



NICHOLAS MEAT Quarterly

COMPANY NEWS AND UPDATES FOR THE LOGANTON COMMUNITY

SUMMER 2021

Nicholas Meat Celebrates Official Groundbreaking of the Sustainable Resource Facility

It was more than five years in the making, but on May 26, 2021, Nicholas Meat broke ground on its Sustainable Resource Facility (SRF). The event, attended by 60 people, including Pennsylvania Secretary of Agriculture Russell C. Redding and U.S. Congressman Fred Keller (PA-12), celebrated the innovative and comprehensive environmental management system that will allow Nicholas Meat to reuse water, reduce dependence on land application, manage odor, and generate green energy from biogas.

“The Nicholas Meat SRF is bringing world-class technology to Pennsylvania that will serve as a model throughout the meat processing industry.”

“The SRF features award-winning waste-to-energy technology and an advanced wastewater treatment facility,” said Brian Miller, Nicholas Meat Director of Sustainability. “This means we will be reducing our carbon footprint and decreasing our dependence on fossil fuels. Breaking it down, we will create renewable energy, capture greenhouse gases and odors, reduce water demand and create nutrient-rich fertilizer all while reducing truck traffic and minimizing odor.”

The project was lauded by many who call the initiative bold and progressive.

“This administration recognizes the critical role agriculture plays in building a strong economy and strong rural communities in our state,” said Redding. “The marketplace is asking for



Beth, Kennedy and Doug Nicholas stand with PA Secretary of Agriculture Russell C. Redding, right

more sustainability in food products. From the farmers to the processors, I am grateful the food system in Pennsylvania is responding. Today’s groundbreaking of the Sustainable Resource Facility is a significant step toward ensuring our food supply is sustainable. The Nicholas Meat SRF is bringing world-class technology to Pennsylvania that will serve as a model throughout the meat processing industry.”

U.S. Congressman Fred Keller (PA-12) applauded the Nicholas family for investing in the Sugar Valley community 30 years ago.

“Without the vision of Nicholas Meat, we wouldn’t be here today. We wouldn’t have 350 people going to work every day providing the sustainable food that we rely on,” said Keller. “When you look at the project, it’s about doing the right thing for our environment, it’s about doing the right thing for our community and it’s about making sure Nicholas Meat is successful well into the future.”



U.S. Congressman Fred Keller (PA-12)



Justin Snook, Clinton County Farm Bureau president

Justin Snook, Clinton County Farm Bureau president echoed those remarks by saying, “It’s good for the community and for agriculture in general. Additionally, this project is really important for the local economy and animal agriculture.”

Others commented on the unique approach that Nicholas Meat is taking by combining so many facets together into one project – including the wastewater treatment and digester.

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From left: Doug Nicholas, Chris Young, Russell C. Redding, Brian Miller and Tom Richard

“This is a pretty unique situation,” said Chris Young, Executive Director of the American Association of Meat Processors, of which Nicholas Meat is a member. “We represent about 1,500 small companies across the country and this is the first (such project) that I’ve known of.”

Dr. Tom Richard, director of Pennsylvania State University’s Institute of Energy and Environment, and a professor of agriculture and biological engineering, praised Nicholas Meat for their leadership.

“Nicholas Meat is addressing a really important challenge because meat packing operations have a lot of waste,” he said. “This waste typically has both odor and energy in it, and also lots of nutrients,” so the goal of this project is to actually eliminate the odor, to capture the nutrients, and to recover the energy and turn that into power for the meat packing plant.”

Richard added, “What’s really exciting about this project and many others that we’ll see in the years to come, is agriculture cannot just be a challenge, but a solution for our environmental challenges.”

The advanced wastewater treatment systems will allow maximum water reuse which will benefit the Sugar Valley aquifer. According to Miller, “The treatment process is very similar to a municipal treatment facility which relies on biological nutrient removal. In fact, when the facility is fully- operational, it will remove over 1800 pounds of nitrogen per day from the environment. This is a significant benefit to the environment.”

Construction on the facility begins this summer and is expected to be complete in about 24 months. Currently the project is estimated to cost \$50 million and is being funded solely by Nicholas Meat LLC. To learn more about the SRF, go to NicholasMeats.com/sustainability.

Did you know? Beef is Sustainable

U.S. cattle farmers and ranchers produce the most sustainable beef in the world through decades of improvement and innovation. This is due to the ability of cattle to upcycle human-inedible plants into high-quality protein. In fact, beef production in the U.S. has a carbon footprint 10 to 50 times lower than other regions of the world, and according to the Environmental Protection Agency, greenhouse gas (GHG) from beef cattle only represents 2% of emissions in the United States.



Below are some additional facts about beef sustainability:

- Between 1975 and 2017, the U.S. beef industry, through continued sustainability efforts and improved resource use, reduced emissions from beef cattle by 30%, while producing slightly more beef.
- The U.S. produces 18% of the world’s beef with just 6% of the world’s cattle (ranking third in worldwide total cattle population).
- All of agriculture, including beef production, accounts for approximately 9% of total U.S. emissions.
- By contrast, transportation accounts for 29% of GHG emissions and electricity accounts for nearly 28% of GHG emissions in the U.S.
- The methane belched from cattle is not adding new carbon to the atmosphere. Rather, it is part of the natural cycling of carbon through the biogenic carbon cycle.
- The methane from cattle stays in the atmosphere for approximately 9-12 years before being recycled back into the ground, whereas carbon emitted from fossil fuels stays in the atmosphere permanently.
- If all livestock in the U.S. were eliminated and every American followed a vegan diet, GHG emissions would only be reduced by 2.6%, or 0.36% globally.

