

Wrapping

Wrap the meat first in plastic wrap, then in butcher paper. The plastic wrap protects from freezer burn. It is well worth the extra effort. You don't want to go through all the effort to get to this point only to have the quality of the meat reduced due to freezer burn. Coated butcher paper is far superior to non-coated. Some people vacuum pack their venison. I have a great respect for this as it shows their desire to preserve the quality of this manna from heaven. I don't vacuum pack simply because I have too many animals, and not enough time or freezer space.






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Cut a piece of paper that is plenty big. Wrap the meat firmly. Tape with masking tape.

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I mark all my packages with the kind of cut, plus I mark the kind of deer, and year. I use this info so I can make a comparison of the taste and tenderness of the meat with that of other cuts, animals and years.



Sirloin Steaks
Little deer
2004



Wrapping

A year's worth of eating for my entire family. Yum! This is just the steaks and roasts. There is a similar amount of burger. You can expect to get about 20 pounds of roasts and steaks, and 20 pounds of burger from the average size deer. Because there is so much meat in the neck and shoulders of a large buck, you'll get much more burger.