

ENGLAND &
WALES **BEST
PRACTICE
GUIDES**

Lardering.

Culling Deer



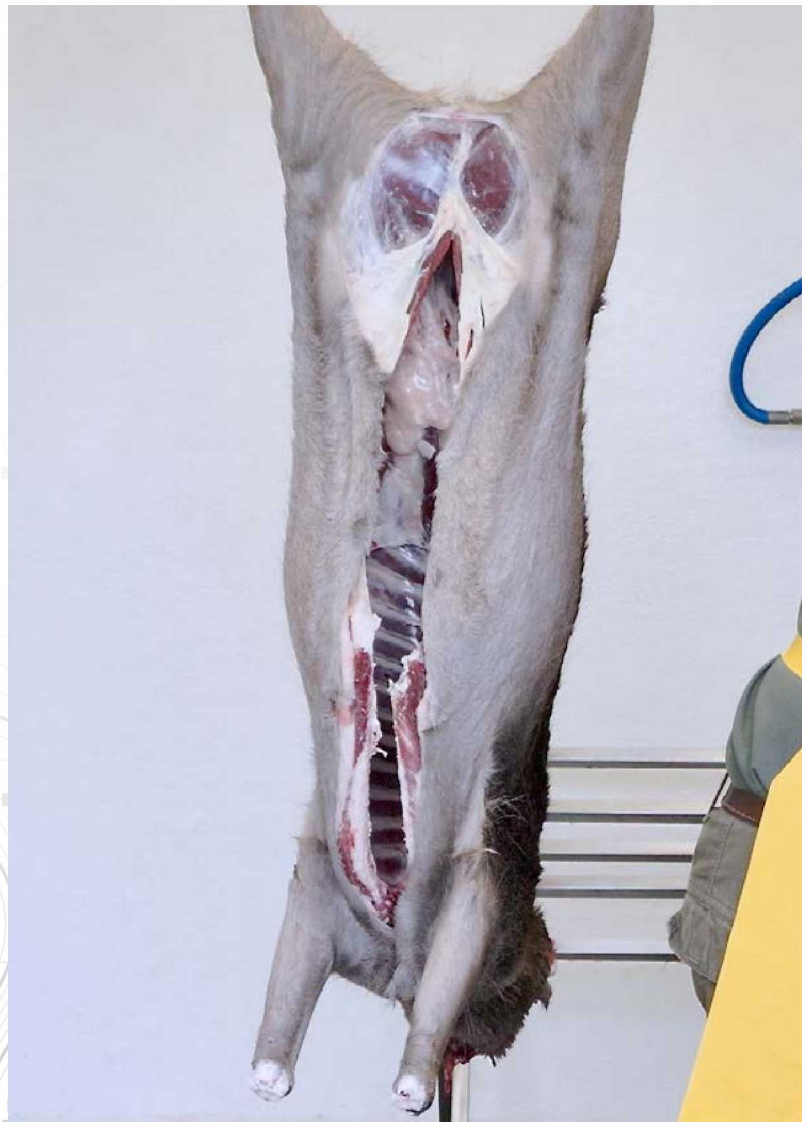


Introduction

This guide describes the carcass dressing procedures that are ideally carried out in a deer larder, after the gralloch has been performed in the field.

The Gralloch guide should be considered essential companion reading.

Both are linked to the Carcass Inspection, Extraction and Transport, Larder Hygiene and safety, and Larder Design guides.



First steps

Before bringing any carcass into a larder check:

- The larder is clean and fit to receive deer
- All equipment needed for the lardering process is present and in good working order
- There is sufficient space to work on and store your carcass
- Where a chiller is to be used, check it is running above freezing and below 7 degrees c

Remove the udder

This is best done in the larder, but a large udder can limit access to the rear end and may have to be removed in the field before opening the stomach.

