

Hunters Help Technologies Field Dressing Guide

HHT tools have been designed and manufactured to provide big game hunters a safer and more efficient means of field dressing big game animals.

As the field dressing procedure always utilizes a sharp knife, care and attention must be given to any sharp cutting surface.

A Brief Description of HHT Field Dressing Tools

Easy Gut: The *HHT gut tool* (g-tool) provides the means to open the belly of a big game animal in a manner that keeps the hunters fingers away from the cut and also keeps the knife blade away from the animal's internal organs.

Easy Find Knife: The *HHT easy find knife* is the ideal size knife for opening any big game animal. Like all HHT tools, the knife is hunter orange to reduce the chances of lose in the field.

Trachea Cutter: The *HHT trachea tool* (t-tool) provides the means for the hunter to reach up and past the heart and lungs to sever the trachea. It is also used to trim around the diaphragm and cutting other veins and tissues while removing the gut package.

Field Dressing a Whitetailed Deer using the HHT Easy Gut System

Congratulations!

Your hunt has been a success. You've tracked and recovered your trophy! Now the real work begins and you're about to use the "***best for the mess***"! HHT tools were designed for novice as well as trophy hunters to make your field dressing job a safer, easier and quicker experience.

Always approach any downed deer cautiously. Observe from a short distance watching for any breathing or movement. Once you've determined that the deer is dead, unload your weapon. Fill out and tag the animal in accordance with your State's tagging laws. Besides the HHT tools listed above, you will need a pair of quality gut gloves, and a few short lengths of light rope or string and a quality pack saw. It is a safe practice to hang something blaze orange above the area you'll be working.

Roll the deer over and onto its back. If desired, it may be helpful to tie the front legs to surrounding trees or brush.



At this point pull on your shoulder length gut gloves. Stand over the deer, at the shoulders, facing the hind end. Find the area where the stomach and breast bone meet.

Using your Easy Find knife carefully cut a two inch slit in the hide where the stomach and breastbone meet. The cut can be in either direction. Cut with care so as not to cut any of the internal organs.



Grasp the **HHT Easy Gut** in the non-knife hand. Still facing the rear of the deer, insert the g-tool into the slot. With a firm grip, pull the deer hide tight to the g-tool.

Holding your **HHT Easy Find Knife** in the other hand, insert the knife into the g-tool slot with the sharp blade facing up and out.



Carefully move both hands together toward cutting toward the rear of the deer. This can be accomplished in one fluid motion or a slight awing motion.



Return to the diaphragm and breastbone area. Using your sharp knife, locate the diaphragm skin just below the breast bone. Make a small cut in the diaphragm being careful to not nick any other internal organ.

Remove the razor cutter guard from the **HHT Trachea Cutter** and snap it into the rear of the T handle. Use the T-tool to cut the diaphragm away from both sides of the chest wall cavity.



Position yourself at the rear of the animal now facing the chest. With your non-tool hand, reach into the chest cavity above the heart and lungs and firmly grasp the Trachea. Carefully slide the Trachea Cutter in and over your arm and hand and position the fork in front of the Trachea. Push the T-tool straight through the Trachea, freeing the heart and lungs.

Now position yourself over the animal. With both hands, reach in and under the entire gut package and gently lift up and out. This starts as more of a gathering procedure that takes some practice to get good at. There will still be membranes and connecting tissue holding some of the organs. The HHT Trachea Cutter is an excellent tool for cutting these tissues with less chance of cutting or nicking something you don't want to. It helps to get both hands completely behind the package. The large intestine will still be intact at this point. Locate it and squeeze and push all fecal matter away from a spot to cut. Tie two pieces of string an inch or two apart. Once secure, cut the intestine. At this point, everything up to the pelvis should be on the ground beside the animal. I like to move the carcass a few feet away to minimize the chances of getting blood on my clothing.

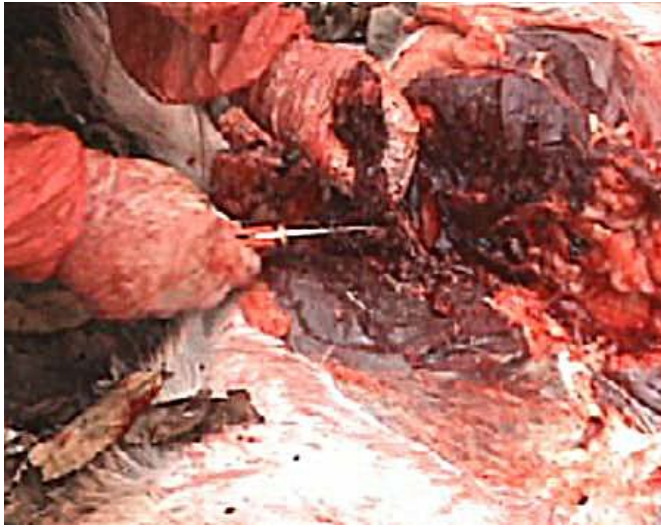


Again, position yourself at the rear of the animal. Using the HHT Easy Find Knife, carefully cut and slice through the pelvis at the centerline of the hams.

Split the hams all the way down to the pelvic bone. Locate the centerline of the pelvis. The centerline is marked by a high ridge that runs the length of the bone. This is where the bone is thickest. Trim the hams back about 1 ½ inches in either direction. Here, you will find a hole on either side of center. This is where the bone is thinner and easier to saw.



Position your saw over each hole and saw the bone on either side. This generally takes about six strokes on each side. Note that the saw is working over and on either side of the bladder which is under the bone.



Once the bone is free gently lift the bone section. The bladder will start to come up with it but will be held by connecting tissue. Hook your fingers around the bone and bladder and as you lift, carefully cut the connecting tissue. Finish by trimming the intestine free at the anus.

That's it! Your animal is dressed. Return to the gut pile for one last bit of work. Locate the heart and liver. The heart is generally located within a thin but sturdy tissue sack. Keeping your free hand clear, cut through the sack to expose the bare heart. Grasp the heart with your non-knife hand and lift well above the gut pile. Carefully cut the heart free. Set the heart aside for now.

The procedure is basically the same for the liver except that there is no tissue surrounding the organ. Find where the liver is connected and lift well above the gut pile. Carefully cut the liver free. Grasp the liver in one hand and with the other, pull your gut glove off on over the liver. Now repeat the same procedure for the heart. Tie both ends of the gut glove together to provide a handy carry bag.

Now you're really done! Remember to return the blade guard to the razor cutter of your Trachea Cutter. Return your HHT tools and to the washable sheath and close. Remember to clean the tools, knife, and sheath as soon as you return home or back to camp.

Be safe and good luck on future hunts!