

Reviews

Bill and Ellen K, Iowa City, IA (Animal 308A)

December 4, 2009

Hello Bob and Susan

Just thought you might enjoy this. Its my 3 year old munching down a bison T bone steak. Its the only meat she eats!!!! her little baby sister in the background wants some too and is crying for it.

Now all our friends want to buy some bison. When is the next time you come out here?

Thanks

Yvonne M., Omaha, NE (Animal 348)

November 24, 2009

Hi Bob,

I hope all is well with both of you.

I've been horribly remiss in not aspousing the wonders of the bison meat I purchased sooner. It was/is very good. Thank you!

I've not had time to use the leather yet. Here it is almost december and I'm still hopeful of a winter routine that includes sewing.

Thank you so much Bob for the meat it truly is wonderful, I'm sure we'll meat again next summer.

Moran R., Flagstaff, AZ (Animal 369)

November 3, 2009

Hello Bob and Susan

Just thought you might enjoy this. Its my 3 year old munching down a bison T bone steak. Its the only meat she eats!!!! her little baby sister in the background wants some too and is crying for it.

Now all our friends want to buy some bison. When is the next time you come out here?

Thanks

Viki, Don & Dez P., Flagstaff, AZ (Animal 665)

October 29, 2009

Susan & Bob,

Greetings! ...and thank you both for all that you did to complete our order and have it delivered. We hope to meet you two someday.

Dinner last night was delectable: buffalo lighted seasoned with sage, placed in an antique cast iron dutch oven, then roasted with fresh dug carrots, potatoes and onions (all from our garden). Total cook time - about two hours. Everything was cooked evenly, and SO flavorful! Our 14-yr-old daughter, a reluctant carnivore, ate every single bite without any urging!

We look forward to a winter and spring of prime cooking and eating. (AND, I know what we'll be giving to my extended family members at our holiday party too.)

Thanks again

Brooke D., Keystone, IA

October 21, 2009

I haven't received the bison recipes yet. Can you resend them again? Also the jerky is the BEST we've ever had!!!!

Gary and Chris G., Iowa City, IA

October 20, 2009

As soon as I got home we tried the meat stixs and jerky and we were immediately impressed. And Last night we had a quick burger and it was delicious. Can't wait to try a steak.

Oscar B., Des Moines, IA (Animal 516)

October 4, 2009

"The meat is really good! I hate to say it but we ate all the T-bones already. We had my wife's parents over and served them two stews, venison and buffalo. We didn't tell them which was which. They finished the buffalo stew well before the venison. Also, our 13 year old daughter said she hoped we could get more of this (buffalo meat)."

Dale S, Denver, CO

September 21, 2009

"I've never had anything like it (jerky and sticks). I can't believe how good it tastes."

June 21, 2008, (Animal 410)

Dear Bob,

Thanks for the update. We are indeed eating and enjoying the great buffalo meat. One thing in the future I want is all the Buffalo tallow that I can get--up to a certain amount--as I want to fry potatoes etc in it instead of vegetable oil which I don't do anyway. I refer you to an article in the recent newsletter of the Weston A. Price Foundation, a worthy organization which you should join, as they are huge proponents of pasture feeding and its members are always searching for pasture fed animals. This article speaks of the "fat of the land" as being the fat of pasture fed animals, the which actually bind up carbon into the soil and plants instead of releasing it as does, for example, soybean production with all the petrochemicals and diesel fuel used in the production of that oil. I speak of the manure released from the ruminant animals which the U N is blaming for global warming (methane gas, you know). Bunch of dummies. All this is to say keep up the good work, you two. I look forward to seeing you both again.

Megan and Dave S., Bozeman, MT (Animal 760)

September 20, 2009

Hi Susan!

I forwarded on your info to a few people, if they haven't contacted you maybe next time.

We still have a lot of meat. Just made some chili overnight and are having today at an open house. It is soooo good. We finally figured out that 12-18 hours in the oven is true!

Bill W., Cedar Falls, IA (Animal 531)

September 9, 2009

Dear Bob & Susan,

Our supply (delivered late July) is holding out well. The ribeyes went fast (just 2 pkgs left), to rave reviews. The ground meat is also excellent. We'll be getting to the soup bones and roasts as the cooler weather comes on. It's good to get your updates on supplies. I'll be passing this latest one to four different friends.

August 23, 2009

Dear Bob,

We're sampling our way through the different cuts, and sharing meals with friends as we do so. We grilled some of the ribeyes last night, and they were excellent, as were the burgers. I think you'll be getting some inquiries from potential customers. We plan on being repeat customers...though it may take awhile to work through 50-plus pounds of meat.

One note: your cookbook recommends 8 minutes grilling per side for the ribeyes to get medium-medium rare. This is too long--or the cuts we got were thinner. I think it should be 6-8 minutes grilling, total.

Jim and Jane D., Kansas City, IA (Animal 291)

July 30, 2009

We are really enjoying the bison but we still have a good supply now. Keep us on your list. Might be ready next trip.

Mark and Leslie M., Pella, IA (Animal 439)

June 15, 2009

"When we first got it, we rushed home and thawed out a pound of burger. We didn't tell the kids that it was buffalo. They said they really liked it because there wasn't grease running down their arms."

George and Susan H., Iowa City, IA

June 14, 2009 (Animal 136)

Susan & Bob,

I'm so glad you emailed. We've been meaning to let you know the buffalo meat we purchased in May was absolutely delicious - even our teenage girls have enjoyed it!! Thanks!!

March 27, 2008 (Animal 958)

The buffalo is excellent!! I'm hooked on the liver!!

Thanks again. We look forward to our next visit with you.

Vladmire L., Sioux City, IA (Animal 130)

June 15, 2009

So far, I've went through 3 pounds of ground, and one of the roasts (smoked, and delicious I might add). I have forwarded your email to some friends to see if they are interested.

Jon F, Wind Cave NP, WY

May 23, 2009 (Animal 484)

Hey Bob! Just wanted to write and say we're thoroughly enjoying the bison! I also was curious about the availability of a bison robe. I know you don't harvest many animals, but I was curious about what happens to the robes, and whether they were ever made available to us customers? Thanks again Bob!

May 23, 2008 (Animal 515)

Hey guys! Just wanted to drop a quick line and let you know how much we appreciate you keeping us in your thoughts when headed west! We couldn't be happier with the bison, and we've made a whole bunch of my new coworkers happy too! Thanks again!

PS - Any good soup bone recipes?

November 7, 2006 (Animal 870)

Thanks for the info guys! I'll have lots of time for reading this winter! We're all absolutely loving the buffalo. So far I've tried the burger, round steak, and stir fry, all using your recipes, and things went wonderfully! Couldn't be happier!

