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## Description of Funded Projects

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**Number of Grants Awarded:** 42  
**Amount of Funds Awarded:** \$9,501,281

For more information, please visit the grant program's website:  
<https://www.ams.usda.gov/services/grants/localmcap>.

**NOTE:** The below project descriptions were adapted from descriptions provided by awardees.

### Alabama

**Recipient:** Weaver Meat Processing LLC  
**City:** Hartselle  
**District:** AL-005  
**Project Type:** Simplified Equipment Only  
**Award Amount:** \$244,376

#### ***Expanding Livestock Processing for Rural Alabama***

Weaver Meat Processing is a third-generation, family-owned and -operated processing facility in Hartselle, Alabama. They specialize in fresh and smoked meat products, including processing emus under Federal inspection and custom-exempt cattle and hogs for more than 900 local producers. As a result of this USDA funding, Weaver Meat Processing will purchase multiple types of equipment, including a mixer/grinder, vacuum stuffer, horizontal slicer, and a patty machine, to increase their processing capacity by 200% and serve an anticipated 400 more producers with fee-for-service processing. Weaver Meat Processing will house the equipment in a new 6,000-square-foot addition to their existing facility. Funding will also allow Weaver Meat Processing to transition their cattle and hog processing to USDA inspection.

### California

**Recipient:** Five Marys Custom Meat Co.  
**City:** Fort Jones  
**District:** CA-01  
**Project Type:** Simplified Equipment Only  
**Award Amount:** \$250,000

#### ***Expanding Capacity in Northern California to Compost Animal Carcass Waste and Increase Value-Added Processing***

Five Marys Custom Meat Co is a federally inspected facility in rural Northern California that provides further meat processing services for local lamb, beef, and pork producers. Funding from USDA will support the purchase of composting equipment that will effectively manage the processing byproducts

from these animals, a waste stream that accounts for roughly half the weight of each animal processed. Using drum-style composters, Five Marys will divert approximately 1,000 pounds of animal byproducts per week away from the landfill and into compost, providing a new revenue stream to the facility and eliminating the need to make a three-hour drive to the landfill multiple times per week. This increase in efficiency will allow Five Marys to provide processing services to an estimated ten additional producers in the region, increasing the processing capacity for locally produced meat by 30%, reducing carcass waste by 225 tons annually, and producing soil amending fertilizer as an environmental benefit.

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**Recipient:** Bud's Custom Meats

**City:** Penngrove

**District:** CA-004

**Project Type:** Simplified Equipment Only

**Award Amount:** \$248,783.11

***Expanding and Upgrading Cold Storage Capacity to Meet the Needs of Local and Regional Producers***

Bud's Custom Meats is a family-owned, Federally-inspected facility located in Northern California's Sonoma County, surrounded by productive pasture lands and many small and mid-sized farms and ranches that raise quality beef, pork, and lamb. With the grant funding, Bud's Custom Meats will expand its cold storage capacity by 63%, thereby matching the plant's cold storage to its other processing capacity and supporting an overall expansion in processing services provided to local producers. As a result of this project, Bud's Custom Meats anticipates expanding its throughput of local beef, pork, and lamb by 180,000 pounds annually and serving an additional 60 local farmers and ranchers.

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**Recipient:** Redwood Meat Co., Inc.

**City:** Eureka

**District:** CA-2

**Project Type:** Simplified Equipment Only

**Award Amount:** \$197,889.78

***Redwood Meat Company Meat Processing and Post-Production Cold Storage Equipment Upgrades***

Redwood Meat Company is a family-owned and certified Organic processing facility in Eureka, California that has been in business for over 50 years. It is the only USDA-inspected facility that offers both slaughter and processing services within a 250-mile radius, processing many types of livestock including beef, hogs, lambs, and goats. Redwood Meat Company will use Local MCap funding to purchase equipment that will allow the company to streamline its overall processing and packaging services that it provides to local producers. Equipment purchases include a new grinder for producing ground meats and an upgraded vacuum sealer that will increase processing efficiency by 50% while also improving quality and safety. These equipment improvements and upgrades will allow local producers to reach 25% more customers and consumers through farmers' markets, food co-ops, restaurants, schools, and direct sales across Northern California and Southern Oregon.

## Colorado

**Recipient:** Colorado Homestead Ranches, Inc.

**City:** Delta

**District:** CO-3

**Project Type:** Simplified Equipment Only

**Award Amount:** \$250,000

### ***Homestead Natural Meats Increased Capacity and Processing Equipment for Western Colorado Producers***

Colorado Homestead Ranches dba Homestead Natural Meats is a locally owned and operated Federally inspected facility selling to customers in western Colorado and eastern Utah since 1995. In 2021, Homestead Natural Meats purchased additional packing facility space to expand processing operations of beef, pork, lamb, goat, and value-added products. Funding from Local MCap will allow Homestead Natural Meats to purchase grinders and stuffers and efficiently produce value-added products such as sausages and snack sticks on behalf of the local farmers and ranchers they serve. The equipment purchases will allow Homestead Natural Meats to increase their processing capacity by 40% and serve an additional 100 small-scale producers, thereby addressing the existing processing bottleneck and creating additional jobs benefiting the local community.

## Connecticut

**Recipient:** Plymouth Meats LLC

**City:** Terryville

**District:** CT-005

**Project Type:** Simplified Equipment Only

**Award Amount:** \$178,982.74

### ***Increasing Processing Availability and Value-Added Product Variety for 120 New England Livestock Producers***

Plymouth Meats is a woman-owned facility that processes beef, hogs, lamb, and goats and serves 120 farms annually across Connecticut, New York, Massachusetts, and Rhode Island. It is the only USDA-inspected facility in Connecticut to harvest, process, and smoke all amenable livestock species under one roof. With this USDA funding, Plymouth Meats will purchase a new smoker, slicer, and vacuum sealer to increase total processing capacity by 10%, double its current sausage production, and offer four new product choices (hot dogs, smoked kielbasa, smoked sausages, and ready-to-eat snack sticks). This will result in over 50,000 more pounds of local meat being available for consumers and the increased revenue from equipment modernization will also enable Plymouth Meats to bring two part-time employees on full-time and make one additional hire.

