



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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April 6, 2018

Share Your New Calf Pics with the NBA, And Don't Forget the Mamas!

With Spring upon us, calves are starting to drop here and there as we approach calving season. With this brings great photo opportunities of baby buffs! And who doesn't love a cute calf picture? Our social media audience sure does, and that's why we're asking our members to send us your cutest calf photos. You can email them to NBA Communications Director, Karen Conley, at karen@bisoncentral.com, or to request a number to text the photo to.

We're also seeking stories, ideally with a photo, of your oldest cows that are still producing. One of the bison advantages that we tout is the longevity of bison, particularly mother cows. Feel free to send along the cow's backstory and we'll share it with our social media audience as we spread the good buffalo word. Email to karen@bisoncentral.com.

NBA Science & Research Committee to Convene in Minneapolis

Members of the National Bison Association Science and Research Committee, along with officials from South Dakota State University, Microsoft, SinteGleske University and the InterTribal Buffalo Council will gather in Minneapolis for two days next week to has scheduled a two-day meeting for April 10-11th in Minneapolis, MN to

The Minneapolis meeting, set for Tuesday and Wednesday, was scheduled to coordinate the resources of the NBA and its partner organizations to develop the capacity to secure financial resources to underwrite an ambitious research, education and outreach agenda.

"We have developed an ambitious agenda to address the long-term health priorities for bison, as well as their immediate needs," said Dr. Dave Hunter, chair of the Science and Research Committee. We recognize that accomplishing this agenda will require significant funding. This meeting is designed to help us begin to develop a strategy and game plan for obtaining the funding needed."

Bison Health Literature Review Nears Completion

An extensive review of existing literature regarding bison health information is nearing completion, and members of the NBA Science and Research Committee, along with the National Buffalo Foundation are now working to put the information into a database that will be accessible to scientists, researchers, and bison health professionals.

The literature review was prompted by a meeting held with the chair of the National Academies' Board on Agriculture and Natural Resources during the NBA Washington, D.C. Roundup in September. At that meeting, Dr. Robin Schoen, the Chair of the Board on Agriculture and Natural Resources, recommended that a thorough literature review would be an important first step in working with the National Research Council to establish Nutritional Requirements for Bison.

Following that meeting, the National Buffalo Foundation authorized funding to engage a professional to conduct that literature review. Dr. Gerald Huntington, professor emeritus from North Carolina State University, was engaged to conduct that review.

Dr. Huntington provided the NBA Science and Research Committee last week with a bibliography of 1,900 publications relating to bison health.

Workshop Set for Farmers' Marketers

Bison Association Seeks to Strengthen Producers' Direct Marketing Skills

Increasing profitability of farmers' market booths, on-farm stores and agritourism enterprises will be the focus of a special training workshop for bison producers and other growers at 2:00 p.m. Friday, April 13, at the Upland Brewing Co. in Bloomington, IN.

Hosted by the National Bison Association and the Illinois-Indiana Bison Association—in cooperation with U.S. Department of Agriculture's Agricultural Marketing Service—the workshop will cover subjects regarding planning, merchandising, marketing, and leveraging a presence at farmers' markets. It will also touch on agritourism and other direct marketing opportunities. Participants at the workshop will work through a curriculum developed by a working group of buffalo producers with extensive experience in farmers' markets.

Helping to facilitate the workshop will be National Bison Association Executive Director Dave Carter, and Hoosier Farmers Market Association Director Christina McDougall.

The workshop and curriculum are targeted to bison producers, but the information can be useful for people marketing other products as well. The session is open to all producers.

Carter noted that most bison producers are small-scale and rely on direct marketing as an important part of their business. "The average Indiana bison producer has fewer than 20 bison, so they must maximize the return on every animal they produce," Carter said.

"Fortunately, there is a strong upsurge in farmers' markets, as people across the state—and across the country—seek food that is fresh, natural, local and delicious. Our workshop is intended to increase the ability of producers to connect with those customers," Carter added.

