



Presentation to the

Senate Natural Resources and Wildfire Committee

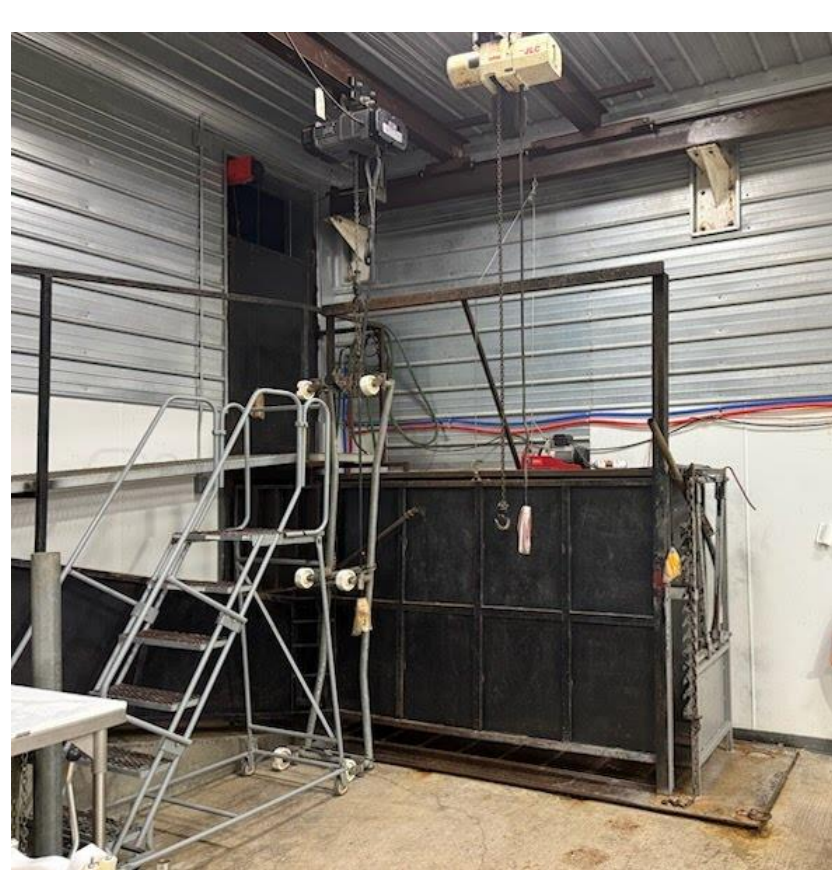
Jake Hines – President NWMPPA

Owner – Hines Meat Co – LaGrande and Pendleton

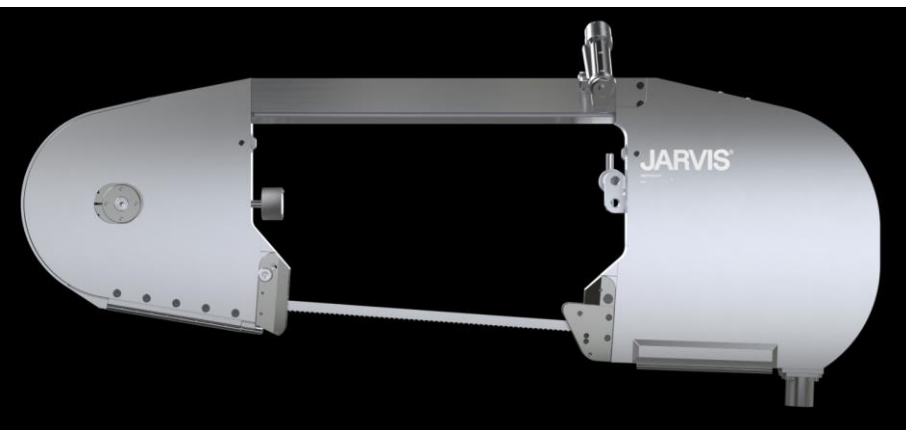




- Recipient of ODA Grant in 2024
- Equipment that is necessary for production and processing continues increase in price



