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# ELECTRIC SAWS & BLADES

## Pro-Cut Commercial Band Saw

A well built commercial style saw for small butcher shops

- Painted Steel and Food Grade aluminum frame
- 1-1/2 hp. 110V, 1-phase, 1100 watt motor
- Weighs 350 lbs - stands 71" high
- Stainless steel table and meat guides
- 116" saw band
- 17" high cut capacity
- 13-3/4" thick cut capacity
- Belt driven transmission

#P935 Pro-Cut  
KSP-116 Saw .....\$3995.00  
Call for Price



## 404 Well Saw

All parts available.  
Call for prices.



- Heavy duty 1 HP motor
- 110V AC single phase
- 8000 strokes per minute
- Sold with 16" heavy duty blade and support

#943 Complete Saw.....\$1135.00

## 404 Well Saw Parts



light duty blade & support

heavy duty blade & support

We stock blades and supports for the models 400, 404, and 444 well saws. The 404 has the option of heavy or light duty blades and supports.

- #943.2 400 16" Light Duty Support .....\$150.00
- #943.1 400 16" Light Duty Blade *Only light duty available for #400* .....\$65.00
- #943.4 404 16" Light Duty Support .....\$150.00
- #943.1 404 16" Light Duty Blade .....\$65.00
- #943.5 404 16" Heavy Duty Support .....\$170.00
- #943.3 404 16" Heavy Duty Blade .....\$65.00
- #943.6 444 16" Heavy Duty Support .....\$170.00
- #943.3 444 16" Heavy Duty Blade *Only heavy duty available for #444* ..\$65.00

## LEM Electric Tabletop Band Saw

A sturdy, well-built saw for the do-it-yourselfer shops.

- Tabletop design for easier transport
- Weighs 89 lbs
- 1.14 hp. motor
- 8.5" high cut capacity
- 0.15" - 7.3" thick cut capacity
- Adjustable fence and cutting guides
- Cuts from left to right
- Meat pushing guide protects hands
- Stainless steel table with cutting measurement guides
- Replacement blade included



#935.1 LEM Electric Tabletop Band Saw ..... \$999.00

#935.9 Replacement Blade ..... \$21.00

## Band Saw Blades

Any size available.  
Custom sizes - \$16.00 Minimum quantity of 2.



|          |      |              |          |      |              |
|----------|------|--------------|----------|------|--------------|
| #942.73  | 73"  | .....\$14.50 | #942.112 | 112" | .....\$14.50 |
| #942.77  | 77"  | .....\$14.50 | #942.114 | 114" | .....\$14.50 |
| #942.82  | 82"  | .....\$14.50 | #942.116 | 116" | .....\$14.50 |
| #942.91  | 91"  | .....\$14.50 | #942.118 | 118" | .....\$14.50 |
| #942.96  | 96"  | .....\$14.50 | #942.124 | 124" | .....\$14.50 |
| #942.98  | 98"  | .....\$14.50 | #942.126 | 126" | .....\$14.50 |
| #942.100 | 100" | .....\$14.50 | #942.128 | 128" | .....\$14.50 |
| #942.102 | 102" | .....\$14.50 | #942.135 | 135" | .....\$14.50 |
| #942.106 | 106" | .....\$14.50 | #942.142 | 142" | .....\$14.50 |
| #942.108 | 108" | .....\$14.50 |          |      |              |



# HANDSAWS & BLADES

Trigger Action Handsaws • Trigger Blade Tightener • Nickel Plated or Stainless Frame • ABS Plastic Handle

## Handsaws



- #640 16" LEM Meat Saw .....\$59.99
- #640a 16" Replacement Blade .....\$9.50



- #933 25" Heavy Duty Market Saw .....\$60.00

## Replacement Handsaw Blades

With pins.

- #932.1 25" .....\$6.50
- #934.1 30" .....\$6.50

## Splitting Handsaw

1" wide heavy duty blade. Heavy duty frame.



- #934 30" Heavy Duty Splitting Saw .....\$85.00
- #934.5 1" x 30" Replacement Saw Blade .....\$13.95

**Splitting Blade** - Use with reciprocating saw.  
Heavy duty, course teeth eliminates clogging.



- #943.9 12" Splitting Blade .....\$12.00

## Custom Length Blades

- #941P Standard 5/8" - Trigger 10 TEETH PER INCH.....\$8.50
- #941H Standard 5/8" - Screw 10 TEETH PER INCH .....\$8.50
- #941.1P Heavy Duty 5/8" - Trigger 8 TEETH PER INCH .....\$8.50
- #941.1H Heavy Duty 5/8" - Screw 8 TEETH PER INCH.....\$8.50

*For length measure from pin to pin and specify trigger action or screw-type.*

Trigger action blade → has a pin installed.



← Screw-type blade has a 5/32" hole for your pin.



# FORSCHNER FIBROX™ HANDLE KNIVES

• Premium Stainless Steel Blade • Non-Slip Plastic Fibrox™ Handle • Safety Guard • Made in Switzerland by Victorinox

This line of knives is also available with wooden handles. (Minimum order of 6 knives.)

## SAVE \$1.00 EACH

WHEN YOU BUY 6 OR MORE (OF ONE KIND) OF THESE FOUR CURVED BONING KNIVES!



- #902 6" Curved Flex Boning Knife .....\$24.50
- #903 6" Curved Semi-Stiff Boning Knife .....\$24.50
- #903.1 5" Curved Flex Boning Knife .....\$23.50
- #903.2 5" Curved Semi-Stiff Boning Knife .....\$23.50



- #906 6" Narrow Stiff Boning Knife .....\$24.75



- #904 6" Wide Stiff Boning Knife .....\$24.75



- #907 5" Lamb Skinner .....\$29.75
- #908 5" Skinner Knife .....\$29.75
- #909 6" Skinner Knife .....\$31.75



- #910 8" Breaking Knife.....\$38.75

- #911 10" Breaking Knife.....\$46.75



- #911.1 10-1/4" Serrated Bread Knife .....\$47.50



- #906.7 Narrow Flex Fish/Fillet Knife .....\$23.75



- #1120 Poultry Knife .....\$16.50



- #901 3/4" Paring Knife.....\$7.50

- #901.2 3/4" Serrated Paring Knife .....\$7.50



- #901.3 2-1/4" Birds Beak Paring Knife.....\$7.50



- #904.1 6" Wide Stiff, Granton Edge Knife.....\$29.00

# SHARPENERS

- Two or three passes are sufficient to sharpen a blade
- Large handle fits either hand and its full length guard protects fingers
- Carbide blade will not rust; clean with soap and water



- #920 Handheld Knife & Scissors Sharpener .....\$9.95
- #920.1 Replacement Carbides .....\$6.00



- Carbide and ceramic sharpening slots
- #920.2 Palm Size Knife Sharpener .....\$6.00

## Sharpener - Steel

**#912 7" Forschner Trimmer Steel** ..... \$21.00



**#913 12" F. Dick Eurocut Steel** ..... \$29.50

• High quality traditional steel



**#914 12" Forschner Combination Steel** ..... \$36.00

• Smooth side for that final sharp edge  
• 2 sides fine, 2 sides smooth



**#916 12" Diamond Sharpening Steel** ..... \$29.50

• Sharp diamond tips exposed on a broad bi-curved surface.  
• Restores knife edges quickly, with just a few strokes.  
• This steel will restore a dull knife edge.  
• Use the #913 or #914 steel above for the final super sharp edge.

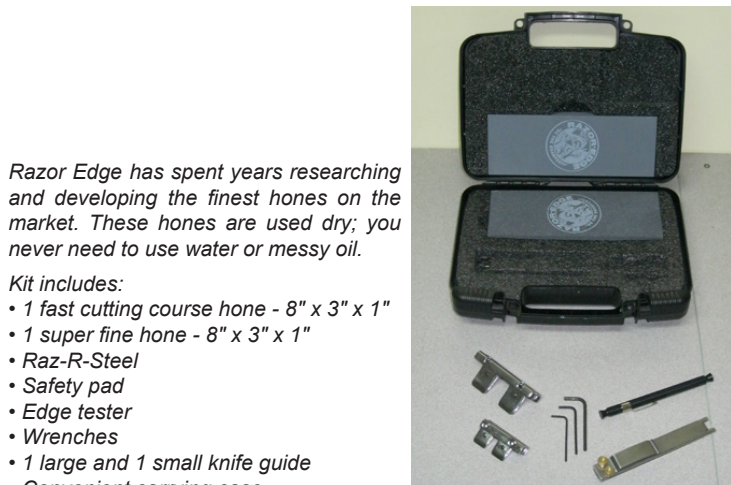


## Sharpener - Ceramic

**#915 Ceramic Knife Sharpener** ..... \$38.00



## Professional Kit - Steel



Razor Edge has spent years researching and developing the finest hones on the market. These hones are used dry; you never need to use water or messy oil.

- Kit includes:
- 1 fast cutting course hone - 8" x 3" x 1"
  - 1 super fine hone - 8" x 3" x 1"
  - Raz-R-Steel
  - Safety pad
  - Edge tester
  - Wrenches
  - 1 large and 1 small knife guide
  - Convenient carrying case

**#919 8" Razer Edge Professional Kit** ..... \$149.00

## Sharpener - Drum



- 110V electric AC
- Blade sharpening sanding/polishing drums restore dull knife edges to a razor sharp edge
- Sharpens all your knives, both straight-edge and serrated
- Replaceable sharpening drum liners

**#9192 NiRey Drum Knife Sharpener**..... \$229.00  
**#9192.8 Replacement Drum** ..... \$18.50

## Sharpener - Grinding Wheel



- 110V electric AC
- 3-stage Sapphirite™ grinding wheel sharpening system
- Blade thickness adjuster
- Precision guides holds knife at perfect angle for sharpening
- Sharpens kitchen knives, butcher knives and hunting knives

**#9191.5 Presto® Professional EverSharp® Electric Knife Sharpener** ..... \$75.00

## Sharpener - Mousetrap Steel

Maintain your edge with two quick and easy strokes through the Mousetrap Steel. Used for years in the meat packing and poultry industry to maintain knives, the Mousetrap Steel incorporates preset angles and proper pressure for quick accurate steeling. It is essential to have a properly sharpened knife for this steel to be effective.



**#917 Mousetrap Steel - small 6" x 6" x 3"**..... \$73.00

## Sharpener - Hone



**#921 Razer Edge Hone - course 8" x 3" x 1"** ..... \$32.00

**#922 Razer Edge Hone - superfine 8" x 3" x 1"** ..... \$45.00

## LEM Big Bite Electric Grinder 5 Year Limited Warranty

Do more with your grinder with these popular attachments!

Tenderizer/Jerky Maker attachment  
See Pg 10



Patty, Jerky & Snack Stick Maker  
See Pg 10



Meat Mixers - Tilt and Stationary  
See Pg 11



### Standard Features Include:

- Heavy duty handle for easy moving
- All stainless steel motor housing
- All metal gears with roller bearings
- 110 volt permanently lubricated motor
- Built in circuit breaker
- Stainless steel head, auger, and meat pan
- Built-in storage drawer for knives and plates

### Standard Accessories Include:

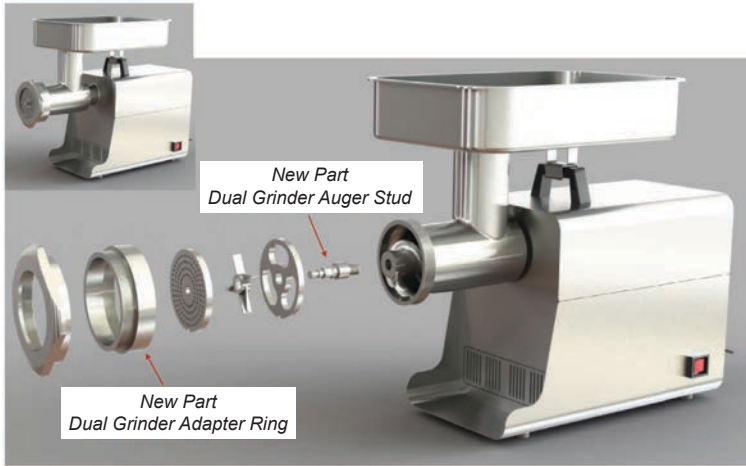
- 1 stainless steel coarse plate-3/8"
- 1 stainless steel fine plate-3/16"
- 1 stainless steel knife
- Set of 3 plastic stuffing tubes
- Plastic meat stomper
- 1 stainless steel stuffing plate
- 1 stainless steel pan
- 1 grinder plate extractor tool



\* Manufacturer published grinding capacity. Meat temperature and quality can affect the actual capacity

| Item Number | Model   | Weight  | HP    | Meat Ground Per Minute * | Tray Size                   | Throat Size | Price    |         |
|-------------|---|---------|-------|--------------------------|-----------------------------|-------------|----------|---------|
| # L954      | #8  | 35 lbs. | 1/2   | 6 lbs.                   | 11-1/2"x8-1/2"x2-1/4" rect. | 2-1/4"      | \$419.99 |         |
| # L955      | #12   | 49 lbs. | 3/4   | 10 lbs.                  | 11-1/2"x8-1/2"x2-1/4" rect. | 2-1/4"      | \$579.99 |         |
| # L956      | #22   | 56 lbs. | 1     | 13 lbs.                  | 15-1/2"x11"x3" rect.        | 3"          | \$729.99 |         |
| # L957      | #32   | 79 lbs. | 1-1/2 | 17 lbs.                  | 15-1/2"x11"x3" rect.        | 3"          | \$969.99 |         |
| # 955.91    | Replacement Flat Plastic Thrust Washer - Model #8, #12 .....  |         |       |                          |                             |             |          | \$10.00 |
| # 957.91    | Replacement Flat Plastic Thrust Washer - Model #22, #32 ..... |         |       |                          |                             |             |          | \$12.00 |
| # L950      | Replacement Stepped Bushing - All Models, Late 2017+ .....    |         |       |                          |                             |             |          | \$11.00 |

## Dual Grind Adapter Kits



Transform your LEM Big Bite grinder into a Dual Grind Grinder!

- 2 grinds in 1 pass
- Easier feeding
- Less stomping
- Save time and frustration!

|       |                        |       |          |
|-------|------------------------|-------|----------|
| #1723 | Big Bite Grinder - #8  | ..... | \$129.99 |
| #1724 | Big Bite Grinder - #12 | ..... | \$149.99 |
| #1725 | Big Bite Grinder - #22 | ..... | \$179.99 |
| #1726 | Big Bite Grinder - #32 | ..... | \$209.99 |

## Pro-Cut Commercial Grinder Model #32



- 1 - knife
- 1 - 3/16" plate
- 1 - Stomper
- Protector guard
- Handle for easy headstock removal

Specifications:

Weight 260 lbs.  
 HP 3 - 220V  
 Meat Grind/Min. 55lbs. (first grind) / 29lbs. (second grind)  
 Approx. Tray Size 21-1/2" x 36"

|       |                                  |       |           |
|-------|----------------------------------|-------|-----------|
| #P957 | Pro-Cut Commercial Grinder - #32 | ..... | \$3895.00 |
|-------|----------------------------------|-------|-----------|

## Pro-Cut Commercial Grinder Model #22



- High capacity head
- Cast iron grinding components with tin plating
- Stainless steel cabinet and tray
- Deep pan
- Powerful gear transmission
- Washerless grinding system
- Dismantle to clean without tools

Specifications:

Weight 132 lbs.  
 HP 1 - 110V  
 Meat Grind/Min. 29lbs. (first grind) / 14lbs. (second grind)  
 Approx. Tray Size 15" x 30"

|       |                                  |       |           |
|-------|----------------------------------|-------|-----------|
| #P956 | Pro-Cut Commercial Grinder - #22 | ..... | \$1695.00 |
|-------|----------------------------------|-------|-----------|

## Replacement Parts for Enterprise and Chop-Rite Grinders

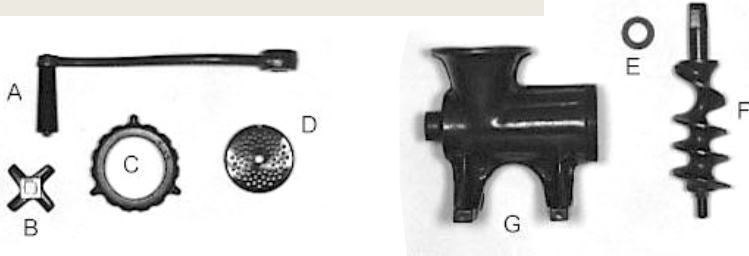
These cast iron grinders are the best hand-crank grinders you can buy. Sharp flighting on the inside and close tolerance between the auger and the housing will give years of performance. Includes 3/16" plate and drop-forged knife. Made in U.S.A. This is the same grinder as the Enterprise grinders our parents and grandparents had!



|      |                         |       |          |
|------|-------------------------|-------|----------|
| #946 | Chop-Rite Grinder - #12 | ..... | \$159.00 |
| #947 | Chop-Rite Grinder - #22 | ..... | \$275.00 |
| #948 | Chop-Rite Grinder - #32 | ..... | \$365.00 |

# GRINDER PARTS

## Replacement Parts for Enterprise and Chop-Rite Grinders



|        |                                |          |
|--------|--------------------------------|----------|
| #946   | Part A - #12 .....             | \$26.00  |
| #946.2 | Part C - #12 .....             | \$26.00  |
| #946.1 | Part F - #12 .....             | \$55.00  |
| #N/A   | Part G - #12 .....             | N/A      |
| #946.4 | Stud for Screw - #12 .....     | \$12.00  |
| #947.3 | Part A - #22 .....             | \$37.50  |
| #947.2 | Part C - #22 .....             | \$37.50  |
| #947.1 | Part F - #22 .....             | \$70.00  |
| #947.5 | Part G - #22 .....             | \$145.00 |
| #947.4 | Stud for Screw - #22.....      | \$16.00  |
| #948.3 | Part A - #32.....              | \$39.00  |
| #948.2 | Part C - #32 .....             | \$41.00  |
| #948.1 | Part F - #32 .....             | \$120.00 |
| #948.5 | Part G - #32 .....             | \$180.00 |
| #948.4 | Stud for Screw - #32.....      | \$16.50  |
| #948.6 | Plate Retainer Pin - #32 ..... | \$5.00   |

## V-Belt Pulley for Chop-Rite Grinder



Using a pulley to convert to motor power will put a lot of side wear on the grinder. Try not to over tighten the belt. The best way is to use a direct drive source. Use the cut off crank stub for a connector. Any machine shop should be able to help you.

|      |                     |         |
|------|---------------------|---------|
| #950 | Grinder - #22 ..... | \$53.00 |
| #951 | Grinder - #32 ..... | \$53.00 |

### GRINDER PLATE AND KNIFE SHARPENING SERVICE

Send your grinder knives and plates directly to Northwood Sharpening for sharpening.

