



THE DEWIED INTERNATIONAL

# LINK-LETTER



SPRING EDITION NUMBER 84, 2005

## A SAUSAGE MAKER'S DUTY TO EPICURUS.

Sausage makers have a great responsibility to uphold the sacred devotion of Epicurus Bundle, the 3rd century BC, Greek philosopher, who advocated pursuit of pleasure, especially that derived from food and wine. Today, epicure has become synonymous with gourmet, gastronome and bon vivant. Summer is the Epicurean season for great sausage, drink and merriment. Uphold your duty to Epicurus and make sure you have a delicious assortment of many different kinds of sausages for your bon vivant customers to enjoy.

*Ask your DeWied Account Executive about our standard stock assortment of casings to make a variety of sausages for the season. Our small minimum order quantities are easy on your cash flow too!*

**Small Minimum Orders!**



## It's A Gift For Making Gift Boxes!

Start planning your sausage assortment for the gift box season now. DeWied has standard stock of all kinds of casings, perfect for attractive gift boxes; naturals, fibrous, plastic and collagen. You've got the gift for making gift boxes when you contact your account executive and reserve your casing assortment now while supplies last.



**Ask About NEW Daisy Slice!**

## Variety is the Spice of Life and it's Profitable!



### SHOW OFF THAT FRESH, WHOLESOME GOODNESS!

Fresh dinner sausage in Processor Pack™ hog casings make a feast for the eye that helps sell sausage. They're clear to show off the fresh, wholesome goodness inside so consumers can be confident they will have a great eating experience. Hassle free and ready to use, Processor Packs make 100 pounds of sausage. A real epicurean delight!



Get a FREE Excel formula worksheet with the purchase of any standard stock ADVA™ plastic casing. The formula worksheet lets you make a variety of small batch, lunchmeat products using one simple base formulation. DeWied makes it easy to achieve variety and profits with ADVA casings.

*Ask your Account Executive about the FREE Excel formula worksheet now.*

# RECIPE



## SERBIAN Ćevapčići

5 lbs	Medium ground beef chuck	1 Cup	Chopped parsley
		1 Tbsp	Salt
10 Cloves	Pressed garlic	1 Tbsp	Black pepper
1 Tbsp	Paprika	1 Cup	Water or red wine
2 tsp	Cayenne		

Combine all ingredients, mix well and stuff into DeWied Processor Pack™ hog casing. To cook, grill, fry or broil. Serve with sauce of plain yogurt, chopped onion and cucumber; seasoned with a dash of cumin.

**Recipe from The Sausage-Making Cookbook,  
by our good friend Jerry Predika.  
Call to order your copy, 1 800 992 5600.**

## HOT LINKS!

### *Small Minimum Orders!*

DeWied's stock assortment of casings comes in different sizes and colors. Our small minimum order quantities are easy on the cash flow:

#### **Dinner Sausage:**

Hog, Sheep and Collagen Casings

#### **Breakfast Sausage:**

Sheep, Collagen, and Plastic Chubs.

#### **Snack Sausage:**

Hog, Sheep and Collagen Casings

#### **Deli Products:**

Fibrous, Plastic, Collagen  
and HUKKI Casings