



NICHOLAS MEAT Quarterly

COMPANY NEWS AND UPDATES FOR THE LOGANTON COMMUNITY

SPRING 2023

Roadwork Part of SRF Construction; Tanks Materializing

Traffic has been reduced to one lane as part of a utility tunnel installation under PA Rt. 880, east of Loganton, between the Nicholas Meat plant and the Sustainable Resource Facility (SRF). While the plant and SRF are close to one another, the highway does separate the two facilities. In March, traffic was reduced to one lane and a traffic light was installed to assist with traffic flow.

“We sincerely thank the community for their patience and apologize for any inconvenience as we complete this milestone of our environmentally beneficial Sustainable Resource Facility,” said Brian Miller, Nicholas Meat Director of Sustainability. “We know this lane closure is inconvenient and appreciate the community adapting to this temporary situation. We expect this work to continue through early August and encourage motorists to plan accordingly.”

“We expect this work to continue through early August and encourage motorists to plan accordingly.”

“We continue to work with the Pennsylvania Department of Transportation, our contractors and our engineers to ensure safety is a priority as we install this tunnel.”

The tunnel is being built as part of the SRF construction and will house a piping system to transport wastewater from the meat processing plant to the SRF for treatment. Pipes will then transport treated water and biogas from the SRF to the plant for use in plant operations once the SRF is operational.



Tanks at the Sustainable Resource Facility will become more prominent as construction continues this summer.

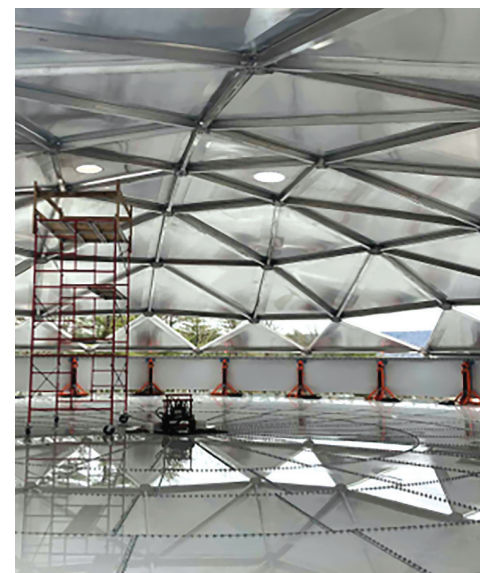
“The tunnel will help with truck traffic in the future since most of our system inputs and recovered materials will be piped to and from the SRF,” he added. “This means fewer trucks on the road, resulting in less traffic, less fuel consumed, fewer carbon emissions, and an overall improvement to the environment and the community.”

Tanks Taking Shape

Passersby will also note the transformation taking place at the SRF site, with multiple tanks being built. Once all phases of the project are complete, the site will be home to 17 process and water reclamation tanks. The tanks are installed in sections—bolted, calked and sealed together—from the ground up.

“It is interesting to see how the tanks are built,” explained Miller. “Rather than starting at the bottom and building upward, crews assemble the tank dome and a circular section of the tank at ground level. Once

assembled, workers jack the tank and dome upward. Subsequent sections are inserted underneath the previous section and the process continues until the tank reaches full height. This is a safe and efficient construction method since workers remain on the ground throughout the tank construction.”





This diagram shows just a few of the 17 tanks and buildings that will be worked on at the Sustainable Resource Facility this summer.

Nicholas Meat continues to focus on finishing the wastewater treatment facility and water reclamation portion of the SRF. Strategically located near the meat processing facility, water used at the plant will be piped to the SRF and undergo advanced treatment with reverse osmosis. This will allow Nicholas Meat to reuse up to 90 percent of the water with the plant's operations.

“By reusing water within our operation, less water will need to be withdrawn from the underground aquifer and we will protect this valuable resource,” Miller continued.

To learn more about the work being done at the SRF, please visit nicholasmeat.com/sustainability or follow Nicholas Meat on Facebook.

Thanks for Asking: Facts About the PA Beef & Dairy Industry

It's well known that agriculture is vital to Pennsylvanians—but what exactly is its impact? According to the Economic Impact of Agriculture in Pennsylvania, agriculture contributes \$1 out of every \$16 in gross state product. And agriculture supports 1 out of every 10 jobs in Pennsylvania and 7 jobs per \$1 million of output.

