



NICHOLAS MEAT Quarterly

COMPANY NEWS AND UPDATES FOR THE LOGANTON COMMUNITY

HOLIDAY 2023

SRF and Cattle Barn Construction Updates

As you drive past the plant on East Valley Road, construction progress is not always noticeable. Here's a look inside at some of the progress happening on both sides of the road.

Let's head to the north end of the Sustainable Resource Facility (SRF) site and look to the south at a group of tanks.

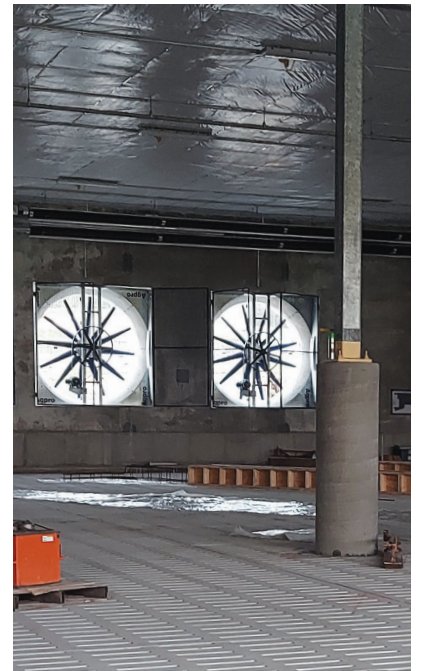
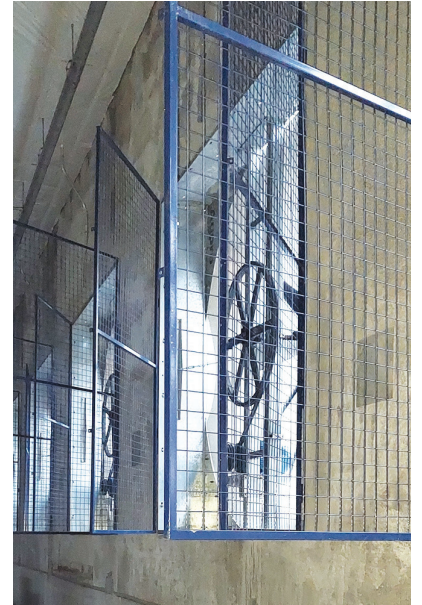


How many tanks do you see in this picture? That's right. There are seven. There's actually one more that can't be seen. It's tucked behind the three shorter tanks on the left, which makes for a total of eight tanks. The two center tanks are 68 feet tall and the tank to the right is 52 feet tall. The shortest tank with the dome will continue to grow and be like the others that are 68 feet tall. These tanks, once operational, will be key components of the wastewater treatment and water reclamation process. You can read more about the SRF in past issues of the Quarterly newsletter online: NicholasMeat.com/category/srf-updates.



Come inside one of the tanks of the SRF and see how they are erected. There are hydraulic jacks around the base where workers assemble each ring of steel wall panels starting at the floor. Once one ring is completed, workers raise it with the jacks, and another ring is assembled underneath it. This process continues until the tank is at full height. This tank will eventually be 68 feet tall.

Construction of the new cattle barn is scheduled to be completed early in the new year. The barn has the potential to hold 1,000 head of cattle. When completed, the barn will enable cattle to be delivered 24 hours a day and housed comfortably. There are 15 fans around the new barn to ensure air circulation which enhances the comfort of the animals in all weather conditions. Each fan is nine feet in diameter. The slotted floors will eventually be rubber-coated to provide comfort and traction for the cattle. An automatic flushing system will periodically wash waste from the cattle through the slots and be transferred under the floor to a dewatering operation. Water from this operation will be treated and recycled back to the flushing system, with the solids being land-applied. Once the SRF is in operation, solids will be transferred to the anaerobic digesters to create renewable biogas.



The new barn supports the company's commitment to sustainability as well as animal handling. Research demonstrates that many meat quality benefits can be gained through careful, quiet animal handling and the new facility was designed with this in mind.

MAY YOUR DAYS BE MERRY & BRIGHT

this holiday season and throughout the new year!

This holiday season, our thoughts gratefully turn to those who have helped make our progress possible. We sincerely thank the beef and dairy farmers we serve, our employees and contractors who bring dedication and skill to their jobs every day, and the friends and neighbors of our community who understand the value of the work we do to bring nutritious food to the table each day. We are forever thankful for your continued support!


Warmest wishes, Nicholas Meat



12

DAYS OF
BEEF

Be sure to follow the
12 DAYS OF BEEF
on our Facebook page
in December!

 NicholasMeatLLC

Parmesan-Crusted Strip Roast Recipe



The holidays are the perfect time to enjoy a delicious beef roast, especially with family and friends around the table. Crunchy panko breadcrumbs and parmesan cheese make for a satisfying salty crunch to a delicious cut of beef. Add your favorite vegetables to this roast for a perfect meal.

Ingredients:

- 1 beef Strip roast (about 3 to 4 pounds)
- ½ c. grated Parmesan cheese
- ¼ c. chopped fresh parsley
- 3 T minced shallots
- ½ c. panko or rustic bread crumbs
- Salt and pepper

Cooking:

1. Preheat oven to 325°F. Combine cheese, parsley, and shallots in a food processor; process until finely ground. Transfer to medium bowl; stir in panko. Press the panko mixture evenly onto all surfaces of the beef roast.
2. Place roast, fat-side up, on a rack in a shallow roasting pan. Insert

ovenproof meat thermometer so tip is centered in the thickest part of beef, not resting in fat. Do not add water or cover. Roast in 325°F oven for 1¼ to 1½ hours for medium rare; 1½ to 1¾ hours for medium doneness.

3. Remove roast when meat thermometer registers 135°F for medium rare; 145°F for medium. Transfer roast to carving board; tent loosely with aluminum foil. Let beef stand for 10 to 15 minutes. (Temperature will continue to rise about 10°-15°F to reach 145°F for medium rare; 160°F for medium.)
4. Carve roast into slices, season with salt and pepper, as desired.



Enjoy this recipe from the
Pennsylvania Beef Council.



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