



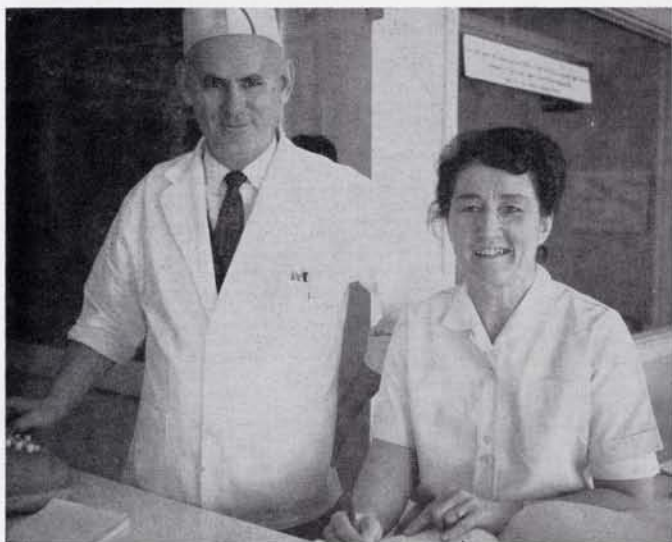
Complete plant of Locker & Freezer Provisioning, Ltd., is located in center of city of Tisdale, Sask.

Abattoir Is Reason For Success Of This Plant

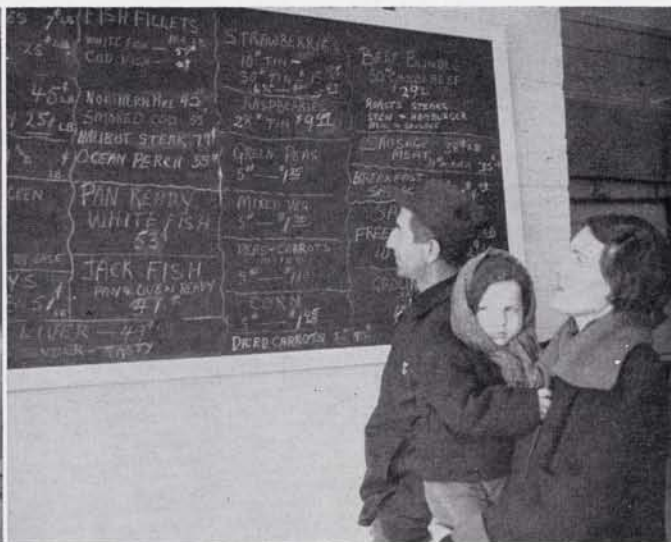
If you were to ask Don Lamb the reason for the success of his plant, he would answer in one word "abat-toir."

If you were to visit the plant of which he is managing director, you would see why this is true. The abattoir of the Locker and Freezer Previsioning, Ltd. Tisdale, Saskatchewan is the heart of this plant. Everything centers around the abattoir, because this is the all-important service the plant offers to the people of Tisdale and surrounding area.

