



Over 100 years of Quality Meats

P.O. Box 186, Haubstadt, IN 47639

812-768-6208

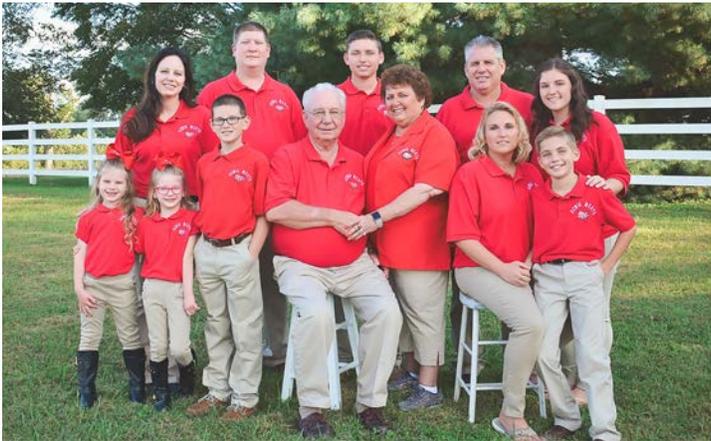
dewigmeats.com



Company History

In 1916, Anton Dewig started what is today Dewig Bros. Packing Co., Inc. Later Anton was joined by his two brothers, Joe and John Dewig. In those days the only tools that the employees of Dewigs used to process meat were their knives. From these humble beginnings the Dewig family has advanced their company to be one of the most successful meat packing plants in Indiana. The family had actually been involved in the meat business before the Haubstadt, Indiana plant was opened. John Dewig's father had been a road butcher who went farm to farm in the area earlier in this century.

John's sons, Tom and Bill, bought the business from their uncles, Anton and Joe in 1962. Since then the plant has continued to evolve utilizing the latest technology and processes in the business. Since



Bill Dewig's retirement in 1990, the business has been owned and operated by Bill's brother Tom and wife Janet, their son Dean and wife Karen, and daughter Darla and husband Aaron. While the second and third generations are continuing the strong family tradition, the fourth generation is starting to be actively involved in the business as well. Dean and Karen's son Darell Austin now works full time and is assuming some of the management responsibilities. Their daughter Sarah Jade attends college and works part-time along side her mother, aunt, and grandmother

learning the family business. The youngest grandchildren, Jesse Logan (13), Jarrett Anthony (13), and twin girls, Addison Mae and Heidi Rae (7) are also common faces around Dewig Meats.

Today, state-of-the-art meat processing equipment and computers are standard fixtures at the plant. However, some things never change, as each meat cutter still carries his own knife belt and steel. The plant used to be in competition with five or six meat packers from nearby Evansville, Indiana. With our quality meats and outstanding service, we are the only remaining plant left in the area. The company currently employs more than 70 people.

What accounts for Dewig's success over the years? It would have to be the company's willingness to give customers what they want while still being diversified. If the past is any indication of where this company is going, the future looks good for Dewig Meats. As owner Tom Dewig states, "When I say the Dewigs have been here since 1916, I'm telling you that we are strong on history and strong in our traditions, but we wouldn't still be here if we hadn't stayed current and up-to-date."

After years of planning and preparation, Dewig Meats completed a total remodeling of its retail operation, just in time for the 2011 holiday season. Expanded product and service has created one of the most vibrant meat markets in the nation. Dewig's new meat market is approximately six times the size of the previous market. The colossal size of this new market has inspired and impressed a whole new generation of younger customers, featuring more ready-to-eat products and easy-to-fix products.



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Awards Awards Awards

Ever since our conception in 1916, Dewig Meats has been providing quality meats and services. These attributes have led us to be successful in both the marketplace and in being recognized through awards. These awards range from prizes on the state, national, and even international level. We compete yearly in two cured meat competitions, the Indiana Meat Packers and Processors Association and the American Association of Meat Processors. We also compete in the International Competition, IFFA, but it was not held this year. It is held every three years. So, when we say Dewig Meats has some of the best cured meat products in the WORLD, we now have the awards to prove it!

