



CANADIAN
PRAIRIE BISON

January-March 2010
Newsletter, Issue 16



COTEAU GOURMET

Annual General Meeting

The AGM will be held at the Tropical Inn, North Battleford

March 5, 2010

5:00pm-7:00pm

Everyone is welcome to attend!



DID YOU KNOW? Canadian Prairie Bison is providing the Burgers and Lean Ground Bison to be served at receptions being hosted by the Saskatchewan Government in the Saskatchewan Pavilion during the Vancouver 2010 Olympic Games. Showcasing our bison to the world!

Roger's Marketing hours for phone calls: Monday to Saturday 8:00am to 8:00pm Please call Roger during these hours.

Ph:(306) 468-2930

Office hours:

Monday—Friday

9:00 am to 5:00pm

Ph:(306)468-2316

Fx:(306)468-2327

Please Note: As of February 1, 2010 , EDC insurance has increased from \$10.00/hd to \$12.00/hd

Spring is coming! Please remember to book your loads at least 30 days prior to when you want to ship.

FYI: More and more producers are finding it worth their while to take mortality insurance on their loads.

Board of Directors 2009

President-Gilbert Provencher, Vice President-Don Kelsey,
Secretary-Vern Brown Directors: Dennis Bradley, Frank McAllister, Ron White,
Don Scott, Glen Herzog, Don Connell





PPMS letters have gone out to all producers. If you have not yet booked your 2010 PPMS you can respond to us by phone/fax/email/mail. If you did not receive a letter please let us know and we'll get one to you!

Note to Producers: When there are multiple producers/pickups on the same load, there tends to be a higher Bison mortality rate during transport. and a lot more problems with loading/unloading. To avoid these problems, we suggest that when possible to please mix these animals a few days prior to loading. Doing this results in fewer stops and less stress on the animals. Maximum pickups per load will now be two.

PS: Please remember to send us your Record of Movement for every load

THE US \$, what it means to producers. A strong US\$ puts more money in your pockets..

Bison Swiss Steak, with Mushrooms

2 lbs bison steak, cut into 8 pieces
1/2 cup flour 1 tsp salt
3 tbs oil 1 - 10 oz. can beef broth
1/2 cup water 1/4 cup ketchup
1 tsp. mustard 1 medium onion
Season to taste

Tenderize meat then coat in flour and salt mixture. Heat oil in large frying pan, brown meat on both sides, reduce heat, add remaining ingredients, season to taste. Cover pan and simmer on low for 1 hour, adding water if necessary. Cook until meat is tender. Place in casserole dish, add 1/2 lb fresh sliced mushrooms, bake at 300 degrees for 20 min to half hour.

Elk Valley Ranches Feedlot

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

Quote of the Day: Laughing at our own mistakes can lengthen our life.....

Laughing at someone else's can shorten it!