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## Weekly Update



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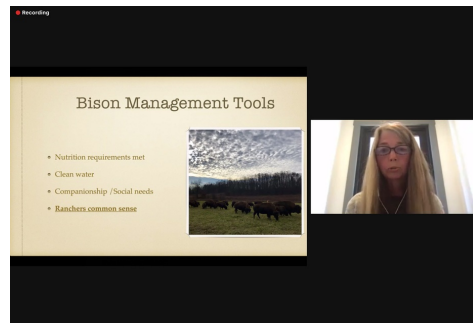
### *NBA Weekly Update for October 22, 2021*

*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.*

### **NBA Conducts East, West Regional Webinars - North and South Webinars Next Week**

The NBA facilitated its inaugural Regional Bison Management Webinars this week and covered the Eastern and Western regions. The North and South webinars will be facilitated on Monday and Wednesday, respectively, next week and will begin at noon Central Time. The webinars are being recorded for later viewing, though questions for presenters are only available during the live session. You can access the recorded webinars at

<https://bisoncentral.com/publication/conference-presentations/>.



Said project lead, Jim Matheson, "The Eastern and Western webinars went really well this week. Having local speakers from both within and outside of the bison community proved enormously helpful as we heard new ideas and approaches to bison management that went well beyond the one size fits all approach that we've utilized in the past. I think these recorded webinars will become excellent educational tools for producers, both new and

existing, to utilize as the global bison herd grows along with the need for more region-specific bison education."

The webinars are free to all NBA members. There's still time to register for this week's webinars, please register accordingly below:

North, October 25 -

[https://us02web.zoom.us/webinar/register/WN\\_iJ7060DwQWY5WcgFVvr0Gg](https://us02web.zoom.us/webinar/register/WN_iJ7060DwQWY5WcgFVvr0Gg)

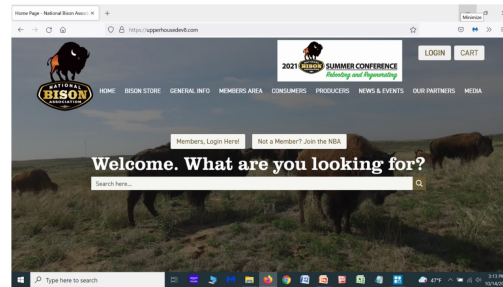
South, October 27 -

[https://us02web.zoom.us/webinar/register/WN\\_2iL7rhorTbSvcQSyM7Jd-A](https://us02web.zoom.us/webinar/register/WN_2iL7rhorTbSvcQSyM7Jd-A)

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## New NBA Website Launching Soon!

The NBA's website, [www.bisoncentral.com](http://www.bisoncentral.com), is getting a refresh that will make the website easier to navigate, and improves the NBA member overall user-experience.



With the help of the website's host, Upperhouse, the NBA is working to have a fresh face for its website with a new homepage that encourages members' to login to take full advantage of the vast website. See homepage mock-up in above picture.

You'll find the search function much more prominently displayed on the new homepage and logging in as a member has been simplified. NBA members are best off staying logged in while using the website as to have access to the resource-filled member's area of the website, to receive member pricing in the online store, etc.

Said NBA Assistant Director, Jim Matheson, "The website has grown along with our business, and has lots of great information that we're hesitant to remove for easier navigation, so instead we're focusing on how to make things just plain easier to find on the website. We're also taking down some hurdles from the member log-in experience that should please a lot of folks who've had trouble logging onto the website."

The NBA hopes to launch the new site, which is to include it's Winter Conference and Gold Trophy Show and Sale registration, next week.

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***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.***

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## **Military Weekend and National Bison Day coming to Pueblo Zoo**

*(From Fox 21 News)*

PUEBLO, Colo. – For Veteran's Day as a thank you, active military members, veterans and their immediate family are admitted for free on Saturday, Nov. 6, and Sunday, Nov. 7. The zoo is open 9:00 a.m. until 4:00 p.m. with the last admission at 3:00 p.m.

