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## Interview with Ted Morris, Dayton Meat Company, 2006 (audio)

Ted Morris

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NWHP interview: Ted Morris

Time: Notes:

00.00-00.20 Intro

- 0.25 Entry into business
- 1.08 Farmer/looking for market for pigs
  - Approached to become partner
  - Good opportunity to market pigs
- 1.13 Still farming?
- 1.17 Still own farm but rented out
- 1.22 Length of time cooperating with NWHP
- 1.24 About one year
- 1.35 Differences between NWHP and commodity hogs?
- 1.59 Raised under different conditions
  - Most hogs commercially raised
  - Not raised in crates/no medication
- 2.14 Observable differences in pigs?
- 2.16 Not physically
- 2.23 How many farms does Dayton Meat Co. (DMC) get pork from?
- 2.49 3 local farms
  - Bulk comes from Washington/several different farms
  - Market pigs/guy from Seattle
- 2.56 Are other animals harvested besides hogs?
  - DMC makes sausages from beef and chickens
  - Other meat is bought not harvested
- 3.08 Only pork is slaughtered
- 3.19 Details of the process?
- 4.25 First, the inspector looks at live pigs
  - Notes are taken on suspect pigs
  - Pigs might be isolated
  - Pig brought in electrically stunned
  - Hung up/stuck
  - Scalding tank to loosen hair
  - Put into tumbler with paddles that scrape hair off
  - Singed/cleaned up
  - Cleaned on 'mid-line'
- 4.32 Why wouldn't the hog pass the USDA inspection?
  - 5.1 Broken leg/showing abscesses
    - Couldn't get up
    - Abnormalities
    - Also on line looking at viscera/glands
    - Full-time inspector
    - Examined both alive and dead
  - 5.19 The meat is package by DMC?
  - 5.26 Luau pigs are distributed whole
  - 5.29 Are there many luau pigs?
  - 5.45 About 300
    - Popular in summer
    - In winter Asians buy most luau pigs

- Average of 250 luau pigs week through out year
- 5.52 How long does pig stay before it is distributed?
- 6.13 Many in Portland tomorrow
  - Luau pigs in Asian grocery stores
  - Pigs killed Monday and Tuesday would be broke on Wednesday and in Seattle by Thursday
- 6.2 What is done with the byproducts?
  - Sold to Asians
  - Skin sold to Latinos
- 6.34 With sales to Asians and Spanish most everything is used
- 6.39 Anecdote of "everything is sold but the squeal" is true?
- 6.43 Lot of hair goes unused
- 7.02 But (big farms?) use it to make brushes with the hair (unintelligible?)
  - Develop a product with the right market is the problem
- 7.08 What percentage of what you process comes from NWHP?
- 7.26 2 or 3 percent
- 7.33 Custom Kills?
- 8.07 DMC custom kills
  - DMC doesn't cut and wrap
  - DMC will break the pigs up into (primals?)
  - If locker pork is desired DMC will break it into primals and ship it
- 8.15 Where are the live pigs kept?
- 8.21 In a pen
- 8.31 What does sustainability mean?
- 9.02 Preserve small family-farms
  - Make hog farming viable
  - Because the price of feed and the competition from large companies is making it difficult
- 9.41 Childhood story
  - Lived 1 1/4 mile from Yamhill
  - 6 or 7 farmers made a living farming
  - 1 farmer farms those farms and all the land to Yamhill now
  - Can't make a living without making a niche market
- 9.49 How do you see the future?
- 10.29 Looks good if people will pay a premium
  - Threatened by consumers spending more on energy prices
  - Depends on how many people believe in it
  - "A lot of people can grow it but not many people can sell it."
  - Limited by the size of the market
- 10.32 Is this a regional phenomenon?
- 10.58 It seems to be one of the hotspots
  - Some natural pork comes from Midwest and East
- 11.04 People by into the niche here?
- 11.16 It's a way of thinking
  - Not for family of 8 on minimum wage
  - Its for people who can afford it
- 11.23 Could it become the way affordable pork is raised in the future?

11.52 When large chains adopt the method prices will come down

It is a growing segment of the market

Large chains look for growing markets

end

Wrap up