



Adirondack Meat Company of Ti passes review

PHOTO PROVIDED Co-Owner Denise Ward poses in the Adirondack Meat Company's retail store in Ticonderoga. The plant is now Animal Welfare Approved and can place that label on its products.

Adirondack Meat Company of Ti passes review By LOHR McKINSTRY Press-Republican

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TICONDEROGA — The Adirondack Meat Company is now certified as an Animal Welfare Approved facility that uses humane methods to process beef cattle and other animals.

The 7,500-square-foot plant in Ticonderoga Commerce Park underwent a review of its operation in May and recently received certification that it had passed.

Adirondack Meat Company is a slaughter and processing facility that handles beef, pork, lamb and goat.

The review is valid for one year, and an Animal Control Program plant-review specialist works with the firm to offer followup and assistance.

Animal Welfare Approved is a food label for meat and dairy products that come from farm animals raised to animal health-and-environmental standards. The group is based in Alexandria, Va.

“The Animal Welfare Approved program appreciates Adirondack Meat Company being cooperative in providing our review specialists with access to the plant and their efforts to ensure the proper handling and slaughtering of animals, thereby acting as a role model in the industry,” Program Coordinator Julie Saurez Walke said in a news release.

'STATE-OF-THE-ART'

The May 23 review passed by the slaughterhouse makes it compliant with the Animal Welfare Approved requirements of humane pre-slaughter handling, including the American Meat Institute Recommended Animal Handling Guidelines and Federal Humane Slaughter Act Regulations, Walke said.

The guidebook covers such topics as temperature management while transporting animals, pen space, driving tools and recommended stunning practices.

Essex County Cornell Cooperative Extension Agent Anita Deming said Adirondack Meat Company, which opened in January, is a state-of-the-art operation.

"The facility in Ticonderoga will prove to be very valuable to farmers," she said in the release.

"We are very happy and proud that they have passed the Animal Welfare Approved program. We look forward to working with Adirondack Meat Company and the Ward family as they continue to grow and expand."

\$1.4 MILLION FACILITY

The Meat Company is owned by Peter and Denise Ward. The \$1.4 million plant was built last year using a \$900,000 loan guarantee from the U.S. Department of Agriculture.

"We will continue to work hard every day to develop and maintain relationships with local farmers to achieve the highest quality products possible for the agricultural community and our customers," the Wards said in the release.

"We will strive to achieve those aspects important to farmers and deliver the services they request, including humane handling, transportation of animals and organic certification."

STORE AT PLANT

The Meat Company now has a U.S. Department of Agriculture-approved store inside the entrance to the plant.

There had been a retail location in the former Wicker Ford Building on Wicker Street, but that was just temporary, Mr. Ward told the Press-Republican by email.

"The opening of the Wicker Ford store was necessitated because the USDA hadn't authorized a retail store in the main facility. The USDA has now authorized us to have a retail store in-house.

"Economically, it makes more sense for us to have a retail store in the plant. We are also developing more custom-inspected processing due to our more competitive pricing schedule."

Business at the plant is increasing as more farmers utilize the facility, he said.

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