



The National Bison Association (NBA) Weekly Update is an exclusive service for NBA members.

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#### NBA Weekly Update for March 18, 2022

The Weekly Update is a service designed to provide National Bison Association members with news and information affecting bison production and marketing. Many items in the Weekly Update are reprinted from outside sources. The content of those articles does not necessarily reflect the policy position of the National Bison Association. The articles are reproduced here only as a means to keep our membership informed as much as possible of all information and opinions relating to bison that is circulating publicly.

#### MN Bison Assn. Meeting Kicks Off with NBA Update Today

Double J Bison Ranch and Sky-High Bison in Baldwin, WI will welcome the members of the Minnesota Bison Association (MnBA) this afternoon as they help host the association's spring conference.

The MnBA spring gathering will kick off with a welcome from the host ranches, followed by a greeting from Wisconsin's official ag ambassador, Alice in Dairyland. National Bison Association Executive Director Dave Carter will provide an update on bison issues and NBA activities during the evening dinner.

The gathering will continue throughout the weekend with educational sessions and an optional tour of Double J Bison Farm on Sunday.

### **USDA Trade Officials Update NBA**

Officials from USDA's Foreign Agriculture Service (FAS) briefed NBA Executive Director Dave Carter and Assistant Director Jim Matheson on new developments in the agency's

efforts to open international markets for U.S. bison meat exports.

FAS informed the NBA that the Dominican Republic has been added to the USDA Export Library and is now open for U.S. bison meat exports. Last year, the United Emirates was also opened for U.S. bison meat.

FAS also explained that it is continuing to work with the U.S. Trade Representative's (USTR) office to make sure that bison is included in any upcoming negotiations with the European Union and Great Britain. The potential for bison meat exports to those regions is seriously hampered by the current 20 percent tariff on U.S. bison products.

#### One Week to Complete Pre-Strategic Planning Member Survey

The NBA board of directors will embark on their strategic planning retreat this April 6th and 7th with all board members participating. In preparation, we'd love to hear direct feedback from the membership as to what you think our goals and objectives should be for the next two years at the NBA.

As such, please participate in this simple, 2-question, anonymous survey by March 25th at <a href="https://www.surveymonkey.com/r/H3JZH39">https://www.surveymonkey.com/r/H3JZH39</a> to assist with this important exercise. You can also report directly to your regional director, whose email and phone contacts are available at <a href="https://bisoncentral.com/nba-leadership/">https://bisoncentral.com/nba-leadership/</a>.

# **Buff or Bluff Decks going Fast...Order Yours Today**

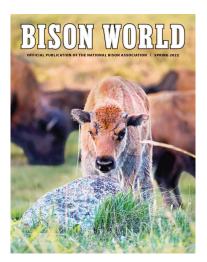
Have you gotten your deck of 'Buff or Bluff' yet?

Buff or Bluff is patterned after Trivial Pursuit... a deck of cards where each card contains a statement about bison. Players then determine whether the statement is true (Buff) or (False)!



Over the several weeks leading up to Earth Day, the National Bison Association is promoting our national mammal by sharing bison facts, trivia questions, photos, and hope you'll join us in playing 'Buff or Bluff' with your friends and family. These decks of cards are also a great way to show appreciation to your customers and help them learn more about the species we produce.

If you order three or more decks by this Sunday, you'll get an extra deck FREE! Order your Buff or Bluff decks here.



#### Spring Bison World Magazine Now Available Online

One of the perks of NBA membership is access to the Bison World magazine before the printed copies arrive in the mail! Production on the Spring issue has wrapped up and it is now available on the website at: <a href="https://bisoncentral.com/publication/bison-world-magazine/">https://bisoncentral.com/publication/bison-world-magazine/</a>. You will need to log in to the member area to access the magazine.

The flipbook version of the magazine can be viewed right on your computer. Handy links allow you to open it into a new window, make it larger, and even magnify certain features. The realistic page-turning sounds make it feel like

you are reading the printed version of the magazine. We are also incorporating links that

will take you directly to websites and other areas of interest. Hover and click over links or ads to enable this feature.

The hard copy magazine is currently being printed and will mail shortly.

#### Advertising Opportunities in the Summer Issue of Bison World

Production is underway on the Summer issue of the Bison World magazine.

Within the pages of the Summer magazine, there are a variety of advertising options available, from 1/8 page to full page. Lifetime and Active NBA members will enjoy discounted rates as part of their membership perks and contract holders will receive a 5% discount for pre-paid advertising. Karen can work with you to tailor an advertising campaign that fits your budget and targets your message!

