



THE FINGER LAKES MEAT PROJECT



Matt LeRoux,
CCE-Tompkins

FINGER LAKES MEAT PROJECT

INITIATIVE TO GROW “FREEZER TRADE” OF LOCAL MEATS

- **Local meat consumption in Tompkins Cty:**
 - Estimated at less than 2%. Veg at 20%.
- **Consumers cite barriers to buying local meat:**
 - High Price & availability (convenience).
- **Producers cite barriers to more bulk sales:**
 - Customer knowledge, access to processing.
- **BOTH cite customer’s ability to store bulk meat & finding each other.**

FINGER LAKES MEAT PROJECT

INITIATIVE TO GROW “FREEZER TRADE” OF LOCAL MEATS

- **The best channel for farmers & consumers.**
 - Supports food affordability & farm viability.
- **Finger Lakes Meat Project (FLMP) consists of:**
 - Consumer educational efforts.
 - Online directory of farms, MeatSuite.com
 - Rentable freezer space for consumers, the Meat Lockers.
 - Marketing training & price calculation assistance.



The Finger Lakes Meat Project

Locally Raised Meat Made Easy! The Finger Lakes Meat Project is the Cornell Cooperative Extension of Tompkins and Steuben Counties initiative to grow the freezer trade (sales of meat in bulk quantities such as whole, half and quarter animals) to the benefit of both regional livestock farmers and consumers. The FLMP consists of educational efforts, an online directory of farms called www.meatsuite.com and 2 community freezer storage locations, called Meat Lockers.



MEATSUITE.COM is a free online tool for you to easily find farms selling locally raised meats in bulk. Find farmers in Broome, Chemung, Cortland, Tioga, Tompkins, Schuyler, and Steuben counties. Connect directly with your farmer to purchase the full suite of great local meats.



The Ithaca Meat Locker provides inexpensive, shared freezer space for people to store bulk meat purchases. Purchase meat directly from farmers who will have it cut, wrapped, frozen and delivered to your locker for storage. Then access your supply during scheduled hours each week (much like a CSA pick-up).



Now Open!



Home Farms Learn More About

mnl28@cornell.edu

Farms

Print List Map

Search

Clear Search

Location

Within

miles of

Product

Beef

Search Again

Clear

Search Again

Showing 18 Search Results

Barrows Farm



1279 Caldwell Hill Rd., Lisle

Grass Fed (No grain) Pasture Raised Heritage Breed

Rotationally grazed 120 acre farm that raises poultry, rose veal and beef. We do not feed grain to any of the cattle, instead focusing on high quality pastures, winter stockpiled grasses and hay. Vi...

Edit View

Bedient Farms



750 West Swamp Road, Middlesex

Pasture Raised

Pasture-based beef operation, raising shorthorn-cross cow-calves and finishing all our beef for direct sale to the consumer. We are not grass-fed only because we supplement some corn silage in the wi...

Edit View

CBLM Farms



1980 Riff Road, Corning

Pasture Raised

Happy Black Angus steers and heifers frolic in ample pasture all year in a rotation grazing system that allows for these few lucky cattle to eat the most natural way possible. Judicious use of kelp.



Meat Suite

[Home](#)[Farms](#)[Learn More](#)[About](#)[Login](#)

Welcome to Meat Suite!

Meat Suite is a website designed to help you find locally produced, high quality meats in bulk. No matter your buying preference the Meat Suite aims to help you find your farmer!

Find a Farm within miles of that sells

Why?

When you buy in bulk from local farmers you:

- ✓ Get great quality meats at affordable prices
- ✓ Support local farms and butchers
- ✓ Know where your food comes from
- ✓ Strengthen your local & regional economy

Add your farm

Own a farm that sells meat in bulk?
Add it to Meat Suite!

Learn More

Have questions? Read our [Learn More](#) page or email us at contact@meatsuite.com.

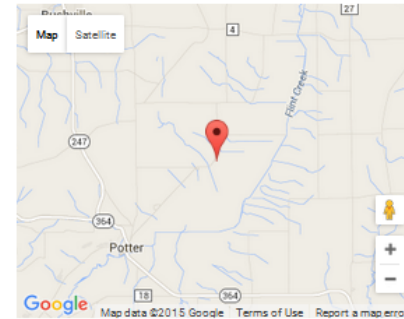
Looking for other great local foods?

Check out [The Guide to Foods Produced in the Southern Tier & Finger Lakes & The Steuben County Farm Product Guide](#)



NY *farm viability*
INSTITUTE

Bedient Farms



Pasture-based beef operation, raising shorthorn-cross cow-calves and finishing all our beef for direct sale to the consumer. We are not grass-fed only because we supplement some corn silage in the winter time. Otherwise our cattle are pastured, grazing and eating high quality hay that we raise here on our farm. We also raise free-roaming hogs, using barley as the main grain and truly free-range chickens!

