



Mountain Goat

- **Habitat**
 - Mountain goats inhabit rugged, mountainous habitats in western North America.
 - Mountain goats occupy remote habitat and are therefore the least studied large mammal in North America. The mountain goat's range is restricted to the steep and broken mountain ranges of northwestern North America, from the northern Cascade and Rocky mountains to Southcentral Alaska.
- **Size**
 - Up to 385 pounds.
- **Distribution**
 - Throughout Southeast Alaska, along coastal mountains and into Southcentral.
- **Diet**
 - Sedges, forbs, low-growing shrubs, blueberries, hemlock, and lichen.
- **Predators**
 - Wolves, bears.
- **Reproduction**
 - Single kid is most common; twinning is rare.
- **Remarks**
 - Mountain goats are sure-footed climbers and have specially adapted hooves for climbing in rough, slippery terrain. Mountain goats are among the most charismatic species and inhabit one of the most spectacular landscapes on earth.
- **Hunting considerations**
 - Once in a lifetime



Male or Female

https://www.adfg.alaska.gov/index.cfm?adfg=quiz.overview&quiz_id=3

North American Wild Sheep

- Hunting considerations
 - Like goat hunting, sheep hunting tends to be practiced primarily by a few, hardy individuals whose interest is more in the challenge and satisfaction of mountain hunting and the alpine experience than in getting food for the freezer. Dall sheep produce excellent meat but they are relatively small in size and the effort required to retrieve meat from the rugged alpine areas they inhabit can be daunting. Male sheep, or rams, usually weigh less than 300 lbs (136 kg), and females (ewes) weigh less than 150 lbs (68 kg). The dressed weight of a 230-lb sheep is about 140 lbs (64 kg), and a sheep that size will yield about 80 lbs (36 kg) of meat.
 - Season Structure
 - Varies
 - Once in a lifetime





Bighorn

- The Rocky Mountain bighorn sheep occupy the cooler mountainous regions of Canada and the United States. These bighorn sheep generally inhabit alpine meadows, grassy mountain slopes, and foothill country near rugged, rocky cliffs and bluffs. Since bighorn sheep cannot move through deep snow, they prefer drier slopes, where the annual snowfall is less than about 60 inches a year. This sheep's winter range usually lies at lower elevations than its summer range. Bighorn sheep graze on grasses and browse shrubs, particularly in fall and winter, and seek minerals at natural salt licks.



Dall Sheep (thin horn)

- Year-round residents of the alpine environments, the sheep live mostly above timberline on ridges, dry meadows, and steep mountain slopes. There are always rocky outcrops and cliffs nearby. The sheep rarely venture far from this rugged terrain, using it to escape predators, including wolves, golden eagles, bears, mountain lions, and humans. Natural mountaineers, the Dall sheep negotiate this terrain with speed and agility and rarely fall.

Desert Bighorn

Desert bighorn sheep are a subspecies of bighorn sheep that is native to the deserts of the Southwestern United States and Northwestern Mexico.

The desert bighorn has become well adapted to living in the desert heat and cold and, unlike most mammals, their body temperature can safely fluctuate several degrees, helping them to survive. During the heat of the day, they often rest in the shade of trees and caves.

During the hot, dry summer months, bighorn often go three to seven days without drinking, sustaining their body moisture from their food alone. After drinking up to two gallons of water in just a few minutes, they recover from their dehydrated condition.



