

Reviews and Feedback

Richie F, Albuquerque, NM (Animal 510)

September 12, 2012

meat has been excellent. Everything from processing to taste. Yes please send me info on pre order. thanks again

Jeanette D., Albuquerque, NM

September 11, 2012 (Animal 597)

Nice to hear from you. The buffalo is just wonderful!!!! We absolutely love it. We won't be able to order this fall because we bought a half and still have quite a bit left. But, please, keep us on the list for the one after this one. We will definitely be purchasing more buffalo from you. Hope all is well with the family

Beth and Ryan S., Ankeny (Animals 565 and 418)

September 11, 2012

Hello! We have really been enjoying the bison, even more than expected. We will definitely be looking to order again so we will keep an eye out for this weekend's email-thank you!

Moran R., Flagstaff, AZ

September 11, 2012 (Animal 506)

Its all gone of course...so we are ready for more! PLEASE let me know when you will be coming around to AZ. THANKS FOR EVERYTHING! Cant wait to see you in AZ soon

July 9, 2011 (Animal 568 and 754)

Hey Guys

We are of course LOVING the meat and so are all the other people who bought shares with us. We actually had some friends over last night and I made bison roast in blueberries. Needless to say they want a share when you come around again!

Make sure to give us a heads up when you are ready for another AZ trip

Cheers

November 3, 2009 (Animal 369)

Hello Bob and Susan

Just thought you might enjoy this. Its my 3 year old munching down a bison T bone steak. Its the only meat she eats!!!! her little baby sister in the background wants some too and is crying for it.

Now all our friends want to buy some bison. When is the next time you come out here?

Thanks

Marcus B, San Antonio, TX

June 29, 2012

Bob,

As always, you guys delivered a superior product! We had some buffalo spaghetti last night and it was awesome! We have many buffalo meat dealers in TX but I stand by the Tall Grass Bison product and the manner in which you and your family conducts business.

Paul and Anne Z., Hiawatha, IA (Animal 570 and 575)
August 4, 2011

Bob,

This bison was better than the first. The burger is so sweet and mild tasting. I gave some to my daughters in college and they just loved it. I am hoping that next summer you will have some more bison available. Thanks again

Steve and Joyce H., Denver, CO (Animal 597)
August 4, 2011

The meat is phenomenal - we'd tried roasts, steaks and ground. EVERY one was great
THANKS

Carrie G., Gardiner, MT (Animal 565)
July 18, 2011

Bob, Susan, and Scott -

Thanks for checking in! We have enjoyed the bison so far, in fact bison roast is going to be the highlight of my birthday party this Friday! We are quite happy with the purchase and hope you all are doing well. Thanks very much

Brad and Janet C., Billings, MT (Animal 353)
June 21, 2011

Hello Bob & Susan. We had T-bones while camped at Yellowtail Reservoir this past Saturday which were delicious & some sort of pasta concoction Janet made with the ground meat which was also very good. Thanks. The meat is delicious and we're looking forward to trying some of your recipes!

William V., Colorado Springs, CO (Animal 425)
July 12, 2011

We have loved all of it!!!! Will you be coming through Colorado Springs in the fall so I can order more?

John C., Denver, CO (Animal 616)
July 11, 2011

Yes, we are really enjoying the meat - burgers are great, steaks too - have not had many roasts yet. Very pleased. Thanks!

Richie F., Albuquerque, NM (Animal 428)
July 9, 2011

Outstanding! Much better than the ones I took myself on the Armendaris ranch. Had t-bones and burgers this week. Let me know when you are coming back through, I have a whole list of new recruits for you here in ABQ. Thanks

Susan S., Scottsdale, AZ (Animal 428)
July 9, 2011

Hi, Oh my goodness -- it is wonderful., My sister is enjoying it too.

And the bones are perfect.

Donna and Dennis O., Mason City, IA (Animal 425)

July 9, 2011

We love it. I was amazed the first time I cooked some ground buffalo and it didn't shrink, I actually had to add olive oil to get the job done. Thank you for good, wholesome, chemical free meat.

Dale and Judy S., Denver, CO

July 9, 2011

Bob and Sue, The meat is great as always. It is so nourishing it just takes less of it. Thanks, and keep us informed. I think it is great that you can teach other likeminded farmers about raising buffalo right, and I hope, butchering it right also.

September 21, 2009

"I've never had anything like it (jerky and sticks). I can't believe how good it tastes."

