

# “THE CUTTING EDGE”

148TH EDITION JANUARY 2019 MONTANA MEAT PROCESSORS ASSOCIATION

## A NOTE FROM MMPA PRESIDENT

Jeremy Plummer



Fellow Members:

As crazy as it seems, convention time is upon us again. Jim and Wendy Dumas from Big Sandy Meat Shop and your board of directors are busy taking care of details to make this spring in Havre just as beneficial and memorable than years before. Along with our annual gathering comes the election of officers and directors. Please join the board if you are interested. Each new person brings unique qualities and ideas to help improve our association of such good intention and support. As always feel free to share your thoughts with us anytime. I truly appreciate all who are involved. After all, it's the MMPA comradery that makes Montana a great place to MEAT. This is the time of year I encourage you to ask a neighboring plant to join. Get them to the show and we'll inspire them with our accepting and open atmosphere. They will undoubtedly recognize the other endless benefits soon after. Local industry can certainly use more folks who work as hard as all of us to sustain the positive image of meat processing.

It brings great sadness to be planning another cured meats show without our good friend and mentor, Ron Richard. We will certainly have a cold one or two as we share stories in loving memory. His legacy will live on as we continue pushing ourselves and each other to raise the quality processing bar in Montana. Please help encourage new members to enter products in the show. Our quality judges bring exceptional wisdom and freely offer advice while critiquing our work. This insight alone is more than worth the entry fee. We all know its more about the education than the competition. As we enter into 2019, continue to incorporate all the learning, sharing, and enthusiasm MMPA plants are known for. Enjoy what we do because its a special trade. Employees, customers, other plants, and suppliers quickly become family. Please continue to support those suppliers that support MMPA.

I sincerely wish all of you a safe and prosperous new year. Look forward sharing time together in Havre!!!

MMPA President  
Jeremy Plummer



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**Newsletter Editor:** Robin Happel, Bozeman, MT 406-579-0820  
**Convention Chair:** Jim Dumas, Big Sandy Montana

# The Montana Beef to School Supply Chain Project

Carmen Byker Shanks\*, Aubree Roth\*, Joel Schumacher\*\* and Tommy Bass\*\*

\*MSU College of Education Health and Human Development

\*\* MSU Extension Service

The Montana Beef to School (B2S) Project is a three-year collaborative project between several Montana beef producers and processors, schools, and many stakeholders represented in the Montana B2S Coalition. Although, the B2S Project will be ending this fall, but the work of the B2S Coalition will continue on. Stay tuned for more details about how to be involved. As the B2S Project portion of our work comes to an end, we will be writing three articles to describe what we found through our research and how you can apply our findings to growing B2S in Montana.

A B2S supply chain is made up of local producers, processors, schools, and sometimes distributors, working cooperatively to provide local beef products within their extended communities or regions of the state (Figure 1.). Such cooperation not only represents a business opportunity for producers and processors, but also supports broader benefits in social connections and community development, as well opportunities to educate community members about where our food comes from and the importance of and agriculture in Montana.

Alongside the increase in demand for local food, farm to school efforts, including beef to school, are on the rise in Montana and across the country. Schools are interested in serving local foods in their school meals programs as well as offering food, nutrition, and agriculture educational opportunities. According to the USDA Farm to School Census, 40% of Montana schools are participating in farm to school in some capacity and one of the top local foods they purchased was, you guessed it, beef! This growing interest provides an opportunity for ranchers and beef processors to work with schools in their area.

Our project team would like to offer our sincere thanks to all the ranchers, processors, and schools that spent time with us throughout the research and learning phase of this project. We would also like to acknowledge the Montana Meat Processors Association for welcoming us at their meetings. Finally, we would like to highlight the commitment of Jeremy Plummer, Carla Buck, and their respective families to the B2S project. They not only provided us significant access to their two businesses, but also provided us with guidance throughout the project.