## Georgia

**Recipient:** Grateful Pastures LLC

**City:** Mansfield

**District:** GA-010

**Project Type:** Simplified Equipment Only

**Award Amount:** \$235,607.99

### ***Expanding Value-Added Meat Services for Local Farmers***

Grateful Pastures is a Federally inspected facility specializing in bone broth cook and pack services for farmers across the southeast United States. With support from USDA, Grateful Pastures will expand its bone broth cooking capacity and diversify into offering fat rendering, jerky, and cured meat services for small farmers across the region, helping them sell hard-to-move cuts while limiting the amount of waste and byproducts created during processing. By expanding current capacity and service offerings, Grateful Pastures expects to work with an additional 50 small farms and ranches.

## Idaho

**Recipient:** Oxford Packing LLC

**City:** Downey

**District:** ID-002

**Project Type:** Simplified Equipment Only

**Award Amount:** 250,000

### ***Oxford Packing Equipment Project***

Oxford Packing is a Federally inspected livestock processing plant serving producers across Idaho, Utah, Wyoming, and Nevada. They recently underwent an expansion that has led to a bottleneck in freezer space and smoker capacity, and they can no longer meet production requests. With Local MCap support, Oxford Packing will purchase a freezer that allows them to triple their storage capacity as well as a new smoker for producing bacon, ham, jerky, hot dogs, and other products under USDA inspection. These purchases will relieve the production bottlenecks in their operation and allowing Oxford Packing to serve an additional 200 producers and process an additional 700 head of livestock per year.

## Indiana

**Recipient:** Prime Cut 41 LLC

**City:** Veedersburg

**District:** IN-4

**Project Type:** Simplified Equipment Only

**Award Amount:** \$250,000

### ***Increasing Capacity and Efficiency While Reducing Repetitive Labor and the Carbon Footprint at Prime Cut 41***

Prime Cut 41 is a state-inspected livestock processing facility and retail outlet serving over 400 small farms in western Indiana and eastern Illinois, rural areas with limited access to grocery stores. In response to overwhelming demand from producers for wrapping value-added products like meat sticks and bratwursts, Prime Cut 41 will use Local MCap funding to automate cutting, vacuum packaging, and

equipment washing to increase their capacity and efficiency by 50% while reducing repetitive labor. These equipment additions will allow Prime 41 to work with an additional 25 small livestock producers, improve working conditions for employees, and enhance the facility's cleanliness and overall food safety.

## Iowa

**Recipient:** Elma Locker and Grocery Inc.

**City:** Elma

**District:** IA-002

**Project Type:** Simplified Equipment Only

**Award Amount:** \$241,172.00

### ***Elma Locker: Enhancing Iowa's Meat Processing and Slaughter Capabilities with Upgraded Equipment***

Elma Locker & Grocery is a state-inspected processor in Iowa committed to enhancing local meat production and fortifying the rural food ecosystem by providing livestock processing, ready-to-eat processing, and raw further processing, serving many consumers and businesses within a 200-mile radius. Elma Locker & Grocery will utilize Local MCap funding to invest in advanced equipment for the smokehouse, processing floor, packaging, and mixer-grinder operations. As a result, they anticipate weekly processing will increase from 18 to 24 beef and 20 to 30 pork, allowing them to accommodate and additional 132 local, small, and independent producers.

## Kansas

**Recipient:** Meade Locker & Processing, LLC

**City:** Meade

**District:** KS-001

**Project Type:** Simplified Equipment Only

**Award Amount:** \$250,000

### ***Meade Locker and Processing, LLC: Boosting Kansas' Livestock Slaughter Capabilities with Improved Packaging Solutions***

Meade Locker & Processing, LLC is a state-inspected livestock processing facility that opened in 2020 and now serves over 500 small and independent local farmers within a 200-mile radius. Local MCap funding will support upgrading key areas, including packaging equipment, floor processing apparatus, and refrigeration units, to enable a nearly 200% increase in beef and pork processing while facilitating safer processing practices. This project will create 4-5 new jobs in the local rural economy while contributing to the community's local food system and uplifting local farmers.

**Recipient:** MD UHL dba Allen Meat Processing LLC

**City:** Allen

**District:** KS-002

**Project Type:** Simplified Equipment Only

**Award Amount:** \$139,429.38

***Allen Meat Processing – Equipment Upgrade & Capacity Improvement***

MD UHL dba Allen Meat Processing LLC is a small state-inspected meat and poultry processing facility based in Allen, KS, committed to serving producers, providing high-quality protein sources at affordable prices, and enhancing regional food security. Through this award, Allen Meat Processing will significantly upgrade its meat processing capacity, streamline operations, and improve food safety by procuring a tandem grinder and vacuum stuffer. These additions will increase efficiency by an estimated 75% and allow Allen Meat Processing to meet the growing demands of local meat producers and consumers. This project will enhance the local agricultural economy by serving an additional 20 local producers and create six new job opportunities within the community.

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**Recipient:** Simon Meat Locker LLC

**City:** Olsburg

**District:** KS-001

**Project Type:** Simplified Equipment Only

**Award Amount:** \$241,500

***Expanding Locally-Sourced Meat Processing Capacity in North Central Kansas***

Simon Meat Locker is a family-owned, state-inspected processing facility serving 180 farmers and ranchers in North Central Kansas. Simon Meat Locker provides fee-based meat processing services with a current capacity of 520 head per year for local livestock producers. With support from USDA, Simon Meat Locker will increase freezer space by 100%, quadruple processing efficiency for ground meats and sausages, improve worker safety and humane animal treatment, and upgrade their smoker to allow for more and better value-added production. These equipment upgrades will increase processing capacity by 416 head per year, allowing Simon Meat Locker to serve 20 new producers in the region.

