

2010/11



# INTRODUCING THE BIG BITE™ GRINDER



**BIG  
BITE  
GRINDER**

Order Online at [lemproducts.com](http://lemproducts.com) or Toll Free at 1.877.536.7763



## Service the LEM Way

Great Customer Service is more than smiling employees who always say please and thank you. It's in the details and turns on the knowledge and passion of dedicated service reps to take any customer problem and make it right. At LEM we are fortunate to employ a customer service team that delivers a first class experience whether seamlessly processing your order, following up on a question or solving a problem. So call us today and experience Service The LEM Way.



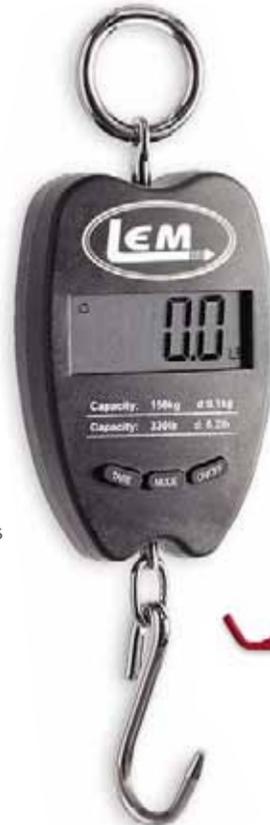
## NEW! Trophy Bag Kooler

Wild meat will never taste "gamey" if you do two things quickly: clean it and get it cooled as soon as possible. This innovative bag gets the "cooling" part taken care of quickly and effectively. The Trophy Bag Kooler is the original short-term portable cooler for keeping your harvest cool and clean while preventing spoilage. The patented thermal barrier can maintain temperatures of 36° to 40°. Dual purpose antler flaps and drawstring leg holes with slide locks help keep flies away from meat. Water resistant 600 denier polyester outer shell is made to last several seasons. Has the durability to last for years. Cleans with mild soap and water. Holds up to 300 lbs. of game, such as deer, antelope, hog and turkey. Made in USA.

Choose from two colors: Mossy Oak Camo or Buckskin.

1120 — \$209.99 (Mossy Oak Camo)

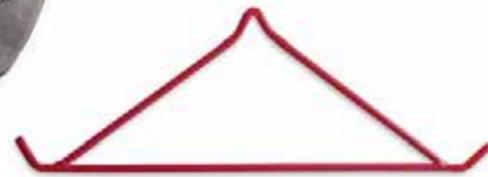
1017 — \$199.99 (Buckskin)



## NEW! 330 lb. LEM Digital Hanging Scale

Just one use will make you glad you replaced that old, cumbersome spring loaded scale! This well-designed marvel is compact, more accurate and easier to read. And unlike spring-loaded scales, there are no coils to break. Weighs any game animal up to 330 lbs. yet stores easily in the corner of your gear bag. Can also be used to calculate tare weight. Displays weight in pounds or kilograms. Includes batteries.

1018 — \$49.99



## NEW! Gambrel

Gambrel is 24" wide and is made of strong 3/8" steel. Perfect for hanging, skinning and processing your game. Holds 800 lbs.

012 — \$8.99

## LEM "Easy Fill" Ground Meat Freezer Bags

### Lock Out Air and Lock in Taste with LEM Ground Meat Bags!

Protect your ground meat from freezer burn with LEM "Easy Fill" Ground Meat Bags. Choose from Wild Game, Pork, Beef, or White (unprinted). These puncture resistant 2-mil opaque poly bags effortlessly slide over our 2" aluminum stuffing tube for an easy fill every time. When filled these bags stack neatly in the freezer for storage. Bags available in 1 or 2 lb. sizes. Purchase in quantities of 25, 100 or 1,000.

Description	1 lb. Size	2 lb. Size	25 Bags	100 Bags	1000 Bags
Pork Sausage	036	036A	\$4.99	\$9.99	\$49.99
Wild Game	040	041	\$4.99	\$9.99	\$49.99
Ground Beef	038	039	\$4.99	\$9.99	\$49.99
Plain White	793	794	\$4.99	\$9.99	\$49.99

Use a 2" Aluminum Stuffing Tube for a fast, efficient fill. See Page 17. To ensure a reliable seal try our bag taping machine. See Page 17.

# Bigger IS Better... LEM's Ultimate Stuffers

## NEW! Dual Gear Stainless Steel Sausage Stuffers

Designed exclusively for LEM, these heavy-duty dual gear stuffers are the best you can buy. The huge drive gear, notched piston rod and all metal gears are built to deliver and withstand the pressure needed to stuff even small sausages. Four solid stainless steel bars create a sturdy frame that won't bend or bow under pressure. Two speed design: high speed raises the piston quickly for filling the cylinder, low speed is for stuffing casings. Air release valve in piston ensures even pressure and better results. Heavy-duty rubber gasket seals the cylinder to prevent leaks. Stainless cylinder is removable for easy filling and cleaning and is reversible to allow stuffing casings right-handed or left-handed. Mounting holes in base. Includes four stainless steel stuffing tubes (5/8", 3/4", 1" and 1-1/2"). Two sizes: 10 lb. Stuffer is great for making snack sticks. 25 lb. Stuffer for making everything from breakfast links to summer sausage.

25 lb. stuffer is not recommended for snack sticks.

1111 — \$449.99 25 lb. Dual Gear Stuffer  
(add \$10.00 extra shipping)

1112 — \$299.99 10 lb. Dual Gear Stuffer  
(add \$15.00 extra shipping)



Dual Gears

Notched Piston Rod

Extra Large Handle for Easy Cranking

Heavy Duty Stainless Steel Frame

Reversible Stainless Steel Cylinder for Left or Right Crank

Base Pivots for Easy Filling

4 Stainless Steel Stuffing Tubes

4 Holes in Base for Easy Mounting

## Power Speed & Durability

### LEM's Dual Gear Stuffers Bring it All Together for the Ultimate Sausage Stuffer

- Dual Gears: high speed raises the piston quickly for filling the cylinder, low speed is for stuffing casings
- Heavy Duty Stainless Steel Frame and Cylinder for Long Life and Durability
- Huge drive gear, notched piston rod & metal gears are built to deliver and withstand the pressure needed to stuff even small sausages

# Sausage Making Headquarters



## Every Thing You Need to Make Great Sausage at a Great Price!

### The Perfect Stuffing Kit to Get You Started!

Here's everything you need to get started making sausage and at a great price. This kit includes our famous 5 lb. vertical stuffer, all the casings and seasonings you could want and a step by step "how to" book. So get started today and Save! Contains:

- 5 lb. Vertical Stainless Steel Stuffer
  - Home Sausage Making Book
  - Backwoods™ Fresh Variety Pak, 10 lbs. each of Breakfast, Hot, Sweet Italian & Hot Italian Sausage
  - Backwoods™ Fresh Brat, 10 lbs.
  - Backwoods™ Summer Sausage, 10 lbs.
  - 10 - 1-1/2" x 12" Clear Fibrous Casings
  - 2 - Packs of Natural Hog Casings
- 838 — \$189.99**



### Casing Variety Pack

Having trouble selecting the type of casing to use? Here's a great solution. Six different casings including fibrous, collagen and natural.

- Natural Hog Casings, 1 bag
- 32mm Fresh Collagen Casing, 1 strand
- Mahogany Fibrous Casings, 5 ct.
- 19mm Mahogany Snack Stick Casing, 1 strand
- Collagen Rounds, 5 ct.
- Old Fashion Collagen Middles, 5 ct.

**966 — \$24.99** (Detailed instructions included.)



### Manual 20 lb. Capacity Stainless Steel Mixer

This stainless steel mixer makes sausage making simple. Put the seasonings, water and meat into the hopper and turn the handle. Mixes in just minutes. Hopper and 4 mixing paddles are stainless steel, making them easy to clean and rust resistant. Includes plexiglass cover. Tub size 11"L x 8-3/4"W x 11"H.

**654 — \$129.99** (add \$4.00 extra shipping)



### Backwoods Fresh Sausage Kits

Make up to 25 lbs. of your favorite sausage. Includes seasoning and a bag of natural hog casings. You get that old fashion "pop" when you bite into fresh sausage made with tender natural casings. Not necessary to make all 25 lbs. at one time.

- 562 — \$12.99** Fresh Bratwurst Kit
- 564 — \$12.99** Sweet Italian Sausage Kit
- 563 — \$12.99** Breakfast Sausage Kit
- 565 — \$12.99** Hot Italian Sausage Kit

### Professional Quality Single Gear Stuffers

These gear driven, stainless steel stuffers incorporate time tested quality with powerful steel gears for performance you'll go back to again and again! Try the 15 lb. Stuffer for large batches of sausage or the 5 lb. if you're just sampling. Units come with three plastic stuffing tubes (1/2", 3/4", 1") for all types of sausage making. Cylinders are easily removed for filling and clean up. The heavy duty plastic piston has a release valve to allow air to escape. Clamps are included to secure stuffer during use. **Old school quality at a great price!**

#### A. 5 lb. Stainless Steel Stuffer

**606 — \$139.99**

**606-8 — \$13.99** Set of 3 Replacement Stuffing Tubes with 1-9/16" base

#### B. **NEW LOW PRICE** 15 lb. Stainless Steel Stuffer

**607 — ~~\$369.99~~ \$299.99** (add \$6.00 extra shipping)

**607-8 — \$15.99** Set of 3 Replacement Stuffing Tubes with 2" base



Making Snack Sticks? See 3/8" Stainless Steel Tube on Page 6

## Mix . . . Dump . . . Store!

Our Meat Mixers have a stainless steel tub and paddles making clean-up easy. All units have adjustable feet and plexiglass cover. Our 25 and 50 lb. Mixers can be driven by an LEM Grinder or with handcrank (included).



### LEM Exclusive! Stainless Steel Tilting Mixer — Available in two sizes: 25 lb. and 50 lb.

- Meat Tub has three tilt positions: 90°, 115° and 180°
- Fully removable meat tub for easiest clean up ever
- High Performance Roller Bearings for extended life
- Swivel feet adjust to uneven surfaces
- Flip up latch for easy detachment of tub
- Universal drive shaft allows mixers to attach to any current and most previous model LEM Stainless Steel grinders
- 50 lb. will attach to any LEM Grinder .75 HP or larger
- 25 lb. will attach to any LEM Grinder .35 HP or larger

**869 — \$329.99 — 25 lb. Tilting Mixer** (add \$8.00 extra shipping)

**868 — \$399.99 — 50 lb. Tilting Mixer** (add \$8.00 extra shipping)

Meat Grinders sold separately on page 48. Will not attach to models purchased prior to 2005 or LEM #822 & #1113.



### Spring Loaded Pliers & Hog Rings

Use to clamp casings after stuffing. Spring Loaded Pliers load just like a stapler. Saves time! Makes 1/4" ring when closed.

Item	Description	SKU #	Price
A	Spring Loaded Pliers	816	\$29.99
B	Spring Loaded Hog Rings (500 ct.)	816A	\$6.99
A & B	Spring Loaded Pliers & Hog Rings (550 ct.)	816B	\$34.99

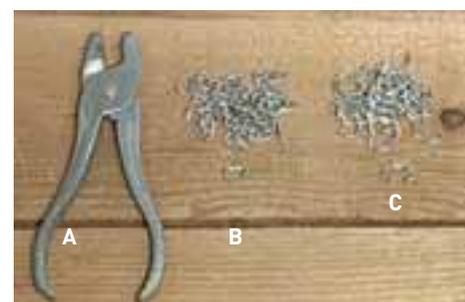


### Cotton Twine

Use to tie casings or roasts before smoking and grilling.

**355 — \$9.99** (2 lb. Cone)

**028A — \$4.49** (1/2 lb. Ball)



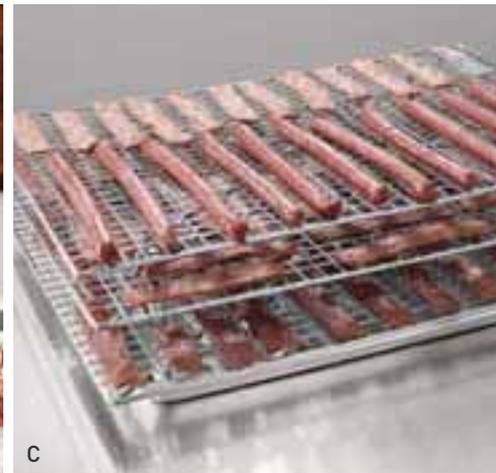
### Hog Ring Pliers & Rings

Item	Description	SKU #	Price
A	Manual Pliers	024	\$9.99
B	3/8" Rings (100 ct.)	025	\$2.99
C	1/2" Rings (100 ct.)	025A	\$2.99
A & B	Pliers & 3/8" Ring Kit (100 rings)	026	\$10.99
A & C	Pliers & 1/2" Ring Kit (100 rings)	026A	\$10.99



**Save BIG** when you order your Casings, Seasonings, Spices and Cheeses in bulk!  
**Contact us at 1.877.536.7763**

# Make It Your Way With LEM!



## Make Snack Sticks

**It's Fun, It's Easy, It's Delicious**

1. Grind lean meat through coarse plate and again through fine plate.
2. Collagen Casings do not require any preparation. (If using sheep casings, soak for 1 hour).
3. Put ground meat into meat mixer or meat lug. In separate bowl, mix seasoning with cure and water (following directions on seasoning packet). Stir until seasoning is mostly dissolved. Pour over meat and mix until meat becomes tacky. (Try Hot Stick or Pepper Stick seasoning to kick it up a notch.)
4. Transfer meat to 5lb Stuffer (606) with the 3/8" Stuffing Tube (606A) or our Jerky Cannon with the 3/8" Sausage Nozzle.
5. Press sticks out and put on racks in smoker or put on LEM Rack and Pan Combo (524).
6. Place snack sticks in your smoker and follow your normal smoking procedure. Or place in oven at 200° on each side for 75 minutes or until the internal temperature reaches 165°.
7. After temperature is reached, remove and place in ice bath to quickly bring down the temperature. This also helps prevent wrinkling. Allow sticks to sit out to dry then properly wrap for storage. Snack Sticks must be refrigerated. If sticks will not be consumed within 2 weeks properly wrap and freeze.

