

## How To Butcher Deer, Sheep, Goat

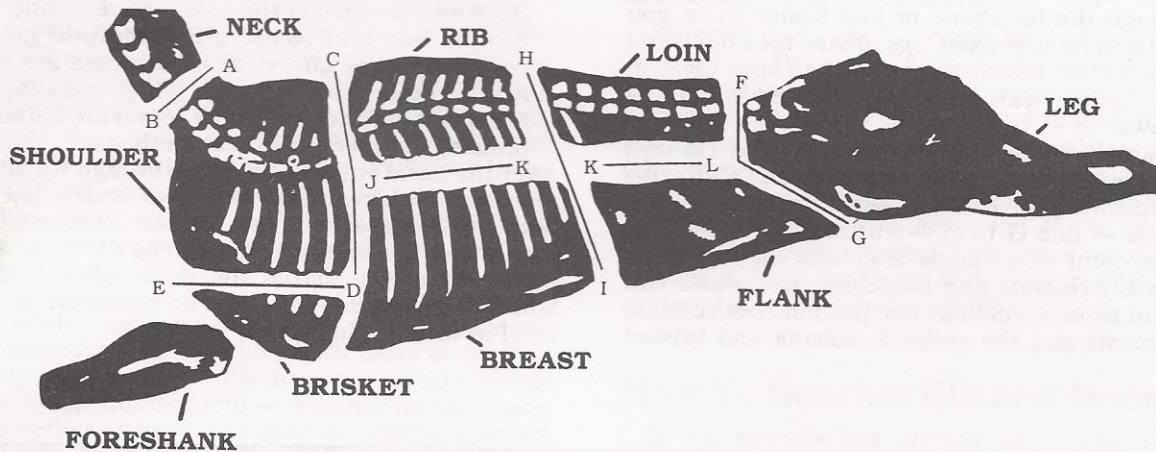
The specific places where cuts are made on the carcasses of smaller large game are also illustrated. The cutting method for one side of the carcass is as follows:

1. Remove neck from shoulder, line A to B. The neck may be boned for ground meat.
2. Separate shoulder and rib section between the fifth and sixth ribs — line C to D. Then the brisket and foreshank are removed just above the elbow joint — line D to E. Bone-in or boneless roast, arm or blade steaks may be cut from the shoulder. The foreshank and brisket may be boned and ground for burger.
3. The hind leg is cut from the loin — line F to G,

leaving one lumbar vertebra on the leg. Sirloin steaks and bone-in roasts are cut first and the shank is trimmed and cut for stew meat or burger.

4. Separate the rib and breast from the flank and loin by cutting between the twelfth and thirteenth ribs — H to I. Then separate rib from breast — J to K — and flank from loin — K to L. The flank and breast are boned for ground meat. The rib and loin are cut into steaks or roasts, excellent cuts for barbecuing, broiling or roasting.

All the basic cuts can be turned into boneless roasts and steaks, if you so desire.



### Saving Game Fats

*"Different fats from different parts of the animal have very different flavors," says Ole Wik. Here's his advice about how you will want to put them to use if you are butchering an animal with particularly tasty fat.*

- The long, triangular ribbon of fat between the shoulder and the ribs is too good to use for anything but the very next meal. Brisket fat is very sweet.
- Bone fats are found where the meat is closest to the bone and the flavor is finest. Marrow is especially good.
- The thick, knobby layer of fat lining the pelvis

needs to be cooked soon due to the possibility of contamination during the gutting process.

- The membranes that enclose the intestinal mass are excellent and we usually hang them to dry for a time, then cook them lightly in a frying pan along with some meat.
- Kidney fat is a harder fat, relatively free of connective tissue, with a mild taste.
- Back fat on a good animal runs an inch or more thick.

There are other deposits of fat on a carcass, but these are the most accessible.

To extract the fat from the larger deposits, cut it into small pieces and render it slowly in a skillet. Allow plenty of time so that the moisture can be drawn from the tissues, and do not overheat. For more dispersed fats — such as those around the bones or in the pelvis — it is better to simmer the meat in a large stock pot for several hours.