# SPORTSMEN'S


# GUIDE

## TO THE FIELD CARE OF BAGGED GAME

BY MARVEN LOFQUIST

**ENJOY WHAT YOU EAT**

**LEARN HOW TO TAKE PROPER CARE OF THE MEAT**

# Introduction

Mother Nature's living world, the out-of-doors attracts many thousands of newcomers annually. Today in the United States over 25 million people enjoy the sports of hunting and fishing. This group of outdoor sportsmen are a very dedicated lot. The term outdoor sportsman has come to mean a person who has a very high standard of conduct, and his ideals have a great influence on his fellow sportsmen. The term also refers to an individual who has the interest, knowledge, and pride to properly care for all animals he comes in contact with.

To help the newcomer enter the ranks of the sportsman, I have endeavored to compile some of the steps used in the care of animals in the field.

The need for this information to be made available was brought to my attention last fall. Upon returning from my deer hunt I took my deer to a local cold storage plant and was amazed at the warm reception. The plant manager said, "It is a relief to see some clean meat. Most of the animals brought in this year look as if they had been run over by a truck, dragged through a mud hole, then aged in the hot sun. Most of the meat we are handling this year surely will have that so called wild taste most people don't like."

I am sure that experience is a good teacher and most of these newcomers would learn that way, but I also know some of these experiences are not pleasant. For that reason I hope the information contained in this book will make your hunting and fishing more enjoyable, and add to your pride as a sportsman.

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# Feed Flavors Game

The quality of wild game meat is directly linked with quantity and type of feed available to the animal. Top quality beef is produced by feeding an animal over a short period of time large quantities of a particular type of rich food. I am sure you have eaten or seen advertised corn or grain fed beef which is produced in such a manner. So it is true with all wild animals and their feed. If you have ever tasted game that has fed from a grain field or apple orchard you know you are eating fine meat regardless of the age of the animals, in most cases.

Generally animals that live at high elevations or in the northern regions of the world have to put on fat during the short summer for the long cold winter ahead. Now if you take game from such an area that has had desirable feed during the short summer you will have grade "A" meat. This is one reason why most hunting seasons fall in early autumn.

We cannot go into the feeding habits for every game animal, but we will mention a few pointers about deer that can be applied to other animals in principal. Deer are browsers; this means they are basically scrub or brush eaters. In fact they will pass up coarse grass to eat brouse, but they will readily take such things as alfalfa, soft new high altitude grass fruit crop and any type or grain such as oats. In almost all hunting areas there is a large variety of feed for deer, some improving, some of it taking away or detracting from meat flavor. Experience has taught me mule deer which have fed on alfalfa, high mountain grass, acorns, and maple trees produce juicy delicious meat, and those that have fed on conifers or evergreens such as juniper, or brush such as mountain mahogany, will produce very strong venison.

When you plan you next huntig trip I suggest that

you study the feed habits of your game and select the area to hunt in that produces not only game, but the feed that will produce well flavored game. For information about the food habits of game in your area call or write your local game and fish commission, and they will be glad to supply you with detailed information.

## Quick Kill is Needed

I believe every shot fired by a true sportsman at game should be fired with every ounce of skill and knowledge he possesses. Here are three good reasons why the sportsman fires with such care, first, a sportsman hates to see any animal suffer unnecessarily; secondly, if the animal is wounded and allowed to run about the length of a football field before going down, the game will produce a poor grade of meat; and third, if the animal is gut-shot, invariably the abdominal fluids and digested foods will spill out into the abdominal cavity. It is impossible to avoid tainting of the flesh under such conditions.

I will list a few physiological changes in an animal required to do strenuous exercise, so you will understand why the flavor of the game changes. The heart action of a resting deer weighing about 100 pounds will be pumping about 10½ pints of blood per minute. This same animal exercising heavily will be pumping 42 pints of blood per minute. The arteries and capillaries which carry blood to the body tissues have elastic walls that enlarge and absorb part of the pressure resulting from the fast contractions of the heart and allows faster passage of the blood. When the enlargement of these arteries

and capillaries is due to exercise, practically every tissue in the body becomes saturated with blood.

Many chemical changes have occurred in this fast moving blood. For example, the adrenal gland pours in large quantities of the so-called quick energy material. Many other body glands are also working at high speed pouring into the blood materials needed to carry on this high activity rate.

Blood so drastically changed will leave a heavy game flavor in the meat. Such meat will also carry a heavy concentration of blood causing the cook to dislike the general appearance of the bloody meat.

Body heat is generated at fabulous rates in the body of a running animal, and in big game animals is one of the most common causes of meat spoilage. An overheated animal must be cared for at once if the meat is to be saved. (See "Body Heat Spoils Meat").

# Approaching Your Kill

Care should be taken when you approach your kill. Many hunters are killed annually by sharp hooves or antlers of game that appeared to be dead.

Cautiously approach the animal, ready to fire a shot if needed. From a relatively safe distance you can readily tell whether your animal is dead or just playing "possum". Animals die with their eyes open and the eyes of a dead animal glaze or fog over very quickly after death. By examining the picture on the next page you can see how the animal's eyes glaze after death.

If your animal's eyes are shut or not glazed, another shot in the head or neck is advisable.

# Identifying Diseased Game

Diseased game may be common in any area where there is an extreme over-population of game with no pressure from natural predators. Natural predators such as fox, bobcats, coyotes, and mountain lion are very important in regulating the health of animal populations they are associated with. Predators are generally lazy

and will take for food the old and diseased animals first, leaving only the most vigorous and healthy animals.

**Disease Symptoms**

Animals, like people, generally show by their actions and appearance when something is physically wrong with them. The more familiar you become with their natural behavior, the easier it is to recognize a diseased animal.

Before you shoot, check the game's general behavior. When the animal reacts contrary to its nature, there is a good chance it may be diseased. Here are a few things to look for:

a. Listless expression about eyes, eyes sunken.
b. Abnormal reaction to normal stimuli or (presence of hunter), energy sluggish and lacking.
c. Head down and the ears dropping.
d. Leg position stiff and spread apart in a sawhorse fashion.

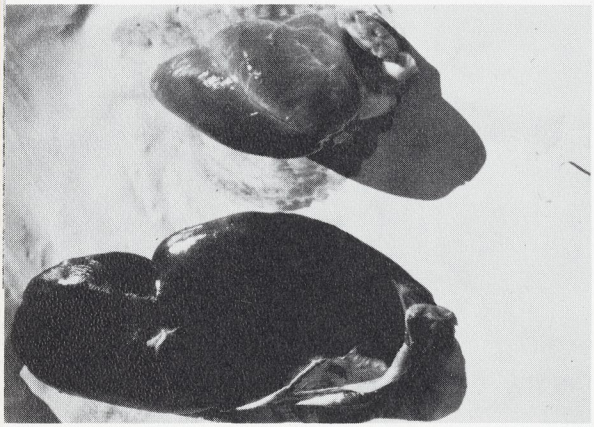
**What to Look For After You Shoot**

a. Great loss of weight in presence of a plentiful food supply.
b. Appearance of skin and hair can show indication of disease; healthy skin and hair is soft, pliable, and glossy. Deer, elk, and antelope tend to have hair a little stiffer to the touch than other animals. NOTE: Sometimes an animal infected with external parasites (ticks) will scratch itself in spots denuded of hair. This generally will have no effect on the meat of the animal. Rashes, widespread swelling, open running sores, and discoloration of the skin are sure signs of disease.

c. Eyes: Diseases affecting eyes are fairly easy to recognize because of the extent of discharge present. An animal with considerable discharge can be considered diseased.

**Internal Organs**

a. Liver is a good gauge of the status of health. The liver should be of uniform color and have a healthy luster. A liver with only a slight discoloration would only require discarding that organ alone. **Heavy** discoloration or abcesses would indicate a diseased animal. The picture below shows a healthy heart and liver.



b. You will probably find worms in the internal organs called endoparasitic worms. Almost all animals have some species of flat and/or round worms that inhabit their body. So if you find worms in the intestine, stomach, or liver, do not think your prize is no longer of value unless **heavy** inflammation occurs. Your dog, cat, sheep, horse, pig and possibly you yourself are infected

with worms. A few worms (ascaris or tape worms) are found in practically every animal. Remember, do not let the knowledge of these few worms turn you against your animal, or you had best stop eating meat altogether.

**PROTECT YOURSELF FROM THESE ENDOPARASITES**

1. Wash your hands after dressing the animal or don't put your hands on food or in your mouth until they are cleaned.
2. Cook all meat medium-well before eating.

NOTE: 1) If you are still in doubt about the health of your animal ask an experienced hunter or contact a Fish and Game official. It truly is heart-warming how much help you will get from both sources.

2) To be legal, if your animal is diseased you had best tag the animal and contact a Game official for advice in obtaining another.

# *Bleeding Animals*

Cut the throat of game animals only if you can reach them seconds after they have been shot. Then insert a knife at the point where the windpipe enters the front quarters, or at the point of the brisket. The picture on the following page shows this location by the marking on the neck.

Then turn the animal, so the head and shoulders are down hill. This will allow the animal to bleed freely.

Most animals with a large amount of tissue damage bleed internally very rapidly during the last few beats of the heart. Rapid dressing and the hanging of a carcass will be the greatest help in bleeding dead game.

CAUTION: if this is to be a trophy — try not to cut too far up on the neck and don't get blood on the head and neck.

## Handling Scent or Musk Glands

Should I remove the scent or musk gland from my game? I would say, "Yes" to this question but be careful how you remove this gland and know why you are doing it.

Scent glands are believed to be used by animals to perform one or more of these functions: 1. Defense, 2. Communication and 3. Repelling insects.

Scent glands are like other glands of the body in that they are made up of specialized tissue to produce a particular chemical secretion. These glands have very definite outlets for the particular substance they are manufacturing called ducts. The opening of these ducts of the scent glands are located on the external surface area of the skin. So, the only reason for removing these glands is to prevent you from getting scent on your hands, knife and game bag, which will come in contact with the meat of the animal. Meat contaminated with this secretion has a very bad flavor.