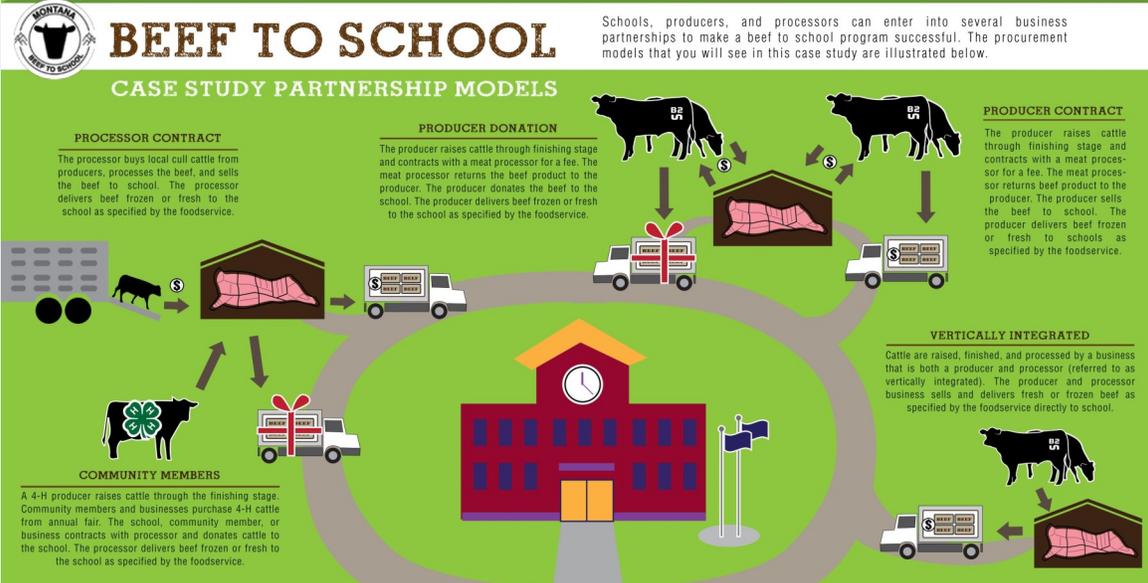
We will be sharing our results and some recommendations with you in two future articles. In the meantime you can learn more at:



[www.montana.edu/mtfarmtoschool/beeftoschool.html](http://www.montana.edu/mtfarmtoschool/beeftoschool.html)

Dive deeper into beef to school and meet others at the Montana Farm to School Summit, September 13-14 in Missoula. Information and registration at:

<http://www.montana.edu/mtfarmtoschool/summit.html>





# 2019 MMPA CONVENTION

**Join the MMPA at our 2019 Convention in Havre, MT**

**April 25 thru 28**

**Our host this year will Jim Dumas from  
Big Sandy Meat Shop**

**Stay tuned for more information.**



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## *Welcome to Havre, Montana*

Havre is the eighth-largest city in Montana, and the largest city in the Montana section of the Hi-Line. With the nearest larger city, Great Falls, about 120 miles (190 km) to the south, Havre serves as a medical and business center for the Montana section of the Hi-Line. U.S. Highway 87 has its northern terminus at Havre. U.S. Highway 2, running east-west, is the city's main street. The largest employers are Northern Montana Hospital, Montana State University-Northern, and the Burlington Northern and Santa Fe Railway (BNSF). Throughout much of the twentieth century, BNSF was the most prominent employer in the city, but the company scaled back its workforce in Havre in the 1990s. The Milk River (tributary of the Missouri River) runs through the town, and the Bears Paw Mountains can be seen to the south.

Small grids of purple squares can be seen in some of the sidewalks downtown. These are skylights for an underground mall built in the city at least a hundred years ago. Throughout its history, this underground area has been host to a brothel, a Chinese laundromat, a saloon, a drugstore, at least three opium dens, and rooms used for smuggling alcohol during Prohibition. When fire destroyed Havre's business district in 1904, legitimate above-ground businesses joined the illicit businesses operating in the underground while the new brick buildings were built in the streets above. The underground area, now designated "Havre Beneath the Streets", currently operates as a tourist attraction.<sup>[9]</sup>

The Wahkpa Chu'gn buffalo jump, or bison kill, is located behind the Holiday Village Shopping Center near the northwest corner of Havre. Over 2,000 years old, it is one of the largest and best preserved buffalo jumps anywhere. In prehistoric times, Native Americans would drive bison over the edge of the cliff, killing or severely injuring the animals. Afterwards, the Native Americans skinned the animals and preserved the meat. The buffalo jump is now an archaeological site and a small tourist attraction.

The buffalo jump is located at the southern edge of the Havre Badlands, a badlands formation that runs alongside the Milk River to the west of the city. Small fossils, including seashells and petrified wood, can be found in the limestone sediment in this area.

