

**PROPOSAL 163**

**5 AAC 92.220. Salvage of game meat, furs, and hides.**

Align salvage requirements for caribou in Units 25B, 25C, and 25D with Unit 25A to require meat of caribou remain on the bone when harvested prior to October 1 as follows:

Align meat on bone for caribou in Unit 25B, C, and D with Unit 25A to require the meat of the front quarters, hindquarters, and ribs to be left on the bone prior to October 1 until removed from the field or processed for human consumption.

**What is the issue you would like the board to address and why?** This would prevent spoilage in the hot fall weather because it would make the meat easier to handle when hanging and/or transporting.

**PROPOSED BY:** Amanda Pope

(HQ-F23-005)

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