

Black Hills Buffalo Classic To Expand!

Thanks to the efforts of so many people at last year's Black Hills Buffalo Classic Show and Sale, the entire event was a huge success and excitement about the new location and new classes could be felt throughout the entire weekend. With that in mind, the DTBA Board of Directors and Show and Sale Committee has been busy planning for the 2009 event and we are pleased to announce an expanded lineup for the event.

Our Black Hills Buffalo Classic Show and Sale classes will remain the same as last year, with the following classes: single heifer and bull calves; Top Ten heifer calves (pens of 10) and Top Five bull calves (pens of 5); yearling bulls and heifers and two year old bred heifers. The Reality Based Carcass Class is also on tap with classes for both bulls and heifers.

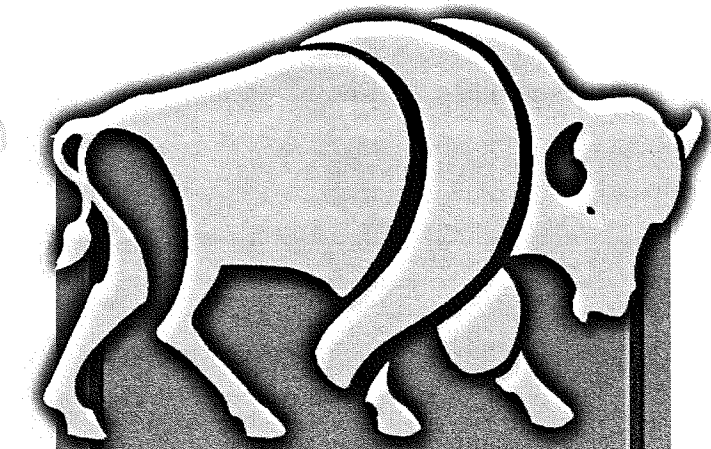
Thanks to the efforts of a group of individuals who got together at last year's conference, brainstormed for about an hour and pulled together a new offering for the 2009 event...The DTBA Young Guns Bull Challenge. This class is structured similar to a futurity class, with bull calves being consigned by producers, all the calves go to a host ranch for one year and are then brought back to the BHBC as yearling bulls, complete with data sheets on their performance throughout the year. This will be an additional yearling bull class at the 2009 show. There were 18 entries in the class that were consigned last February and we'll be making plans for a whole new group of calves to come to the show this year and begin their challenge at a host ranch this February. More information about this exciting new class is elsewhere in the newsletter.

Additionally, the sale committee and the board of directors has spent a great deal of time working on an additional sale offering and it's officially a go! At this time, we are planning to have a consignment sale offering only calves. These animals will not be judged, but merely sold immediately after the show animal auction. The thought is to have producers bring in a representative sample of their calf crop and put it in front of as many buyers as possible. The details are still being finalized at this time and more preliminary information is in this newsletter, but the hope is to put buyers and sellers together in one place.

Plans are underway for the annual conference that is held in conjunction with the show and sale. Dates for the 2009 DTBA Winter Conference are February 6 and 7, 2009. The conference will be held at the Ramkota Hotel in Rapid City. The Black Hills Buffalo Classic Sale and Calf Auction will be held at the Pennington County Events Center in Rapid City on Sunday, February 8 beginning at 10:00 a.m. Mark your calendars now and make plans to attend this fun and exciting event. Consignment information for all classes and the calf auction will mail in December and will also be available on the association website at www.dakotabuffalo.com We'll see you there!

Hottest Topic In The Industry

And what might that be you ask? Well, it's the issue of amenable species and whether or not buffalo should be included as amenable. The National Bison Association has been immersed in this issue of late and feelings on both sides are running hot. Please be aware of the issue and make your voice heard! There are pros and cons on both sides and the debate continues. Our NBA Regional Director (SD, ND, MT) is Scott Peterson and he is looking for input and direction from the producers in his region so he can best represent their feelings on the issue. Take the time to educate yourself about this important topic and let Scott know your thoughts, even if you are not an NBA member, we need to know what people in this region want on this issue. Scott can be reached at (605) 641-7268 or you can email him at jumpoff@mato.com. The DTBA will also be contacting members to get feedback on the issue.



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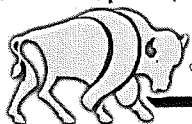
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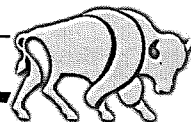
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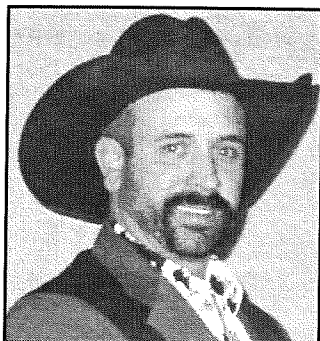


Notes From The President - Chad Kremer

Hello everyone,

As I write this we are shoveling quite a bit of snow! This past spring and summer has been a welcome relief from the past seven years of drought. I heard earlier this summer that Rapid City had its wettest month of May on record. My only hope is that this pattern will be the beginning of the return to "normal". Normal as defined by Webster's is: average, regular, or standard. I would have to say that average would best describe the weather conditions that will occur in my lifetime. To say that there is a standard would be pushing it. The weather and nature in particular, is always changing, and will continue to change. My hope is that all this moisture will produce more forage

than the past several years have. Here at Custer State Park the last time we had forage to the level it is currently was in 2005, and that was a season that started with rain that was received at a time when needed and then drier conditions moved in for the remainder of the season. This pattern appears to be somewhat wide-



spread. In my opinion, as I having been saying for quite awhile that once we break this drought cycle that we will see a significant jump in female prices. In listening to folks around the region and country, as we all know, producers have been culling their cow herds. This combined with the increasing meat sales has put us at a crossroads. Meat purveyors are saying that they are very concerned about the supply of finished animals this coming season. Therefore the timing of this moisture is essential to our industry. Let's pray that it continues widespread and that our production can rebound to a sustainable level.

Speaking of sustainability, we need to begin thinking about the DTBA Black Hills Buffalo Classic Show & Sale. It's a couple of months off, but it takes a lot of planning and preparation from a number of members to make it happen. Please give them a big Thank you when you see them!! Last year's event went extremely well. Positive feedback was heard all the way around from the sale venue to the conference planning. The new location at the Pennington County Event Center worked great. Their staff and board was very pleased with our event and are eager to work with us on promoting the 2009 event even more. If you have any comments or ideas please contact a committee member. Remember this is YOUR association, The Producer's Association!

Happy Trials & God Bless!

Calendar Of Buffalo Events

November 29 - Minnesota Buffalo Assn. Legends of the Fall Show and Sale and Minnesota's Harvest Production Sale. Central Livestock, Albany, MN. (507) 454-2828.

December 6 - Western Bison Assn. Wild West Buffalo Stampede Show and Sale. Golden Spike Event Center, Ogden, UT. (575) 770-7751.

December 13 - North Dakota Buffalo Assn. Fall Consignment Auction. KIST Livestock, Mandan, ND. (701) 252-1122.

January 5 - January 9, 2009 - Custer State Park Internet Auction. (605) 255-4515.

January 10 - Triple U First Annual Production Auction. At the ranch, Ft. Pierre, SD. (605) 567-3624.

January 21 - January 23 - National Bison Assn. Winter Conference. Westin Westminster, Westminster, CO. (303) 292-2833.

January 24 - National Bison Assn. Gold Trophy Show and Sale. National Western Stock Show Livestock Center Auction Arena, Denver, CO. (303) 292-2833.

February 6 - February 7 - Dakota Territory Buffalo Assn. Winter Conference. Ramkota Hotel, Rapid City, SD. (605) 923-6383.

February 8 - Dakota Territory Buffalo Assn. Black Hills Buffalo Classic Show and Sale and Calf Auction. Pennington County Events Center at the Central States Fairgrounds, Rapid City, SD. (605) 923-6383.

Thoughts And Prayers Needed

A couple of the DTBA family members are in need of your positive thoughts and prayers. **Larry Byrd** is back at home recovering from a burst appendix and **TR Hughes** has had a tough spring and summer, undergoing open heart surgery earlier this summer and recently receiving a pacemaker. Please keep these members and their families in your thoughts and prayers as we hope for a complete and full recovery for both of them.

Welcome New DTBA Members!

Maynard Rude

Smokey Draw Buffalo Ranch, Nisland, SD

Dean & Susanne Andres

Prairie Land & Bison Co., Windthorst, Saskatchewan, Canada

Henry Baumann

Hank's Bison Farm, Marathon, WI

Myrn Heim, Wessington, SD

Nic Campbell

Mosquito Park Enterprises, Vivian, SD

Ryan Lambley

Mosquito Park Enterprises, Vivian, SD

Robert Carr, Lemmon, SD

Tom & Connie Dressman

Dressman Buffalo Ranch, Tama, IA

Jim Atten & Georgia Derrick

Bisonridge Ranch, LLC, Montello, WI

Dick Gehring

Gehring Buffalo Ranch, Moundridge, KS

Chuck Jacobs, Porcupine, SD

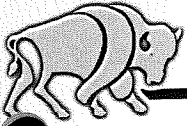
Nolan Miller

Silver Creek Bison Ranch, Binscarth, Manitoba, Canada

Time To Pay 2009 Membership Dues

Check on the front mailing label of this newsletter. The year your dues have been paid through is highlighted on the mailing label. If it says "2008", you may renew your dues at this time or you can pay them when our conference registration packets mail out in December. If the date on your newsletter is 2007 or beyond, your dues need to be paid now in order to continue receiving materials from the association.

Your membership needs to be current in order to show animals at the Black Hills Buffalo Classic, so don't wait...get your membership up to date today!



New Calf Auction On Tap For 2009 Black Hills Buffalo Classic

By Bruce Anderson

The DTBA is having a calf only production auction in conjunction with the regular show and sale auction. It is our hope that we can showcase some of the finer production animals this region has to offer. There are many buffalo ranchers in our area who produce an excellent buffalo, but who are not interested in show and sale. This sale is for them. As an association we are continually striving to better the buffalo industry.