Remove the scent glands by cutting a circle around the gland through the skin far enough from the center of the gland so it will not be cut. Scent glands are flat in shape and lie between the skin and muscle tissue. Lift a piece of skin at the edge of the circle and cut the connective tissue which is holding it in place. Cut connective tissue, as close to the muscle as posible (even taking some muscle tissue with it won't hurt).

If you do get some of the secretion from this gland on your hands or knife, clean them before proceeding with the job of dressing your animal.

The location of scent glands on common game:

Elk and deer — (both male and female) inside of rear legs by the kneejoint.

Javelina — (both male and female) about six inches above the tail on the middle of the back.

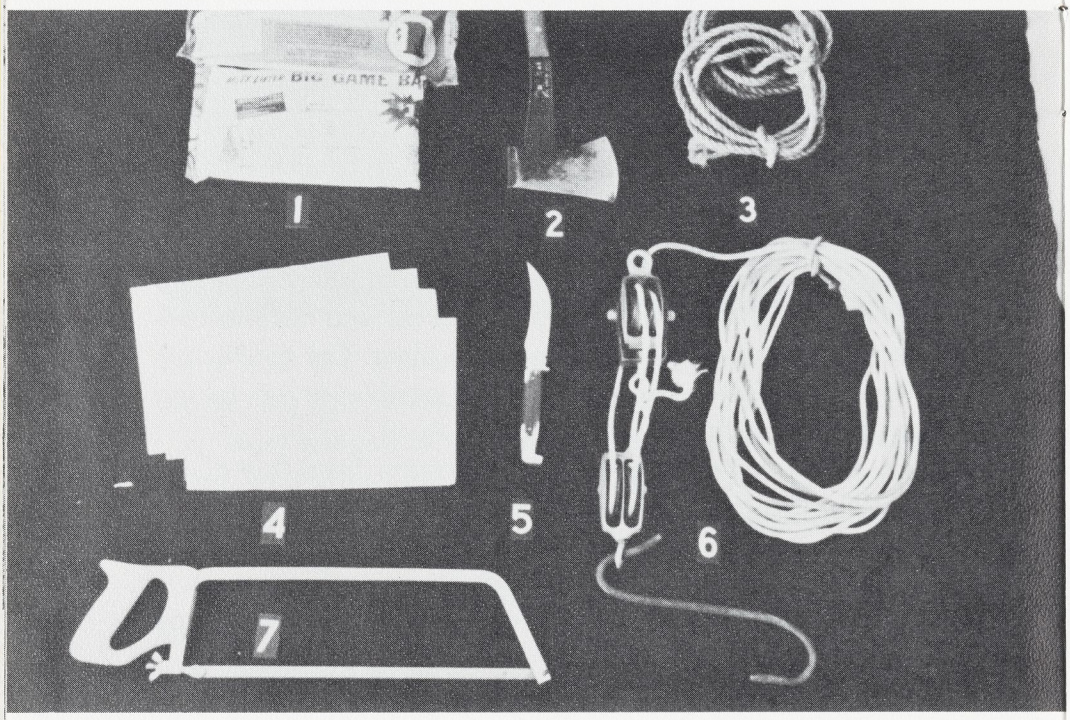
Pronghorn antelope — (glands in hide on the hip and neck areas). To prevent musk taint, handle the carcass as little as possible before dressing. Skin from the head downward and roll skin under so it will not come in contact with meat.

NOTE:

1. Hair can flavor meat. Always try to keep the hair of an animal from coming in contact with the meat at all times.

2. If the hide is to be tanned and the scent glands located so they will show in the tanned hide, do not remove them.

# Equipment For Dressing Game




Big Game — (Elk size)

The above picture indicates the essentials needed for dressing big game.

1. Big game bag. You will need four of these for extremely large game. It has a cheese cloth texture and comes in the shape of a bag. These bags are used to cover the carcass and protect it from flies and small birds and animals.
2. Hatchet — This item is used to cut through large

bones such as the back bone. It need not be heavy if it is made of good metal that will hold a fine edge while doing tough work.

3. Rope — I recommend 2 fifteen-foot lengths of good quality ½ inch rope. This rope is used in many ways: hanging the animal from a tree, tying parts of the game onto pack animals. Rope is essential if the animal is to be dragged.
4. Paper towels — 12 or 15 paper towels can make a messy job seem clean. These towels are used to clean your equipment as well as your hands. They also are valuable in wiping down the bloody portions of the carcass.
5. Hunting knife — This knife should meet three requirements: one, the handle should be of such a shape and material to allow a good grasp even though your hands may be covered with blood. Two, the blade should be 5 to 6 inches in length and be slightly curved. Three, the quality of the steel should be of high grade.
6. Rope and Pulley — Heavy game animals are practically impossible to lift and move about through sheer muscle power. With the use of a pulley this heavy weight can be handled easily. The animal can be dragged short distances by hooking the pulley to the game and a tree. Heavy game can also be lifted into a tree so dressing it can proceed easily.
7. Meat Saw — In cutting small bones the meat saw is a very valuable tool. It should be used in cutting all bone except the very heaviest, which should be done with the hatchet. After using a meat saw you will find your cuts large or small taking on a very professional look, clean and neat.

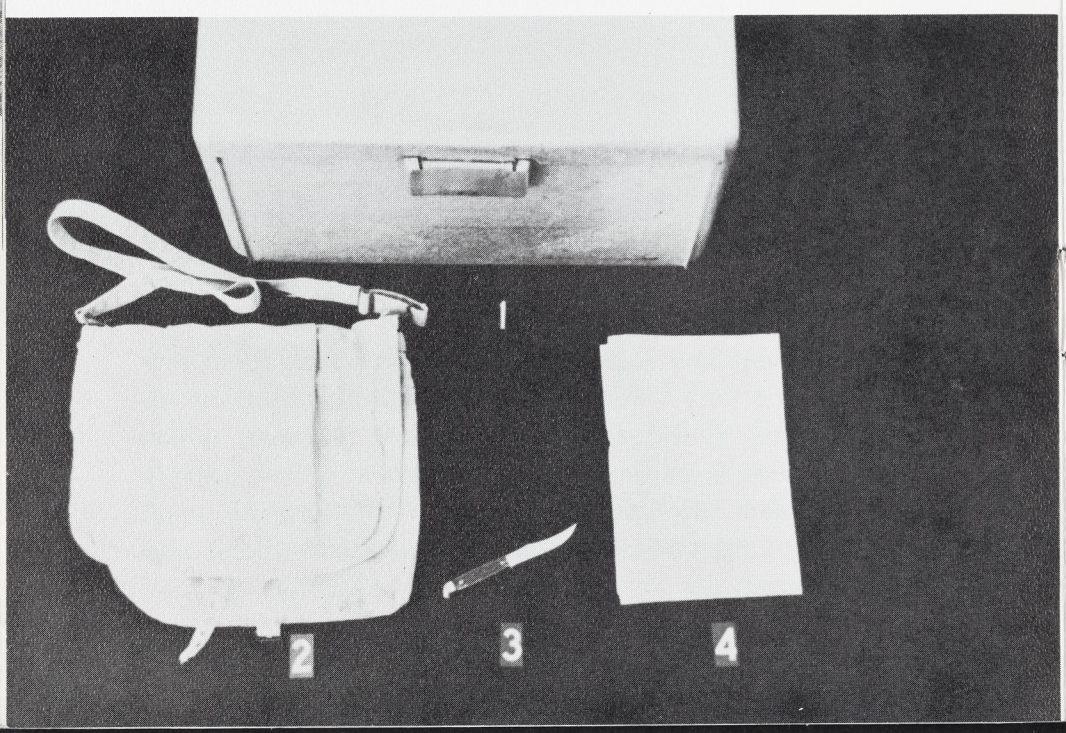
Medium Size Game — (deer, javelina)

The picture on page 12 shows the items that are needed for medium size game.

No. 1 — Big game bag — You will need one of these large cheese cloth textured bags to protect your game from flies.

No. 4 — Paper towels — 6 to 12 paper towels are needed to clean the equipment, hands, and carcass.

No. 5 — Hunting knife — This knife should meet three requirements: one, the handle should be of such a shape and material to allow a good grasp even though your hands may be covered with blood. Two, the blade should be 5 to 6 inches in length and curved. Three, the quality of the steel should be of high grade.



Small Size Game — (rabbit, pheasant)

Picture on page 14 indicates the essential needs for dressing small game.

1. Ice chest — This item is an essential one for two reasons. One, most small game hunting is done while warm weather is still present, and it is essential that game be kept cool during this warm part of the day. Two, most small game returns from the field uncleaned; it is especially necessary that game uncleaned be chilled as soon as possible.

2. Game carrying bag — This bag is one you would use to place the game in while in the field. When you purchase such a bag make sure it is designed to allow air to move through it. Solid rubber-lined bags without any air vents tend to hold the body heat of the animal, causing the meat to take on a strong flavor.

3. Hunting knife — This knife should be of high quality steel, have a good grasping handle, and a blade 3 to 4 inches in length that is slightly curved at the end.

4. Paper towels — You will need 4 to 5 paper towels to keep your hands, knife, and game free from blood while dressing the game.

## Dressing Large and Small Game

**Large Game** — If your animal falls into the brush or other surroundings that make it difficult for you to walk about it, either drag the animal to an area which offers the needed space or clear the area of obstacles around the animal. Now that you have the animal in an area that

allows you working space let's dress you for the operation you are going to perform. Remove gloves, bulky clothing, wristwatches, wrist compasses, and roll up your sleeves. Lay out your paper towels so that as you work you can keep yourself, equipment and game relatively clean. I have seen hunters who after dressing out large game, gave the appearance of having just fought a bloody battle with their game, barely escaping with their lives. I assure you that with a little care there is no need for anyone to take on this appearance.

