



Removing the Neck

This neck is not from the small animal shown in the previous pictures. The neck from that deer is small and not worth much. The neck at left is from the large buck.

Bucks have necks with lots of meat, perfect for making soup. This neck was removed with my knife. It was difficult to work the blade between the vertebrae. In the past, I've used an ax and a bandsaw to remove neck bones. I think I like using a knife best as it's the least messy.



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Placing the head and the pelvis into the chest cavity makes for a pretty small package. This is all that's left. It easily fits into the garbage.



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With the limbs and usable meat removed, I'm ready to de-bone the bones. On this small deer, it took about 30 minutes to get to this point. On the large buck, I didn't even get the hide off within this amount of time. Don't fret if it takes you a long time. The first deer I ever butchered took six hours from start to finish. I'm still not super fast, but I'm thorough.