

BUFFALO TRACKS

INTERTRIBAL
—BUFFALO—



COUNCIL

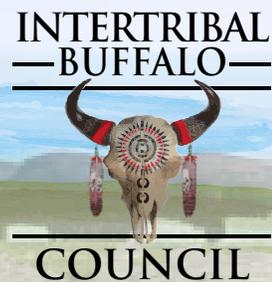
SPRING 2016

58 TRIBES PROUDLY SERVING THE BUFFALO NATION IN 19 STATES



WWW.ITBCBUFFALO.COM

BUFFALO TRACKS



INSIDE

NEWS

4-23

RECIPES

27-30

Cover photo courtesy of Ute Tribe..



Photo courtesy of Ute Tribe.

THE 58 TRIBES IN 19 STATES PROUDLY SERVING THE BUFFALO NATION

- | | |
|---------------------------------|----------------------------------|
| Blackfeet Nation | Pit River Tribe |
| Cherokee Nation | Pojoaque Pueblo |
| Cheyenne and Arapaho | Ponca Tribe of Nebraska |
| Cheyenne River Sioux Tribe | Prairie Band Potawatomi |
| Chippewa Cree Tribe | Prairie Island Dakota Community |
| Cochiti Pueblo | Quapaw Tribe of Oklahoma |
| Confederated Salish & Kootenai | Rosebud Sioux Tribe |
| Confederated Tribes of Umatilla | Round Valley Indian Tribe |
| Crow Creek Sioux Tribe | Sac and Fox Tribe of Iowa |
| Crow Tribe | Salt River Pima |
| Flandreau Santee Sioux | San Juan Pueblo |
| Fort Belknap Indian Community | Sandia Pueblo |
| Fort Peck | Santee Sioux Tribe of Nebraska |
| Ho-Chunk Nation | Seneca-Cayuga Tribe of Oklahoma |
| Iowa Tribe of Oklahoma | Shoshone-Bannock |
| Jicarilla Apache Nation | Sisseton Wahpeton Oyate |
| Kalispel Tribe | Southern Ute |
| Lower Brule Sioux Tribe | Spirit Lake Sioux Tribe |
| Leech Lake Band of Ojibwe | Standing Rock Sioux Tribe |
| Mesa Grande | Stevens Village |
| Modoc Tribe of Oklahoma | Stillaguamish Tribe |
| Nambe O-ween-ge Pueblo | Taos Pueblo |
| Nez Perce Tribe | Tesuque Pueblo |
| Northern Arapaho | Three Affiliated Tribes |
| Northern Cheyenne Tribe | Turtle Mountain Band of Chippewa |
| Oglala Sioux Tribe | Ute Indian Tribe |
| Omaha Tribe of Nebraska | Winnebago Tribe of Nebraska |
| Oneida Nation of Wisconsin | Yakama Nation |
| Picuris Pueblo | Yankton Sioux Tribe |

Contact us!

INTERTRIBAL
—BUFFALO—



COUNCIL

2497 W Chicago Street
Rapid City, South Dakota 57702

605-394-9730

fax: 605-394-7742

www.itbcbuffalo.com



ITBC MISSION

“Restoring buffalo to Indian Country to preserve our historical, cultural, and traditional and spiritual relationship for future generations.”

THE HISTORY

The American buffalo, also known as bison, has always held great meaning for American Indian people. To Indian people, the buffalo represented their spirit and reminded them of how their lives were once lived free and in harmony with nature. In the 1800’s, the white-man recognized the reliance Indian tribes had on the buffalo. Thus began the systematic destruction of the buffalo to try to subjugate the western tribal nation. The slaughter of over 60 million buffalo left only a few hundred buffalo remaining.

To reestablish healthy buffalo populations on tribal lands is to reestablish hope for Indian people. Members of the InterTribal Bison Cooperative (ITBC), now called InterTribal Buffalo Council, understood that reintroduction of the buffalo to tribal lands will help heal the spirit of both the Indian people and the buffalo. The InterTribal Buffalo Council (formerly InterTribal Bison Cooperative) was formed in 1990 to coordinate and assist

tribes in returning the buffalo to Indian country. In February 1991, a meeting in the Black Hills of South Dakota, was hosted by the Native American Fish and Wildlife Society. It was obvious to everyone that the ITBC organization to assist tribes with their buffalo programs, was not only desired, but also necessary. With the hard work and dedication of the Society, Congress appropriated funding for the tribal buffalo programs in June of 1991. This action offered renewed hope that the sacred relationship between the Indian people and the Buffalo might not only be saved, but would in time flourish.

ITBC TODAY

ITBC has a membership of 58 tribes in 19 states with a collective herd of over 15,000 buffalo. Membership of ITBC remains open and there is continued interest by non-member tribes in the organization. ITBC is committed to reestablishing buffalo herds on the Indian lands in a manner that promotes cultural enhancement, spiritual revitalization, ecological restoration, and

economic development.

ITBC has been reorganized as a federally chartered Indian Organization under Section 17 of the Indian Reorganization Act. This was approved by the Bureau of Indian Affairs in 2010. ITBC consists of a Membership that includes all the Tribes that have joined the organization and is governed by a Board of Directors, which is comprised of five elected officers and four regional representatives.

The role of ITBC, as established by its membership, is to act as a facilitator in coordinating education and training programs, developing marketing strategies, coordinating the transfer of surplus buffalo from national parks and tribal lands, and providing technical assistance to its membership in developing sound management plans that will help each tribal herd become a successful and self-sufficient operation.



INTERTRIBAL BUFFALO COUNCIL DIRECTORS



Vice President
MIKE FAITH

Standing Rock Sioux Tribe
PO Box 215
Fort Yates, ND 58538
Email: mpfjr@westriv.com
c 701.471.2026



Treasurer
LANCE TISSIDIMIT

Shoshone-Bannock Tribes
PO Box 306
Fort Hall, ID 83203
Email: ltissidimit@sho-ban.com
Website:
www.shoshonebannocktribes.com
p 208.251.3833
c 208.251.8397
f 208.237.0979



Secretary
LEROY ADAMS, JR.

Yakama Nation Wildlife
Resource Management
PO Box 151
Toppenish, WA 98948
Email:
kawichin@yakama.com
www.ynwildlife.org
p 509.865.5121 Ext. 6301
c 509.930.2188



Sergeant at Arms
BENNY (BEN) JANIS

Lower Brule Sioux Tribe
Email:
benjanis@lowerbrule.net
p 605-473-5212
c 605-730-1059
f 605-473-1120

REGIONAL DIRECTORS



REGION I
WAYNE FREDERICK

Rosebud Sioux Tribe
Tribal Council
PO Box 27853 292 Ave.
Winner, SD 57580
p 605.828.1266
Email:
wfrederick@hotmail.com



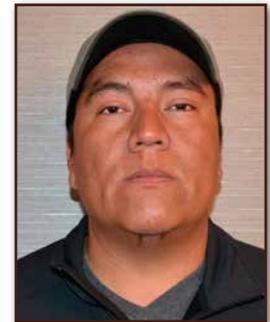
REGION II
BLAKE FOLLIS

Modoc Tribe of Oklahoma
Email:
blake.follis@gmail.com
p 918-542-1190
c 918-742-2335



REGION III
MARK AZURE

Fort Belknap Tribe
Montana
Email:
mazure@ftbelknap.org
406.353.8303



REGION IV
DELBERT CHISHOLM

Taos Pueblo
PO Box 2596, Taos, NM 87571
Email:
dchisholm@taospueblo.com
www.taospueblo.com
p 575-758.3883, c 575-741.9020
f 575-758.2706





President

ERVIN CARLSON

Blackfeet Nation

PO Box 122, Browning, MT 59417

Email: ecarlsonsr@yahoo.com

www.blackfeetnation.com

Business: 406-338-7521

Cell: 406-450-2443 • F: 406-338-7530

Good Morning. Thank you honorable Committee members for this opportunity to provide testimony on behalf of the InterTribal Buffalo Council. I am Ervin Carlson, a member of the Blackfeet Tribe and President of the InterTribal Buffalo Council - an organization of 60 Tribes organized to restore buffalo to Tribal lands.

Historically, buffalo were critical to the survival of American Indians. Tribal reliance on buffalo created a strong spiritual and cultural connection that was nearly destroyed with the mid-1800's senseless slaughter of buffalo. This slaughter was a major contributor to the tragic history of the American Indian.

Today Tribes strive to restore buffalo to Indian lands to revive the spiritual and cultural connection, to reintroduce buffalo into the diets of Tribal people and to allow those Tribes that so desire, an opportunity to utilize buffalo for economic efforts. Most importantly, buffalo restoration signifies a healing of historical trauma.

PRESIDENTS' MESSAGE

FUNDING HISTORY

The United States has provided ITBC funding since 1992, when the organization had a dozen member Tribes, initially through earmarks and most recently through administrative action. Currently, the 60 ITBC member Tribes manage 52 herds but the funding level for Tribal herd development grants has remained stagnant since 2007.

Funding Increase Request – Herd Development – total \$3.5 million

ITBC is requesting an increase in funding for Herd Development grant from the current \$1 million to a total of \$3.5 million. ITBC collectively manages approximately 20,000 buffalo on Tribal lands. The current level of funding falls extremely short of Tribal needs to sustain restored herds. A total of \$3.5 million for herd development grants to Tribes will create jobs, allow additional restoration efforts and adequately maintain existing herds. This increase will provide all ITBC member Tribes approximately \$65,000 each which will enhance the growing Tribal buffalo industry and allow economic development opportunities.

Funding for Partnerships with Federal Agencies – \$500,000

ITBC has long-term partnerships with the National Park Service and the Fish and Wildlife Service on buffalo management efforts that include population management. ITBC accepts surplus buffalo from National Parks for distribution to Tribes and also has agreed to accept captured buffalo from the Yellowstone Park for harvest and processing. ITBC has provided these services on very limited funding. Further, costs for ITBC participation in buffalo management workgroups has been costly but is critical to insure a native voice in bison management efforts. Total funding in the amount of \$500,000 for ITBC administrative efforts will allow ITBC to

administer ITBC programs and to be an effective partner with federal agencies.

Health Related Research - \$3 million

ITBC is requesting \$3 million to conduct research to provide scientific evidence of the benefits of buffalo meat for Tribal people. ITBC strives to restore buffalo into the diets of native people for nutrition and disease prevention and treatment. However without scientific evidence of buffalo consumption benefits for Tribal people, ITBC has been unable to partner with health care providers.

Summary of Current Initiatives

ITBC has several on-going initiatives that include:

1. Technical Assistance to Tribes;
2. Education and Outreach to various audiences on buffalo restoration, conservation and the historical cultural relationship between buffalo and Tribes;
3. Participating with Federal and State working groups organized to address buffalo issues;
4. Creating marketing opportunities for member Tribes;
5. Providing buffalo to school lunch programs to introduce buffalo to Tribal children.

