



Wild Game Processing

Basic Processing: www.DamMeat.com

- Skinning & Quartering: **\$250**
- Green Carcass weight: **\$2.50 per lb.**
- Deboning: **\$1.50lb**
- Cleaning fee if necessary \$25 per hr. (4 hr. minimum)
- Shipping / Packaging available, pricing per zip code
- **NO REFUNDS FOR WILD GAME PROCESSING**

Specialty Processing:			Smoked Meats:		
Ground Meat (Chub)	\$1.50/lb	30 lb min	Summer Sausage	\$10.00/lb	30 lb min
Bulk Sausage (Chub)	\$5.50/lb	20 lb min	Cheese (add on)	\$1.00/lb	
Link Sausage (Vacuum sealed)	\$6.00/lb	20 lb min	Snack Sticks	\$10.00/lb	20 lb min
Sliced Jerky (Vacuum sealed)	\$3.00/lb	10 lb min	Cheese (add on)	\$1.00/lb	
Stew Meat (Vacuum sealed)	\$3.00/lb	10 lb min	Jerky (smoked/nonsmoked) Loose bagged	\$15.00/lb	15 lb min
Fat Added (pork)	\$5.00/lb		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 _____

Call ahead for dropoff and pickup times.



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



Phone: 575-208-1733

Web: DAMMEAT.com

Email: info@DAMMEAT.com

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Elk	()	Deer	()
Antelope	()	Bear	()
Other	()		
Sex of Animal		M	F

Name: _____

Address: _____

Email: _____

Carcass Tag # _____

Phone # _____

Guide Phone / 2nd # _____

Date In: _____

Skinning Needed No () Yes () 150.00

Per Pac Thickness Notes:

Backstrap				
Loin				
Roast				
Steaks				
Grind / Burger				
Fat for Grind		No fat () Beef % () Pork % ()		
Stew Meat				

Specialty Processing

All Sausages contain 15% fat

NOTES:

Steak Cubing		Lb	Link ()	Bulk ()
Breakfast		Lb	Link (n/a)	Bulk ()
Italian		Lb	Link ()	Bulk ()
Bratwurst		Lb	Link ()	Bulk ()
Chorizo		Lb	Link ()	Bulk ()

NO PICK-UP BEFORE 10AM

Smoked Meats (15lb minimum's apply)

Summer Sausage		Lb	Reg ()	Jap ()	Cheddar ()	Ghost ()
Jerky		Lb	Sliced Only ()	Smoked ()	(50-60% weight loss)	
Elk or Deer Bacon		Lb	Loaf ()	Sliced add 1.00 per lb ()		
Snacks Sticks		Lb	Reg ()	Jap ()	Cheddar ()	Ghost ()

Packaging

Vacuum Seal (all meat is vacuumed sealed or chubed)	RUSH ORDER ()	Pick-up date
Ship 250.00 deposit () Pick-up () Skinned & Quartered () TOTAL Weight-In		

I Have Reviewed the **Price sheet & Cut Sheet**, I Agree to the terms, I Approve Dam Meat Co. for Processing.

Print Name _____

Signature _____ Date _____

To avoid storage fees of \$15 a day you must pick up your order or authorize someone to pick up order within seven (7) days of being notified of the order completion. **Includes Ship Customers.**

I have Examined my order (meat) and agree that my order is 100% complete and I have NO claims.

Signature _____ Date: _____

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.