



Meat Messenger

North Dakota State Meat and Poultry Inspection Program

2022 Issue 1

A Message from the Commissioner

Greetings,

Our local meat processing industry remains a critical necessity. We thank you all for your service and helping us to understand your needs.

If you received a grant through the North Dakota Meat Processing Plant Cost-Share Program, you may have been visited by one of our employees, who were finishing up auditing as part of the grant. We awarded 76 grants totaling \$6.2 million in cost-share assistance to plants in 39 North Dakota counties. The grants helped plants upgrade facilities and equipment to create efficiencies that allowed them to increase processing capacity and ultimately product to the consumer.

We would really appreciate knowing how the grant helped your business. Please share any feedback you have by filling out the survey available at www.nd.gov/ndda/meatplantsurvey.

We will continue to work with you to strengthen the industry, add value locally and improve local economies. We look forward to continuing to serve you and ensuring a safe and economical meat supply for consumers.

Sincerely,



Doug Goehring



Meat Messenger

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Agriculture Commissioner
Doug Goehring

**Livestock Industries
Division Director**
Andrea Grondahl, DVM

Administrative Assistant
Becky Gietzen

Senior Meat Inspectors
Cody Krefl
Heather Andersen

Compliance Officer/Meat Inspector
Dave Slack

Scientific Information Coordinator
Nathan Kroh

Meat Inspectors
Shawn Steffen
Cami Metzger *Certified Grader
Joshua Epperly
Whitney Vogel
Siri Rasmussen
Jamie Miller
Todd Erickson
Abby Zidon



Please address all correspondence to:

**State Meat Inspection
North Dakota Dept. of Agriculture**
600 E. Boulevard Ave., Dept. 602
Bismarck, ND 58505-0020
(701) 328-2231
(800) 242-7535
FAX: (701) 328-4567

www.nd.gov/ndda
ndda@nd.gov

History of the Cattle Industry in Western North Dakota

The availability of railroad transportation to major markets from North Dakota led to an expansion of the cattle industry in the 1870s.

The famous Marquis de Mores, the one whom founded Medora, had 3,000 acres and hundreds of cattle and he built his own slaughter plant capable of slaughtering 150 beef per day. Theodore Roosevelt also operated a 450 head ranch called the Maltese Cross Ranch, grazing on public lands, which also supplied the meat plant in Medora.

Unfortunately, the years 1886 and 1887 were the turning point in the cattle industry. The summer was exceedingly dry, followed by a brutal winter. The majority of ranches in Wyoming, Montana and the Dakota Badlands were wiped out.

The U.S. President, Theodore Roosevelt, wrote that he had "...rode for three days without seeing a live steer." The spring rivers plugged up with the bloated carcasses of the cattlemen's futures. Smaller ranches with enclosed fences became the norm and the open range era passed.

The Marquis's meat packing plant was shuttered, having only operated for 3 years. It burned down in 1907 and all that remains today is the tall brick chimney standing on the west end of Medora.

Working Ranch Magazine. (April 22, 2015) [Theodore's cattle] <https://workingranchmag.com/theodores-cattle/>

State Historical Society of North Dakota. (n.d) [Chateau de Mores- History] <https://www.history.nd.gov/historicsites/chateau/chateauhistry2.html>

[North Dakota] (n.d.) retrieved from <https://www.u-s-history.com/pages/h1520.html>

What would you like to read in the next issue?

The Meat Messenger is your newsletter. If you like the content, please feel free to share this issue with your employees, your livestock producers and customers. We welcome any questions, comments, or suggestions for future topics.

Please contact **Nathan Kroh** at nkroh@nd.gov or 701-328-4767.

Welcome the Newest Meat Inspectors: Jamie Miller & Abby Zidon



Jamie Miller is one of the newest meat inspectors for the North Dakota Department of Agriculture. She started in December and will cover the east central area of the state. She and her husband live in Adrian, ND with their high school aged son. She was born and raised in North Dakota.

Jamie was a sargent at the James River Correction Center prior to becoming a meat inspector. She really enjoys the people she works with and finds meat inspection interesting because it is never the same thing day-to-day.

Her son is in basketball and they love to fish, hunt and camp. Jamie also loves to ride horse, doing team penning and ranch sorting.



Abby Zidon is the newest meat inspector for the North Dakota Department of Agriculture for the northeast area of the state. She grew up on a farm, helping her dad with his cow-calf herd and recently graduated from NDSU in Animal Science.

While in college, Abby worked at several dog boarding and grooming facilities along with NDSU's Veterinary Diagnostic Laboratory. She also spent a summer interning at her hometown's mixed animal practice and credits the knowledge she gained from those experiences to where she is today.

She enjoys the variety of work, the people and the travel associated with meat inspection.