Price: \$8.00 per item  
\$10.00 flat rate shipping charge

Payment: Send payment with your knives and plates

Send To: Northwood Sharpening  
W8008 Cloverdale Rd  
Greenwood, WI 54437  
Ph# 715-669-5147

Contact Northwood Sharpening about any additional sharpening needs you may have.

IDEALLY, KNIVES AND PLATES SHOULD BE KEPT IN PAIRS. THEY WILL 'GROOVE' TOGETHER, WHICH WILL MAKE THEM WORK BETTER AND LAST LONGER WITHOUT SHARPENING.

## Grinder Plates - Stainless Steel for #5



|        |             |         |
|--------|-------------|---------|
| #964   | 1/8" .....  | \$10.95 |
| #964.1 | 3/16' ..... | \$10.95 |
| #964.2 | 1/4" .....  | \$10.95 |
| #964.3 | 3/8" .....  | \$10.95 |

## Grinder Plates / Stainless Steel for #8

|        |             |         |
|--------|-------------|---------|
| #954.1 | 1/8" .....  | \$12.75 |
| #954.2 | 3/16' ..... | \$12.75 |
| #954.3 | 1/4" .....  | \$12.75 |
| #954.4 | 3/8" .....  | \$12.75 |
| #954.5 | 1/2" .....  | \$12.75 |

## Grinder Plates - Stainless Steel for #10/12



|         |             |         |
|---------|-------------|---------|
| #955.1  | 1/8" .....  | \$14.50 |
| #955.2  | 3/16' ..... | \$14.50 |
| #955.3  | 1/4" .....  | \$14.50 |
| #955.4  | 3/8" .....  | \$14.50 |
| #955.5  | 1/2" .....  | \$14.50 |
| #955.10 | 3/4" .....  | \$14.50 |

## Grinder Plates - Stainless Steel for #20/22



|        |             |         |
|--------|-------------|---------|
| #956.1 | 1/8" .....  | \$16.50 |
| #956.2 | 3/16" ..... | \$16.50 |
| #956.3 | 1/4" .....  | \$16.50 |
| #956.4 | 3/8" .....  | \$16.50 |
| #956.5 | 1/2" .....  | \$16.50 |
| #956.6 | 3/4" .....  | \$16.50 |

## Grinder Plates - Stainless Steel for #32

|         |             |         |
|---------|-------------|---------|
| #957.1  | 1/8" .....  | \$21.50 |
| #957.2  | 3/16" ..... | \$21.50 |
| #957.3  | 1/4" .....  | \$21.50 |
| #957.4  | 3/8" .....  | \$21.50 |
| #957.5  | 1/2" .....  | \$21.50 |
| #957.6  | 3/4" .....  | \$21.50 |
| #957.10 | 1" .....    | \$26.50 |

## WHAT SIZE IS YOUR GRINDER?

| Plate Diameter |        |
|----------------|--------|
| 2 1/8"         | #5     |
| 2 3/8"         | #8     |
| 2 3/4"         | #10/12 |
| 3 1/4"         | #20/22 |
| 3 7/8"         | #32    |

## METRIC - INCH CONVERSION

| Plate Marking |       |
|---------------|-------|
| 3 mm          | 1/8"  |
| 4.5 mm        | 3/16" |
| 6 mm          | 1/4"  |
| 10 mm         | 3/8"  |
| 12 mm         | 1/2"  |
| 20 mm         | 3/4"  |
| 26 mm         | 1"    |

## Grinder Stuffing Plates

Stainless Steel (2 or 3 hole)



|         |        |          |
|---------|--------|----------|
| #954.8  | #8     | \$15.50  |
| #955.11 | #10/12 | \$17.00  |
| #956.12 | #20/22 | \$19.00  |
| #957.12 | #32    | \$26.00  |
| #952.12 | #52    | \$107.00 |

## Grinder Knives -

Stainless Steel



|        |        |         |
|--------|--------|---------|
| #964.4 | #5     | \$9.00  |
| #954.6 | #8     | \$9.00  |
| #955.6 | #10/12 | \$11.50 |
| #956.7 | #20/22 | \$13.00 |
| #957.7 | #32    | \$14.50 |

## Grinder Knives -

Drop Forged



|         |        |         |
|---------|--------|---------|
| #955.9  | #10/12 | \$17.00 |
| #956.11 | #20/22 | \$19.50 |
| #957.11 | #32    | \$23.00 |

## Grinder Knives -

TOR-REY Carbide Insert Edge

|        |        |         |
|--------|--------|---------|
| #955.8 | #10/12 | \$19.00 |
| #956.9 | #20/22 | \$21.50 |
| #957.9 | #32    | \$27.00 |
| #952.9 | #52    | \$44.00 |

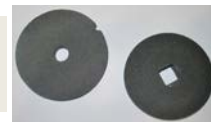
## Tool Steel Plates

#32 Chop-Rite & Enterprise Grinders

|         |       |         |
|---------|-------|---------|
| #957.1T | 1/8"  | \$35.75 |
| #957.2T | 3/16" | \$33.75 |
| #957.4T | 3/8"  | \$33.75 |

## Grinder Knife and Plate Sharpening System

This set of ceramic stones are designed to hone your plates and knives much as a steel is used on a knife edge.



|         |        |         |
|---------|--------|---------|
| #955.19 | #10/12 | \$23.00 |
| #956.19 | #20/22 | \$28.00 |
| #957.19 | #32    | \$32.00 |

A great way to keep a plate/knife set grinding like new: Simply soak these ceramic stones in water for 15 minutes, then place on your grinder in place of either the knife or plate. Operate the grinder for 15-30 seconds. Repeat if necessary. Deeply worn plates must be sharpened or replaced instead.

## Anti-Friction Fiber Grinder Thrust Washers



|        |        |                                    |        |
|--------|--------|------------------------------------|--------|
| #958   | #10/12 | 1-5/16" O.D. x 3/4" I.D.           | \$3.50 |
| #958.3 | #10/12 | 1-5/16" O.D. x 3/4" I.D. PACK OF 3 | \$9.00 |
| #959   | #22    | 1-5/8" O.D. x 7/8" I.D.            | \$3.50 |
| #959.3 | #22    | 1-5/8" O.D. x 7/8" I.D. PACK OF 3  | \$9.00 |
| #960   | #32    | 2" O.D. x 1" I.D.                  | \$3.50 |
| #960.3 | #32    | 2" O.D. x 1" I.D. PACK OF 3        | \$9.00 |

## Meat Pushers for Grinders



Plastic (Meat End Dimensions listed)

|        |                          |         |
|--------|--------------------------|---------|
| #961   | 1-3/4" dia x 4-1/2" long | \$10.95 |
| #961.1 | 2" dia x 4-1/2" long     | \$16.00 |
| #961.2 | 2-3/8" dia x 6" long     | \$17.00 |



Solid wood with food grade finish

|        |  |         |
|--------|--|---------|
| #961.3 | Maple Meat Pusher - 2-1/2" dia x 6" long | \$28.50 |
|--------|--|---------|

# GRINDER PARTS & ACCESSORIES

## Stuffing Plates for Grinders

Stainless Steel - 2 or 3 hole

|         |        |       |          |
|---------|--------|-------|----------|
| #954.8  | #8     | ..... | \$10.95  |
| #955.11 | #10/12 | ..... | \$15.00  |
| #956.12 | #20/22 | ..... | \$19.00  |
| #957.12 | #32    | ..... | \$24.50  |
| #952.12 | #52    | ..... | \$107.00 |

## Stainless Steel Stuffing Tubes

for Meat Grinders. 7-1/4" long.



|         |        |             |       |         |
|---------|--------|-------------|-------|---------|
| #955.13 | #10/12 | 1/2" O.D.   | ..... | \$21.00 |
| #955.14 | #10/12 | 3/4" O.D.   | ..... | \$21.00 |
| #955.15 | #10/12 | 1-1/4" O.D. | ..... | \$21.00 |
| #955.12 | #10/12 | Set of 3    | ..... | \$49.00 |
| #956.14 | #22    | 1/2" O.D.   | ..... | \$23.00 |
| #956.15 | #22    | 3/4" O.D.   | ..... | \$23.00 |
| #956.16 | #22    | 1-1/4" O.D. | ..... | \$23.00 |
| #956.13 | #22    | Set of 3    | ..... | \$56.00 |
| #957.14 | #32    | 1/2" O.D.   | ..... | \$23.00 |
| #957.15 | #32    | 3/4" O.D.   | ..... | \$23.00 |
| #957.16 | #32    | 1-1/4" O.D. | ..... | \$23.00 |
| #957.13 | #32    | Set of 3    | ..... | \$56.00 |

## Stainless Steel Tube

2" for Meat Grinders



|         |                |       |         |
|---------|----------------|-------|---------|
| #955.20 | #10/12         | ..... | \$33.00 |
| #956.20 | #22            | ..... | \$33.00 |
| #957.2  | #32            | ..... | \$33.00 |
| #952.17 | #52 (Aluminum) | ..... | \$48.00 |

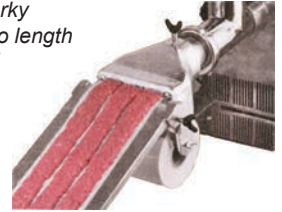
## Patty Maker Grinder Attachment

Fits sizes #5 - #32

Attach this unit to your grinder before the final grind.

- Comes with 3 dies to make patties, sticks, or jerky
- Includes an 11" meat scissors to cut the meat to length
- One roll of waxed paper included. 4-1/2" x 240'

See page 11 for jerky slicer and tenderizer attachment for LEM grinders.



|       |          |       |          |
|-------|----------|-------|----------|
| #9032 | #5 - #32 | ..... | \$179.99 |
|-------|----------|-------|----------|

|         |                           |       |         |
|---------|---------------------------|-------|---------|
| #9032.1 | Replacement roll of paper | ..... | \$14.99 |
|---------|---------------------------|-------|---------|

## LEM Jerky Slicer and Tenderizer Grinder Attachment

This attachment connects to any size LEM grinder and comes with both a jerky slicing and a steak tenderizing blade set. Easy disassembly and cleanup.

- Makes jerky slices 5/16" thick
- Tenderizes steaks 1 1/4" thick x 4 1/2" wide
- Powder coated aluminum housing
- 2 year warranty

|        |  |       |          |
|--------|--|-------|----------|
| #972.4 | LEM Jerky Slicer and Tenderizer Grinder Attachment | ..... | \$299.99 |
|--------|--|-------|----------|



## Burger Press

Heavy Duty, Non-Stick

This non-stick, aluminum burger press can be adjusted to any thickness from 1/4" to 1". Makes 4-3/8" diameter patty. Make perfect burgers every time. Use the 5-1/2" x 5-1/2" patty paper when making burgers. Easy clean up.



|      |              |       |         |
|------|--------------|-------|---------|
| #989 | Burger Press | ..... | \$29.00 |
|------|--------------|-------|---------|

|        |                                  |       |         |
|--------|----------------------------------|-------|---------|
| #989.1 | Dry Waxed Patty Paper - 1000 ct. | ..... | \$11.00 |
|--------|----------------------------------|-------|---------|

|        |                                   |       |         |
|--------|-----------------------------------|-------|---------|
| #989.2 | Plastic Freezer Sheets - 1000 ct. | ..... | \$17.00 |
|--------|-----------------------------------|-------|---------|

## Grinder Foot Switch

Foot switch can be used on any 15A 110V machine. Just plug your grinder into this 15A foot pedal and then plug the pedal into a 110V outlet. Allows you to start and stop your grinder with your foot. Keeps both hands free when stuffing casings or filling ground meat bags. 8' cord.



|      |             |       |         |
|------|-------------|-------|---------|
| #952 | Foot Switch | ..... | \$54.99 |
|------|-------------|-------|---------|

# MIXERS & SLICERS

## LEM Mixers



- Drive shaft allows mixer to attach to LEM grinders with 3/4 hp or larger or use with included handcrank
- All stainless steel construction with plexi-glass cover
- Adjustable, rubber feet
- Paddle removes for cleaning
- Tub has three tilt positions: -90°, 115°, and 180° for storage
- Reduction gear box with ball bearings
- Stir...Pour...Store!



- #1869 LEM 25 lb. Tilting Mixer .....\$559.99
- #1868 LEM 50 lb. Tilting Mixer .....\$649.99

- Same mixer as the tilting mixers above, but non-tilting.
- #962 LEM 25 lb. Stationary Meat Mixer  
\$449.99



- Stainless steel mixer with no gear reduction.
- #968 LEM 20 lb. Capacity Meat Mixer  
\$199.00



## LEM Slicers



- Professional quality - Heavy duty
- 2-year warranty
- Belt driven blade
- Built-in blade sharpener
- Disassembles without tools for cleaning
- Precision slice thickness control from deli-thin to 1/2"



- Specs 10" : 4/10 hp motor, includes extra belt, weighs 32 lbs.,  
Tray Specs: 7-3/4" Depth / 7-1/2" Width / 7-7/8" Travel
- #945 10" Meat Slicer .....\$569.99

- Specs 8.5" : 1/4 hp motor, weighs 29 lbs.,  
Tray Specs: 7-3/4" Depth / 6-3/4" Width / 6-7/8" Travel
- #945.1 8.5" Meat Slicer .....\$499.99

- Specs 12"
  - 0.55 hp motor
  - Includes extra belt
  - Slices up to 9/16" thick
  - 5 year warranty
  - Weighs 60 lb
  - Tray Specs: 11" Depth / 9-1/2" Width / 9" Travel
- #1195 12" Slicer .....\$849.99



## Slicers

- Cast aluminum and plastic construction
- 200 watt belt driven motor
- Slice thickness control, from deli-thin to 1/2"
- Weighs 12 lbs
- Tray Specs: 6-3/4" Depth / 7-3/4" Width / 9" Travel
- Not recommended for heavy use or cheese



- #944.1 7.5" Economy Meat Slicer .....\$109.00

- Heavy duty stainless construction
- 45 degree tray - true gravity feed
- 1/3 hp - belt driven blade
- Built-in blade sharpener
- Disassembles without tools for cleaning
- Precision slice thickness control, deli-thin to 1"
- Slices a 7-3/4" diameter or 9"x6" rectangle
- Weighs 64 lb
- Tray Specs: 12" Depth / 9-1/2" Width / 11" Travel



- #945.12 Pro-Cut 12" Commercial Slicer .....\$1045.00

The 1/2" plastic stuffing tubes that come with the 5 lb. and the 15 lb. stuffers are not small enough to stuff snack sticks.

## LEM Stuffers



A well-built powered stuffer for the home processor.

Fully adjustable stuffing speed and auto stop. Auto return to fill position. Comes with a foot pedal. All metal gears. Includes, stainless steel stuffing tubes, 1/2", 5/8", 1", and 1-1/4" OD. This stuffer will stuff 19mm snack stick casings. 2-year warranty.

- #1217 LEM 30 lb. Motorized Stuffer .....\$1099.00
- #966.7 LEM 30 lb. Stuffer Replacement Seal.....\$12.00
- #966.8 LEM 30lb. Stuffer Replacement Spout Holder .....\$10.00
- #1219 LEM 20lb. Motorized Stuffer .....\$999.00



This 15 lb. stuffer is high on performance and customer satisfaction. It has all metal gears. A well-built piston with a simple o-ring gives a tight seal for leak-proof stuffing. Includes 3 plastic stuffing tubes, 1/2", 3/4", and 1-1/8" ID and 2 clamps to hold the stuffer to a table top.

- #966 LEM 15 lb. Stuffer .....\$399.99
- #966.7 LEM 15 lb. Stuffer Replacement Seal.....\$12.00
- #966.8 LEM 15 lb. Stuffer Replacement Spout Holder .....\$10.00



This unit has a stainless steel base and cylinder. The cylinder is easily removed for filling and cleaning. All metal gears. The plastic piston has a air relief valve to let air escape from the cylinder while cranking sausage into casing. Comes with 3 plastic stuffing tubes, 1/2", 3/4", and 1" ID. Includes 2 clamps to hold the stuffer to a table top. Now with enclosed gears.

- #965 LEM 5 lb. Stuffer .....\$189.00
- #965.6 LEM 5 lb. Stuffer Replacement Seal.....\$10.00
- #965.7 LEM 5 lb. Stuffer Replacement Spout Holder .....\$8.50

## Tre-Spade 30 lb. Capacity Stuffer



This well-built stuffer is designed for many years of service. A 25 lb batch of meat with cheese fits nicely into this unit. Ask for a demo today!

- Stainless steel construction
- Hd 2 speed gear box
- 4 poly stuffing tubes
- Made in Italy
- Weighs 59 lbs.

- #967.30 Tre-Spade 30 lb. Capacity Stuffer.....\$1295.00
- #21540 Replacement Seal .....\$20.00
- #21545 Spout Holder .....\$24.00

## 10 lb. Motorized Stuffer



We have tested this unit ourselves. It is fun and easy to use and works well for stuffing snack sticks. A very handy tool for a one-man show.

- Variable speed motor
- Hands-free foot pedal
- 4 ss stuffing tubes
- 2 year warranty

- #1569 10 lb. Motorized Stuffer .....\$729.99
- #1569.1 Replacement O-ring.....\$12.00

# STUFFER TUBES & JERKY ACCESSORIES

## LEM Tube Cleaning Brush



A silicone brush made specifically to clean meat out of the stuffing tubes.

- Dual-head: 1/2" for small tubes and 1 1/8" for larger tubes.

#1360 LEM Tube Cleaning Brush ..... \$13.95

## Stuffer Tubes - Stainless Steel



- 1-1/2" at connecting point
- 7-1/2" long.

#965.1 Stainless Steel #5 1/2" ..... \$19.00

#965.2 Stainless Steel #5 3/4" ..... \$19.00

#965.3 Stainless Steel #5 1" ..... \$19.00

#965.4 Stainless Steel #5 Set of 3 1/2" OD, 3/4" OD, 1" OD .. \$49.00

- 2" at connecting point

- 8-1/2" long.

- For 10, 20 and 30 lb. stuffers

#966.1 Stainless Steel 1/2" ..... \$20.00

#966.2 Stainless Steel 5/8" ..... \$19.00

#966.3 Stainless Steel 1" ..... \$19.00

#966.4 Stainless Steel 1-1/4" ..... \$19.00

#966.5 Stainless Steel Set of 4 1/2" OD, 5/8" OD, 1" OD, 1-1/4" OD..... \$65.00

## Hand Held Meat Tenderizer

Easily tenderize tougher cuts

- 48 stainless steel blades
- 3 rows
- Dishwasher safe
- Safety cover on the bottom of unit



#1204 Hand Held Meat Tenderizer..... \$23.00

## LEM - The Original Jerky Cannon



The LEM Original Jerky Cannon combines quality, performance, and versatility in one easy-to-use tool. Great for small projects.

