

See Why DeWied Hog Casings Are The Better Choice.

Tightly closed ends hold in juicy flavor and sausage doesn't look like it's in an open paper bag

Less veiny for great, appetizing eye appeal

Tender bite for a great eating experience and repeat consumer sales

Clarity that shows off the wholesome goodness and fresh ingredients inside

Clean for long sausage shelf life

Natural curve that enhances consumer expectation of traditional flavor and the eating adventure they're looking for

Uniform diameter for better portion control, easier packaging and less rework

To find out more about how our hog casings can improve your sausage and lower your cost, **call your DeWied Account Executive.**



Check Out Our New Look.

We've been hard at work updating our website to provide a better resource for our product information and industry trends. Go to www.dewied.com and see for yourself.



You're Really *Cook'n...*

Adva 5120 is engineered for long product life and profitability. The mission of this five-layer casing is:

- **to prolong product shelf life by sealing out moisture, gases, and bacteria.**
- **to eliminate wrinkle and purge through its high shrink force.**
- **to attract attention through its rainbow of colors and great printability.**

Save Up to 50% Over Moisture Barrier Fibrous



Add A Slice of Style to Your Products.

Grab attention with new HUKKI Daisy slice casings. Now you can make sliced luncheon meat and toppings that's not round, dull, and boring. Daisy slice is made with fibrous or collagen for dried or smoked products or plastics for cooked products.

Unique Slice Shape Grabs Consumer Attention!!

Mushroom Sausage with Pine Nuts



You will need:

- 2 lb. Pork shoulder butt
- 1/4 lb. Pork back fat
- 1 1/2 tsp Salt
- 2 cups Crimini or button mushrooms
- 4 tbs. Pine Nuts
- 1/4 cup Porcini mushrooms, dry
- 1 tsp. Pepper, black ground
- 4 tsp. Parsley, dry
- 1 tsp. Marjoram, ground
- 6 1/2 tbs. Marsala wine

What to do:

1. Grind the pork meat and fat through a fine plate; add the salt, mixing well and refrigerate the paste.
2. Soak the porcini for 30 minutes in a 1/2 cup of warm water. Drain and reserve the soaking liquid.
3. Dice the Crimini and porcini mushrooms and add to a saucepan with about a tablespoon of butter. Saute over medium high heat for 5 minutes.
4. Add the wine and reserved mushroom water to the pan, bring to a boil, cover and reduce heat to medium low.

Simmer for 10 minutes. Cool and refrigerate.

5. Place the cold mushrooms and wine to the food processor and pulse several times until the pieces are uniform but not turned into a paste.
6. Place the pine nuts in a frying pan and toast to a very light brown.
7. Add the mushrooms, wine, dry ingredients and pine nuts to the pork past, mixing well.

Stuff into DeWied Natural Hog casings and enjoy.

Wrap Up Your Deer Season with **Pride of the Hunt** Casings from DeWied.

Don't worry about running out of casings to finish your deer season. DeWied has an assortment of Venison casings, printed and non-printed, stocked and ready to go. Our small minimum order quantities are easy on the cash flow.

Up to 30% Off selected fibrous and non-edible collagen!



HOT Links



Beef is Back!

The crisis is over. The ban on beef rounds has been lifted and DeWied can now offer you a complete line of beef casings to help with all of your sausage needs.



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DEWIED
INTERNATIONAL, INC.

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