

Field Dressing a Deer

- Step 1: Position the deer
- Step 2: Cut around the anus
- Step 3: Cut around the testicles
- Step 4: Cut hide up to the sternum
- Step 5: Open up the abdominal cavity
- Step 6: Cut down to the pelvic bone
- Step 7: Cut front portion of diaphragm muscle
- Step 8: Reach up to throat and cut trachea
- Step 9: Using trachea, pull organs down to abdomen
- Step 10: Cut around the back portion of the diaphragm
- Step 11: Pull organs and entrails down through cavity
- Step 12: Cut to free bowels and bladder, being careful not to puncture bladder
- Step 13: Remove entirety of organs and entrails away from carcass
- Step 14: Drain any remaining blood in carcass

Skinning a Deer

- Step 1: Cut hide from inside of leg to cavity of all 4 legs
- Step 2: Skin around leg
- Step 3: Cut hide off below knee
- Step 4: Skin remaining legs in similar fashion
- Step 5: Skin towards spine on each side of carcass
- Step 6: Continue skinning up neck, cutting hide free at base of skull

Quartering a Deer

- Step 1: Starting with the inside portion of the rear quarter, cut down along the pelvis
- Step 2: Continue cutting under the ball joint, following bone
- Step 3: Continue cutting around H bone, following bone closely
- Step 4: From the outside portion of the rear quarter, cut down spine freeing the quarter
- Step 5: Remove other rear quarter in similar fashion
- Step 6: Starting with the inside portion of the front quarter, cut down under the armpit

Step 7: From the outside portion of the front quarter, cut around scapula, freeing the quarter

Step 8: Remove other front quarter in similar fashion

Step 9: Cut off lower legs at knee joint

Step 10: Place quarters in game bags and hang to cool

Deboning a Deer

Step 1: Cutting close to bone, remove both backstraps from base of skull to rear end of carcass

Step 2: Remove ribs, or rib meat, depending on preference

Step 3: Remove rear tenderloins from inside cavity of carcass

Step 4: Remove front tenderloins from inside cavity of carcass

Step 5: Remove neck meat, cutting close around vertebrae

Step 6: Remove sternum meat