



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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500 Producers, 140 Bison Roaming to Denver Next Week

The nearly bison 500 ranchers and marketers headed to Denver next week will bring with them more than 135 head of live bison and a wave of optimism as they prepare to gather at the National Bison Association's 23rd 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 a year of record-breaking sales, and extremely strong prices for producers," said Dave Carter, executive director of the Westminister, CO-based association. "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 association has not finalized its calculations for retail and foodservice sales in 2017, but Carter estimated that it will show another year of growth for the business. Prices paid to ranchers for their market-ready animals reached an all-time high last year.

A major focus of the association's annual meeting, entitled "Roaming to Success," will be the *Bison 1 Million* campaign, which was launched last July at the International Bison Conference in Bozeman, MT. *Bison 1 Million* is a collaborative effort between the National Bison Association, the InterTribal Buffalo Council, and the conservation community to restore one million bison to North America. Today's herds total roughly 400,000 animals.

"Working together—and in cooperation with our customers—we will continue to restore bison on private, public and tribal lands across the country," Carter said.

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). The lead-off presentation after the luncheon will feature Mark Freeman and Todd Rawlings from Microsoft who will explore opportunities to harness cutting edge technology to better manage grasslands and build herds.

Another panel during the afternoon will discuss the many reasons that bison producers utilize different finishing protocols on their animals.

On Thursday, the morning program will include a Buffalo Producers' Panel, comprised of veteran producers who will share their knowledge with the attendees just getting started in the

business. Carter noted that—with at least 20 percent of the people at the gathering having less than five years' experience in the business—this panel is expected to be a highlight of the conference.

Other presentations on Thursday will focus on herd health and low-stress animal management. On Friday, the conference wraps up with a morning panel on *Mycoplasma bovis*, and the formal business meeting before activities move to the Stock Show.

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.

At 10 a.m., prior to live animal sale, the carcass entries in the “market class” competition will be auctioned in the sale arena. “The market class auction is a great opportunity for members of the public to come out and purchase to stock their freezers,” Carter said, adding that the association has an arrangement with Innovative Packing Co. nearby Greeley to cut and package the meat for anyone purchasing a carcass at the sale.

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

No Weekly Update next Friday

Please note, there will be no Weekly Update next Friday. We understand that people who can't attend the conference want to keep up-to-date on all of the events in Denver, so we'll do our best to make regular posts on Facebook and Instagram.

Then, we'll return on January 26 with full coverage of winter conference.

Quality Items Sought for Benefit Auction

The Thursday night conference dinner features the annual Benefit Auction, graciously facilitated by Jud Seaman and Ron Bradeen of Bradeen Auctions, which benefits the NBA, the National Buffalo Foundation and the Throlson American Bison Foundation. We have some great offerings this year including a week's stay at a vacation home in Estes Park, Colorado that features an indoor pool and six bedrooms and is less than a mile from Rocky Mountain National Park, donated by NBA members Lauri and John Grady! See the amazing property here: <https://www.vrbo.com/892191>. We'll also have a brand new Microsoft Surface Pro tablet donated by the good folks at Microsoft.

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.

Great Selection of Top Breeding Stock Available at GTSS – Catalog Available Now

More than 135 head of live bison, along with 18 Market Class carcass entries will be judged and sold during the 38th anniversary Gold Trophy Show and Sale in Denver next week.

The live animals consigned to the show and sale will begin arriving at the Yards at the National Western Stock Show on Tuesday to be judged Thursday and Friday. Consignments this year include six two-year old bred females, 10 yearling heifers, 12 heifer calves, 8 ranch-ready pen of five yearling heifers, and three pen of five heifer calves. Also consigned are 12 two-year old bulls, 23 yearling bulls, and 15 bull calves.

Meanwhile 11 bulls and 7 heifers will be processed at Brush Meat Processing to be judged in the annual Market Class competition before being auctioned off on Saturday.