October 29, 2006 (Animal 870)

Hey guys! It was great to visit with you yesterday, and I have to say we're all even happier about buying from you after getting more details. The longer Bob talked the better we felt about it! We grilled up some burgers last night, and couldn't be happier. Used a little olive oil and a bit of diced onion mixed in, and it was great! I'm sure Tom would like to receive the newsletter. Between myself, Tom and his wife, and one other couple, the half quarter was split up pretty quick. I have no doubt we could handle a full quarter next time. Thanks again for everything, and keep in touch!

Shawn S., Omaha, NE (Animal 484)

May 5, 2009

Its great I'm only about half way thru mine. The others liked theirs.

Ben and Jennifer H., Park City, UT (Animal 420A)

May 5, 2009

Hi guys,

We have tried the T-Bones, stew meat, and ground beef. We're just trying to find that balance in preparation - when we have gotten it right, it's been delectable - I think the turnouts that haven't been what we have wanted are user error. Thanks for checking in!

Susan S., Cheyenne, WY (Animal 467)

May 5, 2009

Mark and I have enjoyed several cuts and are still working our way through the freezer full. Thanks again for fitting our order in at the last minute. I hope spring has sprung in south central Iowa and the bison are enjoying the green growth.

I am enjoying the recipe book. Many good ideas and tips. Thanks for checking in.

Leroy O., St Lious, MO (Animal 136)

April 29, 2009

the meat is great..I'm very pleased with it...thanks

Kellie and Kasha S., St Louis, MO (Animal 798)

April 26, 2009

"It's great. Last week we smoked a brisket for 3 hours, then had it in the oven for 6 hours. It fell off the bone. We just finished it off today. And my mother-in-law is visiting and she's using the soup bones to make Boursh tonight."

Diane B., Iowa City, IA (Animal 798)

All is well! Good to hear from you.

Thanks for the heads up with your last trip here. I am still using my current meat supply. I have made several roasts and some ground meat as well. It has all been good. I am wanting to try the burger recipe but do not have a grill. Loving the warm weather and biking to work.

Keep that herd happy!!

Best regards,

Julie and Phil R, Eldora (Animal 798)

April 16, 2009

Hi Bob

I am mailing the last check for my quarter bison tomorrow 4/17. Thanks for your patience!

Had bison spaghetti yesterday...mmmm! It's also the best meat we've had when served cold like in salads.

Deb C., Albia, IA (Animal 394)

April 10, 2009

This Saturday looks like a "cook-out" weekend. We're thinking of grilling some steaks down at our firepit. We did this a lot last summer and really enjoyed it. Hope you all are doing well. We're gearing up for our next acre of grape vines, which will be arriving in about three weeks.

Talk to you soon.

Claude and Helena, Iowa City, IA (Animal 688)

April 9, 2009

We haven't gotten very far yet, mainly just the ground buffalo, which is very good. I did use a flank steak in a stir fry, and thought it would need marinating first (beef flank usually does), but I tried it without any marinade and it was delicious. The only disappointment so far was from my wife with the dried/corned meat, since it has nitrates and MSG, naturally it set off her migranes. I have no such problem, so it just means more for me! Grilling season has arrived, so I'll be able to give you some more feedback after we've had some of those steaks. Judging from the flank meat, we won't be disappointed

Cori and Shawn H, Kansas City, MO (Animal 874)

April 7, 2009

We are def. enjoying the buffalo!

I made the roast and it was by far the best roast I have EVER had!

I am still working on the ground meat and am not quite ready for a re-order yet.

How often do you come back to Kansas City?

Scott S, Des Moines, IA (Animal 394)

April 7, 2009

Bob,

We will try to get down sometime in May for a visit.

We're enjoying the meat. Kathleen is still perfecting the cooking process, but it's coming along.

Slow cooking the roasts overnight has worked the best for her so far.

Please let me know if you're making any sausage sticks.

Tim B, Iowa City, IA (Animal 394)

April 7, 2009

Bob,

So far it's great. I've only had the ground meat up to this point, but it's been fantastic. We're planning on the tip roast and the rump roast for Easter dinner along with our lamb.

Brenda B, Omaha, NE (Animal 702)

April 7, 2009

Hello, just want to let you know that we are enjoying the meat and the other day I make a meatloaf with it and Sloppy Joes another day – our daughter didn't even tell the difference.

Joel B, Waterloo, IA (Animal 688)

April 7, 2009

Thanks for checking in... I had my first Buffalo steak last weekend on the grill WOW.. It was really good...

Rick R, Omaha, NE (Animal 291)

April 6, 2009

Hi Bob, had some the other day with our pastor, ummm ummm good, Yep, I can get into this stuff. I did visit your web page, very good.

Give me a call when you harvest your next batch.

Bruce M, Quad Cities (Animal 833)

April 6, 2009

buffalo very nutritious quite pleased will call when our supply gets low thanks

Cynthia and Jeffrey C, Des Moines, IA (Animal 770)

April 6, 2009

Thanks, Susan and Bob. Yes, we are enjoying and learning how to cook with it as it is new to me. My parents also got some and my mom and I are comparing ideas and experiences.

Thanks for checking in!

Jim and Jane D, Omaha, NE (Animal 291)

April 6, 2009

it is very good. have tried all cuts and all are good. grilled sirloin steaks last weekend

Doug P., Cedar Rapids, IA
April 6, 2009 (Animal 770)
Bob,

I am doing fine for now. This last batch was especially tasty.

Doug
February 16, 2005

Bob, I have had a roast and some ribeyes so far. Very tasty. I have not had time yet to start on more converts. What I have may last a while. You will get positive advertising from both Dave and I. We will let you know when we get close to another buy, because there WILL be another buy.

Travis D, Des Moines, IA (Animal 770)
April 6, 2009

It's been treating us great, we especially like the roast that we've had.

Chris K, Omaha, NE (Animal 291)
March 25, 2009

Bob,

Thanks for the update. I have really enjoyed the buffalo meat that I got from you, everything i made turned out above expectation. I have some Friends interested, but no ones rushing to place their orders. Cash is a little tight right now (go figure). I'm going to Missouri to work in about a week (good money), I will be there for 2or 3 weeks. So i think I'll buy as much as i can when i get back.

Please keep sending me updates. I'm looking forward to my next order.

Thank you

Millicent and James C., Ely, IA
March 23, 2009 (Animal 499)

Dear Bob and Susan,

I've been meaning to let you know that Jim and I are very much enjoying the bison. Thanks for accommodating our limbo status and selling a smaller amount that you usually sell. Hope all is going well with Spring calving.