## Nothing Improves Flavor Like Smoke

### Old School Insulated 20 lb. Smoker with 18" Stand

This Smoker is insulated with 1" insulation board to maintain internal temperatures of 160° F - 170° F inside the smoker with an outside temperature as low as 5° F. It is made of textured aluminum with a galvanized bottom inside. Comes with 4 shelves, three dowels, a thermometer and a stainless steel sawdust pan. The 700 watt heating element produces internal temperatures from 130° F to 220° F with the unit loaded. Inside dimensions 15"D x 20"H x 16-1/2"W. 18" Stand and instructions included.

**738 — \$199.99** (add \$24.00 extra shipping)



See Page 39 for All of Our Smoking Accessories

## Have a Ball!

### NEW! LEM "Star of the Game" Sausage Casings

Sports fans will really step up to the plate when they see their favorite game day treats stuffed in the shape of a football, baseball bat or beer bottle. These casings make great gifts and are perfect for tailgating parties. Each casing holds 1 to 1-1/4 lbs. of ground meat. Come in Bundles of Six.

**1014 — \$19.99** Football Casing

**1015 — \$19.99** Baseball Bat Casing

**1016 — \$19.99** Beer Bottle Casing



### NEW! Jumbo Bologna Casings

Bologna lovers rejoice! The fiber in these synthetic fibrous casings run lengthwise, so they can be stuffed tighter without breaking. Can be stuffed to 4.69" in diameter. Suitable for use in smokers. Non-edible. 7-1/2" x 24". Capacity: Approximately 7 lbs.

**1013 — \$7.99** (Bundle of 6)

## Snack Stick Essentials!

### A. 5 lb. Stainless Steel Stuffer

**All Metal Gears.** This unit has a stainless steel base and cylinder that is designed to be easily removed for filling and cleaning. The plastic piston has a very handy air-release valve that lets air escape from the cylinder while you're cranking the sausage into casings. Comes with 3 stuffing tubes: 1/2", 3/4" and 1", each with a 1-9/16" base. The Stuffer also comes complete with 2 clamps to conveniently secure during use. **It's hard to find this quality at such a great price!**

**606 — \$139.99**

### C. Rack & Pan - 18" x 13"

**Make snack sticks in your oven.** Use this large rack and pan combo to make snack sticks or sausage in your oven. The sturdy 18" x 13" rack has feet which enables it to be stacked, drying several racks at one time. Stack them 2, 3, or 4 high. Improves circulation around the meat and speeds drying time. The chrome-plated rack is 1.5 sq. ft. and holds approximately one pound of ground meat.

**407 — \$16.99** (Rack and Pan)

**408 — \$6.99** (Extra Rack)

**524 — \$27.99** (3 Racks and Pan)

### B. Snack Stick Kits

**Includes Collagen Casings**

- Seasoning with Cure
- 21 mm Collagen Casings
- Directions

	10 lb Kit	25 lb Kit
Snack Stick	287 \$10.99	694 \$14.99
Hot Stick	288 \$10.99	695 \$14.99
Pepper Stick	289 \$10.99	696 \$14.99

### D. Heavy Duty / Freezer Meat Lug

**This lug won't crack, split or warp even in the freezer.**

Pebble finish exterior, smooth interior for easy cleaning. Reinforced lid is available for stacking. Lid does not seal air tight and is sold separately. 15-1/4" x 21-1/2" x 7". White.

**360 — \$14.99** (Lug)

**360A — \$8.99** (Lid)

## The Right Tube

**Making Snack Sticks? This 3/8" Stainless Steel Tube is the Tool for the Job.**

**606A — \$12.99**

Only Fits 606 5 lb. Stuffer



## The Secrets to Unforgettable Flavor!



**Soy Protein Concentrate**  
Helps retain moisture in the meat and prevent shrinkage.

Used in cooked or smoked sausages to help retain moisture in the meat and prevent shrinkage during smoking or cooking. Very high in protein which makes it an excellent binder, giving your finished sausage a smooth, moist consistency. No cholesterol and is essentially free of fat because it is derived from a vegetable source. Use 1 lb. for 50 lbs. of meat, or 2 teaspoons per pound.

**484 — \$4.99** (1 lb. bag)



**Citric Acid**  
Give your sausage that "Old Fashion Zing!"

When Citric Acid is added to your Salami, Summer Sausage and Snack Sticks it eliminates the need for refrigeration. Also speeds drying time! Add to your seasoned meat mix prior to stuffing and smoke/dry as usual. Use 3 oz. for 25 lbs. of meat or 1 teaspoon per pound of meat. Use with Trehalose to improve overall flavor and appearance of your sausage! Note: Adding Citric Acid in excess of recommended amounts may turn meat gray or white.

**964 — \$3.99** (3 oz. bag)



**Trehalose**  
Take the wild out of the game.

Here's a great way to improve the taste and appearance of your homemade sausage, even eliminate that "freezer flavor" after freezing. Trehalose is a natural sweetener and anti-oxidant that is half as sweet as sugar. It will take the "wild" out of game, "fishy" out of fish and "fowl" out of turkey sausage. Use 6 oz. for 25 lbs. of meat or 1-1/2 teaspoons per pound. Use with fresh and cured sausages. Add with seasoning and water or directly blend with the meat.

**965 — \$3.99** (6 oz. bag)



### Save on Bulk Spices!

All spices are packaged in a pint size container with shaker and spoon out lid.

<b>Sage:</b> Rubbed <b>458 — \$4.99</b> (6 oz.)	<b>Jalapeno:</b> Dried <b>719 — \$6.99</b> (6 oz.)	<b>Pepper:</b> Black Ground (42 mesh) <b>454 — \$7.29</b> (16 oz.)
<b>Coriander:</b> Ground <b>441 — \$5.99</b> (15 oz.)	<b>Red Pepper:</b> Crushed <b>455 — \$7.09</b> (14 oz.)	<b>Peppercorns:</b> Whole Black <b>456 — \$7.99</b> (19 oz.)
<b>Fennel Seed:</b> Whole <b>444 — \$5.99</b> (14 oz.)	<b>Mustard Seed:</b> Whole <b>448 — \$7.59</b> (24 oz.)	

# Casings... Huge Assortment, Great Prices!



## Collagen Casings — Edible

**Easiest casings you'll ever use!** Collagen casings are uniform in size for easier stuffing. They can be used for fresh or smoked sausages. No preparation required. Store in a cool, dry place. Made of beef protein. **Casings come in rolled strands of varying length for easy storage.**

*Order More and Save!*

SKU#	Size	Description	Capacity (Approx. Stuffed Weight)	Price	SKU#	QTY	Capacity (Approx. Stuffed Weight)	Price
<b>817B</b>	17mm	Smoked Mahogany	13 LBS	<b>\$9.99</b>	<b>817B</b>	3	39 LBS	<b>\$24.00</b>
<b>247B</b>	19mm	Smoked Mahogany	14 LBS	<b>\$9.99</b>	<b>247B</b>	3	42 LBS	<b>\$24.00</b>
<b>241B</b>	19mm	Smoked Clear	14 LBS	<b>\$9.99</b>	<b>241B</b>	3	42 LBS	<b>\$24.00</b>
<b>136B</b>	21mm	Smoked Clear	20 LBS	<b>\$9.99</b>	<b>136B</b>	3	60 LBS	<b>\$24.00</b>
<b>132B</b>	21mm	Fresh Clear	20 LBS	<b>\$9.99</b>	<b>132B</b>	3	60 LBS	<b>\$24.00</b>
<b>138B</b>	32mm	Smoked Clear	21 LBS	<b>\$9.99</b>	<b>138B</b>	3	63 LBS	<b>\$24.00</b>
<b>134B</b>	32mm	Fresh Clear	21 LBS	<b>\$7.99</b>	<b>134B</b>	3	63 LBS	<b>\$20.00</b>
<b>849</b>	24mm	Smoked Clear Hot Dog	13 LBS	<b>\$3.99</b>	<b>849</b>	3	39 LBS	<b>\$10.00</b>



## Natural Casings — Edible

**Fresh casings make juicier, more tender sausage.** They also provide a distinctive "pop" when you bite into them. To use, rinse casings in warm water several times, then soak in water 1 hour until soft and pliable. Refrigerate after the bag has been opened. Properly salted and refrigerated, casings should last at least a year. To store, cover casings with salt, place in an air-tight container and refrigerate.

### Natural Hog Casings

32mm - 35mm (approx. 1-1/4" to 1-1/2")  
Use for brats, fresh metts, Italian sausage, etc.

**140 — \$37.50** 1 Hank - 100 yds.  
(stuffs approx. 100-125 lbs. of sausage)

**141 — \$8.49** 8 oz. Bag  
(stuffs approx. 20-25 lbs. of sausage)

### Natural Sheep Casings

19mm-21mm (3/4") Use for breakfast links or slim jims.

**242 — \$29.99** 1 Hank - 100 yds.  
(stuffs approx. 45-50 lbs. of sausage)

**243 — \$8.99** 5 oz. Bag  
(stuffs approx. 15 lbs. of sausage)

### Natural Beef Rounds

40-42mm (1-1/2" to 1-3/4")  
Use for ring bologna, chorizo, liver sausage.

**359 — \$34.99**  
(stuffs approx. 75-85 lbs. of sausage)



## NEW & IMPROVED Stainless Steel Mixers With Roller Bearings

Available in two sizes: 25 lb. and 50 lb. New high performance Roller Bearings for extended life.

- 50 lb. tub measures 14" x 11" x 14" and will attach to any LEM grinder .75 HP or larger.
- 25 lb. tub measures 11" x 10-1/4" x 12-1/4" will attach to any LEM grinder .35 HP or larger.

Will not attach to models purchased prior to 2002 or LEM#822 & #1113

**733A — \$239.99 \$229.99 — 25 lb. Mixer** (add \$8.00 extra shipping)

**734A — \$329.99 — 50 lb. Mixer** (add \$8.00 extra shipping)

Handle Included. Grinder Motor Not Included.

See Page 48 for LEM Big Bite™ Grinders. See Page 46 for LEM Tilting Mixers.



## Old Fashion Collagen Middles — Non-Edible

**They shrink with the meat!** These casings are an alternative to fibrous casings. They shrink with the meat eliminating the loose wrinkled look you get with fibrous casings. Soak these casings for 3-5 minutes in salt water before use. The casings come either printed with "Venison Sausage - Not For Sale" or unprinted. Compare pricing to fibrous, they are a better value. Made of beef protein.

*Order More and Save!*

Capacity (Approx. per Casing)	Description	Bundles of 10		Bundles of 25		Bundles of 100	
		SKU #	Price	SKU #	Price	SKU #	Price
3 lbs.	2-1/2" x 20" Clear Printed	<b>760</b>	<b>\$4.25</b>	<b>761</b>	<b>\$9.50</b>	<b>761</b>	<b>\$32.30</b>
3 lbs.	2-1/2" x 20" Mahogany Printed	<b>762</b>	<b>\$4.75</b>	<b>763</b>	<b>\$10.00</b>	<b>763</b>	<b>\$34.00</b>
1-1/2 to 2 lbs.	2" x 18" Clear Unprinted	<b>802</b>	<b>\$3.50</b>	<b>803</b>	<b>\$7.99</b>	<b>803</b>	<b>\$27.00</b>
1-1/2 to 2 lbs.	2" x 18" Mahogany Unprinted	<b>804</b>	<b>\$3.75</b>	<b>805</b>	<b>\$8.50</b>	<b>805</b>	<b>\$28.90</b>
12-14 oz.	2" x 12" Clear Unprinted			<b>904</b>	<b>\$6.99</b>	<b>904</b>	<b>\$23.00</b>

## Collagen Rounds — Non-Edible

**These casings fit better in your oven and hang better in your smoker.** Use ROUNDS to make ring bologna or any other ring sausage. Perfect substitute for natural beef rounds. Soak the casings in cool water for 2-3 minutes before stuffing. As you stuff, it will automatically begin to bend into a curve. Use the strings on the casings to tie the two ends together.

*Order More and Save!*

Capacity (Approx. per Casing)	Description	Bundles of 10		Bundles of 25		Bundles of 100	
		SKU #	Price	SKU #	Price	SKU #	Price
1-1/4 to 1-1/2 lbs.	Collagen Rounds 43mm (1-1/2" x 18")	<b>846</b>	<b>\$5.99</b>	<b>847</b>	<b>\$11.99</b>	<b>847</b>	<b>\$39.99</b>



## Fibrous Casings — Non-Edible

String tied. Soak in warm water 20-30 minutes before stuffing. Use for summer sausage, salami, etc. Tie with string or use hog rings to close after filling.

*Order More and Save!*

Capacity (Approx. per Casing)	Description	Bundles of 10		Bundles of 25		Bundles of 100	
		SKU #	Price	SKU #	Price	SKU #	Price
3 lbs.	2-1/2" x 20" Clear Unprinted	<b>124</b>	<b>\$7.99</b>	<b>124B</b>	<b>\$14.00</b>	<b>124B</b>	<b>\$40.00</b>
3 lbs.	2-1/2" x 20" Mahogany Unprinted	<b>126</b>	<b>\$8.99</b>	<b>126B</b>	<b>\$15.99</b>	<b>126B</b>	<b>\$45.90</b>
3 lbs.	2-1/2" x 20" Mahogany Printed	<b>128</b>	<b>\$7.00</b>	<b>128B</b>	<b>\$16.25</b>	<b>128B</b>	<b>\$54.00</b>
1 lbs.	1-1/2" x 12" Clear Unprinted	<b>256</b>	<b>\$5.99</b>	<b>256B</b>	<b>\$10.99</b>	<b>256B</b>	<b>\$32.00</b>
1 lbs.	1-1/2" x 12" Mahogany Unprinted	<b>130</b>	<b>\$6.99</b>	<b>130B</b>	<b>\$14.49</b>	<b>130B</b>	<b>\$36.00</b>
6 lbs.	4" x 20" Clear Unprinted	<b>854</b>	<b>\$7.00</b>	<b>855</b>	<b>\$16.00</b>	<b>855</b>	<b>\$54.00</b>



## Hot Dog Casings — Non-Edible, Plastic

**Make your own hot dogs at home just like the ballpark!** Grind meat into a fine emulsion and stuff into casings. Place in 180° water and cook approximately 30 minutes or until internal temperature reaches 165°. When hot dogs are finished cooking immediately place in ice water for 20 minutes to prevent shriveling. Refrigerate or freeze in casing. When ready to eat, peel casings off before cooking. Hot dogs may be boiled, grilled or broiled. 26mm. Stuffing capacity approx. 28 lbs. Kosher certified

**768 — \$4.99** per strand



## Smoked Flavor Plastic Casings — Non-Edible

**DO NOT SOAK BEFORE STUFFING.** If you want that great smoked flavor on your sausage without the hassle of the smoking process, here's your answer - Plastic casings with smoked flavor on the inside of the casings. Just stuff the casings as usual, cook in the oven or smoker (without smoke) at 170° - 180° until the internal temperature of the sausage reaches 165°. Casings are non-porous and non-edible.

