Twenty-five words or phrases are underlined in the news release below. Some are correct, and others contain errors. Indicate in the spaces to the right if the words or phrases are correct (C) or incorrect (I). If they are incorrect, correct them using standard editing marks or other clear marks indicating your edits. Major rewording is not required to correct the problems. Corrections involving major rewording will not be accepted as correct answers. You may find errors related to grammar, punctuation, word usage, spelling and Associated Press style issues.

**Food Safety Important Consideration for Hunters**

FARGO, N.D. – The orange clothing and the camouflage blind emerged from the closet, and this can mean only one thing – hunting season is officially here.

While hunters practice safety precautions out in the field, safety practices when cleaning and preserving game also are important.

Good food safety practices with wild game and fish begin out in the field, said Julie Garden-Robinson, NDSU Extension Service food and nutrition specialist.

"After the game is properly dressed, it's important to keep the carcass cool during transport until it reaches the locker plant," Garden-Robinson said. "Keep the carcass out of direct sunlight, and make sure there's adequate air circulation."

A carcass can be processed at home, but be careful not to cross-contaminate during processing.

Garden-Robinson suggests washing the knife, hands and cutting board often with warm, soapy water. Also, wear rubber gloves for protection.

For aging meat, hold carcasses or cuts at temperatures of thirty-four degrees to thirty-seven degrees Fahrenheit for ten to fourteen days. This allows enzymes in meat to break down some complex proteins and often makes meat more tender and flavorful.
“Immediately after death, all meat decreases in tenderness,” said Garden-Robinson. “To help make the meat more tender, beef is aged, but with wild game, aging may not be necessary.”

Garden-Robinson said aging meat is not recommended for carcasses with little or no fat covering since it may dry out during aging. If this is the case, leave the hide on and maintain proper temperature. If there is not proper cooler space, spoilage or dehydration may result.

When storing meat in the refrigerator, use it within two or three days. Raw and cooked meat should be kept separate to prevent cross-contamination.

“For freezing large quantities of meat, set the freezer temperature at negative 10 degrees Fahrenheit at least 24 hours ahead of freezing,” Garden-Robinson said.

“Spread packages around the freezer until frozen, then you can stack them. For the best quality, keep temperatures at zero degrees Fahrenheit.”

Canning meat is another form of preservation, but only can meat using a pressure canner and a recipe from a reliable source.

“Improperly canned meat can kill,” said she. “Low acid foods, such as meat and most mixtures of food, should never be canned in the water-bath method. Pressure and adequate time is necessary to produce safe canned meat.

“Wild Side of the Menu: Field to Freezer” is an NDSU extension service publication available along with more information on the wild game resource website at www.ag.ndsu.edu/pubs/yf/foods/hunting/wildgame.htm.