SPRING HOME & CAR CARE SPECIAL



NRHEG STAR EAGLE

THURSDAY, APRIL 20, 2017

Steve's Meat Market is way beyond hot dogs Eaker family carries on the business of winning awards

By KATHY PAULSEN Staff Writer

The Anderson Brothers from Denmark, who became known as the "butcher brothers," started the first meat market in Ellendale in the early 1940's.

That place is now known as Steves' Meat Market.

The brothers went on to put in the first locker to safely keep meat products before everyone had their own deep freeze.

Local producers would butcher poultry and the Andersons, Martin and Alfred, would freeze them and dip them in ice water so they had a protective coat of ice over them.

Anton "Peter" Axelson and Ruben "Rube" Hansen bought the meat market in 1946, and in 1973 Steve and Donnavon Eaker, who were practically kids at the time, bought it from them.

The business has continued to grow in popularity and quality ever since, and Steve's Meat Market has gone on to earn over 400 awards from State and National Association conventions throughout the nation.

Since Steve's passing in 2006, Donnavon and Rachael, their daughter, have continued to carry on what Steve began so long ago. They continue to make over 100 varieties of specialty smoked and cured meat products. They also private label under daily USDA inspection for over 15 different companies in Minnesota and the upper Midwest.

You have to appreciate quality meat and sausages, and Steve's does just that. Steve's has come a long way from those first hot dogs they made. Once upon a time a soup bone cost a nickel and liver was almost "dirt cheap," but that is when it all began.

Steve's Meat Market currently has four smoke houses and has been serving 3rd and 4th generation fami-



STEVE'S TODAY – Steve's daughter Rachael Lee poses outside Steve's newly remodeled log siding exterior.

Star Eagle photos by Kathy Paulsen

lies here in our area. They continue to make new and innovative smoked and cured meat products every year,

many which have gone on to be recognized as "award winning."The awards they have won are proudly displayed on the walls of their business, and they recently acquired a great number more awards from the 77th annual convention of the Minnesota Association of Meat Processors, held at the River's Edge Convention Center in St. Cloud, which will have to be added to their display.

The convention was held the weekend of March 17 and 18 and was attended by over 350 members of fellow meat processors throughout Minnesota and South Dakota.

Steve's Meat Market entered products in the annual Product Show competition and came away with 14 placings in the varied smoked and cured meats categories. Rachel won five Grand Champion awards, including Cooked and Smoked Pork-Semi-Boneless Ham, Specialty Summer Sausage-Pepperjack Summer Sausage, Traditional Snack Stick-Hot Stick, Specialty Whole Muscle Item-Smoked Bourbon Pork Loin, and Fresh Specialty Small Diameter Sausage-Pepperjack Bratwurst.

She also won four Reserve Grand Champion awards in Wieners-Beef and Pork, Specialty Snack Sticks-Pepperjack Sticks, Minnesota Grown Product-Wild Rice, Mushroom and Swiss Sausage, and Cooked and Smoked Poultry Product-Cooked Wild Rice and Mushroom Chicken Sausage.

Rachel also won a Champion Award in the Prepared Food Item category – Smoked Prime Rib Roast and four Reserve Champion Awards in Smoked Turkey-Whole Bird, Small Diameter Traditional Sausage-Polish Sausage, Whole Bone-In Ham, and Wild Rice Sausage-Wild Rice with Mushroom and Swiss Sausage.

Steve's continued on 3

Star Eagle Spring Home & Car Care Special Thursday, April 20, 2017 Reed Waller, Editor Tracie Rosacker, Advertising Manager



A LOT TO LOOK AT in the colorful interior of Steve's Meat Market, as well as countless delicious products and numerous awards, there's memorabilia and eye candy galore.

Steve's

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As the convention awards ceremony was coming to a close, Rachel was presented with the 2017 MAMP Sweepstakes Award for the highest overall points for awards given at the product show.

People come from far and near, including the Twin Cities and all corners of the nation, for the special products and cuts of meat that are produced and are available at Steve's.

Steve died much too soon, but his wife Donnavon and daughter Rachael have been carrying on the business. They continue to follow Steve's recipes, and have also added more quality and variety to them. Steve did a good job of laying the

groundwork which has helped the crew at Steve's, which numbers 18 full and part time employees, which carry on and create new products. They can now boast the creation of several new and different flavors of bacon, including a warm Bourbon that has been going over very well. Their small sausage sticks are popular as well as people want something that they can eat "on the go." Steve's has also added chicken sausage products go along with their award winning smoked meats and sausages. They carry Snack Sticks, Smoked and Fully Cooked Links, Ring Bologna, Jerky, Dried Beef, Lard, Smoked Ham & Turkey Products, Summer Sausages, Bacon and Breakfast Items, a great selection of patties in many different flavors as well as freshly ground beef daily.

Recently they declared they had

been getting Easter hams ready, as well as looking ahead to all the graduation parties, which often include pulled pork and shredded beef, kabobs and cheese hot dogs.

As the weather conditions improve people want to start firing up their grills, and Steve's is prepared to provide all those great grilling meats. Rachael said the kids really like their sweet bologna and their cheddar snack sticks too.

Steve's received a new face lift after they suffered damage to their building in the fall of 2015. They added log siding to the front of the building, which draws peoples' attention, as most of the other businesses are constructed of brick.

Their business continues to grow, and the Eakers felt they needed to add additional work space. They were pleased to be able to purchase the St. Aidens' Catholic Church in January this year, which has helped in their expansion.

As they continue to provide the very best in top-quality made inhouse products and specialty service, they look to the future with a huge smile knowing that their success is based solely on striving to do better each and every day for their customers.

