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CALIFORNIA **GRASSFED** BISON®

- Spring 2012 Newsletter! -

The Log House is Finished!

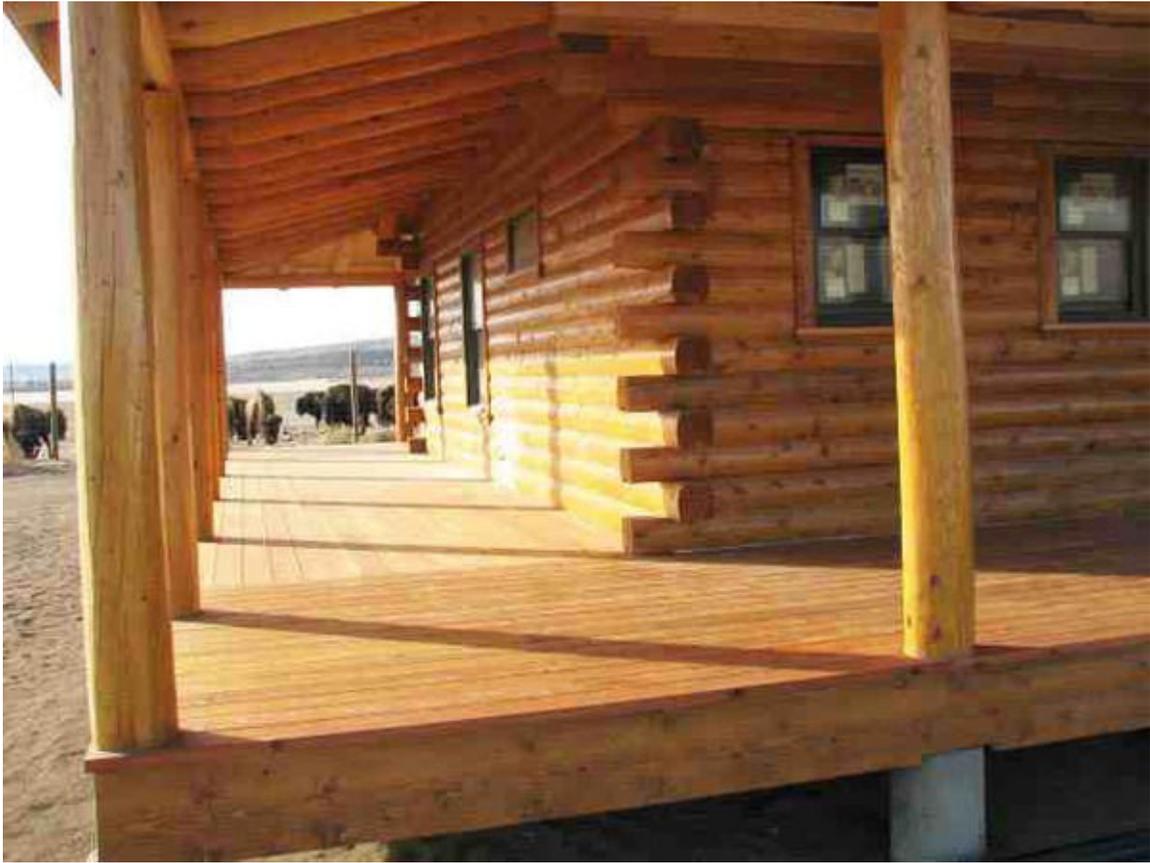
Our builder advised last week that a Certificate of Occupancy has been granted by the county inspector. After the bank completes their final inspection, another incredible milestone will have been reached. For the last year, most of you have tracked with us as we regularly provided photos and progress reports at the farmers' markets. It's hard to believe that yet another dream has been realized from when we first began our grassfed bison journey 18 years ago. This means we can now move to and finally live on the ranch with our bison – and be able to receive visitors to the ranch too!



Here are some of the latest pictures taken.



It is a log home that will withstand the severe Eastern Sierras weather, where winds can occasionally reach hurricane force and temperatures can fall below zero in the winter and over 100 degrees in the summer. Gratefully bison can easily tolerate these extremes, though we older humans are more temperature-challenged.



The snug log home was built using a kit from a company called Real Log Homes of New Hampshire, though at the time of kit fabrication, the factory was in Montana with lodge pole pine from that state. Since Kathy is a Montana native, soon she'll be surrounded by her home state while in northern California! She's the first to admit that you just can't take the Montana out of the woman, so this is a comforting compromise.



View up the stairs near the front door.