This year, a buyers' reception will be held in The Yards near the bison pens from 3 p.m. – 5 p.m. on Friday. Winners in the live judging and market class will be announced at the NBA Winter Conference banquet Friday evening.

On Saturday, January 20th, the judges will give their comments in the Yards at the Stock Show, starting at 8 a.m. The Market Class auction will begin at 10 a.m., followed by the live auction at 11 am. People can bid remotely via LiveAuctions.tv. To get set up for online bidding, log onto: <http://liveauctions.tv/>

The catalog is now available online at: <https://bisoncentral.com/gold-trophy-show-and-sale/>

The NBA is promoting the GTSS through a variety of outlets, including advertising in two livestock publications, a Facebook push, Trading Board, and a 30-second video clip airing continuously in the Stadium Arena at the Stock Show.

This year, attendees at Winter Conference will be able to ride a dedicated shuttle from the Renaissance Hotel to the Stock Show. The shuttle will run 9 a.m. – 5 p.m. on Wednesday-Friday, and 7 a.m. – 5 p.m. on Saturday.

Free Bison Junior Judging This Wednesday

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 next Wednesday.

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.

Elections Set for Offices, Director at Large, Next Week

Members gathered at the National Bison Associations annual meeting next Friday, will elect a new slate of officers, along with a director at large, to lead the association for the coming year.

Running for President is Dick Gehrig, owner and operator of Black Kettle Buffalo Co. in Moundridge, KS. Here is his Bio:

I've been involved in the buffalo industry in one facet or another since the early 80's. While all aspects and experiences have been valuable, serving on committees and in different board capacities the last 5 or 6 years, have been some of the most rewarding. We all bring different abilities to the table. That diversity makes our industry and association strong. There is much work to do in the area of animal health and production sustainability, all while balancing a changing marketplace and finding ways to expand without crippling the economics of our current market. This animal is special, and the people are extraordinary. Both have given me much. Serving on this board is one way I can give back, to both.

Running for Vice President is Donnis Baggett, co-owner of Lucky B Bison Co. in Bryan, TX. Here is his bio:

Donnis Baggett is a board member of the National Bison Association, currently serving as director-at-large. He also serves as chair of the association's governmental affairs committee and has traveled to Washington numerous times over the years to lobby for the NBA. He was named NBA member of the year in 2012.

Donnis and his wife, Beverly Brown, own the Lucky B Bison Ranch near Bryan, Texas. He is a past president of the Texas Bison Association

Seeking the Secretary-Treasurer Position is Tom Barthel, owner and operator of Snake River Farm near Becker, MN. Here is his bio:

Tom and his wife have been raising bison in central Minnesota for 15 years. He is a lifelong farmer who also raises beef cattle, hogs and poultry. All sold directly to consumers. Their customers who are urban or rural but non-farm, seek out "grass-fed" meats. Tom markets about 18 bison, 100 beef, 125 hogs plus poultry each year.

Three candidates are seeking the position of Director at Large.

Boyd Meyer is owner of Cold Creek Buffalo Co. of Windsor, CO. here is his bio:

I own and operate Cold Creek Buffalo Company along with my wife and Sons. We are involved in bison finishing as well as a cow-calf operation. I started this operation in 2002 and at present have over 4000 bison. I served four years as the Region 2 director for the national bison Association.

I have also served on three other Regional association boards in various positions over the past 12 years. If elected I would be honored to serve as the Director at large for the national bison Association.

Brian Grubb is co-owner of Bison Island Bison Ranch near Sharon Springs, NY. Here is his bio:

As the son of a buffalo producer and a graduate of the University of Colorado, I have buffalo in my blood. I had never seen a buffalo until I watched Ralphie the Colorado mascot send the number 1 ranked Oklahoma football team scattering as they came out of the tunnel.