Now you are ready for the actual dressing of your animal. Your first job will be to make a cut along the under side of the animal from the crotch running along the middle of the stomach, through the chest area, and on up to the neck. It doesn't make much difference if you start cutting from the front or rear of your game. Just remember none of this cutting requires you to make any stabbing motion that will result in puncturing any of the internal organs. I usually start by cutting around the anus quite deeply so later I can pull on the intestine and the anus will easily slide inward through the pelvis. Then I cut forward, going around on each side of the male organ on up to the throat. On these large animals the breast bone may have to be cut with the hand axe. Remember still to be careful as you do your cutting so the internal organs will not be punctured, for this can result in a real mess as well as giving your meat a bad flavor. I then cut the windpipe and gullet free at the throat. Now you are ready to remove the entire viscera. Begin by grabbing the windpipe and gullet with one hand and pull. With your knife in your other hand cut the connective tissue which may be holding these organs in place.

When you reach the diaphragm which is a large flat muscle that separates the heart and lungs from the stomach area, cut it loose from the area in which it is attached. Now continue pulling the viscera out. I might add if the area in which you are dressing your animal out is so situated that the hind quarters could be lower than the front, the operation is much easier. Drain the excess blood that may remain inside the body cavity and then wipe it clean with your paper towels. Now locate damaged muscle areas caused by your bullet and cut this damaged tissue out. This damaged tissue if left in the animal will spoil readily and can cause flavoring of the surrounding meat.

The picture below shows an animal properly opened and cleaned. I am sure if you study this picture many questions you still have will be answered. The white line indicates where the cut was made to expose the internal organs.

In case your game is too large to handle in one piece after dressing it I suggest the following cuts be made.

1. Splitting the animal down the back bone. This is accomplished easily with a hand axe.

2. If the animal is still too large after cutting it in half you can easily quarter it. With your hunting knife make a cut along the base of the rib cage to the backbone on each side of the animal. Cut the backbone with hand axe or meat saw.

3. If one half of your game animal can be handled by one pack animal then cut it in half in this manner. Make a cut at the base of the rib cage from the belly side of the animal to the back bone. Now with the skin still on the animal split the backbone without cutting the hide. This again can be easily accomplished with a hand axe. Place one half on the pack animal with the skin of the game against the animal. For securing the game to the animal see the chapter "Transporting Game."

In case your game is so small that you plan on carrying it on your back, you do not need to make the continuous cut from the crotch to the throat in dressing the game. You can make a cut from the crotch to the chest area, or make two 8 inch cuts, one in the chest cavity and one in the abdominal cavity. The internal organs are worked out as previously stated, except that the work is done by reaching through these openings. I have seen hunters sew these openings shut after the animal has

been cleaned so when they carry the animal there will be little chance of getting blood on them.

NOTE:

Be sure to save the liver and heart from such animals as the deer, elk and moose. Set them aside to cool and plan on making your victory supper in the field from them. They are very good eaten fresh, but lose a great deal of their delicate flavor if frozen or aged.

**Small Game** — such as squirrel and rabbit.

There are many ways to dress these animals. I am going to suggest the simplest way I have found. Make a cut through the hide in middle of the back. Now place the fingers of each hand in this cut so you can pull with one hand toward the head and with the other hand toward the rear of the animal. You will find that these animals have loose fitting hides and they will readily come off in this manner, at least to the knee joints. The legs should then be cut off at the knee, and the head should be cut off at the base of the neck. Now make a cut on the underside of the animal from the crotch to the throat going around the male reproductive organs. Grab the windpipe and gullet in one hand and pull. This should remove the internal organs. It may be necessary in some animals to cut the diaphragm loose, (diaphragm is a flat muscle that separates the heart and lungs from the stomach).

**Game Birds** — Small birds such as dove and quail are easily dressed by pulling the breast out. This is accomplished by placing thumbs together against the soft stomach muscles and fixing the fingers around the ends

of the bird, then pushing the thumbs inward and pulling them apart. This splits the bird almost in half. Take a small hunting knife and cut the few remaining bones that hold the breast in place. The skin with the feathers can now be easily pulled off.

Large game birds such as pheasant, sage hens, etc., are the easiest of all game birds to clean. And after reading this method I am sure you will clean them as you shoot them. The first step is to cut their throat so the windpipe and the gullet are severed. The second step is to make a small cut across the soft stomach muscles. Now pick the bird up so you can hold it in one hand by the wings folded over its back. Raise your arm so the bird is about as high as your head. Now swing your arm downward quickly snapping your wrist as you reach the end of the swing. If you will examine your bird you will find it beautifully clean. If you will look down by your feet you will find the crop and the other major organs of the bird there.

Removing the feathers of large game birds need not be a problem. I usually skin the animal rather than pick the feathers. If you would like the skin on the animal take your game to an area where a few feathers won't bring the wife down on you. Now pull small handfulls starting with the back of the animal and continuing this method until you have removed all the feathers except the very small ones. Now roll up a piece of newspaper so you can light it and quickly pass the flame over the body of the bird removing these pin feathers. A few still will remain and will have to be removed with a knife.

NOTE: I strongly suggest that small game animals be placed in an ice chest in your car for your trip home.

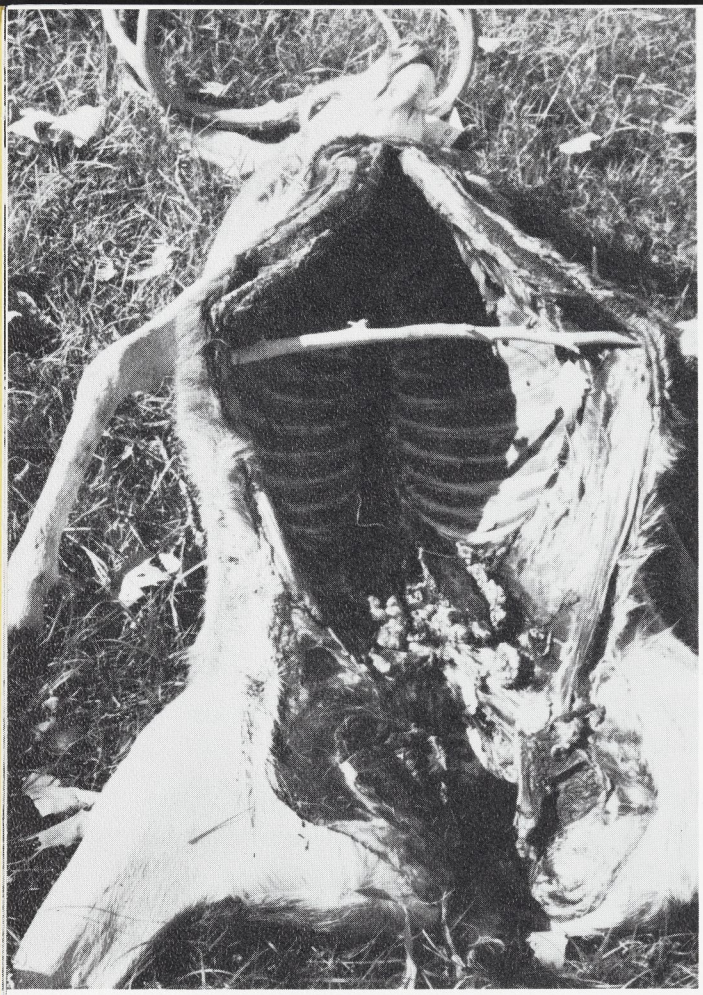
# Body Heat Spoils Meat

If you have ever been around game that smells sour and, in extreme cases, the hair of which seems to slide off, you know it has not properly cooled. This problem increases the larger the game, for heat deep in heavy body tissues takes much longer to find its way out. This prolonged heat provides a good environment for the bacteria in the body to start decay of the body tissues, as well as the rapid breaking down of tissue by digestive enzymes.

Preventing meat spoilage from body heat involves two main factors:

1. Getting the game dressed as quickly as possible.
2. Raising the entire carcass completely off the ground so there will be air circulation over all the surfaces.

After dressing large game, the carcass must be lifted off the ground. A strong man can lift the average size deer or antelope high enough to swing it from a tree. For large game use a pulley to raise the carcass into a tree. In a treeless area you can drape the animal (body cavity skyward) over a bush pile or large bushes. When the carcass is off the ground prop open the body cavity as wide as possible with a stick. Leave the carcass in such a position until you are ready to transport it. Place a game bag over the body cavity to keep flies out.



The above picture shows proper placement of a stick to hold the body cavity open. The proper placement of the stick increases the exposed surface area to the air allowing rapid loss of body heat.

**Releasing Body Heat From Large Game, By Lone Hunter**

Elk size game is much harder to handle. Especially for the lone hunter, but he can handle it efficiently enough to keep the animal from spoiling from body heat if he knows a few tricks. He may get the carcass

off the earth by tugging at the animal with a small game pulley and prying until he gets available poles or logs beneath the shoulder and hip areas of the carcass. Again the body cavity should be held open by a stick spreader to allow complete air circulation. Place a game bag over the opened body cavity; if the game is exposed to large amounts of heat from the sun, cover it loosely with brush until the hunter can return with a helper to quarter and hang the meat for proper cooling.

If the remaining daylight hours allow, or if you have help, I suggest as soon as possible that you use a hand axe and quarter the carcass of heavy game animals. Leave, the hide on the animal if you are going to drag or pack the meat out right away; it will keep the meat clean. In areas that are treeless, such as above the timber line or in large meadows, place the quarters flesh side up on brush heaps. Stacks of brush should be constructed to support quarters at least 12 inches off the ground. Once the quarters are on the brush pile, cover the meat sides with a game bag and place brush on top of the meat to provide shade. Leave in this manner until you are ready to transport it.

Meat that is exposed to temperatures above 50°F should be transported with as much speed as possible to a refrigerator. Above 50°F, meat will decompose and become unfit for eating very fast. Keep this temperature in mind and try to handle your game so it is not exposed to any unnecessary high temperature.

**Cooling of Small Game Animals**

Whatever you take to put the doves, rabbits, or the pheasant in while walking through the field, make sure it is not made of heavy airtight material that will not allow the body heat to escape. Usually these animals remain uncleaned for many hours and they need all the help possible. Make frequent trips back to the car and place your small game in a waiting ice chest at once even if you

don't have time to clean them. You will find a world of difference in these animals when properly cared for.

