

Handling Deer Meat Safely

There are some parts of the deer you should never eat, even if the animal looks healthy. These parts are mostly nervous system tissues, where prions concentrate. Prions cause chronic wasting disease. While the disease has not been found in Minnesota, it has been discovered in neighboring states.

FOR YOUR PROTECTION, YOU SHOULD FOLLOW THESE SUGGESTIONS:

- Be sure to use rubber or latex gloves.
- Gut the deer.
- Remove the head.
- Lymph nodes and other parts should be removed during normal field dressing. Removing fat, membranes and cords from meat will remove the rest of the lymph nodes.
- Cut meat from the bone with a knife, don't cut through bones.
- Never eat a deer's brain, eyeballs, spinal cord, spleen or lymph nodes.
- Clean cutting tools with bleach.
- Dress your deer immediately after kill; most deer are spoiled if not gutted within two hours after death.
- If temperatures are above 40 degrees, skin as soon as possible and place blocks of ice in cavity.
- **Burn loose hair from skinned deer with propane torch.**
- Remove windpipe and cut pelvic bone with saw to remove bung.
- **Do not** wash or soak trimmings in water.



WELCOME HUNTERS

WILD GAME PROCESSING

Mon.-Sat.: 8 a.m. to 7 p.m. Sun: 10 a.m. to 5 p.m.

**Deer Quarters Now Being
Accepted! Hide Removed Please**

Cutting and Processing: \$75.00 hr.

Trim Accepted Year Round!

Mackenthun's



Meats and Deli, Inc.

St. Bonifacius

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