



THE DEWIED INTERNATIONAL

# LINK-LETTER



FALL EDITION NUMBER 83, 2005

## VIVA ADVA!

It's a little known fact of fractured history that our Hank Bundle's great, great, great grandfather, Panchito Bundle introduced Mexican chorizo to American troops at the signing of the treaty of Guadalupe Hidalgo ending the Mexican American war Feb. 2, 1848. Returning soldiers to Texas brought Panchito back with them so they could continue having that great tasting Mexican sausage at home.

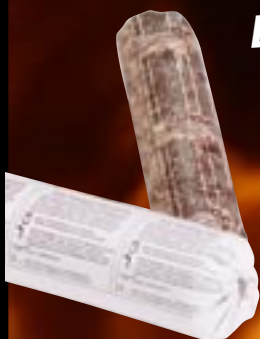
Now, some folks call it Tex-Mex chorizo. Today, Hank still makes chorizo in Texas and he has found that by packaging it in a plastic casing from DeWied, he gets a longer shelf life without ugly vinegar purge. And he doesn't need expensive over packaging so he saves a bundle. The growing Hispanic population is happy to find it and have increased his sales.

*Ask a DeWied Account Executive how you can increase sales and profits by making Tex-Mex chorizo in DeWied plastic casings.*

*Try the casing and get FREE Tex-Mex chorizo recipes.*



**Stop chorizo vinegar purge and eliminate expensive packaging with DeWied's ADVA casings!**



### Demand for Hispanic Products is "HOT!"

Use ADVA plastic casings for food service products that are increasing in demand everywhere. Products like carne guisada, chile and barbacoa are favorites packaged in barrier plastic casing. Ask a DeWied Account Executive for a casing sample and get FREE recipes.

### Concerned About BEEF Casings?

Check out DeWied's Pro-Ring collagen rounds and Pro-Deli collagen middles. They look and perform like beef casings without the hassle and worry about supply. Ask about other products you can substitute for beef casings.



### Like That Old World HUKKI Look?

**But Think the Casing is Too Expensive?**

Check it out again. Now there is HUKKI Daisy Slice casing. The same popular honeycomb net pattern is available on fibrous, plastic or collagen casings and they cost less.

Ask for FREE samples You'll be surprised at what this new casing can do for your sales.



# RECIPE



## Panchito's

### Pork & Chivo Chorizo

2 lbs	Boneless porkbutt (cut into 1 inch cubes)	1/4 cup	Ground paprika
		1 1/2	tbps
1 lb	Leg of goat (chivo) or lamb (cut into 1 inch cubes)	1 tsp	Ground cumin
		1 tsp	Ground cinnamon
1 lb	Unsalted fatback (cut into 1 inch cubes)	1/2 tsp	Garlic powder
		Pinch	Ground cloves
1 bnch	Fresh cilantro (stemmed and chopped)	5 tsp	Salt
		5 tsp	Nonfat dried milk
3/4 tbps	Ground chile (chile molido)	1 1/2	cups
			Crushed ice

Grind pork, chivo or lamb, fatback and cilantro with 1/4 inch plate. Add all the spices, salt and dried milk. Mix at low speed for one minute while gradually adding ice. Mix another minute at medium speed. Stuff into DeWied plastic casings. Chill or freeze.

Recipe courtesy of our friends at [Goatworld.com](http://Goatworld.com) and Dutch Heritage Farm Tropical Sheep and Goats International.

## HOT LINKS!

# CLEARANCE SALE!

# SAVE A BUNDLE!

### DeWied's Inventory Clearance Sale!

It's time to clear out the inventory and your chance to save a bundle on casings. We have all kinds of casings to get rid of at great savings to you.

*Call your account executive and ask about the clearance sale while supplies last. 1 800 992 5600.*