



Fiscal Year 2024 Description of Funded Projects

Number of Grants Awarded: 97 grants, 42 awarded in March 2024; 33 awarded in July 2024; 26 awarded in October 2024.

Amount of Funds Awarded: \$55,835,384 total funds, \$9,510,271 awarded in March, \$26,878,384 awarded in July, \$20,269,107 awarded in October.

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. Recipients with an asterisk were awarded in March, double asterisk in July, triple asterisk in October.

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.

Alabama

Recipient: Weaver Meat Processing, LLC*

City: Hartselle

District: AL-05

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-001

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.

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.

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.

Recipient: Sonoma County Meat Co., LLC***
City/Town: Santa Rosa, CA
District: CA-05
Project Type: Expansion
Award Amount: \$5,000,000

More Local Meat Please: New Processing Capacity to Support Climate-Smart Meat Production in Northern California

Established in 2014, Sonoma County Meat Co., LLC, is a woman-owned USDA and state inspected meat processing facility serving beef, pork, lamb, and goat producers. With a focus on supporting local producers and building a sustainable local food system, they will use USDA funding to quadruple their value-added production capacity. This expansion will benefit over 100 small, sustainable livestock

producers in the region. The funds will be used to purchase equipment such as bone broth machinery, a vacuum stuffer linker, a rollstock machine, and climate smart electric vehicle charging units. Additionally, the project will create 25 new processing-related jobs.

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.

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.

Recipient: Wiley Processing, LLC***
City: Wiley, CO
District: CO-004
Project Type: Simplified Equipment Only
Award Amount: \$244,979

Expanding Local Processing in Southeast Colorado to Serve More Producers and More Customers

Wiley Processing, LLC, is a USDA-inspected slaughter and primary processing plant located in southeast Colorado, serving regional livestock producers since 2021. With over 4,500 producers in the region and only two USDA-inspected facilities available, the demand for local processing is exceptionally high. Wiley Processing currently serves 215 producers, but with additional funding from USDA, they aim to double their capacity to serve 415 producers. This project focuses on increasing efficiency, expanding cold storage by 150%, and enabling the addition of dry-aged beef to their product line. Planned upgrades include new processing equipment and increased cold storage, which will double processing capacity from 810 to 1,620 animals annually. These improvements will benefit producers by reducing processing delays, allowing faster turnaround times, and minimize costs associated with delays.

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.

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: \$404,013

Ka Holohololona 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 Holohololona 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.

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.

Recipient: Northwest Premium Meats, LLC***

City/Town: Nampa, ID

District: ID-01

Project Type: Simplified Equipment Only

Award Amount: \$194,795

Capacity Building for Small Regional Producers Through Equipment and Improvement and Technologic Innovation

Northwest Premium Meats, LLC, is a USDA-inspected facility that serves hundreds of small, independent producers throughout the Northwest, offering private label AWI Certified humane harvest, Organic harvest, and processing services. Their local customer base consists of small to very small producers who prioritize animal welfare, and Northwest Premium Meats is committed to meeting those standards. With USDA funding, the company will boost its processing capacity through the purchase of automated slicing and portioning equipment, along with new software to modernize ordering and production practices. These upgrades will improve efficiency, accuracy, and producer yields. Additionally, the funding will allow for the creation of value-added products, which will benefit producers by opening opportunities in whole, retail, and online sales channels. Northwest Premium Meats anticipates increasing capacity by serving an additional 50 producers and processing 750 more head per year, while also creating multiple entry-level jobs and introducing new products that are not currently offered in the local market.

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: 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.

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%.

Recipient: Fischer Farms Natural Foods***

City/Town: St. Anthony, IN

District: IN-08

Project Type: Expansion

Award Amount: \$1,573,836

Fischer Farms Further Processing Modernization

Fischer Farms Natural Foods facility located in St. Anthony, Indiana, is a family-owned business known for raising natural beef. They primarily sell their products to restaurants, schools, and retail stores within Indiana and surrounding states, while collaborating with local producers to meet wholesale demand.

