

(In the olden days we..... )

Hunt ID: CO-Buffero-RS7BYE-H4RB-ALP9HR

Hunt the great buffalo where the mountains meet the plains west of Denver Colorado. Buffalo were the main food source for the Indians and the west. Their meat is lean, and benefits to people that are overweight or have diabetes and other illnesses, but for the rest it is just plain good eating. It has become the “High end” steak of the fancy restaurants where it is not unusual to pay close to \$ 50 for a Buffalo steak dinner.

Our Buffalo are natural animals without any steroids, or other injection we must give beef cattle to build size and weight. Buffalo being native don't have the long list of illnesses that beef had. If it had not been for the major slaughters in the yesteryears we would be surrounded by buffalo because their enemies are few and far between, it was just man.

Today you can hunt and shoot buffalo on this 240 acre ranch south of Byers Colorado.

The day begins at the rifle range with gun safety and accuracy type to shooting. Buffalo are big animals but the definition of where to put the bullet can be very difficult with the long hair and odd shape of a buffalo along with the unique angle that they hold their head.

In this shooting we don't shoot from a rifle range we shoot from field conditions so that the learning is with both feet on the ground and using whatever you wish for a rest. We do assist you in position and the best rest for the rifle. This is practice for shooting live animals in a live animal location. We recommend bringing 2 boxes of shells. Because of the recoil you may not shoot them all but they are always good to have.

Most shooting is done at 100 yards which is a good distance for shooting. Bring eye and ear protection just to be safe. You must shoot at least 3 shots in the black to go after the buffalo.

Hunting the buffalo is a slow quiet sneak to the one we want without disturbing the balance of the herd.

There will be the guide, the shooter and the backup shooter slipping by whatever cover they can to get as close as possible safely. The main shooter will set up with a rest and stay in position as the backup shooter is positioned. When both are ready the guide will be certain that both rifles are trained on the same buffalo.

The guide will signal the shooter when to shoot and the backup shooter will shoot at the report of the shot. After the shot everyone will back away from the area to a safe distance and let the herd bull settle down because he may get agitated with one being shot.

Once things are quiet again the guide and the landowner will work together with a tractor to get the buffalo out of the area and a safe distance away to clean out the entrails, of the bull. Then the inside cavity will be packed with ice depending on the outside temperature and will be hauled to the processor to be skinned, cooled out and processed into packages and frozen solid.

The guide will take care of the onsite cleansing then the client will be responsible for transportation to the processor.

This trip and the elk cow hunt will work perfectly together because the processor will cut and freeze and it can be picked up after the elk hunt on the way home.

Each price has been discounted about \$ 1000 to take them and lower our feed bill.

Currently these are the buffalo available; all weights are estimate on the hoof weights because there is no way to have contact with the animal until he is dead on the ground. They are docile until disturbed, at that point you want at least 1 dead, not wounded because the rest of the herd can become very aggressive and angered so we slip away and let things settle down.

I hope that you are promoting my two bulls that I would like to get sold sometime this winter. Just to remind you, they are:

1. Mature Bull, 9 years      2,250±#      = \$5,295
2. Mature Bull, 7 years      2,000±#      = \$4,695

In addition, I now have two yearlings that have become 'pain-in-the-ass fence crawlers' and I want to get them out real soon. They both would make excellent young, tender meats.

1. Small bull      400#±      = \$ 1795

These prices are at the ranch, you shoot, clean, clean the buffalo at the ranch.  
Assistance can be acquired at the rates below.

As a rule we do not have the smaller buffalo available for these hunts. In this case it is fantastic eating, and tender as veal with steaks to die for. The larger trophy animals with more age and larger body size should be considered if you are looking for a wall mount, and eating is tougher and requires the cooking that you would do with older beef cattle. Most of the beef you eat is 1-2 years old. With buffalo there is less fat so the weight to red meat ratio is better than it is with beef. These are all naturally fed buffalo no grain or hormones in a semi-wild area. The younger the animal the more tender the meat is.

Shoots like elk... tastes like beef it is grass fed natural buffalo that pound for pound for red meat is cheaper than beef!

We found that the meat yield was higher than beef, and that the cost per pound was lower than beef.

We also **do ½ buffalo hunts** if you can decide who of the two will do the shooting, and also the backup for the second shot to assure we have a good, quick kill. The shooter takes half and the backup person takes half. At times I will have someone that wants ½ of a buffalo, so if you want to put in a deposit on your half I can advertise for the other half.

A 1400 pound Buffalo with provide 700 pounds of hanging meat after the head, hide, entrails, are removed. Cutting by the butcher removes another 10% of cutting waste leaving you 630 pounds of meat. The butcher charges a reduced price of \$.75 per pound to cut, wrap and freeze the buffalo.

The larger the animal the lower the yield cost per pound.

