



The Buffalo Rancher

Official Newsletter of the Rocky Mountain Buffalo Association

Important Dates:

PLAN TO ATTEND!

*January 24 - 26, 2013
NBA Winter Conference & GTSS*

*March 15 - 16, 2013
RMBA Conference & Peak to Peak Show and Sale*

March 14 - Animals arrive
March 15 - RMBA meeting & Awards Banquet

*March 16, 2013
Peak to Peak Sale*

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Rocky Mountain Buffalo Association
303 S. Broadway, Ste B522
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2012 RMBA Fall Workshop — Eagles Wing Ranch

The weekend of September 7-8th was one to remember. The 2012 RMBA Fall Workshop took us to Eagle's Wing Ranch, in beautiful North Park, owned and operated by Bob, Claudia and Jim Beauprez. The Beauprez planned a great weekend event for bison fellowship and education. The historic Antlers Inn, located in Walden, Colorado, was host hotel where on Friday September 7th, RMBA held a short Board meeting, followed by a social hour featuring jalapeño poppers (delicious!), veggies and cheese and crackers to get the digestive tract rolling. Those attending did some munching and mingling before being served a wonderful bison tenderloin steak dinner. This was a great evening for meeting new producers and catching up with the happenings of others in the Association.

Thirty-five attended this event with several new folks that came from Utah and Colorado that were interested in learning more about raising buffalo.



explained the thought process and resources that went into the design and construction of the entire layout, which was quite impressive. Fencing is taller than average to accommodate an annual average snowfall of 260 inches.

"When the wind blows, the pens fill up and with the



Saturday morning we caravanned 15 miles to Eagle's Wing Ranch where we were greeted by Bob, Claudia & Jim. After a brief time of visiting, Bob started with a tour of their corrals, sorting and working facilities. He





2012 - 2013
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buffaloranchers.com
303/243-0900

All RMBA meeting minutes and
financials are available from
Secretary-Treasurer Tudi Arneill

PRESIDENT'S MESSAGE

This year's weather has been on the forefront throughout the nation affecting most everyone in agriculture and bringing about many challenges.

Most common has been keeping animals where they belong, and finding quality feed....at a reasonable price, and in some cases, a not so reasonable price. In my 12 plus years raising buffalo, I find that they can utilize mid to poor quality feed better than other grazing animals; for us, we will supplement with more protein because of the quality of feed we have available.

There are other options with processed feeds, proteins and by-products, such as potatoes or sunflowers. We have found an outlet that is throwing away old bread, after bringing some home for the chickens, we discovered our buffalo and beef animals really go for it, so we have started to get it by the 100's of pounds. I believe its years like this one that will bring out the best in many producers, after all, if it was easy everyone would be doing it.

Now, as weaning and sales season is upon us, will we see prices staying strong or will they soften some? A lot of factors come into play with high priced feed and bare pastures, we have already seen some herd reductions. However, buffalo meat is still in great demand and sales seem to stay steady. As I am writing this most live sales have not started or reported the results, we will know soon.

Thanks to those in the Association for their work on tasks and projects through the summer. The Colorado FFA State conference, Colorado State Fair and our Fall Workshop were all successful events. As always we con-

tinue to ask for your help on those tasks and projects throughout the year. Thanks again to all those members that helped with these events!

Thanks to Bob, Claudia and Jim Beauprez for the great time we had at Eagle's Wing Ranch near Walden, Co. for RMBA's Fall Workshop, September 7 & 8. The ranch, the setting and the hospitality was phenomenal....oh! So was the weather. (Read more on the workshop in this newsletter).

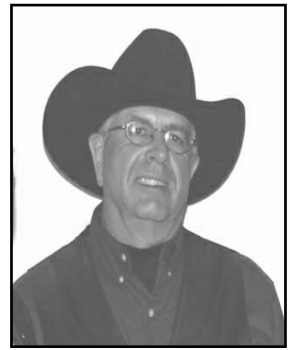
The board is also looking for somewhere to go for next year's Fall Workshop. If you have any suggestions or are interested in sharing your operation with our members, let one of us know.

