



## 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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**August 18, 2017**

### NBA Board Director Nominations Sought

Nominations are open for candidates for five regional director seats to be elected by National Bison Association members in those districts in September.

According to the NBA bylaws, regional directors "shall be elected by a mail in, or electronic ballot during September of each year prior to the expiration of the regions' directors' terms. If after the initial ballot, no one person in any region has more than 50% of the ballots cast, then a run-off election will occur during November, involving the two persons having the most votes cast in the September balloting. In case of a tie, a coin will be tossed to determine the winner. Only active and lifetime members residing within a region may vote in each region's election." Regional directors are eligible to serve two two-year terms.

The directors elected in September will begin serving in January 2018.

In this election cycle, directors will be elected for two-year terms from Regions II, IV, VI and VIII.

The regions up for election for, and the states included are:

- Region II, representing Colorado and Wyoming. Ray Thieman, the current director is term-limited and ineligible to stand for re-election.
- Region IV, representing Illinois, Indiana, Kansas and Missouri. Keith Yearout of Kansas, the current director, is eligible for re-election.
- Region VI, representing Arkansas, Louisiana, Mississippi, New Mexico, Oklahoma and Texas. Gerald Parsons, the current director, is eligible for re-election.
- Region VIII, representing Alabama, Delaware, Florida, Georgia, Kentucky, Maryland, North Carolina, South Carolina, Tennessee, Virginia and West Virginia. Sherry DiSimone, the current director, is eligible for re-election.

Nominations for candidates to serve as regional director can be submitted to the NBA at [david@bisoncentral.com](mailto:david@bisoncentral.com) by September 8<sup>th</sup>. State/regional bison associations are encouraged to nominate candidates from their region. Ballots will be distributed on September 14<sup>th</sup>, and must be returned via email, or postmarked, by September 30<sup>th</sup>.

## **NBA Board Votes to Remain at the Winter Conference Host Hotel for 3 More Years**

The NBA Board of Directors last week voted to extend the contract of the Winter Conference host hotel, the Renaissance Hotel – Stapleton, for an additional three years.

The NBA scouted a variety of alternatives and found the price, location and quality of rooms to be the clear choice for the annual Winter Conference.

Rooms are available now for the 2018 Winter Conference, January 17 – 20<sup>th</sup> and can be reserved by calling 303-399-7500. Request the National Bison Association room block for the discounted rate of \$129/night (double occupancy), or \$134/night which includes a hot buffet breakfast. (Breakfast is not served at the conference).

## **Comment Period for Grass Fed Definition Open through September 4th**

All NBA members are invited to submit comments through September 4<sup>th</sup> regarding a proposed definition to guide the use of Grass Fed on the website, in newsletters, ads, marketing, and communication referencing "Grass Fed" bison.

The proposed definition was developed by the NBA Grass Fed Producers' Committee, and brought to the full board for consideration on July 5<sup>th</sup>.

"This is an important issue that warrants input from all members, so the board voted to provide for a 30-day members' comment period before taking formal action," said Roy Liedtke, president of the NBA.

In a preamble to the formal request for comments, Grass Fed Producers' Committee Co-Chair Lee Graese said, "We feel a definition is needed to create clarity in the marketplace for the sake of fellow ranchers, marketers, and most importantly consumers. There has been a history of confusion over this term, which prompted the USDA Agricultural Marketing Service (AMS) to establish a definition that was endorsed by all affected parties. It took several years and multiple attempts to achieve a consensus on the term's definition."