There are several unique aspects of this sale. First, it is a calf-only sale. Calves are easier to handle at auction. Calves are the most traded class of buffalo. Calves are a great indication of the quality of the rest of the animals a consignor wishes to sell. There is less stress on calves for loading, sorting, and selling. Secondly, we have a limit on how many can be consigned. We are not looking for sheer numbers of animals. We intend to put together buyers and sellers. It is hard for buyers to know all the animals and all the buffalo ranchers. It is hard for producers to know who all the buyers are in our area. It is our hopes that buyers can see what a producer has and if that producer has more animals they can establish value. We also feel that the auction method is a superior way to establish value.

The consignments for this auction will be structured so as to allow as many producers to participate as possible. The minimum number of animals from one producer will be 10 head and the maximum will be 20 head, with a limit of two consignments per producer, one per sex of the animals. For example, a producer could consign 10 head of heifer calves and 10 head of bull calves or 20 head of bull calves or 20 head of heifer calves. If someone has 12 or 13 head of heifer calves, you could consign those, but that would be your only consignment. A consignment group cannot be mixed, ie. you could not consign 20 head consisting of a mixture of bull and heifer calves. It's a little bit different than a regular consignment auction, but these guidelines are designed to allow as many consignors to participate as possible.

If you have any questions about the new calf auction, please feel free to contact the association or any board member for more information. Consignment information will be available in early December.

The DTBA is committed to furthering the buffalo industry. This is just another way that the association works for you.

Smokin' Hot! The DTBA Young Guns Bull Challenge!

DOES YOUR BULL HAVE WHAT IT TAKES TO COMPETE WITH THE BEST GUNSLINGERS? TAKE THE CHALLENGE AND FIND OUT!

The Young Guns Bull Challenge is a contest that will highlight an animal's performance in a common setting with a group of similar-aged animals. A host ranch will accept up to 20 head of bull calves and will keep those animals for a period of one year. All animals in the contest will be kept segregated in their own group for the duration of the contest. All animals will be handled, fed and maintained in the same manner throughout the one year period. The animals will be weighed periodically and all data will be recorded for each animal by the host ranch.

Animals entered into the 2009 -2010 Young Guns Bull Challenge will be delivered to the Pennington County Events Center during the 2009 Black Hills Buffalo Classic Show and Sale. Delivery dates will be Thursday, February 5 and Friday, February 6, 2009. The animals will then be transported to the host ranch from this location at the conclusion of the event.

Guidelines for the contest

1. There will be a \$900 entry fee per calf. Entry fee is non-refundable. \$550 of each entry fee will go to the hosting ranch with the remaining \$350 going to the Dakota Territory Buffalo Association. This fee includes entry into the following years Black Hills Buffalo Classic Show and Sale.

2. Consignors will have the option to pull their animal out of the contest should it become injured or if it is determined that the animal has not met the minimum standards to be sold at the BHBC sale. In the case of an entry being pulled from the contest, there will be no refund of the entry fee and the animal will not be sold at the sale.

3. All data collected on the animals during the contest will be provided to both the consignor and buyer of said animal at the completion of the contest.

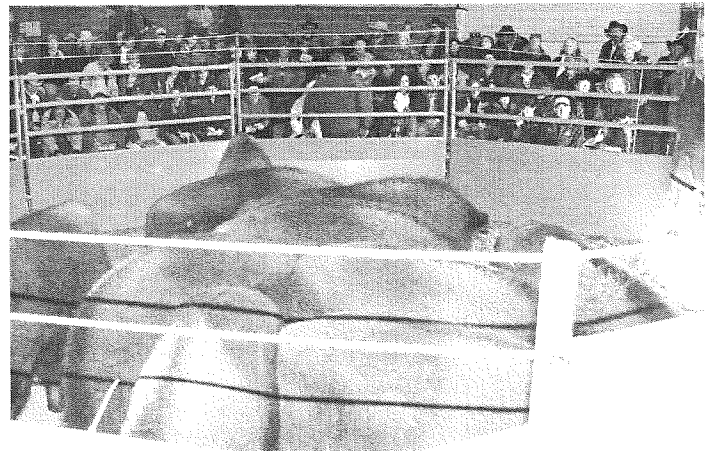
4. At the end of the one year period, all animals will return to compete at the Black Hills Buffalo Classic Show and Sale as yearlings. All animals will be tested as per the rules for the Black Hills Buffalo Classic. All testing/tagging, etc. will be done by the host ranch before the animals are returned for the show. The Young Guns Bull Challenge yearlings will be judged

as a separate class from the other yearling bulls entered in the show.

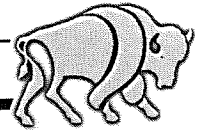
5. Criteria for judging the Young Guns Bull Challenge will be divided into three categories. One third of the criteria will be based on the animal's grass gains; one third will be based on the animal's finish gains and one third will be based on the live animal judging. The winner of the Young Guns Bull Challenge will be the bull that has the highest combined score based on those three elements.

6. Placings in the Young Guns Bull Challenge will be to third place. Trophies will be awarded and cash prizes will be distributed in the following manner: Gold - \$2,000; Silver - \$1000; Bronze - \$500. The trophies and cash awards will be presented to the winning consignors during the DTBA Awards Banquet.

7. ALL entries will be sold at the Black Hills Buffalo Classic Sale as part of the Young Guns Bull Challenge class. Proceeds from the sale of the animal, minus the current sale commission, will go to the consignor of the animal.



A pen of ten heifer calves goes through the sale ring in front of a packed house at the 2008 Black Hills Buffalo Classic. A new facility allowed for new class offerings and a new level of excitement about the event. Check out our latest additions to our 2009 Black Hills Buffalo Classic!



Do We Really Want Bison To Be An Amenable Species?

By Kathleen O'Neal Gear and W. Michael Gear
Red Canyon Ranch, Thermopolis, WY

The National Bison Association policy adopted in January of 2003 states: "Bison shall be classified as an amenable species under the Federal Meat Inspection Act. Amenable species designation for bison shall not impair the interstate shipment of bison meat processed in state-inspected slaughter or fabrication facilities."

This is a complicated issue that many producers do not fully understand. Our goal in this article is to explore and, hopefully, clarify the major questions for bison producers.

Let's talk about the history of the amenable species problem.

Bison is currently considered to be an exotic or wild meat. It is not an amenable species. "Amenable" species are defined by the USDA as: beef, pork, sheep and poultry.

The USDA Food Safety and Inspection Service (FSIS) web site says that currently twenty-eight states have established meat and poultry inspection programs that must "enforce requirements at least equal to those of FSIS Federal inspection program." State programs operate under a cooperative agreement with the FSIS, and are reimbursed by the federal government for up to 50% of the total cost of their programs. Annually, the FSIS provides \$43 million to support programs at approximately 2,100 state-inspected plants in America. As a result, bison producers who process their meat under these state programs pay no, or little, cost for meat inspection.

On the other hand, most of the nation's meat is processed under federal inspection at 6,200 USDA-approved plants. The cost of federal inspection ranges between \$5-100 per animal, depending upon the number of animals being processed. Obviously this cost is a burden for bison producers.

Both of these programs are fundamental parts of the nation's food safety program.

Dave Carter, Executive Director of the National Bison Association, says, "Much of the debate in the bison industry over amenable species has been based on the frustration producers' encounter in having to pay for the cost of federal inspection. This can add up to \$75 to the cost of processing the animals, and is a definite imposition on our business. As we move forward in the market place, it is important that we continue to look at the procedures that will assure that our animals are handled humanely and that bison meat is processed under the highest standards for food safety. We have developed a special connection with our customers based upon quality and integrity. We want to make sure we continue to build that relationship."

Mark Silzer, President of the Canadian Bison Association, adds, "Lower inspection costs could potentially enhance producer returns without raising prices to the consumer, this would be positive."

The amenable species problem really begins in 1967. The NBA's Amenable Species Working Group Discussion Paper,

dated February 17, 2006, says that "Passage of the Wholesome Meat Act as an amendment to the Federal Meat Inspection Act in 1967 mandated the U.S. Department of Agriculture to standardize the rules and regulations for meat inspection." As part of that standardization, the Wholesome Meat Act "prohibited meat from state-inspected plants to be shipped interstate." The act referred only to meat from "amenable species." The Regulations and Policies portion of the FSIS web site clarifies this by saying that

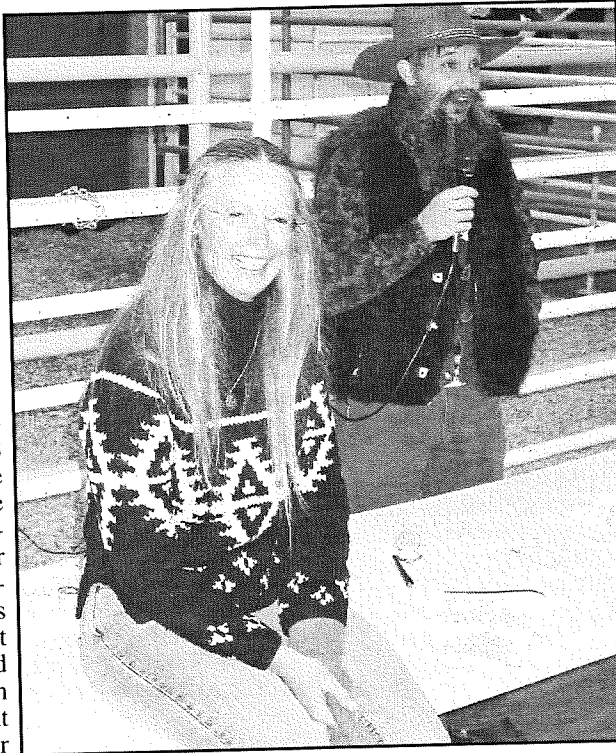
amenable species product "produced under State inspection is limited to intrastate commerce." That is, it cannot cross state lines.

