



Wild Game Processing

Basic Processing: www.DamMeat.com

- Skinning & Quartering: **\$250**
- Deboning: **\$300 Elk / \$200 Deer** - includes loose bagging, boxing, ready to ship
- Cleaning fee if necessary \$25 per hr. (4 hr. minimum)
- Shipping / Packaging available, pricing per zip code
- Boxing for shipping, \$25.00 per animal
- NO REFUNDS FOR WILD GAME PROCESSING

Specialty Processing:

Ground Meat (Chub)	\$1.50/lb	30 lb min
Bulk Sausage (Chub)	\$5.50/lb	20 lb min
Link Sausage (Vacuum sealed)	\$6.00/lb	20 lb min
Sliced Jerky (Vacuum sealed)	\$3.00/lb	10 lb min
Stew Meat (Vacuum sealed)	\$3.00/lb	10 lb min
Fat Added (pork)	\$5.00/lb	

Smoked Meats:

Summer Sausage Cheese \$1/lb	\$10.00/lb	30 lb min
Snack Sticks Cheese \$1/lb	\$10.00/lb	20 lb min
Jerky (smoked/nonsmoked) Loose bagged	\$15.00/lb	15 lb min
Deer / Elk Bacon	\$10.00/lb	10 lb min

Prices are based on pre smoked weight.
Can be 50 -60% weight loss.

I have read the cut sheet (page1) and page 2 and 3, I agree to the terms and pricing. I Approve Dam Meat Co. for Game Meat Processing as per Cut Sheet. Hunter or Meat Owner _____



3230 NM-112, El Vado, NM 87575 - 505-441-2103

Price subject to change without notice / Rev 09/01/2026

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WILD GAME PROCESSING ORDER FORM

Call ahead for drop-off times: 505-441-2103

www.DamMeat.com | info@DAMMEAT.com

3230 NM-112, El Vado, NM 87575

ANIMAL INFORMATION

Species: ☐ Elk ☐ Deer ☐ Antelope ☐ Bear ☐ Other _____

Sex: ☐ M ☐ F

CUSTOMER & INTAKE INFORMATION

Name: _____

Carcass Tag #: _____

Address: _____

Phone #: _____

City / State / ZIP: _____

Guide Phone / 2nd #: _____

Email: _____

Date In: _____

INITIAL PROCESSING

Skinning needed: ☐ No ☐ Yes **\$250.00**

Deboning Area Rental
Needed:

☐ No ☐ Yes Date/Time: _____

PROCESSING ORDER - CURRENT OPTIONS ONLY

PRODUCT	LB	SELECTION / INSTRUCTIONS	NOTES
Ground Meat		Package size: ☐ 1 lb ☐ 2 lb ☐ 5 lb	
Stew Meat		Package size: ☐ 1 lb ☐ 2 lb ☐ 5 lb	
Summer Sausage <i>30 lb minimum</i>		☐ 7 Pepper ☐ Pepper & Pepper Jack ☐ Jalapeño Cheddar ☐ Pepper & Ghost Pepper ☐ Sriracha	
Jerky <i>15 lb minimum</i>		☐ Plain ☐ SPG ☐ Green Chile ☐ Spicy ☐ Smoked ☐ Nonsmoked	
Snack Sticks <i>20 lb minimum</i>		☐ 7 Pepper ☐ Pepper & Pepper Jack ☐ Jalapeño Cheddar ☐ Pepper & Ghost Pepper ☐ Sriracha	

All sausages contain 15% fat. Smoked meats: 20 lb minimums apply. Prices are based on pre-smoked weight.

PICKUP & NOTES

Rush Order: ☐ **\$350.00** Freeze time varies

Delivery: ☐ Shipping - see shipping instructions ☐ Customer Pickup

Order Notes: _____

NO PICK-UP BEFORE 9:00 AM OR AFTER 5:00 PM

I have reviewed the Price Sheet and this Order Form, agree to the terms, and approve DAM Meat Co. for processing. To avoid storage fees of \$20 per day, the order must be picked up or an authorized person must pick it up within **5 days** after notice of completion. This includes shipped orders.

Customer Print Name: _____

Date: _____

Customer Signature: _____

Date: _____

Pickup Signature: _____

Date: _____

50% DEPOSIT REQUIRED FOR PROCESSING

How Much Meat is There After Processing

To estimate an elk's carcass weight from its live weight, you can use the dressing percentage, which is the ratio of carcass weight to live weight. Since elk are wild animals and not bred for consistent carcass yield like cattle, the dressing percentage is an estimate based on averages and can vary significantly.

The formula and typical dressing percentage,
The standard formula is: $\text{Carcass Weight} = \text{Live Weight} \times \text{Dressing Percentage}$

For elk, a commonly used average dressing percentage for a field-dressed carcass is approximately 60%. Some studies have found that cleaned, dressed weight (without the hide or head) can be just over 50% of the live weight.

Key conversions to remember,

- **Field-dressed weight:** Removing the internal organs generally results in a weight that is about two-thirds (66%) of the total live weight.
- **"Cleaned" dressed weight:** If you also remove the hide and head, the weight is closer to 50% of the live weight.
- **Total boneless meat:** The final yield of boneless, packaged meat is much lower and can be as little as 30–35% of the live weight, depending on the elk's size and how it is processed.

Explanations of how to estimate elk carcass yield from live weight, including typical dressing percentages and factors affecting meat quantity.

For a 750-pound bull elk, you could expect the following approximate weights:

Example calculation, For a 750-pound bull elk, you could expect the following approximate weights:

- **Field-dressed weight:** $750 \times 0.66 = 495\text{pounds}$
- **Cleaned dressed weight (carcass):** $750 \times 0.50 = 375\text{pounds}$
- **Boneless meat:** $750 \times 0.35 = 262\text{pounds}$

Factors that influence the final weight

The percentages listed above are general guidelines and can vary based on several factors:

- **Sex and age:** Mature bulls and cows have different body compositions. Some studies suggest cows have a higher carcass percentage than bulls.
- **Body condition:** An elk in excellent health and condition will have a higher yield than a malnourished one.
- **Gut fill:** The amount of food in the stomach at the time of harvest can significantly impact the field-dressed weight, as the animal's live weight is being measured with a full stomach.
- **Processing method:**
 - **Bone-in vs. boneless:** The choice to leave bones in or remove them will affect the final hanging weight and packaged meat yield.
 - **Trimming:** How much fat, bloodshot meat, and sinew are trimmed off during processing will also change the final weight.
- **Species variations:** The size and body type of the elk subspecies, such as a large Roosevelt elk versus a smaller Rocky Mountain elk, will also influence the overall yield.