

PROPOSAL 245

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

Eliminate the requirement to salvage rib meat on the bone for moose, caribou, and bison as follows:

The intent of this proposal is to make the salvage requirements regarding rib meat consistent statewide for moose, caribou, and bison, notwithstanding the requirements for the community subsistence harvest permit under 5 AAC 92.220(6).

One solution would be to remove “and ribs” from 92.220(d)(3) as follows:

(d)(3) for moose taken before October 1 in Units 13, 19, 21, 23, 24, and 25 for caribou taken before October 1 in Units 13, 19, 21(A), 21(E), 23, 24, and 25(A), and for bison taken before October 1 in Units 19, 21(A), and 21(E), the edible meat of the front quarters, **and** hindquarters, [AND RIBS] must remain naturally attached to the bone until the meat has been transported from the field or is processed for human consumption.

What is the issue you would like the board to address and why? Requirement to salvage rib meat on the bone for moose and caribou in various units.

Meat on bone requirements for moose and caribou in several game management units were put into effect over concerns with meat spoilage, and in part so wildlife enforcement could better ensure salvage requirements were met. But these salvage requirements are not consistent statewide. Only Units 13, 21, 23, 24, and 25 have the requirement that the rib meat of moose and caribou (and bison) must be salvaged naturally attached to the bone.

Hunters are fully capable of salvaging the rib meat without leaving it attached to the bone, and without it spoiling, as is evident that this requirement does not apply statewide. As to identifying that the rib meat was completely salvaged, again the requirement does not apply statewide to other moose, caribou, and bison hunts in high-use areas or off the road system.

It is both difficult and cumbersome to leave rib meat attached to the bone, and we don’t see the removal of this salvage requirement having any negative effects on overall meat salvage, spoilage, or on enforcement efforts. Rib meat dries out fast when attached to the bone and “rolling” or filleting the ribs is an optimum way to salvage and keep rib meat from spoiling or drying out. Many hunters on longer hunts, or when the harvest happens at the beginning of a hunt, choose to eat the rib meat in the field so the extra weight and space of the rib bones is not such a factor. Aircraft hunters would like to be able to legally remove the rib meat from the bones before loading into the airplane to save space and weight.

PROPOSED BY: Fairbanks Fish and Game Advisory Committee (HQ-F21-008)
