

PROPOSAL 67

5 AAC 92.220. Salvage of game meat, furs, and hides.

Change the salvage requirements for sheep taken in Unit 11 as follows:

I would like to see a meat-on-bone salvage requirement for the two front quarters and two rear quarters and ribs for all sheep taken from Unit 11.

What is the issue you would like the board to address and why? There should be a meat-on-bone salvage requirement for sheep coming from the Wrangell Mountains. Through casual conversations with enforcement personnel and personal observation, I fear there might be a trend towards light sheep in the Wrangell Mountains. A stricter salvage requirement would aid enforcement activities and ensure that the resource is adequately used.

Boning out sheep meat in the field is a very common practice for sheep hunters. It saves the hunter weight and space in their pack for the hike out of the field. Unfortunately, careless or novice hunters can do a poor job removing all the edible meat from the bones. If they are inspected, the enforcement officer has to recreate a full sheep from a bag of scraps. It seems that it would be hard to issue a citation for a light bag without locating the kill site.

Furthermore, meat on the bone is easier to keep dry and cool. Alaska mountain weather is unpredictable and wet, particularly later in the season. Hunters also have a long trip out. Keeping the meat on the bone would ensure that it is in good quality when it arrives to the place it will be processed.

PROPOSED BY: Seth Wilson

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