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**Recipient:** Moeders Meats

**City:** WaKeeney

**District:** KS-001

**Project Type:** Simplified Equipment Only

**Award Amount:** \$175,755

***Project Title: Moeders Meats Plan Modernization***

Moeders Meats is a state-inspected facility offering slaughter and fabrication services of beef hogs, goats, sheep, and bison to producers and retail customers in the surrounding 15 counties. With support from USDA, Moeders Meats will upgrade existing equipment, much of which is original to the 40-year-old facility, across the harvesting, processing, cold storage, and value-added lines within the facility. The equipment upgrades will increase efficiency and humane handling, improve product quality, and facilitate the production of new products all while growing processing capacity by 50%. As a result of this award, Moeders projects it will serve an additional 75 - 100 local farmers and ranchers, purchase 200-300% more products from local producers, and sell into 3-5 additional locally owned retail outlets.

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**Recipient:** Rainbow Organic Farms dba Good Natured Family Farms  
**City:** Bronson  
**District:** KS-002  
**Project Type:** Simplified Equipment Only  
**Award Amount:** \$169,881.96

***A Small USDA-Inspected Meat Processing Plant and Local Beef Cooperative to Increase the Market Share of Grass-Fed Ground Beef in Supermarkets***

Rainbow Organic Farms dba Good Natured Family Farms is a Federally-inspected processing facility that purchases beef from the All-Natural Beef Cooperative, of which they are a producer member, for sale of grass-fed beef into local restaurants, supermarkets and directly to consumers. This award will allow Good Natured Family Farms to purchase additional cold storage capacity while upgrading their slaughter and packaging equipment. Over the two-year grant period, Good Natured Family Farms expects to increase their processing capacity by 10 cattle per week, or 500 heads of beef per year, equal to approximately 300,000 lbs. of grass-fed ground beef. In turn, this will allow Good Natured Family Farms to expand their grass-fed beef program into more supermarkets and provide another consistent market for ANB cooperative's small family farm beef program.

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**Recipient:** Krehbiels Specialty Meats, Inc.  
**City:** McPherson  
**District:** KS-001  
**Project Type:** Simplified Equipment Only  
**Award Amount:** \$250,000

***Krehbiels Meat Processing Equipment Upgrade***

Krehbiels Specialty Meats is a second-generation, family-owned livestock and poultry processing facility that has been operating since 1978. It seeks to bolster local meat production, community sustainability, and local economic development through strategic enhancements in processing capacity and efficiency and improved product quality. Funds from USDA will address capacity challenges by acquiring and installing a brine injector, smokehouse, patty machine, and meat slicer to amplify co-packing capacities and curing capabilities, providing increased capacity and higher yields for local producers. This project will result in a 25% increase in overall processing capacity, creating between 10 to 20 new jobs.

## Louisiana

**Recipient:** Steward Processing, Inc.  
**City:** Pioneer  
**District:** LA-005  
**Project Type:** Simplified Equipment Only  
**Award Amount:** \$202,963.46

***A Small Custom Exempt Beef/Pork Slaughter/Processing Facility Obtaining a State-Inspected Certification will Upgrade Equipment, Capacity, and add Value-Added Products.***

Steward Processing is a small custom-exempt beef and pork processing facility in Northeast Louisiana, working toward its state inspection. The new equipment will allow more than 50 additional producers to have their beef processed locally and under their private label at a state-inspected facility, allowing them to retail their products and increase their profits. Producers will be able to have their beef and

pork processed into value-added products such as jerky and smoked sausages. The new equipment will also increase freezer capacity by 50% and protect products during a power outage.

## Maine

**Recipient:** Short Creek Meats LLC

**City:** Kennebunk

**District:** ME-001

**Project Type:** Simplified Equipment Only

**Award Amount:** \$249,615

### ***Expanding the Capacity of Short Creek Meats' Ready-to-Eat Packaging Line***

Short Creek Meats is a small, federally inspected livestock and poultry processor specializing in artisanal value-added products such as sausages, bacon, and salami. The company markets a product line of meat sourced from its nearby partner farm and provides processing services to other New England livestock producers. Short Creek Meats will use grant funds to expand the capacity of its ready-to-eat packaging line and improve material handling capabilities. Short Creek Meats will source livestock for its products from up to five additional local farms and raise production volume by 70%, significantly increasing the amount of local pork in the supply chain. The company will expand its co-packing operations, serving over 50 local producers annually and increasing the quantity of meat and poultry processed by 150%. Greater packaging efficiency will reduce per-unit labor costs and increase company profitability, allowing Short Creek Meats to pass cost savings on to livestock producers in the form of lower processing fees.

## Maryland

**Recipient:** Yoder's Butcher Barn

**City:** Grantsville

**District:** MD-006

**Project Type:** Simplified Equipment Only

**Award Amount:** \$174,285.77

### ***Yoder's Butcher Barn: Bolstering Maryland's Livestock Slaughter Capabilities Through Modernized Meat Processing***

Yoder's Butcher Barn, a Maryland-based livestock processing business, is owned and operated by third-generation butchers and specializes in livestock slaughter services for its community. Yoder's Butcher Barn works with approximately 139 local, independent farmers and processes 5-6 beef per week. Yoder's Butcher Barn intends to use grant funds to enhance meat processing capabilities, improve rural food access, and add economic value for local farmers. It will upgrade beef and pork processing equipment, including the smokehouse, linker, mixer-grinder, patty machine, and saws. Planned upgrades include the replacement of a 30-year-old power bandsaw and mixer grinder and introducing new equipment such as a vacuum tumbler, a patty former, and a full-size sausage linker. These improvements will significantly enhance production capabilities, allowing for double weekly beef and pork output. In addition to improving processing efficiency, this project will create 3-4 new jobs, expanding the team from 3 to 6-7 full-time employees. It is estimated that the increased production capacity will allow livestock sourcing from an additional 28 farmers. Focusing on a geographic area within 200 miles of the Maryland location, Yoder's Butcher Barn is committed to creating a more



sustainable, local meat supply chain that directly benefits farmers and meets the increasing consumer demand for locally sourced meat. The proposed upgrades will provide a positive ripple effect in the rural community, stimulating economic growth and promoting food security through improved access to local meat products.

