



DEPARTMENT OF PLANNING

Application for City of Las Vegas Historic Designation

Name of Property John Mulls Meats And Road Kill Grill
 Address (Location) 3730 Thom Blvd. Las Vegas, Nevada 89130
 Type of Designation (check one) Building ☒ District ☐ Site ☐ Structure ☐
 Assessor's Parcel #(s) 138-12-601-006
 Current Zoning Designation C-1 (Refer to the explanation)
 Additional Information The Road Kill Grill is not part of the historical designation.

APPLICANT/	<u>Lex Anderson - Northwest Area</u>	Yes	No
REPRESENTATIVE	<u>President's Assn - (NAAA) Historian</u>	Property Owner?	<input type="checkbox"/> <input checked="" type="checkbox"/>
Address	<u>3709 Waterhole Street (702)</u>	Phone	<u>645-7983</u>
City	<u>Las Vegas</u>	Fax:	<u>—</u>
E-mail	<u>lexmar3709@cox.net</u>	State	<u>Nevada</u>
		Zip	<u>89130</u>

Required Submittal Material

Statement of Eligibility and Appropriateness for designation.....☐
 Photographs.....☐
 Letter of Property Owner Consent (if property owner is not the applicant).....☐
 Statement of Financial Interest.....☐
 Letter of Request for Action (if designation is for a district).....☐
 Deed/Legal Description.....☐

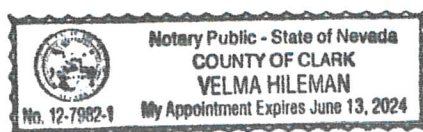
FOR STAFF USE ONLY

Signature of Property Owner or Authorized Representative of the City of Las Vegas

Print Name John Charles Frommer
 Subscribed and sworn before me Velma Hileman
 This 24th day of July, 2022

Notary Public in and for said County and State

Velma Hileman



FOR DEPARTMENT USE ONLY

Case # 22-DS42-HPCL

Meeting Date: 9/28/2022

Date Accepted:

Accepted By:



DEPARTMENT OF PLANNING

STATEMENT OF FINANCIAL INTEREST

Case Number: 22-0542-HPC1 APN: 138-12-601-006

Name of Property Owner: John C. Frommer

Name of Applicant: John C. Frommer

Name of Representative: Lex Anderson - NARA Historian

To the best of your knowledge, does the Mayor or any member of the City Council or Planning Commission have any financial interest in this or any other property with the property owner, applicant, the property owner or applicant's general or limited partners, or an officer of their corporation or limited liability company?

☐ Yes

☒ No

If yes, please indicate the member of the City Council or Planning Commission who is involved and list the name(s) of the person or persons with whom the City Official holds an interest. Also list the Assessor's Parcel Number if the property in which the interest is held is different from the case parcel.

City Official: _____

Partner(s): _____

APN: _____

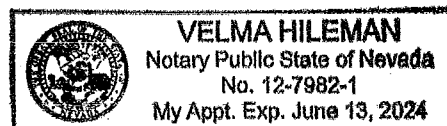
Signature of Property Owner: _____

Print Name: John C. Frommer

Subscribed and sworn before me

This 23rd day of August, 2022

Velma Hileman
Notary Public in and for said County and State



APPLICATION

For

City Of Las Vegas

Historic Designation

MULLS MEATS

Summary

John Mull moved from Pennsylvania to Southern Nevada in 1938 and later founded Mull's Meats in 1954. Mr. Mull initially worked in the casino construction business, but by the 1940s began working in the meat processing industry. He opened the Mull's Meats slaughterhouse and meat store in 1954 located at what was then the rural outskirts of town (3730 Thom Boulevard) when city development had not yet expanded northward (Image 1). Beef and chickens sold at the rural industrial style building came from the Mull's ranch in LeVerkin/Hurricane, Utah. The store offered choice cuts of beef and "old school" products such as blood sausage, and scrapple, a traditional Pennsylvania dish made from pork scraps and cornmeal served with syrup. The local community bought meat at the store that had already been slaughtered and processed, but were also able to bring their own livestock to the facility. In addition, processed chickens were trucked to the Westside of the city and sold to residents who did not have transportation to the business. The Westside, today known as the Historic Westside, is a predominantly African American community located on the site where Las Vegas was founded in 1905. Since its founding, the Historic Westside has suffered from neglect due to lack of city-funded infrastructure, early Jim Crow Laws and segregation. The delivery of a food source by Mull's Meats to the underrepresented Westside neighborhoods highlights the family's sense of providing for all of the Las Vegas community.