Connie and Jim J., Kalispell, MT (Animal 437)

June 28, 2011

Thanks so much for the update and further info on your superb product. We have so far tried steak, burger and had the family up for a sirloin roast cooked in a crock pot all day. This is extremely tasty meat, to tell you the truth my husband was a real skeptic, he had a bison burger once in a restaurant near Yellowstone Park and said it was gamey and dry. The first few packages of this meat convinced him that your product is much superior!

Rudy and Lorraine K, Kalispell, MT (Animal 589)

June 28, 2011

Thanks for the info Bob,

So far we have made bone soup with brown & wild rice and vegetables, round steak and stir fry, and a chuck roast. Everything was amazingly good. The first was the bone soup because it was the only package that could not squeeze into the freezer. I did not remember which bone it was, but it was really very good and the nutrition was highly energizing. My daughter's friend visited with her dog and the animal went nuts from the aroma until I tossed him a bone. I am now a "bona fide bone soup believer". We are going to really enjoy this bison.

John X, Denver, CO (Animals 384B and 513)

June 5, 2011

Bob & Susan,

I finally got our order from Denise over the weekend and first thing we did was have a cookout on Saturday. As with the previous order it was VERY delicious! Ash and I are really glad we went with a more aggressive flavor this time around. Maybe we can try something even more aggressive next time...Thanks again for being so flexible and I look forward to more delicious buffalo meals.

Linda and Mike U., Henryetta, OK (Animal 476A)

May 14, 2011

Sue, Bob and Scott,

I have to tell you that I have had some liver, some ground bison in Tacos and tomorrow we'll have 2 of the rib eye steaks. Mike is home for about 3 weeks so we are enjoying your bison. Everything we have had so far is excellent. Mike loves the bison stix also. I had to hide them in the fridge or he would have eaten a whole pack. We are extremely satisfied. Looking forward to your trip in the fall. We are hoping to get a 2nd deep freezer by the fall so we can get possibly a half of a bison.

Let me know when you will be planning your next trip.

Ed T., Phoenix, AZ

February 8, 2011 (Animal 760)

Holy ___!! This meat is really good!! I had a couple of t-bones tonight at the station and it was incredible. And the ground is much more mild than the last batch. Amazing.

January 25, 2011 (Animal 418)

I have to say that the stuff I have currently is STILL just incredibly awesome! I ate some rib-eye at the fire station yesterday and it was a miracle in my mouth. I just had to share some w/ the crew. I will yet get you some more customers.

Katje and Billy J., Gold Canyon, AZ (Animal 774)

April 15, 2011

Hey Guys....we absolutely love the meat...it is our staple...so can you tell me when you will be back in the fall so we can judge how much to order? Thanks so much!

Jeri and Terry C., Colorado Springs, CO (Animal 688)

April 10, 2011

We are loving the meat so far and are grateful it worked out that we could get some. Also as soon as you know if you are coming this way let us know, we have others that may be interested. Thanks again

Shamin and John M., Phoenix, AZ (Animal 878)

March 24, 2011

Hi Susan and Bob,

I finally got around to watching the video and reading the attached Animal Welfare Approved article. Wow. Great video and article. I'm very impressed with your approach and so glad to have found a producer like yourselves.

To answer your question from your more recent email; we're very happy with the meat. We like the flavor. I was surprised actually by how lean it is, much leaner than the grass-fed beef we also buy. We follow a paleo or primal diet and so are not at all opposed to eating animal fat, but it isn't a problem either. For some recipes I mix half ground beef and half ground bison to bring up the fat content a bit.

Pleas let me know when you know when you'll be coming to AZ again.

Thanks a lot,

Beth and Matt G., Kalona, IA (Animal 980)

March 22, 2011

Hello! The buffalo meat is terrific, as always! Thank you so very much for providing access to such a great product!

Bones, Denver, CO (Animal 774)

March 22, 2011

Buffalo Bob, all is going well with the meat that I purchased in January. I have been giving out your web address and you may start getting more people wanting bison. I talked to a couple restaurants and they said they would check it out.

Brannan D., Ft Collins (Animal 790)

March 21, 2011

Bob, When is your next scheduled delivery to the Fort Collins area? I have been burning through the excellent meat faster than I anticipated. Thanks.

Sam M., Flagstaff, AZ (878 and 706)

March 21, 2011

Hey Bob, the buffalo meat was excellent, it went way too fast though. Please let me know when you are headed back to flagstaff and I will be able to get a lot more this time for our freezer. Thanks again!

Paula and Jeff B., Des Moines, IA

January 4, 2011 (Animal 178)

Hello, Jackson family ---

We are extremely happy with our buffalo meat. Never had either of us had such tender stew meat. Instead of expanding in our mouths, it melted! And we both swear we have more energy the day after we have buffalo for dinner. The sirloin tip roast was delicious; we served it to the family on Christmas Eve. Jeff's brother was particularly enthusiastic and appreciative.

