

On hold at this time due to low buffalo level.



When they are gone they are gone these 4 are the last 4 hunts with 100% success

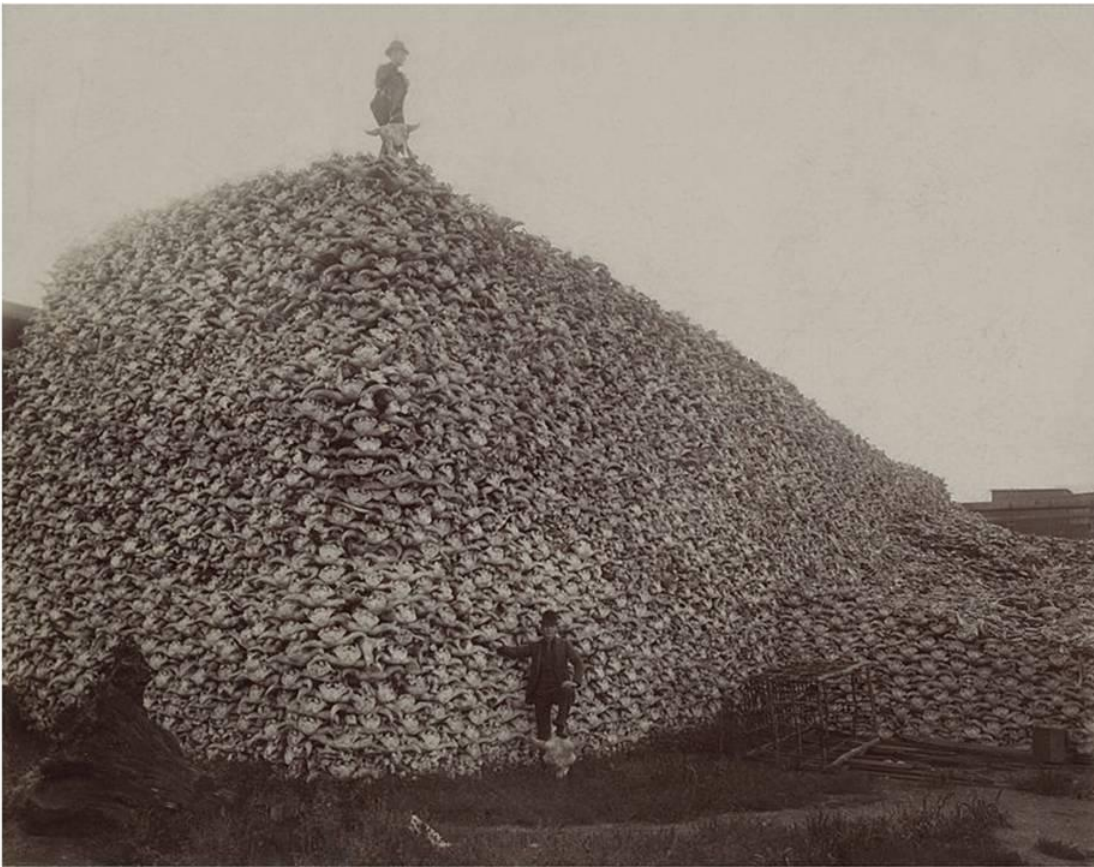












(In the olden days we.....)

Hunt ID:5040-CO-G-N-2495-105-Buffalo-RS3BYE-2RBH-P3HRAL-Good Buffalo Hunt Good Meat Low Price

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 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.

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

- 1. Weights range from 1000# ~~\$ 4000~~ reduced to only \$ 2495**
- 2. Weights range from 1200# ~~\$ 4500~~ reduced to only \$ 2695**

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. This is a hunt more than a shoot but it is low impact as far as the hunt. The buffalo are in a pine forest on a hill top that we can get to the top by vehicle. They 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. If you don't

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 (See Pricing 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.

All weights are estimated and approximate from past harvesting and confirming when in the meat locker. These animals are not handles, 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.

Buffalo	Estimated Weight	Price	<u>Close out Sale Price</u>
Mature Bull, 10 years	2,400~++#	\$6000	<u>\$4,995</u> SOLD
Mature Bull, 8 years	2,200+#	\$ 6400	<u>\$4,495</u> SOLD

Four mature meat cows, first hunter get choice of which one they get.

A. Two are 1200 pounds and two are 1400 pounds. The first hunter gets his choice and so on.

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 have to process on that day.

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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 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 also 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 will 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 \$ 1.00 per pound to cut, wrap and freeze the buffalo.

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

EXAMPLE

1000-pound live weight buffalo would be..... \$ 2995

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*

Is \$ 100. Since this is a DIY hunt you are welcome to do all of this yourself..... \$ 100

(Note: If you are going to gut it, and skin it yourself bring help with knives and a battery powered saw 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/skinners skill level. Usually 2 cutter/skinners and another just keep the knives sharp.)

