

VENISON SAUSAGE MAKING

MARCH 5, 2011



Leif, Sofie & Jeff Herman grind and weigh out the pork and venison.



John Estrem & Tony Sheda Jr. rinse casings.



Randy Schmitz, Lew Castle, & Keith Baxley run the sausage stuffer.



Karla Booth fries up sausage samples.



Craig Schmitz & Mitch Booth mix up the sausage batches.



Randy Schmitz, Nolan Curtiss, & John Stumpf at the water-powered stuffer.



The mixing goes on & on 17 batches in all.



Dino Wakefield



Dan Wakefield, Phil Johnson, & Keith Baxley make a good team.



218 lbs of venison sausage was made!