American Indians have long fought to protect traditional food sources. Northwest and Midwest Tribes have secured access to fish, Northern Natives have secured access to whales. It is time to assist those Tribes that relied on buffalo the opportunity to access and consume their traditional food source. Thank you for your consideration of ITBC's funding requests. An increase in funding will demonstrate Congressional support and respect for this national icon that is so significant to Tribal people.

NEW BOARD MEMBERS

BENNY (BEN) JANIS, SERGEANT AT ARMS, has been with the InterTribal Buffalo Council (ITBC) for 24 years as the Representative for the Lower Brule Sioux Tribe, he was recently nominated to be ITBC Sergeant at Arms at the last ITBC Membership meeting held in Las Vegas, Nevada, December, 2015.

Ben has been the Director of the Lower Brule Tribes, Department of Wildlife Fish and Recreation for the past 24 years, and currently has eight employees working under him, there are two Biologists, two Conservation Officers, two Secretaries, one Herd Technician, and one Housekeeper. In the summer Ben's program plants around 10,000 Native trees and they also plant 600 acres of food plots, Ben hires 5-10 more part time employees to help take care of their summer projects.

The Lower Brule Tribe currently has 300 head of buffalo that does not include the



calves, they have three pastures that the buffalo roam in. Ben stated, "ITBC did a lot for the Tribes buffalo program, if it wasn't for ITBC the Tribe wouldn't have their corrals and fences that separates the two pastures, our Tribe utilized ITBC's funding very well to benefit our buffalo program."

Ben's Tribe incorporated buffalo meat into their school lunch program at the Lower Brule School for

the last three years, they sell buffalo meat to the school for the price of beef. They also sell buffalo meat to other schools such as the Flandreau Indian School. The Tribe does their round up only once a year and makes sure that the school is supplied with buffalo meat for the entire school year. The Tribe also provides 40 buffalo hunts a year to their Tribal and Non-Tribal Members. The Tribal Members can purchase a hunt for a cow at \$500.00, young bulls at \$700.00 and trophy bulls at \$1500.00. Non-Tribal

Members can purchase the same hunts, but at the cost of \$1500.00 for a cow, \$1750.00 for a young bull and \$2750.00 for a trophy bull.

Ben has seven children and lost a son that was one of the top Indian cowboys in the Indian Nation. His son followed his father's footsteps with the rodeo circuit. Ben was a former bareback rider, he participated in the Northwest Ranch Cowboy Association (NRCA), South Dakota Rodeo Association (SDRA), and Great Plains Rodeo Association (GPRA) and qualified Indian National Final Rodeo (INFR). He has sat on many boards for his Tribe such as: President of the Lower Brule School Board, President of the Lower Brule Community College, Gaming Commission Board, and was with the Native Nation Rebuilders Program, this program is a leadership development for Native American Leaders in their region.

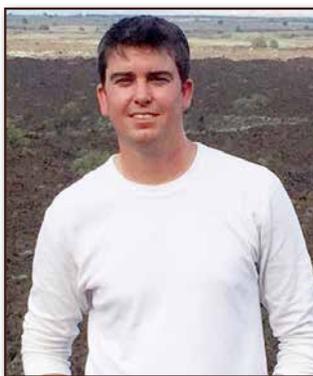
Ben graduated from Dakota Wesleyan in 1986 with a Business degree, and in 1996 attended the Police Academy and graduated from the Federal Law Enforcement in Artesia, New Mexico.

>> **Dianne Amiotte-Seidel**

BLAKE FOLLIS. Regional

Director II, has served as the Modoc Tribe of Oklahoma Bison Program Director and representative to the Inter-Tribal Buffalo Council (ITBC) since 2011. Recently he was nominated and elected to serve as the ITBC Region 2 Director at the December 2015 general membership meeting, held in Las Vegas, Nevada.

Blake has also had the opportunity to serve as a representative of the Modoc Tribe in various settings, such as the President's annual White House Tribal Nations Conference. During this occasion, Blake advocated to the agency representatives on the need for them to support Tribal



economic and educational initiatives with less bureaucratic resistance. He maintains a strong interest in Tribal cultural preservation, advancing and protecting Native American rights, and creating economic development opportunities.

In addition to working for his Tribe, Blake also serves on the Kansas River Water Basin Regional Advisory Committee for the State of Kansas, as a Member at Large. The collaborative initiative that he works to achieve is to provide a future for clean water resources in Kansas, and to preserve the down-flow of water to his home state of Oklahoma.

The Modoc Tribe has been a member of

ITBC since 1997 and currently maintains a herd size of just under 200 head on roughly 500 acres in northeastern Oklahoma, which is a far cry from the Tribe's roughly 50 square miles of Modoc homelands in northern California and southern Oregon. The Tribe harvests their animals throughout the year and provides purchase opportunities for Tribal members and members of other tribes, and non-tribal members while supplies last.

Blake is the descendant of Long Jim, the youngest Modoc warrior in the Modoc War of 1873, and the grandson of Chief Bill Follis. He holds two undergraduate degrees from Oklahoma State University and a Juris Doctor from Washburn University School of Law. He is an avid hunter, fisherman, and thoroughly enjoys being in the outdoors.

>> **Blake Follis**

RAYMOND JETTY

JR. has been with the InterTribal Buffalo Council (ITBC) for many years and the last four years, he was ITBC's Sergeant at Arms. Raymond is from the Spirit Lake Sioux Nation Tribe at Ft. Totten, North Dakota. He has assisted ITBC members, working with over thirty buffalo roundups in several different states such as: South Dakota, North Dakota, Montana, Iowa, New Mexico, and Kentucky. Wherever Raymond was needed, he was there to help ITBC's Tribal members and their buffalo herds. He also helped the Tribes Herd Managers working with their buffalo, grading their buffalo's



condition, and assisted with the Tribes corrals and fencing. Raymond's Tribe was one of the first Tribes to incorporate Buffalo Meat into their local school lunch program, the Four Winds School. He always made sure that the students were taken care of and believed that buffalo meat would help the younger generation to stay healthy. Buffalo meat is high in Omega-3 and has less fat which makes buffalo meat healthier. There were a few times that Raymond would invite ITBC to his Tribe and the Four Winds School, to give talks to the students about the healthiness of buffalo meat and how the Native Ancestors would utilize every

part of the buffalo. He would answer a lot of questions that the students would ask and would invite the students out to see the Tribe's buffalo.

Raymond stated "ITBC is really a good program with real good staff, I learned a lot through the trainings and met a lot of good people." Raymond enjoyed working with everyone and he will continue to work with ITBC as a Technical provider to help Tribes with their buffalo when needed.

Raymond has been married for 47 years and has 4 children with 10 grandchildren, 4 great grandchildren and one on the way. Raymond and his son are currently raising Black Angus cattle and reside on the Spirit Lake reservation.

>> **Dianne Amiotte-Seidel**



CHESTER WHITEMAN has been with the InterTribal Buffalo Council for many years as the Regional 2 Director, he is a Tribal member from Cheyenne and Arapaho Tribe of Oklahoma. Chester was also known as the ITBC Spiritual

Leader, he always would lead the prayers for ITBC. He was always positive and such a happy person. ITBC staff misses Chester, hopefully he will be back soon!

>> **Dianne Amiotte-Seidel**



EXECUTIVE DIRECTOR'S WELCOME



Executive Director
JIM STONE

p 605.394.9730
f 605.394.7742
jstone@itcbison.com

We have once again made it through the cold and snow, except here in Rapid City it seems, and can look forward to the April showers and May flowers. It is also the season of Mother's Day for us and our buffalo herds. Seeing the new calves take their first steps, then rapidly get up to full steam running and jumping is always a great sight. Here at the office it is the time of year to plan for the upcoming trainings and site visits to see how the tribes are doing. We have had another busy year and as you can see from this issue we have hired new (and not so new) staff and anticipate one more coming on board soon. We have also had some changes at the Board of Directors level from the Membership meeting and welcome then to their positions (or welcome them back). We have also said goodbye to some long standing

members and hope to see them again in the future. We have started a few new projects we would like the tribes to participate in that are centered on our Uses of the Buffalo brochure and translating it to the tribal languages. We have had the brochures translated into Lakota, Dakota and Nakota and are happy with the results so if your tribal language program or school would like to do the translation we would put together the brochure and print them off for usage by ITBC and the tribe.

Washington DC Trip – March 2016

ITBC made a visit to Washington DC to provide testimony to the House Appropriations Interior Subcommittee and as always this was very well received with lots from questions from the Congressmen and offers of assistance. ITBC is making great progress on our Stand Alone Legislation and have had a draft bill produces on the Senate side and are working to find a member of the House to introduce a companion bill. We met with our partners on the National Bison Legacy Act which has been approved of by the Senate and after stagnating on the House side it appears the bill may move forward. It is anticipated that in May the bill will be approved and ITBC is planning an event in DC to celebrate the bill becoming a law. So we will keep you updated on this event..

>> Jim Stone



PROJECT DIRECTOR/MARKETING COORDINATOR'S MESSAGE



**Project Director/
Marketing Coordinator**
DIANNE AMIOTTE-SEIDEL

p 605.394.9730 f 605.394.7742
damiotte@itbcbison.com

This has been a busy time for everyone in the office. I've been working with the Yellowstone National Park getting 60 head buffalo processed at Pioneer Meats. There was a memo sent out by ITBC regarding the heads and the skulls, Pioneer Meats only gave the Tribes 24 hours to pick them up. I do apologize for any inconvenience that this has caused. I will be emailing and faxing to the Tribes a letter for those that are interested in receiving buffalo meat, once I hear back from all the Tribes I will be able to determine how much buffalo meat each Tribe will receive.

I have been busy working under the Farm to School (F2S) grant which will be ending in June 2016. I am having my final Training April 21 & 22, 2016 at the Deadwood Lodge in Deadwood SD. There will be great speakers that will be presenting on grant writing, gardening, and how to get the community involved with the community gardens.

The most recent schools and Tribes that I have been working with incorporating buffalo meat into their school lunch program was Santee Sioux Tribe of Nebraska and the Blackfeet Tribe in Browning, Montana. I attended a School Board meeting at the Santee School District and presented to them and the public that attended. The School Board voted to incorporate buffalo meat into their school lunch program only with a few exceptions such as: the school requirements are that the labels have to have the nutrition facts on each label. I worked with Hobart labels and got labels made for the Santee Sioux Tribe, so when they process their own buffalo for the school, they will have their own labels.

