Click to verify



```
Buffalos contribute a lot to the agricultural industry of developing countries as they provide milk, meat, and drought power. Just like cattle, buffalos are also polyestrous, which means that they can breed all year round. However, the calving pattern is affected by feed supply, ambient temperature, photoperiod, and rainfall. How much does a buffalos
cost? A buffalo can cost from $1000 to $1,200. The variation is based on age, breeding, and weight. There are trophy buffalos that are more expensive, with prices from $10,000 to $20,000. It depends on the quality and breed value. Trophy hunters are even willing to pay more for the horn's length. Whether you would buy and want to raise a buffalo,
knowing the cost is important. You'll need to set a budget before buying and the amount of money that you need to invest. You're on the right page, as you'll learn more about this matter. You'll wonder why a buffalo costs so much. By knowing the following reasons, you'll understand better: Even though buffalos can adapt to harsh environments,
resist numerous bovine tropical diseases, and make use of poor-quality roughages, they have relatively lower reproductive efficiency regardless of their location. The reproductive disorders that typically happen among buffalos are low conception rate, a longer period for reaching puberty, poor estrous expression, and extra time needed for
postpartum ovarian quiescence. These things usually happen in areas where there is limited research regarding the management of buffalos. Among the reproductive disorders that are mentioned, the conception rate can be increased through better management and feeding. Based on the study made by Dr. Ibrahim Soliman from Zagazig
University in Egypt, small, private buffalo farms located in countries at the macro level are under economic obstacles. They experience unstable economic policies, poor infrastructure, and undeveloped marketing characteristics. They prefer
importing and construction contracts. Hence, feed, equipment, and veterinary medicine come from other countries. The expenses on these essentials become higher due to the higher exchange rate of foreign currency. Thus, there'll be an increase in the buffalo's cost when released on the market. A study of Water Buffalo Farming in Southern
Australia in Turkey ended up discovering that this kind of farming is profitable. The traditional methods practiced in buffalo farming can't get in the way as long as modern husbandry techniques are recognized by policymakers. For example, a promotional advertisement should be enacted as well as preparation of infrastructures. Furthermore, buffalo
incentives must remain the same, training for buffalo producers and improvements of policies through input subsidies are the ways to improve this industry. To sum it up, establishing a buffalo gains profit, ranging from $11,600 to $15,500 yearly.
However, the profit rate is obtained after a year of hard work. Apart from preparing your land and money to start a buffalo farm, here are the things that you have to know that they should be raised differently from cows. Apart from a fenced, calming area, you have to know that they should be raised differently from cows.
It's best if it's a grazing area as feed and roughage can cost a lot. Moreover, it's also a big help if there's a source of clean water in the area. The popular breeds of buffalo are Anatolian, Bhadawari, Egyptian, Jafarabadi, Mediterranean, Murrah, Nagpuri, Nili-Ravi, and Romanian. Your choice will depend on whether you desire to work in meat or milk
production. These animals don't require special arrangements for housing. Every buffalo will be fine with 40 feet square for housing. Aside from roughage, buffalos can consume aquatic plants. There's no need for concentrated feed as it doesn't even have a positive impact on milk production as it only increases
fat by 15%. Nevertheless, you have to look at the quality of roughage or crop residues. Some buffalos won't be able to digest this feed well. So, you can give them a supplement through the combination of urea and molasses. You have to know that the breeding pattern of buffalos is based on feed supply, ambient temperature, photoperiod, and rainfall.
