

PROJECT NARRATIVE

10. Narrative project description (include as attachment): Please include at minimum the following information in your description: describe project size, location, description of water system, sewage disposal and all qualitative features of the proposal; include every element of the proposal in the description.

Part #1 of the narrative:

Scott and Bonnie Toland are cattle ranchers in Ellensburg. They are first and foremost stewards of the land on 3 Boots Ranch, attentively managing the soil and water through each season, for forage regeneration and continuing sustainability. They own the 40 acres they ranch on and also lease some additional acreage in Ellensburg.

3BR Custom Cuts, a registered Washington State corporation, is a business entity independent from their cattle ranch. The brand-new facility will be a local USDA certified full-service meat processing operation serving the local region. The processing facility is being manufactured by Friesla and will be installed on a 15-acre parcel, owned by the Tolands, which is adjacent to the acreage where they graze their cattle. Freisla is a meat processing system constructed of interlocking modules fabricated in Everson, WA. The processing facility uses 1/8 of the water than a similar sized brick and mortar facility would use. The overall layout of the structures on the land is low density and operates with very low disturbance. Freisla assists with the entire process from site development, to USDA certification, to training for initial operation.

Bonnie and Scott have proven and measurable experience in ranching, business development, sales and marketing. They are also recognized philanthropists dedicated to contributing to and serving their community. They generously educate, mentor and support the next generation that will guide the future of sustainable and regenerative agriculture.

With intent to address a community need, Scott and Bonnie have chosen 3BR Custom Cuts to be a properly sized, vertically integrated community resource to address the necessity for more local meat processing facilities in the region. The business has already pledged to help feed the community's hungry through their partnership with the local food bank, Friends in Service to Humanity (FISH).

3BR Custom Cuts processing facility will also contribute to our county's economy by investing in skilled job training and providing well-paying jobs in an industry that is essential. The company will also be seeking a B-Corp certification - a certified designation that means this business is meeting the highest standards of verified performance, accountability, and transparency on factors from employee benefits and charitable giving to supply chain practices and input materials.

This project will add notable resources to Kittitas County by providing increased infrastructure, capacity, and capabilities, as currently there is commonly a 6-12 month wait time to process local meat in our area. 3BR Custom Cuts will provide a much-needed facility for livestock producers and it will address a community need by establishing a USDA certified processing facility to process agricultural meat commodities into products for local purveyors.

Washington has a desperate need for processing infrastructure for small farms and ranches. Decades of decreasing cattle inventory have progressed faster and greater than national averages according to the USDA. Can this be explained by a lack of affordable processing for small farms and ranches? We're confident there is substantial evidence to validate that belief.

According to Washington Cattlemen's Association and USDA, "Cow inventory decreased from over 436,000 cows in 1984 to 230,000 cows in 2019. Washington's beef herd has declined at a much higher rate than the rest of the U.S."

Much groundwork has been done already to move this important and exciting infrastructure project forward for Kittitas County. Please see the attached letters of support.

3BR Custom Cuts has contracted an experienced professional consultant to oversee the overall processing facility operational needs. Financing has been secured for the entire project. A General Contractor has also been hired. Brandon Drexler, a partner at Belsaas & Smith, is overseeing the construction project, with a goal of 3BR Custom Cuts opening in fall 2023.

The new processing facility will help boost local food supply chains by strengthening the capabilities and responsiveness of local food infrastructure and service through increased meat processing capacity and thereby increase area farm and ranch profitability. There will be a reduction of transportation costs for many of the ranchers no longer having to travel long distances to have their livestock processed. This reduces the overall carbon footprint as well. This will benefit Washington consumers by rebuilding local food supply chains and increasing consumer access and availability to locally produced meats.

The 3BR Custom Cuts project is necessary, meaningful, timely, and important.

We thank you for considering our efforts to foster a vibrant local food ecosystem that benefits our region's farmers, ranchers and community.

SEE FOLLOWING PAGE FOR PART 2 OF THE NARRATIVE