



## National Bison Association

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### Weekly Update from the National Bison Association

A news and update service **exclusively** for members of the National Bison Association.  
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**January 11, 2019**

### Nearly 500 Members Registered for 2019 Winter Conference

Over 470 National Bison Association members are scheduled to be heading to Denver during the week of January 21<sup>st</sup> for four days of seminars, presentations, feasts and fellowship during the NBA's 24<sup>th</sup> annual conference.

The nearly 500 bison ranchers and marketers headed to Denver will bring with them more than 100 head of live bison as they prepare to gather at the National Bison Association's annual meeting at the Denver Renaissance Hotel, and at the association's Gold Trophy Show and Sale at the National Western Stock Show.

"The bison business is coming off another strong year with stable prices and profitability for producers," said Dave Carter, executive director of the Westminster, CO-based association. "We know that we face headwinds in 2019 as we continue to take the bison marketplace to new heights. Our conference theme, *Gaining Ground*, captures the spirit of our business in making sure that we continue to build our business."

The outlook is very bright for our business as we continue to introduce more people to the great taste and nutritional benefits of naturally-raised bison."

The annual conference will kick off at the Renaissance Stapleton Hotel at 3801 Quebec St. with a luncheon on Wednesday (which the association has renamed as Bison Hump Day). Presentations over the next two days will focus on producer profitability and healthy herd management.

One major presentation will be provided by David Pratt, well-known for his expertise in "Ranching for Profit."

Meanwhile, more than 100 head will begin arriving at the National Western Stock Show on January 22<sup>nd</sup> for the NBA's annual Gold Trophy Show and Sale. That event will cap off with the Gold Trophy auction on January 26<sup>th</sup>.

There, the live animal auction will begin at 10:30 a.m. Saturday, January 20th in the Livestock Center sale arena. More than 135 head of live bison are expected to be auctioned.

A complete agenda for the conference, and the Show and Sale, is available at <https://bisoncentral.com/winter-conference/>

## **Quality Items Sought for Benefit Auction**

The Thursday night conference dinner features the annual Benefit Auction, which benefits the NBA, the National Buffalo Foundation and the Throlson American Bison Foundation

Please remember to bring your items for the auction as well, but please note, due to the generous nature of our membership, we tend to end up with too many items, which can lead to a lengthy auction. Please limit your donations to items that you deem collectible as to keep the auction moving while providing the funds necessary to support your bison association and foundations.

## **Junior Judging Again Scheduled in Conjunction with GTSS**

The next generation of bison ranchers will have a chance to test their judging skills as they compete for scholarship and recognition at the annual NBA Junior Judging contest at the National Western Stock Show in Denver on Wednesday, January 23rd.

The annual event scheduled from Noon – 4 p.m. in the Yards at the stock show will include both team and individual categories. Awards will be given to the top three in each of the categories. Scholarships will be presented to the top three individual winners. Those scholarships are \$1,500 for the first-place winner, sponsored by the National Buffalo Foundation; \$1,200 for the second-place winner, sponsored by the Rocky Mountain Buffalo Association, and \$900 for the third-place winner, sponsored by Rocky Mountain Natural Meats.

The contest is open to everyone between the ages of eight and 21. There are no entry fees to participate.

Thank you to the generous sponsors and volunteers that make this 100% volunteer-run event possible each and every year.

## **Rules For Animal Transport In Canada Under Review**

*(From Meatingplace.com)*

Canadian officials expect to begin establishing new rules and codes of practice for the transportation of livestock in the first half of 2019.

Starting this spring, Canada's National Farm Animal Care Council (NFACC) will focus on [codes of practice](#) covering the transport of cattle, poultry, hogs, sheep, bison and equine, using input from stakeholders on scientific and regulatory expectations. The initial effort will involve animal welfare, sanitation, driving practices and vulnerabilities related to specific animal species.

A NAFCC official announced the plan at a recent conference hosted by the North American Meat Institute. The new regulatory concepts may involve shorter trips with new breaks for food, water and rest that could be in place by 2023.