USDA funding will enable Fischer Farms Natural Foods to purchase new equipment, including packaging and labeling machines, high-speed cutting equipment, and meat portioning automation. These upgrades will help increase efficiency, reduce labor costs, and expand their capacity, allowing them to process an additional 3,500 head annually. By partnering with 70 producers, this investment will not only boost their operations but also have a positive impact on the local agricultural community.

Iowa

Recipient: Elma Locker and Grocery, Inc.*

City: Elma

District: IA-002

Project Type: Simplified Equipment Only

Award Amount: \$241,172

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.

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: 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.

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: \$130,429.38

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.

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.

Recipient: Moeders Meats*

City: WaKeeney

District: KS-001

Project Type: Simplified Equipment Only

Award Amount: \$175,755

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.

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.

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.

Recipient: Holton Meat Processing***
City/Town: Holton, KS
District: KS-02
Project Type: Simplified Equipment Only
Award Amount: \$250,000

Processing Enhancement for Premium Producer & Customer Service

Holton Meat Processing, a state inspected custom processing facility was founded in 1972, serves producers throughout northeast Kansas with multi-species processing drawing on their rich heritage as multi-generational livestock producers. USDA funding will support equipment upgrades, local composting of waste materials, and expansion of their custom processing capabilities. With increasing demand for their value-added products, such as shelf-stable jerky and meat sticks, new equipment will enhance their ability to meet this need. Additionally, the expansion of retail space-including freezers, coolers, and a label printer-will serve both local producers and recreational visitors to the Lake Banner area. Holton Meat Processing expects to process 50 more head of cattle annually and support 10-15 more producers per year.

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.

Recipient: Logan Premium Meats and Processing, LLC***
City/Town: Hopkinsville, KY
District: KY-01
Project Type: Expansion
Award Amount: \$782,810

Market Expansion for Kentucky and the Midwest's Livestock Producers

Logan Premium Meats and Processing, LLC, dba Hampton Premium Meats, offers their southwestern Kentucky community two retail stores, as well as a processing plant. Their meat delivery service travels throughout Kentucky, Tennessee, Illinois, and Indiana. Originally founded in 1947, they have a long-established relationship with their local producers and provide processing services on a contractual

basis. They are a veteran-owned business providing custom processing services for both livestock producers, and farmer-owned meat companies. USDA funding will support the improvement and expansion of processing capacity which will benefit livestock producers throughout several neighboring states. Improvements will focus on their meat processing plant, expanding cooling capacity, as well as equipment that supports food safety initiatives. This will increase the number of livestock processed by 4,000 head and increase the number of value-added products available.

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.

Recipient: Tide Mill Organic Farm, LLC***

City/Town: Edmunds Township, ME

District: ME-02

Project Type: Simplified Equipment Only

Award Amount: \$238,104

Simplified Equipment Project to Increase Poultry Processing Capacity in Maine

Tide Mill Organic Farm located in northeast Maine has been in the Bell family since 1765 on the shores of the Cobscook Bay. For decades they have supported their community by strengthening their local food system by providing a large variety of meat and dairy products. With funding from USDA, they will increase poultry processing capacity through purchasing equipment for processing, making value-added products like sausage, and equipment to help with a composting initiative. Through the purchase of cooling equipment, refrigerated storage will increase by 25% and frozen storage capacity by 50%. Additional funds will go to a bucket loader to aid in the composting of fall. With these improvements they will serve 50% more regional Maine producers, and 13 new jobs will be added to their staff.

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.

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.

Recipient: Durand Meat Processing***

City/Town: Durand, MI

District: MI-05

Project Type: Expansion

Award Amount: \$365,536

Expansion of Durand Meat Processing to Increase and Diversify Processing Capacity

Durand Meat Processing (DMP), a third-generation business in central Michigan, has been serving the community since 1957. As the only meat processing facility in Shiawassee County, they provide custom slaughtering services for beef, pork, and sheep to small farms and local families, while also processing USDA-inspected meat into retail-ready products. With USDA funding, DMP will invest in new equipment to expand their processing capacity, allowing them to serve an additional 40 local producers. These upgrades will enhance employee safety, improve energy efficiency, and expand their value-added product offerings, strengthening their role in the local food system.

