



THE MARKETING MESSENGER

The Official Newsletter of
Stephenson Marketing Cooperative



CARING FOR YOUR NEW CHICKS

Raising chickens and ducks can be a fun and rewarding project in many ways. Whether raising chickens for meat, eggs, or just for fun, Team SMC is here to help you along every step of the way. In early spring you can stop at our feed mill locations to place your chick and duckling orders. The chicks come from Sunnyside Hatchery out of Beaver Dam, WI. We offer a wide selection of chicks and ducklings to pick from. The SMC feed mills are pleased to carry several types of feeds for chickens and ducks. The two most popular chicken feeds are egg mash and egg layer crumble. We also offer game bird feeds for pheasants and mallards. We are pleased to offer a wide selection of supplies such as feeders, waterers, feed pans, and feed scoops. Team SMC is always happy to answers any questions that you may have, stop by our feed mill or call our Stephenson or Aurora location for more information.



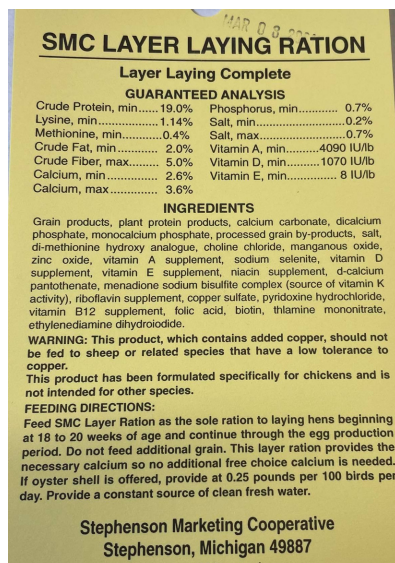
**Waters, Heat Lamps, Feed Scoops
and so much more available at our SMC Feed Mill
Locations**

CHICK DELIVERY DAYS

April 6

May 4

June 2



**HAPPY EASTER
FROM
STEPHENSON MARKETING
COOPERATIVE**



WICKERT FLORAL NOW AVAILABLE AT POWERS C-STORE

In January we welcomed Wickert Floral to our Powers c-store. We will be offering fresh cut flowers, bouquets, vases, and flower cards for our customers to purchase. Powers C-store manager Chelsea Rogers shared "I am extremely excited to be offering a variety of plants, fresh cut flowers and bouquets at our store at amazing prices. We have them daily whether you just want to buy a just because flower or have a special occasion we have them for you." With the upcoming holidays of Easter on April 4th & Mother's Day on May 9th, we will be fully stocked for all your floral needs. Visit our C-store today to browse our selection of beautiful flowers.



MEAT PIE

FROM THE KITCHEN OF: KAREN PAIDL (FROM 4-H COOK BOOK AND A PAIDL FAMILY FAVORITE)

SERVINGS: 6-8

PREP TIME: 15MIN.

COOK/ BAKE TIME: 30 MIN.

INGREDIENTS:

1 PIE CRUST

1/3 POUND GROUND PORK

2/3 POUND GROUND BEEF (I OMIT THE PORK AND USE A POUND BEEF)

2-3 POTATOES SHREDDED

1 ONION

1-2 CARROTS SHREDDED

1/2 CUP SEASONED BREAD CRUMBS

DIRECTIONS:

1. LINE DEEP DISH 9 INCH PIE PAN WITH PIE CRUST.

2. BROWN MEAT AND ADD THE OTHER INGREDIENTS EXCEPT BREAD CRUMBS.

3. COOK UNTIL MEAT IS NO LONGER PINK AND VEGETABLES ARE PARTIALLY COOKED.

4. FILL PIE PAN WITH MEAT FILLING. SPRINKLE WITH BREAD CRUMBS.

5. BAKE 375 FOR 30 MINUTES.

TO HAVE YOUR FAVORITE RECIPE FEATURED IN A FUTURE COPY OF THE SMC NEWSLETTER

**EMAIL THE RECIPE TO
INFO@SMCCOOP.COM**

BUSSINESS OFFICE:

W410 South Dr.
P.O. Box 399
Stephenson, MI 49887

WEB

smccoop.com
info@smccoop.com

FACEBOOK

facebook.com/smccoop.com

AURORA MILL

715-589-3200
M-F 8:30am -5pm
Sat. 8:30am - 12pm

STEPHENSON MILL

906-753-2207
M-F 8am-4:30pm
Sat. 8am-12pm

STEPHENSON C-STORE

906-753-4455
M-Sat 5am- 10pm
Sun 6am-9pm

POWERS C-STORE

906-497-5596
M-Sat 5am-10pm
Sun 6am-9pm

PROPANE DEPT.

715-528-4444
5799 Incomm drive
P.O. Box 139
Florence, WI 54121

SERVICE GARAGE

906-753-2207
Located at the
Stephenson Mill
Online booking available