



Description of Funded Projects

Number of Grants Awarded: 33
Amount of Funds Awarded: \$26,878,384

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.

Arizona

Recipient: Cattlemen’s Processing
City: Arlington
District: AZ-009
Project Type: Simplified Equipment Only
Award Amount: \$249,185

Expanding Capacity to Support the Southwestern Ranching Community

Cattlemen’s Processing offers fee-for-service processing as the only Federally inspected facility in Southeast Arizona, home to some of the most storied cattle ranches in the country. Funding from USDA will be used to increase capacity throughout the plant’s operations, from slaughter, to cooler space, to further processing, to valued-added products. This will allow Cattlemen’s to significant expand the number of ranches they work with while offering more services and products to local ranchers.

Arkansas

Recipient: Cypress Valley Meat Company
City: Pottsville
District: AR-004
Project Type: Simplified Equipment Only
Award Amount: \$247,338

Increasing Hog Harvesting and Value Added Offerings

Cypress Valley Meats works with small and mid-sized farmers as both a service provider as well as a strategic partner in the value chain for farmers serving local, regional, and national markets. Cypress Valley will utilize Local Meat Capacity funding to both improve and expand their capacity to harvest and process hogs while also upgrading their smokehouse so that their value-added services can be offered under Federal inspection. Through this project, Cypress Valley will serve at least ten new producer-customers from the region and enable them to offer additional smoked, cured, and value-added cooked products to their customers.

California

Recipient: Cream Co. Meats

City: Oakland

District: CA-012

Project Type: Processing Expansion

Award Amount: \$1,524,684

Increasing Access to Climate Resilient Meat Production & Processing

Cream Co. Meats is the largest vertically-integrated processor and distributor for sustainable and regenerative ranches on the west coast, focusing on developing a resilient and transparent supply chain to create increased opportunities and returns for producers. With support from USDA, Cream Co. Meats will implement a four-part project to improve their facilities and expand their capacity. The project will result in 1) a reconfigured processing floor with space for new equipment; 2) a cold storage racking system that increases organizational efficiency and allows buyers product choice flexibility; 3) updated employee spaces to meet the increased staffing demands and regulatory requirements of the upgraded facility; and 4) higher production capacity and additional value-added products offered. Expanding their facilities allows Cream Co. Meats to accelerate their mission to develop a reciprocal supply chain in which all members - farmer, processor, and consumer - can receive value while giving back to one another and the planet.

Colorado

Recipient: Corsentino Meat Company

City: Walsenburg

District: CO-003

Project Type: Simplified Equipment Only

Award Amount: \$145,935

Facility Enhancement and to Amplify Capacity

Corsentino Meat Company provides fee-for-service processing of beef, pork, lamb, goat for local producers, many of which are looking for alternatives to sending their animals into large-scale commodity markets. With support from USDA, the Corsentino Meat Company will upgrade their harvest and cutting equipment, significantly expand cold storage capacity as requested by producers, and equipment for making value-added ground products such as a Patty-O-Matic machine for making hamburger and sausage patties as well as a bowl cutter for cutting/mixing/emulsifying meat intended to go into hotdogs and bratwursts. USDA funding will also purchase a specialized printer for creating custom labels on behalf of customers. Corsentino Meat Company anticipates serving an additional 15 local producers as a result of this project and increasing their cold storage capacity by 300%.

Georgia

Recipient: North Georgia Meat Company

City: Ellijay

District: GA-009

Project Type: Processing Expansion

Award Amount: \$2,674,427

Transforming the North Georgia Meat Company into an Efficient Commercial Facility

North Georgia Meat Company is a small, Federally inspected facility located in rural northern Georgia that offers processing services for local producers and also buys and processes cows and hogs for their own wholesale program. With support from USDA, North Georgia Meat Company will transform many of their operations from manual to automated processes. The project has several key components: 1) purchasing new equipment related to cutting, grinding, mixing and packaging; 2) reconfiguring the primary workspace to enhance ventilation and refrigeration systems; and 3) implementing appropriate safety measures to meet industry standards. The resulting increase in processing capacity will enable North Georgia Meat Company to cater to a broader range of local animal producers, supporting their growth and economic sustainability.

