Deer Processing

301

Whitetail Deer
# How Much Meat Will I Get?

<table>
<thead>
<tr>
<th>Live Weight</th>
<th>X 78%</th>
<th>=</th>
<th>Field Dress Weight</th>
<th>X 75%</th>
<th>=</th>
<th>Hanging Weight</th>
<th>X 75%</th>
<th>=</th>
<th>Edible Meat Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>100 Lbs. Live Weight</td>
<td>X 78%</td>
<td>=</td>
<td>78 Lbs. Field Dressed Weight</td>
<td>X 75%</td>
<td>=</td>
<td>58 Lbs. Hanging Weight</td>
<td>X 75%</td>
<td>=</td>
<td>43 Lbs. Edible Meat</td>
</tr>
</tbody>
</table>

Here is an example of the formula:
Skeletal Diagram

Deer Skeleton
Tools Needed for the Job

- Knives
  - Filet Knife
  - Hunting Knife (3 ½” Blade)
  - Saw (Bone or Hack) Optional
- Rubber Gloves
- Cutting Board 18”X24”
- 1 Gallon Ziplock Bags
- Wax Lined Freezer Paper
- Two 48 gallon or larger coolers
  - One for Trim Meat and the other for Roasts and Steaks
Hanging Deer

- Cooling and Bleeding most important.
- Keep the deer around 40 degrees or lower.
- Skin deer just before processing.
- Cut front leg at the joint and back legs below joint.
Skinning
Where to Start Rough Boning

- Front Quarters-Extend leg from body cavity and cut away from torso.
- Back straps/Loins-Follow vertebrae and rib bones with filet knife.
- Back Legs-Separate ball socket from hip bone.
- Trim remaining meat from sides and neck.
Front Quarters

- There is one small roast here but I like to turn it all into burger meat.
- Just follow the bones and filet the meat off.
- Discard any bloody or damaged meat.
Back Straps / Loins

- This is the best meat on the deer next to the hanging tenders.
- Take your time and do it right.
- It is easier to remove the outer membrane while it is attached to the deer.
- Either butterfly or section this piece prior to wrapping.
To remove the backstrap, draw your knife close to either side of the spurs that extend from the backbone, cutting down to the tops of the ribs. Using your fingers, tease the muscle away from the bone. It is easier to remove the upper backstraps after detaching the shoulder.
Before
After
Rear Quarters

- Separate at the ball joint and cut around the hip bone
- There are three roasts here (Ball, Posterior and Interior) and a lot of trim meat.
- Follow the muscle groups and separate from the bone
- Remove outer membrane from roasts
- The following images show two methods of field boning and quartering.
Quartering

Ball Joint

Hip Bone
Removing the Membrane and Muscle Separation

Muscle Separation

Ball Roast
Ball Roast Wraps
Around Femur Bone
Field Boning

Ball Roast

Posterior Roast
Ball Roast

Interior Roast
Remove Ball Joint By Cutting Tendons At the Socket
With the Leg Bone Removed Cut Interior Roast From Hip Bone
Trim out the Bones

- All that remains is the smaller meat sections like the flank, brisket, ribs and neck.
- The more time you take on these areas will give you more meat for the hamburger/sausage grind.
Flank Meat

Brisket Meat

Neck Meat

Flank Meat

Flip Deer and Repeat

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Processing the Meat

- Thoroughly wash and rinse each roast and loin in preparation for wrapping. Dry with paper towel prior to wrapping.
- Wash and rinse trim meat in the cooler.
- Trim off and throw away any fat or damaged meat.
- Blood in the meat is the major cause of the “Gamey Taste”
- Wrap or vacuum seal the roasts and loins. Freezer bag the hamburger trim.
- To purge the air in the freezer bags, submerge in water before sealing.
Safety Tips

- Always keep your knives sharp.
- Be careful... Your knives are “Sharp”
- Due to threat of CWD, avoid cutting through bones and avoid contact with brain, spinal cord, eyes and lymph nodes.
- Discard any spoiled or tainted meat.
Best Burger Recipe

- If you grind your own or take your trim meat to a butcher, try this once and you will never have better.
- Mix your deer meat with 50% Untrimmed Beef Brisket Meat. The fat in beef brisket meat makes the best burger and there is no game taste.
- If you grind it yourself, get the best results by grinding the meat twice with a rough and fine grind plate.
CREDITS

- Author – Brent Pack
- The Team
  - Don Pack
  - Scott Pack
  - Loye Pack
  - George Boeshart
  - Brian Boeshart
  - Larry Nelsen