- Pinch the skin just in front of the udder and pulling on it all the time cut around the udder, removing it whole, with the skin
- Do not take the cut any further rearwards until back in the larder

Removing the pizzle (penis)

- Cut the skin just in front of the pizzle
- Pull the pizzle sheath and lift the pizzle up, make a cut either side of the pizzle joining the cuts around the back of the scrotum
- Continue the single central cut through the skin almost to the anus, taking care not to damage the haunches
- Pull the pizzle free where it runs over the pelvis and remove with knife
- Alternately, use the knife to free the pizzle where it turns forward inside the "V" of the pelvis
- Leave outside the carcass (draped down the back if the carcass is suspended). It will be removed with bladder, remainder of the rectum and anus, later

Remove the pluck

If the pluck has not been removed with the initial gralloch, it needs to be removed in the larder.

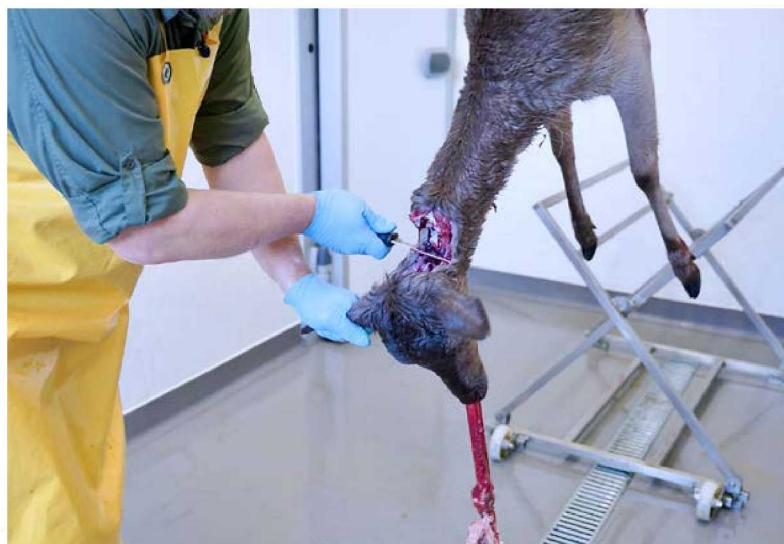
- To do so, the chest cavity should be opened



- Cut through the muscle of the sternum down to the bone
- Using a saw, cut centrally through the sternum, avoiding damage to the pluck
- Separate any remaining connective tissue holding the organs in place and remove, cutting the windpipe as close to the head as possible
- Inspect the lymph nodes in the pluck in line with the Carcass Inspection Guide

Removing the head

- The head is removed by cutting between the last joint of the neck (atlas joint) and skull
- With the carcass secured, cut across the back of the neck directly in line with the lower back edge of the ears, this will expose the atlas joint
- Alternately, cut upwards from the throat side of the neck, following the back of the jawbone towards the spine
- Continue the cut all the way around the neck close to the bone to free the skin and muscle Pulling on one ear (or antler) insert the point of the knife into the joint and work it round.
- The joint should open and separate
- The retropharyngeal and sub maxillary lymph nodes should be inspected at this point in line with the Carcass Inspection guide





Removing the feet

Both front and back feet can be removed in a similar way using just a knife

- With the leg extended run a thumbnail up the inside of the leg from just below the “knee/elbow” joint
- Locate the first ridge of the joint and make a cut from on top of the ridge all the way around the leg keeping the cut perpendicular to the leg
- With the leg extended, support the upper leg and bend the lower leg outwards until the joint breaks
- If the correct joint has been cut, the surfaces of the joint should be flat not rounded

Full carcass dressing in the field

Best practice is that as much of the carcass dressing process as possible is carried out in a larder.

However, it is recognised that in some circumstances a larder may not be available, and all of the above dressing processes have to be carried out in the field.

Extreme care must be taken to avoid the carcass becoming contaminated.

Suspended gralloching and dressing is likely to be cleanest in these circumstances.

Records

- Keeping proper records is strongly recommended
- If completing a trained hunter declaration you must take note of all relevant information for completion of the tag
- The stage at which you record details will depend entirely on individual situations but if you are dealing with multiple carcasses yourself or in a team, some of the information will need to be recorded at the gralloching stage so that carcass details do not become mixed up
- See Cull Records guide.