Like my father, I got into the bison business late in life. My wife Susie and I started in the fall of 2011 and are in our 7th year. We started with 14 cows and now have a breeding herd of 140. We started out selling meat but are now a cow/calf operation. I have spent most of my adult life in Colorado and Wyoming, but landed in upstate New York to raise buffalo because of very favorable land prices, sadly due to the continuing demise of the small dairy farm.

I have been an Eastern Bison Association Board member for 3 years. I have served as the State and Regional representative of the Eastern Bison Association for 2 years. I have been the Region 7 representative on the NBA Board for 2 years. I believe education and networking are important. I have attended all but one NBA winter conference since 2012 and all GTSS's since 2012. I have attended one NBA summer conference, and one State and Regional Summit in Kansas City this past Spring. I attended the 2012 IBC in Quebec City and the 2017 IBC in Big Sky. I believe that if you are elected that attendance is important. I have missed only one meeting since being appointed and then elected as an NBA Board Member.

Chad Kremer is the bison herd manager at Custer State Park, and co-owner of Kremer Buffalo, LLC in Custer, SD. Here is his bio:

I became interested in bison in 1988 while attending college, from that early beginning, it has lead me down the "buffalo trail" to many wonderful places throughout the years. It has also brought numerous people into my life that I am honored to call friends.

I live in the Black Hills of South Dakota with my beautiful wife of 22 years, Suzi. We have three children, Hannah (20), Grace (14), and Isaac (13). I have managed private operations in Minnesota, South Dakota, and Colorado prior to my current employment as Bison Herd Manager at Custer State Park in Custer, South Dakota the past 16 years. In my time at Custer State Park I have continued to learn from the buffalo.

Due to the tourism aspect, the Park herd is managed differently than most private herds. This experience has shown me that the buffalo are much hardier and resilient than we give them credit for. The tourism enterprise in the Park has also been a wonderful experience over the years. I take every opportunity to interact and educate the public on bison and raising bison. I also field inquiries throughout the year from people interested in raising bison. Custer State Park has been, and continues to be, a great learning experience.

We also own and operate Kremer Buffalo LLC on leased grazing land. I have served a previous term on the NBA board in 2001 and have been involved with committees throughout the years. I am a founding member, past president, board member, and Show and Sale chair and committee member of the Dakota Territory Buffalo Association

over the past 20+ years. I also worked alongside many others to plan, coordinate, and host the 2007 International Bison Conference in the beautiful Black Hills.

Candidates for these offices may also be nominated from the floor next Friday and run as write-ins on the printed ballot.

Proxy Voting Available to NBA Active and Life Members

Members unable to attend the annual membership meeting January 19th in Denver can still participate by proxy vote. However, those proxy votes must be submitted in writing at least 24 hours prior to any voting. Download a proxy form here. <https://bisoncentral.com/wp-content/uploads/2017/01/MemberProxy2018.pdf>

The specific requirements for proxy voting are contained in section 2.14 of the NBA bylaws. Those provisions read:

"At all meetings of members, a member may vote in person or by proxy executed in writing by the member or by their duly authorized attorney in fact. No person may act as proxy for more than two (2) members. Such proxy shall be filed with the Corporation at least 24 hours prior to the voting meeting, and all proxies shall be approved by the Secretary/Treasurer of the Corporation before or at the voting meeting. No proxy shall be valid after eleven (11) months from the date of its execution, unless otherwise provided in the proxy. A proxy will state in writing the name of the member, shall contain the signature of the same, the name of the proxy (person authorized by the voting member to carry out the voting) and the date on which the proxy was executed."

Prices Strong at First Turner Video Auction

Prices were extremely strong as Turner Ranches conducted their inaugural Prairie Performance Bison video auction last Saturday night. Two-year-old bulls with Yellowstone genetics were particularly popular, with a top price of \$22,000 paid for the bestselling animal. The five two-year old bulls from one ranch averaged \$16,800, while three bulls from one of the other Turner ranches averaged \$17,500. The five yearling bulls auctioned averaged \$12m800, with the top bull bringing \$18,000.

