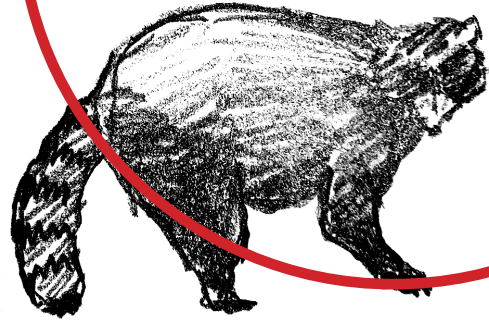


# Start

You live in an area with a high raccoon density and want to profit from it.  
To do so you first have to catch one!



I want to catch one in the wild

I want to catch one in my garden

First you have to find an area where the city is really close to a forest. Look out for a hidden spot, so you can wait in peace without passerby's disrupting your hunt. Note that you will have to go at night and only at temperatures above zero.



To attract a raccoon you simply have to put out some food with a bit of a distance in front of your waiting spot. Dog food, corn, meat or any kinds of food will do the trick. You can also use the special luring liquid from Amazon. Once you've got a raccoon in front of you you can continue.



If you don't have any pests you can immediately skip to the next steps.

Remove everything that could be damaged by the raccoon from your attic/ basement and close it completely shut. Use a landing net to catch the raccoon in your garden and bring it inside where you want the pests removed. Be careful not to get bitten. From now on check regularly if the raccoon is still well and has fresh water. It will now eat mice, all kinds of bugs and even wasp larvae.



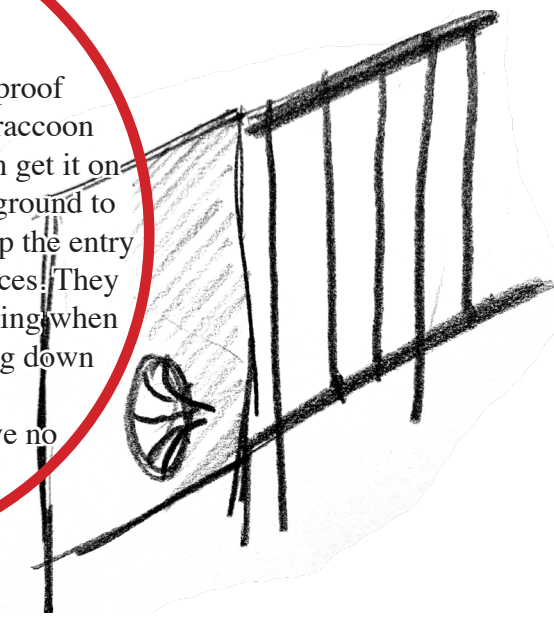
Just let the raccoon roam free inside the fenced area. Make sure it isn't digging too much always have a bowl of water out for it. The raccoon will now eat all different kinds of pests from your garden. For example mice, bugs, worms etc. This only works when you have no crops growing otherwise the raccoon might eat those.

I don't have any pests

I want to get rid of pests in my house

I want to get rid of pests in my house

You first have to prepare your garden for the arrival of the raccoon. For this specific case a raccoon proof fence was created that will let the raccoon into your garden but not out. You can get it on the roll and push the sticks into the ground to set it up. At some parts you then set up the entry panels between the regular fence pieces. They work similar to mouse traps, expanding when the raccoon enters them and closing down from the inside. Set it all up and secure it to leave no gaps.



Once your garden is all set up you can lure a raccoon into it. Simply put out a bowl of water and some leftover food, dog food, corn etc. Raccoons aren't picky. You can also use the special raccoon luring liquid. Now wait for nighttime when they are active and hope that you don't have to wait for too long until one enters your garden so you can continue.



I want the raccoon as a pet

Keeping raccoons as pets isn't easy but it is possible and legal. You should at least keep two in a cage that has a minimum of 30 square meters as well as hiding spots, fresh water and climbing possibilities. The cage has to be completely escape proof, with a strong base and closed all around with wire. Feed them fruit, vegetables, meat, dog food and any other kinds of unseasoned and uncooked food.

