

# General Information

## WHOLE BISON PRE-ORDER

### *Why Choose Bison?*

Raising, butchering and eating bison offers numerous benefits for both health and sustainability. Bison meat is incredibly lean, boasting lower fat and calories compared to other meats, while being rich in protein, iron, and essential nutrients. Its flavor is most often compared directly to beef, but with a distinct, rich flavor which offers a taste that is both savory and slightly sweet. It is prized by chefs and food enthusiasts alike.

Here at **Lucky 8 Ranch**, we prize our ability to raise our bison naturally and sustainably, with focuses on land management and water conservation. Our animals are free-range, grass fed-grass finished, and are hormone and antibiotic free.

### *Why Purchase a Whole Bison?*

Purchasing a whole bison that's already cut and packaged is more efficient and cost-effective because it allows you to save up to 20% compared to buying each cut separately, ensuring you get a variety of premium meats at a lower overall cost. This bulk purchase also reduces trips to the store, saving time and energy.

Bison Weight	# of Meat
Hot Hanging Weight	Approx 600lbs
Whole Bison	300lbs - 330lbs
Half Bison	150lbs - 165lbs
Quarter Bison	75lbs - 80lbs

Type of Cut	# of Meat
Prime/Subprime	60lbs - 65lbs
Roasts	45lbs - 50lbs
Ribs/Stew Meat	20lbs - 25lbs
Ground	170lbs - 190lbs

(WHOLE BISON)

970-846-8766

www.lucky8ranchco.com

# Nutrition

## AMERICAN BISON


### *Nutrition Fact: Bison is Protein-Packed!*

High in **Omega-6** and **Omega-3** fatty acids.

Rich source of **vitamin B12**, **selenium**, and **zinc**, and a good source of **phosphorous**, **iron**, and **vitamin B6**.

Contains **all essential amino acids**, which are the organic compounds that protein is built from—and protein helps with muscle and tissue repair, cell production, and skin, hair, and nail strength.

Naturally has **30% less fat** than skinless chicken and is an excellent source of protein and iron—without any carbs.

	Fat (g)	Protein (g)	Calories (kcal)	Cholesterol (mg)	Iron (mg)	Vitamin B-12 (mcg)
<b>BISON</b> 	<b>2.42</b>	<b>28.44</b>	<b>143</b>	<b>82</b>	<b>3.42</b>	<b>2.86</b>
Beef (Choice)	18.54	27.21	283	87	2.72	2.50
Beef (Select)	8.09	29.89	201	86	2.99	2.64
Pork	9.21	27.51	201	84	1.0	0.68
Chicken (skinless)	7.41	28.93	190	89	1.21	0.33
Salmon	6.69	25.40	169	84	0.50	5.67

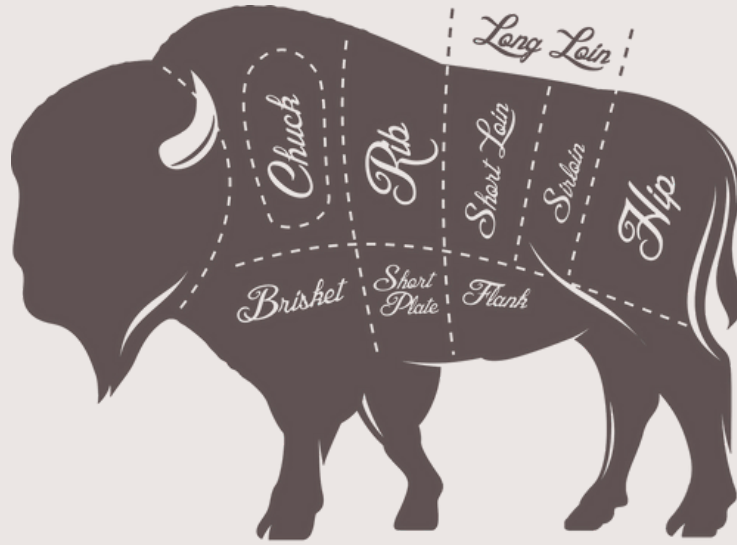
Per 100g (3.5 oz) Serving - Cooked Meat Source: The National Bison Association ([bisoncentral.com](http://bisoncentral.com))

### *Better Quality of Life...*

Bison meat is leaner than other red meats and is packed with nutrients like iron, zinc and B vitamins, which are crucial for maintaining muscle mass, boosting the immune system, and enhancing energy metabolism. For many people, but especially those with terminal diseases, these nutrients can help sustain strength, improve mood, and contribute to a better quality of life, even as they face the many challenges of their illness.

# Butcher Guide

## WHOLE BISON CUTS



### **Chuck - Hump Roast**

The only cut of meat unique to the bison, it is a large, lean roast from the highest part of the back or “hump.” Ideal for “low and slow” cooking via smoking, braising or roasting.

### **Rib - Back Ribs**

Bold and meaty, these fantastically flavorful ribs should be cooked “low and slow” till they’re fall-off-the-bone tender. Great for smoking, barbecuing, or braising/pot roasting.