Military or veteran's group ID will be required, with military members and veterans to receive a 5% discount in the gift shop and \$10 off if they join or renew as a member of the zoo.

Besides celebrating Military Weekend, on Saturday, Nov. 6, Pueblo Zoo celebrates another strong American icon – the American bison for National Bison Day.

In 2016, the National Bison Legacy Act was signed into law making the American bison the national mammal of the United States. In less than a century, the great bison herds of North America were nearly driven to extinction solely by the actions of humans during the westward expansion of European settlement in the 19th century.

Their population dropped from 40 million to under 1,000, but thanks to conservation efforts, the herd is back up to over 500,000. Pueblo Zoo supports the Laramie Hills Bison Conservation Herd and their efforts to return this native icon to the shortgrass prairie of northern Colorado.

Pueblo Zoo is currently home to two majestic male bison – Cody and his son, CJ. From 10:00 a.m. until 2:00 p.m. on Saturday, Nov. 6, there will be crafts, educational presentations and conservation action activities available to willing participants.

[Source.](#)

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## **You Can Get a Bison Reuben Sandwich at Quiznos Now**

*(From Thrillist)*

To stand out in the crowd of sandwich shops these days, a company needs to do something spectacular. Subway, for instance, has revamped its entire menu. Quiznos is also offering new items, but instead of the usual fare like steak and grilled chicken, the sandwich chain is going in an entirely new direction.

Quiznos has a Bison Reuben now. That's right! Bison. The sandwich comes with tender premium bison from High Plains Bison and is then stacked with sauerkraut, Swiss cheese, and Thousand Island dressing, all piled into toasted rye bread. Each sandwich comes with 49 grams of protein.

"While our guests find familiar items appealing, they are also consistently looking for new and adventurous menu items to try," chef Mike Gieseman, the director of culinary and innovation for REGO Restaurant Group, which owns Quiznos, said in a press release.

"The Bison Reuben provides a unique protein option to the beloved traditional Reuben sandwich. Bison is a tender and flavorful meat that can elevate a well-loved sandwich to new heights."

Like many fall menu additions, the Bison Reuben isn't promised to be on the menu for long. It will be available at Quiznos in the US and Canada while supplies last. You can order the sandwich in stores and online at [Quiznos.com](http://Quiznos.com).

[Source.](#)

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## **Dr. BBQ: Bison Meatball Polish Boy Sandwiches**

*(From Fox 6 Milwaukee)*



Grab some extra napkins, because there's no easy way to eat this beast of a sandwich. Dr. BBQ is cooking up a Bison Meatball Polish Boy Sandwich ahead of Thursday Night Football on FOX6.

Makes 6 sandwiches  
2-pounds ground Bison  
Barbecue Rub  
½ bag frozen French fries  
1 bag slaw mix  
Slaw dressing  
1 cup barbecue sauce  
6 hoagie rolls

Cook the French fries as directed and set aside. Prepare the grill or oven to cook the meatballs indirect at 325°. Divide the Bison into 24 equal size meatballs. Season them with barbecue rub. Cook the meatballs directly on the grill or on a sheet pan in the oven until they reach an internal temp of 160°, about 20-25 minutes. Remove to a plate. In a medium bowl combine the slaw mix with ½ cup slaw dressing. Mix well. Let rest for 10 minutes. Mix and add a little more dressing if needed.

Split the top of the buns. Add 4 meatballs to each bun. Top with a few spoonfuls of barbecue sauce, a scoop of cole slaw, a handful of French fries and finally a drizzle of barbecue sauce over the top.

[Source.](#)

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## **Boos & Bison At The Red River Zoo**

(From KVRR News)

The Red River Zoo is celebrating the season while welcoming their newest residents this week.

The Zoo is hosting its final two “Boo at the Zoo” events the next two Saturdays, October 23rd and 30th.

