



# NICHOLAS MEAT Quarterly

COMPANY NEWS AND UPDATES FOR THE LOGANTON COMMUNITY

WINTER 2021

## More than a Digester, Sustainable Resource Facility Moves Forward

Plans to build a Sustainable Resource Facility (SRF) continue to move forward even though it may be difficult to see that progress when you drive by the Nicholas Meat plant on East Valley Road. Nicholas Meat has made great strides toward breaking ground on the facility, which is so much more than a digester. The SRF will feature award-winning waste-to-energy and water reuse technology, and other benefits to both our facility and to the Sugar Valley community. For example, the SRF will include a comprehensive waste treatment facility with anaerobic digesters, an advanced wastewater treatment facility, and will allow the company to manage food processing waste generated at the facility.



The tract of land just north of the plant awaits construction of the Sustainable Resource Facility (SRF), a comprehensive waste treatment facility that will include anaerobic digesters, an advanced wastewater treatment facility, and a complete organic waste-to-energy facility.

We began our quest to achieve project approval, beginning with a January 2018 project “kick-off” meeting between our team and the DEP. From that time until present, we have never stopped working on the planning and details necessary for approval of a project of this scale. Through the process, Nicholas Meat has never wavered from its commitment of achieving sustainability and making the SRF a reality.

---

**“Now that we have the NPDES permit, we are ready to move forward with construction.”**

---

“The planning and approval stage is a lengthy process, but we are making headway. We are committed, both principally and financially, to completing this project, which will be beneficial for the company, our community, and the overall environment” says Nicholas Meat’s Director of Sustainability, Brian Miller, who has lead the company’s

efforts on this project since day one. “Our application for a National Pollutant Discharge Elimination System (NPDES) permit was submitted, and after a lengthy review, we are excited to announce it has been approved.”

Most recently, Nicholas Meat provided additional details to the Department of Environmental Protection (DEP) in order to address questions the department had related to the company’s NPDES permit application. These requests for additional information, referred to as “technical deficiency letters” are common for complex projects such as this. Nicholas Meat timely addressed all questions and provided information as requested by the DEP. As a result, the DEP notified Nicholas Meat February 11, 2021 that the NPDES permit was approved.

Nicholas Meat has teamed up with what we feel is the best of the best. For more than 40 years, Global Water and Energy (GWE) has created and

implemented green energy, water reuse, and industrial wastewater treatment solutions for pulp, paper, food and beverage companies all over the world. GWE also has one of the most extensive and progressive technology portfolios of any company in the industry. Every day, GWE helps companies just like ours become less fossil fuel dependent and better environmental stewards.

The company supports the community in numerous ways and our commitment to build the SRF will provide additional benefits to the community and the environment we share with others.

***Additional benefits to the community will include:***

- Underground piping will transport materials to and from the meat processing facility, reducing truck traffic on Route 880. Less truck traffic means fewer carbon emissions.

*Continued on Page 2*



**Welcome to Nicholas Meat Quarterly.** This newsletter is dedicated to communicating with you, the area residents of the Sugar Valley community. In each edition expect to find company updates, employee highlights, answers to your questions, progress on the Sustainable Resource Facility, and information about beef including delicious, family-friendly recipes.

Look for Nicholas Meat Quarterly winter, spring, summer and fall, and feel free to reach out to our team with questions at [info@nicholasmeats.com](mailto:info@nicholasmeats.com). We also have a new website where additional information about Nicholas Meat be found including this newsletter on the About Us page. Visit [www.NicholasMeats.com](http://www.NicholasMeats.com).

We know there is interest in the company and its activities. Through this newsletter, we hope you enjoy learning more about us. We look forward to connecting with you through the year ahead.

*Continued from Page 1*

- Digestion occurs in an enclosed environment, capturing greenhouse gases and odorous emissions.
- Renewable energy will replace fossil fuels and decrease our carbon footprint.
- An advanced water treatment system will allow for maximum water reuse, minimizing impact on the underground aquifer.
- Digested solids become organic, nutrient-rich, fertilizer, replacing chemical fertilizers.

