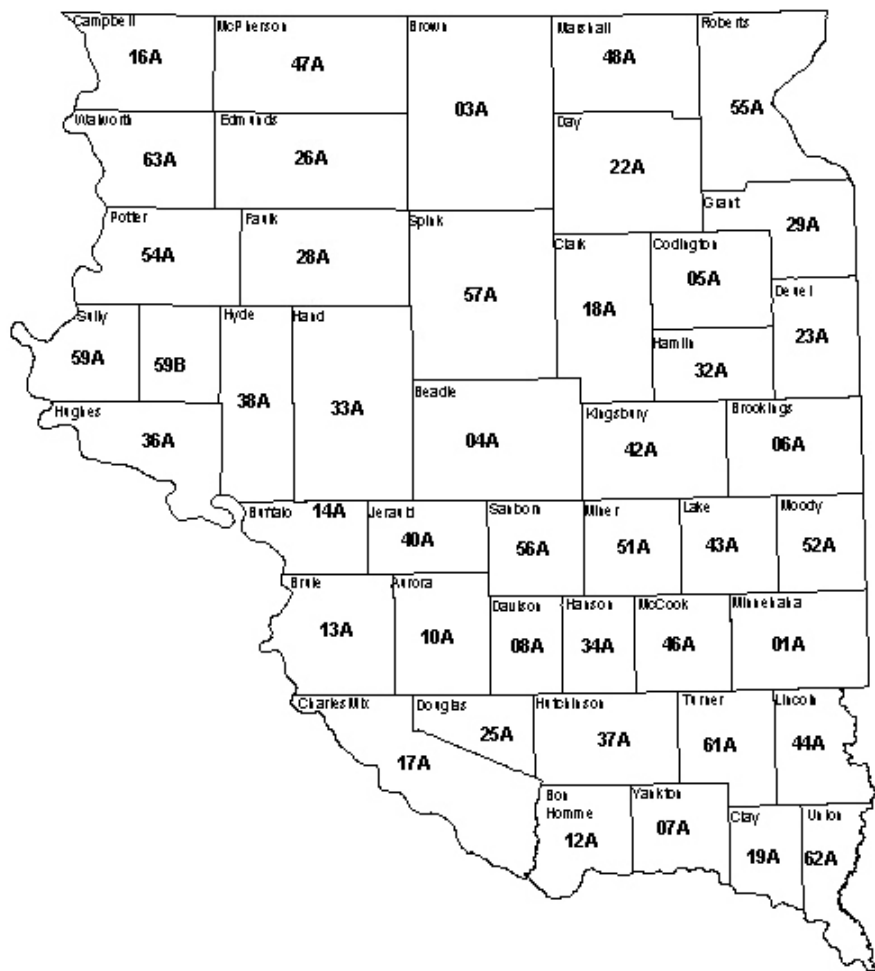


# 2009 EAST RIVER DEER UNITS



**Season Dates:** Nov. 21-Dec. 6

**In Addition** – The East River Deer season will reopen from Dec. 26-Jan. 3. All unsold and unfilled "any deer" and "any whitetail" licenses will be changed to their respective antlerless tags. This will include tags that are part of 2-tag and 3-tag licenses. The East River Special Buck licenses also convert and are valid for these extended dates as antlerless deer permits.

**Type definitions:**

- 01—any deer
- 03—any antlerless deer
- 06—(three tags) any deer plus two any antlerless deer
- 07—(three tags) three any antlerless deer
- 08—(two tags) any deer plus any antlerless deer
- 09—(two tags) any antlerless deer
- 11—any whitetail
- 13—any antlerless whitetail
- 18—(two tags) any whitetail plus any antlerless whitetail
- 19—(two tags) any antlerless whitetail

INDIAN TRUST LANDS. State licenses are valid on private, deeded lands within the exterior boundaries of an Indian reservation. Persons wishing to hunt on tribal lands should contact the appropriate tribal office concerning tribal lands.

