



National Bison Association

8690 Wolff Court, Suite 200 Westminster, CO 80031-3646
www.BisonCentral.com Phone: 303-292-2833 Fax: 303-845-9081

Weekly Update from the National Bison Association

A news and update service *exclusively* for members of the National Bison Association.
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June 30, 2017

No Weekly Update Next Week

Due to the International Bison Conference activities next week, the Weekly Update will not be published on July 7th. Look for us again on July 14th, will full coverage of the 2017 IBC.

Stage Set for Largest Bison Rendezvous in 17 Years

The largest gathering of bison ranchers, marketers and enthusiasts in nearly two decades is set to kick off July 4th in the mountains south of Bozeman Mt., with four days of seminars, concerts, cookouts, culinary demonstrations, banquets, movies, and more at the fifth-ever International Bison Conference.

“With more than 600 adults, plus 75 kids, the 2017 IBC is shaping up as a modern-day mountain rendezvous for the community of bison producers in North America, and around the world,” said Dave Carter, executive director of the National Bison Association.

Aaron Paulson, chairman of the IBC Planning committee and president of the Montana Bison Association, added, “Montana bison producers are looking forward to welcoming our neighbors for a week of celebrating our success, and for planning our future growth.”

The IBC next week kicks off with a July 4th day at the historic 320 Ranch near Big Sky, with a cookout drone demonstration, and concert by Michael Martin Murphey. It wraps up on Friday, July 7th, with a day at Ted Turner’s Flying D Ranch. In between, Big Sky Resort will host two days of meetings, meals and social activities.

Jim Matheson, NBA assistant director, said, “We are filling the Big Sky Resort to Capacity. Thanks to our great volunteers, we are set for a great family experience for everyone attending.”

Terry Kremeniuk, executive director of the Canadian Bison Association, added, “Our producers are looking forward to a great meeting in Montana, and in celebrating the continued cross-

border cooperation that has been instrumental in the growth and profitability of the bison business.”

Registration Opens at 7 a.m. on the 4th for IBC

The official opening of registration for the IBC will be at 7 a.m. at the Huntley Lodge in Big Sky, MT, with a continental breakfast and morning get-together, according to NBA Assistant Director Jim Matheson. The registration is just around the corner from the check-in desk at the Huntley Lodge. Please pick up your conference bag, nametag, etc. and enjoy coffee, tea and pastries and proceed outside to the outdoor pavilion tent.

“Attendees are invited to come to the plaza outside the Huntley Lodge for a relaxing morning get-together and social,” Matheson said. “Registration at Big Sky will stay open until 10:30 a.m. Then, we’ll relocate at the 320 Ranch where the bulk of the July 4th activities are scheduled to take place.”

The registration desk will also operate starting at 7 a.m. on Wednesday and 9 am on Thursday at the Huntley Lodge in Big Sky.

Please Don’t Bring Items to Big Sky for Benefit Auction

Just a reminder: There won’t be a standard benefit auction at the International Bison Conference next week in Big Sky, so don’t worry about packing items to donate to the cause. But do remember to pack your checkbook, as there will be a limited number of premium items at auction on Thursday evening.

Items to be auctioned include:

- Buffalo Collection custom chair (right), which will be auctioned off on Thursday night.
- Reproduction 1874 Sporter No. 3 rifles were made specially for the 2017 IBC.
- Yellowstone yearling bull, donated by Turner Enterprises, Inc. 2nd generation bull directly descended from the from Yellowstone National Park bison herd.
- Two nights at the famed Flathead lake Lodge in northwest Montana, located on the shores of one of the most spectacular lakes in North America. Flathead Lake Lodge is offering a fall getaway for two people. Dates are September 3-7, 2017. All meals, lodging and activities are included in the four night package.
- We'll also be auctioning off a handful of commemorative IBC wine, donated by Roundlake Vineyards, to enjoy during the Thursday bison tenderloin dinner.
- One Big Green Egg. These amazing grill/smokers retail for over \$1,229! Don't miss out on what many call hands-down, the best grill on earth.