They reach puberty later than cows. The female can be a candidate for reproduction when it weighs around 250 to 275 kg. On the other hand, the male buffalo has viable sperm when it is 24-month-old. Buffalos usually produce 3 calves in two years. However, the calving interval is shortened to 14 to 15 months within a well-managed herd. After
insemination, the pregnancy of a female buffalo can be confirmed through rectal palpation in 40 to 45 days. The gestation period will take 305 to 340 days. A buffalo needs 2 to 5 acres of land. In the live export market, the kilo of live buffalo is $1.60 to $1.85. If there are a few exporters, it can go up to $2 per kilo. A heavy buffalo can weigh 490 kg, so
it would cost you $785 to $980. The light one is around 315 kg, so it can cost $505 to $630. Since you have to expect an additional fee for transport. Here are the factors that impact the cost of buffalo: It's the major factor that affects the price of a buffalo. You'll find various capacities on buffalos as they have different
qualities. Some breeds are ideal for meat production, while others are reliable in delivering milk. Hence, various purposes lead to a range of prices. This is also a vital factor as experts can detect the buffalo if it's in the perfect state or has premium qualities. The size of a buffalo indicates the age and the animal's production level. It's just right that a
mature buffalo costs more than the younger one, as the producer invested a lot of time, effort, and money in growing it. The bigger, the more expensive buffalo requires an $800 annual maintenance cost for feed, animal care, and veterinary. The
amount of feed, as well as the price, differs. When you grow buffaloes for milk, each of them requires 100 lbs. of feed a day. Hence, the annual feed expense is around $200 to $300. Based on the nutrition requirement for buffalo, there's
no need to add concentrate feed. It doesn't fatten buffalo; instead, it increases the fat content of its milk by 15%. Roughage is enough whether you grow buffalo can range from $300 to $1,000. There are variations as buffaloes for milk production have different requirements from
those that are raised for meat. Buffalo milk production has higher expenses as you can earn multiple times from it. The earning for meat production is just a one-time transaction when the animal is ready for release. You can lower the expenses by having land that has enough grass and plants to feed the buffalo. If you raise a calf, the maintenance
cost will just be $2 a day for one buffalo. This is given when you raise the animal in a land where they can just forage. There will be an additional amount if you have to pay for labor. When it comes to raising animals, veterinary care is crucial. Cutting down the allotted cost for vet fees and necessary medicine is not prudent at all. The average cost of
this for every buffalo is $88 to $126. It's not hard to raise a buffalo and bison can be bred. Bison can be bred by some states in the US. Buffalo
can live up to 25 years in the wild. When in captivity, it has a longer lifespan of 29 to 34 years. Buffalo becomes expensive because of the breeding complexity and economic obstacles. When growing this animal, you have to be knowledgeable about breeding management. The government in some countries needs to improve regulations on the buffalo
industry so producers can have a chance to gain more profit. Once there are a lot of opportunities in buffaloes in Southeastern Asia Water Buffalo Farming, many will be interested to embark on this business. This means high supply and low price. Bubalus Bubalis Opportunities and Challenges for Improving the Productivity of Swamp Buffaloes in Southeastern Asia Water Buffaloes and Challenges for Improving the Productivity of Swamp Buffaloes in Southeastern Asia Water Buffaloes and Challenges for Improving the Productivity of Swamp Buffaloes in Southeastern Asia Water Buffaloes in Southeastern Asia Water Buffaloes in Swamp Buffaloes in
in Southern Australia Buffalos contribute a lot to the agricultural industry of developing countries as they provide milk, meat, and drought power. Just like cattle, buffalos are also polyestrous, which means that they can breed all year round. However, the calving pattern is affected by feed supply, ambient temperature, photoperiod, and rainfall. How
much does a buffalo cost? A buffalo can cost from $1000 to $1,200. The variation is based on age, breeding, and weight. There are trophy buffalos that are more expensive, with prices from $10,000 to $20,000. It depends on the quality and breed value. Trophy hunters are even willing to pay more for the horn's length. Whether you would buy and
want to raise a buffalo, knowing the cost is important. You'll need to set a budget before buying and the amount of money that you need to invest. You're on the right page, as you'll understand better. Even though buffalos can adapt to
harsh environments, resist numerous bovine tropical diseases, and make use of poor-quality roughages, they have relatively lower reproductive efficiency regardless of their location. The reproductive disorders that typically happen among buffalos are low conception rate, a longer period for reaching puberty, poor estrous expression, and extra time
needed for postpartum ovarian quiescence. These things usually happen in areas where there is limited research regarding the management of buffalos. Among the reproductive disorders that are mentioned, the conception rate can be increased through better management and feeding. Based on the study made by Dr. Ibrahim Soliman from Zagazig
University in Egypt, small, private buffalo farms located in countries at the macro level are under economic policies, poor infrastructure, and undeveloped marketing characteristics. They prefer
importing and construction contracts. Hence, feed, equipment, and veterinary medicine come from other countries. The expenses on these essentials become higher due to the higher exchange rate of foreign currency. Thus, there'll be an increase in the buffalo's cost when released on the market. A study of Water Buffalo Farming in Southern
Australia in Turkey ended up discovering that this kind of farming is profitable. The traditional methods practiced in buffalo farming can't get in the way as long as modern husbandry techniques are recognized by policymakers. For example, a promotional advertisement should be enacted as well as preparation of infrastructures. Furthermore, buffalo
incentives must remain the same, training for buffalo producers and improvements of policies through input subsidies are the ways to improve this industry. To sum it up, establishing a buffalo gains profit, ranging from $11,600 to $15,500 yearly.