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## Featuring B&L Scales

By: Stephanie Gambill

We are honored to feature one of our members who has been apart of MMPA since it's inception. B&L Scales is ran and operated by two of the most genuine people this industry has to offer. John and Nikki McFerran are here to serve their customers with the greatest products available and with integrity.



B&L scales started in September of 1976 by Leroy and Marie McBride, Nikki's parents. Leroy and Marie were a two person team at the time. Marie managed the office, answered the phones and shipped out orders. Leroy took off on his Goldwing motorcycle and ran sales routes throughout Montana and Northern Wyoming. In 2005, John and Nikki purchased the business from Leroy and Marie. John had just retired after 20 years in the Navy as a Nuclear Power Electricians

Mate. He has the electrical background and was eager to get back to Montana where he loved to hunt and fish. Nikki spent many years in customer service and managing offices for different companies as they traveled with the military.

Throughout the years, the business has outgrown buildings and relocated. In 2013, John and Nikki relocated to their current location which has a great facility for their business. The location now allows for storage, a workshop for a working on equipment, an office for the girls and the parking out front which benefits their customers. It's a plus for everyone involved. Although John doesn't take off on a Goldwing motorcycle, he still runs the same sales route as Leroy, seeing his customers face-to-face twice a year. John and Nikki value their relationships with their customers and consider them family. Since they've been in the industry, they've been blown away by the people associated with it. They've laughed, cried, danced, been welcomed into homes and have asked for help from other individuals in this industry. They are truly grateful for their relationships with their customers and the members of MMPA.

They do it all. And if they don't, they'll help you figure out who can, even if that means going to a competitor to find what you're looking for. They service processing equipment, sell processing equipment scales and sell processing supplies. Whether you're looking for a livestock scale, seasonings or scale labels, B&L Scales is a great option for whatever you're looking for.

John and Nikki are thankful for the benefits MMPA provides for their business. They look forward to convention each year where they are able to make memories with their customers and learn more about the industry. Nikki and Holly are especially thankful for conventions because they are able to meet and greet the faces of customers they help every day.

B&L Scales is a business full of pride and compassion. They are in this industry to better our businesses. They have a crew full of brilliant smiles and kind hearts.

Thank you B&L Scales for your continued support and dedication to this organization. We thank John for his many years are the Supplier Chair and all the work he puts forth to make sure that our trade shows workout for the better of our members. Thank you for your customer service and assistance B& L Scales! We appreciate everyone of you.



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# MMPA Purchases Saw for MSU Meats Lab



Dr. Jane Ann Boles (pictured with Lyle Happel) takes delivery of a saw the MMPA purchased for her Montana State University Meats Lab.



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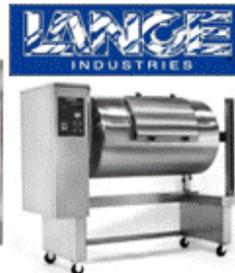


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# MMPA Convention 2019 Havre, Montana

## Hosted by Jim Dumas of Big Sandy Meats

I have been part of the Beef industry most of my life. My grandfather homestead in the Bear Paw Mountains in 1914 and my dad was born on the mountain. He was literally born in the upstairs bedroom of the neighbors house that was set up as a birthing room. He has lived in the mountains his entire life. I left to work in Great Falls as a Certified AutoBody repair technician for about 15 years, but I found myself back at the ranch every weekend. So, when it came time, my family and I moved back home to take over the ranch, which I now own. My dad still lives there.

Because of the size of the ranch it's hard to make a living and support a family on, so after several years of working and trying to figure out what could be done to diversify, The Meat shop in Big Sandy came up for sale. I purchased it in 2011. I have basically have lived at the shop ever since. Nothing unusual from any other plant owners story. We have grown this Plant every year that we have owned it. This last year we processed twice the number of beef than had ever gone through this Plant prior to us owning it. We started processing Wild Game 2 years ago (just a few) than last year we offered Wild Game Processing as one of our services. This year that business has grown again. (Not a large number like most plants see but it's a good start for us). We added a retail counter and a smoker. We are small but growing. We are a Custom Exempt Plant and we knock most of our beef in the field. We cover more than a 100 mile radius around our plant so I spend a lot of time driving.

I feel I have a little bit of a unique view on this industry because I have spent most of my life on the production side and now I'm on the slaughter and sales end (in a small way anyway) so I have had the opportunity to see a little bit of both sides of the beef industry. "From hoof to plate" so to say and it has given me a different way of looking at both sides because of that.