In 1957 John's son-in-law, Don Frommer, took over the business and kept the family friendly spirit that served the surrounding communities (Image 2). In 1963 John Mull's middle son, Bill Mull, began running the business while keeping the name John Mulls Meat & Deer Processing (Image 3). Beef and hogs were still slaughtered and processed at the facility, with the addition of offering hunters a place to process game meat such as deer, elk, and antelope. A third generation of the Mull family, Chuck Frommer, began running the business in 1981 and while keeping meat processing services at the property, the slaughterhouse was closed. The family owned business continued to serve the Las Vegas community uninterrupted for another four decades, and is still open for business today. In addition to the processing services, on June 1, 2012, Mr. Frommer established The Road Kill Grill inside the processing facility. The grill provides an over-the-counter food service of meat dishes processed on-site, as well as catering for local venues. For more than 60 years, this family owned business has continuously served the local community and represents a tradition of mid-century migration to the southwest and the establishment of strong and lasting roots in Las Vegas.

Today the building is surrounded by residential neighborhoods (Image 3), yet maintains its original rural industrial appearance. The main meat processing building was constructed in 1953 as a 79-foot long single-story concrete block building with exterior conduit that contributes to its industrial aesthetics (Image 5). A 20-foot long freezer was added to the north end of the building in 1963 (Image 6). The building features a flat roof coated with a rubberized protectant with a stepped increase in height on the southeast elevation over the large industrial sized wooden doors (Image 7). This previously served as an entry point for livestock trucks to unload animals, but is no longer in use. The interior of the building contains nine rooms, one of which now serves as the restaurant's food pick-up counter. The other eight rooms for the preparation, packaging and storage of meat have been continuously used for this purpose for the past 68 years. The pump house was also constructed in 1953, and is a 12'x 12' concrete block structure with a tin roof located on the west side of the main

building. The building has not been altered but is no longer a functioning pump house and is used for storage (Image 8).

Both of these buildings are good examples of a rural industrial style that have retained their original appearance. Only the main meat processing building and pump house will be placed on the historic register. The multiple grills, modern outbuildings, restroom facilities, covered walkway and perimeter fence will not be part of the listing.

The popularity of this 3rd generation family-owned business was featured on Guy Fieri's TV series "Diners, Drive-Ins and Dives" in May 2012, making it nationally recognized but retaining its status as an iconic local eatery. The longevity of one family's dedication to serving the Las Vegas community is evident in the history of Mull's Meats. From its rural origins of offering agriculturally produced meat, to processing game meat and now serving the community as a barbecue restaurant, it attests to the everyday life experiences of the local community starting in the Post-WWII era of Las Vegas.

