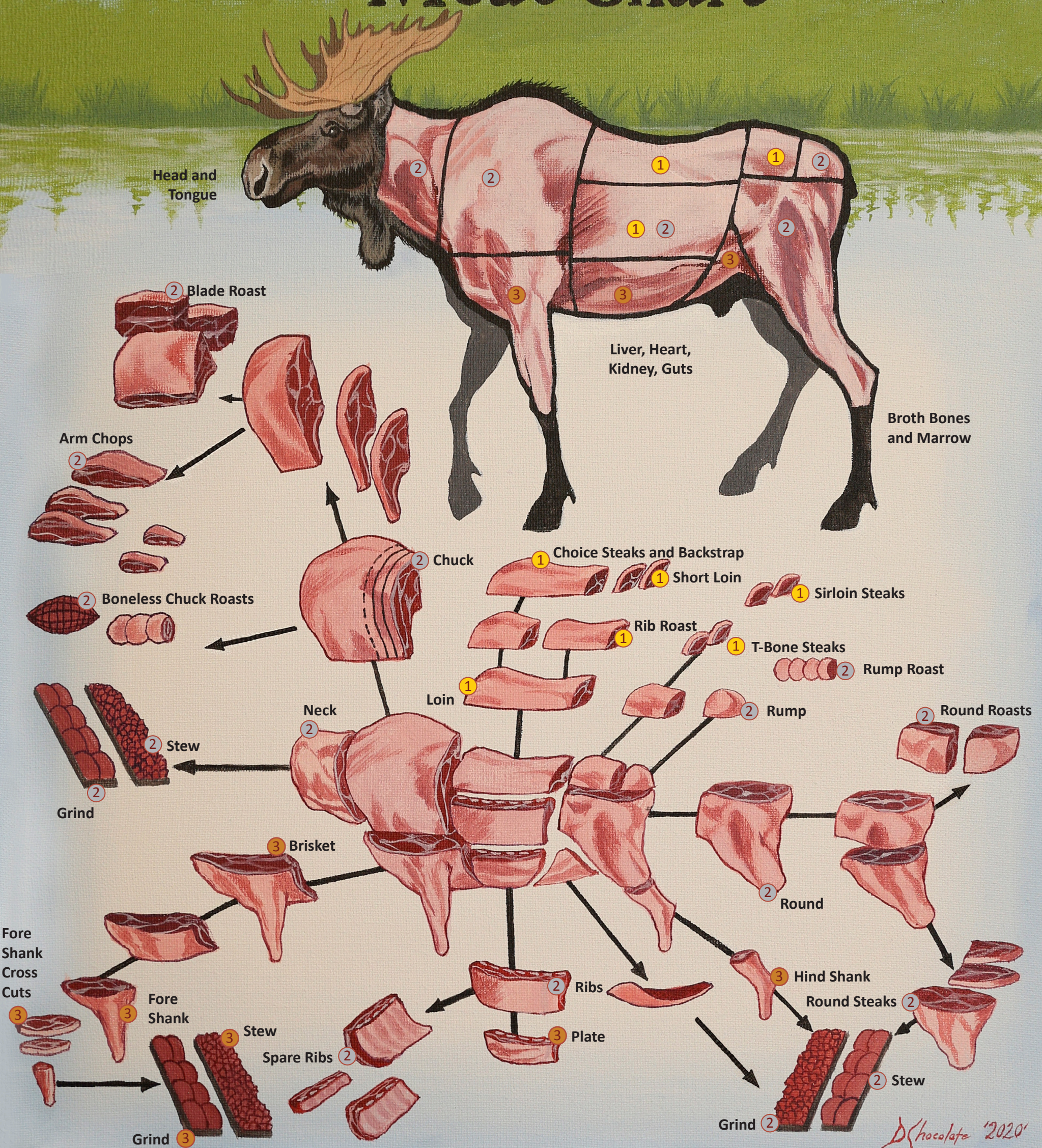


Moose Meat Chart



1 TENDER CUTS:
Use dry heat. Roast, broil, fry, barbeque or make dry meat.

2 MEDIUM TENDER CUTS:
Use dry or moist heat. Make dry meat. Moist heat for extra tenderness.

3 LESS TENDER CUTS:
Use moist heat methods. Braise, pot roast or stew.

HEAD

Slow roast in oven or simmer until tender