There will also be an opportunity to purchase raffle tickets for three great prizes:

- Reproduction 1874 Sporter No. 3 rifles were made specially for the 2017 IBC.
- Yellowstone yearling bull, donated by Turner Enterprises, Inc. 2nd generation bull directly descended from the from Yellowstone National Park bison herd.

- Four-night stay for four people at Ted Turner's historic Sierra Grande Lodge and Spa in Truth or Consequences, N.M. (www.sierragrandelodge.com), including credit toward the Sierra Grande restaurant or spa or an adventure tour on one of Turner's ranches

And, if you can't make it to the conference, you Can't make it? [Bid online on select items at until July 13th!](#)

Nature's Original Plant-Based Protein Goes 'Beyond the Burger' at International Bison Conference 2017

(From Food & Food Equipment News [based on a NBA News Release])

Move over bison burgers and sliders. The 'steaks are on' for expanding bison options for today's health-conscious carnivores. On July 5, 2017, more than 600 bison ranchers will learn firsthand how to go 'beyond the grind' at the International Bison Conference in Big Sky, Montana, with butcher and author Adam Danforth, *EatingWell* Editor-in-Chief Jessie Price and ARCANA Restaurant's Kyle Mendenhall.

"The first heritage animal is bison and, like so many others, we truly must eat them to save them," Danforth said. "As North America's primal protein, bison's clean, nutritious meat will support the health of citizens while responsible husbandry of the animals will regenerate landscapes and preserve farmland."

WHO: Three culinary muses have joined forces to create entirely new bison cuts and steaks, and demonstrate how to prepare them for optimum flavor:

- [Adam Danforth](#), James Beard Winner 2015 for his book *Butchering Poultry, Rabbit, Lamb, Goat, and Pork: The Comprehensive Photographic Guide to Humane Slaughtering and Butchering*, and International Association of Culinary Professionals (IACP) award-winning author of two books about slaughtering and butchering livestock;
- [Jessie Price](#), *EatingWell* Editor in Chief and IACP and James Beard award-winning journalist and cookbook author;
- Chef Kyle Mendenhall, Executive Chef at ARCANA Restaurant in Boulder, Colorado, Chefs Collaborative member and producer of outdoor adventure cooking show *Backcountry Gourmet*

WHAT: Consumers and chefs can help restore the bison herd in North America by eating bison more often. The butcher, the chef and the journalist will showcase through a live butchery demo, [Big Green Egg](#) cooking presentation and active Q & A how to go 'beyond the burger' using lesser known cuts like flank, ribeye cap and even the hump for delicious new riffs on bison cooking. Recipes will be posted at www.bisoncentral.com.

Source.

<http://www.foodequipmentnews.com/2017/06/natures-original-plant-based-protein-goes-beyond-the-burger-at-international-bison-conference-2017.html>

Check IBC Program On-Line

The official International Bison Conference program is hot off the press but you don't have to wait until arriving in Big Sky to take a glimpse at what's in store from July 4-8.

Simply go on-line and check the conference program for all the information and details regarding the activities slated at IBC.

(Add link to conference Program)

***** disclaimer *****

The Goods: Bison Packs More Nutrition Than Beef

(From the Florida Times-Union)

With summer in full swing, so are your cookouts. While beef and chicken may be a staple on grills everywhere, have you ever considered trying bison meat? Bison is native to North and South America as well as Europe. Traditionally, bison was an essential part of the Native American diet in the Wild West.

Myth: Bison meat is unhealthy.

Fact: Bison is rich in flavor, low in fat and high in protein. According to the United States Department of Agriculture, bison is lower in calories and cholesterol than beef, pork, turkey and skinless chicken. Bison also contains higher amounts of protein, iron and vitamin B-12 than beef, pork, chicken and salmon. Several university studies have shown that bison has an excellent ratio of Omega-3 to Omega-6 fatty acids and contains more conjugated linoleic acid than previously known.

Myth: Bison contains added substances that could be harmful.