## Keeping Flies From Carcass

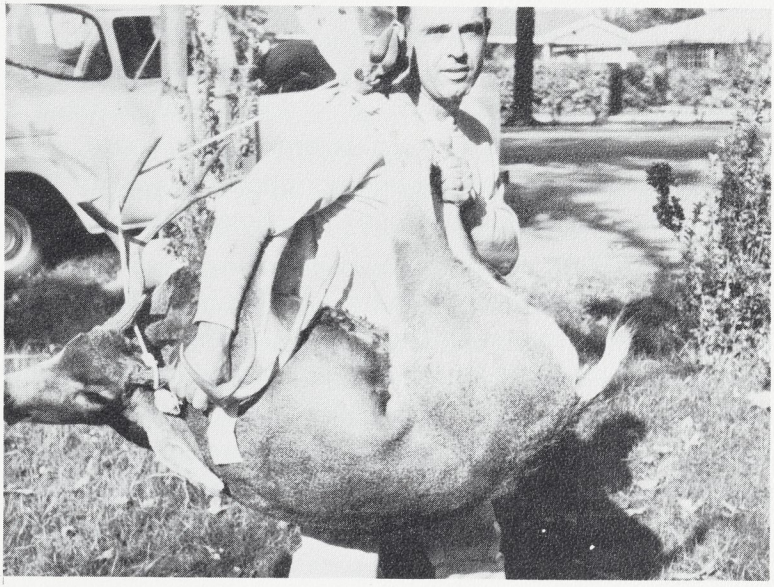
I am always amazed how the gutting of an animal will attract blow flies. The altitude or temperature seems to make little difference unless it's close to freezing; they seem to be waiting to pounce upon your game. If a carcass is left unprotected and flies find it, they will blow (lay eggs) the interior of the carcass full of tiny eggs which will, in time, turn into maggots. This is the larvae of a fly; they appear as small white worms. These tiny creatures, the size of rice, are nearly impossible to remove completely from the meat once they are well established. Meat that is blown has to be excessively trimmed, for picking them out is impossible. As far as danger from eating meat containing a few maggots, I don't believe you need to worry, especially if it is cooked well done, though I don't know of a quicker way to lose my appetite than to see maggot-infested meat.

Once you have your game swinging high off the ground in the shade of a tree, cover it with a ready made game bag made from porous cotton muslin. You can buy game bags at almost any sporting goods store. You will find this bag a good investment, because not only will it protect your deer this year from insects and predatory birds, such as the jay and magpie, but it is easily washed and ready for your next trip.

**Some Use Black Pepper**

Another way to protect your meat from flies is by covering the exposed flesh areas with black pepper. Some claim it seasons, dries and protects meat all at once. I have used this method on deer heart and liver and found it quite successful.

# Transporting Game



There is no truly easy way to move game from one location to another without help. But remember there is a hard way and also a very dangerous way. You are out to have fun so make this a safe and enjoyable job.

Those that find their health is not up to par or who sit behind a desk all year, should take time and plan this part of their trip before leaving home. If you are going into the deep back country make sure you have friends, a horse, or a guide to do this heavy work for you. If none of this type of help is available, hunt close to the roadways where the job will be an easy one. Also game can be cut up into almost any safe weight for YOU to lift and carry.

Small deer-like game can easily be carried if you will cut openings inside the upper hind leg tendon big enough to slide the hoof and part of the front leg through. Tie in this position and you have a ready-made back pack.

You can either back up to the belly of the animal and slide an arm through each front and rear leg that are tied together and walk off as if it was a true back pack, or you may slide both sets of legs tied together over one arm and up on the shoulder, which lets you carry the deer under one arm. If you must carry light loads or have a heavy deer, I suggest a surplus army pack board. Half or quarter the animal depending upon its weight and tie it to the board and take off. It's better to make two trips than injure yourself.

Dragging game is good only for short distances. Cut a 2 foot length of a stout branch and tie your rope to this stick, then leave about three feet of rope between the stick and your animal. Attach this rope to the head of your game securely. Of course, if your animal has horns or antlers take full advantage of this and attach your rope to them. Now, grasp the stick in front of you facing away from your game with the rope passing over your shoulder and then take off. If the area is not too rocky you will find the animal will slide quite easily. Two people, one on each side of the stick, makes the task very easy. If you have an elk-size animal, quarter the game before you try anything. Then tie a rope to the hoof, give yourself four feet of rope and tie it to a strong three foot stick. This stick will give you or your companion a good grip on the line so you can drag the quarter off. For protection leave the hide on the animals while dragging and remember that too much roughing can bruise the meat.

Carrying-poles have been used for centuries for transporting game. This is the method whereby two individuals support a pole by placing it on their shoulders, with the game tied on the pole between them. This method works quite well for weights up to 125 pounds. The pole should be stout so that the game will not bounce as you walk and the man in the rear should place his hand on the animal so it won't sway.

Using animals for carrying game is very popular and is an excellent way to transport it. In transporting game in this manner you may face two problems: one, the expense for the pack animal, two, finding a well-mannered and trained animal. A great many animals will fight to their last breath anyone trying to put a dead beast on them. A saddle will be very suitable for most carrying jobs. For large animals such as elk, cut the animal completely in half so the two front legs are on one half and the back legs are attached to the other. Now quarter the halves, but remember not to cut the hide. Yes, split the backbones but do not cut the hide. Now take a half and place it over the saddle (skin side toward the saddle) and adjust so the load is comfortable. Now cut a hole in the skin so the saddle horn will stick through and this will keep the meat in place. Carrying smaller animals such as deer on a horse, the carcass should be slung over a saddle with the brisket toward the horn. Cut a hole between the third and fourth ribs and slip it over the saddle horn. Tie the legs securely to the cinch rings with a length of rope. It's important that the head be tied securely up and over the top of the saddle. If the head is allowed to dangle, the antlers may jab the horse causing him to bolt and be injured.

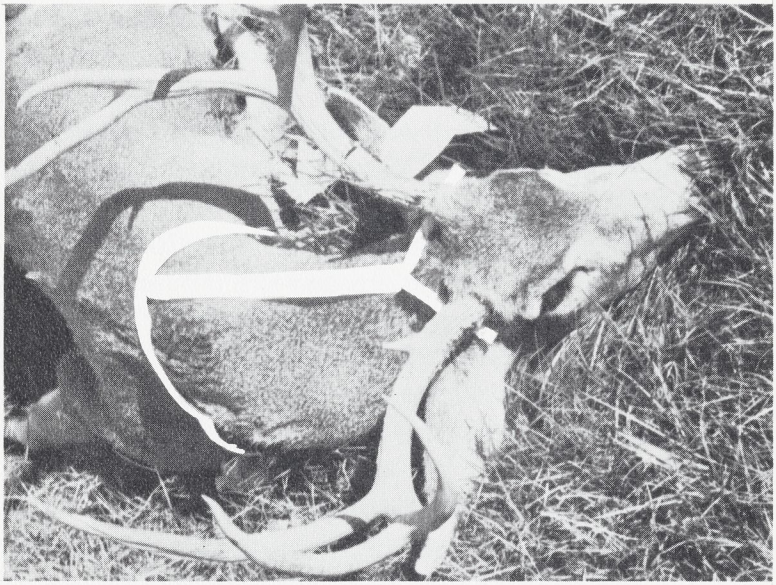
**CAUTION**

Anytime you are moving game, place a piece of red cloth on the animal's face and about the mid-section for your safety.

# Skinning Trophy Heads

Cut along back of neck to base of the antlers, and around lower neck area as indicated. Peel skin from neck and head, cutting ears close to skull. Be careful to do an especially fine job of peeling the skin from around horns, antlers, eyes, and lips, so that no holes or tears will result.

Remove all flesh and fat; salt well, re-salt after several hours and allow the flesh side to dry slowly in the shade. Remove antlers or horns from skull with a saw, taking a generous portion of the skull with them. If you will study the picture below, the above steps will be easy to follow. CAUTION: Skinning of a trophy head should be done as soon as possible. Body heat can cause the hair to slip from the hide. (See "Cooling Your Game.") And remember, blood stained trophies never really look good. Be careful in your skinning of the animal.



The above picture shows by the white markings on the deer where the cuts should be made for skinning any trophy head.

## Skinning Large Game

Skinning should be accomplished as soon as you reach camp unless the weather is exceedingly cold. This

is not a hard or highly skilled job, but one where a little helpful information can really be valuable.

First you must get the animal in an easy working position. Usually this requires hanging the animal from a tree head downwards. Small animals may be lifted and tied into position. Elk-size animals require a block and tackle or extra power provided by a horse or jeep. See your sporting goods store for a light-weight block and tackle. With extra large animals such as moose or Alaskan bear, skinning is usually done on the ground by several people and the animal is rolled into desired positions.

Your first job is to remove the legs up to the second joint (very close to the knee joint). Now cut the hide of the front legs down the inside of the underside of the body and connect this cut with the one made during the dressing operations. Cut the connective tissues that hold the hide to the legs by pulling with one hand and cutting with the other.

A great deal of the balance of the skinning can be done by pulling down on the hide, using the knife to cut only areas where the connective tissues won't pull loose.

If you are planning to have the hide tanned make sure during the skinning operation not to make any cuts in the hide. Also salt the flesh side of the hide down and fold in such a manner so the tissue side does not come in contact with the fur or hair side. Be sure to keep hide cool until your taxidermist gets it.

## Ageing Meat

The old tradition of "hanging" meat or allowing it to age is one of the cultural heritages we have acquired

from England. The idea behind ageing of meat is that it produces tenderness and heightens the flavor. Aged meat takes on a darker color than fresh meat and its quality is not readily apparent to a novice. Today we find only limited amounts of commercially aged meats on the market. Actually, it is difficult for a consumer to buy aged beef unless there happens to be a specialty meat market in the vicinity.