## Massachusetts

**Recipient:** Stillman Quality Meats, LLC  
**City:** Hardwick  
**District:** MA-002  
**Project Type:** Simplified Equipment Only  
**Award Amount:** \$188,176.57

### ***Equipment to Increase Meat Processing Services and Capacity for Small Underserved Producers in Rural Massachusetts.***

Stillman Quality Meats, LLC is a woman-owned, state-inspected meat and poultry facility founded in 2006. It specializes in direct-to-consumer sales of grass-fed meat products and offers its red meat and poultry processing services to small and medium-sized producers in Massachusetts and the greater New England region. Grant funds will be used to improve meat processing by expanding processing services and capacity by acquiring new energy-efficient processing equipment. The facility needs a dual chamber vacuum sealer, electric sausage stuffer, commercial smoking oven, and walk-in freezer unit. Stillman Quality Meats, LLC expects to expand annual processing capacity from 100 up to 350 producers, equaling approximately 250,000 lbs. of meat and poultry products; develop new value-added and smoke-treated processing services for producers, creating 25-40 new product options; streamline processing production and improve operational efficiency in the facility by increasing processing output by 50%; increase food quality and food safety for products by utilizing new equipment to update the HACCP and food safety plan to meet new USDA standards; reduce the carbon footprint of processing operations by reducing annual electrical consumption by 20-30%; maintain 20 processing jobs and create ten new high wage processing jobs for workers in the community and will improve work conditions and pay rates for current employees. Stillman Quality Meats, LLC will use the business' pre-existing assets and relationships with the USDA, state regulatory agencies, local business partners, and small farm networks to maximize the impacts of this project.

## Minnesota

**Recipient:** Waseca Morgan's Meat Market LLC  
**City:** Waseca  
**District:** MN-01  
**Project Type:** Simplified Equipment Only  
**Award Amount:** \$250,000

### ***Waseca Morgan's Meats Capacity Expansion: Feeding Southern Minnesota/Northern Iowa with Value-Added Equipment***

Waseca Morgan's Meat Market LLC is a small, family-owned, federally inspected beef and pork processing-only facility that provides meat processing services for retail and local distribution to over 100 farmers; with this grant funding, a smokehouse and vacuum stuffer will be added, increasing worker safety from the present smokehouse and reducing the cleaning time from 3 days to 4 hours, and double

the increased processing capacity but only require one-third of the cycling time to produce that amount. The new smokehouse is self-cleaning, and the new vacuum stuffer will make more sausages with the vacuum and provide an even product with fewer air bubbles and better consistency, giving the customer a superior product. This equipment will produce an additional 60,000 pounds of processed smoke products, reduce the wait time for customers seeking specialty products, add 2 full-time positions, and assist in adding 10 small producers. The expected generated income will result in an additional \$1.4M for the local community, which is presently struggling.

## Missouri

**Recipient:** J&J Processing

**City:** Pierce City

**District:** MO-07

**Project Type:** Simplified Equipment Only

**Award Amount:** \$249,982

### ***Value-Added Equipment for J&J Processing***

J&J Processing is a custom-exempt beef, hog, and deer harvesting and processing facility working toward its CIS inspection in 2024. J&J Processing provides services to over 1,700 consumers and 650 livestock producers in a nine-county region in Southwest Missouri, processing 1,600 animals annually. J&J Processing proposes using grant funds to purchase new equipment to decrease plant bottlenecks and improve processing efficiencies. The new equipment will enhance inefficiencies and increase plant processing and smoking capacity, enabling J&J Processing to increase weekly processing by two cattle and two hogs for an annual increase of 70,000 pounds of beef and 20,000 pounds of pork, which will allow them to serve an additional 20 producers and support two new full-time employees. The equipment will also expand fresh meat cut options and value-added products offered to customers. New product offerings include beef polish sausage, beef summer sausage, snack sticks, beef jerky, and thinly shaved lunch meats.

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**Recipient:** Princeton Custom Meats

**City:** Princeton

**District:** MO-006

**Project Type:** Simplified Equipment Only

**Award Amount:** \$131,956.12

### ***Equipment to Update Small Processing Facility to Become State-Inspected for New Opportunities in Rural Missouri***

Princeton Custom Meats is a small family-owned meat processing facility in rural Northern Missouri, rich in agriculture and small-town values. Princeton Custom Meats has been operating since 2013 under the Custom-Exempt inspection with quality, transparency, and safety values. With new ownership in 2023, the facility is being updated to meet the standards of the Missouri Meat and Poultry State Inspection Program (MMPI) standards. The goal to be MMPI started after many conversations with consumers and producers that showed a genuine need for a state-inspected facility in the area. This will open new markets for many producers, increasing their profits and the sustainability of their operations. Current processing, fabricating, and cold storage equipment will need to be upgraded, and additional equipment will be bought to provide new products. The funds for the equipment requested will increase food safety and worker safety in the sanitation/cleaning process, fabricating, and value-added products. This

equipment will also support the cost-effectiveness of operating to keep the product at a price that the local community can support and will help increase weekly capacity.

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**Recipient:** Clark's Custom Meat Co.

