

Oh Deer! How Do You Preserve Wild Game?

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So you've just had a successful hunt with enough meat to feed your family for the entire year. Now make sure all your hard work pays off and that your meat is safe to use later. Whether you want to freeze, can or dry and jerky your hunt, follow these steps and do it right.

[Click here to download the USU Extension Pamphlet: How to](#)

[Properly Preserve Venison.](#) We will teach you the methods of selecting and preparing, freezing, canning, making sausage, drying and storing venison.



Margie Memmott has been serving families and communities for more than 20 years with USU Extension in Juab County. Margie earned degrees in family and consumer sciences from BYU and USU and loves to teach youth and adults valuable life skills. “What a great reward when others adopt these principles and apply the tools to improve their everyday lives.” Margie and her husband Sam have four sons, three daughters-in-law and two grandsons. In her spare time she enjoys creative textiles/sewing, crocheting, music, technology, four wheeling in the ‘RZR’ and most of all, being with her family.