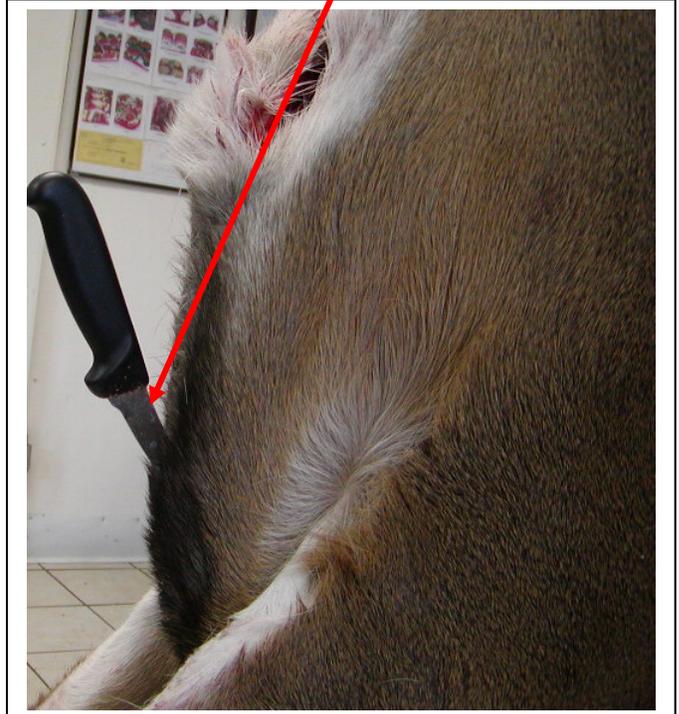


Skinning: Page 1



First cut from the base of rib cage to the base of the throat.

Be sure to cut from the inside out, to reduce the loose hair.

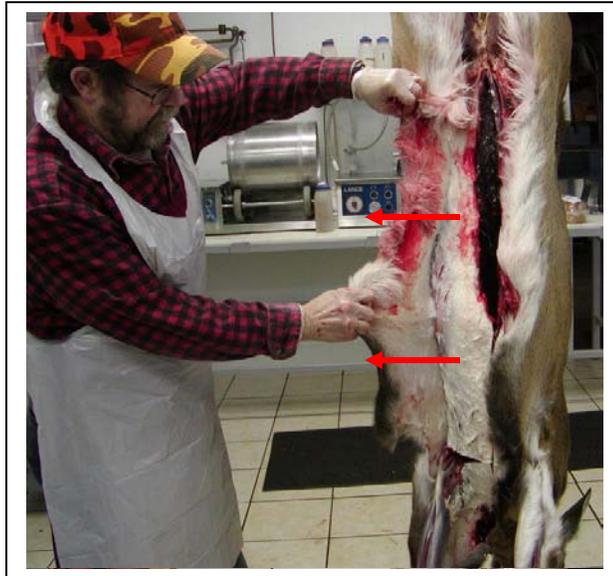


Cut up the inside of the front legs to meet the vertical cut. Again, cut from the inside out.



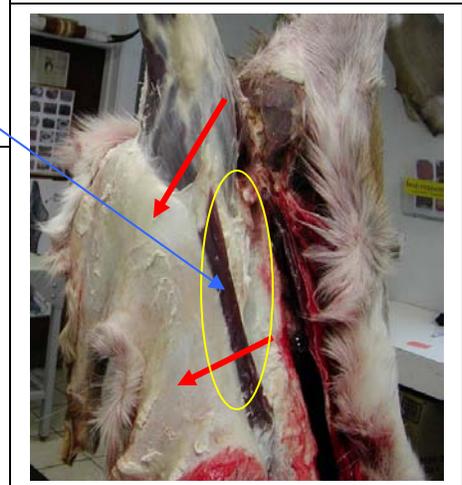
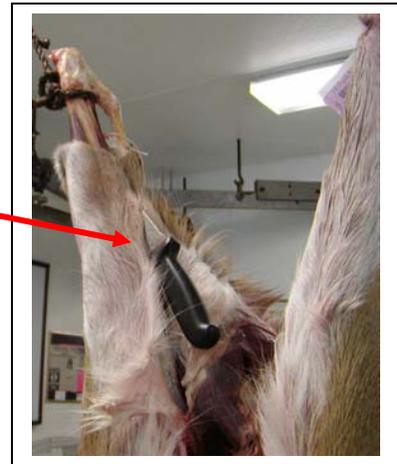
Skinning: Page 2

Work the skin loose around the front leg and then work it loose along the plate and flank area. Pull towards the top of the back.

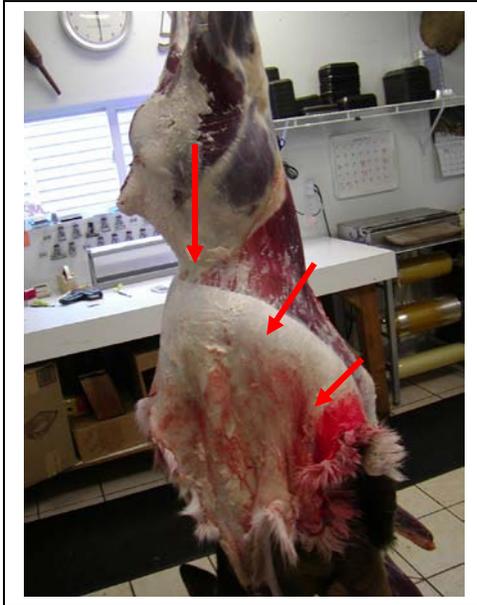


Cut from the pelvic bone up to the ankle. Cut from the inside out with your blade face up.

Use the thumb of your right hand to keep the flank attached to the carcass as you pull away and down on the hide with your left hand.



Skinning: Page 3



Continue to work the hide down and towards the back from the cavity.

Use of your knife should be minimal as you push the meat away from the hide with your right hand and pull the hide back and down with your left hand.

Using your hands continue working the hide down towards the head. Try to keep the meat attached to the carcass as much as possible.

You will need to use your knife as you work down the front shoulders and neck area. I've also found that stepping on the hide, and pushing down with my foot helps on the neck.



Skinning: Page 4



Skin down the neck until you reach the ears. At this point you can cut the hide away from the carcass.



Cut through the meat of the neck as close to the ears as you can, this should be near the end of the spinal column at the “Atlas Joint”. Grab the nose and an ear on the head and twist until it snaps the joint. Then remove the head by cutting through the remaining tissue holding it.

