

## How to Field Dress a Grouse or Ptarmigan

## **Necessary Equipment:**

- Rubber gloves
- Game shears
- Knife
- Garbage bag
  - Using your game shears, remove the head, feet, wings, and tail.



4 Remove all the skin and feathers from the breast and legs.



7 Rinse any remaining feathers, blood, or entrails from the body and either package and freeze or prepare for cooking.



## **Helpful Tips:**

- Keep the bird out of water and debris after it has been harvested.
- Field dress the bird as quickly as possible to cool the meat.
- 2 Pluck a handful of breast feathers to expose the skin of the breast.



5 Put a finger at the end of the breast bone and pull towards the neck, opening up the body cavity.



3 Pinch the skin of the breast and peel the skin towards the wing stubs.



6 With two fingers remove all of the organs.



**ATTENTION HUNTERS:** The ADF&G is very interested in collecting hunter harvested grouse and ptarmigan wings. Biologists can determine the sex and age of a bird by examining one wing and tail. This information allows ADF&G to better understand the productivity

and harvest composition of various populations. If you're interested in assisting this effort please collect the following from each bird: 1) one, intact, clean wing, and 2) the tail. Place in a paper bag or ADF&G wing envelope and record the date and location of harvest. Drop off at your nearest ADF&G office.

