

# The Conveyor



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## THURN'S: AN ICON IN THE MEAT INDUSTRY

As you make your way down the Greenlawn exit, you can immediately smell cooked meat wafting through your vents and you can see the back of the iconic building. You'll notice the source for the wonderful, smoky smell, the red oak and mulberry stacked up along the back of the building. This wood and the finest ingredients go inside a 60 year old smoker and via meat alchemy turn into a variety of your favorite smoked delicacies. Once you get off the highway you make a right hand turn and you will see the celebrated Thurn's. Good luck finding a parking spot as this local legend stays busy from open to close!

The real magic happens once you enter, the savory aromas will make your mouth start watering. In front of you will be a large meat counter with a couple people working behind it. Off to the left will be a little table with some local honey and BBQ sauce. You might have to stand in line but it's worth it so you can gaze at all of the choices, anything from bacon, to smoked trout, to blood sausage.

Thurn's is a local meat market that has been a family business since 1886. It was first opened by Aolis Thurn who arrived here from Southern Germany. It is now owned by Albert Thurn who is the 4th generation. Thurn's is well known for their high-end quality of cured and smoked meats. They are only open for business Thursday-Saturday and stay busy the rest of the week preparing the retail items.

Aolis Thurn purchased the property in South Franklinton. The original store now lies under Interstate 71. The current location was built in 1958. Thurn's business goals have remained the same over the years - "treat (customers) fair". Albert said that they know 90% of their customers by name and the rest they know by face. Albert says that a key to their success is that they offer a value added product for their customers that is unmatched by larger retailers. They pride

themselves in turning commodities (beef and pork) into high-end products. He also stated they have a loyal customer base because his customers know they are going to get a consistent, high quality product that is local. He shared that he noticed his clientele changing and growing about 5 years ago when a push for local products came back into vogue. He thinks this is because people are becoming cognizant of supporting local businesses and enjoy having a personal relationship with the people that make their food.

This of course translates negatively to both the consumer and small livestock producer. Consumers are deprived the opportunity to buy local, support small business, and meet someone as interesting as Albert Thurn. Producers are having to schedule slaughter dates months in advance. Those small slaughtering operations still in business are not able to meet demand due to regulations, inspections, and labor shortages.

We encourage you to start the year off supporting your local meat markets and butcher shops. You can also help advocate for them and local food at your county's public policy meeting. If you get a chance, visit Thurn's – we promise you won't be disappointed!

By: Devin Trout



Albert Thurn

Albert sets a high standard for his products and his customers never question his quality or price. Albert's favorite product to make is white wieners but his favorite item to eat is a

Dutch loaf that is liver and onions. Albert has added roughly 20 of his own items to the original menu, but said that most are still the original items and family recipes from the very beginning. Over the years Thurn's most popular product has remained the same, bacon.

Ohio's meat industry is at a precarious crossroad. The industry is ebbing as many local meat markets and butcher shops are closing. Those that remain are finding regulations more difficult to navigate. Meat inspection and appropriate funding continue to be a policy discussion point. Additionally, labor shortages remain a limiting factor. The work is demanding and physically taxing, Albert acknowledges many younger people do not want to do it.