Thanks for Asking:

Where is the Conservation Reserve Located and Why?



With the building of the Sustainable Resource Facility (SRF) along Route 880 near Loganton, a new conservation area will be developed by Nicholas Meat as compensation for the forested riparian buffer and watercourse impacts that will occur because of the land development needed for the SRF. This new conservation site, totaling 12.03 acres, will be protected with a conservation covenant that will remain with the land in perpetuity.

The SRF building site is located along a small, intermittent, high gradient, isolated channel in the Fishing Creek watershed in Greene Township. After an extensive search to find the ideal location, Nicholas Meat secured land

about 12.5 miles northwest from the SRF site. The Reserve will be located in the 100-year floodway of Bald Eagle Creek in Bald Eagle Township, Clinton County, and once completed, will be home to almost 2,500 trees and a wide variety of native wetland grasses and wildlife.

“We needed to find the right property for the reserve, which is why it’s located a little way away from our SRF project,” said Brian Miller, Nicholas Meat Director of Sustainability. “The site had to be an un-forested parcel that was large enough, adjacent to the stream, and available. We selected the closest site that met these criteria. As an avid outdoorsman, I am happy

we’re doing this for both the wildlife and the environment.”

A diverse mix of tree species has been selected to address the planting conditions in the Reserve, which is a mix of wetlands and uplands. The number and diversity of these proposed plantings should allow the site to become well established with woody and herbaceous vegetation.

Oversight of the Conservation Reserve project is being provided by Cedar Run Environmental Services, Inc. “We’re planting a diverse mix of deciduous trees at industry standard planting density,” said Steve Bason, professional wetland scientist, Cedar Run Environmental Services. “There will be all types of wildlife there once the site becomes established. It truly is a great project and will be a wildlife paradise in the future.”

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The property will be fenced to protect newly planted trees and vegetation from deer and other wildlife as it gets established. Development of the Reserve is underway.



Steve Guerriero

Meat our People

Employee Feature

Position: Equipment/Yard Mechanic

Years Employed by Nicholas Meat: 4.5

Favorite activities outside of work:

I like watching college and NFL football and I enjoy hunting, fishing and camping.

Person most admired: My mom (rest her soul). She put up with a lot!

When it comes to beef: Make it a steak, please, and make it rare.

We’re Hiring!

Consider joining the Nicholas Meat team for a rewarding career at a company providing safe, delicious beef products for customers. We now offer a \$1,500 sign-on bonus for new employees after 90 days of employment. You must have good attendance and no disciplinary problems to qualify. If you already work at Nicholas Meat, don’t forget about the referral bonus of \$300, too! To apply, visit our website at NicholasMeats.com/careers or in person at the plant today.



At Nicholas Meat we are all about the beef! We hope you enjoy this recipe from the Pennsylvania Beef Council.

Lemon-Garlic Grilled Beef Tri-Tip Roast with Vegetables

Marinated in white wine and lemon, this beef Tri-Tip Roast is flavorful and satisfying served up with colorful vegetables. This recipe is an excellent source of Protein, Niacin, Vitamin B6, Vitamin B12, Zinc, and Selenium; and a good source of Iron, Potassium, and Choline.

Ingredients:

1 beef Tri-Tip Roast (1-1/2 to 2 lbs.)
4 ears corn, husked
1 lb. fresh asparagus, trimmed
1 red onion, cut into 8 wedges

Marinade:

1/2 c. dry white wine
2 T. fresh lemon juice
1 T. lemon pepper seasoning
1 T. minced garlic
1 t. lemon zest
1/2 t. cayenne pepper (optional)

Seasoning:

2 t. lemon pepper (divided)

Cooking:

1. Combine marinade ingredients in small bowl. Place beef Tri-Tip Roast and marinade in plastic bag; turn to coat. Marinate in refrigerator 15 min. to 2 hours, turning occasionally.
2. Remove roast from marinade; discard marinade. Pat dry with paper towel. Prepare gas grill for indirect cooking by lighting two thirds to one half grill, leaving remainder off. When grill is hot (10-15 minutes), place roast directly above flames. Cover and sear all sides of roast, approximately 8 minutes each. Move roast to unlit area on grid. Cover and cook 14-16 minutes until medium rare (135°F) to medium (150°F) doneness, turning occasionally. Place vegetables directly above flames. Cover and cook corn 15-20 minutes; asparagus 7-11 minutes and onions 11-15 minutes or until tender, turning occasionally. Remove roast. Let roast stand 5-10 minutes. (Temperature will continue to rise about 5-10°F to reach 145°F for medium rare; 160°F for medium.)
3. Carve roast against the grain into 1/4-in. slices; season with 1 teaspoon lemon pepper. Sprinkle remaining lemon pepper over vegetables; toss gently. Season roast and vegetables with salt and pepper, as desired.

Find more beef recipes and information at www.PABeef.org.



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WWW.NICHOLASMEATS.COM

