

March 21, 2010

Richard Yntema: Valley Wide Meats: Processing Lambs

Richard Yntema of Valley Wide Meats. Richard operates a licensed Class A slaughterhouse in Enderby. It is a small plant and offers custom service for lamb, beef, and hogs. In addition Richard raises boars and fallow deer to supply the demands of local chefs for locally produced meat. With a partner in Salmon Arm he is developing a sausage product using less desirable cuts.

Richard then covered questions pertaining to cuts of lamb, prices for kill, cut and wrap, and shrinkage and hanging times for both lamb and beef.

Inspectors are in the plant every slaughter day. Richard keeps and records all pink tags for traceability in case of disease.

Anyone wishing to see this operation is welcome, preferably not on Mondays or Tuesdays as they are very busy slaughter days, and please phone first (250-838-7980).