You will find many hunters trying to age meat by allowing game to hang at out-door temperatures for several days. Since the proper ageing of meat is a science to the commercial meat processor, I believe doing-it-yourself is not advisable. I am sure much meat is ruined each year by amateurs attempting to age it themselves.

Ageing is the breaking down of connective tissues in the muscles by enzyme action. To achieve the proper breaking down of tissues the proper temperature, humidity, air treatment and air distribution are maintained. While meat is "ripening" much as aged cheese does, harmless molds form which are removed when you trim the meat.

Research by the American Meat Institute indicates the conditions listed below are best for ageing meat:

1. Temperature — 33° to 35°F.
2. Relative humidity — 85 to 87 percent.
3. Length of time — 3 to 5 weeks.

I suggest that unless you can attain the suggested temperatures and relative humidity, don't take a chance on ageing your meat. The outdoor temperatures are too variable to even begin the process. You can't go wrong with properly cared for fresh meat, so I suggest you play it safe.

# Butchering Your Game Can Be Fun

There is a tremendous amount of personal satisfaction in cutting and freezing your own game, to say nothing of the resulting economy. Most processing plants charge $3.00 to skin a deer and 10 cents a pound (total weight of deer brought in) to cut and wrap it. Meat plants are very rushed during the hunting season and unless you find one that has a really good reputation it's possible to have a poor job done on your animal. The cutting and wrapping of your game by you for the first time usually costs a small initial investment for equipment, but these are items you can use over and over again.

**Cutting Material Needed —**

1. Boning knife — small flexible blade.
2. Cutting knife — 6 to 8 inch blade — used to make large cuts in the meat.
3. Meat saw — for the cutting of bone.
4. Meat cleaver — not necessary but handy — for cutting small bones.
5. Meat grinder — hand operated.

**Procedure —**

1. Hang the animal by hind legs — cut the carcass in half by cutting down the spine or backbone with the saw.
2. Lay half of the carcass on a working surface and place the necessary tools within easy reach.
3. Now study the diagrams on the next pages and duplicate the cuts.

# CUTTING CHART FOR LARGE GAME ANIMALS

1. Hind shank
   a. soup bones
   b. hock

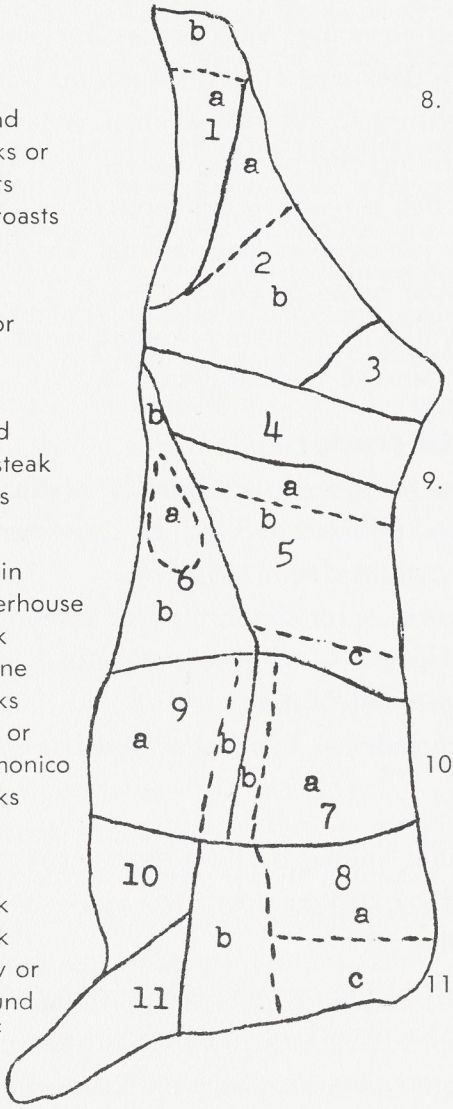
2. Round
   a. Round steaks or roasts
   b. Pot roasts

3. Rump
   Roasts or steaks

4. Loin end
   Sirloin steak or roasts

5. Short loin
   a. Porterhouse steak
   b. T-bone steaks
   c. Club or Delmonico steaks

6. Flank
   a. Flank steak
   b. Stew or ground beef




7. Rib
   a. Rib roasts or steaks
   b. Short ribs

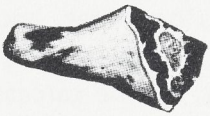
8. Chuck
   a. Chuck rib roasts or steaks
   b. Arm pot roasts or steaks
   c. Stew or ground beef

9. Plate
   a. Stew, ground beef, or pot roast
   b. Short ribs

10. Brisket
    Stew or boned and rolled pot roasts

11. Fore shank
    Soup bones or ground beef

1. Hind shank



Hind Shank

2. Round

Round Steak Top Round Bottom Round

3. Rump

Rolled Rump Standing Rump Roast

4. Loin end

Sirloin Steak Pin Bone Sirloin Steak

5. Short loin

Porterhouse Steak T-Bone Steak Club Steak

6. Flank

Flank Steak

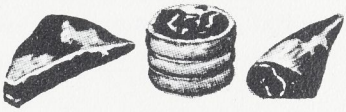
Flank Steak Fillets

Flank Stew

7. Rib

Standing Rib Roast Rolled Rib Roast Rib Steak

8. Chuck



Triangle Pot Roast Boneless Chuck Pot Roast Shoulder Fillets

9. Plate

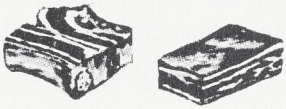


Plate Boiling Beef Short Ribs

10. Brisket

Beef Brisket

11. Fore shank

Cross Cut Fore Shank Ground Beef

**Cutting of Small Game Carcasses**

This is a very easy job even for the beginner, and only takes a second. The material needed is a good sharp hunting knife and a table to work on. First cut the carcass in half cutting from the belly area to the backbone. You have completed the hardest part now. From here on all you have to do is cut at bone joints such as knee and hip joint. Remember never to break bones in small animals, for these bones shatter and splinter leaving small slivers of bone in the meat for someone to get stuck with or choke on.

# *Preparing Meat For Freezing*

If you plan to freeze meat, do it as soon as possible. The fresher the meat, the better its keeping qualities will be while frozen. Remember, freezing doesn't improve meat; it can only keep the meat as good as it was before freezing.

**Size of Packages**

Wrap meat in meal-size portions, planning on family-size meals.

**Before Freezing** have meat ready for cooking, shaped, and trimmed just as you want to cook it. Season meat if you like, with salt and pepper and/or other dry seasoning.

**HOW TO WRAP MEAT FOR FREEZING**

Materials Needed —

1. Special wrapping material
   a. A single moisture-vapor-proof sheet or bag which may be tied, taped, heat-sealed or folded. This single sheet should be strong enough to resist puncturing and tearing. Or

a double wrap consisting of —

1. An inner wrap of moisture-vapor-proof paper, cellophane, other special freezer storage types of package material available at the market.
2. An outer wrap of special packaging material or heavy wrapping paper. If an outerwrap of high heat-insulating value is used (several thicknesses of wrapping paper, for example,) the meat should be inner wrapped and frozen before the outer wrap is applied.

**Note for Thawing —**

Thaw frozen meat, without unwrapping, in the refrigerator. In general, refrigerator thawing requires 5 to 8 hours per pound.

Thawing of meat at room temperature is not recommended since meat will spoil readily if allowed to stand too long at such a temperature. If necessary, to hasten thawing place wrapped frozen meats in cold running water. Allow 2 to 6 hours.

SALINAS PRESS
PRINTERS • LITHOGRAPHERS

1205 Huntington St
Salinas, Calif.
2 Jan 65

Hi Bud,

Sure sounds like you folks are really having a winter plus in your part of the Country. We have snow in the mountains around Salinas which is said to be unusual. We are very happy to hear things are going well with you and the business is growing. Sure would be fun to drop in and see you some Summer. We are still in the same old rate of going to Olympic Nat. Park and I play Ranger Naturalist there, so we don't have any real vacation plans.

This Christmas vacation which is just ending for us was a busy one. We left Friday after School headed for Phoenix spent several days there and then we went to Encino, Calif where we spent Christmas with my older brother. Then we arrived here the 27 of Dec and met Barbaras folks at Bus Depot. We have been showing them around until today, they left this morning early. So we can truely say we have had a busy Christmas vacation.

This year I haven't been

hunting a single time. We are home residence here and have been so busy it has been impossible. I have though just received some copies of a hunting manual I had printed up. You will find one enclosed and I would appreciate your opinion about it. They cost me 31 cents a copy to get printed and I am going to wholesale them I hope for 45 cents per copy. It would be fun if this manual would pay for a few hunting trips for me.

We have purchased a lot here and will be building soon I hope. We have lived in apts so long I am ~~damn~~ very anxious to get things put away in one spot and leave them set for awhile. Prices of land and building are high, but you can't fight it.

I had best say bye for now, the very best to you and the family.

Sincerely

Marv

**Los Angeles Olympic Organizing Committee**

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*Deputy Director*
*Equestrian Three-Day Event*

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# Bud & Esther Lilly

invite you to join them on a

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Bozeman, Montana 59771

1-800-722-3456 (MT only) (406) 587-1188

Thanks for writing that Letter to the Editor! I've already done as you suggest, but here's hoping you inspired a lot of others to write or call about these devastating bills.

Arline Lambert

1521 Willow Way



Bud Lilly
2009 Sourdough Rd.
Bozeman, MT
59715

[Jan. 9, 1989]

WILLIAM P. LOVEJOY, M.D.
7 SUNSET PARK
UPPER MONTCLAIR, NEW JERSEY 07043

Dear Bud,

Thank you again for your help this fall on my 29th year return to West Yellowstone. Back then I expected to be back soon.

First, I'm so glad I read your last book Trout's Best Friend before I came. It helped me adjust my Western philosophy to my Eastern philosophy and really helped my attitude toward fishing and reality.