On March 14, 2016, I traveled to the Cuts Wood School (Blackfeet Immersion School) in Browning Montana to give a buffalo box presentation and to observe the students eating buffalo meat. ITBC donated buffalo meat to the school for the students to eat buffalo meat once a week for the rest of the year. I ate with the students, they really like the taste of buffalo meat, the cook at the school is doing an excellent job cooking the buffalo meat, and I didn't even notice the difference!

I traveled to the Rosebud and the Pine Ridge Reservation doing follow-ups with the Tribal Schools, the schools that I had visited were: St Francis Indian School, Crazy Horse School, Loneman School, and the Red Cloud Indian School. Crazy Horse and Loneman School placed an order for buffalo meat from ITBC to serve in their school lunch program. I will continue visiting the Tribal Schools in the State of South Dakota till the Farm to School grant ends.

On March 21, I traveled to Las Vegas to set up a booth at the RES Conference to represent ITBC. There were hundreds of Native Business owners that had attended. A lot of the attendees were very interested in the scope of work what ITBC is doing and wanted more information.

UP COMING EVENTS

April 21 -22, 2016 Final Farm to School Training, being held at the Deadwood Lodge, Deadwood, SD

May 13-15, 2016 ITBC will be sharing a booth with the Indian National Finals (INFR) during the Pro Bull Riding (PBR). INFR will be paying for all the travel for me to set up a booth.

June 3, 2016 I will be presenting at a USDA Farm to School Conference, Strengthening Partnerships in Native Communities at Madison, Wisconsin.

July 21-23, 2016 Invited to attend the Living Earth Festival being held at the National Museum of the American Indian. I will have a booth and also help answer questions regarding the Lakota Nation Buffalo..

Currently working with the Crow Tribe incorporating buffalo meat into their school lunch programs.

>> **Dianne Amiotte-Seidel**



Fiscal Director
ARNELL D. ABOLD
 p 605.394.9730 f 605.394.7742
 arnell@itbcbison.com

NOTES FROM FINANCE

Greetings from the Finance department! It is hard to believe it is 2016, let alone almost April! Time flies, regardless of whether you are having fun or not. We have had a few changes within the Finance Department over the last few months. We, unfortunately, bid farewell to Rita Weatherbee, our Accounting Assistant in August of 2015 so she could pursue her dream to become a writer. We dearly miss her smiling face. It was after her resignation that we set out to find someone to take on that position. I would say that we have been fortunate enough to find someone to take on the Accounting Assistant position. In January we hired Curtis LeBeau. Curtis is retired from the Federal

government after 30 plus years of service with them and has decided he would like to come on board with ITBC. So, I am very happy to say that he is taking on the position well and doesn't seem to mind working with everyone here at the office.

The office is slowly filling up with staff again which is great and gives us a much better opportunity to serve the tribes. I would like to wish you all the best!!

>> **Arnell D. Abold, Fiscal Director**



Accounting Assistant
CURTIS LEBEAU
 p 605.394.9730 f 605.394.7742
 clebeau@itbcbison.com

ACCOUNTING ASSISTANT

My name is Curtis W. LeBeau, enrolled member of the Cheyenne River Sioux Tribe (CRST). I started my accounting career working for the CRST for several years. In May 2014, I retired from the Federal Government after 32 years of service. I retired to Rapid City, SD. I am currently employed with ITBC as Accounting Assistant to Arnell Abold, Finance Director.

>> **Curtis LeBeau**



Administrative Assistant
MELISSA ABEYTA
 p 605.394.9730 f 605.394.7742
 mmartin@itbcbison.com

HELLO FROM THE ADMINISTRATIVE ASSISTANT

Greetings to all our amazing Member Tribes out there representing! I would like to take the time to thank the Membership for their efforts in being a part of ITBC. It's because of you, the Members, that we are able to complete our mission here at ITBC. We are committed to serving all of you in full capacity as much as possible!

Please continue to update your information as changes are made within your organization so we can make sure you are getting all

information regarding future meetings, trainings and other notices throughout the year!

Please don't hesitate to call our office or email me with any questions you may have!

Have a wonderful spring everyone!!

>> **Melissa Abeyta**



Wildlife Biologist
KRISTINE REED

p 605.394.9730 f 605.394.7742
kreed@itbcbison.com

WILDLIFE BIOLOGIST

On March 10, 2016 ITBC welcomed back Wildlife Biologist Kristine Reed. Kristine was the Wildlife Biologist at ITBC from 2004-2010. After leaving in 2010 she spent 2 years with USDA, APHIS, then 18 months working on EPA, marine/coastal projects and emergency response programs as the Environmental Coordinator with the Wampanoag Tribe of Gay Head. She has spent the last year working and traveling from the Caribbean to the Middle East. We are happy she is back. For those of you who do not know Kristine, she has taken extensive graduate course work in veterinary pathology, climate change and

rural development. She holds a MS degree in Biological Sciences from SDSU, a BS degree in Interdisciplinary Environmental Science from Oglala Lakota College and is a Certified



Administrative Assistant
WAMNI KILLS IN WATER

p 605.394.9730 f 605.394.7742
wkillsinwater@itbcbison.com

HELLO FROM THE ADMINISTRATIVE ASSISTANT

Hello! My name is Wamni Kills In Water. I'm a Sicangu Lakota, enrolled member of the Rosebud Sioux Tribe.

I am excited to have joined ITBC's team as the (Temporary) Administrative Assistant. I strongly believe in the purpose of the work and truly am blessed to have the opportunity to successfully work toward the vision of

restoring the Buffalo Nation back to our people.

I am looking forward to meeting each of you.

Walk in peace,

>> **Wamni Kills In Water**





ITBC MEMBERSHIP MEETING IN LAS VEGAS - 2015

On December 9, 2015, President Ervin Carlson welcomed everyone to the InterTribal Buffalo Council (ITBC) Annual Membership Meeting held at the New York New York Hotel in Las Vegas. Carl (Cat) Tsosie and Wayne Frederick blessed the meeting with an opening prayer and placing of the sacred staff. Secretary LeRoy Adams, Jr. conducted roll call and noted that thirty-six Member Tribes were in attendance constituting a quorum. The President called the meeting to order.

Diane Mann-Klager, BIA Natural Resources Officer and Contract Manager, announced that ITBC had completed all required reports and annual scopes of work without issue. She stated that ITBC would be allowed to utilize carryover funds.

Lance Tissidimit, Treasurer, and Arnell Abold, Fiscal Director, presented the organization's financials to the group and answered questions from the Membership. If you would like a copy of the Treasurer's Report, please contact

Arnell at the ITBC Office.

Majel Russell, Legal Counsel, gave a presentation regarding the draft "Indian Buffalo Management Act" and lobbying strategy to get the bill into the U.S. Congress. Majel said, "This bill will solidify buffalo restoration and management in the BIA budget as a permanent line item." For more information regarding this and any Congressional strategies that will benefit ITBC, you can contact Jim Stone, ITBC Executive Director.

Dianne Amiotte-Seidel, Project Director/Marketing Coordinator for ITBC, presented a slide show regarding the Farm to School USDA Support Service Grant. The mission of the grant is to help Tribes incorporate buffalo meat and fresh produce into Tribal school lunch programs in order to promote healthier diets among the Native American Indian population, which may reduce the risks of type 2 diabetes, heart disease and other diet-related diseases. Bob Gorman, from the Mountain Plains Region Office

of USDA Food and Nutrition Service, presented information about how Tribes can apply for their own grants for community food systems, which includes Farm to School grants and other USDA programs.

Reed Robinson from the National Park Service introduced himself as the new Tribal Liaison for the park service. He invited Tribes to contact him with any issues or concerns in tribal matters.

Dr. Edward Dratz, Montana State University, presented a slide show on research he conducted with Crow children regarding nutrition and how Omega fats affect people's health. His research shows that Native Americans' traditional diets are the best for health reasons, including brain function. His research indicates that the Omega 3 fat in grass-fed buffalo meat is good for consumption and that people should cut down on foods with Omega 6 fat and increase foods with Omega 3.

Jennifer Barfield, Colorado State University, presented how their research



project uses state-of-the-art technology to treat brucellosis in buffalo. She stated, "My team takes semen and embryos from brucellosis-positive bison, runs them through a "clean-up" step to remove any Brucella bacteria, and uses the semen for artificial insemination or embryos for transfer to surrogate, brucellosis-free mothers. We've produced five healthy, Brucellosis-free bison babies." For more information on this program, please contact Colorado State University.

For the Art/Media Usage for Buffalo Outreach presentation, Tasha Hubbard,

Assistant Professor at the University of Saskatchewan showed her most recent documentary, "Buffalo Calling". The film highlights the historical relationship between buffalo and Native people. Ben Pease, an artist from Crow and Northern Cheyenne, often uses buffalo as the subject of his paintings and created a masterpiece during the Membership meeting, which was then purchased by ITBC. He also talked about the importance of marketing and social media for artists during his presentation. Sam Hurst, who first produced ITBC's film, "Return of the Native", in the early 1990's, is doing a remake of the documentary and did

a presentation to the Membership regarding using drone cameras to film buffalo herds.

On the second day of the meeting, there were changes on the Board of Directors due to elections and several Board members' terms ending. Wayne Frederick, Rosebud Sioux Tribe, was nominated to run for the President of the Board along with Ervin Carlson, Blackfeet Nation, however, the majority of the Membership voted Ervin back in, entrusting him to

the position, because of his more than thirteen years of experience serving as the President. The Membership closed nominations for Treasurer immediately after Lance Tissidimit, Shoshone-Bannock Tribes, was nominated and Lance will once again serve as Treasurer for the next two years. Ben Janis, Lower Brule Sioux Tribe, was unanimously approved for Sargent at Arms after his nomination.

In his acceptance speech, President Ervin Carlson vowed to lead the Membership into carrying out its mission. He welcomed the new Board members and pledged to bring all together to work for the greater good of the organization. He invited the Membership to contact him with any suggestions or concerns they have.

Sadly, the Membership said goodbye and honored two of its loyal and longtime Board members. Raymond Jetty, Sr., Spirit Lake Sioux Tribe, whose term as Sargent at Arms ended, served ITBC for over fifteen years either as a Board member or as an ITBC Tribal Representative and often volunteered to assist with other Tribes' buffalo roundups. Region 2 Director, Chester Whiteman, Cheyenne and Arapaho Tribes of Oklahoma, resigned due to his Tribe naming a new representative. Chester served on the Board for over five years and was an ITBC Tribal Representative from 2001. He was also one of the organization's main spiritual leaders and advisors. Both men were presented with buffalo robes. Both were valuable assets to ITBC and will be missed.

