

# Freezing Game Bird Meat – Simply

Many hunters these days are keeping parrie and swan meat for sausages or salami. But the problem arises that all this meat requires processing at the same time at the butchers, so all the meat has to be frozen for a period which requires freezer room.

Most hunters just throw their raw meat into a bread bag or grocery bag which once frozen ends up being round or odd shaped, leaving lots of voids in the freezer. These voids waste space and waste electricity maintaining the freeze.

A simple method I use is put the raw meat into empty 2 litre ice cream containers, about two thirds full, put the lid on and stack the containers in the freezer and leave until the meat is frozen. I then remove the containers from the freezer, extract the frozen meat block from the container (place the full container in about 5cm of hot water in the sink for 30 seconds odd, and with the frozen seal broken the meat block should just drop out), and then tape up the meat blocks into plastic butchers bags. Once all the meat blocks are in their bags, restack them in the freezer in a nice void free, orderly manner – square meat blocks in a freezer with rectangle dimensions – seems an easier fit to me !!



Wash your ice cream containers in preparation for the next load of shot game bird, and when ready to take your meat to the butcher, just stack the blocks neatly into fish bins – easy. The butchers also love the square blocks for handling.