Kids can wear costumes and trick-or-treat throughout the zoo.

Zoo animals will also get Halloween-themed enrichment items.

Also this week, the zoo welcomed three new bison.

The bison aren't on display yet.

They're part of the Scheels Pride of the Prairie exhibit set to open next year.

The new bison come from Wind Cave National Park in South Dakota, where their lineage can be traced all way back to 1913, when the New York Zoological Society donated bison to there to help repopulate the species.

Executive Director Sally Jacobson says, “They're fabulous animals with a rich story and now it's kind of cool to see it going full circle and some of those offspring coming back to a zoo to start new conservation herds.”

Jacobson says the bison, two female yearlings and one male yearling, are acclimating well to their new home this week.

[Source.](#)

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## **Bison meat**

(From AgInfo Network)

Native American Indians exhibited great skill and ingenuity in turning one of their greatest natural resources—bison— into tools and materials to help them survive.

Bison were crucial to the life of many tribes, especially the tribes of the plains. For the plains tribes, their lives centered around the bison hunt.

A bison bull weighing around 2,000 pounds could provide 800 pounds of meat. This was a major food source. The Indians used different methods of cooking and preserving bison meat. Cooking over a fire, on hot rocks and drying on racks using smoke, essentially making jerky. The stomach was used for cooking and would be filled with water, bison meat, herbs and wild onions. Then, hot rocks were placed into the stomach to bring it to a boil. Soon, they were eating bison stew. Today it is much easier to prepare and enjoy bison—America's Original Red Meat.

Jim Matheson of the National Bison Association: "It's a very lean red meat. It's because the bison meat does not marble like beef does. The animal has evolved in the plains for thousands of years and has always been moving. So as such, the meat does not marble like it does on other red meat. So for that reason it is very, very lean, low on cholesterol, is very high in protein and minerals like iron and vitamin B12. Things like that. And it's leaner than skinless chicken.

Read [more](#).

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## **Galloping bison herd in Yellowstone has tourists running for cover**

*(From USA Today)*

With a herd of bison galloping toward them in Yellowstone National Park, two tourists caught by surprise made a mad dash over a bridge in search of safety while another tourist captured the moment in video.

Kyleen Olson and her family were driving toward the bridge when they noticed the couple walking back over the bridge to their car. At the same time, they also noticed a cloud of dust rising from the trees. Suddenly, a herd of bison veered onto the roadway, forcing the couple to turn around and run for cover.

"They were nervous for sure, and jumped next to the bridge," Olson told USA Today/For The Win Outdoors.

In the video, you can see the couple taking cover at the end of the bridge, as the bison veer off the road.

"The bison wanted nothing to do with them, they just wanted to cross the bridge," Olson said. "I wasn't scared. My daughter was at first since the bison were running right toward our car. They ran right next to us up the hill. It was exciting and a once-in-a-lifetime experience."

Olson added, "The couple was just in the wrong place at the wrong time."

See the video at <https://www.usatoday.com/story/sports/ftw/2021/10/19/yellowstone-galloping-bison-herd-tourist-cover/119056358/>

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## **Brunswick County bison calf is found, returned to owner**

*(From WECT-NBC)*

BRUNSWICK COUNTY, N.C. (WECT) - After reportedly being on the loose, a bison calf seen in Brunswick County has been returned to its owner, officials say.

The owner of the bison calf, Richard Humphreys said he bought the calf over the

weekend, and brought her home earlier this week. “Thursday morning the calf decided that she didn’t want to stay anymore, went through 5 foot of water and jumped the fence and was wandering around about half a mile from the house.”

The bison calf was spotted by neighbors in the Ash community on Thursday and Friday. “I called animal control and as I was on the phone with them, somebody called in and said they saw it at the elementary school, Jessie Mae [Monroe] Elementary [School], so I went down there really quick and it went into the woods,” Humphreys said. “I was very nervous. I used to be an animal control officer, and I know a lot can happen; they can get in the roadway, people freak out, they don’t know what it is.”