Pennsylvania realized a significant decline of roughly 10 percent of total farms compared to national trends from 2017 to 2021. However, unlike the rest of the U.S., which saw a 2 percent decrease in market value, Pennsylvania's farms realized a 5 percent increase over the same period.

But what about the Pennsylvania beef and dairy industry? Raising beef cattle is a significant industry in Pennsylvania, with more than 25,000 farms raising some 1.4 million cattle and calves with a value of almost \$390 million, according to the National Agricultural Statistics Service (NASS) 2017 Census of Agriculture. The largest category of farms has between 20 and 49 animals with almost \$87 million in sales. These farms are considered to be small to mid-sized in Pennsylvania.

According to the Center for Dairy Excellence, Pennsylvania ranks 8th in total milk production in the U.S. and 6th in total dairy cows. Pennsylvania is also a leader in producing butter, both hard and soft ice cream and Swiss cheese. Also, Pennsylvania ranks 2nd in the nation for the number of dairy farms, with 5,200 dairy farms and 474,000 dairy cows. That amounts to roughly 27 people to every dairy cow in the state.



At Nicholas Meat, the dairy industry is vital to us. Not only do we love a good cold glass of milk or cheese on top of our pizza, but we also rely on the dairy industry to provide us with beef regularly. According to the National Beef Checkoff, dairy represents approximately 20 percent of the total U.S. beef supply.

Currently, our daily beef supply is about 70 percent dairy cows and bulls and 30 percent is beef cattle. This means we rely heavily on the region's dairy industry to help us, in turn, supply nutritious, wholesome beef to the world. And did you know that Pennsylvania is now the 8th largest state in the union for commercial cattle processing? This attracts cattle from throughout the Northeast, Midwest and South, so Nicholas Meat consequently has convenient access to large quantities of cattle in seven other states beyond Pennsylvania.

Are you looking to learn more about the Pennsylvania ag industry? Check out the Nicholas Meat blog at nicholasmeat.com/news/nicholasmeat-fyi to learn more.

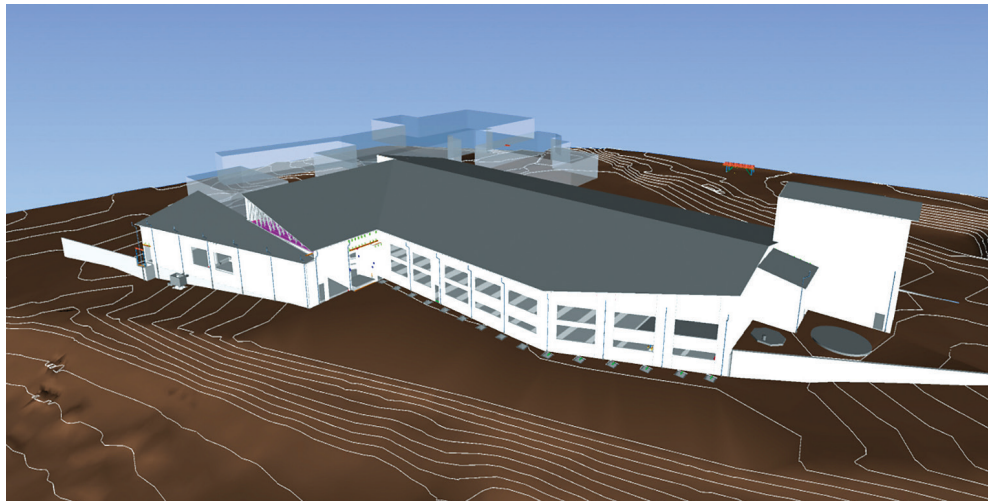
New Barn Focuses on Animal Husbandry, Sustainability

Progress is evident on the new cattle barn at Nicholas Meat as walls, roof trusses, and metal roofing may now be seen from PA Rt. 880. With continuous improvement as a goal, Nicholas Meat is building the new barn to focus on animal husbandry, food safety, sustainability and improving efficiencies.