February 18, 2006 (Animal 710)

Dear Bob and Susan,

We have consumed 2 pounds of ground bison and one arm roast. It is delicious. But, most importantly, our GI tracts seem to be tolerating your meat well. Your production methods are confirming what I've often told people during my eight years as a vegan: my problem with animal products is not the animal products but modern production methods of forcing abnormal quantities of grain (even organic grain) on animals. Not only is your product heavenly lean but the fat it does contain appears to be a healthy fat. Though I was a little concerned that the hay you purchase might have some chemical residues, so far I haven't experienced any of my typical adverse reactions to chemically saturated products.

Please keep up the good work so I can feed myself. I am determined to live my sunset years without bottles and bottles of pills but finding food that keeps me healthy has been a huge challenge. There is such a major disconnect between producers and health conscious consumers in America today.

I attach a poem I wrote for farmers like yourself. We'll be in touch.

Ambre and Erik S, Cedar Rapids, IA (Animal 760)
March 10, 2009

Dear Bob and Susan

We have been enjoying our bison so much! Thus far we've been eating roasts but can't wait to branch out. I just found out we're expecting our second in November so I'm planning to hoard the organ meats ☺

still sifting through the recipes. They all sound so good! We saw you did another run out this way last weekend. Congrats. Have a great spring.

Kevin F, Colorado Springs, CO (Animal 770)

March 6, 2009

Bob,

We are doing great. The buffalo is delicious. Let us know when you are headed to Denver again.

Linda and Frank C, Cedar Rapids (Animal 874)

March 5, 2009

Hello Bob & Susan,

Love reading your newsletters!

Frank LOVES the buffalo sticks, takes a half stick everyday in his lunch! Wondering if we could get 2 pks when you come this Sunday. Let me know.

We are fine with our small stockpile of ground meat for now. After "jumping" right in with the 1st pkg of meat, I have since made meatloaf and spaghetti sauce. One lb. buffalo, 1/2 lb. of italian sausage and 1/2 lb. of ground sirloin. Seems to be the right combination. The meatloaf had onions, egg, breadcrumbs, fresh garlic, tomato puree and a few crushed saltines for added salt.

With this beautiful weather, we will be out and about.....welcome Spring!

Staci H, Des Moines, IA (Animal 874)

March 2, 2009

Bob,

I didn't get any serious interest from my patients yet, but I'll keep recommending it to those that need to get their protein levels up and have cardiac concerns. I'm still not moved into my house yet, so I'm good with what I have so far. And, by the way, I LOVE it. So does my boyfriend.

Thanks!!

Lynette and Fred L, Lewistown, MT (Animals 778 and 760)

March 2, 2009

Bob & Susan....

Buffalo is going great! Our cat is addicted to it as well!

Roger and Katherine A, Kalona, IA (Animal 291)

March 2, 2009

Hi Bob & Susan,

I just had to write and let you guys know that so far we've had; stew, chili and roast and bison meat is FABULOUS!!! Frankly, I was a bit worried when you talked about it being 'firmer' than beef, etc. but I find it more tender and so incredibly flavorful that I consider it one of THE best food investments we've ever made.

THANK you SO much!

Staci H, Des Moines, IA (Animal 874)

March 2, 2009

Bob,

I'm still not moved into my house yet, so I'm good with what I have so far. And, by the way, I LOVE it. So does my boyfriend.

Thanks!!

Nick S, Denver, CO (Animal 760)

January 25, 2009

Hi Bob & Susan,

It was a pleasure meeting both of you the other day. I am really enjoying the buffalo so far. It does have a lot more flavor than any other buffalo that I've had in the past, I like it! Now I am curious what the rich flavored Buffalo tastes like since I only got the intermediate.

So far I've done minute steaks and also had a couple of reubin sandwiches with the corned buffalo you gave me. Today I am doing one of the roasts in the croc-pot.

Thanks again & take care!

February 18, 2009

Hi Bob & Susan,

I am enjoying the buffalo so far and have it almost everyday and have not grown tired of it, it is great. And the recipes are excellent. I talked to Brad and he is also really enjoying his buffalo.

I was wondering if you can send me an example breakdown of a front quarter. I want to compare the cuts to the hind quarter to see if maybe I might want to go for the front quarter next time.

Thanks

Linda and Frank C., Cedar Rapids, IA (Animal 874)

February 9, 2009

Susan and Bob,

It was a pleasure to meet you! We had burgers last night....excellent taste. No grill, had to pan fry, used some Morton seasoning, made them on the thick side, cooked med rare....WOW!! Earthy, but sweet, could taste the wild game. Can't wait to cook the steaks. Frank loves the "sticks". Perfect for his lunch box. You two are most fascinating...we would love to visit the ranch...maybe sometime this spring when the babies come!

Thanks so much for the newsletter, pictures and videos! Do you mind if I share them with my Iowa group on a website?

All the best to you

Beth E, Iowa City, IA (Animal 702)

February 8, 2009

Hello Bob and Susan,

What a great meal we just had of bison burgers. I just pan fried them with onions and put simple spices within. Great flavor; though, i am glad we went with the mild. These have much more flavor that expected and you are absolutely right about the leanness. They ended up being big burgers / we split 1 package 4 ways. The boys gobbled it up. With it we had quinoa and squash and spinach. MMMMMMMmmmm....

Ole O., Ankeny, IA (Animal 499)

February 3, 2009

"It's really good stuff."

Gene and Sandra S., Ankeny, IA

February 2, 2009 (Animal 643)

Thanks so much for the slurry idea! I will try that next time.

I am sad that I have already used our last package of stew meat. It has been so tasty and convenient this fall/winter! We still have roasts, ground buffalo and a few more soup bones to tantalize our taste buds, however!!!! :o) So, we do not need any more buffalo yet. We are LOVING it still, and everyone seems to be tolerating it just fine! Yippee!

May 15, 2008 (Animal 643)

We are thoroughly enjoying the meat! Thanks so much. Have a great weekend.

January 31, 2007 (Animal 410)

thank you!!!! we love this buffalo even more than the other one!!!! :o)

November 27, 2006 (Animal 410)

We LOVE this new buffalo! I cooked meatballs last night, and then a roast tonight for dinner.
Wow, is the taste supreme!!!! :o)
Thanks again for bringing it to our home! Blessings!

Kathy M, Boulder, CO (Animal 552)

January 30, 2009

The meat is fanatastic! I've really been enjoying it.

I'm afraid I lost the email with the recipes attached to it. Would you mind sending it again?