The proposed definition reads:

***Grass (Forage) Fed***-Grass and forage shall be the feed source consumed for the lifetime of the ruminant animal, with the exception of milk consumed prior to weaning. The diet shall be derived solely from forage consisting of grass (annual and perennial), forbs (e.g., legumes, Brassica), browse, or cereal grain crops in the vegetative (pre-grain) state or other native plants (e.g., cacti, sedges). Animals cannot be fed grain or

grain byproducts and must have continuous access to pasture during the growing season. Hay, haylage, baleage, silage, crop residue without grain, and other roughage sources may also be included as acceptable feed sources. Routine mineral and vitamin supplementation may also be included in the feeding regimen. If incidental supplementation occurs due to inadvertent exposure to non-forage feedstuffs or to ensure the animal's well-being at all times during adverse environmental or physical conditions, the producer must fully document (e.g., receipts, ingredients, and tear tags) the supplementation that occurs including the amount, the frequency, and the supplements provided.

Comments should be submitted to [info@bisoncentral.com](mailto:info@bisoncentral.com).

## **Bison Wholesale Prices Remain Near Historic Highs**

Strong demand continues to fuel strong wholesale process being paid to producers in July, according to the latest monthly wholesale bison price report issued by USDA's Livestock and Grain Reporting Service.

According to the latest report, Young bull carcasses brought an average of \$487.42/cwt. In July, which was \$4.08/cwt. Higher than the previous month, and \$30.69/cwt. Higher than the previous July. Heifer carcasses brought \$464.74/cwt. In July, which was \$8.10/cwt. Lower than in June, but \$21.10/cwt. higher than the previous July.

By comparison, beef steer carcasses in mid-July averaged \$188.18/cwt. And beef heifer carcasses averaged \$188.67/cwt.

Year to-date, 30,345 bison have been processed under federal inspection. This is 338 head below the number processed year-to-date in 2016. Young bulls accounted for 58 percent of the younger stock processed to-date. This compares to a five year average of 61 percent.

The USDA July Market report is available here:  
[https://www.ams.usda.gov/mnreports/nw\\_ls526.txt](https://www.ams.usda.gov/mnreports/nw_ls526.txt)

The NBA five-year tracking report is available in the members' section of [www.bisoncentral.com](http://www.bisoncentral.com), or just click here to view.

\*\*\*\*\*disclaimer\*\*\*\*\*b

## **NBA Member Releases New Buffalo Book**

Carol Klein from Oakcreek Buffalo Ranch in the Ozarks of Missouri is happy to announce the publication of her first book, BUFFALO CHILDREN. The story covers a twenty-two-year period during which time she was widowed after forty-three years of marriage. She covers the nature of the American National Mammal, the bison, and the nutritional qualities of the food they provide. Pictures in the book provide a window into the life of the buffalo on a farm. They remain wild animals and cannot be domesticated, creating challenges in handling and confining bison.

Managing the land of the farm is a source of much of the work required in farming livestock.

Fences and handling equipment for bison have much higher requirements. Eating bison meats provide the economic returns for the farm to survive. Marketing meats and animals is described in depth as she learns to sell at farmers markets, on farm, and to health food stores and restaurants. You will also attend auctions where buffalo are sold. Maintaining the health of the herd is a vital concern. These are covered with specific details of individual animal's story. At times Carol has to bottle feed orphaned or ill animals. Each experience leads to greater understanding of how to care for the herd. Carol's love of the animals shines through her stories as she takes you along to care for the buffalo babes.

There are about five hundred thousand buffalo today. It is an impressive comeback for the animals after being decimated to fewer than a thousand animals a hundred years ago. Much of the success of their restoration is due to the efforts of private citizens and ranchers. The National Bison Association is spearheading a campaign to restore bison over the next ten years to reach One Million Bison.