I'm thinking that after we do our homework, we'll want to go up the scale from a "mild" rating to meat rated more "rich" - is that the right term?

Consider us among your large group of happy customers. We so appreciate your good work with these animals. Highest regards,

P.S. Our daughters like it, too!

Fernanda P., Ft Collins, CO (Animal 673)

March 14, 2011

Hello Bob and Susan,

We are very much enjoying the bison meat we purchased from you a couple months ago. We still have plenty of steaks and ground meat left, but we are getting close to the end of our liver stock. Could we purchase another ten pounds of liver from you? Is there a way to ship it, or are you coming out our way again soon? Please let me know what the options are.

Thanks :-)

Gwen D., Colorado Springs, CO (Animal 103)

January 25, 2011

Good morning,

I just had to e-mail you to let you know that I am now a complete convert!

The burgers really were fluffy, I was curious as to how that could be a true description of a burger now I know. Not only fluffy but filling and the flavor was awesome.

So far, I have done burgers, a roast in the crackpot and a stew. My daughter, not a big meat eater, actually had seconds on the roast and ate all of her stew.
I am very happy I ran across your ad on Craigs List and even more so that I decided to order from you.
Looking forward to the next time!

Suzi and Jason C., Colorado Springs (Animal 100)
January 12, 2011
Hey, there!

Jason and I have really been enjoying the veal. It was so wonderful to get to meet you on your last visit to the Springs! I hope that things are going well on the farm. We still have plenty of meat, but I did want to mention to you that the Colorado Springs chapter of the Weston A. Price Foundation maintains an emailing list. They may share your info with the whole chapter if you get in touch with them and let them know more about yourselves and your farm. The chapter leaders can be reached at springswapf@yahoo.com. Have a safe trip, and thanks again for the veal!

Tom, Jen, and Ellis H., Ft Collins, CO (Animal 583)
January 6, 2011
Hi Bob and Susan

Everything is great for us! We took some frozen meat in our carry on back home for the holidays, and shared it with family. TSA thought we were very strange, but it was a big hit back in Kentucky. Thanks and happy new year!

Colleen W., Edmond, OK (Animal 721)
January 5, 2011
Hello,

The meat is everything we had hoped for and more. Very flavorful and very little fat. Thank very much for providing such a nutritious product!

Matthew M., Oklohoma City, OK (Animal 588)
January 4, 2011
This meat is the best meat I have ever bought...
I will for sure be buying more when I am out.

William H. Iowa City, IA (Animal 414)
December 28, 2010
Bob,

Just wanted to drop a line and let you know we all love the meat! Thanks again, let us know when you're passing through next time and we'll get some more.

Gene and Sandra S., Minneapolis, MN
November 27, 2006 (Animal 410)
We LOVE this new buffalo! I cooked meatballs last night, and then a roast tonight for dinner. Wow, is the taste supreme!!!! :o)
Thanks again for bringing it to our home! Blessings!

Donna R., Sedona, AZ (Animal 508A)

August 12, 2010

It is awesome meat keep me on your email list for when you come out to the sedona area for delivery. We will be repeat customers! Thanks.

Tori F., Des Moines, IA (Animal 512)

July 29, 2010

YUMMMMMMM

I made broth using your method with a hodgepodge of veggies I had here... cooked for two days... saved off the broth and froze. Used two cups of that broth to cook an arm roast in... cooked it from frozen for six hours in my pampered chef dutch oven and it was FABULOUS. I **love love love** this meat. It is wonderful and the broth... amazing. I've had different meats from all over the world Bob and I can tell you that this is one of the finest meats I have ever had the pleasure to cook and eat. It really is.

I am so glad I saw you on Craigslist. I'm going to move to more Buffalo and less Beef.

I will definitely be buying extra bones

Theresa and Rick K., Albuquerque, NM (Animal 633)

March 16, 2010

One word..... YUMMY! Rick made an arm roast Saturday night that was delicious! I am in the process of cooking down soupbones as per directions. I'm on my first 24 hours of the cook down to demi-glaze stage. So far, so good. And I do mean good!

Theresa

Don and Viki P., Flagstaff, AZ (Animal 665)

March 2, 2010

A quick word re: those unglamorous soup bones: Don was a bit hesitant when he saw how many we got in our order. However, they've proven to be a secret weapon in the kitchen - especially when Don whips out his pressure cooker - for those last minute meals. You'd be surprised how much meat is on the bones, and the gravy and au jus is out of this world delicious! (My three year old picky-eater "I-will-only-eat-chicken" grandson took *thirds* at our (soup bone) meat & rice dinner last week, and he wanted more but we were afraid he'd burst ...so he had me pack a serving for his next day's lunch.)

