



State of California - The Resources Agency
DEPARTMENT OF FISH AND WILDLIFE
2014 MENDOCINO ELK HUNT
www.dfg.ca.gov/wildlife/hunting/elk



Congratulations on receiving a Mendocino Elk tag! This hunt was a new hunt in 2010.

Elk in this hunt area are entirely on private property. These lands are open to elk hunting only with the **written permission** of the land owner. Your elk tag does not give you the authority to enter private property nor is it valid on Private Land Management (PLM) areas that currently harvest elk. The Department does **NOT** have list of landowners who would allow access. Visit the above website address for specific zone regulations (hunt zone map, description, and harvest success information can also be viewed at this address).

For those who have access to a computer and a high speed internet connection, the Department has an interactive mapping program which allows you to zoom in to the 7.5 minute topographical maps. The program website is <http://www.dfg.ca.gov/biogeodata/gis/imaps.asp>.

Collars: Some elk within the hunt area may have been fitted with radio collars to provide us with important management information. In the event that you take a collared elk, please contact either Mr. Joe Hobbs at (916) 445-9992 or Scott Koller at (707) 456-0329 immediately so we can make arrangements to get the collar. To prevent loss of data, it is important to contact us as soon as possible.

Remember all hunters MUST report to the Department within one week after the close of elk season, REGARDLESS if an elk was taken, either through mailing in the tag or the new online reporting system outlined below.

Due to mandatory harvest reporting for all big-game species the Department offers an internet reporting option for hunters to submit big game tag report card information. For the 2014 hunting season, both successful and unsuccessful hunters will be able to report their hunt results online via the Department's online license service at <http://www.dfg.ca.gov/licensing/ols/>. Log on to the Online License Sales and Service, and then click on Harvest Reporting in the top section. Hunters submitting reports online will receive a report confirmation number and will not have to mail in the report card. The Department encourages all hunters (including those who were unsuccessful or who had a tag but did not hunt) to use this service to meet their respective reporting requirements. Accurate harvest information is a crucial element in developing population estimates and the resulting tag quotas as well as in assessing the performance of current hunt programs and in the development of new opportunities. An online reporting option will provide that information in a timelier, more convenient manner.

Tooth Collection: The Department is collecting teeth from animals taken by hunters for age analysis. Successful hunters should follow directions on the tooth envelope (included with this flyer) to remove the two front teeth (and only the two front teeth, please do not send in sections of the jaw) and submit them to the Department. Please do not wrap teeth in plastic or foil. The Department will post the age analysis results at <http://www.dfg.ca.gov/wildlife/hunting/elk> for hunters that submit teeth from their hunt. The age of your animal can be found by using your GO ID number. Please note that these results may not be available until **December** of the **following** year (2015).

Care of Meat: Conditions during the elk hunting season can be quite warm, even with mild temperatures an improperly handled carcass can lead to **spoilage**. The weather and the steep, rugged terrain within the hunt area make it critical you are prepared to properly care for the meat if you harvest an animal. Elk are large mammals and hold heat, which leads to **spoilage**. Open up the elk as soon as possible including the neck area, hip joints, and shoulders to promote cooling. You should be physically fit and prepared to skin and quarter or de-bone your elk **immediately** after it is tagged. It is encouraged that you debone the meat as soon as possible to prevent the meat from spoiling (bone sour). The meat should be hung in fly proof breathable sacks in the shade until you pack it out (as soon as possible). If you are hunting by yourself, you will need, at minimum, four game sacks (six is better for loose cuts of meat), plenty of rope, a game hoist, a knife, a knife sharpener, and a pack frame. A meat saw or hatchet and a tarp would also likely be helpful. Failure to properly care for or remove all edible portions of a harvested animal can lead to a violation of the Fish and Wildlife Code. Never lay meat directly on the bed of a truck because the exhaust system heats the bed and can lead to spoilage. It is suggested you place a pad or sleeping bag down to insulate the meat underneath.

Our goal is to assure that you have a safe and enjoyable hunting experience. If you need information as you plan for your hunt, please contact Scott Koller at (707) 456-0329, or Joe Hobbs, Elk Program Coordinator, at (916) 445-9992. Thank you for your cooperation. We hope you have a successful hunt. Good luck!