**City:** St. Joseph

**District:** MO-006

**Project Type:** Simplified Equipment Only

**Award Amount:** \$250,000

***Clark's Custom Meat Co. Equipment Grant Opportunity 2023***

Clark's Custom Meat Co. is a family-owned and operated custom meat plant in St. Joseph, Missouri, providing animal processing services to over 200 livestock producers in Northwestern Missouri and Northeastern Kansas since 2003. With the support of the grant, the project aims to enhance operations and meet the growing needs of livestock producers and customers. Purchasing a sausage linker attachment for the meat stuffer is essential to increase production capacity and efficiency. This automation will streamline the sausage product, increasing output and productivity. A vacuum stuffer and double clip system will be purchased to increase ground meat production with greater efficiency and accuracy. This will improve the general satisfaction of producers, consumers, and plant employees with increased interest in inspected meat products. Additionally, there will be an investment in a larger smokehouse to increase cooked product throughput, diversify offerings, and cater to various customer preferences. By implementing this equipment, there will be an increase in the number of local livestock producers served of up to 24 new producers and an increase in animal throughput of 200 head annually. These upgrades will enhance production capacity, improve worker safety, and increase product diversity. This is a commitment to maintaining a resilient food supply chain and contributing to the economic stability and prosperity of the community.

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**Recipient:** Paradise Locker Inc.

**City:** Trimble

**District:** MO-006

**Project Type:** Simplified Equipment Only

**Award Amount:** \$250,000

***Paradise Locker Inc. Supports Local Producers with Increased Capacity for Sausage and Hot Dog Production***

Paradise Locker Inc. operates a full-scale slaughter to further processing in a family-owned USDA-inspected facility that harvests nearly 15,000 heads of livestock and almost 6 million pounds of finished meat products annually. This is almost exclusively for 330 small producers, including veteran-owned producers. The grant funds will support local producers by increasing their capacity to produce value-added sausage-type products and their margins. To accomplish this goal, two pieces of equipment will be added to automate the stuffing line, increasing capacity by 500% or 1.25 million pounds annually. This increased capacity allows producers to market an estimated 2,000 head per year.

## Montana

**Recipient:** S Ranch Meats, LLC

**City:** Hardin

**District:** MT-002

**Project Type:** Simplified Equipment Only

**Award Amount:** \$250,000

### ***Increasing the Safety and Quality of Packaged, Value-Added Beef Products for Producers and Consumers***

S Ranch Meats (“SRM”) is a federally inspected livestock processing facility and beef retail store that offers custom-cut services to local producers in addition to selling locally produced, ranch-raised beef through its retail store on the Crow Indian Reservation, an area long-suffering from historically high unemployment and poverty rates. By purchasing updated packaging equipment, SRM will improve plant efficiency and increase the safety, variety, and quality of local Montana producers’ beef products. Grant funding will allow SRM to offer local producers the same or better product quality currently available at internationally owned facilities by purchasing a supervac system and a stuffer. In addition, this equipment will allow producers to select from a wide variety of beef product offerings. The efficiency of new equipment will enable SRM to increase the number of cattle it currently processes from 750 to 850 head annually and serve an additional 50 producers. SRM has deep roots in this community and has created ten jobs since its founding in 2020 and will create an additional two jobs after the purchase of equipment from the grant funds.

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**Recipient:** Hamilton Pack LLC

**City:** Hamilton

**District:** MT-01

**Project Type:** Simplified Equipment Only

**Award Amount:** \$250,000

### ***Hamilton Pack Collaboration with Small, Rural, Local Livestock Producers to Build Capacity Through the Purchase of Mutually Beneficial Equipment***

Hamilton Pack (HP) LLC is a rural state-inspected processing facility serving Ravalli County and three other contiguous Montana counties. Hamilton Pack LLC currently processes 1,000 animals annually and specializes in processing beef, sheep, hogs, lamb, goats, and yak. The grant funds will increase HP LLC’s local processing capacity to 1,500 head by purchasing a patty machine and a new smoker. The patty machine will increase HP’s capacity from 30 lbs. to 1,000 lbs. per hour. Efficiency will increase, improved worker ergonomics will occur, and HP will be able to sell more local beef, hogs, and sheep by supplying them to local grocery markets. HP presently smokes a variety of products, but the smoker is old; there is too much waste, and the temperature is difficult to control. With a higher profit margin, the new smoker will increase the value-added products offered, such as ham and bacon. HP LLC has relationships with 20 producers and can also foster new ranchers. HP LLC commits to providing planned purchasing and fair prices; the producers will provide consistent quality and on-time delivery. Rural ranchers can sell their products to a reliable, local buyer, which makes their operation more profitable and economically viable and transportation more environmentally sound.

## Nevada

**Recipient:** Fallon Livestock Processing, LLC

**City:** Fallon

**District:** NV-02

**Project Type:** Simplified Equipment Only

**Award Amount:** \$250,000

### ***Revitalizing Tradition: Transforming an Antiquated Livestock Processing Plant into a Modernized Facility***

Fallon Livestock Processing, LLC is a federally inspected small for-profit meat processor and butcher shop in rural Western Nevada. In this area, livestock producers face tremendous local supply chain challenges. Fallon Livestock Processing will remedy this dire need by using grant funds to expand its business by increasing the processing capacity of its facility by 50%. This project aims to modernize and increase processing capacity and provide better processing options to local livestock producers by updating older, inefficient equipment and purchasing new special-purpose equipment such as a new processing oven, vacuum stuffer, grinder, mixer, and meat slicer. The expected outcome will provide critical access to meat storage services to at least ten additional producers, contributing an additional 221,260 pounds of meat processed and sold into local markets during the project period.

