



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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July 6, 2018

July Bison World Now Available with Annual Food Insert

The July 2018 issue of Bison World magazine will be hitting mailboxes this week, but did you know that the digital edition of Bison World is available now?

Members can log on to bisoncentral.com/publication/bison-world-magazine/ to access the July issue as well as archived editions of the magazine, which includes our handy “flip-reader” tool that makes online reading a breeze.

The July issue includes our annual Food Insert, which is designed to be pulled from the magazine to hand out to customers, chefs, etc. to help educate about bison during National Bison Month! The NBA ordered plenty of extra food inserts for members to purchase at the low price of \$2/each to use for promotional purposes.

The food insert is packed with new recipes, fun culinary-inspired stories, health attributes of bison meat and more. Order yours before they run out!

2018 Summer Conference- Herding Cats

By President, Dick Gehring

The theme for the 2018 NBA Summer Conference was “At Home In The Heartland”. Perhaps it should have been “Herding Cats.” Your staff pulled off a great summer conference. I've given accolades to them all before because it's obvious how hard they work. Until someone goes through this themselves, it's hard get the full effect of the details. I still don't know the details of the many conference inner workings, because the staff was still doing all they do, which meant I wasn't.

The staff felt the brunt of guiding, directing, re-guiding, re-directing, channeling, and stalling us, so we wouldn't make it more challenging for them. Your NBA staff allowed the planning committee to be a part of this and they never told us to be quiet and sit down, since this was actually a NBA event instead of a Kansas Buffalo Association (KBA) event. After dealing with all of us I'm convinced they could herd cats if they wanted to.

Many hours were put in by the KBA Committee. Early input and ideas were given by many that weren't on the committee. Volunteers helped all through the conference with heavy lifting, manning the registration table, selling raffle tickets, or whatever was asked. The KBA members at the conference that weren't on the committee were so quick to help wherever they saw a need, we didn't have to ask them for assistance.

A special thanks to the Kansas Wildlife and Parks folks for their contributions of collaboration and assistance in many projects we've been working together on for years. The contributions to the benefit auction, the tours, and the many hours prior and at the conference helped to make this a great event.

My hat is off to all of you and I am truly proud to be serving with everyone.

Dick Gehring

It Was a Hot Time in Kansas City!

With the temperatures reaching the mid-90s and more last week, the National Bison Association gathered in Kansas City, Missouri for the annual Summer Conference. Aptly named, "At Home in the Heartland", the conference was hosted by the Kansas Buffalo Association and more than 250 attendees gathered in the heart of the big city to learn more about bison, network and raise money for the association.

NBA President, Dick Gehring, got the conference underway with a fantastic look at the history of the area and how bison tied it all together. Following lunch, NRCS Soils Expert, Doug Peterson, put on a science demonstration with soil samples. He made soil fun! The afternoon entertainment was the professionally produced Virtual Ranch Tour, complete with popcorn and beverages!

On Thursday, one of the most talked about sessions started a full and informational day. Dick Gehring and Dr. Gerald Parsons talked about bison conformation. Coupled with plenty of photos and videos to highlight their point, the duo kept the audience focused and generated a lot of discussion throughout the remainder of the conference. A lender and borrower panel highlighted options for financing your operation. In the afternoon, Tim Frasier talked parasites and again, the audience was engaged and asking plenty of questions. With a very strong turnout from the central states, Frasier's informative presentation was of great interest. Our friends at Nationwide Insurance gave an update on their latest developments and how the partnership between them and the NBA has played out and looks strong for the future. Another new vendor, Insure My Forage, talked a bit about what their program entails and how they are excited to be a part of the bison community.

Working with student chefs at the L'École Culinaire Kansas City Campus, the Kansas City Bison BBQ Challenge Cookoff was a huge hit at lunch on Wednesday. Five teams set up outdoor kitchens on the games deck of the hotel and braved nearly 100-degree heat to prepare their bison meat dishes. The students prepared a variety of dishes that were later plated and served to hungry attendees. Sampling and tasting went on for nearly an hour before the winner was determined by the diners. What a treat to be able to watch these student chefs prepare and serve their own unique creations. Be watching our social media and future Weekly Updates for more information about the teams, the winners and the recipes!

