

## ***Preparing Bones for Student Use***

v.6/08

### **You will need:**

chicken, turkey, small beef bones – cooked with most of the meat removed

large stockpot

baking soda or powdered dishwasher detergent

### **Procedure:**

Separate all bones which are still attached to one another.

Place in your stockpot covered with water.

Boil for ten minutes – pour off water, grease, etc.

Remove cartilage, scraps of tendons, etc. with a small knife.

Refill pot and add several tablespoons baking soda or dishwasher detergent. They are alkaline, and will remove fats without damaging the bones.

Boil again. Remove anything else which is loose.

Dry all bones in a low (325F) oven for 20-30 minutes. Let cool.

Bones should be light and clean – ready for discussion or use in activities.

*In the old days, bones were boiled with ash from the fireplace. For complete specimens, burial for several years or use of demestid beetles are alternatives. You can actually buy the beetles online <http://www.skulltaxidermy.com/kits.html> !*