One of the things that I am most proud of as a plant is how well we have been received and promoted in our area (not the Big Sandy area but the Hi line area) The willing ness of the other communities to help this business and get the word out for us. We have had several articles in several papers in the last 3 years and the one thing that I am the most out spoken about is not so much (buy from us" as (Buy Local). And I think that is one reason several papers have been interested in us is because of the push to buy locally raised locally grown product but not have to pay twice the price that you would pay in a chain store. I guess that is one of the things I am proud of our Plant getting to be known for.

The other thing that I am proudest of as a Plant owner is having been given the chance to be on the Board of Directors for the MMPA. That was a great honor when several other long time

plants nominated me for the board and I thank all that gave me that opportunity. The one thing I have to say about being on the board is I cannot and will never be able to do for the MMPA what being on the board has done for me. The knowledge that I have gained and been a part of because of this privilege is something I would never had the access to without being given this opportunity. That would have to be the one thing I am the proudest of. So with that I have to thank the MMPA and all of its Plant members for that privilege.



Jim Dumas ~  
Big Sandy Meat Shop



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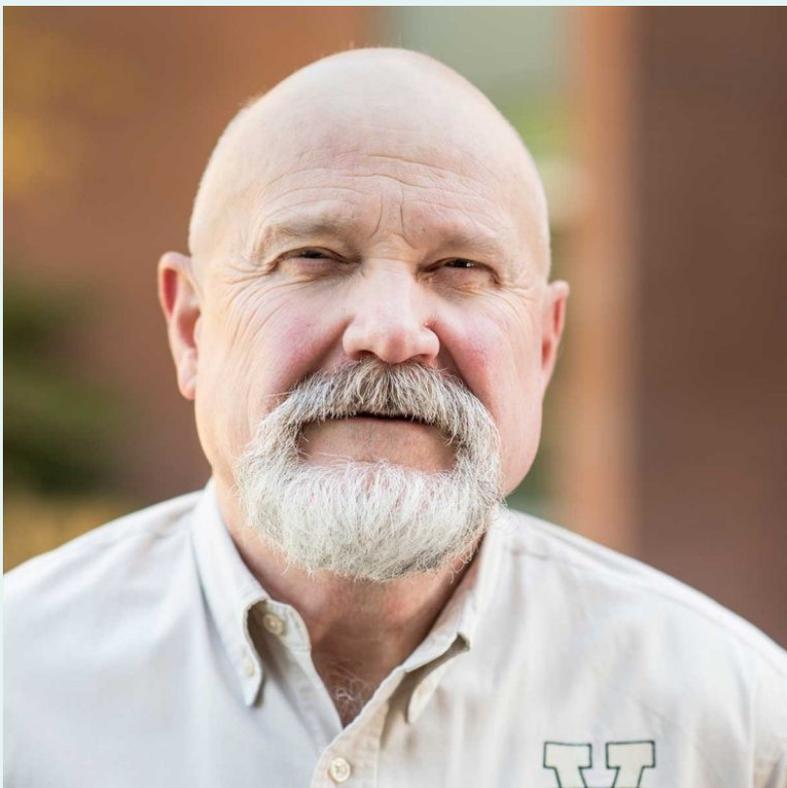
# MMPA Mourns the Loss of Senior Cured Meats Judge

## Ron Richard

Aug, 1955 to Oct, 2018

By: Lyle Happel

The MMPA has lost our faithful head cured meat judge. Ron Richard passed away last fall due to heart failure. Ron first accompanied Dr. John Miller from the U of ID to his first MMPA convention in 1997 in the town of Red Lodge. That was 21 years that Ron helped judge. When Dr. Miller retired after the 2008 convention in Forsyth, Ron stepped into the “head” Judging position in 2009. Ron was very knowledgeable in the meat science fields. He gave our members any amount of help that anyone would ask for. Some of the MMPA members even called him Dr. Ron. A title he refused adamantly as he never did attain a PhD in meat science even though he had that kind of experience and background knowledge. Ron’s leadership within our team of judges will be greatly missed at our upcoming Havre convention and future ones as well. Rest well, Ron.