Regional caucuses were held where the following were selected to serve as Regional Directors on the Board:

Region 1: Wayne Frederick, Rosebud Sioux Tribe

Region 2: Blake Follis, Modoc Tribe

Region 3: Mark Azure, Fort Belknap Indian Community

continued on next page



Region 4: Delbert Chisholm, Taos Pueblo

Carl (Cat) Tsosie from Picuris Pueblo, presented a project to develop a National Legacy Buffalo Herd at the site of the Sand Creek Massacre in Colorado. He is requesting that each Tribe donate one buffalo to the legacy herd; that each Tribe designate one elder to mentor one youth, who would be responsible for the donated buffalo; that each Tribe create a youth staff similar to ITBC's staff; and that each Tribe help raise funds to feed and manage the legacy herd. For information on this proposal, contact Cat at hftsosie@gmail.com or call him at 575-707-1969.

Majel Russell, Legal Counsel, and Jim Stone, ITBC Executive Director, presented information regarding the Interagency Bison Management Plan for Yellowstone buffalo. Background was given on how ITBC became involved with IBMP and previous litigation efforts to stop the slaughter of Yellowstone bison. The current issues discussed were the proposal by the NPS that ITBC serve as the primary entity for buffalo in the Yellowstone capture facility. The Membership agreed to the NPS offer to accept buffalo from the capture facility for shipment, processing and distribution to ITBC Member Tribes; ITBC will take animals as available from the NPS assuming the capture

may be simultaneous with tribal hunts; and that ITBC will continue to support and encourage quarantine of the YNP buffalo. For more information on this, please contact Jim Stone at ITBC.

Andrea Carmen from the International Indian Treaty Council (IITC) discussed the effects of climate change and talked about other issues regarding food sovereignty, treaty rights to food and recognition of these rights by the IITC.

Moana HoChing, Harvard University, presented information on the Honoring Nations Award. She encouraged Member Tribes to apply for the award, which can be awarded in the areas of education, health care, resource management, government policy development and reform, justice, inter-governmental relations, economic, social and cultural programs. More information can be found at: hpaied.org/honoring-nations.

Ben Jacobs, a successful restaurateur, from Denver presented information on his Tocabe restaurant and how they use primarily Native foods such as wild rice, beans, nuts and buffalo meat. He stated that whenever possible he works with Tribes to obtain goods for his restaurant and would be open to new producers.

Dr. Clayton Kelling and Kelsey Irvine, from the University of Nebraska Lincoln, presented on safe buffalo handling procedures. Kelsey also handed out a

survey on the issue to be completed by bison herd managers. The results of the survey will help them create educational materials on the subject.

Ellen Robertson from Enemy Swim Day School offered a slide show presentation of her school's gardening project and how it teaches students about Native plants, foods and culture. She talked about how they were learning how to grow and use tobacco for cultural purposes.

Zach Ducheneaux, Program Manager for the Intertribal Agricultural Council's Tribal Technical Assistance Network, talked about his organization. "The Intertribal Agriculture Council was founded in 1987 to pursue and promote the conservation, development and use of our agricultural resources for the betterment of our people," as quoted by their website www.indianaglink.com.

The Annual Membership Meeting concluded with a closing prayer from Chester Whiteman.

PLEASE NOTE: It was agreed upon by the Membership, that the next Annual Membership Meeting will be held in Las Vegas in November during the Indian National Finals Rodeo. For more information on this or any of the presentations, please contact Melissa Abeyta at mmartin@itbcbison.com.

>> Rita Weatherbee

ITBC BRINGS BUFFALO TO THE CUTS WOOD SCHOOL LUNCH PROGRAM

The students at Cuts Wood School, a Blackfeet language immersion school in Browning, knew something was up on Monday, March 14, but not exactly what. A pair of adults from the Intertribal Buffalo Council conducted a demonstration of dozens of items made from buffalo, holding objects up and asking students what they thought the items were used for. While the question and answer session was interesting, the object of the talk was a bit deeper.

“The Intertribal Buffalo Council (ITBC) represents 60 Tribes throughout 19 states,” said Dianne Amiotte of the ITBC. “The role of ITBC, as established by its membership, is to act as a facilitator in coordinating education and training programs, developing marketing strategies, coordinating the transfer of surplus buffalo

from national parks and tribal lands, and providing technical assistance to its membership in developing sound management plans that will help each tribal herd become a successful and self-sufficient operation.”

Together with head of the ITBC and director of the Blackfeet Buffalo program Ervin Carlson, Amiotte had arranged for Cuts Wood School to begin serving buffalo meat to the students as part of the school lunch program. “I was hired as the Project Director/Marketing Coordinator under an Administrative for Native American (ANA) grant, which was a three-year grant incorporating buffalo meat into Tribal schools’ lunch menu. As of today, there are 13 schools that have buffalo meat in their

continued on next page



CUTS WOOD SCHOOL CONTINUED

school lunch program,” Amiotte said. “The Piegan Institute-Cuts Wood Academy in Browning is the most recent school that I have been working with. ITBC donated buffalo meat to the school for the students to have at least once a week, and the students have been eating buffalo meat for the last month but have not been told yet.”

“They loved it,” said Kendall Edmo of Cuts Wood. “We didn’t tell most of them till that day because we have some picky eaters.” While the experience was new to some of the students, Edmo said many had already tried buffalo before in ceremonies. “But it’s the first time it’s been at school on regular basis.”

Edmo explained the inclusion of bison in the school’s lunch menu is part of a broader school health initiative aimed at reducing the incidence of diabetes. “We’re hoping to expand the diabetes prevention program and the school garden,” Edmo said. While Cuts Wood already sports a small garden on-site, a recent grant should enable raised beds to be installed, as well as bringing a collaborative arrangement with Blackfeet Community College to build composting bins as part of the building trades program at BCC. Edmo says she hopes to involve parents and students in building the garden, and then using the produce to feed students in the school’s lunch program.

continued on next page



Dianne Amiotte-Seidel, ITBC Project Director/Marketing Coordinator and Diana Bird, Cuts Wood Academy Cultural Teacher.



Ervin Carlson, ITBC President eating buffalo meat with the students.



“When I asked the students if they liked buffalo meat, I would say 98% of them raised their hands,” Amiotte said. “By observing the students and talking to them, they seem to like it, and a lot of the students went for seconds. They said, “The cook is doing an excellent job cooking with buffalo meat. I didn’t even notice the difference myself.” She served nachos with ground buffalo meat,

green beans and peaches for desert. This is the first school in Browning that has buffalo meat in their school lunch program, and the school cooks buffalo meat at least once a week. It was an honor to be there to observe the students,” Amiotte concluded.

>> Reprint By: John McGill, Glacier Reporter Editor



Kendall Edmo, Director of Philanthropy, Piegan Institute- Cuts Wood Academy, with students.



NATIONAL BISON ASSOCIATION CONFERENCE

The 2016 National Bison Association (NBA) conference was held on January 20-23, 2016 in Denver, CO. The InterTribal Buffalo Council's (ITBC) Vice Chairman of ITBC, Mike Faith from Standing Rock Sioux Tribe and the ITBC Project Director/ Marketing Coordinator, Dianne Amiotte-Seidel attended as a special guest. Mike gave a presentation about ITBC on their mission and what ITBC is currently doing today, he also stressed the importance of the memorandum agreement working with the National Bison Association, North Dakota Buffalo Association, and Dakota Territory, "The strength and unity that all the organizations have working together."

There were a lot of questions after the presentation regarding ITBC mission and incorporating buffalo meat into the Tribal schools. Bruce Anderson, (former) President of the National Bison Association from Western Buffalo, Rapid City, South Dakota also gave ITBC guests a warm welcoming.

There were a lot of good speakers on different topics, one of the topics was on marketing buffalo meat. Bob Dineen from the Rocky Mountain Natural Meats was one of the business owners that sat on the marketing panel and answered questions about his plant and what he does to market his buffalo products. Bob built the Rocky Mountain Plant in 1998, then built the second plant in 2007. Bob stated by April 2013 his plant processed over 500 buffalo a week.

There were other questions asked from the audience such as "What is the biggest challenge in the marketing buffalo meat?" The answer from one of the marketing panelists was, packaging is the biggest challenge. The pricing is getting better, in 2001 pricing was \$2.00 per pound and now 2016 pricing is \$9.00-\$10.00 per pound. Today buffalo meat is known, because of the protein and most grocery stores are selling buffalo meat.

One of the marketing panelist stated that advertising was one of the most important selling points "What you are advertising is what you will be selling," a happy customer will tell his friends, then they will tell other friends, this is how to promote your sales.

There were many comments about Canada and the United States working together, one of the marketing panelist stated that 34% of the buffalo is transported from Canada to the United States, he also stated that in Canada they have problems delivering buffalo meat through UPS, sometimes they will not deliver the buffalo meat and if they do, they are not guaranteed that the buffalo meat will make it to its destination.

Mike Faith had a meeting with Paul Kolesar, the NBA International Director from St. Alberta, Canada and Paul stated he would like to work with the First Nations Tribes in Canada to get an organization like ITBC for the Native American Indian Tribes.

David Tuckwiller, Director from USDA Commodity Procurement Program, presented about the USDA Food Purchase Program. David stated that in April 2015 they had purchased 120,000lbs. (5 truckloads) 90% lean 1lbs. of buffalo meat and in October 2015 they had purchased 520,000lbs. (13 truckloads) 90% lean 205lbs. for the food distribution programs on the Indian reservations and FDPIR. If anyone is interested in supplying the AMS Bison Program they need to send



Mike Faith Standing Rock Sioux Tribes Council Man/ ITBC Vice President and Paul the National Bison Association International Director from St. Alberta Canada



in a proposal and must have a consistent supply.

There were other good discussions such as how to care for buffalo, Concave vs Convex. Concave is the poor conditions, where the buffalo is hollow inside and less weight and Convex is the good condition of the buffalo. This conference was very educational and a good learning experience. It was nice to see the different organizations and buffalo ranchers come together..

>> Dianne Amiotte-Seidel

DAKOTA TERRITORY CONFERENCE

The InterTribal Buffalo Council (ITBC) Vice President, Mike Faith and ITBC Executive Director, Jim Stone were guest speakers at the Dakota Territory Conference on February 6, 2016, held at the Ramkota Conference Center in Rapid City, SD. The other members of ITBC that had attended were: Ben Janis, ITBC Sargent at Arms, Dianne Amiotte-Seidel, ITBC Marketing Director/Project Coordinator, and Sid Bailey Jr., Standing Rock Sioux Tribes Herd Manager.