Melissa and Parks (Animal 643)

December 8, 2008

thank you! so far we are enjoying the meat! we have had burger(burger, stroganoff, and tacos) and some steaks...we hope to do a roast using one of your recipes in the near future.

Happy Holidays to you!

Dan and Kathy T., Centerville, IA (Animal 552)

November 30, 2008

Bob,

We have fixed bison meat about a half dozen times or more. We made chili, meat balls, hamburgers(2 or 3 times), a wonderful beef stew, T-bone steaks and minute steaks twice.

My Grampa Floyd always said that he had to have at least three pieces of the same pie before he was sure that he liked it or not. I think I like buffalo!

We are very pleased. We have shared some of meat with fiends and family.

John and Grethe, Bozeman, MT (Animal 833)

November 30, 2008

Thanks for the note and the photos. I would also like to add how nice it was to have met Susan and yourself. I am glad your trip went well and you made the long drive back safe and sound. I am already enjoying the meat (tonight we will have a roast). I look forward to trying out more of the recipes.

Best Regards,

Bob and Kathy W., Bozeman, MT (Animal 1011)

November 28, 2008

Bob and Susan,

Glad your back, hope the trip was profitable and fun. We have been eating buffalo and enjoying it. I did a chuck roast and it was great then I took the broth and some of the meat and made buffalo /veg soup. Thanks for the 18 hour crock pot tip. The meat has a flavor that is different from what we are used to but it is good. About those minutes steaks, how do you fix them?

The brochure was not attached. Please resend. I would like to see it. Yes we would like to be on your email list.

Take care and hope you had a wonderful Thanksgiving.

Johanna and Attila, Omaha, NE (Animal 689)

November 23, 2008

Oh, I am so happy that you have e-mailed me. You guys are on our mind weekly, whenever we have some of the meat, whenever we have something less healthy and cry back the bison, whenever our colleagues go out to hunt (argh).... I have forwarded your catalog to many of my friends, who do show some interest in eating bison, but don't cook as often as we do. So I figured next time I'll order a larger quantity and pass down small portions to friends so they get to try it too.

We made wonderful soups of the bones so far, great steaks, bison tatar, and roast. I'll try a red wine based stew recipe for the days after Thanksgiving....

Lynnette and Fred L, Lewistown, MT (Animal 778 and 760)

November 16, 2008

Susan and Bob...

So great to touch base in Billings and get our bison. We have had the burger so far and it was wonderful. I was going to fix a bison roast for today but found out that the "cookbook" you emailed to me is lost in cyberspace....somehow I deleted it! So sorry.

Thank you so much and hope your conference is a great one!

Kelly B, Des Moines, IA (Animal 888)

November 16, 2008

The bison is good and I know from tasting it I have never had it before. In the future I am sure I'll want more!

Mark W, Mankato, MN (Animal 713)

November 11, 2008

Sorry that I am late with this response, but the meat is awesome!!! Will probably purchase again in the spring. Thanks, Mark

Nancy A, Lewistown, MT (Animal 643)

November 5, 2008

Hi Susan,

Yes, some oxtail would be great; probably whatever you have. Is there any for Lynnette?? I don't want to be greedy. I guess let me know the amounts available. I did make the soup and it was great and the soup bones had so much meat on them. One tongue for the 99 year old would be great, too.

Thanks

Peter A., Bozeman, MT (Animal 689)

October 6, 2008

The bison we've cooked so far has been wonderful.

Ken P, OR (Animal 713)

September 30, 2008

Bob,

We had a meeting today. Wan cooked some bison yesterday and every body loved it, it was very good although I didn't get that much...

Emily M., Denver, CO (Animal 778)

September 26, 2008

We have now enjoyed several meals of the bison and every bite has been savory! We are so happy with the product! Thank you. I hope the rest of your road trip went uneventful.

Todd G, Bozeman, MT (Animal 713)

September 23, 2008

Meat has been great... did up a couple of the chuck roast for the guys here at work the other week and they ate both of them up.. burgers are for this week.. I could use your recipes though.. Hope all is well and it was nice to see you both again... please stay in touch when you will be in the area again...

Jennifer and David K., Denver, CO

September 22, 2008

The roasts are delicious as usual! Thanks again for the eggs they were fabulous!

October 22, 2007 (Animal 735)

Bob

We are loving having so much buffalo on hand. There is no rush to get the meat here, I still have plenty and I am sure that it is quite expensive to ship. It is fine to bring it when ever you or Mat are passing through. Just promise me that you will bring your neighbors eggs again, they were fantastic.

Thank you-

Candle I, Denver, CO

September 21, 2008

Everything is great and we are enjoying the meat. We haven't tackled the kidney fat yet, but we hope to soon. Thank you for asking and it was nice to meet you!

June 13, 2007

Thanks so much - I'll be sure to pass this along. My step dad was VERY interested in what I told him after our conversation. I'll look over the order sheets more closely and talk to my husband so we can figure out what we want.

p.s. We had some of your buffalo that I got from Door to Door Organics and it was much better than any other I've had. I ordered more for delivery for this week, but can't wait to get stocked up.

Thanks again!

Sommer S., Grimes, IA (Animal 689)

September 3, 2008

Bob,

Last night we had buffalo kabobs with tomatoes and onions from our garden and they were excellent!

Thanks!

Ross & Sandy B., Bozeman, MT (Animal 515)

August 27, 2008

Thanks Susan. We've been throughly enjoying the bison. I've passed your info on to my sister, but they live on deer and elk mostly, so kind of a long shot. You're right, we still have a ways to go before we re-order, so I hope you'll keep us on your announcement list for your next visit. Best to you both.

Darin S, Cedar Rapids, IA (Animal 689)

August 25, 2008

Bob,

Thank you so much for showing us around. The meat remained perfectly frozen for the trip. I couldn't wait so I cooked up a burger last night and it was fantastic. I made some liver and it was wonderful as well. We have a pot of stock simmering already. Hope to visit again soon.

Kathryn and George B., Livingston, MT (Animal 745)

July 23, 2008

We had a wonderful weekend camping up in the mountains around Elkhorn, Montana. Found a perfect spot along the stream and cooked some Bison Sirloin over an open fire an a stick. Wow. Wow. Wow. Never a better steak has been eaten. Just wanted to say thank you for all of your efforts getting it to us.



Mack B, Jackson, WY (Animal 745)

July 17, 2008

Hi, Susan and Bob,

We're enjoying high quality buffalo meat ~ thank you very much...!

The only comment/suggestion I have is that I think you need a website. I've told a few people about what you're doing but I never have your phone number or email address with me. If you had a web site, they could just do a search for Tall Grass Bison. An on-line inventory/price schedule would be great.