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Matt Elvbakken – 1 yr. Tizer Meats Plant Ph: 406-442-3096 Cell: 439-6054  
3550 Tizer Road Helena, MT 59602 E-Mail: [tizer1@qwestoffice.net](mailto:tizer1@qwestoffice.net)

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**MMPA WEB PAGE:** [mtmmpa.com](http://mtmmpa.com) **WEBMASTER:** Lichen Braaten

**MMPA NEWSLETTER (*The Cutting Edge*) E-MAIL ADDRESS:** [rchappel59@gmail.com](mailto:rchappel59@gmail.com) OR: [rhappel@montana.edu](mailto:rhappel@montana.edu)

**2017 –18 CURED MEATS COMMIT:** Heidi Feldtman-1 yr; Amber Emmett—1 yr.; Lukas Conklin – 2 yr; and Chris DiMichele – 2 yr.

**32<sup>st</sup> ANNUAL 2019 HAVRE, MT CONVENTION CHAIRMAN:** Jim Dumas; Big Sandy Meat Shop Ph. 406-390-6859

# PLEASE CHOOSE THESE MMPA SUPPLIERS WHEN ORDERING!

## CASINGS

### **B & E Casing Co.**

Tel: (701) 748-5551

Contact: Dave & Deb Sebastian

### **Great West Casings**

Tel: 855-355-8880

Cell: 720-333-3381

Contact: Ben Wilson and Chris Anderson

chris@greatwestllc.com

### **International Casings Group**

www.casings.com

1-800-825-5151

### **PS Seasoning & Spices**

Tel: 800-328-8313

Contact:

psseasoning.com

### **Sausage Equipment and Supplies**

Tel: 406-285-3420

Contact: Carla Dean

sausage.equipment.supply

@gmail.com

### **Walton's Inc.**

Elizabeth Gunneson

800-835-2832

elizabeth@waltonsinc.com

## EQUIPMENT AND TOOLS

### **B & L Scales**

(406) 248-4531; 800-775-1286

Contact: Nicki or John McFerron

blscales@bresnan.net

### **Becherini Scale Center, Inc**

Tel: (509) 747-0181

Fax: (509) 747-0808

Contact: Grant Becherini

www.becheriniscale.com

### **D.F.E Leasing Inc.**

Tel: (218) 583-4018

Cell: (952)-913-3645

Contact: Ed or Judy Daniels

ejdaniels@arvig.net

### **Daniels Food Equipment**

Tel: 218-333-5000 Ext. 13

Contact: Mark Thoennes

danielsfood@midwestinfo.net

danielsfood.com

### **Direct Packaging Solutions**

Division of Multivac, Inc.

(816) 891-0555

Brett Cockrum; Jim Stillinger

dpsinfo@multivac.com

www.dps--multivac.com

### **Enviro-Pak**

Tel: (503) 655-7044

sales@enviro--pak.com

Contact: Patrick Martini

enviro-pak.com

### **Hale Industries (208) 322-6000**

Con: Dwight Eck, Jason-

Sword

dwighteck@haleind.com

### **Handtmann, Inc.**

handtmann.com

Tel: (402) 659-4872 cell, tx

Contact: Megan Leonard

mleonard@handtmann.com

### **High Plains Frontier Supply, LLC**

Donovan Daws; Valerie Flanagan

970-776-9881; Cell: 970-692-3905

Donovan@HighPlainsSupply.com

### **Hobart Sales & Service**

Tel: (800) 823-8552

Fax: (406)-227-5914

Contact: Ed Caissey

hobartmt@hotmail.com

### **Kerres USA LLC**

607 Village Road

Pennsdale, PA 17756

Phone: 570-279-2989

Contact: Tom Springman

tom@kerresusa.com

kerresusa.com

### **MANICA USA Inc.**

411 Eichelberger St.

ST Louis, MO

Tel: (877) 677-7761

Fax: (314) 353-6655

Contact: Dale Schmidt

manicausa@manicausa.com

### **Multivac, Inc.**

Tel: (913) 553-7509

Fax: (816) 801-4741

Contact: Mark Snethen

mark.snethen@multivac.com

www.multivac.com

### **ProSmoker 'N' Roaster**

Tel: (800) 328-8313

Fax: (920) 625-3861

Contact: Ken or Joe Hanni

### **Robert Reiser & Co.**

Tel: (617) 821-1290

Contact: Brad Walker

Cell: (831)-345-8789

Contact: Maureen Hansen

mhansen@reiser.com

### **Sausage Equipment and Supplies**

Tel: 406-285-3420

Contact: Carla Dean

sausage.equipment.supply@gmail.com

### **Tipper Tie**

919-349-0478

Kevin Washam

kwasham@tippertie.com

# PLEASE CHOOSE THESE MMPA SUPPLIERS WHEN ORDERING!

## EQUIPMENT AND TOOLS (CONT.)

### **Ultra Source, LLC**

Con: Noah Hall; Todd Walters  
Tel: (816) 753-2150  
info@ultrasourceusa.com  
ultrasourceusa.com