*Order More and Save!*

Capacity (Approx. per Casing)	Description	Bundles of 10		Bundles of 25		Bundles of 100	
		SKU #	Price	SKU #	Price	SKU #	Price
1-1/2 lbs.	2" x 14" Clear Unprinted	<b>726</b>	<b>\$7.99</b>	<b>727</b>	<b>\$17.99</b>	<b>727</b>	<b>\$57.99</b>
3-1/2 lbs.	3" x 20" Clear Unprinted	<b>728</b>	<b>\$9.99</b>	<b>729</b>	<b>\$22.50</b>	<b>729</b>	<b>\$76.50</b>



# Backwoods™ Great Tasting & Easy to Use!



## Get More for Less with Kits & Variety Packs

### Snack Stick Kits

#### With Collagen Casings

- Seasoning with Cure • Directions
- 21 mm Collagen Casings

	10 lb. Kit	25 lb. Kit
Snack Stick Kit	287 \$10.99	694 \$14.99
Hot Stick Kit	288 \$10.99	695 \$14.99
Pepper Stick Kit	289 \$10.99	696 \$14.99

### Snack Stick Variety Pak

Our Snack Stick Variety Pak comes with cure and seasonings to make 5 lbs. each of Regular, Hot, and Pepper Sticks. Use the Jerky Cannon® or Jerky Gun to make the sticks. No casings needed. Makes as little as 1 lb. at a time in the oven or dehydrator. Directions included.

**387 — \$11.49**



## Sausage Seasonings with Cure Packet

### NEW! JALAPEÑO SUMMER SAUSAGE:

Jalapeño Summer Sausage takes all of the flavors you love from the traditional summer sausage seasoning and gives it a serious kick with the added jalapeño peppers.

**1025 — \$4.29** (for 5 lbs.)

**1040 — \$6.99** (for 25 lbs.)

### Customer Favorite! SUMMER SAUSAGE:

A tasty sausage that goes great on crackers with cheese or on sandwiches. A good all-around sausage. No MSG.

**508 — \$4.29** (for 5 lbs.)

**385 — \$6.99** (for 25 lbs.)

**SNACK STICKS:** Once you start eating this one, it's hard to stop. Ideal when you are fishing, hunting, camping, or anytime you need a snack on the go. No MSG. Contains mustard.

**507 — \$4.29** (for 5 lbs.)

**692 — \$6.99** (for 25 lbs.)

**SMOKED SAUSAGE:** Smoked sausage can be used for meals in many different ways, or it is delicious just by itself.

**281 — \$4.29** (for 5 lbs.)

**282 — \$6.99** (for 25 lbs.)

**PEPPERONI:** For those who like their sausage a little bit hotter, this one fits the bill. Excellent on pizza. No MSG.

**509 — \$4.29** (for 5 lbs.)

**465 — \$6.99** (for 25 lbs.)

**TRAIL BOLOGNA:** An excellent sausage. Spicier than regular bologna and summer sausage. Try it – you'll like it!

**272 — \$4.29** (for 5 lbs.)

**273 — \$6.99** (for 25 lbs.)

**HOT STICK:** A stick with excellent flavor and some heat for added enjoyment.

**268 — \$4.29** (for 5 lbs.)

**269 — \$6.99** (for 25 lbs.)

**SMOKED POLISH SAUSAGE:** Smoked sausage with some extra zip to it. Full of flavor, makes an excellent quick meal. No MSG.

**279 — \$4.29** (for 5 lbs.)

**280 — \$6.99** (for 25 lbs.)

**SALAMI:** Besides making excellent lunchmeat, this produces great slim jims.

**277 — \$4.29** (for 5 lbs.)

**278 — \$6.99** (for 25 lbs.)

**Customer Favorite! BRATS:** A very popular sausage for sandwiches or game day.

**275 — \$4.29** (for 5 lbs.)

**276 — \$6.99** (for 25 lbs.)

**BOLOGNA:** This very popular seasoning is an all time favorite. Stuff this into fibrous casings or make ring bologna.

**626 — \$4.29** (for 5 lbs.)

**627 — \$6.99** (for 25 lbs.)

**PEPPER STICK:** The extra pepper in this seasoning gives pepper lovers the taste they crave. Contains mustard.

**271 — \$4.29** (for 5 lbs.)

**630 — \$11.99** (for 25 lbs.)

**FRANKS:** Make your own hot dogs or jumbo franks. Stuff into natural, plastic or collagen casings.

**628 — \$4.29** (for 5 lbs.)

**629 — \$6.99** (for 25 lbs.)

**ANDOUILLE:** This cajun sausage is often used in gumbos and similar dishes. It is a spicy smoked sausage that is very popular in Louisiana. Makes a great hot mett. No MSG.

**697 — \$4.29** (for 5 lbs.)

**698 — \$11.99** (for 25 lbs.)



### LEM Cure

A mixture of salt and sodium nitrite (6.25%), this product should be used to control botulism as well as add color and flavor to your smoked or cooked sausage. Will not kill salmonella or E-coli (these are eliminated by proper cooking temperatures). Regulated by the FDA. Follow directions to the letter, do not use more than directed. Keep out of reach of children! (All Backwoods™ Seasonings requiring cure come with pre-measured packages.)

**208 — \$1.99** (4 oz. bag)

**Four or more bags — \$1.75 each**

### Cured Sausage Kits

#### With Fibrous Casings

- Seasoning with Cure • 10 tied Fibrous Casings
- String- to tie open end of casings • Directions

	10 lb. Kit	25 lb. Kit
Summer Sausage Kit	283 \$9.99	284 \$14.99
Trail Bologna Kit	285 \$9.99	286 \$14.99
Bologna Kit	700 \$9.99	689 \$14.99

### Cure Variety Pak

Here's a package that gives you four great seasonings and the cure. Makes 5 lbs. each of Summer Sausage, Pepperoni, Snack Sticks and Jerky. Cure package provided, no need to purchase anything else. The directions explain how to make each variety. Make as little as 1 lb. at a time. No casings needed.

**017 — \$14.49**



## Seasonings for Fresh Sausage

**BREAKFAST:** Great for breakfast or anytime! A good all-around blend for many uses.

**002 — \$4.29** (for 15 lbs.)

**HOT:** Same great flavor as our breakfast blend, with a higher level of pepper.

**003 — \$4.29** (for 15 lbs.)

**SWEET ITALIAN:** Contains just the right portions of pepper, fennel and sugar to produce an Italian sausage with a slightly sweet flavor. No MSG.

**004 — \$4.29** (for 15 lbs.)

**HOT ITALIAN:** This blend contains crushed red pepper to give you an Italian sausage with a little extra zing! No MSG.

**005 — \$4.29** (for 15 lbs.)

**CHORIZO:** A favorite Mexican sausage that has heat as well as spicy flavor. No MSG.

**266 — \$4.29** (for 15 lbs.)

**FRESH BRATWURST:** A delicious sausage when put in fresh hog casings. Use beer instead of water to make beer brats.

**274 — \$4.29** (for 15 lbs.)

**FRESH MAPLE:** Maple flavor adds a great change to the normal breakfast sausage. No MSG.

**624 — \$4.29** (for 15 lbs.)

**FRESH CAJUN:** New Orleans style flavor. Onion, garlic and 3 kinds of pepper make this a real hit for cajun lovers. No MSG. Contains Gluten.

**699 — \$4.29** (for 15 lbs.)

**POLISH:** An old standby when it comes to great taste. No MSG.

**267 — \$4.29** (for 15 lbs.)

### Customer Favorite!

### High Temperature Cheese Chunks

Add a burst of cheese flavor to your sausage and snack sticks!

This 100% real cheese is specially formulated to retain its shape and flavor up to 400°F. Pre-cut to 1/4" chunks. Just add to your meat in a 1 to 10 ratio (1 lb. cheese to 10 lbs. of meat) after the second grind and before mixing, then stuff and cook as usual. Cheese lasts up to 6 months at 34°F, and can be frozen.

**All Varieties \$8.49 each**

**807 — Cheddar**

**808 — Hot Pepper**

**865 — Swiss**

**866 — Mozzarella**

**ANY VARIETY 5 BAGS OR MORE \$7.99 each**

Bulk High Temperature Cheese available - Call for Pricing!



# At Home with LEM

Meet Rebecca Fleek. As LEM's Fulfillment Team Leader she is responsible for your order arriving to you on time and intact

## SHE MAKES IT ALL LOOK EASY

Rebecca juggles a lot during her work day to make sure our customers get what they want when they want it. How does she relax when she goes home? She doesn't!

In her spare time she and her husband Bobby, a full time iron worker out of local 44, operate a thriving 45 acre homestead outside the small town of Brookville, IN. It's a beautiful setting nestled in a shady hollow far from the hustle and bustle of the city life they left some 16 years ago.

## FOOD YOU CAN FEEL GREAT ABOUT

Recently I was fortunate enough to spend an afternoon with the Fleek family listening to time tested family stories and feasting on an abundance of delicious home harvested food. Here's just some of what I learned:

- Kevin (18) recently participated in his first and last Demolition Derby, sponsored by LEM no less!
- Daughter Katie (14) took her first deer this past season. A nine pointer... way to go Katie!
- Their dog, Bluebell, doesn't bite. That is unless you pet it.
- There is nothing Bobby and Rebecca can't dry, smoke, can, strain or brine.

## Just the Facts Rebecca Fleek LEM Fulfillment Team Leader

- **Hometown:** Brookville, IN
- **Married:** Bobby Fleek-22 years
- **Processes:** 8-10 Deer a Year
- **Dehydrates:** 100 lbs Jerky a Year
- **Cans:** 15 Different Fruits and Vegetables

**FUN FACT:** Took Her First Buck this Past Season with Daughter Katie

In fact Bobby and Rebecca have been eating what they grow and hunt for over a decade. "Why do you do all this", I asked. "Oh, that's easy, it's food you can feel great about and it's not bad on the bank account." At that she passed a tray of the juiciest blackberries I'd ever laid eyes on. "Why would anyone want to buy this at the grocery store?" She asked me. I have no idea.

## IT'S REALLY PRETTY SIMPLE

Food was everywhere and it was delicious. Fresh eggs from the chicken coop, cracked walnuts, crisp gherkin pickles, and no shortage of venison. In fact the Fleek family will take six or seven deer between them this fall. That's a lot of jerky. As the evening wound down and it was time to leave we had a chance to view the deer head from Katie's

buck. As Bobby brought it out you could see the pride in the eyes of each family member. Later, I asked Rebecca, with all she's done in her life, what makes her most proud?

**"Well... it's really pretty simple, a loving husband, three great kids and a home we've built together."**

**It's a compelling case for happiness.**



## Rebecca's Recommended Reads

**The Complete Venison Cookbook**  
By Harold W. Webster, Jr.

Looking for a unique approach to venison? Well, here's your opportunity to find out how to prepare delicious delicacies for your entire family. This book is loaded with traditional recipes along with some not-so-traditional ones. Over 400 pages packed with ideas to fix venison any way you want it.

1006 — \$19.95

## Backyard Homestead

Edited By Curleen Madigan Perkins

Eat from the garden year-round with fresh veggies and homemade preserves. Also includes tips on fruit trees, berries, and raising your own chickens for fresh eggs. 368 pages.

905 — \$18.95

## Rebecca's Essentials

Here are a few of our products she can't do without.



**NEW!** LEM Dehydrators with digital timer

**"It's Always Running!"**

Starting at \$139.99  
See Page 40



LEM Jerky Cannon®

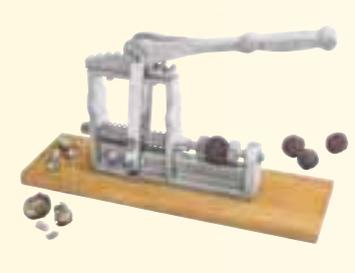
**"It's So Versatile!"**

468 — \$49.99  
See Page 42



Manual Food Strainer  
**"I Couldn't Live Without It!"**

806 — \$54.99  
See Page 14



**NEW!** Walnut Cracker  
**"It's So Great I Got LEM to Put it in the Catalog!"**

1012 — \$59.95 Comes assembled  
See Page 17



Straining Ladle  
**"Works Better Than I Imagined!"**

912 — \$16.95  
See Page 18



LEM Seasonings  
**"My Husband Loves Backwoods™ Seasonings!"**

Starting at \$4.29 See Page 10

# Drink Up a Healthy Harvest!

## NEW! Small Fruit Press

The perfect fruit and wine press will have you looking forward to harvest season! This compact press makes quick work pressing grapes, blueberries, raspberries and other soft fruits. Features a cast iron frame with a 3/4" screw to effectively extract juice.

Hardwood tub measures 11"H x 8-1/2"W diameter. Includes 1/2 pint of polyurethane for treating wood prior to first use (instructions included).

**Note: Not designed for crushing hard fruits, such as apples.**  
Made in USA.

**1118 — \$179.99**  
(add \$10.00 extra shipping)



## NEW! The Best Steamer / Juicer You'll Ever Own!

Use steam to extract nature's own juices from your favorite fruit with this ingenious Steamer / Juicer. Made of heavy gauge stainless steel and a unique encapsulated base, the 11-3/4 quart capacity provides plenty of space to harvest your favorite juice directly from the fruit. Simply add water to the sturdy stainless steel base, fill the top basket with fruit and bring to boil on your stovetop. The steam gently releases the juice which collects in the center chamber and travels



down a clear silicone tube into your container. Great for making jellies & syrups or simply let the juice cool and drink up. Juice from steamer is incredibly smooth and packed with nutrients. Can be used to steam vegetables, seafood or even roast meats.

**1121 — \$169.99**

## Manual Food Strainer

**Great for Tomatoes!** This machine separates seeds and peelings from meat and juice of all fruits and vegetables. Use it to make sauces, pie fillings, homemade ketchup and much more. Clamp-on base will fit most counter tops. Large capacity hopper, easy turn handle and one stainless steel apple & tomato screen. Bowl is 10" diameter and 4-1/2" deep.

