

Achievement Course: Hunting
Recommended Ages: 10-18 years of age
Approximate Completion Time Frame: 3-6 months



Saint Hubert, pray for us!

Saint Hubert is the patron saint of hunters and lived from 665-728. He served as an advisor to Pepin of Heristal, France who was a Frankish military leader. He had a great passion for hunting and devoted much time to the chase. Saint Hubert was said to have been hunting one day and saw a stag with a Crucifix in the middle of its antlers. He heard a voice coming from the direction of the stag saying to start leading a holy life, to avoid hell, and to find Lambert. Shortly after this encounter Saint Hubert became widowed and gave away his worldly possessions. He entered into a Belgium monastery and was ordained by Saint Lambert. Saint Hubert succeeded as the bishop after Saint Lambert died. Saint Hubert helped to convert many pagans to the Faith and many miracles have been reported surrounding him.

Objective: To demonstrate a proficient skill level in gun, slingshot, bow or trapping forms of hunting wild game.

To hunt is to chase or search for wild game for the purpose of catching or killing, especially for food. Much like fishing, hunting can be a great challenge and practice in patience and perseverance. Hunting can also be a great skill to know how to use in a survival situation. Before getting started, it is important to understand and abide by local hunting laws and regulations.

1. Hunter's Education

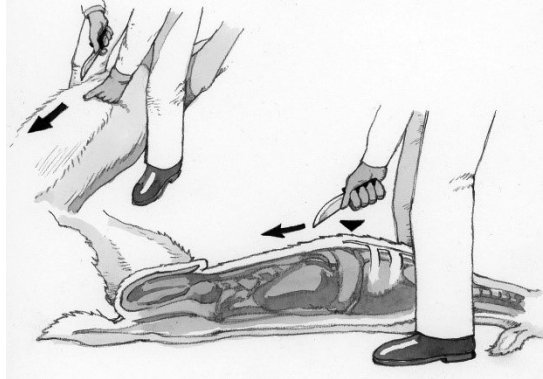
- a. Complete the Hunter Education Course and Certification for your state, country, or locale.

2. Specialize in one type of hunting.

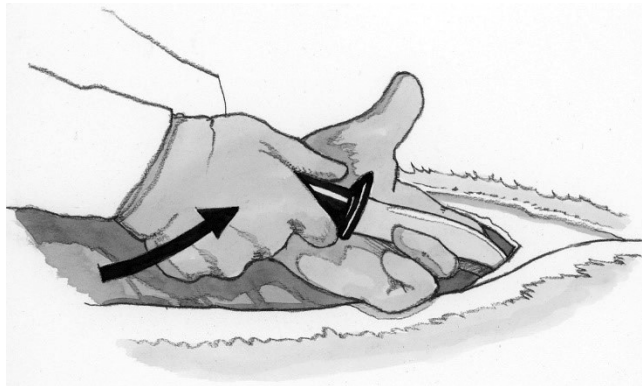
- a. Study differing techniques in this type of hunting (e.g. use of camouflage, use of a certain shotgun shell over another, use of scent, etc.).
- b. Become proficient with the guns, slingshot, bow, or trap of choice.
- c. Read and review resources on field dressing your wild game of choice.
- d. Prepare for your hunt by ensuring you have all the proper tools for the hunt.

3. Hunt with your father/male guardian.

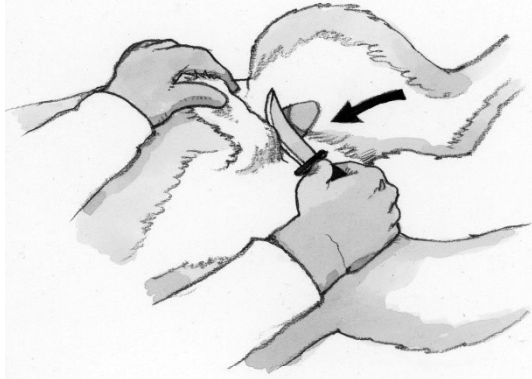
- a. Clean/process your kill.
 - i. Simple instructions and illustrations on field dressing a deer.
 - 1. Start your cut at the bottom of the breastbone. Using a clean knife, make a shallow cut by lifting the skin and muscle together.



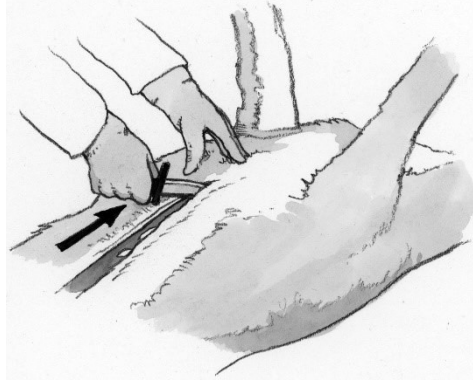
- 2. Open the body cavity. Position the knife within the cut with the blade facing upwards. Insert two fingers (one on each side of the knife blade in the shape of a V) in the slit next to the breastbone and push the entrails away from the blade. Do not pierce the entrails. Make an incision following the midline from the breastbone to the pelvis.



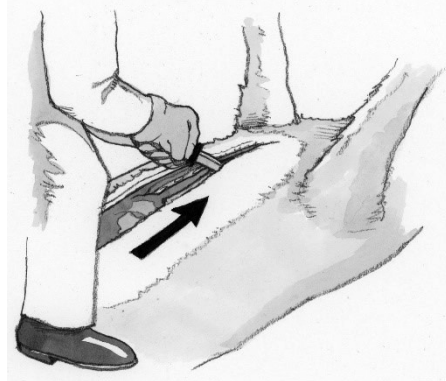
3. Remove the reproductive organs. Use a smaller incision to prevent contamination when dragging or carrying the deer.