Recipient: White Oak Pastures

City: Bluffton

District: GA-002

Project Type: Processing Expansion

Award Amount: \$690,000

Expanding Access to Sustainably Produced Meat

White Oak Pastures is a vertically integrated, family-owned meat company located in rural Bluffton, Georgia. The Harris family raises multiple species of livestock and poultry on its 3,000-acre farm using regenerative agricultural production practices and processes their animals, and those of 17 neighboring producers, at their on-farm Federally inspected processing facility. The company will use USDA funding to support the cost of converting its poultry processing facility into a dual-use facility that can also process lambs, goats, and hogs. This will expand all livestock processing by 30%.

Recipient: Midsouth Packers

City: Forsyth

District: GA-008

Project Type: Simplified Equipment Only

Award Amount: \$250,000

Increase Processing Capacity to Support More Livestock Producers in the Region

Midsouth Packers provides Federally inspected, certified organic processing services to local cattle and sheep producers, many of which operate small and very small operations and sell into value-added markets. With support from USDA, Midsouth Packers will purchase equipment that can handle greater volumes and improve specific processes that are currently a bottleneck in their operation, such as a high-volume mixer-grinder as well as a rollstock packaging machine. As a result, Midsouth Packers anticipates increasing production volume by 25%, offering services to as many as 17 additional producers who are currently on the company's waiting list for processing.

Hawaii

Recipient: I'O Processing Company

City: Kailua Kona

District: HI-002

Project Type: Processing Expansion

Award Amount: \$1,879,115

Promoting the Hawaiian Local Meat Industry through Comprehensive Processing Enhancement

I'O Processing Company Inc. is a USDA-inspected facility on The Big Island of Hawaii. They are devoted to solving the state's critical lack of meat processing capacity and increasing local food security, with a focus on locally-raised, grass-fed livestock. With support from the Local Meat Capacity Grants program I'O Processing Company will expand their facility's processing infrastructure through the installation of modular cutting rooms, specifically targeting harvest and primary processing, value-added production, cold storage, and product packaging and retail. This funding will nearly double the company's beef processing capacity and will facilitate the creation of 10 new full-time jobs. It will also allow I'O Processing Company to add an estimated 65 new producers to their existing network while providing expanded market opportunities for selling locally-sourced, quality meat.

Recipient: Molokai Livestock Cooperative

City: Kaunakakai

District: HI-002

Project Type: Processing Expansion

Award Amount: \$534,683

Ka Holoholona O Molokai, "The Livestock of Molokai"

The Molokai Livestock Cooperative (MLC) is a coalition of livestock producers, butchers, and community members with a goal of creating a sustainable food system for the island of Molokai. As Molokai island's only USDA livestock processing facility and one of the state's very few multi-species facilities, MLC is a key provider of foodstuffs for the island and Hawaii's overall food security. The cooperative is membership-owned and -operated with Native Hawaiian Homesteaders making the majority of the membership. Support from USDA will allow MLC to increase the cooperative's livestock and venison processing capacity by acquiring modern equipment, improving key infrastructure and creating value-added products. Ka Holoholona O Molokai also aids the State of Hawaii's axis deer crisis by providing an economic incentive for removal of these invasive species. Axis Deer represent an existential danger through damage to local watersheds, farmers' crops and pasture carrying capacity. Conversion of these pests into edible products benefits both the environment and community. This project expansion will continue to expand market opportunities, foster inter-island cooperative growth, and continue contributing to economic stability for the Molokai Livestock Cooperative and its partners.

Illinois

Recipient: Behrmann Meat & Processing

City: Albers

District: IL-012

Project Type: Processing Expansion

Award Amount: \$3,001,323

Transforming Illinois Meat Industry through Facility and Equipment Innovations

Behrmann Meat & Processing is a family-owned retail and wholesale processing facility located in rural Albers, Illinois that has been in business since 1968. They source meat locally from more than 300 producers while also offering fee-for service processing. With support from USDA, Behrmann Meat & Processing will remodel their existing plant while making substantial investments in slaughter, packaging, and processing equipment. The remodel will support the company's strict compliance with humane handling and food safety regulations while reducing the risk of cross-contamination between raw and finished products. Equipment purchases include a rollstock packaging machine, advanced labeling capabilities, and the equipping of a value-added sausage room with two smoke houses, a stuffer/linker, and a cooking kettle. Once completed, Behrmann Meat & Processing will have increased their processing capacity by 30% while decreasing their fee-for-service wait times from over one year to under 45 days and increasing their network of small and independent farmers from 350 to over 600. The project will create 20 new, high-quality jobs paying above the county median wage.