Second - I just can't thank you enough for sensing I would like the Kepharts and they me in contrast to the more commercial establishments. The Bar N Ranch and the Kepharts made the trip. I had two 22 year old ~~boy~~ boys who loved the place, played chess with Keppy etc etc. It was all a delight. I hope I can go again in their lifetime and mine. Had it not been for the fire, closing Montana to fishing etc, they wanted to get you down while we were there in hopes of going fishing with you and seeing you again. You sound so busy in your new role, I hesitated to intrude. Anyway, I am so sorry not to have seen you.

As a fishing trip it was not very productive. Because of the fire we mainly fished the North Fork. I caught one trophy trout (4 lb). The boys were most generous - they really learned a lot, did it all, except caught nothing until the last 2 days when we caught countless 16-23" cutthroats on the

Yellowstone. I could only say I thought the whole trip would be like that - but they loved it so much they have already gotten fly tying kits and are planning their next trip - so the fly for trout bug bites deep! and they learned a lot the hard way.

For me it was a very emotional return to the site of the happiest month of my life. I was always a Bud Lilly at heart.

We were helped enormously by Bob Jacklin. I felt an urge to go back to your place, but the Kephorts did plan our guides, floats etc thru him. For your reference file, I can only say he was marvelous to us. We were also his best customers for those hard times.

A small note - because of the 2 boys, I took a guide several days to help me instruct. You will be delighted to hear that the first day out (before they closed Montana) they took us to the same stretch of the Madison below the town to Wade Lake that you & Charlie sent Newell Angier & I the first day in 1959!! It blew my mind. I would have gone there myself. It had not changed <u>except</u> for the new beaten path of many fishermen along the entire shore.

I hope I get back again.

Thank you again - Happy New Year

Terry Stern & I always talk about you whenever we're together, and he wished he were there. Best regards

Bill

Fran Johnson's SPORT SHOP

1957 HARRISON AVENUE • PHONE 782-3322 • BUTTE, MONTANA

4-30-96

Dear Bud,

I'm glad we talked the other day in Helena about the George Grant flies. After our last meeting in (December – January ??) I sent you a couple flies as a 'Thank you' for the Three Men – Three Rivers poster. For the life of me I don't know what happened to those flies. At any rate, here's a couple more. They're works of art as you know. Put them in your private stock of fishing memorabilia. Once again thanks for the poster. If you're in Butte stop in and see us.

Sincerely,

Bob LeFever

to Ed Zern?

September 14, 1990

Dear Ed,

As a birthday gift on this memorable 80th anniversary, please accept my offer to guide you again on one of the great western trout streams. I still remember vividly the day we fished the Madison River.

Perhaps you remember the photo of a large rainbow that was never developed because you lost the film. This has been a plus over the years, however, as the trout I remember is much larger.

Best wishes for many more years of great fishing.

Sincerely,

Bud Lilly

L&B

Lyons & Burford
Publishers

Nick Lyons Books

6 September 1990

Dear Bud:

As you may know, ED ZERN will turn 80 this fall.

Theodore Gordon Flyfishers will be hosting a dinner on Monday, 29 October, at The Yale Club, for this occasion, and one of the gifts we'd like to give to Ed is a booklet containing letters of good cheer and greetings--humorous, if possible--from some of his many friends, here and abroad.

We'd like letters of no more than one page in length, 8½x11 or smaller, addressed to Ed and sent to me, at these offices. Even a few words would be welcome.

And you might let other friends of Ed's know and ask them to send such a letter to me.

We hope you'll participate in this small tribute to someone who has given us all so much pleasure over so great a length of time.

Sincerely,

Nick

Nick Lyons

31 West 21 Street New York, New York 10010 212·620·9580 FAX: 929-1836

LAKESIDE INDUSTRIES
P.O. BOX 7
BELLEVUE, WASHINGTON 98009

RHOADY LEE, JR.

December 9, 1988

Mr. Bud Lilly
Montana Trout Foundation
P. O. Box 3165
Bozeman, MT 59772

Dear Bud:

Your letter in October was really alarming. All of us who fish can appreciate the water problem in Montana and what you are doing to help resolve the matter. I hope this donation can help you continue your fine work. I would be interested in being advised of the progress you are making.

Best wishes for a Merry Christmas and a Happy New Year. If you talk with them, please extend my wishes to Greg and Dave. I have enjoyed fishing with them very much.

Sincerely,

Rhoady Lee, Jr.

$200.00

Rhoady Lee, Jr.

Encl-chk

Tanya
1501 Larkin #203
San Francisco CA 94109



Bud Lilly
2007 Sourdough Rd.
Bozeman MT 59715

FIRST CLASS MAIL

Lanza

Each of us learned in his own way
that his imagination had been dwarfed
looked up and saw the power of which he had
been proud loom over us,

civilization face to face with its own implications:
industrial slum, post-technological paradise,
computer-powered robotic replacement parts,
artificial efficiency,
interchangeable genetic acidic warriors,
particulate angels, a thousand neurons
on the head of a pin,
magnetic resonance imagers,
micrographic magic, cosmetic cloning,
survival of the moneyed ill,
survival of the unfinished born,
holy ozone ultraviolet bombardment,
stress-related Buddhism,
thermodynamic birth manipulation,
remote control consciousness

and civilization asks of both ruin and angel:
is you is or is you ain't my baby?

(after Bronowski)

thoracic miracle
teflon-patched and tracked with steel staples
faith webbed into tensile strength
held your disconnected animus
jelled with space-age torpor
jelled with high-tech low-temp
like a ball of liquid iron afloat in a cooling space.
glove and mask
dissected, bisectioned midlength
and pronged it up with springforks,
wide red door to the internal,
disconnected love machine
muscle of love
mechanismo emotional gizmo
still enough to stitch on,
then re-placed de-pronged
re-connected pumped up and
zapped back brand new
stapled sternum stapled
track of thorax
mortal miracle machine

[the rise of the car god]

after our own images, out of our own imagining,
alive like us, but separatio,
the not-us imaginus, extension/flexion
of hip-thigh-knee-swing, axle-bound
carapace carrying hitchhiking bipeds
offering ad deum lungs, fatted calf muscles,
blood of older gas pumps, sacrificial steel;
no memory left of the Before-Him.

[science runs for the office of god]

promised us wings and things resplendent –
ever-mobile, ever steely-spined
mind-stored, millenial, ever-ready
ever forever and ever ready at the instant
things after our own images: brain-things,
vertebral columnar ring things,
cameral magnetic eyeball things,
rubberband muscles, digital digits,
anodized axionic jewelled dream-kings –
something always pulsing from its grasp.

on the pieces (you can't say "yes" for the reproduction [illegible] but, being a former biologist [illegible] maybe you might think they're amusing...) And about the time involved in each piece – they seemed very much concerned [illegible] + not just the "[illegible] rate." It was kind of [illegible] with them, though – I'll [illegible] to my kids"!

[illegible] finishing up loose ends here, picking up the studio + [illegible] replace 6 like norm of the [illegible] to give me the job there [illegible] – you can't keep this [illegible] in the concrete very long!

Oh Bud I almost forgot to tell you a good story I thought you'd get a chuckle out of – I had them deliver the flowers to the show since, when the florist called to see when I'd be home, I was on my way out the door to Ft. Mason. When I opened the card, I turned to my old friend Marty from Bozeman & said "They're from Bud Lilly & Esther!" One of the group of people ~~[illegible]~~ who'd been standing around the reception area turned around and said "THE Bud Lilly? Bud Lilly the flyfisherman? You mean YOU got flowers from Bud Lilly?" You caused quite a commotion among a few anglers there, Budman! I loved it!

– A fan

5/23

Dear Bud and Esther –

What an absolutely wonderful surprise to receive your beautiful roses! I have enjoyed them thoroughly and flowers always make me feel so happy – thank you!

Well, I guess the show was a success – I sold my 3 biggest (6' x 3') icons to some young millionaire who has just begun collecting art the past 4 or 5 years (call this "gossip" from the former gallery owner who co-ordinates the group M.F.A. exhibit for the Art Institute every year) – he & his wife were very nice people and asked

alot of questions about the poetry in the pieces (you can't see the "text" on the reproduction I sent you but, being a former biologist, I thought maybe you might think they're amusing...) and about the time involved in each piece — they seemed very much concerned about <u>art</u> + not just the "investment." It was kind of sad parting with them, though — I'd grown attached to my "kids"!

I'm busy finishing up loose ends here, packing up the studio & looking for a place to live north of the City to continue the job hunt in relative peace — you can't keep this country girl in the concrete very long!

I finally got together with Annette — and Bonnie! — they were in town doing a "girls week-

(over

end with no hubbies & no chil-
dren and so we got together
for dinner — what a pleasure
to see her looking so happy +
healthy — and of course Bonnie
never changes — she looks
exactly the same.

Ed, thank you again

Guyon Philipson-Stow
Private Collection The Bridgeman Art Library
By Sigismund Goetze

so much for all your support
over the years — both emotional-
ly and otherwise — you've
been like a 2nd family to me
and I couldn't have made it
through graduate school without
your love + encouragement.

Take care + please stay
in touch — write whenever
you can!

Love
Pam

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Marcel Schurman Company, Inc., San Francisco © 1987
150-15/861

# Bud Leadbeater

3-20-92

DEAR BUD,

A COUPLE MORE OF YOUR BOOKS.

MR. LEM BEARDSLEY
5219 N. CASA BLANCA RD, #21
PARADISE VALLEY, AZ., 85253
IN CLOTH - 14.95

MR. MATTHEW BEARDSLEY
P.O. BOX 520
ENNIS, MT., 59729
PAPER 8.95

$ 23.90

Thanks much,

Bud

# Bud Leadbeater

3-18-92

Dear Bud,

Got your letter yesterday, & I'd like to order one of the Trout's Best Friend for

MR. FRANK CARSON
26 CIRCLE DR.
MULVANE, KANSAS, 67110

He is son Seth's father in law. A very good fly fisherman, or I never would have let Seth marry his daughter.