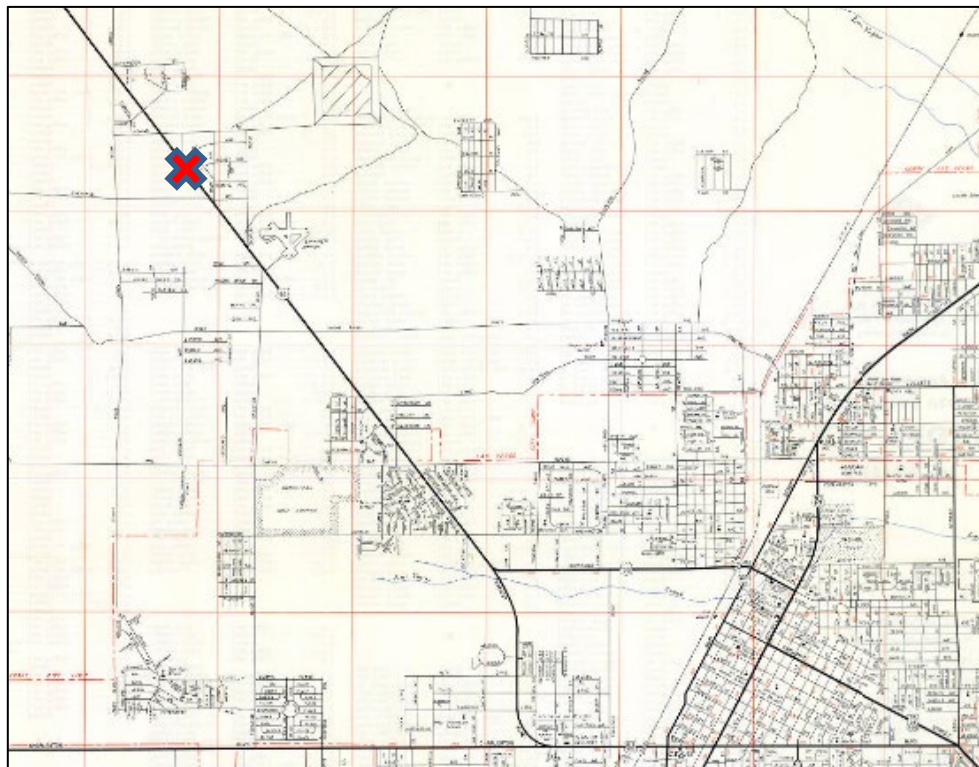


Image 1: Location of Mull's Meats Slaughterhouse (red x) in 1957 (image courtesy of UNLV Digital Archives: https://d.library.unlv.edu/digital/collection/LV_Maps)



Image 2: Interior of Mull's Meats in 1960.

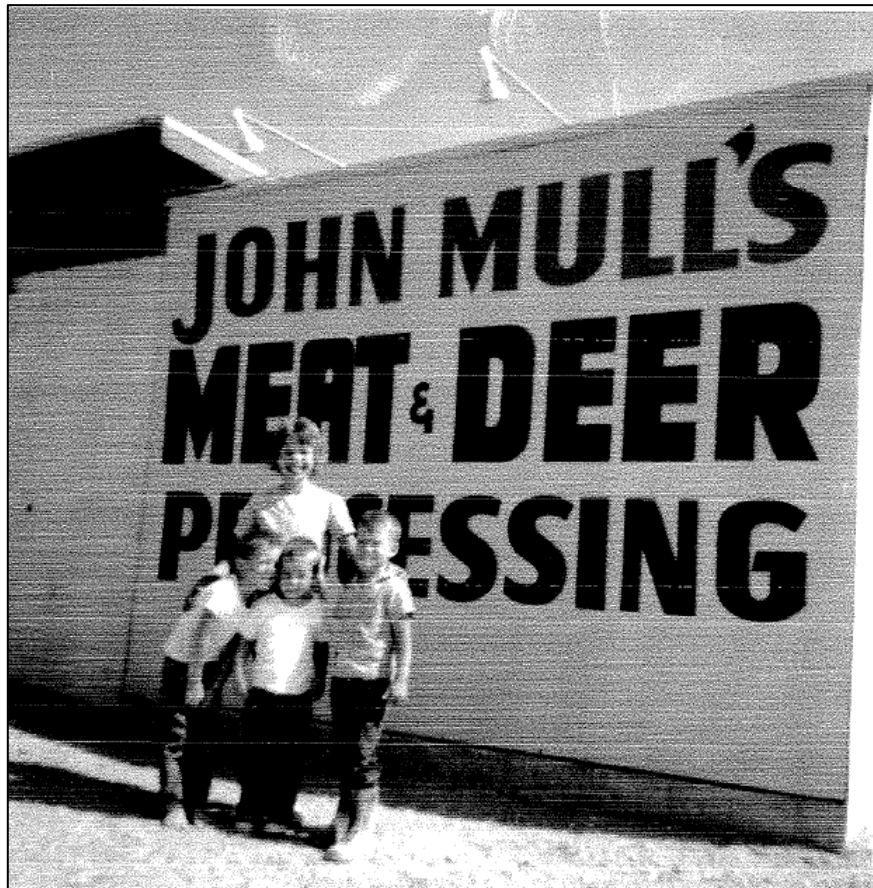


Image 3: The Mull family children in 1964.

