

## News and Information From:



### **National Bison Association**

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### **Local Chefs, Local Bison to be Featured at Linden Hills Market** *Three Chefs to Demonstrate Unique Ways to Showcase Indigenous Food*

Minneapolis, MN (August 30, 2019) -- Shoppers at the Linden Hills Farmers' Market on September 15<sup>th</sup> will discover new uses for America's indigenous protein, as three local chefs put on a cooking demonstration featuring bison street tacos, barbecued bison brisket and bison sliders.

The demonstration is being coordinated by the National Bison Association through grant funding provided by USDA's Farmers' Market Promotion Program.

Beginning at 10:30 a.m. on the 15<sup>th</sup>, Allen Michael of the Sioux Chef Indigenous Kitchen, Gabriel Carlson of Lowery Hill Meats, and food truck chef Spencer Perrone will provide cooking demonstrations, meat cutting techniques, and cooking tips. Michael is a sous chef with the Sioux Chef Indigenous Kitchen, Carlson is a butcher at the Lawry Hill Meat market, and Perrone works in a popular Twin Cities barbecue food truck.

Dave Carter, NBA executive director, noted, "We are very excited about this pop-up. The three participants bring a wealth of knowledge and unique experience to this event and will provide a great showcase for locally raised bison meat."

Michael, Carlson and Perrone will each be preparing a specialty featuring bison meat for Linden Hills shoppers to enjoy. Those specialties will include bison street tacos, bison sliders, and bison barbecue.

Carter noted, "Many people think that cooking with bison is difficult in the average home kitchen. Our three chefs are going to demonstrate how the average person can add some 'wow' to their family's meal, or to their entertaining menu, with locally raised bison."

The Minneapolis event is being co-sponsored by Sioux Chef Indigenous Kitchen, the Minnesota Bison Association, Silver Bison Ranch LLC, Northstar Bison, Hess Meats, and Eichten bison. Silver Bison LLC is donating the ground bison for the event.

The Minneapolis event is being funded through USDA's Farmers Market Promotion Program.