If you ever run across some-one looking for property in the WY area, over 40 acres, cabins, 3 car garage etc on Horse Butte that you & Pat found for us, as well as our log house out by the lake, are both for sale. Not listed with anyone, but you & I know a fine real estate gal to whom we'd give the full commission if she handled the transaction. We'd like to move to the Ennis area where 2 of Nancy's sons live as well as the Leadbeaters & others.

Hope to see you this year.

Kindest regards,

Bud

Alfred A. Leadbeater
S. Meadow Cr. Rd.
P.O. Box 1313
Ennis, MT 59729

8-24

DEAR BUD & ESTHER,

YOU'VE PROBABLY REC'D SEVERAL OF THESE. MY SON SETH IN ST. LOUIS CUT IT OUT OF HIS PAPER.

I STILL HAVEN'T SEEN THE USED CAR SALESMAN FROM SEARCHLIGHT, BUT WILL GIVE HIM YOUR BEST WHEN I DO. HIS GRANDDAUGHTER, THE VET, BUILT A PLACE DOWN THE ROAD FROM HERE (OUR HOUSE), 2 KIDS + HUSBAND. GOOD SEEING YOU A FEW WEEKS AGO. WE'LL BE HERE TILL LATE OCT.

Kindest regards,
Bud

Jeff Larmer
2530 Arnica Drive
Bozeman MT 59715

BILLINGS MT 591
01 AUG 2006 PM 1 L


Bud & Esther Lilly
100 Bud Lilly Circle
Manhattan, MT 59741

59741+8288

Tuesday, Aug 1, 2006

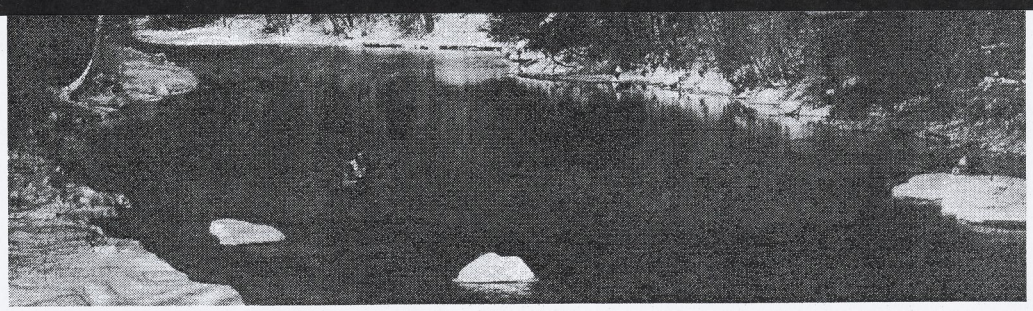
Hi, Bud & Esther -

I enjoyed hearing Bruce Morton speak about MSU's Trout + Salmonid Collection at the recent FFF Condave. Bruce and I talked after and of course ended up sharing some "Bud and Esther" stories. Such great ones!

I also thanked Bruce for the valuable resource the Collection has provided to my research for the historical novel I am now writing about Theodore Gordon (see attached article). The novel is called Neversink Walks (working title), and I've got another year-and-a-half or so to go to finish it. The unknowns about Gordon are great novelistic stuff.

The family and I just got back from a couple weeks in Alberta and B.C. - fished the great rivers there - big cutthroats, too, westslopes!! Hope you're both well!

My Best, Jeff




# Gordon's Quill

Vol. XVIII, No. 10 SPRING 2006

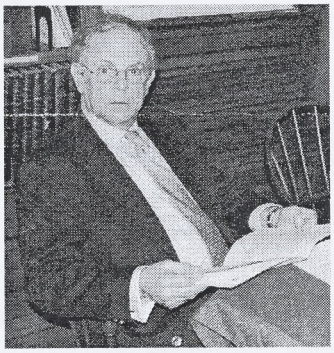

## IN THIS ISSUE



## TGF Annual Soiree a Great Success

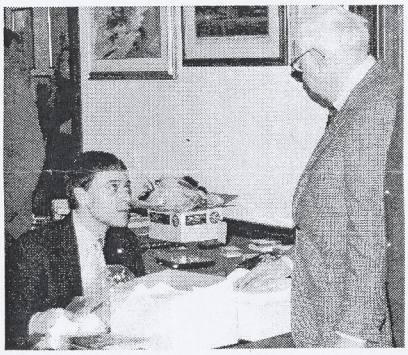
James C. Aker

March 11th, Theodore Gordon Flyfishers held its 44th Annual Day celebration at the New York Anglers' Club in downtown Manhattan. Those who attended commented favorably on the event, and some said it was the best Annual Day held in recent years. The final count was 69 happy souls who spent a profitable evening enjoying all things fly fishing within the hallowed halls of the Anglers' Club. Directors began to filter in the door around 5:00 PM to set up for the Annual Meeting. Bob Yunich was there bright and early, proxies in hand and ready to do his duty as Secretary of the Board of Directors. He deserves a good deal of credit for his hard work tallying proxies and tracking raffle tickets, and reservations for the dinner.

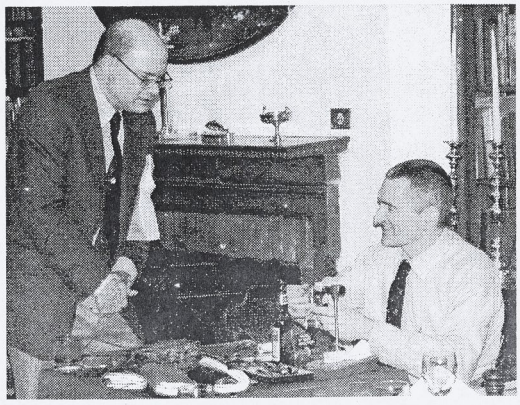


*Bob Yunich prepares*

The Annual Meeting got underway around 5:30 PM and, with a quorum of Directors present, President Peter Smith gaveled the meeting to order. The directors and members present listened to some brief remarks from President Smith on TGF in 2005 and the continuing growth and health of the organization. He then introduced John Happersett, TGF Treasurer, who reported to the assembled membership on the financial health of TGF in 2005, which is good, the 2005 Annual Report, the addition of a new Accountant and the election of Charles (Chip) Westerman as Assistant Treasurer. Chip will act as John's assistant and will eventually take over the position of Treasurer upon Mr. Happersett's retire-



*Chip Westerman confers with John Happersett*



*Gary Eisenkraft looks on*

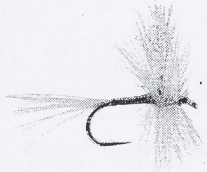
*Continued on page 10*

# The Case of the Ambiguous Angler

## Solving the Riddle of the Patron Saint of the American Dry Fly Tradition

James C. Aker

Theodore Gordon Flyfishers! It's an organization that has, for more than forty years, upheld the ethics and practice of the great Theodore Gordon himself. We, like he so many years ago, hold meetings of our organization at the Union League Club of Manhattan. We, like Gordon, advocate public access to waters, promote catch and release practices, and are dedicated to conservation. We employ the very ethics originated by Gordon himself. We act in his name.



But who was the man for whom TGF is named? Who was Theodore Gordon? What do we know of the details of his life? What were his life experiences like? What adventures, both triumphs and tragedies, brought him to fish the fabled rivers of the Catskills; to mimic the Epeorous Pleuralis dun with his invention of the Quill Gordon dry fly? What forces led him establish a fly fishing ethic still observed around the world and finally what events brought him to the life of a lonely recluse in a farmhouse on the Neversink River?

And, who was the mysterious lady photographed with him upon the river in the only two existing fishing photos of Gordon? The woman Theodore referred to in his letters as "the best fishing chum I ever had." What did she of the Tam O'Shanter, short jacket, and skirts, who waded wet and matched his efforts step for step, know of him and his genius? What did she mean to him? What was their story?

*Gordon and mystery woman fish the Neversink River-1895*

Sparse Grey Hackle writes in his enduring Fishless Days and Angling Nights, that Herman Christian, a friend of Gordon in later life, indicates that this lady was the one lady of Gordon's life; his one great love. Roy Steenrod, also a friend and contemporary of Gordon, was said to have known her name, but as was the custom of a far more romantic, civilized, and less sensational era, he refused to identify her. Who was she and what became of her?

Gordon was such a prolific writer. He wrote many of his "Little Talks" for various publications of the day such as The Fishing Gazette and Forest and Stream, and his notes and letters comprise a full five hundred pages of a most informative and evocative collection entitled The Complete Fly Fisherman compiled and edited by the late John MacDonald. Why are there no books penned by Gordon himself or at least a manuscript or two. How could this be? How could this diminutive creative genius have left us without setting pen to paper and bequeathing to us a written legacy worthy of the master fly tier and angler of his time. There are so many mysteries that have never been fully explained about this man who changed the face of fly fishing in America. Much of the life story of this creative intellect remains arcane, and enigmatic.

We all know that he was born in 1854 into a well to do Pittsburg, Pennsylvania family, lost his father at an early age, lived in the South for a time with his mother Fanny Jones Gordon, as a young man worked on Wall Street as a Securities Trader, and retired to the Catskill Mountains on the advice of his doctor. Gordon, as we all know, was physically small in stature and suffered from life long pulmonary illness to which he eventually succumbed in 1915. He is buried in the Gordon vault at the New York Marble Cemetery located in lower Manhattan. We also know that he is the father of the American dry fly and founder of an entire school of fly tying technique: the Catskill School. He was

Gordon astream

a dedicated life long conservationist and gentleman angling sportsman who advocated a genteel ethic for the fly fisher. His accomplishments are legend in fly fishing circles.

These facts and perhaps more so the absence of facts, have proved to be an inspiration to one of our more recent TGF members, Jeff Larmer. Jeff is a semi-retired non-profit executive and aspiring novelist who now makes his home in Bozeman, Montana. As an avid fly fisherman, life long conservationist, and amateur angling historian, the gaps in the history of the patron saint of the American dry fly intrigued Jeff enough to investigate the Gordon history in depth and to eventually lay out a plot line for a historical novel based around the life and times of Theodore Gordon.

