NRS 503.050
Unlawful to waste game bird, mammal, fish or amphibian.

1. It is unlawful for any person to cause through carelessness, neglect or otherwise any edible portion of any game bird, game mammal, game fish or game amphibian to go to waste needlessly.

2. It is unlawful for any person to capture or destroy any game mammal, except a carnivore, and detach or remove from the carcass the head, hide, antlers, horns or tusks only and leave the carcass to waste.

3. For the purposes of subsection 1, “game bird” does not include a raven, crow or magpie even if classified as a game bird pursuant to NRS 501.110

For more information on hunting or fishing rules and regulations visit us on the web at www.ndow.org
**Big Game Mammal**
In the case of a big game mammal, except mountain lion and black bear, the meat of the front quarters as far as the distal joint of the radius-ulna (knee), hindquarters as far as the distal joint of the tibia-fibula (hock), and the meat along the backbone between the front and hindquarters.

1. Front Quarter (Shoulder)
2. Hind Quarter (Thigh)
3. Backbone (Backstrap / Tenderloin)

**Fish**
In the case of game fish, the fillet meat from the operculum (gill plate) to the caudal fin (tail fin).

1. Fillet meat (between gill plate and tail fin)

**Other Game Mammal**
In the case of other game mammals, the meat of the front quarters as far as the distal joint of the humerus (elbow), the hindquarters as far as the distal joint of the tibia-fibula (hock), and the meat along the backbone between the front and hindquarters.

1. Shoulder
2. Thigh
3. Backbone (backstrap)

**Game Birds**
In the case of game birds, the meat of the breast.

1. Breast

**Exceptions**
Edible portions of big game mammal, game bird or game fish do not include meat from the head or neck, meat that has been damaged and rendered inedible by the method of taking, bones, sinew, incidental meat reasonably lost as a result of boning or a close trimming of the bones or viscera.

**After the Shot**
You have a responsibility and are required to care for the meat you have just taken.

Remember to keep your meat:
- Cool
- Clean
- Dry

Respect the animal you have taken and the results will show up at the dinner table later.