Steve's Meat Market in Ellendale is open Monday - Friday, 8-5, and Saturday 8-1. They do close their doors on Sundays and all legal holidays so their employees can be with their families.

Customers may also reach them by calling 507-694-2331 or faxing them at 507-684-3109. They are also on face book too!

Steve's Meat Market is a true, family owned Minnesota business,



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STILL A WINNER – Founder Steve Eaker's photo is still displayed proudly in the market he made great.

which offers full service, fresh meat counter, custom processing on Mondays, including venison sausage processing. They also carry a full line of select cheeses, with over 120 varieties. They specialize in preparing meat and cheese trays, which are great for parties and special occasions.

Steves' can also ship their great products to you or to others as gifts through UPS. They also carries gourmet private label condiments, sauces, spices and seasonings.

They truly thank their customers for their business and hope to see them again very soon in downtown Ellendale, Minnesota.

Wouldn't those early "butcher brothers" be surprised and proud of how a young man like Steve and his family made a name for themselves and became a success story for Ellendale and the surrounding communities.





Shoney's Auto Body is about quality work Waseca native Steve Schoenrock is enjoying being his own boss

By ALONI DUNCAN

Contributing Writer

When your vehicle needs servicing or repairs, who do you turn to?

At Shoney's Auto Body, Steve Schoenrock, 42, of Waseca, runs his own automotive repair shop.

Having worked on vehicles his entire adult life, Steve Schoenrock decided to start his own auto body shop. And for the past two years he has been servicing his customers' vehicle needs.

Some customers have even come from hundreds of miles away for his quality work.

Steve graduated from Waseca High School, home of the fighting Jays. In 2005, he married his wife Marcia, of Janesville, who is a few years his senior. They have two children together: a daughter, age 11 and a son, age 8.

Steve Schoenrock is a seemingly humble man of few words.

When asked if running his own business is what he expected, he simply replied, "For the most part," as he nodded to himself.

He enjoys his job.

"It's a lot of work, but worth it!"

For all his hard work, he says his favorite part is "when the customer sees the final product."

Aside from running his own business and spending time with his family, Steve is an outdoor sportsman. He enjoys hunting and fishing in his spare time - even though he doesn't have much of it.

At Shoney's Auto Body they work with your insurance company and stand behind their quality work. He also provides a free quote of the estimated repair cost, and uses PPG envirobase paint and Accudraft full down paint booth to make your car look as good as new. Whether you have a car, truck, van or motorcycle, they are ready to take care of your vehicles needs.

Servicing the Waseca and surrounding areas, his shop is located at 1400 5th St. SE in Waseca and is open Monday thru Friday from 8 am to 5:30 pm.



SHONEY'S - Above, Steve Schoenrock getting started with some refinishing. Below, Shoney's Auto Body at 1400 5th St. SE in Waseca. Star Eagle photos by Jessica Lutgens





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Fuel alternative is now in uptown New Richland



RF3 INDUSTRIES offers ethanol-free fuel for small engines at their new location at 213 Broadway Ave. North, just north of the City Hall and just south of the old power plant, former home of the New Richland Star. Star Eagle photos by Jim Lutgens

By MELANIE PILTINGSRUD Contributing Writer

Having trouble starting your lawn mower after its long winter snooze in the shed? It might be because you put in the wrong fuel last fall.

Luke Routh has the solution to your small engine fuel requirements. He offers a gasoline that will prevent carburetor problems: unleaded, non-oxygenated, 91 octane fuel, now available at 213 Broadway Avenue North in New Richland.

Routh started his business, RF3 Industries LLC, three years ago in his garage, from where he began offering VP Racing Fuels and small engine fuels. The business slowly worked its way to what it is today – bulk fuel with a new gasoline dispenser in town, as well as a delivery truck for those who need bulk gasoline and/or diesel delivered.

Ethanol free, 91 octane fuel is for small engines, such as lawn mowers, transfer pumps, seed tenders, motorcycles, and collector cars, as well as snowmobiles, snowblowers and personal water craft, to name a few. Many of these engines are used only seasonally. During the months when the engine has not been running, ethanol-based fuel can be harmful to small engines. "Ethanol fuel can cause issues in fuel systems in as little as three weeks," says Routh. Your small engines will be tough to start or they will not run at all." Ethanol can also degrade fuel lines and plastic components, and attract moisture in an engine. According to Routh, the fuel he handles is designed to be more stable, so that small engines will run like they should - like new. "Street fuels are produced to meet the minimum requirements with a focus on low cost. I believe I'm offering the best fuel available."

"I have 91 octane at the pump uptown, but there is also 110 octane racing fuel," says Routh. "That's in the same dispenser. It's just a nozzle over." There is also a midgrade fuel from a blender pump available at Routh's facility for "those that would like a little bit more octane, a little bit more power. Of course, the price will have a higher investment." The midgrade fuel is for performance boats, cars, and other racing purposes.

Routh decided to put in the new fuel facility, so that people didn't have to wait until he was available to get their fuel. "Spring and fall I can be busy with agriculture," says Routh. "I [also] travel for Cargill Corporate in Wayzata. If people needed fuel, and I was out of town, it was difficult for me to deliver someone their product. I decided to put in a 24/7-gas pump. I'll still deliver small amounts of fuel." With the new gas pump, people can pay with credit card and purchase their fuel anytime.

"Ethanol fuel is an excellent source of power, and absolutely should be utilized in our modern vehicles, but can be harmful to small



ALSO AT THE PUMP is 110 octane racing fuel.

engines," says Routh. "I'm providing the solution to seasonal engines like snow blowers, snowmobiles, tillers – those types of machines that are only used every so often or seasonally."



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