



Conservation Leaders for Tomorrow

Hunting Awareness & Conservation Education

Dressing and Packaging Game for the Table

Goal: To convey that proper care and use of harvested game is a responsibility, rewarding, and not accomplished by accident.

Objectives: After this block of instruction the participant will be able to:

1. Demonstrate and discuss proper field-dressing techniques for wild game birds
2. Discuss transportation requirements of harvested game.
3. Demonstrate and discuss proper packaging and labeling of game meat and parts.
4. Understand that proper processing is important to a quality produce for the table, free of feathers, shot, bones, or other contaminants.
5. Understand that transport of game birds is often highly regulated. (e.g., proof of sex, tagging, interstate, transfer to another person, etc.)

Why This Is Important for a Natural Resource Professional

Hunting provides millions of pounds of high-quality, organically grown food that can contribute significantly to the diet of some families. This food often has an important cultural link to the family history. Collectively, wildlife provides hundreds of tons of food to the nation. Most states have wanton-waste laws that prohibit wasting game animals. Understanding processing techniques also is important when regulating interstate transportation and position limits of game animals.

Additional Resources:

How-To guides are often available from state agencies, hunter education programs, and university extension services.

Many game cookbooks include detailed diagrams, instructions, recommendations, and explanations of field care and processing of various types of game.