“Our team has worked diligently to provide the plans, details, and technical data for this project to the DEP and other regulatory bodies, as required,” explains Miller. “Now that we have the NPDES permit, we are ready to move forward with construction.”

## Thanks for Asking: Why are Food Processing Residuals (FPR) from the plant applied to farmland?

The thought of residuals, of any kind, applied to land can be off-putting. That is until you understand the science of how this process enhances soil health.

Nutrient-rich food processing residuals (FPR) are safely and accurately applied by farmers to area farmland because they are beneficial for both soils and crops. A recent report by the Pennsylvania Department of Environmental Protection (DEP) reconfirmed that land application of Nicholas Meat’s FPR is being done correctly, safely, and in accordance with regulations.

Though Nicholas Meat does not directly engage in land application of FPR, as a supplier of FPR, the company fully cooperated with the DEP as it investigated local land application practices. The DEP’s lengthy investigation, which involved a month of surveillance, numerous inspections, and soil sampling, revealed that “at no point were there any runoff issues observed nor any setback issues. Additionally, no evidence of over application, either on a per year application basis or for the year, has been noted based on the records provided, which include applications from May 1st through August 31st.”

Nicholas Meat is hopeful that the results of the DEP’s investigation will reassure the community that land application of FPR is indeed beneficial to local farmland and, when implemented properly, as it was here, poses no risk to area residents or the environment.

A major goal of soil conservation is soil health, which is achieved by increasing the organic matter (OM) in the soil. That is exactly what FPR do.

FPR, much like green manure (growing plants, cover crop or crop stubble tilled into the soil) and livestock manure, boosts the organic matter that, in-turn, feeds the microbial population in the soil. More microbes create more nutrient cycling, and healthier soils.



The organic matter in the FPR also helps to sustain moisture in the soils, preventing run-off of beneficial nutrients and keeping them onsite where they can have the most benefit.

Farmers who land apply the FPR supplied by Nicholas Meat are required to have and adhere to a Nutrient Management Plan (NMP). Under a NMP, farmers are required to maintain detailed records, including application maps identifying setback areas, application quantities, and the crops that are grown onsite. Periodically, soil samples are tested to ensure adequate assimilation of the FPR into the soil and verify that pollutants are not introduced to the soil and crops.

Nicholas Meat is just one of over 900 Pennsylvania processing facilities that generate the FPR that farmers use throughout the Commonwealth.

# New Entrance Facility Prioritizes Health and Safety



Through this new entrance to the business, the medical screening facility provides touchless entry, coupled with thermal imaging cameras that not only provide facial recognition, but also identifies the absence of a mask, and even prompts users to wear their mask properly.

If you've driven by Nicholas Meat in the past couple of months, you've likely seen our new entrance that doubles as a state-of-the-art medical screening facility. Inside this facility is advanced technology including touchless entry/exit, thermal imaging cameras and software that detects body temperature. This technology also identifies the absence of a mask, and even prompts users to wear their mask properly. People who do not pass safety protocols are denied access and are isolated for additional screening. All employees and visitors must enter and exit through the medical screening facility and undergo screening protocols, regardless of the number of trips throughout the day.

Early in the pandemic, the Nicholas Meat team realized that they needed to be proactive in protecting the health of workers. The team also knew that mitigating the risk of workers contracting COVID-19 and reducing the spread of the virus was the best course of action for both the plant and the Sugar Valley community.

"Early-on, we were very proactive in implementing added safety protocols for our employees. We were watching what other facilities were doing, not just meat processors, as well as what other countries were doing," explains Daria Swartz, Director of Human Resource. "Nicholas Meat found a good source of masks and worked hard to

implement protective measures from the beginning of the pandemic."

The team also realized that maintaining a high-level of health and safety, long-term beyond COVID-19, was in the best interest of employees and the community. The concept for the medical screening facility rose quickly as a priority.

We took this facility from planning to functional in a short amount of time. We applied for a zoning permit on April 4, 2020 and the MSF became operational on November 30, 2020. The company is very appreciative of the support from community leaders to approve the permit enabling Nicholas Meat to build so swiftly.