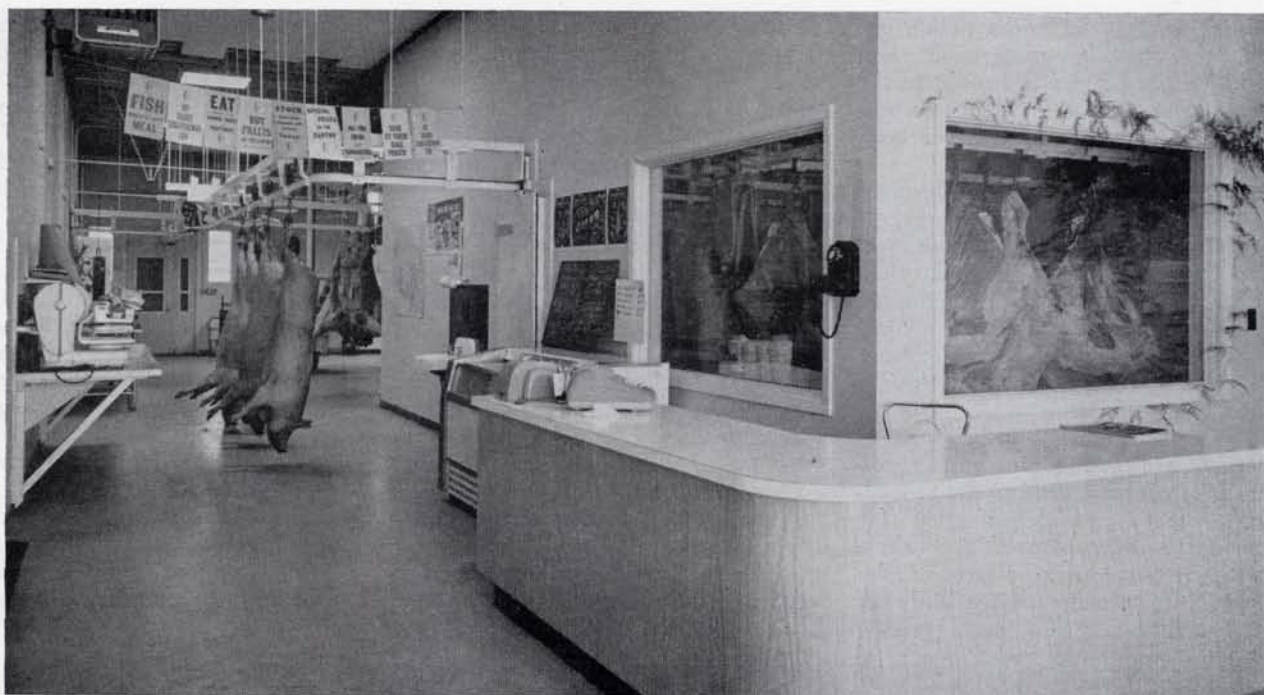
Proof of this is given by Lamb who states that the business of the plant has increased eight fold since the abattoir was added to the plant.



Mr. and Mrs. Don Lamb ready to greet customers as they come into their modern meat processing plant.



Bulletin board in lobby is studied by customers looking for special buys in foods to fill their freezers.



As customers enter they are impressed with sanitary plant. Glass windows in cooler show off meat.

Locker and Freezer Provisioning is one of the oldest plants in the province having been started in 1946 by Dan Lamb's two brothers. The plant is located in the northern part of Saskatchewan and serves Tisdale with a population of 3,000 and the surrounding trading area which has 15,000 population. Fifty miles north of Tisdale is the end of the farming country and the beginning of the bush country.

When Dan Lamb took over the plant from his brothers in 1956 it was a straight locker plant offering cutting, wrapping, and freezing. Farmers did their own killing on their farms or had their animals killed at a rural slaughterhouse. Lamb sold an occasional quarter of beef or side of pork.

He was now equipped to do more business, but there was something lacking. He couldn't offer customers a most vital service—that of slaughtering animals raised by his customers. Lamb felt he needed an abattoir and that the only location for it should be in connection with his processing plant which was located in the heart of Tisdale, just a half block from the main street.

So he set out to solve this problem. In the May 1962 issue of *FREEZER PROVISIONING* he read how Leon Maxwell had convinced the town council of Nevada, Missouri of the feasibility of building an abattoir next to his

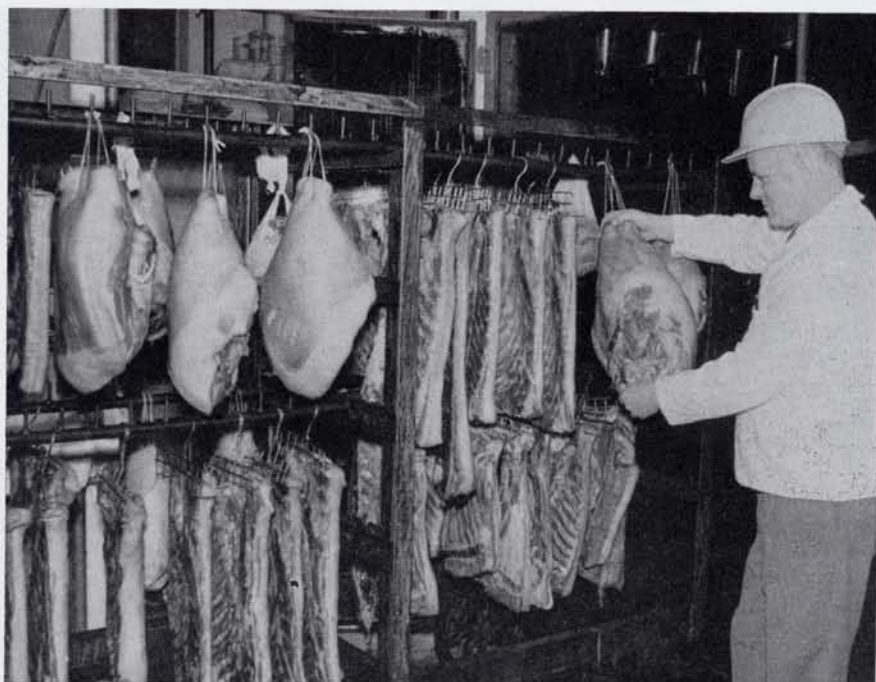
plant in the center of Nevada. Lamb knew this was the setup he wanted in Tisdale.