The advertising space reservation deadline is Monday, April 11 with final materials being due by Monday, May 2. Editorial submissions and suggestions are welcome at any time but will also be subjected to the same deadline for the Summer issue.

For more information about editorial submissions or advertising your ranch, business or events, contact <a href="mailto:Karen@bisoncentral.com">Karen@bisoncentral.com</a> or call (605) 381-3738.

#### **How Can You Help the Herd?**

The National Bison Association is working to expand our corporate support. Are there brands or suppliers that you think would be a good fit?

What type of fencing do you use? What truck or ATV does your ranch use? Who does your soil testing?

Please pass along any ideas to Eloise Mongillo, Director of Development at <u>Eloise@bisoncentral.com</u> so I can reach out to the companies and see if they are interested in supporting the NBA.

Also, feel free to reach out with any questions or thoughts. Thank you!

## Dakota Territory Buffalo Association 2022 Scholarship

The Dakota Territory Buffalo Association (DTBA) is seeking qualified applicants for its annual scholarship award. At least one scholarship in the amount of \$1,000 will be granted to a graduating senior planning to continue his/her education at any college, university, or vocational or trade school. Although all graduating seniors are eligible for this award, an applicant must be affiliated with a current DTBA membership or be sponsored by a DTBA member in good standing.

The award will be based on career goals, academic record, extracurricular activities, and community involvement. Funds for the scholarship will be made out to the institution of the recipient's choice upon proof of enrollment.

Completed applications must be sent to the DTBA on or before April 15th.

In addition to the application and questionnaire, students must also submit at least two letters of recommendation (excluding family members) and a copy of their official high school transcript.

A new feature allows students to <u>complete the application online</u> and upload electronic copies of transcripts and letters of recommendation. Alternatively, students can <u>download and print the DTBA Scholarship Application</u> and complete a hard copy using black ink. Completed applications can be submitted via email to Info@DakotaBuffalo.com or mailed

Dakota Territory Buffalo Association PO Box 1315 Rapid City, SD 57709-1315

If you have any questions, please contact the Dakota Territory Buffalo Association at Info@DakotaBuffalo.com, or call (605) 545-2132.

We are looking forward to seeing some great applicants this year!

Editor's Note: The following news stories were distributed by organizations not affiliated with the National Bison Association. They may not reflect the opinions or the positions held by the NBA on matters such as genetic integrity, animal management, and other issues.





#### SPECIAL SHOW & SALE

Saturday, March 19th, 2022
Mo-Kan Livestock Market, Butler, MO
Buyers Reception/Dinner: March 18th
Meal provided by MoBA at the Sale Barn Cafe

For Consignment Numbers Call: Carol Morris: 660-998-0990 or Peter Kohl: 816-585-4779



# **He Spent Decades Protecting Buffalo - A Microscopic Invader Threatens That Work**

(From the New York Times)

BLACKFOOT, S.D. — On the ice-glazed banks of the Missouri River, coyotes chewed through the hide of a buffalo that had recently died from disease. In a corral up the hill, more than 20 orphaned buffalo calves crowded together in the cold with no mother to protect them. Down in the pasture, a few animals stood apart from the others, coughing violently, clouds of their breath hanging in the winter air.

Fred DuBray spent about 30 years building that herd at his ranch on the Cheyenne River Reservation in South Dakota. But since last year, his buffalo have been dying by the dozens, victims of a microscopic invader, Mycoplasma bovis, that has ravaged pastures across the Great Plains and the West.

"You have no idea what's going to happen," said Mr. DuBray, whose sprawling pasture is now speckled with buffalo skeletons in various stages of decay. "I really don't even know what to do," he added. "Everything I try to do seems to make it worse."

Buffalo, a common name for what are technically American bison, were hunted to the brink of extinction by white people in the 1800s but rebounded somewhat by the late 20th century through generations of conservation work. As the <u>national mammal</u> of the United States and a central part of many Native American traditions, the animal carries significance far beyond its small share of the agricultural market.

Now Mr. DuBray, who over the decades has <u>helped lead</u> efforts to re-establish herds on Native American lands, fears that the bacterium is a new threat to the future of the buffalo, North America's largest mammal.

"It's not just an economic enterprise," Mr. DuBray said. "It's a cultural relationship that I'm trying to restore, as well."

Read more.

#### **CO Bison Rancher Celebrated as Woman Pioneer**

Sarah Gleason of Gleason Bison was featured by the Audubon society week as a pioneer in establishing bird-friendly habitat on her ranch in southwestern Colorado.