I hope you two are having a great summer...!

Mike L, Bozeman, MT (Animal 713)

July 15, 2008

Bob,

Mike here, you dropped off bison (and a freezer) at my house for Dave and me. I've grilled some burgers and they were great, was wondering if you have some recipes you could email me for burgers and the other cuts? Thanks, good to meet you

Sharon and Dave S., Mankato, MN

July 14, 2008 (Animal 713)

The meat is great, thank you! Other friends are planning to contact you too, if they haven't already, Mike and Gloria. They were very interested when I gave them your brochure. I think you did a very nice job on the brochure, it's effective. Gloria had known we were getting meat from you and they really like bison but seeing the brochure on your practices made a big impact.

Thanks for checking in!

May 8, 2006 (Animal 562)

Hi there. You did provide the cookbook when we ordered our meat. I have tried a few of the recipes and they turned out well. I just made the summer sausage over the weekend and it's great!! Dave also really likes the Salisbury steak recipe.

We are enjoying the meat very much. We had steaks on the grill last night, smothered with morel mushrooms that we found in our woods yesterday.

Hope you're having a good spring! Thanks for checking in on us.

Jake S., Urbana, IA

June 15, 2008 (Animal 958)

Sorry I have not gotten back with you. It has been very busy. Now with the flooding it is going to be even more so. We are enjoying the meat and sausage. It is sad to hear about the buffalo in Yellowstone.

October 12, 2005 (Animal 780)

The meat we have is wonderful. I have had company over for steaks and they love it.

Compliments every time.

Jack and Carol R, Polk City, IA

June 8, 2008

We had Arlyn and his wife over last night for a buffalo burger cookout. It was delicious -- we consumed almost 2 pounds.

We'll tell our friends about your great bison meat.

Anna A., Cedar City, UT

May 8, 2008 (Animal 958)

well, made some stroganoff last night that was mighty tasty.

but i had to use "beef broth" since i had no "buffalo broth." ill have to save up my bones and make some my own i guess... (:

February 9, 2008 (Animal 828)

hope all is well!! really LOVE the buffalo! it put beef to utter shame!!

Steve and Myra B, Des Moines, IA (Animal 958)

April 21, 2008

Susan and Bob,

It's great. We've enjoyed a little -- Myra's meatloaf from the ground buffalo is awesome. We're not sure we ever did that last year... but I'll die for a good cold meatloaf sandwich... so I have a standing request for meatloaf. We've also done a roast.

John S, Denver, CO (Animal 569)

April 21, 2008

Thanks for checking in. Everything's great; I can't seem to pawn off the liver and tongue though, lol. Other than that, I'm very happy with the purchase and plan to be in contact later in the year for the next round. Thanks again,

Don and Pam M., Denver, CO (Animal 569)

April 21, 2008

We have used some steaks, 7 lbs of the ground meat and 2 of the pot roasts so far. Everything has been great and we have used the cookbook as a reference guide. Thanks for checking in with us.

Rick & Pris, Bozeman, MT (Animal 691)

April 21, 2008

Hello Bob & Susan!

We are enjoying the buffalo meat. Thanks.

And if you need a place to stay on your next trip to Bozeman, we'll provide room and board.

By the way, our trophy bison is now hanging in the new living room.

Sara and Alex G, Logan, UT (Animal 877)

March 11, 2008

Thanks for the update - and the delicious buffalo. We ordered primarily for our wedding in August, and it was widely acclaimed. Sara finally made me get my hunter's safety last spring, and we both drew on a late-season elk tag, which we both filled. Our freezer is filled to the brim, but we will spread the word amongst our friends that seek out quality, conscience-friendly meat.

May 15, 2007

Hi Susan & Bob,

Thanks for the follow-up and the fantastic video clip. I underestimated the size of your herd! We have sampled a number of cuts now (tenderized round, T-bone, sirloin, ground) and are very impressed and extremely satisfied. As I mentioned we (mostly Sara) hunt and have had deer, elk, and pronghorn in the freezer over the past 6 years. We also process all of our own. The care, flavor, and cut of your buffalo is all top notch, and compares well with what we are used to. For full disclosure, we were not looking for healthy, low-fat, grass-fed beef substitute. We haven't purchased beef in years mostly due to animal practices, a large stock of game and lack of flavor. I think we purchased part of Animal 877, and the flavor and texture is just what we were looking for.

Only thing I could recommend (and we should have realized this considering the size of the animals) is labeling a large package of steak as 1 large steak. It was quite a pleasant surprise to unwrap a sirloin at Hoda's to compare the flavor of the two animals and one steak unfolds to cover a serving plate!

Thanks again and take care

Tom and Jen H., Denver, CO

January , 2008 (Animal 735)

Hi Susan and Bob

Everything is great! Thanks, and let us know when you will be back thru CO. Happy new year!

May 22, 2007 (Animal 830)

Hello Bob and Susan

We are really enjoying our bison! We have been seriously contemplating getting a large chest freezer to store our next order, and enjoy receiving the updates you send out. Take care!

November 18, 2006 (Animal 870)

Hello Susan & Bob

Jen and I are really enjoying our buffalo! The recipe book is great too. We have used the simple round steak recipe and we love it. I was able to get some locally grown gourmet mushrooms (shiitakes, lions mane, and pearl oysters) from the Hazel Dell Mushroom farm, and I made a cream of mushroom soup from them that went very well with the recipe. We have a sirloin roast in our slow cooker as we speak, in preparation for some family visitors arriving this afternoon. We have pretty much stopped buying any other meat from the grocery as nothing quite compares to the buffalo. We also really enjoy the newsletter and updates. The buffalo "tsunami" was especially impressive. We have been spreading the word about your product to other friends in our area, and will probably be ready for more if it comes available again in March or this spring. Keep us posted. Thanks again!

Selma A., Santa Fe, NM (Animal 828)

January 1, 2008

Happy New Year Bob & Susan,

Every is going great. We really like the flavor of the meat. I was thinking, we usually have prime rib for Christmas dinner each year. I could use the Buffalo couldn't I? That's from the front quarter, could it be cut as a standing prime?

I hope you had a good Christmas and New Year.

Eric and Rhonda G., Lincoln, NE (Animal 877)

Oct 1, 2007

Holy Smokes!

Pulled a package of Buffalo Snack Sticks out of the freezer to take on a picnic this weekend. Man those are good! My three-year-old daughter was eating them like they were candy. "I want more daddy," she'd say with her mouth still stuffed with the last one. Thought that was pretty funny because she's not much of a meat-eater.

