

Short Incision skinning



Start by making an incision straight across top of head from bur to bur being careful not to cut the hairs.



Carefully cut the skin loose from around the burs and down the forehead and back of head as far as possible.



With a sharpen cold chisel and 4 pound sledge hammer work

your way around the skull plate cutting through the bone.





You then can just pop out the antlers and skull plate and remove them out of your way. Trim up the edges on your band saw and hang to dry.





Now skin the cape off, work it down until it is free from the skull.



Split the face and turn the ears as normal. Remove all the larger pieces of red meat. Then salt it down rubbing it into the skin, roll it up and let it drain for an hour or so. This will help to tighten up the membrane and make it easier to do the final fleshing.



The cape is now ready to flesh the remaining meat/membrane off.



You now

have a clean deer cape with a 3 inch incision that is ready to put into you Taxi Tan 581 solution. Or you can salt it and hang to dry.

Then add it to your pickle for you to HQ tan or send out to the tannery.



Tutorial By: D. Price