View from the balcony.

The Transition.

It's now time for us to transition to the ranch. We will incrementally move to the ranch during May and June, hopefully being up there fully in place by July. Once settled in, we'll be able to spend the needed effort for improving the pasture soils and adding additional heritage species such as chickens, turkeys and perhaps even hogs. These species are not as hardy as our bison and need daily care, which is why we have not tried to raise them until we could live there. For those of you who may be now saying, "Don't leave the farmers markets in Los Angeles! Where else will I get my grassfed bison meat!" we say, "Don't worry!" Though we personally won't be able to be in the markets on a regular weekly basis, we are taking steps to insure that our products will be. We're grateful for your ongoing support during this long overdue and necessary transition.

New Lindner Bison Sales Representative!

Which brings us to an introduction. Many of you have already met Mark Wiseman, who recently began selling for us in the Santa Monica, Torrance and Long Beach markets.



Mark Wiseman, Lindner Bison's new farmers' market sales representative

Mark comes to us from a professional background in accounting and entrepreneurship. He is enthusiastic about 100% grassfed bison meat and its positive qualities and loves interacting with long established and new customers. We know he'll do a great job and continue the level of reconnect and caring that you've come to expect from Lindner Bison the last nine years. Welcome, Mark!

RANCH REPORT

Calving Season Begins!

The first calf of 2012 was born on May 2nd! We love this time of year when life renews itself and fills our spring pastures with calves. To us, every calf born is a miracle, considering that this species was almost extinct at the turn of the century. One new calf at a time, we are blessed to be able to help in our small producer way, the North American bison regain its rightful place on the continent.





Spring's First Calf

Organic Gopher Control - Barn Owls!

We are happy to report that a discriminating area barn owl has taken up residence in one of the six owl boxes we erected last summer. Signs that the house is occupied are unmistakable. This is a great beginning for our organic control of night foraging gophers. Our place certainly has more than its share of them, as we have steadfastly refused to use poisons on our land to rid these highly destructive rodents. Last year, for example, gophers reduced our hay crop easily by one-half, eating nearly all of the legumes that were planted to boost grass growth. To our newly arriving owls we bid a hearty welcome and 'Bon Appetite!'





First we post owl house availability and monthly rent.



There are five more like this one waiting for hungry barn owl tenants!

Expanding our Hay Ground.

For the first time last fall, we invested significant time and money planting the entire 100-acre hay area to winter rye grass and winter peas.



Mike planting rye and winter peas.

Our plan is to grow as much hay as possible, as the cost of hay from other ranches in our area reached record levels since we've been there. This is due to several factors, the main ones being cost of diesel fuel and cold spring weather for the past three years.





Mowing fallow ground by Ken to ready and extend the hay ground.

When we first started ranching our place in 2005, hay could be purchased for \$60 per ton. Last season, the price reached \$230 per ton! Since we feed about a ton a day during winter and lesser amounts in summer, this expense has become nearly intolerable.





Kathy cuts winter hay twine while hungry bison wait.

Gratefully, Spring, 2012 has been warmer and the rye seed planted is growing. Now we ask Mother Nature to bring abundant spring rains to grow the grass to harvestable levels, as not all of the area we've planted is irrigated. All prayers gratefully accepted!