However, the profit rate is obtained after a year of hard work. Apart from preparing your land and money to start a buffalo farm, here are the things that you have to know. You have to know that they should be raised differently from cows. Apart from a fenced, calming area, you have to know that they should be raised differently from cows.
It's best if it's a grazing area as feed and roughage can cost a lot. Moreover, it's also a big help if there's a source of clean water in the area. The popular breeds of buffalo are Anatolian, Bhadawari, Egyptian, Jafarabadi, Mediterranean, Murrah, Nagpuri, Nili-Ravi, and Romanian. Your choice will depend on whether you desire to work in meat or milk
production. These animals don't require special arrangements for housing. Every buffalo will be fine with 40 feet square for housing. Aside from roughage, buffalos can consume aquatic plants. There's no need for concentrated feed as it doesn't even have a positive impact on milk production as it only increases
fat by 15%. Nevertheless, you have to look at the quality of roughage or crop residues. Some buffalos won't be able to digest this feed well. So, you can give them a supplement through the combination of urea and molasses. You have to know that the breeding pattern of buffalos is based on feed supply, ambient temperature, photoperiod, and rainfall.
They reach puberty later than cows. The female can be a candidate for reproduction when it weighs around 250 to 275 kg. On the other hand, the male buffalos usually produce 3 calves in two years. However, the calving interval is shortened to 14 to 15 months within a well-managed herd. After
insemination, the pregnancy of a female buffalo can be confirmed through rectal palpation in 40 to 45 days. The gestation period will take 305 to $1.85. If there are a few exporters, it can go up to $2 per kilo. A heavy buffalo can weigh 490 kg, so
it would cost you $785 to $980. The light one is around 315 kg, so it can cost $505 to $630. Since you have to expect an additional fee for transport. Here are the factors that impact the cost of buffalo: It's the major factor that affects the price of a buffalo. You'll find various capacities on buffalos as they have different
qualities. Some breeds are ideal for meat production, while others are reliable in delivering milk. Hence, various purposes lead to a range of prices. This is also a vital factor as experts can detect the buffalo if it's in the perfect state or has premium qualities.
mature buffalo costs more than the younger one, as the producer invested a lot of time, effort, and money in growing it. The bigger, the more expensive buffalo requires an $800 annual maintenance cost for feed, animal care, and veterinary. The
amount of feed, as well as the price, differs. When you grow buffaloes for milk, each of them requires 100 lbs. of feed a day. Hence, the annual feed expense is around $200 to $300. Based on the nutrition requirement for buffalo, there's
no need to add concentrate feed. It doesn't fatten buffalo; instead, it increases the fat content of its milk by 15%. Roughage is enough whether you grow buffalo can range from $300 to $1,000. There are variations as buffaloes for milk production have different requirements from
those that are raised for meat. Buffalo milk production has higher expenses as you can earn multiple times from it. The earning for meat production is just a one-time transaction when the animal is ready for release. You can lower the expenses by having land that has enough grass and plants to feed the buffalo. If you raise a calf, the maintenance
cost will just be $2 a day for one buffalo. This is given when you raise the animal in a land where they can just forage. There will be an additional amount if you have to pay for labor. When it comes to raising animals, veterinary care is crucial. Cutting down the allotted cost for vet fees and necessary medicine is not prudent at all. The average cost of
this for every buffalo is $88 to $126. It's not hard to raise a buffalo and bison can be bred. Bison can be bred by some states in the US. Buffalo
can live up to 25 years in the wild. When in captivity, it has a longer lifespan of 29 to 34 years. Buffalo becomes expensive because of the breeding complexity and economic obstacles. When growing this animal, you have to be knowledgeable about breeding management. The government in some countries needs to improve regulations on the buffalo
industry so producers can have a chance to gain more profit. Once there are a lot of opportunities in buffalo farming, many will be interested to embark on this business. This means high supply and low price. Bubalus Bubalis Opportunities and Challenges for Improving the Productivity of Swamp Buffaloes in Southeastern Asia Water Buffalo Farming