Because bison were not then, and are not now, classified as an amenable species, they were exempt from this requirement. Today, state-inspected bison meat may be shipped across state lines. But amenable species like beef, sheep, and pork, inspected at state plants may not be shipped across state lines. If bison becomes an amenable species, state-inspected meat will no longer be allowed to cross state lines.

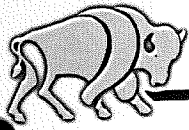
While, under the direction of its members and policy, the NBA has been working hard to change this, consumer groups have been sharply opposed. For example, in 1999 Senator Orrin Hatch of Utah and Tom Daschle of South Dakota introduced legislation that would have lifted the ban on interstate shipment of amenable species meat. However, after an incident involving salmonella in Texas, consumer groups assured that the legislation died. Senator Hatch tried to get this passed again in 2001 with a proposed amendment to farm bill S. 1731. The response from consumer groups was overwhelmingly negative. In a letter addressed to all "Commissioners, Secretaries, and Directors of State Departments of Agriculture, National Association of State Meat and Food Inspection Directors, from Rick Kirchoff and Charlie Ingram, from NASDA (National Association of State Departments of Agriculture), dated December 11, 2001, and marked "URGENT ACTION REQUEST," the authors stated that consumer groups "are now actively opposing any amendment that will allow interstate meat shipment. The consumer coalition has already sent several letters to the Senate stating that 'opening interstate markets to state inspected meat is ill-conceived and would weaken existing food safety programs.'" The consumer coalition further noted "shocking deficiencies in state inspection programs." As a result of these consumer group objections, senators Richard Durbin (D-IL), Robert Torricelli (D-NJ), Hillary Clinton (D-NY), and John Kerry (D-MA) urged opposition to any interstate shipment of amenable meats. The legislation has been stalled since that time.

Dave Carter explains that, "The consumer group, CFA, (Consumer Federation of America), was the primary consumer opponent to the previous proposals. And, the CFA and UFCW (United Food and Commercial Workers Union) were adamantly

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Kathleen and Michael Gear enjoy sharing their knowledge and expertise with other buffalo enthusiasts.



Do We Really Want Bison To Be An Amenable Species?

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opposed to the original Senate language in the Farm Bill in September." However, "Those groups directly participated in the negotiations in late October and early November, and now support the compromise language in the Farm Bill."

On many fronts, getting the current Farm Bill passed continues to be difficult. On March 24, 2008, the NASDA web site (NASDA.org) reported that debate continued on the Farm Bill, and that Secretary of Agriculture Ed Schafer and USDA Deputy Secretary Chuck Conner had held a news conference on March 18, 2008, in which "Schafer repeated the administration's veto threats if the farm bill includes tax increases or does not provide certain policy reforms."

Bruce Anderson, of Western Buffalo Company in South Dakota, says, "I don't think the NBA has a chance of getting amenability if the meat inspection portion of the Farm Bill is unworkable or even slow to be implemented. I don't know if they can get amenability with the Farm Bill passed." He also noted that during a conversation with South Dakota State Veterinarian, Dr. Sam Holland, they both agreed that, "it seemed that state inspection was slipping in the public's mind."

What this suggests is that opposition to the Farm Bill may be even more ugly in the future. Countering such coalitions will be extremely difficult, if not impossible. If bison is designated as an amenable species, producers should prepare themselves for the fact that, they may not be allowed to ship state-inspected meat across state lines, and the affect on the industry could be dramatic. Our best, conservative, guess is that 25-30% of producers would be harmed.

NBA President, Gail Griffin, says, "To date, to my knowledge, NBA board and staff is bound to proceeding only if interstate shipment is included in the Farm Bill, per the 2003 NBA policy," and adds, "Please do keep in mind when the Farm Bill passes, and if an unaltered Title 5 is included, many states will be pressured by current amenable meat producers to adopt it so that they can continue to utilize their local, small state inspected plant to allow them to sell interstate. We have all learned that their voices can be significant."

To complicate this matter, under the current regulations Canadian bison meat can be transported into the U.S., inspected at a state facility, and shipped out with a state seal, or as Bob Dineen of Rocky Mountain Natural Meats says, "State inspected plants can process/re-box, re-label product slaughtered and boxed in Canada." Bob Dineen clarifies this by saying, "A USDA plant can not further process meat (boxed cuts, boxed trim) originally processed in a Canadian federal plant and apply the USDA voluntary (non-amenable) label (the triangle) to the product. The regulation that prohibits this is not well known and at one time was not enforced very well. Today it is enforced pretty much across the board."

What impact will it have if bison is declared an amenable species?

Bruce Anderson notes that "20% of our supply is Canadian." Bob Dineen says that "approximately 30% of the animals we buy are from Canada but all are slaughtered here in Colorado."

"In 2007, 18,800 bison were imported into the United States from Canada, according to the USDA," Dave Carter says. "In 2007, 49,766 bison were slaughtered under USDA inspection in the U.S. USDA doesn't keep tabs on state-inspected slaughter, but our survey of 2006 statistics concluded that state-inspected facilities account for about another 18,000 animals processed each year. Not all of the bison imported into the U.S. went directly to slaughter, so I can't do a simple math equation here. However, let's assume that these figures roughly correspond. That means

that roughly 28% of the bison meat marketed in the U.S. comes from Canadian-sourced animals. Demand for bison meat in the U.S. increased by 17% in 2007, and by 21% in 2006. The Canadian herds are playing a significant role in helping U.S. producers and marketers meet the growing demand."

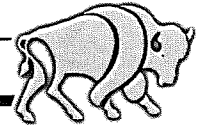
Over the past few years we've heard producers say they are fearful that an influx of Canadian animals will drop the meat prices, and make life harder for American bison producers. In a statement to which Gail Griffin says she concurs, Mark Silzer answers, "This is a fallacy. ...Through consolidation the national herd has continued to grow but not at the levels needed to supply the growing consumer demand for the product. Our inability to service an existing and expanding consumer base poses a significant threat to the North American Bison Industry."

We would argue that, given the above figures, it's clear that not only are Canadian animals already coming into the U.S. in large numbers, but they are vitally essential, as Dave Carter notes, for the health of our industry. The simple fact is that to build a market, you must have an ample and reliable supply to meet rising demand.

"If buffalo was to become amenable the Canadian processed buffalo would be on an equal footing with USDA product," Bruce Anderson says, and Mark Silzer, adds, "If bison were to be designated as an amenable species Federally inspected product out of Canada would then be treated the same as US product." Because bison is currently non-amenable, he continues that Canadian "...Federally inspected bison cannot be reprocessed in a US federal plant and retain the 'triangle label' unless it is mixed with either 3% beef, pork, or chicken...this results in an adulterated product that does not have a fit in the marketplace, certainly not as premium product."

In detailing both the positive and negative impacts of such designation, Bob Dineen says, "If bison becomes amenable then all plants-State and Federal-could process bison meat that was slaughtered, boned and boxed in a Canadian federal plant (but not a Canadian provincial plant). One upside is that we could possibly buy cheaper meat from Canada than we can produce down here and that could lower costs to the consumer. One down side is that we could possibly buy cheaper meat from Canada than we can produce down here and that could lower prices to US producers! Now I am not proposing that we get into some sort of protectionist policy here. As things stand now it is cheaper to kill and fab here in the US and I believe it will stay that way for the foreseeable future. There is also the potential welfare issue of animals being shipped long distances to slaughter. Under amenable we could slaughter in Canada and ship carcass bison to processing plants in the US. In the past we have seen large inventory buildups of frozen trim and other cuts on both sides of the border. The processors in Canada did not have any option but to sell that product here in the US or in Europe where markets are significantly more developed. They were far more realistic about this than US processors were and simply lowered prices until the product sold (this was prior to the USDA voluntary vs. Canadian federal reg. was being enforced.). This was one of many reasons we gained the market share and consumer acceptance we enjoy today-we (US and Canadian processors) lowered prices to where the product sold. Consumers figured out that they like the product and today are willing to pay a premium for it-with out those low prices they may not have ever tried the product in the first place. On the "protectionist side" leaving things as they are is good for US slaughter and processing plants. On the efficiency/welfare side amenable gets us away from hauling long distances. There is another change that has taken place in that feed

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Moving Forward on Meat Inspection: Where Does the NBA Stand?

National Bison Association Press Release - June 2008

Enactment of the new long term Farm Bill in June will begin to settle the long-simmering debate over allowing state-inspected plants to market beef, pork and other amenable species meat across state lines, as the U.S. Department of Agriculture begins working to meet the Farm Bill's requirement to implement within 18-months the new regulations governing interstate shipment.

Because of the designation of bison as a non-amenable species, state-inspected facilities have long been able to market buffalo meat across state lines. Before the passage of the new Farm Bill, any reclassification of bison as an amenable species would have eliminated that interstate shipment capability.

Yet the non-amenable status of bison has created a financial burden for producers using USDA inspected facilities. As a non-amenable species, bison is inspected on a user-fee basis, which can add upwards of \$80 per animal in processing costs in some circumstances. Designation as an amenable species would eliminate those user fees.

Since 2003, the policy of the National Bison Association specified that resolution of the interstate shipment conundrum was a condition for the association to move forward to address the user-fees imposed on bison producers utilizing USDA inspected facilities. While Congress gave the Secretary of Agriculture the authority to designate bison as amenable in 2005, the NBA hesitated to request such designation until some type of answer would be found to the interstate shipment issue.

The 2007 Farm Bill provided that answer by mandating new USDA procedures that will allow participating state-inspected facilities to market amenable species meat interstate.

Earlier this year, the NBA board of directors discussed this issue in a series of meetings. The board reaffirmed that any pursuit of designation as an amenable species would occur only after Congress enacted a farm bill addressing interstate shipment of state-inspected meat. The board also urged that any move by the organization to designate bison as amenable should preserve the current inspection procedures USDA has developed for producers to market meat from field slaughtered animals.

