



CANADIAN  
PRAIRIE BISON

Dec—Feb  
2011—2012



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  
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."

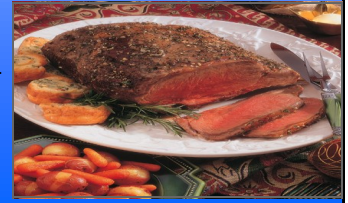


#### Holiday Spiced Bison Roast

- 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](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

**Canadian Prairie Bison—Holiday Office Hours**

**December 23 open 9—3pm**

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