

August 22, 2022

To: WSDA Local Food Infrastructure Grants Review Team

From: WCA

RE: 3BR Custom Cuts processing facility endorsement



The WCA supports 3BR Custom Cuts in their effort to build a local meat processing facility in Ellensburg, Washington.

In 1925 the Washington Cattlemen's Association developed a statewide, grassroots organization that devoted itself to promoting agriculture and the cattle industry and today, 95 years later, that remains the hallmark of our association. We have dedicated ourselves to preserving, protecting, and promoting the beef industry through producer and consumer education, legislative participation, regulatory scrutiny, and legal intervention.

In terms of preserving, protecting, and promoting the cattle industry of Washington, WCA is leading the charge. WCA is, and continually strives to be, the respected voice of Washington's cattle industry. WCA works daily on the issues that are important to Washington cattle producers at both state and national level.

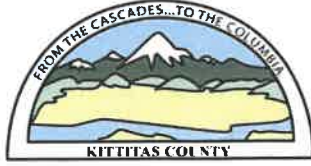
There are approximately 9,000 cattle owners in Washington. On average, these families have been operating their ranches for 47 years, some for over 100 years. Ranches in Washington are diverse in size and can be found in all 39 counties. Of the approximately 9,000 ranches and farms, about 6,000 have only ten head of cattle. Only 45 ranches have over 500 head but represent about 63% of the beef cattle inventory.

The fundamental purpose of this grant and the creation of 3BR Custom Cuts is to rebuild food supply chains by strengthening the capacity and resilience of local food infrastructure through increased meat processing capacity. This will assist Washington's farmers and ranchers with economic recovery after Covid-19 by improving their ability to process local meat and thereby increase farm and ranch profitability. This will benefit Washington consumers by rebuilding local food supply chains and increasing consumer access and availability to locally produced meats.

This project will build resiliency into Kittitas County with increased infrastructure for processing capacity as currently there is a 6-18 month wait time to process local meat. 3BR Custom Cuts will provide a much-needed facility for livestock producers thereby increasing farm viability as well as bringing more local food to Washington consumers.

Jeff Keane

Jeff Keane, President
Washington Cattlemen's Association



Kittitas County, Washington
BOARD OF COUNTY COMMISSIONERS

District One
Cory Wright

District Two
Laura Osiadacz

District Three
Brett Wachsmith

September 29, 2022

To Whom It May Concern:

I am writing to express my support for 3BR Custom Cuts and their planned local meat processing facility as a significant step in the expansion and strengthening of Kittitas County's vital agricultural economic sector.

The lack of local meat processing has put an additional layer of cost on our county producers to bring their product to market. 3BR Custom Cuts' new USDA-inspected facility would be an immediate benefit to not only our local producers and area economy, it would also provide an additional option for ranchers in our greater Central Washington region. With a low-profile structure, reduced footprint, and high-efficiency water processing system, 3BR Custom Cuts is an excellent fit for the site and would blend well with our county's rural character.

Additionally, 3BR Custom Cuts and its sister corporation, Three Boots Ranch, represent a reinvigoration of our area's ranching heritage. The planned combination of a processing facility, production of top-quality beef, and development of a venue designed to showcase the farm-to-table ecosystem cycle represents an evolutionary step in our area's diversification of agricultural business and tourism.

On June 11, 1868, my great-great-great-grandfather registered the first brand in the Washington Territory. 154 years later, the Bar Balloon Ranch still operates just a few miles from Three Boots Ranch and 3BR Custom Cuts. One represents our area's agricultural history in its entirety, and one represents our bright future by augmenting and strengthening that heritage for future generations. I enthusiastically support the work of Scott and Bonnie Toland and their proposed projects at 3BR Custom Cuts and Three Boots Ranch as a foundational part of Kittitas County's continued agricultural success.

Sincerely,

Cory Wright
Commissioner, District 1



Food Bank

Food Pantries

Open Table Meal Service

August 6, 2022

To Whom it May Concern:

Friends in Service to Humanity (FISH) has been the food resource for Kittitas County, Washington for more than 50 years. Through the Food Bank, we provide more than 1.2 million pounds of food to the Food Pantries throughout the County; FISH's mobile and stationary Food Pantries provide groceries to 40% of the County's residents; and this year our meal service will provide a record 60,000 meals to the County's seniors through Meals-on-Wheels and congregate Senior Nutrition.

Because we are in an agricultural community, much of our produce is donated and plentiful. We also have our own Food4All Farm that supplies nearly 2000 pounds of produce to supplement food offered through out food pantries and our meal service. Having enough and a variety of protein to accommodate the needs of our growing service population is always difficult.

Showing their understanding of our difficulties and their commitment to food access in this community, 3BR Custom Cuts has proposed a partnership that will give FISH's Food Bank a portion of the meat that is processed at their center. The Food Bank will distribute those donations among the food pantries in the County. That generosity will make a significant difference to more than 30,000 people in our community who rely on FISH for groceries and meals, and the more than 10,000 who rely on the other pantries for groceries.

We are writing in support of this project and hope you will consider the funding needed to assure it become a reality in Kittitas County.

Sincerely,

A handwritten signature in cursive script that reads "Peggy L. Morache". The signature is written in black ink and is positioned above the printed name.

Peggy L. Morache
Chief Executive Officer