

HAMM'S MEAT MARKET KITCHEN REMODEL

a presentation by Lacey and Noah Heater





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COMMUNITY COMMITMENT

We have donated time and supplies to several community organizations.

- > Seed Project
- > Chestnut Square Farm Dinner
- > Profound Barn Raising Dinner
- > Lunches for Teacher appreciation
- > La Tiendita

We support local vendors, farmers, and ranchers.

- > Profound Farms
- > Jelly Queen
- > Cornerstone Farm

We have been asked to be the city's food vendors at the eclipse party as well as the VIP tent food vendor for October Fest

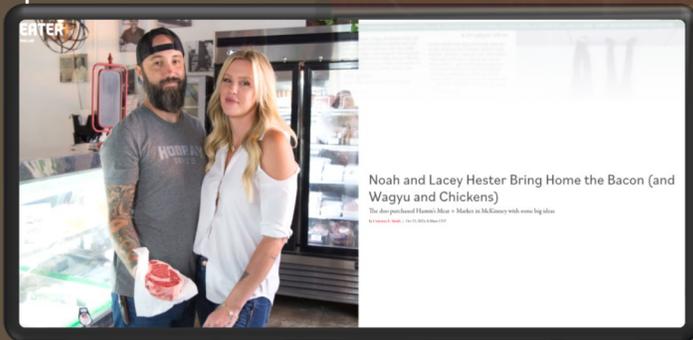
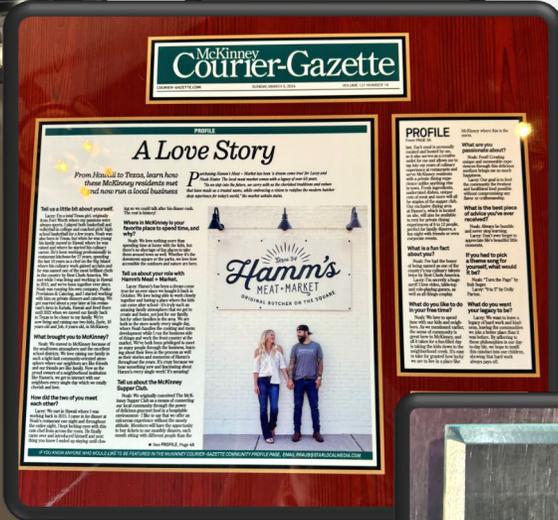
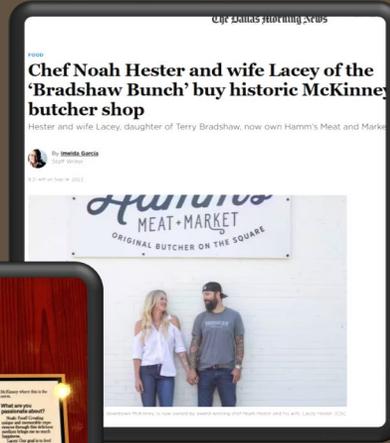
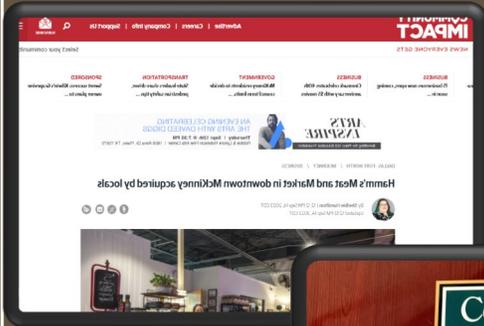
COMMUNITY IMPACT

Hamms has been mentioned in the press multiple time since taking ownership.

- > Dallas Morning News
- > Dallas Eater
- > NBC 5 News segment
- > Mckinney Gazette

We have been nominated for several awards.

- > Winner of culture map Dallas Chef of the Year
- > Best of Dallas
 - Best Butcher Shop
 - Best Deli
 - Best Burger
 - Best BBQ
 - Best Lunch
 - (awaiting results)



BUILDING A BUSINESS AND KEEPING A BRAND



Unfortunately, due to the overwhelming presence of large competitors like Sprouts, HEB, and Whole Foods, our small butcher shop risks becoming little more than a novelty. Relying on meat sales alone, it will be nearly impossible to sustain our operations. However, by expanding our offerings to include lunches and small dinners, we can generate the additional revenue needed to keep our doors open. This approach allows us to preserve the charm and small-town feel of our butcher shop while also creating a new culinary destination in downtown McKinney. Without this crucial adaptation, we risk losing not just our business, but a beloved piece of the community.

HISTORY OF HAMM'S

FEEDING FAMILIES FOR GENERATIONS

Every day, customers share stories of how Hamm's has been a part of their family's life—whether it's the holiday meals made special by our cuts of meat or the comfort of seeing familiar faces who know their orders by heart. Hamm's isn't just a butcher shop; it's a piece of their family's history. These stories remind us that we're more than just a business; we're a beloved part of this community. That's why we're determined to adapt and grow, so we can continue to be a place where memories are made for years to come.

JOSE

Jose has been with Hamm's for 40 years and is the heart of our legacy. His dedication and warm presence have been a constant for our customers, many of whom grew up visiting him. Jose isn't just an employee; he's a living piece of Hamm's history. We owe it to him, and our community, to keep this legacy alive.



FAMILY OWNED

It's crucial that Hamm's remains family-owned, as it has been since 1954. This continuity preserves the values and traditions that have defined us for generations. Family ownership ensures that we stay true to our roots, offering personalized care and maintaining the community trust we've built over the years. Keeping Hamm's in the family is key to honoring our legacy and serving future generations.

MR. & MRS HAMM

Mr. and Mrs. Hamm started their business in 1954, and it has remained family-owned and operated ever since. For decades, they've been dedicated to serving the community with quality and care. Hamm's is more than a business; it's a family tradition that we're proud to continue.



WHAT WE ARE ASKING



- Move smoker and add brick surrounding to west side of building
 - \$5,000.00
- Add fire suppression to vent hood in kitchen cooking area
 - \$7,814.00
- Move electrical conduit to make room for smoker.
 - \$1,785.00
- Add 5' hood vent to kitchen cooking area
 - \$8,357
- Add vent pipe penetrating roof, vent motor on roof as part of fire suppression
 - \$2,000
- Add epoxy wall finish to kitchen and cut room walls
 - \$4,928
- Contingencies and unforeseen expenses
 - 5,000

Total Ask: \$34,884

THANK YOU

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