



THE DEWIED INTERNATIONAL

# LINK-LETTER



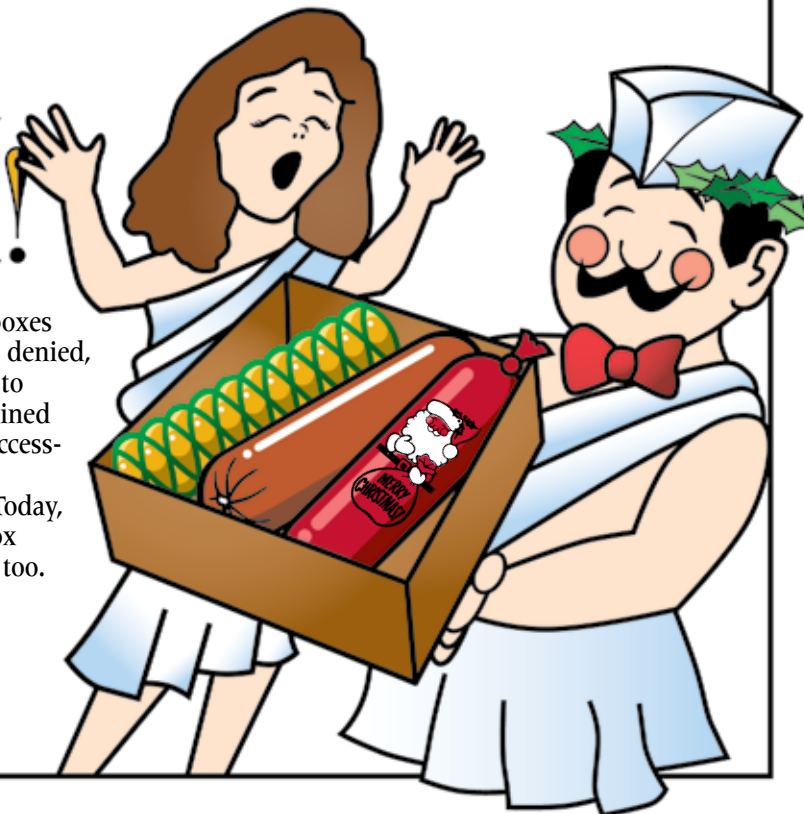
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## A Gift Box Of Legend!

Bundilius Hankus, started the tradition of giving boxes of his processed meats as gifts during holidays. He denied, however, the rumor he gave the gift box of legend to Pandora. Nevertheless, his famous gift boxes contained processed meats like sausages. The secret to his successful gift boxes was that his sausages were made in casings that really looked like something special. Today, making sausages in DeWied's assortment of gift box casings will make your gift boxes become legends too.

- **HUKKI Daisy Slice fibrous and plastic.**
- **ADVA plastic chubs.**
- **Fibrous Christmas casings.**

*Ask your Account Executive about DeWied's assortment of gift box casings 800 992 5600.*



## Buy Hog Casings! and Get FREE Fibrous Christmas Casings!



*When you pre-book hog casings now to ship after August 1st this year, you will get 5 pieces of fibrous Christmas casings FREE for every 10 hanks ordered.*

**Hurry!** Call Now for this **FREE OFFER.** 800 992 5600.

## New Product Idea!



Turn Grandma's recipes for soups, stews and chili into a moneymaker. Put those great recipes into plastic barrier casings, freeze them, and sell them to consumers looking for something easy and delicious to serve for dinner.

**Ask your Account Executive about standard stock casings for soups, stews and chili.**

# SAVE 10%

*on Pride of the Hunt fibrous!*

Book your Pride of the Hunt printed venison fibrous now, to ship by October 31st and SAVE 10%!

*Call Now to Save Before  
the Season Rush!  
800 992 5600.*



## RECIPE



### Jerry's Chicken with Tomato & Rice Sausage

4 lb	Coarse ground chicken (thighs & leg)	1	16 oz. Can peeled tomatoes, drained and crushed
1 lb	Finely chopped bacon	2 cups	Cooked white rice
		1 cup	Chicken broth
1 1/2 Tbs	Salt	1 bunch	Finely chopped green onions
1 Tbs	Black pepper		to taste Minced hot peppers optional
2	Cloves crushed garlic		

Mix together and stuff into DeWied hog casings. Refrigerate or freeze. Steam or braise to serve.

Recipe from Jerry Predika's new, soon to be released sausage recipe book, "The Best of the Wurst."