Consumers are a partner in this effort by buying meats to provide the economic return for farmers to be able to raise bison. Heartwarming stories through the book will keep you rooting for the buffalo babes. The book is intended to mentor new farmers as they endeavor to learn how to best raise and handle bison on the farm. Readers will become aware of how food is raised and issues of health, nutrition, food safety and animal welfare. Buffalo Children stories will warm your heart and encourage the restoration of the American Bison. Her book is available on Amazon ([https://www.amazon.com/Buffalo-Children-became-buffalo-mother/dp/1973884445/ref=sr\\_1\\_1?ie=UTF8&qid=1502990201&sr=8-1&keywords=BUFFALO+CHILDREN](https://www.amazon.com/Buffalo-Children-became-buffalo-mother/dp/1973884445/ref=sr_1_1?ie=UTF8&qid=1502990201&sr=8-1&keywords=BUFFALO+CHILDREN)) for \$12.95 and as a Kindle eBooks for \$2.95. For more information, see her website at [www.ourbuffalofarm.com](http://www.ourbuffalofarm.com)

## **Hoffman: Beef vs. Bison**

*(From The Coloradoan)*

Beef vs Bison. Which is better? Both are rich in protein, of course, as well as iron, zinc and vitamin B12. Bison is not given hormones or antibiotics, often given to grain-fed beef cattle, but some bison is grain-finished in feedlots these days.

When we compare 100% grass-fed beef to 100% grass-fed bison, bison tends to be higher in protein ounce for ounce than beef, higher in CLA (conjugated linoleic acid) and omega 3's, higher in iron. This information comes from Nell Stephenson, BS in Exercise Physiology, who had good results when she switched to a Paleo diet after suffering from a variety of digestive issues that did not resolve with conventional treatment. She is a contributor to Dr. Loren Cordia's newsletter, the CSU professor who first promulgated the Paleo diet.

According to Bison Basics, grass-fed bison has an Omega 6 to Omega 3 ratio of roughly 4:1. Those ratios climb to 20:1 and higher when bison and beef are fed grains. High 6 to 3 ratios are linked to greater risk of heart disease, inflammatory diseases, diabetes, cancer, and other chronic illnesses. Grass fed bison and beef are both higher in CLA and beta-carotene, "both practically non-existent in grain-fed animals."

The key to enjoying grass-fed/finished beef and bison is to take care not to overcook it. Cooking it past medium will render it disappointingly tough. My preference is medium-rare.

Read more. <http://www.coloradoan.com/story/life/2017/08/16/hoffman-beef-vs-bison/563344001/>

## East Arapahoe County ranch helps tell story of an ancient Earth

*(From Denver Post YouHub)*

Links to the past are everywhere at [West Bijou Ranch](#).

David Wentz, a land manager and bison rancher who has worked the land for more than a decade, can point out dozens of interesting spots on the 7,600-plus acres that straddle West Bijou Creek in southeast Arapahoe County and Elbert County.

Bits of pottery created by the American Indians that once populated the area are found here. As are buildings that formed the Marrs family homestead. There are even remnants of a former nudist colony, Wentz says.

And there is an area that has earned the property, owned by [the nonprofit Savory Institute](#), designation as a national natural landmark. On a hillside several fence lines away from the ranch's main barn the earth has been stripped away, revealing stratified layers of rock. Those layers tell the story of the Earth over millions of years. One 1.18-inch-thick, dark gray band marks one of the Earth's great cataclysms: the fifth of its five known mass extinction events. It's commonly known as the K-T Boundary, and it marks the period when scientists say an asteroid collided with the planet, wiping out dinosaurs and a vast majority of other living things and launching the Cenozoic Era that followed.

U.S. Secretary of the Interior Sally Jewell proclaimed West Bijou Site the country's 599th national natural landmark in November. The designation will be celebrated at a dedication ceremony on Aug. 17 at the ranch, 60100 E. County Road 42, Strasburg, about 31 miles east of Denver.

"The designation of West Bijou Site as a national natural landmark recognizes its incomparable contribution to the Earth's geologic history through its unique features, including pollen records and vertebrate fossils," [reads a National Park Service news statement](#).

[Ian Miller is a paleobotanist and director of the earth and space sciences department at the Denver Museum of Nature and Science](#). He knows West Bijou well. Scientists from the museum have been visiting the area for roughly 20 years. He says the site is a treasure trove of fossil and geological resources.

