

2009 YOUTH DEER

Season Date: Sept. 12, 2009 - Jan. 31, 2010.

YOD-ST1- Statewide, except Sand Lake Refuge, Lacreek Refuge, Lake Andes Refuge, Waubay National and State refuges, Farm Island State Recreation Area, LaFramboise Island State Nature Area, Custer State Park and Fort Meade Bureau of Land Management South Unit and the signed portion of the North Unit are closed to this season.

Unit & Type Definitions:

ST1 – Statewide license

03 – one any antlerless deer

– 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.

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.

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

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.