Recipient: Michigan Turkey Producers Cooperative, Inc.***

City/Town: Grand Rapids, MI

District: MI-03

Project Type: Simplified Equipment Only

Award Amount: \$250,000

Upgrade Luncheon Meat Slicing Line to Increase Capacity, and Include Identity Preserved Value-Added Product

Michigan Turkey Producers Cooperative (MTPC) is a Grower-Owned cooperative that is comprised of 53 farms. They have two federally inspected turkey processing facilities offering ready-to-cook and ready-to-eat products. All the turkeys that MTPC processes are sourced from a cooperative of grower-owners which represent 3.5% of the turkey volume slaughtered annually in the United States. They offer their

products both in Michigan and throughout the USA, as well as to international markets. Funding will assist in purchasing a luncheon meat slicing line to meet current demands as well as add more identity preserved products to supply NAE, AVF, Organic, Halal or a combination of those products to underserved populations who are requesting them. The new slicing line will increase annual volume of sliced products significantly, and total production capacity in the facility could increase from 61 million pounds to 65 – 70 million pounds annually, a potential 6.5 – 14% increase in volume. The new line's design is much safer for employees, decreases food safety risks, and increases product line opportunities.

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.

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.

Recipient: Lorentz, Etc., Inc.***
City/Town: Cannon Falls, MN
District: MN-02
Project Type: Simplified Equipment Only
Award Amount: \$250,000

Purchase of Tripe Processing System (Value- Added) and Knife Sharpening System (Efficiency/Worker Safety)

Opened in 1968, Lorentz Etc., Inc., in Cannon Falls, MN has been USDA inspected since 2000. As a full-service co-pack processor, they offer a wide range of services including slaughter, fabrication, grinding, specialty packing with precise-weight cuts, sausage making, and ready-to-eat products. Most of the animals they process come from within 400 miles, primarily from the Midwest. With USDA funding, Lorentz Meats will purchase and install two new equipment systems: a tripe processing system and a knife sharpening system. These upgrades will help maximize the value of each full carcass for producers while enhancing employee safety initiatives. The project will also create two new jobs to support the local economy.

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.

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.

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.

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.

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: 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.

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.

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.

Recipient: Montana Premium Processing Cooperative***
City/Town: Havre, MT
District: MT-02
Project Type: Simplified Equipment Only
Award Amount: \$250,000

Montana Premium Processing Cooperative - Montana Producer Owned Meat Processing Facility Capacity Expansion of Equipment Only

Montana Premium Processing Cooperative (MPPC), located in Hill County, is a USDA-inspected facility processing beef, bison, sheep, goats, and hogs. With over 65 member owners, the cooperative delivers high-quality, finished products for the retail market. USDA funds will be used to boost production capacity by 225% and invest in new equipment including hoists, vacuum sealers, a bandsaw, and steel containers which will enhance both production efficiency and quality control. Additionally, value-added services such as meat smoking and a brine-injector will create new production options for local producers. Situated in an area within 100 miles of three reservations, MPPC provides critical tribal slaughter support and employment opportunities, helping to strengthen the regional economy.

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 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.

Recipient: Granite State Packing, Inc.***

City/Town: Claremont, NH

District: NH-02

Project Type: Expansion

Award Amount: \$1,658,184

Expanding Local Pork Processing in New England and New York

Granite State Packing, Inc., located in the Connecticut River Valley, is a cooperative formed by three regional meat businesses and facility staff to address the recent loss of local meat processing capacity in New England. With USDA funding, they will significantly increase their pork slaughter and processing capacity, growing from 35 hogs per week to 250, or up to 13,000 annually, all within their existing 15,000-square-foot facility. The USDA funds will be used to purchase new slaughter, cutting, and packaging equipment, install energy-efficient refrigeration and a backup generator, and hire additional labor to support the expansion. This project will benefit 100 local producers and increase the availability of local pork products for grocery stores, restaurants, and institutions. Additionally, 15 new employees will be hired and will participate in the cooperative's profit-sharing and governance.

