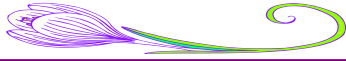




CANADIAN
PRAIRIE BISON

April to June 2011
Newsletter, Issue 20



Spring

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
Ph:(306) 468-2930

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

2011 Board of Directors

President: *Ron White*

Vice President: *Glenn Herzog*

Secretary: *Don Kelsey*

Directors:

Dennis Bradley

David Christiansen

Frank McAllister

Don Connell

Pricing is constantly changing. As you all know, the prices for bulls and heifers have increased. Future price increases look positive. Contact Roger for the new prices

Talk to your neighbors about the benefits of bison ranching.

WE NEED MORE BISON!!!



*****Producers MUST sign and return contract prior to loading*****

Hydraulic Squeeze for
Sale

For Info Contact:
Gilbert Provencher
(306)747-3181

Notice to Producers

As of April 1, 2011 :

Hartford Insurance rates
will be increasing to
\$12/head to Colorado &
\$8/head to Lacombe , AB



Spring



****Producers please send your completed PPMS form to the office, if you did not receive one please call 306-468-2316 and we will get one sent to you immediately.****

Prairie Folk

How do you know when your staying in a Manitoba hotel? When you call the front desk and say, "I've gotta leak in my sink" and the person at the front desk says, "Go ahead."

Did you hear that they raised the legal drinking age in Saskatchewan to 32? It seems they want to keep alcohol out of the high schools.

How many Albertans does it take to eat a deer? Two. One to eat and one to watch for traffic.



Bison Cajun Kabobs



1 lb bison sirloin butt, cut into 1 1/2 inch cubes
1/2 cup Clamato Juice
1 tbsp Worcestershire Sauce
1 tbsp lemon juice
2 tbsp olive oil (*additional for basting*)
1 clove garlic, minced
1 1/2 tsp Cajun seasoning blend
1 tsp Thyme
Red onion, peppers, and fresh pineapple sections as required.

- Allow bison to marinate in the refrigerator for a minimum of 4 hours, 24 to 48 is even better.
- Drain bison cubes, discard marinade. Skewer meat cubes with pieces of red onion and peppers (any combination of colors), and fresh pineapple.
- **Note:** if using wooden skewers, be sure to first soak them in water for 15 minutes before using.
- Grill kabobs over low to medium-low heat, turning often. Baste occasionally with additional olive oil. To avoid dry meat, do not cook beyond medium doneness.



Bison Producers Unite!

Canadian Prairie Bison is working hard for YOU, to ensure that you are getting the BEST possible price for your bison. Higher numbers of bison = Higher \$\$\$ for YOU! Contract with Canadian Prairie Bison and reap the benefits. There is power in numbers.

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

Producers: Please book your loads at least 30 days prior to when you want to ship.
Please call us to book your cull Animals.