

# HOLTON MEAT



Holton Meat Processing started in 1970 as a locally-owned and operated family business offering custom processing of beef, pork, lamb and goat for local farmers and ranchers.

New, local owners – Bruce, Lynn and Brandon Rinkes and Gary, Corbin and Derek Pfrang - took over in January 2016 continuing the same traditions to the local livestock producers of northeast Kansas.

Holton Meat Processing now also offers a complete line of branded premium meats, including our own

**Back row: (l-r) Krystal Kitts, Tyler Area and Corey Jones. Front row: (l-r) Lynn Rinkes, Cassey Schooler, Samantha Carskaddon and Jessica Cowsert.**

branded farm fresh Flint Hills Premium Natural Angus beef and pork products available in the retail meat case.

Holton Meat Processing also offers many new retail products, including bratwurst, chorizo, Italian sausage, breakfast sausage links, beef snack sticks, beef jerky, bacon burger patties, deli meats, homemade summer sausage and Alma cheese.

HMP grinds beef daily for the fresh meat case and offers a different steak weekly for its Fresh Fridays special.

HMP is proud to support many community events in Jackson County and elsewhere in northeast Kansas with quality beef pork and chicken products.

Lynn Rinkes is general manager of the business. Associates include Cassey Schooler (production manager), Corey Jones (slaughter foreman), Tyler Area, Samantha Carskaddon, Jessica Cowsert, Tyler Raaf, Krystal Kitts, Dan Hartley, Jessica McKinley and Susan Pfrang.

The business is open 8 a.m. to 5 p.m. Monday through Friday and 8 a.m. to noon on Saturday. The business phone is 785-364-2331. You can also reach the business by e-mail – [holtonmeat@gmail.com](mailto:holtonmeat@gmail.com)

“We think you will find that Holton Meat Processing is ‘a cut above the rest!’” the Rinkeses and Pfrangs said.

**701 N. Arizona, Holton • 785-364-2331**