He made three trips to Minneapolis, one to attend the National convention in 1963 where he visited with E. F. Zuber who drew up plans for the abattoir.

The Department of Health of the region was convinced that the abat-

toir would be a good thing for the community. The mayor and town council saw the wisdom of the abattoir and granted a building permit to Lamb to construct the abattoir next to his processing plant in town.

Since the abattoir was opened in January, 1965 there has been no opposition nor complaints. People in the area are pleased that the abat-



Don Lamb checks hams and bacon on cart before it is pushed into smokehouse. Customers like the way the Tisdale plant cures and smokes meats.

toir is in Tisdale. Lamb points out that the abattoir serves as a good drawing card and is a benefit to the merchants in town for it brings people to Tisdale who have never been there before.

About half the animals are brought in by farmers while the other half are picked up, mostly from the local auction market. Lamb does no picking up of animals from the farms, but he makes available the plant's pickup truck for farmers who want to drive it themselves and bring in their own animals.

There is a large paved area in back of the plant for unloading animals. Two rails extend to the unloading area: (1) a high rail 10' 6" for unloading sides of beef and whole carcasses brought in by farmers who do their own slaughtering, and (2)

a low rail 8' 4" for quarters of beef, and sides of pork. This rail is used the most as slaughtering done by farmers is declining. Meat brought is weighed, ticketed, processing instruction taken, and then rolled into the chill room.

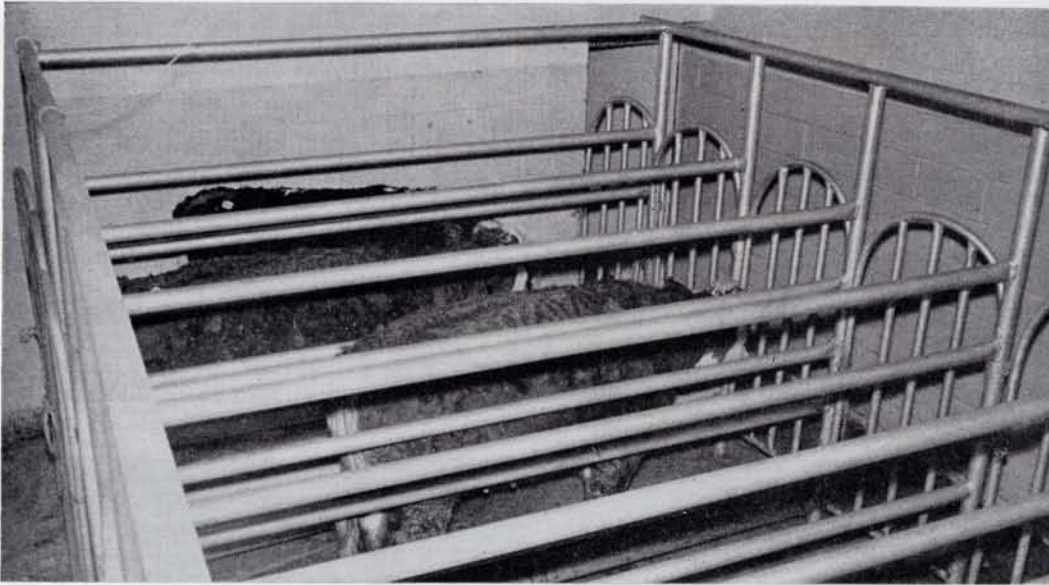
The enclosed holding pens are in an area 17' x 22' which has a concrete floor for easy washing and metal stalls to hold 16 cattle and 40 hogs. One of the requirements specified by the town council is that no animals could be held overnight. As a result animals must be brought in early in the morning to furnish enough work for the abattoir employees. Any animals to be left overnight are held at the auction market about a mile from Tisdale.

The holding pens were planned so the stalls are narrow with gates at

each end of every pen. The animals are led in and all face forward to the killing floor entrance at all times. Thus, animals cannot turn around or panic.

