



# NICHOLAS MEAT Quarterly

COMPANY NEWS AND UPDATES FOR THE LOGANTON COMMUNITY

FALL 2021

## SRF Progress is Evident as Site Work is Underway

### ***Quandel leads construction oversight***

Since breaking ground in May, construction of Nicholas Meat's industry-leading Sustainable Resource Facility (SRF) is taking place at a steady pace. The company selected Quandel Construction Group, Inc. (Quandel) as the construction management firm to oversee the development of the SRF, an innovative and comprehensive environmental management system that will allow Nicholas Meat to reuse water, generate green energy from biogas and contain odors. Based in Harrisburg, PA, Quandel has been providing construction services for 139 years.

**“We believe Quandel is the right company to help us execute this environmentally conscious project that will bring many benefits to the company and community.”**

Quandel is providing oversight of the entire project that includes site work, buildings, anaerobic digesters that generate biogas, wastewater treatment facilities, and ancillary equipment. Quandel is responsible for soliciting and hiring the necessary subcontractors to perform the work and provides full-time, onsite supervision of those subcontractors.

Over the past few months, Quandel has performed site work with contractors including clearing trees, removing soil and developing the stormwater management infrastructure. Activity over the next few months, weather permitting, includes installation of the main access road, truck parking lot, site retaining walls and site electrical service.



Brian Mickatavage, Quandel General Superintendent, left, looks over plans for the Sustainable Resource Facility with Brian Miller, Nicholas Meat Director of Sustainability, right.



A worker marks an area at the Sustainable Resource Facility as work continues on the project.

“We are very excited to have Quandel as the construction management firm for this project,” said Brian Miller, Director of Sustainability at Nicholas Meat. “They bring to the project decades of experience in the construction of water and wastewater treatment facilities. We believe Quandel is the right company to help us execute this environmentally conscious project that will bring many benefits to the company and community.”

### ***Conservation Reserve Update***

Development of the Nicholas Meat Conservation Reserve is nearly complete. This conservation area was created to offset the forested riparian buffer and watercourse impacts that are occurring on the SRF site. This new conservation site, totaling over 12 acres, is protected with a conservation covenant that will remain with the land in perpetuity.

“Wetlands were created on the property and with that came the planting of a wide variety of native wetland grasses and almost 2,500



The Conservation Reserve is taking shape. Shown here is a wetland pocket prior to seeding.

trees,” Miller expanded. “Additionally, a fence surrounding the property has been installed to protect these newly planted trees and wetland vegetation from deer and other wildlife as it gets established.”

### ***Supply Chain Issues***

Although work at the SRF continues moving forward, Miller projects that the SRF project may take additional time to complete due to shortages

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The machinery at the SRF location is seldom idle as work continues to clear trees, remove soil and develop the stormwater management infrastructure.

caused in the supply chain, a circumstance experienced by numerous businesses across the country.

“We’ve all felt the supply chain pinch at the grocery store or when trying to buy a car or appliance for our home or office,” he said. “Unfortunately, we anticipate there may be challenges when it comes to the supplies needed to construct the SRF on schedule. We’re still working toward a completion date in 2023, but extended lead times due to material shortages may impact our original project schedule.”

If you have questions about the construction of the SRF, please email [info@nicholasmeats.com](mailto:info@nicholasmeats.com) or go to [www.nicholasmeat.com](http://www.nicholasmeat.com) to learn more.

## Meatingplace Magazine Features Nicholas Meat



Nicholas Meat is in the news! *Meatingplace*, the top magazine and news source for the meat and poultry processing industry, featured Nicholas Meat in their October issue. The comprehensive article discusses the history of Nicholas Meat, explains the regeneration and modernization of the plant since a 2005 fire, and extensively covers the planning and construction of the Sustainable Resource Facility (SRF) which Brian Miller, Nicholas Meat Director of Sustainability, explained was born out of necessity as well as a responsibility.