## New Mexico

**Recipient:** SPR Custom Processing

**City:** Portales

**District:** NM-003

**Project Type:** Simplified Equipment Only

**Award Amount:** \$241,489

### ***Muleshoe Meat Processing Equipment Upgrades & Retail Outlet***

SPR Custom Processing, LLC is a state-inspected livestock processing facility and is the parent company of Muleshoe Meat Processing in Muleshoe, Texas. It processes livestock from the local region's producers to sell or raise for retail and wholesale sales processing. SPR Custom Processing, LLC plans to open a retail store at the current location of the processing plant to sell a wide variety of products, including beef, lamb, and pork. The company works with a collaborative of local ranchers to process meat for online sales through its website. It sells to all areas of Texas and provides meat delivery through shipment services or direct delivery through refrigerated/freezer trucks. The grant funds will replace much of the used and outdated critical meat processing equipment that causes stoppage and costly repairs. The project will allow producers to increase the number of livestock heads that are processed and available for retail or wholesale markets, increase the number of employees at the processing/retail location to increase the economic impact in the Muleshoe, TX area, and allow for expansion of the meat processing capacity at the location. The goal is to increase the availability of quality, grass-fed, no-chemically added meat and meat products to the western Texas region.

## New York

**Recipient:** Keith Schrader dba Schrader Farms

**City:** Romulus

**District:** NY-024

**Project Type:** Simplified Equipment Only

**Award Amount:** \$250,000

### ***Investing in Equipment to Increase Efficiency, Improve Safety, and Meet Customer Demand at Schrader Farms***

Schrader Farms is a family-owned farm and USDA-inspected meat processing facility in Romulus, NY. Opened in 2012, the 10,000 sq. ft. facility employs four full-time and five part-time workers and processes an average of 15 cows and 24 pigs per week (approximately 2,000 head annually). 100% of the animals processed in the facility are locally raised/procured, and many of the farms identify as veteran-owned, woman-owned, and Native-owned businesses. With a solid commitment to customer satisfaction, animal welfare, and superior quality products, the business continues to experience increasing demand from a dedicated (and growing) customer base. However, as with many processing facilities, Schrader Farms currently has more service requests than capacity to meet that demand. To address capacity limitations, improve safety and efficiency, and increase the number of customers served, Schrader's will update and upgrade several core pieces of equipment at the facility, including the slicer, bandsaw, emulsifying machine, hot dog peeler, and labeling machine. This equipment will automate manual processes and speed up production while creating a safer and more efficient work environment for staff. By making these upgrades, Schrader Farms will be able to serve up to 25 more farmers per year (including beginning and limited-resources farmers), increase value-added production capacity by 25%, improve workplace safety and efficiency, and hire an additional two employees.

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**Recipient:** 101 Skills LLC

**City:** Brooklyn

**District:** NY-007

**Project Type:** Simplified Equipment Only

**Award Amount:** \$234,853.08

### ***Expanding the Operations of The Meat Hook to Better Serve New York Farmers and Consumers***

101 Skills LLC dba The Meat Hook has led the quality meat movement in Brooklyn for over two decades, connecting New York State's best farmers with chefs, home cooks, and eco-conscious eaters from its family-owned livestock operation. The Meat Hook offers processing, marketing, and distribution channels for livestock producers and a high-margin retail outlet for produce farmers and local food businesses. This project aims to expand storage, display, meat processing, and curing services. This funding will allow strategic equipment purchases needed to increase cold storage capacity and efficiencies by 20%, display more local meat and other food products for longer, resulting in a scale-up of local meat, produce, and VAP food purchases from local producers; diversify and scale value-added offerings to include more ready-to-eat meat products better suited for direct-to-consumer, wholesale markets, and institutional markets. This will create more direct-to-consumer opportunities, elevate food safety and processing protocols, and model a successful direct-to-market local food pathway for local meat and more. The distribution of more meat products through market channels brings processing closer to farmers, resulting in greater connectivity and transparency for diverse consumers. Through the

scale-up and diversification of the product line, more consumers will understand the farm community to support and retain local farming operations.

## Oklahoma

**Recipient:** Cherokee Nation

**City:** Tahlequah

**District:** OK-002

**Project Type:** Simplified Equipment Only

**Award Amount:** \$239,675.62

### ***1839 Cherokee Meat Co. Processing Throughput and Efficiency Increases Project***

1839 Cherokee Meat Co. was created after the Cherokee Nation Chief and Tribal Council called for its construction to spur economic development through agricultural programs while directly addressing food security through sustainable and locally sourced meat in Oklahoma. 1839 Cherokee Meat Co. plans to purchase essential equipment to increase the workforce's efficiency across the plant process, allowing for a more continuous flow of meat products that is safer and easier. This equipment will increase throughput by 10% year-over-year for three years and enable additional newer meat processing offerings for clients and purchases to the public. The grant project will expand the current 9% capacity in producing meat, hamburger, and sausage products in-house to 55% capacity by the end of the grant period. 1839 Cherokee Meat Co. plans to go from 26% efficiency in producing cattle and ham products in-house to 78% efficiency by the end of the grant period. The 1839 Cherokee Meat Co. Processing project will help facilitate informed decision-making by the Cherokee Nation regarding the facility's operation and the marketing of its meat and meat products toward realizing an economic future that also achieves tribal food security goals.

## Oregon

**Recipient:** Meating Place, LLC

**City:** Hillsboro

**District:** OR-01

**Project Type:** Simplified Equipment Only

**Award Amount:** \$250,000

### ***Increasing the Volume of State-Inspected Products from The Meating Place with New Processing and Packaging Equipment***

The Meating Place is a full-service retail shop and a custom-exempt beef, hog, sheep, and wild game processing facility in Hillsboro, Oregon. Both exist in the same physical building, with crossover employees. The shop sells high-end cuts of locally sourced meats and curing and smoking all its sausages. The custom shop processes local livestock for ranchers and wild game for hunters and includes the operation of a custom-exempt mobile unit. The custom shop also processes beef from its state-inspected facility. The Meating Place is a large volume meat market serving 3,000 customers per week. Oregon needs more inspected meat processors, and The Meating Place is positioned to fill this vacuum. The Meating Place serves 250 ranches with custom processing but would be able to increase inspected processing to 290 ranches, a 14% increase if awarded this grant. The Meating Place has also established processing and cold storage space to increase inspected processing volume by 70% and value-added items by 33%. The Meating Place would purchase three new pieces of equipment with

grant funds, including a mixer/mincer machine, meat portioning machine, and roll stock machine. With expanded inspected meat processing, The Meating Place could provide more locally raised meat to the Oregon marketplace, including farmer's markets, food trucks, local distributors and stores, and restaurants. This would increase access for small/medium-sized and underserved ranches to inspected processing by 40 and increase add ten new employees to accommodate the influx of inspected meat processing.