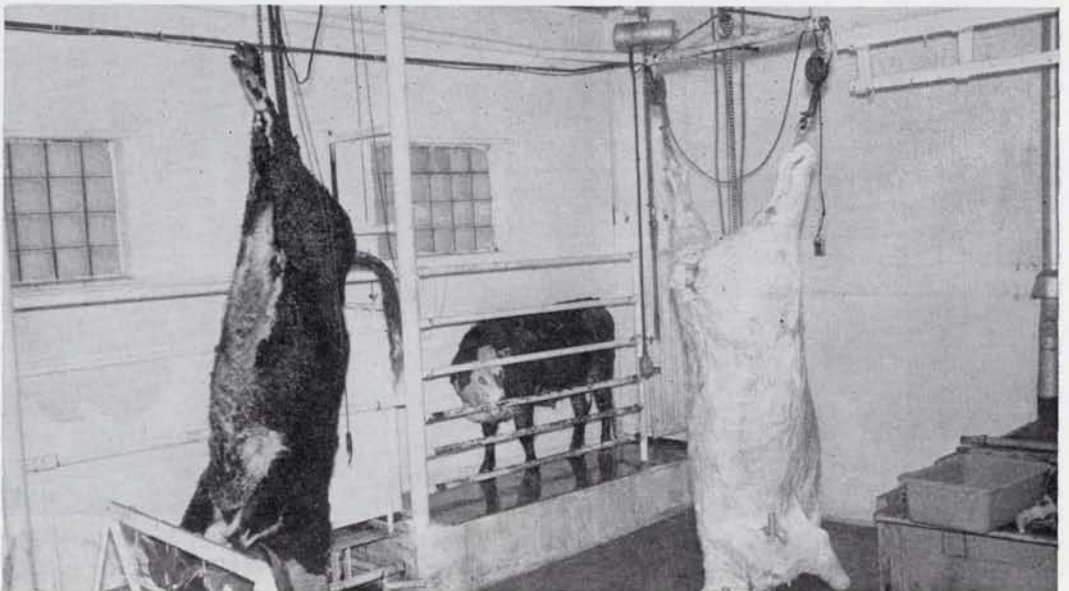
As an extra safety precaution, all animals are roped when led into the knocking pen so there is no chance of their getting loose in town. The animals are humanely dispatched and dropped from the knocking pen through a sliding door on the side of the pen. The animal is shackled, hoisted, and bled. As the town council does not permit blood to go into the city sewage system, it is collected and hauled away to the town disposal grounds.

After beef animals are bled they are lowered for siding and then hoisted for putting on the track and splitting, with an electric carcass saw.



Holding pens are in enclosed building. Individual pens permit animals to be led into pens from rear and they thus face the front of the passageway leading to the slaughterhouse. Welded steel tubing makes for safety and also ease in cleaning.

From holding pen animal walks into knocking pen at left. Animal is humanely dispatched and it rolls by gravity onto floor as side of knocking pen pivots from center. System permits continuous line slaughtering of animals.



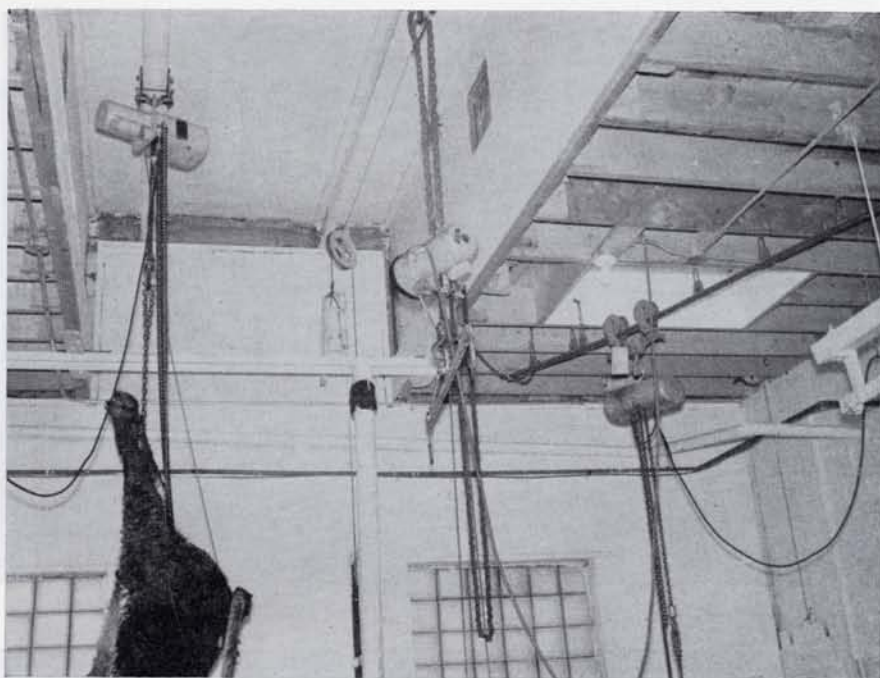
The kidney and suet are removed. The carcass is thoroughly washed. On custom beef, the liver, heart, and tongue are hung on the carcass thus insuring that each customer gets his own products.