The workshop will run from 2:00 p.m. – 5:30 p.m. Registration is \$40 per attendee, but is free to all participants who are registered for the Illinois-Indiana Bison Association conference. All

participants will receive a take-home copy of the workshop curriculum.

More information is available on the National Bison Association website, www.bisoncentral.com, at Increasing profitability of farmers' market booths, on-farm stores and agritourism enterprises will be the focus of a special training workshop for bison producers and other growers at 2:00 p.m. Friday, April 13, at the Upland Brewing Co. in Bloomington, IN.

The workshop is being funded through the Farmers' Market Promotion Program (FMPP) Grant Program, Agricultural Marketing Service, USDA, under No. 16FMPPCO0021.

Bison Message Gets Promoted in Michigan

National Bison Association Executive Director, Dave CARTER has an opportunity to promote bison to drive-time commuters in western Michigan last week, during an interview with broadcaster Bill Marshall on Muskegon Radio 100.9 FM. The station reached out for an interview after noticing that bison was showing up in more retail locations in their listening area.

"A lot of people right now are trying to think about ways they can live a little healthier, they can enjoy some of the things they have always enjoyed, they are looking for alternatives, and after looking up a little bit about bison, this can be an incredible alternative for people," Marshall said.

Click here to listen to the full interview:

<https://soundcloud.com/muskegonradio/interview-with-david-carter-exective-director-of-the-national-bison-council>

Focus: Bison Ranch Not Producing Your Typical Meat

(From The North Platte Telegraph)

About once a month, Marty and Karen Bred-thauer come to North Platte to sell bison meat out of a little trailer that looks like a log cabin in front of the mall. The meat comes from a herd of about 100 animals that graze a 320-acre pasture outside Broken Bow.

They are not fattened in a feedlot like typical beef cattle, Karen said.

"We don't truck them anywhere," she said. "And that eliminates a lot of stress."

She added that "stress on an animal releases hormones that tend to flavor and toughen meat."

The Bredthauers' operation, Straight Arrow Bison Ranch, has been certified grass-fed and animal welfare approved by A Greener World. The national certifying organization recognizes operations where animals are raised entirely on outdoor pasture or range. It also recognizes those who meet environmental standards prohibiting practices such as spraying weed killers on pastures or administering antibiotics to animals.

Karen said they have not had problems with sick animals since they started putting apple cider vinegar in their water several years ago. She said even flies have not been a problem on the bison since then.

Karen said some of their customers are unable to eat grain-fed meat because of intolerances to corn or soybeans, but they can eat grass-fed meat. Others simply choose to eat grass-fed meat because of concerns about genetically modified grains used to fatten other animals, she said. Grass-fed bison meat has a healthy composition of omega-3 and omega-6 fatty acids, Karen said, and customers appreciate that.

She said that with more muscle fibers than beef, bison meat tends to be tender, and being grass-fed contributes to its low-fat content. Marty said they don't neuter their bulls and that also results in leaner meat.

Read more. http://www.nptelegraph.com/focus/bison-ranch-not-producing-your-typical-meat/article_79f8886e-3554-11e8-b56a-df96fcfae065.html

More Than 1,100 Yellowstone Bison Culled

(From the Bozeman Daily Chronicle)

More than 1,100 Yellowstone bison have been removed from the population, a total that surpassed bison managers' reduction goals for the winter.

Yellowstone National Park spokeswoman Morgan Warthin said Monday that a total of 1,155 bison had been removed, a number that goes beyond the range of between 600 and 900 that officials agreed to this winter. Bison capture is now over.

In a statement, park officials said they expect there will be roughly 4,300 bison in the park after this spring's calving season. The statement said that will meet an agency goal of a population of less than 4,500 bison for the first time since 2012.

Wildlife managers try to reduce the number of bison each year because of a multi-agency agreement that calls for a population of about 3,000. Park officials estimated the total at about 4,800 last fall.

Bison are culled through hunting and ship-to-slaughter. Meat from slaughtered bison is distributed to Native American tribes.

Most of the bison killed this year were shipped to slaughter. Warthin said 663 bison have been shipped.

