

## Tracy J. Smaciarz, Artisan Butcher

Tracy Smaciarz, president of Heritage Meats, is a second generation artisan meat processor and butcher. He is nationally recognized as an expert in whole animal butchery, and has a reputation as a precision meat cutting engineer, a dedicated advocate for small, thriving, independent growers to effectively market their meat products to local restaurants and retail locations and an enthusiastic educator & business consultant of all things meat. Smaciarz' hearty personality and lifetime of butchering experience uniquely qualifies him like few others in the country to make the grade in meat consumer education, industry outreach and the art of butchering.

Smaciarz has created several sought-after whole animal meat programs in the northwest including Marlene's Markets, the in-house butcher shop of the Olympia Food Co-Op that adopted a whole animal approach before it became a trend. It was Smaciarz that introduced the adoption of 100% grass-fed beef to the menu of nationally acclaimed Canlis restaurant in Seattle in 2010. Then as now, their beef is sourced from the Gleason Ranch just south of Seattle in Montesano, a fifth generation beef operator. The newest addition at Canlis was such a huge hit with the culinary team and diners alike that Smaciarz and the team headed to New York City and introduced northwest grass-fed beef to the James Beard House (JBH) restaurant. Located in Greenwich Village, the JBH is the former townhouse of preeminent cookbook author & television personality James Beard.

Smaciarz extended his passion of whole animal butchery to include responsibly bred pork sourced from family farms by introducing a number of Pacific Northwest hog growers' to Cochon 555. Cochon 555 is a top tier, traveling culinary competition hosted in large cities throughout the country featuring the highest quality pork ingredients and products. Smaciarz has showcased his legendary talents as a featured butcher for Cochon in Seattle, Cochon Heritage Fire in Napa and the Aspen Food and Wine Show. He's given meat cutting demonstrations for many of Seattle's top chefs and at farm-to-table dinners showcasing the art of meat cutting to diners in private settings.

A regular contributor to the South Sound Food Systems Network in Thurston County, Washington, whose mission is to get local food to local people, his work there aligns with his personal philosophy of paying it forward. He is an Advisory Board Member for the South Sound Community College Culinary Program. Smaciarz has become a Phenom on YouTube with over 4.5 million hits featuring an original content, artisan butchery video. Smaciarz has been featured in several popular cookbooks, *Harvest to Heat: Cooking with America's Best Chefs, Farmers and Artisans*, Estrine, D. and Kochendorfer, K. Taunton Press, Inc., 2011 and *The New Live Stock Farmer: The Business of Raising and Selling Ethical Meat*, Thistlewaite, R. Chelsea Green, 2015.

Heritage Meats distributes locally grown meat weekly to Puget Sound restaurants, food co-ops, CSA's and online retailers throughout the northwest. HACCP Certification / Coordinator for Heritage Meats Animal Welfare Human Handling Officer HACCP Coordinator, Puget Sound Processing Member, NW Meat Processors Association USDA Meat Processor Member, American Meat Processors Association WSDA Custom Meat Processor Licensed & Certified, WSDA Food Processor WSDA Organic Meat Processor Over Site Chair NWMPA Apprenticeship Program Master Butcher Consultant Freisla.com Contributor Niche Meat Processor Assistance Network