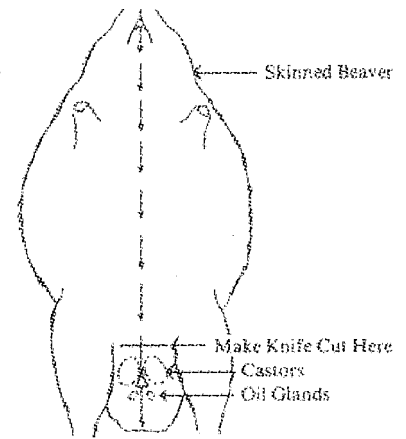


BEAVER CASTOREUM

A fur harvester can realize a greater profit from their beaver harvest by properly removing the castoreum or scent gland. While most fur harvesters know how to remove the castors, we tend to over dry them and this results in less value.



REMOVING THE CASTORS

Remove the castors right after skinning the beaver. The castors are located right above the vent hole and can easily be removed with the help of a knife and your fingers. Make a cut about 2 inches above the vent hole; you will see the castor glands, one on each side. Be careful not to cut or tear the castors. Try to remove the glands clean of any extra membranes or fat. Do not ship oil glands as there is no market for them.

Once you have removed the castors hang to dry in about 60°F or 15°C for about 4 days or until the castor is dry to the touch. After about two days of drying take the castors and open them up to allow the center to dry between the 2 castors.

THIS IS IMPORTANT:

Take the castors after 4 days of drying and place in the freezer until ready to ship. Most fur harvesters leave them out and this is where you would lose value by letting the castors dry out. Most castors start out as #1 grade and end up of little value because they dry out. Just before shipping remove from freezer and allow them to dry for three days by placing on a piece of cardboard. If you follow these steps, you will receive more money for your castoreum.

SHIPPING CASTORS

Shipping castors is easy. Just place in an onion bag or paper bag and include it with your fur shipment. Place in the bottom of your fur bag. It is a good idea to use a paper bag even if you have them in an onion bag. You can also place them in a cardboard box. **Never ship castors in plastic**, as this will cause them to rot.

CASTOREUM IS SOLD BY THE OUNCE BASED ON A PRICE PER POUND

GRADES

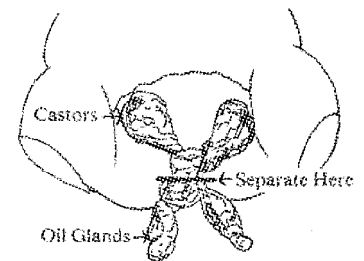
- No. 1 Castoreum is big and full, generally brownish in colour.
- No. 2 Castoreum is darker in colour and not as full.
- No. 3 Castoreum is generally black in colour and feels empty or are just empty shells.

The greatest value for castors is realized when they are handled properly. Remember: do not over dry them. Keep them away from extreme heat. It is important to ship them in an onion bag or paper bag. **Do not ship in plastic.** You can safely store dried castors in the freezer to keep them fresh until shipping. Allow three days after removing from freezer to ensure the castors are dry before shipping.

By properly handling castors, you can increase the profit from your beaver harvest.

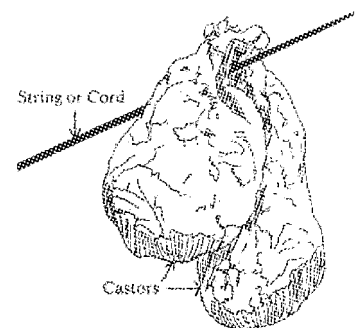
Make a cut about 2 inches above the vent hole.

Castor Gland and Oil Glands Removed



Do not ship oil glands.

Castors drying



Take the castors after 4 days of drying and place in the freezer until ready to ship.