

PROPOSAL 231

5 AAC 92.990(a)(26). Definitions.

Change the definition of edible meat for cranes, geese, and swans as follows:

5 AAC 92.990. Definitions.

(a) In addition to the definitions in AS 16.05.940, in 5 AAC 84 - 5 AAC 92, unless the context requires otherwise,

(26) "edible meat" means, in the case of a big game animal, except a bear, the meat of the ribs, neck, brisket, front quarters, hindquarters, and the meat along the backbone between the front and hindquarters; in the case of a bear, the meat of the front quarters and hindquarters and meat along the backbone (backstrap); in the case of small game birds, except for cranes, geese, and swan, the meat of the breast; in the case of cranes, geese, and swans, the meat of the breast, [BACK,] the meat of the legs (femur and tibia-fibula) [(LEGS AND THIGHS)], and the meat of the upper wing (humerus) [WINGS, EXCLUDING THE METACARPALS]; however, "edible meat" of big game or small game birds does not include meat of the head, meat that has been damaged and made inedible by the method of taking, bones, sinew, incidental meat reasonably lost as a result of boning or a close trimming of the bones, or viscera;

What is the issue you would like the board to address and why? For harvested swans, geese and sandhill cranes, the requirement to salvage meat of the back is not an important conservation measure. Meat on the back consists of two small strips of meat along furcula and coracoid bones, and small nuggets of meat atop the ischium behind the hip. The remaining meat clinging to the spine, shoulder girdle and hip region are not practical to remove and are useful only for soup meat. Similarly, small amounts of meat on the ulna and radius of the wings do not constitute substantial portions of edible meat warranting salvage. The requirement to salvage small bits of back and outer wing meat is not worth the effort for most hunters, it makes butchering inconvenient and complicates some methods of cooking.

Though thorough salvage of meat is desirable, many hunters traditionally discard the insignificant bits of meat on the back and outer wings. This regulation seems oriented to certain cultural practices, and it should allow flexibility for other non-wasteful traditions.

The most important outcome of this proposal is to preclude elevating salvage of small portions of meat to a violation of regulations. There is also no requirement in any other state that requires this meat to be salvaged on waterfowl.

There is no federal requirement for salvage of specific types of meat, or use for human consumption--only that migratory birds are retrieved and not subjected to "wanton waste" 50 CFR Part 20.25

PROPOSED BY: Alaska Waterfowl Association, Hugh Clark, President (EG-F21-037)
