

- o Started in 1874
- o Was started and remains at its current location, 32 E. Main St.
- o Known for hot dogs, bologna, hams and fresh cut meat
- Currently in its 4th generation of ownership

OWas started by Jacob "Pappy" Sechrist

01845 - 1913

OHad three sons — Henry (Harry), William, George Sr.



Pictured is Jacob Sechrist and his wife Sarah Stine





Marriage certificate of Jacob and Sarah married 1874

OPrior to venturing into the meat business, Jacob Sechrist was involved in the cigar business

OIn 1874, Jacob Sechrist changed tactics and started in the meat industry

OCompany was originally called simply Sechrist Meats

Mr. Jacob Sechrist, of Dallastown, this morning purchased from Deputy Collector J. A. Stahle, stamps for 117,200 cigars, paying for the same \$703.20.

- O Henry "Harry" Sechrist
- 0 1882 1966



- William Sechrist
- 0 1888 1945



- O George Sechrist Sr.
- 0 1895 1951



George Sr. - 1914





George Sr. - 1915

Harry & William - 1919



Christmas at Sechrist Bros





Year Unknown

OAfter the death of Jacob in 1913, Harry, William & George Sr. assumed ownership of the business

OIn the early 1920's, the first refrigerated cases were installed



During this time, Sechrist Bros. would also deliver meat right to your front door — this continued until the 1960's





During World War I, the Great Depression and World War II, George, William and Harry worked to keep the business running — George Sr. & George Jr. both served their country

George Sr. -WWI





George Jr. -WWII

The store remained largely the same until the 1950's







Store front pre 1953

- O In 1950, George Jr. became president of the company
- O In 1953, the first expansion of the store and plant took place
- This allowed for an increase in manufacturing and an increase in the amount of products offered in the store

The home once occupied by Jacob Sechrist was used for this expansion

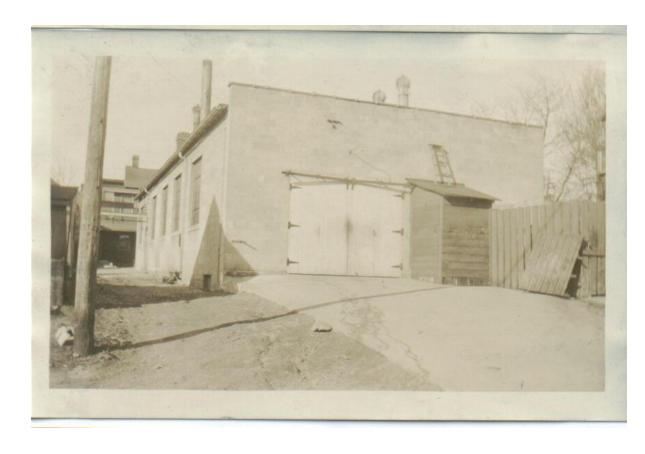
Pre 1953



1953 - 2013

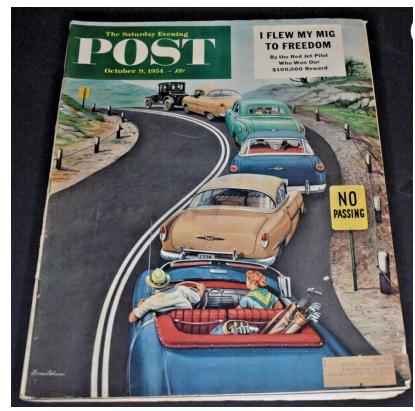


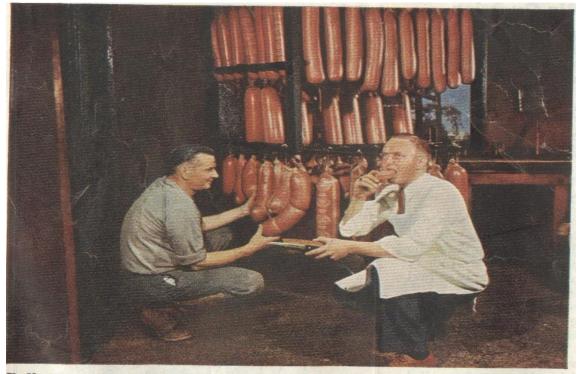
Plant after expansion in the 1950's





This local grocer and Dallastown gained national notoriety in the Saturday Evening Post - October 9, 1954





Dallastown, Pa.: Smokehouse chief Stewart Arnold gives George Sechrist a sample of the country-style bologna which Sechrist's firm sells in York.

Pictured is George Jr. in the early 1960's

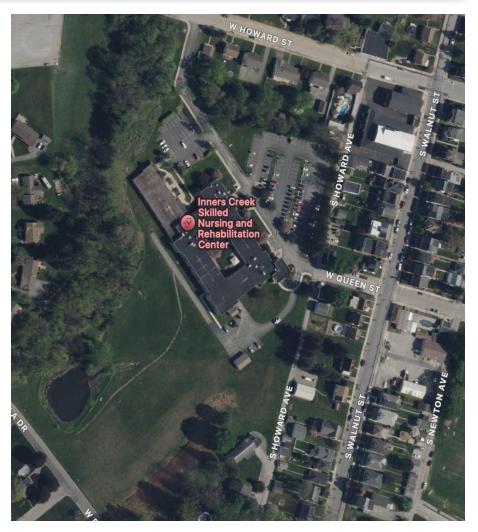


Pictured (left to right) is George Jr., Spurgeon Lau, Harold Mitzel and Stewart Arnold with 4 prize winning steers in the 1960's



- O In the 1970's more of a focus was put on wholesale distribution of our signature items such as hot dogs and bologna
- O In 1974, the farm owned by the Sechrist Family where cattle were kept, was sold
- Today, the Inners Creek
 Skilled Nursing and
 Rehabilitation Center
 occupies that land





In 1988, another expansion of the plant took place and is the same as is seen today



- O In 1985, Sechrist Bros. won the grand champion award for their skinless hot dog by the Pennsylvania Association of Meat Processors
- In 1993, Sechrist Bros. won their first top place national award through the American Cured Meats Championship in Texas



- O In the early 1990's George Jr., turned over control to his son's George III and Jacob
- Jacob continues to handle all manufacturing as George manages the store front
- O They continue to operate under the same methodology as their great-grandfather did, offering quality service and a quality product

In 2013, the store underwent a facelift and remains the same today



- In 2015, Sechrist Bros. opened their online store and started offering nationwide shipping
- O This allows customers who no longer live in the area to still be able to enjoy a selection of smoked products produced in the very same shop that

they were over 150 years ago



The recipe for our old fashioned smoked hot dogs remains the same as it did from the time it was created over 140 years ago



Delivery trucks through the years





Delivery trucks through the years





Questions?

Feel free to email us at sechristbrosmeats@gmail.com

Sechrist-Bros-Meats

