



One Meating Place Elizabethtown, PA 17022
Phone: (717) 367-1168 Fax: (717) 367-9096
Email: aamp@aamp.com Website: www.aamp.com

July 18, 2009

2009 AAMP ACCOMPLISHMENT AWARD

Throughout the years, the Accomplishment Award has somewhat changed from young processors entering the meat business to processors that may have been in the business for some time, but have really made strides in the meat industry. This award honors a person or persons who have, for example, achieved outstanding company growth, successfully developed a new product, invention or service, or launched a noteworthy marketing campaign.

Many of you may know this individual and the quality products he produces, but he is relatively new to the Association, initiating his membership and participation at the AAMP convention in 2003. The recipient of the 2009 AAMP Accomplishment Award is Jon Frohling of Frohling Meats Inc. of Hecla, South Dakota.

Prior to opening Frohling Meats, Inc., Jon was a Grocery Store Manager from 1990 to 1997. Jon and his wife, Stephanie, have now operated Frohling Meats Inc. for more than 10 years. The meat trade is in Jon's genes as his father was a butcher, so it was only natural that he should continue in the family tradition. They manage two stores...one in Hecla and the other in Aberdeen, as well as a catering business.

Jon and Stephanie have grown their business into a nationally-recognized design firm of quality meat products. It is this attention to artistic detail that led to their collaboration with Native American Natural Foods to develop a new product named the Tanka Bar, a 70-calorie energy bar made with South Dakota bison and Wisconsin cranberries. The bar is a modern-day spinoff of "wasna," a food that sustained Lakota tribe members during long trips centuries ago.

Jon also specializes in the production of specialty smoked meat products, including sausages, hams and jerky. When Jon started making sausage just over a decade ago, it was considered over-the-top just to mix a little cheese or jalapeno pepper into a bratwurst. Now, everything under the sun is used to make specialty flavored sausages. His creations have won nearly 200 awards since they started their business, including more than 30 national awards in the past five years.

Jon not only understands the scientific part of meat processing and the chemistry that occurs during the smoking of meat, but also the importance of the product characteristics, such as taste and texture. His sense of quality and his production values enhance his abilities throughout product development. He even utilizes 3rd grade students to help develop new bratwurst flavors, which is truly a unique concept.

Page Two...2009 AAMP Accomplishment Award

Jon has assisted other fellow meat processors and has been a speaker at many meat processing seminars, not only for South Dakota, but also other state meat associations as well. Jon, who currently serves as a Director-At-Large for AAMP, is trained as an emergency medical technician, and serves as assistant fire chief of the Hecla Volunteer Fire Department. He also volunteers with the department's ambulance service.

Frohling Meats Inc. is truly a family business and oftentimes if you call the business, the phone may be answered by one of their sons. Jon and his family represent the definition of this award, and will strive to continue the production of quality meat products.

AAMP is honored to present Jon Frohling of Frohling Meats, Inc., Hecla, SD, with the 2009 Accomplishment Award.