The write-up from the Audubon Society noted, "These hard-working women wear a lot of other hats besides their Stetson. They are not only full-time ranchers, but also business owners, activists, volunteer fire-fighters, wives, and mothers. Keep reading to learn about the conservation on their ranches, their favorite birds, and some surprising facts about what it's like to be a rancher.

Part of the interview with Gleason included:

What is your favorite bird and why?

I have two. The first is the Turkey Vulture...which is my spirit animal. The second is the Ferruginous Hawk. We have one that nests every year in our southern pastures, and I love watching her and her fledglings hunt the pastures in summer evenings.

What do you wish more people knew about conservation on your ranch?

We use an outcome-based methodology to measure the work we are doing. Rather than a practice-based approach, Ecological Outcome Verification (EOV) is outcome-based and provides empirical data on whether or not the land is regenerating. I feel this is very important, both as a land and livestock manager, to be able to show data that supports learning and the story of the land.

Any advice for women looking to pursue a career in ranching?

No dream is too big, and nothing is 'unrealistic'. Go for it. With the right people and enough human creativity, anything is possible. Also, the people who critique you, tease you, give you a hard time, etc., will be just as valuable on your journey as the ones that build you up — value both.

## Raising Bison: An Interview with John Flocchini

(From Mother Earth News)

In this episode of Mother Earth News and Friends podcast, John Flocchini of Durham Ranch in Wyoming chats with us about raising bison, and their benefits to the land.

John Flocchini grew up sweeping floors and packing steaks for the family's Durham Meat Company in San Jose, California learning the business from the ground up. As soon as he could, he began spending summers working at the Durham Ranch in Wyoming. He moved to the ranch full time after graduating with his degree in Agriculture from Cal Poly, San Luis Obispo in 1980. He took over the management reins of the ranch in 1985. He raised 2 beautiful daughters on the ranch, Erin and Cari and, married Gaylynn in 2009. John's hobbies are running, flying, fly-fishing, gardening and traveling.

Listen at <a href="https://www.motherearthnews.com/podcast/bison-ranching-zepz2106ztil/">https://www.motherearthnews.com/podcast/bison-ranching-zepz2106ztil/</a>

# Blooming Flowers and Bison Calves - 7 Signs of Spring in Wildlife Refuges

(From The Wilderness)

Conservation and recreation importance on display

It's hard not to feel a little optimistic when springtime rolls around. From wildflowers blooming to bees and butterflies stirring in search of nectar, the season abounds with signs of life perking up after a long, cold winter.

There are few better places to experience these harbingers of renewal than our network of national wildlife refuges. Numbering more than 560, these underappreciated spots preserve habitat for <u>thousands of species</u> (including many that are threatened or endangered) and are especially important as a way of curbing the ongoing nature-loss and extinction crisis.

Just as importantly, national wildlife refuges, <u>many of which are near cities</u>, provide critical open space for communities of color and low-income communities that may face social, economic and physical barriers (among many <u>ways they make life better</u>).

Here are some of the best signs of spring you can check out at national wildlife refuges around the country.

Each spring brings an explosion of life at Neal Smith, including blooming wildflowers and, beginning around April, the arrival of bison calves among the refuge's <u>carefully managed conservation herd</u>. While the refuge is fundamentally intended for restoration and protection of native tallgrass prairie and oak savanna landscape and wildlife, it also has a major outdoor recreation and environmental education focus (but <u>please</u>, <u>please</u>, <u>please</u> stay away from bison).

Read more.

### State To Explore Reports of Wild Bison Being Killed

(From The Daily Sentinel)

Colorado Parks and Wildlife staff will take a closer look at whether wild bison from Utah are crossing over into Colorado and being killed, but the agency's commission is declining in the meantime to take immediate steps to protect the animals from unregulated hunting based on only anecdotal reports that it is occurring.

The nonprofit group Grasslands Unlimited petitioned the commission to classify the bison as both livestock and big game wildlife, as some other states do. Currently, Parks and Wildlife regulations classify bison only as livestock, meaning the agency has no jurisdiction over them.

Grasslands Unlimited says that has created a regulatory loophole that has left freeranging bison in the Book Cliffs area of eastern Utah vulnerable when they wander into Colorado.

"Based on anecdotal interviews with individuals familiar with the area, these bison are promptly killed by local residents and their friends or oil field workers," the petition says.

Read more.

# Watch Huge Male Yellowstone Bison Spar on Snow-covered, Foggy Road

(From Newsweek)

Incredible footage of two large male bison sparring on a frozen road in a foggy Yellowstone National Park has been captured by a tour guide.

John Clark has worked as a guide in Yellowstone for the last five years. He was on his

way to the Snow Lodge at Old Faithful to collect some clients for a tour when he came across the two bison mid-fight.