Two-year-old bred heifers averaged \$5,830 and hearing heifers averaged \$3,700.

The auction was conducted by Bradeen Auction Services from the Holiday Inn in Rapid City.

See the results here. <https://bisoncentral.com/wp-content/uploads/2017/01/Sales1.09.18.pdf>

Bison Pioneer McFarland, Fred A. Dead at 86

(From the Rapid City Journal)

RAPID CITY | Fred A. McFarland, 86, passed away on Monday, Jan. 1, 2018, at Fountain Springs Health Care.

He was born Dec. 30, 1931, in Sturgis to John F. and Elleene McFarland who ranched on Elk Creek. In 1937 the family moved to the ranch on Box Elder Creek, established by John's uncle in 1876, where Fred grew up. Fred attended Rapid City High School where he met his future bride, Patricia Tisdale. To this union, four children were born: Bruce, Dan, Marilee, and Julie. In 1959 Fred and family moved to Sturgis where he began his lifelong Auctioneering career. He eventually became a real estate broker and pioneered the concept of selling real estate, primarily ranches, utilizing the Absolute Auction method of sale. During this period, he partnered with Jerry Chaffee as Western Land Brokers consolidating the real estate and auction businesses.

In 1967, on the retirement of his Dad, Fred purchased the ranch on Box Elder Creek and returned to the Ranch where he resided until his illness required long-term care assistance. In 1966, Fred and Auctioneering Associate Jack Churchill conceived the idea of, and conducted, the first annual "Custer State Park Buffalo Auction" which accompanied with the Annual Buffalo Roundup has become one of South Dakota's largest and most popular events drawing international crowds year after year.

Read more. http://rapidcityjournal.com/obits/mcfarland-fred-a/article_9d7fc042-12f0-5e98-87c6-5e10869644ea.html

Out His Picture Window a Glimpse into The Post-Holocene

(From The Mountain Journal)

Buffalo have been at home in the sunlit meadows on which my house sits since the blooming of the Holocene Spring and the greening of the central Yellowstone Plateau that followed the melting of the most recent North American glaciation 11,000 years ago.

I have had the pleasure of living in some degree of intimacy with buffalo these past 45 years and without exception I have found them to be most tolerant and agreeable neighbors. I respect their bubble of space and read their body language which is the means by which they communicate with their own kind as well as with us alien species. We have enjoyed a congenial, convivial relationship during my brief tenure here.

The American bison survived specicide by a whisker and Yellowstone, only by its isolation, was a last refuge. But like all of the creation, in this narcissistic anthropocentric end of times in which we find ourselves (know it or not), all beings and places survive only by our benefice. All things, secular and holy, are monetized, tis the only criteria of value. So deconstruction of the Creation is deductible from our bottom line. Mammon is our idol.

And so, bison are anathema around the perimeter of the park to the traditional livestock interests "bar room vs. science biology" as well as to the wealthy urban newcomers who are fearful of the nature they have come to enjoy.

Unfortunately, few visitors to Yellowstone speak "Buffalo" and so *what we got here is a failure to communicate* with the result that more park visitors are injured by bison than by any other animal.

Read more. <http://mountainjournal.org/a-view-of-the-lingering-ice-age-in-yellowstone>

Parks Planning for Unknowns Before Plains Bison Released into Wild

(From The Rocky Mountain Outlook)

While 26 plains bison have been living in the backcountry of Banff National Park for the past year, there are still plenty of unknown factors concerning what exactly is going to happen when they are released into the wild this summer.

Those unknown possibilities range from how they will interact with predators like wolves and grizzly bears, to where they will range on the landscape and what would happen if they range too far and step outside the national park onto provincial lands where their status is still in question.

The variables are enough to keep bison reintroduction manager for Parks Canada Karsten Heuer busy this winter working on a plan for how the agency will manage the animals on the landscape when they are released this year as part of a five-year reintroduction pilot project. Right now, the herd is inside an enclosed area of the Panther Valley where they are supported through food and water by Parks staff, having spent the last year within a slightly larger enclosure area that included a river and steep landscape features.