Fact: Bison meat is 100 percent grass-fed, meaning they spend their lives on grass and very little time in the feedlot. The National Bison Association strongly opposes the use of questionable drugs, chemicals and hormones, creating bylaws to protect the use of substances in the production of bison meat.

Myth: Bison meat doesn't taste good.

Fact: Bison meat tastes similar to high-quality cattle beef. The taste is often slightly sweeter and more tender than other types of red meat. Bison is cooked similar to beef, however, due to the lower fat content, bison cooks faster with less shrinking compared to beef.

Myth: I can only buy bison in the western part of the United States.

Fact: Bison meat can be found anywhere in the U.S. Many local grocery stores in Jacksonville stock fresh and frozen bison meat daily. You may also purchase bison meat online through many bison farms across the country. For a complete list of bison online retailers, visit www.bisoncentral.com/buying-bison-item/online-retailers/.

Full Story: <http://jacksonville.com/entertainment/food-and-dining/2017-06-21/goods-bison-packs-more-nutrition-beef>

Yellowstone Seeks to Build Own Bison Quarantine Facility

(Source: Immortalnews.com)

Authorities at **Yellowstone National Park** are moving to turn part of its bison trap into a brucellosis quarantine facility.

Park officials have been in talks with the US Department of Agriculture and state livestock authorities on converting the Stephens Creek Facility on the northern edge of the park, **US News reports**. They have also been discussing testing requirements needed to declare **bison** as brucellosis-free.

These steps are meant to move the 24 male bison at the trap to the Fort Peck Indian Reservation without having to shift them over to quarantine at Corwin Springs. Male bison are required to be quarantined for one year before being certified free of the disease.

Brucellosis is worrisome to those in the livestock industry, as it causes cattle to abort their babies.

Dan Wenk, supervisor for Yellowstone, said that sending the bison to Corwin Springs would be more costly compared to quarantining them at Stephen Creek, even with the upgrades completed. He said,

The park is waiting for the Montana Department of Livestock and the agriculture department to give them the requirements, before work can begin on the facility. Marty Zaluski, state veterinarian for Montana, said he is working to finalize the rules.

Over half of the bison in Yellowstone are suspected to have the disease. There have been no documented cases of bison actually transmitting brucellosis to cattle in the wild, but public fear has forced authorities to control the population in Yellowstone and limit where the bison are.

The park has a 17-year management plan in place to manage the bison population, reduce the number slaughtered yearly, and establish more herds around the country – something that quarantining helps with.

<https://www.immortal.org/34042/yellowstone-seeks-build-bison-quarantine-facility/>

Two Tourists Butted by Yellowstone Bison in First Wildlife Incident of The Season

(From Associated Press)

Two visitors received minor injuries when they were butted by a bison Wednesday in Yellowstone National Park.

A Utah couple were taking photos on a boardwalk at Mud Volcano when a bison approached them, according to a news release from the park. It butted the woman into her husband, and both fell to the ground.

Patsy Holmes, 72, was taken by Life Flight to an Idaho Falls hospital, according to the release. Neither she or her husband, Theodore Schrader, 74, was cited.

So far, this season, two people have been seriously injured or died within the park's boundaries. On June 13, a North Carolina man was badly burned after falling into a hot spring in the Lower Geyser Basin. One day later, a kayak guide died in Yellowstone Lake while attempting to rescue a client who had capsized.

Wednesday's incident was the first bison injury of 2017. Five people were hurt last summer, including three who were tossed or gored while trying to take photos with bison.

Full story: http://www.winchesternews gazette.com/sports/outdoors/two-tourists-butted-by-yellowstone-bison-in-first-wildlife-incident/article_d370a066-1bc2-5b44-8675-0a71db589dcf.html

House GOP Eyes Ag Cuts in Crafting Budget Deal

(From AgriPulse)

House Republicans look to roll out a fiscal 2018 budget blueprint this week that could cut farm bill spending to help offset the cost of increased defense spending or tax cuts.