There continues to be some confusion among producers regarding the ultimate impact of amenable species. Discussion has arisen speculating that designation of bison as amenable will somehow lead to the ultimate domestication of bison, and to the transition of the animals to a commodity.

Some of that confusion arises from the complex roles and responsibilities of USDA agencies, and the differing responsibilities of inspectors, graders, and marketing claim regulators.

There is clear separation between inspection and meat grading services offered by USDA. The USDA Food Safety and Inspection Service holds responsibility for all meat inspection and food safety procedures. Meat grading, conversely, is a voluntary program administered by the USDA Agricultural Marketing Service and supported by user fees paid by processors of beef, pork and other amenable species.

Designation of bison as an amenable species impacts only the food safety side of the equation, and not the grading aspect. Inspection services do not cause contaminated meat; they detect contaminated meat.

Under our current status as non-amenable, bison are not required to undergo testing for e.coli 0157:H7. Most of the commercial-scale USDA bison processors do conduct their own testing on a voluntary basis, and many of those systems exceed the standards required by USDA. However, the designation as a non-amenable species also allows producers to sell meat to the general public without undergoing some of the standard antimicrobial testing required by other commodities. Consequently some bison meat sold commercially may now undergo the antimicrobial testing required of amenable species.

Any product recall based upon test results identifying the presence of e.coli 0157:H7 would have a negative impact for the overall bison industry. However, the impact of an incident in which a consumer became ill from consuming meat that did not have to undergo testing for e.coli 0157H7 could be even more devastating.

"Don't Ask, Don't Tell" is not the basis for instilling consumer confidence in the integrity of our industry.

More recently, some concern has emerged regarding the potential for amenable species designation to transform bison into some type of domesticated commodity product.

Commoditization is not a result of food safety standards. Becoming a commodity is the result of emphasis on uniform size, yield, grade, age of slaughter, weight of slaughter, etc. Beef, pork and other amenable species have developed grading standards that reward producers on the basis of size, grade and yield. Those standards, however, are not administered by the FSIS as a part of the inspection program, but are instead conducted by the USDA Agricultural Marketing Service on a voluntary, user-fee basis.

This issue of meat inspection is indeed complex. Twenty-eight states now operating state-inspected meat programs will soon begin considering the process to come under the new USDA procedures that will allow interstate shipment. States like Wyoming—which does not have a single USDA inspected meat processing plant—may be able to provide producers of all species of animals greater opportunities for shipping their products across state lines.

Meanwhile, the designation of bison as an amenable species will provide producers processing their animals in USDA-inspected facilities with relief from the burdensome user-fees they now pay for inspection services.

Each region has its own experience, and perspective, on this issue. The National Bison Association is dedicated to working with state-regional associations to assure that concerns are heard, information is accurate, and that our plan of action is in the best interest of the bison business.

WANTED!

Buffalo Calves & Yearlings!

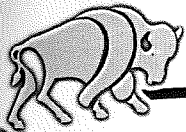
For pricing and more information,
contact

Ryan Lambley (605) 683-4120

or

Tom Junk (605) 280-0920

Mosquito Park Enterprises
Vivian, SD



2008 Black Hills Buffalo Classic Show & Sale Results
Hosted By Dakota Territory Buffalo Association
February 3, 2008 • Rapid City, SD



Melanie and John Cammack, center, accept the Producer of the Year award from sponsors, Scott and Susan Peterson, left, and Lynette Laird and Rod Sather, right.

SHOW RESULTS

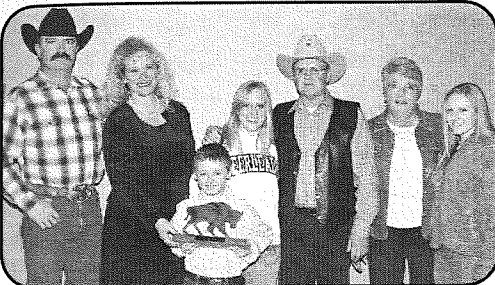
Producer of the Year: Cammack Buffalo Ranch, John and Lane Cammack, Union Center, SD

Grand Champion Male: Bull Calf from Nolz Poor Farm Bison, Ed & Deanna Nolz, Sioux Falls, SD. Purchased by Steven Hein, Iroquis, SD for \$1,500.

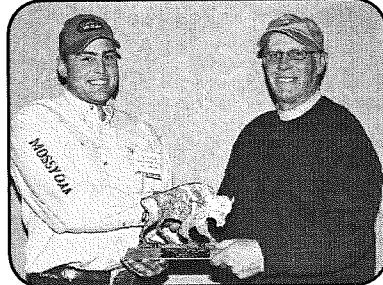
Reserve Champion Male: Bull Calf from Cammack Buffalo Ranch. Purchased by Dick Gehring, Moundridge, KS for \$1,700.

Grand Champion Female: Yearling Heifer from Cammack Buffalo Ranch. Purchased by Jon Peterson, Belle Fourche, SD for \$1,900.

Reserve Champion Female: Heifer Calf from Cammack Buffalo Ranch. Purchased by Dick Gehring, Moundridge, KS for \$800.



Ed and Deanna Nolz, along with their grandchildren, right, accept the Grand Champion Bull trophy from sponsors Sandy and Jacki Limpert.



Robert Sparling, right, representing trophy sponsor Dan Huber, awards the Grand Champion Heifer trophy to John Cammack.

Two Year Old Bred Heifers

- 1. Red Canyon Ranch, Michael and Kathleen Gear, Thermopolis, WY; 2. Red Canyon Ranch; 3. Elk Pass Ranch, Dan Huber, Hilton Head, SC

Yearling Heifers

- 1. Cammack Buffalo Ranch; 2. Antelope Creek Bison, LLC Doug & Keith Candee, Dickinson, ND; 3. Cammack Buffalo Ranch

Heifer Calf

- 1. Cammack Buffalo Ranch; 2. Antelope Creek Bison, LLC; 3. Nolz Poor Farm Bison. Honorable Mention - Colorado Bison Co., Hay Draw Ranch, Merle & Susan Maass, Union Center, SD



Trophy sponsor Lance Kuck, left, awards the Reserve Champion Bull trophy to John Cammack.

Top 10 Heifer Calves

- 1. Nolz Poor Farm Bison; 2. Cammack Buffalo Ranch; 3. 777 Ranch, Margaret Hillenbrand, Rapid City, SD.

Bull Calves

- 1. Nolz Poor Farm Bison; 2. Cammack Buffalo Ranch; 3. Cammack Buffalo Ranch

Top 5 Bull Calves

- 1. Nolz Poor Farm Bison; 2. Cammack Buffalo Ranch

Yearling Bulls

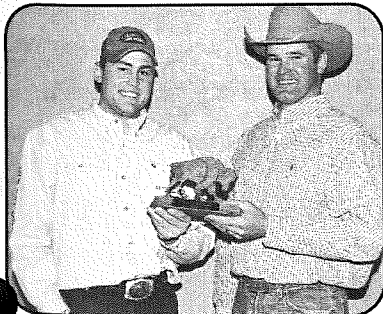
- 1. Red Canyon Ranch; 2. Red Canyon Ranch; 3. Antelope Creek Bison, LLC

Reality Based Carcass Class Bulls

- 1. Cammack Buffalo Ranch; 2. Slim Buttes Buffalo Ranch, Sandy Limpert, Buffalo, SD; 3. Mosquito Park Enterprises, Rod Sather, Vivian, SD.

Reality Based Carcass Class Heifers

- 1. Slim Buttes Buffalo Ranch, Jacki Limpert, Buffalo, SD; 2. Cammack Buffalo Ranch; 3. Beaver Creek Buffalo Company, Brad & Connie Beavers, Jefferson, SD.



Tim Robertson, right, with Blue Valley Ranch, sponsor, awards the Reserve Champion Heifer trophy to John Cammack.

SALE RESULTS

Two Year Old Bred Heifers: 13 head sold. Average weight was 1,143 pounds. Average price was \$1,469 per head or \$1.29 per pound.

Yearling Heifers: 9 head sold. Average weight was 868 pounds. Average price was \$1,114 per head or \$1.28 per pound.

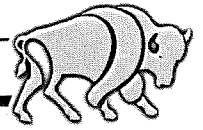
Heifer Calves: 8 head sold. Average weight was 511 pounds. Average price was \$650 per head or \$1.27 per pound.

Top Ten Heifer Calves: 30 head sold. Average weight was 522 pounds. Average price was \$787 per head or \$1.51 per pound.

Bull Calves: 6 head sold. Average weight was 610 pounds. Average price was \$1,283 per head or \$2.10 per pound.

Top Five Bull Calves: 10 head sold. Average weight was 591 pounds. Average price was \$888 per head or \$1.50 per pound.

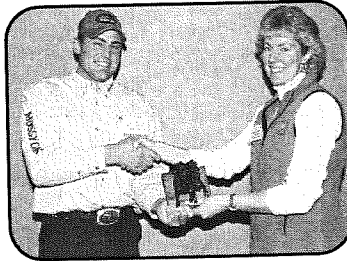
Yearling Bulls: 6 head sold. Average weight was 1,093 pounds. Average price was \$1,775 per head or \$1.62 per pound.



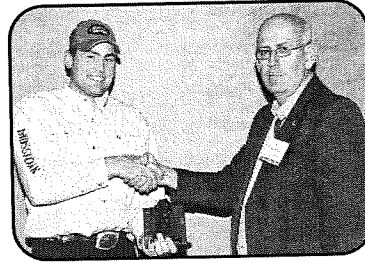
Scenes From The 2008 BHBC Show & DTBA Winter Conference



Deanna and Ed Nolz, left, accept the Gold Bull Calf trophy, sponsored by the North Dakota Buffalo Association, represented by Felicia Sargeant and Doug Woodall.



Felicia Sargeant, representing sponsor Standing Rock Buffalo Ranch, presents the Silver Bull Calf trophy to John Cammack.



Rick Christman, right, sponsored the Bronze Bull Calf trophy, presented to John Cammack.