Jim discussed the history of ITBC, current activities and future plans. ITBC currently has 60 Tribes with 52 herds of buffalo throughout 19 states, and they are continuing to grow. Jim has been ITBC's Executive Director for the last eight and a half years, and currently has six staff with plans of hiring two more staff. Jim talked about the importance of marketing buffalo and buffalo meat products for the sustainability of Tribal buffalo programs and health benefits for Tribal members. ITBC received a three year Administration for Native Americans (ANA) grant incorporating buffalo meat into Tribal Schools, and the three year grant branched out into the Farm to School (F2S) grant. This grant is required only to work with the schools in the state of South Dakota incorporating buffalo meat into their school lunch program. ITBC has been working with United States Department of Agriculture (USDA) clarifying the Tribal Schools do not have to utilize the USDA slaughtering plants, the schools can use the state plants and still get reimbursed from the government for purchasing buffalo meat. This is important because there are only two USDA slaughter plants in the state of South Dakota and when the school would try to incorporate buffalo meat into their school lunch program, the Tribes would have to haul their buffalo hundreds of miles away to be processed and back to schools. The schools lunch program has been a major success for ITBC and the Tribes. ITBC will be



Mike Faith Standing Rock Sioux Tribes Council Man/ITBC Vice President and Jim Stone, ITBC Executive Director.

applying for a F2S grant for the state of Montana.

Mike Faith talked about the importance working with the different buffalo organizations such as: North Dakota Bison Association, Dakota Territory Bison Association, and National Bison Association. Mike also stated, "Going in the future as a united front, would be the best for the buffalo industries journey to success."

The InterTribal Buffalo Council honored Bruce Anderson, former President of the National Bison Association owner of the Western Buffalo Company, Rapid City, SD and also honored Evie Woodall, former President of the North Dakota Buffalo Association. Evie was wrapped in a star quilt and Bruce an ITBC 20th Anniversary Pendleton blanket.

>> Dianne Amiotte-Seidel



2016 BISON ADVANTAGE WORKSHOPS

Make plans now to attend a FREE Bison Advantage Workshop near you and learn about this new and emerging sector of sustainable American agriculture.

Workshops are held on working, sustainably managed bison operations and include:

- Overview of animal management and marketing
- A free bison “toolkit” full of invaluable bison production educational materials
- Tour of the host ranch
- Lunch and networking hour

REGISTER:

You must register no later than one week prior to the workshop date to take advantage of this FREE opportunity.

Register by email: jim@bisoncentral.com or call the National Bison Association at 303-292-2833

Don't miss out on this FREE, hands-on learning experience.



PICK YOUR WORKSHOP

- ▶ **JUNE 11**
Hanna Buffalo Ranch – Baldwin City, KS
(45 miles from KC)
- ▶ **JUNE 15**
777 Ranch – Rapid City, SD
- ▶ **JUNE 21**
Snake River Farm – Becker, MN
(45 miles from the Twin Cities)
- ▶ **AUGUST 5**
North Dakota Buffalo Association
Jamestown, ND
- ▶ **SEPTEMBER 16**
Cook's Bison Ranch – Wolcottville, IN
(45 miles from Fort Wayne)

Visit bisoncentral.com/events for details



Workshops are made possible by a grant from the USDA North Central Sustainable Agriculture Research and Education division

Workshops presented by the National Bison Association

303-292-2833 • jim@bisoncentral.com • www.bisoncentral.com

PLANS SET FOR 7TH ANNUAL INDIGENOUS RIDERS IRON PONY INTERTRIBAL HONOR RUN

The date has been set for July 21-24, 2016, for the next Indigenous Riders Iron Pony Intertribal Honor Run, which starts at Crazy Horse Memorial and rides to Eagle Butte, South Dakota. This year's ride will honor the people of Cheyenne River Sioux Tribe. Rex Carolin, President of the Indigenous Riders motorcycle riding organization from Phoenix, AZ, traveled last week to Crazy Horse Memorial and Eagle Butte to finalize plans. Some of the activities included in the upcoming event are a buffalo cookout and tipi demonstration to honor the students at the Indian University of North America at Crazy Horse on July 21. Then on the 22nd the organization will travel to the Eagle Butte Cultural Center to provide a buffalo feed and tipi demo and a special guest will be there to provide family friendly entertainment. On the 23rd, the public is invited to gather for breakfast at Patch Skin Buttes Overlook located on the Native American Scenic Byway on the east end of Cheyenne River Reservation. The Cheyenne River Sioux Tribe Cultural Preservation Office will host a dedication and ribbon cutting ceremony for this cultural and historical site. For more information regarding the dedication, please contact Donna Rae Petersen at donnaraep.crstpres@outlook.com. On July 24, the Honor Run will conclude with a Sunrise Ceremony and breakfast at Crazy Horse Memorial. For more information regarding the Indigenous Riders Iron Pony InterTribal Honor Run, you can email Mr. Carolin at rexcarolin@indigenoustriders.com.

On February 16, Mr. Carolin presented buffalo box demonstrations to students from Mr. Douglas Petersen's classes at the Cheyenne-Eagle Butte High School. The students viewed items and tools that would have been used by their ancestors that were traditionally made from buffalo hides and parts. Mr. Carolin shared with the students some of the traditional values he learned growing up on the Cheyenne River Sioux Reservation. He shared with the classes the healthy and cultural benefits of incorporating buffalo meat into their diets. He also talked with the students about the importance of higher education, family, community and respecting elders. He encouraged them to reach for their dreams. The students shared their future plans and goals.

The presentation and buffalo box demonstration was sponsored by InterTribal Buffalo Council (ITBC) from Rapid City, South Dakota. ITBC is a nationally recognized tribal membership organization whose mission is to restore buffalo to Native American member tribes and to promote

the healthy benefits of eating buffalo meat. ITBC also assists tribal schools with getting buffalo meat into their school lunch programs, in order to benefit and promote healthy eating among the youth there.

ITBC donates buffalo meat and other items to the Indigenous Riders Iron Pony InterTribal Honor Run. Crazy Horse Memorial donates space where the motorcycle organization can camp and host the event. Other organizations that are helping to support this year's event include the Lakota Cultural Center and the Cultural Preservation Office of the Cheyenne River Sioux Tribe. On behalf of Indigenous Riders, Mr. Carolin, would like to thank these organizations for making the annual Intertribal Honor Run possible.

>> Rita Weatherbee



FORT PECK LANGUAGE & CULTURE DEPARTMENT

The Fort Peck Tribes Language & Culture Department began in 2013 with the purpose of revitalizing the Dakota and Nakoda languages among its 13,000 tribal members. Twenty years ago, there were 250 speakers on the reservation. Today there are less than 50. The department is working through language and cultural classes, community developed curriculum, social media and a summer immersion program to teach and preserve the languages and cultures with the help of elders and the community members.



Dakota Tatanĵa

Wakpanyan Ha -Tanned Hide Akan Waka - Back Rests Wožuha - Bags Owaŋkapi - Beds Ipiyaka - Belts Šinapi - Blankets Ipahte - Bridles Wapoŋtaŋ - Caps Iyok'opa - Cradles Napigkpa - Doll Mittens Cuwignaka - Dresses Tahuŋska - Leggings Hanna Iŋkpa Moccasin Top Ipaŋiŋ - Pillows Ožuha - Pouches Wikaŋ - Ropes Ogde - Shirts Inipi - Sweat Lodge Tiakha pe - Tipi Cover Tipi Šina - Tipi Liners Waniyetu Šinapi - Winter Robes	Tado -Meat Bapa - Dry meat Wasna - Pemmican Sinte -Tail Woyuwašte - - Decorations Ičapi - Fly Swatter Pežuta -Medicine Kasaka -Switch Miyožuha -Knife Sheaths Chesdi - Dung Čanaunpi - Fuel Sake -Hoof Wokbabi Containers Dudubena -Glue Wakmuhabi-Rattles Kishkanabi -Spoons Tate Gici Ibaŋi- Wind Chimes Tezi - Stomach Pežutapi -Medicines Zi Wase -Yellow Paint Ihka Ožuha - Scrotum Containers Hde Hde -Rattles Taha Sake - -Dew Claws Iyaskabya -Glue Hde Hde -Rattles Tate Igici Ibaŋi - Wind Chimes	We -Blood Wase -Paints Wožapi -Puddings Wahaŋpi -Soups Tapi - Liver Woyute -Food Owakkpami Kpanyay-	Nata Hu -Skull Owanga Kaĝa -Altar Wiwayayag Wacipi - Sundance Pizi - Gall	Nasu - Brain Woyute -Food Ha Kpanyay -Hide Kaŋ -Sinew	Kaŋ& Kanjwui -Tendons & Muscles Wahiqkpe -Arrow Tips Ikaŋ Itazipa -Bowstrings He -Horn Wahiqkpe -Arrow Points Wiyatke -Cups Yuha Peta - Fire Carrier Hi Wapaha-Headdress Kapta - Ladles Pejuta - Medication Woyuwašte-Ornaments Pteheh utičiŋ -Powder horn Wiyutha -Signals Čiqskapi -Spoons Hohu -Bones Wahiqkpe - Arrowheads Th ahiŋšpa -Awls Wikhičanye Yutapi Eating Utencils Wahitka-Fleshing Tools Kagsu huhu-GameDice Wanapiŋ -Jewelry Minapi -Knives Icaĝe Wase -Painting Tools Čanunpa -Pipes Ičapiŋte -Quirts Čaŋwakin-Saddle Trees Ica'oge -Scrapers Makhinapte -Shovels Čaŋwodohe -Sleds Čhasagana -Splints Wiškate -Toys
Pehin -Hair Napokaške -Bracelet Wikaŋpi -Braided Ropes Taĵ u Mahed Uĝ -Doll Stuffing Paha Waŋ ayeť uŋpi - Hair Pieces Wapaha - Headdresses Ipahte - Halters Tapa Pežuta - Medicine Balls Hanna Mahed Uĝ - Moccasin Lining Woyuwašte - Ornaments IpaŋiŋMahedUĝ - Pillow Fillers	Wakpaya Ha -Tanned Hide Čankahku - Back Rests Woyepenabi - Bags Owangaŋi - Beds Impiyagabi - Belts Šinabi - Blankets Inde Impiyaga - Bridles Wapahabi - Caps Iyok'ibabi - Cradles Dagu Šiki Škina Nabinkba - Doll Mittens Sanksaja - Dresses Huskabi - Leggings Hamba InkpaMoccasin Top Imbahibi - Pillows Wokbabi - Pouches Haxundabi - Ropes Čhuwignagabi - Shirts Temini Tibi -Sweat Lodge Aokeyabi Šina -Cover Wioťi Šina - Tibi Liners Waniyedu Šinabi -Winter Robes Paha -Hair Nakpa Ijašĝe - Bracelet Suhaxundabi -Braided Ropes Dagu Ški skina inkjezičibena - Doll Stuffing Pana namkpabi-Hair Pieces Wapasha - Headdresses Šhunga inde - Horse Halters Pezhuda Tababi - Medicine Balls Hamba agaxpa -Moccasin Lining Nakpa Ijašĝe - Ornaments Wokpa -Pad Fillers Imbahil Inkje zizibena -Pillow Fillers	We -Blood Wasebi -Paints Wozhabi-Puddings Wahambi -Soups Tapi - Liver Woyute -Food Wakpaya Winkai -Tanning Agent Šeja -Skull Amani -Altar Paha injašna -Dehairing Tool Tibi Tanga - Big Lodge Pizi - Gall Tapu - Liver Woyute -Food Wakpaya Winkai -Tanning Agent Tauzeza -Bladder Woyute wokbabi-Food Pouches Pezhuda wozhuba -Medicine Bags Mni Wakba -Water Container Taha hagege Rawhide - Šhunga mini wokbaHorse trough Hamba sichudaMoccasin Soles Čančega -Drums Wakmuhabi -Rattles Wiyakbayena -Ornaments Aki Ipiyage -Cinches Wada -Rafts Čega -Buckets	Nasubi - Brain Woyute -Food Ha Wahintka -Hide Taka -Sinew Niĝe wokba -Stomach Liner Washpaya Čegabi -Cooking Vessels Mini Wokba - Water Container Čezhi -Tongue Tano Tabeda - Choice Meat Bakjak -Comb Putihi -Beard Nambe Wiyakpe - Ornaments Hi -Teeth Nambe Wiyakpe - Ornaments Washi -Fat Wahambi -Soups Inkje winkai - Tallow Paha winkai - Hair Grease Čanumba kaubeha -Filled Pipe Sealer Inde wawoĝiya -Cosmetic Aids Wabahabi -War Clubs	Ta ka, Ka -Tendons & Muscles Wahinkba inkpa -Arrow Tips Indaziba yaza -Bowstrings Aki Ipiyage -Cinches He -Horn Wahintge K?bazo -Arrow Points linjuna -Cups Peda Inchape - Fire Carrier Wapeshabi Headdresses Kishkana Tanga Ladles Pezhuda -Medication Nakpa Ijašĝe - Ornaments Ha peda -Powder horn Umbazobi -Signals Kishkanabi -Spoons Huhu -Bones Wahibi -Arrowheads Tahisbabi -Awls Wodabi Eating Utencils Tano minabi -Fleshing Tools Škadabi huhu -Game Dice Napsihu Xnai -Jewelry Minabi -Knives Čan -Painting Tools Čhanubabi -Pipes Injaŋšhinde -Quirts Čha aki -Saddle Trees Wahintka -Scrapers Ink'e -Shovels Čhaagan yagabi -Sleds Čhasagana -Splints Čhakinjahomni -Toys	



