



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.
(All items copyright, and not to be reprinted without explicit written permission of the NBA)

September 6, 2019

Minneapolis TV to Highlight Bison Cooking Event

KARE 11 TV in Minneapolis is scheduled to highlight bison cooking next Saturday morning, September 14th, as a preview to the Pop-Up bison cooking demonstration scheduled at the Linten Hills Farmers' Market the following Day.

Allen Mickey of the Sioux Chef Indigenous Kitchen, and NBA Executive Director Dave Carter, are scheduled to be on the station's morning cooking show on the 14th. Carter will discuss the benefits of bison meat, and Mickey will provide a preview of one of the recipes scheduled to be demonstrated at the farmers/ market the following day.

The Pop-Up cooking demonstration on the 15th is being coordinated by the National Bison Association through grant funding provided by USDA's Farmers' Market Promotion Program.

Beginning at 10:30 a.m. on the 15th, Allen Michael of the Sioux Chef Indigenous Kitchen, Gabriel Carlson of Lowery Hill Meats, and food tuck chef Spencer Perrone will provide cooking demonstrations, meat cutting techniques, and cooking tips. Michael is a sous chef with the Sioux Chef Indigenous Kitchen, Carlson is a butcher at the Lawry Hill Meat market, and Perrone works in a popular Twin Cities barbecue food truck.

Dave Carter, NBA executive director, noted, "We are very excited about this pop-up. The three participants bring a wealth of knowledge and unique experience to this event and will provide a great showcase for locally raised bison meat."

Michael, Carlson and Perrone will each be preparing a specialty featuring bison meat for Linden Hills shoppers to enjoy. Those specialties will include bison street tacos, bison sliders, and bison barbecue.

The Minneapolis event is being co-sponsored by Sioux Chef Indigenous Kitchen, the Minnesota Bison Association, Silver Bison Ranch LLC, Northstar Bison, Hess Meats, and Eichten bison. Silver Bison LLC is donating the ground bison for the event.

The Minneapolis event is being funded through USDA's Farmers Market Promotion Program.

NBA Scheduled to Present at Impact Unleashed Pet Event

NBA Executive Director has been scheduled as one of the speakers at the Pet Sustainability Coalition's Impact Unleashed event schedule for October 10-11 in Boulder, CO.

Impact Unleashed is being hosted by the Pet Sustainability Coalition, an organization representing national pet food brands committed to responsible sourcing of ingredients and manufacturing of products.

Carter noted, "This is a great forum for us to promote North American bison as an exceptional ingredient with a strong story. I'm pleased that the Pet Sustainability Coalition has invited the NBA to be a part of this event."

Candidates File for Board Seats

The NBA has received nominations for four regional board seats set to be elected by members in those respective districts later this month.

The directors elected in September will begin serving in January 2020.

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 CO, WY. Boyd Meyer of Colorado has filed to run for the seat currently held by Deb Thieman, also of Colorado. Thieman chose not to run for re-election.

Region IV, representing IL, IN, KS, MO. Ken Klemm of Kansas and Michael Billings of Missouri have been nominated as candidates to fill the seat currently held by Keith Yearout of Kansas, who is term limited.

Region VI, representing AR, LA, MS, NM, OK, TX. Campbell Burgess of Texas has filed as a candidate filed as candidates to fill the seat currently held by Dr. Gerald Parsons, who is term-limited.

Region VIII, AL, DC, FL, GA, KY, MD, NC, SC, TN, VA, WV. Kristopher Kelley is the current director and is a candidate for re-election.

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.

Ballots will be emailed to eligible members on September 17th and voting will remain open for two weeks, until September 30th. To cast your ballot, members simply reply to the emailed ballot with the candidate's name of your choosing indicated at the top of the email, along with your

name. You must return your ballot by September 30, 2019. The email reply address is that of an independent third party ballot counter. Only one vote per membership is allowed. Alternatively, you can print out the emailed ballot, check your choice of candidate, sign, date and mail to the NBA at 8690 Wolff Ct. #200, Westminster, CO 80031, postmarked by September 30, 2019. Do not both email and mail your ballot, as this will invalidate your vote per association bylaws.

Snake River Farm to Host Soil Health Event in Becker, MN

Learn the principles of silvopasture, oak savanna restoration, grazing management, and how these techniques can boost your farm profitability at the Sustainable Farming Association's (SFA) "Dirt Rich: Building Soil Health Experts".

The event is scheduled from 9 a.m. to 3 p.m. on Wednesday, September 18, at Tom Barthel and Gail Wilkinson's Snake River Farm, 18251 62nd St, Becker, MN. The event will showcase a diverse, grass-based farm that produces bison, beef cattle, and pastured pork and poultry. Attendees will dig deep into these innovative soil-focused topics and how they work to build farm profitability and resilience, benefit wildlife and boost water quality. Expert speakers include Barthel and Wilkinson; Kent Solberg, SFA livestock & grazing specialist; Diomy Zamora, extension educator; and Gary Wyatt, extension educator.

