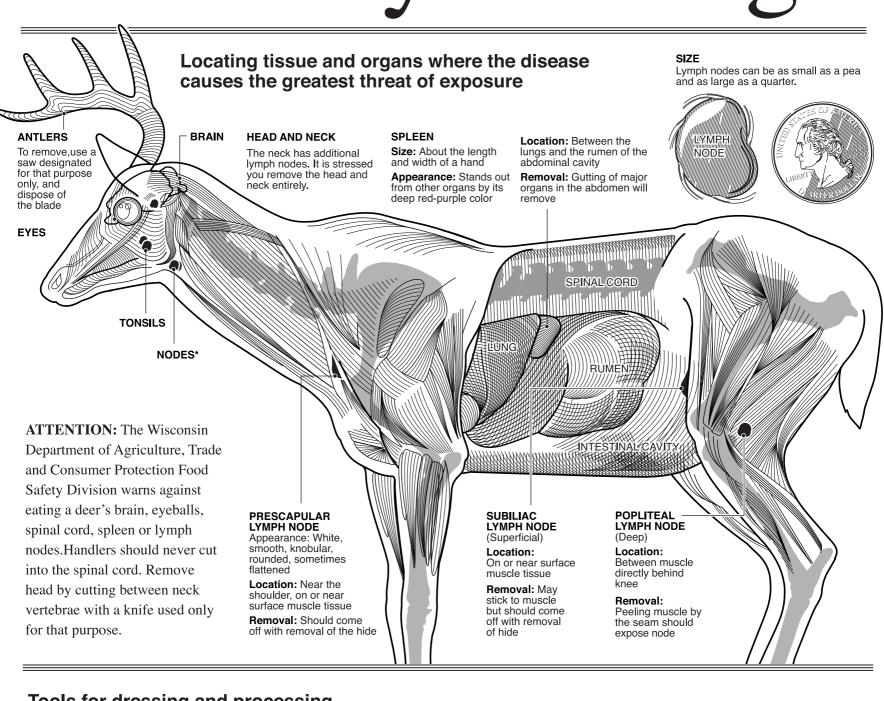
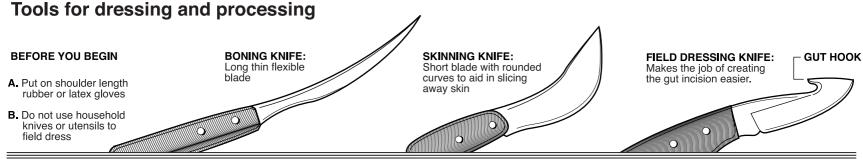
## The potential health threat of Chronic Wasting Disease

(prion disease) in deer has prompted the Wisconsin Department of Natural Resources to issue guidelines for the safer handling and processing of venison. The aim is to outline ways of reducing the risk of exposure during field dressing, skinning and processing. CWD is the deer equivalent of Mad Cow Disease. The disease usually show up in glands called lymph nodes:lumps of slimy gray, yellowish-brown or tan-colored tissue found next to organs.

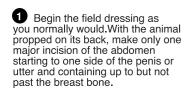
Hunters and butchers should know what avoid and what to discard.

## Healthy hunting





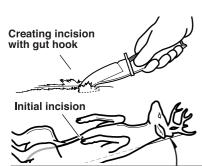
## Safer field dressing (Gutting)



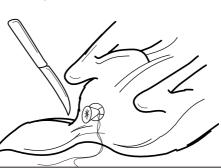
2 Make a conventional incision by Extending index and second finger of Your hand palm up into a shallow initial cut. Position the knife blade edge up between fingers and guide blade slowly between your fingers toward the sternum.

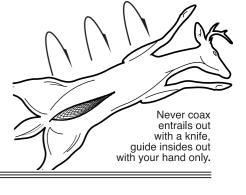
3 Keep paunch pushed down with the back of your hand while cutting to avoid nicking internal organs. Make a cut encircling the anus and intestine. Then pull out the anus and tie it off with string. You should remove it by pulling it out of the abdominal incision with the rest of the gut pile.

Make a cut encircling the anus and intestine. Then pull out the anus and tie it off with string. You should remove it by pulling it out of the abdominal incision with the rest of the gut pile...roll animal on its side...contents should spill out...

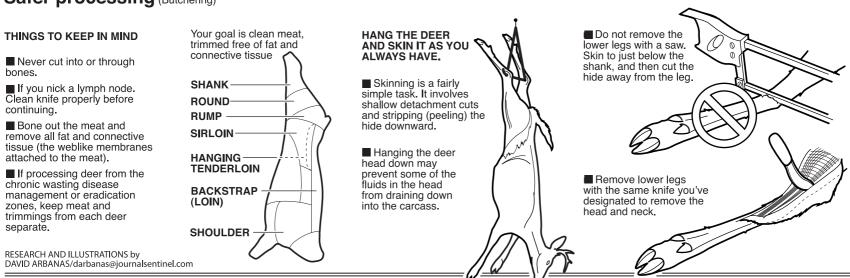








## Safer processing (Butchering)



**CAUTION:** When you are finished processing the meat, clean knives, counters and equipment of residue and disinfect with a 50/50 solution of chlorine bleach and water and dry. Use disinfectant to soak knives for one hour.