Nakoda Tatanga

Wakpaya Ha -Tanned Hide Čankahku - Back Rests Woyepenabi - Bags Owangaŋi - Beds Impiyagabi - Belts Šinabi - Blankets Inde Impiyaga - Bridles Wapahabi - Caps Iyok'ibabi - Cradles Dagu Šiki Škina Nabinkba - Doll Mittens Sanksaja - Dresses Huskabi - Leggings Hamba InkpaMoccasin Top Imbahibi - Pillows Wokbabi - Pouches Haxundabi - Ropes Čhuwignagabi - Shirts Temini Tibi -Sweat Lodge Aokeyabi Šina -Cover Wioťi Šina - Tibi Liners Waniyedu Šinabi -Winter Robes Paha -Hair Nakpa Ijašĝe - Bracelet Suhaxundabi -Braided Ropes Dagu Ški skina inkjezičibena - Doll Stuffing Pana namkpabi-Hair Pieces Wapasha - Headdresses Šhunga inde - Horse Halters Pezhuda Tababi - Medicine Balls Hamba agaxpa -Moccasin Lining Nakpa Ijašĝe - Ornaments Wokpa -Pad Fillers Imbahil Inkje zizibena -Pillow Fillers	Tano -Meat Gabuzabi-Dry meat Wagapabi -Pemmican Sinde -Tail Waxja eknebi - Decorations Ijat'e -Fly Swatter Pezhuda -Medicine Shiwinchana -Switch Injapsinde -Whips Chesni - Dung Winkni -Fuel Šhage Aokeyabi -Hoof Wokbabi -Containers Dudubena -Glue Wakmuhabi-Rattles Kishkanabi -Spoons Taniga Stomach Pezhudabi -Medicines Gi Wase -Yellow Paints Intsawozhuda -Scrotum WokbabiContainers Wakmuha -Rattles Taxia Šhage -Dew Claws Dudubena -Glue Wakmuhabi -Rattles Tade Agich?ipabi - Wind Chimes	We -Blood Wasebi -Paints Wozhabi-Puddings Wahambi -Soups Tapu - Liver Woyute -Food Wakpaya Winkai -Tanning Agent Šeja -Skull Amani -Altar Paha injašna -Dehairing Tool Tibi Tanga - Big Lodge Pizi - Gall Tapu - Liver Woyute -Food Wakpaya Winkai -Tanning Agent Tauzeza -Bladder Woyute wokbabi-Food Pouches Pezhuda wozhuba -Medicine Bags Mni Wakba -Water Container Taha hagege Rawhide - Šhunga mini wokbaHorse trough Hamba sichudaMoccasin Soles Čančega -Drums Wakmuhabi -Rattles Wiyakbayena -Ornaments Aki Ipiyage -Cinches Wada -Rafts Čega -Buckets	Nasubi - Brain Woyute -Food Ha Wahintka -Hide Taka -Sinew Niĝe wokba -Stomach Liner Washpaya Čegabi -Cooking Vessels Mini Wokba - Water Container Čezhi -Tongue Tano Tabeda - Choice Meat Bakjak -Comb Putihi -Beard Nambe Wiyakpe - Ornaments Hi -Teeth Nambe Wiyakpe - Ornaments Washi -Fat Wahambi -Soups Inkje winkai - Tallow Paha winkai - Hair Grease Čanumba kaubeha -Filled Pipe Sealer Inde wawoĝiya -Cosmetic Aids Wabahabi -War Clubs	Ta ka, Ka -Tendons & Muscles Wahinkba inkpa -Arrow Tips Indaziba yaza -Bowstrings Aki Ipiyage -Cinches He -Horn Wahintge K?bazo -Arrow Points linjuna -Cups Peda Inchape - Fire Carrier Wapeshabi Headdresses Kishkana Tanga Ladles Pezhuda -Medication Nakpa Ijašĝe - Ornaments Ha peda -Powder horn Umbazobi -Signals Kishkanabi -Spoons Huhu -Bones Wahibi -Arrowheads Tahisbabi -Awls Wodabi Eating Utencils Tano minabi -Fleshing Tools Škadabi huhu -Game Dice Napsihu Xnai -Jewelry Minabi -Knives Čan -Painting Tools Čhanubabi -Pipes Injaŋšhinde -Quirts Čha aki -Saddle Trees Wahintka -Scrapers Ink'e -Shovels Čhaagan yagabi -Sleds Čhasagana -Splints Čhakinjahomni -Toys
---	--	---	---	---

Translated by D. DuPont



Lakota Tatanka



<p>Wakpanyan Ha Tanned Hide Cankazutapi Back Rests Woyuha Bags Oyuŋke Beds Ipiyaka Belts Šina Blanket Ipahte Bridles Wapoŋtan Caps Cuwic'inpa Cradles Hanpoŋpu Napiŋkpa Doll Mittens Cuwignaka Dresses Huŋska Leggins Hanpikoeka Inŋkpa Mocassin Top Ipahin Pillows Ojuha Pouches Wikan Ropes Ogle Shirts O'inikaŋapi Sweat Lodge Ti'akahpe Tipi Cover Tipi Šina Tipi Liner Waniyetu Šina Winter Robes</p>	<p>Meat Papa Dried Meat Wakaŋapi/Wasna Pemican Tašupa Sausages</p> <p>Siŋte Tail Wah'ayetunpi Decorations Tiħmuŋa kat'e Fly Swatter Mi'ojuha Knife Sheaths Pejuta Medicine Kasaka Switch Icapŋte Whip</p> <p>Cesli Dung He Uŋ Peta A'ileyapi Fuel</p> <p>Šasake Hoof Ognake Containers Cunpeška Glue Tašaha Kašlašlapi Rattles Ciŋška Spoons Tate Akicipaye Wind Chimes</p>	<p>We Blood Wilulye Paints We Yujapi Blood Pudding Wahanpi Soups</p> <p>Ptepa Skull Hocokaŋ Altar Wiwanjang Wacipi Sun Dance</p> <p>Šapi Liver Woyute Food Wakpanyanpi Tanning</p>	<p>Šanasula Brains Woyute Food Wahinyunŋunpi Hide preparation</p> <p>Šakaŋ na Coŋiŋ Tendons & Muscles Wahinŋke Wismahin Arrow-head Itazipa Ikaŋ Bow string Makiyut'inze Cinches Takaŋ Sinew</p>	<p>Niŋe Imahel Stomach Liner Wohaŋ Mni'ognake Cooking Vessels Mniyaye Water Container</p> <p>Šaceji Tongue Talo Wašteha Choice meat Wiglakca Comb</p> <p>Putiŋhiŋ Beard Taku Koyakapi Ornaments</p> <p>Hinške Teeth Taku Koyakapi Ornaments</p> <p>Wašij Fat Wahanpi Soups Wašinŋkeca Tallow Wakpanyanpi Tanning Pehiŋ Slaya Hair Grease Caŋnuŋpa Puspa Filled Pipe Sealer Išlaye Cosmetic Aids</p>	<p>Ptehe Horns Miiyoštaka Blunt Arrow Points Wiyatke Cups Peta Gluha Fire Carrier Wapaha Headdresses Kapta Ladles Pejuta Medications Taku Koyakapi Ornaments Ptehe Apablupi Horn Powder Wasabglepi Signals Cinška Spoons Wiškate Toys Tahe Caŋhpi War Clubs</p> <p>Huhu Bones Wismahin Arrowheads Taħinšpa Awls Wol Wikicanye Eating Utensils Wahinŋka Fleshing tools Huhu Wiškate Game Dice Huwanap'in Chokers Mila Knives Iyunpi Wikicanye Painting Tools Caŋnuŋpa Pipes Icapŋte Quirts Caŋwak'in Saddle Tree Icak'oŋe Scrapers Makinapte Shovels Caŋwoslohaŋ Sleds Wiškate Toys Caŋhpi War Clubs</p>
<p>Pehiŋ Hair Napokaške Bracelets Wikanŋunpi Braided Ropes Taku Hanpoŋpu Mahel Opuŋipi Doll Stuffing Pegnakapi Hair pieces Wapaha Headdresses Iteha Horse Halters Taŋa Pejuta Medicine Balls Hanpikoeka Mahel Uj Mocassin Lining Taku Koyakapi Ornaments Ipahin Mahel Opuŋipi Pillow Fillers</p>	<p>Taku Tezi Ogna Yanke Stomach Contents Pejuta Medicine Wase Zi Yellow Paint</p> <p>Itka Scrotum Itka Ojuha Containers Hlahla Rattles</p> <p>Šahca Šasake Dew Claws Wiyaskab'ye Glue Kašlašla Rattles Tate Akicipaye Wind Chimes</p>	<p>Šaleja Bladder Woyute Ojuha Food Pouches Pejuta Woyuha Medicine Bags Mniyaye Water Container</p> <p>Šapizi Gall Wase Zi Yellow Paint</p> <p>Šahasaka Rawhide Wokpaŋ 'Par flèche' Itoŋe Masks Taku Koyakapi Ornaments Hlahla rattles Mi'ojuha Sheaths Psohanpi Snowshoes Caŋkaškoka Trough Wanju Quiver</p> <p>Wiyakapaŋ Women's sewing tools container Wikanŋunpi Braided Ropes Wahacaŋka Shields Wakoyagya Lariat Ceŋa Buckets Wapoŋtan Caps Caŋcega Drums Caŋwak'in Saddles</p>	<p>Šihu Foot Bones Hikaŋa Wiškate Teething Toy Taŋanka na'inš Šunŋakanaŋ Wiškate Toy Buffalo or Horse</p>		



