

















Hunt ID: CA-HogRamTurkeyBuffalo-All-AMENTOSACR-AHHA-IKEM

We offer quality Wild Boar hunting for the beginner hunter as well as the seasoned veteran. The ranch is located only one hour and fifteen minutes from Sacramento, California. We pride ourselves in providing a truly great wild boar experience. Excellent hunting, beautiful scenery, superior trophy opportunity, pure European bloodlines, hot showers, clean comfortable bunk houses, and short drive are just a few of the benefits you will find with us and our approximately 12-25,000 acres of hunting opportunity. This allows us to rotate our hunts so that the hunters are always in a fresh area. Does this sound like a trophy deer hunt? It should it is handled the same way!

We have been hunting and guiding at multiple ranches since 2003. Our number one goal is to provide a safe, exciting, and successful hunt to our clients. Our goal is to be known as being northern California's premier hunting ranch, and every year we have made improvements to our facilities and our game management, and are well on the way. We know that a successful hunt is more than just a kill. It has to also include comfortable lodging, great campfires, beautiful scenery, and courteous people.

A typical hunt is from Friday around noon till Sunday around noon. The hunt goes as follows: Hunters arrive at camp and unload gear into designated bunkhouses.

Come Prepared

Coolers with lots of ice (big hogs require big ice chests).

Food and beverages (we do not provide food or beverages)

Eating utensils and paper plates

Paper towels

Sleeping bag or bedding

Toiletries and soap

Knives

Boots

Game bags

Flashlight

Hunting License/pig tags

Early mornings and late evenings can be cold so come prepared

Your guide will then get you familiar with the ranch and where the best hunting spots are. Hunters will be able to make sure they are sighted in on our range. Before you know it you will be out hunting. That evening, a campfire will be going and stories about the hunt will be told. A good dinner and a hot shower complete the first night.

The following morning, after a cup of coffee, the hunt continues. Downed animals will be field dressed and skinned to your liking by our professional guides. Saturday evening and the Sunday morning hunt complete the weekend's adventure.

Your guide will work very hard to make sure everyone has a safe, exciting, and successful hunt. Before departure, all animals will be tagged and ready for transport. Handshakes, smiles, and memories are what make this Ranch northern California's premier hunting destination.

We must apologize for the booking requirements. Because we won't over hunt the properties and we don't want this to be a gang hunt we take only a limited number of hunters at one time. This keeps the shot opportunity at close to 100%, sprits high and a hunt to remember. Hunting Specials; The Most Bang for Your Buck. "Out of state hunters ask about non-resident benefits.

HUNTING PACKAGES HAVE BEEN DISCOUNTED TO ALLOW YOU TO ENJOY YOUR HUNT EVEN MORE. We have 4 packages to work with for your enjoyment.

1. Combo Hog/Ram Hunt \$1495.00

- Group Hunt "6 hunters or more. You save \$50.00 per person, plus you get the entire ranch to yourselves.
- Seasonal Management Hunts

All of our hunts are 3-day 2-night adventures. Prices include lodging with very nice shower/bathroom facilities on the ranch. Take advantage of our fully equipped outdoor BBQ area as well." Additional Fees

Non Hunting Guest "includes lodging, full use of facilities, and infield transportation." .. \$100.00 each

Cleaning Fee: "This includes field dressing the animal, skinning the animal, preparing the animal for the taxidermist, and preparing the animal for the butcher." \$ 50.00

2. Experience Hog Hunting at its finest..... \$995.00 per person.

"Both preserve and free range hunts. This is an exciting hunt that everyone should experience at least once in their lifetime. Wild boar is some of the meanest and toughest animals to kill. Whether you're after a meat hog or a Trophy hog, we have got some waiting for you. At the Ranch we harvest more trophy boars and fill more tags than many other ranches combined. This is the meat and potatoes of our operation and we depend on your success." Out of state hunters ask about non-resident benefits.

