

Processing Your Moose

Bethel is a remote village off of the road system. As a result, there are very limited meat processing options. Bill Howell of Bill's Meats has worked with Papa Bear for many years in assisting our clients in a timely turn around to process their moose into manageable portions for shipping.

If you plan to have some or all of your moose processed in Bethel prior to your departure, it is crucial that you discuss your plan for the butcher with a PBA team member prior to heading out for your hunt. It is also required that you fill out the Field Order Form to ensure that we have a written record of your meat processing plan.

Here are some things to expect when using a butcher in remote Alaska:

- **You will most likely not be present when your kill is taken to the butcher. Once you knock down your moose, Papa Bear likes to have that animal out of the field within 24-48 hours, weather permitting. This means that we will pick the animal up from the field, bring it back to our dock, store it in our cooler, and take it to the butcher while you are still in the field. Be sure that a PBA team member understands precisely what you wish to be done with your meat.**
- **The price of processing is higher than what most are use to in the lower 48. You can expect to pay between \$750 and \$1000 for processing an entire moose.**
- **Basic processing of a well cared for harvest and flash freezing is \$1.25 per pound of the *received weight*. If you are choosing to have burger meat, you can anticipate adding a portion of fat at \$3.50/ pound (be sure to specify your fat percentage, ie. 80/20, 70/30, etc). You will then need to add 6% to the sub total for city sales tax.**
- **The basic processing includes a single poly coated butcher paper wrap, grinding, cutting, deboning, and flash freezing.**



- **You are welcome to add an additional layer of poly wrap for \$0.25 per pound. This can extend freeze time by a few months and reduce and bleeding from the packages when thawing.**
- **Standard packaging is 2-3 pounds per unit. You are welcome to request 1 pound packages at an additional cost.**
- **** If you choose steaks, remember that older bulls do not possess the same tender meat that younger moose do. The butcher will NOT make steaks out of tough meat. Processing an older bull will likely result in fewer steaks than that of a young moose.**

The following page includes an order form that will be given directly to the butcher at the time of your meat drop off. There are 3 basic packages to choose from, as well as the ability to customize your order.

The following are the basic packages:

#1: Premium Steaks, Roasts, and Burger with 20% fat added. (meaning that all good, tender steaks will be cut, all roasts will be cut, and the rest ground into burger with 20% fat added)

#2: Premium Steaks and Burger with _____% fat added. (meaning that all good, tender steaks will be cut, and the rest ground into burger with your desired % of fat added)

#3: Premium Roasts (with the ability to cut your own steaks when you get home or leave as roasts) and Burger with _____% fat added. (meaning that all premium cuts will be left as whole roasts that you can decide to cut into steaks at home or leave as roasts, and the rest ground into burger with your desired % of fat added)

Please feel free to call Bill directly with any questions prior to arriving in Bethel.

**Bills Meats Field Order Form
907-545-4305**



Papa Bear Adventures Client

Group Name:

Hunter's Name:

Date of Drop Off:

Please Circle One	Notes	Received Pounds
#1 Premium Steaks, Roasts, and Burger with 20% Fat Added		
# 2 Premium Steaks and Burger with ___% Fat Added		
#3 Premium Roasts and Burger with ___% Fat Added		
Add on Options		
Boneless Stew Meat		
Bulk Sausage	Choose	