The carcasses are rolled into the drip room (pre-chill) and held at 34°. They are then rolled into the front chill room where heavy beef is held for aging for from seven to 10 days. After aging the carcasses are rolled into the processing room where they are cut to customers' instructions.

In the abattoir the unloading and slaughtering of hogs is handled much in the same way as beef. After being stunned and bled, the hogs are scalded in 142° water. They are then rolled from the tank to the dehairing machine where the hair is removed. Final finishing from the dehairer is done by hand with knives.

The hogs are shackled, gutted, and hoisted on track for splitting and washing. Each hog is tattooed with a number for record keeping. Hogs are rolled into pre-chill rooms and left overnight.

Next morning hogs are dropped to lower rail, weighed, and processing ticket attached. They are then rolled

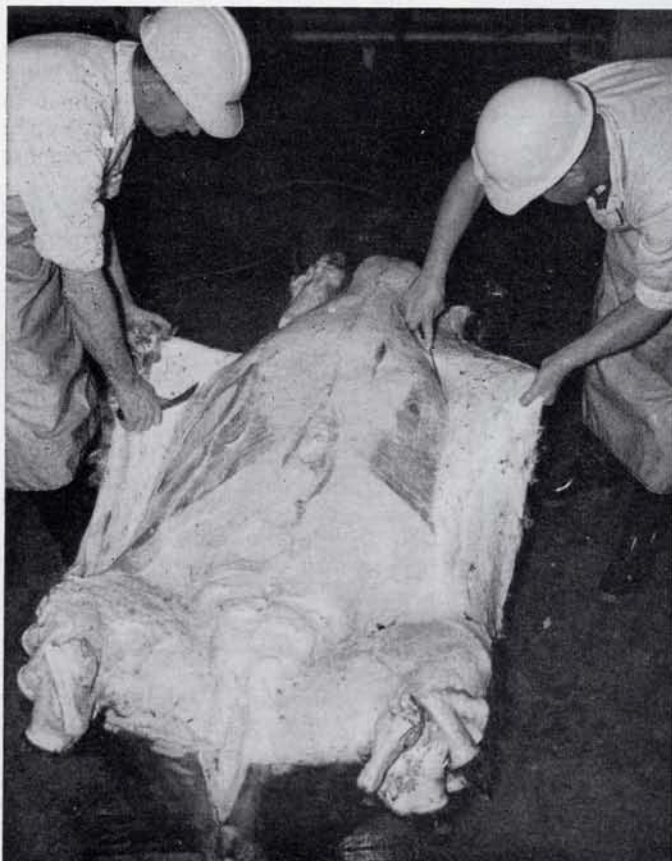


Three hoists in slaughterhouse make it possible for two cattle and one hog to be processed at the same time. All hoists are on overhead tracks.

to the front cooler to await processing.

Most desirable weight hog in his area, according to Lamb is a 230

pound live weight animal which will dress out at 170 to 180 pounds. In a hog this size the fat is at a minimum.