3. A Exotic Hunt You Will Never Forget..... \$995.00 per person

"Our trophy ram hunts (Barbados, Corsican, Mouflon, Jacobs's 4-horn, Black Hawaiian, Texas Dall) are on a 750 acre Northern California Ranch. The terrain varies from rolling foothills, with oaks and grassland, to steep mountainous canyons, with pine trees and chaparral brush. This hunt makes a wonderful addition to the seasoned hunter's trophy room.

4. Experience the Adrenaline of Taking Down a True Beast.\$3795.00 per person

Buffalo Hunt, "Our American Bison hunts are done on a 2,500 acre ranch with strict safety precautions followed. This hunt is one you will not soon forget. These are mammoth animals and even the most seasoned hunter will be tested. We have caliber requirement for this hunt and you will spend some time at the range being certain that your rifle is on target and you can consistently put a bullet on that mark.

This is a good opportunity for 2 or 4 hunters to split a buffalo, so the cost is lower and it doesn't take up a whole freezer. There is less waste on a buffalo than an elk or cattle. This makes the red meat yield much higher when you put it in the freezer. Your guide can give you an estimate from the standing weight as to what you will end up with in the freezer. Also how it is cut, "bone in or bone out" will make a difference in freezer space.

Buffalo are so docile looking because they have no reason to fear anything because they have no enemies. This is true until you wound a buffalo then you will see what 1000 pounds of anger can do, quickly out run a race horse, knock down things that you took for granted to be indestructible, and do it all in a split second with their short tail in the air like an antenna advising the world he is now aggravated.

The best place for a 1 shot kill is in the forehead between the eyes. If you want to preserve the skull it is a little more difficult. Right where the skull and the neck meet is the best vertebra to hit. Buffalo hold the or head straight down unlike other animals. The connection point is about 4-6 inches horizontal to their eye. If this sound likes a difficult shot, it can be. Did I tell you that buffalo have a high hump back of cartilage and heavy fur that can make it difficult to distinguish where the neck and is and isn't. Your guide will assist you in placing the shot be certain to plan ahead and note that on your reservations. Your guide may even confirm your efficiency with your rifle at the range.

Alaa, this is the best eating you will ever find. Buffalo steak at a restraint will run you \$50-\$100 per plate. There is a good reason. Here is a few notes on the meat but once you have tried it, there is no going back to beef if it is prepared correctly.

The Real American Meat Source

Did you know that buffalo meat is actually good for you?

Looking at buffalo meat, how it compares to beef and ask about taste. I think you will find his responses both surprising and interesting.

I'm calling buffalo the "real American meat" because it was the primary meat source to many of the Plains Indians until millions of the buffalo were slaughtered back in the late 1800's and they nearly became extinct. Now they are being farm raised on private ranches and the numbers are back up to about onequarter of a million.

Why Buffalo Over Beef?-

According to Dan Marino, buffalo meat tastes better than beef. He says the flavor is similar but buffalo has a "lighter, sweeter flavor" and "doesn't leave a greasy feel in your mouth." He also reveals buffalo has a "much livelier flavor" but isn't "gamy"

Sounds good to me but I can't vouch for this because I've never had a buffalo filet mignon so I am making it my goal to try them side by side and see what my taste buds decide.

Another interesting fact he makes about buffalo is the health benefits that come with it. Not only does it have 70% to 90% less fat compared to beef, on average it has 50% less cholesterol. And on top of that, it is higher in protein, iron and all the omega and amino acids. Wow, my doctor may be prescribing buffalo pretty soon.

And did you know that because they are naturally resistant to disease and grow faster than domestic animals, they don't need all the antibiotics and growth hormones that are typically given to beef cattle?

SO WHAT DO THEY FEED A BUFFALO?



Buffalo are raised on open grassland and graze on natural grass.

Because they are not fed manufactured feed, there is no current concern about mad cow disease at this time. I was also told that unlike sheep and beef, they don't defecate in their own water source. Now what's wrong with those sheep and cows?