Indiana Meat Packers & Processors Association - 2019

- 1st - Bologna
- 1st - Snack Sticks
- 1st - Polish Sausage
- 1st - Wieners (Hot Dogs)
- 1st - Bone-In Smoked Turkey
- 2nd - Lunch Meat (Salami)
- 2nd - Boneless Smoked Ham (Gourmet Ham)
- 3rd - BBQ Pork
- 4th - Dried Beef



American Association of Meat Processors - 2019

- 1st - Braunschweiger
- 1st - Boneless Smoked Ham (Gourmet Ham)
- 1st - Bone-In Smoked Turkey
- 1st - Summer Sausage
- 2nd - Semi-Boneless Ham
- 2nd - Snack Sticks
- 3rd - Wieners (Hot Dogs)
- 3rd - Bologna
- 3rd - Blutwurst
- 4th - Polish Sausage



**AMERICAN ASSOCIATION
OF
MEAT PROCESSORS**

IFFA - International Quality Competition for Sausage and Ham

Not Held This Year.
The International Competition
is held every three years.



Princeton Daily Clarion - 2019

Voted Best Meat Market in Gibson County





In June 2012, we had the privilege of competing in a hotdog competition with the well-known Saveur Magazine. Our hotdogs, which were recognized from all of the past awards, competed against many nationally well-known brands. We were very proud of our fourth place finish.

Dewig Meats has also been featured in magazine articles in the Wall Street Journal, Meat & Poultry Magazine, Meat Business Magazine, Evansville Living, and Hungry Hoosier to name a few. For

complete articles visit our website at www.dewigmeats.com/category/news/

In 2011 Dewigs was asked to help out multiple groups of soldiers preparing for deployment to Afghanistan. Their mission at Dewig's was to learn how to properly slaughter and process animals in preparation to feed a team of soldiers. These Special Forces Soldiers came from all over the US including Tacoma, Washington, Fort Campbell, Kentucky, and Golden, Colorado. Tom Dewig, owner, states, "I consider it a privilege if the word has traveled from the Midwest all the way out to Washington. It's a feather in our hat if we're able to help those guys out overseas."

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WUNDER WURST

Dewig's all-pork bratwurst is famous for driving customers hog wild

MENTION bratwurst to anyone in the small town of Haubstadt, in southwestern Indiana, and chances are pretty good that you'll be referred to Dewig (pronounced DAY-wig) Meats—a family-owned butcher shop that specializes in German pork products.

In 1916 the Dewig brothers, Anton, Joe, and John—whose grandparents immigrated to the United States from Germany in the mid-1800s—decided to leave their jobs in the wholesale meat industry and open their own butcher shop. After choosing a storefront on Main Street, they built a slaughterhouse out back, installed the requisite slicers and grinders, and stocked the counters with everything from pork chops to homemade bologna. It wasn't until nearly 30 years later, however, that they ventured into bratwurst territory, in response to a request that they supply the town's annual Bierische festival with the spiced German sausages, which were not yet common in the States. Never having prepared bratwurst themselves, the Dewigs looked to the best sausage maker they knew—family friend Jewell Strick. Using a closely guarded recipe handed down from his German grandfather, Strick helped the brothers make their first batch of bratwurst. The juicy, coarse-textured, all-pork sausages (bratwurst is also typically made with veal or a combination of the two meats) were a hit, and so soon as the trio persuaded Strick to divulge the exact recipe, it became the house standard.

Today bratwurst is the shop's most popular offering—and an essential component of any Haubstadt barbecue. Part of what makes Dewig's version so good is the freshness of the meat and the blend of spices and herbs, which include onion, sage, celery seed, oregano, and saffron. Dewig, now run by John's son Tom, also uses a natural casing, which pops when you bite into it, unlike the fibrous synthetic casings that surround many other brands' bratwurst. Dewig's bratwurst, which is made from, costs \$19.95 for five pounds, not including shipping (812/768-6208; dewig@evansville.net). —NATALIE DEER

PHOTOGRAPH BY ANTONIO ADRIANO

Saveur Magazine, March 2002

SAVEUR MAGAZINE

Savor a World of Authentic Cuisine

IN THE SAVEUR KITCHEN

Discoveries and Techniques From Our Favorite Room in the House • Edited by Todd Coleman