“We need to learn to be sustainable on the property that we actually have,” said Brian Miller, Nicholas Meat Director of Sustainability, in the article. “We can’t call up that water company and say, ‘We need more water.’ Same with wastewater; there’s no municipal wastewater facility here in our area, so we have to find sustainable ways to manage that waste and to reduce the amount that we have to haul off site. We’ll never be able to recycle 100% of it, but the goal is to recover as much of those materials as we can, and repurpose it for a beneficial use.”

In addition to the October feature in *Meatingplace*, Nicholas Meat was also featured on the publication’s podcast, MeatingPod, this summer. In the podcast, Miller spoke about Nicholas Meat’s vision for sustainability and the SRF. This first-of-its-kind facility plans to achieve up to 90% wastewater recovery once completed, according to Miller.

To read the full article, go to <http://library.meatingplace.com/publication/frame.php?i=723160&p=&pn=&ver=html5>. Please note that you must have a subscription to *Meatingplace* to access the article. MeatingPod members can listen to the podcast at Apple, Spotify, Stitcher, Amazon, Google, or wherever you get your podcasts. Search for episode #30.

### MEAT OUR PEOPLE

*Employee Feature*



**Position:**  
Beef Harvester

**Years Employed by Nicholas Meat:** 10.5

**Favorite activities outside of work:**  
Hunting, fishing, going for walks and collecting cow memorabilia.

**Favorite book:**  
I like Stephen King books.

**When it comes to beef:**  
Nothing’s better than a ribeye cooked medium-well. Yum!

## Amy Mowery



# NICHOLAS MEAT SUPPORTER OF 4-H & FFA YOUTH



Each summer, 4-H and FFA youth exhibit all types of animals – everything from sheep and goats to pigs and cattle at county fairs across Pennsylvania. Participation in such a project helps these young people develop life skills such as responsibility, respect and care for animals, industry knowledge and self-confidence.

Each summer, Nicholas Meat extends support to local FFA and 4-H exhibitors by attending fair auctions to purchase their market animals. This year the company participated in auctions at the Lycoming, Bradford, Clinton and Tioga County fairs.

“Nicholas Meat has been a great supporter of the Clinton County 4-H program for years and we cannot thank them enough,” said Wayne Bechdel, Clinton County 4-H volunteer.

In many ways, the 4-H motto of Making the Best Better is much like Nicholas Meat’s belief that whatever we do today, we can do better tomorrow. Nicholas Meat is proud to participate where we can at local fairs to support 4-H and FFA members. We see the value these programs bring for our kids when they learn by doing and have a goal for which to strive.

**Congratulations 4-H and FFA members for your accomplishments this year.**

## Bradford



Camryn Gesford



Brian Arnold



Reagan Braund

## Lycoming



Ryder Fink



Allie Kiess

## Tioga



Garrett Kaltenbach

# Clinton



Adam Meyer



Brady Fickes



Daisy Solomon



Ellie Weaver



Addison Harbach



Carleigh Matter



Lane Harbaugh



Haili Frank



Joshua Shady



Kyle Stahl



Naaman Colloway



Jon Kieser



McGwire Painter



Parker Lee

## Thanks for Asking:

### Once the SRF is operational, will FPR still be land applied?



Yes, FPR or Food Processing Residuals will still be land applied but the quantity of FPR will be substantially reduced.

Currently, FPR are created daily and provided to farmers to land apply as fertilizer on their fields. FPR application improves soil health by increasing the organic matter and adding important nutrients. The farmers who apply FPR supplied by Nicholas Meat are required to adhere to a Nutrient Management Plan (NMP). This involves maintaining detailed records, including application maps identifying setback areas, application quantities, and the crops that are grown onsite.

Additionally, Nicholas Meat was informed the Pennsylvania Department of Environmental Protection approved the alternative Best Management Practices (BMPs) proposal Nicholas Meat submitted earlier this year regarding the land application of FPR during inclement weather. The alternative BMPs outline the conditions applicators must follow if applying FPR during inclement weather.

“We’re pleased that a resolution has been reached with the DEP on this important matter,” said Brian Miller, Director of Sustainability at Nicholas Meat. “This agreement updates BMPs in accordance with current technology and farming methods that allow for the safe application of FPRs during periods of inclement weather. Appropriate land application of FPR that follows BMPs and Nutrient Management Plans has always been and will continue to be a priority for Nicholas Meat and the farmers whose fields benefit from the nutrients applied. We appreciate the extensive expert review for all involved.”