Stone Sheep

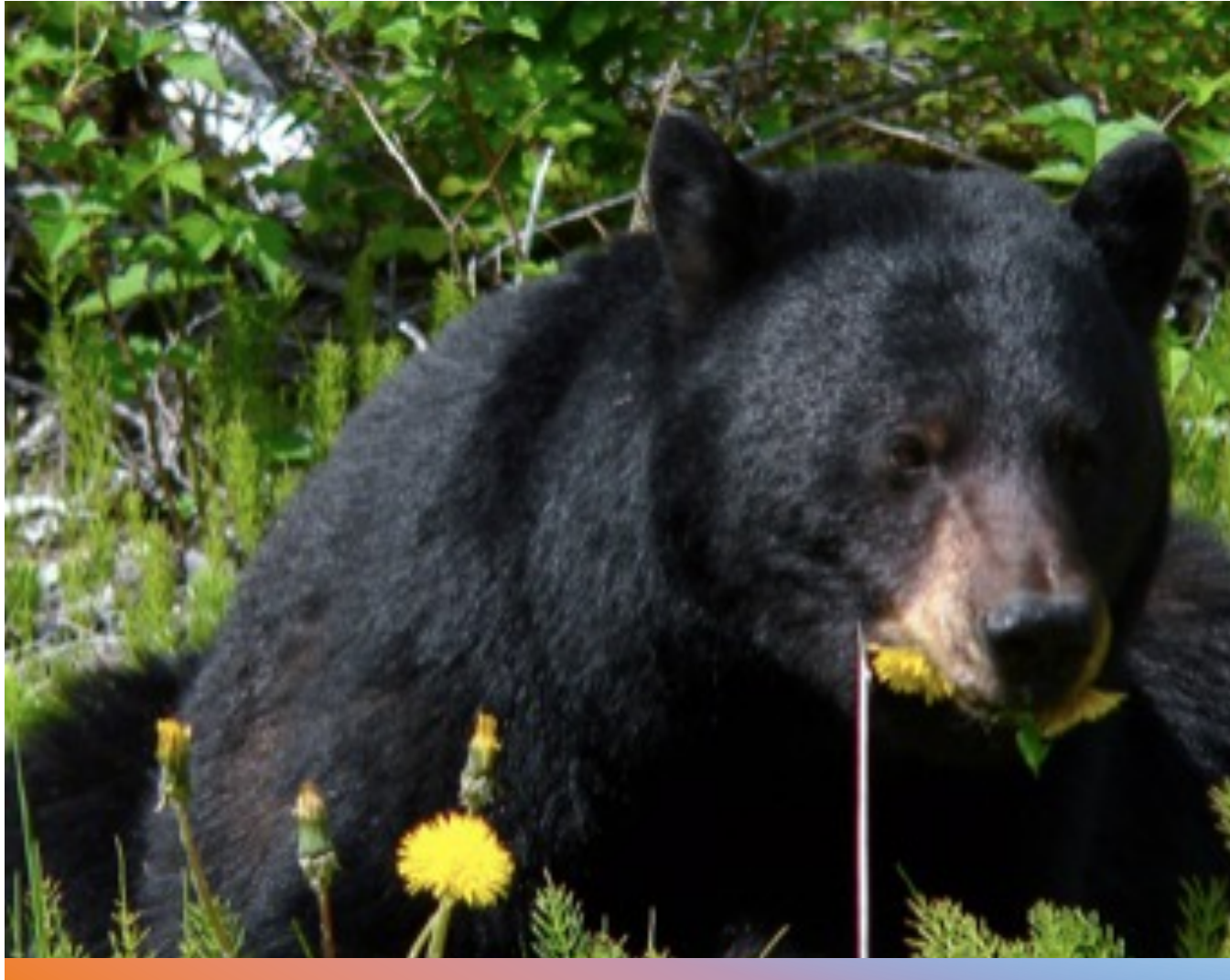
The Stone sheep lives more south than the Dall sheep and are somewhat larger, weighing in around 180 to 220 pounds on average. Once in a while, an adult ram could weigh around 250 pounds. The other major difference is that it is much darker in color. Parts of the sheep that are white include the muzzle, belly, rump, and backs of legs while the tail is black. Those living further north are often more white in color while those in southern areas are darker brown to nearly black. A Stone sheep what is more white in color is often called a Fannin sheep



