

# *Rhode Island Hunter Education Program*

## *Deer Processing Class*

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### **When:**

**October 17 (Saturday), 2015**

10 am-1:00pm

or

**October 25 (Sunday), 2015**

10am- 1:00pm



Instructors will demonstrate and explain how to field-dress and process a deer from the field to the freezer. The class will include tool demonstrations, such as what types of knives work best for various butchering chores. Attendees will learn how to skin a deer, how to prepare various cuts of meat and how to make burger, sausage and steaks.

This workshop is offered Free of charge but **registration is required** with limited availability. Liability Waivers must be signed the day of the course for participation. Please dress appropriately: part of the workshop will be outdoors and part will be in a refrigerated space. Event will be held in the village of Pascoag RI. Specific location will be given upon registration.

**To Register: Please contact Scott Travers at [scott.travers@dem.ri.gov](mailto:scott.travers@dem.ri.gov)**

**Or 401-539-0016**