"As a person who studies the K-T Boundary, it's like a mecca to us," Miller said. "There is no doubt in my mind it's the best K-T Boundary site on the planet."

Miller said researchers have 20 criteria for identifying potential K-T Boundary study sites and Bijou is the only known place that exhibits all 20. They include heightened levels of iridium in the band of rock, a chemical element that is rare on Earth but common in asteroids, a sort of "extraterrestrial fingerprint," he said. The presence of dinosaur fossils below the boundary and none above is another clear indicator. A spike in fossilized fern spores above the K-T layer is also a key. Ferns were among the first plant species to bounce back after the great extinction marked by the boundary.

The Savory Institute assumed ownership of the ranch this year after working for years with [previous owner, the Plains Conservation Center](#). It is home to a bison ranching operation. Wentz, the owner, CEO and holistic land manager for [Colorado Natural Buffalo](#), is overseeing a herd of about 400 of the iconic, high plains ruminants on behalf of his company, Prairie Ridge Buffalo and Willow Creek Buffalo. He moves the herd around 16 sub-divided paddocks, putting into practice holistic management techniques endorsed by Savory aimed at returning ranchlands to a vibrant short grass prairie. The trampling, grazing, natural fertilizing and other disturbances created by traditional bison herds were a big part of the health of that ecosystem, Savory officials say.

Full Story: <http://www.denverpost.com/2017/08/09/east-arapahoe-county-ranch-helps-tell-story-of-an-ancient-earth/>

## **Bison Ranchers Seek Permit to Host Events, Recreation South of Steamboat**

*(From Steamboat Today)*

Lucky 8 Ranch delivered its first [grass-fed bison meat to the Community Ag Market](#) at the beginning of August, and next up is a date with the Routt County Planning Commission to consider Lucky 8's application to provide a wide range of guest services from weddings to bison tours in side-by-side ATVs.

Lucky 8 Ranch, based along Trout Creek on Tobiano Trail off Routt County Road 29, 16.5 miles and 30 minutes south of the west side of Steamboat, is home to a growing herd of 125 bison, but the Osadchuk family, which owns the ranch, is also interested in offering a wide variety of guest services on the 1,164 acres it owns and leases.

Technically, the Lucky 8's operators are seeking a special use permit from the county under the category of a guest ranch with recreational facilities, although they don't really describe their future operation as such. They're also seeking a water body setback, for their activities, along the creek.

Ranch Manager Nick Osadchuk said his family's primary goal is to play a role in bringing back the North American Bison, which was once on the verge of extinction.

"That's going to be our 100 percent goal out here," Osadchuk said, "survival of the American bison," while "farming in a natural way, avoiding the use of chemicals. My main focus of wanting to add to the uses of our ranch is to raise awareness of bison and the beautiful creatures that they are."

<http://www.steamboattoday.com/news/bison-ranchers-seek-permit-to-host-events-recreation-south-of-steamboat/>

## **Taco Summer: Unexpectedly Great Braised Bison Tacos in Central Phoenix**

*(From the Phoenix New Times)*

[Gadzooks](#) is a midtown Phoenix original that opened in 2013. And, like a handful of spots on our [Taco Summer](#) list, this restaurant isn't known for its tacos. Gadzooks is a build-your-own enchilada establishment modeled after Chipotle, where you move down the line and pick your ingredients — meats, sauces, salsas, and cheeses. Each enchilada is built using thick, house-made tortillas that get smothered in sauce, and they wisely offer tacos using the same fresh tortillas, as well.

One filling they've become known for is a lunchtime-only offering of bison, which is braised slowly in Modelo beer. Braised meats are typically rich and heavy, but the braised, lean buffalo meat translates to a surprisingly light option, despite its dark, dense appearance. It's great with their marinated onions, a healthy sprinkle of salty cotija cheese, and a side of spicy green crema. We recommend that you pass on getting your taco fired in the oven with melted cheese — this softens the tortillas beyond a manageable point, calling for forks and knives, at which point you might as well get the sauce and call it an enchilada.