" The story has all the elements to make a truly interesting and entertaining book." Jeff told this reporter recently over lunch in Manhattan at Smith and Wollensky, the birthplace of TGF over 40 years ago when it was Manny Wolfe's.

Jeffery Larmer at the old Manny Wolfe's

The working title of his book is Neversink Walks and it is a story told in retrospect through the eyes of one who knew Gordon intimately. The opening takes place in the mid 1950's and looks back over nearly 60 years to the turn of the century.

The plot synopsis reads: *"On assignment a young Sports Illustrated reporter, unable to grieve over her fiancé's recent death, discovers the living, aged secret lover of a long deceased, famed Catskill Mountain fly fishing recluse, Theodore Gordon. Becoming Lady Catherine's confidant she learns of their great love story and unravels a mystery leading to the hidden location of one of angling's most holy manuscripts, resolving her own personal issues in the process."*

Jeff stated, "It has romance, intrigue, mystery, and a timeless message.", and went on to say "Gordon has been regarded with much reverence and elevated to sainthood, by some, but I was more interested in the man and his ethic and philosophy of life." Larmer feels that the conflicted relationship with his mother Fanny and the identity of the anonymous lover enhance the human quality of the story. The fact that the now priceless manuscripts of this master of the art and science of angling were both destroyed by fire also adds to the riddle.

Larmer has taken great pains to remain true to the know facts of Gordon's life, but has let his fruitful imagination enter in where the facts leave off. Characters familiar to all of us will appear at different times in the story. Roy Steenrod is there as is Herman Christian, Anson Knight, Elsie Darbee, George LaBranch, Mr. Hewitt, and even Jim Payne makes an early appearance. With this approach, he weaves a truly compelling chronicle of the human condition and the romantic culture of fly fishing in a far more pastoral and genteel age at the turn of the 20th century.

Jeff insists on as much accuracy as can be gleaned from the known facts. "This is a story that must be told properly. Theodore Gordon was too important a figure not to do the right kind of job." " It must be written well or it will not be written at all.", Lamer declared. He feels that the story must be told in novel form primarily but hinted at a possible screenplay somewhere in the future should the book be a success. Jeff expects to have a working draft to the publisher within a year to eighteen months and a release date within two years. I for one will be standing in line to buy a copy when it is finally released.

Gordon and friend relax

The historical novel Neversink Walks will be a story of love and loss, tragedy and triumph, failure and accomplishment and the ultimate solving of the riddle of the life and philosophy of one of fly fishing's greatest masters. It should provide inspiration for all the values of humility, acceptance, hope, and timeless grace. Perhaps we will finally be able to have some possible answers for some of those mysteries that surround our namesake and solve the case of the ambiguous angler.

Bates | College

Department of Chemistry

Sept 30, 1998
(Last day of trout season in ME)

Bud -

I've been meaning to write for some time --- to follow up on my phone conversation with Ester some time ago. I'm sure she passed on my thanks --- for you taking Matt Côté fishing at Cross Creek. He really appreciated meeting you and having the opportunity to fish that extraordinary water. He's still talking about it, and the fish keep getting larger & larger. So, thanks again. Matt's going through a very difficult time in his life (possible divorce) and his experience out West was a great elixir for his psyche.

Hope you had a great summer --- & no doubt you caught many fish. I had lousy salmon fishing on the Restigouche; but, pretty good fishing on the whole.

Please give my best to Ester

Sincerely,
Dave Ledbir

5 Andrews Road
Lewiston, Maine 04240-6092
207 786-6294 FAX 207 786-6123

[ JANUARY 28, 2002 ]

DEAR Bud-

Thank you so much for helping me get my foot in the door with the fly fishing federation! kudos!

Thanks,

Tiffani Leigland


Montana
Travel

Sam Lehman
8226 S.W. 10 Ave.,
Portland Oregon
97219

17 March-70.

Dear Bud & Pat;

Your new "catalog and hand book" arrived to day. I want both thank you and congratulate you on a most beautifully done job. That is one that certainly does not go in the round file with most of the catalogues.

While you back up most of your fish stories with photographs I still don't believe most of those yarns about 9-10-11 pound trout. I have trouble believing a few of the steelhead in that catagory that I've actually hooked.

Steelhead have been hard to come by down here this winter. No one seems to know why unless the Japs and Russians are getting them in nets off shore.

Anyway — thank you again for including me in your mailing list. It is a beautiful book.

Tight lines.

Sam

Try this one, too.

20# Steelhead from Umpqua River

I am not feeling blue the
darned fish is heavy &
Canna man blow

Val

Hal S. Lantz
2606 Highland Drive
Reedsport, OR 97467

REEDSPORT OR
FEB 10
1975
P M
97467


Bud Lily's Front Shop
P O Box 387
West Yellowstone
Mont Terra
59758

FORWARD
2007 Bourdages Rd.
Bozeman, Mont. 59715

2-9-75

Dear Bud

Just a note to say thanks for sending me your new catalog, also am sending you picture of my #1 trout, for all time, 20# steelhead caught last month on the Umpqua, in the rapids above Scottsburg, caught on Wright & McGill Lt steelhead rod, 15# line & sm spinglo, had to throw out the anchor buoy and follow fish down the rapids some fun.

The smelt run is on now and white sturgeon are in the river we got on about 4 yesterday last week weather has been to rought fish since, look for the spring Chinook run soon.

Thanks again for catalog

As ever

Val.

4-24

Hi Bud & Esther,

What a great idea for this club.

I'll be looking for you & Cal on TV.

See you soon

Bud

answered 5/21/87

ALFRED A. LEADBEATER
5533 N. 71st Street
Scottsdale, Ariz. 85253

# Greater Yellowstone Coalition

answered 5/21/87

May 14, 1987

Ms. Roberta Jaffe
President, JRJ Fund
1118 Randolph Street
Gary, Indiana 46403

Jack Jaffe
320 N. Michigan
Suite 24-N
Chicago, IL 60601

Dear Ms. Jaffe:

The Greater Yellowstone Coalition gratefully acknowledges the $250 contribution of the JRJ Fund to cover the cost of refreshments for the Coalition's 1987 Annual Meeting in Yellowstone. In case you have not received one, I am enclosing the Call to Convention and Agenda for the Meeting. I hope that you can join us.

You are now officially a member of the Greater Yellowstone Coalition. To bring you up to date on the work of the Coalition, I am enclosing our brochure, the last two issues of our newsletter, and our action alert.

The Greater Yellowstone Coalition sincerely appreciates the JRJ Fund's critical support for and confidence in the Coalition.

Sincerely,

Ed Lewis
Executive Director

cc: Bud Lilly

enclosures

EL:am

P.O. Box 1874 • Bozeman, Montana 59771 • (406) 586-1593

Helena EDUCATION FOUNDATION

A COMMUNITY PARTNERSHIP FOR PUBLIC EDUCATION

September 15, 2003

Mr. Bud Lilly
13013 Frontage Road
Manhattan, MT 59741

Dear Mr. Lilly:

Thank you so much for agreeing to participate as a conversation leader in the Helena Education Foundation's first annual "Great Conversations" dinner at the Best Western Helena Great Northern Hotel on Wednesday, November 19. Your topic is "Fly Fishing in the New West."

The event will start with a reception at 6:00 P.M. The event will begin at 6:30 P.M. with brief introductory remarks and a 7-minute video about the Foundation. We anticipate the dinner will be served by 7:00 PM when the conversations can then begin. The dinner will be served in a leisurely manner, similar to dinner a friend's home.

Each table will seat eight to ten. Participants sign up for their top three topics choices (or they can select a "wild card" and be seated anywhere) when they make a reservation for the event. We will then do our best to seat people at one of their choices, so people at your table have an interest in you and your topic

We suggest this simple format for the evening but feel free to make the evening fit your style and your topic. Our goals are to have everyone leave knowing more about the topic, the conversation leader, their table mates; to want to learn more about the topic; and to look forward to next year's Great Conversations.

- Introduce yourself and your relationship to the topic;
- Ask those seated at your table to introduce themselves and their interest in the topic;
- 10 minute introduction to your topic (this obviously depends very much on your topic and the need for providing initial information)
- Encourage questions, discussion and interaction among people at your table.
- Try to encourage everyone to participate, even if you see the need to direct questions at a less talkative individual.
- We will close the evening at approximately 8:30 PM. We will be able to be more specific after we have additional information about the timing of dinner.

You will receive a complimentary ticket for the event. Additional tickets can be purchased for $40.

Could you please complete the attached information sheet and return it by September 22, so we can complete the invitations, which will have the list of topics, speakers and a short bio of each. You can fax it to me at 443-2441; send to PO Box 792, Helena 59624; or e-mail to hef@mt.net.

We will send a reminder letter approximately two weeks prior to the event with more details. Please feel free to contact me at 443-2545 or hef@mt.net if you have questions or would like additional information. Thank you again for agreeing to participate in what we hope will be an exciting and stimulating new event!

Sincerely,

Cindy Lewis

Mr. Lilly -
Norma thought you'd be feeling much better - hope you can participate!

Cindy Lewis
Executive Director
443-2545

PO BOX 792, HELENA, MT 59624 • 406.443.2545 • 406.443.2441 (fax) • hef@mt.net
www.helena-edfoundation.org

14 May, '08

Hi Bud -

Well, I think spring is upon us; sometimes hard to tell. But that's "springtime in the Rockies"!

I'm doing well. After changing my pain medication routine I find my energy & mental acuity have returned and consequently I'm back at work on the Theodore Gordon historical novel. Been fishin' a couple times too!

I recall your invite to maybe fish with you this spring. Actually, I'd really enjoy you meeting our youngest daughter - Haleigh - who loves fly fishing as a

complement to her viola playing and competitive Dance. Straight A student too.

So, maybe Haleigh and I could meet you for an hour or two, maybe on your Baker Creek? Or wherever.

Hope Esther & all your family are well. Call me anytime or I'll give you a buzz. Best always!

Take care-

Jeff Larmer

585-5895