- 1-1/2 lbs. capacity
- Jerky nozzle and snack stick nozzle
- nylon brush
- sample snack stick and jerky seasonings.

#972 LEM - The Original Jerky Cannon..... \$59.00



- Makes filling easy.

#972.1 Jerky Cannon Barrel Stomper..... \$13.00



- Get an extra barrel to speed up your jerky making!

#972.5 Jerky Cannon Barrel ..... \$18.00

## LEM Manual Tenderizer



#1432 LEM Manual Tenderizer..... \$269.00

# FREEZE DRYERS



## X Large Freeze Dryer W/Starter Kit

#74200 Stainless steel.....\$4995.00

## Large Freeze Dryer W/Starter Kit

#73100 Black .....\$2995.00

#73200 Stainless steel.....\$3195.00

#73300 White.....\$2995.00

## Medium Freeze Dryer W/Starter Kit

#72100 Black .....\$2395.00

#72200 Stainless steel.....\$2495.00

#72300 White.....\$2395.00

### Why Freeze Dry?

#### Great Taste.

Your family will love freeze-dried food because it tastes just like fresh – because it is!

#### Shelf Life.

Freeze-dried food will last up to 25 years. It is perfect for home food storage.

#### Nutrition.

Freeze drying maintains 97% of the nutritional value of fresh food.

#### Versatility.

Freeze drying works great for fruits, vegetables, meat, fish, dairy, eggs, ice cream, and even fully-cooked meals!

#### Save.

Food you freeze dry at home will look and taste better than store-bought freeze-dried food and it's much less expensive!

### Small Freeze Dryer W/Starter Kit

#71200 Stainless steel.....\$1995.00

#71100 Black.....\$1795.00

#### Starter Kit Includes:

- Premier Vacuum Pump
- Vacuum Pump Oil
- Oil Filter
- Set of Stainless Steel Trays
- Guide to Freeze Drying
- Oxygen Absorbers (50ct)
- Mylar Bags (50ct)
- Mylar Bag Impulse Sealer



Call today for availability and lead times for Freeze Dryers!

**715-669-5217**



# FREEZE DRYER ACCESSORIES

## Silicone Mats for Trays – Make Clean-up Fast and Easy!



- #71030 Small (set of 4).....\$29.95
- #72030 Medium (set of 5).....\$34.95
- #73030 Large (set of 6) .....\$48.95
- #74030 X-Large (set of 7).....\$79.95

## Silicone Food Molds



- #72040 Medium (set of 5).....\$79.00
- #73040 Large (set of 6) .....\$99.00

## Freeze Dryer Vacuum Pump Oil



- #78800 1 quart .....\$12.50

## Freeze Dryer Oxygen Absorbers



- #78900 Oxygen Absorbers (50 ct) .....\$16.99

## Home Freeze Drying Recipe Book



- #73900 170 pages .....\$24.95

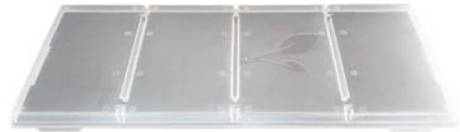
## Extra Freeze Dryer Trays



X-Large Large Medium Small

- #71010 Small (set of 4).....\$59.00
- #72010 Medium (set of 5).....\$79.00
- #73010 Large (set of 6).....\$109.00
- #74010 X-Large (set of 7).....\$199.00

## Freeze Dryer Tray Lids



- #71020 Small (set of 4).....\$54.00
- #72020 Medium (set of 5).....\$69.00
- #73020 Large (set of 6).....\$79.00
- #74020 X-Large (set of 7).....\$89.00

## Mylar Bags



- #78100 6"x 9.75" Resealable Bags (50 ct) .....\$19.95
- #78200 8"x12" bags (50 ct) .....\$21.00
- #78300 10"x 14" bags (50 ct) .....\$26.00



# DEHYDRATORS & SMOKEHOUSE

## Big Bite Stainless Steel Dehydrator



High-capacity, heavy-duty dehydrators for jerky and more. Favored by hunters, they reach the USDA-recommended temperatures for safely drying meats. Rear-mounted fans; swing-open doors with glass window and magnetic closures.

- Temp. adjusts from 95° – 176° F
- 24-hour timer
- 5-year warranty
- ETL certified



**#1731 10-Tray Stainless Steel Dehydrator**  
10 sq. ft. of drying area / 800 watts..... **\$219.99**



**#1732 16-Tray Stainless Steel Dehydrator**  
19 sq. ft. of drying area / 1200 watts / dual fans ..... **\$319.99**

## Jerky Accessories

Racks, Pans, Screens

- Use this handy setup to make jerky in your oven.
- 18" x 13" chrome plated racks with 1/2" square holes.



**#972.2 Jerky Rack and Pan** ..... **\$29.00**

**#972.3 Extra Jerky Racks** ..... **\$17.00**

- 14" wide x 85" long - cut to size
- 1/4" holes
- Use for drying smaller fruits & vegetables
- Non-stick
- Polypropylene composite



**#9017.1 Dehydrator Drying Screen** ..... **\$18.00**

## Pro Classic Smoker



- Weight: 130 lbs
- 80° - 300° temperature range
- All stainless steel construction
- Insulated cabinet
- 110V 15 amp service required
- Well built & easy to operate
- 6 SS racks included
- ID 48" H x 21" W x 21" D



**#100 Pro Classic Smoker** ..... **\$2499.00**

## Grill & Smoker Pellets

Use in all pellet grills and smokers.  
Longer burn time than chips.

100% Natural Competition Grade Quality



|   |  |
|---|--|
| <b>#4010.4 4 lb. Hickory</b> ..... <b>\$6.00</b>  | <b>#4010.20 20 lb. Hickory</b> .... <b>\$12.95</b> |
| <b>#4013.4 4 lb. Maple</b> ..... <b>\$6.00</b>    | <b>#4013.20 20 lb. Maple</b> ..... <b>\$12.95</b>  |
| <b>#4014.4 4 lb. Mesquite</b> ..... <b>\$6.00</b> | <b>#4014.20 20 lb. Mesquite..</b> <b>\$12.95</b>   |
| <b>#4011.4 4 lb. Apple</b> ..... <b>\$6.00</b>    | <b>#4011.20 20 lb. Apple</b> ..... <b>\$12.95</b>  |
| <b>#4012.4 4 lb. Cherry</b> ..... <b>\$6.00</b>   | <b>#4012.20 20 lb. Cherry</b> ..... <b>\$12.95</b> |

## Wood Chips

Fine wood chips with very little dust.



|  |   |
|--|---|
| <b>#446.2 2 lb. Hickory</b> ..... <b>\$4.00</b>    | <b>#446.40 40 lb. Hickory</b> .... <b>\$21.50</b> |
| <b>#448.2 2 lb. Hard Maple</b> ..... <b>\$4.00</b> | <b>#448.40 40 lb. Maple</b> ..... <b>\$23.50</b>  |
| <b>#450.2 2 lb. Mesquite</b> ..... <b>\$4.00</b>   | <b>#450.30 30 lb. Mesquite...</b> <b>\$42.00</b>  |
| <b>#452.2 2 lb. Apple</b> ..... <b>\$5.75</b>      | <b>#452.40 40 lb. Apple</b> ..... <b>\$62.00</b>  |
| <b>#454.2 2 lb. Cherry</b> ..... <b>\$4.00</b>     | <b>#454.40 40 lb. Cherry</b> ..... <b>\$25.50</b> |

# SMOKEHOUSE ACCESSORIES

## Smoke Stack



4" galvanized chimney with damper.

**#994.4 Smoke Stack** ..... \$42.00

## Heating Elements



- 50 Lb. Capacity Smoker
- 240V, 2100 Watts, 8" dia.
- chrome plated drip pan and terminal block.

**#9950 Electric Heating Element - 50 lb** ..... \$50.00

- 20 Lb. Capacity Smoker
- 120V, 800 Watts, 6" dia.
- chrome plated drip pan.

**#9920 Electric Heating Element - 20 lb** ..... \$45.00

## Cleaner



- 1 gallon Industrial strength cleaner degreaser
- Includes 1 qt spray bottle
- Safe-Caustic formula
- Biodegradable
- Thickened formula sticks longer on vertical surfaces.
- Designed for all cooking and food prep surfaces including ovens and grills

**#483.1 Oven / Smoker Cleaner 1gallon**..... \$21.00

## Smoking Nets



- 28 inches
- Holds 8 - 10 lbs of meat
- 50/50 Poly/Cotton stockinette
- Locks in more juices for more finished product weight.

**#428 Ham Smoking Net - pack of 10** ..... \$3.50

**#428.1 Ham Smoking Net - pack of 100** ..... \$23.00

- 44 inches
- Holds 26 - 36 lbs of meat
- 50/50 Poly/Cotton stockinette
- Locks in more juices for more finished product weight.

**#429 Ham Smoking Net - pack of 10** ..... \$4.95

**#429.1 Ham Smoking Net - pack of 100** ..... \$35.00

- 29"
- Holds 8-10 lbs of meat
- 100% Red Polyester strips off easily
- Leaves pattern on the finished product

**#411 Ham Smoking Net - pack of 10** ..... \$4.25

**#411.1 Ham Smoking Net - pack of 100** ..... \$28.00

- 41"
- Holds 26 - 30 lbs of meat
- 100% Red Polyester strips off easily
- Leaves pattern on the finished product

**#412 Ham Smoking Net - pack of 10** ..... \$5.25

**#412.1 Ham Smoking Net - pack of 100** ..... \$38.00

SEE PAGE 39 FOR STOCKINETTE HOOKS

## Temperature Control



- 8' cable
- 110V or 220V, -30°F - 220°F
- Differential adjustment 1° - 30°F
- Heating or cooling.
- Rated at about 2000 watts.

**#994.1 RANCO ETC111100000**

**Digital Temperature Controller** ..... \$112.00



- Double the load capacity of the digital controller above.

**#980 Relay Switch** ..... \$109.00

# VACUUM SEALERS & ACCESSORIES

## Non-Chamber Vacuum Sealers by LEM



- 250 consecutive seals
- Accepts bags up to 14"
- One-touch functionality
- Compatible with most vacuum bags
- 1 year warranty

#1393 LEM MaxVac 250 ..... \$219.99



- 450 consecutive seals
- 5 hours continuous use
- Accepts bags up to 14"
- Bag material cutter and holder
- One-touch functionality
- Compatible with most vacuum bags
- 2 year warranty

#1253 LEM MaxVac 500 ..... \$369.00



- New**
- Stainless Steel Construction
  - 16" Seal Bar
  - Double Piston Pump
  - 935 Watt Draw
  - 2 Year Warranty

#2600 Weston Pro-2600 Vacuum Sealer ..... **\$549.00**

## VacMaster Mobile Work Table



- Designed for VacMaster VP 215 and VP 230 vacuum sealers
- Stainless steel construction
- Dimensions: 20" deep, 24" wide, 30" high
- Rolls easily - 4" rubber coated casters
- 330 lb. capacity

#VSC 30 VacMaster Mobile Work Table ..... \$145.00

## Commercial Duty Table Top Model

- Designed for continuous commercial use
- Less expensive bags - more bag size options
- Vacuum liquid-rich foods
- Digital controls to adjust vacuum time, seal time and cool time
- Heavy duty transparent lid
- 110v AC Electric
- Easy clean up, stainless steel construction

*The VP230 and the VP540 units are the most popular with our customers. They are very dependable and versatile for many different size operations.*



**Reduced**

- ¼ hp Rotary Oil Vacuum Pump
- One 10" seal bar
- Seals up to a 10" x 15" bag
- Chamber size (WDH) 11" x 15" x 5"
- Weighs approx. 95 lb.
- 1 year warranty
- 462 watt draw

#9020 VacMaster VP215 - Commercial Duty ..... \$999.00



**Reduced**

- ½ hp Rotary Oil Vacuum Pump
- 12" seal bar for two 6" wide pouches
- Seals up to a 12" x 16" pouch
- Chamber size (WDH) 12.5" x 15" x 5.25 x 5"
- Weighs approx. 95 lb.
- 1-year warranty
- 50% faster than VP215

#9230 Commercial Duty Table Top Model VP230 ..... \$1199.00

## Commercial Duty Floor Model



- 1.5 hp Rotary Oil Vacuum Pump
- Two 20" seal bars
- Seal (4) 8" x 12" bags at one time
- Chamber size (WDH) 21" x 20" x 7"
- Weighs approx. 315 lb.
- 1 year warranty
- 1300 watt draw
- Ideal for medium to large home users & custom butchers

#9540 VacMaster VP540 - Floor Model ..... \$2,495.00

*Change the pump oil after the first 200 bags and every 1000 bags thereafter.*

9020.10 VacMaster Pump Oil - 1qt ..... \$15.95

# VACUUM SEALER ACCESSORIES

## Chamber Vacuum Pouches - 3-mil

Use in chamber vacuum sealers or the impulse sealer.

| ITEM #  | SIZE                | QTY/CASE | PRICE   |
|---------|---------------------|----------|---------|
| #9019.1 | 6" x 10" pint       | 250      | \$15.00 |
| #9019.2 | 8" x 12" quart      | 250      | \$19.00 |
| #9019.3 | 10" x 15" gallon    | 250      | \$28.00 |
| #9019.4 | 14" x 16" 1½ gallon | 250      | \$39.00 |



| ITEM #     | SIZE                | QTY/CASE | PRICE   |
|------------|---------------------|----------|---------|
| #9019.610  | 8" x 12" quart      | 1,000    | \$43.00 |
| #9019.812  | 10" x 15" gallon    | 1,000    | \$62.00 |
| #9019.1015 | 14" x 16" 1½ gallon | 1,000    | \$98.00 |
| #9019.1416 | 14" x 16" 1½ gallon | 500      | \$74.00 |

| ITEM #    | SIZE     | QTY/CASE | PRICE   |
|-----------|----------|----------|---------|
| #9019.68  | 6" x 8"  | 1,000    | \$38.00 |
| #9019.612 | 6" x 12" | 1,000    | \$49.00 |
| #9019.615 | 6" x 15" | 1,000    | \$59.00 |
| #9019.79  | 7" x 9"  | 1,000    | \$44.00 |
| #9019.711 | 7" x 11" | 1,000    | \$53.00 |
| #9019.810 | 8" x 10" | 1,000    | \$54.00 |

| ITEM #     | SIZE      | QTY/CASE | PRICE    |
|------------|-----------|----------|----------|
| #9019.815  | 8" x 15"  | 1,000    | \$82.00  |
| #9019.913  | 9" x 13"  | 1,000    | \$84.00  |
| #9019.1013 | 10" x 13" | 1,000    | \$87.00  |
| #9019.1216 | 12" x 16" | 500      | \$71.00  |
| #9019.1620 | 16" x 20" | 500      | \$110.00 |

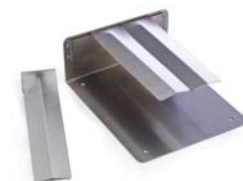
## Chamber Vacuum Pouches - 4-mil



| ITEM #     | SIZE      | QTY/CASE | PRICE    |
|------------|-----------|----------|----------|
| #9021.812  | 8" x 12"  | 1,000    | \$85.00  |
| #9021.1    | 8" x 12"  | 250      | \$23.00  |
| #9021.1015 | 10" x 15" | 1,000    | \$142.00 |
| #9021.2    | 10" x 15" | 250      | \$39.00  |

## Pouch Loading Plate

Lay meat on tray and slide vacuum pouch over it.  
Easy & Convenient.



#9020.7 Pouch Loading Plate.....\$42.00

## Vacuum Pouches - 3-mil

Use in our Food Saver or any other non-chamber vacuum sealer. These BPA free vacuum pouches are microwavable. To heat the contents, just make a small puncture hole in the bag!

| Item #  | Size       | Capacity  | Qty/Pk | Price   | 6+ Price<br><i>Mix &amp; Match</i> | Qty/Case | Price    |
|---------|------------|-----------|--------|---------|------------------------------------|----------|----------|
| #9014.6 | 6" x 10"   | 1 pint    | 50     | \$7.25  | \$5.25                             | 1,200    | \$115.50 |
| #9014.1 | 8" x 12"   | 1 quart   | 50     | \$11.00 | \$9.00                             | 1,200    | \$175.50 |
| #9014.2 | 11" x 14"  | 1 gallon  | 50     | \$17.00 | \$15.00                            | 600      | \$145.00 |
| #9014.7 | 15" x 18"  | 1½ gallon | 50     | \$24.50 | \$22.50                            | 600      | \$200.00 |
| #9014.8 | 6" x 50'   |           | roll   | \$10.50 | \$8.50                             | 24       | \$125.00 |
| #9014.3 | 8" x 50'   |           | roll   | \$13.50 | \$11.50                            | 24       | \$190.00 |
| #9014.4 | 11½" x 50' |           | roll   | \$17.50 | \$15.50                            | 12       | \$140.00 |
| #9014.5 | 15" x 50'  |           | roll   | \$23.00 | \$21.00                            | 12       | \$175.00 |

## Vacuum Pouch Inserts

- Pack of 150
- 4.5" x 5"

#9020.8 Bone Guards .....\$12.75

- Pack of 100
- 4.75" x 7"

#9020.9 Blood Soakers .....\$5.25

## Maintenance Parts

#9020.10 Vacmaster Pump Oil - 1 qt.....\$15.95

| PART           | MODEL#:   | VP215   | VP540                |
|----------------|-----------|---------|----------------------|
| Seal Bar Assy  | # 9020.11 | \$47.00 | # 9540.11<br>\$76.00 |
| Seal Tape      | # 9020.12 | \$9.95  | # 9540.12<br>\$12.00 |
| Exhaust Filter | # 9020.13 | \$13.50 | # 9540.19<br>\$37.00 |

# CHICKEN PROCESSING

## Pluckers

### 5 MODELS TO CHOOSE FROM

An affordable, easy to use chicken plucker that will meet your expectations. The key to satisfactory chicken plucking is strict control of scald water temperature--approximately 145°. We have used this one ourselves. Works best with at least two birds in plucker at a time.

