

**Submitted by AWT and ADF&G at the request of Chair Spraker
for Proposal 58.**

Current Regulation:

5AAC92.220(d)(3) requires that the meat of the front quarters, hindquarters, and ribs must remain naturally attached to the bone for moose and caribou taken in GMU 13 before Oct 1. Following the pattern of use as identified in Board Finding 2006-170 –BOG, in addition to the above, the heart, liver, kidneys, and fat of caribou and the head, heart, liver, kidneys, stomach and hide of a moose harvested in the Copper Basin CSH must also be salvaged as a condition of the permit, but these conditions are not currently required by regulation.

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

(d) A person taking game not listed in (a) of this section shall salvage for human consumption all edible meat, as defined in 5 AAC 92.990. In addition,

...

(3) for moose taken before October 1 in Units 13, 21, 23, 24, and 25, and for caribou taken before October 1 in Units 13, 23, 24, and 25(A), the edible meat of the front quarters, hindquarters, and ribs must remain naturally attached to the bone until the meat has been transported from the field or is processed for human consumption;

Option 1:

Proposal 58 requests that in community harvest hunts for caribou and moose must have all meat stay naturally attached to the bone, including the neck and backbone, for the duration of an entire CSH. The statewide aspects of this proposal were addressed in the November 2017 Statewide board meeting. Action at the Central/Southwest Region meeting would apply only to the Copper Basin community subsistence harvest hunts, and can be done through this amendment:

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

(d) A person taking game not listed in (a) of this section shall salvage for human consumption all edible meat, as defined in 5 AAC 92.990. In addition,

...

(4) for moose and caribou taken in 5 AAC 92.074(d) the edible meat of the front quarters, hindquarters, ribs, brisket, neck and back bone must remain naturally attached to the bone until the meat has been transported from the field or is processed for human consumption;

Option 2:

There is concern about potential enforcement problems resulting from the Alaska Supreme Court’s *Estrada* decision and with the definition of salvage in 5AAC 92.990. Questions could be raised in court about the salvage requirements in the Copper Basin community subsistence harvest hunt because they are placed in discretionary permit conditions. To address this issue and the concerns of the proponent, and clearly require the salvage requirements for these items in regulation, this amendment could be used:

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

(a) Subject to additional requirements in 5 AAC 84 – 5 AAC 85, a person taking game shall salvage the following parts for human use:

...

(6) in addition to 5 AAC 92.220(d), the heart, liver, kidneys, and fat of caribou taken in 5 AAC 92.074(d) must be salvaged, and the head, heart, liver, kidneys, stomach and hide of moose taken in 5 AAC 92.074(d) must be salvaged.

Option 3:

This amendment could be used to adopt the proposal and the request to make the salvage requirements of the customary and traditional use pattern for Copper Basin community subsistence harvest hunts clearly enforceable under one amendment;

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

(d) A person taking game not listed in (a) of this section shall salvage for human consumption all edible meat, as defined in 5 AAC 92.990. In addition,

...

(4) for moose and caribou taken in 5 AAC 92.074(d) the edible meat of the front quarters, hindquarters, ribs, brisket, neck and back bone must remain naturally attached to the bone until the meat has been transported from the field or is processed for human consumption;

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

(a) Subject to additional requirements in 5 AAC 84 – 5 AAC 85, a person taking game shall salvage the following parts for human use:

...

(6) in addition to 5 AAC 92.220(d), the heart, liver, kidneys, and fat of caribou taken in 5 AAC 92.074(d) must be salvaged, and the head, heart, liver, kidneys, stomach and hide of moose taken in 5 AAC 92.074(d) must be salvaged.

Option 4:

This is similar to option 3, but aligns the Copper Basin CSH dates to the draw, tier 1, and general moose and caribou hunts in GMU 13 that require meat to remain naturally attached to the bone before October 1. The original proposal asks that meat remain attached to the bones throughout the CSH season statewide. As for Option 1, the statewide aspects have been addressed during the Statewide Board of Game meeting in November. Option 4 below would then apply only to the Copper Basin community subsistence harvests hunts for moose and caribou.

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

(d) A person taking game not listed in (a) of this section shall salvage for human consumption all edible meat, as defined in 5 AAC 92.990. In addition,

...

(4) for moose and caribou taken before October 1 in 5 AAC 92.074(d) the edible meat of the front quarters, hindquarters, ribs, brisket, neck and back bone must remain naturally attached to the bone until the meat has been transported from the field or is processed for human consumption;

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

(a) Subject to additional requirements in 5 AAC 84 – 5 AAC 85, a person taking game shall salvage the following parts for human use:

...

(6) in addition to 5 AAC 92.220(d), the heart, liver, kidneys, and fat of caribou taken in 5 AAC 92.074(d) must be salvaged, and the head, heart, liver, kidneys, stomach and hide of moose taken in 5 AAC 92.074(d) must be salvaged.

Option 5:

This option would require meat to remain on the bone throughout the season for the Copper Basin CSH, does not require the meat of the neck and backbone to remain naturally attached, and would adopt Copper Basin community subsistence harvest hunt permit conditions regarding salvage into regulation.

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

(d) A person taking game not listed in (a) of this section shall salvage for human consumption all edible meat, as defined in 5 AAC 92.990. In addition,

...

(4) for moose and caribou taken in 5 AAC 92.074(d) the edible meat of the front quarters, hindquarters, ribs, must remain naturally attached to the bone until the meat has been transported from the field or is processed for human consumption;

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

(a) Subject to additional requirements in 5 AAC 84 – 5 AAC 85, a person taking game shall salvage the following parts for human use:

...
(6) in addition to 5 AAC 92.220(d), the heart, liver, kidneys, and fat of caribou taken in 5 AAC 92.074(d) must be salvaged, and the head, heart, liver, kidneys, stomach and hide of moose taken in 5 AAC 92.074(d) must be salvaged.

For additional background information:

5 AAC 92.990. Definitions.

(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 swan, the meat of the breast and meat of the femur and tibia-fibula (legs and thighs); 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;

(65) "processed for human consumption" means prepared for immediate consumption or prepared in such a manner, and in an existing state of preservation, as to be fit for human consumption after a 15-day period;

(70) "salvage" means to transport the edible meat, heart, liver, kidneys, head, skull, or hide, as required by statute or regulation, of a game animal or small game bird to the location where the edible meat, heart, liver, or kidneys will be consumed by humans or processed for human consumption in order to save or prevent the edible meat, heart, liver, or kidneys from waste, and the head, skull, or hide will be put to human use;