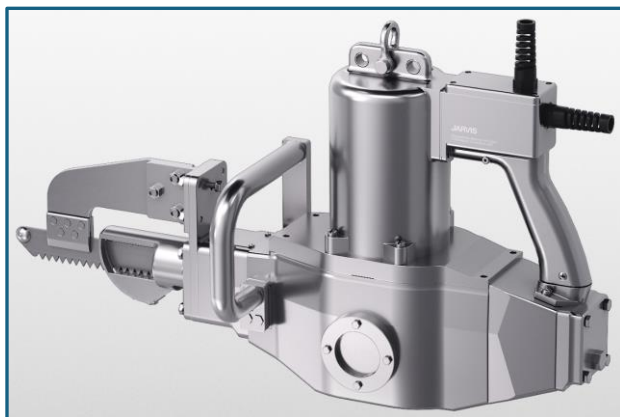
Traditional Meat Processing Equipment



**Jarvis Buster 5 Carcass Splitting Saw -
\$13,668.70**



**Jarvis SEC400 Hog Splitting Saw -
\$11,829.60**



**Jarvis Brisket Saw – MG-1B -
\$21,443.80**



- Current Hines Meats Restraint System for the Slaughter Floor
- Replacement cost would be between \$12,000 - \$22,000, depending on who makes it.



Enviropak Smokehouse – Made in Oregon – Cost to replace would be \$72,000

Some of the amazing products made by this smokehouse!





**Tipper Tie and Stuffer for making
sausage –**

\$65,000 for the Tipper Tie Machine

\$65,000 for the Vemag Vacuum Stuffer

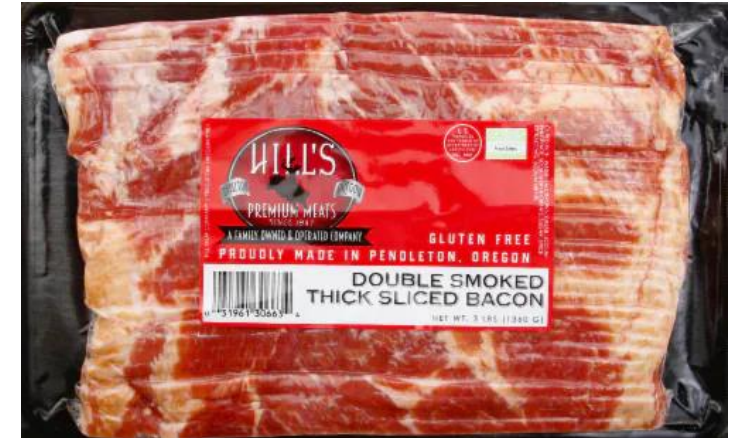
**Seal-A-Tron Shrink Packaging Machine –
\$55,000**





**Thermoforming Machine -
\$150,000.00**

Examples of products packaged in Thermoforming Equipment



Conclusion:

It can easily cost hundreds of thousands of dollars just to upgrade equipment in a meat processing facility

Outside help is appreciated to make the meat processors of Oregon competitive in todays market



Tanya Dolby – Treasurer - NWMPA

Co-Owner – H & K Meats – Jefferson





Processing Room Before Remodel



Processing Hogs after Remodel



So much more room!





**The new fabrication room has
given us the ability to grow!**

Oregon's Infrastructure is Aging and In Need of Updating

Shops that have shut down in the Willamette Valley:

- Hirte's Market of Mill City
- Gene's Meat Market in Mehama
- Coon Hollow of Sublimity
- Blain Sundown Mobile Slaughter of Aumsville
- Vels Meat Market in Salem
- Keizer Meat Lockers in Keizer
- Steve's Custom Meats in Lebanon
- S & S Custom Meats in Jefferson
- Frontier Meats in Carlton
- Emmon's Meats in Corvallis
- Independence Meats in Independence

If more meat processing businesses continue to shut down,
what happens to agriculture in the state of Oregon?

Conclusion: The infrastructure of meat processors in the state of Oregon is aging and needs updating. These costs can be hundreds of thousands of dollars. We would appreciate the states help in keeping our facilities up to date to bear the workload.



Jason Johnston – Member of NWMPA

Owner – Mountain Valley Meats - Parkdale



Equipment Purchased with Grant Money from 2022 Grant Funding at Mountain Valley Meats

**Gemini Grinding
System \$66,000**



Shrink Packaging Machine - \$55,000



**Hog Scalder
\$35,000**



Rendering: Offal, hides and bones that are a byproduct of the industry

Where do these items go?