in Southern Australia From the rugged majesty of the Rocky Mountains to the lush forests of the Rocky Mountains to the lush forests of the Rocky Mountains to the serene beauty of the Rocky Mountains to the lush forests of the Rocky Mountains, it offers a rich mosaic of landscapes and wildlife. This continent boasts iconic species like the bald eagle, grizzly bear, and monarch butterfly,
roamed in these grasslands in massive herds and became nearly extinct by a combination of commercial hunting and slaughter in the 19th century and introduction of bovine diseases from domestic cattle. However, this species has made a recent resurgence, which is largely restricted to a small number of national parks and reserves. "bison" (CC BY
2.0) by Royalty-free image collectionHow much does a live bison cost? The cost of a live biso
(Live) Heifer Calf (heavy cut) $2,250 $5 Heifer Calf (heavy cut) $2,250 $5.50 $1.50 $2.500 $3.75 Year Bull $3,700 $3.75 Yearling Bull $2,500 $3.75 Year Bull (breeding) $3,200 $2.90 NOTE: These were average based on
auction averages in 2017. Remember, these averages can greatly vary from the factors mentioned above. The National Bison Association keeps track of live auctions by following the animal auction results on this page. According to the National Bison Range, based in Montana, its surplus bison sold for $1,750 on for yearling males and $2,000 for two
year-old males in 2017, according to this PDF. The Rapid City Journal, even though the article is a few years old, listed the prices of a previous auction, with prices quite close to our averages in the table above. The averages for a yearling heifer that year was $2,117, whereas a bull calf averaged $1,919. One bull, in particular, sold for $12,000,
according to the newspaper. What are the extra costs? Bison, unlike cows, require less hands-on management since they have survived without man for centuries. Bisons, at a minimum, will require grass to graze, accessible clean water, a secure fence, herd companionship, a handling facility and preventative health program. Ranchers recommend
about 10 acres of grass for every one cow-calf pair, and the fencing set up, at a minimum, should be at least six feet high. As for vet costs, bison will need to be vaccinated and dewormed annually. The typical day rates, according to BisonCentre.com, is $0.60 to $1.30 per day for younger bison and $1.20 to $2 for a mature bull. To budget, when
factoring in these costs, it's best to budget close to $2 per day, and this should cover your vet care, feed and other related tasks. To get started, bison require companionship, which often means purchasing five to 15 bison at once. This could equate to as much as $10,000 to $20,000+ for the animals alone. Susceptible to the many diseases cattle are
prone to, ranchers, at a minimum, will always vaccine and will create a routine deworming program. Tips to knowFederal regulations require all meat to be growth-hormone and antibiotic free. A three-ounce service of bison has 93 calories, 1.8 grams of fat and 43 milligrams of cholesterol. According to Penn State University, raising bison, when
compared to cattle, is similar; however, bison are larger, stronger and more excitable, which means they will require stronger fencing and handling facilities. Always check your state laws in regards to liability and trespassing as it will draw the attention of the public. In most states, bison being raised for agricultural purposes will fall under the same
category as cattle, but when slaughtered, it may fall under the same regulations as exotic animals. Mature cows, on average, can weigh 1,000 to 1,500 pounds, reaching physical maturity at eight to 10 years. With good management, they can live as long as 30 years. Some people often wonder what bison tastes like. In comparison to beef, it's known to
taste slightly sweeter and more tender. The bison versus the buffalo are the two names we have become accustomed to in the United States, according to NorthforkBison.com. There are two subspecies of bison in North America: the Plains Bison, which primarily resides in the United States and
Canada, and the Wood Bison, which can primarily be found in Canada. These two look different from each other, but the bison, in the end, isn't a true buffalo in scientific terms. The only "true" buffalo in scientific terms. The only "true" buffalo in the world include the African Cape and Asian Water buffalo. In the end, isn't a true buffalo in scientific terms.