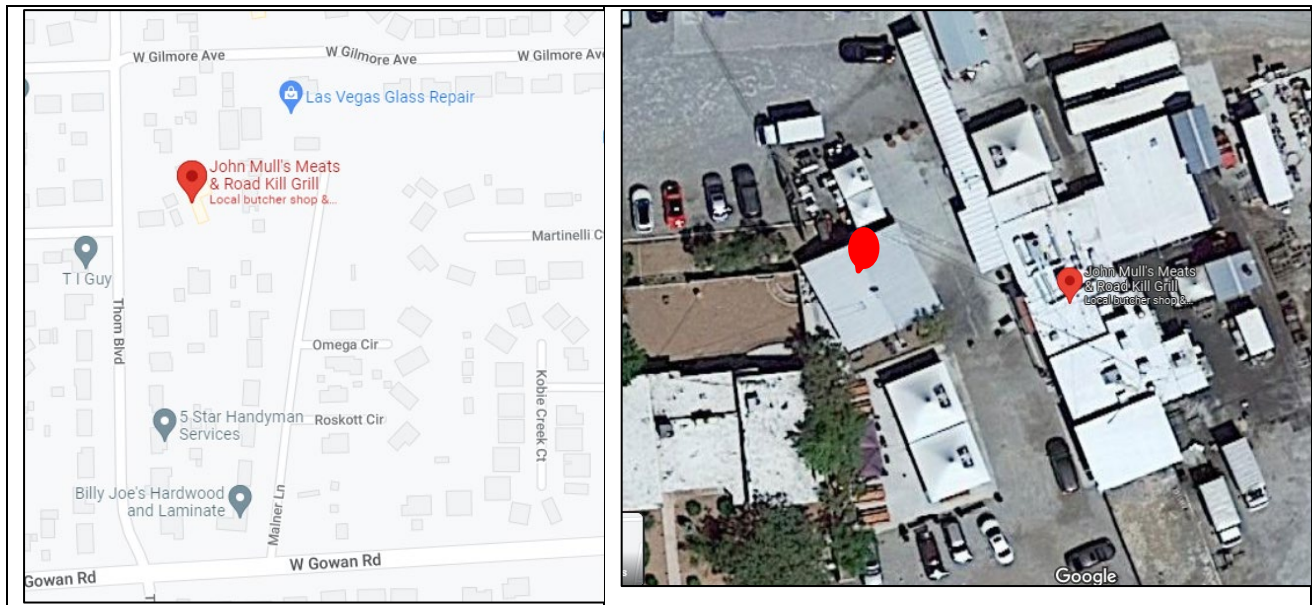


Image 4: John Mull's Meats & Road Kill Grill: 3730 Thom Boulevard, Las Vegas NV 89130. Red dots indicate the location of the processing facility and pump house.



Image 5: Original 1953 building



Image 7: Original 1953 building and 1963 freezer section on the north end of the building



Image 7: Original 1953 building – view of livestock truck door.



Image 8: Original 1953 pump house.

Criteria for Designation

To be eligible for listing on the City of Las Vegas Historic Property Register, the proposed addition must meet the criteria under Title 19.10.150(I) “Designation of Historic Landmarks, Districts, Sites, Buildings, Structures and Objects:”

1. An individual landmark, district, site, building, structure or object may be designated on the City of Las Vegas Historic Property Register if it demonstrates exceptional historical significance by qualifying under Subparagraphs (a) or (b) below:
 - a. It meets the criteria for listing on the State or National Register of Historic Places; or
 - b. It is determined to be of exceptional local significance and expresses a distinctive character because:
 - i. A significant portion of it is at least 40 years old;
 - ii. It is reflective of the City’s cultural, social, political or economic past; and
2. It is associated with a person or event significant in local, state or national history; or
3. It represents an established and familiar visual feature of an area of the City because of its location or singular physical appearance.

The two buildings located at 3730 Thom Boulevard meets criterion 1.b.i. above, as they are 69 years of age having been built in 1953 during Las Vegas’ 1950s boom period of building and growth. They additionally meets criterion 1.b.ii. as a reflection of Las Vegas’ social and economic past as a place where locals have purchased meat or made use of the processing facility since its opening. Lastly, it meets criterion 3 as it represents an established and known feature in the neighborhood as a family owned business serving the community for six decades.

Statement of Eligibility & Appropriateness for City of Las Vegas Historic Designation

Few people in Las Vegas can remember when Mulls Meats didn't exist. It's just always been there. With that, there's a couple generations and decades of history behind this unique family owned and operated business that has a story to be told.

Chuck Frommer owns, manages, and is very actively involved with the day to day operations of Mulls Meats. He is the grandson of John Mull, the original owner. John Mull had a ranch up in Hurricane, Utah from the mid 1940's to about 1967. Chuck can recall as a young boy when chickens were brought down from the Utah ranch for "cleaning" at this present location. After being processed his grandfather had contracts to sell the meat, especially to the Westside, where the chicken would be sold to the community. Chuck had a "part time job" at his grandfather's shop every day after school from about age 8 until high school graduation in 1977, helping out with the meat processing and whatever else had to be done, beginning at 3:30 and working until about 10 at night.