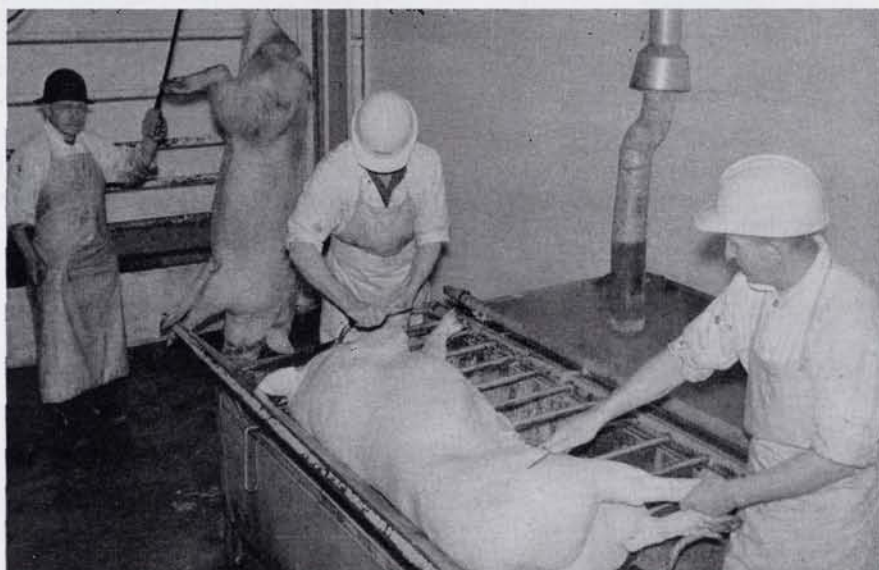
Hide is removed by skilled workmen. Hard hats are worn by all employees who work in the slaughterhouse.



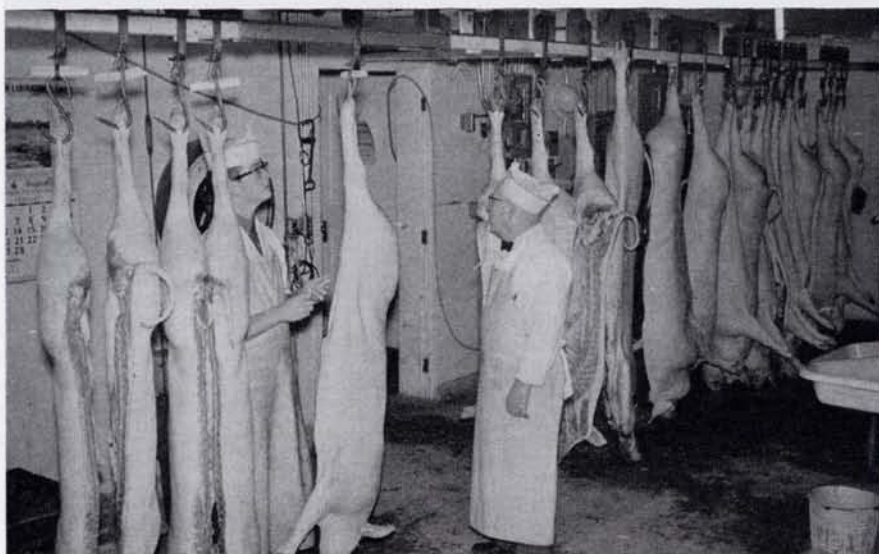
Portable electric hand saw is used to open brisket and rump ends of cattle while still on the killing floor.



Hog slaughtering is done efficiently with use of electric dehairer.



Finishing is done by hand scraping as another hog is ready for scalding.



Nice, uniform weight hogs from local farmers are ready for processing.

Almost all hogs processed by Locker and Freezer Provisioning have the sides cured. Most people have one or two hams and shoulders cured. The trimmings go into sausage.

Two carts holding 1,000 pounds of cured meat are pushed easily into the smokehouse which is equipped with a smoke-tender unit. Lamb likes the automatic features of the unit, especially since it enables him to let the smokehouse run all night, unattended. He can come to work in the morning and find all the meat completely smoked. He has no worry about fire as the heating and smoking units are separate from the smokehouse.

Lamb uses a mixer to get a good beef mix for ground beef. The mixer is also used to insure a good mix for sausage.

The water pressure stuffer is one of the first that came into Canada. It has been used continually for the past 10 years. He uses the town's water for pressure to operate the stuffer. Ground beef is put up in 10 pound plastic bags for sale to customers.

Biggest use for the water powered stuffer in the Tisdale plant is in putting up freezer style sausage. This is made up of 20% beef and 80% pork and is a popular item in the area. It is specially made with keeping quality for storage in home freezers. There is an ingredient in the sausage seasoning put up by the manufacturer to insure the keeping qualities of the sausage.

The sausage is put up in 35 to 38 m.m. casing. Fresh sausage is packed in two pound packages and in 6½ pound boxes. The freezer sausage sells 10 pounds for \$4.20.

Here are some of the features of the abattoir which Lamb feels should be considered by any operator who is contemplating building or modernizing his abattoir.