they are receiving bison, not a water buffalo. The American bison lives only in North America, while the two main buffalo species, as mentioned, live in Africa and Asia. Bison can forage for its food in the winter by "ploughing" their heads through the snow to access the grass beneath it. However, if there is no grass available, they can starve, but to
avoid this, ranchers will often offer standing hay to throughout the colder months as it holds similar nutritional values. How can I save money? Some auctions or farmers often sell bull calves in groups, which can decrease the costs if you wanted to purchase more than one at once. Advertising Disclosure: This content may include referral links. Please
read our disclosure policy for more info. Average Reported Cost: $0 The cost of owning a majestic buffalo these iconic creatures have long captured the imagination with their imposing presence and historical significance in the wild west. From their powerful build to their iconic horns, buffaloes are truly a sight to behold. But how much does a
buffalo cost actually cost to bring one of these magnificent beasts into your own herd. The pricing of buffaloes may vary significantly based on various factors such as breeding, age, weight, and milk production. Interestingly, a water buffalo commands a slightly lower price range compared to its bison counterpart, with prices typically ranging from
$1200 to $2000. A calves, the how much does a buffalo cost market is diverse, with bull calves priced around $700 and heifer calves fetching higher prices ranging from $900 to $2500 per head. The cost of bison cows falls within the range of $1400 to $4000 depending on their conformation, breed type, and overall size. The pricing structure reveals
not only the economic aspect but also sheds light on the intricate nuances that influence decisions in this particular sector of animal husbandry. Factors that impact the cost of buffaloes can vary significantly depending on the market conditions and individual circumstances. One key factor is the age and health of the buffaloe, as younger and healthier
animals tend to command higher prices due to their potential for reproduction and longevity. Factors such as breeding quality, genetic lineage, and size can also play a significant role in determining the cost of a buffalo. Confirmation of the animal is indeed a critical aspect that captivates the viewer's attention. It takes a keen eye and extensive
knowledge of buffaloes and other animals to discern the perfect animal with premium specs. This expertise enables individuals to identify unique physical features, behaviours, and characteristics that set a top-tier animal apart from others. Not everyone can appreciate the subtle nuances that make a particular animal stand out among its peers. The
ability to recognize these distinctions requires a deep understanding of the species in question and an appreciation for the intricacies of nature. One of the key factors influencing the cost of buffaloes is their breed, as different breeds exhibit varying milk and meat production capacities. This directly impacts the market value of the animals. For
instance, Murrah buffaloes, known for their high milk yield and quality, are often priced higher than other breeds in the market. Buyers are willing to pay a premium for these superior qualities. Buying animals, size does matter. Larger animals tend to be more expensive because they have reached full maturity and are at peak production levels. This
means that the grower has invested significant time and resources into raising the animal to adulthood, resulting in a higher cost for buyers. Larger animals generally have higher levels of meat or milk production, making them a more attractive choice for those looking to maximise their yield. Buffaloes are known for their hefty appetites, especially
when it comes to hay consumption. A meat buffalo typically chows down on 30 to 40 pounds of hay daily, while a dairy buffalo needs nearly triple that amount at almost 100 pounds per day. This stark contrast highlights the significant difference in nutritional requirements between the two types of buffaloes. A considering the annual cost of feeding a
buffalo with hay, it can add up to around $1,000. The financial commitment required for maintaining these majestic animals underscores the importance of proper budgeting and planning for those who choose to raise them. Fencing your farm is essential not only for the safety of your animals but also to create a boundary that defines your space and
keeps intruders out. Investing in a sturdy fence may seem like an additional cost, but it is crucial for the overall success and security of your buffaloes, larger farms provide more grazing space and room for expansion. Properly fencing off specific sections within the farm can allow
for rotational grazing, which helps maintain healthier pastures and prevents overgrazing. Raising a buffalo can indeed be a costly venture, requiring consistent financial investment for its maintenance. The average daily cost of 2$ per single buffalo may seem manageable, but when considering the overall expense for an adult buffalo or bison at
approximately 800$, the financial commitment becomes more significant. This cost encompasses various aspect to consider in the realm of animal and bird farming is the importance of investing in veterinary care. And other necessary expenditures for ensuring the well-being of the animal. One key aspect to consider in the realm of animal and bird farming is the importance of investing in veterinary care.
