

Submitter: Linda Anspach

On Behalf Of:

Committee: House Committee On Agriculture, Land Use, Natural Resources, and Water

Measure, Appointment or Topic: HB2164

Dear Co-Chair Helm, Co-Chair Owens and members of the House Committee on Agriculture, Land Use, Natural Resources, and Wildfire:

My name is Linda Anspach and I am a cattle (sheep and hog) rancher from Terrebonne.. I am writing today to support HB 2164 and tell you how vital it is that we take the remaining steps to make the State Meat Inspection program successful. For Oregon ranchers to survive, we must have the infrastructure to allow us to bring our livestock to market. Oregon has far too few USDA inspected facilities to meet demand and small farms are often given 12 month or longer wait times for appointments to get their animals processed. The State Meat Inspection Program can alleviate this bottleneck and allow more farms to thrive here, reduce their travel and processing costs, and allow small farms to meet the growing demand for local pasture raised meat.

Our ranch is struggling greatly with this issue. One personal example is that I have been waiting more than 1.5 years to process a large sow. We have been running out of ground pork products for months and turning away business because I can't get any additional USDA butcher dates. While we are fortunate to have some set dates with our local USDA processor, I am not able to get more than I was getting 11 years ago when we bought the ranch.. Unfortunately, I am stuck with processing that number of animals so it is extremely difficult to grow the business.

Another issue is that our local USDA butcher is only willing to process animals up to a certain size. So we often have animals ready to process but they are unable to give me butcher dates. We are then left with animals over their size requirement. So we either have to sacrifice the animal or try to get a spot at a butcher outside of our area which is difficult to obtain and creates add cost as well as stress to the animals. But I would still do it if those butchers weren't also booked out over a year.

Seeing as we are not growing widgets, these constraints make it very difficult to be successful.

We have quite a few ODA butchers near us but processing animals through them prohibits me from selling meat in package out of our on site store, at farmer's markets or retail establishments. It really limits the customer base to a demographic that can afford to purchase a 1/4, 1/2 or whole animal which is a large upfront expenditure. Something most people cannot afford.

In order for our business to survive, I must be able to sell more meat but my options are extremely limited under the current scenario.

Thank you,

Linda Anspach

DD Ranch

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