The last day in Kansas City was targeted to new producers. Ken Klemm gave his "Introduction to the Bison Business" presentation and the room was full of mostly new or want-to-be producers. Klemm does a great job at presenting the information in terms anyone can relate to and gives an excellent overview of the business. NBA Executive Director, Dave Carter, and Assistant Director, Jim Matheson, tag teamed a Bison Advantage workshop that expanded on a lot of the information Klemm shared earlier. Following the presentations, it was time for a road trip to Hanna Buffalo Ranch. About an hour southwest of Kansas City, Ryan and Ramie Hanna, have a small operation that was the perfect fit for a new producer. Featuring handling facilities that anyone could replicate, Hanna walked the group through the corrals and handling system to give them an idea of just how easy it is to operate. Despite the blistering heat, there were plenty of questions and discussion from the large group that made the journey to the ranch. A number of participants commented about the "new producer" friendliness of the conference. With lots of new faces in the crowd, that was feedback everyone was glad to receive.

The highlight of the entire week in Kansas City was the Starter/Expansion herd that was sold at the Benefit Auction. With six Kansas Buffalo Association members' each donating a heifer calf and one donating a bull, the herd was complete. With a "Wizard of Oz" set up to the auction, the herd was finally sold to Alex and Cassie Heim from Wood, SD. Thank you to everyone who made this such a huge success!

Photos, videos and more information about the conference and presenters can be found on our social media sites and next week we'll take a more in-depth look at our student chefs from L'Ecole Culinarie.

New Look for the Growth Fund – Consider Donations to this Vital Resource

Have you heard about the Growth Fund? This fund has been around for a number of years, but the name was recently changed and a new logo created to better reflect what it's all about. Formerly known as the Checkoff Fund, the newly christened Growth Fund was established to raise important funds that support the efforts of the NBA.

Building strong markets, and a profitable production environment, is expensive. That's why we ask you to support the National Bison Association's voluntary Growth Fund. We are asking that you consider donating \$1 for every animal sold, be it to the processor, a broker or a fellow producer, which will be used to keep our market strong and growing. Donations of any amount

are welcome at any time; the above is merely a suggestion that will allow everyone to participate.

Growth Fund dollars support the ongoing work of the National Bison Association, supports the mission of the Science and Research Committee and assists in product promotion and producer recruitment programs.

Continued growth and profitability demand that we aggressively promote both our product, and the advantages of bison with the mission of creating a sustainable future.

Show Us Your Farmer's Market Promotions

It's the season of Farmers' Markets and many of our members have dynamic trailers and displays they use to promote their products at these venues. We would like to showcase what our members are doing and share their innovative set-ups on our social media platforms. Send photos and a brief description of your Farmer's Market set-up and we will highlight them in the coming weeks, giving you, the participants, additional recognition on our social media sites. Tell us the name you use to market products and where you are located and where you typically set up and we'll give you a shout out! Send photos and information to Karen@bisoncentral.com.

Free 'Bison' travel exhibit makes its way to Carlsbad

(From The Roswell Daily Record)

The traveling exhibit "BISON" stops its tour by the National Buffalo Foundation at the Carlsbad Museum & Art Center, 418 W. Fox St. Admission is free. The exhibit explores the past, present and future of the iconic North American mammal. For more information, visit bisonexhibit.org or call 575-887-0276.

Source. <https://www.rdrnews.com/2018/07/05/free-bison-travel-exhibit-makes-its-way-to-carlsbad/>

Elk Brucellosis Working Group to Hold Annual Review Meeting in Bozeman

(From Montana.gov)

The elk brucellosis working group will meet in Bozeman July 19 to review the results of last winter's activities. The group was charged with developing elk management options in areas where the transmission of brucellosis between elk and livestock is a concern.