Indiana

Recipient: Dewig Meats

City: Haubstadt

District: IN-008

Project Type: Simplified Equipment Only

Award Amount: \$250,000

Dewig Meats Local Meat Expansion Project

Dewig Meats is a processing facility located in Haubstadt, Indiana and has been successfully operating for 107 years. They offer both fee-for-service processing under USDA inspection to local producers as well as purchase animals for their own retail sales. With support from the Local MCap program, Dewig Meats will purchase two pieces of equipment that will both speed up their primary processing as well as the packaging of finished goods: a hock cutter and a vacuum-packing machine with a shrink tunnel for wrapping large-diameter products such as hams, lunch meats, whole turkeys, and briskets. These improvements will allow Dewig Meats to continue to expand service offerings to local livestock producers who are currently facing months-long waiting lists for processing. As a result of this project, Dewig Meats will increase packaging by 300% and hock cutting by 400% with an overall increase in processing capacity of 15%.

Iowa

Recipient: Edgewood Locker
City: Edgewood
District: IA-002
Project Type: Processing Expansion
Award Amount: \$1,383,717

Edgewood Locker Modernization and Capacity Increase to Better Serve Local Producers

Edgewood Locker processes beef, hogs, lambs, and goats in Edgewood, IA, a community of 900 people in rural Clayton County, Iowa. As a fee-for-service processor operating under Federal inspection, demand from local producers for processing exceeds Edgewood Locker's current capacity, resulting in lead times of over a year, or not available at all. Funds from USDA will be used to address key bottlenecks in Edgewood Locker's process by replacing the rail system for carcass storage, upgrading/expanding refrigeration systems, expanding the carcass cooler, updating/expanding holding pens with modern humane handling improvements, revamping the harvest floor with improved flow and equipment, and updating multiple pieces of further-processing equipment. As a result of these improvements, slaughter, meat cutting, sausage-making, and storage capacity will increase by 40%, allowing Edgewood Locker to serve 40% more small, local producers as they will now have additional marketing and processing options without having to wait months or years.

Recipient: Gilbertville Locker
City: Gilbertville
District: IA-002
Project Type: Simplified Equipment Only
Award Amount: \$250,000

Improving Iowa's Meat Production Capabilities

Gilbertville Locker is deeply rooted in the local food ecosystem, serving approximately 400 local farmers and fostering the growth of the regional market supply of meat. They offer a range of services including livestock slaughter, ready-to-eat processing, and raw further-processing, creating boxed meat products from the livestock sourced exclusively from small and independent farmers within a 180–200-mile radius. With support from USDA, Gilbertville Locker will invest in packaging equipment, a new smokehouse, a mixer-grinder, freezer/cooler equipment, and slaughter floor equipment, increasing their production capacity by 30%, allowing them to work with an additional 80 producers, and helping meet local demand for our high-quality meat products.

Recipient: Nelson Locker
City: Hartley
District: IA-004
Project Type: Simplified Equipment Only
Award Amount: \$248,178

Promoting Iowa's Livestock Slaughter and Value-Added Processing

Nelson Locker, located in rural northwestern Iowa, has been operating in their community since 1968 as a service provider of livestock slaughter and raw further processing. USDA grant funding will be directed

towards equipment upgrades in their processing and retail room as well as cold storage, notably replacing old machinery with modern technology such as an Enviro-Pak Smokehouse, Thompson Grinder, and a Biro Band Saw. These enhancements will streamline operations, enable the launch of new value-added product lines, support the creation of two new full-time jobs and allow Nelson Locker to serve 25% more producers.

Recipient: Nimrod Meats

City: Iowa Falls

District: IA-002

Project Type: Simplified Equipment Only

Award Amount: \$245,804

Expanding Iowa's Local Meat Processing

Nimrod Meats is a new custom livestock processor that opened in 2022 and is working toward becoming a full-service specialty retail butcher shop. Through this project, Nimrod Meats will acquire a patty machine, vacuum stuffer, and linker to increase their production of value-added products and to support full carcass utilization for local producers. As a result, Nimrod Meats anticipates serving an additional 83 producers and creating eight new jobs.

