



CANADIAN  
PRAIRIE BISON

September-November  
2011



COTEAU GOURMET

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



Roger's Marketing hours  
for phone calls:  
Monday to Saturday  
8:00 am to 8:00 pm  
Office: (306) 468-2316  
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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

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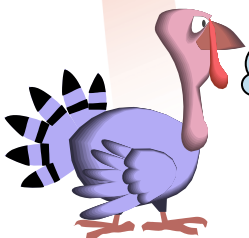
*David Christiansen*

*Frank McAllister*

*Don Connell*

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

Wishing you all a safe and bountiful Harvest and a Happy Thanksgiving.



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

# Fall



A young farm couple, Homer and Darlene, got married and just couldn't seem to get enough lovin'. In the morning, before Homer left the house for the fields, they made love. When Homer came back from the fields, they made love. And again at bedtime, they made love. The problem was their nooner; it took Homer a half hour to travel home and another half hour to return to the fields and he just wasn't getting enough work done. Finally Homer asked the town doctor what to do.

"Homer," said the doctor, "just take your rifle out to the field with you and when you're in the mood, fire off a shot into the air. That will be Darlene's signal to come out to you. Then you won't lose any field time."

They tried Doc's advice and it worked well for a while. Homer came back to the doctor's office. What's wrong?" asked the Doc. "Didn't my idea work?"

"Oh, it worked real good," said Homer.

"Whenever I was in the mood, I fired off a shot like you said and Darlene'd come runnin'. We'd find a secluded place, make love, and then she'd go back home again."

"Good, Homer. So what's the problem?" asked the Doc.

"I ain't seen her since huntin' season started."



## Harvest Bison Chili

1 cup Chopped Leeks  
A few cloves chopped Garlic  
1 cup chopped Mushrooms  
5 large Carrots, chopped  
5 Parsnips, chopped  
28 oz can Chopped Tomatoes  
6 oz can Tomato Paste  
Splash of Lemon Juice  
1 cup beef broth  
1 Tbsp Chili Powder  
2 Tsp Cumin  
2 Tsp Paprika  
Garlic Salt & Pepper to taste  
Slash of Olive oil  
2 lbs ground Bison



In a large pot, add a splash of oil, garlic and leeks. Over med heat cook a few min. And add spices. Cook until softened, Stir, add veggies. Cook to soften veggies.

In separate pan, brown bison add spices. Add cooked meat, tomatoes, paste, broth and lemon juice to veggie pot. Stir, bring to boil—simmer 30 min.



With **STRONG** Producer commitment, we can ensure **STRONGER** Guaranteed Sales to our Customers. The Canadian Prairie Bison Co-operative can only be as successful it's members make it— CPB is Your Company.

Newsletters are now available on our Website:  
[www.cdnbison.com](http://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.