Robert Sparling, accepting on behalf of consignors Dan Huber, took home the bronze trophy for the Two Year Old Bred Heifer. Trophy sponsor was Dakota R.V.



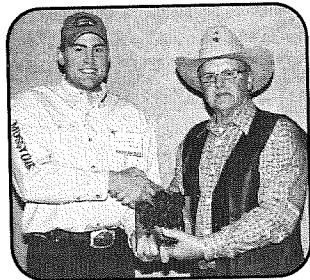
Danielle and Heath Peterson, left, sponsored the Gold Two Year Old Bred Heifer trophy, awarded to Kathleen and Michael Gear.



Trophy sponsor Lance Kuck presents Kathleen and Michael Gear with the Silver Two Year Old Bred Heifer.



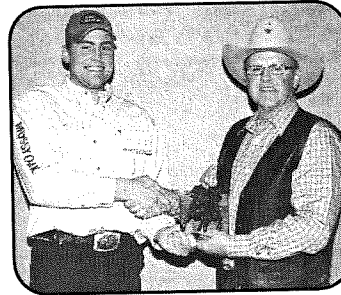
Larry Carr, right, presenting on behalf of sponsor Diesel Machinery, Inc., presents the Bronze Carcass Bull trophy to Donna and Tom Junk of Mosquito Park Enterprises.



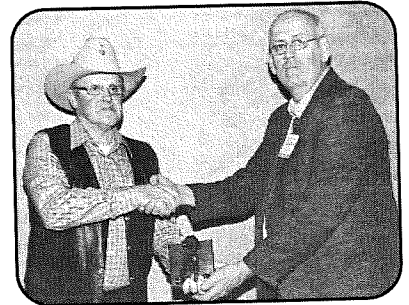
Trophy sponsor Ed Nolz, right, presents John Cammack with the Gold Carcass Bull award.



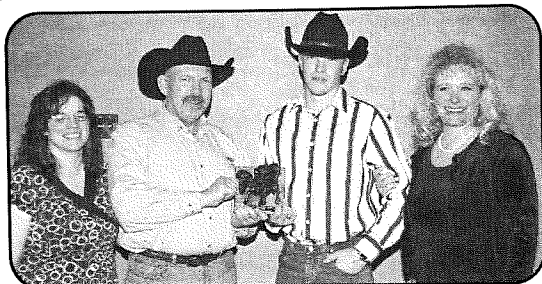
Kelly Schumacher with sponsor Scranton Equity Feeds, presents the Silver Carcass Bull trophy to Sandy Limpert.



Ed Nolz, right, presenting on behalf of sponsor Renner Locker, awards the Silver Carcass Heifer trophy to John Cammack.



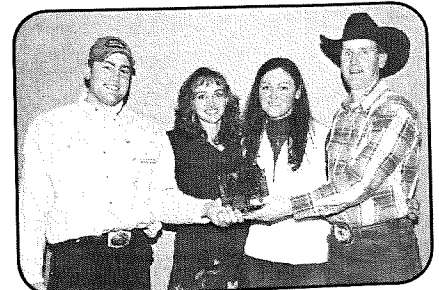
Rick Christman, right, sponsored the Bronze Heifer Calf trophy, presented to Ed Nolz.



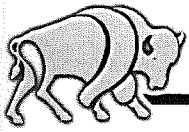
Trophy sponsors Martha and Bruce Anderson, left, present Brodie and Jacki Limpert the Gold Carcass Heifer award.



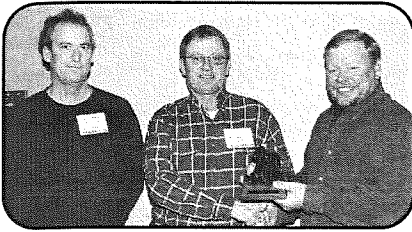
Sponsors Bruce and Martha Anderson, right, present the Bronze Carcass Heifer trophy to Brad Adams with Beaver Creek Buffalo Company.



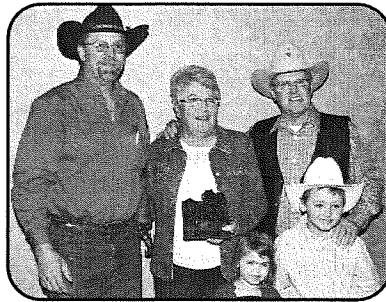
LeAnn and Wayne Buchholz, right, sponsored the Gold Heifer Calf trophy, presented to John and Melanie Cammack.



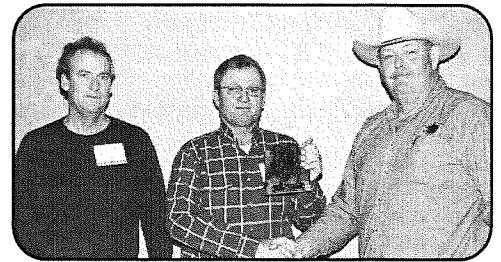
THANK YOU TO ALL OUR CONSIGNORS, BUYERS AND SPONSORS!



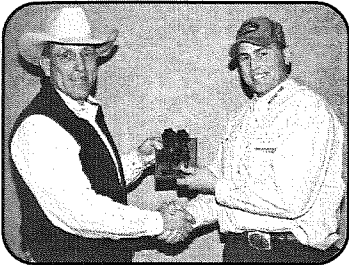
Larry Carr, presenting on behalf of sponsor Linweld, awards the Silver Heifer Calf trophy to Dale Christman and Allen Heiser with Antelope Creek Bison Ranch.



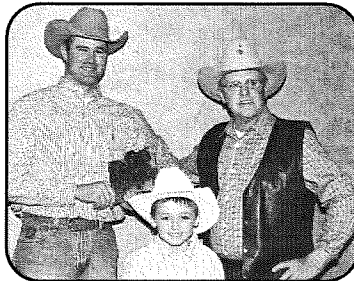
Sponsor Zane Holcomb, left, presents Deanna and Ed Nolz with the Gold Top Five Bull Calves trophy.



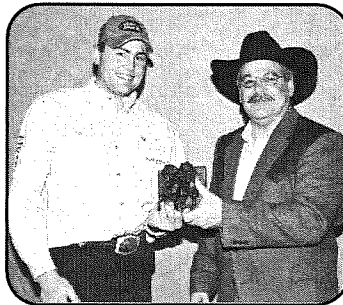
Doug Woodall, right, in for sponsor Dave Lautt, presented the Silver Yearling Heifer trophy to Dale Christman and Allen Heiser of Antelope Creek Bison Ranch.



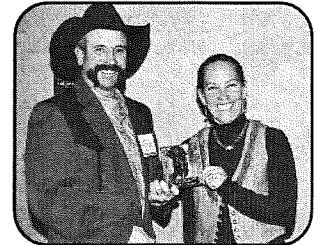
Sponsor Bob Dineen, left, presents John Cammack with the Silver Top Five Bull Calves award.



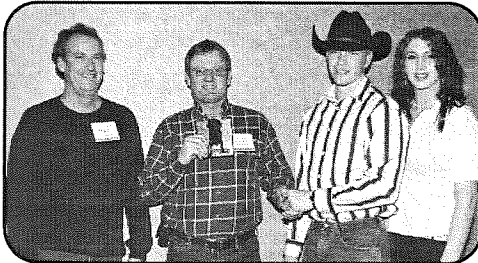
Tim Robertson, with sponsor Blue Valley Ranch, presents Ed Nolz with the Gold Top Ten Heifer Calves trophy.



Dave Kalil, right, with Farm Credit Services presents the Silver Top Ten Heifer Calves trophy to John Cammack.



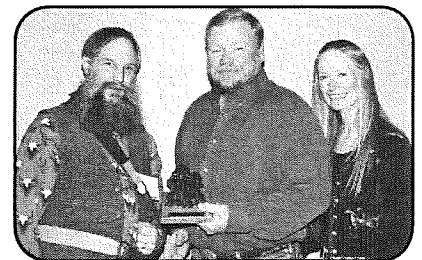
Chad Kremer presented the Bronze Top Ten Heifer Calves trophy for sponsor The Corn Exchange. Mimi Hillenbrand accepted the award..



Brodie Limpert and Sam Jensen, right, trophy sponsors, present the Bronze Yearling Bull award to Allen Heiser and Dale Christman of Antelope Creek Bison Ranch.



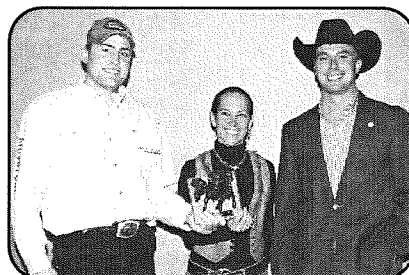
Robert Sparling, center, on behalf of sponsor Dan Huber, presented the Gold Yearling Bull trophy to Michael and Kathleen Gear.



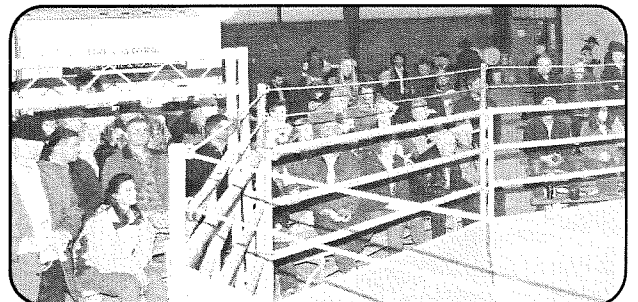
Larry Carr, center, in for sponsor Fischer Rounds & Assoc., presented the Silver Yearling Bull award to Michael and Kathleen Gear.



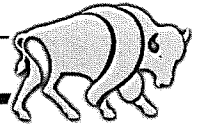
John Cammack, left, accepts the Bronze Yearling Heifer trophy from sponsors Tammy and Monty Hepper.



John Cammack, left, accepts the Gold Yearling Heifer trophy from sponsors Mimi Hillenbrand and Dave Schroth.



It was standing room only just prior to the Black Hills Buffalo Classic live animal auction. The new sale location was a huge hit with consignors and buyers alike.