Kentucky

Recipient: Marksbury Farm Foods

City: Lancaster

District: KY-006

Project Type: Simplified Equipment Only

Award Amount: \$224,125

Processing Equipment to Increase Production and Add Resilience

Marksbury Farms is a small-scale, multi-species facility that works exclusively with other small and local and regional producers and meat brands to provide them with fee-for-service processing. They also produce a branded line of meat products using a group of local producers that agree to grow animals in accordance with specific production guidelines. As a result of both gradual and rapid growth over the past 13 years, Marksbury Farms has encountered significant problems with downtime when critical equipment is undergoing repair and, as a result, will utilize Local MCap funding to create redundancy and flexibility which will further increase the amount, variety, and quality of the ground products they can produce. Equipment purchases, which include a mixer grinder and vacuum filler, will create a 50% increase in throughput which translates to working with 25-50 new livestock producers, and increasing the gross financial return per animal for these farmers or the aggregators that purchase from them.

Massachusetts

Recipient: Adams Farm Slaughterhouse

City: Athol

District: MA-002

Project Type: Processing Expansion

Award Amount: \$365,844

Enhancing Regional Meat Processing Through Equipment Modernization and Technology Upgrades

Adams Farm Slaughterhouse, located in central Massachusetts, is a third-generation meat processor and retail establishment. They are the largest red meat processor in the state, serving an average of 140 producers each month and processing a variety of livestock including organic certified beef, pigs, bison, sheep and goats. Local MCap support will enable Adams Farm Slaughterhouse to upgrade and modernize the facility to continue building regional and processing capacity while aligning with these high standards and improving operational efficiency. Specific upgrades include purchasing a new patty maker, split saws, and stock trailer; replacing the heating and moisture control on the kill floor; rebuilding the holding pen; and implementing a VistaTrac inventory software. This project will allow Adams Farm Slaughterhouse to serve an additional 25 producers and add 5 new jobs.

Recipient: Cross Stone Farm

City: Lancaster

District: MA-003

Project Type: Processing Expansion

Award Amount: \$1,749,918

Expanding Operations to Serve New England's Immigrant and Refugee Communities

Cross Stone Farm operates as a slaughterhouse facility in Lancaster, MA that exclusively serves immigrant and refugee populations who seek to eat in a way that maintains their cultural and religious traditions (such as halal processing for Muslim customers). Using humane and culturally sensitive practices, they provide parts of the animal that diverse communities normally cannot obtain through conventional retail outlets. With support from USDA, Cross Stone Farm will renovate and upgrade their existing custom-exempt facility to 1) make food and worker safety upgrades, 2) develop dedicated processing lines for halal and non-halal meats, 3) expand general processing, cooler, and freezer capabilities, including a customer-focused retail space, and 4) make system improvements that will better manage their waste stream. These upgrades will also prepare Cross Stone Farm to meet Federal inspection regulations while enabling them to serve an additional 250 customers per month and more than doubling the number of animals they purchase annually from local producers.

Recipient: Meatworks
City: Westport
District: MA-009
Project Type: Simplified Equipment Only
Award Amount: \$179,309

Increased Capacity and Efficiency through Equipment Purchases and Technology Upgrades

Meatworks is a USDA-inspected slaughter facility built specifically for small farm customers throughout Southern New England that process organic certified beef, pig, goat, and lamb. Owned and operated by the nonprofit The Livestock Institute of Southern New England, Meatworks is a unique business model that prioritizes traceability, humane slaughter and processing, livestock education and increased profitability of small farms. Through this project, and in response to feedback from local producers, Meatworks will increase their capacity and efficiency through equipment purchases and technology upgrades while improving package quality. Specifically, Meatworks will purchase a new vacuum packaging machine, upgrade the existing VistaTrac software system, and purchasing cloud-based CRM software to better facilitate appointment scheduling, cut sheet management, and customer service. Meatworks expects these purchases and upgrades to significantly increase processing capacity, decrease processing turnaround times, and provide small farm customers with consistent, high-quality packaging and improved communications with plant staff.