But this year the plan is to open the gates and release them into a larger 1,200 square kilometre reintroduction zone, at which point they would be roaming wild on the landscape. Strategically placed fencing and geographical features are the only obstacles the large mammals would have to prevent them from leaving the national park.

"We don't know how much affinity bison would have for this area when we release them and there is a lot of uncertainty," Heuer said. "We are on track to release them this summer, then we will be in a big monitoring phase ... we are really taking this as a phased approach to pause, take a look and adapt."

Keys to success are for the herd to accept the landscape inside Banff National Park as its permanent home. That process has included keeping them in the enclosed area for a year as a soft release, the natural bonding process that occurs for bison when they have calves each spring, and actually shepherding them when they are set free.

But while they will be wild on the landscape, if they step outside the national park and into the province of Alberta, their status is still up for debate depending on who you talk to.

Read more. <http://www.rmoutlook.com/article/Parks-planning-for-unknowns-before-plains-bison-released-into-wild-20180111>

Verner Family Grieves Loss of Bison Gentle Ben

(From The McAlester News Capital)

Bill and Christine Verner, of McAlester, are grieving the loss of their beloved bison, Gentle Ben, who died on Wednesday, Jan. 3.

"He was such a pretty animal," Bill Verner said.

McAlester residents remember Gentle Ben as the school mascot attending the McAlester High School football games when he was a calf.

Bill Verner said Gentle Ben was around 23 years old when he died.

"He started getting sick around a month ago," Bill Verner said. "We started worming him thinking that was the problem, but he just got worse and finally passed away yesterday."

The Verner family had recently welcomed Gentle Ben's calf to the family in November 2017 and Bill Verner said the mama and calf are still doing fine.

Bill Verner reflected on when he first met Gentle Ben.

"A long time ago, I owned around 60 bison," Bill Verner said. "I decided to sell them and when I was on the ranch a little while later, I discovered a pair of three bison that were left behind, one was a calf and that was Gentle Ben."

Read more. http://www.mcalesternews.com/news/local_news/verner-family-grieves-loss-of-bison-gentle-ben/article_5ddfe4fd-0a3a-5deb-b69d-6ab21cea66f1.html

2017 Record-Breaking Year for Bison Meat Sales

(From KXLY Spokane)

SPRINGDALE, Wash. - The National Bison Association says 2017 was a record-breaking year for bison meat sales, with growth expected into 2018.

[Win-Tur Bison Farm](#) in Springdale sold out of its meat last season.

Bison farmer Jessie Turney says that up until six years ago when she founded the farm with her husband, her plans didn't involve anything related to AG.

"We never thought we'd be farmers but we fell in love with these guys so much it was just this is what we are going to do now," said Jessie. "They're beautiful, they're intelligent, they have incredible personalities. They keep you on your toes."

And they're also delicious.

"It's lower in fat, calories, and cholesterol and higher in iron and protein," said Jessie. And they are now in high demand.

"The National Bison Association is really trying to encourage people to start raising bison to meet that," said Jessie. "We sold out for 2017 very quickly."

But Jessie says it's about more than that, it's about their beauty.

"They are just wonderful to look at," said Jessie.

Read more. <https://www.kxly.com/news/2017-record-breaking-year-for-bison-meat-sales-1/683762118>

Navajo Purchase Boyer Ranch in Colorado, Located in The Shadow of Sacred Peak

(From the Navajo Hopi Observer)

WINDOW ROCK, Ariz. — On Dec. 15, the Navajo Nation became the official owners of Boyer Ranch, which is adjacent to Wolf Springs Ranch located in Westcliffe, Colorado. The purchase expands Diné presence in the region near Tsisnaasjini', the Navajo sacred mountain also known as Blanca Peak.