Homegrown Hot Dogs

Hot dogs, whether tucked in a bun at the ballpark or served in a bowl at the state fair (see "Fair and Square," page 32), are a great American summertime tradition. From regional specialties still shaped the hot dog business. Many of the dogs produced in this country are made by local, often family-owned businesses, and flavors and styles vary widely from place to place. See "The Party," page 135 for more. —Katie Drane

1 Vietnam Beef Frankfurters (Chicago, IL) A tangy, garlicky Chicago dog with a saucy casing.	2 Let's Be Frank Uncured Beef Franks (Chicago, IL) A peppery dog from a former Chef Prosecco chef.	3 Casper Famous Hot Dogs (Cincinnati, OH) Beef pork blend with a sweet onion sauce.	4 Dewig Meats Juniors (Evansville, IN) Colorful all-beef and pork wiener with a hint of rosemary.	5 Indiana Valley Allstate Hot Dogs (Greencastle, IN) Tender meat gives these dogs a robust, smoky flavor.
6 Holly Hollywood's Original (Chicago, IL) All beef with super-saucy casing, served at Pink in LA.	7 Continental Sausage Wiener (Chicago, IL) Lightly seasoned with celery powder and sea salt.	8 Sabbon's Smooshhouse Hot Dogs (New York, NY) Paired with beef and pork that's deeply smoky.	9 Tony Packer's Hickory Baked Hangar-on Hot Dog (Chicago, IL) Beef and pork franks with a peppery kick.	10 Right Leaf Skinson Frankfurters (Irvine, CA) Caraway beef pork franks with a peppery kick.
11 Nathan's Famous Smoke Beef Franks (New York, NY) Only kosher beef and pork.	12 Schweiger's Hand-Cut Smoked Beef Franks (New York, NY) Franks are naturally smoked, with a rich, almost bacon-like taste.	13 Rogin's Natural Casing Smoked Beef Franks (New York, NY) Franks are naturally smoked, with a rich, almost bacon-like taste.	14 Kayser Fenway Franks (Boston, MA) Franks are also gluten-free.	15 Rocky Mountain Old World Hot Dog (Denver, CO) Great beef and pork franks.
16 Udinger's Old World Style Wieners (Evansville, IN) Beef, pork, veal, and plenty of paprika.	17 Savage's Pop Open Beef Franks (Chicago, IL) Franks are naturally smoked, with a rich, almost bacon-like taste.	18 Honest Bros. Natural Casing Frankfurters (Chicago, IL) Smoky beef and pork.	19 Big Boy Skinson Frankfurters (Chicago, IL) Luscious all-beef and pork franks.	20 Dock Family Farm Old World Hot Dog (Evansville, IN) Great beef and pork franks.

Illustration of a hot dog in a bun.

Saveur Magazine, June/July 2012

Service

Since 1916, Dewig Meats has been building on a long tradition of service. The philosophy that the owners and employees have always followed is “please the customer first.” We still honor that principle here at Dewig Meats, as we have for over 100 years. We will make every attempt to meet your needs. Just ask the people of our hometown, Haubstadt, Indiana and you will discover how important this tradition really is to us.

One of the most unique services that we provide to our customers in this age of mass produced meat products is our willingness to fulfill custom orders. This means that instead of limiting your choices to the meat cuts we provide, we will gladly make any custom cut that you desire. Another, often overlooked, service that we provide to our customers is our truly healthy meats. We have gone out of our way to make sure that our products are of the highest quality while being as delicious as possible.

Our plant is a model of efficiency and cleanliness. All of our products are inspected several times before sale to ensure that you, the customer, receive the best and safest product possible. Because of our dedication and hard work we can offer you the best product possible.

Mission Statement

Dewig Meats’ goal is to provide superior products and quality processed meats to the food service industry and to provide specialized and custom produced meat products for all ethnic and geographical needs.

Company Philosophy

Dewig Meats is an established company basing growth on the manufacturing and sale of quality meat products. We at Dewig Meats provide our vendors with a reliable source of processed products produced under strict quality controls.