**806 — \$54.99**

## Accessories for Food Strainer

### Grape Spiral

Use with grapes to produce juices, wines and jellies. This spiral is shorter than the standard spiral to eliminate jamming due to seeds. Use with apple & tomato screen.

**810 — \$9.99**

### Berry Screen

Stainless steel screen strains seeds from strawberries, blackberries, etc. to make jellies. 3/64" holes.

**811 — \$12.99**

### Salsa Screen

Make your own salsa with this screen. Stainless steel with 1/4" holes.

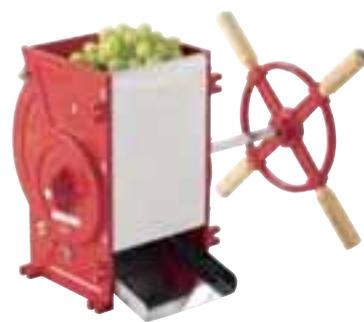
**812 — \$12.99**



## Drink Up The Harvest with Fruit & Wine Press

Ideal for the serious juice, wine or cider maker. This double ratchet action press generates powerful torque making your job easier. It's commercial quality and features a sturdy enamel steel frame, 16 quart hardwood cage and "easy pour" bottom spout for juice collection. Three legged base can be bolted down or freestanding. Wood cage disassembles for cleaning. Enjoy the fruits of your labor. Includes split hardwood press plate and six hardwood press blocks. Overall dimensions 32"H x 17"W

**956 — \$239.95** (add \$10.00 extra shipping)



## Fruit Crusher

An economical manual fruit crusher that can handle hard fruit like apples and pears. Heavy duty cast iron with stainless chute and hardware, wood drum with stainless crushing blades. Mount horizontally on a table or vertically on a wall corner; 10" x 17-1/2" wood mounting base included. Overall dimensions 16" x 13" x 18".

**955 — \$184.95** (add \$10.00 extra shipping)

**Always Crush Fruit Before Pressing**

## LEM has the Precision Products You Need!

### NEW! 11 lb. Digital Scale

**Greater accuracy than a spring loaded scale. Great for weighing patties.** This cleverly designed scale provides precise weights with an easy-to-read digital display (backlit, if desired). But the real genius is that the display pulls away from the base, so that large plates, bowls or cuts of meat don't get in the way of your results. Measures in 1/8 ounce or 1 gram increments. Handy tare weight function lets you subtract the weight of measuring cups or bowls, so you don't have to do the math. Thin profile for countertop and storage convenience. Stainless steel platform is removable for cleaning. 11-1/4" x 8-1/2" x 2". 11 lb. capacity. Powered by 4 AA batteries (included).

**1114 — \$49.99**



### 11 lb. Kitchen Scale

This 11 lb. Kitchen Scale is an absolute necessity for home canning of vegetables, fruit, or meat. Accurately weigh ingredients for savory recipes or food portions for special diets. Includes a dishwasher safe weighing pan in which the scale fits for neat storage. The easy read dial of this white scale measures up to 11 pounds by 1 ounce increments and up to 5 kg. by 25 g. increments.

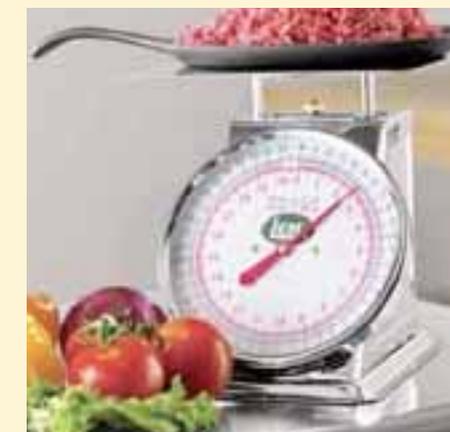
**906 — \$14.95**



### Best Seller! 22 lb. Scale

22 lb. capacity. The sturdy scale weighs pounds in 2 oz. increments and kilograms in 50 gram increments. Ideal for the home user. White styrene housing with clear protective lens. 9-1/4" x 6-1/4" Chrome tray.

**836 — \$24.99**



### 44 lb. Stainless Steel Scale

A heavy duty scale that weighs anything up to 44 lbs. This scale has a large 8" dial and weighs pounds in 2 oz. increments or kilograms in 50 g. increments. Sturdy stainless steel base supports a large 10" x 8" stainless steel platform. A quality unit at a sensible price.

**435 — \$59.99**



## Ceramic Compost Keeper

**Attractive and Odor Free!** Put your canning and other kitchen scraps in an attractive countertop composting crock. Features a fully glazed interior that won't stain or absorb odor and holds up to one gallon of scraps. An activated carbon filter in the lid prevents odors. Dishwasher safe. Measures 10-1/2"H x 7" dia.

**907 — \$34.95**

## NEW! 3 Piece Ceramic Knife Set

### Never worry about sharpening again!

Ceramic knives are a better alternative to steel knives. They hold their sharpness up to ten times as long. Designed with an ergonomically engineered handle, they are lightweight and great for slicing or chopping fruits, vegetables and boneless meat. And with no metallic material they won't discolor over time or spoil the taste of food. Easy to clean and with an edge diamond sharp you won't go wrong with these in your kitchen. A great value for the master of the cutting board! Includes: 3" paring knife, 5" slicing (Santoku) knife & 6" chef knife. Hand wash to maintain a long lasting edge.

**1019 — \$49.99**



# Food Prep Products That Work



## Stainless Steel Vegetable / Fruit Slicer

**Versatility at its finest!** Constructed of quality stainless steel, this durable slicer can create fruit and vegetable slices from paper thin up to 3/8" thick. This unit is about as convenient as they come: the legs fold up for easy storage and is top-rack dishwasher safe. Includes 5 interchangeable blades; 3 Julienne Blades, Slicing Blade & Waffle Blade. Plastic food pusher included.

**829 — \$59.99**

**5 Interchangeable Blades!**



## Commercial French Fry Cutter

Crank out the best tasting French fries (or sweet potato fries) you ever tasted! This reliable, heavy duty all metal cutter turns out uniform fries, zucchini sticks and other favorites with one push of the handle. Includes suction feet for use on smooth countertops or can be permanently mounted on countertop or wall. Includes two cutting plates (3/8" & 1/2") for making thin cut or regular fries.

**825 — \$99.99**

**Master the Potato with this Restaurant Quality Cutter!**



## Cabbage Cutter

Slice whole heads of cabbage in just minutes. Makes great kraut and slaw. Features three stainless steel blades. Also great for slicing other vegetables. 23" x 9".

**586 — \$54.99** (add \$3.00 extra shipping)



## Corn Cutter/ Creamer

Here's a simple yet efficient tool to remove corn from the cob in just a few swipes. Great for making cream style corn. Features a stainless steel blade that cuts smoothly, uniformly, and evenly yielding perfect whole kernels when the shredder is removed and scraper is lowered. Measures 17" long.

**913 — \$12.95**



## Pineapple Slicer

This wonder of the kitchen peels, cores, and slices a fresh pineapple in just 30 seconds. Perfect spiral-cut pineapple rings in less time than it takes to open a can. The shell remains intact and the fruit retains its juice, making the quick clean-up an additional bonus! No kitchen is complete without one. Made of stainless steel.

**911 — \$21.95**



## NEW! Deluxe Cherry Pitter

**Makes pitting cherries a breeze.** This deluxe cherry pitter with high suction base effortlessly removes pits without bruising or crushing. It features an automatic feed tray, clear catch hopper for pits and a sturdy spring loaded plunger. Ideal for canning, freezing, dehydrating or baking. No mess and no wasted fruit. Who thought you could have so much fun pitting cherries!

**1128 — \$19.99**



## Deluxe Bean Frencher

**Serving & canning French-style green beans has never been simpler!** Feed your fresh green beans into the hopper and crank away to turn out delicious, slender French-cut slices. The heavy-duty Bean Frencher conveniently clamps to any surface up to 1-1/4" in thickness, and features durable stainless steel cutting blades.

**914 — \$19.95**



## French Fry Cutter

**Make mountains of French fries in minutes.** Handles large potatoes with no problem. It comes with 2 stainless steel cutting plates. One plate for regular and one for thin fries. The suction base attaches to any smooth flat surface. For best result halve potatoes prior to cutting. Do not use with sweet potatoes.

**587 — \$19.99**



## Apple / Potato Peeler

Bushels of apples will no longer be a problem thanks to this peeler. Peel, core and slice an apple all in one easy motion. Peel only or just slice and core... the option is yours! Potatoes also peel with ease and make great curly fries. The powerful suction base attaches to any smooth, flat surface, allowing unparalleled ease of use.

**662 — \$19.99**

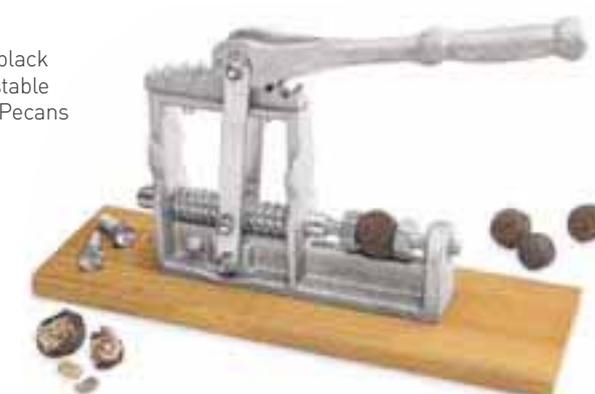
**Peels, Cores and Slices in Seconds!**

## NEW! Walnut Cracker

**Cracks black walnuts with ease!** Finally a cracker designed specifically to crack black walnuts. This heavy duty aluminum tool can handle any nut in six counties. Adjustable design allows for most sizes. The powerful gear lever action opens Hickory nuts, Pecans and of course Black Walnuts in a fraction of the time it takes with other crackers. No more hammers, sore hands and flying bits of shrapnel. This simple device makes a nut lovers life easier.

**1012 — \$59.95** Comes assembled

**Finally a Nut Cracker Designed to Crack Black Walnuts!**



# Preserve the Harvest!



**A. NEW! Ultimate Canning Kit**  
 Ready to start canning a full bounty of fruits, vegetables and even meats? Our Ultimate Canning Kit features a high quality Pressure Canner that allows you to safely process root vegetables, greens, fruits, stews, fresh vegetables like beans, corn and zucchini, as well as meats—something you can't do with a bath canner. Includes: 16 qt. Pressure Canner (957), Canning Kit (585), Lid Sterilizer (921), 1 Cup Ladle (935), Labels (923) and Beginner's Guide to Preserving the Harvest book (936).  
**A great gift for serious gardeners and other cooking enthusiasts.**  
**1117 — \$169.99 SAVE \$14.75**

**B. NEW! Intermediate Canning Kit**  
 We created this kit for customers who want to discover the delicious, satisfying and money saving advantages of home canning. Water bath canners are perfect for processing jams, jellies, relishes, tomatoes and fruits during harvest season. Kit includes: Canning Kit (585), Lid Sterilizer (921), Labels (923), Beginner's Guide to Preserving the Harvest book (936) and a 33 qt. Bath Canner (924) for processing.  
 Note: Bath Canners are only suitable for processing foods that are naturally high in acid content (or have vinegar added) or jellies, jams, compotes or other fruit based foods that have sugar added. If you intend to process vegetables, stews, soups or meats for storage, you'll need a Pressure Canner capable of safely processing low acid foods.  
**1116 — \$89.99**

**C. Starter Canning Kit**  
 Contains your essential canning tools in one box. Includes a canning funnel, convenient jar lifter, kitchen tongs, jar wrench and magnetic lid lifter.  
**585 — \$14.99**

## Save Time, Energy & Money with Our Steam Canner!



This dual function aluminum steam canner uses only 3 pints of water and cuts preheating by 50%. The aluminum cover also converts to a 15 quart kettle complete with stay-cool black plastic handles. Great for fruit and other high acidic foods. 7 quart capacity.  
**566 — \$54.99**

## Pressure Cookers are the Safest Approach to Canning & Preserving Foods!

**Presto® Ultimate Pressure Cooker / Canner**  
 While old fashioned hot water bath canners are fine for processing pickles, jams, tomatoes or applesauce, a pressure canner hits the 240°F temperature necessary for safely canning low acid food, such as corn, beans, squash and meats. These heavy-duty, aluminum pressure cooker / canners are designed for use on regular and smooth-top ranges. Includes a strong-lock lid with pressure regulator, easy-to-read dial gauge and overpressure plug. Canning rack protects jars during canning. Ergonomic, stay-cool black plastic handles. Two sizes:  
 16-qt. (Fits 10 pint jars or 7 qt. jars per batch. 15" x 12").  
 23-qt (Fits 20 pint jars or 7 qt. jars per batch. 17" x 15-1/2").



**957 — \$119.95 (16-qt.)**  
**958 — \$139.95 (23-qt.)**  
**959 — \$9.00 (Replacement Seal)**



**Straining Ladle**  
 Let's you strain while you scoop. A really unique approach, a cross between a strainer and a ladle. Our Straining Ladle lets you scoop, pour and strain all with one tool. Features perforated holes to strain liquids while the solid side allows scooping and pouring. 6-1/2 ounce capacity. Stainless steel construction.  
**912 — \$16.95**



**Jelly Strainer**  
 Sturdy steel frame design provides a simple, efficient method for straining. Flexible steel legs have unique "h" design for use with any size bowl up to 15". Strainer bag ties snugly around frame opening for sturdy support. Comes with one straining bag. Replacements sold separately.  
**919 — \$9.95 (Jelly Strainer)**  
**920 — \$4.50 (Replacement Bag)**



**NEW! Stainless Steel Funnel with Strainer**  
 Two utensils every kitchen needs in one clever design. Wide mouth (5-1/2") stainless funnel is just the ticket for transferring any product without making a mess. Need a strainer? Just pop in the FDA approved silicone insert. Perfect for canning. Silicone insert is heat resistant to 500°F.  
**1127 — \$11.99**



**Sterilizing Rack**  
 No more magnet wands and burnt hands! Holds up to 12 regular or wide mouth canning lids. Water circulates freely around the lids to sterilize them completely. Extended arm provides easy handling for removing lids from boiling water. Dishwasher safe.  
**921 — \$14.95**



**Mrs. Wages Spices, Salts & More**  
 Home canning is a craft dating back hundreds of years...one which has enjoyed a tremendous revival in recent times. With the help of Mrs. Wages, you and your family can enjoy the wholesome goodness of home canned fruits, jellies and vegetables in no time. Choose any or all of the items we have below, you can't go wrong.