Most people today think of Mulls Meats as just someplace to bring your elk or deer for processing during hunting season, or maybe bring a goat or a pig, or a cow from the suburban/rural areas to be butchered up for the family freezer. Neighbors recall in years past Mulls Meats had a long list on the wall designating the kinds of meat processing available that included buffalo, pheasant, rabbits, bear, and of course when Thanksgiving came around it was all about the turkeys.

Chuck recalls a couple decades ago when Ostrich was being marketed as the meat health choice of the future, and there were several parcels being used for Ostrich raising just north off of Decatur Blvd. They were brought to Mulls Meats for processing.

Chuck states there is hardly an organization or event in town that Mulls Meats hasn't done business with or catered to over the decades. Today, the Mulls Meats "Road Kill Grill" brings additional recognition to the original meat processing facility. But it all started over 80 years ago with Mr. John Mull doing what he did best, and now with grandson Chuck Frommer continuing with the family heritage as part of Las Vegas history.

Physical Building Description

The physical building of Mulls Meats is set back, behind John Mull's 3730 Thom Blvd. address and home that was built in 1953. It is easy to miss this building if you are traveling on Thom Blvd. and simply paying attention to your driving. The meat processing facility is a single story concrete block 79 foot long structure located on 1.83 acres, built in 1953 with the north 20 ft. added on in 1963 as a freezer component. The small 12' X 12' concrete block structure in front of the main building was the original pump house built in 1953 and is now used for storage.

There have been no significant changes to the building appearance since its original construction. After the Road Kill Grill pick up area was incorporated into the north end of the building in 2012, a covered walk way area was built across the front north end to help shade customers waiting in line to pick up food. In consideration to the adjacent residential area, gravel was added to the dirt parking area to keep dust down from seasonal wind. Gravel was also chosen over asphalt to compliment the suburban/rural profile of the Rural Preservation Overlay District community. Also in 2016 a men's & women's toilet area was added for customer use at the north end of the property and separate from the main building. Because of repeated late night high dollar thief from the back yard storage area, in 2017 an attractive wood stained fence was added to secure the (very) expensive quality produce.

When most people come to Mulls Meats, they only see the Road Kill Grill inside food pick up area that was converted from a freezer component in 1963. There are 8 additional rooms inside the single building structure all dedicated to the primary and original meet processing operation:

- Small utility & prep area room.

- Cooler for retail meat.
- Large 32 X 16 meat prep area. This is the room with the heavy duty ceiling track that leads outside where large game (deer, elk, and bear) is hung and brought inside via the tracking system.
- Bulk seasoning storage room (use to be the "kill room" with the noted drop in the floor entrance to the drain in the adjoin room).
- Meat "smoke house" room.
- Wild game cooler (custom cooler).
- Cutting room.
- North end cooler room.

Note: The cooler rooms are all lined with tongue & groove wood and covered with galvanized steel in compliance with Health Department code.

All of the meat processing, to include butchering, cutting, and packaging, is done inside, in the same specialty rooms that have been used for this purpose over the decades. All of the Road Kill Grill cooking is done outside, irrespective of weather, in back of the main building on multiple grills and specialty cooking components. Additional freezer and inventory storage have been located in the large back yard area, separate from the main building. Mulls Meats is operational Monday - Saturday, with Sunday dedicated to a total facility clean up and inventory assessment.

Current (C-1) Zoning Designation

The C-1 zoning designation of Mulls Meats and its recent compliment The Road Kill Grill requires an explanation, and the interesting story behind it.

Mulls Meats had been operational even before its first business license in 1954. At that time the northwest area was as at least as much rural as it was suburban. John Mull, Chuck's grandfather, had a solid reputation with a business to get animal and bird meat processing done right, at a fair price, and a business operation with integrity. Chuck had worked in the family business even as a young boy. He bought the business from his Uncle Bill Mull in 1961 and continued the family legacy. He expanded the operation with a catering business featuring a variety of meats being prepared with a Mulls Meats quality.

After Mulls Meats was featured on the TV series Diners, Drive In's and Dives, Chuck realized that he had a unique opportunity to make his business and product easily available to everyone with a simple carry out menu. The Road Kill Grill was born in May, 2012 with instant success gaining city wide and national recognition with additional Diners, Drive In's and Dives TV features.

Chuck tells that the crisis occurred when the City brought to his attention that his Mulls Meats miscellaneous sales license did not cover the Road Kill Grill operation. He had the choice of either shutting down the Road Kill Grill, or apply for a C-2 general retail sales license. Mulls Meats was located in the heart of an established RE zoned neighborhood, a Rural Preservation community by Title #19 ordinance, an Overlay District since 2005, and represented by the Northwest Area Residents Association (NARA) since March 30, 1995. And there was no way C-2 zoning could be in compliance with this community profile.