Cost is \$25 for SFA members/\$35 nonmembers; registration includes lunch, coffee and all materials. For more information or to RSVP, email www.sfa-mn.org/soil.

This event is sponsored by Compeer Financial and NCR-SARE.

Hey Buffalo Gals: Help Us Share Your Story

If you are one of the many women who are blazing a trail in the U.S. bison business, the NBA wants to help you share your story with the public.

With resources provided through the NBA Growth fund, the organization has signed up as a keynote sponsor of Shiftcon, the nation's largest conference of female health and wellness bloggers. The conference, set for October 3-5, in Atlanta, GA, caters to "Mommy Bloggers;" primarily millennial women who have blog sites focusing on food, family, health and other topics. The NBA's sponsorship provides the association with an opportunity to connect those bloggers with local ranchers who can help tell the story of *Eat Bison to Restore Bison*.

NBA Members Mimi Hillenbrand of South Dakota and Carrie Bennet of Colorado, as scheduled to speak at the Shiftcon conference, and the association will have a booth throughout the event. NBA Executive Director Dave Carter said that the NBA would also like to help connect Shiftcon attendees with other women leaders in the bison business.

Carter explained, "The women attending Shiftcon are on the front lines of the social media platforms that are influencing the public's perceptions about food, health and family. They are potential allies in helping us tell the story that bison is truly *Nature's Original Plant-Based Protein®*. The best way to help them tell that story is to connect them with other women who are engaged in bison ranching and marketing."

Anyone wanting to be included in the information to be circulated at Shiftcon should submit their name, location and contact information, along with a brief description and photo of their ranch or other business. Please send that information to NBA Communications Director Karen Conley at karen@bisoncentral.com.

USDA Awards Bid for Bison Meat Purchases

USDA's Agricultural Marketing Service (AMS) announced last Friday that it was awarding a contract to Rocky Mountain Natural Meats of Henderson, CO to purchase up to 1.8 million lbs. of ground bison as for distribution to Federal food nutrition assistance programs. The bison will be utilized to fill orders placed from November 1, 2019 through September 30, 2020.

AMS had issued a solicitation for bids for up to 1.8 million lbs of frozen bison on July 30.

The contract specifies that the ground bison will be delivered to Nampa, ID at \$8.57/lb. and Kansas City, MO for \$8.59/lb. The 1.8 million lbs. is a "Not to Exceed" figure, which means that the agency will accept orders from Federal food and nutrition programs for up-to that amount.

+++++

Colorado Rancher Raises Bison To Sell And To Be Part Of Historical Education Program

(From the Colorado Springs Gazette)

Neil Fischer didn't set out to be a bison rancher. It wasn't until his daughters wanted horses that he started looking for a home with some space for livestock.

"In 2000 we made an offer on a horse property and there were some bison, which were included under the contract," he said.

They went to South Dakota and bought more bison to increase the herd. Before he knew it, he was wrangling a herd of 45 to 65 bison. Which led him to buy more acreage in Pine, high in the mountains, that Fischer has named Buffalo Peak Ranch.

"As I was figuring out how to sell my meat, I started visiting other small ranchers and farmers ... and created a group," he said. "We have about 20 farms and ranches who participate in our Farm2Table cooperative. They are located all over the mountains in southern Colorado."

They sell humanely raised beef, yak, elk, pork, chicken and bison. All the animals are grass-fed without any antibiotics, hormones, or steroids. And the meat they sell is free of pesticides, preservatives, additives and MSG. Bison is an excellent source of lean protein with a rich flavor. It's lower in saturated fat and calories than beef and it provides a variety of essential nutrients, like B vitamins, zinc and iron.

"We also have game brats and artisan sausages," he said. "We sell in bulk, or you can buy a 25-pound mixed box of meat and we deliver to you."

You can visit the co-op's store at farm2tablemeats.com.

Fischer is particularly excited about the bison events he offers at a smaller ranch in Elbert. “I bring a small herd of bison down here where we do educational events,” he said. “We converted a barn into a theater and dinner spot. The barn can be used for weddings and other events too.” Read more. https://gazette.com/colorado-rancher-raises-bison-to-sell-and-to-be-part/article_92c59090-c841-11e9-899f-83f59c83efc5.html

The Nutritional And Flavor Benefits Of Bison

(From Quinnessentialnutrition.com)

It was a great finish to a perfect day. After snapping pictures of buffalo on our drive through Custer State Park in South Dakota, my cowgirl friends and I arrived at Legends Steakhouse in the old mining and gambling town of Deadwood.

