

Salt Spring Abattoir

1447 B Fulford Ganges Road
Salt Spring Island V8K 2B2



Since 2012 the Salt Spring abattoir has been an essential local business that supports local farmers and ensuring high quality local food. The abattoir is a key driver in the Area Farm plan. It continues to ensure long term viability of farming and increases local food production on Salt Spring. By having a local facility, it keeps the carbon footprint to process Salt Spring animals low. Unlike most livestock being processed in large-scale factory farms, we're running a small-scale facility tailored to the needs of our farmers and consumers.

However, to be a benefit to our community we need skilled workers. We not only face the difficulty all businesses face with regards to housing on salt spring we also have significant training costs. The only option for staffing the abattoir is to provide hands on training and development. While current staff take the care and time to train new staff, our overall productivity drops significantly, leading to increased costs that are passed back to the farmer and then they either can pass the costs back to their customers, or in past cases since margins in farming are so tight, they either stop producing animals for sale, or take their animals off island to other processors.

The work isn't easy for our employees, it requires knife skills, food safety awareness, attention to detail, strength, not to mention the emotional toll. So we need to provide clear training and support as much as we can.

The support from the CRD of \$5088 would allow us to train one new staff person in late spring / early summer for our poultry rush and another staff member in the fall for our busy sheep season.

Budget:

Employee Costs = 6 days x 8 hrs x \$23/hr = \$1104

Trainer Costs = 6 days x 8 hrs x \$30/hr = \$1440

Total training \$2544 x 2 (spring & fall) = \$5088

This training can be accomplished without decreasing service currently offered. It will in fact lead to increased skill and greater proficiencies that will ultimately improve quality of product; allow for additional services, more value-added product; and more marketing options for local meats supporting farmers & others in the business community. It will also give staff greater satisfaction and hopefully more incentive to stay.

By having an efficient, cost-effective local abattoir, we keep local animal agriculture possible by reducing farmer's costs both in time and money spent on transporting animals. Our local abattoir makes it less stressful for the animals as they spend less time in transport. Animal agriculture helps us meet our climate goals by supplying local food. Ruminant animals help sequester carbon in the soil and improve soil health for future generations while omnivores like chickens and pigs reduce food waste. And we can provide well paying skilled employment for local salt springers and better our local economy.

Thank you for consideration of our request for funding.

Sincerely

A handwritten signature in blue ink, appearing to read 'Fraser Baldwin'.

Fraser Baldwin

President Salt Spring Abattoir Society