Black Bear

- Hunting considerations
 - Season Types
 - **Spring:** Apr. 15 - May 31 or June 15
 - **Spring Hound Training:** May 26 - June 15
 - **Archery:** Sept. 7 - Sept. 14
 - **Fall:** Sept. 15 - Dec. 1
 - Tags
 - OTC in Montana
 - Draw elsewhere
 - Region Specific
- Meat care
 - Hot weather = no good
 - Lots of fat – Save this stuff
 - Fold hide skin to skin hair to hair – NO VAC
SEAL HIDE





Black Bear Habitat

- Spring
 - Early Food Sources
 - Grasses
 - Southern facing slopes
 - Carcasses
 - Skunk Cabbage
- Fall
 - Berries
 - Gut Piles



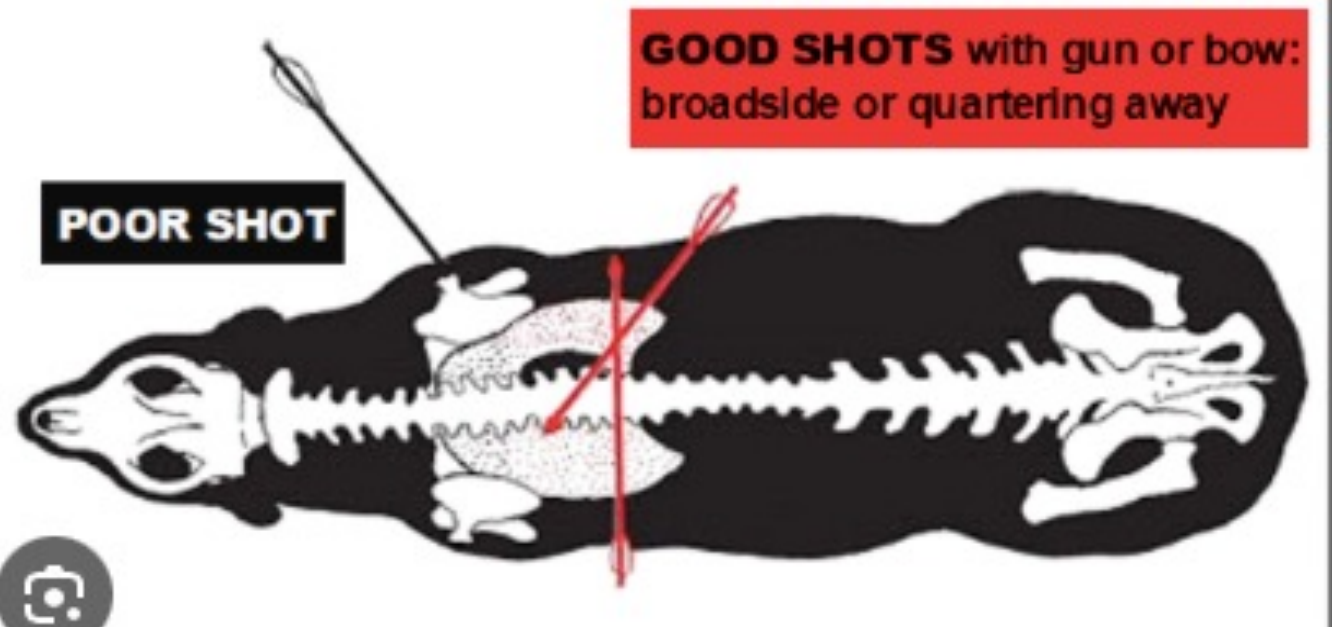
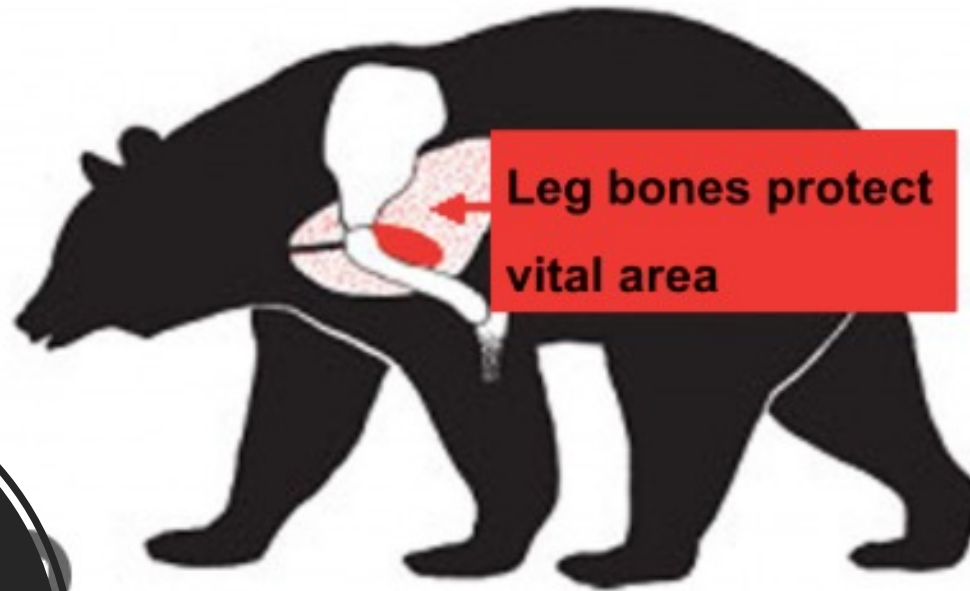
Black Bear hunting

