

February 3, 2021

To House Agriculture and Natural Resource Committee:

Tillamook Meat is a family run full service butcher shop with roots going back to 1968. We cut and wrap beef for our retail customers and we provide state licensed custom-exempt slaughter and cut and wrap for local livestock producers and their customers. My wife and I are nearing retirement and our children are ready to transition into ownership and they are very interested in tapping into a larger market by expanding our offerings. We have been in discussions with USDA FSIS and know what it would take to meet the state equivalence guidelines for a slaughter and processing facility.

Tillamook Meat has the customer base, team, skills and dedication to grow into USDA or state equivalent slaughter but we would need a modest amount of up front capital to close the gap and make it pencil for the first few years while we add new equipment and increase our staff. The proposed grant program would help us make the small jump and serve more of our livestock producers' needs.

We are encouraged the State is considering putting resources into helping smaller scale, locally owned community butcher shops. We fully support the development of a grant program for technical assistance and infrastructure to help all of us serve the needs of our livestock producers and meet the demands of our region's restaurants, institutions and retail customers.

Sincerely,

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