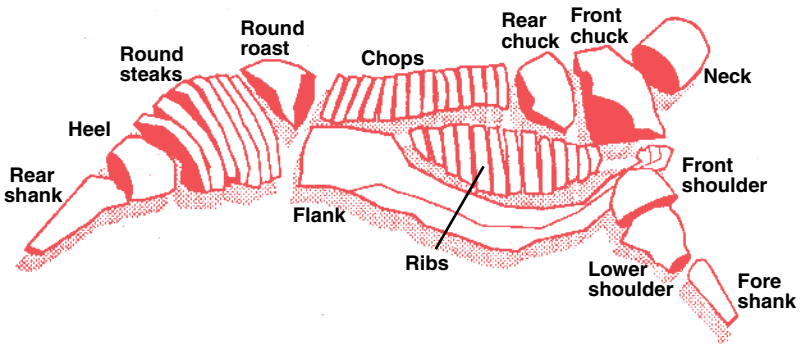
Deer & Elk Game Bag Directions

PREPARE THE ANIMAL:

1. Make sure animal is dead. A wounded animal is very dangerous.
2. Cut the throat and gut the animal. Hang the animal in a shady area by the hind legs as soon as possible.
3. Trim away all meat that has become bloodshot. Remove all skin and hair. Keep cavity open for good drainage and cooling.
4. Cut off head and front legs at the knees. (Some states require at least one leg to be tagged.)

USING THE BAG:

1. With the game hanging, place the bag over the carcass (tie legs together if necessary). Cut off hind legs if permitted by law. Elk and Moose should be quartered before bagging.
2. The **DICKSON** bag will protect your meat, help prevent spoilage, preserve freshness and flavor while aging.
3. Meat is aged by hanging it in the bag for one week or longer at 40° degrees.



The Hunting & Fishing Library suggests these uses for deer meat:

The shank - is used for soup, stock, burgers, sausage and jerky.

The rump - for kabobs, steaks, roasts, sautéing and grilling.

The sirloin tip (from back legs) - for steaks and roasts.

The bottom and top rounds (from back legs) - for sautéing, roasts, steaks and kabobs.

The ribs - for burgers and sausage.

The neck - for sausages, burgers and pot roasts.

The chops - for grilling, sautéing and steaks.

The flank - for burgers, sausage and jerky.

The shoulder - for jerky, pot roasts, stew, burgers and sausages.



Skinning Your Game (Regular Skinning)

First you decide whether the cape of the animal is to be used for mounting. If it is, do not cut the skin of the throat because this will ruin the cape.

If possible, transport to camp with skin attached and then hang the animal off the ground upside down. This will prevent dirt and other debris from getting on the meat while transporting.

1 Cut along the inside of each leg from above the knee joints to the belly incision, which goes from the crotch through chest cavity. Next cut around each leg at the knee. Be careful not to cut the tendons at the knees on the hind legs. This is the point where the processor will hang your game. Then cut completely around the neck to join the cut made along the throat when the windpipe was removed.

2 Cut the meat and tissue around the knee joints to remove the lower legs. Now use your knife carefully to free skin from the body by cutting the connecting tissue in between. Once the hide has been peeled back from the hind legs, cut through the tail. This will enable you to remove the hide in one piece. Cutting connecting tissue as required.

3 Protect your game from flying insects and dirt with a **DICKSON** game bag.

4 Be sure to leave your camp area clean and natural. Bury all waste from the skinning process, including the skin, if you're not taking it with you. You will be welcome back next year.

**CHECK REGULATIONS BEFORE YOU HUNT IN YOUR AREA!
Another Quality Hunting Product From...**

DICKSON
SPORTING GOODS DIVISION
Above All... Quality First.™

DICKSON INDUSTRIES INCORPORATED
2425 DEAN AVE. • DES MOINES, IOWA 50317
PHONE (515) 262.8061 • FAX (515) 262.1844
www.dicksonindustries.com
©COPYRIGHT 2015