<b>945 — Pickling &amp; Canning Salt</b>	<b>\$4.95</b>
<b>949 — Fresh Fruit Preserver</b>	<b>\$5.95</b>
<b>950 — Lite Fruit Pectin</b>	<b>\$3.95</b>
<b>947 — Salsa Mix</b>	<b>\$3.95</b>
<b>948 — Hot Salsa Mix</b>	<b>\$3.95</b>
<b>952 — Pasta Sauce</b>	<b>\$3.95</b>
<b>943 — Dill Pickle Mix</b>	<b>\$3.95</b>
<b>942 — Bread &amp; Butter Pickle Mix</b>	<b>\$3.95</b>
<b>944 — Kosher Dill Pickle Mix</b>	<b>\$3.95</b>
<b>946 — Pickling Lime</b>	<b>\$4.95</b>
<b>951 — Ketchup Mix</b>	<b>\$3.95</b>



**NEW! Single Blade Vegetable / Fruit Slicer**  
 This compact slicer is an essential culinary utensil for any home cook to have in the kitchen. Featuring a simple design, a single razor sharp stainless steel blade, and eight easily adjustable thickness settings, this product is not only simple and easy to use, but it also makes quick work of fruits and vegetables. Legs fold up for easy storage, and quality stainless steel construction ensures that the product is durable and top-rack dishwasher safe. Cuts 1/8" to 1/2" thick slices.  
**1124 — \$9.99**



**NEW! Stainless Steel Food Mill**  
 Make homemade mashed potatoes, sauces, even baby food all from this multipurpose mill. Side clips allows this unit to nest into household pots. The 2 Quart container comes apart for easy cleaning. Every person interested in healthy natural cooking at home is sure to need this versatile tool.  
**1126 — \$24.99**



**Beginner's Guide to Preserving Food at Home — By Janet Chadwick**  
 You don't need a lot of time or years of experience to preserve garden-fresh fruits and vegetables. This book is loaded with simple step-by-step instructions designed to give you the confidence and know-how to freeze, dry, can, root cellar, and brine from your summer garden. 240 pages.  
**936 — \$14.95**

**Need More Canning Products?**  
 Go to [lemproducts.com/canning](http://lemproducts.com/canning)  
 to View Our Extended Line.

# Great Brands... Tremendous Value!



## Chef's Choice® Sharpener 120

This 3 stage electric sharpener uses conical coated discs to form correct angles in stage 1 and 2, stage 3 polishes the edge to razor sharpness. Will sharpen serrated knives also. Precision elastomeric angle guides eliminate all guesswork. Limited 3 year warranty.

334 — \$129.00



## Chef's Choice® Sharpener 310

This 2 stage electric sharpener is both functional and economical. The 100% diamond abrasive will give you razor sharp, double beveled edges. The patented magnetic guides give you foolproof sharpening every time. Limited 1 year warranty.

519 — \$59.99

## Chef's Choice® Professional Sharpener 130

The newest breakthrough in sharpening technology, the M130, presents all your sharpening options in one compact appliance. It professionally sharpens and steels all brands and types of knives; straight edge, serrated, kitchen, Asian style, sports and pocket knives in seconds.

Three stages make it possible to obtain a "better than factory" edge quickly and effortlessly. Using these stages in different combinations produces custom edges, suited to a particular cutting task. Built-in, high precision, user friendly elastomeric angle guides guarantee fool-proof sharpening. Limited 3 year warranty.

883 — \$169.99



## Professionals Choose MUNDIAL KNIVES for Their Quality & Price!

### MUNDIAL KNIVES — Legendary Knives at a Great Value!

Professional chefs look for three things in a knife: control, reliability and a precision edge. Mundial knives win on all counts. Forged from high-carbon chrome molybdenum stainless steel, these beauties deliver razor sharpness time and again. And when it is time to sharpen the blade, it's a snap! Blades extend the length of the handle for control and reliability. Every Mundial knife goes through a rigorous quality control program from the formulation of the steel to the polishing of the blade and carries a lifetime warranty against defects in materials or workmanship.

Your Satisfaction Is Guaranteed or We Refund Your Money. That's How Strongly We Feel About Mundial!

KNIVES	SKU #	PRICE
A 3" Paring	098	\$3.99
B 5" Curved, narrow, semi-flex	090	\$9.99
C 6" Curved, narrow, semi-flex	091	\$9.99
C 6" Curved, wide, stiff	092	\$9.99
D 6" Straight, narrow, semi-flex	094	\$9.99
E 8" Filet	096	\$10.99
F 8" Breaking or Steak	097	\$13.50
F 10" Breaking or Steak	323	\$16.99



### Mundial 6" Serrated – Ultimate Kitchen Knife

Be careful - this is sharp! If you haven't tried this knife yet, you don't know what you are missing. Professional quality for slicing bread, tomatoes, or vegetables and for carving meat. Incredibly sharp with a 6" serrated, stain-free blade and a polypropylene handle. Money back guarantee!

037 — \$5.99 (two for \$10.00)



### Diamond Sharpeners

No more dull knives. Quickly brings dull knives back to razor sharpness. The oval nickel-plated, tubular steel rod is covered with microcrystalline, industrial diamonds, and a polypropylene handle with guard. The easiest and fastest way to sharpen a dull knife. 5" steel fits easily into a kitchen drawer or backpack. Available in three sizes.

122 — \$19.99 (5" Steel)

123 — \$29.99 (10" Steel)

313 — \$31.99 (12" Steel) **BEST SELLER**



### 12" Butcher Steel

Keep that razor edge on all your knives with this round, chrome plated steel. This professional quality steel has an easy-to-hold black, polypropylene handle with molded guard and hanging ring.

335 — \$24.99



## VICTORINOX® KNIVES — Famous for Swiss Quality!

### VICTORINOX® Knives From Forschner

Renowned for their extremely sharp, Swiss forged high carbon stainless steel blades, Victorinox knives are the choice of professional chefs and meat cutters worldwide. Ergonomic Fibrox™ plastic handles have a slip resistant design and are approved by NSF®. Made in Switzerland by Victorinox, makers of the original Swiss Army Knife.

KNIVES	SKU #	PRICE
5" Curved, semi-flex boner	527	\$16.99
6" Curved, semi-flex boner	497	\$16.99
6" Straight, narrow, semi-flex boner	498	\$16.99
6" Curved, wide, semi-stiff boner	499	\$16.99
8" Breaking knife	500	\$24.99
10" Breaking knife	501	\$29.99

To Maintain a Sharp Edge on All Your Knives, Hand Wash With Hot Soapy Water and Towel Dry.

Never Put Your Knives in a Dishwasher!



### A. Avoid Nicks & Cuts with Our Cut Resistant Glove!

Tired of those little cuts and nicks every time you use a knife? This glove will protect your hand whenever you use a sharp instrument. This is a top of the line glove. Don't be fooled by gloves that are less expensive. Available in sizes large or medium. Glove fits either hand.

Not for use when using electric saws or other powered equipment.

757 — \$15.99 Large

758 — \$15.99 Medium



### B. Portable Countertop Knife Sharpener

Hone Your Knives to a Perfect Edge.

Whether you want to add new life to your old knives, or keep new ones honed, this easy-to-use sharpener is your answer! With a compact industrial design, the knife sharpener's suction cup adheres to any flat surface making it so simple you can use one handed. Tiny enough to store virtually anywhere when not in use. It also comes backed by a lifetime warranty. You'll make use of it for years!

980 — \$18.99

### C. NOW IN CAMO! Take Anywhere Knife Sharpener

Throw away the whetstone. From field knives to kitchen knives, this sharpener safely and quickly hones all sorts of blades. V-shaped tungsten groove guides blade at correct angle—ensures efficient sharpening. Features durable plastic construction and a finger guard. Made in USA.

984A — \$12.99 (Camo)

984 — \$9.99 (White)



# Solutions to Make Your Next Hunt Easier!

## The Drying Station

Keep Your Boots, Shoes & Gloves Dry Year Round. Includes a built in tray with glove dryers that keeps water and mess on the tray instead of the floor. Dries up to one pair of boots and gloves or 2 pairs of boots simultaneously. Safe for use on all footwear materials. Features a digital control with bright LED display, simple touch control, and a 15 minute warm-to-wear setting. Up to 8 hours of drying time. Extendable tubes fit all types of footwear. 16-1/2"H x 12-1/4"L x 14"D. Corded.

997 — \$79.99



## Portable Boot/Shoe and Glove Dryer

A one-of-a-kind portable boot dryer that can dry a pair of boots and gloves at the same time. Its convenient compact design is perfect for travel. It also doubles as a boot/glove warmer which will get your boots nice and toasty and ready to head back out to the field. Safe for use on all footwear materials. Tote bag included. Heat or no heat option. 9"L x 9"W x 11-1/4"H. Corded.

996 — \$49.99



## Cover Me Bill® Rain Protection

Have a favorite hunting hat already?  
No need to trade it out or ruin it.

We have the solution! Simply turn it into a rain, sun and wind protector with Cover Me Bill®. Rests on the bill of most hats or in your pocket, field pack, backpack, etc.

Included; an anchor snap attachment and an optional cord which can be laced through the eyelets on the sides of the hat cover for windy conditions. Don't let bad weather catch you unprepared.

976 — \$19.99



## NEW! Trophy Bag Kooler

Wild meat will never taste "gamey" if you do two things quickly: clean it and get it cooled as soon as possible. This innovative bag gets the "cooling" part taken care of quickly and effectively. The Trophy Bag Kooler is the original short-term portable cooler for keeping your harvest cool and clean while preventing spoilage. The patented thermal barrier can maintain temperatures of 36° to 40°. Dual purpose antler flaps and drawstring leg holes with slide locks help keep flies away from meat. Water resistant 600 denier polyester outer shell is made to last several seasons. Has the durability to last for years. Cleans with mild soap and water. Holds up to 300 lbs. of game, such as deer, antelope, hog and turkey. Made in USA.

Choose from two colors: Mossy Oak Camo or Buckskin.

1120 — \$209.99 (Mossy Oak Camo)

1017 — \$199.99 (Buckskin)



## LEM Exclusive!

**A. The Field Dresser** — Non-slip, hunter orange, ergonomically constructed handle, razor sharp gut hook, and no sharp point to puncture internal organs. Cordova sheath protects you from the sharp edge as well as hides the orange handle while hunting. Heavy metal clip keeps it secure on your belt. Stainless steel blade measures 1-1/16"W x 5-1/8"L. And, it has a money back guarantee! 615 — \$34.99

**B. The LEM Skinner** — Designed By A Hunter, For Hunters!

Focusing on comfort, balance, curve of the blade, and ease of use, the 3" stainless steel blade feels like part of your hand. The polypropylene handle is easy to clean and the chartreuse color makes it tough to lose in the field. Features a Cordova sheath with belt clip. 575 — \$19.99



## Outdoor Edge Game Processor Set

The most complete, portable butchering set for preparing big game, waterfowl, wild turkey, small game and fish. Doubles as a great set of cutting tools for camping and outdoor cooking. Includes Tungsten Carbide Sharpener, Steel Stick, Game Shears, Carving Fork, Cutting Board, Game Cleaning Gloves, Bone Saw and four, full-tang knives featuring high carbon 420 stainless steel with ergonomic handles for comfort, and rubberized texture for superior grip even when wet. All tools are stored in a compact, hard-side carrying case.

Lifetime guarantee.

978 — \$89.99



## Outdoor Edge Butcher Lite

Everything you need in the field. This pack has all the tools to field dress, skin, quarter, and debone big game. Kit includes, 3" caping knife, gut hook Skinner, 6" boning knife, 6" bone saw, rib cage spreader, tungsten-carbide sharpener, and game cleaning gloves. Kit is perfectly contained in a nylon roll-pack/belt scabbard.

977 — \$78.99



## NEW! Outdoor Edge Kodi Pak

Carry everything you need for field dressing, skinning, caping and quartering big game in a single compact belt sheath! The Kodi Pak puts three high quality tools within reach: a 2-1/2" caping knife for delicate cuts, a 4-1/4" deep bellied skinning knife plus razor sharp gut hook and a 6" saw, capable of quartering game or clearing tree limbs. Knives have chrome-moly stainless steel, diamond cut blades for superior edge retention. Rubberized handles for a sure grip. Includes leather sheath that allows separate access to cutting tools and can be worn on left or right side of body.

1136 — \$99.99

## NEW! 330 lb. LEM Digital Hanging Scale

Just one use will make you glad you replaced that old, cumbersome spring loaded scale! This well-designed marvel is compact, more accurate and easier to read. And unlike spring-loaded scales, there are no coils to break. Weighs any game animal up to 330 lbs. yet stores easily in the corner of your gear bag. Can also be used to calculate tare weight. Displays weight in pounds or kilograms. Includes batteries.

1018 — \$49.99

## Rope Hoist & Gambrel

This unit has a locking system on the hoist to make raising the animal much easier. Comes with 22" gambrel and orange poly rope. System holds 500 lbs.

338 — \$19.99

## NEW! Gambrel

Gambrel is 24" wide and is made of strong 3/8" steel. Perfect for hanging, skinning and processing your game. Holds 800 lbs.

012 — \$8.99



## 4 Piece Mundial Hunter's Kit

Made by Mundial, kit includes a 3" paring knife, 5" curved boning knife, 8" steak knife and a 10" sharpening steel. The only thing you need to supply is the meat and the table. Professional quality.

099 — \$44.99



# Process Like the Pros

## Tips from LEM Founder Larry Metz

**Why Process your own Deer?** Game processing is a part of the hunt. You will realize the same pride and personal satisfaction from processing your deer as you do from harvesting it. When you process your own, you can custom cut your venison into the cuts you enjoy including steaks, roasts, jerky, stew or burger. You also know that your venison has been kept cool and clean, so nutrition and wholesomeness are guaranteed. This is not always the case when someone else does it for you.

Processing your own deer also gives you and your buddies another reason to get together to have some more fun and tell more stories. We all know how we enjoy that! For just a little more than the cost of having a deer processed by someone else, you can purchase the equipment you need to get started. After the first year there is little or no further expense.

Do yourself a favor and process your own. You will be glad you did!