Michigan

Recipient: DeVries Meats
City: Byron Center
District: MI-003
Project Type: Processing Expansion
Award Amount: \$848,000

Equipment Upgrades for Increasing Pork Slaughtering and Processing Capacities

DeVries Meats is a Federally inspected pork processing facility that includes slaughter, fee-for-service and wholesale processing, and packing, with all livestock sourced from local Michigan pork producers. This USDA Local MCap grant will help facilitate the purchase and installation of 1) harvest equipment intended to increase automation and support human handling (a shackling conveyor system, scalding tank, and dehairing machines), 2) a splitting saw, and 3) a vacuum chamber packaging machine. Adding automated equipment in these critical areas of slaughtering and processing pigs will increase throughput, create growth opportunities for Michigan pork producers, and allows DeVries Meats to reallocate skilled labor to other departments. The main outcome of installing this automated equipment is increasing processing capacity by 11%, providing more slaughtering spots for Michigan pork producers and county fairs and creating a more resilient food supply chain.

Minnesota

Recipient: Regenerative Agricultural Alliance

City: Northfield

District: MN-002

Project Type: Simplified Equipment Only

Award Amount: \$248,885

Expansion of Regenerative Agriculture Alliance's Certified Organic, Cooperatively Managed Poultry Processing Facility

Stacyville Poultry Processing is a USDA-inspected and certified organic facility that provides fee-for-service poultry processing to local farmers. They are operated by the non-profit Regenerative Agriculture Alliance whose mission is to scale the regenerative poultry industry for the benefit of local producers, consumers, and the environment. As part of Stacyville Poultry Processing's near-term growth strategy to quintuple its production, support from USDA will be used to purchase equipment across the poultry processing line that will increase efficiency and volume, including a new shackle line, two clipper machines, and a color label printer. This will result in an additional 50-100 local producers served as well as the creation of 12-14 new jobs.

Missouri

Recipient: Ozark Plateau Pork

City: Columbia

District: MO-003

Project Type: Processing Expansion

Award Amount: \$1,447,458

Expanding Opportunities for Small, Disadvantaged Farmers Through Value Added Processing

Ozark Plateau Pork is a majority farmer-controlled entity founded in 2019 to produce and market the highest quality, safest pork raised under strict humane and regenerative practices. The company has developed a regional production and supply model and will follow their 50-50-5 Plan™ goal of 50% of their hog supply being sourced from a 50-mile radius from Osage County, Missouri within 5 years for sale into natural food stores and similar wholesale markets. In this Local MCap project, OPP will expand the capacity of its existing plant by 250% annually while increasing the types of products it produces for a diversity of markets. OPP will: (1) increase carcass cooler capacity; (2) add a sausage grinder, mixer, stuffer and linking line; (3) purchase equipment to harvest and process offal items for pet foods and pharmaceutical products; (4) add equipment to streamline packaging; (5) upgrade finished product cooling equipment; (6) add a curing room; (7) purchase and install retail store coolers and equipment; and (8) modify the existing live hog receiving and storage barn. This pork processing expansion project will expand opportunities for small, disadvantaged farmers, assist in improving healthy food access in food deserts and improve disadvantaged communities through value-added processing and by providing increased profit opportunities in the specialty pork market.

Montana

Recipient: Amsterdam Meat Shop
City: Belgrade
District: MT-001
Project Type: Simplified Equipment Only
Award Amount: \$250,000

Equipment Upgrades and Increased Processing Capacity for Small Producers

The Amsterdam Meat Shop is currently the only state or Federally inspected slaughter plant and meat processor in a 70-mile radius, serving producers in nine different counties. To meet growing customer demand and adequately serve local producers, the Amsterdam Meat Shop will invest Local MCap funding to acquire key pieces of equipment that will reduce the amount of manual labor required for processing and cut down on producer wait times, resulting in a 10-fold increase in efficiency in producing high demand, high value products. Specific equipment purchases include a vacuum stuffer and auto clipper for producer sausages, a new smoker, and a vacuum tumbler for producing jerky. This project is expected to benefit up to 500 local producers and create two new jobs.