## Pennsylvania

**Recipient:** Rettland Farm LLC

**City:** Gettysburg

**District:** PA-013

**Project Type:** Simplified Equipment Only

**Award Amount:** \$142,186

### ***Processing Convenience Foods to Benefit Small Farmers in the Mid-Atlantic Region***

Rettland Farm LLC is a federally inspected meat and poultry processing facility, currently processing over 21,000 animals annually, including beef, hogs, lamb, broiler chickens, and turkeys. They specialize in poultry slaughter and processing, fabrication and further processing of red meat species, and curing and smoking meat and poultry products. Consumer demand for convenience foods, including ready-to-eat foods, broths, and rendered fats, has increased over the last four decades and is projected to continue to experience substantial growth. Small livestock and poultry farms in the Mid-Atlantic region should have market access to this critical, potentially lucrative sales and revenue growth source. There currently needs to be more USDA-inspected processors in the area with the ability to produce these products for these farms. Rettland Farm LLC will expand its existing USDA establishment and use these grant funds to purchase two pieces of state-of-the-art meat processing equipment. This will allow it to implement new processes to produce ready-to-eat and other convenience foods consumers seek. This new equipment and the resulting products will benefit an additional 20 small farmers in the region by adding value and diversity to their product lines through meat products that are highly sought by consumers, helping farmers to access the growing demand in this critical market sector and allow Rettland Farm LLC to increase processing capacity by 25,000 pounds annually.

## Puerto Rico

**Recipient:** La Milagrosa Farm LLC

**City:** San German

**District:** PR-001

**Project Type:** Simplified Equipment Only

**Award Amount:** \$250,000

### ***Southwest Meat Processing Industries***

La Milagrosa Farm LLC plans to purchase and install new highly specialized equipment in the processing plant facility through the funding opportunity. The processing plant is in the municipality of San Germán, in Puerto Rico. This project will provide an alternative market for small farmers and producers, specifically those located in the southwest area of the island—hence the project name: Southwest Meat Processing Industries. The purchase of this equipment will diversify the product line and enable us to market new added-value products like burger patties, sausages, and meatballs. The project will also



increase production capacity and sales. La Milagrosa Farm LLC will be able to reach new available market opportunities within the Puerto Rico school system as well as with the local supermarket chains to whom we currently serve. The outcome of increased production and sales will directly measure the success of this project. La Milagrosa Farm LLC estimates expanding the number of cattle and pork processed annually, procured 100% from local farmers and producers. La Milagrosa Farm LLC will integrate poultry processing, benefiting many local poultry farmers from the island. The Southwest Meat Processing Industries' project will secure and strengthen relationships with local producers, consumers, the community, and the Puerto Rican food chain.

## South Dakota

**Recipient:** Dakota Pure Meats, LLC

**City:** Wood

**District:** SD-26

**Project Type:** Simplified Equipment Only

**Award Amount:** \$237,678

### ***Update Current Equipment and Provide New Equipment***

Dakota Pure Meats was founded in 2019 by two bison ranching families in South Dakota, processing bison for several local producers who face historically high demand for bison meat and products. Dakota Pure Meats plans to purchase three critical pieces of equipment with the grant funds, including a new patty machine, allowing production at a higher volume with an increased efficiency rate. This will enable other bison farms to expand their herds and their markets. A stuffer will allow additional products from Dakota Pure Meats facilities to be offered and sold. Finally, a smokehouse will be purchased to expand their value-added product offering by the thousands. The increase in products will open doors to more wholesalers, local restaurants, and grocery stores.

## Washington

**Recipient:** Island Grown Farmer's Cooperative

**City:** Burlington

**District:** WA-002

**Project Type:** Simplified Equipment Only

**Award Amount:** \$237,115.05

### ***Island Grown Farmers Cooperative Processing and Slaughter Equipment Expansion Project in Rural Northwest Washington***

Island Grown Farmer's Cooperative ("IGFC") is a farmer-owned co-op in rural northwest Washington that provides USDA-inspected beef, lamb, hog, and goat processing. The co-op offers these services to its 75 members, who are all small farms in the 5 Washington counties of Skagit, San Juan, Island, Whatcom, and Snohomish. IGFC also provides the same services to non-members throughout the area. IGFC has been unable to keep up with the demand for its services for over five years and has recently built a new processing plant to meet this demand. IGFC uses a mobile processing unit (MPU) to process livestock to member farms. IGFC has initiated the construction of an on-site processing floor adjacent to the processing plant to increase output. This addition will significantly increase throughput and provide much-needed redundancy to operations. IGFC is requesting funding to purchase specialized equipment for the processing room and floor to increase staff efficiency and safety. These items include gates and

panels for humane livestock handling, a compressed air system with trimmers, a hog scalding, a trim lift, and other critical equipment. All these items are essential to IGFC's efforts to expand operations. They will allow IGFC to increase current output by 40% from 2,500 head per year to over 3,500 per year and to provide USDA-inspected processing of beef, hogs, lamb, and goats to over 100 local farms in rural northwest Washington.