According to Montana Fish, Wildlife and Parks, hunters licensed through six tribal nations and the state of Montana took 349 bison. Another six were wounded and killed by government officials.

The removal total also includes 98 bison that are being held for a potential brucellosis quarantine program, which is meant to certify bison as disease free so they can be released elsewhere.

The park is also holding 31 calves. Warthin said the park will either ship them to slaughter or release them.

Read more. https://www.bozemandailychronicle.com/news/environment/more-than-yellowstone-bison-culled/article_e1c9c82e-e695-55e7-99e0-5eef884854e9.html

Sparky, The Iowa Bison That Survived A Lightning Strike, Dies

(From The Des Moines Register)

Sparky the bison, popularly known for being struck by lightning and surviving, has died, the Neal Smith National Wildlife Refuge says.

Sparky was 14 years old.

He was born at the National Bison Range and was transported to Iowa at age 2, according to a Neal Smith Wildlife Refuge Facebook post Thursday afternoon.

Karen Viste-Sparkman, a biologist at the 800-acre refuge in Prairie City, told the Des Moines Register on Friday that refuge staff found him dead Thursday. She noted that Sparky had grown old and weak.

"He was pretty skinny," Viste-Sparkman said. "He had lost a lot of weight since the lightning strike and was kind of going downhill."

Sparky was struck by lightning in July 2013. Viste-Sparkman discovered Sparky shortly after the incident and knew right away what happened.

"I went out there and he had burn marks over his hump, was bloody and wounded," she explained to the Register in December 2016. "We had an elk that was struck a few years ago, and we learned from that what it looks like when you are struck by lightning. The elk did not survive."

Read more. <https://www.desmoinesregister.com/story/news/2018/03/30/sparky-bison-dies-neal-smith-wildlife-refuge-iowa-lightning-strike/472977002/>

Guided Tours to Offer Chance to See Bison at Illinois Park

(From WTOP)

WILMINGTON, Ill. (AP) — Visitors to the Midewin National Tallgrass Prairie in Wilmington in northeastern Illinois will soon be able to go on guided hikes to look for bison.

The U.S. Forest Service says that, depending on the weather, what is called the Ranger Trailer at the Iron Bridge Trailhead will reopen on Saturday for the season.

Volunteer rangers will staff the Ranger Trailer on Saturdays and Sundays throughout the season and beginning on May 6 will lead hikes to look for bison.

The Ranger Trailer was first opened in 2016 in response to public interest in the bison herd that was introduced to the area the year before as part of a 20-year conservation experiment.

Information about the Ranger Trailer can be found on Facebook or on Twitter at @MidewinNatTP.

Source. <https://wtop.com/animals-pets/2018/04/guided-tours-to-offer-chance-to-see-bison-at-illinois-park/>

Recall: 7,000 Lbs. Of Raw Beef Packaged Without USDA Inspection

(From KCBD.com)

(RNN) - Texas Meat Packers has recalled about 7,146 lbs. of raw beef that were produced and packaged without a federal inspection, the U.S. Department of Agriculture's Food Safety and Inspection Service said.

The products bear the USDA mark of inspection despite no inspection being done.

USDA inspection personnel discovered the problem March 30 when they reviewed records at the company and discovered the facility operated on March 24 without review.

Full text:

<http://www.kcbd.com/story/37857232/recall-7000-lbs-of-raw-beef-packaged-without-usda-inspection>

The Next Big Thing in Agriculture: Smart Collars for Cows

(From The Wall Street Journal)

The fences that crisscross the vast ranches of the U.S. and Australian Outback seem like an unlikely candidate for tech disruption.

But several startups are betting that high-tech collars for cattle, goats and other livestock could render the fences obsolete, enabling farmers to round up animals more easily than they do now with workers, dogs and even helicopters.

Virtual-fencing startups on at least three continents are looking to sell the collars, which track an animal's location and use audio signals and mild electric shocks to direct movement. The companies say their products could make shifting a herd as easy as drawing a line on a smartphone app.