Recipient: Glacier Processing Cooperative
City: Kalispell
District: MT-001
Project Type: Simplified Equipment Only
Award Amount: \$250,000

Glacier Processing Cooperative Meat Processing Equipment Expansion Project

Glacier Processing Cooperative is a new rancher cooperative in western Montana formed to ensure local fee-for-service processing continues to be available to nearby producers. By processing and selling beef locally ranchers can earn roughly twice what they would otherwise make by selling live animals at auction. With support from USDA, Glacier Processing Cooperative will purchase new equipment that is essential for modernizing outdated items, increasing plant efficiency, and positioning the cooperative for long-term growth. The equipment will span the facility's full processing capabilities, from harvest to value-added products and is estimated to benefit 100 local producers.

New Hampshire

Recipient: Montshire Packing
City: North Haverhill
District: NH-002
Project Type: Processing Expansion
Award Amount: \$2,187,285

Montshire Packing Expansion – Realizing the Potential

Montshire Packing is the largest fee-for-service processing facility in the state of New Hampshire and one of only three that are still in operation. It offers slaughter and processing services for beef, pork and lamb and is the primary conduit for local farmers to get their meat to market, working with over 100 independent producers each year for custom processing, as well as purchasing over 1000 animals from

many different farmers for the “Montshire Farms” label. Local MCap funding will be used to purchase and install equipment across the company’s processing line, including a mechanized table, roll stock packaging machine, a patty machine, and new refrigeration and electrical systems. As a result, Montshire Packing expects to serve an additional 75 producers while doubling their processing capacity and creating 12 new jobs.

Ohio

Recipient: Smoking Pig

City: Wooster

District: OH-007

Project Type: Processing Expansion

Award Amount: \$1,427,583

Refurbishing a Former Plant to Support Ohio's Meat Processing and Small Farm Economy

Smoking Pig was founded in 2022 as part of an effort to refurbish a livestock processing facility to serve small and independent farmers in the region as well as for processing the owners’ Berkshire hogs for resale and distribution. The grant will be used to purchase processing equipment such as a smokehouse, mixer-grinder, and freezer/cooler units. It will also fund essential workforce training for efficient, safe operations. As a result, Smoking Pig will be able to provide co-packing, whole carcass processing, ready-to-eat processing, and raw further-processing services on behalf of 200 small-scale farmers while creating eight new jobs.

Oregon

Recipient: Revel Meat Company

City: Canby

District: OR-005

Project Type: Simplified Equipment Only

Award Amount: \$250,000

Increasing Processing Capacity, Diversifying Meat Products and Reinforcing Employee Safety

Revel Meat Co. has served the Pacific Northwest as a key processing intermediary for small and midsize ranchers since 2017 at a plant that has been in operation for over 40 years, operating a plant alongside a butcher shop storefront in Portland, Oregon. Local MCap funding will support purchasing equipment to further modernize, increase capacity, and diversify Revel Meat Co.’s existing meat processing services while continuing to reinforce employee health and safety standards. Funds will be used to purchase a new hoist and knocking guns as well as a meat slicer and meat dicer that will help to diversify product offerings for ethnically diverse restaurants and grocers. These upgrades and additions will result in an overall 20% increase in capacity to purchase and process whole animals from local producers and higher levels of employee safety and welfare.

Texas

Recipient: Texas Pride Processing
City: Jewett
District: TX-017
Project Type: Processing Expansion
Award Amount: \$977,821

Texas Pride Processing Capacity Expansion Project

Texas Pride Processing (TXPP) is a custom-exempt meat processing facility that provides local producers with services such as slaughter, quartering/splitting, and cut and wrap. With local farmers and ranchers constrained by long wait times at TXPP and nearby processors, USDA funding will be utilized to upgrade their processing facility, invest in advance equipment, and adopt technologies for higher volumes and value-added products to meet the increasing demand. Specific investments include upgrading and expanding refrigeration capacity, purchasing a roll stock packaging machine, and a patty former. As a result, TXPP anticipates serving an additional 1000 local producers and creating 15 new jobs.

Vermont

Recipient: Northeast Kingdom Processing
City: Saint Johnsbury
District: VT-ALL
Project Type: Simplified Equipment Only
Award Amount: \$247,993

Increasing Production Capacity of Beef, Pork, Lamb and Goat at a Federally Inspected Plant

Northeast Kingdom Processing is a USDA inspected, Organic certified, commercial processor of beef, pork, lamb, sheep, and goat serving over 150 farmers in Vermont, New Hampshire, Maine and Massachusetts. The purpose of this project is to increase meat production capacity by adding equipment that will allow them to further diversify the species they can process while becoming more efficient in their processing and increasing the production of value-added meat products such as links, patties, and smoked meat. Funding will allow Northeast Kingdom Processing to serve an additional 30 producers and will create three new jobs.