- Shooting
 - 127 – 156 bullets are well-suited for the job
 - 6.5 – 300 win mag are all good calibers
- Hunting types
 - Hounds
 - Bait
 - Spot and Stalk

<https://fwp.mt.gov/hunt/education/bear-identification>



Bear Shooting



Mature Bear

Figure A



YOUNG BEAR

- Large Ears
- Narrow Muzzle



Figure B



MATURE BOAR

- Small Ears
- Broad Muzzle
- Ears on Side



Corned Bear Breakfast

- **Ingredients:**

- 2 to 5 pound bear roast, trimmed of silver skin and gristle
- 3-1/2 quarts water
- 1 packet Hi Mountain Seasonings Original Jerky Cure
- 1 packet Hi Mountain Seasonings Original Jerky Seasoning
- 3 tbs sugar
- 2 bay leaves
- 3/4 cup pickling salt
- 1/4 cup pickling spice

- **Directions:**

- 1. Combine all ingredients, except the bear roast, in a large pot and bring to a boil. Remove from heat and allow to cool completely.
- 2. Place bear roast in a non-metallic container (glass, plastic or ziplock bag) and pour brine over meat to cover.
- 3. Refrigerate 7 days. Remove meat from brine and rinse under cold water.
- 4. Add rinsed meat to a large pot and cover with cold water. Bring to a boil, then reduce heat and simmer 3-4 hours or until meat is very tender.



Caribou

- There are five sub-species of caribou in North America
- Barren Ground Caribou
 - Tundra
 - Central Canada Barren Ground
 - Tundra
- Mountain Caribou
 - Alaska Range
 - Brooks Range
 - BC
- Quebec – Labrador
 - Michigan
 - Minnesota
 - NORTH WOODS
- Woodland Caribou
 - BC, ON, QB
 - Idaho
- **Meat care**
 - Meat seasonality
 - August season = hot and humid
 - Long term outdoor storage
 - Spray with citric acid to form crust

A photograph of a caribou with large, dark antlers standing in a field of orange and yellow autumn foliage. In the background, there are evergreen trees and a misty or smoky atmosphere. The caribou is facing left, and its body is dark brown. The antlers are large and have many points.