BUFFALO TRACKS

INTERTRIBAL
— BUFFALO —



COUNCIL

ITEMS FOR SALE



FOR MORE
INFORMATION,
PLEASE CONTACT:

InterTribal
Buffalo Council
2497 W Chicago St
Rapid City, SD 57702

605.394.9730



INTERTRIBAL — BUFFALO —



COUNCIL

BUFFALO MEAT ORDER FORM

ORDER FORM

For Fast Delivery: please complete order form and a copy of your purchase order to ITBC fax: 605-394-7742. You may call in the order and pay by credit card (MasterCard or VISA). Mail in the completed order form with purchase order and check to:

Intertribal Buffalo Council, 2497 West Chicago Street, Rapid City SD 57702

Product	Retail Price	Wholesale Price*	Quantity	Total Amount
Buffalo Burger	\$10.00 lb.			
Buffalo Patties				
Buffalo Stew Meat	\$14.30 lb.			
Buffalo Roast (varies on price)	\$10.50-\$24.00 lb.			
SNACKS				
Buffalo Jerky 1oz.	\$3.00	\$2.20*		
Buffalo Peppered Jerky 1oz.	\$3.00	\$2.20*		
Smoked Buffalo Pemmican 3oz.	\$9.84	\$7.40*		
Smoked Buffalo Sausage 3 oz.	\$6.00	\$4.50*		
Dried Buffalo Meat 2 oz.				
Shipping/Handling – Based on rates that apply.				
Tax 6% (if applied)				
Total Balance Due				

***Wholesale Price** – Minimum order of 100 packages, can be mix of product.

2497 West Chicago Street, Rapid City SD 57702

Phone: 605-394-9730 Fax: 605-394-7742

www.itbcbuffalo.com

THANK YOU FOR YOUR ORDER!

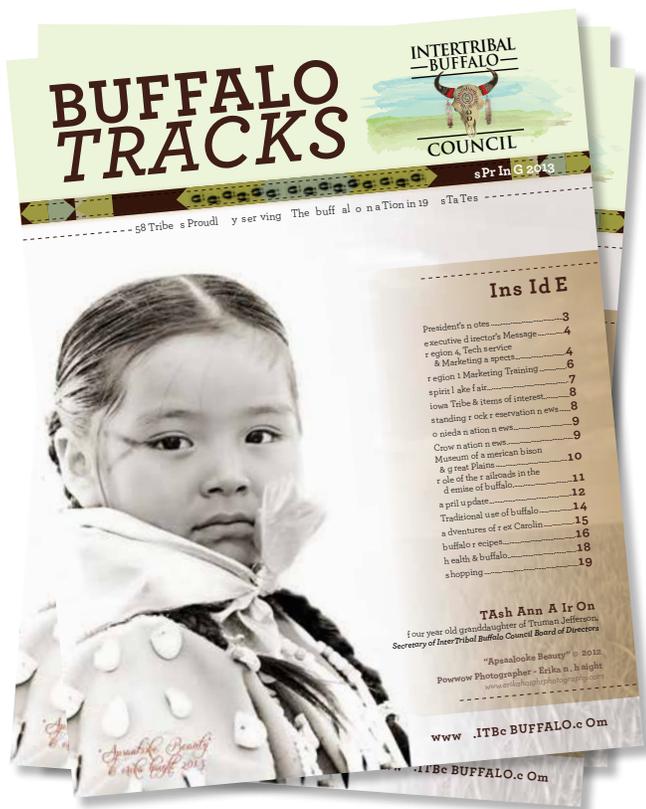
BUFFALO TRACKS

INTERTRIBAL
— BUFFALO —



COUNCIL

58 TRIBES PROUDLY SERVING THE BUFFALO NATION IN 19 STATES



Yes! I want to be in the next issue of
BUFFALO TRACKS

Name/Company _____

Address _____

Phone _____

Email _____

To make publishing deadline, please submit by:

Send payment to:

InterTribal Buffalo Council
2497 W Chicago Street | Rapid City, SD 57702

AD PRICES

FULL PAGE \$1000

HALF PAGE \$500

QUARTER PAGE \$250

AD SIZES

FULL PAGE 7.5W X 10H

HALF PAGE 7.5W X 5H

QUARTER PAGE 3.75W X 4.875H

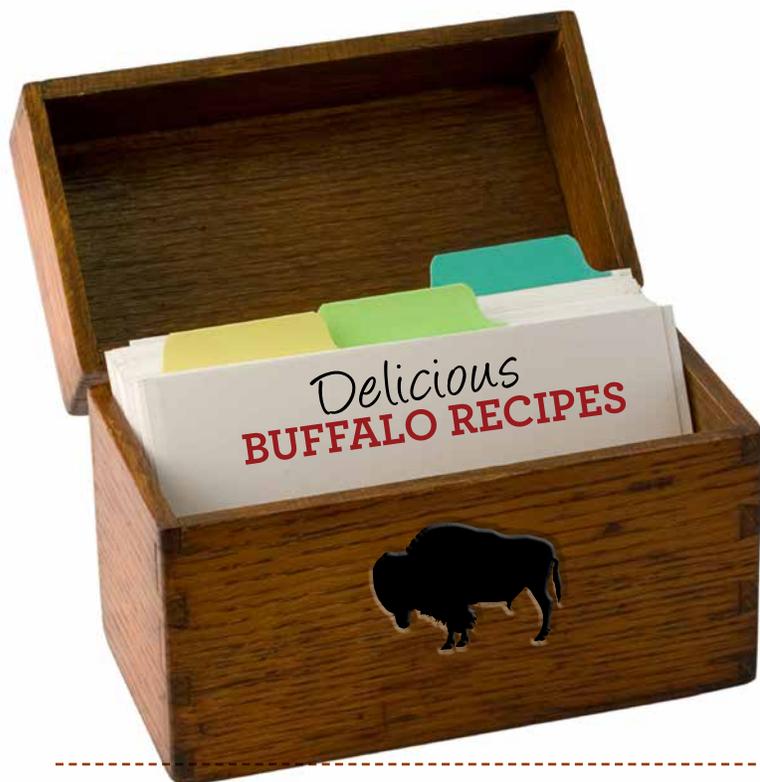
AD FORMATS ACCEPTED

High Resolution JPG, TIFF or PDF

Please no Word or Publisher files. Convert to one of the above formats before submitting.

Please email files to: Dianne Amiotte <<damiotte@itbcbison.com>>

WWW.ITBCBUFFALO.COM



BAKED SLOPPY JOE BUFFALO CUPS

A Sloppy Joes Buffalo recipe starts with refrigerated biscuits pressed in muffin cups and filled with buffalo meat mixture, then sprinkled with cheese after baking.

Directions Preheat oven to 400°F. Heat large skillet over medium-high heat; cook buffalo and onion 7 minutes or until beef is crumbled and no longer pink, stirring occasionally. Drain. Add Sloppy Joe sauce; cook 1 minute more or until hot. Meanwhile, press 1 biscuit into bottom and up sides of each medium muffin cup, being careful not to tear dough. Place 1/4 cup meat mixture in each cup. Bake 10 to 12 minutes or until biscuits are golden brown. Sprinkle cheese evenly over top of each cup. Let stand 1 minute or until cheese softens. Carefully remove from pan. Makes: 5 servings (2 filled biscuits each)



BUFFALO-POTATO-TOMATO CASSEROLE

- 1 1/2 lbs. ground Buffalo
- 1 med. onion (coarse chop)
- 2 tsp. basil
- 1 tsp. salt
- 1 tsp. pepper
- 4 lg. potatoes (thick slice)
- 6 lg. tomatoes (peeled and chopped) (or a 2 1/2 can)
- 4 oz. shredded Cheddar cheese

Cook buffalo burger, onion, and basil, salt and pepper together until buffalo is done and lost its color. Parboil potatoes until just tender. Put buffalo burger in a

casserole. Stir in potatoes and tomatoes (if canned tomatoes are used, do not drain, cut up tomatoes after adding to casserole). Bake (uncovered) in a 350 degree oven for 45 minutes. Top with cheese.

BUFFALO CORNBREAD BAKE

- 1 pound ground Buffalo
- 1 tsp. dried oregano leaves, crushed
- 3/4 cup picante sauce
- 1 can (about 8 ounces) tomato sauce
- 1 can (about 16 ounces) whole kernel corn, drained
- 4 ounces shredded cheddar cheese
- 1 package (about 8 oz) corn muffin mix



1. Cook the Buffalo and oregano in a 10 or 12-inch skillet over medium-high heat until the Buffalo is well-browned, stirring often to break up the meat. Pour off any fat.
2. Stir the picante sauce, tomato sauce, and corn in the skillet. Cook until the mixture is hot and bubbling. Stir in the cheese. Pour the Buffalo mixture into a 2-quart shallow baking dish.
3. Mix the corn muffin mix according to the package directions. Spread the batter over the Buffalo mixture.
4. Bake at 375° F for 25 minutes or until the crust is golden brown. Let stand for 10 minutes before serving.

