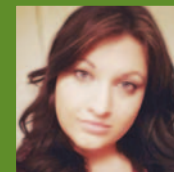


# Trophy Care and Field Dressing



Story by  
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**T**he hunt is over! Now the rewarding work of packing your animal back to camp or home begins. Here are a few tips, DOs and DON'Ts, to insure your trophy will be well preserved and make an excellent specimen to hang on the wall as art and living memory for generations to come.

## DOs

**Use a sharp knife** – nothing will make your job and your taxidermist's job harder than jagged and uneven knife cuts. A good sharp knife makes all the difference. When capping, always cut from the skin side, being careful not to cut the hair.

**Get it cool** – the longer the cape is on the animal the better your chances are of the body temp causing bacteria growth that will cause hair slip. Care for your cape like you would the meat! The best thing to do is get it in a freezer or to your taxidermist as soon as possible, if not, have a cooler with ice to store your cape until it can be processed.

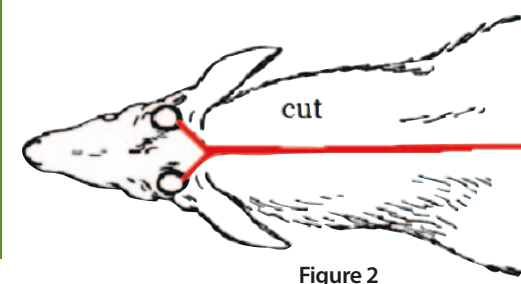
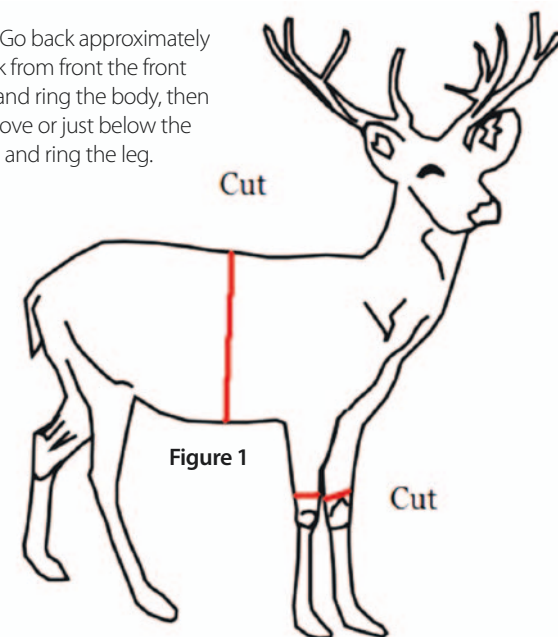
## DON'Ts

**Salt** – salting your cape should be left to your taxidermist. Salting is a process that is ONLY effective if you get 100% of the meat, fat, and membrane off of the hide. Otherwise it causes a seal that traps bacteria in the skin, causing irreparable damage to the hair follicles, thus causing hair slippage.

Other things taxidermists see a lot of is cutting the throat, cutting the armpits, leaving it in the bed of the truck or anywhere else exposed to the elements, (heat, dogs, birds, insects, bacteria, etc...) and drag marks where hair is missing.

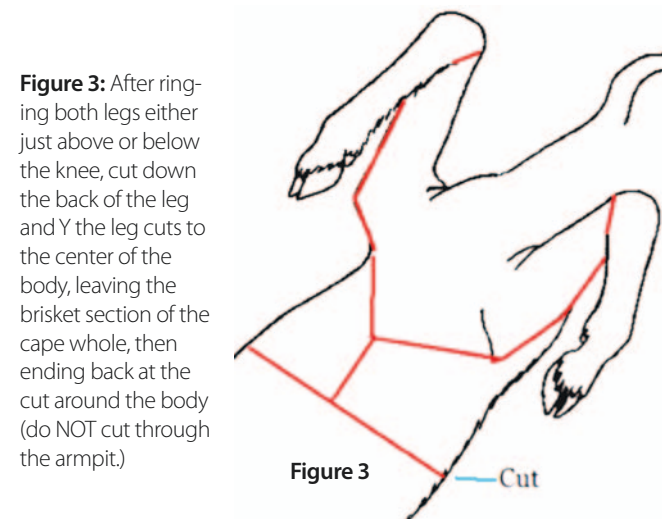
**Use a sharp knife, nothing will make your job and your taxidermist job harder than jagged and uneven knife cuts.**

**Figure 1:** Go back approximately 3 ribs back from front the front shoulder and ring the body, then go just above or just below the knee joint and ring the leg.



**Figure 2:** Cut straight up the back of the neck to the middle of the back of the head, then Y your cut to the back of each antler.

Figure 2



**Figure 3:** After ringing both legs either just above or below the knee, cut down the back of the leg and Y the leg cuts to the center of the body, leaving the brisket section of the cape whole, then ending back at the cut around the body (do NOT cut through the armpit.)

Figure 3