#### Standard Features:

- Ultra soft plucking fingers
- Stainless steel tub for easy cleaning
- Stainless steel rotating plate
- Water hose adapter
- 4 castor wheels
- Electric motor with double v-belt pulley drive



• 115 lbs. Small Birds, Spent Fowl. 1 HP  
**#1131 EZ131 Plucker** ..... \$825.00

• 125 lbs. Small Broilers. 1 HP  
**#1151 EZ151 Plucker** ..... \$950.00

• 175 lbs. Broilers, Turkeys up to 25 lbs. 1.5 HP  
**#1169 EZ169 Plucker** ..... \$1100.00

• 205 lb. Turkeys up to 40 lb. 2 HP  
**#1178 EZ178 Plucker** ..... \$1275.00

• 210 lbs. All birds - Large Capacity 2 HP  
**#1188 EZ188 Plucker** ..... \$1375.00



**#1199 Replacement Plucker Fingers** ..... \$1.25

## Killing Cones

- Holds 2-8 lb. birds
- Heavy duty stainless steel construction
- Rolled edges for safety and strength
- One hole for mounting

**#1110 Killing Cones - small**..... \$32.00

- Holds 7-16 lb. birds
- Heavy duty stainless steel construction
- Rolled edges for safety and strength
- One hole for mounting

**#1112 Killing Cones - large** ..... \$42.00



## Poultry Knife



**#1120 Poultry Knife** ..... \$16.50

## Scissors / Shears



- Stainless steel
- Flexible grips for comfort

**#1125 Poultry Scissors** ..... \$22.00



- Ball tip on bottom blade for cutting into stomach cavity
- Stainless steel

**#1126 Poultry Shears** ..... \$32.00

## Shrink Bags

Use shrink bags to package whole birds for attractive retail sales. Insert bird and dip in 185° - 200° water or send through a heat tunnel. The bag will shrink tightly around the bird.

**#151016-200 10" x 16" - pack of 100** ..... \$30.00

**#151216-200 12" x 16" - pack of 100** ..... \$33.00

**#151220-200 12" x 20" - pack of 100** ..... \$44.00

Need a different size? Available in a wide range of sizes, whole cases only. Contact us for pricing and availability.

## Bag Sealer with Cutter



- Stainless Steel
- Seal poly freezer bags air tight
- Easy to use and a practical item
- Tape not included.

#9013 Bag Sealer with Cutter..... \$38.00

- approximately 3000 seals per roll

#9013.1 Replacement Tape - Red 1 roll..... \$4.00

#9013.2 Replacement Tape - Blue 1 roll..... \$4.00

## Poly Freezer Bags - 2mil

Printed with Not For Sale (except Plain White)

#417 1 lb. Ground Beef - pk of 100.....\$8.25

#4167 1 lb. Ground Beef - pk of 1000 .....\$43.00

#419 2 lb. Ground Beef - pk of 100.....\$8.95

#4189 2 lb. Ground Beef - pk of 1000 .....\$45.00

#423 1 lb. Pork Sausage - pk of 100 .....\$8.25

#4223 1 lb. Pork Sausage - pk of 1000 .....\$43.00

#435 2 lb. Pork Sausage - pk of 100 .....\$8.95

#4356 2 lb. Pork Sausage - pk of 1000 .....\$45.00

#425 1 lb. Wild Game (camo) - pk of 100 .....\$8.25

#4245 1 lb. Wild Game (camo) - pk of 1000 ....\$43.00

#427 2 lb. Wild Game (camo) - pk of 100 .....\$8.95

#4267 2 lb. Wild Game (camo) - pk of 1000 ....\$45.00

#465 1 lb. Plain White - pk of 100 .....\$8.25

#4645 1 lb. Plain White - pk of 1000 .....\$43.00

#449 2 lb. Plain White - pk of 100 .....\$8.95

#4479 2 lb. Plain White - pk of 1000 .....\$45.00



## Freezer Tape / Paper

- Economy Tape
- 3/4" x 180' roll

#466.1 Freezer Tape - 1 roll ..... \$4.00

#466.2 Freezer Tape - pack of 4 ..... \$9.95

- 3/4" x 180' roll
- Tape will hold at sub-zero temps

#466.3 Freezer Tape - Yellow - 1 roll..... \$5.25

#466.4 Freezer Tape - Yellow - pack of 4 ..... \$18.50

- Includes 1 roll of tape

#466 Tape Dispenser..... \$15.99

- 24" x 1100' 9 month rating

#9015.5 Freezer Paper..... \$79.00

- 18" x 1100' 9 month rating

#9015.1 Freezer Paper ..... \$66.00

- 18" x 300'

#9015.2 Freezer Paper ..... \$29.50

- 18" x 50'

#9015.3 Freezer Paper..... \$6.95

- 18" x 50'

#9015.6 Butcher Paper - Pink/Peach..... \$13.50



## Clear Stretch Film



#9015.4 Clear Stretch Film - 18" x 2000' .....\$41.00

## Paper Dispenser/Cutter

Paper not included

- Holds 18" wide x 2000'

#9015 Paper Dispenser & Cutter .....\$34.50



All Natural & Collagen casings are edible. All Fibrous and Cellulose casings are NOT edible.

## North American Grade A Natural Casings - smoking & fresh

These natural casings are packaged in salt. Before use, rinse in fresh water. It is not necessary to rinse the inside of the casings. Soaking overnight in fresh water will improve yield. Leftover casings may be resalted and stored in freezer for at least a year.

SEE PAGE 47 FOR NATURAL CASING INSTRUCTIONS

| SIZE                  | SOURCE | USE            | YIELD / HANK  | 1 HANK PRICE         | 1/2 HANK PRICE       |
|-----------------------|--------|----------------|---------------|----------------------|----------------------|
| 19-21 mm (+/- 3/4")   | Sheep  | Snack Stick    | 45 lbs. meat  | #702..... \$38.00    | #701 ..... \$26.00   |
| 21-23 mm (+/- 7/8")   | Sheep  | Breakfast Link | 55 lbs. meat  | #704..... \$44.00    | #703 ..... \$28.00   |
| 24-26 mm (+/- 1")     | Sheep  | Wiener         | 65 lbs. meat  | #706..... \$51.00    | #705 ..... \$31.00   |
| 28-30 mm (+/- 1-1/8") | Sheep  | Small Brat     | 75 lbs. meat  | #708..... \$53.00    | #707 ..... \$34.00   |
| 28-30 mm (+/- 1-1/8") | Hog    | Small Brat     | 75 lbs. meat  | #708.1 ..... \$33.00 | #707.1 ..... \$21.00 |
| 30-32 mm (+/- 1-1/4") | Hog    | Brat           | 100 lbs. meat | #710..... \$33.00    | #709 ..... \$21.00   |
| 32-35 mm (+/- 1-3/8") | Hog    | Polish         | 125 lbs. meat | #712..... \$33.00    | #711 ..... \$21.00   |
| 35-38 mm (+/- 1-1/2") | Hog    | Kielbasa       | 150 lbs. meat | #714..... \$33.00    | #713 ..... \$21.00   |
| 43-46 mm (+/- 1-7/8") | Beef   | Ring           | 75 lbs. meat  | #778..... \$26.00    | #715 ..... \$19.00   |

## Sausage Collagen Casings - smoking



| SIZE  | USE         | YIELD / STRAND | 1-3 STRAND PRICE | 4-11 STRAND PRICE | 12+ STRAND PRICE   | CADDY PRICE                       | CASE OF 4 CADDIES     |
|-------|-------------|----------------|------------------|-------------------|--------------------|-----------------------------------|-----------------------|
| 19 mm | Snack Stick | 9 lbs. meat    | #716.....\$5.75  | #717 ..... \$5.18 | #717.1..... \$4.89 | #716B ..... \$285.00 (64 Strands) | #716C ..... \$943.00  |
| 21 mm | Snack Stick | 10 lbs. meat   | #718.....\$6.04  | #719 ..... \$5.46 | #719.1..... \$5.18 | #718B ..... \$294.00 (63 Strands) | #718C ..... \$984.00  |
| 26 mm | Wiener      | 13.5 lbs. meat | #720.....\$7.88  | #721 ..... \$7.30 | #721.1..... \$7.02 | #720B ..... \$385.00 (30 Strands) | #720C ..... \$1280.00 |
| 30 mm | Brat        | 20 lbs. meat   | #722.....\$8.22  | #723 ..... \$7.65 | #723.1..... \$7.36 | #722B ..... \$289.00 (44 Strands) | #722C ..... \$967.00  |

## Sausage Collagen Casings - fresh



Collagen casings must be stuffed dry. No soaking necessary.

| SIZE  | USE          | YIELD / STRAND | 1-3 STRAND PRICE | 4-11 STRAND PRICE | 12+ STRAND PRICE   | CADDY PRICE                       | CASE OF 6 CADDIES    |
|-------|--------------|----------------|------------------|-------------------|--------------------|-----------------------------------|----------------------|
| 23 mm | Brkfast Link | 9 lbs. meat    | #724.....\$5.29  | #725 ..... \$4.72 | #725.1..... \$4.43 | #724B ..... \$189.00 (48 Strands) | #724C ..... \$940.00 |
| 30 mm | Brat         | 20 lbs. meat   | #796.....\$6.44  | #797 ..... \$5.58 | #797.1..... \$5.29 | #796B ..... \$123.00 (25 Strands) | #796C ..... \$648.00 |
| 32 mm | Brat         | 14 lbs. meat   | #726.....\$5.87  | #727 ..... \$5.29 | #727.1..... \$5.00 | #726B ..... \$122.00 (25 Strands) | #726C ..... \$542.00 |

## Collagen Rounds - smoked ring bologna



Collagen Rounds should be soaked in water for no more than 10 minutes before stuffing. (non edible)

| SIZE                      | YIELD / PIECE | 1-24 PIECES     | 25-99 PIECES      | 100+ PIECES       | CASE OF 500          |
|---------------------------|---------------|-----------------|-------------------|-------------------|----------------------|
| 40 mm (1-9/16") x 18 tied | 1 lb.         | #728.....\$1.25 | #789 ..... \$0.94 | #790 ..... \$0.80 | #728B ..... \$332.00 |
| 43 mm (1-3/4") x 18 tied  | 1-1/4 lb.     | #729.....\$1.17 | #791 ..... \$0.88 | #792 ..... \$0.75 | #729B ..... \$310.00 |

## Cellulose Casings - smoking skinless wieners & brats



To remove cellulose casings after smoking is finished, spray or soak with water and slit.

| SIZE  | USE    | YIELD / STRAND | 1-3 STRAND PRICE | 4-11 STRAND PRICE   | 12+ STRAND PRICE   | CADDY PRICE           |
|-------|--------|----------------|------------------|---------------------|--------------------|-----------------------|
| 26 mm | Wiener | 16 lbs. meat   | #730.....\$4.77  | #794 ..... \$4.08   | #794.1..... \$3.80 | \$170.00 (50 Strands) |
| 28 mm | Wiener | 20 lbs. meat   | #731.....\$5.18  | #795 ..... \$4.60   | #795.1..... \$4.31 | \$185.00 (50 Strands) |
| 32 mm | Brat   | 25 lbs. meat   | #732.....\$5.23  | #732.1 ..... \$4.66 | #732.2..... \$4.37 | \$215.00 (50 Strands) |

SEE PAGE 42 FOR CASINGS DIAMETERS

All fibrous casings should be soaked in warm water for 15-30 minutes before stuffing.

The first number on these casings is a trade size number. The second number is the length in inches.

The following table gives you approximate stuffed diameter in inches for each trade size.

size 1=1½" size 1½=1¾" size 2=2¼" size 2½=2¾" size 3½=3" size 5=3½" size 6=4" size 8=4¾"

## Smaller Fibrous Casings - All prices are per casing

| SIZE                | YIELD      | USE            | 1-24 PCS.        | 25-99 PCS.        | 100+ PCS.        | CASE OF 500         |
|---------------------|------------|----------------|------------------|-------------------|------------------|---------------------|
| 1 x 20 clear        | 1 lb.      | Pepperoni      | #733 .....\$ .97 | #734 ..... \$ .73 | #735 .....\$ .63 | 733B ..... \$258.00 |
| 1-1/2 x 20 mahogany | 1-1/2 lbs. | Pepperoni      | #739 .....\$ .80 | #740 ..... \$ .60 | #741 .....\$ .51 | 739B ..... \$235.00 |
| 2 x 14 clear        | 1-1/2 lbs. | Summer Sausage | #768 .....\$ .64 | #771 ..... \$ .48 | #774 .....\$ .41 | 768B ..... \$171.00 |
| 2 x 20 clear        | 2 lbs.     | Summer Sausage | #742 .....\$ .80 | #743 ..... \$ .60 | #744 .....\$ .51 | 742B ..... \$212.00 |
| 2 x 20 mahogany     | 2 lbs.     | Summer Sausage | #745 .....\$ .84 | #746 ..... \$ .63 | #747 .....\$ .54 | 745B ..... \$235.00 |
| 2-1/2 x 14 clear    | 1-3/4 lbs. | Summer Sausage | #748 .....\$ .67 | #749 ..... \$ .50 | #750 .....\$ .43 | 748B ..... \$190.00 |
| 2-1/2 x 14 mahogany | 1-3/4 lbs. | Summer Sausage | #751 .....\$ .78 | #752 ..... \$ .58 | #753 .....\$ .50 | 751B ..... \$206.00 |
| 2-1/2 x 20 clear    | 2-1/2 lbs. | Summer Sausage | #754 .....\$ .84 | #755 ..... \$ .63 | #756 .....\$ .54 | 754B ..... \$224.00 |
| 2-1/2 x 20 mahogany | 2-1/2 lbs. | Summer Sausage | #757 .....\$ .98 | #758 ..... \$ .73 | #759 .....\$ .63 | 757B ..... \$259.00 |
| 2-1/2 x 24 clear    | 3 lbs.     | Summer Sausage | #760 .....\$ .96 | #761 ..... \$ .72 | #762 .....\$ .61 | 760B ..... \$253.00 |
| 2-1/2 x 24 mahogany | 3 lbs.     | Summer Sausage | #763 .....\$1.09 | #764 ..... \$ .82 | #765 .....\$ .70 | 763B ..... \$289.00 |



## With Antlered Deer Logo & Printed with Venison Sausage - Not For Sale

|                     |            |                |                  |                   |                  |                     |
|---------------------|------------|----------------|------------------|-------------------|------------------|---------------------|
| 2-1/2 x 14 mahogany | 1-3/4 lbs. | Summer Sausage | #798 .....\$ .79 | #799 ..... \$ .59 | #700 .....\$ .51 | 798B ..... \$209.00 |
| 2-1/2 x 20 mahogany | 2-1/2 lbs. | Summer Sausage | #782 .....\$ .99 | #783 ..... \$ .75 | #784 .....\$ .64 | 782B ..... \$263.00 |



## Larger Fibrous Casings - All prices are per casing

| SIZE       | YIELD      | USE     | 1-24 PCS.         | 25-99 PCS.         | 100+ PCS.         | CASE OF 500          |
|------------|------------|---------|-------------------|--------------------|-------------------|----------------------|
| 3-1/2 x 20 | 3 lb.      | Bologna | #766 .....\$ .87  | #767 ..... \$ .65  | #785 .....\$ .56  | 766B ..... \$230.00  |
| 5 x 20     | 4-1/2 lbs. | Bologna | #769 .....\$ .91  | #770 ..... \$ .68  | #786 .....\$ .59  | 769B ..... \$242.00  |
| 6 x 20     | 6 lb.      | Bologna | #7062 .....\$ .96 | #7063 ..... \$ .72 | #7064 .....\$ .61 | 7062B ..... \$275.00 |
| 8 x 20     | 7 lbs.     | Bologna | #772 .....\$1.09  | #773 ..... \$ .82  | #787 .....\$ .70  | 772B ..... \$288.00  |
| 8 x 24     | 10 lbs.    | Bologna | #775 .....\$1.24  | #776 ..... \$ .93  | #788 .....\$ .80  | 775B ..... \$345.00  |
| 8 x 26 red | 11 lbs.    | Bologna | #7092 .....\$1.44 | #7093 ..... \$1.08 | #7094 .....\$ .93 | 792B ..... \$390.00  |

SEE PAGE 42 FOR CASINGS DIAMETERS



See page 24 for hog rings and pliers to close the ends of any fibrous casing.  
Need a custom size? Contact us for availability and minimum order quantities.







Formulated by Dutch Valley Development.  
No MSG, BHA, BHT, corn syrup or artificial flavors and colors.



### All Natural Brine

For making old-fashioned ham and bacon.

**Natural Ham & Bacon Cure** • A blend of sea salt, raw cane sugar, molasses, natural hickory smoke, and other ingredients produces a traditional Pennsylvania Dutch flavor for your hams and bacons.

#8271.....\$14.95

Each package makes 3 gallons of brine. This natural brine does not contain enough Veg-a-Cure to produce a old fashioned smoked ham. For brining an old fashioned smoked ham, add 6 oz. of Veg-a-Cure

#820.....\$9.50

For brine curing with Natural Ham and Bacon Cure, follow directions for curing ham on page 40.

### Directions for dry curing ham and bacon:

1. Inject a small amount of brine into the joints and around the bone to prevent spoilage during the curing process. (1 cup water to 1/2 cup cure.
2. Rub down meat with Natural Ham & Bacon Cure.
3. Pack cure all around meat in a plastic container and refrigerate.
4. After 1 week, wash off and rub and recoat with fresh cure.
5. Cure 4 more weeks and turn daily for best results.
6. Wash off, dry for several hours, and hot smoke to 145° internal temperature and hold for 30 minutes.

### All Natural Rubs/Marinades

Handy 6 oz. shaker bottle.

**BBQ Rub** • First place in a national competition.

#881.....\$5.50

**Rib Rub** • Award winning flavor.

#883.....\$5.50

**Smoky Rotisserie Chicken** • Mild flavor with real hickory smoke.

#882.....\$5.50

### Veg-A-Cure / Ascorbic Acid

Veg-a-Cure is a vegetable source of sodium nitrate that is being used widely and very successfully as an alternative to the synthetic sodium nitrate (pink cure). Veg-a-Cure is a stable and consistent concentration of celery juice powder. A more rapid cool down after smoking or baking is recommended. Also, you will notice that sometimes the meat is not as pink as meat cured with regular sodium nitrate.

Replace the pink cure packet on any of our cured sausage seasonings with these handy Veg-a-Cure packets and process as usual.

### Veg-a-Cure

#813 1.2 oz. for 15 lbs .....\$3.75  
 #814 2 oz. for 25 lbs .....\$4.75  
 #819 8 oz. for 100 lbs .....\$11.75

**Ascorbic Acid** • (Pure Vitamin C) Add pink color to naturally cured meats. No more than 8 oz. to 100 lb. of meat.

#595 8 oz. for 100 - 150 lbs. ....\$9.00

### All Natural Binders

**Veg-a-tain** • Non-allergen, non GMO rice starch and non GMO pea fiber binder. Recommended for processed sausages. Use with 50-100 lb. meat.

#342 1 lb pack .....\$10.95

**Veg-a-bind** • Milk-based binder with oat product and non GMO maltodextrin. Recommended for fresh sausages. Use with 100 lb. meat.