**Larry Metz - Founder, LEM Products**

### 5 Steps to Professional Processing

**1. LEARN A SYSTEM** — Find yourself a proven method like the boneless method I've been teaching and using for 30 years. Purchase a video or read a book (LEM has both), it will be well worth your time. Learning and using a proven system will allow you to:

- Make step by step progress from the field all the way to your freezer.
- Work more efficiently and more effectively as you perfect your system.
- Avoid critical mistakes and use tried and true methods.

**2. TAKE CARE OF YOUR GAME IN THE FIELD** —

- The extra time taken in the field will pay dividends at the table. Take care of your kill immediately.
- Carefully field dress with a sharp knife. Wear disposable gloves and avoid puncturing organs.

- Rinse the body cavity with water, if possible, before leaving the field.
- Avoid propping the body cavity open until you've dragged the animal out.

**3. KEEP IT COLD AND CLEAN** — This is a must because bacteria is not your friend. Keeping your deer at a cool temperature and ensuring the body cavity and hide are free of blood and dirt will prevent bacteria from developing:

- Hang your deer by its hind legs, if possible, in a controlled temperature between 35° and 40°.
- If away from home use our Trophy Bag Kooler (See Page 22). Otherwise pack bags of ice into the body cavity and hang around the deer.
- Wrap a cloth sheet around the body leaving the top open to allow heat to escape.

**4. PROCESS BONELESS** — Bone, fat and sinew cause venison to have a gamey taste. My boneless method avoids these three offenders so that you get nothing but the finest cuts. To learn more check out my processing videos for step by step directions. Here are a few tips:

- Do not freeze your venison with the bone in. Although uncut, the bone can flavor the adjacent meat.
  - Avoid sawing through bones. Bone dust is difficult to wash off and will contribute to a gamey taste.
  - Remove as much sinew and silver skin as possible, especially if you will be grinding your meat.
- 5. PRACTICE PROPER FREEZER WRAPPING** — Proper freezer wrapping is essential to preserve your cuts until they are ready to eat. Here are some things to consider:
- Use quality coated freezer paper and freezer tape.
  - Insert plastic freezer sheets between your cuts.
  - Remove as much air as possible using proper freezer wrapping methods to preserve the taste.

See our step by step wrapping instructions on page 29.



### Larry Recommends

#### Basic Butchering of Livestock & Game

By John Mettler, Jr.  
Covers the butchering of beef, hogs, veal, lamb, deer, poultry, rabbits and small game. It explains how to butcher each one and then how to cut into table cuts. In addition, it covers smoking and other means of preserving meat. Contains over 130 illustrations and clear, easy-to-follow text. Finally there are 30 pages of all kinds of recipes. For anyone who hunts, farms, or buys large quantities of meat. 192 pages.  
**422 — \$16.95**

#### Deer Processing I & II – The Set

Field Dressing and Skinning:

- Why not to split the pelvis
- How to handle the tarsal glands
- How to protect the "true" tenderloins
- How to properly field dress and skin a buck for mounting
- Important facts about handling your deer

Boning the deer carcass:

- Eliminate that wild gamey taste forever
- Divide your deer into 5 pieces
- Custom cut your deer for your family

**752 — \$24.99** (DVD set)

## Let's Get Started



#### Shoulder Length Polyethylene Gloves

Great for field dressing game. Fits either hand. Great protection from bacteria. Disposable.

**083 — \$5.99** six pair



#### Latex Gloves

Medical-grade latex gloves. Fit either hand and are powdered inside to go on and off easily. 100 Gloves

**079A — \$8.99** Medium  
**081A — \$8.99** Large  
**084A — \$9.99** Extra Large



#### Knit Gloves

High quality poly/cotton blend, reversible and washable. One size fits all.

**078 — \$5.99** 6 pair **\$9.99** 12 pair



### Process Boneless with Mundial Knives - The Choice of Professionals

Starting at \$3.99 See Page 20



#### Block Scraper

Keep your cutting board clean while you're working. 6" wide, stiff blade made of carbon steel with a poly handle.  
**117 — \$7.50**



### Keep Your Game Cool & Clean with the Trophy Bag Kooler

Starting at \$199.99  
See Page 22



### Everything You Need to Freezer Wrap Like a Pro

Wrapping Kit — 830 — \$79.99  
(Additional \$5.00 shipping)  
See Page 29

# Your Home Butcher Shop Delivered!



## Commercial Grade Meat Saws

Professional quality meat saws have a heavy, nickel-plated frame and a convenient blade tightening lever that makes blade changing easy. Choose from three sizes. Saws come with 1/2" blades.

## Replacement Meat Saw Blades

- 1/2" wide - Standard blade Easy cutting action (10 teeth per inch)
- 1" wide - A wide, sturdy blade for carcass splitting (8 teeth per inch)

Blade Length	Meat Saw		Replacement Blades			
	SKU#	PRICE	1/2" Blade	1" Blade	SKU#	PRICE
A 25"	638	\$44.99	638A	\$5.99	638B	\$7.99
B 22"	639	\$39.99	639A	\$5.99	639B	\$7.99
C 16"	640	\$29.99	640A	\$5.99	640B	\$7.99

## A. Best Seller! Heavy Duty / Freezer Proof Meat Lug

This lug won't crack, split or warp even in the freezer. Pebble finish exterior, smooth interior for easy cleaning. Lid does not seal air tight and is sold separately. 15-1/4" x 21-1/2" x 7". White.

360 — \$14.99 (Lug)      360A — \$8.99 (White Lid Cover)

## B. General Duty Meat Lug

Made of FDA approved high density polyethylene. Great for making burger or mixing sausage. 15" x 21" x 7". Grey. Lid sold separately.

045 — \$11.54 (Lug)      360A — \$8.99 (White Lid Cover)

## C. Economy Meat Lug

Poly meat lug, 15" x 21" x 5". White. Lid sold separately.

663 — \$9.99 (Lug) 2 for \$16.00      360A — \$8.99 (White Lid Cover)

## D. Cutting Board

High density polyethylene, USDA and FDA approved. Will not chip, crack or warp. Non porous. Available in three sizes.

644 — \$14.99 (12"L x 18"W x 1/2"H)

044C — \$29.99 (18"L x 24"W x 1/2"H) (add \$4.00 extra shipping)

044A — \$54.99 (24"L x 36"W x 1/2"H) (add \$5.00 extra shipping)



## Electric Meat Saw

Features a .75 HP motor and a split table to give you a stationary 22-1/2" x 9-1/4" back section and a sliding 22-1/2" x 8" front section. Movement of the front section allows you to cut pieces of meat up to 8" tall. A 1/2" stainless steel blade makes quick clean cuts through bone and meat. Adjustable thickness guide lets you cut steaks and roasts whatever size you like up to 8-1/2" thick. Meat pushing guide holds meat and keeps hands safely behind the saw blade as you cut. Overall size is roughly 59"H x 26"L x 21"W. 110 volt.

688 — \$649.99 (add \$70.00 extra shipping) \* Some Assembly required

## Replacement Blade for Electric Saw

688A — \$16.49 77" long x 5/8" wide, 5 teeth per inch.

## NEW! Stainless Steel Bone Duster

Removes the undesirable bone dust that can leave a bitter taste on your steaks and chops. Features angled ergonomic handle to help prevent arm fatigue. Reversible blades permits scraping on either side.

1132 — \$9.99



## Metal Boning Hook

Non-slip polyethylene handle with stainless 4 1/2" hook.

325 — \$8.99



## NEW! LEM Aprons with Printed Slogans

Printed on our white old school butcher's aprons. Each white apron has a lighthearted tagline sure to make any home processor smile. Selected from over 250 entries these creative taglines come directly from customers like you. A can't miss gift for that "hard to buy" person in your life. **Buy three and save \$5.**

1138 — \$9.99 ("Share Your Sausage with Someone Special")

1139 — \$9.99 ("Practice Safe Stuffing... Use a Casing")

1140 — \$9.99 ("Hunt the Rut... Get Into the Grind")



## White Bib Apron

This is the old school butcher's apron. This heavy weight, poly/cotton apron has sewn on neck strap and ties.

336 — \$6.50 each      Six or more — \$5.99 each

## Heavy Duty Vinyl Apron

Take the professional approach! The durable, waterproof material makes it a snap to protect your clothing and keep you dry while butchering, making sausage, or throughout any project in the workshop. This 27" x 42" apron is made of fabric-backed vinyl in a sleek black design. The easy-to-snap buckle and wide waist ties make this a friendly companion that will be around to help you for years!

431 — ~~\$18.99~~ \$14.99

# Don't Put Up with Tough Cuts... Tenderize Them!



## LEM Exclusive! Clamp-On Meat Tenderizer

A great little unit at a great price. Clamp-On unit attaches to your table or countertop. Two cast iron rollers are full of tenderizing points to make tender cuts of the toughest meat. Plastic cover protects the user from touching moving parts. Top opening is 4"W. Accepts meat up to 1/2" thick.

656 — \$54.99



## A Great Buy! Stainless Steel Meat Tenderizer

Stainless steel tenderizer has 30 knives to tenderize the toughest cuts. Mounted to a poly board. Stainless steel housing, combs and blades make clean up a cinch. Chute opening is 6-1/4" x 1". This unit will tenderize steaks up to 1" thick by turning the handle.

682 — \$209.99



## Cast Stainless Steel Meat Tenderizer

Heavy duty cuber has two rollers with 26 sturdy stainless steel blades. Assures you of tender steaks from the toughest meat. Made of heavy duty cast stainless steel. Chute is 4-5/8" wide. You supply the power by turning the handle. Not a cheap imitation, this is the real deal. Will tenderize steaks up to 1" thick. Easy tear down for cleaning. Comes with poly board base. 16"H x 8"W (without handle).

1685S — \$239.99 (add \$3.00 extra shipping)



## Electric Meat Tenderizer

Commercial quality at a great price! Features 30 stainless steel blades that tenderize the toughest cuts of meat in a breeze. The chute measures 4-1/2" x 7/8". Tenderizer housing is powder painted and attaches to a LEM .35 HP motor with a stainless steel housing. Motor is self lubricating and never needs maintenance. Easily disassembles for cleaning.

6025S — \$444.99 (add \$5.00 extra shipping)

Already have a LEM electric grinder See Page 46 for our Tenderizer Attachment (433A - \$254.99).



## Round Meat Tenderizer

Hand held meat tenderizer with 24 stainless steel points that will break down the toughest sinew and fibers in meat. Ideal to use on meat, fish, poultry and game before marinating. Dishwasher safe.

608 — \$9.99



## Triple Row Tenderizer

Tired of tough cuts? This tenderizer will assure you of tender portions. Forty-eight stainless saber blades, in three rows tenderize butter tender. Tenderize without loss of natural juices. Excellent for marinated meat. Use with cutting board. Dishwasher safe.

119 — \$39.99

# All You Need to Package like a Pro!



## Ground Meat Packaging System With 2" Aluminum Stuffing Tube

Everything you need to package your ground meat in 1/3 the time it takes to freezer wrap it. This indispensable kit contains a 2" stuffing tube, 50-1 lb. wild game bags, a bag taping machine and 1 roll poly bag tape. You won't believe how fast and easy this kit helps you fill your freezer!

Grinder Size	SKU#	Price
#8	200D	\$44.99
#10/12	200A	\$44.99
#20/22	200B	\$44.99
#32	200C	\$44.99



**STEP 1** Put a 2" stuffing tube over the plate of your grinder for the second grind.  
**STEP 2** Slide bag on tube and grind meat directly into bag.  
**STEP 3** Squeeze air out, twist bag and seal with taping machine.

## Our Wrapping Kit Has Everything You Need!

### Wrapping Kit

Everything you need to wrap your processed meat for the freezer is contained in this kit. Includes one roll of 15" x 450' Freezer Paper (A) with Cutter (B), one Freezer Tape Dispenser (E) and one Roll of Tape, one set of Freezer Labels (C) to mark your packages and a box of 6" Freezer Sheets (D).

**830 - \$79.99**  
 (Additional \$5.00 shipping)



A. Poly-Coated Freezer Paper  
 B. Paper Cutters  
 C. Freezer Label Set  
 D. Freezer Sheets  
 E. Tape Dispenser  
 F. Freezer Tape



2-mil thickness guards against freezer burn

### Ground Meat Bags

Pack your ground meat the easy way. Quality opaque, polyethylene bags have a 1-1/2" bottom gusset for added burst protection. The heavy 2 mil thickness guards against freezer burn. When filled and frozen, they stack neatly in the freezer. "NOT FOR SALE" printed on all bags except plain white. Seal bags with bag taping machine or hog rings.

Description	1 lb. Size	2 lb. Size	25 Bags	100 Bags	1000 Bags
Pork Sausage	036	036A	\$4.99	\$9.99	\$49.99
Wild Game	040	041	\$4.99	\$9.99	\$49.99
Ground Beef	038	039	\$4.99	\$9.99	\$49.99
Plain White	793	794	\$4.99	\$9.99	\$49.99



### 2" Aluminum Stuffing Tube

Wide diameter tube is perfect for filling poly bags with ground meat or sausage. Length: 6".



### Poly Bag Tape Machine

The twist and seal solution for sealing poly bags. No more fumbling with strips of tape!

**043 - \$19.99** Tape Machine Only  
**042 - \$3.99** Tape Only - 3/8" x 180 yds

Freeze all of your ground meat bags flat before stacking for a more rapid freeze.

### How To Wrap Meat Like A Pro!

To make a good, air tight package that will protect the meat, we recommend using "The Drug Store Wrap" shown here. Always use good quality freezer paper like LEM Poly-Coated Freezer Paper to seal in freshness.

**Step 1:** Tear off enough paper to go about one and a half times around meat. With the plastic coated side facing up, place meat on the center of paper.

**Step 2:** Bring the ends together. Start folding the ends of paper together over the center of the meat, making each fold about one inch wide. Crease the folds securely as you go. Fold down to the meat, using the last fold to pull the paper tightly around it.

**Step 3:** Press out all the air you can to prevent "freezer burn", as you create a tight package. Fold in each of the four corners of paper, as you would when wrapping a gift, to create a point at each end.

**Step 4:** Turn the pointed ends under the package, folding about an inch of paper under each end of package.

**Step 5:** Seal the package with freezer tape. You now have a tight package that will keep air out and moisture in!

**Step 6:** Label each package with the type, cut and amount of meat inside and the date you put it into your freezer. Place packages of meat on a tray, so they don't overlap and freeze. Once the packages are frozen solid, you can stack them without damaging the meat.