So, yeah, I have a suggestion. Make more sticks!

Best Wishes,

August 29, 2007

Hey,

Just wanted to say thanks again for the buffalo delivery.

The meat is just as delicious as the first time.

Hope the conference went well.

Deb C., Albia, IA (Animal 958)

September 25, 2007

We are really enjoying the bison. We've cooked a bunch of the flank steak (fajitas) and tenderized round steak (in a slow cooker with gravy over rice), and had the first porterhouse last weekend. It was absolutely wonderful! I made a big crock pot of chili today using fresh tomatoes that I just picked over the weekend, 1 pound of ground bison and one package of flank steak, which I browned in a skillet first, then let the whole thing simmer all day. I made a lot so I could freeze some.

We've really enjoyed everything we've cooked so far.

Hope you are well.

Thanks again!

Carl S., Quakertown, PA (Animal 691)

August 13, 2007

Hi Bob,

Thanks for writing. We have been enjoying the buffalo. When it is all gone I'm sure that I'll reorder from you. Glad to get your newsletters!

Hoda S., Logan, UT (Animal 406)

August 13, 2007

Susan & Bob,

Your bison is one of my favorite main courses these days. I've peaked the interest of many, and have passed on your info to several potential customers/converts.

I'm definitely interested in a quarter, perhaps a larger one, and definitely a richer-flavored one. I'll have to look at your inventory carefully and pick one. When do you need to know so you can plan?

May 08, 2007

Hi guys,

Thanks for checking in. I knew I would be pleased, but I've been blown away. I've already put a dent in the quarter. I'm wishing I had bitten the bullet and gotten two quarters. I think I will next time, and I'll probably go for a larger and more flavorful animal. So definitely count me in for the next round.

What you're doing is nearly a public service. Thanks again.

Ken and Olive P., Macon, MO (Animal 740)

June 21, 2007

We love it! If I had the land and facilities we would get into the bison business as well. We're ready to buy more meat, but this time, less roast and more steaks. I am looking to visit your Farm soon; however, I will be on travel until the first week of July. In any case, Olive and I are planning a BBQ and Fireworks celebration with a few of our Friends on our Farm July 4. You are more than welcome to join us.

Best Regards,

Ilona S, San Diego, CA (Animal 877)

May 21, 2007

Hi bob, thanks for the update. I am very glad that Kevin referred me to you. I am extremely proud of your ethics and integrity used to manage the buffalo... and really excited about all the exposure you are getting.

John C., Tucson, AZ (Animal 877)

May 01, 2007

Hi Bob,

If you can resend the cookbook that would be perfect. I tried a couple of pieces on the BBQ and they were delicious. Thanks!

Larry and Barbara C., Beaman, IA (Animal 935)

January 28, 2007

Susan and Bob:

We have had burgers, buffalo stew, the corned buffalo and the dried buffalo. Love it all. I made a couple of changes in the stew as my teeth are not into the real chewy meat. How much carrots does it call for. I added about one pound of baby carrots. I put the stew meat in the crockpot and cooked it on low over-night with a dash of salt. Added it to the rest of the stew the next morning and let it sit in the fridge and had some for lunch. Was it good and the meat was very tender. I may make some more changes just to spice it up a little as I like a little "kick" to my meals.

I am thinking of printing up some of your brochures and hand them out to people. But I need your permission to do that. I have some ideas about tours and would like to sit down and visit with you about them sometime.

January 12, 2007

Bob and Sue:

Thank you for the time you spent with Karen, Duane, Barb and I last Tuesday. We really did enjoy our time with you all and the buffalo. That was an experience that I will be talking about for a long time. To be so close to such a magnificent animal is breathtaking.

The breakdown I finally got printed off, after I installed another program from Microsoft. The pictures are great, I will send you the ones that I took.

The one thing that I did not find attached was the recipe "book". Would you please send it again as I am really wanting to try out all of the recipes that I can. We had buffalo burgers for lunch today and that was the best meat I have eaten. I do believe you have a followup customer when this is about gone.

God Bless,

Martin D, Marshalltown, IA (Animal 410)

January 17, 2007

The meat tastes great and tastes even better when I think about how clean it is. I haven't yet been brave enough to try any organs yet, so I have an overabundance of them. I will have to look through the cookbook.

Heather and Derek R. Heber City, UT (Animal 785)

December 6, 2006

Derek and I are LOVING the bison!!! So nummy! I've made chili and the...shoot...a thai curry recipe that you included...and a roast...and I made enchiladas the other week. Oh...so dang good!

Dave P., Livingston, MT (Animal 860)

November 9, 2006

Thanks so much for "check"ing in. :) I was hoping you got the check. The buffalo meat has been great. I have really enjoyed it.

Tamra A, Pagosa Springs, CO (Animal 730)

October 23, 2006

Bob and Susan –

Thanks for the update. The brochure looks great. Ben and I are quickly working our way through the bison and have discovered the wonders of soup bones...especially on our frequent chilly evenings when soup is a perfect way to warm up. We have been converting the buffalo to southwest style by adding lots of green chilies to our soup...the perfect match!

Hope all is well in Promise City.

July 18, 2006

Bob and Susan –

Again, thanks for helping in the delivery of the buffalo meat to Pagosa Springs. Ben and I are very much enjoying the meat and put it on the grill fairly regularly. We have noticed that the taste is a bit stronger and more distinguished then the previous meat that we received, but we like it and it reminds us of Elk meat.

April 3, 2006 (Animal 630)

Bob and Susan -

Thanks for the info on the Bison. I have enjoyed a steak and some of the ground bison so far...and it is mighty tasty.

Cindy T., Bozeman, MT (Animal 860)

October 1, 2006

hi susan, call me when u can...the buff meat is awesome!

Todd and Jeanne W., Bozeman, MT

July 31, 2006 (Animal 762)

Susan,

Thanks, we are really enjoying the bison. We just had burgers last night and the meat was nice and lean and tasty. Thanks for the cook book too! We'll let you know of anybody else interested in buffalo meat, I'm sure there are plenty of folks around here that would love to have it. Take Care,

July 18, 2005 (Animal 724)

Bob

Thanks for the note.

I wish my life were more flexible, to allow me to focus more time and attention on Yellowstone bison but not being a trust funder, I still have to write stories that generate immediate income. By the way, the bison is excellent. I'll talk with Jeanne about what we need and get back to you. best regards,

Erin L., Chicago, IL (Animal 710)

July 23, 2006

Bob,

No, it's not all old hat to me - not in the least. I'm still on a learning curve with the bison and I'm happy to have more details about the meat and how you use it and cook it. Through trial and error, we've discovered how to make excellent moist burgers (using plain yogurt in the mix) and just last weekend, I made a killer shredded BBQ flank steak in the crockpot (if I do say so myself!). I love to cook and so the experimenting is fun for me and of course, the quality of the meat goes without saying. I feel good about eating your bison - it feels like a choice that's both nutritionally and environmentally sound..