#346 .....\$14.50



*These fresh sausage seasonings contain no binder. Add Veg-A-Bind, and binder, or no binder at all. Which will make a more loosely held sausage.*

## All Natural Fresh Sausage

**Apple** • Add apples or apple butter for an old-fashioned treat.

#851 15 lb ..... \$7.25      #852 25 lb ..... \$8.75

**Breakfast Sage** • Sage and cayenne pepper. Delicious sausage gravy on biscuits.

#801 15 lb ..... \$6.45      #802 25 lb ..... \$7.95

**Cracked Pepper** • Pungent black pepper taste.

#853 15 lb ..... \$6.45      #854 25 lb ..... \$7.95

**Farmhouse Bratwurst** • Medium mild, with a touch of onion.

#805 15 lb ..... \$6.45      #806 25 lb ..... \$7.95

**Maple** • Delicate maple flavor for breakfast links of patties.

#807 15 lb ..... \$15.50      #808 25 lb ..... \$18.00

**Mild Country Sausage** • Great for patties or links; pleasant mild flavor.

#809 15 lb ..... \$6.45      #810 25 lb ..... \$7.95

**Onion & Bell Pepper** • Good for meat loaf or steak patties.

#855 15 lb ..... \$8.00      #856 25 lb ..... \$9.50

**PA Style** • Clean, fresh taste. Good for patties, links, or casseroles.

#841 15 lb ..... \$6.45      #842 25 lb ..... \$7.95

**Pizza Sausage** • Italian 'pizza' taste that everyone loves.

#811 15 lb ..... \$10.50      #812 25 lb ..... \$12.50

**Polish Kielbasi** • A medium, well-rounded garlic flavor.

#831 15 lb ..... \$7.00      #832 25 lb ..... \$8.50

**Poultry Sausage** • A tasty blend to compliment the delicate flavor of poultry.

#815 15 lb ..... \$6.45      #816 25 lb ..... \$7.95

**Sun Dried Tomato & Basil** • Savory summer flavors great for patties or casseroles.

#839 15 lb ..... \$13.95      #840 25 lb ..... \$15.95

**Encapsulated Citric Acid** • 1.7 oz. for 15 lb / 2.8 oz. for 25 lb

#533 8 oz ..... \$7.95

## All Natural Bolognas

*Each package includes a packet of Veg-a-Cure.*

**Lancaster County Sweet Bologna** • An old family recipe.

#8171 15 lb ..... \$24.75      #803 25 lb ..... \$29.00

**Lebanon Bologna** • Well spiced, not as sweet Bologna.

*Add Encapsulated Citric Acid if you want a true Lebanon 'tang' (see below).*

#827 15 lb ..... \$20.75      #828 25 lb ..... \$23.75

**Natural Pork Roll** • An old-time favorite lunch meat that tastes like ham.

#8181 15 lb ..... \$19.00      #804 25 lb ..... \$23.00

**Natural Hot Dog and German Bologna** • Make your own high quality flavorful hot dogs. *\*Binder Recommended*

#823 15 lb ..... \$15.25      #824 25 lb ..... \$18.25

**Natural Honey Maple Ham Roll** • A delightfully sweet lunch meat.

#865 15 lb ..... \$13.75      #866 25 lb ..... \$16.25

**Natural Pepperoni** • Authentic blend of seeds, herbs, and spices.

*\*Binder Recommended*

#879 15 lb ..... \$15.95      #880 25 lb ..... \$18.95

## All Natural Snack Sticks

*Each package includes a packet of Veg-a-Cure.*

**Natural Country Sweet Stick** • Sweet, mild garlic.

#873 15 lb ..... \$23.00      #874 25 lb ..... \$27.00

**Natural Smokey BBQ** • Great BBQ flavor with hickory smoke.

#869 15 lb ..... \$14.25      #870 25 lb ..... \$16.25

## All Natural Jerky

*Each package includes a packet of Veg-a-Cure.*

**Natural Original Jerky** • Similar to Original Jack Links® Jerky.

#833 5 lb ..... \$6.75

## All Natural Summer Sausage

*Each package includes a packet of Veg-a-Cure.*

**Natural Summer Sausage** • Traditional taste. *\*Binder Recommended*

#895 15 lb ..... \$11.95      #896 25 lb ..... \$13.95

Each package contains seasoning & cure for 5 pound of meat.  
See page 26 for our All Natural Original Jerky.

|   |        |
|---|--------|
| <b>BBQ • Sweet BBQ Flavor.</b>  |        |
| #301.....   | \$4.75 |
| <b>Cajun • Hot. (No MSG)</b>  |        |
| #302.....   | \$4.25 |
| <b>Colorado Spicy • Robust pepper garlic. (No MSG)</b>                        |        |
| #357.....   | \$4.25 |
| <b>Habanero BBQ • (No MSG)</b>  |        |
| #343.....   | \$5.50 |
| <b>Hickory • (No MSG)</b>   |        |
| #303.....   | \$4.75 |
| <b>Honey Ham • Sweet and savory. (No MSG)</b>                                 |        |
| #329.....   | \$4.50 |
| <b>Jerky Marinade • Our own mix. For whole muscle only. (No MSG)</b>          |        |
| #304.....   | \$6.95 |
| <b>Original • (No MSG)</b>  |        |
| #305.....   | \$4.25 |
| <b>Teriyaki • (No MSG)</b>  |        |
| #306.....   | \$5.25 |
| <b>Ultimate Teriyaki • Rich, sweet flavor with a hint of orange. (No MSG)</b> |        |
| #307.....   | \$5.75 |



## General Instructions

### Whole Muscle Jerky

1. Remove all fat and sinew from a lean cut of meat.
2. Slice into thin strips.
3. Mix cure and seasonings, tumble into meat, and refrigerate overnight.
4. Dehydrate in smokehouse, dehydrator or oven at 145°F for 3-4 hours.
5. Smoke screens work best, but cookie trays will work too.

### Ground Meat Jerky

1. Remove all fat and sinew.
2. Grind once through 1/2" plate and twice through 1/8" plate.
3. Mix cure and seasonings and then mix into meat.
4. Use a Jerky gun to press onto screens or trays and refrigerate overnight.
5. Dehydrate in smokehouse, dehydrator or oven at 145°F for 3-4 hours.

**Sweet Bourbon • Up front sweetness with a red pepper kick. Medium heat.**

#308.....\$8.95

# VENISON BACON

**Venison Bacon • TOP SELLER** No binder. With smoke flavor. (No MSG)

#249 15 lb.....\$6.45      #250 25 lb.....\$7.95



## INSTRUCTIONS

- 50% lean pork to 50% venison
- Grind meat twice through 3/16" plate.
- Pour package of seasonings and packet of fast mixture cure into a food tote.
- Add the amount of water stated on the package, mix until dissolved.
- Add the meat and mix until the meat becomes very sticky.
- Press mixture firmly into wax paper-lined cake pans.
- Cover and refrigerate overnight.

**SMOKING:** Flip meat out of pan onto smokehouse rack and place in smokehouse, preheated to 155°F. Open damper until product is dry (smoke will not penetrate sweating meat). Close damper and apply a light smoke for a half hour. Now raise temperature of smoke house to 180° and hold until the internal temperature of the meat reaches 135°. Remove from smokehouse. Cool, slice and freeze.

**BAKING:** Flip meat out of pan onto oven rack. Bake at 180° until internal temperature of meat reaches 135°. Cool, slice and freeze.  
Bacon is not required to be fully cooked, as it will normally be fried before eating. But to make this product a fully cooked product that is ready to eat, the internal temperature should be raised to 155°.

# SNACK STICK MIXES

All these seasoning packs include a packet of Fast Mixture Cure.

## BBQ • Sweet BBQ flavor.

#203 15 lb.....\$14.25      #204 25 lb. ....\$16.25

## BBQ • Sweet and tasty. (No MSG)

#257 15 lb.....\$13.75      #258 25 lb. ....\$16.25

## Chili Cheese (No MSG)

#271 15 lb.....\$10.25      #272 25 lb. ....\$12.25

## Dill Pickle

# 273 15 lb.....\$6.75      #274 25 lb. ....\$8.25

## Garlic & Cracked Pepper (No MSG)

#285 15 lb.....\$6.75      #286 25 lb. ....\$8.25

## Habanero BBQ • Sweet and hot, for the adventurous.

#281 15 lb.....\$15.25      #282 25 lb. ....\$18.25

## Honey BBQ • **TOP SELLER** Sweet BBQ flavor with honey. Add the Granulated Pineapple for a great Hawaiian taste! (No MSG)

#291 15 lb.....\$20.00      #292 25 lb. ....\$23.25

## Granulated Pineapple

#561 15 lb.....\$14.00      #562 25 lb. ....\$19.00

## Honey Ham (No MSG)

#261 15 lb.....\$9.75      #262 25 lb. ....\$11.75

## Hot Stick with Jalapeño Flakes (No MSG)

#217 15 lb.....\$12.75      #218 25 lb. ....\$15.75

## Maple Bacon Pork

#289 15 lb.....\$8.25      #290 25 lb. ....\$10.25



## Mushroom Snack Stick

• Add 10% Hi temp Swiss cheese.

#287 15 lb.....\$9.95      #288 25 lb. ....\$11.95

## Salsa • The name says it! Great with cheddar cheese, tomato juice and citric acid.

#259 15 lb.....\$15.75      #260 25 lb. ....\$18.25

## Snack Stick #1 • **TOP SELLER** Comes with encapsulated citric acid packet.

#235 15 lb.....\$9.50      #236 25 lb. ....\$12.50

## Snack Stick #2 • If you liked the #1, you'll love the #2.

Comes with encapsulated citric acid packet. (No MSG)

#279 15 lb.....\$8.75      #280 25 lb. ....\$10.75

## Tex Mex • Hot! and tasty.

#283 15 lb.....\$10.75      # 284 25 lb. ....\$12.75

## Ultimate Teriyaki • Traditional Teriyaki flavor. Add the Granulated Pineapple for a sweet Teriyaki flavor! (No MSG)

#247 15 lb.....\$17.25      #248 25 lb. ....\$19.75

## Willie's • Hot and sweet. (No MSG)

#255 15 lb.....\$8.45      #256 25 lb. ....\$9.75

SEE PAGE 43 FOR SNACK STICK INSTRUCTIONS  
SEE PAGE 44 FOR BOLOGNA & SUMMER SAUSAGE INSTRUCTIONS

# SUMMER SAUSAGE MIXES

All these seasoning packs include a packet of Fast Mixture Cure.

## Alf Summer • Tastes like Alferi's, traditional mild. (No MSG)

#201 15 lb.....\$9.00      #202 25 lb. ....\$11.00

## Blue Ribbon Summer • A favorite. Robust with caraway.

#205 15 lb.....\$7.50      #206 25 lb. ....\$9.50

## Garlic Summer • **TOP SELLER** (No MSG)

#237 15 lb.....\$8.25      #238 25 lb. ....\$9.75

## W Summer • Imitation of Witt's, Savory flavored. (No MSG)

#277 15 lb.....\$8.25      #278 25 lb. ....\$9.75

## WXN Summer • Richly flavored.

#265 15 lb.....\$8.25      #266 25 lb. ....\$9.75

## Thuringer • Mild summer sausage. Best with citric acid.

#243 15 lb.....\$8.75      #244 25 lb. ....\$10.75

## Mild Summer • Own mix. A pleasant coriander flavor with pepper and garlic. (No MSG)

#459 15 lb.....\$6.75      #460 25 lb. ....\$8.25



## Spicy Summer • Own mix. Stronger pepper than our Mild. (No MSG)

#409 15 lb.....\$6.75      #410 25 lb. ....\$8.25

## Sriracha Sauerkraut

• Full flavored sauerkraut summer sausage with a little sriracha kick. Not hot. Also makes great snack sticks.

#297 15 lb.....\$19.00      #298 25 lb. ....\$22.00

## Habanero Flakes

#549.....\$11.95

## Jalapeno Flakes

#515.....\$6.50



**Add some heat:**  
Add 4 oz. jalapeno or habanero flakes to 25 lbs. meat to 'warm up' any of these great summer sausages.

# ETHNIC SAUSAGE MIXES

**Natural Andouille** • *Spicy Cajun, also delicious if smoked. (Excalibur)*  
 #835 15 lb. .... \$7.25      #836 25 lb. .... \$8.75

**Natural Chorizo** • *Authentic Mexican seasoning, but not overpowering; very good smoked. (Excalibur)*  
 #837 15 lb. .... \$8.75      #838 25 lb. .... \$10.75

**Feta Cheese & Spinach Brat** • *Gourmet bratwurst. (No MSG)*  
 #149 15 lb. .... \$15.00      #150 25 lb. .... \$18.00

**Hot Italian Sausage** • *No binder.*  
 #107 15 lb. .... \$8.00      #108 25 lb. .... \$9.50

**Swedish Potato** • *Sausage Pepper, full flavored sausage. Use 20% potatoes or fries. (No MSG)*  
 #139 15 lb. .... \$6.45      #140 25 lb. .... \$7.95

**Sweet Italian Sausage** • *No binder.*  
 #121 15 lb. .... \$5.45      #122 25 lb. .... \$6.95



**Natural Hot Italian** • *Sweet paprika, hot peppers, fennel & anise make a Italian favorite.*  
 #829 15 lb. .... \$7.00      #830 25 lb. .... \$8.50

**Natural Sweet Italian** • *Sweet fennel gives authentic Italian flavor.*  
 #825 15 lb. .... \$5.45      #826 25 lb. .... \$6.95

# BRAUNSCHWIGER LIVER SAUSAGE

*Includes a packet of Fast Mixture Cure.*

**Braunschweiger**  
 #401 15 lb. .... \$9.50      #402 25 lb. .... \$11.50

**Orange Braunschweiger Casings** • 2"x14", holds 1.5 lb  
 #793 ..... \$1.08

*Suggested Use: 50% raw livers and 50% bacon ends or head meat. Internal temperature of finished product should reach 155°.*

*For smoked Braunschweiger, use a fibrous casing instead of the orange casings.*



# WIENERS

*Includes a packet of Fast Mixture Cure.*

**Champ Wiener** (No MSG)  
 #269 15 lb. .... \$7.75      #270 25 lb. .... \$9.25

**Frankfurter** • *Old fashioned flavor.*  
 #267 15 lb. .... \$7.75      #268 25 lb. .... \$9.25

**Li'l Smokies** • *Stuff into breakfast link casings. (No MSG)*  
 #293 15 lb. .... \$8.25      #294 25 lb. .... \$9.75

**Texas Hotdog** • *A very nice pepper and coriander flavor. Our custom blend. (No MSG)*  
 #263 15 lb. .... \$6.45      #264 25 lb. .... \$7.95

**WI Style Wiener** • *(Our own mix) Spicy. (No MSG)*  
 #407 15 lb. .... \$6.45      #408 25 lb. .... \$7.95

**Wiener** • **TOP SELLER** *Authentic wiener flavor. (No MSG)*  
 #251 15 lb. .... \$8.50      #252 25 lb. .... \$10.50



SEE PAGE 45 FOR WIENER INSTRUCTIONS

# BOLOGNA & SMOKED SAUSAGE

All these seasoning packs include a packet of Fast Mixture Cure. All our seasoning mixes on this page are ready to use, no additional binders necessary.



Encapsulated citric acid is included with some of our seasoning mixes such as Lebanon Bologna to give it a "tangy" taste. Do not re-grind meat after citric acid has been added or you risk breaking the encapsulation prematurely. The citric acid then breaks down the meat protein which results in dry and crumbly bologna.

## Bratwurst

#207 15 lb.....\$8.00 #208 25 lb.....\$9.50

## Champ Bologna (No MSG)

#269 15 lb.....\$8.25 #270 25 lb.....\$9.75

## Cheddarwurst • Add 20% cheese. Best with at least 50% pork.

#209 15 lb.....\$9.75 #210 25 lb.....\$11.75

## Country Style Sausage

#211 15 lb.....\$6.75 #212 25 lb.....\$8.25

## Deli Style Ham • TOP SELLER Course grind raw, uncured hams to produce an outstanding lunch meat. A semi-sweet product. (No MSG)

#2255 15 lb.....\$7.25 #2256 25 lb.....\$8.75

## Excalibur Ring Bologna • An excellent lunch meat.

#213 15 lb.....\$8.25 #214 25 lb.....\$10.25

## German Bologna • CUSTOMER FAVORITE A more robust bologna.

#215 15 lb.....\$8.50 #216 25 lb.....\$10.50

## Kielbasa Sausage (No MSG)

#219 15 lb.....\$8.00 #220 25 lb.....\$9.50

## Landjaegar (No MSG)

#221 15 lb.....\$6.75 #222 25 lb.....\$8.25

## Pepperoni

#225 15 lb.....\$8.45 #226 25 lb.....\$9.95

## Polish Sausage • CUSTOMER FAVORITE

#227 15 lb.....\$8.25 #228 25 lb.....\$10.25

## Pork/Turkey Roll • Our own mix. A sweet bologna made from pork, turkey, or chicken. Ham Flavor. (No MSG)

#229 15 lb.....\$7.45 #230 25 lb.....\$8.95

## Ring Bologna • Own mix. Perfect snacking bologna or lunch meat. (No MSG)

#231 15 lb.....\$6.45 #232 25 lb.....\$7.95

## Salami • Nice for snacking with crackers and cheese. Garlic notes. (No MSG)

#233 15 lb.....\$8.25 #234 25 lb.....\$9.50

## Sweet Bologna • Own mix. A spicy, sweet product. Excellent lunch meat. (No MSG)

#239 15 lb.....\$7.75 #240 25 lb.....\$9.25

## Sweet Lebanon Bologna • Own mix. A spicy sweet product with a sharp Lebanon tang. (No MSG)

#241 15 lb.....\$10.50 #242 25 lb.....\$12.50

## Venison Bacon • CUSTOMER FAVORITE No binder. With smoke flavor.

See instructions on page 27. (No MSG)

#249 15 lb.....\$6.45 #250 25 lb.....\$7.95

## Wiener Bologna • Same mix as our popular Wiener seasoning. (No MSG)

#253 15 lb.....\$8.50 #254 25 lb.....\$10.50

SEE PAGE 44 FOR BOLOGNA & SAUSAGE INSTRUCTIONS

# SCRAPPLE INGREDIENTS

## Dry Roasted Cornmeal

#550 10 lb.....\$14.50 #550 B 25 lb.....\$31.00

## Yellow Cornmeal

#551 10 lb.....\$6.50

## Quick Rolled Oats (None GMO)

#552 10 lb.....\$8.50

## Fine Whole Wheat Flour

#553 10 lb.....\$6.50

Not available for shipping. In store pick up only.