EXAMPLE

1400 pound live weight buffalo would be..... \$ 2745  
Remove the hide, head, entrails, feet and we end up with 700 pounds hanging weight.  
Costs to gut are \$ 75, and skinning \$100, transporting to a butcher 1 hour or less drive\*  
It is \$ 100. Since this is a DIY hunt you are welcome to do all of this yourself.....\$ 275

Cut, wrap and freezing will remove about 10% so you will have 630 pounds of wrapped buffalo. Cutting, wrapping and frozen is \$ .75 per pound is .....\$ 472.50

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Total Costs.....\$ 3492.50

\$3492.50 divided by 630 pounds of wrapped buffalo is a yield of \$ 5.54 per pound.  
Beef is about a \$ 1.80 higher per pound with a lower yield. In much of this with beef is the loss when cutting is more like 40% instead of 10% because of the excess fat that is removed that Buffalo don't have. Also the larger the buffalo live weight the better the yield.

\* If you have this a DIY and you do the skinning and gutting there is a \$ 100 to use the tractor for transporting the shot buffalo to an safe area to gut and skin, also with a 1400 pound animal you can't man handle them so the buffalo is lifted by the tractor, and used during skinning and loading the 700 pound carcass into a truck for hauling.

This will be all the buffalo for this year. Because of the ever increasing price of meat the buffalo next year will be higher priced for certain, I just don't know if any will be available.

Tractors with front loaders are available to assist you with gutting and skinning your buffalo which we can usually rent for about \$50 per 1/2 day. If you want it done for you gutting is \$ 75 and skinning is \$ 100, and skinning with caping to the head is \$ 75 after skinning the rest of the buffalo. We can haul them to Denver for processing after the shoot for \$ 100.

If you want the back straps (Loin) removed and the tenderloin plus the pieces between the ribs removed to lower total weight paid to the meat packer by removing the heavy backbone and rib cage it is \$ 100.

Processing is usually around .99 per pound or less hanging weight for cut wrapped and frozen. We recommend that you bone out the front half for hamburger, bone out the back straps(Loins) and Tenderloin, then take it to the butcher because then the hanging weight is significantly Lower but the meat amount is the same.. We can assist you with this if you wish. If you are familiar with meat cutting you can lower this hanging weight for processing by removing the rib cage and some major bones. I will instruct you in how to do this since this is a DIY hunt.

The price becomes so low per pound that some people order it to be hauled to the butcher alive and he takes care of it, then they ship the meat UPS 1 day or so and it stays frozen.

**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 one-quarter of a million.

### **Why Buffalo Over Beef?-**

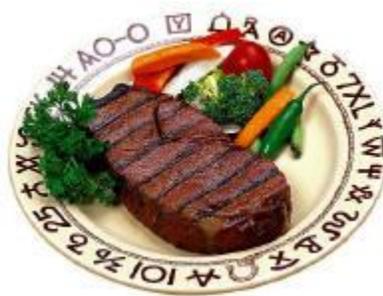
According to Dan Marino, buffalo meat tastes better than beef. He says the flavor is similar but buffalo has a "lighter, sweeter flavor" and "doesn't leave a greasy feel in your mouth." He also reveals buffalo has a "much livelier flavor" but isn't "gamy"

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 to 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

## Big Game Season Dates and Fees

**2015 Big Game Season Dates-** [Check the regulation brochures for more specifics and variations](#)

Archery	
Deer/elk (west of I-25 and Unit 140)	Aug. 29–Sept. 27

Plains deer (east of I-25, except Unit 140)	Oct. 1–23
	Nov. 4–30
	Dec. 15–31
Moose	Sept. 12–27
Pronghorn (bucks only)	Aug. 15–31
Pronghorn (either sex)	Sept. 1–20
<b>Muzzleloader (by draw only)</b>	
Deer/elk/moose	Sept. 12–20
Plains deer (east of I-25, except Unit 140)	Oct. 10–18
Pronghorn	Sept. 21–29
<b>Rifle Deer/Elk/Moose</b>	
Moose	Oct. 1–14
Separate limited elk (1st season)	Oct. 10–14
Combined (deer/elk) (2nd season)	Oct. 17–25
(3rd season)	Oct. 31–Nov. 8
Combined limited (deer/elk) (4th season)	Nov. 11–15
Plains deer (east of I-25, except Unit 140)	Oct. 24–Nov. 3
Late plains deer (east of I-25, except Unit 140)	Dec. 1–14
<b>Rifle Pronghorn (by draw only)</b>	
Pronghorn	Oct. 3–9
<b>Black Bear</b>	
Rifle limited (by draw)	Sept. 2–30
Archery (over-the-counter with caps)	Sept. 2–30
Muzzleloading (over-the-counter with caps)	Sept. 12–20

Rifle (over-the-counter with caps)	concurrent with deer/elk rifle seasons
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## 2015 Colorado Hunting License Fees

Habitat Stamps (non-refundable)	Resident	Nonresident
Habitat Stamp (valid 4/1–3/31)	\$ 10	\$ 10
Lifetime Habitat Stamp	\$ 300.25	\$ 300.25

**Licenses Fees**  
 (Note: When applying for a license, an additional \$3 non-refundable fee must be submitted with payment.)

Elk, Cow	\$ 46	\$ 461
Elk, Bull or Either Sex	\$ 46	\$ 616
Deer	\$ 31	\$ 371
Moose	\$ 251	\$ 2,061
Pronghorn, Buck or Doe	\$ 31	\$ 371
Bear	\$ 41	\$ 351

\*License Fees include a 25-cent search & rescue fee and a 75-cent Wildlife Education surcharge.  
 \*All non-resident big game licenses are a big game and annual fishing combination license.

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**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!*