**ERD-01A-** MINNEHAHA CO. Note: A portion of this unit is restricted to hunting with shotgun (using slugs) and muzzleloader only. The area is east of I-29, south of I-90 and west of Minnehaha Co. Road 109.

**ERD-03A-** BROWN CO., excluding Sand Lake National Wildlife Refuge.

**ERD-04A-** BEADLE CO.

**ERD-05A-** CODINGTON CO.

**ERD-06A-** BROOKINGS CO.

**ERD-07A-** YANKTON CO.

**ERD-08A-** DAVISON CO.

**ERD-10A-** AURORA CO.

**ERD-12A-** BON HOMME CO.

**ERD-13A-** BRULE CO.

**ERD-14A-** BUFFALO CO.

**ERD-16A-** CAMPBELL CO.

**ERD-17A-** CHARLES MIX CO., excluding Lake Andes National Wildlife Refuge.

**ERD-18A-** CLARK CO.

**ERD-19A-** CLAY CO.

**ERD-22A-** DAY CO., excluding Waubay National Wildlife Refuge.

**ERD-23A-** DEUEL CO.

**ERD-25A-** DOUGLAS CO.

**ERD-26A-** EDMUNDS CO.

**ERD-28A-** FAULK CO.

**ERD-29A-** GRANT CO.

**ERD-32A-** HAMLIN CO.

**ERD-33A-** HAND CO.

**ERD-34A-** HANSON CO.

**ERD-36A-** HUGHES CO., excluding Farm Island Recreation Area, LaFramboise Island, and the strip of Corps of Engineer land from the entrance to Farm Island west through the city of Pierre.

**ERD-37A-** HUTCHINSON CO.

**ERD-38A-** HYDE CO.

**ERD-40A-** JERAULD CO.

**ERD-42A-** KINGSBURY CO.

**ERD-43A-** LAKE CO.

**ERD-44A-** LINCOLN CO., excluding Newton Hills State Park.

**ERD-46A-** MCCOOK CO.

**ERD-47A-** MCPHERSON CO.

**ERD-48A-** MARSHALL CO.

**ERD-51A-** MINER CO.

**ERD-52A-** MOODY CO.

**ERD-54A-** POTTER CO.

**ERD-55A-** ROBERTS CO.

**ERD-56A-** SANBORN CO.

**ERD-57A-** SPINK CO.

**ERD-59A-** SULLY CO. west of US 83.

**ERD-59B-** SULLY CO. east of US 83.

**ERD-61A-** TURNER CO.

**ERD-62A-** UNION CO.

**ERD-63A-** WALWORTH CO.

# BIG GAME IDENTIFICATION

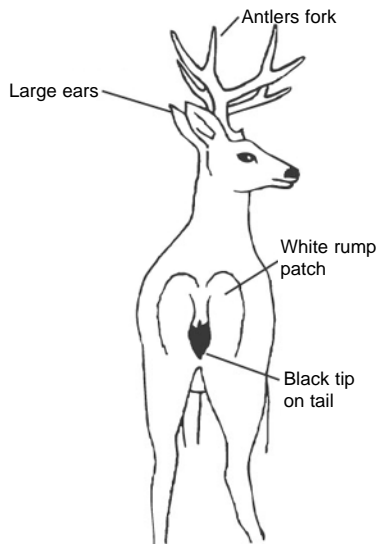
Because some East River deer licenses specify the species of deer; deer hunters need to be able to distinguish between mule and whitetail deer.

The diagrams should help you identify the two deer species. West River deer hunters, particularly those hunting in units bordering the Black Hills, should also be able to identify elk.

Please be sure of your target. If unsure, do not shoot.