Rodney and Tanya S., Oklahoma City, OK (Animal 466C)

February 1, 2010

Hi Bob & Susan,

thanks for the update. We are enjoying the buffalo meat. The rib-eyes on the Big green egg were a big hit with the family. Oh, and we really like the ground meat! It browns up really nice on the griddle. We've made some fantastic Mushroom burgers and some onion burgers to die for! It is nice that we can eat it and be getting less fat than any other meat. My wife likes it because it fulfills our beef cravings without all that fat and cholesterol!

The texture issues that we thought my wife might have, well there is no problem. We are not ready to re-order more just yet, but keep us on your list and let us know when you are passing through again. We'll take some more later. Thanks

Hilary G., Flagstaff, AZ (Animal 427A)

January 24, 2010

Hi Bob,

Just wanted to tell you so far I've made a roast, a yummy barley/buffalo soup with homemade stock and leftover roast, and spaghetti sauce w/ ground meat. It was good fare to feed our kids during the huge blizzard we had in Flagstaff this week. All delicious! Thank you so much...

Dave and Karen K, Denver, CO (Animal 350)

January 10, 2010

Hi Bob,

When we get back home, Karen will give you a call to discuss how to promote your bison to her clients focused on healthy eating. Our daughter back home is making a roast this week. At 23, she has good taste!

Justin K., Clinton, IA (Animal 520)

January 9, 2010

I am really enjoying the bison i purchased from you and i will be ordering from you again. I think me and the friend that went in on the meat with me are going to try and come down to you and get the meat and see your farm, if that would be okay with you. Either way happy holidays and we'll be ordering again before to long

Nick S, Denver, CO

February 18, 2009 (Animal 760)

Hi Bob & Susan,

I am enjoying the buffalo so far and have it almost everyday and have not grown tired of it, it is great. And the recipes are excellent. I talked to Brad and he is also really enjoying his buffalo.

Bill and Ellen K, Iowa City, IA (Animal 308A)

December 4, 2009

Hello Bob and Susan

Just thought you might enjoy this. Its my 3 year old munching down a bison T bone steak. Its the only meat she eats!!!! her little baby sister in the background wants some too and is crying for it.

Now all our friends want to buy some bison. When is the next time you come out here?

Thanks

Yvonne M., Omaha, NE (Animal 348)

November 24, 2009

Hi Bob,

I hope all is well with both of you.

I've been horribly remiss in not aspousing the wonders of the bison meat I purchased sooner. It was/is very good. Thank you!

I've not had time to use the leather yet. Here it is almost december and I'm still hopeful of a winter routine that includes sewing.

Thank you so much Bob for the meat it truly is wonderful, I'm sure we'll meat again next summer.

Oscar B., Des Moines, IA (Animal 516)

October 4, 2009

"The meat is really good! I hate to say it but we ate all the T-bones already. We had my wife's parents over and served them two stews, venison and buffalo. We didn't tell them which was which. They finished the buffalo stew well before the venison. Also, our 13 year old daughter said she hoped we could get more of this (buffalo meat)."

Chad C., Arvada, CO (Animal 539)

September 30, 2009

Bob, Susan,

As to the flavor of the bison. Wow!!! My wife and I cooked a roast last night and it was delicious. I can't wait to try a tbone steak.

Again, we really appreciate the services you offer.

Thanks,

Mark and Leslie M., Pella, IA (Animal 439)

June 15, 2009

"When we first got it, we rushed home and thawed out a pound of burger. We didn't tell the kids that it was buffalo. They said they really liked it because there wasn't grease running down their arms."

Susan S., Cheyenne, WY (Animal 467)

May 5, 2009

Mark and I have enjoyed several cuts and are still working our way through the freezer full.

Thanks again for fitting our order in at the last minute. I hope spring has sprung in south central Iowa and the bison are enjoying the green growth.

I am enjoying the recipe book. Many good ideas and tips. Thanks for checking in.

Cori and Shawn H, Kansas City, MO (Animal 874)

April 7, 2009

We are def. enjoying the buffalo!

I made the roast and it was by far the best roast I have EVER had!

I am still working on the ground meat and am not quite ready for a re-order yet.

How often do you come back to Kansas City?

Roger and Katherine A, Kalona, IA (Animal 291)

March 2, 2009

Hi Bob & Susan,

I just had to write and let you guys know that so far we've had; stew, chili and roast and bison meat is FABULOUS!!! Frankly, I was a bit worried when you talked about it being 'firmer' than beef, etc. but I find it more tender and so incredibly flavorful that I consider it one of THE best food investments we've ever made.