# FRESH SAUSAGE & BRATWURST

All these seasoning packs includes a dried milk binder, except where noted

## INSTRUCTIONS:

Fresh sausages are usually 100% pork but adding beef or venison will yield a leaner sausage.

Fresh sausages can be made into patties or stuffed into natural or collagen casings for breakfast links or brats.

## GRINDING AND STUFFING OPTIONS:

1. Grind once or twice through 3/16" plate, mix seasoning and water into meat and stuff.

2. Chunk meat fairly small, mix seasonings and water into chunked meat and grind and stuff in one operation.



*New*

### Bleu Cheese Brat • Mild bleu cheese flavor.

#145 15 lb .....\$13.00      #146 25 lb ..... \$18.00

### Blue Ribbon Brat • Mild with hints of dill. (No MSG)

#177 15 lb .....\$11.50      #178 25 lb ..... \$13.50

### Breakfast Sausage • **BEST SELLER**

Full-flavored breakfast sausage. (No MSG)

#127 15 lb .....\$5.45      #128 25 lb ..... \$6.95

### Bratwurst • Traditional brat. (No MSG)

#103 15 lb .....\$5.45      #104 25 lb ..... \$6.95

### Country Style Brat • Garlic & mustard.

#105 15 lb .....\$7.25      #106 25 lb ..... \$8.75

### Jalapeno Popper Brat

• Great cheesy flavor. Mild-Medium heat. Not hot.

#165 15 lb .....\$13.50      #166 25 lb ..... \$15.50

### Jamaican Brat • Great flavor, but hot! (No MSG)

#159 15 lb .....\$11.50      #160 25 lb ..... \$13.50

### Jerry's Brat • **BEST SELLER**

Traditional flavored bratwurst. Johnsonville imitation. (No MSG)

#109 15 lb .....\$6.45      #110 25 lb ..... \$7.95

### Kielbasa Sausage • European style garlic sausage. (No MSG)

#111 15 lb .....\$8.25      #112 25 lb ..... \$9.75

### Maple Pork Sausage • Mild breakfast sausage w/ maple flavor. (No MSG)

#113 15 lb .....\$7.45      #114 25 lb ..... \$8.95

### Mushroom Brat • Savory brat with mushrooms, no binder. (No MSG)

#137 15 lb .....\$10.95      #138 25 lb ..... \$12.95

### Pancake Breakfast Sausage

• The name says it! Great with pancakes and maple syrup.

#153 15 lb .....\$12.50      #154 25 lb ..... \$14.50

### PA Style Sausage • Own mix. Black pepper. (No MSG)

#125 15 lb .....\$5.45      #126 25 lb ..... \$6.95

### Parmesan Garlic Brat (No MSG)

#151 15 lb .....\$9.75      #152 25 lb ..... \$11.75

### Philly Brat • Onion and pepper w/ a cream cheese flavor. (No MSG)

#147 15 lb .....\$8.45      #148 25 lb ..... \$9.95

### Pit Smoked BBQ Pork • Brat The name says it! No binder. (No MSG)

#123 15 lb .....\$19.00      #124 25 lb ..... \$23.00

### Polish Sausage • **CUSTOMER FAVORITE** Mild flavor, garlic.

#115 15 lb .....\$8.25      #116 25 lb ..... \$10.25

### Salisbury Steak Seasoning • Add to ground beef, no binder. (No MSG)

#131 15 lb .....\$5.45      #132 25 lb ..... \$6.95

### Southern Style • Pork Sausage Spicy Sage

#119 15 lb .....\$5.45      #120 25 lb ..... \$6.95

### Sweet Maple Bacon • Sweet and intense flavor. A must have for pancakes! No binder. (No MSG)

#155 15 lb .....\$24.75      #156 25 lb ..... \$29.75

### The Edge Pork Sausage • Full flavored, mild sausage. (No MSG)

#179 15 lb .....\$5.45      #180 25 lb ..... \$6.95

### Venison Burger Seasoning • No binder. Moist, tasty ground venison

#133 15 lb .....\$5.45      #134 25 lb ..... \$6.95

# SAUSAGE ADD INS

Add to your sausage, snack sticks, summer sausage or bologna.  
Packaged in recommended amount for 25 lbs of meat.

## Dry Add-Ins

### Jalapeno Flakes

#515 4oz.....\$6.50

### Habanero Flakes • 10-15 times hotter than jalapenos

#549 4 oz.....\$11.95

### Granulated Pineapple • 32 oz for a strong pineapple tang.

Use 16 oz for a hint of pineapple.

#562 32 oz.....\$19.00

### Dehydrated Cranberries • Small diced

#586 12 oz.....\$12.00

### Dehydrated Apples • Small diced.

#587 12 oz.....\$11.75

### Dehydrated Mushrooms • Rehydrate with 2/3 cup of water before adding to meat.

#588 1 oz.....\$4.25

### Honey Granules

#585 8 oz.....\$4.50

## Hickory Liquid Smoke Flavoring Liquid



#317 1 gallon .....\$28.00

#319 1 pint .....\$5.75

## Smoke Dry Powder

Use 2-4 oz to 100 lb meat.



#326 Hickory Smoke 4 oz.....\$5.95

#326.9 Hickory Smoke Bulk 1 lb pack (3 lb. min) .....\$13.00

#326.1 Apple Flavor 4 oz. ....\$8.75

#326.2 Mesquite Flavor 4 oz. ....\$8.50

## Sauces

#398 Worcestershire Sauce 1 pint .....\$5.75

#399 Soy Sauce 1 pint .....\$5.50



## Hi-Temp Cheese

Four 5 lb bags can be mix/match - Save \$.30 / lb

1/4" diced cheese that does not melt out when curing.  
Recommended usage: 1lb cheese to 10 lb of meat.

Please contact us for current cheese pricing.  
While we try to maintain consistent pricing throughout the season,  
pricing can vary based on market prices.

### Cheddar **TOP SELLER**

#612.1 2.5 lb.....\$13.95

#612 5 lb.....\$24.50

#612 20 lb case.....\$85.80

### Pepper Jack

#613.1 2.5 lb.....\$13.95

#613 5 lb.....\$24.50

#613 20 lb case.....\$85.80

### Swiss

#614.1 2.5 lb.....\$13.95

#614 5 lb.....\$24.50

#614 20 lb case.....\$85.80

### Mozzarella

#620.1 2.5 lb.....\$13.95

#620 5 lb.....\$24.50

#620 20 lb case.....\$85.80

### Bleu

#621.1 2.5 lb.....\$15.50

#621 5 lb.....\$27.50

#621 20 lb case.....\$85.80

### Triple Pepper • This flavor has a good bite, but is not outrageously hot. Great with snack sticks or summer sausage.

#622.1 2.5 lb.....\$13.95

#622 5 lb.....\$24.50

#622 20 lb case.....\$85.80

## LaGrander's Cheese

Price is per pound. 6# Deli Horns

Please contact us for current cheese pricing.  
While we try to maintain consistent pricing throughout the season,  
pricing can vary based on market prices.

#604 Mild Cheddar .....\$3.75

#605 Colby .....\$3.75

#606 Colby Jack .....\$3.75

#608 Pepper Jack.....\$3.75

# RUBS & MARINADES

Add water to dry marinades.  
Great for chicken, steaks, roasts, or pork chops.



## Beef Patty Mixes

Have encapsulated salt to keep the meat from becoming sticky while forming patties.

**“Better Burger” Patty Mix** • Most popular burger seasoning. (No MSG)  
#657 15 lb..... \$6.45      #658 25 lb..... \$7.95

## Cracked Black Pepper Patty Mix

#659 15 lb..... \$8.00      #660 25 lb..... \$9.50

## Gourmet Bacon Patty Mix

• Burger seasoning with a bacon flair. (No MSG)  
#653 15 lb..... \$12.75      #654 25 lb..... \$16.60

## Gourmet Mushroom Patty Mix

• Mushroom & Swiss burger. (No MSG)  
#651 15 lb..... \$14.00      #652 25 lb..... \$16.00

## Salisbury Steak Seasoning

• Add to ground beef, no binder.  
#131 15 lb..... \$5.45      #132 25 lb..... \$6.95

## Natural Onion & Bell Pepper

• Good for meat loaf or steak patties.  
#855 15 lb..... \$7.00      #856 25 lb..... \$8.50

## Excalibur MRT

• Sausage & Meatloaf Seasoning.  
#347 15 lb..... \$5.45      #348 25 lb..... \$6.95

## Marinades

Marinate 12-24 hours before baking or grilling.  
For 15 pounds of meat.

## Honey BBQ

Sweet BBQ flavor. (No MSG)  
#332 ..... \$7.00

## Mandarin Teriyaki

(No MSG)  
#340 ..... \$8.00

## Butter Garlic

• **TOP SELLER** Great on grilled chicken! (No MSG)  
#330..... \$6.95

## Excalibur Rubs

Handy Shaker Bottle



## Better Burger

(No MSG)  
#355 7 oz..... \$4.95

## Custom BBQ

(No MSG)  
#352 7 oz..... \$4.95

## Smokehouse BBQ

#353 7 oz..... \$4.95

## Ultimate Steak & Roast

#354 7 oz..... \$4.95

## Butter Garlic

(No MSG)  
#344 6 oz..... \$4.95

## Prime Time Charcoal

(No MSG) **New**  
#358 ..... \$5.25

## Cinnamon Toast

(No MSG) **New**  
#360 ..... \$4.95

## Cranberry Herb

**New**  
We have tested this marinade ourselves. It has an up-front delicious, mellow flavor, with sweet berry notes to follow. It is tasty on both beef and chicken. (No MSG)  
#334 ..... \$9.25

# GLUTEN FREE BLENDS

Our own mixes & MSG free. Includes a packet of Fast Mixture Cure.

## GF Pork/Turkey Roll

Mild lunch meat; comparable to ham.  
#405 15 lb..... \$8.00      #406 25 lb..... \$9.50

## GF Mild Summer Sausage

• Coriander flavor with pepper and garlic.  
#459 15 lb..... \$6.75      #460 25 lb..... \$8.25

## GF Spicy Summer Sausage

• Stronger pepper than Mild Summer.  
#409 15 lb..... \$6.75      #410 25 lb..... \$8.25

## GF Sweet Bologna

• Spicy, sweet lunch meat.  
#403 15 lb..... \$8.00      #404 25 lb..... \$9.50

## GF Wisconsin Style Wiener

• Spicy.  
#407 15 lb..... \$6.45      #408 25 lb..... \$7.95



# CURES, BINDERS, MISC. INGREDIENTS

## Cures

These cures are not spicy cures. You may add California Ham Spice, BBQ sauce, black pepper or any other flavoring agent to the brine to add a little kick.

**Fast Mixture Cure (Instacure #1)** • 6.25% Sodium Nitrite. A basic cure used with all meats that require cooking, smoking, or canning.

|       |                         |        |
|-------|-------------------------|--------|
| #324  | 4 oz (for 100 lb. meat) | \$3.00 |
| #3241 | 1 oz (for 25 lb. meat)  | \$2.00 |
| #3249 | Per lb (3 lb minimum)   | \$2.00 |

**Instacure #2 Sodium Nitrate** • 4 oz. pkg. for 100 lbs. meat. A cure specifically formulated for dry cure products or old-fashioned cold smoked products.

|       |                       |        |
|-------|-----------------------|--------|
| #325  |                       | \$3.25 |
| #3259 | Per lb (3 lb minimum) | \$2.25 |

**Sweeter Than Sweet** • Sodium Nitrite.

|       |                                     |         |
|-------|-------------------------------------|---------|
| #320  | 3 lb. pkg. makes 3 gal brine.       | \$8.45  |
| #320B | 45 lb. bulk box makes 45 gal brine. | \$82.00 |

**Blue Ribbon Maple Cure** • Sodium Nitrite. Maple flavor.

|       |                                     |         |
|-------|-------------------------------------|---------|
| #321  | 3 lb. pkg. makes 3 gal brine.       | \$7.50  |
| #321B | 45 lb. bulk box makes 45 gal brine. | \$74.00 |

**Corned Beef Cure** • 2 lb. 8 oz. package makes 3 gal. brine. This cure makes a seasoned, cured beef. (No MSG)

|      |  |        |
|------|--|--------|
| #338 |  | \$9.00 |
|------|--|--------|

**California Ham Spice** • Add with 3 gallons of brine.

|      |            |        |                      |        |
|------|------------|--------|----------------------|--------|
| #356 | 5 oz pack. | \$4.00 | Per lb. (3 lb. min.) | \$6.00 |
|------|------------|--------|----------------------|--------|

## Meat Binders

**Potato Starch** • Non-Allergen Binder for fresh or processed sausages. Use with 100# of meat.

|      |             |        |                      |        |
|------|-------------|--------|----------------------|--------|
| #603 | 1 lb. 8 oz. | \$7.50 | Per lb. (5 lb. min.) | \$4.00 |
|------|-------------|--------|----------------------|--------|

**Cure-Gel** • Milk-based binder with phosphates. Use with 80-100 lbs. meat. Recommended for processed sausages.

|      |       |        |                      |        |
|------|-------|--------|----------------------|--------|
| #311 | 6 oz. | \$4.95 | Per lb. (5 lb. min.) | \$7.25 |
|------|-------|--------|----------------------|--------|

**Soy Protein Concentrate** • Soy flour and whey protein binder. Use with 50 lbs. meat.

|      |              |         |                      |        |
|------|--------------|---------|----------------------|--------|
| #312 | 1 lb. 12 oz. | \$13.75 | Per lb. (5 lb. min.) | \$6.25 |
|------|--------------|---------|----------------------|--------|

**Beef Gelatin**

|      |       |         |                      |        |
|------|-------|---------|----------------------|--------|
| #313 | 1 lb. | \$13.00 | Per lb. (5 lb. min.) | \$9.75 |
|------|-------|---------|----------------------|--------|

**Nonfat Dry Milk** • High Heat. Recommended for fresh sausages. Use with 100 lbs. meat.

|      |             |        |                      |        |
|------|-------------|--------|----------------------|--------|
| #314 | 1 lb. 8 oz. | \$6.95 | Per lb. (5 lb. min.) | \$3.00 |
|------|-------------|--------|----------------------|--------|

**Food Grade Phosphate** • Moisture binder can be added to curing brines. Use with 100 lbs. meat.

|      |       |        |                      |        |
|------|-------|--------|----------------------|--------|
| #316 | 4 oz. | \$4.75 | Per lb. (5 lb. min.) | \$8.95 |
|------|-------|--------|----------------------|--------|

**Best Meat Binder** • Flour-based binder. Very fatty meats may need additional binder such as this one to keep the fat from baking out. Use with 100 lbs of meat.

|      |             |        |                      |        |
|------|-------------|--------|----------------------|--------|
| #336 | 1 lb. 8 oz. | \$6.75 | Per lb. (5 lb. min.) | \$2.75 |
|------|-------------|--------|----------------------|--------|

## Morton Product Replacements

Replacement cures and seasonings for discontinued Morton Brand Products.

**Excalibur MRT** • Sausage & Meatloaf Seasoning. Packaged for Well Seasoned Meat.

|      |        |        |      |        |        |
|------|--------|--------|------|--------|--------|
| #347 | 15 lb. | \$5.45 | #348 | 25 lb. | \$6.95 |
|------|--------|--------|------|--------|--------|

**Excalibur MRT Tenderquick** • Sodium Nitrite and Sodium Nitrate. Replaces "Complete White Sugar Cure"

|      |       |        |
|------|-------|--------|
| #322 | 2 lb. | \$5.25 |
|------|-------|--------|

## Miscellaneous Ingredients

**Mono sodium Glutamate (MSG)**

|      |       |        |                      |        |
|------|-------|--------|----------------------|--------|
| #518 | 4 oz. | \$3.95 | Per lb. (5 lb. min.) | \$5.85 |
|------|-------|--------|----------------------|--------|

**Sodium Erythorbate**

|      |       |        |                     |        |
|------|-------|--------|---------------------|--------|
| #529 | 4 oz. | \$4.00 | Per lb (5 lb. min.) | \$4.50 |
|------|-------|--------|---------------------|--------|

**Dextrose**

|      |             |        |                      |        |
|------|-------------|--------|----------------------|--------|
| #602 | 1 lb. 8 oz. | \$6.95 | Per lb. (5 lb. min.) | \$3.00 |
|------|-------------|--------|----------------------|--------|

**Corn Syrup Solids**

|      |             |        |                      |        |
|------|-------------|--------|----------------------|--------|
| #601 | 1 lb. 8 oz. | \$6.95 | Per lb. (5 lb. min.) | \$3.00 |
|------|-------------|--------|----------------------|--------|

**Fermento**

|      |             |         |      |       |         |
|------|-------------|---------|------|-------|---------|
| #309 | 1 lb. 8 oz. | \$22.25 | #310 | 5 lb. | \$68.50 |
|------|-------------|---------|------|-------|---------|

**Encapsulated Citric Acid** See pg. 28 for grinding instructions.

|      |       |        |                      |        |
|------|-------|--------|----------------------|--------|
| #533 | 8 oz. | \$7.00 | Per lb. (5 lb. min.) | \$9.50 |
|------|-------|--------|----------------------|--------|

