

SouthFork Sausage

SouthFork Sausage is co-owned and operated by Chris & Danyel Morrow and Lesley Squires. The company has been in business for 10 years and moved into the current facility 2 1/2 years ago. They are located in Harpster, Idaho on the Southfork of the Clearwater River.

SouthFork Sausage makes many different products. Danyel said, "We use a specially formulated combination of spices in our product that's what makes our product special". We process three types of elk sticks, 3 of elk jerky, 6 types of beef sticks and 3 beef jerky. They also make 4 kinds of links, a 3 flavors of chubs (also known as summer sausage). Danyel estimated that they smoked at least 700 turkeys this holiday season. They also make gift baskets, not only for holidays, but for special occasions as well.

SouthFork Sausage specialized in private labeling of their products and produce products for two elk ranches one in Emmett and one in Coeur d'Alene; in addition they make sausage products for a Yak ranch in Harpster and a beef ranch in Buhl.

Danyel said that they have two distributors in Spokane. They have their own route truck that serves Elk City, Riggins, Grangeville, Cottonwood, Winchester, and the Lewiston/Clarkston area.

Shipping from a remote area is an obstacle to their need to expand, and the constant problem with USDA and all of their rules and regulations has also hindered their expansion. Danyel said they could use a new packaging machine that is bigger and faster, but with the limited space in their facility she wouldn't have anywhere to put it. They currently have a good workforce, but Danyel said that being rural makes it difficult to find workers. They currently employ 3 full time and 3 part-time workers.

SouthFork Sausage makes a very good product which can be found in many stores. If you can't find their products in stores check'em out on their website at southforksausage.com