temptation to cut costs on veterinary care and medicine, doing so could have detrimental effects on the health and wellbeing of the animals. By prioritising proper veterinary care, farmers can ensure that their livestock remains healthy and productive, ultimately leading to higher profits in the long run. After analysing numerous cash flow plans, it
has become evident that maintaining a budget for veterinary expenses is crucial for the success of any farming operation. The average cost per buffalo for vet services and medicines falls within the range of $105 to $110, while for cows it ranges from $88 to $126. The investment in buffalo farming goes beyond just monetary costs; it requires
dedication and proper land management. To achieve cost savings, raising heifers on ample grass-fed land can significantly reduce yearly expenses. Not only does this method lessen the financial burden, but it also promotes a more sustainable and natural approach to animal husbandry. By integrating the buffalo's diet with grazing practices, you not
only nurture healthier animals but also contribute to environmental sustainability. The how much does a buffalo cost can vary significantly depending on various factors such as age, gender, and breed. Purchasing a buffalo cost can vary significantly depending on various factors such as age, gender, and breed. Purchasing a buffalo cost can vary significantly depending on various factors such as age, gender, and breed. Purchasing a buffalo cost can vary significantly depending on various factors such as age, gender, and breed. Purchasing a buffalo cost can vary significantly depending on various factors such as age, gender, and breed. Purchasing a buffalo cost can vary significant investment, it is important to consider the long-term benefits they can provide in terms of meat, milk, and
other by-products. A proper care and maintenance of buffaloes are essential to ensure their well-being and productivity. Whether you are considering buying a buffalo for commercial purposes or as a pet, it is crucial to do thorough research and consult with experts in the field to make an informed decision. The value of a buffalo can vary depending
on various factors such as age, size, breed, and market demand. In general, the price of a buffalo can range from a few hundred dollars to several thousand dollars. Yes, bison meat is considered halal for Muslims to consume. Halal refers to food that is permissible according to Islamic law, and bison meat meets the criteria for being halal.
$8.50/lb./Hanging Weight (about 115 lbs. for a Quarter). Customers who pay with a check or money order will receive a 30 cents/lb. discount. $7.00/lb./Hanging Weight (about 125 lbs. for a Quarter).
Bison A 2 to 2.5 year old bison is made up of ground bison, steaks, roasts, stew meat, ribs, organ meat, and stock bones. The meat will be tender and flavorful. We offer mixed Quarters so that you get a variety of steaks and roasts in addition to the other cuts. This meat will be available in August and September 2025. An older animal carcass (10+
years) is made up of ground bison, a few tenderloin steaks, organ meat and stock bones. This meat will be available in late summer 2025. Why Buy Bulk Bison? We encourage people to purchase bison in the form of a whole, one half or one quarter portion. There are many benefits to buying meat in bulk. Ease and Access: One of the things we love
about having a quarter or half of a bison in our freezer is the ease of deciding what to have for dinner. By buying a bison in bulk, you have a huge choice of healthy meat options just a few feet away from your kitchen. Choice and Variety: By purchasing in bulk, it provides you with a choice in how your meat is cut and processed. You can decide on
the thickness of your steaks and whether you want your roasts to be small, medium or large in size. You can also choose to have a number of specialty items such as summer sausage and jerky made for you. Additionally, soup bones and organ meat (can be used for dog food if you do not eat organ meat) are part of the bison carcass and are included
in a bulk purchase. Lower Cost: If you are interested in a variety of cuts, buying in bulk is a more economical option than buying retail meat cuts. General Information About Buying Bison in Bulk: Some people hesitate to buy bulk bison because they think it will be too much meat. A quarter of a bison will yield about 70-75 pounds of meat. In a 2-
person household that enjoys bison, you'll easily consume 1.5 pounds per week and your freezer will be empty in about a year. If 70-75 pounds of meat does seem like too much, consider splitting a quarter with family or friends. If you are new to buying meat in bulk, it may be helpful to understand the process and how it affects the quantity and
quality of the bison meat you will receive. We use mobile slaughter for bulk meat which means that a professional comes out to our ranch and harvests the animals on our ranch. The slaughtering process is essentially immediate and the animal ones not have the experience of stress or pain. Once the bison is slaughtered, the hide, head, hooves and believe the experience of stress or pain.
