

Waawaaskeshi Wiiyaas

Venison



Venison is a safe and healthy treaty-reserved traditional food served at home and feasts.

Here are some simple steps harvesters and cooks can take to keep this food safe to eat from field to plate!



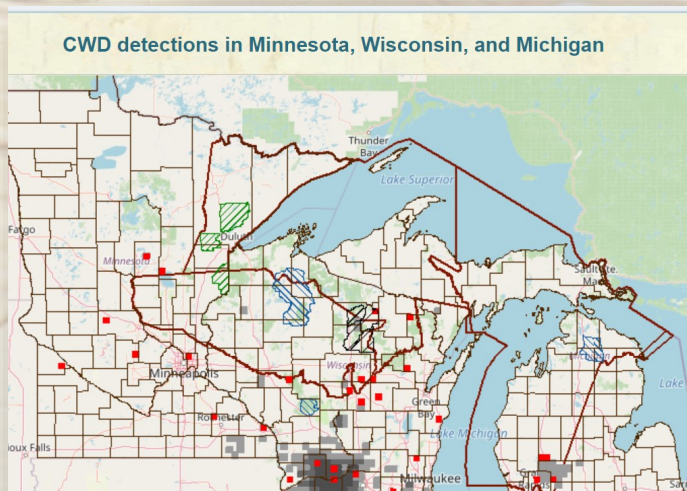
Before Hunting:

Check tribal and state natural resource websites to see if you are hunting within a Disease Management area or advisory area.

Chronic Wasting Disease (CWD) is an always fatal deer disease with an unknown risk to humans. For CWD, testing is the only way to determine if your deer may be infected.

Have your harvest tested for free! Contact your tribal or state natural resource department or GLIFWC to find out more.

Meat from CWD positive deer SHOULD NOT BE CONSUMED.



While Hunting:

Closely check your deer over. White spots on a deer's lung cavity may indicate bTB. Bovine Tuberculosis (bTB) is a disease of the lungs which can transfer from animals to humans. This disease is monitored by natural resource departments and GLIFWC, but it is uncommon. Contact your local natural resource department if you suspect your harvest may be infected.



Use lead free ammunition when hunting. On impact, lead ammunition can shatter into many small, sometimes microscopic pieces (see photo). These fragments can travel far enough from the point of entry making it virtually impossible to completely remove from the meat.



After Hunting:

Keep meat cold. Cool meat quickly to refrigerator temperature (40°F) or colder.

Cook venison thoroughly. Roast should be cooked to a minimum of 145°F and allowed to rest for 10 minutes before serving. For ground venison, cook to 160°F.



CWD positive deer? Decontaminate your equipment. Clean your stainless steel equipment so that it is free of meat, fat, hair, etc. Then soak your equipment for 5 full minutes in a solution that is 50% bleach and 50% water (e.g. 1 quart water and 1 quart bleach). After soaking, allow to air dry.



Produced as a part of a grant funded by the Administration for Native Americans

