

HAWAI'I ISLAND MEAT COOPERATIVE

From Island Farms to Island Tables

Aloha to all our members, supporters and friends of Hawaii Island Meat Cooperative and the BIRC&D Mobile Slaughter Unit!

We apologize for the delay in sharing a recent update or newsletter, but there have been numerous steps to undertake to get us operational since the unit's arrival in November 2015. In January 2016 we hired Angela Kang for start-up tasks to get through most of the regulatory requirements. The unit was moved to Hokukano Ranch in South Kona as our first approved site for processing. Butcher training and HACCP training were completed, along with some practice processing to get employee candidates familiar with the unit.

With the assistance of John Byrd we were able to get to the point of USDA Grant of Inspected processing in September of 2016.

Because of unforeseen USDA staff issues, they were not able to provide an inspector to the unit until now, so we were able to schedule and successfully conducted our first USDA inspected processing on April 20!

- **HIMC is ready to schedule processing for interested HIMC members and livestock producers.** Please call Phil Bath at ph.(808)966-7218 with your needs. He will inform you of rates and availability, also found on the HIMC website.
- All processing will presently have to be at Hokukano Ranch until other sites are USDA approved. We are aiming for at least one site in Kona, Kohala, Waimea, and Hilo. If you are interested in being a processing site, please contact Sara Moore at (808)896-2873, and she will run through the requirements with you.
- Membership is open to all livestock producers on Hawaii Island. Please go to the HIMC website for details and application information. We will be having an open membership meeting in late spring of 2017.
- **Services:** The MSU is presently granted USDA approval to butcher livestock to full, half or quarter carcass only. HIMC will process your animals and provide the first overnight chill. After this, the carcasses must be picked up as scheduled at booking. We are pursuing chill, aging, and cut/wrap capabilities, but must first demonstrate our present market for services. We will keep you posted. Until then, members and customers must be ready to receive back their carcasses the next day.
- For those members who have paid their annual membership fees in 2015 or 2016, that payment will be credited to the 2017 season.
- All operations are currently being managed by the HIMC interim board and hired butchers. We will be looking to hire an operations manager as the schedule fills up.

First and foremost – we are a Coop! It is members who give direction, support, and energy to the success of HIMC and the ultimate success of the project and our own farms. The goal is to be able to raise livestock that can be processed and marketed timely and locally, and to bring greater rewards back to the producers for our success.

Many thanks to the interim board of HIMC for all they have done so far in bringing the MSU services to Hawaii Island producers. More updates will follow, and feel free to contact us if you have any questions. We look forward to increased membership involvement!

Hawaii Island Meat Cooperative
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