Read more. <http://www.phoenixnewtimes.com/restaurants/beer-braised-bison-tacos-central-phoenix-gadzooks-9592791>

## **Bison Meat Niche Grows Across the West**

*(From Capital Press)*

The bison meat industry has been steadily growing as consumer demand has increased and producers all over the country have shown interest in expanding or starting herds.

“More and more people are discovering that (bison) is sustainably raised and it's pretty darn delicious,” Dave Carter, executive director of the National Bison Association, said. “We're at the point now where demand has exceeded supply.”

According to the association, the bison business grew from \$340 million to \$350 million in sales over the last year.

Carter attributed the increase to rising prices. According to the monthly bison report from the USDA, young bison bull carcasses are sold at an average of \$4.83 a pound, and grass fed filet mignon is sold at an average of \$44 a pound.

Although most bison production is in the Midwest, 14 Oregon ranches are registered with the Northwest Bison Association. Washington has nine members and Idaho has five.

One Oregon ranch, Green Fields Bison Ranch near Dallas, is getting more involved.

Lori and Rick Hedlund are going into their fifth year of operating Green Fields and their second year of marketing bison meat. At the moment they have 60 head of bison.

Lori Hedlund said that while getting the infrastructure set up has been a challenge, they have learned a lot from their experience — and their animals.

“They are amazing creatures, though — it's a real privilege,” she said. “We've learned from them and the way they live; they'll run, eat (and) rest, and that lifestyle is probably a pretty healthy one.”



While the Hedlund have noticed a decline of bison producers in their area, they believe it's due to retirement because the industry is "very time-consuming," Lori Hedlund said. Despite the few inactive ranches, more producers have been getting involved in the Northwest bison industry, said Alan Douglass, Region 1 director of National Bison Association and president of the Western Bison Association.

"We're starting to see more activity and interest, but on a smaller level," he said. Producers who want a larger herd are more likely to move to an environment more conducive for the bigger herds of animals.

Read more. <http://www.capitalpress.com/Livestock/20170814/bison-meat-niche-grows-across-the-west>

## **Park Service Makes Plans to Reduce North Rim's Bison Herd**

*(From KNAU)*

The Grand Canyon's North Rim is overrun with bison. They trample wetlands and lake shores and devour the grass. That's changing the ecosystem, a situation that's been building for more than a decade... Now the National Park Service intends to do something about it. KNAU's Melissa Sevigny reports.

A single bison can drink up to ten gallons of water and chew through 30 pounds of grass in one day. That's significant in a desert region like Arizona, says ecologist Tom Sisk.

"Problems we don't deal with tend to become bigger problems," Sisk says.

And *this* problem is tangled up in a complicated question: Do bison belong in Arizona? Sisk says there's no clear answer. Historically Arizona was the edge of their range. "Were they a presence to be reckoned with? Did they have an ecological role that affected the fate of the Colorado Plateau ecosystems? Almost certainly not," he explains.

This herd has a strange history. A man named Charles "Buffalo" Jones brought bison to Arizona in the early 1900s. He bred them with cattle to make "cattalo" in an experiment meant to create a hardy and tasty cross-species. It was a financial disaster. Jones abandoned a handful of the animals near the North Rim—ancestors of today's herd.

Read more. <http://knau.org/post/park-service-makes-plans-reduce-north-rim-s-bison-herd>

## **Vehicle Strikes, Fatally Injures Yellowstone Bison**

*(From US News and World Report)*

POWELL, Wyo. (AP) — A bull bison that had wandered out of Yellowstone National Park was killed after suffering severe head and leg injuries when it was struck by a vehicle just east of the park.

[Wyoming](#) Game and Fish warden Travis Crane says the bison was walking in circles on the highway after the collision Sunday evening near Wapiti and couldn't be moved. Crane tells the



Powell Tribune ([bit.ly/2hPj3PX](http://bit.ly/2hPj3PX)) he shot and killed the injured bull because the Wyoming Highway Patrol said it was a public safety hazard.