May 31, 2006

Hello,

I hope I am not too late to order bison. We had half of a hind quarter last time and would like to order more of the same. I seem to have misplaced the latest inventory you sent, but I hope there is some left! We are loving the meat. Please let me know and I will send a check out. Thanks!

March 7, 2006

Thanks for checking. I kept meaning to write to let you know how the meat is. The ground beef is excellent - it has a sweetness I haven't encountered in beef. We had some T-bones and a round steak the other night too. We grilled them (no marinades). The T-bones were wonderfully tender, the round steak - well, I guess I need to learn how to prepare it! I'm not particularly experienced with dif. cuts of meat, but after a bit of reading, I think that's one that needs to be braised or marinated or slow-cooked. I'm still on a learning curve here, but we do love the taste of the meat!

Mostly, I just have to tell you the sense of satisfaction I feel knowing that we are finally eating sustainably-raised meat. It just feels right, in every sense - right for the animals, the environment, and right for our health. Thank you for doing what you do. I especially appreciated the info about how you are trying to enrich your soil. I think this is an aspect that is so often overlooked (or at least under discussed) and yet, I know it has a tremendous impact on the nutritional value of the final product.

One question - have you ever made jerky with your meat? I'd love to do that, but am wondering about the safety of simply marinating and then drying at a very low temp. It would leave the meat essentially uncooked. Any thoughts on that? I know I had read somewhere in your literature that you eat rare burgers...

Look forward to hearing your thoughts on that!

Rose and Greg V. Bozeman, MT (Animal 730)
July 16, 2006

Hello Susan and Bob,

thanks for getting back to us...I had been meaning to write to you so I am glad you did it first!

The bison is wonderful!!! We have had some tenderloin and sirloin steaks, which were so good and tender, we really enjoyed them. Just grilled a tenderized round steak, which was considerably chewier, still delicious though. Kris and Bob tried one and said it was good, so I thought I would give it a go. We have had a number of burgers so far, I mix them with an egg and a little Worcestershire sauce and garlic, again they were great. Looking forward to some of the roasts, but will wait till it is cooler before I do any slow cooking.

Thanks for bringing the bison to us.

Joe D., Lincoln, NE (Animal 630)

April 4, 2006

Bob,

You can add my friend, Eric, and me to your list of testimonials. The meat is fantastic, it tastes great and is truly tender. The grass fed bison we had before had good flavor, but many of the cuts and roasts were quite tough. We'll be honest with you, we've had a few discussions about how the difference between what we bought before and what we bought from you almost makes us wonder if we're now eating bison or some sort of hybrid bison/beef animal. Please, don't take offense; we don't really think you're misrepresenting your product. In fact, it's a pretty high compliment. What I know for sure about the bison we bought before is that it was a mature bull and unfortunately, it died in a very stressful manner (multiple cranial shots with a .44 mag handgun, not a pretty sight) although it was killed in a field. Nor was the meat aged more than a few days. Again, please don't be offended by our healthy skepticism, but we can't help it because the meat we bought from you is so remarkably better than the bison we'd purchased before.

When you've got a few minutes, please send me a bit more info on the age and gender of the animals you slaughter and why some of the factors I described above can make such a difference in meat quality. If possible, I'd love to schedule a visit to your farm. My family and I are going to North Liberty the weekend of May 6 so maybe we can stop by on our way out or back on that trip.

Thanks

Kathleen W., Eldon, IA (Animal 710)

February 17, 2006

Hi Bob and Susan,

Thank you for thinking about me. I am eating my buffalo and barley soup right now! I cook it for 2 days, the buffalo, with garlic and some green tomatillo sauce in it and a little coconut vinegar. Then I add veggies and barley. I live on this. I often think of you when I am cooking or eating my buffalo.

I hope you are faring well in this frigid weather.

Adah and Ralph L., Ames, IA (Animal 840)

February 22, 2006

We did short ribs Sunday following your recipe and they were great. Used a Hoisin sauce barbecue sauce at the end and the broiler!!

January 19, 2006

Dear Susan and Bob:

We had a chuck roast on Sunday and it was DELICIOUS!!

Burgers were also great.

The corned style buffalo disappeared in lunch sandwiches!

THANKS

LeAnna R., Centerville, IA (Animal 970)

January 17, 2006

Bob and Susan, We had the roast and we really liked it! We have not had the burger yet. I cooked carrots and potatoes with the roast. I mixed up about 1T. of worcestershire sauce with a bit of water and poured over all. The meat was not dry, but lean and not fatty. It was really good. We are interested in buying more but our freezer is full and we are renting a locker up town too. When we get some of the meat we have used down, we will be interested in getting some more buffalo. Thanks for checking in. I'll talk to you more later.

Tricia L and Doug K., Des Moines, IA (Animal 666FQ and 710HQ)
January 10, 2006
Bob & Susan,

Thank-you for inviting us to your farm and your gracious hospitality! We had a wonderful afternoon learning about the buffalo and enjoyed talking with you about the world of food, farming practices, and our concern for a better tomorrow. The pictures are great and again, we thank-you for taking them!

Of course we ate buffalo on Sunday & really could taste a difference between what we had been buying and your meat. Doug's sister is coming over tonight to pick up a couple of packages of meat to try since we were raving about it; I'm sure that she will become a believer & want to buy some as well. We're going to monitor how much we are eating over the next few weeks so that we can buy enough meat before you are done slaughtering to carry us over until you begin again.

Mike and Vina G. from Moulton, Iowa have
e butchered and eaten a lot of different meats, from domestic beef (grass and grain fed) and pigs to wild game (including deer, elk, and moose). This is what they said to us about our buffalo meat. Bob & Susan
"I think this is the best tasting meat that I have ever eaten! I like moose, but this is better." Jan 3, 2006

Robert R. and Deb H., San Francisco, CA (Animal 666)
December 28, 2005

We made the ribeyes last night. They were GREAT! They had so much flavor. We had the leftovers for lunch today and they were just as good.

Becky M., Centerville, IA (Animal 762)
December 12, 2005
Hi Bob and Sue,

The roast turned out fabulous. It was pretty and tasty and every single piece was eaten. I was so amazed by the low fat content. I followed your instructions to a T. The roasts were beautiful. The largest one being the nicest. It was gourmet indeed and what I ate was very tender. So thanks for giving us the opportunity to have a epi-curious experience!