### **Ribeye**

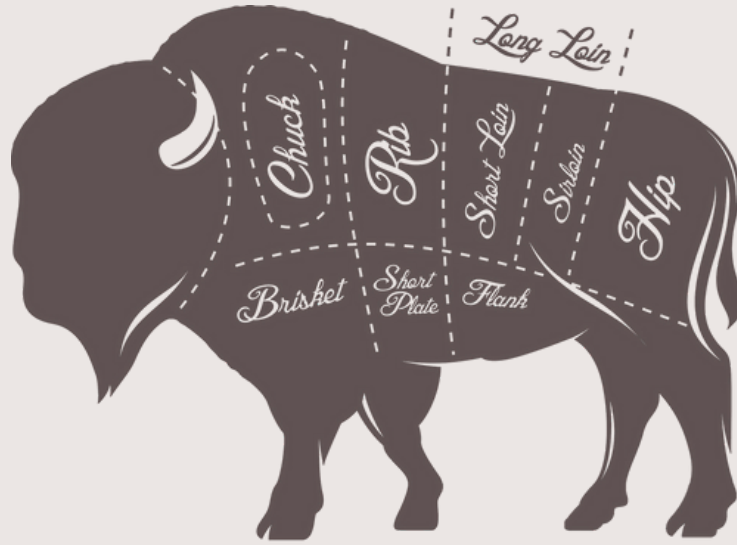
More marbling than other cuts, intensely flavorful and tender; best cooking methods include grilling, pan broiling, or skillet cooking.

### **Tenderloin Steak**

A tender, luxurious cut that provides fantastic flavor. Ideal for grilling, pan broiling, or skillet cooking finished in the oven.

# Butcher Guide

## WHOLE BISON CUTS



### **Sirloin - Top Sirloin Steak**

Lean, juicy, and tender, this versatile steak provides excellent depth of flavor and can be grilled, skillet cooked, or used in a stir fry.

### **Petite Sirloin Steak**

A small lean cut of steak that provides great flavor; is best suited for grilling, skillet cooking, or oven roasting.

### **Tri-Tip**

A great lean roast that feeds a crowd. Popular for marinades and dry rubs. Can be grilled or cooked low and slow with braising or roasting. Slice across the grain.

### **Round**

A large, lean, yet delicious roast. Popular cut for pot roast meals or other “low and slow” cooking methods such as smoking.

### **Brisket**

The lower chest portion produces an excellent roast that can, however, be tricky to cook correctly. We recommend “low and slow” methods such as smoking, braising, or roasting.

# Packages and Pricing

WHOLE / HALF BISON

## Approximate Cost (Base Package)

Whole Bison (~330lbs)

\$5,907

Half Bison (~165lbs)

\$2,953

## Deposits

WHOLE

\$1,000

HALF

\$500

Prices may vary depending on current market prices.

[www.lucky8ranchco.com](http://www.lucky8ranchco.com)

# Packages and Pricing

## BASE PACKAGE

*The Base Package is going to be your average arrangement of prime cuts and ground. There are no specialty items (jerky, sausage, etc) in the Base Package, although these are available for exchange with other cuts in the package.*

Tenderloin/Filet	6 - 8 lbs
New York	12 - 14 lbs
Ribeye (Boneless)	14 - 16 lbs
Sirloin	14 - 16 lbs
Chuck	18 - 20 lbs
Round	12 - 16 lbs
Brisket	8 - 10 lbs
Short Ribs	8 - 10 lbs
Stew/Kabob Meat	18 - 20 lbs
Ground Bison	190 - 200 lbs
<b>Grand Total</b>	<b>300 - 330 lbs</b>

**Base Package Estimate     \$5,557 - \$6,257**

Prices may vary depending on current market prices.

# Packages and Pricing

## ALL GROUND

*This package is for anyone looking for mostly ground bison with only the finest cuts from each animal. There are **no specialty items (jerky, sausage, etc)** in the All Ground Package, although these are available for exchange with other cuts in package.*

Tenderloin/Filet	6 lbs
New York	14 lbs
Ribeye (Boneless)	16 lbs
Sirloin	10 lbs
Ground Bison	284 lbs
<b>Grand Total</b>	<b>330 lbs</b>

**All Ground Package Estimate      \$5,701**

Prices may vary depending on current market prices.

# Packages and Pricing

## A LA CARTE PRICE LIST

<b>Tenderloin</b>	74 / lb.
<b>Tomahawk</b>	58 / lb.
<b>Porterhouse</b>	58 / lb.
<b>Thor's Hammer</b>	58 / lb.
<b>Ribeye</b>	45 / lb.
<b>New York</b>	40 / lb.
<b>Prime Rib</b>	45 / lb.
<b>Sirloin</b>	35 / lb.
<b>Sirloin Tip</b>	24 / lb.
<b>Flank</b>	24 / lb.
<b>Tri Tip</b>	24 / lb.
<b>Osso Bucco</b>	24 / lb.
<b>Skirt</b>	24 / lb.
<b>Flat Iron</b>	24 / lb.
<b>Brisket</b>	22 / lb.
<b>Kebab / Stew Meat</b>	20 / lb.
<b>Chuck Roast &amp; Steak</b>	20 / lb.
<b>Round Roast &amp; Steak</b>	20 / lb.
<b>Short Ribs</b>	18 / lb.
<b>Back Ribs</b>	16 / lb.
<b>Eye of Round</b>	16 / lb.
<b>Ground Bison</b>	15 / lb.
<b>Oxtail</b>	27 / lb.
<b>Heart</b>	19 / lb.
<b>Liver</b>	19 / lb.
<b>Kidney</b>	11 / lb.
<b>Tongue</b>	11 / lb.
<b>Bullfries</b>	11 / lb.
<b>Snack Sticks</b>	25 / pack
Teriyaki, Mesquite, or Pepper	
<b>Jerky</b>	20 / pack
Regular, Black Pepper, or Red Pepper	
<b>Linked Sausage</b>	20 / lb.
Bratwurst, Jalapeno & Cheese Bratwurst, or Smoked Bratwurst	
<b>Summer Sausage</b>	20 / lb.
Regular or Hot	
<b>Ground Italian Sausage</b>	20 / lb.
Regular or Hot	
<b>Dog Bones</b>	S - 5 / bone      L - 10 / bone