



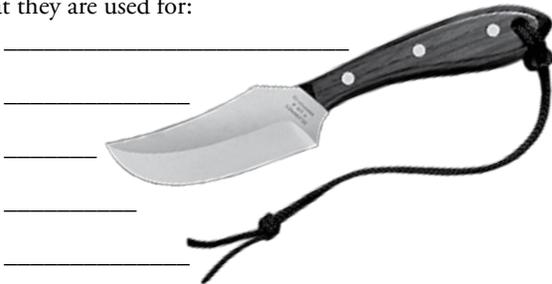
GAME PROCESSING



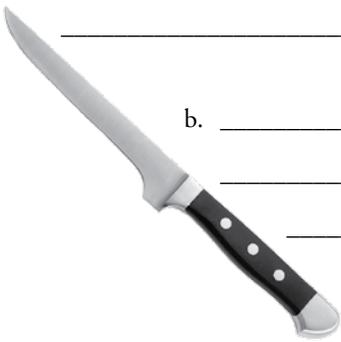
The focus of this merit badge is small game and fish. You won't find requirements for butchering deer, cows, or elephants here.

1. Identify the basic tools needed for game processing and tell what they are used for:

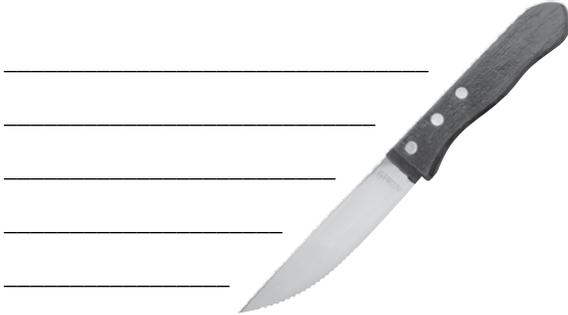
a.

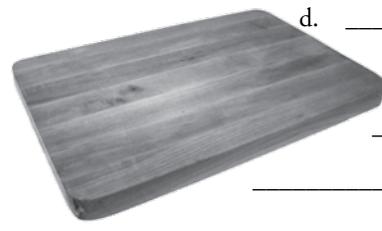


b.



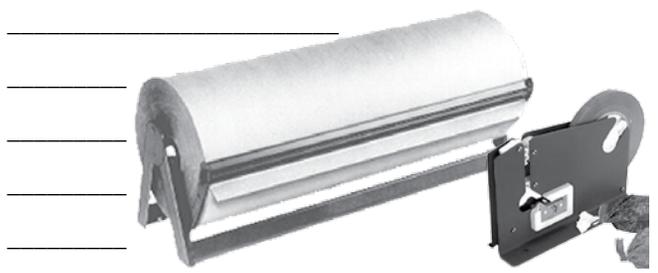
c.





d. _____

e.



f.



DATE COMPLETED

PASSED BY:

2. Name at least six kinds of birds and small game that can be harvested and processed, either for eating or taxidermy.

- _____
- _____
- _____
- _____
- _____
- _____

DATE COMPLETED

PASSED BY:

3. Name at least ten species of fish that can be caught and cleaned for human consumption.

- _____
- _____
- _____
- _____
- _____
- _____
- _____
- _____
- _____
- _____
- _____

DATE COMPLETED **PASSED BY:**

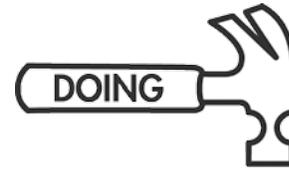
4. Name a few ways to preserve meat.

- _____
- _____
- _____
- _____

DATE COMPLETED **PASSED BY:**

5. When sharpening your knives, what degree does your knife blade need to be on the stone? _____
Demonstrate that you know how to sharpen your knife.

DATE COMPLETED **PASSED BY:**



WARNING: *Working with dead animals and sharp tools is dangerous. Work only with adult supervision.*

1. Harvest and process small game or fowl. Show your parent or counselor the results of your efforts..

DATE COMPLETED **PASSED BY:**

2. With your parent or counselor present, catch and clean a legal game fish.

DATE COMPLETED **PASSED BY:**

MERIT BADGE APPROVED BY

MERIT BADGE COMPLETED ON



SKILLS

Sports

Game Processing



PURPOSE

After the great flood, God gave man permission to eat the animals (Genesis 9:3). Gaining the ability to catch, kill, and prepare animals for human consumption is a noteworthy accomplishment. A Cadet who earns this merit badge will realize that he has achieved something significant.

LEARNING

The focus of this merit badge is small game and fish. You won't find requirements for butchering deer, cows, or elephants here.

1. Basic tools:
 - a. skinning knife
 - b. boning knife
 - c. steak knife
 - d. butchering block or table
 - e. butchering paper and tape
 - f. butchering string
2. Birds and small game: squirrel, rabbit, raccoon, grouse, pheasant, turkey, duck, goose
3. A sampling of species of fish: cod, walleye, grayling, perch, gold eye, sunfish, salmon, trout, northern pike, bass, trout, bluegill, catfish, muskellunge, grouper, flounder, snapper, red drum, tuna, mackerel
4. Meat preservation: drying (jerky), salting, freezing, smoking
5. Use a carborundum sharpening stone, or whetstone, specifically created to sharpen knives. Dampen the whetstone where you will be sharpening the knife. Holding the knife blade at 30° off the whetstone, rub the edge of the blade around on the stone in a smooth circular motion. Be sure to sharpen both sides of the blade equally.

DOING

WARNING: Working with dead animals and sharp tools is dangerous. Work only with adult supervision.

1. The first thing to do is learn the special rules that apply to hunting, trapping, and transporting wild game in your state or province.

Here are some steps to take in processing your game.

- a. Don't handle or consume wild animals that appear sick or act abnormal, regardless of the cause.
 - b. Game animals should be field dressed as soon as possible to cool the carcass. In warm weather, carcass cooling can be accelerated and maintained using ice.
 - c. Always wear heavy rubber or latex gloves when field dressing wild game.
 - d. To field dress animals, insert knife at the crotch and cut upward toward the throat, stopping at the bottom of the rib cage. When making the initial cut, take care not to cut into the stomach or the bladder. Remove the organs.
 - e. When you've returned home or to your hunting camp, cut out the carcass from the skin. Birds should be plucked and cleaned, but not skinned. Wash the carcass with water. If intestinal contents contact meat, consider the meat contaminated. Cut off and discard the affected area.
 - f. Wash hands (gloves) thoroughly before and after handling meat. Sanitize your equipment and work surfaces thoroughly.
 - g. Remove the animal's head by twisting and/or cutting.
 - h. The animal or bird could be cooked whole or cut into parts by cutting and twisting where bones are attached to other bones.
 - i. If you are saving the meat for consumption later, clean and trim any damage caused by bullets or arrowheads as well as possible. Wrap the meat in good freezer wrap or a sealed plastic bag, and label it clearly with the type of wild game, the cut of meat, and the date of processing. After wrapping or bagging, freeze the packages.
2. To prepare pan fish, scrape off all the scales. Slit the fish from vent to throat. Clean out the blood vessels, kidneys, and other body organs. Cut the fins, head, and tail off. For salmon or other large fish, cut the meat into pieces (filet) that are easy to store and cook (6–8" [15–20 cm] square).