

### THREE GENERATIONS OF NELSON'S PROCESS MEAT

Connie Nelson was in the grocery business and in his mid-fifties when he decided to go to meat cutters school and switch occupations.

In 1958 he converted the barn on his property on the Henriette road to a modern plant and began custom cutting, butchering and freezing meat for retail sale.

By 1965 the business was established and Connie wanted to retire. His son Gordon decided to give up his job with the county highway department and buy the business from his dad.

Since taking over Gordy and his wife Adeline have expanded and modernized the plant on ~~three~~ <sup>four</sup> different occasions. Their most recent addition, completed just this summer, is a sausage smokehouse featuring thuringer, old fashioned skin-on wieners, polish sausages, brautwurst, country-style sausage and pork links.

"We use old fashioned recipes and the response to our sausage line has been excellent," Nelson said.

Nelson has been a director of MAMP (Minnesota Meat Processors Association) for <sup>11</sup>ten years and was president in 1979.

He has served on the School Board, the Chamber of Commerce, is President elect of the Lions Club and is ~~is~~ a member of the Pokegama Lake Sportsman's Club.

Working side by side, Gordon and his wife Adeline have built a reputation of fine service and good products.

Their youngest son Jim joined them in the business in 1979. It looks like the silo bearing the lettering "NELSON'S PROCESSING" will be a part of the Pine City area landscape for a long, long time.

NELSON'S PROCESSING

END