SEE PAGE 46 FOR BRINE INSTRUCTIONS



|                                     |      |           |         |                            |         |
|-------------------------------------|------|-----------|---------|----------------------------|---------|
| <b>Allspice</b> (ground)            | #501 | 4 oz..... | \$5.25  | Per lb. (3 lb. min.) ..... | \$9.75  |
| <b>Black pepper</b> (whole)         | #502 | 4 oz..... | \$6.00  | Per lb. (3 lb. min.) ..... | \$13.00 |
| <b>Black Pepper</b> (coarse ground) | #503 | 4 oz..... | \$4.50  | Per lb. (3 lb. min.) ..... | \$6.95  |
| <b>Black Pepper</b> (ground)        | #504 | 4 oz..... | \$4.50  | Per lb. (3 lb. min.) ..... | \$7.25  |
| <b>Black Pepper</b> (soluble)       | #505 | 4 oz..... | \$5.00  | Per lb. (3 lb. min.) ..... | \$9.50  |
| <b>Caraway</b> (ground)             | #506 | 4 oz..... | \$4.00  | Per lb. (3 lb. min.) ..... | \$5.75  |
| <b>Cardamom Seed</b> (ground)       | #507 | 4 oz..... | \$14.00 | Per lb. (3 lb. min.) ..... | \$40.00 |
| <b>Celery Seed</b> (whole)          | #532 | 4 oz..... | \$4.00  | Per lb. (3 lb. min.) ..... | \$5.50  |
| <b>Celery Seed</b> (ground)         | #508 | 4 oz..... | \$4.00  | Per lb. (3 lb. min.) ..... | \$5.50  |
| <b>Cinnamon</b> (ground)            | #509 | 4 oz..... | \$4.50  | Per lb. (3 lb. min.) ..... | \$7.50  |
| <b>Cloves</b> (ground)              | #510 | 4 oz..... | \$6.75  | Per lb. (3 lb. min.) ..... | \$15.00 |
| <b>Coriander</b> (ground)           | #511 | 4 oz..... | \$4.00  | Per lb. (3 lb. min.) ..... | \$5.50  |
| <b>Fennel</b> (cracked)             | #547 | 4 oz..... | \$4.75  | Per lb. (3 lb. min.) ..... | \$8.50  |
| <b>Fennel</b> (ground)              | #512 | 4 oz..... | \$4.25  | Per lb. (3 lb. min.) ..... | \$5.75  |
| <b>Garlic</b> (granulated)          | #513 | 4 oz..... | \$4.00  | Per lb. (3 lb. min.) ..... | \$6.00  |
| <b>Ginger</b> (ground)              | #514 | 4 oz..... | \$5.00  | Per lb. (3 lb. min.) ..... | \$8.50  |
| <b>Habanero</b> (ground)            | #546 | 4 oz..... | \$8.75  | Per lb. (3 lb. min.) ..... | \$23.00 |
| <b>Jalapeno Dried</b> (diced)       | #515 | 4 oz..... | \$5.50  | Per lb. (3 lb. min.) ..... | \$10.00 |
| <b>Mace</b> (ground)                | #516 | 4 oz..... | \$13.00 | Per lb. (3 lb. min.) ..... | \$37.00 |



|                                |      |           |        |                            |         |
|--------------------------------|------|-----------|--------|----------------------------|---------|
| <b>Garlic Salt</b>             | #571 | 8 oz..... | \$4.00 | Per lb. (3 lb. min.) ..... | \$4.25  |
| <b>Pickling Spice</b>          | #589 | 8 oz..... | \$6.75 | Per lb. (3 lb. min.) ..... | \$9.75  |
| <b>Marjoram</b> (ground)       | #517 | 4 oz..... | \$4.75 | Per lb. (3 lb. min.) ..... | \$8.00  |
| <b>Mustard Seed</b> (whole)    | #519 | 8 oz..... | \$4.00 | Per lb. (3 lb. min.) ..... | \$3.75  |
| <b>Mustard</b> (ground)        | #520 | 4 oz..... | \$3.50 | Per lb. (3 lb. min.) ..... | \$4.00  |
| <b>Nutmeg</b> (ground)         | #521 | 4 oz..... | \$6.00 | Per lb. (3 lb. min.) ..... | \$13.50 |
| <b>Onion</b> (granulated)      | #522 | 4 oz..... | \$4.25 | Per lb. (3 lb. min.) ..... | \$7.25  |
| <b>Oregano Leaves</b> (ground) | #523 | 4 oz..... | \$4.50 | Per lb. (3 lb. min.) ..... | \$7.75  |
| <b>Paprika</b> (ground)        | #524 | 4 oz..... | \$4.00 | Per lb. (3 lb. min.) ..... | \$5.75  |
| <b>Red Pepper</b> (crushed)    | #525 | 4 oz..... | \$4.25 | Per lb. (3 lb. min.) ..... | \$6.50  |
| <b>Red Pepper</b> (ground)     | #526 | 4 oz..... | \$4.25 | Per lb. (3 lb. min.) ..... | \$5.25  |
| <b>Sage</b> (ground)           | #527 | 4 oz..... | \$3.75 | Per lb. (3 lb. min.) ..... | \$7.50  |
| <b>Sage</b> (rubbed)           | #548 | 4 oz..... | \$4.50 | Per lb. (3 lb. min.) ..... | \$8.50  |
| <b>Savory</b> (ground)         | #528 | 4 oz..... | \$4.50 | Per lb. (3 lb. min.) ..... | \$6.25  |
| <b>Thyme</b> (ground)          | #530 | 4 oz..... | \$5.00 | Per lb. (3 lb. min.) ..... | \$9.50  |
| <b>White Pepper</b> (ground)   | #531 | 4 oz..... | \$5.25 | Per lb. (3 lb. min.) ..... | \$11.25 |



PRICES SUBJECT TO CHANGE BASED ON COMMODITY PRICING.

# THERMOMETERS

- Stainless Steel Housing.
- Hangs or Stands.

**#924 Hanging Oven Thermometer ..... \$8.50**



- 1" Dial
- 0°- 220°F

**#928 5" Stem Probe Thermometer.....\$7.00**



- Stainless Steel Housing.
- Hangs or Stands.

**#925 Hanging Fridge Thermometer .....\$12.00**



- 1.75" Dial
- Clip and target range indicator
- 0°- 220°F

**#937 7" Stem Probe Thermometer.....\$13.00**



- Thin probe
- 40°- 450°F
- 1-3 second read time
- Temperature hold feature
- Probe sheath converts to handle for extra reach



**#928.6 Waterproof Digital Probe Thermometer .....\$17.95**

- Clip
- 1.75" dial
- 12" stem
- 100°- 500°F

**#940 Deep Fry Thermometer ..... \$12.00**



- 2.5" dial
- 4.75"stem
- 140°- 190°F

**#942.5 Oven Safe Thermometer .....\$12.00**



• Holds thermometer probe to the side of a kettle or pan.  
**#926.9 Probe Clip .....\$1.00**



- 32°F – 392°F
- 3' Cable and 5½" Stainless Steel Probe
- Dual Progress Display With Alarm
- Magnet or Stand
- Battery Included
- Replaceable Probe

**#926 Digital Probe Thermometer ... \$29.50**  
**#926.1 Replacement Probe .....\$10.00**



- 4 probes to monitor 4 different products
- 14°F to 572°F Temperature Range
- Waterproof probes are heat resistant to 716°F
- Up to 500' range

**#929.5 Wireless Digital Thermometer .....\$89.00**

**#929.51 Replacement Probe .....\$17.50**



- 32°F – 392°F
- 3' Cable and 5½" Stainless Steel Probe
- Dual Progress Display With Alarm
- Magnet or Stand
- Battery Included
- Replaceable Probe
- Timer: distinct rings for time and temperature
- SS probe clip included.

**#927 Digital Probe Thermometer With Timer .....\$33.50**

**#927.1 Replacement Probe .....\$11.00**



# SCALES & PUMP INJECTORS

## Scales

- Tare Feature - measures in lb. & kg.
- 120V adapter and 9V battery included
- 11-1/4" x 11-3/4" stainless steel platform
- Mount the display on the wall to keep it clean and dry
- 330 lb Capacity



**#981.5 Digital Platform Scale..... \$89.99**

- Tare Feature - multiple measuring units
- Powered by (3) AAA Batteries (included)
- Easy to clean stainless steel platform
- Sealed buttons to protect from spills
- Backlit display
- 11 lb Capacity



\*\*\* Color may not always match photo \*\*\*  
**#986 Digital Scale ..... \$39.00**

- Weighs in 2 oz. increments
- Platform dimensions: 9-1/2" square
- 44 lb Capacity



**#984 Stainless Steel Heavy Duty Platform Scale..... \$59.99**

- Weighs in 8 oz. increments
- Platform dimensions: 12-1/2" square.
- 132 lb Capacity



**#985 Heavy Duty Platform Scale..... \$64.00**

- 330 lb capacity

**#981 Digital Hanging Scale..... \$49.99**



- 550 lb capacity

**#982 Dial Hanging Scale ..... \$36.00**



## Pump Injectors

- Made of sanitary, shock proof plastic
- Check valve prevents air intake, for continuous operation
- Designed to pump directly from a jug or bucket
- Includes nylon mesh intake filter & spray needle



**#987 High Volume Meat Pump..... \$175.00**

- Now includes two 5" long needles (One needle has a hole in the end. One needle has holes on both sides)
- 2 oz. capacity

**#988 Plastic Injector ..... \$11.50**



- Nickel plated brass injector
- Two 6" needles: a blunt point needle with 10 holes and a slant tip needle for injecting marinades containing larger pieces of spices.
- Use for pumping cure or marinade.
- 4 oz. capacity

**#971 LEM Commercial Meat Injector ..... \$30.00**



# MISCELLANEOUS

- Non-corrosive, concentrated formula
- Special clinging action for longer dwell time on vertical surfaces
- Great for meat processing equipment, floors and cutting surfaces
- 1 gallon

**#483.5 Acid Replacement General Cleaner..... \$31.00**



- All game hides and fur skins
- Ready to use
- Basic instructions included
- 8 ounce bottle will tan one deer hide

**#468 Hide Tanning Formula™ ..... \$13.00**



- Food Grade
- 1 qt. spray bottle

**#415 Mineral Oil ..... \$9.95**



- Food Grade
- 1 gallon jug

**#416 Mineral Oil ..... \$27.00**

- 13.5 oz. tube, fits grease gun.

**#480 Food Grade Grease..... \$18.00**



- 8 oz. squeeze tube

**#481 Food Grade Grease..... \$16.00**



- 10 oz. can.

**#482 Food Grade Aerosol Silicone Spray..... \$14.00**

Nine brush kit helps you maintain your grinder and accessories. Includes an 11 oz. can of food grade silicone to lubricate and prevent rust

**#953 Cleaning Kit - Grinders..... \$25.00**



**#470 18" Magnetic Knife Holder ..... \$26.00**



- 18" x 24" x 1/2"
- 1/2" polyethylene
- Resists heat up to 185°
- Easy to clean
- Will not chip, crack or warp
- Nonporous, will not dull knives

**#044C Cutting Board ..... \$29.00**



- 30" wide x 35" long
- White 65/35 poly/cotton blend.

**#439 Cotton Bib Aprons ..... \$14.50**



- One piece 5.5 mil white apron
- Outlast dozens of disposables
- Slick finish makes easy cleanup.
- 35"x50"
- Machine washable

**#413 Endeavor Apron ..... \$12.00**



- 10 pack
- Light Weight

**#444 Disposable Poly Aprons ..... \$4.50**

- 100 pack
- Light Weight

**#445 Disposable Poly Aprons ..... \$18.00**



- 5 pack
- Blue, semi-disposable

**#414 Vinyl Replacement Aprons ..... \$18.00**

- Powder-Free & Latex Free
- Food Service Grade
- More puncture & abrasion resistant than vinyl
- Industrial grade non-slip finish
- 100 per box

**#469.S Nitrile Disposable - small ..... \$12.50**

**#469.M Nitrile Disposable - medium..... \$12.50**

**#469.L Nitrile Disposable - large..... \$12.50**

**#469.X Nitrile Disposable - x-large..... \$12.50**



- Light Weight
- One size fits all.
- 6 pair

**#441 White Cotton Gloves ..... \$6.00**



*Protect those little helping hands!*

- Fiber/Steel blend material
- Fits either hand
- Machine washable
- Approved for direct food contact
- Sold as a single glove

**#440.5 Cut-Resistant Glove - x- small ... \$12.95**

**#440.4 Cut-Resistant Glove - small ..... \$12.95**

**#440.3 Cut-Resistant Glove - med ..... \$12.95**

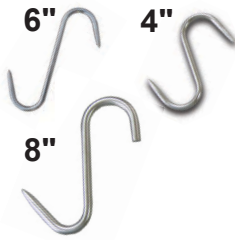
**#440.1 Cut-Resistant Glove - large..... \$12.95**

**#440.2 Cut-Resistant Glove - x- large.... \$12.95**



• Stainless Steel

- #973.1 S-Hook - 3/16" x 4" .....\$5.00
- #973.2 S-Hook - 1/4" x 6" .....\$6.00
- #973.3 Car Hook - 3/8" x 8" .....\$11.00
- #973.4 Car Hook - 1/2" x 8" .....\$13.00

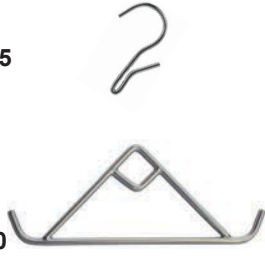


- #974 Stockinette Hook .....\$1.95

• Holds one half of a carcass after the other half is carefully lifted off.

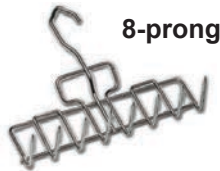
• Stainless Steel  
• For Venison or Hogs

- #977 Gambrel .....\$34.00



• Stainless Steel

- #975 Bacon Hanger  
8 prong 8-3/4" wide.....\$9.95
- #976 Bacon Hanger  
10 prong 11-1/2" wide.....\$10.95



• galvanized frame and wheel provides easy transport of beef halves, etc.

• Swivel Hook  
• Oil hole in wheel for easy lubrication  
• Works with 3/8" or 1/2" wide rail

- #973.5 Trolley with Hook.....\$45.00



• Poly Handle

- #991 Boning Hook - 3-3/8" .....\$12.95
- #992 Boning Hook - 4" .....\$13.95



• Cleans bone dust off meat cuts.

- #978 Bone Dust Scraper - poly.....\$5.25
- #978.5 Bone Dust Scraper -  
Stainless Steel .....\$11.50



• Stainless Steel Blade  
• Level ground edge  
• 4 1/4" white poly handle, 4 3/4" bell-shape

- #993 Bell Hog Scraper.....\$32.50



• Inside dimensions 10" x 5" x 4"  
• Holds 5-6 lbs.

- #474 Plastic Scrapple Pan - one.....\$4.75
- #474 Plastic Scrapple Pan - 12+ ea.\$4.25



• Won't crack, split or warp even in the freezer  
• Smooth interior for easy cleaning  
• Reinforced lid below makes stacking easy  
• 15 1/4" x 21 1/2" x 7"

- #478 Freezer Proof Lug .....\$19.50

- #478.1 Lid for Freezer Lug .....\$12.00



• Molded plastic  
• FDA approved  
• 5" x 8"

- #436 Tabletop Scraper .....\$14.50



• Durable  
• Food Grade - NSF Certified  
• Can be cross-stacked (see image above)  
• Holds approx. 80 lb. meat.  
• 24 1/2" x 15" x 7 1/2" deep

- #476 Grey Tote .....\$14.50
- 6 or more .....\$13.50 ea
- #476.1 Grey Lid for Tote .....\$10.50
- #476.2 White Lid for Tote .....\$10.50



• Disposable liners  
• Simple clean up  
• Sold in packs of 10  
• Fits Food Grade & Economy Blemished Totes

- #476.9 Plastic Tote Liners .....\$4.25
- Case of 500.....\$133.00



• Double Pouch  
• Slides apart for cleaning  
• Fits up to a 10" knife blade

- #472 Aluminum Scabbard .....\$27.00



• Does not dull knife edges  
• Knife slides easily in & out  
• 4-1/2" x 13" x 9-1/2"

- #471 Plastic Scabbard .....\$12.00



# BOOKS & MANUALS

The author takes a look at old curing and smoking methods as opposed to the modern ways. He talks about cured fish, dry curing all types of meats, and building several types of smokehouses for cold smoking fresh fish, meat, wild game and fowl. Most meat smoking today is hot smoking at temperatures over 120°. This book offers a wealth of hard-to-find information as well as delicious recipes. *A. D. Livingston*

**#489 Cold Smoking & Salt Curing Meat, Fish & Game ..... \$16.50**



Two new books from the same author. Loaded with full color photos and step-by-step instructions for humane slaughtering and butchering of livestock. These books will exceed your expectations. *Adam Danforth*

**#4901 Butchering Beef ..... \$25.75**  
**#4902 Butchering Poultry, Rabbit, Lamb, Goat, Pork ..... \$25.75**



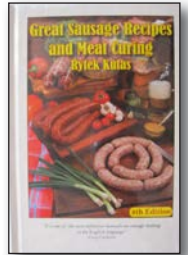
Everything you need to know about making fresh and smoked sausage and ground and muscle jerky. Features 87 proven jerky & sausage recipes, info on cures, smoke chips, casings, stuffing, internal temperatures, showering, smoke cooking. B&W instructional photos. 113 pages. Spiral bound. *Eldon R. Cutlip*

**#490 The Sausage and Jerky Handbook ..... \$17.00**



Over 550 pages and over 190 recipes. Explains most frequently asked questions about curing and smoking meat. *Rytek Kutas*

**#485 Great Sausage Recipes and Meat Curing ..... \$32.00**



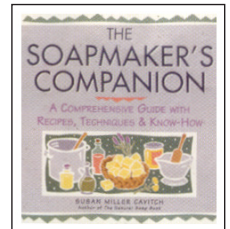
From purchasing or constructing the proper equipment to preparing a starter culture and using rennet properly here is all the information the home cheese maker needs to produce small batches of wonderful, inexpensive cheeses. *Ricki Carroll*

**#492 Home Cheese Making ..... \$17.75**



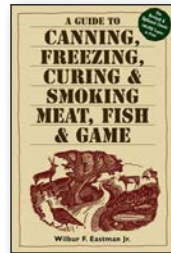
Learn every step of the soap making process—from basic skills to special techniques for marbling and stained glass effects—with clear, easy-to-follow instructions from master soap maker Susan Miller Cavitch. Recipes for forty unique specialty soaps that make great gifts for friends and family. *Susan Miller Cavitch*

**#493 The Soapmaker's Companion ..... \$14.50**



This no-nonsense guide, completely revised and updated to comply with the latest health and safety guidelines, remains an excellent resource for storing meat. *Wilbur F. Eastman Jr.*

**#488 A Guide To Canning, Freezing, Curing & Smoking Meat, Fish & Game ..... \$12.50**



All phases of tanning are covered in this publication. The tanning methods in this book use old tanning formulas and basic chemicals, NOT modern tanning kits. Tanning requires some work to achieve good results. However, with good instruction and some dedicated effort, you can have beautiful furs to enjoy or soft leather for clothing or other leather projects. This book explains 10 different tanning methods, dyeing, and preserving leather. *See tanning formula on page 38.* *Phyllis Hobson*

**#494 Tan Your Hide! ..... \$10.75**



This classic volume was revised in 2017 and updated to comply with current USDA safety standards and now features 100 specialty recipes for making and cooking with sausage. Over 277,000 books sold. *Evelyn Battaglia & Charles G. Reavis*

**#486 Home Sausage Making (4th edition) ..... \$20.50**



Gives step by step lessons on sharpening, over 100 photographs. *John Jurantich*

**#495 The Razor Edge Book of Sharpening ..... \$19.50**



This booklet explains the basics of smoking and gives you directions to build 4 different smokers and smokehouses from a hot smoke pit to a permanent concrete smokehouse.

