



**Buffalo Groves, Inc.**

## ***Buffalo Project*** **Unit Three**

***This Buffalo Project is provided as a courtesy from Buffalo Groves, Inc, with all rights reserved.***

As a commitment to bison education, we offer it at no charge via our website [www.buffalogroves.com](http://www.buffalogroves.com).

The material may be used by teachers, schools, 4-H and other youth organizations as an aide for helping children learn about buffalo.

Websites are a good source for obtaining the necessary information for completing the program can be found in various places on our website (history page, educational page, meat page, nutritional page, etc.), as well as on other buffalo websites.

Libraries, buffalo books, and museums are also great resources for learning about buffalo.

Our Bison Reader is very helpful and available as a free PDF download on our website.

Local buffalo ranchers might be another opportunity to help learn about buffalo.

### **There are three (3) units to the Buffalo Project**

**Unit one (1):** Focuses on buffalo history, science, evolution; as well as heritage, culture and the environment; with an intro to buffalo (bison) the animal.

**Unit two (2):** Focuses more on buffalo (bison) the animal; buffalo handling and healthcare; and the buffalo industry.

**Unit three (3):** Focuses on buffalo meat. It covers regulations, comparisons to other meats, taste, cooking and nutritional information; as well as buffalo by-products. With an optional monthly diary describing buffalo ranching and ranch activities.

***Enjoy learning about buffalo!***  
***David & Marlene Groves***

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# **Buffalo Project Unit Three**

## **1 ~ Meat Requirements, Rules & Regulations**

**Learn about local and federal buffalo meat regulations.**

1.1. ~ Learn your state's requirements for processing and selling buffalo meat.

**ACTIVITY:** Describe your states requirements for processing and selling buffalo meat?

1.2. ~ Learn the USDA (United States Department of Agriculture) requirements for processing and selling buffalo meat.

**ACTIVITY:** Describe the USDA requirements for processing and selling buffalo meat?



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1.3. ~ Learn about any differences between state and federal requirements.

**ACTIVITY:** Describe below any differences between the state & federal requirements.

1.4. ~ Learn any differences between processing and selling buffalo (compared to beef).

**ACTIVITY:** Describe any differences in processing & selling buffalo meat (compared to beef).



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### **2 ~ Meat Harvest, Meat Carcass, Meat Cuts**

**Learn when you harvest buffalo, about buffalo meat carcasses, and buffalo meat cuts.**

2.1. ~ Learn what age and size buffalo are typically harvested for meat?

**ACTIVITY:** Describe below what age & size buffalo are typically harvested for meat.

2.2. ~ Learn about grading buffalo meat carcasses.

**ACTIVITY:** Describe below how buffalo meat carcasses are graded (if at all).



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2.3. ~ Learn about similarities between a buffalo and beef carcass.

**ACTIVITY:** Describe below similarities between a buffalo and beef carcass.

2.4. ~ Learn about differences between a buffalo and a beef carcass.

**ACTIVITY:** Describe below differences between a buffalo and a beef carcass.

2.5. ~ Learn the basic buffalo meat cuts.

**ACTIVITY:** List some the basic buffalo meat cuts.




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## **3 ~ Taste & Cooking**

**Learn what buffalo meat tastes like and how to cook buffalo meat.**

3.1. ~ Find out what buffalo meat tastes like.

**ACTIVITY:** Describe what buffalo meat taste like.

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3.2. ~ Learn some basic buffalo meat cooking tips.

**ACTIVITY:** Describe buffalo meat cooking tips for the meat cuts listed below.

<b><i>Ground Buffalo</i></b>	<b><i>Buffalo Roasts</i></b>	<b><i>Buffalo Steaks</i></b>



**4 ~ Nutritional Information**

**Learn about buffalo meat nutrition compared to other meats.**

4.1. ~ Learn and nutritionally compare buffalo meat (protein, fat, calories, cholesterol, etc); to beef, pork and chicken.

<b>ACTIVITY:</b> Fill in these nutritional facts for 100 grams of cooked lean meat.			
	FAT	CALORIES	CHOLESTEROL
BUFFALO			
BEEF			
PORK			
CHICKEN			

4.2. ~ Learn another nutritional fact about buffalo meat. (Maybe about protein, iron, or grassfed or grainfed buffalo meat, or something compared to fish.)

**ACTIVITY:** Tell us any other interesting nutritional facts you learned about buffalo meat.



**5 ~ Buffalo By Products**

**Learn about buffalo non-meat items that are sellable.**

5.1. ~ Learn what can be done with buffalo hides.

**ACTIVITY:** Find and describe a product made from a buffalo hide.

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5.2. ~ Learn what producers do with buffalo skulls and other bones.

**ACTIVITY:** Fill in the average price you find for a buffalo skull.

Buffalo Skull:	\$
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5.3. ~ Learn what other non-meat buffalo products can be sold.

**ACTIVITY:** List another non-meat buffalo item and the average selling price.

Item:	\$
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5.4. ~ Learn about some items that are not well used from the buffalo.

**ACTIVITY:** Offer a creative suggestion on how an item not well used, might be used or sold.

Item	Suggestion





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### **6 ~ Optional - Buffalo Diary**

With a buffalo rancher, maybe even via phone or email,  
keep a monthly diary of buffalo animal or ranching activities for 6 to 12 months.

**ACTIVITY:** Use this form or keep a separate monthly buffalo diary.

<b>Month</b>	<b>Area to describe monthly buffalo animal or ranching activities.</b>

### **7 ~ 4 H Option**

Visit with your local County Extension Office and see if this buffalo project would be allowed as a 4-H project. If so, you may choose to participate with 4-H and possibly display your project at your local fair. Follow all 4-H Rules required for your county & state programs.

## **Great Job!**

## **You completed Buffalo Project Unit Three. We'll call you a Buffalo Student Specialist.**