Cut, wrap and freezing will remove about 10% so you will have 630 pounds of wrapped buffalo. Cutting, wrapping and frozen is \$1.00 per pound is\$ 500.00

Total Costs.....\$ 3492.50

\$2995.00 divided by 500 pounds of wrapped buffalo is a yield of \$ 5.99 per pound.

Beef is about a \$ 7.79 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 a safe area to gut and skin, also with a 1000-pound animal you can't man handle them so the buffalo is lifted by the tractor, and used during skinning and loading the 500 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 ½ 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 lengthen the required 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

Would you like to get on THE DISCOUNTED HUNTS PRO-STAFF LIST and see the VOUCHERS, HUNTING PROPERTY LEASES AND SPECIAL DISCOUNTED HUNTS ALONG WITH CANCELLATIONS before they even make the web page? Then contact me by EMAIL: DeerElkBear@GMail.com or 303-776-7528. I will place you on the highly informative list called the Preferred Hunters List or Discounted Hunts Pro-Staff List.

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2018 & 2019 BIG GAME SEASON DATES— *finalized in January each year*

	2018	2019
Archery		
Deer/elk (west of I-25 and Unit 140)	Aug.25–Sept.23	Aug. 31–Sept. 29
Plains deer (east of I-25, except Unit 140)	Oct. 1–26 and Nov. 7–30 and Dec. 15–31	Oct. 1–25 and Nov. 6–30 and Dec. 15–31
Moose	Sept. 8–23	Sept. 7–29
Pronghorn (bucks only)	Aug. 15–31	Aug. 15–31
Pronghorn (either sex)	Sept. 1–20	Sept. 1–20
Muzzleloader (by draw only)		
Deer/elk/moose	Sept. 8–16	Sept. 14–22
Plains deer (east of I-25, except Unit 140)	Oct. 13–21	Oct. 12–20
Pronghorn	Sept.21–29	Sept. 21–29
Rifle Deer/Elk/Moose		
Moose	Oct. 1–14	Oct. 1–14
Separate limited elk <i>(1st season)</i>	Oct. 13–17	Oct. 12–16
Combined (deer/elk) <i>(2nd season)</i>	Oct. 20–28	Oct. 19–27
<i>(3rd season)</i>	Nov. 3–11	Nov. 2–10
Combined limited (deer/elk) <i>(4th season)</i>	Nov. 14–18	Nov. 13–17
Plains deer (east of I-25, except Unit 140)	Oct. 27–Nov.6	Oct. 26–Nov. 5
Late plains deer (east of I-25, except Unit 140)	Dec. 1–14	Dec. 1–14
Rifle Pronghorn (by draw only)		
	Oct. 6–12	Oct. 5–11

APPLY for Big Game Limited Draw Licenses by Tuesday, April 3, 2018:

- Online at cpw.state.co.us
- By phone— (800) 244-5613

NOTE: Starting this year, you will need an online account to apply for any CPW limited license (including youth), or you can apply by phone. However, you will NOT have to pay for your licenses at the time of application. You will only be charged \$3 per application and a one-time \$10 Habitat Stamp, if applicable. If you draw a license, your credit card on file will be charged.

Visit cpw.state.co.us/CPWshop to find out more and follow the buy and apply links on the website to establish your online account.

Increase Your Opportunity to Hunt Colorado

- Apply for all four choices on your application.
- Check the Leftover Draw option box (elk & deer).
- Hunt with a fall over-the-counter(OTC) license.

Call a Hunt Planner for free personalized assistance,
8 a.m.–5 p.m. (MT) Monday–Friday

(303) 291-PLAN (7526)

Hunting and Fishing Regulation Brochures:

(updated and released annually):

Available online at cpw.state.co.us, at authorized sales agents statewide and at CPW parks and offices.

***Big Game (Deer, Elk, Pronghorn, Bear & Moose)**—Mid-February

***Sheep (Rocky Mountain & Desert Bighorn)**

& Goat—Mid-February **Off-Highway**

Vehicles(OHV)—Mid-March

Fishing—Mid-March

State Recreation Lands—Late July

Small Game and

Waterfowl—Mid-

August **Small**

Game Walk-In

Atlas—Late

August **Mountain**

Lion—Late

October

Late Cropland Walk-In Atlas—Late October

***Turkey**—Mid-December

**Regulation brochures are mailed to those who applied for those species the previous year. Nonresidents can request a mailed brochure by phone (303-297-1192).*

2019 Big Game, Sheep and Goat Limited Draw Application Deadline: April 2, 2019

Greg Merriam

Outfitter Business Consultant

The Hunting Consultant with Hunting Connections

Mule Deer Foundation

Discounted Hunts LLC

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Pro-Staff Western Powders makers of the famous Blackhorn209 Mz Loader Powder

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[This is the Link to the land Owner Voucher List](#)

We accept



Bless the soldiers that risk their lives to protect this great country we live in and keep us safe from those that wish us harm.

Hunts averaging 10% to 45% off available just ask we build hundreds of happy hunters in 28 states and Canada every year with Elk, Whitetail Deer, Mule Deer, Bear, Moose, Sheep, Exotics, and even hogs. All hunts subject to license availability and on a first come first serve basis.