

FOR IMMEDIATE RELEASE

Awards Banquet Honours Members

GUELPH, ON - October 24, 2016 - Ontario Independent Meat Processors came together for their biennial conference, The Meating Place, at Deerhurst Resort, Huntsville this past weekend, with the highlight being the awards banquet held Saturday night. OIMP members were recognized for their accomplishments in a number of different areas.

Brian Quinn of Brian Quinn's Meats, received the Lifetime Member Award from last year's recipient, Graham Dalziel. Brian has been involved in the meat industry since 1976, before the association was even formed, and his history with the OIMP goes back some time. His uncle, Doug Lewis, was involved in founding what was then the Ontario Freezer Meat Association in 1979, and he himself sat on the board as a Director from '89 to '91. Their plant and store is located in Yarker, Ontario.

The Meat Industry Achievement (MIA) Award was presented to Hayter's Farm of Dashwood, Ontario, by Kevin Schinkel of Schinkel's Legacy, the 2014 MIA recipient.

Hayter's is a family-owned turkey farm in Dashwood, Ontario, where three generations of the Hayter family have devoted their passion for premium quality for over 60 years. Hayter's Farm, a poult-to-plate integrated operation, is the only turkey farm in Canada that raises birds and processes products on-site. By managing every step, they can ensure the best practices for their birds, environment, and customers.

Malabar Super Spice of Burlington, received the first ever Associate Member Recognition Award or AMRA. The AMRA is given to an Associate Member company that, judged by the membership, is deserving of recognition for their contribution to the association and to the industry.

Malabar, founded in 1982, proudly serves meat and poultry processors across Canada, with the majority of their customers small to mid-size meat processors in Ontario. Malabar provides quality spices and seasonings combined with expert technical support and regulatory guidance, and food safety a priority.

Donnell Insurance Brokers, Burlington, Duropac, La Prairie, Quebec, and Halenda's Meats, Oshawa and Whitby, were all on hand to receive their 10 year member plaque.

Presented as a blind taste-test with delegates voting on their favourites, the Dave Tiller People's Choice is a friendly competition among members with 26 entries submitted (16 snack sticks, 10 jerky). Denninger's of Hamilton received the most votes for their Landjäger meat stick and Franz's Butchershop, Peterborough, took the prize for their Magnificent Maple Jerky.

The final award for the evening was presented to Peter Baarda, owner of J & G Quality Meats, Burlington. For the third consecutive year, Peter was awarded the title Ontario's Finest Butcher. Facing off Saturday afternoon against Brent Herrington, Herrington's Quality Butchers, Port Perry, and Nicholas Matusiak, Halenda's Meats, Oshawa, Peter took highest marks from a combined score of judges and

delegates. Each butcher had a whole rabbit, chicken, and veal loin from which to prepare merchandisable cuts ready for the barbecue within the allotted half hour.

About the Ontario Independent Meat Processors

Ontario Independent Meat Processors (OIMP) is the representative voice of the independent meat and poultry processor in Ontario, working closely with agricultural and commodity organizations and various levels of government since 1979. The association's membership includes meat and poultry processors, retailers and wholesalers; industry suppliers, and not-for-profit organizations that support OIMP's objectives.

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