1. Red signal lights on outside of all cold rooms. These are connected to the electric lines of the rooms and shine red when the inside lights are on. These red lights insure that lights in the rooms are not left burning when not in use. When closing up for noon lunch hour or at the end of the day, Lamb can tell at a glance if any of the lights are on. No red lights, no lights in any rooms.

2. Coves at bottom of each wall where it joins the floor. All bases are covered for easily cleaning and sanitation.

3. No sawdust on floors of coolers. There are drains to sewers in floor

of all rooms. It's a simple matter to hose off the floors.

4. Safety helmets are worn by all employees on killing floors.

5. Knife scabbards are used by all men on killing floor.

6. Skylights are used in the slaughter room as well as in other rooms in the plant. The skylights of clear fiberglass admit plenty of diffused light. Glass blocks instead of windows in the plant.

7. Employees have to go through two sets of doors to get to the kill room. This reduces noise level to the customer area.

8. Floors in the holding pen and kill room are made of non-slip material. The top layer of concrete has bits of chipped marble imbedded in it to prevent slipping.

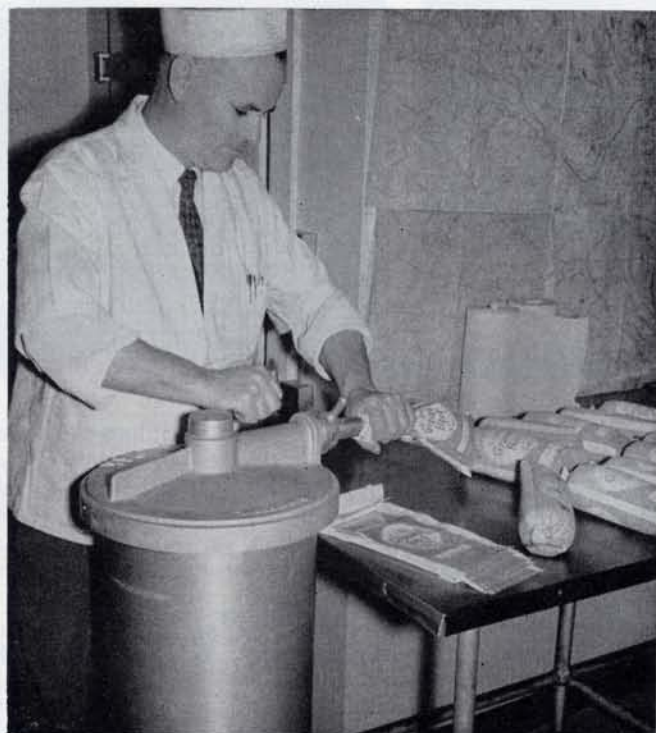
9. Sufficient hoists in kill room. This is very important according to Lamb who is pleased that he has three hoists; one for cattle, one for hogs; and a third one for lifting hogs into scalding vat.

Lamb states that the number of animals processed by the abattoir will average per week throughout the year about 30 to 40 hogs and 10 to 15 cattle. He points out that five men can handle 12 hogs an hour.

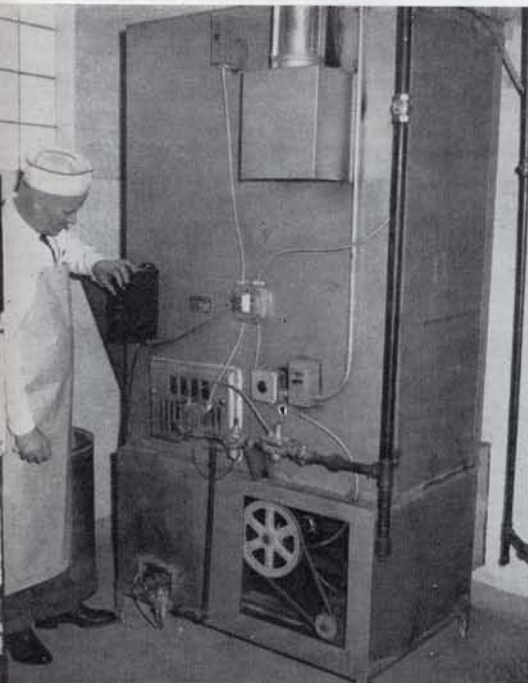
Formerly butchering was done on Tuesdays and Thursdays with farmers bringing in whatever animals they wished. This gave Lamb no control over his abattoir as he had

no idea of what to expect. For instance, if the weather was good there could be a whole lineup of farmers with trucks waiting to unload their animals and if the weather was bad his abattoir employees had nothing to do.