“It is a blessing for the Navajo Nation to once again have land in the state of Colorado,” said Navajo Nation President Russell Begaye. “When land was being designated by the federal government they refused to include Colorado as part of Navajo. We now own more of our ancestral land with the purchase of Boyer Ranch. It is a beautiful place surrounded by mountain ranges in the shadows of Tsisnaasjini’.”

Begaye also spoke about the economic opportunities of the land to increase the Navajo beef operations.

“This is a place where we can develop the Navajo Beef program and eventually provide more opportunities for our ranchers,” he said. “There is a good market for quality beef in restaurants and grocery stores and Navajo can meet that demand.”

Boyer Ranch is approximately 12,505 acres. With the purchase, combined with Wolf Springs, the Navajo Nation now owns about 28,855 acres in the region that can be used in a number of ways, including grazing cattle and bison. The purchase of Wolf Springs Ranch included roughly 400 head of cattle and over 900 head of bison.

The ranch has early priority water rights. There is also a gravel pit located on the property. The materials from the pit could be used to develop infrastructure for the Navajo Nation. Vice President Jonathan Nez sees the potential to one day develop an athletic program that takes advantage of the high-altitude.

“We have some remarkable athletes on the Navajo Nation and this would be a great opportunity to train our youth and celebrate health and wellness,” Nez said. “The land there is beautiful and it is not just for us but also for future generations.”

Like Wolf Springs Ranch, which was purchased by the Nation last year in October, Boyer Ranch was purchased with the Land Acquisition Trust Fund. The Boyer Ranch legislation was also sponsored by Delegate Dwight Witherspoon (Black Mesa, Forest Lake, Hard Rock, Pinon, Whippoorwill) and co-sponsored by Delegate Steven Begay (Coyote Canyon, Mexican Springs, Naschitti, Tohatchi, Bahastl'a'a').

Full Story: <https://www.nhonline.com/news/2018/jan/09/navajo-purchase-boyer-ranch-colorado-located-shado/>

Bison: Sustainable and Novel Pet Food Protein

(From Pet Food Industry)

After rebounding from near-extinction, bison now provide novel pet food protein. What's more, bison tends to cause less ecological damage and use less resources than cattle. That means pet food producers may market bison-meat pet foods as sustainable. Bison remains uncommon in dog and cat foods, so it may also help pet foods stand out on retailers' shelves and websites.

Growth in the human market for bison meat has led to more people wanting their pets to enjoy bison too, said Dave Carter of the National Bison Association. Incorporating bison in pet foods subsequently helps bison ranchers use all parts of the shaggy mammals.

"The demand for bison in pet food is creating strong demand for hearts and livers as well," he said.

Bison once ranged from northern Canada to northern Mexico. Bison were nearly hunted to extinction in the 19th century, both to supply a vogue for bison tongue in East Coast cities and as an act of genocide against native peoples, such as the Lakota, by cutting off their food supply. Although bison no longer migrate in herds that stretch from horizon to horizon, they have rebounded.

"In the 1880's, bison teetered on the brink of extinction, with an estimated 750 remaining in North America," said Dave Carter of the National Bison Association. "Today, the North American population is estimated at 400,000 head, with more than 90 percent on farms and ranches."

Although the bison are raised in captivity, ranchers strive to let the animals maintain their natural habits, he said.

For example, bison tend to cause less damage to waterways than cattle. Historically, predators prowled around streams, ponds and other water sources, so bison tend to drink then move away. On the other hand, cattle are more likely to linger on the banks, resulting in erosion and other damages to riparian ecosystems.

Likewise, ranchers tend to avoid some of the practices used in cattle and other livestock that draw the ire of animal rights advocates.

"As a part of that philosophy, we don't use artificial insemination, castration, or other procedures widely used with domesticated livestock," he said. "Federal regulations prohibit added growth hormones in bison, and our Code of Ethics prohibit antibiotics to promote growth."