He told Newsweek the two bison fought for between five and 10 minutes. In the video, they can be seen butting heads and shoving one another back and forth across the snow-covered road.

"I see some incredible things in the park," he said. "I like winter best."

There are almost 5,500 bison in Yellowstone National Park, split into two breeding herds. The northern herd has around 4,000 members, while the central herd has about 1,300.

<u>In the summer they are found across the park's grasslands</u>, but in winter, as Yellowstone freezes, <u>they are found around the hydrothermal areas</u>, the Tower and the Gardiner Basin, along the Madison River and the Blacktail deer Plateau.

Read more.

# **KOLO Cooks: Chef Jonathan Chapin Shares His Cherry Pistachio Bison Meatball Recipe with A Side of Bad, Dad Jokes**

(From KOLO 8 ABC)

RENO, Nev. (KOLO) - It was full house in this episode of KOLO Cooks! Chef Jonathan Chapin's Reno Recipes co-host, Nikki Clark, stopped by Morning Break to help whip up an amazing plate of cherry pistachio bison meatballs, perfect as an appetizer or even a full meal. And it wouldn't be a Chef Chapin interview without a bad joke or two, and this time he got Nikki in on it! #DadJokes #ShakeMyHead

#### Ingredients:

6 Roma tomatoes (halved)

10 cloves roasted garlic (chopped)

1/4 cup olive oil

Salt and pepper

1 1/2 sticks of butter

2 stems fresh rosemary

4 medium basil leaves

2 shallots

1/2 cup pistachios

1/2 cup dried cherries

1 pound bison

1/2 pound Italian sausage

2 T shaved parmesan

Read more. <a href="https://www.kolotv.com/2022/03/15/kolo-cooks-chef-jonathan-chapins-shares-his-cherry-pistachio-bison-meatball-recipe-with-side-bad-dad-jokes/">his-cherry-pistachio-bison-meatball-recipe-with-side-bad-dad-jokes/</a>

# Americans Are Awash in Food Information but Skeptical of It: Poll

(From Meatingplace.com)

Less than 25% of U.S. adults strongly trust information about where their food is grown and how it is produced, despite a constant deluge of data, according to a new survey from the University of Minnesota's College of Food, Agricultural and Natural Resource Sciences (CFANS).

For Generation Z, just 17% of those polled had a high degree of trust in the information they receive about the source of their food, the poll found. The CFANS Insights survey of 1,022 adults was conducted in January 2022. Only 27% of survey respondents reported a "very favorable" impression of agriculture and food production in the United States.

"Today's consumers are bombarded daily from all directions with messages about what they should or shouldn't eat and why they should embrace one food but eschew another," said Frances Homans, professor and head of the Department of Applied Economics and Department of Agricultural Education, Communication and Marketing (AECM). "But despite this deluge of data, we still see a disconnect in their understanding of what actually happens between farm and fork."

Read more.

## Federal Funds to Boost Montana's Meat Processing Capacity (From Meatingplace.com)

Projects to expand meat processing capacity in Montana are getting a financial lifeline, according to U.S. Senator Jon Tester.

More than \$7.8 million in funds from the American Rescue Plan (ARPA) will help 30 small agricultural businesses in the state, the Democrat announced on Wednesday. That includes 17 meat processing projects and resources for three new USDA-certified meat processing facilities.

"This is a big deal — it'll help grow local businesses and support good-paying jobs," Tester said in a tweet.

Those on the list to receive funding for new meat processing facilities include Pray-based Big Sky Processing LLC, which is slated to receive \$150,000 for a new plant in central Montana. Blue Creek Marbled Meat Co. in Billings is receiving \$300,000 for a slaughter plant under construction, while M&S Meats in Rollings is due \$450,000.

Read more.

## Funding Opportunities Value-Added Producer Grant

Electronic applications are due by April 25, 2022; paper applications must be postmarked by May 2, 2022.

USDA Rural Business-Cooperative Service is accepting applications for the <u>Value-Added Producer Grant</u> (VAPG) program. Approximately \$17 million is currently available in Fiscal Year 2022 along with about \$2.75 million in COVID-19 relief funds carried over. Regular VAPG funds require a 1:1 match but relief funds require only a 1:10 match.

This grant program assists producers, producer groups, farmer and rancher cooperatives, and majority-controlled producer-based businesses in starting or expanding activities related to the processing and/or marketing of value-added agricultural products.

Grants will be awarded for either planning or working capital projects directly related to the processing and/or marketing of value-added products. Generating new products, creating and expanding marketing opportunities, and increasing producer income are the end goals of the program.