Earlier this year, a Ford pickup was totaled after hitting another bull bison in the same area. Crane says that bull wandered off after the impact.

Source: <https://www.usnews.com/news/best-states/wyoming/articles/2017-08-10/vehicle-strikes-fatally-injures-yellowstone-bison>

## **USCA United States Cattlemen Association: Comments on USDA Traceability Producer Meetings**

*(From 4-Traders.com)*

The United States Cattlemen's Association submitted official comments in response to the ongoing producer stakeholder meetings on the Animal Disease Traceability (ADT) system. USDA has held nine public meetings to solicit feedback from the cattle and bison sectors about the successes and challenges of the current ADT framework.

USCA's written comments submitted today serve as a complement to the discussions already occurring in the public meeting on the gaps in the current ADT system. USCA is working with its members and the industry to identify where the program must go moving forward to best meet the needs of all U.S. cattle producers.

'Producers carry out animal traceability on their own operations every day,' USCA President Kenny Graner states in the comments. 'Tracing and tracking animals occurs on a regular basis via the filing and transfer of health papers, bill of sales, brand inspections, herd tags and lot loads. There's much more to the animal identification discussion than simply directing producers to tag livestock. We need to move the conversation beyond ear tags and talk about traceability in terms of accurate disease tracebacks, effective recordkeeping and efficient and affordable technology.'

Full text: <http://tinyurl.com/yb9aws7e>

## **New SD Animal Disease Research and Diagnostic Laboratory**

*(From PorkNetwork.com)*

Groundbreaking ceremonies for the new South Dakota Animal Disease Research and Diagnostic Laboratory (ADRDL) in Brookings will be at 4:30 p.m. on Aug. 31, 2017. Officials say the facility will both serve as the front line of defense in protecting South Dakota's \$7.3 billion livestock industry against diseases and provide important diagnostic information for the state's wildlife and companion animals.

"I'm very excited to see this project moving forward," South Dakota State Veterinarian Dustin Oedekoven said. "The expansion and renovation of the Animal Disease Research and Diagnostic Laboratory is critical to animal health, public health, and food safety. This facility will protect the dedicated and talented people who work in the laboratory, and will give them the tools to do the best work possible. Expert veterinary laboratory diagnostic and research capacity

is important for the timely identification of emerging and zoonotic diseases, and for the continuity of business when animal health events occur."

The groundbreaking ceremony will take place on the south lawn of the South Dakota State University Veterinary and Biomedical Sciences/SD ADRDL Building. The new facility will include an attached addition to the north of the current building along with renovation on the existing building on the SDSU campus.

Dr. Jane Christopher-Hennings, the head of the SDSU Department of Veterinary and Biomedical Sciences and director of the South Dakota ADRDL explains the importance of the lab to the people of South Dakota and the country.

Full text:

<http://www.porknetwork.com/news/industry/new-sd-animal-disease-research-and-diagnostic-laboratory>

## **New Standards in Animal Welfare Raise New Issues**

*(From San Francisco Chronicle)*

Inside the swine research center at UC Davis, a pregnant black pig with an active pink-tipped snout chews on a metal bar. In more than 10,000 years of domestication, pigs haven't lost their natural instinct to root for food, even in a cement-floored pen. That makes them constantly explore their environment with their nose and mouth, to the point of chewing on metal bars, and on each other.

"It's an instinctual motor pattern - root, root, chew as much as you can," says Kristina Horback, an assistant professor of applied ethology, or the study of animal behavior, at the department of animal science.

