



From Field to Fork

Quarterly news from your Northwest Premium Meat Co-op

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Our Co-op opens its doors at last!

By Tricia Kapelari

After four years of dedicated planning, forecasting and painstaking construction the dream of our member-owned, locally-controlled abattoir and processing plant is finally a reality.

Inspected by the Canadian Food Inspection Agency, the BC Centre for Disease Control and the Northern Health Authority, the facilities are now provincially licensed and open for business.

Currently we are 156 members strong with local investment now exceeding \$575,000. Due to the dedication of members like you, the Co-op has been

“Now it’s up to us to grow our membership and share our vision.”

able to realize its goal of a member-owned and controlled slaughterhouse and processing plant.

Now it’s up to us to grow membership and share our vision with producers and consumers across the Northwest.



FRANZISKA AND KARIN SERVE UP STEAK AT THE TELKWA STOREFRONT

With assistance from the Canadian Cooperative Development Initiative the Co-op has partnered with the local non-governmental organization, One Sky: The Canadian Institute of Sustainable Living, to enhance promotion and membership for the co-operative.

This is working well to strengthen the co-operative membership base as well as ensure the survival of small, agriculture producers throughout the region.

continued on page 2...

ABOUT NORTHWEST PREMIUM

Northwest Premium Meat Co-op provides livestock slaughter and processing services for producer and quality meat products to Northwest BC consumers.

We believe in quality, sustainability and the joys of local eating.

LEARN MORE

www.northwestpremiummeat.com
or call us at (250) 846-5222

Or visit the Telkwa store at
1415 Hankin Avenue

from page 1...

Welcome New Director

Although the Co-op Board is sorry to announce the resignation of director, Gary Lobley, we are excited to welcome Max Starr to the board of directors.

Max comes to the board with a solid background in commercial financing as well as hands on experience working within the cooperative model.

Help build membership by promoting the benefits of a \$250 lifetime membership to friends and family. Tell them about:

- Discounts on freezer boxes - \$50 value = 5% discount, \$100 or greater = 10% discount
- Voting rights
- Patronage and dividend payments
- Equivalent number of shares for debt-payment surcharge on custom slaughter
- Yield information on carcasses (2009)
- Free advertising on the Co-op website
- Supporting healthy agriculture and strong communities



AT THE ABATTOIR:

Stats on Custom Slaughter

To the end of July we have custom killed – 53 Beef OTM (Over Thirty Months), 73 UTM (Under Thirty Months) for a total of 126 animals as well as 94 hogs and 30 sheep.

Cost of Custom Slaughter

Beef UTM \$85 (including \$20 debt pay-down, members receive 20 shares in lieu)

Beef OTM \$100 (including \$20 pay-down, members receive 20 shares in lieu) plus \$15 removal and disposal fee

Pork \$30 (\$10 debt pay-down, members receive 10 shares in lieu)

Lamb \$20 (\$5 debt pay-down, members receive 5 shares in lieu)

We've had to increase the price to custom slaughter beef by \$15 due to increased costs of Specified Risk Material (spine, etc. where the BSE lives) removal and increased fuel and delivery costs required for SRM disposal.

Book your Fall Slaughter Now!

We are currently taking bookings for the busy fall season and the slaughter spots are filling up fast. To make sure you get your animal in on the date you want please call us as soon as possible. Call us two weeks ahead of time at 250-846-5222 with your contact information and order. Be prepared to have the following information on hand:

- Your name, address, telephone number and type and number of animals: beef-under thirty months (UTM), over thirty months (OTM), pork, lamb, or sheep over 12 months.
- Where the carcass will go – to an area butcher or to the Co-op - for processing.



Custom Cut and Wrap

If a carcass is coming to the Co-op for custom cut and wrap, cutting instruction sheets are available for producers to give to their customers for cut specifications. Clear instructions allow the Co-op to provide better customer service.

Completing these cutting instruction sheets is the responsibility of the producer and each order must be accompanied by a completed cutting instruction sheet.

Payment is required at time of pick-up and unless special arrangements are made, the producer is expected to pick up the completed orders.

Due to high demand for freezer space there is a 48-hour limit on the length of time the Co-op holds orders. After that there's a \$5/day charge for storage.

All meat is frozen before it leaves the plant and goes out in new boxes to meet the Co-op's food safety standards.

Experience has shown that the previous \$10 fee did not cover transport costs and as a result transport fees for beef from the abattoir to processing facilities within the Bulkley Valley has increased to \$15 as of August 1, 2008. For trips outside the valley there will be a mileage fee depending on the load.

Fees can be paid by cheque or credit card. Members have the option of providing their credit card information by telephone. All custom slaughter fees must be paid either before the slaughter date or at the time of drop-off at the abattoir.



Custom Cut and Wrap

\$0.50/lb for regular orders.

\$0.60/lb for special orders with multiple cut specification sheets

Lambs under 50 lbs are a straight \$25 fee.

For the time being, until we can hire more staff, we ask that cut & wrap orders be picked up Monday to Friday between 9:00 AM and 5:30 PM or Saturday between 9:00 AM and 11:00 AM.

Value Added Products

Smoke \$0.80 / lb

Bacon \$1.10 / lb

Patties \$1.25 / lb

Bratwurst & Sausage \$1.45 / lb

Value Added Meats are available made with few or no additives to customer specifications.

Co-op Beef by the Side

Grain-fed (including cut and wrap) \$2.95/lb

Grass-fed (including cut and wrap) \$3.27/lb



Storefront News Looking to the Future

The storefront opened quietly on May 30 with regular hours of operation Monday through Friday 9:00am – 6:00pm and Saturdays 9:00am to 5:00pm.

Since opening day, sales and walk-in traffic have been steadily increasing. Customers are happy with the exceptional quality of the Co-op's products as well as the variety of value added items.

Our current advertising campaign, profiling producer members is helping to promote Co-op products as well as build strong relationships between our northwest producers and their customers.

As cash flow permits the Co-op will be slowly working to update the look of the storefront including signage and displays. Suggestions to improve how we serve you can be forwarded to nwpmcoffice@bulkley.net

Now that the Co-op is up and running, it's time to focus attention on streamlining processes and improving Co-op products.

It's the goal of the Co-op to work with producer members to develop the best possible product for our local market. With that in mind, a number of upcoming learning exchanges are being organized for this fall and winter.

*“Customers
are happy with
the exceptional
quality...”*

Call Chris at the Co-op to sign up for discussions on:

- Finishing Livestock Locally
- Opportunities in Small Scale Pork Production
- Small Scale Sheep & Goat Production

If there are other topics that would be of interest to northwest producers please forward your suggestions to nwpmcoffice@bulkley.net

Website Update

Watch for changes to the Co-op website www.northwestpremiummeat.com where the Co-op will profile producers, promote products and services and offer some online resource links for producer members.



Contact us at: 250-846-5222
www.northwestpremiummeat.com