

A Link Above  
By  
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The Central Coast is known for many interesting types of foods, tri-tip and avocados for instance, but sausage is definitely uncommon. So, the success of Don and Junee Sherwood's Cayucos Sausage Company is a welcome treat for visitors and locals.

Although well known by locals they were hidden a bit for 18 years at the back of the Cayucos Supermarket but recently the couple struck out and found a great location across the street from the Shoreline Inn. With cute little tables with umbrellas out in front and a spacious patio in back, people can come and enjoy the variety of meats and deli items the Sherwoods offer.



Sausage was in Don Sherwood's blood from the time he was 12. Raised locally, Sherwood is the last of nine children who had the opportunity to work for local ranchers, many of whom were of Italian/Swiss ancestry. "At one time of the year they would make Swiss sausage," he explained, "and I learned from that."



Sherwood eventually went into the meat industry and met a German man who desired to hand down his recipes for making sausage. He picked Don as his apprentice and even though he left the meat business for years, those recipes remained with him. When returning to the meat business he began to use those recipes but altered them to create his own sausage specialty line.

Sausage is basically made with pork and combined with beef. After Junee bugged Don for years he came up with a chicken sausage. The flavor wasn't quite what he wanted and one night after pondering it for hours he suddenly thought of the missing ingredient. It was cranberry. He did the same thing with Irish sausage finally hitting on Guinness Blonde Ale. It's his personal favorite. "He danced around the store the day he hit that combination" Junee said "yelling, I got it, I got it."

Sausages offered are French Apple, Hot Basque, Champagne Pecan, which they do for the holiday season, and Pumpkin for Halloween. There is Coastal Italian Baja, Polish, Mexican Chorizo, and Jalapeno Chipotle too. These are hand made in the store and are all natural with no preservatives.

Sausage isn't everything, there is also a Deli with tasty sandwiches on fresh Brian's Bread. Meats offered are turkey, ham, roast beef, pastrami, tri-tip, pork roast, salami, and Mary's Chicken, a delicacy not matched by other chickens. Cheeses include Provolone, Swiss, Smoked Cheddar, Pepper Jack, Muenster, Cheddar and American. Sandwiches can be topped with their special Tequila Mustard, house-made Garlic Aioli, Chipotle Mayo, avocado, lettuce and tomato.





Cooked foods available are delicious baby back ribs, pork roast, tri-tip, and Mary's free-range rotisserie chickens. Soups and salads are also on the menu.





The latest creation which may prove to be the million-dollar money maker is Junee's specialty, Dog Treats. "I took Cranberry Chicken Sausage and cooked it and sliced it and dehydrated it and came up with this nice little dog treat," she said. "Dogs are literally going crazy for it." On each day about 30 to 50 dogs go by the store and each stop to get their treat. A label with a name and packaging is in the works.

Cayucos Sausage Company is at 12 North Ocean Street in Cayucos, California. Parking in the front but also in the back which is accessed from the north on the street just prior to the store location, Hours are daily 10 A.M to 6 P.M. and closed Tuesday. Call in your order to 805-900-5377.