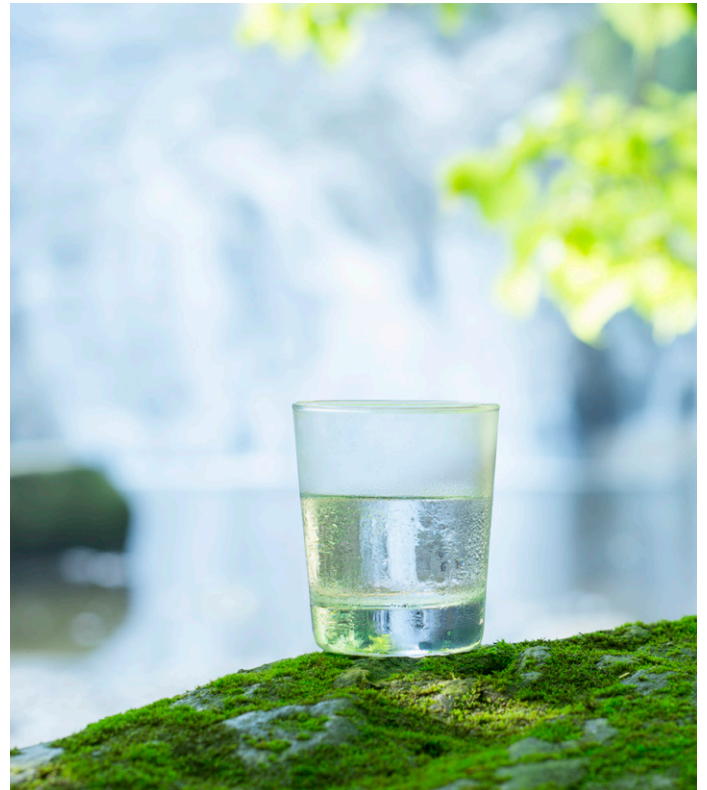
Once the SRF is operational, FPR generated by Nicholas Meat will be broken down by the anaerobic digestion process resulting in a stable, nutrient-rich, and odor-free fertilizer that will be applied to area farmland. The overall volume of solids will be substantially reduced, resulting in less truck traffic to and from the fields. This means less fuel will be used for transportation, further reducing our carbon footprint.

## The Importance of Testing Your Well Water

Water quality is important to everyone in the community – especially when it comes to your home well system. Over 10,000 households in Clinton County rely on groundwater from private wells for drinking, cleaning, and other everyday activities, according to the Clinton County website.

The majority of private water wells have at least one water quality problem, according to Penn State Extension. Testing well water periodically is an important part of home maintenance. The Pennsylvania Department of Environmental Protection (DEP) does not regulate private wells but recommends testing water annually for total coliform bacteria, nitrates, total dissolved solids and pH levels.

All tests should be carried out by an accredited lab. Water quality testing kits can be obtained through a Penn State Extension county office or directly from the Agricultural Analytical Services Lab at [agsci.psu.edu/aasl/water-testing/drinking-water-testing](http://agsci.psu.edu/aasl/water-testing/drinking-water-testing).



### We're Hiring!

Consider joining the Nicholas Meat team for a rewarding career at a company providing safe, delicious beef products to the world. Wages for production employees range between \$16.70-\$20.30/hr. Maintenance mechanics between \$19.00-\$30.00/hr. and sanitation employees start at \$18.30/hr. 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!

Welcome to the Fall edition of the Nicholas Meat Quarterly. We are excited to share news and information from the company with the community. We hope you and your family enjoyed the fall colors that make the Sugar Valley a beautiful place to call home and have a chance to enjoy one another during the upcoming Thanksgiving season.



NICHOLAS MEAT QUARTERLY FALL NEWSLETTER 2021  
[WWW.NICHOLASMEAT.COM](http://WWW.NICHOLASMEAT.COM)