The working group led an effort to examine effective elk management options and risk prevention efforts in several southwestern Montana hunting districts. The areas generally include hunting districts that border or are near Yellowstone National Park.

The meeting will begin at 8:45 a.m. at the Montana Fish, Wildlife & Parks' office in Bozeman at 1400 S. 19th St. The focus of the meeting will include the legislative audit of FWP's response to brucellosis in elk, presentations from USDA APHIS and the Montana

Department of Livestock, and updates on research and management activities from FWP staff.

Brucellosis is a contagious bacterial infection in domestic animals, wildlife and humans worldwide. In Montana, brucellosis has been detected in elk, bison and cattle in areas surrounding Yellowstone National Park. The disease results in miscarriages in some pregnant animals, including domestic cattle, bison and elk.

The meeting is open to the public and includes time for public comment at noon. For more information visit FWP's website at: <http://fwp.mt.gov/fishAndWildlife/management/elk/workingGroups/areasWithBrucellosisSWG/>

Grazing Management Key to Sustaining Resources On Nebraska Ranch

(From Tri State Neighbor)

Located in the Nebraska Sandhills, where balancing plant and animal life is a skill that requires the utmost of grazing and land management practices, Blue Creek Ranch is set up to master this goal.

From 1999 to 2000, Turner Enterprises pieced together several different ranching enterprises along Nebraska's largest natural spring, Blue Creek, to accommodate a bison herd. The ranch in the southwestern edge of the Sandhills, boasts bountiful wildlife, native grasslands and is also home to the state's second-largest natural spring. Bison were brought to the ranch from other Turner ranches until 2009 when it became a closed herd. Currently 1,350 head of breeding females, 100 head of breeding bulls, and 2,000 head of stockers graze on the ranch.

Setting the tone for sustainability in the Sandhills ecosystem, the ranch follows the company's mission, "to manage Turner lands in an economically sustainable and ecologically sensitive manner while promoting the conservation of native species," Blue Creek Ranch manager Tyrell Anderson said.

To accomplish their mission, the ranch focuses on three primary grazing and land management strategies.

First, they focus on using rest-rotation grazing on the range pastures to accomplish their end goal.

"We do not go back and graze a pasture during the growing season any sooner than 13 months after a grazing event to give pastures adequate time to recover," Anderson said. "A pasture will then have a full growing season rest after we use it during a dormant season grazing during the fall or winter."

Full story: https://www.agupdate.com/tristateneighbor/news/livestock/grazing-management-key-to-sustaining-resources-on-nebraska-ranch/article_dea542a8-7969-11e8-a6d9-436727d7f82d.html

Home On The Range: East Texas Rancher Talks About Raising American Bison

(From [wmcactionnews5.com](http://www.wmcactionnews5.com))

It may come from the same family and share genetic traits, but the herd of "cattle" roaming a Jacksonville man's ranch look more like something you'd find roaming the plains of the Wild West.

"Every day I come out and check on them daily to see how they're doing, see if everything's fine," said Steve Unger, owner of the 310 Ranch. "I check the fences because if they get out I have trouble getting them back in."

"However if they do get out, it's not too hard to get them back in; you just don't want to go through that hassle," Unger added.

Unger moved to Texas from southern California in 2015. He said he first started raising American bison in January 2016, starting with 15 head of bison. He now has a herd of 36 bison, with several calves on the way.

It's a process, he said, still can't make up for decades of sport hunting that saw the population of the American bison fall from approximately 50 million to roughly 500 in the U.S.

"Now there are around 400,000 in the United States," Unger said. "And I have 36 of the 400,000."

Unger said his passion for raising bison began as a fascination as a child.

"Only three animals fascinated me my whole life: the tiger, rhinoceros, and bison, or buffalo," Unger said. "And I'm not about to try and live with tigers or rhinoceros, so buffalo was a simple choice for me."