Full story: <https://www.petfoodindustry.com/articles/6879-bison-sustainable-and-novel-pet-food-protein>

Yakama Nation's First Bison Hunt in West Yellowstone

(From Wyoming Public Media)

In 2006, Montana granted permission to two tribes to hunt on federal public lands near Yellowstone National Park. This was due to a treaty that was agreed upon in 1855 that includes tribes from the Pacific Northwest. The Yakama Nation is the first tribe from Washington state to

join in on the hunt. Those tribal members drew tags in November and recently traveled to Yellowstone to exercise their right to hunt buffalo on public land for the first time.

On a cold, gray December morning, Kris Johnson and Hunter Old Elk drove slowly along a snow-covered path looking for Rainbow Point Road. They're trying to find where they are according to a map of West Yellowstone area.

Johnson, Old Elk, and another family member, Jeffrey Sampson, are part of a group taking their first attempt at hunting for buffalo. Sampson drew a tag from the Yakama nation pool to hunt back in November. He has 31 days to use the tag.

"I just felt it was a big interest to be part of that [first off-reservation hunt]," said Sampson. "And preserve this right for the future generations as they came forward."

When the United States marshaled tribes onto reservations, treaties were drawn between the sovereign nations. During the 1850's a handful of tribes in the Washington territory signed a general template known as Steven's treaty that included the right for the tribe to hunt and fish on federal public lands such as Forest Service and Bureau of Land Management lands.

Read more. <http://wyomingpublicmedia.org/post/yakama-nations-first-bison-hunt-west-yellowstone>

Bison Thrive, Serve as Ambassadors for Prairie Center

(From The Daily Reporter)

PETERSON — The weather may not be fit for man nor beast to start the year, but five residents of the Prairie Heritage Center near Peterson aren't bothered in the slightest.

"Our bison are built for this below-zero stuff," Naturalist Charlene Elyea said.

In fact, it is an especially good time of year for visitors to view the big beasts, as they tend to remain close to the center.

"It's fun to have them around. They are wild animals, but as staff, we do get attached to them," Elyea said. "They do have their own personalities. I tell the school kids that you can always tell their mood from their tails."

From time to time, the center tries to introduce new bloodlines to keep their small herd as healthy as possible, trading or purchasing new animals. Recently, a female was obtained from Broken Kettle Wildlife Area, and she's not quite as familiar with the staff and surroundings as the others.

"They have no problem at all with anything winter has to offer," Elyea said. "Their metabolism changes, and they don't move as much. You'll often see them laying on the hillside, acting like big cats, soaking up sunshine and stretching themselves."

Their hides are so insulating that a dusting of snow tends to ride on their backs throughout the season without melting, until the sun becomes strong enough to do away with it.

The bison are able to easily move snow aside to graze. It's not needed, but the staff does serve up alfalfa in the winter to supplement the beasts' diet.

Read more. <http://www.spencerdailyreporter.com/story/2474625.html>

Colorado Legislature to Consider Identifying USA Beef (From PerishableNews.com)

On Friday, State Representative Kimmi Lewis and State Senator Vicki Marble introduced in Colorado's 2018 General Assembly a bill titled, "Beef Country of Origin Recognition System," also referred to as the "Beef COORS bill" by the sponsors.

If passed, the bill would require Colorado retailers to place a placard in the immediate vicinity of beef products, including ground beef, that informs consumers as to whether the beef was derived exclusively from animals that were born, raised, and slaughtered in the United States, or whether the beef was imported or derived from imported animals.

Federal regulations allow beef products sold in Colorado to be labeled as "Product of the U.S.A." when, for example, a multinational meatpacker like JBS imports beef from Australia and subsequently unwraps and rewraps the beef before selling it to a retail grocery store in Colorado.

The "Product of the U.S.A." label can also be used in Colorado on beef derived exclusively from cattle born and raised in Mexico and Canada and then imported into the U.S. for immediate slaughter.

"The Beef COORS bill corrects the federal government's deceptive labeling scheme by reserving the "USA Beef" placard only for beef exclusively derived from animals that were born, raised, and slaughtered in the United States," said Lewis who also owns and operates the Muddy Valley Ranch in Kim, Colorado.

