

HOW TO SKIN:

First prop the animal's mouth open, after your pictures of course, so when lockjaw set up the mouth will stay open. Use a stick, shell casing etc. This will aid in the cooling of the head and neck meat.

Make all your cuts BEFORE you start skinning.

Cool the hide and head out before putting in plastic or freezing.

SHOULDER MOUNTS:

1. Gutting: Stop at the brisket; do NOT cut up the brisket.
2. Cutting: At the base of the brisket cut in a circle around the body. Everything from this cut forward is the cape.
3. Ring the leg at the knee joint.
4. Start between the ears and cut down the "back bone" to the cut you made around the body of the animal.
5. Skinning: Skin the cape forward leaving the legs "tubed" or "socked". Sever the head from the body at the base of the skull. Leaving the head attached to the cape.
6. Cooling: Tip the head over on the animals' nose and antler tips, laying the cape out hair down skin up, to expose the neck area to cool out the head.
7. When cooled place cape in a plastic bag and freeze.

HALF MOUNTS:

These are basically the same as a shoulder mount. There are two differences: 1) you leave the front legs in tack. 2) You must make your body cut at least $\frac{3}{4}$ back on the animal (down to the hips).

If possible DON'T make any cuts on the front legs. If you find it necessary to cut the legs, cut down the **center of the back** of the legs.

RUGS:

Lay the animal on its back. If you have someone with you it helps to have them hold the legs straight while you make your cuts. Make sure all your cuts are **straight and centered!!** Be sure to make *all your cuts before* you start skinning.

Belly Incision: Start 2" above the anus cutting up to the base of the throat.

Front Legs: Start your cut at the base of the pad. Cut directly across from one foot to the other.

Back Legs: Start at the base of the pad and cut down the back of the leg till you come to the starting point of the belly incision (2" above the anus).

* Remember to make all your cuts as straight as possible!

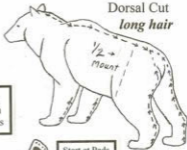
Cut the head off the carcass at the base of the skull and cut the feet off the carcass just above the wrists, leaving the head and feet attached to the hide.

Fidalgo Taxidermy

Garth & Tami Gilden
12944 Thompson RD
Anacortes, WA 98221-9317
(360) 293-7319
fidalgo@fidalgo.net

Life-size

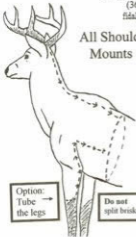
Dorsal Cut
long hair



Cut in
direction
of arrows

Start at Pads

All Shoulder
Mounts



Option:
Tube →
the legs

Do not
split brisket

Life-size Ventral Cut
short hair
and all Rugs