Full story: <http://www.wmcactionnews5.com/story/38533419/home-on-the-range-east-texas-rancher-raises-american-bison>

Bison Industry Growing in North America

(From AgInfo.net)

As demand grows for bison meat, more and more people are getting involved with raising bison. Some raise just bison while others raise a combination of bison with other livestock like cattle. As a result, organizations like the Western Bison Association are seeing their membership increase so are other state and regional associations.

During the recent Montana Bison Association summer meeting, I had the opportunity to speak the group which included attendees from Colorado, Idaho, Montana, North Dakota, South Dakota, Washington and Wyoming.

Van Ceeny is a rancher from Dayton, WA and owns VS Cattle Company and along with cattle also raises bison. He sees a lot of opportunities in the bison industry.

“The people are fantastic to work with” said Ceeny. “Being an up and running bison grower, there’s profit in it right now and I like profit. It’s a learning curve, but I’m looking forward to getting a larger herd and build with it and grow with it.”

The North American bison population has steadily recovered since an estimated 700 animals balanced on the verge of extinction in the mid 1880’s. Today, there are an estimated 385,000 bison in North American private, public and tribal herds, according to information compiled by the National Bison Association.

Source and audio: <http://www.aginfo.net/index.cfm/report/id/Colorado-Ag-Today-40308>

USDA Surveys Small and Very Small Meat Plants

(From Meatingplace.com)

The USDA’s Food Safety and Inspection Service is conducting a survey to “help enhance the creation and delivery of information and resources” for small and very small meat and poultry processing and slaughter establishments, the agency said in a news release.

FSIS is emailing a survey link to small and very small establishments that slaughter or process livestock or poultry. Owners will have about 30 days to complete the survey.

FSIS seeks feedback that will help the agency measure the effectiveness of its current outreach efforts. The agency also plans to use the survey results as it develops and delivers technical, scientific and regulatory compliance information in the future.

“I encourage owners of small and very small plants to participate in this survey and give us feedback on how FSIS can continue to improve our outreach efforts, and in turn, help them enhance their food safety practices,” said Acting Deputy Under Secretary for Food Safety Carmen Rottenberg.

The survey will ask owners about information and resources they need and about their current practices as it pertains to receiving information, including regulatory compliance information and resources. FSIS also will collect data on humane handling and food defense directly from establishment owners in an effort to better support these activities.

The survey is voluntary and individual responses will be confidential.

EPIC Provisions: How This Husband + Wife Went From Being Vegan To Starting A Meat-Based Snack Brand

(From Forbes)

When it comes to choosing a dietary lifestyle there isn’t a one-size fits all prescription. It would definitely make life a lot easier for everyone if that were the case. But, where certain choices work for some they may not work for others and could possibly even result in serious health complications. Katie Forrest and her husband Taylor Collins experienced the latter outcome firsthand.

After suffering a variety of unidentifiable health issues that baffled their doctors, this former vegan couple known for competing in endurance cycling races and triathlons, had a complete

360-degree revelation where they embarked on a high-protein paleo diet that miraculously resolved their health issues. Their collective epiphany and new found vitality led them to launch [EPIC Provisions](#), an Austin-based meat snack company that specializes in making nutrient-dense whole food protein snacks from farmers that engage in regenerative farming practices, in 2013.

Curious to know more about their change of perspective Collins tells me, “Katie and I have always done things ‘all or nothing’ on our journey to optimal wellness. In college you learn that meat isn’t great for the environment and that was the public discourse at the moment. We opted into a vegetarian diet and Katie began getting very ill. Her body was disintegrating and she suffered from serious knee inflammation. She had exploratory knee surgery in her 20’s and all of the doctors were telling her she would need a knee replacement and non-steroidal anti-inflammatory drugs for the rest of her life. Can you imagine? We then decided to go raw vegan and things got worse. We had nothing to lose making the pivot to meat”.

Full story: <https://www.forbes.com/sites/meggentaylor/2018/06/21/epic-provisions-how-this-husband-wife-went-from-being-vegan-to-starting-a-meat-based-snack-brand/#d11960a7531c>

Man attacked by bison at national recreational area

(From WREG – CBS)

Authorities say a Tennessee man who entered the bison enclosure in a national recreation area straddling Kentucky and Tennessee was attacked.

