

Furbearers As Food

How Harvested Beavers Provide Bountiful Sources of Food

Regulated trapping is a management tool that ensures the sustainable harvest of wildlife resources. Most of the harvested animal can be utilized, including their fur, meat, glands, skulls, and much more for consumption, clothing, and education. Beavers are one of the many furbearers that, when harvested, provide trappers with locally sourced food that is high in protein, low in fat, and incredibly nutritious. Due to the scientifically based management practices developed by state fish and wildlife agencies, opportunities to harvest beaver through regulated trapping exist nationwide.

Benefits of Beaver Harvest

- Beaver meat is an excellent food source that is incredibly nutritious due to its high protein and low fat.
- One mature beaver yields 9-12 meals of steak and roast for the dinner table. This harvest results in about 5-6lbs of cleaned meat.
- Beside the meat, beaver heart and liver can also be consumed. These are great sources of vitamin A.
- 1lb of beaver is roughly 50mg lower in cholesterol than 1lb of ground beef.

Other Benefits of Beaver

- The remaining meat, after human food has been extracted, can be used for dog food. Each beaver can yield ~4-6lbs of dog food, helping cut down on pet food bills by 75%.
- You can reduce your grocery bill with free range, wild game meat.
- Harvested beavers can be used for more than just their meat. Beavers also provide fur, glands, tail leather, and skulls for education. Harvested beavers are one of the most useful furbearers for all the products they provide.

Beaver Recipes

Beaver Tacos

- Place one rear beaver leg in a crock pot for 8hrs on low with a simple marinade
- Remove bone and shred meat
- Serve with rice, beans, cheese, and other choice toppings on a taco
- Leftovers great on sandwich with Cole slaw, quesadillas, and served alone.

Additional beaver recipes can be found in this cookbook:

After the Hunt Louisiana's Authoritative Collection of Wild Game and Game Fish Cookery by John D Folse. 854 pages.



Learn more about
the nutritional value
of beaver here

