

Big Rock Bison: Heather and Mark Shouldice

With a manufacturing in a third generation family business for Mark and marketing/nursing background for Heather - Bison farming was not something we ever thought we would get into. Then we fell in love with Bison – the taste, strong health attributes, potential profitability, the sustainable nature of the business and the low input animal itself. The learning curve getting into bison for us was steep. Luckily, we had great mentors in our fellow bison farmers. They answered questions and offered assistance where they could, we will forever be grateful. We have aligned with the best producers in Ontario and the United States to learn best practices and forge relationships to help us learn how to get the tastiest, most naturally and sustainably raised bison from gate to plate. We are proud to utilize all parts of the animal. From meat sales to decorative hides and skulls. We also use all of the organs for a raw dog food company and all of our bones to a specialty dog bone company. Doing our best to get the most from the animals raised here. Our family of 4 is loving farm life from the kittens in the barn to the open fields for dirt biking. We feel there is great value in keeping our bison naturally raised in a low stress environment and feel that we have set up Big Rock Bison to be exactly that. Our family considers it a privilege to be farming on some of the best land in Ontario and producing the highest quality bison to share with ours and surrounding communities.

Website is www.buff.ca

Facebook <https://www.facebook.com/www.BUFF.ca/>

Instagram <https://www.instagram.com/buff.ca/>