Rendering companies

Landfill

Composting



Solution for Rendering Problems at Mountain Valley Meat

Biodigester - \$500,000



Can process 4 ton of organic material per day

No additional carbon needed

Uses electricity to operate

Bone grinder attachment (included) allows all material to be processed into compost

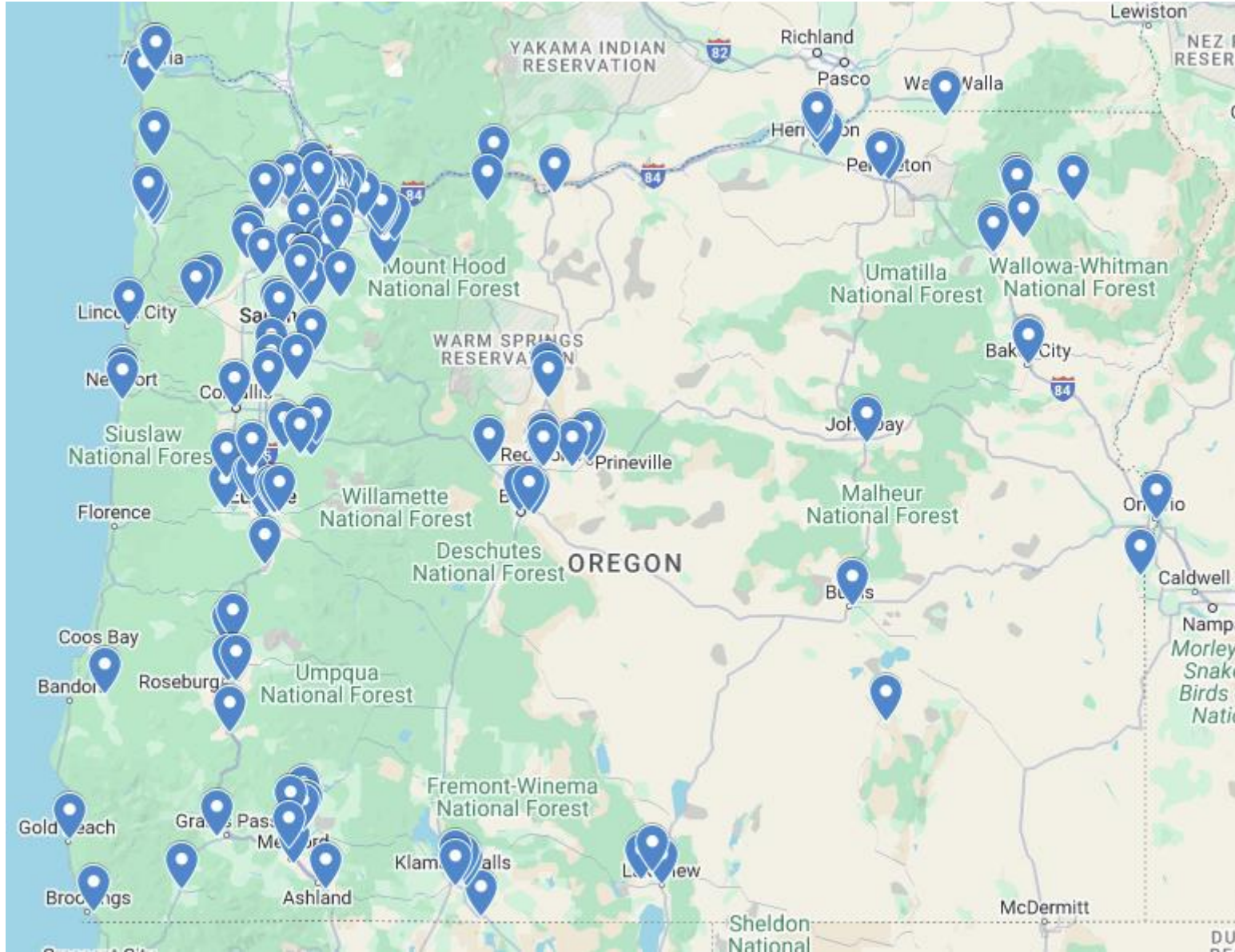


Conclusion: The grant money has been extremely helpful. Continued funding and legislation is needed to continue to help Oregonians put high quality proteins on their tables.