The Peak to Peak Show and Sale will be celebrating its 10th annual event in 2013. March 13-16, 2013 is the date, please set that aside and help us celebrate our 10th year. Sale packets will come out the first of the year, so get your entries in and looking forward to seeing everyone there. We are always seeking those who can help setting up in the yards on Wednesday, the 13th.

Finally, thank you to those who have fought and are fighting for this great nation, God Bless America.

God Bless,

Larry Higgins



2012 - 2013 RMBA Board of Directors

Pictured left to right:
Larry Higgins, Brent
Ginther, Debbie
Thieman, Boyd Meyer,
Tudi Arneill, Tom
Sowle, and Dave Hayes.



Eagles Wing Ranch, *cont. from pg 1*

taller fencing, the animals could literally walk over the fence," said Bob. The working facilities and load out are all inside the barn area, which in the middle of winter is no doubt a must. Beauprez had talked with many producers before they became involved, and have learned a lot along the way. "Coming from a dairy background has helped, but we are constantly learning and changing things to make it easier on the animals and to make it safe for the handlers," Bob commented.



The original barn has been added to to house the handling facilities, which is a must during the winter months. Panels of the tub have been painted white to help the bison move more easily through to the hydraulic chute. "It seems like a small thing, but it really

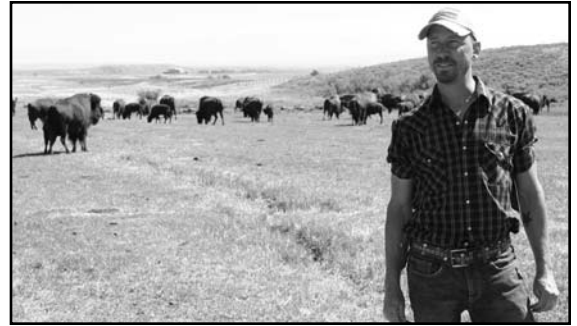


has worked good. It really brightens the path and the animals seem to adjust better in the enclosure," Bob said. "The more we work the animals, the more we learn. The animals really do teach us a lot," he added.



After the morning tour and a lunch of buffalo burgers and other yummy treats, we loaded into pickup trucks and went out to view the buffalo herd. The weather was fantastic and we were able to just linger and watch the 130 plus head on the ranch. Jim was our guide during this part and explained their breeding, grazing and winter feeding operation.

The herd is made up of animals purchased mostly from the Diamond Tail Ranch,



Cold Creek Buffalo and the GTSS. "The buffalo associations have great members with whom we have become great friends. The admiration that everyone has for each other and the animal is great, along with the willingness to help each other has been very helpful to us," Jim commented.



We saw all the breeding bulls, mamas and calves as they were grazing on the hay fields after the

last cutting. Jim said it takes 600 - 800 ton of hay during the winter to feed the buffs. Dealing with the long winters and large amounts of snow and wind is definitely a challenge, but the summer and fall month's make up for it. The animals were in good condition and the winter hair was well set on them all.

What a wonderful time we all had and want to thank again Bob, Claudia and Jim for the hospitality and work that went into this great weekend.

2012 Colorado State Fair Bison Meat Tasting

by: Tudi Arneill

The Rocky Mountain Buffalo Association made a great impression on visitors to the State Fair this year. With the theme focusing on children, Debbie Thieman had created a great booth with lots of information, hand-outs and most importantly had created a crayon coloring station for kids. The table was hand-crafted, shaped like a bison and painstakingly painted by Debbie. Our exhibit featured informative characteristics about bison, fun facts about their nature, and pictures of the animals. Children sat and completed and colored dot to dot pictures of bison at the table. Parents enjoyed the respite from walking and many inquired about purchasing such a charming table. A six foot wooden buffalo was also part of the display, and kids compared their height with that of a buffalo bull. FFA members always help monitor the exhibit and replenish our hand-outs and supplies. Hundreds of visitors passed through the building and many positive comments were conveyed about our display.



to catch up with his buddies. I was nervous about whether the meat was going to work for the various recipes he was planning to demonstrate.

