

Ohio State University Extension

Cutting Edge Conservation Education: A Collaborative, Skill-Based Deer Processing Workshop for Ohio Hunters

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Situation

In Ohio, a critical instructional gap exists for hunters who lack access to mentors or accurate, research-based processing education. A Deer Processing Workshop was developed to provide a hands-on learning experience, building confidence, safety, and self-sufficiency in new and emerging hunters.

Collaborating Organizations



Target Audience



Hunters, Landowners, Outdoor Enthusiasts, Local Communities

Outputs, Skills Learned

Deer Processing Workshop
DATE: December 23, 2025
TIME: 9:00 a.m. - 1:00 p.m.
LOCATION: Kibbuck Valley Sportsman Club, 8422 Tremont Rd SW, Millersburg, OH 44663
From field dressing to meat preparation, this hands-on program will guide participants through the complete process of harvesting and preparing venison. The program will feature a wildlife update, hunting tips, and appropriate tool/equipment. Participants can choose to attend one or both sessions from the schedule below:
9 to 11 a.m. - Field Dressing
11 a.m. to 1 p.m. - Quartering and Meat Preparation
Please register for this FREE event by calling OSU Extension, Holmes County at 330-674-3015.
*Please dress for the outdoors and wear appropriate clothing and footwear for hands-on participation.
EVENT PARTNERS: The Ohio State University Extension, Holmes Soil & Water Conservation District, Ohio Division of Wildlife, E.R. Bollantz Packing Co. Ohio Premium Beef.

- Demonstrations on skinning and hide removal, muscle-identification, and meat preparation.
- Classroom presentations on safe venison handling and cooling methods.



Key Highlights

Participants consistently highlighted gains in field dressing techniques, hide removal methods, meat handling, aging, and identifying proper cuts, with many noting they had little to no prior access to reliable, in-person instruction beyond online videos. Several respondents emphasized that the workshop filled a critical gap for new hunters, first-time processors, families, and youth, increasing confidence and reducing mistakes that can affect meat quality and safety. Many comments referred to learning new ways to skin a deer, including using a truck or golf ball.

Participants Valued:

- Hands-on demonstrations
- Being able to observe multiple methods of processing
- Skilled instructors

60+ Participants

The workshop brought in Ohioans to Holmes County. New and emerging hunters as well as lifelong learners discovered the art and science of processing a deer.

Evaluation Results

40 responses received

18 Ohio counties represented

Participants from **2** states

63% learned of the event through facebook

100% increased their knowledge of field dressing and meat preparation

“Hands-on learning was great—very informative.”
“This was a great resource for someone new to hunting without mentors.”
“Hide removal techniques were incredibly useful.”
“Please repeat this class next year!”



Impact

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Looking Ahead

The feedback is now being used to enhance and expand programming for 2026, including:

- smaller group sizes
- additional instructors
- teen-focused opportunities