I want to make something from its meat and fur

Now you have to catch the raccoon (again) using a landing net. Then grab it by the neck - be careful not to get bitten - and hit it on the head as hard as you can with a big rock or a brick.

You will get the best results if you get the tanning done by a professional. You can ask a hunter or leatherworker where you can get it done locally.

Once you get the tanned fur back you can start making something from it.

working with the fur

working with the meat

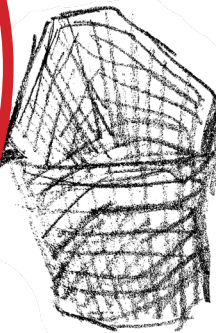
As soon as possible you should cut it open and carefully remove the guts. Then cut off the legs and cut the skin open along the chest and the inner legs. Start peeling the skin off towards the back. Once you reach the tail, pull the skin away from the body so you can see and cut through the tailbone (skin and tail should stay one piece). Now pull the skin off towards the head and cut it off.



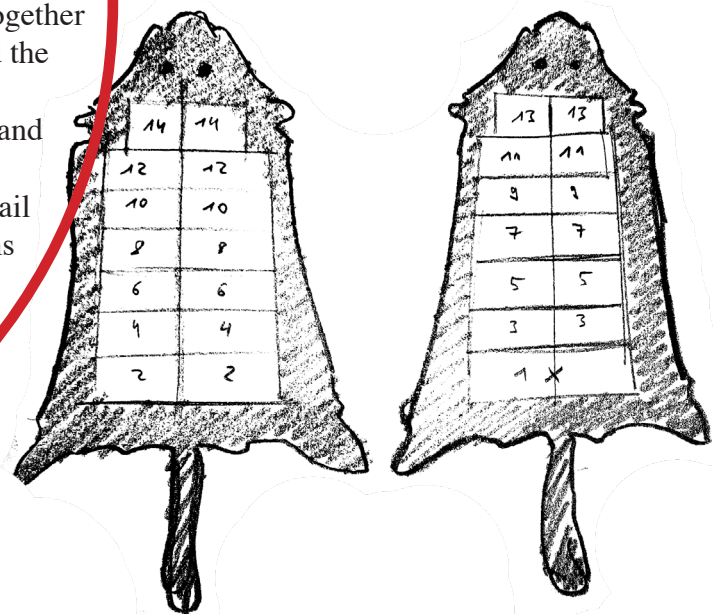
All muscle parts of the raccoon can be used for cooking, just cut off all fats as they might get bad. Like every other omnivore raccoons have trichinae that can cause trichinella, so if you aren't sure that your raccoon is safe to eat make sure to cook it all the way through. If you buy raccoon meat from a hunter it has already been checked for trichinae and is absolutely safe to eat.

I want the raccoon gone now

If the raccoon has only been in your garden you simply have to remove the fence and wait for it to leave. If it's in your house you have to catch it again using a landing net and carry it outside to release it there. You can also call a professional hunter and they will help you get rid of the raccoons. Do not tell them you brought the raccoons there in the first place.