### A. Poly-Coated Freezer Paper

Premium 45 lb. paper minimizes freezer burn. Always use freezer paper for maximum protection. 1100 ft. roll should wrap 15-20 deer. 450 ft. roll should wrap 7-9 deer. Color: White.

**15" paper ideal for smaller animals like deer & hogs.**

**030 - \$54.99\*** (1100 ft.)  
**030A - \$29.99\*** (450 ft.)

**18" paper for larger animals like beef, elk, etc.**

**031 - \$54.99\*** (1100 ft.)

\*Additional \$5 shipping charge per roll

### B. Paper Cutters

All steel with grey finish - use on countertop or mount under counter or on wall (mounting hardware not included).

**035 - \$25.99** (18" wide)  
**035A - \$23.99** (15" wide)

### C. Freezer Label Set

Set of 144 labels; 48 Deer Steaks, 48 Deer Burger, 24 Deer Roast and 24 Blank.

**125B - \$4.99** per set

### D. LEM Freezer Sheets

Don't let your freezer meat get you stuck! USDA approved Freezer Sheets prevent patties from sticking together when frozen. Result? Burgers easily break apart when removed from freezer. A must have when making bulk burger at home. 1,000 sheets per box.

**027A - \$10.99** (6"x10-3/4" sheets)  
**027 - \$10.99** (8"x10-3/4" sheets)

### E. Tape Dispenser

Accepts tape up to 1" wide with 1" or 3" core. Heavy duty, heavy weight, rubber bottom is skid proof, so you can keep one hand on the package and tear tape with the other. Includes 1 roll of tape.

**034 - \$9.99**

### F. Freezer Tape

Acrylic adhesive on this high quality freezer tape holds tight in freezer temperatures. 60 yards per roll. 3/4" width.

**033 - \$1.50** each **5 or more \$1.25** each



## Genuine LEM Accessories Make Your Grinder Work Better!

**Buy together and Save! Grinder Accessory Kit**

Comes with everything you need to get the most efficient use out of your electric grinder. Kit contains: Poly Bag Tape Machine & Tape, 50 - 1 lb. Wild Game Bags, Grinder Foot Switch, and Grinder Cleaning Kit to help you keep your grinder running and looking like new. Sorry, express shipping not available.

Cannot ship outside the Continental U.S. or CA.

**819 - \$69.99**

Don't forget a 2" Stuffing Tube (sold separately above).



# Fire Up the Grill!



## Non-Stick Burger Press Picture Perfect Patties Made Fast & Easy

**Make quick work of your bulk burger.** This easy clean aluminum burger press can be adjusted to any thickness from 1/4" to 1". Forms a large 4-3/8" diameter patty. For best results use the 6" x 10-3/4" LEM Freezer Sheets when making burgers (see page 29). Place half of a freezer sheet in the base of the burger press, place the meat on the sheet, fold over the other half and press. Makes perfect burgers every time!

**534 — \$19.99**



## You've got to try our Gourmet Select Grillin' Rubs!

We love these rubs so much we're proud to put the Backwoods™ name on them, and we're sure you'll love them too! Formulated by local Chef James Trent, these unique blends really draw out the natural flavors of the meat. And if you're feeling extra spicy, try the recipes we've included on each label. You'll be amazed and come back for more. No additives, MSG or Glutens.

**Buy All Six & Save! 896 - \$39.99**

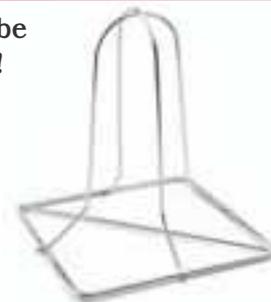
**890 — \$7.49** Cactus Lemon Ginger    **893 — \$7.99** Country Style Pecan  
**891 — \$7.49** Sizzlin' Honey BBQ Rib    **894 — \$7.49** High Country Hickory Garlic  
**892 — \$7.49** Savory Wild Game    **895 — \$7.49** Blackened Kickin' Chicken



## Beer Can Chicken Rack... What Else Needs to be said... My Two Favorite Foods Grilled Together!

**World Famous.** The ultimate chicken grilling companion! Just add beer and chicken for the most mouth-watering chicken ever! Easy to use and portable. Beer Can Chicken Rack folds flat for storage. Made of stainless steel and dishwasher safe.

**990 — \$9.99**



## Chili Pepper Grill Rack Holds Peppers Upright so they don't Spill!

**Spice Up Your Grill!** Cleverly shaped like a chili, this amazing grill accessory fits up to 18 peppers, all the while holding them upright to prevent those annoying cheese spills. And when you're all done, the legs fold up, and the porcelain coating on the metal base allow you to take it right to the dishwasher for quick clean-up! It even comes with a recipe printed on the package to offer some variety to your chili pepper menu options.

**981 — \$12.99**



## **NEW!** Grill Kicker Barbeque Smoker — 100% Barbeque Flavor!

Add authentic barbeque flavor to steaks, burgers and chicken on your charcoal, gas or electric grill. Just insert a Grill Kicker cartridge of 100% fruitwood or hardwood pellets into the metal stand, place on the grill and close the lid. A single cartridge will fill your grill with 15 to 30 minutes worth of delicious barbeque flavor. Includes 2 hickory cartridges. Try other flavors, too!

**1137 — \$7.99** Grill Kicker with 2 Hickory Cartridges    **1137C — \$5.99** Mesquite Refill Cartridges (Set of 4)  
**1137A — \$5.99** Hickory Refill Cartridges (Set of 4)    **1137D — \$5.99** Apple Refill Cartridges (Set of 4)  
**1137B — \$5.99** Maple Refill Cartridges (Set of 4)



## Pig Tail Flipper

**Never Drop Your Meat Again!** Have you ever had a perfectly grilled cut of meat slip off your grilling fork and onto the ground? That's because grilling forks don't grab foods effectively. What's more, those straight tines puncture the food, letting the juices run out. The Pig Tail Flipper is the solution. The ingeniously designed snare at the end lightly pierces any solid food and lets you turn it with the flip of the wrist—faster and safer than hovering over flames with a grill fork! Handles almost anything from hot dogs, steaks, chicken, bacon, French toast, shrimp, vegetables, a large backstrap, even an 8 lb. rack of ribs! The 19" Pig Tail is great for outdoor cooking or use with the kitchen oven or broiler. The 12" Pig Tail is a wizard at stovetop sautéing, griddle work, even in a wok! **Buy both and Save!**

**988 — \$19.99** (19")    **989 — \$14.99** (12")  
**1045 — \$29.99** (Buy one of each and save \$5)



## Awaken Your Taste Buds with Backwoods Marinades

Don't just settle for the same old experience. These dry marinades will provide as much as 24 oz. of savory satisfaction per packet. Just mix your favorite marinade with water, wine, oil or even fruit juice (or any combination thereof). Then you can either inject the contents into your turkeys and roasts, or soak in a container under refrigeration for 1-24 hours. Your taste buds will be thanking you in no time! No MSG.

**297 — \$2.49** Butter Garlic - great for turkeys    **302 — \$2.49** Italian - marinate venison chops  
**299 — \$2.49** Caribbean - slightly sweet, robust    **303 — \$2.49** Lemon Pepper - an old favorite  
**300 — \$2.49** Mesquite - great on anything    **420 — \$2.49** Hickory - excellent smokey taste  
**301 — \$2.49** Cajun - a little heat



## Backwoods™ Chili Mix

This formula is a no-salt mix. Add your own salt if you wish. Seasons 4-1/2 lbs. of meat. 2 oz. bag.  
**776 — \$2.99**



## Backwoods™ Wing Mixes

Wing Lovers! Try our Backwoods™ wing mixes for great tasting wings. Simply coat the wings with breading and deep fry, broil, grill or oven roast. No need for any additional sauces. Try on chops also. 16 oz. bag.

**744 — \$3.99** Mild    **746 — \$3.99** Mesquite  
**745 — \$3.99** Hickory    **747 — \$3.99** Hot



## A Mouthful of Flavor in Every Bite with Cajun Injector Brand Marinades

Never again settle for a dry piece of meat. By injecting Cajun Injector Marinades into your favorite meat, seafood or poultry, you'll transform your meal idea into a juicy, delectable taste extravaganza! There's a flavor for everyone's preference - discover your favorite today. 16 oz. glass jars.

**713 — \$12.99** Creole Butter — 64 oz.    **704 — \$3.99** Roasted Garlic with Herbs — 16 oz.  
**702 — \$3.99** Creole Butter — 16 oz.    **706 — \$3.99** Teriyaki Honey — 16 oz.  
**703 — \$3.99** Creole Garlic — 16 oz.    **707 — \$3.99** Lemon Butter — 16 oz.



### LEM Injector with 2 Needles

2 oz. plastic injector includes two needles. The 6" stainless steel needle with 12 holes & 3" needle with one elongated hole on each side of the tip to allow marinades with larger spices to be injected.  
**388 — \$7.99**



### You'll Never Have to Buy Another Injector — Commercial 4 oz. Meat Injector

Commercial grade. Heavy duty, 4 oz., injector has a detachable 6" needle with 10 holes. Use it to pump pickling cure into meat or marinade into roasts or steaks. Great for injecting turkeys for frying. Built to last, you'll never buy another injector.

**864 — \$19.99** 4 oz. injector with 6" 10-hole needle    **839 — \$24.99** 4 oz. injector with both needles  
**Slant Cut Needle: 1/8" ID, 6" long, used to inject marinades with large pieces of spice in them.**  
**292 — \$6.99** Slant Cut Tip Needle Only



# Some Like it

# HOT!



**NEW!**  
**Jump Up and Kiss Me - Chipotle Sauce**

Pucker up. "Jump Up and Kiss Me" has a delightful fruity flavor that makes it a grilling favorite. Made from a 100% natural

blend of Chipotle peppers for a deep, earthy taste with just a kiss of sweet berry finish. Serve this sauce as a BBQ marinade, or shake it on sandwiches, soups, tacos or grilled anything!

1033 — \$8.99 (5 oz.)



**NEW!** Slap ya Mama Original Cajun Seasoning

Add some Cajun attitude to your favorite dishes. Invented in 1956 by Wilda Marie Fontenot, this

legendary seasoning earned the creator many a loving slap on the back and a kiss on the cheek. Half a century of rave reviews later, it's still the seasoning of choice for Cajun cooking enthusiasts nationwide.

1034 — \$6.99 (8 oz.)



**NEW!** Bone Suckin' Hot Seasoning & Rub

Kick up the heat! Add this sprinkle on to popcorn and French fries or rub it on steaks and chops! It gives a cayenne kick to everything. It is the perfect combination of spicy, sweet and salty! All natural ingredients, gluten free and no MSG!

1035 — \$7.99 (6.2 oz.)



**Smack My Ass And Call Me Sally!**

Made with habenero peppers, what else can you say about a sauce with a name like this? Medium Hot! All natural.

165 — \$5.99 (5 oz.)



**NEW!** Crazy Mother Pucker's Maniacal Mustard

This insanely tasty mustard sauce is flavored with the perfect blend of Red Habanero, Cayenne peppers and chunks of fresh onions. Served with burgers and dogs, this lip smacking mustard gives the phrase "hot off the grill" a whole new meaning. Excellent in salads, sandwiches or adding zing to marinades.

1037 — \$7.99 (5.7 oz.)



**NEW!** Crazy Mother Pucker's Cayenne Concoction

The 2005 Golden Chile Award Winner for best Louisiana style hot sauce has a zesty flavor that packs a kick, while allowing the taste of ribs, chicken and other favorite foods come through. Loaded with fresh Cayenne peppers, tomatoes, garlic and molasses, it's great for grilling or dipping.

1036 — \$7.99 (5.7 oz.)



**Death Rain**

Sprinkle-On Seasoning. Be very careful with this. This is by far the hottest sprinkle-on out there. Contains pepper extract, cayenne and habenero peppers. Go easy. Deadly Hot! All natural.

178 — \$6.99 (1.2 oz.)



**NEW!** Butt Pucker XX Hot Sauce

Made with lots of aged cayenne peppers and a healthy shot of pepper extract for a sizzling hot effect that lingers on the taste buds...and in the belly. If you like your wings, burgers and ribs nuclear hot, this is the one to reach for!

1039 — \$7.99 (5.7 oz.)



## LEM Louisiana Cheese Sausage

Andouille is a Cajun style smoked sausage that plays a big role in making jambalaya so tasty. We like to add some extra kick to ours by adding 1/2 lb. of our Hot Pepper Cheese during the mixing process.

Give it a try in your next gumbo or batch of beans, or fry some chunks, then toss them in an omelette. Authentic andouille is slowly smoked over pecan wood and sugar cane until it becomes very dark to almost black in color. It is not uncommon for purists to smoke their andouille for seven to eight hours at approximately 175°. For this recipe, we recommend smoking until the internal temperature of the sausage reaches 165°F. You can also hang it in a pre-heated 170°F oven until the internal temperature of the sausage reaches 165°. If you use the oven method, you may want to add liquid smoke to your mix.

### Ingredients

- 4 lbs. boned pork butts
- 1 lb. pork fat
- 1/2 lb. Hot Pepper Cheese (sold below)
- 1 package Andouille Sausage Seasonings and Cure Packet (see page 10)
- 32-35mm natural hog or collagen casings (see page 8)

### Method

Cube the pork butt into 2" cubes. Grind the pork butt and pork fat using a grinder plate with 1/4" holes. Place the pork in a large mixing bowl. In a separate small bowl, combine 3/4 cup Andouille Seasoning, 1-1/4 teaspoons of cure and 3/4 cup water. Mix thoroughly. Add seasoning to pork and mix thoroughly, until the meat is tacky. Add Hot Pepper Cheese and mix until it is uniformly combined. Stuff the meat into casing and twist every 4-6" to form links. Tie both ends of the casing with twine, then cure using a smoker or oven as described earlier. Delicious!



### Hot Pepper Cheese

Kick your sausage up a notch! If you like it spicy, this cheese will add that extra zing. Stays in chunks up to 400°F. Just add to meat or sausage seasoning in a 1 to 10 ratio (1 lb. cheese to 10 lbs. of meat) while mixing, then cook as usual. Cheese will last up to 6 months at 34°F and can be frozen.

808 — \$8.49 1 lb. Bag

For More Flavors See Page 11.