I ordered a small filet, my favorite most tender cut. Jana and Chris perused the menu and after Jana talked Chris into sharing a serving of dry-aged buffalo ribeye steak, she broke into a chorus of “Buffalo girls won’t you come out tonight ...”

To be sure, this was not buffalo-style chicken. American buffalo, much of which is raised in North and South Dakota, is really bison. True buffalo—such as the Asian water buffalo—reside in countries such as India and China.

Bison and buffalo are similar to cattle, I learned. They are ruminant animals that can convert grass and other plant foods into high-quality protein. And like cattle, they produce milk. In fact, buffalo milk is a food source in many Asian countries.

Bison meat doesn’t come from the herd of 1,300 we saw roaming in the wildlife preserve of Custer State Park, however. It is produced commercially much like beef—on privately-owned grassland ranches. In fact, The National Bison Association (bisoncentral.com) calls their product “Nature’s Original Plant-based Protein.”

The girls were pleasantly surprised at the rich flavor of their bison steak which was a deeper red color than my beef tenderloin. I stole a bite and was also surprised at the tenderness and pleasant taste.

Read more. <https://www.montereyherald.com/2019/09/04/the-nutritional-and-flavor-benefits-of-bison-quinn-on-nutrition/>

Montana Conservation Area Expands With Ranch Purchase

(From the West Plains Daily Quill)

BILLINGS, Mont. (AP) — A Montana wildlife organization has announced it has expanded its conservation area after purchasing a ranch.

The Billings Gazette reported Thursday that the American Prairie Reserve has added 22 square miles (57 square kilometers) of land from Blue Ridge ranch in northeastern Montana. Wildlife officials say the organization owns 655 square miles (about 1,700 square kilometers) of land with hopes to acquire enough private land to connect to about 4,700 square miles (12,175 square kilometers) of existing public lands.

Officials say the goal is to create a short-grass prairie ecosystem with its original inhabitants, including bison.

Officials say rangeland adds elk, bighorn sheep, mule deer, pronghorn and prairie dogs to the conservation area.

Some land owners say the organization is hurting family-owned and operated ranches and farms.

Source: https://www.westplainsdailyquill.net/national_news/article_8f511253-17d0-59a7-a063-e111f8ea42bf.html

Wildlife Officials Nix Protections for Yellowstone Bison, In Favor Of Protecting Rare Bee And Squirrel

(From the Billings Gazette)

U.S. wildlife officials rejected petitions Thursday to protect Yellowstone National Park's storied bison herds but pledged to consider more help for two other species — a tiny, endangered squirrel in Arizona and bees that pollinate rare desert flowers in Nevada.

Wildlife advocates have campaigned for decades to halt the routine slaughter of bison migrating out of Yellowstone to reach their winter grazing grounds in Montana.

The burly animals, also known as buffalo, once numbered in the tens of millions before hunting reduced them to just a few small herds.

The U.S. Fish and Wildlife Service rebuffed calls for special protections for Yellowstone bison in 2015 but was forced to reconsider under a U.S. District Court order issued last year.

Wildlife service spokeswoman Jennifer Strickland said there's no scientific information showing bison should be treated as a threatened species.

Read more. https://billingsgazette.com/news/state-and-regional/wildlife-officials-nix-protections-for-yellowstone-bison-in-favor-of/article_5078e9a0-5e7d-55d3-b4fa-c3988e4a60ff.html

Grand Canyon Tries To Capture Excess Bison

(From GoHunt)

There are too many [bison](#) in the Grand Canyon. Two years ago, a herd reduction plan was approved; however, little action has been taken to reduce the population due to “weather and disagreements over how to kill some bison” if relocating the excess animals “isn’t enough,” the [Washington Post reports](#).

Park officials tried to round up animals last year only to be deterred due to severe winter weather, which caused bison to move “farther north on a plateau.”

The September 2017 plan included “corralling the animals near the highway that leads to the Grand Canyon’s North Rim” and using sharpshooters to cull other members of the herd;

however, there's been no progress on actual guidelines for lethally removing the excess animals.

Officials also previously tried fencing off watering holes on the North Rim, hoping to force bison into the national forest where it is legal to hunt them, but that didn't work. While [Arizona](#) holds an annual draw for bison tags in the [Kaibab National Forest](#), out of the 25 hunters lucky to draw a tag, only two were successful. That poor success rate has resulted in a change that will give hunters more time to hunt during the spring hunts in 2020 and 2021.

But that doesn't solve the immediate problem. And, if park officials don't do something, the burgeoning herd could increase to as many as 1,500 animals, which would severely damage "the landscape and water resources," according to the [Washington Post](#), hence the push this month.

Read more. <https://www.gohunt.com/read/news/grand-canyon-tries-to-capture-excess-bison#gs.1y1trh>