The proposed regulations will be reviewed by a science-based committee of the NFACC and will be available for comment and subsequent revisions before being finalized and implemented, [according to a timeline](#) posted on the NFACC website.

## **Innovations In Insulation – Bison And Bottles**

*(From Triplepundit.com)*

Here in southern New England, we're still waiting for the first big snowstorm of 2019. When it hits, though, there will be plenty of eco-friendly, [down-free](#) warm outerwear options from which to choose.

Outdoor apparel and accessories retailer [United by Blue](#) has introduced a proprietary outerwear insulation called B100. It contains North American bison fiber – a commonly discarded byproduct of the ranching industry – and a recycled polyester blend.

According to the press release announcing B100: “The bison’s shaggy coat consists of a layer of hollow, compactable, resilient hairs that allow them to keep warm and dry in the harshest winter climates.... United By Blue has spent the past five years creating a supply chain to intercept and harness the power of this natural fiber and diverting it from a landfill.”

In addition, The North Face recently [announced](#) the launch of its ThermoBall Eco jacket line. The round synthetic fiber clusters (made of recycled plastic bottles and recycled polyester fabric) trap heat within small air pockets, similar to traditional down insulation.

This is not the first time The North Face has turned to recycled products to make its clothing. Its signature Denali jacket featured recycled fibers as early as 1996. And earlier in 2018, the company launched its Bottle Source collection, which recycled 160,000 pounds of plastic bottles from waste streams at U.S. National Parks.

**Looking ahead:** In November 2018, insulation manufacturer PrimaLoft announced [PrimaLoft Bio](#), the first synthetic insulation made from materials that are completely recycled and almost entirely biodegradable. Winter jackets featuring this insulation should be available in late [2020](#).

## **National Western Stock Show Celebrates “Year Of Yards” As Big Changes Loom For Denver Institution**

*(From the Denver Post)*

The year was 1906, and there was no rodeo in sight. In the inaugural year of the [National Western Stock Show](#), any display of roping and riding skill was still 25 years away. There was no food court hocking giant turkey legs, either.

Back then all the action happened in the stockyards, where ranchers and buyers sized up beef cattle, bid on train car loads of the prized animals and struck deals. The first permanent structure built for the show, the now-historic Stadium Arena, didn't open until 1909.

Nowadays, the stock show is a multifaceted entertainment experience. It offers rodeos, music and dancer performances, a trade show with room for 900 vendors and, of course, food courts

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National Western organizers are putting special emphasis on the stock show's core purpose in 2019, dubbing it the "Year of the Yards." Big changes — [a billion dollar's worth](#) — are coming over the next four-plus years, including the relocation of the stockyards from the site they have sat on for more than five decades to property to the north. When the show gets going Saturday, Keith Fessenden, a historian and archivist who works on the property, recommends that folks take the path that leads west under the railroad tracks to the yards and drink it all in. "Be sure to go up on the walkway and look down and just get a feel for what it's like with the cattle and everything," Fessenden said. "It's where the show came from."

Full story here. <https://www.denverpost.com/2019/01/10/national-western-stock-show-2019-changes/>

*Editor's note: Attendees at the NBA Winter Conference will receive an update on the redevelopment at NWSS.*

## **Some Tourists Get Too Close To Yellowstone's Bison, Despite Hearing Warnings, Study Shows**

*(From the Billings Gazette)*

From informational pamphlets handed out to tourists at the gates of Yellowstone National Park to roadside informational signs and displays in its visitor center, the park's staff tried to teach visitors not to get too close to wildlife.

A [new study](#) says that might not be enough to keep bison, the park's most dangerous animal when it comes to tourist injuries, from harming visitors.

"Education alone is not sufficient to reduce bison-related injuries," according to the study, which examined the causes of human injuries by bison between 2000 and 2015 at the park. Yellowstone officials could not be reached for comment on this story due to the government shutdown.

Cara Cherry, a veterinary epidemiologist at the Centers for Disease Control and Prevention, was the lead author of the study. She conducted somewhat [similar research in 2015](#) that identified cellphone photos as a rising cause of injuries to Yellowstone tourists. With the short focal length of cellphones, and the increase in posting photos on Facebook or Instagram while traveling, people may be ignoring park warnings about keeping their distance from bison, Cherry wrote.