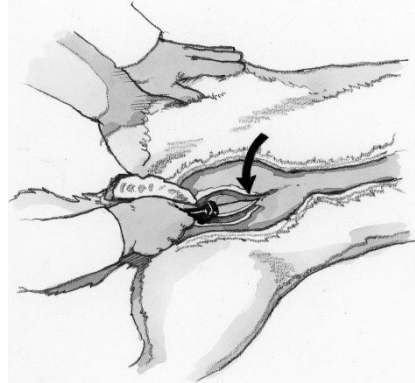
4. Cut the skin and muscle from the bottom of the breastbone to the brisket. Hold the knife with the blade facing upward.



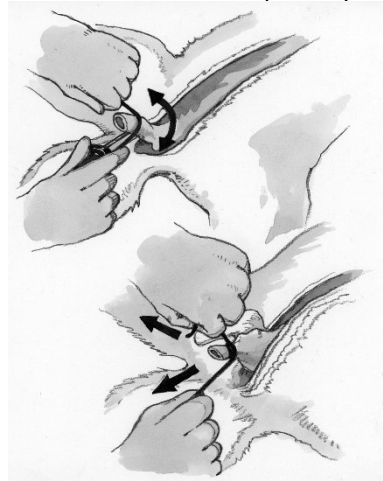
5. Split the ribcage at the breastbone. Cut through the breastbone with a knife or use a small saw on older/larger animals.



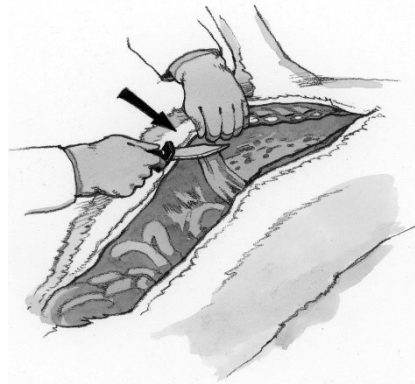
6. Follow the previous incision from the pelvis to the anus. Split the pelvic bone with a saw. Carefully cut around the urethra. Do not sever.



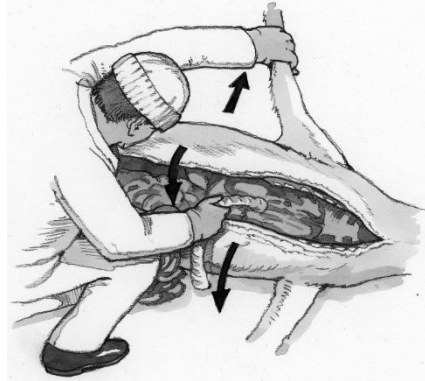
7. Carefully remove the anus. Cut around the anus, loosening its connective tissues. Tie off the anus with rubber bands or string. Pull the anus and large intestine into the body cavity.



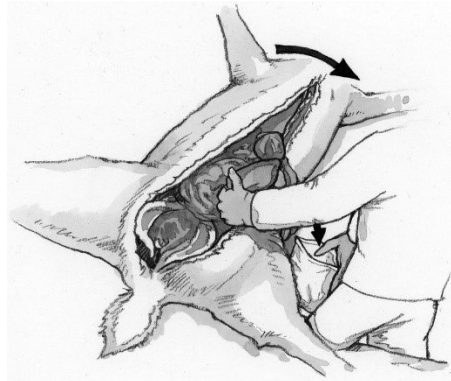
8. Make your final cuts. Hold open the ribcage. Reach into the cavity and cut the diaphragm free from the ribcage down to the backbone. Avoid cutting the stomach or intestines to reduce contamination.



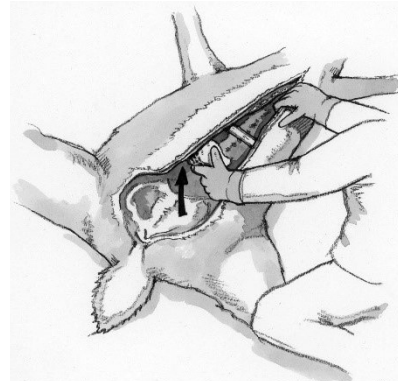
9. Roll the carcass onto its side to spill out the entrails. Loosen connective tissues as needed. Remove the windpipe and esophagus.



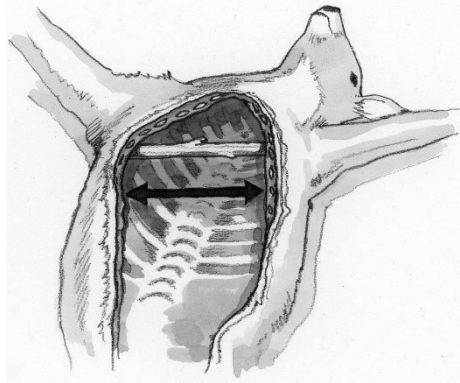
10. Place the liver and heart in re-sealable plastic bags and chill. Do not eat the meat if organs smell bad, exhibit greenish discharge, have blood clots, are discolored, or exhibit any other abnormality. Do not take any risks if in doubt about the health of the deer.



11. Clean, ventilate, and dry the body cavity. Prop open the body cavity with a clean stick or branch. Remove all visible defects, feces, hair, and bloodshot areas. Clean out entrail residue and drain excess blood.



12. Wipe the inside of the body cavity with a dry cloth or paper towels.
Use clean water and dry the insides thoroughly if you choose to rinse out the body cavity.



- b. Prepare a meal for your family.
4. What did you learn?
 - a. Prepare a short presentation for your local troop at the next campout/meeting on what you learned in the area of hunting you specialized.

Reference

Hunter's Education and Informational Site (www.hunter-ed.com)