

MEAT DEPARTMENT/SAUSAGE KITCHEN

Try the wonderful products handmade in our meat department. Our knowledgeable staff produces porketta, the best smoked salmon in town, Italian and other fresh sausage, brats, hot dogs, smoked country sausage, beef jerky, chopped beef (known locally as “tiger meat”!), pepper sticks, summer sausage, pickled herring when it is in season, smoked turkey, and a variety of recipes that might strike their fancy. These items are available only until each batch is sold.

Our meat department cuts fresh meat daily. We grind our own ground beef (hamburger) daily. We carry 93% lean, 85% lean, 80% lean and 70% lean varieties. Our smokehouse is in operation multiple times each week.

If you want any of our products for a specific date, call and talk to one of our meat department staff between 7 am and 3 pm, Monday through Saturday.