Full text:

<http://www.perishablenews.com/index.php?article=0065237>

KeHE Announces New CAREtrade™ Partners (From PR NewsWire)

"Following a successful first year, we are continuing our work with new partners that share our values of using business as a force for good," said Brandon Barnholt, President and CEO, KeHE. "This valuable undertaking provides a boost to brands that combine commercial success with making the world a better place."

KeHE welcomes five new CAREtrade partners:

- **Dignity Coconuts** built its business model of helping rural communities in the Philippines overcome poverty and slavery with employment opportunities, community transformation and environmental stewardship. Its signature virgin coconut oil is centrifuge extracted to create a raw, organic and healthy product.

- **Mavuno Harvest** produces "ethically sourced, naturally delicious" organic dried fruit from family farms in sub-Saharan Africa. Mavuno Harvest was started by a Peace Corps volunteer who wanted to support African farmers by sharing their fruit with global markets and developing community projects to benefit their region.
- **Native American Natural Foods** provides nutritious and natural Tanka bison-based food products, sustainably grown by Native American producers, to further their commitment to supporting the Oglala Lakota tribe on the Pine Ridge Reservation in South Dakota through employment opportunities and farming education.
- **The Real Co.** donates a meal to a child for every package of its single origin products sold. From personally visiting farms around the world to ensure sustainable practices to employing people with disabilities, The Real Co. lives up to its commitment to social responsibility.
- **Tony's Chocolonely**, based in Amsterdam, operates with the mission of ending slavery and exploitation on West Africa cocoa plantations. Tony's Chocolonely sources chocolate directly from the farmers, offering fair price agreements and training for cocoa growers to achieve a viable income.

"We select brands aligned with KeHE's dedication to serving," said Laura McCord, Executive Director, Category Management, KeHE, and a co-founder of CAREtrade. "One of our inaugural partners, Growers Alliance, exemplifies the CAREtrade ideal of building a better world by focusing on improving the quality of life for its coffee growers in Kenya. As a result of the additional support provided by KeHE as a CAREtrade partner, Growers Alliance has experienced a 58% increase in sales."

Source: <http://mysteryshoppingteacher.com/prnewswire-news/?rkey=20180104CG80973&filter=2522>

Tory Miller Wins 'Iron Chef Showdown,' And Even the Cheddar Gets Cheers

(From the Madison Cap Times)

On the night chef Tory Miller won "Iron Chef Showdown," the bandaged cheddar got almost as big a cheer as chef Miller himself.

Miller, chef and co-owner of L'Etoile, Graze, Sujeo and Estrellon, beat resident "Iron Chef" Bobby Flay on the Food Network Wednesday night with a bison spring roll, a riff on Vietnamese pho and bibimbap that might have looked familiar to anyone who's tried the dish at Graze.

At the watch party at Estrellon, Miller's Spanish-themed restaurant downtown, Willi Lehner's Bleu Mont bandaged cheddar got big cheers from the residents of Packer nation. Miller grated the cheese over a ddeokbokki gnocchi — basically an Italian dish reinterpreted with stir-fried, gelatinous Korean rice sticks.

As Miller told the judges, "In Wisconsin, we put cheese on everything."

"I was very specific in my sourcing for that part," Miller said to an assembled crowd of industry and media types after his win. He was similarly proud of his team: "I brought the heavy hitters, for sure."

Miller's win was filmed more than six months ago, and it took longer than expected to air. After scheduling Miller's episode for mid-December (when a similar, rowdier party gathered at Estrellon), the Food Network delayed Miller's "all American meat battle" for a month in order to edit out judge John Besh.

Full story: http://host.madison.com/ct/entertainment/dining/tory-miller-wins-iron-chef-showdown-and-even-the-cheddar/article_f6f2f96f-d492-5006-ac5c-0958d912eb30.html