Full text:

<https://www.wsj.com/articles/the-next-big-thing-in-agriculture-smart-collars-for-cows-1522674000>

Researchers Aim to Further Enrich Eggs, Poultry Meat with Omega-3 Fatty Acids

(From Penn State News)

UNIVERSITY PARK, Pa. - Research has shown that the consumption of long-chain omega-3 polyunsaturated fatty acids provides a myriad of health benefits, including lowering the risk of cardiovascular disease and death.

Yet, few Americans are consuming enough of this vital nutrient to reap those benefits, a deficiency researchers in Penn State's College of Agricultural Sciences hope to change by fortifying foods people frequently eat - eggs and chicken - with the heart healthy long-chain omega-3 fatty acids.

"With the incidence of obesity, heart disease and insulin resistance increasing toward epidemic proportions in the United States, people must make changes to improve their health," said Kevin Harvatine, associate professor of nutritional physiology in the Department of Animal Science.

"Production of nutritionally enriched eggs and poultry meat will help consumers meet health goals and help egg and poultry producers to increase the value of their products."

Harvatine and Robert Elkin, professor of avian nutritional biochemistry, have collaborated in this research area since 2011, conducting numerous studies at the Penn State Poultry Education and Research Center with both laying hens and broiler (meat-type) chickens. Elkin has expertise in poultry nutrition and a long history of work aimed at modifying egg cholesterol content, while Harvatine has expertise in lipid (fat) nutrition and metabolism in dairy cattle.

Full text:

<http://news.psu.edu/story/512394/2018/04/01/research/greater-omega-3-fatty-acid-enrichment-eggs-poultry-meat-goal>

The 29 Best-Ever Proteins for Weight Loss

(From Eat This, Not That)

You don't always need to rely on a protein powder or grilled chicken breasts (again). These proteins will help you slim down while preserving lean muscle.

You already know that eating protein is key when it comes to feeling satisfied with your meals and maintaining a weight loss effort. Protein helps build flubber-frying lean [muscle mass](#), after all. But it seems that many of us have gotten into a rut, relying on just a few primary sources of the stuff. Not only can this cause taste bud fatigue, it can also deny your body of health-boosting nutrients found in protein-rich foods you're overlooking.

To help you break free of your oh-so-boring grilled chicken and egg routine, we've compiled a list of the best-ever proteins for weight loss across every food category. Whether you're a fan of fish, can't deny your love of dairy or stick to a meat-free meal plan, we've got the best options for your waistline.

Read on to get in the know and be sure to pick a few of our suggestions up next time you head to the grocery store.

[No 6 – Grass-Fed Beef](#)

Protein Payout: 4 oz strip steak, 133 calories, 26 g protein

When it comes to steak or burgers, go grass-fed. It may ding your wallet, but it'll dent your abs. Grass-fed beef is naturally leaner and has fewer calories than conventional meat: A lean seven-ounce conventional strip steak has 386 calories and 16 grams of fat. But a seven-ounce grass-fed strip steak has only 234 calories and five grams of fat. Grass-fed meat also contains higher levels of omega-3 fatty acids, according to a study published in *Nutrition Journal*, which have been shown to reduce the risk of heart disease.

Concerned about your ticker? Keep it healthy by eating more of these [foods that decrease your heart disease risk](#).

No 7 - Bison

Protein Payout: 4 oz, 166 calories, 23 g of protein

While grass-fed beef is an excellent choice, bison's profile has been rising in recent years, and for good reason: It has half the fat of and fewer calories than red meat. According to the USDA, while a 90 percent lean hamburger may average 10 grams of fat, a comparatively sized buffalo burger rings in at two grams of fat with 24 grams of protein, making it one of the leanest meats around. But wait, taking a chance on this unexpected meat will earn you two healthy bonuses: In just one serving you'll get a full day's allowance of vitamin B-12, which has been shown to boost energy and help shut down the genes responsible for insulin resistance and the formation of fat cells; additionally, since bison are naturally grass-fed, you can confidently down your burger knowing it's free of the hormones and pollutants that can manifest themselves in your belly fat.

<http://www.eatthis.com/best-ever-proteins-for-weight-loss/>