Even as the nation was focused on the Senate's health care debate, House negotiations continued into the weekend on the budget resolution, which is expected to include at least \$150 billion in cuts to mandatory spending programs, a category that includes farm programs and food stamps as well as Social Security, Medicare and Medicaid. Some conservatives have been pushing for a bigger cut than that.

The budget resolution will pave the way for Republicans to approve major tax reform legislation using a process known as budget reconciliation that would allow the measure to pass the Senate with only GOP votes. Reconciliation measures require only a simple majority, not the normal 60 votes, to pass the Senate.

One of the major issues up in the air heading into the weekend was the size of the cut to farm bill spending, including the Supplemental Nutrition Assistance Program, formerly known as food stamps.

House Agriculture Chairman Mike Conaway, R-Texas, did not rule out accepting a cut of some size, but he has continued to argue against any reduction to farm programs and he has said he needs more money for SNAP in order to adjust benefits and make it easier for unemployed beneficiaries to move into jobs. He's concerned that an abrupt cutoff in SNAP benefits discourages beneficiaries from taking jobs that put them over the current eligibility limits.

Conaway declined to say what numbers he was discussing with Budget Chairman Diane Black, R-Tenn. "My position is that we're going to be part of the solution of the budget," Conaway said.

It's not clear that the Senate would go along with whatever cuts the House GOP agrees to, but should the two chambers reach accord on cuts to SNAP and other agriculture spending, the entire farm bill may be included in the FY18 reconciliation package, along with tax reform.

Members of the conservative House Freedom Caucus have been demanding cuts to SNAP and other welfare programs to help pay for cutting taxes. "We have taken a position that we need to get mandatory savings that includes welfare reform," said Freedom Caucus Chairman Mark Meadows, R-N.C.

There were conflicting reports about whether a reduction to SNAP was included in the \$150 billion reduction the Budget Committee was considering. Meadows said Friday that he didn't think it was.

Rep. Glenn Thompson, a Pennsylvania Republican who chairs House Agriculture's nutrition subcommittee, said he didn't like the idea of including the farm bill in a budget reconciliation package. "I have a problem with that. The farm bill is about the rural economy. I don't think we should be used as some kind of trading chip in this process," he said.

Also this week, the U.S. Trade Representative's office will hold a [public hearing](#) Tuesday on the administration's plan to renegotiate the North American Free Trade Agreement.

[In public comments to USTR filed earlier this month](#), groups representing wheat, corn, rice, dairy, pork, beef, sorghum and other commodities urged the administration not to make major changes in the agreement that could reverse gains in U.S. agricultural exports.

Ag Organizations Praise EPA Move to Rescind WOTUS

(From Meatingplace.com)

Animal agriculture groups including the National Pork Producers Council and the National Cattlemen's Beef Association praised the Environmental Protection Agency for proposing a rule to rescind the controversial Clean Water Act's Waters of the United States (WOTUS) regulation that gave the government broad jurisdiction over land and water. "This is great news for America's pork producers," said NPPC President Ken Lashoff, a pork producer from Carlyle, Ill.

"The WOTUS rule was a dramatic government overreach and an unprecedented expansion of federal authority over private lands." EPA's jurisdiction includes "navigable" waters and waters with a significant hydrologic connection to navigable waters. The WOTUS rule broadened that to include upstream waters and intermittent and ephemeral streams such as the kind farmers use for drainage and irrigation. It also covered lands adjacent to such waters.

"We're extremely grateful to President Trump and EPA Administrator [Scott] Pruitt for recognizing the dire consequences this ill-advised Obama-era regulation would have had on pork producers and all of American agriculture," said Maschhoff.

Similarly, NCBA President Craig Uden said, "This is another great step in the right direction, and the Administration deserves a great deal of credit for injecting some much-needed common sense into our nation's environmental policies." Uden cautioned, however, "It's important to remember, though, that this rule isn't dead yet. The rulemaking process continues, and NCBA will submit and solicit additional comments on behalf of America's cattle producers so that they

finally get the sanity and clarity they need on land use policy." The National Association of State Departments of Agriculture President and Louisiana Commissioner of Agriculture Michael Strain also praised the decision.