



**SOUTH DAKOTA STATE
UNIVERSITY EXTENSION**

West Side Meats - Meat Processor

South Dakota Farm to School Stories

Spotlight Information

- **Name:** Jayme Murray
- **Role in Business:** CEO
- **Business Name:** West Side Meats
- **Business Contact:** wsidemeats.com
- **Location:** Mobridge, South Dakota



Schools Served

- Cheyenne-Eagle Butte
- Dupree
- Takini
- Tiospaye Topa
- Timber Lake



Why Farm to School?

"F2S is a great avenue for us to start getting locally sourced protein into our schools for the benefit of our children. Our children will be getting some of the best meat available."

- Jayme Murray

How did you get started with Farm to School?

Our corporation applied for and was awarded a USDA Farm to School Planning Grant in 2020 to bring buffalo meat and locally sourced beef into the 5 schools on the Cheyenne River Reservation.

Local Procurement - School Partnership

- **Delivery:** West Side Meats
- **Food Storage:** West Side Meats (on a small scale)
- **Use of Foods:** Introduced buffalo meat and locally sourced beef into 5 schools as an introduction or taste test for kitchen staff and students. Launched a donated beef program at one school with over 800 pounds contributed to the school lunch program.

Youth Education

We have presented at the schools and purchased “buffalo boxes” for 5 schools which give students a first-hand look at how the parts of the buffalo were used by Native Americans.

Pro Tip

Visit with the schools about what types of cuts work best for them. We found it is primarily ground beef or buffalo, and we have adjusted our processing to fit these needs.



Word of Encouragement

- Although you don't see it very often, it is possible to do a F2S program focusing on a meat protein.
- This program is important to our youth as many do not have the opportunity to have buffalo in their diets. Buffalo is a traditional food source for our people, and we hope our efforts are making a difference in preserving and promoting our culture to our children.

Looking to the Future

Our next step is to launch our implementation phase and get these products used regularly in our schools. We hope to give the kitchen staff some training on preparing buffalo. We have scheduled a hands-on training from a professional chef who specializes in indigenous cuisine.



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