### **Vortron**

Contact:  
Tel: (800) 328-8313  
Vortronsmokehouses.com

### **Walton's Inc.**

Elizabeth Gunneson  
800-835-2832  
elizabeth@waltonsinc.com

## FIRST AID SUPPLIES

### **Moline Inc. D/b/a Big Sky Fire Equipment/ Affirmed Medical**

Tel: (406) 538-9303 Fax: (406) 538-8815  
Contact: Joe Moline  
bsfeaff@midrivers.com

## HIDES

### **Baker Commodities, Inc.**

P.O. Box 1157 Parkwater Station  
Spokane, WA 99211-1157  
Tel: (800) 551-0501  
Fax: (509) 536-3817  
Contact: Joe Jacobson

## INVESTMENTS

### **Waddell & Reed**

2075 Charlotte Street Suite 2  
Bozeman, MT 59718  
Contact: Charles "Chuck" Griffith  
PH. (406) 586-8581  
Cell: (406) 581-5449  
cgriffith16784@wradvisors.com

## PACKAGING NEEDS

### **Cryovac - Sealed Air Corp.**

5808 North Woodview Lane  
Spokane, WA 99212  
Tel: (909) 444-3840  
Contact: Katie Welder  
www.sealedair.com

### **DJV Label and Packaging**

Tel: 920-251-7100  
Contact: Kurt Olson and Todd Bowman  
info@djvlabels.com

### **Dahl Wholesale**

12 Frontage Road West  
Drummond, MT 59832  
(406) 288-3715; cell (406) 439-9881  
Contact: Sandra Kroll  
dahlwholesale@blackfoot.net

### **Direct Packaging Solutions**

Division of Multivac, Inc.  
(816) 891-0555  
Brett Cockrum; Jim Stillinger  
Aaron Kaloci  
dpsinfo@multivac.com  
www.dps--multivac.com

### **Hale Industries**

(208) 322-6000 Contact: Dwight Eck, Jason  
Sword  
dwighteck@haleind.com

### **High Plains Frontier Supply, LLC**

L LC Donovan Daws; Valerie Flanagan  
970-776-9881; Cell: 970-692-3905  
donovan@highplainssupply.com

### **Montana Container Corp.**

Tel: (406) 586-3393  
Cell: 406-580-1644  
Contact: Greg Shouse  
gashouse@montanacontainercorp.com

### **Pacific NW Paper & Packaging**

5323 E Union  
Spokane, WA 99211-1648  
Tel: (509) 533-5156  
Contact: Sue Johnson

### **VC999 Packaging Systems**

419 E. 11th  
Kansas City, MO 64116  
Tel: (816) 472-8999  
Contact: Mike Spiegel  
www.VC999.com

### **Walton's Inc.**

Elizabeth Gunneson  
800-835-2832  
elizabeth@waltonsinc.com

### **West Coast Paper**

730 Holmes St  
Missoula, MT 59801  
Tel: (406) 241-4822  
Contact: David Juarez

### **XtraPlast.com Packaging Materials**

419 E. 11th  
Kansas City, MO 64116  
Tel: (816) 799-0049  
Contact: Annette Raschke  
www.XtraPlast.com

## PROMOTIONAL PRODUCTS

M.L. Schuman Promotional Products  
Tel: 406-245-5526  
Cell: 406-690-1630  
Contact: Denise Wattles  
denise@mlschuman.com  
mlschuman.com

## SEASONINGS

### **B & L Scales**

(406) 248-4531; 800-775-1286  
Contact: Nicki or John McFerron  
blscales@bresnan.net

### **Con Yeager Spice Co.**

Tel: 724-816-0094 or 724-816-9209  
Contact: Chad Hollenbaugh or Rodney Schaffer  
chad.hollenbough@conyeagerspice.com  
Conyeagerspice.com

### **Walton's Inc.**

Elizabeth Gunneson  
800-835-2832  
elizabeth@waltonsinc.com

### **Montana Food Distributing Inc.**

#### **Witt's Seasoning Supplier**

Tel: (406) 248-4010  
Fax: (406)-248-8575  
Contact: Steve Buechler,  
Steve Gustafson