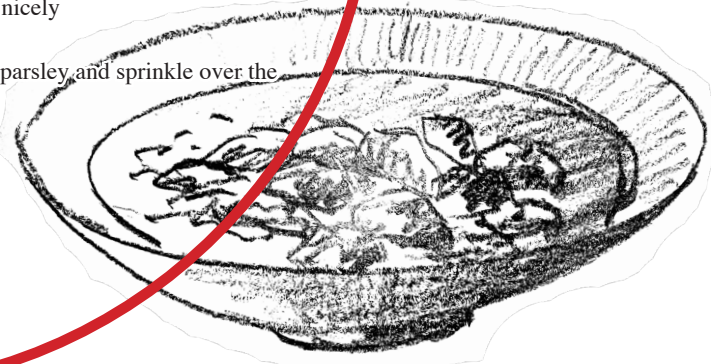
For this scarf you need two tanned raccoon hides with their tails, needles or a sewing machine and yarn. First cut 13 and 14 rectangles out of the hide and cut off the tails. The biggest part will be in the middle and the smaller ones will be added asymmetrically on the shorter sides. Sew them together on the smaller sides with the fur direction going away from the middle part. The overlapping leather parts should be towards the inner side of the leather so there will be no seams visible from the fur side once it is finished. Once all rectangles are forming one long band you sew the two long sides together to form one long tube with the fur showing inwards and the bare leather and the seams outwards. Now take the first tail and push it into the tube with the cut part facing out and sew the tube shut. The seam includes the tail and will fix it. Before adding the second tail flip the whole tube inside-out and add the tail to the open end. When sewing it close now be careful to make the seams as hidden as possible to get a symmetrical piece. Your raccoon scarf is now finished!



## Raccoon Goulash

4 Servings  
cooking time: 55 minutes

- Ingredients**  
1 small onion  
1 green or red pepper  
1 large potato (400g)  
350 g raccoon  
1 1/2 tablespoons olive oil  
2 x 400 g tins of chopped tomatoes  
1 x 400 g tin of cannellini beans  
1 tablespoon paprika, optional  
1 tablespoon bouillon powder, optional  
1 sprig of fresh flat-leaf parsley
1. Peel and finely chop the onion. Deseed and slice the pepper, then scrub and dice the potato. Chop the raccoon into bite-sized pieces.
  2. Heat the oil in a large pan on a medium heat, add the onion and raccoon and fry for 5 minutes, or until the meat is browned all over and the onions are starting to soften.
  3. Add the pepper and potato and fry for 1 or 2 minutes, then pour in the tomatoes.
  4. Drain and add the beans, followed by the paprika and bouillon powder (see tip). Bring to the boil, then reduce to a simmer for 35 to 40 minutes, or until all the ingredients are nicely cooked.
  5. Pick and finely chop the parsley and sprinkle over the top.



## Raccoon Hamburger

6 Servings  
cooking time: 40 minutes

**Ingredients**  
12 Jacob's cream crackers  
8 sprigs of fresh flat-leaf parsley  
500 g minced raccoon  
2 heaped tablespoons Dijon mustard, optional

1 large free-range egg  
olive oil  
1 cos or round lettuce  
3 ripe tomatoes  
1 red onion  
3-4 gherkins  
6 slices of Cheddar cheese, optional  
6 quality burger buns

1. Wrap the crackers in a tea towel and smash up until breaking up any big bits with your hands, then tip into a large bowl.
2. Finely chop the parsley (stalks and all), then add to the bowl with the mustard (if using), and the minced raccoon.
3. Crack the egg into the bowl, then add a good pinch of sea salt and black pepper.
4. With clean hands, scrunch and mix everything up well. Divide into 6 and pat and mould each piece into a roundish shape, roughly 2cm thick.
5. Place the burgers onto a plate, drizzle with oil, then cover and place in the fridge until needed - this will help to firm them up.
6. To cook the burgers, preheat a large griddle or frying pan for 4 minutes on a high heat, then turn the heat down to medium.
7. Place the burgers on the griddle or into the pan, then use a spatula to lightly press them down, making sure the burger is in full contact with the pan.
8. Cook the burgers for 3 or 4 minutes on each side, until they are cooked all the way through.
9. Meanwhile, wash and dry a few small lettuce leaves, tearing up the larger ones. Slice the tomatoes, peel and finely slice the red onion, then slice the gherkins lengthways as finely as you can.
10. Place all the veg toppings, and the cheese (if using) on a platter and put in the middle of the table with plates, cutlery, ketchup and drinks.
11. Once cooked, remove the burgers to a plate and carefully wipe the pan clean with a ball of kitchen paper.
12. Halve the burger buns and lightly toast them in the pan, then serve up.