This was put on a more business-like basis with slaughtering being done only on an appointment basis.



Farmers now phone to say they want to bring in a hog or beef to be killed and Lamb will tell them just when to bring it in. He gets the phone numbers of the farmers to confirm the appointment or to get instructions if the farmer is sending the animal in with a neighbor. Killing is now done up to five days a week depending on the volume of animals being brought



Smoke tender unit produces uniform heat and smoke.



"This is ideal covering of fat on farmer's hog," says Don Lamb.



Stainless steel lavatory is part of essential equipment in plant.

Overhang of roof gives protection to unloading dock in rear of plant. Two overhead rails make for easy unloading of meat by farmers.



in.

Lamb likes the idea of having the entire operation under one roof for he states it is easier to supervise properly all phases of the operation. For example, he can move employees to other work that needs to be done if one department is slack. If beef or pork is needed for retail selling, the plant kills its own animals to get the meat needed for retail sales.

Lamb points out that most of the business of his plant is custom processing for freezer owners, restaurants and stores. A limited amount of retail selling is done in the plant. A growing part of the operation is the wholesale business of selling sides and quarters of beef to freezer owners. Also, pork by the side or carcass is sold in a growing volume. All meat sold is slaughtered and processed in the plant. It is all home killed meat. Extended credit is available to customers to buy sides and quarters of beef and sides of pork.

The Tisdale plant still has 350 lockers and these are used quite a bit

for home freezer overflow storage.

The staff of the Tisdale plant consists of six to seven employees, most of whom have been with Lamb for many years. During peak periods and on Saturdays an additional five or six employees are needed.

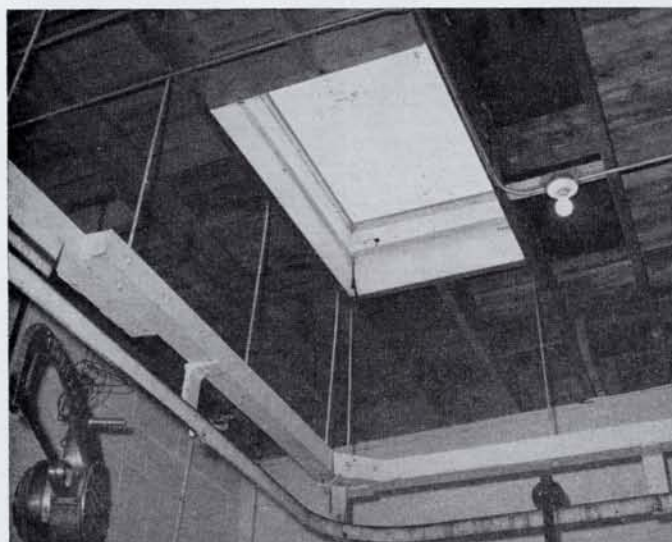
Lamb makes a point of attending the 4-H beef club sale held the first week in July and he makes certain that he buys 75% of the steers offered by the clubs in his area. These are always excellent quality steers usually weighing from 800 to 1,000 pounds and though Lamb has to pay a little more for these he is pleased to be able to help such a worthy cause as the 4-H clubs.

Each year during the fall term the high school economics classes tour the Tisdale plant. They have a complete tour from the killing floor to the finished product. The girls come through in groups of 15 and at the end of the tour are given Dixie cups of ice cream. This tour is appreciated both by the girls and their teachers, and when the girls get home that

night they usually tell in great detail to their families the experiences they had at Locker and Freezer Provisioning. Lamb feels that this is good public relations for by educating the high school girls he is creating future customers for his plant.

Additional publicity is secured during the winter months by supplying prizes to the bonspiel which is curling tournament. (Curling is a game played on ice during the winter months. It is very popular in Canada and is somewhat on the order of bowling.) Lamb states that every little community in the area has a bonspiel and he is happy to put up the prizes which usually consist of four sides of home cured bacon. This results in much favorable publicity for the plant.

With the abattoir that Don Lamb has in Locker and Freezer Provisioning, and the complete services he is able to offer his customers he is offering a worthwhile and much needed facility for the people of Tisdale and surrounding area. <<



Skylights are used throughout the Tisdale plant to give light. Lamb says skylights are an excellent idea.



"Must" jobs are written on this blackboard by Mrs. Lamb. This assures that work is done as promised.