In Yellowstone it is illegal to be within 100 yards of bears and wolves or 25 yards of bison and other wildlife. Yet the study showed people hurt by bison were on average only 11 feet from the big animals, which can weigh between 1,000 and 2,000 pounds and run at speeds up to 35 mph.

Full story here. [https://www.postregister.com/outdoors/some-tourists-get-too-close-to-yellowstone-s-bison-despite/article\\_7785a83f-5161-5025-b947-020938967944.html](https://www.postregister.com/outdoors/some-tourists-get-too-close-to-yellowstone-s-bison-despite/article_7785a83f-5161-5025-b947-020938967944.html)

## **Yellowstone Plans To Capture More Than 600 Bison**

*(From Associated Press)*

Yellowstone National Park officials plan to capture 600 to 900 bison to slaughter this winter for the continuing effort to manage the herd's population.

The Billings Gazette reports Interagency Bison Management Plan partners signed Monday the agreement outlining the winter operations plan for the bison. Yellowstone counted about 4,500 bison this summer.

About 3,300 reside on the Northern Range and migrate into Montana where they can be trapped for shipment to slaughter or hunted once they exit park boundaries.

Mark Deleray, of Montana Fish, Wildlife and Parks, says removing 600 bison keeps the herd numbers stable while removing 900 would lead to a slight population decline.

Through slaughter and hunting, 1,171 bison from Yellowstone were removed last year.

Source. <https://www.kmvt.com/content/news/Yellowstone-plans-to-capture-more-than-600-bison-503972341.html>

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## **America's Plains Indians Bring Back Bison To Their Lands**

*(From dw.com)*

The American bison is a mighty creature to behold. Covered in thick dark brown fur, the massive bovines can grow to be more than two meters tall and weigh over a ton. At one time, more than 60 million of them thundered across the grasslands of North America from Arctic Alaska all the way south to the Gulf of Mexico.

It is hardly surprising the animals — also commonly known as buffalo — were an essential part of these ecosystems and vital to the survival of many Native American peoples that lived alongside them.

All that changed during the 1800s when European settlers systematically hunted and slaughtered the massive herds, almost annihilating the species. By 1889, only 541 bison were left.

"We virtually wiped out the bison and much of it had to do with westward expansion and with atrocities committed against Native Americans," said Chamois Andersen, a spokesperson for the conservation organization Defenders of Wildlife.

Now the descendants of those Native Americans are helping bring back these symbols of the American West by giving them a new home on the reservations of America's Plains Indians.

Full story here. <https://www.dw.com/en/americas-plains-indians-bring-back-bison-to-their-lands/a-46984048>

## **Snapshot Of The Modern American Dinner Table**

*(From Meatingplace.com)*

A picture of Americans' cooking and dining habits, captured in a new survey by Nielsen for meal kit maker Plated, shows most household are making dinner at home at least five days a week, and one-quarter are eating in front of a screen every night.

About a third of people eat dinner with their entire household every night of the week. However, more than half of home cooks prefer to prepare dinner alone. Among couples, 54 percent say they prefer to cook with their partner. And for those with families, 31 percent like to cook with their kids.

Even as restaurant delivery and prepared meal options have proliferated, more than seven in 10 households make dinner at home at least five days of the week, the survey found. Seventy percent of home cooks prepare dinner with plans to have enough for leftovers.

Home cooks are turning to social media for recipe ideas and often posting the finished results when they've made a meal. More than one-third of those in the survey said they saw something on social media that prompted them to try a new dinner recipe, double the 17 percent who found inspiration in a cookbook.

One in four households eats dinner in front of a screen every night. More than half spend 10 to 20 minutes eating dinner on a weekday.

After making a recipe, 22 percent of home cooks are posting photos of their dinners on social media, with 44 percent of millennials doing so.

The most popular types of recipes for home cooks, in order, are: Italian, Mexican, Chinese, Spanish and Mediterranean.