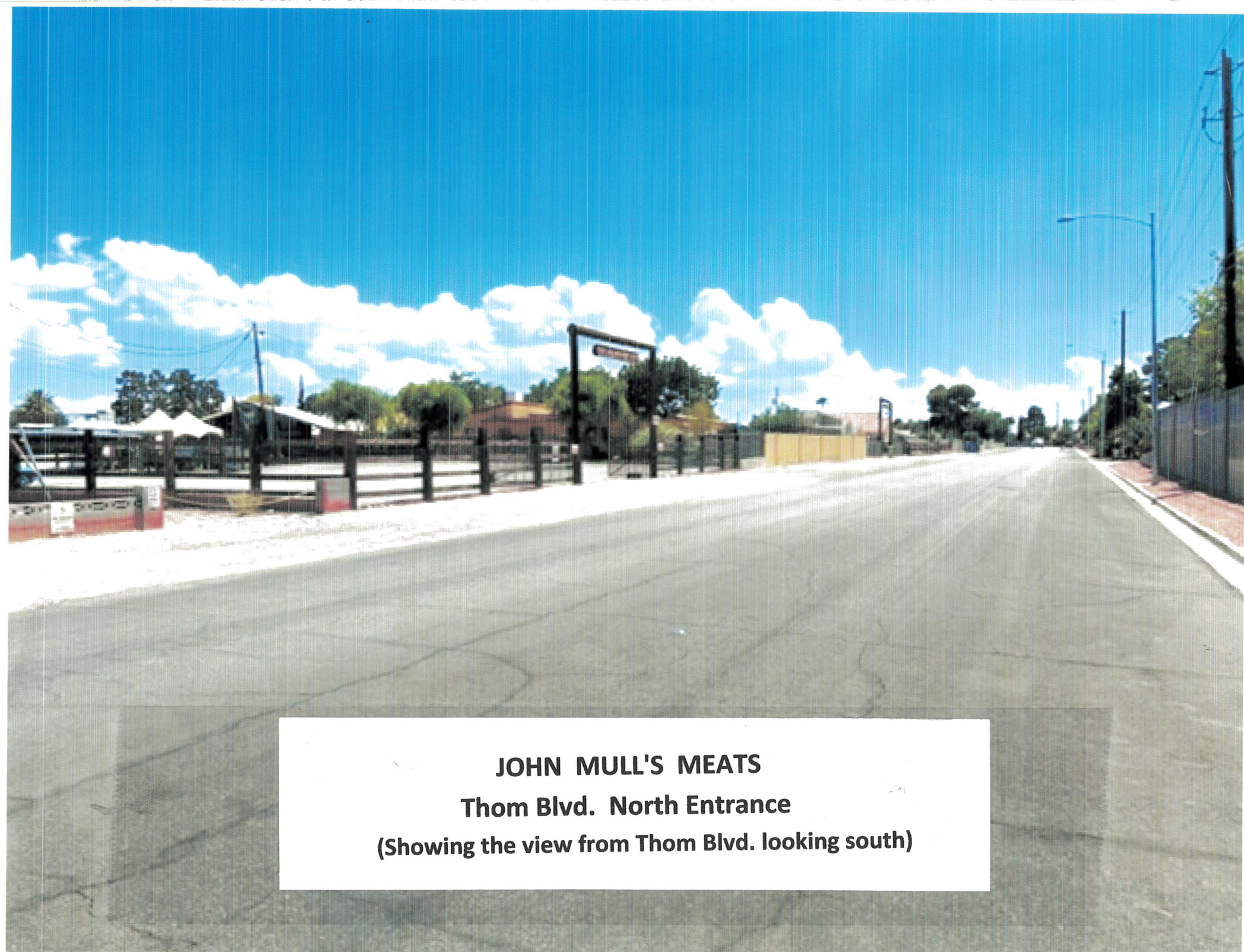
Chuck hired an attorney to deal with this matter, and neighborhood meetings were held to gain support for C-2 zoning. This was not going to happen. At the same time, no one wanted to see the Road Kill Grill go away, especially NARA. With that, NARA did the research, and July 3, 2014 submitted a four page justification for

"serious review and consideration" to Planning Commissioner Byron Goynes and a copy sent to Chuck's attorney justifying C-1 zoning as compatible and harmonious within this suburban/rural land use profile and emphasis on its historic résumé. His attorney liked it.

