



CANADIAN
PRAIRIE BISON

Dec—Feb
2011—2012



COTEAU GOURMET

Check out our website — www.cdnbison.com



Roger's Marketing hours for
phone calls:

Monday to Saturday
8:00 am to 8:00 pm
Office: (306) 468-2316
Hm:(306) 468-2930
Cell: (306) 747-7372

Office hours:

Monday to Friday
9:00 am to 5:00 pm

**Pricing is constantly changing. As
you all know, the prices for bulls
and heifers have increased.**

**Talk to your neighbors about the
benefits of bison ranching.**

WE NEED MORE BISON!!!



2011 Board of Directors

President: *Ron White*

Vice President: *Glenn Herzog*

Secretary: *Don Kelsey*

Directors:

Dennis Bradley

David Christiansen

Frank McAllister

Don Connell



**>PRODUCERS MUST SIGN
AND RETURN CONTRACT
PRIOR TO LOADING<**

Wishing you all a safe
& Happy
Holiday Season



**Attention Producers
shipping to the US:
ALWAYS leave paper-
work as is. DO NOT
adjust #'s shipped even
if you are shipping less
than planned.**



A Very Special Thank you to all producers who signed and returned their 2012 contracts.
We appreciate you taking the time to get them done and back on time.

YOU KNOW YOU ARE A TRUE Saskatchewanian when:

1. "Vacation" means going South past Regina for the weekend.
2. You measure distance in hours.
3. You know several people who have hit a deer more than once
4. You often switch from "heat" to "A/C" in the same day and then back again.
5. You can drive 110 kph through 2 feet of snow during a raging blizzard, without flinching
6. You design your kid's Halloween costume to fit over a snow-suit.
7. Driving is better in the winter because the potholes are filled with snow.
8. You know all 4 seasons: almost winter, winter, still winter and road construction.
9. Your idea of creative landscaping is a statue of a deer next to your blue spruce.
10. Down South to you means Regina ...
11. Your 1st of July picnic was moved indoors due to frost.
12. You have more miles on your snow blower than your car.
13. You find 0 degrees "a really nice day."



Holiday Spiced Bison Roast

- 1 tablespoon paprika
- 2 teaspoons kosher salt or 2 teaspoons sea salt or 1 teaspoon salt
- 1 teaspoon garlic powder
- 1/2 teaspoon dried oregano , crushed
- 1/2 teaspoon dried thyme , crushed
- 1/2 teaspoon ground black pepper
- 1/2 teaspoon onion powder
- 1/2 teaspoon cayenne pepper
- 2 tablespoons olive oil
- 1 (3 1/4 lb) boneless sirloin tip roast , bison, 3 - 3/12 pounds

Directions:

In a small bowl combine paprika, salt, garlic powder, oregano, thyme, black pepper, onion powder, and cayenne pepper.

Stir in oil until well combined. Set aside.

Trim fat from roast.

Spread oil mixture over surface of meat.

Place meat on a rack in a shallow roasting pan.

Roast in a 375 degree F. oven for 15 minutes.

Reduce oven temperature to 300 degrees F. Roast 60 to 65 minutes more or until meat thermometer registers 140 degrees F.

Remove roast from oven.

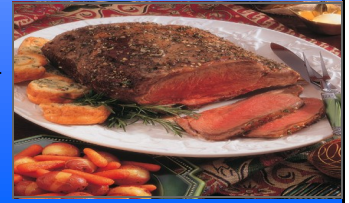
Cover roast tightly with foil and let stand in pan on a wire rack for 15 minutes. The temperature of the

meat after standing should be

145 degrees F. (medium rare).

Thinly slice meat across the grain to serve.

Serve with roasted vegetables, if desired.



FOR SALE — Birch Creek Handling System

6 x 9 Stalls & Scale

Steel tub & Holding Pen

For more info:

Call Ray @ Ph: 204-546-3024

Newsletters are now
available on our
Website:

www.cdnbison.com, go
to

Our Story, then News

Elk Valley Ranches Feedlot

Please contact Frank McAllister (780) 846-2980 or
(780) 871-1076 for info

Canadian Prairie Bison—Holiday Office Hours

December 23 open 9—3pm

Closed—December 26th, 27th & January 2nd