

## New Mobile Slaughterhouse Unveiled

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{audio}/images/stories/mp3/090605.mobile\_abattoir.mp3{/audio}

Erik Wander/KMXT

A new method of processing livestock in remote locations is coming to Kodiak, and with it, a new meat product. The co-owners and operators of the new multi-location abattoir, or slaughterhouse, believe the technology has the potential to boost the economic viability of ranching in coastal Alaska while addressing environmental concerns.

Father and son ranchers Bob and Nathan Mudd, owners of Sitkinak Cattle Ranch and founders of Alaska Meat Company, unveiled the Multi-Location Abattoir to the public in Bell's Flats Thursday afternoon. The abattoir is a mobile meat processing facility made possible by a conservation innovation grant from the U.S. Department of Agriculture's Natural Resources Conservation Service.

Nathan Mudd said Alaskan islands present numerous challenges to livestock ranchers because of their remoteness. He said the new facility, which consists of four 28-foot, fully mobile trailers, will help the Mudds meet the challenges of getting their product to market by bringing the processing facility to their cattle on Sitkinak Island.

-- (Abattoir  
1 20 sec. "It's a mobile facility that's ... remote places in Alaska.")

Mudd  
said the line of meat products the facility will produce will come in handy for outdoorsmen, such as hunters, fishermen and campers, but also for people who want to have something in their pantry in case of an emergency.

-- (Abattoir  
2 38 sec. "To start with we're going ... storing it at their house.")

Mudd explained how the MLA will fulfill the conservation requirements of the grant funding, including herd management and alleviating the often stressful process of transporting livestock.

-- (Abattoir  
3 48 sec. "There's herds, and Dad ... a better meat product.")

Andy Schroeder is the district manager of the Kodiak Island Soil and Water Conservation district, which assisted the Mudds in applying for the conservation innovation grant. He said the group's mission is to conserve the natural resources of Kodiak Island, and that it has a direct relationship with agricultural producers in ensuring that their operations are sustainable and environmentally friendly.

-- (Abattoir  
4 35 sec. "Not just in Kodiak, but out ... viable way for that to happen.")

Schroeder said that the abattoir is the first of its kind in Alaska, and that the Mudds are potentially providing an example for ranchers and agricultural producers across the state.

-- (Abattoir  
5 38 sec. "Because of our great ... possibly for others to follow.")

The meat by the Mudds with the MLA will be USDA-approved, shelf-stable and locally and organically raised and processed. They will have no additives such as antibiotics, hormones, steroids or pesticides. Mudd said the target date for having the products available in Kodiak is December 15th. The Mudds are still looking for retailers, but said Cost Savers has already agreed to sell their products, which will also be available for online orders at Alaska meat dot com.

I'm  
Erik Wander.

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