THANK you SO much!

Kathryn and George B., Livingston, MT (Animal 745)

July 23, 2008

We had a wonderful weekend camping up in the mountains around Elkhorn, Montana. Found a perfect spot along the stream and cooked some Bison Sirloin over an open fire on a stick. Wow. Wow. Wow. Never a better steak has been eaten. Just wanted to say thank you for all of your efforts getting it to us.



Anna A., Cedar City, UT

February 9, 2008 (Animal 828)

hope all is well!!! really LOVE the buffalo! it put beef to utter shame!!

Hoda S., Logan, UT (Animal 406)

May 08, 2007

Hi guys,

Thanks for checking in. I knew I would be pleased, but I've been blown away. I've already put a dent in the quarter. I'm wishing I had bitten the bullet and gotten two quarters. I think I will next time, and I'll probably go for a larger and more flavorful animal. So definitely count me in for the next round.

What you're doing is nearly a public service. Thanks again.

Ilona S., San Diego, CA (Animal 877)

May 21, 2007

Hi bob, thanks for the update. I am very glad that Kevin referred me to you. I am extremely proud of your ethics and integrity used to manage the buffalo... and really excited about all the exposure you are getting.

Rose and Greg V. Bozeman, MT (Animal 730)

July 16, 2006

Hello Susan and Bob,

thanks for getting back to us...I had been meaning to write to you so I am glad you did it first!

The bison is wonderful!!! We have had some tenderloin and sirloin steaks, which were so good and tender, we really enjoyed them. Just grilled a tenderized round steak, which was considerably chewier, still delicious though. Kris and Bob tried one and said it was good, so I thought I would give it a go. We have had a number of burgers so far, I mix them with an egg and a little Worcestershire sauce and garlic, again they were great. Looking forward to some of the roasts, but will wait till it is cooler before I do any slow cooking.

Thanks for bringing the bison to us.

Joe D., Lincoln, NE (Animal 630)

April 4, 2006

Bob,

You can add my friend, Eric, and me to your list of testimonials. The meat is fantastic, it tastes great and is truly tender. The grass fed bison we had before had good flavor, but many of the cuts and roasts were quite tough. We'll be honest with you, we've had a few discussions about how the difference between what we bought before and what we bought from you almost

makes us wonder if we're now eating bison or some sort of hybrid bison/beef animal. Please, don't take offense; we don't really think you're misrepresenting your product. In fact, it's a pretty high compliment. What I know for sure about the bison we bought before is that it was a mature bull and unfortunately, it died in a very stressful manner (multiple cranial shots with a .44 mag handgun, not a pretty sight) although it was killed in a field. Nor was the meat aged more than a few days. Again, please don't be offended by our healthy skepticism, but we can't help it because the meat we bought from you is so remarkably better than the bison we'd purchased before.

When you've got a few minutes, please send me a bit more info on the age and gender of the animals you slaughter and why some of the factors I described above can make such a difference in meat quality. If possible, I'd love to schedule a visit to your farm. My family and I are going to North Liberty the weekend of May 6 so maybe we can stop by on our way out or back on that trip.

Thanks

Steve, Tim and Kay, Fairfield, IA (Animal 780)

July 16, 2005

Dear Bob and Susan,

We've been waiting to respond to let you know we got the pictures as we've been wanting to find the words to thank you again for all that you shared with us. All three of us felt so immensely grateful. Mom has been wanting to write everyone in the family and tell them about our adventure with our visit to you and the bison. She finally got most of it written today and emailed Tim to get his input before she sends it out, along with prints of the wonderful pictures. What you are doing is so wonderful and such a gift to this world. The bison are such beautiful and magnificent creatures, we are still so thrilled.

We had some bison burger tonight We prepared a great dish with canned tomatos, artichoke hearts, pine nuts, mushrooms, plenty of onion and garlic and Italian seasonings, served on linguini. Tim and I loved it. Mom wants to make a roast on Sunday so she can taste more exactly just what the meat tastes like without all the seasoning Tim and I conjured up. She wants to get a sense of what the flavor of buffalo is more by itself. I'll be taking your cookbook over to her tomorrow so she can read it.

I printed out a few of those articles about Bob we found on the internet for Mom. She read every word.

So, from our hearts to yours... Thanks again.

Dave H., Des Moines, IA

February 04, 2005

Hi Bob! I can sum up my feelings on the buffalo with one word - "burp!" :) We had some burger yesterday and it was excellent!