

Masstown Butcher Shop and Creamery Getting Closer to Opening Day

By Linda Harrington

The floors are down, the walls are painted, and equipment is installed but a few weeks are still required to complete the finishing touches. The end product will certainly be worth the wait!

The impressive 15,000 square foot facility is going to be a unique entity for Eastern Canada, if not beyond.

As you enter the front doors, Masstown Butcher Shop will be to the right. Manager Tristan Jennings is eager to begin putting his culinary talents to work, producing gourmet sausage, smoked meats, jerky, and salami to name just a few items. "We will be using top quality Atlantic Canadian sourced meats for our cuts and our specialized products," says Tristan. "One of our suppliers of beef and pork will be Millen Farms, located just down the road."

The Butcher Shop will carry traditional meats and poultry, including ground beef, steaks and chops, plus will offer customize cuts as desired by customers.

A large hot case will feature freshly prepared selections, offering a variety of daily choices for convenient ready-to-eat meals.

A left turn, when entering the front door, will take you to Masstown Creamery. The cold cases will soon be filled with dozens of cheese varieties, featuring locally made plus a selection of imported cheeses. Looking for a specific dairy product, just ask!

Creamery Manager, Gavin Leggate has just returned from a cheese making course. He is looking forward to putting this learning to work making Masstown Creamery cheese.

Milk will soon be arriving at Masstown Creamery from local farms, processed and then bottled on site for the consumer. The custom-built dairy is the newest dairy in the province and features an ice builder for cooling purposes. This closed loop system conserves water and energy needs and will consume about 30% less power than traditional heat exchange plates.

Besides milk and cheese, Masstown Creamery will also be producing butter in the coming weeks. "We have designed the Creamery so there are windows into the production area," says Masstown Market's Laurie Jennings, "We want people to see how milk is processed, and how butter and cheese are made from milk."



Qualtech custom designed the milk pasteurization equipment to fit within the Masstown Creamery space. To the left is the Qualtech cheese vat.



Laurie Jennings looks over the Scott Smokehouse which will soon be used for ham, bacon and other products in Masstown Butcher Shop.



A sectional overhead rail system will be used for hanging up, transporting and storing meat inside one of the walk-in refrigerators of Masstown Butcher Shop.

Another exciting area of Masstown Butcher and Creamery is the grand hall, with ample space for future development. "Perhaps we will have a culinary stage, where people can learn new recipes for traditional foods or new culinary products could be introduced to the consumer," says Laurie. "There will also be room for unique retail sales in the hall area and a comfy space upstairs where customers can relax for few moments, connect to the Wi-Fi or chat with friends."

The count down is on for the opening day. Watch Masstown Market's facebook page and "What's Happening in Masstown" at <https://masstownmarket.com/> for the big announcement.



One of the meat saws and several stainless-steel butcher tables have been installed in Masstown Butcher Shop.



Brandon & Jonathan Millen shown in the partially renovated hog barn on the Meredith Farm, where they expect to raise approximately 500-600 pigs per year, with most of them going to the new butcher shop at Masstown Market. Water lines and automatic feeders were installed as the hog facility was being updated. Story and more photos on page C5. (Rees Photo)

TNR 4-H Raises \$3,040 for Scholarships

By Kat Hatfield

Hey everyone. Kat's back with some more TNR 4-H news.

We had a pretty good month this month. Our pink potty fundraiser come to an end this month and in total we raised \$3,040 for our scholarships! This also includes a \$600 dollar donation from Nova Scotia Power Corp. Thank you for the donation and thank you to everyone who participated in our fundraiser. Also thank you to the members who volunteered to move the potty. Everyone did awesome!

Our club is currently getting ready for our judging on May 22 and 23. Judging is when the club members

judge different animals/items for each project they are in. This shows what the member knows about what to look for when judging and helps teach

what the judges look for on our achievement day in June.

For our club activity this month we are going to the Spartan gym in Truro on May

26. I think it's going to be fun! All in all we had a pretty good month.

Kat Hatfield is the TNR 4-H Club reporter

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