As I mentioned above, Dan thinks buffalo has more flavor. Since a buffalo and cow have the same muscle groups, their texture and tenderness are very similar to each other. He says, "A filet on a buffalo

is every bit as tender as on beef. The main difference is the darker color and sweet flavor."

ARE THERE SIMILAR CUTS AVAILABLE?

Because of the similar muscle groups, buffalo has the same cuts as beef. There are rib eyes, rib steaks, sirloin, t-bone, porterhouse, strip, filet, brisket, flank, roasts, filets, burgers and the rest of the cuts. How do you cook buffalo meat?

You cook it the same way you cook beef but because of its lower fat content, it will cook faster than beef. You see the fat works as an insulator and slows down the cooking time. The less fat, the faster the meat will cook. So you can grill it, roast it or pan-fry it. Just be careful not to overcook it.

Where can you buy buffalo meat and why is it so expensive?

I've seen buffalo burgers at several supermarkets but nothing in the more expensive cuts. Some grocery stores let you special order it but it takes time and it is very expensive. Your other option is to order it online at places like Jackson Hole Buffalo Meat Co.

The reason for the high cost is basic economics 101, "supply and demand." Right now there is high demand and very limited supply and most of the supply is going to restaurants. Did you know that there are more beef slaughtered in the United States EACH day than buffalo in an ENTIRE year?

FRESH OR FROZEN?

Dan tells me you can purchase buffalo meat either fresh or frozen. They vacuum pack their buffalo product to give it a longer shelf life. By removing the oxygen from contacting the meat, it will not freezer burn on you. He says the vacuum packed product has a freezer shelf life of about a year. They normally ship it frozen but can ship it fresh if that is important to you.

When I asked Dan what is the one message he would like my readers to get about buffalo, he said,

"Buffalo is the healthiest choice anyone can make regarding their meat eating end of their diet. If you are on a restricted diet, it is a red meat you can enjoy and feel good about it because it will not cause the same problems as beef, pork, or any other domestic animal. ... The flavor is fantastic too. Buffalo, it's what America was meant to eat!"

If you have any questions, I'm sure you will find the answers at Jackson Hole Buffalo Meat Co. and if you don't, I'm sure Dan would be happy to answer them for you. You can contact him at his web site.

- Lower in calories, fat, and cholesterol than chicken or fish.
- 40% more protein than beef.
- Nutrient-dense, flavor rich, outrageously lean, and high in antioxidant Omega 3 fatty acids and vitamin E.
- 100% native grass fed – delivering 3.5x more omega-3 fatty acids than grain-fed bison.
- **Red Meat That's Good for You!**

Wild Idea Buffalo Meat Nutritional Composition

Based on 100 grams (3.52 ounces) of RAW product:

Meat Source	Fat Grams	Calories	Cholesterol
WIB Ground Buffalo 92% Lean	4.60	128	54.8
Grain-Fed Ground Buffalo	15.93	223	70
Grass-Fed Ground Beef	12.73	192	62
Grain-Fed Ground Beef	15.00	215	68
Ground Pork	21.19	263	72
Ground Chicken	8.10	143	86

Source: SDSU Analytical Labs & www.nal.usda.gov/fnic/foodcomp

- All Hunt Deposits are non-refundable
- All guests at the ranch must sign a standard disclaimer and liability waiver.
- We reserve the right to terminate any hunt at any time for lack of following gun safety rules any reason or to our better judgment.
- Alcoholic beverages are only permitted after hunting hours.

Mike Lollar - Owner

Web = <http://www.SportsmansLogistics.com>

eMail = GetBetter@SportsmansLogistics.com

15596 W. County Rd. 18E

Loveland, CO 80537

970-593-0267

We accept



Or ask us about our "Hunt Now, Pay Later Program" valid for all hunters booking our hunts you just need credit approval. We realize the hunt of your dreams will not be a reality because you will never be in better physical condition than you are today. Instead of planning the hunt when you can afford it, hunt now while you are physically able. This program is a must for a hunter filling his bucket list!