At the July 14, 2014 Planning Commission meeting Chuck's attorney presented NARA's C-1 argument for the record and it was passed. At the August 20th City Council meeting again Chuck's attorney used the NARA letter as a "compelling" argument. Everyone on the dais knew Chuck from the Mulls Meats and recent Road Kill Grill history. Almost everyone had eaten at the Road Kill Grill. Those who admitted that they had not eaten at the Road Kill were publically ostracized with a great deal of levity! It was a short agenda item, with a lot of fun. C-1 zoning seemed reasonable. And it easily passed.

This was a win/win/win/win. With C-1 status, Chuck got to keep his Road Kill Grill. Kempfer Crowell won the case and got paid. The City of Las Vegas got to keep what had become an icon local and nationally recognized eating destination. And NARA got to keep its Road Kill Grill "bragging rights"! End of story!

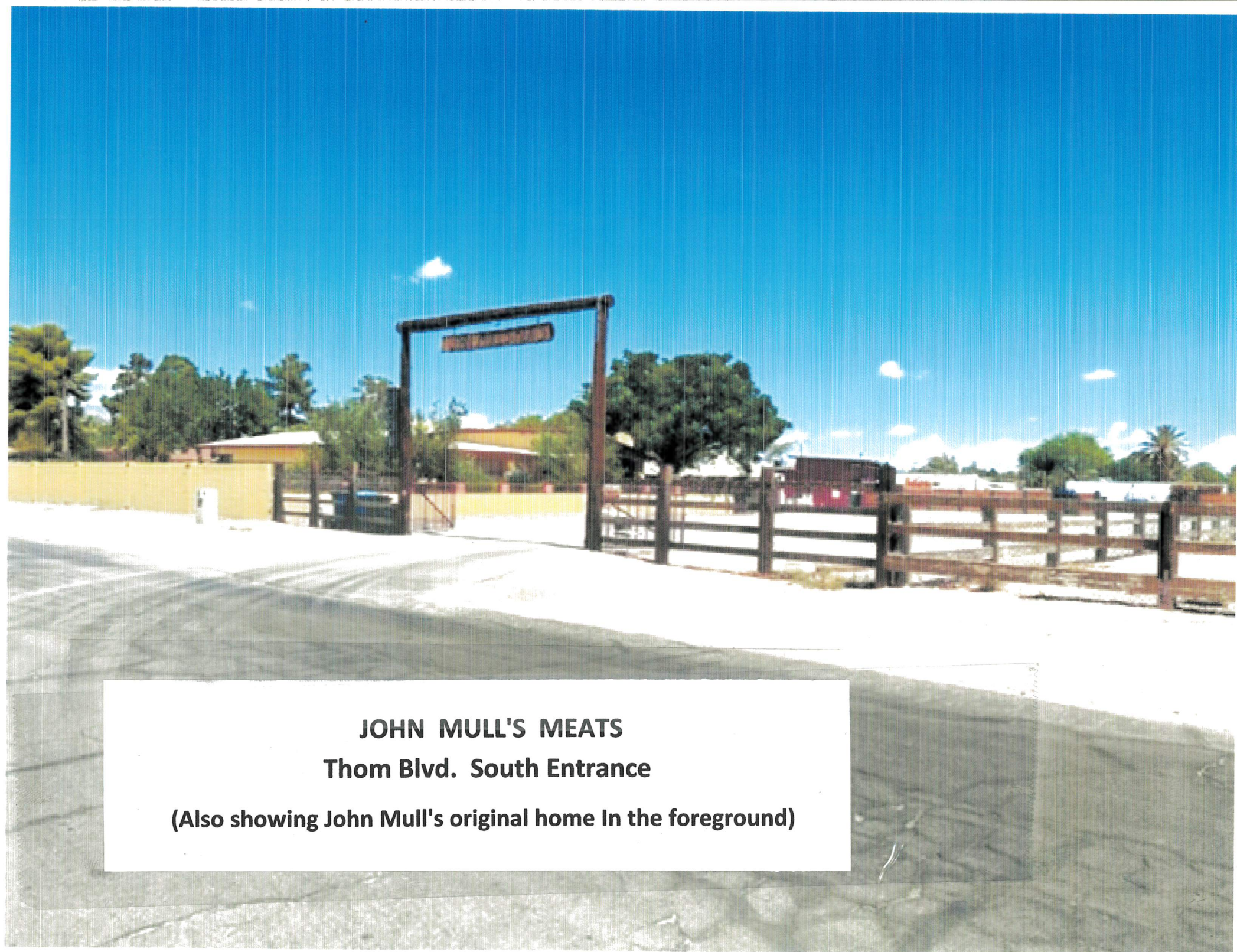




JOHN MULL'S MEATS
Thom Blvd. North Entrance
(Showing the view from Thom Blvd. looking south)

