

A STEP BY STEP GUIDE FOR TURKEYS, WATERFOWL AND UPLAND BIRDS



ARTICLE, PHOTOS AND VIDEO ANDREW ROCHON

SET UP

Start butchering as soon as possible after a hunt. If you want to keep a turkey beard as a trophy, cut it from the breast skin and cure it in salt or borax. This is also the time to put aside any feathers you'll be keeping for fly tying.



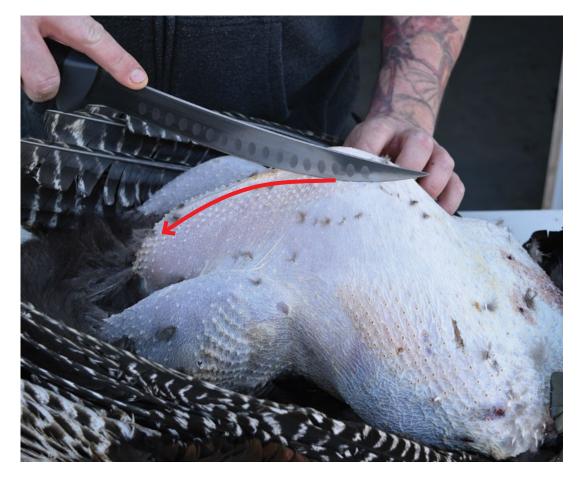


Using your hands, remove feathers from the breast down to the legs.



STEP 2

Make an incision from the point of the sternum towards the leg. Do this on each side of the sternum, for each breast.









Make a cut between the breast and leg, as shown.

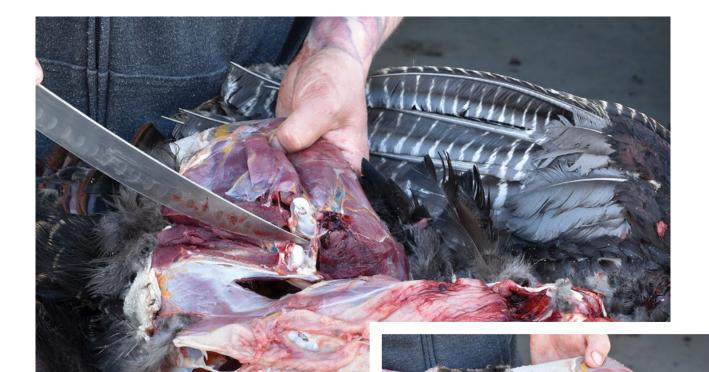
STEP 6

Finish filleting out the breast from the leg up towards the head.

STEP 7

Open the leg by pulling it back from the body.

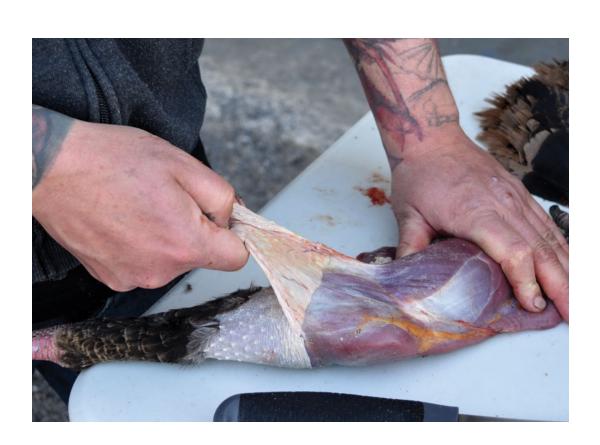




Cut the meat between the thigh and body, and carefully separate the hip joint. Remove the leg and thigh.



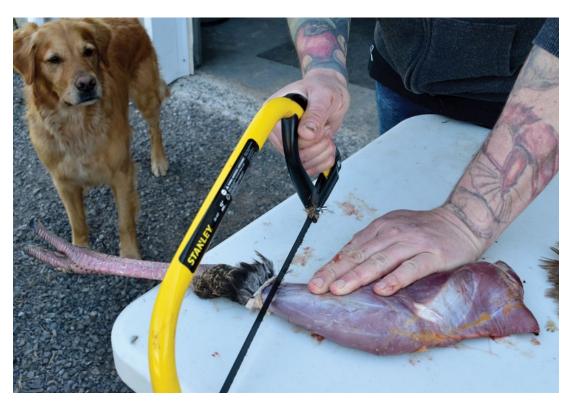
Peel the skin down to the foot. Sometimes this is easier if the leg is still attached to the bird.



Use a saw to remove the foot. A knife will work on small birds.

STEP 11

Separate each thigh and leg. Unless you're dealing with a turkey, you're done.





Continue for turkey wings:

STEP 12

Open each wing and separate it from the body at the joint.





STEP 13
Remove the feathers
with a knife or scissors.



Separate the wing at the last joint, as shown. Then split the wing.





A fully butchered turkey

FOLLOW ALONG