New Jersey

Recipient: Henry Kohn, Inc.***

City/Town: Upper Pittsgrove, NJ

District: NJ-02

Project Type: Expansion

Award Amount: \$1,917,067

Catalyzing New Jersey's Local Meat Industry through Equipment Modernization

Henry Kohn, Inc., dba Burlington Beef, is a majority woman-owned, family-operated wholesale and retail market and livestock processing facility located in Monroeville, NJ. Established in 1993 and now in its third generation, Burlington Beef draws on over 50 years of experience in the beef industry, providing a wide array of USDA-inspected meats, including beef, pork, chicken, and turkey. With a deep commitment to sustainability, trust, and quality, Burlington Beef serves both retail customers and regional producers. USDA funding will allow them to expand their processing capacities, increasing their weekly slaughter rates from 550 to 750 head of beef and from 20 to 50 hogs, while also partnering with 500 additional producers. The funds will support critical upgrades and will not only boost production but will also enhance worker safety, health, and create 30 new jobs, further supporting the regional meat supply chain.

New Mexico

Recipient: SPR Custom Processing, LLC*

City: Portales

District: NM-003

Project Type: Simplified Equipment Only

Award Amount: \$241,489.05

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.

Recipient: High Country Meats, Inc.***

City/Town: Raton, New Mexico

District: NM-03

Project Type: Expansion

Award Amount: \$678,304

Enhancing New Mexico's Meat Production Capabilities for Economic Growth

High Country Meats, Inc., located in northern New Mexico, is a family-owned and woman-led company with over 29 years of experience in meat processing. As a USDA-inspected facility they specialize in custom processing of beef, pork, and lamb, serving a wide range of clients including residents, grocers, and farm-to-table restaurants. With USDA funding, they will modernize their equipment, including packaging systems, a smokehouse, and vacuum stuffer, while upgrading their freezer and cooler facilities. These improvements will expand their weekly processing from 12 to 17 head of beef and from 9-15 hogs, allowing them to collaborate with 73 additional local producers and create four to seven new jobs, strengthening the regions' meat supply and economy.

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.

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.

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.

Oklahoma

Recipient: Cherokee Nation*

City: Tahlequah

District: OK-002

Project Type: Simplified Equipment Only

Award Amount: \$239,660

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.

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.

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.

Recipient: Miller Charm Farm, LLC***

City/Town: Tamaqua, PA

District: PA-09

Project Type: Simplified Equipment Only

Award Amount: \$135,067

Small, Family-Owned Business Working Towards Achieving FSIS Grant of Inspection

Miller Charm Farm, LLC, has been providing custom slaughter and processing services to local farmers in the Schuylkill, Carbon, Lehigh, and Berks communities of Pennsylvania since 2012. They currently sell their beef through a custom butchering segment of the business and offer butchering services for local producers who own their own animals. The shop currently processes roughly 300 steer, 120 pigs, and 100 deer per year. After upgrades they anticipate serving 8 more local producers and the creation of 5 additional jobs. Through USDA funding, Miller Charm Farm, LLC will obtain an inspection grant from USDA Food Safety and Inspection Service, make upgrades to their facility indoors and out, and obtain vital equipment for safely processing livestock. Not only will efficiency and production capacity increase, but employee conditions and workflow will be improved.

Recipient: New Wilmington Slaughter 8609, dba Whiting Family Foods, LLC***

City/Town: New Wilmington, PA

District: PA-16

Project Type: Simplified Equipment Only

Award Amount: \$246,499

Equipment Expansion of Cold Storage at Whiting Family Foods / New Wilmington Slaughter

New Wilmington Slaughter 8609, dba Whiting Family Foods, is a third-generation USDA-inspected meat and poultry processing facility. Serving over 500 producers in Western Pennsylvania, Eastern Ohio, and the Mid-Atlantic region, they provide value-added products to local stores, markets, caterers, and restaurants. USDA funding will support the installation of new refrigeration equipment and expanded cold storage, allowing the facility to serve 25 additional local producers. The updated compressor and condenser will increase weekly harvest capacity and introduce a new service to age beef for longer periods of time. These upgrades will use climate smart technology, reducing costs and expanding cold storage capacity by 50%.

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.