JOHN MULL'S MEATS
Thom Blvd. North Entrance
(Showing the Road Kill Grill entrance sign)





JOHN MULL'S MEATS
Thom Blvd. South Entrance

(Also showing John Mull's original home In the foreground)

JOHN MULL'S MEATS
Thom Blvd. South Entrance
(Showing the John Mull's Meats entrance sign)

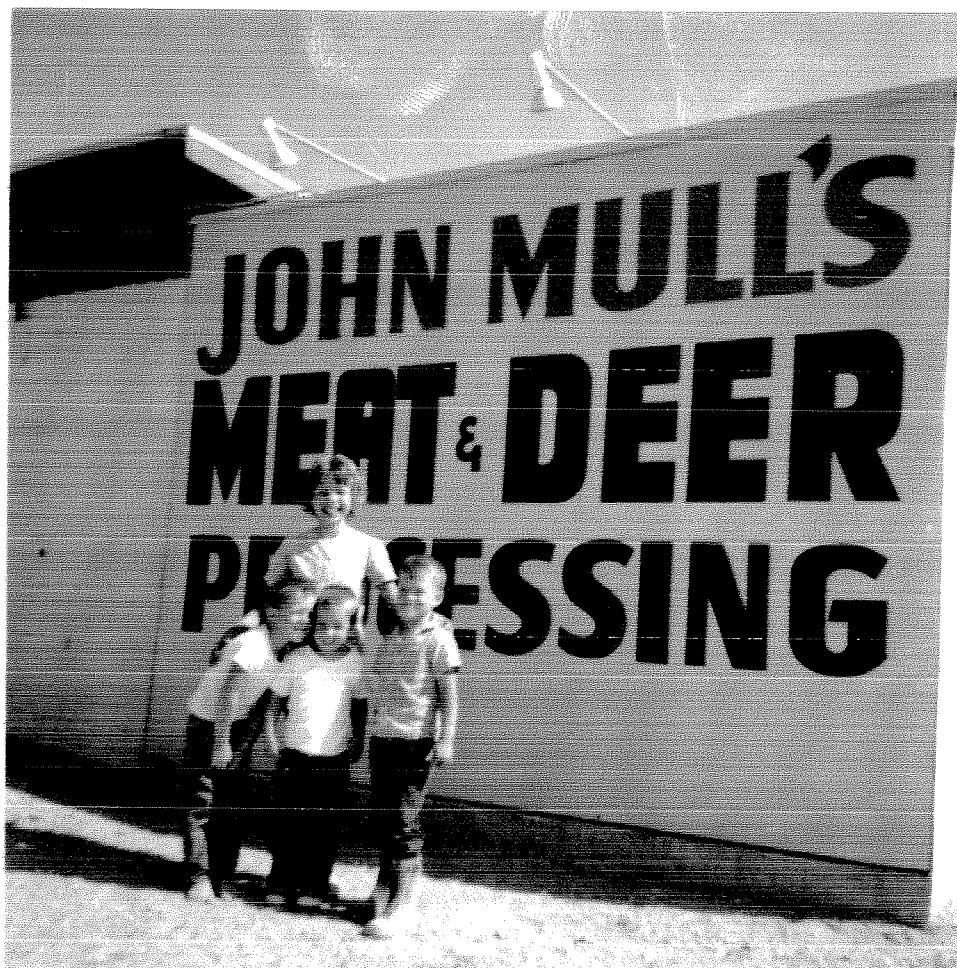




1960

John Mull & Spencer dressing out an elk.

Lois Mull making sausage at the meat grinder.



1964

(left to right)

Mark Mull (Chuck's cousin)

Chuck Frommer (center)

Donny Frommer (Chuck's brother)

&

Debbie Frommer (Chuck's sister)



GRUB SHAK

eat

WELCOME
TO LAS VEGAS

PRIVATE
TAKEOUT
CARNIVORE
2-10-21
food
100%
CARNIVORE
TOUGH
ROAD KILL

No Parking

No Parking