



Haun's Specialty Meats

3033 Asbury Rd., Dubuque, IA 52001
563-582-9939 / SHOPHAUN'SONLINE.COM

HOURS: Monday – Friday, 9 am – 6 pm
Saturday 9 am – 4 pm,
Closed Sunday

PAYMENT OPTIONS: Cash, Check, Debit,
All Major Credit Cards.

NO PUBLIC RESTROOM

TAKE OUT: Totally

DELIVERY: No

PARKING: Large private lot



by rich belmont

HAUN'S SPECIALTY MEATS

Nick Haun was just one of many butchers at the Dubuque Packing Plant retail store back in the day. In 1983 Nick, along with his wife, Stella, decided to open their own butcher shop on the West side of Dubuque. In the next 13 years they built a successful business offering good quality meats cut right on the premises from hanging sides of beef. Nick got help from some of his friends who were butchers moonlighting from their jobs at the Packing Plant. Stella baked bread to sell and managed the paperwork and their young son, Tony, cleaned the shop as he learned all about the butcher business.

In the year 2000 Tony began to take over from his father. Little by little he began to establish a wholesale operation by bringing in sausage making equipment and creating new recipes for home made sausages, bologna, beef jerky and hard salami just to name a few new items.

Meanwhile starting in 1997, Marty Konzen, worked as a meat clerk at Hy-Vee where he was learning to prepare all cuts of meat. In 2001 he joined with Nick and Tony and began his apprenticeship as a sausage maker. In short time the little butcher shop was transformed into Haun's Specialty Meats. Sales kept increasing and more equipment had to be purchased to keep up with the demand for Oven Hams, Bacon, Sausages and Hot Dogs. In case you are wondering, Hot Dog is a slang word for Frankfurter or Weiner. They can be made out of beef, pork, chicken or turkey and contain up to 30% fat and 10% added water.

Haun's Specialty Meats became a valued supplier to several area restaurants and grocery stores. Even Doug Neilson of D & D Footlong sells Haun's Franks and Polish Sausages from his cart in Dubuque's Washington Park.

The company was developing quite a reputation for producing high quality award winning meats. This is no lie, since over the last few years the shop has garnered no less than 57 Awards from the Iowa Meat Processor Association and the Wisconsin Cured Meat Championships. Haun's products have consistently won prizes in the top 4 categories: Grand Champions, Reserve Grand Champions, Champions and Reserve Champions.

By 2006, Haun's meats were recognized by many influential people in their industry. In that year the business was purchased by the owners of Bier Stube Bar and Grill in Davenport, IA and Moline, IL. Marty was credited with sustaining the superior quality and consistency of meats in both the wholesale and retail markets. He was named General Manager and remains in that position to this day. He oversees an operation consisting of meat grinders and saws, a sausage stuffer, an emulsifier (for making hot dogs), two smoke houses, a spiral slicer (for hams) and automated slicers (for bacon). He even has a vacuum tumbler that massages hams and bacon for 14 continuous hours.

It's hard to believe this little store on Asbury Road is actually producing 171 products! These include natural casing and skinless franks in 5 different sizes. They make several sausages including Andouille (spicy ground pork and garlic), Cajun (cayenne pepper), Fiesta (cheddar cheese and jalapeno), Knackwurst, summer sausage and bologna. There are several bratwursts in Original, Jalapeno, and Philadelphia flavors. The latter is a delicious mix of red and green peppers and onion producing a unique black pepper taste.

Every week the highly trained staff produces hundreds of pounds of Hickory Sticks, Honey Ham Sticks, Beef Chips, Braunschweiger, BBQ Beef and Pork, Beef Au Jus, Italian Beef, Veal and Olive Loafs. About two thirds of these wonderful products are available in the retail store.



Of course, Marty hasn't forgotten the original intent of Nick and Stella Haun. This store is still a neighborhood Butcher Shop. Fresh Beef, Pork and Chicken are there for the taking every day. Lamb is also available during the holidays. The Pork comes in from Iowa Premium Pork Company and can be purchased as Bone-In or Boneless Chops, Pork Loin, Hams, Ribs or Tenderloins.

Chickens are raised Harrison Farms in Minnesota and are sold as breasts only or as whole chickens.

And of course, a butcher shop is all about beef. After all, beef – it's what's for dinner! Haun's is aged for at least 21 days. It's mostly USDA Choice Grade containing fatter marbling for a sweeter taste.

Some Tenderloins, Sirloin and T-Bone Steaks are Prime Grade, the ultimate in tenderness. In addition, all steaks and most of the roasts are also Black Angus labeled. You have so many choices of beef cuts to choose from. There are Porterhouse, T-Bone, New York Strip, Sirloin, Flank Steak and Skirt Steak (a new addition).

There are Tenderloins, Roasts, Ground Beef, Filet Mignon, Ribs, Short Ribs and Ka-Bobs.

All of these are freshly cut and just begging to be placed on your BBQ grill. And speaking of BBQ you can obtain whole Briskets just right for authentic Southern Style BBQ dinners.

If you are safety conscious, and we all have to be these days, you should know the people at Haun's are particularly mindful of all food safety issues. In fact, even though a Dubuque City Health Inspection is required only once a year, Haun's is the only retail business in Dubuque with an on-site USDA Inspector Monday through Friday every week. The temperature of all manufactured products is checked twice daily and all microbial testing is done right on the premises.

Marty and his crew of seven are proud they have been able to build a major wholesale meat processing company while still maintaining the atmosphere of an old fashioned butcher shop where you receive full personal attention.



If you don't see what you want in the display cases just ask. Chances are they have it in the back and they will cut it to your exact specifications. Thinking of having Hot Dogs, Brats or Hamburgers? They even have fresh baked buns containing no preservatives. You buy them individually so you only pay for what you need.

Bring in your special recipes! Even if they call for special cuts of meat, Deb, Heather or Cheryl will be happy to find just what you need for your special dish!

www.Dubuque365.com