Virginia

Recipient: Seven Hills Food Co.
City: Lynchburg
District: VA-005
Project Type: Processing Expansion
Award Amount: \$1,574,898

Anchoring Processing and Growing Markets in the Mid-Atlantic Region

Seven Hills is a full-service meat packing company offering slaughtering, processing, packaging, and distribution services, and they are also a wholesaler of premium meat products sourced from small local family farms and cooperatives and sold to grocery stores, schools, and other outlets. This project consists of plant enhancements to address bottlenecks currently hindering plant capacity while adding

rendering capacity, new value-added products, and a farmer liaison for coordinating expanded production. The project will also pilot an innovative and cost-effective approach to extending processing capacity through remote cold storage to support producer clients in their direct marketing efforts and logistics. The project supports producers and meat companies in achieving the necessary scale, product quality, and efficiencies to access institutional and wholesale accounts and markets through whole animal utilization, aggregation of livestock in producer networks, and development of local and grass-fed meat brands.

Washington

Recipient: Pure Country Harvest

City: Moses Lake

District: WA-004

Project Type: Processing Expansion

Award Amount: \$775,091

Increased Production and Packaging Improvement Project

Pure Country Harvest is a USDA-inspected meat harvest facility located in Moses Lake, WA, that currently serves over 50 livestock producers from across Washington, Idaho, and Oregon. Our facility offers comprehensive services, including animal harvest and fabrication of primal cuts, retail cuts, and fresh ground meats. In recent years, Pure Country has undergone expansion projects to be able to accommodate more livestock producers, including a recent expansion of their cold storage capacity. However, due to the limited number of slaughter and processing establishments in the region, as well as time and packaging constraints, many producers are unable to access processing. To help address this, they will utilize USDA funding to purchase a vacuum belt chamber machine, packaging dip and chill tanks, a roll stock machine with a labeler, slice portioner, a portion stuffer and patty machine, grinder, and compost grinder. This project is anticipated to result in an additional 20 producers being served by Pure Country Harvest and the creation of 12 new jobs.

Recipient: Garfield Meats

City: Garfield

District: WA-005

Project Type: Simplified Equipment Only

Award Amount: \$123,109

Improving Income and Access to Quality, Affordable, Regionally-Sourced Food

Garfield Meats is a small, but growing, custom meat shop located in the heart of Whitman County that offers the butchering of beef, pork, sheep, goats and bison to ranchers and farmers across eastern Washington. To better serve regional ranchers and farmers, this project will increase overall animal processing capacity by modernizing equipment to make meat packaging less time-consuming and less labor-intensive. Grant funding will support the purchase of a double-clipper, a linker, and a mixer/grinder to automate the tasks of producing chubs of beef and pork and crafting specialty meat products like hot dogs, sausage links, and hamburger patties. Expected outcomes from this grant: increase animal processing capacity by 15%; reduce the time spent on meat packaging by over 30%; increase the volume of products packaged; improve packaging integrity and sanitation; increase the amount and variety of product offerings; offer livestock producers more opportunity for economic expansion; and move toward becoming a FSIS/USDA inspected site.

Wisconsin

Recipient: Lake Geneva Country Meats

City: Lake Geneva

District: WI-001

Project Type: Simplified Equipment Only

Award Amount: \$176,675

Feeding Wisconsin and Illinois through Increased Pig Processing and Upgraded Sausage Production

Lake Geneva Country Meats is centrally located between Milwaukee, Madison, Rockford, and Chicago, and is ideally situated to link nearby agricultural communities to these cities. In addition to running an on-site retail shop and selling wholesale meats under their brand, Lake Geneva Country Meats also provides Federally inspected fee-for-service processing to local livestock producers. Through this project, they will purchase a new bowl cutter and stuffer to accommodate pork producers who lack access to slaughter and further processing of value-added sausages and specialty dry-cured products. By replacing the obsolete equipment currently in place (with no way of servicing), the Head Sausage Maker and Assistant Sausage maker positions will be saved, and an Assistant Production Manager position will be created.