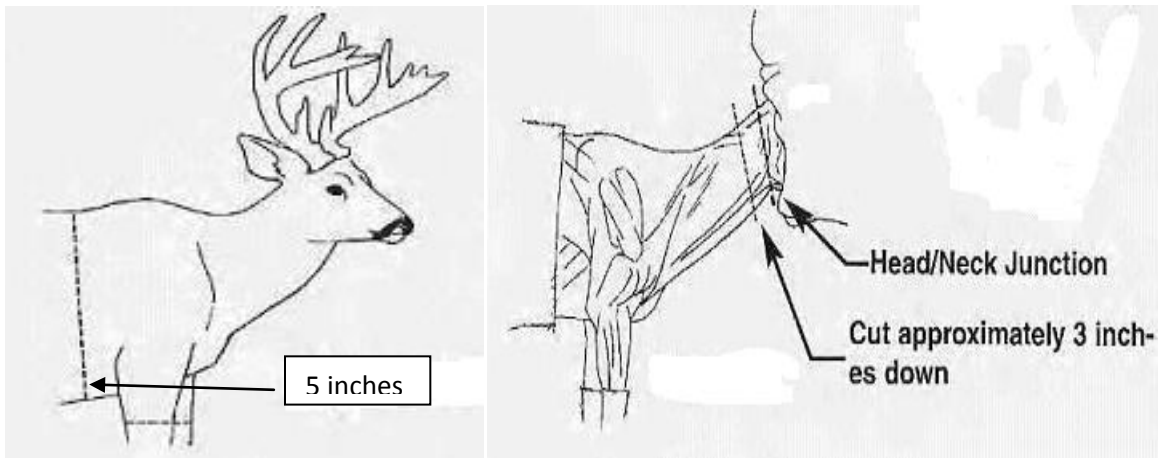


# Artistic Wildlife Creations Inc.

## Caping Instructions

When field dressing do not make cuts into the brisket area, try to keep about 5 inches behind the armpits or breastbone of your game animal. Cut the legs off at the knees and “tube” the legs when you get down to them. Just like rolling a sock off your ankle! To cut around the body allow 5 inches + behind the front legs, careful when cutting around the body as your knife may travel towards the head. These cuts will allow extra skin your taxidermist can trim later, or be used for a Pedestal style mount. Skin up to the head and detach. If you need remove the cape (head skin used for shoulder mount) follow the instructions below. Make a copy and take this out in the field.



Make straight even cuts along the lines shown in the photo below, and begin to skin around the neck. Start between the ears at the Y intersect then cut towards the back of the animal keeping your knife in the hide to make a nice straight cut!



To take the skin off from around the antler, you may be able to pull the skin by hand, peeling it from around the bases. It's best to start it with a knife. Rocking a dull object such as a flat screwdriver will work nicely to peel the skin from the bases. I do not recommend a knife other than to start.



Continue to skin around the head to loosen the skin from around the ear butts. Cut through the ear butt along the side of the skull. Tight to the skull.



Carefully skin down the face until you notice the eye orbit cartilage (dotted line) and skin close to the cartilage. You will start notice a blueish hue through the membrane, which is the actual eye. By placing a finger in the eye orbit from the hair side you can feel the edge of the eyelid. This way you won't cut the skin at the back of the eye!



Keep a finger in the eye hole of the hair side and pull. Continue to cut along the eye orbit and cut through the bluish area, skin until the eye skin has been completely removed.



To remove the skin from the tear duct, pull from the eyehole. If the skin does not freely peel from the bone, carefully skin with the knife close to the bone while pulling the skin. You should also use a flat screwdriver here to work the tear duct out of the pocket. Skin down the muzzle until you can feel a hollow spot in the mouth area.



Flip the skin back over and cut along the inside gum line, along the jaw. Continue the cut down inside the mouth. Also cut through the nasal cartilage from this side also. Be sure to leave lots of lip skin on the hide by cutting close to the teeth!



Now flip the skin back over and cut down and meet the mouth cuts you made from the fur side of the cape. Continue skinning down the face. You will notice cartilage from the nasal area. Skin down a little and cut through the cartilage down to the previous cuts.



Finish the skinning. The lips , eyelids and nose will now have to be split, the ears turned inside out and all meat/fat removed from the hide before salting. This job is best left to your Taxidermist! Now to keep the cape in good shape, treat it as you would with the Meat, let cool, freeze if possible, and deliver ASAP. This procedure is the same for all antlered game! For horned game, Sheep Goats, Bison you cut around the base of the horns with a sharp knife and skin the face the same as a deer. Be careful skinning around the scent gland behind the horns on a goat and be sure to keep them attached to the skin!

When cutting antlers from the skull, I prefer this cut. Start by cutting 1 ½ inches bellow back of skull; continue down through the lower 2/3 of eye sockets, then through Nose Bridge. Be sure to leave the front half of the eyes and Nose Bridge intact.



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