In her spare time, Abby likes to spend time outdoors with a few dogs, a cat and a good book in tow. She also likes

Alert: FDA Designates Sesame as Another Major Allergen

Congress passed the Food Allergy Safety, Treatment, Education, and Research (FASTER) Act into law, declaring sesame is now a major allergen and must comply with the allergen control and labeling requirements.

Sesame must be labeled properly starting January 1, 2023.

The name of the food source

of a major food allergen must appear: In parentheses following the name of the ingredient. Examples: "lecithin (soy)," "flour (wheat)," and "whey (milk)" or immediately after or next to the list of ingredients in a "contains" statement. Example: "Contains wheat, milk, and soy."

Typically, the USDA amends the

meat inspection regulations to align with these types of FDA regulations, so you can expect to see similar requirements to separate and declare sesame for all USDA/state-inspected meat products.

The other major allergens are: milk, treenuts, peanuts, eggs, wheat, soybeans, fish and shellfish.

NDMPIP Welcomes State Slaughter Plant

Custom Kut Meat Inc. in Carrington completed the necessary requirements and is operating under the State Meat and Poultry Inspection Program.

Owned by Tom Solwey, Custom Kut Meat processes between 8-10 beef per week, plus 20 hogs, if available.

Tom has always wanted to own a meat processing plant since he was a child, but the opportunity never presented itself until recently. He decided to go through the process to become a state-inspected plant in order to offer local farmers the opportunity to have inspected meat products and also to sell fresh locally raised beef and pork products through retail.

Custom Kut Meat also sells deli meats and cheeses.



Ag Facts ND

North Dakota's farms and ranches: North Dakota's farms and ranches occupy 39.3 million acres, about 90% of the land in ND.

Beef Cattle: There are about 1.85 million beef cattle and calves in North Dakota. That's more than two cattle for every person in the state. Beef cattle are raised in every North Dakota county.

Bison: There are approximately 12,000 head of bison in North Dakota. Bison are raised primarily for their meat and hides.

Dairy Cattle: There are approximately 41 licensed dairy herds in North Dakota that produce around 40 million gallons of milk annually. The state has five facilities that process one or more dairy products. It takes just 48 hours for milk to travel from the farm to a retail outlet/store.

Poultry: There are 9 turkey farms in North Dakota that produce around 1 million birds annually.

Sheep: There are more than 60,000 sheep and lambs raised in North Dakota each year. Meat from young sheep is called lamb. Lamb as food is an outstanding source of vitamins and minerals, and is one of the easiest to digest.

Swine: There are about 150,000 pigs raised in North Dakota. Each average pig, taken to market by a producer, represents 371 servings of pork. Byproducts from pork include insulin, heart valves for human replacement, and skin from hogs has been used to treat severe burn victims.

Spruce Hill Meats is Now a State Inspected Slaughter Plant

Dr. Bill Rotenberger, a retired veterinarian, was looking for a challenge and an opportunity to bring local beef to the small town of Bowman. He bought the local meat processing plant, now Spruce Hill Meats, in September 2020, and immediately began making significant updates: redoing the coolers, installing new lighting, updating waste disposal and other general facility improvements. He takes satisfaction in the new accomplishments, improvements in the facility and watching the employees improve every day, but he knew that he wanted to do more than custom exempt operations.



Spruce Hill Meats met all the requirements and is now a ND Meat and Poultry Inspection Program official plant. The first official day of state-inspected slaughter was in January 2022. Dr. Rotenberger primarily plans to slaughter under inspection and sell through their retail license. They are currently slaughtering 12 beef a week, with some hogs and goats. He wanted to serve a better product to the community and he enjoys helping the customers.

Classified Ads

We are always looking for industry related items to advertise in the Meat Messenger. We post sale and want ads FREE. Contact Nathan Kroh (701-328-4767) at nkroh@nd.gov with product description and contact information.

Smokehouse - Koch Brand- 500 lb. capacity. Call for information and details.

Globe Meat Slicer - Functioning, but needs minor work. Call for information and details.

New one-quart plastic containers with lids - \$20 per lot of 50.

Please contact Calvin or Alex for more information at 701-743-4451. Located in Parshall.

Braising Kettle - Natural gas, needs work, \$500 Make an offer.

Maple Valley Locker - Contact Dustin 701-437-3311. Please call for pictures or inquires.

Smokehouse - Koch Grand Prize 3: cart, jerky screens, rods and smoke generator. \$35,000

Hobart 142" meat saw- slant meat saw. \$4500.

Butcher Boy Grinder- #52 plate and large capacity tray. \$3500

Call Dave Selensky- 701-465-3261- Selensky Meats, Drake ND.

Jarvis Wellsaw - Model 404 purchased new and only used 1 time. Nothing wrong with it, just not using it.

120V Corded Saw - \$1500 or best offer.

Call Alex Volochenko 701-301-1364 - Located in Kief, ND.

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North Dakota Department of Agriculture
600 East Boulevard Avenue, Dept. 602
Bismarck, ND 58505-0020

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