I thought seeing a bison roaming around might freak people out, Humphreys said they’re pretty harmless, “just like a cow, they don’t really have a mean bone.”

Jessie Mae Monroe Elementary School is about half of a mile away from Humphreys property.

“Finally, today they tranquilized it and we got it back home. It’s currently sleeping, I got it in the shade, should be up in another hour or so and back to normal life. Hopefully staying in the fence,” Humphreys said. “The animal control staff in Brunswick County is amazing. They went over and beyond; everybody was here at one point. They’ve been in the woods helping me to wrangle this thing.”

Read [more](#).

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## **A Wilder View: The ecology of bison in Montana**

*(From KTVH-NBC)*

MISSOULA — We break down the ecology of an iconic giant of the prairie in this edition of A Wilder View.

Bison have become an icon of history and wilderness in the United States.

Perhaps no other species of wildlife were linked to the immense changes that swept across the US at the arrival of European settlers.

Plant communities are significantly affected by the areas in which herds of bison roam as the animals constantly graze, horn trees, and roll in dust baths.

The heavy grazing over short periods is helpful to plant regeneration and success and their urine and scat also increase plant productivity.

Those dust baths help ease skin agitation, build up mud against flies biting their skin, and knocks old fur loose.

Bison exhibit some interesting behaviors to communicate. For example, the tail is one of their best ways to transfer information.

As they graze their tail sways back and forth calmly. During aggressive or reproductive meetings, the tail is raised.

The higher they raise their tail the greater their stress or aggressive intent. Mature bulls generally hold their tails up when fighting while a submissive bison will lower their tails and wag it side to side.

Read [more](#).

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## **Weights high, prices coming down: USDA Outlook**

*(From Meatingplace)*

Weights for slaughter across most major species remains historically high, but are slowly normalizing while prices are projected to decline, according to the Livestock, Dairy and Poultry Outlook report for October, published by USDA's Economic Research Service.

In August, dressed weights for steers and for barrows and gilts in the pork category were lower than in August 2020 but above the 2015–19 average. The agency surmised that weights in August 2020 were pushed up by pandemic-related supply-chain bottlenecks.

The forecast for 2021 commercial beef production was raised fractionally from the September report, to 27.8 billion pounds, on robust cow slaughter and heavier carcass weights. Meanwhile, expectations for fed and feeder steer prices were lowered for the fourth quarter. Beef imports in August were down 5.4% from the same time in 2020, however, the 2021 annual forecast for beef imports was raised to 3.2 billion pounds overall.

August's beef exports set a new high of 325 million pounds, up 21% from the previous year. The 2021 annual forecast for beef exports was unchanged from last month.

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## **BSE Confirmed in German Cow, OIE Says**

*(From Drovers)*

Germany has reported a single case of atypical bovine spongiform encephalopathy (BSE) in a cow, the World Organization for Animal Health (OIE) said Thursday.

The incident was discovered in a 14-year-old cow in Bavaria without clinical signs of the disease, the OIE said. The cow was tested at a regional BSE laboratory in Bavaria as part of Germany's BSE surveillance system.

"The animal's carcass was destroyed," the OIE said. "The identified animal did not enter food supply channels, and so at no time did it present any risk to human health. Epidemiological investigations are still ongoing."

Germany's last occurrence of atypical BSE was in 2014.

[Source.](#)

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## **Proposed Neb. meat plant set to start construction in fall**

*(From Meatingplace)*

A meat processing plant planned for a 400-acre site near North Platte, Neb., is set to begin construction this fall, according to media reports.

The North Platte city council this summer committed \$500,000 in loans to Sustainable Beef's plant project, which the company has said it aims to have operational by fall 2023. The rancher-led plan to raise \$300 million to build the plant in central Nebraska is an effort by producers, long frustrated about low prices paid for their cattle, to take control of their own destiny, according to a report in the Northwest Arkansas Democrat Gazette.

