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If you are lucky enough to get a trophy and want to take in to the taxidermist, what do you do? We are faced with this several times a year from our customers, and we cape their deer so it is “taxidermist ready”.

To do this, we remove the head and ½ of the hide in one piece, with no cuts in the hide so it is actually like a large glove. The following pictures show some of the “tricks” we’ve learned to make it easier.



Tie a string around the deer at the point you want to separate the cape from the rest of the hide. We have found this to make it easier to cut in a level line around the carcass. Be sure to leave more hide on the cape than you think you will need!



Work the hide off around the deer until you reach the back of the knee. Cut through the tendon so you can force the leg down at the joint. Notice the position of the left leg before and after.



Note: It is a good idea to practice this on a few does or small bucks before you do that “trophy.”

Continue to work the hide down until you can force your thumb between the bottom of the leg and the neck. Work the hide down the shank until you make a hole big enough for your foot. Then push down on the hide with your foot and pull up on the leg with your hand, until the hide pops off the leg. Continue to carefully remove the hide down the neck, until you can cut through the joint at the end of the vertebrae. (Atlas Joint) Remember the only cut through the hide was when you followed the string separating the cape from the rest of the hide.

