



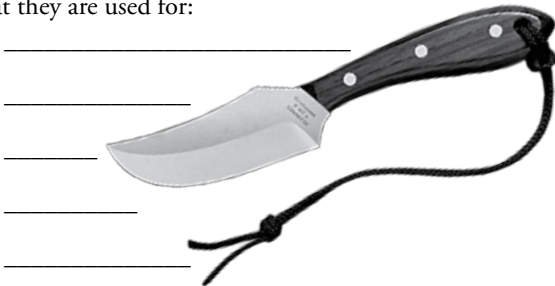
GAME PROCESSING



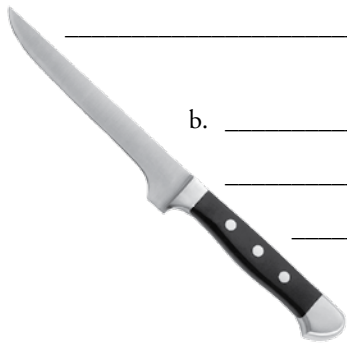
The focus of this merit badge is small game and fish. You won't find requirements for butchering deer, cows, or elephants here.

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

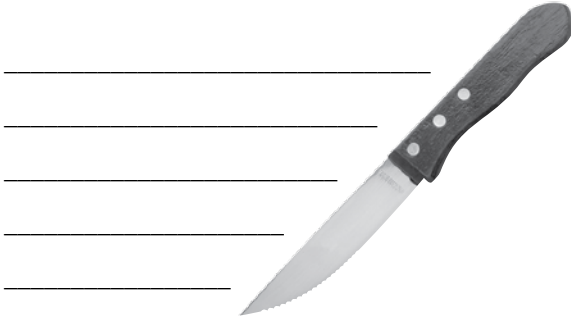
a.

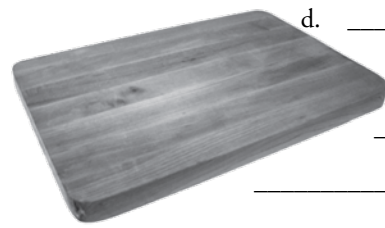


b.



c.





d.

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.

- _____
- _____
- _____
- _____

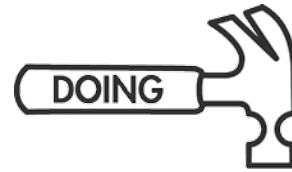
DATE COMPLETED **PASSED BY:**

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.

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