



MASTER HUNTER PROGRAM
A PROJECT OF ONE MONTANA

Ranch to Table Dinner Sponsorship

One Montana is pleased to host our next Ranch to Table Dinner on **Wednesday, September 27, 2023, 5:30pm-9:00pm at Bodhi Farms** in Bozeman, Montana. This dinner will support One Montana and the Montana Master Hunter Program which seeks to restore relationships between hunters and landowners and educate a more ethical and effective hunter. The program currently has 375 graduates and helps One Montana meet our mission by creating ambassadors to preserve the culture of hunting, which is a vital part of Montana's heritage and rural community lifestyle. The Master Hunter Program also fosters important dialogue about living with wildlife.

The Bison Sponsorship - \$1,500 - \$2,000 per person, 2-4 available

We are offering a unique opportunity to sponsor the One Montana Ranch to Table Dinner on September 27, 2023. Up to four people will have the opportunity to go with Matt Skoglund in his truck and field harvest a bison on his ranch, North Bridger Bison, in Wilsall, Montana. Matt personally field-harvests each bison on the ranch with care, respect, and grace. You will experience driving into one of the pastures, getting close to the bison, and shooting it at close range with a rifle. It is an intense experience, and the bison feels no pain and endures no stress.

Following the field-harvest, Matt field-dresses the bison on the ranch, and he will walk you through the whole process. It is super educational and fascinating. Matt then takes the bison to Amsterdam Meat Shop, located just west of Bozeman where it will be dry-aged for a number of days. The dry-aging process helps create more flavorful and tender meat.

Following the dry-aging process, you will be invited to attend to watch your bison being cut, wrapped, labeled, and boxed. You'll also get a tour of the processing facility and a few tips on butchering in the process.

Your sponsorship will make it possible to feed delicious bison for up to 100 guests at the Ranch to Table Dinner on September 27th. One half of the bison will be used at the dinner – and then each sponsor will receive 1/8 of the bison, roughly 35-50 pounds of meat.

How it works:

The bison is typically \$10/pound based on the hanging weight of the bison. In late summer, they are averaging 500 – 600 pounds. The processing fees are separate and cost roughly \$700- \$800 based on the hanging weight of the bison. Final sponsorship fees would be worked out when we know the hanging weight of the animal or you can choose to give at the \$2,000 level up front. The 1/8ths will be a mix of ground bison with some other cuts as well.

What's included:

- August 31, 2023: Field Harvest with Matt Skoglund including breakfast.



- Approximately 35-50 pounds of grassfed, field-harvested bison meat (the size of the bison varies from bison to bison).
- Some North Bridger Bison merchandise.
- A sprig of sagebrush from the ranch with a bit of bison hair wrapped around it. (Again, fierce rationalism – eat with your eyes wide open, be grateful for your food, and feel good about the meat you are eating and how it was raised and sourced.)
- NBB Cooking Tips.
- The knowledge and satisfaction that your bison is helping to preserve open space, provide wildlife habitat, and improve our food system.
- Donation to support One Montana and their efforts to connect sportsmen and landowners and sustain a vibrant Montana for future generations.
- Wonderful dinners to be shared with family and friends.

Each participant will also be listed as a Sponsor for the ranch To Table Dinner and receive the following benefits:

- Business logo or individual name on e-invitation.
- a logo and link on the One Montana website, and the auction and ticket website.
- 2 social media posts.
- recognition the night of the event.
- 4 tickets to the event.

If interested contact saraht@onemontana.org.