



The Taste of Native Prairie

Most people want to enjoy great health and a beautiful landscape. Unfortunately, we are discovering that our nation's food is far from healthy.

Our country's natural heritage -native prairies and buffalo herds- have been sacrificed for "progress."

We invite you to:

- Reclaim the diet you deserve
- Reconnect to our prairie heritage
- Share our experience and community



Try
TALL GRASS BISON



*Beyond Organic,
Beyond Natural,
A Truly
Sustainable
Food Choice*

You read the headlines and know that the meat you buy from the grocery store is raised with hormones and antibiotics, fed an unnatural diet in confinement, and processed in giant packing plants where it's hard to control cleanliness and quality. At best, commercially produced meat is tasteless and uninvigorating. At worst, it can threaten your health.

Maybe you've turned to organic or natural brands of meat. But in our opinion, the "organic" and "natural" labels don't go far enough. They don't necessarily stabilize the soil, give animals a natural diet and healthy life, or support local communities. Because **Tall Grass Bison** does all these, it's one of the few truly sustainable food choices you can make.



Accountability

- *From the earth*
- *To your plate*

Nutritionally Superior Meat from:

- *Mature Animals ...*
- *Grazing diverse plants on...*
- *The most fertile soil in the world.*



TALL GRASS BISON
A Diet for the Soul

A Diet for the Soul

Tall Grass Bison, we've worked hard to restore our southern Iowa farmland to original tall grass prairie. We never treat the animals with hormones or antibiotics. We never stress the herd by breaking up families. We never load up the animals and ship them to a sale barn or packing plant.

Tall Grass Bison animals offer what Native Americans once thrived on. We believe this harmony of nature's animal and land is truly

"a diet for the soul."

We're sure you will too.

Call or e-mail today

Bob Jackson
1858 220th Street
Promise City, IA 52583
tgbison@iowatelecom.net
641-874-5794

Tall Grass Bison is Better for the Animals Because...

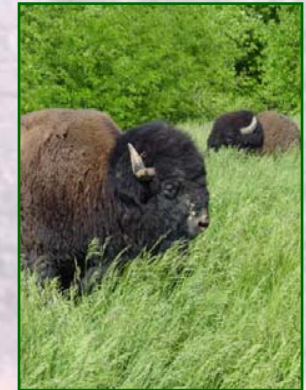
- We raise buffalo in family groups. Our calves are never weaned. Weaning destroys family formation. The result is the dysfunctional animals seen in modern agriculture. Our bison do not have the chronic stress and anxiety associated with “managed herd” animals.
- Our animals have never needed or been given injections of any sort in the 30 years of our operation.
- We use natural insect controls, such as Diatomaceous Earth. This bull below has the privilege of being the first to roll in it.



Tall Grass Bison Meat is Better for You Because...



- It's truly free-range and 100% grass-fed
- It has the CLA bonus - another type of “good” fat called “conjugated linoleic acid.”
- It has extra omega 3s



Tall Grass Bison Meat Tastes Better Because...



- It comes from animals respectfully raised in natural family groups. Our family buffalo don't have the common stress toxins found in modern agriculture's randomly assembled herds. The result is meat with a clean, fresh taste.
- It's dry-aged 21 days for maximum tenderness and flavor.

Tall Grass Bison is Better for the Land Because...

- We're helping to bring back the deep-rooted, mineral rich tall-grass prairie by using fire and grazing to control exotic plant, tree and pest invasions.



Nature's Original Bison

Tall Grass Bison's herd is allowed to live in *natural family groups* to maintain the social structure important



Bob looks over the tall grass

to bison *health and well being*.

This unique approach is not seen anywhere outside of Yellowstone National Park.

Bob Jackson, Tall Grass Bison's visionary, observed our nation's only *truly wild bison*

herd while serving over 30 years in Yellowstone's most

remote region as a backcountry

ranger. Bob learned that bison

social order is good for the

landscape by promoting

efficient grazing and reducing

damage to riparian areas. And

the bison live a more vital and

peaceful life. Bob has been

applying these lessons since

1976 to TGB's 400 head Iowa

bison herd on their 1000-acre

prairie savannah. Now you and your family can enjoy

the fresh clean taste of bison meat raised this way.



Rangering in Yellowstone's remote backcountry

Restoring soil fertility and organic matter the natural way.



500 tons of hay added to our lands every winter.

Meat Processing

- When it's time to butcher, we don't stress the animals by loading them on a truck and shipping them to the packing plant. We select only mature, nutritionally dense animals and perform a peaceful, field slaughter offering a prayer of respect.



- Now that four major packers are processing most of America's meat, skilled local butchers are becoming a thing of the past. But not at Milo Locker with Darrell and Dolores Goering. Their facility is clean and roomy and they have been cutting meat for over a decade. They have the expertise to recognize each animal's potential and can process the cuts to highlight it's best individual characteristics.

When to Expect Your Order

- Because we butcher only in the spring and fall, we may not be able to process your order immediately. If we do not have meat on hand, we can take your order and notify you as soon as we have product available again. We can ship your order, deliver it (within a half day's drive) or you can come to our Promise City farm and pick it up.



TALL GRASS BISON

To Order

- **Phone:** 641-874-5794
- **E-mail:** tgibison@iowatelecom.net
- **Mail to:** Tall Grass Bison
1858 220th Street
Promise City, IA 52583

Include Your

Name _____

Address _____

City, State _____

Zip _____ Phone _____

E-mail _____

Your Order

Half Bison \$3.15/lb

Front Quarter \$2.95/lb

Hind Quarter \$3.60/lb

Split half animal \$3.25/lb

Specialty Cuts Call for quote

Special Instructions

- Quarters (90 – 200 lb) and halves are sold by hanging weight.
- Meat is aged, cut, trimmed and packaged to your specifications in a state-inspected locker.
- Processing fee will depend on the weight of the quarter and your requested meat cut specifications (approximately 50-60 cents per pound).
- Leather, hides, heads, & skulls available.
- First time customers, ask about Half Quarters.