Land Between the Lakes spokesman Chris Joyner tells news outlets that the man approached the bison after illegally entering the enclosure and was rammed Wednesday night. The man was at the South Bison Range, which has no driving trails.

Staff member and passers-by witnessed the attack and were able to pull the man from the enclosure. He was airlifted to a hospital, where he’s in stable condition. The exact nature of his injuries is unknown.

Joyner says the wildlife at Land Between the Lakes should never be approached. Bison tend to be more aggressive at this time of the year to protect their calves.

Read more. <https://wreg.com/2018/07/06/man-attacked-by-bison-at-national-recreational-area/>

Survey: 47% Of U.S. Consumers Avoid GMO Foods; Vast Majority Over Health Impact

(From Sustainable Foods News)

Consumer awareness and knowledge about genetically engineered (GE) foods is not very high, and consumers are generally inclined to avoid such foods if they are aware of them, according to a [new report](#) by the [International Food Information Council](#) (IFIC) Foundation.

The report said labels proposed by the U.S. Department of Agriculture’s Agricultural Marketing Service (AMS) to disclose “bioengineered” foods (the agency’s term for GE or GMO foods)

"dramatically increase a wide variety of consumer concerns, especially regarding human health."

The report, based on an online survey of 1,002 U.S. consumers conducted May 18-27, showed that 36 percent of consumers "know very little or nothing at all" about GE foods, the same percentage of consumers that said they "know a great deal or fair amount" about GE foods. The survey found that 47 percent of consumers avoid at least somewhat genetically modified foods, while 40 percent do not avoid. Avoiders of GE foods tend to be younger, from the Northeast and West, have children at home, and are African-American.

The deadline to provide public comment on the USDA's proposed GMO food labeling law is July 3. See the USDA's proposed labels for "bioengineered" or "BE" foods [here](#). The survey also sought to understand how statements about GMOs, or GMO-free claims, stack up against other front-of-pack labels. Several claims rank higher than GMO-free claims. In fact, when given a list to choose from, the top labeling claims consumers seek out when buying food are:

- All Natural, 100% Natural or Natural (71 percent when purchasing for themselves, 72 percent for their families)
- Raised without Antibiotics (71 percent for themselves, 72 percent for their families)
- Sustainable (62 percent when purchasing for themselves, 63 percent for their families)
- Locally Sourced (61 percent when purchasing for themselves, 63 percent for their families)
- USDA Certified Organic (60 percent for both themselves and their families)

GMO-free claims including "Not Made with Genetically Modified Ingredients" and "Non-GMO Project Verified" were important to more than 55 percent of consumers each, significantly below any type of natural claim, as well as several others.

However, the presence of a bioengineered logo reduces what consumers would be willing to pay for a product versus one without a logo, the report said. For example, respondents indicated they would be willing to pay an average of \$2.96 for a container of squash soup with no GE food disclosure. But the tolerated price falls when various "BE" symbols proposed by the USDA are applied.

Meat alternatives take criticism — from environmentalists

(From [meatingplace.com](#))

A [new report](#) from Friends of the Earth calls into question the environmental benefits attributed to meat analogs and lab-grown animal products, and emphasizes the need for more research.

"Second-generation, lab-created animal protein replacement products are not yet proven to be safe or sustainable by regulators or via transparent, independent third-party assessments. Rather, there are increasing concerns and questions that remain unanswered, and existing analyses show that these products may be problems masquerading as solutions," the report said.

While plant-based meat analogs or lab-grown tissue may mean fewer animals slaughtered, the organization pointed out that their complicated make-up (more than a dozen ingredients); the need for additional crops, such as sugar cane, to provide necessary inputs; and the use of genetically modified ingredients in some cases are cause for concern.

“Companies making animal replacement products using genetic engineering and in vitro processes are making a range of claims to position their products as more sustainable than their animal product counterparts. If highly processed engineered foods, manufactured in laboratories with new, unassessed food ingredients and processes are going to replace even some of the existing animal protein from farm-based systems, then these novel food ingredients need to be carefully vetted,” the group said.