Meat Inspection Issues From Another Point of View - Weighing In

By Bruce Anderson, Western Buffalo Company

It seems that buffalo inspection issues are like those hot, dry July days. They are both something that you just learn to live with. I have heard most of the arguments (for years and years) and while I don't know all the facts from all the states and all the situations I feel I know some things that I would like to share with you.

First a few facts on amenability. The definition of amenable is 1. answerable 2. compliant. In 1966 Congress passed the Meat Inspection Act. At that time it defined federal inspection and mandated what species were going to be covered by this inspection. Beef, pork, poultry and lamb/mutton were named. Buffalo (and elk) were not named so these items were non-compliant (non-amenable). This Meat Inspection Act also designated that only federally inspected plants could ship amenable meat interstate. This meat was all designated with a round mark of inspection. The federal government pays for this mandated inspection. The animals that were not mandated for inspection were able to get voluntary inspection, but they had to pay for it. These animals

were designated with a triangle mark of inspection. Throw European Union inspection into the mix, (they have their own inspection system) and you really have a tangled mess.

Time passes and the buffalo industry becomes what it has become. The packing industry goes through changes as well. But as far as the USDA is concerned we are still operating the same as 1966. This leads us to the dilemma that we face today. At the top of the heap is federal inspection. This product can go anywhere and into any product. A half a step down is state inspected product and Canadian product. Neither of these products can go into triangle (voluntary/non-amenable inspected) federal product. In special situations either product can go into round (mandated/amenable inspected) federal product. Here in South Dakota product from Canada can come into a plant and go out with the state mark of inspection with no other special labeling. South Dakota has mandatory inspection of buffalo, yet some states have no inspection for buffalo. Buffalo meat is treated like farm produce-just set up beside the road and sell it.

Are you confused yet?

Dr. Sam Holland's Views On Meat Inspection

Reprinted from the Rapid City Journal

Pierre (AP) - For years, Sam Holland has been pushing to allow state-inspected meat plants to peddle their products in interstate commerce.

The new Farm Bill allows that, but Holland - who is the state veterinarian and executive secretary of the South Dakota Animal Industry Board - is not enthused because of the federal red tape tied to the program.

A federal inspector would still have oversight of meat examined by state inspectors, and those products would carry federal inspection stamps instead of state inspection stamps, he said.

"It involves state inspectors doing the inspections, with federal oversight in every case, to the extent that there would be a fed-

eral coordinator specifically assigned for each state," Holland said.

"If you have federally marked products, is it really interstate shipment of state inspected products? When it goes out of a plant with the federal mark of inspection, many people would contend that that is indeed federally inspected product, not state-inspected product."

Steve Cutler, who is the federal government's Farm Service Agency executive director in South Dakota, does not disagree. The new Farm Bill requires federal oversight of state-inspected meats that will be shipped across state borders, he said.

Cutler has been holding Farm Bill hearings across the state and said the issue of state-inspected meats has not come up. In fact, he's received no feedback at all.

"Nobody has called me on it. It has not been an issue at any of my meetings," Cutler said.

Holland said the new provision in the Farm Bill is unlikely to be used by any meat processors in South Dakota because they already can ship interstate commerce if they agree to federal inspection of their meats.

"It's doubtful that any plants would request it in South Dakota, and it's equally doubtful that our state would be interested in establishing a new inspection system," he said.



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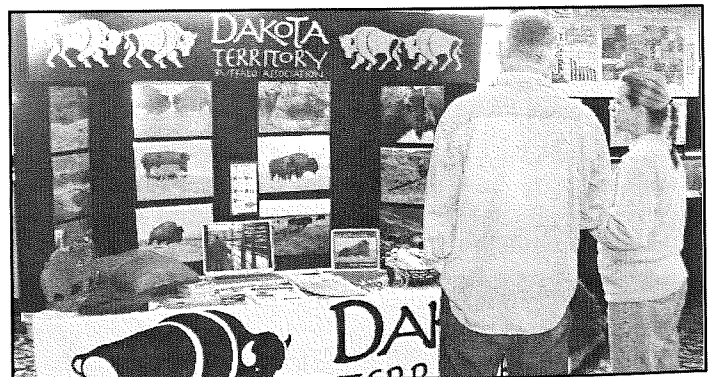
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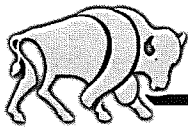
(605) 348-7438
3801 N. Deadwood Ave.
Rapid City, SD 57702

Mobile: 391-2789
Fax: 348-0370
Home: 342-1767

mbarry@dieselmachinery.com



Earlier this spring, the DTBA set up a booth at the Ag Day Celebration in Sioux Falls, SD. The event is geared toward teaching children about agriculture. This was our first time at this event and judging from the amount of questions from both children and adults, we have a long way to go in educating the general public about buffalo and buffalo meat.



Custer State Park Auction Results

Custer State Park Fall Classic Live Animal Auction Saturday, November 15, 2008

Mature Cows - 22 head sold. Average weight was 1,018 pounds. Prices ranged from \$650 to \$1,400 with an average of \$965 per head or \$.95 per pound.

Two Year Old Heifers - 10 head sold. Average weight was 806 pounds. Prices ranged from \$700 to \$1,650 with an average of \$1,158 per head or \$1.43 per pound.

Yearling Heifers - 28 head sold. Average weight was 606 pounds. Prices ranged from \$625 to \$925 with an average of \$789 per head or \$1.30 per pound.

Heifer Calves - 40 head sold. Average weight was 330 pounds. Prices ranged from \$450 to \$525 with an average of \$490 per head or \$1.48 per pound.

Bull Calves - 42 head sold. Average weight was 346 pounds. Prices ranged from \$530 to \$620 with an average of \$592 per head or \$1.71 per pound.

Yearling Bulls - 39 head sold. Average weight was 684 pounds. Prices ranged from \$700 to 1,175 with an average of \$913 per head or \$1.33 per pound.

Two Year Old Breeding Bulls - 5 head sold. Average weight was 1,011 pound. Prices ranged from \$1,250 to \$1,600 with an average of \$1,350 per head or \$1.34 per pound.

Two Year Old Grade Bulls - 7 head sold. Average weight was 1,029 pounds. Prices ranged from \$1,050 to \$1,350 with an average of \$1,189 per head or \$1.16 per pound.

Custer State Park Sealed Bid Calf Auction

September 2, 2008 - for March 2009 delivery

25 head of bull calves - \$700 per head

15 head of heifer calves - \$490 per head

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Winter Conference • February 6 - 8, 2009

Sponsorships Needed For 2009

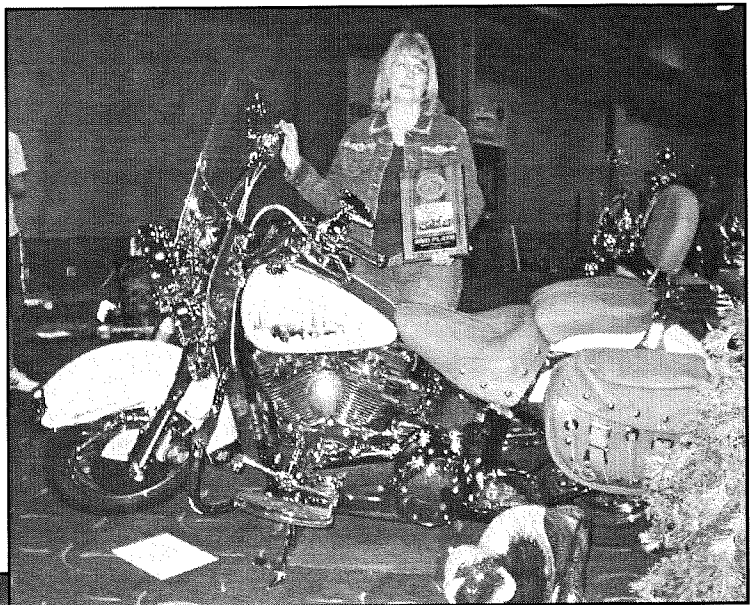
With our 2009 events right around the corner, we are still in need of sponsorships. There are trophy sponsorships available at this time. We are also looking for cash sponsors for our Carcass Class and Coffee Breaks. Anyone interested in sponsoring other specific items, such as conference folders, signage for our sponsors, etc. is more than welcome to do so. Thank you to those of you who have so graciously stepped forward to sponsor and/or donate up to this point. Your generosity is much appreciated!

For more information on sponsorships, contact Karen at (605) 923-6383 or email to: info@dakotabuffalo.com.

New Board Members Needed

There will be two positions available for the Board of Directors and they will be for three year terms. The election will be held during the DTBA Winter Conference.

If you are interested in volunteering for this important role, please contact a current board member or the DTBA office.

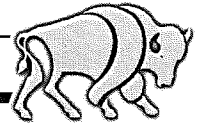


Remember those really cool, limited edition Harley Davidson motorcycles that were sold and raffled off during the 2007 International Bison Conference? Well, Larry Carr purchased one of the bikes and wife Renee ended up purchasing the beautiful white raffle bike when the winner decided to take a cash option in lieu of the bike.

Well, Larry and Renee entered these awesome bikes in a bike show earlier this year and Larry won third place in the class and Renee won second! Way to go!!

The best moment of the whole weekend was watching Larry load the two bikes in a stock trailer....Renee had to look the other way when he rode her bike up the little 2x6 and into the trailer. She was sure he'd never make it!





Do We Really Want Bison To Be An Amenable Species?

Continued from Page 5

costs in Canada are now higher than in the US and therefore we will see more yearlings from Canada get shipped here to finish. This will mitigate the long haul issue."

Mark Silzer provides an interesting perspective on this issue, when he says continuing to send large numbers of Canadian animals to the US, "...has the potential over the long term to restrict the needed investment in infrastructure in Canada. Investment necessary for long term stability and growth. ...For the potential of the industry to be realized, we need to think about the market nationally and globally, and not regionally. We need to continue to work towards harmonization of regulations to enhance rather than restrict trade." He makes a very good point when he adds, "In the event that we see a disruption in trade as was the case with the BSE product, trade will usually resume before live animal trade. A developed infrastructure to mitigate the effects of trade disruptions in the marketplace in Canada and the US, along with the ability to service alternative markets, would be vital to the industries' survival."