**#496 Build A Smokehouse ..... \$4.00**



Handy 10 page book. Packed with information and filled with full color meat cutting charts. Well worth the investment! *James Martin*

**#4904 Beef, Pork, & Lamb Cuts & Yields ..... \$8.00**



# GENERAL INSTRUCTIONS

## RATIOS, GRINDING, MIXING, STUFFING

### Meat Ratios

|   | <u>Beef or Venison</u> | <u>Pork</u> |
|---|------------------------|-------------|
| Pepperoni .....   | Lean 100% .....        | Lean 100%   |
| Pork/Turkey Roll .....  |                        | 100%        |
| Ring Bologna .....  | 70% .....              | 30%         |
| Smoked Sausages, PA, Bratwurst, Polish, Kielbasa, Country ..... | 50% .....              | 50%         |
| Snack Sticks .....  | 70% .....              | 30%         |
| Summer Sausages .....   | 70% .....              | 30%         |
| Sweet Bologna .....   | 70-100% .....          | 0-30%       |
| Sweet Lebanon Bologna .....                                     | 70-100% .....          | 0-30%       |
| Trail and German Bologna .....                                  | 70% .....              | 30%         |
| Wieners .....   | 50% .....              | 50%         |
| Wiener Bologna .....  | 70% .....              | 30%         |

### Smoke Flavor

**Teaspoons** of Smoke Powder **OR**

**Tablespoons** of Liquid Smoke to Add Per 25 lb.

|   |    |
|---|----|
| Pepperoni .....   | 2  |
| Pork/Turkey Roll .....  | 6  |
| Ring Bologna .....  | 2  |
| Smoked Sausages, PA, Bratwurst, Polish, Kielbasa, Country ..... | 2  |
| Summer Sausages .....   | 2  |
| Sweet Bologna .....   | 12 |
| Sweet Lebanon Bologna .....                                     | 6  |
| Trail and German Bologna .....                                  | 2  |
| Wiener Bologna .....  | 2  |

**We prefer smoke powder for a sweeter smoke flavor**

**When freezing meat to process into bologna later,  
freeze it deboned and chunked instead of ground.  
This helps the meat retain more moisture.  
Grind the meat when you are ready to process.**

### **A few tips if your grinder is not working properly....**

- *Meat must be cold. Slightly frozen meat is better than warm meat. Warm meat tends to line the grinder and auger with greasy fat.*
- *In warmer weather, the final grind will work better if meat is put in a freezer between the first and second grind.*
- *Order a new knife and plate, and keep the set together instead of mixing knives and plates.*
- *The plate and knife must run tightly together. Add or replace thrust washers if needed.*
- *Do not soak meat in water before grinding. This allows the meat to absorb water, making it harder to grind.*

### **NOTES:**

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# CASINGS DIAMETERS

## SIZE

1 = 1½"  
1½ = 1¾"  
2 = 2¼"  
2½ = 2¾"  
3½ = 3"  
5 = 3½"  
6 = 4"  
8 = 4¾"

2 x 14  
2 x 20  
**Summer Sausage**

8 x 20, 8 x 24, 8 x 26 **Bread Size**  
6 x 20 **Bun Size**  
5 x 20 **Bun Size**

**Lunch Meat**

2 1/2 x 14  
2 1/2 x 20  
2 1/2 x 24  
**Summer Sausage**

1 x 20  
**Pepperoni**

1 1/2 x 20  
**Pepperoni**

3 1/2 x 20  
**Salami**

**Sheep**  
19-21 mm  
Snack  
Stick

**Sheep**  
21-23 mm  
Breakfast  
Link

**Sheep**  
24-26 mm  
Wiener

**Sheep**  
28-30 mm  
Small Brat

**Hog**  
28-30 mm  
Small Brat

**Hog**  
30-32 mm  
Brat

**Hog**  
32-35 mm  
Polish  
Sausage

**Hog**  
35-38 mm  
Kielbasa

**Beef**  
43-46 mm  
Ring Bologna

# SNACK STICKS INSTRUCTIONS

## Snack Sticks Instructions

### Meat:

Snack sticks are usually made with a ratio of approximately 70% beef or venison and 30% pork. You can use up to 100% beef or venison, but you risk having a drier, crumblier snack stick if there is not enough fat in the meat. You may also use chicken or turkey, but be sure to grind all the fat and the skin in with the meat to make it moist enough.

### Grinding:

Grind meat once through a 3/8" plate and once through a 3/16" or 1/8" plate.

### Mixing:

Mix seasonings and cure with the amount of water stated on seasoning package. Pour over meat and mix thoroughly until the meat becomes very sticky. Another option is to add the seasonings after the first grind, mix a bit and then grind the second time to finish mixing. If your seasoning comes with a packet of Encapsulated Citric Acid, do not grind it with the seasoning. Mix it in after the last grind. Grinding the Encapsulated Citric Acid releases the acid into the meat prematurely, resulting in a dry crumbly product. Mixes that included this are the Snack Stick #1, Snack Stick #2, and Hot Stick.

### Casings: There are several options.

*Collagen Casings (19 or 21 mm for smoking)*- These come in a stick that easily slides onto your stuffing tube and are stuffed dry, making them easier to work with than the natural casings. These are the most popular casing for snack sticks.

*Natural sheep casings (19-21 mm)*- These come in a saltwater brine and need to be kept refrigerated (freeze if not using within several weeks). These are a good option if you want to twist them into lengths as they will hold the twist without tying. Before you stuff them, rinse with water and let them soak at least a half hour in fresh water before stuffing. Keep them wet while stuffing so they don't stick to the stuffing tube and tear. They are somewhat harder to work with since they need to be fed onto the stuffing tube, but we do offer Pre-Tubed Natural Casings that come on a plastic sleeve to make it easier to get them on the stuffing tube.

### Stuffing:

You will need a Small Stainless Steel 1/2" OD stuffing tube (found on page 13). Stuff and let set at room temperature 4-5 hours or refrigerate overnight before smoking, baking, or cooking. Note: Always stuff meat first before letting set. It is very difficult to stuff meat after it has "set up" and will likely damage the stuffer, especially electric motorized models.

### Smoking, Baking, or Cooking:

Your goal is to bring the internal temperature up to 155 degrees.

- 1) **Smoking**- Place in smokehouse preheated to 155 degrees. Set the damper open until product is dried off (smoke does not penetrate if the casing is still sweating or humidity is too high). Close damper and apply a heavy smoke until desired amount of smoke flavor is obtained. (It will take some trial and error to figure out what you like. It's better to smoke less if uncertain.) Finally raise the smokehouse temperature to 185-200 degrees until internal temperature of 155 degrees is reached.
- 2) **Baking**- If you want smoke flavor, add smoke powder or liquid smoke to your meat with the seasonings (for recommended amount of smoke powder, see pg.41 of our catalog). Preheat oven to 180-200 degrees. Bake until the internal temperature of 155 degrees is reached.
- 3) **Smoking or baking/water combo**- Bring meat temperature up to 135-145 degrees in oven or smokehouse. Then finish curing in 180-degree water for 15 minutes. This makes a moister snack stick.

**The final step for all these methods is to shower or submerge the finished product in cold water until the meat reaches an internal temperature of 130 degrees or less.**

## Bologna and Summer Sausage Instructions

### Meat:

Bologna and summer sausage is usually made with a ratio of approximately 70% beef or venison and 30% pork. You can adjust that ratio somewhat but if you use too much more beef or venison, you risk having a drier bologna. You may also use chicken or turkey, but be sure to grind all the fat and the skin in with the meat to make it moist enough. Crumbly Bologna usually results from improper grinding (dull grinder knives & plates or grinding warm meat). Meat temperature should 54° or less when grinding.

### Grinding:

Grind meat once through a 3/8" plate and once through a 3/16" or 1/8" plate.

### Mixing:

Mix seasonings and cure with the amount of water stated on seasoning package. Pour over meat and mix thoroughly until the meat becomes very sticky. Another option is to add the seasonings after the first grind, mix a bit and then grind the second time to finish mixing. If your seasoning comes with a packet of Encapsulated Citric Acid, such as Sweet Lebanon Bologna, do not grind it with the seasoning. Mix it in after the last grind. Grinding the Encapsulated Citric Acid releases the acid into the meat prematurely, resulting in a dry crumbly product.

### Casings:

Fibrous & Collagen casings are designed for either smoking or baking. You can use whatever size of casing you prefer. You may stuff summer sausage in the casing marked as Summer Sausage, or you can use a lunch meat casing if you prefer a larger slice for sandwiches. For bologna, common sizes are a 43-46 mm natural beef casings (edible) or 40 or 43 mm collagen rounds (non edible) that are tied on one end. For lunch meat, sizes 5 & 6 casings work well for buns. Size 8 casings work well for bread slices. There's no difference what meat can put in what size of casing. See page 42 to choose a casing that best fits your needs.

### Stuffing:

Soak fibrous or collagen casings in warm water for 10 minutes before stuffing. Soak natural beef casings in lukewarm water for at least 2 hours or overnight. You can stuff with a stuffer, or with a stuffing tube on your grinder.

### Smoking, Baking, or Cooking:

The goal in this process is to heat the meat until an internal temperature of 155 degrees is obtained. Length of time varies with the size of casing, humidity, kind of meat, etc. Use a probe thermometer (found on page 34) to check the internal temperature.

- 1) **Smoking**- Place in smokehouse preheated to 155 degrees. Set the damper open until product is dried off (smoke does not penetrate if the casing is still sweating or humidity is too high). Close damper and apply a heavy smoke for 2-3 hrs. or until desired amount of smoke flavor is obtained. (It will take some trial and error to figure out what you like. It's better to do less smoke if uncertain.) Finally raise the smokehouse temperature to 185-200 degrees until the internal temperature of the meat is 155 degrees.
- 2) **Baking**- If you want smoke flavor, add smoke powder or liquid smoke to your meat with the seasonings (for recommended amount of smoke powder, see pg.41 of our catalog). Preheat oven to 180-200 degrees. Bake until the internal temperature of the meat is 155 degrees.
- 3) **Hot Water Bath**- Smoke until the desired amount of flavor is obtained or add smoke powder. Then place in 170-180 degree water until internal temperature of 155 degrees is reached. If the water temperature goes higher than 192 degrees it may split the casing.

**The final step for all these methods is to shower or submerge the finished product in cold water until the meat reaches an internal temperature of 130 degrees or less.**

## Wiener Instructions

### Meat:

Wieners can be made with pork, venison, beef, chicken, or turkey. Most often a ratio of 50% pork and 50% beef or venison is used. You can use up to 70% beef or venison and only 30% pork, but they will tend to be drier since beef or venison is less fatty than pork. You may use all chicken or turkey, but be sure to grind all the fat and the skin in with the meat to make it moist enough.

### Grinding:

Wieners are typically ground finer than bologna and summer sausages. Grind once through a 1/2" plate and twice through a 1/8" plate. **Tip:** Add ice with meat to assist with the 3<sup>rd</sup> Grind.

### Mixing:

Mix seasonings and cure with the amount of water stated on seasoning package. Pour over meat and mix thoroughly until the meat becomes very sticky.

### Casings: There are several options.

*Collagen Casings (26 mm for smoking)*- These come in a stick that easily slides onto your stuffing tube and are stuffed dry, making them easier to work with than the natural casings. However, they do tend to be a little tougher (more of a 'skin' to bite through) and if you want to twist them between each wiener you will need use something to tie the twist to make it hold.

*Natural sheep casings (24-26mm)*- These come in a saltwater brine and need to be kept refrigerated (freeze if not using within several weeks). These are a good option if you want to twist them into lengths as they will hold the twist without tying. Before you stuff them, rinse with water and let them soak at least two hours in fresh water before stuffing. Keep them wet while stuffing so they don't stick to the stuffing tube and tear. They are somewhat harder to work with since they need to be fed onto the stuffing tube, but we do offer Tubed Natural Casings that come on a plastic sleeve to make it easier to get them on the stuffing tube.

*Non-Edible Cellulose Casings (26 or 28mm)*- These are for making skinless wieners. If you mind that tough outer skin, try these. They come in a stick like the collagen casings. After you cure them, put them directly into cold water and used a paring knife to slit them. They should peel off very easily. Many people are worried that these will be hard to remove, but doing it immediately and keeping them moist is the ticket for easy removal of these casings.

### Stuffing:

You will need a 1/2" OD stuffing tube (found on page 13). Stuff and let set at room temperature 4-5 hours or refrigerate overnight before smoking, baking, or cooking. Note: Always stuff meat first before letting set. It is very difficult to stuff meat after it has "set up" and will likely damage the stuffer, especially motorized models.

### Smoking, Baking, or Cooking:

The goal in this process is to heat the meat until an internal temperature of 155 degrees is obtained. There are several methods for doing this.

- 1) **Smoking**- Place in smokehouse preheated to 155 degrees. Set the damper open until product is dried off (smoke does not penetrate if the casing is still sweating or humidity is too high). Close damper and apply a heavy smoke until desired amount of smoke flavor is obtained. (It will take some trial and error to figure out what you like. It's probably better to do less smoke than more if uncertain.) Finally raise the smokehouse temperature to 185-200 degrees until the internal temperature of the meat is 155 degrees. Spritzing with water several times during the final heating process keeps the product moister.
- 2) **Baking**- If you want smoke flavor, add smoke powder or liquid smoke to your meat with the seasonings. Preheat oven to 180-200 degrees. Bake until the internal temperature of the meat is 155 degrees. Spritzing with water several times during the latter part of the curing time keeps the product moister.
- 3) **Hot Water Bath**- Smoke until the desired amount of flavor is obtained or add smoke powder. Then place in 170-180 degree water until internal temperature of 155 degrees is reached. If the water temperature goes higher than 192 degrees it may split the casing. This helps keep the final product moister.

**The final step for all these methods is to shower or submerge the finished product in cold water until the meat reaches an internal temperature of 130 degrees or less.**

# BRINING INSTRUCTIONS

## Brining Instructions

This is a guide for using our Sweeter Than Sweet, Blue Ribbon Maple Cure, or Natural Ham and Bacon Cure. 1 package makes 3 gallon of brine and does as much meat as you can submerge in that brine mixture

When meat is 1 1/2" or thicker, inject with a concentrated mixture to get cure into the middle. For injecting, mix 1 package of cure with 2 gallons of water. Add 2-3 Tbs smoke powder per gallon of brine at this point if you will not be using a smoke house to cure hams or bacons and desire a smoked flavor.

Pump the ham or bacon by injecting this concentrated brine into the thickest part of the meat and around the bone until it is at least 15% heavier. (Formula= Weight of meat x 1.15). The meat should appear pumped up and saturated, and brine will tend to run out as it is pumped in when it is completely injected.

Add one more gallon water to remaining injection mixture and submerge meat. Do not stack it so tight that the meat cuts are not totally surrounded in brine. Twice a day, turn and rotate meat to ensure an even distribution of brining solution. Keep the meat cool (36-40 degrees) while brining. See table below for recommended brining time.

|         | <u>Days in Brine</u> | <u>Internal Temp when finished</u>       |
|---------|----------------------|--|
| Ham     | 4-6 days             | 146 deg. For 1 hour.                     |
| Bacon   | 4-6 days             | 128 – 129 deg. (No Temp Needed If Fried) |
| Poultry | 2-4 days             | 150 deg. for 30 min.                     |
| Fish    | 18-24 hrs.           | 150 deg.                                 |

When meat is fully brined, discard brine and rinse meat off with cold water(do not soak).

At this point, a ham can be frozen immediately. It is not considered cured at this point, so it needs to be baked like any fresh meat before eating. If you want a ready-to-eat cured ham, you will want smoke or bake it as detailed below.

### Smoking or Baking:

- 1) **Smoking-** Hang meat in smokehouse that is preheated to 160 deg with dampers open until meat is tacky to touch. Smoke will not penetrate while meat is sweating and humidity is too high. Close dampers and apply a heavy smoke for 4-6 hours or until the desired smoke flavor is reached. Bring smokehouse temperature to 185-200 deg and hold there until recommended internal meat temperature is reached. See chart above.
- 2) **Baking-** Preheat oven to 180-200 degrees. Bake until recommended internal temperature is reached. See chart above

**Cooling:** Remove cured product and shower with cold water until internal temperature is around 135 deg. This stops the curing process and helps to maintain moisture in the finished product.

# NATURAL CASING INSTRUCTIONS

## Natural Casing Instructions

Follow these instructions for best results when using our pre-tubed natural sausage casings.

### 1. Rinse your casings.

It is very important to rinse all visible salt off the casings so the casings can move freely on the stuffing tube. Do this by running the casing under the tap using cold water. Try to massage between the folds. Do not remove the casing from the tube provided.

### 2. Soak your casings.

Once rinsed, you must soak your casings in fresh, warm water, ideally 99°F. (body temperature). Make sure they are fully submerged and avoid water any hotter than 104°F. Soak your casings for at least 1 hour. Based on our experience, we've found it works best if you soak casings overnight in cold tap water.

### 3. Get the right sized stuffing tube.

Different sized casings need a different sized stuffing tubes, otherwise you may cause tears in your casing. Sheep casings require a smaller tube than hog casings. We have also found that stainless steel stuffing tubes work better than plastic ones, the casings don't stick as much when trying to stuff.

### 4. Thread your casing onto the tube.

Our casings have been threaded onto a tube for easier use. To thread casings onto your tube, follow these instructions:

- 1) Wet the sausage filling horn with water or dab and spread a small amount of vegetable oil on the tube and spread over.
- 2) Thread the casing tube onto the tube so that all of the casing is on the tube. It is ok if some of the tube is hanging off the end of the nozzle. Thread the folded end or the finger pull of the tube on first.
- 3) Gently hold the casing on the stuffing horn with one hand. With the other hand, hold onto the folded end of the tube and gently pull it out, pulling away from the sausage stuffing horn.
- 4) Spread the casing out evenly along the tube.
- 5) Pull casing off the end of the tube and tie a knot in the end of the casing. You are ready to start filling.

## Storage instructions

Our sausage casings are dry salted for preservation. They will last for at least 12 months as long as you follow the three golden rules:

- 1) **Keep salted-** If you have left-over casings, remove any excess water by running your fingers down the casings then generously re-coat with any finely ground table salt. The easiest way to do this is to put your casing in a bowl and sprinkle a generous amount of salt over it, then roll the casing around in the salt. The salt will stick to the residual moisture on the casing. You want the casing to be completely covered in salt. More salt is better than not enough so if in doubt add more, excess salt will not harm the product.
- 2) **Keep air tight-** Wrap in clingfilm/gladwrap and put into a freezer bag or vacuum seal.
- 3) **Keep cool-** Store your sausage casings in a cool, temperature-controlled environment, ideally in the fridge. Store casings away from direct sunlight and heat at all times. We do not recommend freezing your casings, the reason being, it makes the casing tougher and more chewy. Freezer does work well for long term storage.