Troy Wilcox – Executive Director - NWMPA

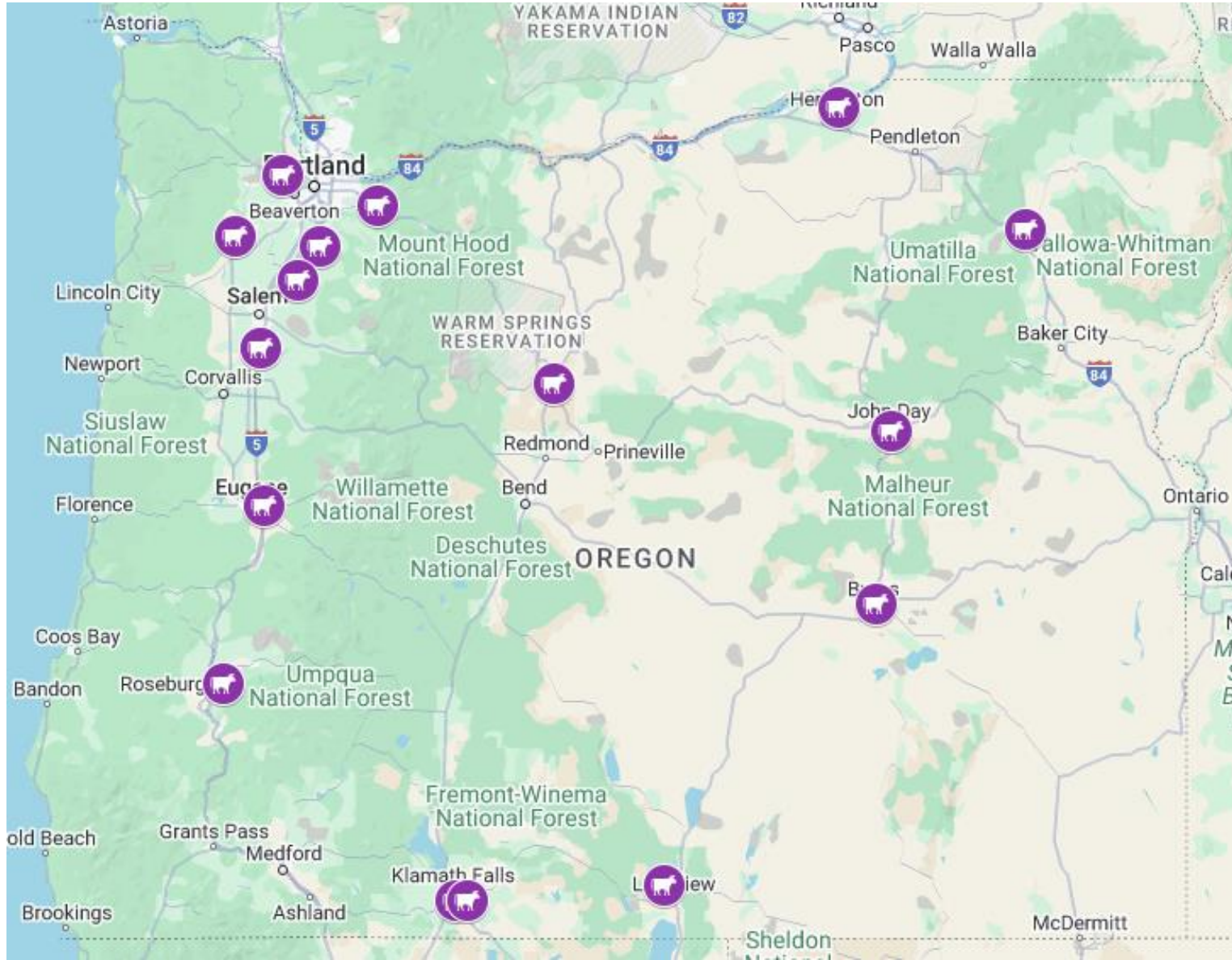


Locations of Oregon's Current Meat Processing Facilities



148 Total

Locations of Oregon's Current USDA/OSI Facilities



16 Total

**9 of these are
the result of
ODA grants**

Oregon is Leading the Way!

**One of only 27 states with a state inspected meat program
– The only one in the West**

**Grant money has been used effectively to assist the
adding capacity in this state**

**Out of the 44 plants that put in for the last round of
grants, 14 were accepted**





Partnership Opportunities



Training the next generation of butchers



Wage assistance to train butchers

Holding HACCP Training Classes



Continuation of supporting the ODA and OSU with HACCP Training

Leading meat processors to the latest technology in the industry



Grant money to help purchase equipment and infrastructure to create a strong industry for the future

Advocating for legislation to help the industry



Looking at laws on the books that hinder meat processing and looking at ways to turn those into laws that help

Conclusion: The NWMPA and the State of Oregon can do a lot of good together to help the citizens of Oregon. We would ask that this committee strongly consider opening up additional grant money to this vital industry to support the growth of food production in this state.