Another issue that makes some producers uneasy is "field slaughter." Because of the new "downer" cattle law, if bison become amenable they will have to walk into the plant on their own power. This could negatively impact those producers who field slaughter. Dave Carter explains, "The regulations governing 'amenable species' and 'non-amenable' species are contained in the federal Meat Inspection Act. Those rules cover the requirements that any animal processed under USDA inspection have anti-mortem and post-mortem inspection by a USDA vet." He adds that he thinks we can overcome this problem because, "The law doesn't specify that the anti mortem inspection has to be at the facility." In addition, the regulations that govern field slaughter are found in a separate act, the Agricultural Marketing Act. The language in that Act, he says, "specifies the procedures for field slaughter for bison, elk, deer, antelope and water buffalo. It does not reference those species as 'amenable' or 'non-amenable.'" Carter believes the NBA can file a narrowly worded petition "to amend the Meat Inspection Act to designate bison as amenable without impacting the regulations contained in the Agricultural Marketing Act."

Because the NBA Board is aware of this fear regarding field slaughter, at its March 25, 2008, board meeting, Paul Lyman made a motion that, "the National Bison Association work to preserve the current field slaughter regulations as it moves forward with a petition for amenable species." The motion was seconded by Scott Peterson, and passed unanimously.

Perhaps one of the most difficult issues associated with "amenable" designation is the USDA mandatory E-coli testing. While all of us agree that food safety must remain our highest goal, the question is whether or not USDA testing accomplishes that goal. The Amenable Species Working Group Discussion Paper states: "If bison becomes designated as an amenable species, USDA testing procedures on grand will become more extensive and time-consuming."

Simply put, if bison is designated as an amenable species, E-coli testing, which currently may be done at a local independent laboratory, will have to be tested at a federal lab. Not only is it much easier to work with a local lab, which generally returns results in, as Bob Dineen says, "twelve hours," getting test results back from a swamped federal lab can average three to seven days.

Bruce Anderson says, "We test currently by state regulation. These are sent to SDSU. We have tested product on our own for internal reasons. Keep in mind that they have a 'test and hold' policy. I believe batches that are tested are held until test results come back. This alleviates a recall. I don't know much about the

USDA requirements for testing. I don't see it as being unmanageable."

Bob Dineen counters by saying that under USDA amenable designation, "The USDA would require that we submit to their testing procedures in addition to what we are already doing... The test results take 4-5 days to come back because they ship the samples to one of several USDA labs around the US (I think samples from here go to a lab in Calif.)."

"According to the feedback I've received," Dave Carter says, "the results could take about three days. Some of our processors currently do in-house testing, which allows them to get results immediately. This is an advantage over the federal requirement. However, that in-house testing is voluntary, so there may be other processors who are not conducting regular microbiological testing." Gail Griffin agrees, saying, "Dave and I process at a federal plant, and E-coli test all our animals. We began several years back, when beef recalls began, to assure we were providing a safe product. Takes three days. We age our meat seven days, so it's no problem." Mark Silzer adds, "A sickness or death as a result of a lack, or reduced level, of inspection would...have dire consequences."

At present--and Dick Gehring notes this in his excellent letter--if a test comes back positive for E-coli, the processor can turn it into a variety of meat products that kill the E-coli, and make it safe for consumption. If however, the product was shipped out because it was not financially feasible to continue holding it, and seven days later the federal test comes back positive, the federal government must initiate a product "recall."

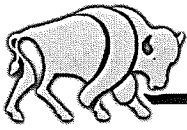
Not everyone, especially larger processors, can afford to hold meat for up to seven days to await USDA test results. While the testing is going on, Bob Dineen says, "we have to either: A) hold the product here until we get the results, or B) ship the product, say two Our Fathers and three Hail Marys, and hope like hell the test comes back negative. If the test is positive in scenario A, we could use the product for a cooked item (hot dogs) but obviously the cost of labels, labor, and packaging would go down the drain. If the test is positive in scenario B, we would have a recall on our hands..."

Few of us can forget recent headlines like, "MICHIGAN COMPANY RECALLS POSSIBLE E.COLI CONTAMINATED BEEF SHIPPED TO FOURTEEN STATES," or "GIANT MINNESOTA BASED AGRIBUSINESS COMPANY CARGILL IS RECALLING MORE THAN ONE MILLION POUNDS OF BEEF...CONTAMINATED WITH E.COLI." Even, "143 MILLION POUND BEEF RECALL." While the latter was not over E.Coli, it demonstrates the widespread effects of recalls on the public perception of food safety.

A recall on bison meat could be devastating to our industry. We have finally reached the stage where consumers are beginning to see bison as a "healthy" red meat. Just one such recall could reverse that perception.

Dave Carter says, "A major recall at any level could be particularly damaging for our industry. Our growing acceptance among consumers is driven in large part by the perception of bison meat as a wholesome, Natural (no antibiotics or growth hormones) meat that is processed in smaller plants that have a high commitment to food safety. We have a "halo" over our industry because of the fact that bison meat has not been part of a major recall, food safety incident (e.g. BSE), or animal welfare abuse (e.g. Hallmark Meat). Our customers tend to be much more sensitive to food safety issues and would therefore be more likely to cut back on purchases if there was a major recall." He

Continued on Page 13



Do We Really Want Bison To Be An Amenable Species?

adds, "The beef industry has a mandatory checkoff program that generates more than \$60 million each year. A significant percentage of those funds are used to enable the industry to respond quickly to any food safety incident. We do not have those kind of resources. We have an emergency response plan, which consists of a document that was printed on the photocopier at the NBA office."

Bruce Anderson says that they have looked for pathogenic E-Coli (strain 0157:H7), but have never found it on bison. However, "It all depends on the nature of the recall. Worst case scenario-Recall over E-Coli, it would have a large effect, much like the first beef recalls."

Bob Dineen adds, "Any recall is nothing short of a disaster - people can get very, very sick from 0157:H7, some can die. The financial consequences to the processor will be dire." Not only that, he says, "In the case of an actual recall we get listed on the USDA/FSIS web site and in all probability the media would print something about it. It is my opinion that the media would throw the species under the bus if there was a recall for bison."

Despite the more extensive and time-consuming procedures that will be required if bison become amenable, Mark Silzer, says, "I believe it is only a matter of time before consumer concerns force the industry on both sides of the border to a Federal system." And continues, by saying, "The USDA system is recognized globally as being responsive, effective, and safe. Perhaps the industry needs to develop protocols that work effectively within a globally recognized framework rather than worrying about flying under the radar," and suggests that it's just as possible that, "under a non-amenable and voluntary inspection system we may be more likely to have tainted product enter the system causing sickness or death."

After the most recent beef recall--the largest in American history--where television viewers watched employees of a USDA-inspected plant using forklifts to roll downer cattle too sick to walk, many Americans may not agree that the USDA system is "safe" or "effective." But this is not an easy issue and, as Mark Silzer points out, "Let's hope we do not have similar individuals in our State or Provincial plants where the level of accountability may be even less."

At this point, keep in mind that state meat inspection programs are mandated by the federal government to, "enforce requirements at least equal to those of FSIS Federal inspection program."

There are many considerations on both sides of the amenability question that should make bison producers stop and think. We see two as primary:

First, if bison become amenable, we should consider how many processors, especially large processors, can afford to hold product for up to seven days while awaiting USDA test results. We suspect the answer is "not many." That means that, as with beef processors, they will ship the product out, and pray the test results come back negative.

In the final analysis, while the industry may undergo a recall even if bison remains non-amenable, it seems clear that the time-lag in the mandatory USDA testing process makes it far more likely that such a recall will occur if bison become "amenable."

Second, while the NBA has done an outstanding job of working with diverse interests to create language (in Senate Bill 1150)

that protects interstate transport rights, as noted earlier, consumer coalitions have been strongly opposed and received considerable Senate backing for their opposition. This has generated a fear in the producers that the NBA board may be willing to "sacrifice" the state-inspected system to gain amenability.

Dave Carter responds by saying, "That current Farm Bill language does protect that ability (and has the support of the largest U.S. Consumer group.). The Board is very committed to making sure that we protect both aspects. That's why the board has directed that any action we take on this issue be tied to the passage of the current language in the Farm Bill."

Gail Griffin adds, "Will I, as a member of the NBA board of directors, stay on top of it and live up to my obligation to abide

by the NBA Policy Position on Amenable, along with the new motion specific to field slaughter - absolutely."

In line with this, at the NBA Board meeting on March 25, 2008, a motion was made by John Flocchini that the National Bison Association board of directors reaffirm its position that was adopted January 24, 2003, as it moves forward to develop a petition for designation of bison as amenable species; with the 2003 motion specifying, "Bison shall be classified as an amenable species under the Federal Meat Inspection Act. Amenable species designation for bison shall not impair the interstate shipment of bison meat processed in state-inspected slaughter or fabrication facilities." The motion was seconded by Jack Pleasant. Discussion was held, and when the motion was put to a vote, it passed unanimously.

Lastly, let's discuss one final issue. From what we can tell as anthropologists, cultural trends regarding "wild" and "domestic" are shifting and have been for a long time. From the fifteenth through the early twentieth century, "Wild America" was associated with terms like savage, barbaric, and uncivilized. Now, however, "wild" is more frequently associated with terms like pure, clean, fresh, and unspoiled. Wilderness has become something that is sought after and prized. It represents a vanished America lost beneath the churning of plows and housing developments. A refuge for the overworked and over-civilized. As it currently stands, bison fall into the "wild" definition.

If bison are included in categories alongside beef, sheep, pork, and chicken, we fear bison will lose their "wild" advantage and be tainted by words like recall, contaminated, mass-produced, and unhealthy.

