

**PROPOSAL 161**

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

Change the salvage requirement for sheep, goat and deer to all meat on the outside of the ribs as follows:

Change the salvage requirements of sheep, goat and deer from [ALL THE MEAT OF THE RIBS] to **all of the meat on the outside of the ribs.**

This would not include moose, caribou, elk, bison and muskox.

**What is the issue you would like the board to address and why?** We would like to see the salvage requirements of sheep, goat, and deer be changed to make it all of the meat on the outside of the rib rather than all the meat of the ribs. This would NOT include moose, caribou, elk, bison and muskox.

This would encourage hunters to still take as much good meat as logistically possible from the animal, but not enforce the taking of rib meat between the actual ribs. A hunter may remove the entire rib cage if they choose, or they may be selective when it comes to not taking bloodshot or tainted meat from any portion of the rib meat. Especially in mountain animals, poor shots or damage to the meat from a fall are much more common and often contaminates the inside of the rib meat. This would allow the hunter to salvage the usable meat and not worry if checked by a wildlife trooper. It would also apply to deer in southeast Alaska and on Kodiak, where large brown bears are present, and there may be a safety issue when butchering deer in the field. The process of removing the meat between the ribs adds precious time to a twilight hunting situation, where leaving the kill site in an appropriate amount of time is imperative. In most cases this would amount to less than a pound of meat. It is already not required to remove rib meat from black bear

**PROPOSED BY:** Matanuska Valley Fish and Game Advisory Committee (HQ-F20-008)  
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