Read more.

### **Meat and Poultry Processing Expansion Program**

Applications must be submitted by April 11, 2022.

The <u>Meat and Poultry Processing Expansion Program</u> (MPPEP) provides grants to help eligible processors expand their capacity. USDA Rural Development designed the MPPEP to encourage competition and sustainable growth in the U.S. meat processing sector, and to help improve supply chain resiliency.

Sole proprietor businesses or other entities that engage—or want to engage—in meat and poultry processing are eligible to apply for up to \$25 million, or 20% of total project costs, whichever is less.

A second round of request for proposals is expected to be announced in mid-summer. And USDA's Agricultural Marketing Service is expected to announce next week the establishment of a formal network of technical service providers to assist grantees is developing successful projects.

Read more.

#### **Buy Local Grants Available in Wisconsin**

Applications are due April 2, 2022.

The Wisconsin Department of Agriculture, Trade and Consumer Protection is accepting applications for a total of \$300,000 in 2022 Buy Local, Buy Wisconsin (BLBW) grants. BLBW is a competitive grant program designed to strengthen Wisconsin's agriculture and food industries by helping farms and businesses more efficiently process, market, and distribute locally grown food products.

Qualified applicants include individuals, groups, or businesses involved in Wisconsin production agriculture, food processing, food distribution, food warehousing, retail food establishments, or agricultural tourism operations.

Grant requests must be between \$5,000 and \$50,000. Eligible project expenses include compensation for personnel, consultant services, materials, and supplies. Projects must show a one-to-one match of cash or in-kind support.

Read more.

#### **Minnesota Livestock Investment Grant Program**

Applications are due by April 5, 2022.

The Minnesota Department of Agriculture (MDA) anticipates awarding up to \$443,000 in an additional round of the Agricultural Growth, Research and Innovation (AGRI) <u>Livestock Investment Grant program</u>.

This program encourages long-term industry development in Minnesota's livestock industry through investment in facilities, infrastructure, and equipment. Applicants may apply for up to 10% of the first \$250,000 of an eligible investment. Grant awards can range in size from \$400 to \$25,000.

Read more.

#### Boneless or bone-in? The answer is not what you think

(From Meatingplace.com)

Despite persistent belief to the contrary, the flavor of boneless steak compared to that of a bone-in cut has found that bone status has a minimal impact on palatability traits, according to new research.

K-State meat scientist and graduate student Kaylee Farmer said she wanted to address the "long-standing belief that bone-in steaks provide a more flavorful eating experience when compared to boneless steaks of the same cut."

She evaluated the eating experience of strip loin, ribeye and tenderloin steaks in a bone-in versus boneless scenario. After cutting them into 1-inch-thick steaks, aging them and cooking them to 160°F, the cuts were evaluated by 18 trained consumer panels conducted at the Kansas State University Meat Science Sensory Lab to determine differences in

palatability traits.

The research showed that 70-97% of consumers rated the samples acceptable for juiciness, tenderness, flavor and overall eating quality, Farmer said. In all, bone status had a minimal impact on palatability traits, the research concluded.

For the strip steaks, bone state had no effect on initial juiciness, myofibrillar tenderness, overall tenderness, or Warner-Bratzler shear force (WBSF). For tenderloins and ribeyes, the bone-in cuts were rated more flavorful than boneless cuts from the same muscle.

Comparing eating experience across cuts, the bone-in strip loin samples were rated juicier than tenderloins and boneless ribeye samples. Tenderloin samples were rated higher for myofibrillar and overall tenderness than strip loin and ribeye steaks. Testers detected no difference in the WBSF values for strips and ribeyes, with tenderloin samples having the lowest average peak force.

The bottom line: "The same eating experience can be derived from a less expensive boneless steak as with a higher-priced premium bone-in steak," Farmer said.



### Save the Date!

- 3/18/2022 Minnesota Bison Association Spring Meeting WI
- 3/19/2022 Missouri Bison Association Spring Sale MO
- 4/08/2021 Illinois/Indiana Bison Association Spring Meeting IN
- 4/21/2022 Jack Auction Group Video Bison Auction Online
- 5/26/2022 Jack Auction Group Video Bison Auction Online
- 7/12/2022 International Bison Conference Saskatoon, SK

Please visit <a href="https://bisoncentral.com/calendar/">https://bisoncentral.com/calendar/</a> for details and more up-to-date events. If you have a bison event coming up that's not listed, please send the details to <a href="mailto:jim@bisoncentral.com">jim@bisoncentral.com</a> and the NBA will post the event on its website at no charge.

#### Click Here for NBA Calendar of Events

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