Introduction to Big Game Hunting

March 23, 6-9 p.m., $10/participant, capacity: 20
Interested in filling your freezer? Experienced hunters will teach you the basics of how to hunt for big game species, including how to read the regulations, where to go and what to pack.

Field to Pantry Series

$100/participant; capacity, 10; minimum age, 13
This course is designed as a series so that participants get a start-to-finish preview of hunting a big game animal before actually venturing into the field. Students will get hands-on experience in a safe environment.

Big Game Field Dressing: March 24, 10 a.m.-2 p.m.
Learn to gut and skin an animal in the field with hands-on experience! Our instructors will share tips on how to properly care for meat in the field so you maximize the quality and quantity of the meat you take home.

Big Game Meat Processing: March 30, 6-9 p.m.
The next step beyond field dressing is to assess the condition of the meat and process it for consumption. Instructors will show you how to make quality cuts — steaks and roasts — and use a grinder to make burger. Wrap the meat and take it home to your freezer!

Preserving Wild Game Meat: March 31, 10 a.m.-3 p.m.
Learn ways to preserve your harvested game meat for the future like canning, drying and freezing. In the lab, follow along as our instructor demonstrates how to preserve meat using a pressure canner.

Classes held at 1509 S. Georgeson Drive, Palmer
(Kerttula Hall, Room 208, UAF Experiment Farm)
Please call the Mat-Su Cooperative Extension office at 745-3360 with any questions.

Alaskans Afield Field to Pantry is brought to you by Alaska Dept of Fish and Game, UAF Cooperative Extension Service and Outdoor Heritage Foundation of Alaska.