Folks were already in the viewing gallery at the Agricultural Pavilion Building. Fifteen minutes before starting time but Chef just kept chatting and unloading, not paying any mind to the cooler of meat. Then the magic began...he took a pot roast, partially thawed, and slammed it into a hot, hot oven. Meanwhile he prepared bison meatballs with an Asian pear sauce that the crowd loved. He demonstrated how to remove the "silver skin" from a steak, and then turned it into a grilled romaine wrap with watermelon salsa. The viewers were really enjoying the show now.

Buffalo bacon poppers were on the menu, using smoked Gouda cheese. The pot roast, now nicely cooked became Spicy Cajun Buffalo Croquettes, on a toasted slice of baguette and a seasoned salad topping. Chef shared the tip of dicing spring mix lettuce in the food processor to create instant "baby greens".

All the while Don just chatted, asked the audience questions, and helped folks understand that cooking with bison is easy, versatile and delicious. We handed out 300 copies of the recipes which wasn't enough so we estimate we had about 350 people enjoy the demonstration.

My concern that I hadn't brought the right meat was unfounded. With a good chef and some imagination, bison can be made into delicious foods, no matter what the cut. Many thanks to Chef Louie and my family who pitched in with slicing, dicing, washing, serving the food and buying me a cold beer when it was all over.

See page 7 for a sample of the great recipes created by Chef Louie. All the recipes Chef Louie produced will be available electronically from the from the RMBA. To request an electronic copy - Tudi Arneill - tarneill@plainscenter.org.



My family and I volunteered to assist Chef Don Louie at the annual bison meat tasting event at the Colorado State Fair. I had not met the chef before but had talked with him earlier and learned his preference on which cuts to bring. My freezer held different cuts. I loaded the meat into my refrigerator to thaw but not quite soon enough. With trepidation about the cuts I was bringing and their readiness for the demonstration, we loaded a cooler and headed down to Pueblo.

Don was there unloading his groceries and cooking tools, while chatting with old friends who stopped by. Friendly is too tame a word to describe Chef Louie. He knows everyone, everyone knows him and he took time



10th Annual PEAK TO PEAK

Peak to Peak Show & Sale — March 14-16, 2013

PEAK TO PEAK - The 10th Annual Sale Already!

by: **Patty Smith**

When Larry asked me to do an article on our 10th Peak to Peak Show and Sale, my first reaction was that it can't be the 10th one already... however, with a little research, I discovered the first Peak to Peak was March 11, 2004 and that makes the 2013 sale the 10th one. Time flies....

For several years preceding the first Peak to Peak there was much discussion about whether or not to even try having a show and sale and I will admit to being one who continued to say we shouldn't try it, thinking we really didn't have the resources. Well, the proponents certainly proved me wrong!

Peak to Peak has consistently made the association a small profit - it isn't designed as a money maker but as a service to our members so we can only expect to break even. The choice of a March date and including a production sale were great choices by the original planners. We need to thank those officers, directors and members who have continued to be willing to put in the effort and

time to make this a very successful show and sale.

The newsletter in the Spring of 2004 in an article by Katherine Jonjak called the Peak to Peak show a success noting that "it went off with no problems and was successful in netting a profit for the association." There were 18 consignors from 5 states and 123 buffalo were sold. The first show resulted in a tie for the overall winner (now called Producer of the Year) between RL Bison Ranch, Rob and LeeAnn Trynoski and Mosquito Park Enterprises, Rod Sather.

We couldn't have a show if we didn't have someone who would judge it and we'd like to thank the judges for the past shows:

Brian Ward and Keith Yearout 2004 & 2005
Bob Dineen and Brian Ward 2006
Lance Kuck and Dick Gehring 2007 & 2008
Susan Maass & Bill Rogers 2009 & 2010
Mike & Kathy Gear 2011 & 2012

Please put the 10th Annual Peak to Peak Show and Sale on your calendar - March 16, 2013. I'm sure the Peak to Peak will continue to be the success it's been since 2004!

Schedule of Events:

Save these dates for the 10th annual, 2013 Peak to Peak Show and Sale. Sale Chairman, Boyd Meyer is working on the details, and consignment packets will be available after the first of the year.

Tentative Schedule:

Wednesday 13th - animals, (show & production) start unloading noon until 5:00pm

Thursday 14th- animals unloading 8:00am - noon, judging will start (show only).

Production unloading until 5:00.

