



CANADIAN  
PRAIRIE BISON

April—June 2010  
Newsletter, Issue 17

SPRING

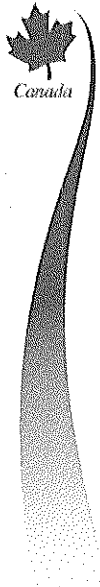
COTEAU GOURMET

Check out our website at: [www.cdnbison.com](http://www.cdnbison.com)



UPDATE: Just wanted to let you know, our Bison Burgers and Lean Ground Bison was a huge success at the Saskatchewan Pavilion during the 2010 Olympic Games. Over 15,000 Bison Burgers were sold!

**EDC insurance is now \$12.00/hd**



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

The Annual General Meeting was held on March 5, 2010, in North Battleford.

Thanks to all who attended

We would like to welcome a new Director; Elio Pressacco

A big thank you to Don Connell for his time served on the Board of Directors for Canadian Prairie Bison.

**Board of Directors 2010**

**President-Gilbert Provencher,**

**Vice President-Don Kelsey,**

**Secretary-Vern Brown**

**Directors: Dennis Bradley**

Frank McAllister

Ron White,

Don Scott

Glen Herzog

Elio Pressacco

**FYI: The Hartford Insurance Company will be increasing the rate of Mortality Insurance. As of April 17, 2010, the new rates will be as follows:**

**Bison shipped USA \$10.00/hd**

**Bison shipped within Canada \$6.00/hd**



Calving season is here! While your out counting your new calf crop, bring your camera and snap a few pic's of your herd, email them to us, and we'll post them on our website!

**Producers: Please remember to book your loads at least 30 days prior to when you want to ship.**

**Do you have Cull animals?  
CPB is paying top prices \$1.70 HHW  
Give us a call to book your cull animals today!**

### **Bison Meatball Cream of Mushroom Soup**

15-20 15gram (about size of loonie) bison meatballs, sear in frying pan  
2 tbsp butter  
1/3 cup celery, diced small  
24 Button Mushrooms, wiped clean with a damp cloth and sliced thin  
2 cloves garlic, crushed  
1/8 tsp dried Thyme  
2 tbsp all-purpose flour

1/2 cup onion, diced small

2 bay leaves

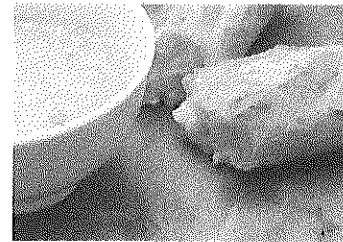
8 cups chicken stock, warmed

1 cup whipping cream (optional)

-Melt butter in large saucepan, sauté onion, celery, mushrooms, garlic, bay leaves and dried thyme until onions are transparent.

-Remove pan from heat, sprinkle in flour, stirring to mix well with other ingredients. Gradually stir in 4 cups stock to give the soup a consistency that coats the back of the spoon. Simmer for 10 min. Add cream, heat soup through without boiling. Serves 4 to 6 people.

*Enjoy!*



### **Elk Valley Ranches Feedlot**

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

This is for all those people out there that just can't resist an auction sale!  
Quote of the day: A bargain is something you'll never use at a price you just can't resist!