



DEPARTMENT OF THE INTERIOR

INFORMATION SERVICE

FISH AND WILDLIFE SERVICE

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HUNTERS URGED TO UTILIZE ALL GAME MEAT AS FOOD-SAVING PROJECT

Hunters can contribute substantially to the President's food conservation program if they will make complete utilization of all the game they take during the hunting season, says the Fish and Wildlife Service.

Game meat, as Service experts point out, is nutritious, easily prepared, cooked, and digested, and if properly handled from the time it is killed until it is ready for table use, full utilization can be made of it as a roasted bird, a sizzling steak, or the makings of a tasty and wholesome stew.

Many hundreds of thousands of pieces of game meat, however, are wasted in the field, spoiled in transportation, and soured by improper storage because hunters do not give the right kind of care to the game they possess.

As an example the Service cites the all too-common practice of hunters to stow carcasses of birds and small game either in the back or trunk of their cars and neglect them until home is reached. Because this practice does not allow the body heat to escape, the delicate meat quickly spoils.

Likewise, any big game meat can be ruined if the carcass is carelessly dressed, inadequately cooled, flung on the fender of an automobile next to the engine, and then driven home through dust and heat.

In calling attention to the need for utilizing game meat to the fullest extent, the Service does not do so to encourage an increased kill of game solely to obtain meat but rather for the purpose of developing a greater appreciation of its value as food and thus reduce waste. Certain states, such as Washington, now have wastage laws because it is considered as flagrant a violation of the sportsman's code to hunt, kill, and then waste game meat as it is to break game laws.

To help hunters reduce the percentage of waste and to obtain a better quality of meat, the Service offers the following simple instructions:

1. Take proper equipment for hunting. A gun, a good knife, a short piece of rope, some pieces of clean cloth, and an axe or hatchet are essential.

2. Use care in shooting. Avoid long shots likely only to wound the animal.
3. Bleed the animal by cutting the jugular vein, with the head downward to give good drainage.
4. Clean thoroughly.
5. Cool the meat as soon and as thoroughly as possible.
6. Keep the meat cool and clean in transportation.

Preserving game meat by freezing it and keeping it in cold storage or freezer lockers during the legal storing period has become the most popular present day method of preservation. With the emphasis being placed today on the conserving of food, lockers are serving an extremely important part in promoting better utilization of the increased quantities of game taken each hunting season, according to the Service.

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