Consignors meeting at 5:30pm, Embassy Suites Board Meeting, 6:00pm, Embassy Suites

Friday 15th - unload production animals, 8:00 - noon. Genesee Park Sale - noon

RMBA General Business Meeting and Elections, 5:00-6:00pm.

Social Hour, 6:00 - 7:00pm

Banquet, 7:00 - 8:00pm

Awards & Fun Auction, 8:00 - 9:30pm

Saturday 16th - Judges comments, 9:00am, National Western Stock Show

Sale begins, 10:00am, National Western

Load out 1:00pm - until dark.

Sunday 17th - Load out 8:00 - 10:00am

Once again the Embassy Suites will be our host Hotel. More Information will be sent out to members after the first of the year.

Be thinking of what animals you are wanting to bring to Denver for our 10th anniversary show and sale!

Fun Auction Items

Be thinking of items that you can bring to the RMBA Fun Auction held during the Peak to Peak Awards Banquet. Without a successful Fun Auction, the RMBA would not be able to help fund educational and marketing and promotional items that help the bison industry. The bigger and better the items, the bigger and better the proceeds brought in by RMBA.

RMBA Joins the Social Media Stampede

by: John Graves

Today's society develops new ways to communicate and interact with customers, family, and friends seemingly overnight. In the past couple of years, social media has drastically taken off as a medium for communication that cannot be ignored.

These online sites for networking and sharing are targeted for personal use, but have a place for organizations as well. This combination gives companies a vast opportunity to engage with customers in a personal space that they are already motivated to visit.

It is used by news outlets to pass along important news, sports teams to share game scores, and companies to market their products and create brand loyalty. Almost all companies are establishing their presence on

social media sites to allow for easy communication with their customers, supporters, or fans.

Many sites are free or low cost. With many companies already jumping on social media, their presence is now expected. It is not your traditional advertising though. It is more like online word-of-mouth. If I like your site, post, picture - my friends see that I like it and have the opportunity to check it out as well.

The Rocky Mountain Buffalo Association (RMBA) is very excited to announce our new Facebook page.

Facebook is a free social media site where individuals share, like, and talk about their lives and interests. Facebook has over 1 billion daily active users worldwide - a huge resource to market and pass along information.

RMBA's goal with our Facebook page is to share interesting and important news with our followers about buffalo, inform followers of

upcoming events and activities, and to generally promote buffalo to all users.

To access our FB page, search for "Rocky Mountain Buffalo Association" on the Facebook search bar. (A free, personal Facebook account is required to follow our page).

If you have any questions or comments about our Facebook page, or have any stories or information about buffalo you would like to be passed along, please contact me at john-graves2@aol.com.

If your buffalo ranch or organization is on Facebook we would like to follow you as well! If you need help setting up a Facebook presence for your buffalo organization please contact John for help setting up your page.

FB us at: www.facebook.com/RockyMountainBuffaloAssociation

POWER GENETICS

March 2, 2013

**National Western Stockyard Arena
Denver, CO — 11:00 a.m.**

**Offering:
30 Yearling Heifers
40 Performance Tested Bulls**

Don't Miss The Bison Health, Nutrition and Genetics Educational Program on

Friday, March 1 at Renaissance Hotel

POWER GENETICS PERFORMANCE TESTED BULL SALE

PRESENTED BY:

**COLD CREEK BUFFALO COMPANY and
DIAMOND TAIL RANCH**



For Information About Performance

Tested Bulls Contact:



Cold Creek Buffalo Company
Boyd Meyer: 970-396-2249

Diamond Tail Ranch
Scott Butcher: 970-435-5775

NBA Briefs —

The National Buffalo Foundation is excited to announce the launch of its new website and a fund drive for an upcoming research project.

The new website: www.nationalbuffalofoundation.org features basic information about the foundation as well as listing ways to give to the Foundation. The site also includes overviews of Foundation-supported projects and partner testimonials. A special section is dedicated to a fundraising campaign to support a TB testing research study also just launched by the Foundation.

