

PROPOSAL 3

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

Modify the salvage requirement for deer in Units 1–5 as follows:

Add an exception to 5 AAC 92.220 stating that salvage of rib meat for Sitka black-tailed deer in Units 1–5 is optional.

What is the issue you would like the board to address and why? Current regulations require the salvage of rib meat off Sitka black-tailed deer. This proposal would make the salvage requirement of rib meat optional for Sitka black-tailed deer in Units 1–5. Listed are the reasons for this proposal:

- (1) On many deer, this is really a small amount of meat, between two to five pounds total. Strips of meat are maybe one-half inch in thickness, which is why there's not a lot of meat. The meat that is salvageable is likely less than this as it is mixed in with large amounts of gristle and fat.
- (2) If the deer is shot through the ribs, the amount of meat decreases even more. This is especially true because many hunters in Unit 4 (Admiralty, Baranof, Chicagof) are using large caliber rifles due to brown bear presence.
- (3) Spending time salvaging rib meat increases the chances of a bear encounter.
- (4) Many other western states do not require salvage of rib meat of even larger animals. Such states include: Oregon, Montana, Idaho, Colorado, Wyoming, New Mexico, and Arizona.

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(EG-F18-036)
