

Snake River Processing & Taxidermy

FOR SALE

ABOUT THE PROPERTY

Turn Key Business for Sale *Family owned and operated for 60 years* *Owners Retiring*

60 years in business and two generations later, Clint & Cheri are ready to retire. The business is officially up for sale, sitting in the Heart of the Elk Hunting Capital of the World in the Little Snake River Valley in Wyoming.

Living in the Valley and all that it has to offer is a dream for any avid outdoorsman. This business offers the flexibility in the summer months to spend time outdoors hunting, fishing and camping while the store can be run on sales with minimal personnel needed. In the fall & winter months during fair and hunting season is when you can spend time indoors meeting fresh faces and having the opportunity to see returning customers that have returned year after year for the excellent services provided, the familiarity and the quality they know they can count on.

Snake River Processing & Taxidermy has been a staple in the valley for all domestic and wild game needs. They do not stop there though, their custom meats and smoked meats and cheeses are second to none and are proven when you walk in the door. The walls are lined with national and state awards for Jerky, Salami, Bacon, Sausage, Lamb and more. The locals are treated to their weekly specials of Smoked Ribs, Smoked Brisket or Smoked Tri-Tip that within hours are guaranteed to be sold out.

This business is turnkey with a wonderful well trained staff and returning seasonal employees. Their streamlined processes maintain quality and control that will easily transfer to new ownership.

Other Revenues for the business included check cashing services, taxidermy services, self service Reverse Osmosis Water station, inside sales of numerous meat and cheese products, apparel, knives, maps and more

The 5,640 Sq Ft Commercial Building sits on a 1/2 acre lot accessible just off of Hwy 70 in Baggs, WY.



Revenue Sources

- Custom Meat Processing
- Taxidermy Services
- Check Cashing
- RO Water Self Service
- Award Winning Jerky and other Recipes included

Building Includes

- New Central AC & Heat
- New Freezers and Coolers
- Custom roll-out setup for load-outs
- Rail system throughout
- 3 walk in coolers
- 4 walk in freezers
- Kill Floor & chute
- Cutting Room
- Sale Floor for custom meats
- Taxidermy Room with Full setup & Show Room
- Kitchen with Dining area
- Office area
- Storage
- Tool Shed 312 sq'

Other Assets include:

- Smokehouse
- Tumbler
- Stainless Steel Tables
- Stainless Steel 3 bay sinks
- Meat Saws
- Meat grinders
- Meat wrapping station
- Meat Slicers
- Vacuum Packing
- Label Machines
- 2 Dump Trucks
- Hotsy
- Streamlined processes
- All Recipes including Grand Champion Award winning Jerky, Salami, Sausage, locally famous smoked ribs and brisket
- And much more