— Up-Coming Bison Events —

- Jan 22-26 2013 - Gold Trophy Show and Sale
- Jan 23-26 2013 - NBA Winter Conference
- Jan 31- Feb 03, 2013 - DTBA Black Hills Buffalo Classic Show and Sale
- Mar 02, 2013 - Power Genetics Bison Sale
- Mar 07 - 09, 2013 - Eastern Bison Association Show and Sale
- Mar 13 -16, 2013 - Rocky Mountain Buffalo Association Peak to Peak Sale

For more information visit the NBA website:
bisoncentral.com



Colorado State Fair Buffalo Tasting Recipe to Try!

Chef Don Louie served some scrumptious and a bit different buffalo treats that were enjoyed by all. They included: Buffalo Bacon Poppers, Buffalo Watermelon Romaine Wrap, Spicy Cajun Buffalo Croquettes, & Braised Buffalo Meat Balls.

An electronic file can be emailed to you upon request. Contact:

Tudi Arneill - tarneill@plainscenter.org.

We will also have all the recipes available at the 2013 Peak to Peak Show and Sale.

Buffalo Bacon Poppers

Chef Don Louie

Serves 3 ea. per-person

Prep Time: 10 minutes -

Total cooking Time: 30-40 minutes



Ingredients: 2 doz. whole jalapeno's
*Optional fine chopped seeds and stems from the jalapeno
1 lb. of ground Buffalo
1 doz. thin strips of bacon cut in half
1 tsp. of kosher salt and black ground pepper
1 tsp of Chipotle powder
8 oz. of shredded smoked Gouda

Equipment: 1 medium cutting board
1 medium mixing
1 paring knife
1 small spoon
1 teaspoon
2 doz. toothpicks / small skewers
1 outdoor grill / sheet pan for the oven set @ 350 degrees

Cooking Directions: In your mixing bowl break up the ground Buffalo, this will make easier for mixing. Add kosher salt, Chipotle powder and shredded smoke Gouda. Gently fold all the ingredients well and set aside. With your paring knife make a slit to the jalapeno 3/4" lengthwise to make a pocket and use your small spoon and scoop out the seeds and the stem. You may discard the seeds and stems or fine chop them and add to the mixture for a zip-pier popper. Take your spoon scoop a spoonful and stuff the pepper just enough to fill it. Note: do not over stuff this will cause un-even cooking in the interior of the pepper.

Take 1/2" strip of bacon wrap firmly around the jalapeno and skewer with a toothpick. At this point you have 3 options how to cook your poppers.

Method 1: deep fry @ 350 degrees until bacon is crispy (about 8 minutes)

Method 2: backyard grill @ 350/400 degrees for 30 minutes

Method 3: household oven sheet pan and rack @ 350 degrees for 30 min.

Whatever cooking style you choose when done arrange on a platter with your favorite dipping sauce, like BBQ, Sweet Chili, even Ranch dressing, in a blink of an eye they disappear like magic for any special or everyday event.

Bon A'petite!

RMBA Classified Advertising

BUFFALO GAL YARNS

Jill Klawonn at High Point Bison has four different buffalo yarns available. We offer fine hand-knit garments or you can create a one of a kind piece. hpbison@ncolcomm.com or call 970-895-3303.

TRANSPORTATION

Dan Martin will haul your buffalo. No distance too far. Call: 970/824-9207.

POWER OF GENETICS

March 2, 2012 at National Western Stockyards Arena @ 11:00 am. Contact Boyd Meyer @ 970-396-2249 or Scott Butcher: 970-435-5775.

RATES:

Classifieds —

Each RMBA member receives one **FREE** ad/issue.

Business Cards — Advertising in the RMBA newsletter costs just \$45 for the entire year (5-6 issues) or just \$10/issue.

All ads must be pre-paid. Contact Laurie Dineen to place your ad today!

laurie@greatrangebison.com

Classified Advertising Pays - especially when it's FREE!

NBA Winter Conference

January 24-26
Denver, Colorado
Renaissance Hotel

REGISTRATION INCLUDES:

- Lunch on Thursday, Breakfast on Friday
- Thursday Night Dinner & Fun Auction
- Access to all meetings, educational forums, and Trade Show

Registration for the NBA Winter Conference is available on-line www.bisoncentral.com/conference-registration.

or call (303) 292-2833 or email Jim@bisoncentral.com





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