Recipient: Ganadería Santiago, Inc.***
City/Town: Ponce, PR
District: PR-AL
Project Type: Simplified Equipment Only
Award Amount: \$250,000

Fresh Local Meat for Puerto Rico

Ganadería Santiago, Inc., is located on the western side of Puerto Rico and has been in operation since 1985. They currently slaughter and process their own livestock, along with livestock purchased from outside producers, to sell to grocery outlets as well as provide slaughter services for food retailers on the island. Through USDA funding, equipment will be purchased that will help the facility expand its capacity. Equipment will include: a patty forming machine, hide puller, slicer, sealer, dip tank, vacuum stuffer, clipper/casing machine, saw, two-speed hoist, and a mixer/grinder. With these upgrades, processing capacity will increase 30% and more local producers will have access to on-island processing.

Rhode Island

Recipient: Pat's Pastured, LLC***
City/Town: Jamestown, RI
District: RI-01
Project Type: Simplified Equipment Only
Award Amount: \$249,924

Pat's Pastured Processing Expansion

Located south of Providence, Rhode Island, Pat's Pastured has recently transitioned to processing under a USDA-inspection. The processing facility has long focused on being a pioneer leading environmental stewardship and climate-smart features including an array of ground mounted solar panels and composting initiatives. Funds for this project will expand processing capacity, improve efficiency, as well as bring high-quality packaging and unique value-added products to southern New England. Through the purchase of a vacuum stuffer with assorted attachments Pat's Pastured can increase the capacity of sausage production. This will provide 5 new jobs and the capacity to serve 30 new poultry and meat producers.

South Carolina

Recipient: Back 40 Butchery***
City/Town: Hodges, SC
District: SC-03
Project Type: Simplified Equipment Only
Award Amount: \$249,030

Modernizing Value-Added Production, Packaging, and bacon slicing Capabilities at Back 40 Butchery

Back 40 Butchery, located in Hodges, South Carolina, serves local producers throughout Greenwood County and other regions in South Carolina, with some producers even traveling from Georgia and North Carolina due to the lack of processing capacity in the area. As a producer-owned small business, Back 40 Butchery has had record high demand since they opened. They plan to use USDA funding to purchase

equipment that will significantly increase their processing speed, add new products, and improve the packaging of locally raised beef and pork. This project will allow the business to increase its annual processing by 300 head of cattle and 120 head of hogs, create 10 new value-added products, and hire a new processing employee. It will also enable them to serve 10 additional local producers.

South Dakota

Recipient: Dakota Pure Meats, LLC*

City: Wood

District: SD-26

Project Type: Simplified Equipment Only

Award Amount: \$234,175

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.

Tennessee

Recipient: Light Hill Meats, LLC***

City/Town: Lynnville, TN

District: TN-04

Project Type: Simplified Equipment Only

Award Amount: \$250,000

Light Hill Meats Packaging and Value-added Product Equipment Project

Light Hill Meats, LLC, offers both custom and USDA-inspected slaughter of beef, hogs, sheep, and goats, along with a separate retail location in central Tennessee. With established relationships providing services to 700-800 regional livestock producers throughout Tennessee, Kentucky, and northern Alabama this funding will add 20% more producer capacity. A new packaging and multi-vac system will increase productivity, while a new smokehouse will greatly increase value-added capacity for products like bacon, sausages, and hams. An additional benefit funding brings to the community is three additional jobs with training in new equipment systems.

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.

Recipient: Maple Ridge Meats, LLC***

City/Town: Benson, VT

District: VT-AL

Project Type: Simplified Equipment Only

Award Amount: \$250,000

Upgrade Existing Cooling System Equipment to Increase Capacity and Reduce Electrical Usage

Maple Ridge Meats, LLC, located in Rutland County and serves producers across a 300-mile radius in northern New England. As a USDA-inspected meat processing facility, they specialize in working with small producers that raise low numbers of livestock and poultry. Through this USDA funding, Maple Ridge Meats, LLC. will be replacing a 40-year-old cooling system, a critical upgrade for improving the product quality, increases processing capacity by 25%, and reduces energy consumption by 30%. This expansion will allow them to serve an additional 30-40 local small producers and increase cold storage

capacity. The project will also create at least two new processing related jobs, supporting the business's mission to offer enhanced value-added services and further strengthen partnerships with local producers.

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: 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.

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.