Sasse Introduces Farm Bill Amendment to Protect Livestock Haulers

(From KTICradio.com)

Washington, D.C.-U.S. Senator Ben Sasse continued his work on behalf of Nebraska's ranchers and haulers by filing the Transporting Livestock Across America Safely Act as an amendment to the Farm Bill. Sasse's amendment would give American agriculture the flexibility to safely transport livestock by rolling back the Department of Transportation's mandatory rest time that puts livestock at risk, especially during summer or winter months.

"It's Nebraska's job to feed the world - and I'll bet on our producers to always answer that call," said Senator Sasse. "The last thing our ranchers and haulers need are regulations that endanger livestock and we need to address this in the Farm Bill. My amendment is about getting Washington out of the way and letting Nebraska agriculture lead with common sense. We have the opportunity to do something good for ranchers, good for haulers, and good for livestock."

This amendment to the Farm Bill is identical to legislation Sasse introduce this spring and was supported by the Nebraska Farm Bureau, the Nebraska Cattlemen, the National Cattlemen's Beef Association, U.S. Cattlemen's Association, the Livestock Marketing Association, and others.

Sasse was joined by Senators Daines (R-MT), Hoeven (R-ND), Jones (D-AL), Risch (R-ID), Tester (D-MT), Heitkamp (D-ND), Ernst (R-IA), Rubio (R-FL), Crapo (R-ID), Paul (R-KY), Enzi (R-WY), Smith (D-MN), and Rounds (R-SD) in introducing his amendment.

Full text:

<http://kticradio.com/agricultural/sasse-introduces-farm-bill-amendment-to-protect-livestock-haulers/>

Kansas Governor Announces Cattle Trace Pilot Program for Disease Traceability

(From KOAMtv.com)

MANHATTAN, Kan. - Governor Jeff Colyer and Secretary Jackie McClaskey joined leaders from the Kansas livestock industry on Saturday, June 30, at Barton County Feeders in Ellinwood to announce the Cattle Trace pilot project. Cattle Trace is a public-private partnership which will develop and test a purpose-built cattle disease traceability infrastructure in Kansas that will guide discussion and development of traceability on a national scale.

"Kansas is home to the finest beef producers and operations in the nation," said Colyer. "We are proud that the Kansas beef industry has taken the lead in this important project that will enhance our ability to protect cattle health here and across the nation."

Cattle disease traceability is an important component in the overall biosecurity of the U.S. beef cattle industry, playing a significant role in resuming and maintaining commerce in the event of a disease outbreak. The development of a viable end-to-end cattle disease traceability system is a top priority in the beef industry in Kansas and nationwide.

"KLA members have long recognized the importance of traceability for animal disease purposes to help protect their livelihoods and the industry," said Kansas Livestock Association Chief Executive Officer Matt Teagarden. "We are excited to be part of this effort to move traceability forward for Kansas producers and ultimately the entire U.S. livestock sector." KLA members amended policy in December 2017 to support mandatory cattle disease traceability for all ages of cattle. This policy shift provided momentum across Kansas to take action.

Full text: <http://tinyurl.com/y84qocoh>

China lifts its ban on imports of beef from the UK

(From The HeraldScotland)

CHINA has lifted its longstanding ban on imports of beef from the UK, in a landmark move for British producers estimated to be worth £250 million in the first five years alone.

More than 20 years after the Chinese government first imposed a ban on British beef in the wake of the BSE outbreak, this week's milestone is the culmination of several years of site inspections and negotiations between UK and Chinese government officials.

China is currently the UK's eighth largest export market for agri-food, with over £560m worth of food and drink bought by Chinese consumers last year.

This week's announcement will allow official market access negotiations to begin, a process which typically takes around three years.

Full text:

http://www.heraldscotland.com/business_hq/16323337.china-lifts-its-ban-on-imports-of-beef-from-the-uk/