



LINK-LETTER



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U'RE IN LUCK!

There's a DeWied casing for every kind of ham you can dream of to increase your sales this spring.

Hank O'Bundle knows it's not just the luck of the Irish that increases sales and profits. He says, "If you offer a variety of great hams that look so good customers can't resist, it's as good as having a field of lucky shamrocks."

DeWied has all kinds of casings to make hams that appear to magically draw customer's attention and shout buy me. It's as if the "Wee People" are at work in your deli case.

There are fibrous casings for boneless, smoked hams and multicolored plastic casings for boneless, cooked hams they can be round or molded into interesting shapes. There's also HUKKI fibrous or plastic casing that has a built-in netting and creates a shape that turns ham into a gourmet eating experience. *Must be the "Wee People"!*



Hit HOMERUN Sales!

Baseball spring training starts soon and nothing goes together better than baseball and grilled brats.

So get ready for the season and order your DeWied hog casings now! They're clear, strong and tender eating for barbecued sausage that brings them back for more!



A Sheeper Alternative to Sheep Casings!



Hard to get and expensive sheep casings make collagen casings a perfect alternative.

DeWied Pro-Fresh Collagen Casing for Fresh Sausage has the best cooking qualities and casing clarity to show off sausage freshness.

Pro-SDC Collagen Casing for Processed Sausage is strong to hold up during processing and has a tender bite for customer satisfaction.

RECIPE



LUCK OF THE IRISH FRESH BRATS

| | |
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| 2 ½ lbs. medium ground veal | 2 tsp. mace |
| 2 ½ lbs. medium ground pork butt | 2 tsp. nutmeg |
| 1 cup chopped parsley or green onion tops | 1 Tbsp. salt |
| 3 tsp. white pepper | 1 ½ cups water |
| | 1 cup milk-soaked bread crumbs |

Combine all ingredients, mix well and stuff into hog casing. To cook, fry in butter, dip in milk and broil or barbecue.

Basic Recipe courtesy of Jerry Predika's,
"The Sausage Making Cookbook."

HOT LINKS!



A Resolution to the Turmoil!

Due to the recent BSE crisis in the US meat industry, beef casings will soon be banned. But, we have alternatives and would like to introduce you to some different products that can be used as a substitution for beef casings. Wide diameter hog casings are the natural alternative. DeWied Pro-Ring collagen rounds and Pro-Deli collagen middles work great as beef casing substitutes. DeWied plastic ring casings are great for cooked products like liver sausage and ring bologna and come in an assortment of colors that can be printed. Ask your account executive for the best alternatives for you.