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**Recipient:** Puget Sound Processing LLC  
**City:** Rochester  
**District:** WA-003  
**Project Type:** Simplified Equipment Only  
**Award Amount:** \$240,645

***Puget Sound Processing LLC Equipment Purchase for Service Expansion***

Puget Sound Processing LLC is a federally inspected mobile slaughter unit that provides livestock processing of cattle, hogs, sheep, and goats for over 50 local farmers in 19 Washington State counties. With the grant funds, Puget Sound Processing LLC will purchase, assemble, and implement two complete sets of Powder River animal pens, sweeps, lanes, and squeeze chutes necessary to completely furnish two additional humane-emphasis mobile processing sites with complete service footprints that meet all federal guidelines to prevent service interruptions and prevent lengthy delays from the equipment transport and setup standard to mobile harvest. These sites, fully equipped with animal housing and handling equipment, will expand scheduled weekly harvest activity from 3 days up to 4-to 5 days and increase the area of operation from one operating site that requires disassembly and reassembly at an alternate location to 3 operation-ready operating sites to ensure greater accessibility for growers in areas of Washington that presently lack USDA processing options or must travel great distances to harvest their animals. Puget Sound Processing LLC will purchase a new skid steer tractor and a lightly used skid steer tractor to station permanently at each new site to facilitate safe offload and positioning of the hog scalding unit and also to move large products and facilitate daily site maintenance and animal feed transport activities.

## West Virginia

**Recipient:** Flying W Farms, LLC  
**City:** Burlington  
**District:** WV-02  
**Project Type:** Simplified Equipment Only  
**Award Amount:** \$172,970

***Increasing Flying W Farm's Capacity to Supply Local Beef to Schools in West Virginia***

Flying W Farms, a small federally inspected meat processing facility in Mineral County, West Virginia, is a multi-generational family farm business that has operated for over 100 years. The proposed project plan will increase the meat processing capacity by purchasing three critical pieces of additional processing equipment, including an automatic feed grinder, mixer grinder, and conveyor. This will increase the sales amount and diversity of local beef products to 10 local West Virginia County school districts, many of which are economically distressed or at risk in areas of high poverty and low food access. It will also increase capacity for processing and demand for beef from local farmers. Area school districts want to support local food consumption by their students and are looking for high-quality local meat products that fit their limited budgets and cooking restraints. With the addition of the requested processing equipment, this project aims to increase Flying W Farm's beef processing capacity by 20% and local

school purchasing by 300% by providing 40,000 pounds of beef items in ten school districts at a suitable price. Local cattle farmers will also benefit, with an increase of 67% in their cattle sales to Flying W Farm for beef processing to produce these high-quality products for schools due to increased cattle demand to 330 head. It will also double the number of local farms it buys from, from 25 to 51. Processing capacity, in general, will also be increased at the facility, which will allow more time slots for processing services to local cattle farmers.

## Wisconsin

**Recipient:** Nordik Meats, Inc.

**City:** Viroqua

**District:** WI-003

**Project Type:** Simplified Equipment Only

**Award Amount:** \$249,205

### ***Increasing Meat Processing Capacity and Variety of Value-Added Products to Benefit Local Midwest Producers***

Nordik Meats Inc. is a small, independently owned, USDA-inspected, organic-certified meat processing facility in Southwest Wisconsin. Its services include animal processing, custom meat cutting, smoking, rendering, and bone broth production for over 300 small family farms in Wisconsin, Iowa, and Illinois. Nordik Meats will expand its frozen storage space to increase meat processing throughput and harvest capacity to serve an additional 50 local producers. The plant will install new processing equipment to provide local producers with the ability to create new value-added products for local consumers, maximize the value of their animals, utilize byproducts, and increase animal harvest. Nordik Meats will increase the number of livestock processed annually by 100% over two years, increase frozen storage capacity by 25%, implement new processing technologies, train 12 existing staff, hire four new employees, and benefit over 350 local small family farms.

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**Recipient:** Waterloo Poultry Processing, LLC dba Twin Cities Pack, Inc.

**City:** Clinton

**District:** WI-001

**Project Type:** Simplified Equipment Only

**Award Amount:** \$250,000

### ***Modernizing Poultry Processing Facility to Increase Capacity, Efficiency, and Benefit Local Midwest Producers***

Waterloo Poultry Processing, LLC (DBA Twin Cities Pack Inc.) is a small, producer-owned, USDA-inspected facility in Southern Wisconsin that customizes chicken, turkey, and pheasants. Twin Cities Pack provides high-quality poultry processing services, including custom cutting, packaging, and labeling, to nearly 500 unique customers annually. Its customers are local producers within a 200-mile radius of the facility, traveling from Wisconsin, Illinois, Iowa, and Minnesota. This processing facility is vital for local food producers and the regional Midwest food system. To increase capacity and serve more local producers, Twin Cities Pack needs two new pieces of modern, automated equipment to improve processing and packaging efficiency. The improved efficiency will allow for an overall increased harvest capacity of 33,600 birds annually, resulting in two new value-added product options for its customers. Twin Cities Pack will train ten existing staff to safely use new equipment, maintaining these positions. The project will benefit over 600 local, small family farms and homesteads.

## Wyoming

**Recipient:** 307 Meat Company

**City:** Laramie

**District:** WY-001

**Project Type:** Simplified Equipment Only

**Award Amount:** \$244,104

### ***Increase Safety, Capacity, Quality, and Accuracy of Grinding and Cutting Ensuring Long-Term Sustainability and Growth***

307 Meat Company is a direct-to-consumer meat company with a unique focus on offering high-quality, locally sourced meat products. 307 Meat Company aims to revolutionize its meat processing facility by acquiring a state-of-the-art grinding line and meat portioning band saw. The key objectives are to enhance safety measures, increase grinding capacity, improve accuracy, raise product quality, and ultimately boost efficiency and profitability. By incorporating a second meat portioning band saw, the facility's slaughter capacity will rise from 40 to 60 heads per week. Integrating these cutting-edge technologies will enhance the facility's safety standards, processing capacity, and product quality and position it as an industry leader in terms of efficiency and profitability. It will also allow 307 Meat Company to grow its customer list from 953 to 1,544 producers served.