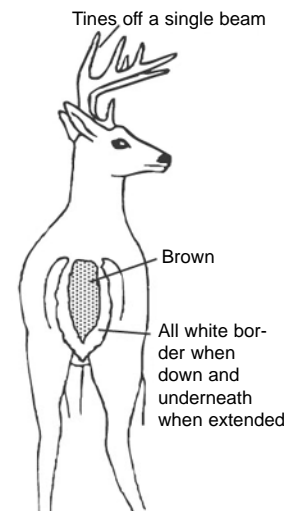
In addition to the obvious safety and ethical questions involved with shooting an unintentional target, the State also imposes strict penalties for those involved. The maximum criminal penalty for shooting big game out of season is a \$1,000 fine and up to one year in jail. Additionally, civil penalties ranging from \$1,000 for a deer to \$5,000 for an elk may also be imposed.

Runs with tail down in bounding leaps, keeping all four feet together.



**MULE DEER**  
Bucks: 170-250 lbs.  
Does: 140-180 lbs.

Generally runs with an erect and wagging tail, causing white underside to flash.



**WHITETAIL DEER**  
Bucks: 150-200 lbs.  
Does: 100-150 lbs.

## CARE IN THE FIELD

Proper handling of game meat at each step from field to table helps ensure optimum eating quality. Keep the following tips in mind.

### Be prepared for the hunt.

- Remember to take a sharp hunting knife, a small hatchet, a whetstone or steel, about 12 feet of light rope or nylon cord, plastic bags and clean cloths or paper towels.
- In warm weather you may want to take a can of ground pepper and some cheesecloth. Sprinkle the carcass with pepper and cover it with cheesecloth to repel flies.

### Field dress and cool the carcass promptly. Improper temperature is meat's worst enemy.

- The surface of the carcass may be contaminated with bacteria that can spoil the meat unless the growth is stopped by chilling.
- Clean your hunting knife often with clean water and a cloth to prevent contamination of the meat.
- Usually it's not necessary to bleed the animal, because the arrow has caused enough hemorrhage to the animal to bleed it sufficiently.
- Cool the animal quickly. Cool the carcass by propping the chest open with a clean stick and allowing air to circulate. Filling the cavity with bags of ice will also enhance cooling.

### Keep the carcass clean.

- Remove all foreign particles and loose hair. Remove bloodshot areas.
- Wipe out excess blood in gutted cavity with paper towel or clean cloth and clean water. Use as little water as possible, because damp meat spoils faster than dry meat.
- Do not use grass or snow to wipe out the carcass, because this may contaminate it.

### The game may be processed commercially or at home.

- Be sure to keep the carcass cool until it reaches the locker plant. Keep the carcass out of direct sunlight and allow for adequate air circulation.
- If you choose to process your own game, don't cross contaminate

during the processing. Wash your knife, hands and cutting board often with warm soapy water.

- Aging meat is the practice of holding carcasses or cuts of meat at temperatures of 34-37 degrees F. to allow the enzymes in the meat to break down some of the complex proteins in the carcass. Aging two to three days is sufficient.
- Aged meat is often more tender and flavorful.
- Aging is not recommended for carcasses with little or no fat covering. They may dry out during aging.
- If you intend to grind the meat into sausage, aging is unnecessary.
- Do not allow the carcass to freeze. Freezing may toughen the meat.

## FIELD DRESSING

*You may wish to wear plastic surgical gloves during field dressing.*

1. Place the animal on its back with the front end elevated and spread the hind legs. Support carcass in position by placing rocks or sticks on each side.
2. Cut along the midline of the belly from the breastbone to the anus. Avoid cutting into the paunch and intestines by using the handle of the knife and the heel of your hand to crowd the guts away. Cut around the anus, loosening the bung so it will come out with the guts.
3. Cut the diaphragm (the thin sheet of muscle and connective tissue between the chest and the abdomen) free from the rib cage by cutting through the white tissue near the rib cage.
4. Reach forward to cut the windpipe, gullet and blood vessels at the base of the throat.
5. Pull the lungs, heart and guts out of the animal. If you like variety meats, save the heart and liver in a plastic bag and put on ice.

From *A Pocket Guide to Care and Handling of Deer from Field to Table*, North Dakota State University Extension Service. For a copy, write South Dakota Department of Game, Fish and Parks, 523 E. Capital, Pierre, SD 57501.