“Development of this new barn will streamline the receipt of cattle at Nicholas Meat,” explained Doug Nicholas, VP & COO of Nicholas Meat. “Unloading time will decrease, minimizing the time cattle spend on a trailer. This will be a win for everyone as farmers can deliver their cattle more quickly and efficiently. And, our increased holding capacity and improved barn design allow animals to better acclimate to their surroundings, thereby reducing animal stress.”

Animal Care Takes Center Stage

According to Penn State Extension, when an animal becomes stressed, it depletes muscle glycogen, leaving the meat a dark red color rather than the normal bright red. It can also cause the meat to be dry. Thus, it was important for Nicholas Meat to design a system that is as low-stress as possible for cattle. The system is based on the work of Temple Grandin, PhD, a designer of livestock and handling facilities and a professor of animal science at Colorado State University. “We’ve designed a barn without hard corners to help reduce potential injury to cattle,” Nicholas continued. “Besides the soft-corner design, we’ve incorporated rubber floor mats to cushion the animal’s hooves.



“The barn will have an advanced climate control system that utilizes waste heat from our refrigeration system to heat the barn during the winter. This helps keep the cattle less stressed while allowing us to be more sustainable.”

Slatted Floors Equal Food Safety, Sustainability & Efficiency

The rubber-matted floors will cushion the animals’ hooves before harvest, and the slats in the floor will allow for an internal flush system to be incorporated. The system will use reclaimed water to help reduce labor and improve sustainability.

“Through technology and conservation, Nicholas Meat already uses 50 percent less water on a gallons-per-head basis than industry standards and we envision recovering and reusing up to 90 percent of our water in the future,” explained Brian Miller, Nicholas Meat Director of Sustainability.

Recycled water will be used to flush manure from the slatted floors periodically. This water and manure slurry will then flow through a mechanical separation system where the solids are retained as a nutrient-rich soil amenity for application to local farmland. Meanwhile, the remaining liquids will be treated for eventual reuse back into the barn flushing system.

“This flushing system helps prevent manure build-up and therefore keeps cattle cleaner, providing better pathogen control and reducing the risk of cross-contamination from one cow to another,” Miller added. “It eliminates manual labor to clean the floor and eliminates wood chips used for bedding material, thereby reducing our solid waste and land application.”

Nicholas Meat broke ground on the new barn in 2022 and expects to complete construction later this year.



Meat our People: Ana Peña Employee Feature

Position: Quality Assurance **Employed by Nicholas Meat:** 3 years

What you like most about your job: I love that I have the opportunity to learn different things in my job each day.

In my spare time: I love playing with my kids in the park and reading the Bible.

Most admired person: My sister because she is always helping me and giving me advice.

When it comes to beef: I like my ribeye grilled!



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

Cheesehead Sliders

Thrill your summertime crowd with these Wisconsin-inspired, winning beer-infused Cheesehead Sliders. For more tasty cheeseburger recipe ideas, visit the Pennsylvania Beef Council website at PABeef.com.

Ingredients:

- 1 lb. ground beef (93% lean or leaner)
- ½ c. beer
- ¼ c. soft breadcrumbs
- 2 t. chopped garlic
- ¼ t. salt
- ⅛ t. pepper
- 8 slider buns or small dinner rolls, split
- ¼ c. Cheddar-flavored cheese spread

Cooking:

1. Combine ground beef, beer, breadcrumbs, garlic, salt and pepper in a large bowl, mixing lightly but thoroughly. Lightly shape into eight ½-in. thick mini-patties.
2. Place patties on grill over medium, ash-covered coals. Grill, covered, for 8 to 10 minutes, turning occasionally. If grilling on a preheated gas grill, cook burgers over medium heat for 7 to 9 minutes. Burgers are done when an instant-read thermometer inserted horizontally into the center registers 160°F.
Cook's Tip: Cooking times are for fresh or thoroughly thawed ground beef. Ground beef should be cooked to an internal temperature of 160°F. Color is not a reliable indicator of ground beef doneness.
3. Place burger on bottom half of each slider bun. Evenly spread cheese over burgers. Close sandwiches.
Cook's Tip: You may substitute pub cheese, Cheddar cheese curds, beer cheese sauce, Cheddar cheese slices or pimento cheese spread for Cheddar-flavored cheese spread.