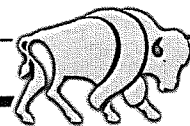
This, then, is the question: Does the lower inspection cost of bison being an amenable species outweigh the possible devastating consequences of recalls, or the possible loss of our current field slaughter provisions? Just as important, do we all feel comfortable with bison shifting from "wild" to "domestic" in the minds of consumers?

More than at any time in the past, bison meat is in a fragile position. We can either soar ahead, or find ourselves "under the bus." It's our choice.

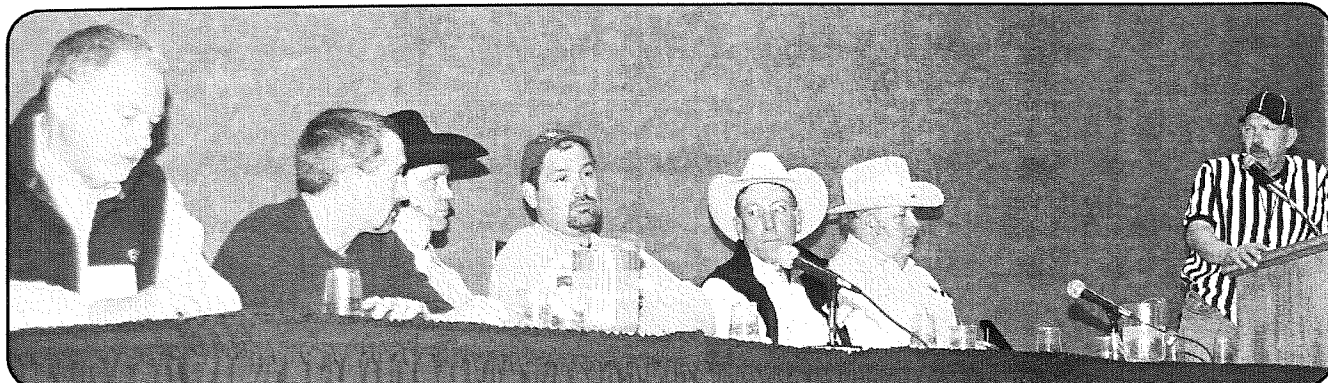
Please let the NBA Board members know your thoughts on this matter.

Editor's Note: The DTBA wants to know what you, our members, think about the Amenable Species issue. Please contact any of the board members as shown on the front cover of the newsletter or our NBA Regional Director, Scott Peterson, at (605) 641-7268 or jumpoff@mato.com.

This, then, is the question: Does the lower inspection cost of bison being an amenable species outweigh the possible devastating consequences of recalls, or the possible loss of our current field slaughter provisions? Just as important, do we all feel comfortable with bison shifting from "wild" to "domestic" in the minds of consumers?



Scenes From The 2008 BHBC Show & DTBA Winter Conference



"Where Do We Go From Here?," a panel discussion with processors, cow/calf operators and feeders, moderated by Bruce Anderson, Western Buffalo Company, was the hit of the conference. Panel included, left to right, Dieter Pape, North American Bison Cooperative; Chris Kremer, Summit Lake Bison; Tom Hepper, Flying H Ranch; Lance Kuck, Laughing Water Ranch, Bob Dineen, Rocky Mountain Natural Meats and Doug Woodall, Big Sky Ranch.

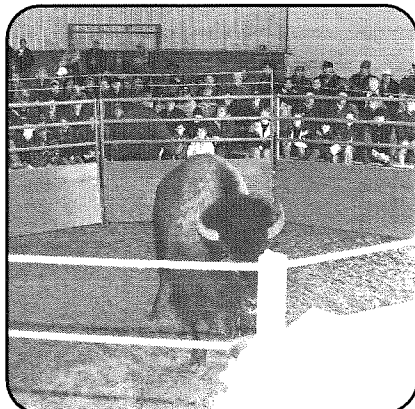
The panel offered insight into all facets of buffalo production and everyone in attendance was treated to an open and honest discussion, especially having three of the largest buffalo processors in the room at the same time!

During the Fun Auction later that evening, one of the auction items was the right to be the first producer to deliver 20 head of bulls at \$2.40 per pound to Western Buffalo Company. Bruce Anderson of Western Buffalo Company offered the exclusive deal, which was purchased by Scott Peterson for \$2,700. That was all it took...Bob Dineen of Rocky Mountain Natural Meats, not to be outdone, offered 45 head of bulls at \$2.45, which was purchased by Boyd Meyer for \$4,400. Dieter Pape of the North American Bison Cooperative jumped on the bandwagon and upped the ante to 45 head of bulls at \$2.50, which was purchased by Wayne Buchholz for \$7,000. Talk about BUZZ! The room was stirring and for weeks after the event, people were still talking about the "Big Three" stepping up to the plate and how much confidence it instilled in producers.

A special thank you to these three individuals, not only for their open and honest discussion during the afternoon panel, but also for having the foresight and confidence in the industry to make good on their words through their actions. Another round of thanks to the three producers who in embraced the chance to be "the first"!

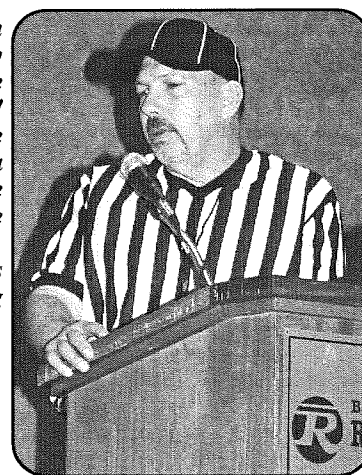


Mark Kossler with Turner Enterprises' Vermejo Ranch in New Mexico, presented information about the bull feed tests the group has been working on the past few years.



The new sale ring as viewed from the auction block.

Bruce Anderson of Western Buffalo Company not only put the panel together, he also refereed the matchup! As moderator, he came prepared with flags and a whistle. Fortunately, he only had to throw one penalty flag! Great job, Bruce! Always keeping us on the cutting edge!



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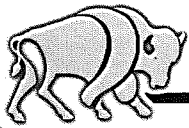
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Black Hills Buffalo Classic Show Chairman Comments, Issues Challenge

By Zane Holcomb, BHBC Show Chairman

What can one say to top the weekend we had, or even to sum it up? Not only did Nature bless us with great weather, but the new and untried set-up/pen system designed by Chad Kremer worked well. A couple minor changes noticed for next year and it'll be even smoother!

I would like to thank Chad Kremer, Larry Carr, Sandy and Jacki Limpert, Bob Paulson, Scott Peterson, Ron Jefferies, Jonny Peterson, and Jake from NE, whose dad is a cutter but had more fun with helping me water the buffalo. Even Mike "One Wing" Gear swung the scale gate for awhile, and it all helps! I apologize if I missed anyone - a thing like this requires a lot of things to go right and a lot of help from everyone. I want to thank all of you.

And what a difference in the new location it is for the buffalo! They were much happier with the view and the room. And the crew at the Events Center was nothing short of excellent to work with, if we needed it, it was there! We all should thank them for making things so easy. Now that we have seen it, and worked it, we know we can make this the premier show and sale in the North America, ok... the world! Why not?

From my standpoint, many people recognized the true value of the new pens of five and ten. Those new pens settled in so much faster than a pen of three or two, it was amazing! They were their own little herd. They will be great additions to any herd and I will be following their progress. And what a way to get great genetics a group at a time? No one has yet to voice any negatives about the new classes.

Now for what some of you have been waiting for.....

The 2009 Producers Challenge!

For every year that there has been a Producer of the Year at the Black Hills Buffalo Classic, there will be \$100 placed the pot.

For every former Producer of the Year that enters a minimum of two LIVE classes at the 2009 Black Hills Buffalo Classic, with the stipulation that one of the two live classes

MUST be a Top Five Bull Calves or Top Ten Heifer Calves entry, I will donate the \$100.

For every former Producer of the Year that does not meet the minimum of two live class entries at the 2009 Black Hills Buffalo Classic, they will be asked to donate the \$100 with their signature on it.

A 60/40 drawing will be held at the 2009 Black Hills Buffalo Classic awards banquet. Only those former Producers of the Year that met the minimum will get a poker chip with the year they won on the chip.

For every former Producer of the Year that did NOT meet the minimum, there will be an OPEN year. With that in mind, ANY CONSIGNOR who is NOT a former Producer of the Year, but has a live animal entered in the 2009 BHBC, will be eligible to take that open year. That person/s shall be drawn at random from the 2009 consignors and we'll draw to fill as many open years as needed. If we get ALL the former Producers of the Year to bring animals, then there will not be an open year and only a former Producer of the Year can win the money.

Simple enough? I think so.... there it is. Young John and Lane Cammack, being the only ones with fresh laurels, (congrats by the way!), will be the last Producer of the Year entered, as the drawing has to be before the awards and fun auction! I am not going to donate \$100 on a given that there will be a new producer of the year 2009; I want you previous Producers of the Year to bring your animals and push these young upstarts! There is a method to this madness.

Thank you consignors for bringing animals, thanks to Tom Hepper and Dick Gehring for judging, thanks to the buyers for buying, and thanks to all those whose helped weigh, sort, feed, water, swing gates, run alleys, drove a thousand miles, spent some time and money, and made this fandango happen.

And to the Bruce Anderson, Bob Dineen, and Dieter Pape, thank you for standing up and showing that caliber of support for the buffalo industry. To you three, I tip my hat.

ADVERTISE IN THE DTBA NEWSLETTER!

The Dakota Territory Buffalo Association is now accepting black and white advertisements for our newsletters. These newsletters are mailed to all of our members, as well as being distributed at various buffalo events around the country. Additionally, it is available for viewing electronically on our website. Get your message out to a wide audience by using our newsletter.

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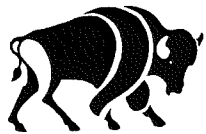
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The Dakota Territory Buffalo Association Board of Directors reserves the right to reject any advertisements deemed not suitable for publication.

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