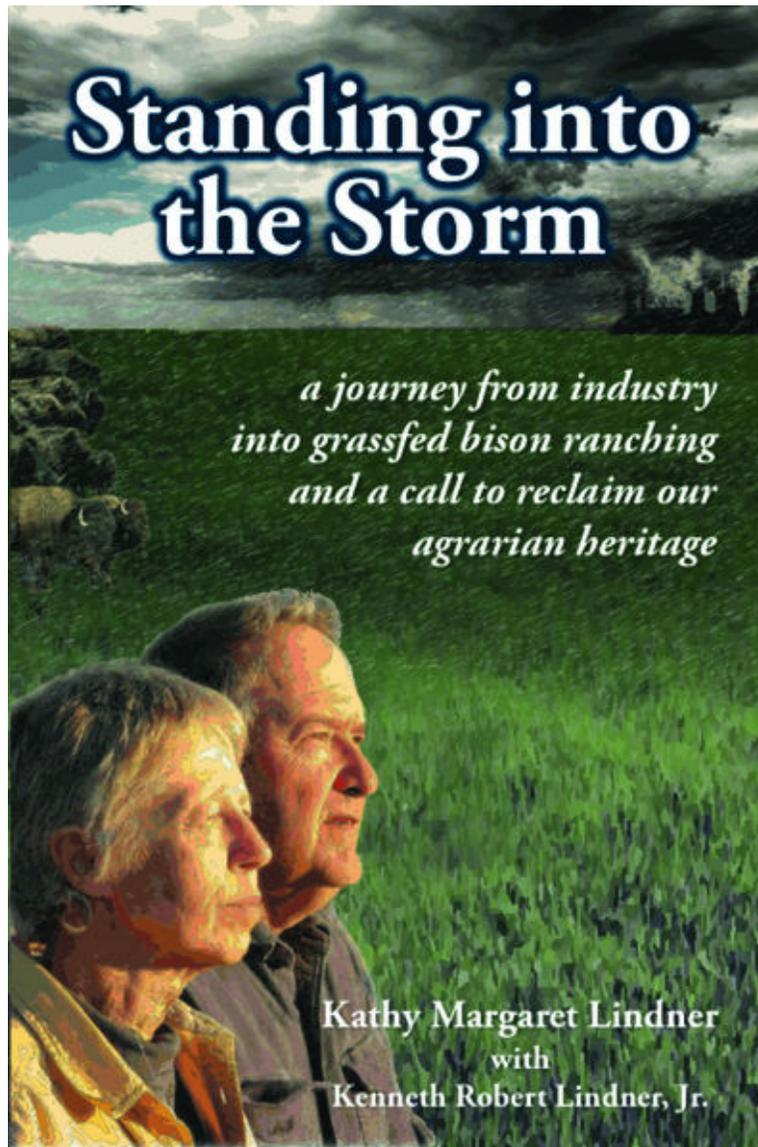




First signs of hay growth as winter gives way to spring.

Wonderful Book Reviews!

Our new book, *Standing Into The Storm*, continues to receive kind and generous reviews from readers both in person and posted online at Amazon.com. Having never written a book before, we are slightly overwhelmed as well as grateful that the book seems to be positively touching so many lives. It is available from our website, at our farmers' market booth, as well as online at Amazon.



An e-book version is also now available through Amazon Kindle and Barnes and Noble Nook. If you haven't read it yet, we hope you will. All proceeds go right back into Heritage Ranch and help support our sustainable ranching efforts there!

Speaking Engagements!

As a direct result of the book, we're excited to announce that we've both been invited to speak by two highly respected and distinguished groups. If you are interested and will be in the area, we hope you can attend. We'd love to see you there!

TEDx, Los Angeles, CA - Saturday, August 11, 2012, 11am-6pm; UCLA The Fowler Museum.

Tickets may be purchased online:

<http://www.tedxaltavistala.com/Home.html>

The Commonwealth Club of California, San Francisco, CA - Tuesday, October 16, 2012, 6pm; The Commonwealth Club's Gold Room, 595 Market Street, 2nd Floor. Stay tuned for additional details as the date nears!

We are deeply grateful for every opportunity to share our story and help reconnect people and their humanely raised meat source. Also, we hope to encourage and invite those who are seeking a way of life with more meaning, the way we were. If we can do it, so can others. As farmers 60 years and older begin to retire, we outnumber beginning farmers by a whopping ratio of 60:1! Is it any wonder that we desperately need more small ethical farmers and ranchers nationwide? As difficult as the path may have sometimes been, today we know that we wouldn't trade a single moment of our journey for a cubicle again. For us, it's our grassfed bison that have made this statement possible. We look forward to welcoming caring newcomers who will take our place!

In closing this newsletter issue, it's important to us that we state that we are always only an email away. We would be remiss if we didn't say how much we have dearly loved our weekly interaction with each of you over the years. You've graced us by sharing your lives with us on a regular basis and this has profoundly added to our quality of life. As much as we may have inspired you, you've inspired us. As much as we've supported you by making this incredible meat available, your support has meant that we could continue. We now ask you to extend this same level of support to caring new Lindner Bison faces who take our place so we may properly nurture and protect the source: Heritage Ranch.

By the way, neither one of us are retiring, nor will we ever completely disappear! We'll visit the markets from time to time to reconnect with you. This, we are committed to doing and believe this connection between us is important. Without your life-giving support, appreciation and good will, we may have given up long ago. It is because of this customer-producer shared reconnect with humanely raised 100% grassfed bison meat and restoring bison to California, Lindner Bison is still here.

May God bless and keep each and every one of you!





Last bunkhouse Christmas 2011 - presents under the tree!

Best wishes,

Kathy and Ken

LINDNER BISON

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