non-usable organs are removed. What remains is called the carcass, which is typically split down the middle into two halves. When the carcass arrives at the meat processor both halves are weightd. After arriving at the
processor, the carcass will be hung in a cooler for approximately 5 days for dry aging. This improves tenderness, enhances flavor and also further reduces weight due to evaporation. Because a bison carcass has a thinner fat coat it doesn't need to hang as long as a beef carcass. After aging, each side is made into individual retail cuts. If you are
getting a quarter you will get half of the mixed assortment of cuts from the front and rear of the animal. The weight of meat from the carcass is butchered is called the "boxed" or "take home" or the "carcass is butchered is called the "boxed" or "take home" or the "carcass is butchered is called the "boxed" or "take home" or the "carcass is butchered is called the "boxed" or "take home" or the "carcass is butchered is called the "boxed" or "take home" or the "carcass is butchered is called the "boxed" or "take home" or the "carcass is butchered is called the "boxed" or "take home" or the "carcass is butchered is called the "boxed" or "take home" or the "carcass is butchered is called the "boxed" or "take home" or the "carcass is butchered is called the "boxed" or "take home" or the "carcass is butchered is called the "boxed" or "take home" or the "carcass is butchered is called the "boxed" or "take home" or
of the hanging weight. This percentage can vary based on whether or not you choose to have bone-in versus boneless meat, the amount of fat trimmed on the meat cuts and other specifics regarding butchering. Currently, we are using The Meating Place in Hillsboro to process bulk meat. When the time comes, you will put your cutting order onto
their website and let them know how you want your meat cut up: desired thickness of steaks, size of roasts, any special orders of sausage or jerky, etc. (if you are buying meat from a younger animal). We are always available to answer any questions you may have. Young bison carcasses normally breakdown as follows: about 17% of the meat cut
from the carcass will be steaks, 55% will be ground bison, 25% will be roasts (which can be made into jerky, sausage, or made into ground meat or stew meat if roasts are not desired), and 3% will be other cuts (short ribs and oxtail). If you would like a variety of cuts, buying a younger animal in bulk is definitely the most economical option. In
addition to meat, customers buying bulk also receive proportional amounts of stock bones and organ meat (if desired). The customer will need to pay to have these products cut and wrapped. Bones are great for making stock and soups and organ meat (if desired). The customer will need to pay to have these products cut and wrapped. Bones are great for making stock and soups and organ meat (if desired).
some liver and customers buying a half can receive half of the liver and heart. One last detail - you should figure on having access to 1 cubic feet should generally be adequate space for the meat and stock bones. We ask our customers to put a deposit
down at the time of ordering bulk meat. The deposit for a quarter is $300 and $600 for a half bison. Once the hanging weight is obtained the exact amount of the remaining balance will be known and should be paid to us before picking up your meat from the meat processor. We encourage our customers to put their name on the Bulk Bison list if they
are interested in purchasing a quarter or half bison. We have limited supplies. Send us an email or call us if you would like to put your name on our list. We will begin contacting customers on the Bulk Bison list this fall to confirm your favorite
recipe or something new...but I think we've covered the basics and it's all enjoyment from here on! We process animals once a year, at 24-30 months of age, during the month of September after the animals have been feeding on fresh green grass the entire summer. We believe that this age and time produces the best quality meat. All of our animals
will be processed this year at the USDA inspection plant in Mount Vernon, AR (5R Custom Mests). Our bison are USDA & AGW certified grass-fed animals or 3 yrs or older so-called "grass-fed animals". As such, our animals are generally in the 750-850 pound
range live weight with a hanging hot weight (HHW) of 400-450#. Quantity is replaced with Quality. We decide on how many animals will be offered for sale each year during the month of July and post notices on Facebook as well as send notices through our newsletter. To sign up for notices, subscribe to our Newsletter, email us at , and/or follow us
on Facebook Of course you can purchase an animal at anytime and have it processed at any location you choose, there are several options. Feel free to Contact Us for additional information Our Bison Meat is a Healthy Choice All of our animals are pasture-raised, certified animal welfare approved, Certified grass-fed, and grass finished without any
antibiotics or hormones, ever. Our animals have never seen a spec of grain or any grain by-product in their entire life. We were the first and currently the only USDA Certifications by A Greener World, we are really grass-fed and
only grass-fed with defined standards. Read what Certified Grass-Fed really means. Why buy in bulk? Bulk bison meat is available in the form of a whole bison by advanced special order. By arrangements, special bulk packages may also be arranged. The benefits to buying in bulk include: Access: Having a full portion of bison in your freezer makes it
easy to decide what's for dinner. You have a huge choice of healthy meat options just a few feet away from your kitchen. Variety: You have a choice in how your meat is cut and processed. You can decide on the thickness of your steaks and whether you want your roasts to be small, medium or large in size. Additionally, soup bones, tongue and organ
meats (heart, liver, etc.) are part of the bison carcass and are included in a bulk purchase. Buying the live animal rather than the meat, you also get the hide and the skull if you want them. Lower Cost: If you are interested in a variety of cuts, buying in bulk is the most economical option. Some people hesitate to buy bulk bison because they think it
will be too much meat. If a full bison seems like too much, consider splitting it with family or friends. We offer several approaches and opportunities to purchase bulk bison meat. You come to the farm, purchase a 24-30 month old market ready animal, and
we transport it to the processing plant in Miami Oklahoma (Quapaw Meat Authority) at no cost. All you need to do is pick up the meat from the processor or from the processor or from the farm. Alternately we will transport your bison to the processor or from the pr
September, after they have been feeding on fresh green grass all summer. Although you can have your animal processed any time, September is our recommendation. Our market ready animals (24-30 month old bulls) currently sell for $3,650, which does not include processing. Since this is your animal, you can have anything you want including
organs, hides, skulls, hoofs, etc. Reservations and deposits are generally accepted in July of each year. We require a 50% deposit on all whole animal purchase secause we generally have more demand than animals available, it is best to purchase a market ready animal or full carcass, we
offer the ability to purchase a young calf or yearling and have us raise it for you. Many of our animals are sold this way. It gives the buyer (owner) complete control over their animal - it is a simple absentee-owner arrangement. This arrangement works as follows: Purchase a young bison at calf or yearling) Pay a monthly maintenance fee of $75.00 per
month for its care (It costs between $2.75-$3.00 per day to raise bison and this was before the current inflation rate) We will provide complete care of your animal, including but not limited to feed and veterinary services When the animal to the processing plant for you.