Glen and Trina R., Eldon, IA (Animal 762)
November 16, 2005
susan and bob,

we tried a roast from the new quarter-delicious-very tasty! short ribs were pretty good. i was hoping you could give me some pointers on making a really great gravy from the soup bones to have with our thanksgiving turkey. i want a really flavorful light colored gravy. nice to hear from you, talk to you again soon.

July 19, 2005 (Animal 780)
bob and susan,

thanks for the pix ,show n'tell was great along with the bison hair to pass around. the meat is great especially the roasts, i have put in to practice all the info you gave me about the roasts and slow cooking for 18-24 hrs. really makes the meat melt in your mouth and the broth is fabulous for making savory gravy, i have been freezing broth like you mentioned and using it on the next roast and each subsequent roast becomes richer and richer. i am really enjoying the friendship i now

have with my slow cooker. i haven't done anything with the soup bones, i guess i am not really sure what to do, is there meat on them? any suggestions?
thanks again ,

Dale K., Phoenix, AR (Animal 720)

October 13, 2005

how is everything , last nite i made ground buffalo, black bean sweet potato dip, it was great,

May 17, 2005

thanks for the buffalo , we did burgers over mesquite charcoal , very good then round steak with wine very good. i will be getting the second half at the end of june if thats ok.

Thanks again

I will want to get more next year as well

Mark and Tammy V., Newbury Park, CA (Animal 666)

October 1, 2005

Hi Bob and Susan,

Thanks for the email and the additional emphasis on cooking instructions. Our experience overall has been very positive. Tammy has enjoyed every bite. I am still on the fence with a final opinion about the taste.

For our first taste Tammy did up the T-Bones in the broiler. That was interesting. It seemed to me that the taste varied greatly throughout the steak, and both of us thought the first bite tasted like a red fish meat we had recently had. I thought the taste was very good a few bites later, but was not too keen on the fish taste. I am wondering if we may have overdone that one.

The next were some burgers made from the ground meat. That was very good.....I could do that some more. :-) We have now used more ground and round steaks with very favorable results. Our latest was a roast we did in the pressure cooker. Even though we don't use it much, we are very fond of using it on roasts, and were not disappointed this time. Tammy filled it up with the roast, potatoes and carrots with plenty of water and a little seasoning, and an hour or so later it was done. The meat falls apart and yet didn't seem too dry. Yummy! It still seems that the taste varies throughout the larger cuts, but I am not sure if it's me or not.

The most positive thing that I have noticed is that it seems to digest much better than the other meats, and when dinner is late it does not keep me from sleeping. Of course, knowing that it is much healthier helps immensely.

Thanks again for the help and correspondence. If we ever travel in your neck of the woods we would like to visit the range.

Warmest regards,

Tom B. , Centerville, IA (Animal 666)

September 30, 2005

Just wanted to let you know that it is really, really good. It's everything you guys said it would be. Good job and I'm really impressed. Just wanted to let you guys know that.

Lynn and Gayle P., Ashland, OR (Animal 666)

September 12, 2005

We made the Short ribs for the football game and loved them. We were going to have the burger tonight but decided to have the ribs again.

Steve, Tim and Kay, Fairfield, IA (Animal 780)

August 06, 2005

Bob and Susan,

Steve here from Fairfield, Iowa. Are we too late to send you money for the other half of that meat package? If so, then we'll just have to come up with more to pay for a some more in

advance. We like to robust depth of flavor in the bison so much more now than beef. It really does upgrade one's taste buds.

We are going to cook the bison T-bone tonight.

July 16, 2005

Dear Bob and Susan,

We've been waiting to respond to let you know we got the pictures as we've been wanting to find the words to thank you again for all that you shared with us. All three of us felt so immensely grateful. Mom has been wanting to write everyone in the family and tell them about our adventure with our visit to you and the bison. She finally got most of it written today and emailed Tim to get his input before she sends it out, along with prints of the wonderful pictures. What you are doing is so wonderful and such a gift to this world. The bison are such beautiful and magnificent creatures, we are still so thrilled.

When we showed up at your place to pick up the meat on Sunday, we were there when Scott drove up with a load of people who just got back from seeing the bison. It was a pleasure to see our own immense delight showing on the faces of the people he had just taken on "the tour".

We had some bison burger tonight We prepared a great dish with canned tomatos, artichoke hearts, pine nuts, mushrooms, plenty of onion and garlic and Italian seasonings, served on linguini. Tim and I loved it. Mom wants to make a roast on Sunday so she can taste more exactly just what the meat tastes like without all the seasoning Tim and I conjured up. She wants to get a sense of what the flavor of buffalo is more by itself. I'll be taking your cookbook over to her tomorrow so she can read it.

I printed out a few of those articles about Bob we found on the internet for Mom. She read every word.

So, from our hearts to yours... Thanks again.

David G., Bozeman, MT (Animal 724)

July 15, 2005

Hi Bob, we are finding your meat delicious and nutritious!

I need to do some real cooking though, have not had any time lately.

Kerwin and Toni, Oscaloosa, IA (Animal 840 and 724)

May 04, 2005

Hi Bob

Just wanted to let you know we have tried both of the animals we got.

Both are GREAT !!!!. I am sure we will end up wanting the other half of both those quarters. It will be a little while of course. I don't have the room for more.

Thanks

Don and Elena, Grand Canyon National Park (Animal 830)

March 15, 2005

Bob,

Just wanted to say thanks for thinking of us and sending the meat our way. Cooked up some buffalo burgers last night. They were great and Elena also liked them. It was Elena's first buffalo. As we were unpacking we tried the jerky and it was also delicious.

I am attaching some photos of Scott's and Elliot's trip to the rim. I do think they were impressed.

We also appreciate the long hard snowy drive that they made to get here.

Steve & Denice S., Yellowstone National Park (Animal 798)

April 18, 2005

Howdy Bob:

The Bison is good eating. Should we mail the cooler back to you or do you have other ideas? We will be headed out of the park in a few days, so if you want it mailed please advise.

Dave H., Des Moines, IA

February 04, 2005

Hi Bob! I can sum up my feelings on the buffalo with one word - "burp!" :) We had some burger yesterday and it was excellent!

Joel and Robin O., Fairfield, IA (Animal 440)

Thursday, August 26, 2004

Bob

The bison meat is great and disappearing fast. We are experimenting with some jerky recipes and are exited about taking some back country this fall. Susan lives right next door here so you can send it to her and we'll get it that way too.

Thanks again for an unforgettable experience with the buffalo at your place. Have a great day,