BUFFALO SAUSAGE

- 1/4 cup sugar
- 1/4 cup mustard seed
- 1/8 cup garlic powder
- 1 cup salt
- 1/8 cup black pepper
- 12 pounds pork, cubed
- 6 pounds buffalo, cubed
- 15 feet pork sausage casing

In a large metal bowl, mix sugar, mustard seed, garlic, salt, and pepper with pork



and buffalo. When ingredients are well mixed, grind the meat mixture in a meat grinder. Put the ground meat into a mechanical sausage stuffer. Be sure to push all of the air out of stuffer so there are no air pockets in the sausages. Fill pork casing with ground meat. When casing is filled entirely, find the center of the sausage and fold and pinch in 1/2 on a table. Pinch and twist into sausage links 2 at a time, pulling the “leg” of the sausage through the center each time a twist is made.

Hang sausage in a smoke house or put sausage in a smoker for approximately 8 to 12 hours.



BUFFALO SOUP RECIPE

2 pounds ground buffalo 2 eggs ½ cup cracker crumbs ½ teaspoon salt ½ teaspoon white pepper ½ teaspoon basil 2 tablespoons vegetable oil 2 small carrots, parboiled and chopped 2 potatoes, parboiled and chopped 4 cups buffalo/beef broth 2-15 ounce cans navy beans 2 cloves garlic, diced

½ cup green chilies, diced ¼ cup jalapeno peppers, diced 1-1/2 cups crushed tomatoes

Combine buffalo, eggs, cracker crumbs, salt, pepper, and basil. Make meatballs about one inch in diameter. Brown meatballs in oil, drain, and set aside. Parboil potatoes and carrots, then chop. Combine remaining ingredients, add meatballs, potatoes and carrots. Cover and simmer 1 to 1 ½ hours. Serves 6 to 8.



CROCKPOT BUFFALO ROAST WITH FRENCH ONION GRAVY

4 pounds buffalo roast
Salt
Freshly ground pepper
2 tablespoons olive oil
2 tablespoons unsalted butter
3 large onions, peeled and thinly sliced
1 teaspoon salt
2 teaspoons brown sugar
2 tablespoons flour
2 cups buffalo or beef stock, homemade or packaged (not canned)
1/2 cup red wine
2 bay leaves

1. Take the Buffalo roast out of the refrigerator one hour before cooking. Liberally season the roast with salt and freshly ground pepper. Heat the olive oil in a large skillet over medium-high heat, and brown the roast on all sides. Turn the roast with tongs, holding it against the skillet to ensure even browning. Transfer the roast to the slow-cooker.

2. Add 2 tablespoons unsalted butter

to the skillet over medium heat. When it stops foaming, add the onions and sprinkle the salt and sugar over them. Cover the skillet for 10 minutes, as the onions begin to soften. Remove the cover, and cook another 12 minutes, stirring frequently, until the onions caramelize to golden-brown, about 12 to 15 minutes.

3. Sprinkle the flour over the onions, and mix well to coat them. Keep cooking 2 minutes as the flour browns, then pour in the beef stock and red wine, and deglaze the skillet, stirring up any browned bits. Bring to a low boil over medium-high heat, and cook for 2 minutes more. Carefully transfer the hot onions and gravy to the slow cooker, pouring it around and on top of the moose roast.

4. Nestle the bay leaves in the gravy, cover and cook on low for 8 hours, until the meat is very tender. Check occasionally to make sure there is enough liquid, and add more beef stock if needed.

5. When the buffalo is done, take it out of the slow cooker. Pour the onions and gravy into a large saucepan and heat to boiling. Lower to medium, and allow the gravy to reduce and thicken.

6. Slice the meat, spoon some of the onions and sauce over the sliced buffalo, and serve the remaining sauce on the side.

BUFFALO BURGERS WITH BACON

Ground Buffalo – 1 1/2 lbs.
Egg yolks - 4
Bacon - 6 slices
Black Pepper
Salt
Worcestershire sauce - 2 tsp.
Arugula
Olive oil - 1 tbsp.
Buns
Coarsely ground mustard
Mayonnaise
Cheese Slices
Crunchy Dill Pickles (optional)

1. Heat pan on stove to medium high or grill to high



2. Chop bacon, and combine with buffalo, salt, pepper, Worcestershire sauce and egg yolks.
3. Divide your mixture up and form into 4-6 patties.
4. Grill or sear patties on the stovetop until a slight crust forms on the outside - it should take 5 minutes per side.
5. Once they are about finished, toss some of your favorite cheese on the patty and let cook for another minute or so until the cheese melts.
6. Grab your bun, load up some condiments and enjoy!

* Ground buffalo should be cooked to an internal temperature of 160 degrees F. This temperature is "medium" so if you prefer your burger more (or less) done, adjust accordingly.

HAWAIIAN BUFFALO MEATBALLS AND RICE

- 1 C Hunt's Original Barbecue Sauce, divided
- 1 lb. ground buffalo (85% lean)
- 1/3 C finely chopped onion
- 2-1/4 C instant brown rice, uncooked, divided
- 1/2 tsp. seasoned salt
- 1/8 tsp. ground black pepper
- PAM® Original No-Stick Cooking Spray
- 1 can (8 oz. each) crushed pineapple in juice, undrained
- 1/4 C water
- 3/4 C frozen chopped green bell pepper

Mix together 1/4 cup barbecue sauce,



buffalo, onion, 1/4 cup rice, seasoned salt and pepper in large bowl until blended. Divide mixture into 24 portions; roll firmly into 1-1/4-inch balls.

Spray large skillet with cooking spray; heat over medium-high heat. Place remaining 3/4 cup barbecue sauce, pineapple and water in skillet; stir to combine. Place meatballs in skillet on top of sauce mixture.

Bring to a boil. Cover and reduce heat to medium-low. Simmer 10 to 12 minutes or until meatballs are cooked through (160°F), stirring carefully. Uncover, simmer 2 to 3 minutes more or until sauce is thickened slightly.

Meanwhile, prepare remaining 2 cups rice according to package directions, omitting salt and butter and adding bell pepper. Serve meatballs and sauce over rice.

SAVORY GARLIC SHEPHERD'S PIE

- 1 lb. ground buffalo
- 1 can (10 1/2 ounces) condensed cream of mushroom with roasted garlic soup
- 1 TBS Worcestershire sauce
- 1 bag (16 ounces) frozen vegetable combination (broccoli, cauliflower, carrots), thawed. Or you can substitute with your favorite veggies.
- 2 cups water
- 3 C butter
- 3/4 C milk
- 2 C instant mashed potato flakes

Heat the oven to 400°F. Cook the buffalo



in a 10 or 12-inch skillet over medium-high heat until well browned, stirring often to separate meat. Pour off any fat. Stir in the buffalo, 1/2 can soup, Worcestershire, and vegetables into a 2-quart shallow baking dish. Heat the water, butter, and remaining soup in a 3-quart saucepan over medium heat to a boil. Remove the saucepan from the heat. Stir in the milk and then spoon the potatoes over the buffalo mixture. Bake for 20 minutes or until the potato mixture is lightly browned.

SKILLET BUFFALO AND HASH BROWNS

- 1 lb. ground buffalo
- 1 can (10 1/2 ounces) condensed cream of celery soup
- 1/2 C water
- 1/4 C ketchup
- 1 TBS Worcestershire sauce
- 2 C frozen hash brown potatoes
- 3 slices processed American cheese

Cook the buffalo in a 10-inch skillet over medium-high heat until well-browned, stirring often to separate meat. Pour off any fat. Stir the soup, water, ketchup, and Worcestershire in the skillet and heat to a boil. Stir in the potatoes. Reduce the heat to low. Cover and cook for 10 minutes or until the potatoes are tender. Top with the cheese.

SPICY BUFFALO PASTA AND CHEESE

- 1 pound ground buffalo
- 1 can (10 1/2 ounces) condensed cream of mushroom with roasted garlic soup
- 1 tablespoon Worcestershire sauce
- 1 bag (16 ounces) frozen vegetable combination (broccoli, cauliflower, carrots), thawed. Or you can substitute with your favorite veggies.
- 2 cups water
- 3 tablespoons butter
- 3/4 cup milk
- 2 cups instant mashed potato flakes



Cook the buffalo in a 10 or 12-inch skillet over medium-high heat until well-browned, stirring often to separate meat.

Pour off any fat. Stir the broth and water in the skillet and heat to a boil. Stir in the pasta. Reduce the heat to medium and cook for 10 minutes or until the pasta is tender, stirring often. Stir in the soup and picante sauce and cook until the mixture is hot and bubbling.

THREE CHEESE BUFFALO BURGER PASTA

- 1 pound ground Buffalo
- 2 cloves garlic, minced
- 1/3 of a large onion, minced
- 2 tbs. cooking oil
- 1 medium zucchini, cut in half lengthwise and sliced (about 1 cup)
- 3 cups of your favorite spaghetti sauce (or one 28 ounce jar)
- 6 cups of tube type or spiral pasta, cooked and drained
- 6 ounces shredded mozzarella cheese (about 1 1/2 cups)
- 1 cup ricotta cheese
- 1/4 cup grated Parmesan cheese

Preheat oven to 400 degrees. In a 12-inch skillet, sauté the onion in cooking oil on medium until tender. Add garlic to the pan and sauté for about 1 minute (but be careful not to burn the garlic). Add ground buffalo to the pan until browned, stirring often to break up the meat. Add the zucchini and cook



until it's tender. Stir in the sauce. Mix the buffalo mixture, pasta, 1/2 cup mozzarella cheese, ricotta cheese, and Parmesan cheese in a 3-quart shallow baking dish. Sprinkle with the remaining mozzarella cheese. Bake for 20 minutes or until the mixture is hot and bubbling, and the cheese is melted.

COOKING WITH BUFFALO

A cookbook produced by InterTribal Buffalo Council

\$5.00

Plus Shipping

SEND PAYMENT TO:

InterTribal Buffalo Council
2497 W Chicago Street
Rapid City, SD 57702

BUFFALO TRACKS

INTERTRIBAL
—BUFFALO—



COUNCIL

58 TRIBES PROUDLY SERVING THE BUFFALO NATION IN 19 STATES

SUBSCRIPTIONS

\$20.00 per year plus shipping.

Name _____

Address _____

City, State, Zip _____

Phone _____

Email _____



Send payment to:

InterTribal Buffalo Council
2497 W Chicago Street | Rapid City, SD 57702

SUBSCRIBE TO THE BUFFALO TRACKS FOR ONLY \$20.00 PER YEAR,
MAILED RIGHT TO YOUR HOME.

BUFFALO TRACKS IS A QUARTERLY NEWSLETTER, MAILED TO 58 TRIBES
THROUGHOUT 19 DIFFERENT STATES.

WWW.ITBCBUFFALO.COM



INTERTRIBAL — BUFFALO —



COUNCIL

2497 W Chicago Street | Rapid City, South Dakota 57702

605-394-9730

fax: 605-394-7742

www.itbcbuffalo.com