You instruct the processing plant how you want your animal processed and you pick up the meat when ready We no longer sell quarters or halves. However, if you are interested in purchasing the equivalent of a quarter bison (100 or more pounds of meat, special pricing can be negotiated and arranged.
Frequently Asked Questions When should I order? We recommend that you reserve your animal early in the season or we may be out of stock for the year. Our regular customers, restaurants and groceries, take precedence. Whole animals are sold on a first-come basis. Remember that this takes time and we can't just whip another one up for you on
the spot. Make your arrangements as early as possible. How should I order? You first need to contact us. We recommend that you visit our farm in person to make your arrangements to avoid any confusion or misunderstanding. When can I get my meat? We generally only harvest animals during the months of September, thus it is important to reserve
your bison early to insure we have sufficient meat and/or animals to accommodate you. Although we will slaughter animals at other times of the year by special order, we find September to be the best time to harvest grass-fed and finished animals at other times of the year by special order, we find September to be the best time to harvest grass-fed and finished animals at other times of the year by special order, we find September to be the best time to harvest grass-fed and finished animals at other times of the year by special order, we find September to be the best time to harvest grass-fed and finished animals at other times of the year by special order, we find September to be the best time to harvest grass-fed and finished animals at other times of the year by special order, we find September to be the best time to harvest grass-fed and finished animals at other times of the year by special order, we find September to be the best time to harvest grass-fed and finished animals at other times of the year by special order.
get my animal slaughtered? Bison are large wild animals, you cannot usually just take them to a processing plant as you would a domestic steer; you generally need to make special arrangements in advance. Again, plan early. Make
sure the plant has the facilities to handle bison. We process all bison at the USDA inspected plant at the Quapaw Meat Authority in Miami, OK How much meat can I expect from a whole bison? The hanging hot weight is what is left after you remove the parts that are inedible like the hide, feet, head, some of the bones and most of the innards. The
dressing percentage for most bison is about 56%, lower than beef because of their heavy hide and head. Most grass-fed bison will weight more). As an example, a 25-30 month bison weighing 800 lbs. would "dress out" or have a hanging hot weight of about 448 lbs (800 lbs.)
x 0.56). Of that hanging hot weight, you take home the finished cuts or "yield" which is generally 65% to 75% of the hanging hot weight (because of the lean meat, bison have a higher yield than beef). Thus, from that 800 lb animal you should get about 250-300 lbs cut and packaged for your freezer. This will vary depending on how you want your meat
processed; for example, boneless would have a lower yield than bone-in cuts. All meat is cryovac sealed for safe and extended freezer time to protect meat from freezer burn. Bison are processed and cut a little different than beef for a variety of reasons. Bison have an extra rib and you cannot get a hump roast off a beef cow. From the processed meat,
about 17% will be steaks, 55% will be ground or stew meat if roasts are not desired), and 3% will be other (short ribs, shanks, soup bones, etc). See Bison Cuts Chart If you choose standard processing and cuts, you could expect to get approximately the following cuts and quantities: Tenderloin filets
- approx. 4-6 lbs. Strip loin steaks - approx. 8-10 lbs. Ribeye steaks - approx. 12-16 lbs. Ribeye steaks - approx. 12-16 lbs. Brisket - approx. 12-16 lbs. Brisket - approx. 8-10 lbs. Back and Short Ribs - approx. 6-8 lbs. Stew Meat - approx. 12-16 lbs. Brisket - approx. 12-15 lbs. Brisket - approx. 12-16 lbs. Brisket - approx. 12-16
```