---

**It's a very new and exciting facility we've invested in for the safety of our employees and the health of the Loganton community."**

---

"It's a very new and exciting facility we've invested in for the safety of our employees and the health of the Loganton community," says Swartz. Nicholas Meat has remained open throughout the pandemic, a testament to the efficacy of the implemented safety protocols.



**Kevin Foringer**

## Employee Feature

WE HAVE GREAT EMPLOYEES AND HERE'S ONE OF THEM.

**Position:** I'm a Lead Person. I enjoy working with animals and also working with others who help facilitate cattle as they are received at the plant.

**Years Employed by Nicholas Meat:** 8

**Favorite activities outside of work:** Hunting, fishing, four-wheeling and other sports.

**One thing that might surprise you about Kevin:** Once you get to know me, I am really outgoing.

**Person(s) most admired:** My daughters. I wanted them to have a better life and they are succeeding. I told them to never give up.

**When it comes to beef:** I like my steak well-done.

Nicholas Meat provides employment for about 350 people working various positions in the company. To learn about openings, watch for listings at [www.NicholasMeats.com](http://www.NicholasMeats.com) or contact Yara Evangelista, Hiring Manager, at (570)-725-3511, ext. 320 or email [yevangelista@nicholasmeats.com](mailto:yevangelista@nicholasmeats.com). You can also send a fax to (570)-725-7970.



**NICHOLAS MEAT, LLC.**  
508 E Valley Road  
Loganton, PA 17747

PRSR STD  
ECRWSS  
U.S. POSTAGE  
PAID  
EDDM RETAIL

Local  
Postal Customer

# WELCOME!

This is the first edition of the Nicholas Meat Quarterly. We are excited to share news and information from the company with the community.

## Here's what you'll find inside:

**Sustainable Resource Facility Moves Forward**

*Page 1*

**Why are FPR Applied to Farmland?**

*Page 2*

**New Entrance Facility Prioritizes Health and Safety**

*Page 3*

**Employee Feature**

*Page 3*

**ACRONYM:** *An abbreviation formed from the initial letters of other words and pronounced as a word.*

We have acronyms in the newsletter! Can you find these inside?

**COVID SRF GWE USDA FPR  
DEP MSF NMP NPDES OM**

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



## Chilly Day Beef Chili

*It's hard to deny that a warm, savory bowl of chili brings a certain nostalgia to the table – no pun intended! Whether it's a weekly tradition (chili Sundays, anyone?) or a special occasion dish, chili is one of our favorite ways to beat the winter blues. This super-simple hearty chili will warm you up combining beef Stew Meat, black beans, onions, salsa and Tex-Mex spices.*



### Ingredients:

- 1 boneless beef Chuck Roast, cut into 1/2-inch pieces (about 2-1/2 pounds)
- 2 cans (15-1/2 ounces each) black beans, rinsed, drained
- 1 can (15-1/2 ounces) diced tomatoes (chili or zest-style)
- 1 medium onion, chopped
- 2 teaspoons chili powder
- 1 teaspoon salt
- 1 teaspoon ground cumin
- 1/2 teaspoon pepper
- 1 cup prepared thick-and-chunky salsa

### Toppings:

- Shredded Cheddar cheese
- Diced red onion
- Diced green onion,
- Diced avocado
- Dairy sour cream (optional)

### Cooking:

Combine Boneless Beef Chuck Roast and all other ingredients except salsa and toppings in 4-1/2 to 5-1/2-quart slow cooker; mix well. Cover and cook on HIGH 5-1/2 to 6 hours or on LOW 8 to 9 hours or until beef is tender. (No stirring is necessary during cooking.) Just before serving, stir in salsa; cook 2 to 3 minutes or until heated through. Serve with toppings, as desired.

This recipe is an excellent source of Dietary Fiber, Protein, Iron, Vitamin D, Riboflavin, Niacin, Vitamin B6, Vitamin B12, Phosphorus, Zinc, Selenium, and Choline; and a good source of Potassium.

Find more beef recipes and information at [www.PABeef.org](http://www.PABeef.org).