Horback is studying pig behaviors, such as incessant chewing, with the goal of making those pigs' life at the farm better. Such quests to improve animal welfare will only grow in importance in the near future, as more and more consumers (and companies) opt for humanely raised meat. Within the next five to 10 years, major food companies such as McDonald's and Smithfield Foods will hit self-imposed deadlines to stop buying or selling pork produced with gestation crates, the tight metal stalls that keep sows in one position for the majority of their lives. That has opened a Pandora's box of questions about how to transition the animals to group housing - and how to humanely raise animals at a large, sustainable scale.

Full text:

<http://www.sfchronicle.com/food/article/New-standards-in-animal-welfare-raise-new-issues-11818025.php>

## **Funding Available for MN Sustainable Agriculture Projects**

The Minnesota Department of Agriculture (MDA) is now accepting applications for Agricultural Growth, Research and Innovation (AGRI) Sustainable Agriculture and Demonstration Grants. Approximately \$250,000 is available to fund projects that explore new ways of conserving

natural resources, enhancing farm profitability, increasing energy efficiency, and improving life in rural communities.

“No one cares more about Minnesota’s rural landscape than farmers and their families,” said Lt. Governor Tina Smith. “The Minnesota Department of Agriculture’s Sustainable Agriculture and Demonstration Grant program is available to help farmers improve the sustainability and profitability of their operations. I encourage all farmers interested in making changes to their operations to apply for a grant worth up to \$25,000.”

Farmer David Abazs hopes his grant funds will help demonstrate a cost-effective way to increase soil health on the Wolf Ridge Environmental Learning Center School’s organic farm. Abazs is testing a variety of materials, including lime, wood ash, and biochar for their ability to affect soil chemistry and increase pH levels of the acidic soils in Lake County.

“These fields have never been farmed before and are providing a great template to help us and other farmers,” said Abazs. “We’re trying to find soil amendments that will help simultaneously meet pH goals and enhance soil health.”

Previous grant rounds have funded projects exploring farm diversification, cover crops and crop rotation, conservation tillage, input reduction strategies, and alternative energies like wind, methane, and biomass.

AGRI Sustainable Agriculture and Demonstration grantees must share their findings. These are published annually in the MDA’s [Greenbook](#), which provides a summary of each project along with results, management tips, and other resources.

Applications from farmers receive priority, but the program also funds Minnesota nonprofit and educational organizations as long as Minnesota farmers are meaningfully involved in the project. Projects may last two to three years.

AGRI Sustainable Agriculture and Demonstration Grant applications are due by 4:00 p.m. on Wednesday, December 13, 2017. For more information and to apply, visit [www.mda.state.mn.us/grants/grants/demogrant.aspx](http://www.mda.state.mn.us/grants/grants/demogrant.aspx).

## **Lighthizer: NAFTA Has Cost Jobs, Failed Many Americans**

*(From Meatingplace.com)*

In comments marking the start of talks with Mexico and Canada to renegotiate the North American Free Trade Agreement, U.S. Trade Representative Robert Lighthizer said the deal had benefited many Americans, but it had also failed countless others.

While noting that Canada and Mexico are the largest export markets for many farmers and ranchers, Lighthizer said at least 700,000 Americans have lost their jobs due to changing trade flows resulting from NAFTA.

“We cannot ignore the huge trade deficits, the lost manufacturing jobs, the businesses that have closed or moved because of incentives -- intended or not -- in the current agreement,” he said in his prepared remarks.

Although Americans send billions of dollars in corn, soybeans and poultry across the borders, trade deficits in other sectors totaled nearly \$57 billion in the last year, he said. In the auto sector alone, the United States had a \$68 billion deficit with Mexico.

“The views of the president about NAFTA, which I completely share, are well known. I want to be clear that he is not interested in a mere tweaking of a few provisions and a couple of updated chapters. We feel that NAFTA has fundamentally failed many, many Americans and needs major improvement,” Lighthizer said.

Among the administration’s priorities, he said, are to assure that huge trade deficits do not continue, labor provisions are as strong as possible, currency manipulation and market-distorting practices are prevented, and there is equal access in government procurement and agriculture.