

## REGISTRATION

**Name of Undertaking:** Small Scale Abattoir for Windy Meadows Farm

**Proponent:** Windy Meadows Farm

Address: 1 Lundrigans Rd.  
St. John's, NL  
A1G 1N3

Chief Executive Officer: Harry Tobin

Name: Owner  
Official Title: 1 Lundrigans Rd.  
Address: St. John's, NL  
A1G 1N3  
Phone: (709) 368-3579

Principal Contact Person for purposes of environmental assessment:  
Same as above

## THE UNDERTAKING:

Nature of the Undertaking:	Construction of an abattoir (18' x 32') for processing beef cattle raised on Windy Meadows Farm
----------------------------	--

The proposed business, Windy Meadows Farm & Market is owned and operated by Harry and Robin Tobin and located on Lundrigans Rd. in Kilbride, Newfoundland. Formerly, the owner of a fifth generation dairy farm Harry has over 20 years of experience in farm operations and management. Windy Meadows Farm will be focused on the further development and diversification of the Tobin's existing business through the development of a beef herd and by conducting all aspects of beef production, including secondary processing. Windy Meadows Market will retail the products, as well as operate a deli service, offer one stop BBQ shopping, and host agri-tourism related activities, such as u-pick corn fields, hay rides and an agricultural play park.

Windy Meadows Farm & Market will be a producer of top-quality, hormone, antibiotic, and rendering product free, dry aged beef products. Products produced include a variety of cuts fresh and frozen, and secondary processed products, such as but not limited the sausages, burgers and meatballs. Windy Meadows Farms will also produce a top quality pet food line, which is rendering product, hormone and antibiotic free.

### Purpose/Rationale/Need for the Undertaking:

It is crucial to Windy Meadows product development to have an on-site slaughterhouse for processing cattle raised on our farm. An onsite slaughtering facility will reduce animal stress, which will lead to a high quality product. Likewise, costs associated with travel such as, fuel, labour, equipment, and insurance will be reduced due to the elimination of trucking the live steers and eventually the slaughtered product to the processing facility.

To ensure the quality and integrity of Windy Meadows Farm dry aged beef product line and to enhance public image of this locally grown product

Windy Meadows Farm has to have total control of their product from “Farm to Fork”. Through industry contacts the Tobin’s have established a relationship with local slaughter people who are willing to work and train others in the Windy Meadows Farm facility. We hope to employ a total of 8 – 12 people.

The proposed facility will be approximately 575 square feet and will house all equipment that is necessary for the slaughtering of cattle. The facility will be constructed to meet all industry standards and regulations, as well as apply all relevant HACCP guidelines. Our goal is an annual production of approximately 100 – 150 animals per year.

## **DESCRIPTION OF THE UNDERTAKING:**

### Geographical Location:

The proposed site for small abattoir as indicated on the maps provided is located on our property adjacent to; not attached to present farm building. Our property is located on Lundrigans road off Bay Bulls Road and is zoned for agriculture. We have James Ireland (retired dairy farmer) on one side and we rent the land on the other side to grow forage and corn silage which is owned by the Lee family.

Maps have been provided and the building site is noted on them.

### Physical Features:

The structure is 18' x 32' and 12' high. It will be tin covered to match existing farm buildings. HACCP guidelines for sanitation purposes will be followed..

A copy of the blueprint prepared by Robert Robere (Design Planning Services) is attached.

The area for construction does not need land clearing, the area will be grubbed out and replaced with blasted rock for a solid foundation and structure. The nearest water body is approximately 1,000 ft away.

Construction:

Construction period is approximately 3 weeks commencing July 1<sup>st</sup>. Work will be done by Royco Construction. Contractor is on standby.

Operation:

An abattoir for the slaughtering of beef cattle for the purpose of providing Windy Meadows Farm market with dry aged, hormone, antibiotic and rendering product free beef. This will be a permanent facility.

Solid waste will be transported to a landfill site on a regular basis. The blood will be collected and used to produce blood puddings and in our pet food line.

Occupations:

Through the preparation of our Business Plan with Wanda Cuff Young Inc. we propose to hire 8 – 12 people throughout the whole facility. The abattoir will be staffed as follows: Harry Tobin Manager, Seamus Murphy Meat Cutter/Butcher and Terry Saunders as the slaughterhouse operator.

## **APPROVAL OF THE UNDERTAKING:**

Abattoirs Inspections:

**Pre and Post Inspections for Liscencing** - Government Service Centre

**Abattoirs Liscencing** - Forest Resources & Agrifoods, Animal Health Division – Brookfield Road

We will use **Provincial Meat Inspection** on an everyday slaughter basis – Government Services

Waste Management System – will abide by provincial regulations

Septic System Private (design) – Government Service Centre

## **SCHEULE:**

The project is scheduled to commence on or nearest to July 1,2004. We hope to open by Labour Day weekend to take advantage of our BBQ weather. We have a sizeable amount of money invested in cattle and hope to harvest by summers end.

## **FUNDING:**

We estimate the abattoirs cost to be \$50,000.00. This covers the building and related slaughtering equipment. We will secure funding from the Farm Credit Corporation.