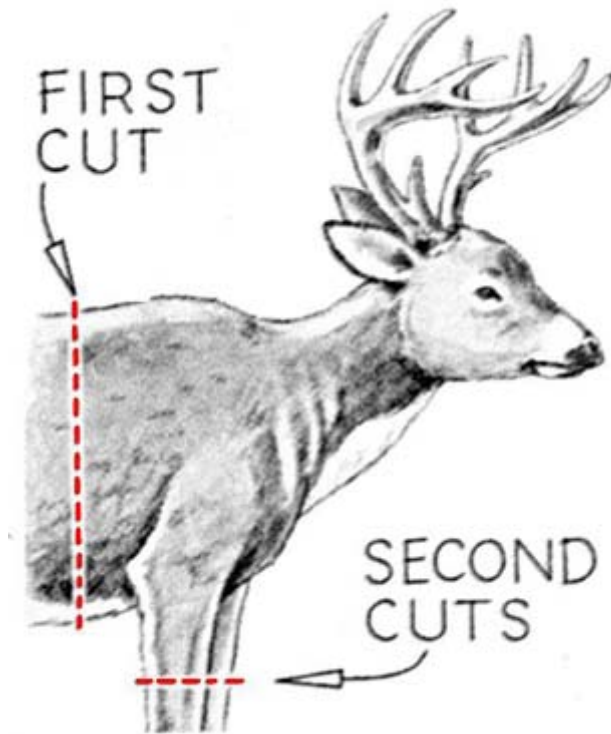
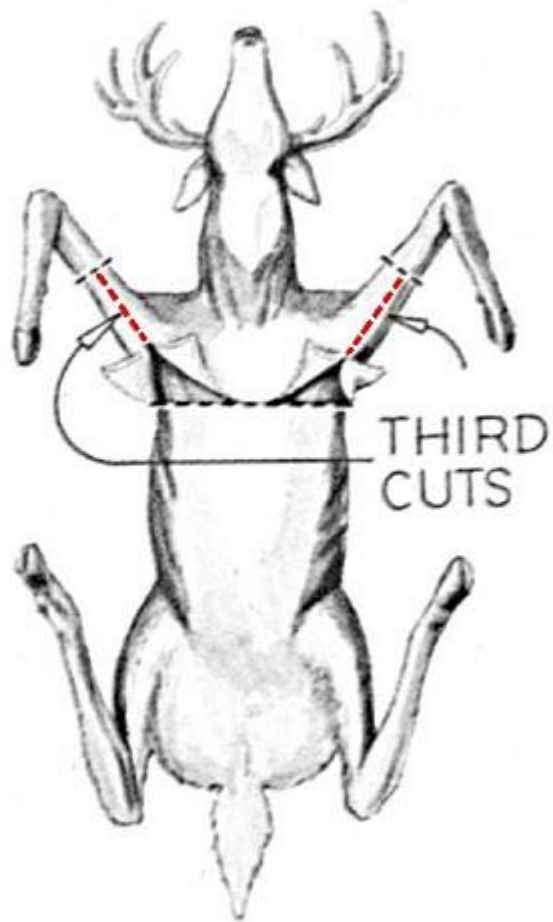


CAPING

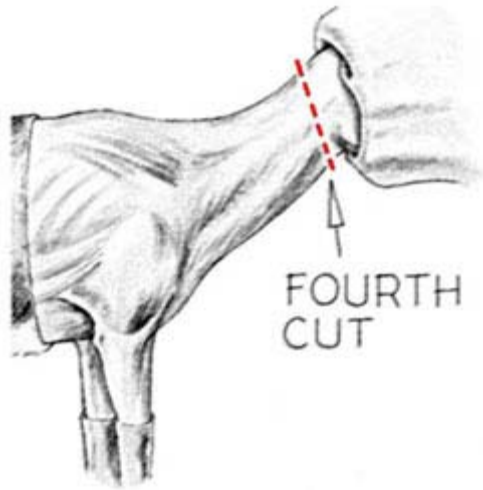
It is always better to cut too long than too short.



With a sharp knife, slit the hide circling the body behind the shoulder at approximately the midway point of the rib cage behind the front legs. Slit the skin around the legs just above the knees.



Make twin cuts under the chest. Start from the first circular cut around the rib cage and continue along the back of one leg to join the cut you made above the knee. Then do the other leg.



Peel the skin forward up to the ears and jaw exposing the head/neck junction using your knife as little as possible to avoid nicks. Holding the hide out of the way, cut into the neck approximately three inches down from the head/neck junction. Circle the neck, cutting down to the spinal column. After this cut is complete, grasp the antler bases and twist the head off the neck - complete with antlers and cape.

Double bag the cape and freeze, removing as much air from bags as possible. Make sure antlers do not puncture bags to reduce risk of freezer burn.