Caribou Biology

- **Habitat**
 - In Alaska, caribou prefer treeless tundra and mountains during all seasons, but many herds winter in the boreal forest (taiga). Calving areas are usually located in mountains or on open, coastal tundra. Caribou tend to calve in the same general areas year after year, but migration routes used for many years may suddenly be abandoned in favor of movements to new areas with more food.
- **Size**

Adult bulls average 350-400 pounds (159-182 kg). Mature females average 175-225 pounds (80-120 kg).
- **Distribution**

Caribou live in the arctic tundra, mountain tundra, and northern forests of North America, Russia, and Scandinavia. The world population is about 5 million. Caribou in Alaska are distributed in 31 herds (or populations). A herd uses a calving area that is separate from the calving areas of other herds, but different herds may mix together on winter ranges.
- **Diet**

Herbivore
- **Predators**

Bears and wolves
- **Reproduction**

One calf
- **Other names**

Domesticated and semi-domesticated caribou are called reindeer.

Caribou Hunting

- Shooting
 - 400 yard shots are common
 - 127 – 156 bullets are well-suited for the job
 - 6.5 – 300 win mag are all good calibers
- Glassing
 - Always moving
 - Similar to antelope hunting
 - Could be groups of hundreds or ones and twos

Caribou Shepard's Pie

- 2 tablespoons olive oil
- 1 cup chopped yellow onion
- 1 lb. 90% lean ground beef -or ground lamb
- 2 teaspoons dried parsley leaves
- 1 teaspoon dried rosemary leaves
- 1 teaspoon dried thyme leaves
- 1/2 teaspoon salt
- 1/2 teaspoon ground black pepper
- 1 tablespoon Worcestershire sauce
- 2 garlic cloves -minced
- 2 tablespoons all purpose flour
- 2 tablespoons tomato paste
- 1 cup beef broth
- 1 cup frozen mixed peas & carrots*
- 1/2 cup frozen corn kernels

- 1 ½ - 2 lb. russet potatoes - about 2 large potatoes peeled and cut into 1 inch cubes
- 8 tablespoons unsalted butter -1 stick
- 1/3 cup half & half
- 1/2 teaspoon garlic powder
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1/4 cup parmesan cheese



Instructions

- Add the oil to a large skillet and place it over medium-high heat for 2 minutes. Add the onions. Cook 5 minutes, stirring occasionally.
- Add the ground meat to the skillet and break it apart with a wooden spoon. Add the parsley, rosemary, thyme, salt, and pepper. Stir well. Cook for 6-8 minutes, until the meat is browned, stirring occasionally.
- Add the Worcestershire sauce and garlic. Stir to combine. Cook for 1 minute.
- Add the flour and tomato paste. Stir until well incorporated and no clumps of tomato paste remain.
- Add the broth, frozen peas and carrots, and frozen corn. Bring the liquid to a boil then reduce to simmer. Simmer for 5 minutes, stirring occasionally.
- Set the meat mixture aside. Preheat oven to 400 degrees F.
- **MAKE THE POTATO TOPPING.**
- Place the potatoes in a large pot. Cover the potatoes with water. Bring the water to a boil. Reduce to a simmer. Cook until potatoes are fork tender, 10-15 minutes.
- Drain the potatoes in a colander. Return the potatoes to the hot pot. Let the potatoes rest in the hot pot for 1 minute to evaporate any remaining liquid.
- Add butter, half & half, garlic powder, salt, and pepper. Mash the potatoes and stir until all the ingredients are mixed together.
- Add the parmesan cheese to the potatoes. Stir until well combined.
- **ASSEMBLE THE CASSEROLE.**
- Pour the meat mixture into a 9x9 (or 7x11) inch baking dish. Spread it out into an even layer. Spoon the mashed potatoes on top of the meat. Carefully spread into an even layer.
- If the baking dish looks very full, place it on a rimmed baking sheet so that the filling doesn't bubble over into your oven. Bake uncovered for 25-30 minutes.** Cool for 15 minutes before serving.



Western Hunting tactics

Spot and Stalk

