



Dick's Country Butcher Shop

- Custom/Retail Butcher Shop -

Owner/Manager: Joe Sherman • Contact: 605-263-3388

Open Monday-Friday 8:00 a.m. to 5:00 p.m.

Saturday's 8:00 a.m. to 12:00 Noon

Holiday hours: Closing at 2:00 p.m. Christmas Eve.

Closed through January 3rd.

Number of Employees: 3
Business established in:
1985; 6 years under current
ownership

Services and/or products
offered: Custom butchering of
beef and pork. Sale of all cuts
of beef and pork along with
specialty meats such as jerky,
meat stix, summer sausage,
dried beef, tiger meat, and
cheeses.

Covid Restrictions: Em-
ployees only allowed in the
shop with all outdoor interac-
tions with customers.

Why shop local: I don't
want people to shop at Dick's
to "buy local". I want people
to shop here because we try to
sell a high quality product.

I am most proud of all the
hard work we put into our cus-
tom products.



Dick Sherman, Joe Sherman, Josh Buss cutting meat at
Dick's Country Meat Shop. Janet Munkvold is pictured at the
back wrapping meat.

MEAT DRIVE 2020

Dick's Country Meat Shop donates meat bundles to families in
need. An account is at Merchants State Bank in Irene for donations.

Please contact us if you know of a family in need. All names
remain anonymous.

COVID-19 Effects on our Business:

“My small business is very fortunate in this unique circumstance. My busi-
ness has thrived! My employees have gone above and beyond since mask-
ing. I am greatly appreciative. I hear a lot of people say they can't wait for
2020 to be over. My belief is you should never wish time away. It is
very precious. Yes, it has been strange, but do your best to enjoy every day.”

THANK YOU

I would like to thank my Mom and Dad who built this business from scratch along with a few of their
special helpers: Clarence Stevens, Elna Christensen, and Elaine Lee. I would also like to thank my
current helpers: Josh Buss, Janet Munkvold, and my brother, Jason.

~ Joe, Sara, and the girls

NOW MORE THAN EVER, SHOP LOCAL!