Recipient: Alvord's Custom Meats, LLC***

City/Town: Sunnyside, WA

District: WA-04

Project Type: Expansion

Award Amount: \$411,346

Elevating Washington's Whole Carcass Processing through Equipment Enhancement

Alvord's Custom Meats, LLC, located in south-central Washington's Yakima Valley, is a female-owned meat processing business that serves over 500 small and independent producers within a 150–200-mile radius. Specializing in livestock slaughter, meat processing, and value-added products such as snack sticks and jerky, they have struggled to meet the demand, with slaughter wait times exceeding eight months. With USDA funding, Alvord's Custom Meats will upgrade their electrical infrastructure to consistent product temperatures and enhanced safety. These upgrades will also alleviate packaging bottlenecks with the installation of a shrink tunnel, L-bar sealer, and variable speed conveyor. As a result, they will double their weekly production from 21 to 31 beef and from 11 to 21 hogs, improving worked safety and food safety standards while significantly boosting their processing capacity and efficiency.

Recipient: Norcino Salumi, LLC***

City/Town: Seattle, WA

District: WA-02

Project Type: Simplified Equipment Only

Award Amount: \$32,937

Norcino Salumi Capacity Expansion at Jack Mountain Meats

Norcino Salumi, LLC, located in western Washington, is a small business working with a USDA inspected facility to produce value-added meat products like salami and pepperoni. Established as an LLC in 2021, Norcino serves small producers in the region, primarily working with a local pastured pork farm. With high demand for artisan-quality meat products, Norcino fills an important gap in the community by offering services not widely available, producing handcrafted, high-value products for local restaurants and grocers. As a newer company with limited resources, Norcino Salumi will use USDA funding to double its current processing capacity, increasing production by 300%. They will purchase equipment such as a manual wrapping station, sausage stuffers, smokehouse trucks, sausage clipper, and meat grinder. These upgrades will allow Norcino to enhance production efficiency while maintaining the handmade artisan quality of their products. This expansion will enable them to serve 3-5 additional local pastured pork producers.

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: \$245,920

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.

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.

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.

Recipient: Crescent Meats, LLC***

City/Town: Cadott, Wisconsin

District: WI-07

Project Type: Expansion

Award Amount: \$3,084,028

Crescent Meats Processing Upgrades - Modernizing Harvesting, Processing Measures, and Furthering Environmentally Conscious Efforts

Crescent Meats, LLC, located in northwestern Wisconsin, in the Chippewa Valley region, serves local farmers and ranchers with livestock processing and value-added meat products like snack sticks, jerky, and smoked sausages. With over 20 years' experience, they offer both retail and wholesale services, supplying institutions and consumers alike. USDA funding will allow them to modernize their facility by installing new equipment such as a stun box, carcass wash, and skinning system to ensure humane handling and efficiency. They also plan to upgrade their septic system and install an anaerobic digester for rendering, supporting their environmentally conscious operations. These improvements will increase their processing capacity by 3,000 head annually, create 28 new jobs, and enable them to serve 25 additional producers.

Recipient: TMB East, LLC, dba Haen Meats***

City/Town: Kaukauna, WI

District: WI-08

Project Type: Expansion

Award Amount: \$1,473,661

Enhancing Wisconsin's Meat Processing Efficiency for Economic Growth

TMB East, dba Haen Meats, is located in the northeastern part of Wisconsin. This family owned and operated business was founded in 1959 and offers custom slaughter for wild game and waterfowl, as well as federally inspected meat processing. They specialize in value-added products with over 30 award winning sausages, hams, and meat sticks. "The Meat Block" is their full-service meat market and retail store that offers a variety of meats, as well as prepared items sold direct-to-consumer. With funding from USDA, Haen Meats will purchase new equipment, including stuffers, hanging lines, three truck smokehouses, automatic grinders, and energy-saving cooling mixers. These upgrades will boost their processing capacity to 28 head of beef and 48 hogs per week, while also improving operational safety and efficiency. Additionally, the project will allow Haen Meats to engage an additional 121 local producers and create 12 new jobs, further supporting the local community.

Wyoming

Recipient: 307 Meat Company*

City: Laramie

District: WY-001

Project Type: Simplified Equipment Only

Award Amount: \$244,104.94

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.