

Wild Turkey Forage Research Crop Collection

Instructions for Removing Crop

1. Label with a permanent marker a zip-lock freezer bag with your **name, home address, date, time and location the bird was shot, and sex of bird**.
2. With the bird lying on its back, pluck feathers to expose neck then make an incision lengthwise down the neck from just below the chin to midbreast. Peel back skin to expose the trachea, crop, and esophagus. The esophagus is thin and pliable compared to the more rigid trachea. The crop, located at the base of the neck, is a thin transparent sack when empty, but it may contain food (**figure 1**).
3. Use a finger to gently detach the esophagus and crop from surrounding tissue. Remove the crop by cutting the esophagus one inch below and above the crop (**figure 2**).
4. Preserve crop and esophagus by placing in a labeled freezer bag and freezing as soon as possible to prevent fermentation of crop contents.

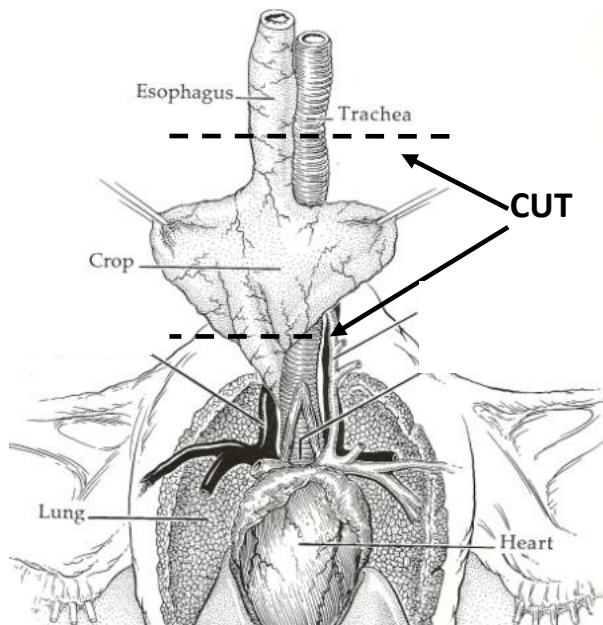


Figure 2

Submittal Options

1. During business hours drop off at any:

·WDFW regional office

www.wdfw.wa.gov/about/regions/

·ODFW district or field office (hatcheries excluded)

www.dfw.state.or.us/agency/directory/local_offices.asp

2. Pre-paid envelopes are available upon request

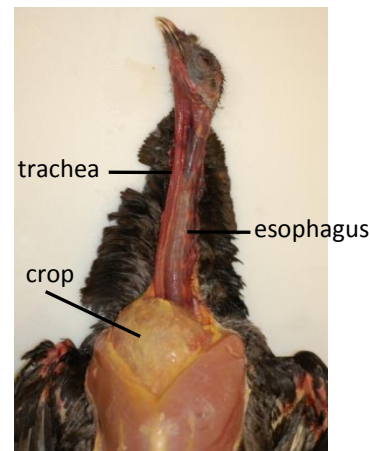
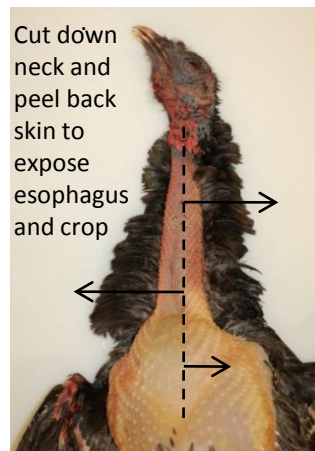


Figure 1

Dave Budeau
Upland Game Bird Coordinator
OR Dept. of Fish and Wildlife
503-947-6323
david.a.budeau@state.or.us

Dr. Bruce Dugger
Oregon State University
Dept. of Fisheries and Wildlife
541-737-2465
bruce.dugger@oregonstate.edu

Mick Cope
Upland Game Section Manager
WA Dept. of Fish and Wildlife
360-902-2691
Mick.Cope@dfw.wa.gov

