

Little waste, custom-cutting to customer's taste

Klaus Geoerg, vice-president and Interlake plant manager feels plant could use up to 20 employees if sales outside the Interlake region continue to mount. Plant can handle sheep, deer, and moose as well as cattle and hogs.

The newly-opened custom killing plant at St. Laurent on the Lake Manitoba shore of the Province's Interlake Region will provide a convenient service in slaughtering and meat cutting to Interlake area farmers and beyond. Not only will the customer be able to have professional service on the best types of cut, but he will have the advantage of a specialist in delicatessen-style meats, so that food waste is at a minimum.

The meat plant will not only do the initial slaughtering but will cool, cut, wrap, and freeze in "freezer lots". It will also cure and smoke. In fact, according to manager Klaus Geoerg, who received his early training in Germany, anyone who wishes to buy an animal from a district farmer, for example, can have the same service. Mr. Geoerg, who came to Canada in 1956, worked at Swift Canadian in Winnipeg where he was a head beef boner and special cutter. He promises, moreover, to make the finest "Schinkenspeck" — a pork delicacy — in the Interlake.

The Interlake Custom Killing Plant Ltd., to give it its proper name, is designed to process either five cattle per hour or 12 hogs. The most modern and latest of several such locally-operated processing plants in rural Manitoba outside of Winnipeg, Interlake employs some half-dozen people, including a manager, a butcher and meat cutter, who will have an assistant to help him and aid in wrapping orders, a second meat cutter, and a combined secretary-bookkeeper-receptionist [redacted] who will take customers' orders. Two days a week are set aside for slaughtering and cooling, and the remainder for cutting, wrapping, and smoking of meat.

Interlake emphasizes that its services are open to anyone, near or far, who wishes to take advantage of its customized services. A typical current list of service charges runs as follows:

Beef Killing	\$7.00
Over 500 lbs.	8.00
Cutting	0.04 per lb.
Wrapping & Freezing	0.04 per lb.
Beef Hamburger	0.10 per lb.
Pork Killing	\$6.00
Over 200 lbs.	7.00
Cutting	0.04 per lb.
Wrapping & Freezing	0.04 per lb.
Smoked Meat	0.15 per lb.

Interlake's Board of Directors, all local people from St. Laurent, is made up of Mr. Emmanuel Schon, president; Mr. Klaus Geoerg, vice-president; Mr. Frank Gratton, secretary-treasurer; and members Mr. Greg Gaudry, and the Rev. A. Lemoine, O.M.I.

