



# Deer Butchering Workshop



New Jersey Fish & Wildlife's R3 Hunting & Shooting Program, in partnership with Hunters Helping the Hungry (HHH), Bringham Meats (Berlin-Camden County) and The Buck Stop (Norma-Salem County) will be hosting two **FREE** Deer Butchering Workshops on **Saturday, September 21, 2024**, and **Friday, September 27, 2024**. The workshops are designed to educate hunters on how to butcher and skin their own harvested deer! They say there's nothing like processing your own harvested game and we certainly agree with that!

## Workshop Overview:

This workshop is open to deer hunters 18 years and older who want to learn how to skin, cut and package their own harvested deer for this upcoming season. This workshop will include an actual butchering demonstration by professional butchers who will teach selected hunters in this informative in-depth lesson.

## When/Where:

**Saturday, September 21, 2024**, from **12:00 p.m. to 2:00 p.m.** at **The Buck Stop**. (Please use this address for directions.) [989 Alvine Road, Elmer, NJ 08318](#).

**Friday, September 27, 2024**, from **7:00 p.m. to 9:00 p.m.** at **Bringham Meats**. (Please use this address for directions.) [38 W Taunton Road, Berlin, NJ 08009](#).

## Registration:

**Registration will be VERY limited for each workshop location.**

Registration will end at the close of business **Thursday, September 18, 2024**. You will be notified by close of business **Friday, September 20, 2024**, if you are awarded a spot.

To register, complete this [Registration Form](#).

## Questions:

Feel free to contact our R3 Program at [R3mentortedhunt@dep.nj.gov](mailto:R3mentortedhunt@dep.nj.gov) or call our R3 Program at **609-947-5824**.