South Dakota Cattlemen's Association President Eric Jennings was quoted as saying the new plant is needed because there are not enough facilities in the area to harvest the number of cattle being raised.

David Briggs, the CEO of Sustainable Beef, said the company's investors remain confident about the project despite knowing the risks, according to a Fox News report. The company has said it hopes to eventually process 400,000 head of cattle per year.

Read [more.](#)

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## **Rep. Fortenberry charged with lying to federal investigators**

(From Meatingplace)

A federal grand jury in Los Angeles Tuesday charged U.S. Rep. Jeff Fortenberry (R-Neb.) with concealing information and making false statements to federal authorities investigating contributions made by a foreign national to the congressman's 2016 re-election campaign.

Fortenberry, 60, was named in an indictment that charges him with one count of scheming to falsify and conceal material facts and two counts of making false statements to federal investigators, according to a Justice Department press release.

In a YouTube video, the congressman denied knowing about the money illegally moved to his campaign or lying to investigators and said he would fight the charges.

Fortenberry, who has served in Congress since 2005, is the ranking member on the House Agriculture Appropriations Subcommittee.

The indictment alleges that the congressman repeatedly lied to and misled authorities during a federal investigation into illegal contributions to Fortenberry's re-election campaign made by billionaire Gilbert Chagoury, a foreign national. Chagoury allegedly arranged for \$30,000 of his money to be contributed through other individuals to Fortenberry's campaign during a fundraiser held in Los Angeles, according to the indictment.

It is illegal for foreign nationals to make contributions to a federal campaign or for the source of campaign contributions to be disguised by funneling the money through third-party conduits.

Read [more](#).

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## **Save the Date!**

- 10/30/2021 - Texas Bison Association Fall Ranch Tour - TX
- 11/03/2021 - Maxwell Wildlife Refuge Annual Bison Auction - KS
- 11/6/2021 - Custer State Park Annual Bison Auction - SD
- 11/8/2021 - Antelope Island State Park Production Auction - UT
- 11/13/2021 - Oklahoma Bison Association Fall Auction - OK
- 11/15/2021 - TNC Tallgrass Prairie Preserve Fall Bison Auction - OK
- 11/20/2021 - Coyote Trail Buffalo Ranch Production Simulcast Auction - SD
- 11/21/2021 - Canadian Bison Association Convention, Show and Sale - SK
- 11/26/2021 - Minn. Bison Association's Bison Fundamentals Workshop - MN
- 11/27/2021 - Minn. Bison Association's Legends of the Fall Bison Auction - MN
- 11/28/2021 - Rocking P Ranch Annual Production Simulcast Auction - SD
- 12/4/2021 - Kansas Bison Association Sale - KS
- 12/4/2021 - Western Bison Association Wild West Buffalo Stampede Auction - UT
- 12/7/2021 - Northern Range Buffalo Simulcast Auction - SD



- 1/1/2022 - Prairie Legends Bison Webcast Auction - Online
- 1/8/2022 - Turner Bison Exchange Prairie Performance Simulcast Auction - SD
- 1/19/2022 – 1/22/2022 – National Bison Association Winter Conference - CO
- 1/22/2022 - NBA Gold Trophy Show and Sale - National Western Stock Show - CO
- 2/12/2022 - Dakota Dynamite Buffalo Simulcast Sale - SD
- 2/19/2022 - Dakota Territory Buffalo Association Simulcast Auction - SD
- 2/26/2022 - Beltway Bison Consignment Live Bison Auction - PA
- 3/04/2022 - Rocky Mountain Bison Association's Spring Conference - Location TBD
- 7/12/2022 - International Bison Conference - Saskatoon, SK

Please visit <https://bisoncentral.com/calendar/> 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 [jim@bisoncentral.com](mailto:jim@bisoncentral.com) and the NBA will post the event on its website at no charge.

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[Click Here for NBA Calendar of Events](#)

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