























Hunt ID: MTSD-7202

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 only 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. Larger/smaller is a decision. The larger of course more meat, the smaller the more tender the meat is.

1. Cows Weights range from 950-1000# 4-8 years old ~~\$4500~~ reduced to only \$ 2595
2. Bulls Weights range from 1100-1200# 3-Year-old ~~\$5400~~ reduced to only \$ 3495
3. Trophy Bulls range from 1800-2000# 8-10-Year-old ~~\$6500~~ reduced to only \$ 3995

Local Butchers Available

Our Buffalo are natural animals without any steroids, or other injections we must give beef cattle to build size and weight. Buffalo being native don't have the extensive 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 exceedingly rare, it was just man.

Today you can hunt and shoot buffalo on this large ranch in South Dakota and Montana and other locations. This is a hunt more than a shoot, but it is minimal impact as far as the hunt. The buffalo will drop into the heavy timber when spooked. The best way to get them is to sneak up from across the hill side and sniper the buffalo at 100-200 yards before they see you or figure out what is going on. If you want the skull, we either shoot them in the neck or in the lungs.

The Montana ranch is 5000 acres or 8 one-mile squares from the valley floor, foothills and into the timber. These are hunted much like elk in the same habitat. This is glassing and covering ground. The South Dakota ranch is about 1500 acres

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 aid you in position and the best rest for the rifle. You will see this is not a target shoot. Bring your rifle already sighted in and take the shot with a backup shooter. These animals will not wait around for a second shot, so make the first one good.

Most shooting is done at 100 to 300 yards which is a good distance for shooting. Bring eye and ear protection just to be safe. 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. Sometimes they run and some time they look for the cause of the disturbance. Because of the buffalo enormous size don't worry about meat damage as you would a deer. A 300 Winchester goes in and looks like a .22 hole. The animals mass quickly absorbs the bullets energy.

Once things are quiet again the guide and the landowner will work together 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 (See Pricing Guide) will take care of the onsite cleansing then the client will handle 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. 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 extremely aggressive and angered so we slip away and let things settle down. All weights are estimated and approximate from past harvesting and confirming when in the meat locker. These animals cannot be handled, cannot be handled to get any type of actual weight measurement. These are as wild as any wild buffalo and in each case, there will always be at least 1 back up shooter for every shooter to keep things under control. They look docile, but when that tail goes up in the air, run for a tree!

Buffalo Estimated Weight Price Close out Sale Price

This is a perfect weight for eating and you get the hunt also. There is a local processor that will take care of everything we just have to shoot it, gut it, quarter it and haul it to the meat packer to cut it up and put it in frozen little white packages. If we get it in 1 day it is usually ready at the end of the next day depending on the number of animals that they must process on that day.

Larger/smaller is a decision. The larger of course more meat, the smaller the more tender the meat is.

1. Weights range from 1000 pounds

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 grass hay does not grain and no hormones in a semi-wild area.

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 the backup for the second shot to assure we have a good, quick kill. The shooter takes half and the backup shooter 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 supply 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 \$ 1.00 per pound to cut, wrap and freeze the buffalo.

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

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EXAMPLE

1000-pound live weight buffalo would be..... \$ 2595

Remove the hide, head, entrails, feet, and we end up with 700 pounds hanging weight.

Costs to gut are \$175, and skinning/quartering \$175, transporting to a butcher 1 hour or less drive*

Since this is a DIY hunt you are welcome to do all of this yourself..... \$350

We recommend that you at least have us gut it, to quickly preserve the quality of the meat.

Be certain to bring extra knives, buffalo hair, bone and extremely large amount of meat will quickly dull a knife blade and you do not want to be taking time sharpening the knife.

(Note: If you are going to gut it, and skin it yourself bring help with knives and a battery powered Sawzall will make this task much easier. We are talking hundreds of pounds of guts, and a lot of hide to skin. If you wish the meat processor will skin, it for \$ 100 also. From the shot to the point of loading the skinned and quartered meat is usually around 2 hours depending on the gutters/skinner's skill level. Usually 2 cutter/skinners and another just keep the knives sharp. Also bring a Battery Powered Sawzall because bones are many and they are thick.)

A 1000 POUND BUFFALO YIELDS MORE RED MEAT THAN A 1000 POUND BEEF.

1. 1000 POUNDS LIVE WEIGHT

2. REMOVE, ENTRAILS, HIDE, HEAD, LEGS AND YOU HAVE A 500 POUND "Hanging Weight "Buffalo Carcass.

3. This 500 pound weight is what you provide to the butcher. He will remove all of the bone, a shoulder blade, excess fat, and make the meat boneless and basically you will end up with about 300-320 pounds depending on the size you began with, of red meat in Ny Steaks, Fillets, Round steaks, sirloin steaks, Pinwheel steaks, round steaks, shoulder roasts, stew meat, and hamburger the quality of Ground Round. It will all be cut, wrapped, labeled, and frozen for pickup in boxes ready to take home and put in the freezer. In addition, you will end up with the prized Buffalo skull, and the massive Buffalo cape for mounting or a complete buffalo hide as the Indians used for everything.

Cut, wrap and freezing will remove about 10% so you will have 300 pounds of wrapped buffalo. Cutting, wrapping and frozen is \$1.00 per pound is\$ 500

Total Costs.....\$ 3445

\$3445 divided by 350 pounds of wrapped buffalo is a yield of \$9.84 per pound plus the Hide, and skull, plus a great buffalo hunting experience. Unless you do gutting/skinning/quartering yourself then it's \$8.84/pound. Buffalo have no hormones or chemicals injected or fed to the, they do not need them. If your wife compares it to the price that she pays at the grocery store for non-fatty red meat, she will probably say, shoot Two!

Larger animals are available, and you can grow to a larger animal with the outfitter, but it is best to see the size before paying him extra money at the ranch before the hunt. We do this because Buffalo are big animal, they can also be huge animals. We want you to see the difference between Big and Huge before you book the hunt. In addition, the smaller the buffalo the better the eating as with any animal. As they get bigger and older they get tougher but the horns and head gets bigger and you can see what the Indians feared the "Tatanka" Lakota Indian for Buffalo when the big bulls appeared, the big bulls fear nothing and the Indians could not stop a Charging Tatanka, so it meant death with the open area did not provide any these to climb. If on horseback the buffalo was faster than the horse for the first spurt of the chase because of the buffalo's strong front shoulders.

The artist perception and drawings of Indians holding on to their pony and shooting a Buffalo with a primitive long bow and a arrowhead arrow is just that a perception in their mind. If they did that Indians, or Native Americans, depending on what you prefer, would be extinct today. Many buffalo were killed by Indians stampeding the numerous herds over their favorite cliff. Most would turn away, but a few would fall over. This was difficult with buffalo since you cannot herd buffalo like you can cattle. In most cases if you push a buffalo to "herd" them he will turn around and face you head to head. This is proven by the many trucks in Buffalo country that have been used to try to herd or Move buffalo, and they look as though they were in a demolition's derby.

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