Location

750 West Swamp Road
Middlesex, NY 14507
Yates

\$3.40 /lb. **HCW** including processing



Cattle are born and raised on our farms. They are pasture-raised, grazing during season and eating only hay grown here on our farm during the winter. We use corn silage for energy when it is really cold during the winter, therefore we are not 100% grass-fed. We DO NOT USE antibiotics or added growth hormones.

The price for our bulk beef includes the processing and the product is custom cut and vacuum-sealed.

Contact

Angela Bedient
bedientfarms@gmail.com
(585)738-3114
<http://www.bedientfarmsnaturalbeef.com>

☒ Pasture Raised

[Click to learn more about claims and definitions](#)

\$3.35 /lb. **HCW** including processing



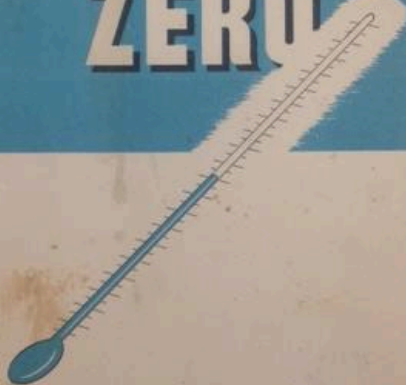
Hogs are free to roam and root. The animals have forage (dry hay or grass) at all times along with barley

THE MEAT LOCKERS



HISTORY

MOTHER ZERO



ITHACA'S FROZEN FOOD CENTER

selection, packaging, and freezing of vegetables, fruits, meats, poultry, fish, cooked foods, eggs and dairy products. Also, diagrams and charts giving retail and wholesale cuts, approximate number of servings, yields, etc., from beef, lamb, veal and pork carcasses.

Ithaca's Community Frozen Food Study



TO find out what kinds of freezing, storage equipment and services you and other people throughout the U. S. and the world need and desire to enjoy frozen-fresh produce the year 'round, a study in community frozen food services was initiated on March 1, 1946, in Ithaca and Tompkins County.

Supervised by the Cornell University School of Nutrition and made possible through the cooperation of the leading utility companies of New York State, four manufacturers of zero storage cabinets, and the G.L.F., it is hoped this project will determine what your home freezer and locker plant contribute to your living on the farm and in the city. Do they help you to conserve time and enjoy better living? What will they contribute in the way of variety in your diet, better quality foods, and in nutrition?

As part of this study, an abundance of home freezers has been made available to residents of Tompkins County through retail outlets. And sponsored by Mother Zero, Baby Zeros (five-cubic-foot home freezers) have been rented to more than 300 families in the County.

Mother Zero is a pivot around which the study revolves and is acting as a yardstick in determining how a locker plant can best serve your community and what the influence of an influx of zero-storage cabinets will have on the operation of a freezer locker plant.

Cornell interviewers, traveling thousands of miles by car, bicycle, and on foot, are now calling at the homes where home freezers have been installed since March 1, 1946. As they come to your home, cooperate with them in answering their questions about your home freezer and how you use it. Your answers will play a very important part in the future of the frozen foods field by guiding home freezer manufacturers and others concerned with all phases of zero storage and freezing.

As a home freezer user, locker or Baby Zero renter, you may be proud to be participating in a project of such national and international significance.

THE MEAT LOCKER

- 10x14 walk-in freezer
- Space for \approx 65 bins
- Two bin sizes, 18 & 25 gal.
- \$3-5 & \$5-8/month
- Open by appointment.
- Inventory all meat checked in & out.
- Locked & alarmed.
 - Only accessed by our staff



LOCKER AND MEATSUITE STATISTICS

- Over 42 users rent over 60 bins.
- Over 20 farms represented.
- New local meat buyers: 10% of users
- New bulk local meat buyers: 25% of users
- Updated user agreement for specificity.

CONSUMER SAVINGS

- As of September 2015:
- MeatSuite.com avg. beef price: \$4.07/lb. HCW
- Translates to \$6.26/lb. take home
- Grocery store weighted avg. price: \$6.54/lb.
- Savings on a quarter: \$150-200

MONTHLY OPERATIONAL COSTS

- Annual rent: \$880
 - Average monthly electric: \$110
 - NY State permit: \$400/year
 - Alarm system: \$440/year
-
- Approx. monthly operational cost: \$253
 - Approx. monthly rent income: ≈\$255

PROJECT COSTS

- Annual rent: \$880
- New freezer: \approx \$12,500
- Installation & supplies: \approx \$7000
- Alarm system: \$400
- Staff support?

CONTACT INFORMATION:

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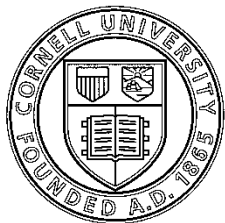
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www.fingerlakesmeatproject.com



**Cooperative
Extension**
Tompkins County