

## **SUSTAINABLE HUNTING & ANIMAL HARVESTING**

Omulu proudly supports and encourages best practices in sustainable hunting. We pride ourselves in effective eco system and wild life management and development of biodiversity on the farm.

**The question often arises, 'what actually happens to the carcass after being hunted?'**

At Omulu safaris we pride ourselves in perfecting every aspect of your safari. The carcass is cleaned and hung in our meat facility. Meat hunters can take the carcass whole for processing at their preferred butcher, or discuss options with us to process the meat for them at additional cost.

**For our International hunters, the carcass will be processed.**

We pride ourselves in the quality of our meat and the preparation of our popular venison dishes! These have always been a highlight to our clients. Some of the meat are given to our hard-working staff and to the school children at the local village. The remainder of the meat gets taken to our local butchery, where it is processed into a combination of biltong (jerky) and dry sausage.

**To summarize, there is no waste to your animal harvested.**

Please note that we also offer a catering service to the client who likes to pack light, and having venison for dinner can be discussed upon booking .