### NEW! Jalapeño Summer Sausage

Jalapeño Summer Sausage takes all of the flavors you love from the traditional summer sausage seasoning and gives it a serious kick with the added jalapeño peppers. This spicy mix is perfect for pepper lovers and any summer sausage fans.

1025 — \$4.29 for 5 lbs.

1040 — \$6.99 for 25 lbs.



### Hot Stick Kit

Our Hot Stick Kit comes with cure and enough seasonings to make either 10 lbs. or 25 lbs. of Hot Sticks. Use the Jerky Cannon® or Jerky Gun to make the sticks. Makes as little as 1 lb. at a time in the oven or dehydrator. Kit includes: Seasoning with Cure, 21 mm Collagen Casings and Directions.

288 — \$10.99 10 lb. Kit

695 — \$14.99 25 lb. Kit

# We Like it

# HOTTER!

**NEW!** Wimp Retardant X-Hot Sauce

Wimps Beware... this sauce is not for the faint of heart. A sweat inducing sauce, loaded with Habanero Pepper, Red Pepper and Black Pepper flavor (with just a hint of apple cider to tone it down ever so slightly) adds just the right zip to pizza, omelets, refried beans, party dips and, of course, your favorite sausage or jerky recipe.

1038 — \$7.99 (5.7 oz.)



**NEW!** Lethal Ingestion

If you like hot and spicy, we have just the prescription! Lethal Ingestion is packed in a medicinal looking bottle, which is only fitting, as one small dose cures bland taste buds for hours! Refills are often prescribed! Caution: The maker claims this ultra secret recipe is the world's hottest non-extract hot sauce.

1031 — \$19.99 (1.7 oz.)



**NEW!** Satan's Blood

Hotter than Hades. In fact, this "off the charts hot sauce", made from pepper extract, is so powerful, you'll only want to use it for cooking so the food can tone it down a bit. Only a few drops of this blood go a long way. Warning: wear gloves and be careful not to get this nuclear sauce on your skin.

1032 — \$17.99 (1.35 oz.)



**NEW!** Mad Dog 357 Ghost Pepper Hot Sauce

This is no apparition. Carefully created using the world's hottest pepper, a.k.a. the Ghost Pepper (or Bhut Jolokia), this hauntingly hot sauce jolts your taste buds with spirited flavor. No pepper extract here, just all natural flavors, including a shot of Habanero Pepper to add complexity and extra zing.

1030 — \$9.99 (5 oz.)

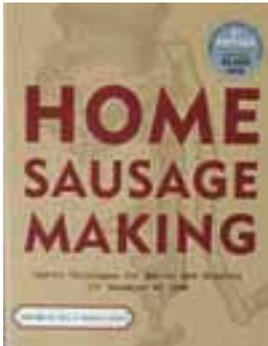


# Want to Learn More?

## LEM Has a Book for Every Level and Interest

The publications on these pages hold a wealth of information about meat processing, smoking, sausage making, freezing, canning, curing and recipes. Whether you're a novice or a proven veteran, these books will definitely add to your knowledge. Go to [lemproducts.com](http://lemproducts.com) for more "how to" products including Taxidermy and Tanning.

### Sausage Making



**Best Seller!**  
**Home Sausage Making**  
 By Charles Reavis

A complete guide for the home sausage maker. This book discusses equipment, ingredients, stuffing, curing, smoking and preserving, using all types of meat. A heavy emphasis is placed on the health aspect of making and eating sausage and cured meats. There are hundreds of recipes for delicious, low-salt, low fat dishes and sausages. If you want to enjoy the wonderful world of sausage making, but still watch your salt and fat intake, this book is right on. 168 pages.

203 — \$16.95



**Sausage Making Cookbook**  
 By Jerry Predika

Learn about different types of casings and what they are used for, types of bacteria to be aware of, smokehouses and how to make one. Also contains helpful information about the various types of sausage; fresh, dry and semi-dry, as well as jerky making. There are over 230 recipes of every kind of sausage and jerky you can imagine. 175 pages. Hardcover.

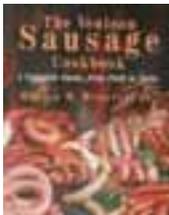
317 — \$21.95



**Sausage**  
 By A. D. Livingston

Covers sausage making from the beginning to the finished product. Selecting cuts of meat, seasoning and grinding, stuffing meat into casings and finally cooking the finished product. Over 100 sausage recipes for venison, other wild game, fowl and fish. Contains some recipes you won't find in similar books. An excellent choice for novice sausage makers. 191 pages.

574 — \$14.95



**Venison Sausage Cookbook**  
 By Harold Webster, Jr.

Loaded with information on sausage making. Includes dealing with bacteria, types of sausage, cures, grinding, casings, stuffing, patty making, operating and building a smokehouse/cooker. There are 80 pages of venison sausage recipes and 100 pages of venison sausage dishes. This is a very comprehensive, well written book, especially for the novice. 272 pages.

637 — \$24.95

### LEM Gift Certificates

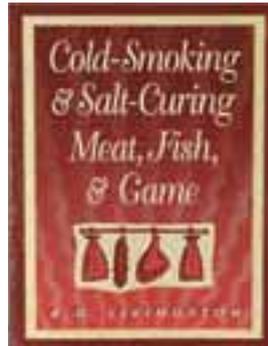


**Have someone who is hard to buy for?**

A Gift Certificate from LEM allows you to present the perfect gift, while allowing the person receiving the gift certificate to buy exactly what they need. LEM Gift Certificates make shopping a breeze.

GS25 — \$25.00  
 GS50 — \$50.00  
 GS100 — \$100.00

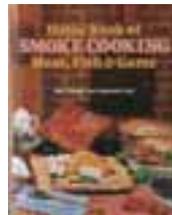
### Smoking



**Best Seller!**  
**Cold Smoking & Salt Curing Meat, Fish, & Game**  
 By A. D. Livingston

Takes a heads on look at old curing and smoking methods as opposed to the modern hype about the ill effects of salt. Talks about cured fish, dry curing all types of meats and building several types of smokehouses. Offers a wealth of information as well as delicious recipes about cold smoking and curing. Often times this info is hard to come by, not any more. This is a great book! 149 pages.

572 — \$14.95



**Home Book of Smoke Cooking Meat, Fish & Game**  
 By Jack Sleight & Raymond Hull

This publication starts with building a smokehouse from a refrigerator, a shed, to a barrel. Covers brining and pumping meats and the various woods to make smoke along with hot and cold smoking as well as dry curing. Includes sausage recipes. An excellent choice for someone learning the art of smoking. 160 pages.

318 — \$12.95



**The Smoke Foods Cookbook**  
 By Lue & Ed Park

This book holds a wealth of information on smoking. How to prepare your meat to be smoked by brining, cures, marinades and injecting. It gives you brine recipes, brining times, smoking time tables and many recipes for sauces, game, fish, cheese and sausages, and how to smoke them all. You can't go wrong with this publication. 202 pages. Hardcover.

526 — \$21.95



**Build a Smokehouse**

Explains the basics of smoking and gives you directions to build 4 different smokers and smoke houses. They vary from a hot smoke pit to a permanent concrete smokehouse. 32 pages.

254 — \$3.95

### JOIN THE FIGHT AGAINST HUNGER, DONATE \$1.00

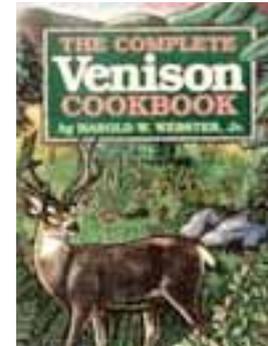


Once again this year, LEM is a corporate sponsor of Farmers and Hunters Feeding the Hungry. This organization

helps pay for donated venison to be processed so it can be donated to various food shelters and other organizations that feed the hungry. FHH provides millions of meals each year to the needy. Please help out by donating at least \$1.00 in the space provided on the order form. LEM will match every dollar donated by you and forward the full amount to FHH. Please help us help the needy. God bless you for your generosity.

Hill Kohnen – LEM Products

### Recipes

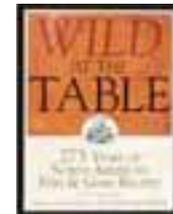


**Best Seller!**  
**The Complete Venison Cookbook**

By Harold W. Webster, Jr.

Looking for a unique approach to venison? Well, here's your opportunity to find out how to prepare delicious delicacies for your entire family. This book is loaded with traditional recipes along with some not-so-traditional ones. Over 400 pages packed with fixing venison any way you want it.

1006 — \$19.95



**Wild at the Table**

By S.G.B. Tennant, Jr.

Here is an extensive and fascinating look back on 275 years of North American game and fish recipes from our forebears. A timeless collection of recipes against a background of stories, graphics, and humorous asides. A great gift for the historian or the chef. 312 pages. Hardcover.

986 — \$25.00



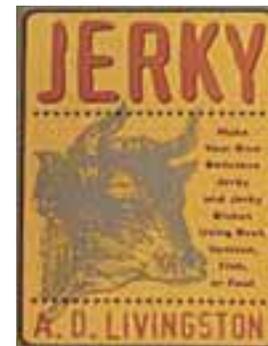
**Amazing Venison Recipes**

By Jim Zumbo

Filled with tips on cooking venison, starting with proper field care and butchering, then gives you the pointers from his vast experience cooking game. Chapters on marinades, snacks, steaks, roasts, soups and chilies, ground meat, casseroles, jerky and sausage round out this informative publication. Over 200 recipes fill the 215 pages in this book.

321 — \$16.95

### Meat Preparation



**Best Seller!**  
**Jerky**

By A.D. Livingston

If it walks, flies or swims this book will show you how to make jerky from it. Make jerky from ground meat, meat strips or chunks of meat. This book covers jerky making from the pioneer days up to the modern methods of today. Learn to make jerky in the dehydrator, the oven, a smoker, in the sun and other ways. There is a whole section on venison jerky. Loaded with recipes, this book is a must for the jerky maker. 144 pages.

573 — \$14.95

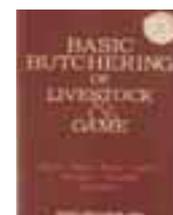


**The Canning, Freezing, Cure & Smoking of Meat, Fish & Game**

By Wilbur Eastman, Jr.

A very comprehensive book that goes into the various methods of preserving meats at home. In addition, it talks about cold smoking, building a cold smoker, meat cutting methods. Thirty pages of recipes round out this publication. 208 pages.

202 — \$16.99



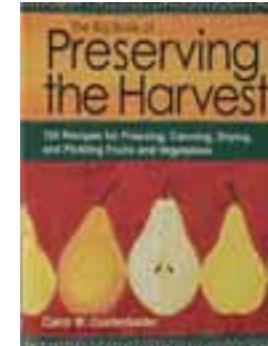
**Basic Butchering of Livestock & Game**

By John Mettler, Jr.

Covers the butchering of beef, hogs, veal, lamb, deer, poultry, rabbits and small game. It explains how to butcher each one and how to cut into table cuts. In addition, it covers smoking and other means of preserving meat. Contains over 130 illustrations. Finally there are 30 pages of all kinds of recipes. For anyone who hunts, farms, or buys large quantities of meat. 192 pages.

422 — \$16.95

### Home Harvest

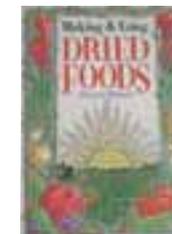


**Best Seller!**  
**Preserving the Harvest**

By Carol Costenlader & Johanne Lamb Hayes

One of the most popular publications available on the subject of canning, drying, freezing, pickling and cold storage of fruits and vegetables, herbs and meats. Learn every aspect of creating and preserving jams, jellies, soups, relishes and much more. Loaded with hundreds of recipes and tips. A real encyclopedia about preserving fresh food. 330 pages.

571 — \$18.95



**Making And Using Dried Foods**

By Phyllis Hobson

Explains how to dry almost every type of food – vegetables, fruit, meat, herbs and grains. She explains how to preserve foods easier and less expensively than canning or freezing, and at the same time preserving the nutritional value in the foods. Learn to make your own dehydrator, or dry in the sun, oven or microwave. Loaded with valuable information. 182 pages.

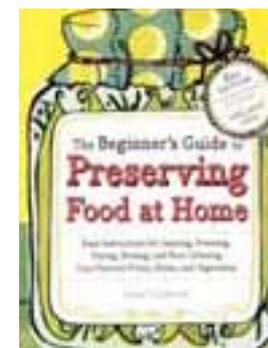
570 — \$14.95



**Home Meat Curing Guide**

An illustrated, 32 page book that explains how to cure meat at home using pickling brines and dry curing methods. Learn how to cure hams and bacon as well as the basics of sausage and jerky making. Easy to follow instructions and recipes included. A MUST for home meat processors.

163 — \$4.99



**Best Seller!**  
**Beginner's Guide to Preserving Food at Home**

By Janet Chadwick

You don't need a lot of time or years of experience to preserve garden-fresh fruits and vegetables. This book is loaded with simple step-by-step instructions designed to give you the confidence and know-how to freeze, dry, can, root cellar, and brine from your summer garden. 240 pages.

936 — \$14.95



**Backyard Homestead**

Edited By Curleen Madigan Perkins

Eat from the garden year-round with fresh veggies and homemade preserves. Also includes tips on fruit trees, berries, and raising your own chickens for fresh eggs. 368 pages.

905 — \$18.95

Go to [lemproducts.com/books](http://lemproducts.com/books) for Our Complete Selection of Books and Videos!

# Makin' Bacon!



## Homemade bacon makes breakfast extraordinary and any sandwich heavenly.

There is something about the combination of the pork, salt and smoke that makes your mouth water. Making homemade bacon is easier than you think. All you need is your brine or rub, and a little time. So grab some pork bellies and get smokin'! Your family will thank you.

### **New!** Bacon Cures

Bacon makes everything better and it couldn't be easier with a bag of LEM Bacon cure. Rub it on or mix up a brine. Give it some time and smoke! We have cures for all types of meat... even venison. The choice is yours, wet or dry, with smoked flavor or without. Enough to make 25 lbs. Our 10 pronged Bacon Hanger makes it simple to hang 2 slabs in your smoker for an even smoke.

- 1122 — \$5.99 Bacon Cure - Dry Rub
- 1122A — \$5.99 Venison Bacon Cure - Dry Rub
- 1133 — \$5.99 Bacon Cure - Smoked Wet Brine
- 1133A — \$5.99 Venison Bacon Cure - Smoked Wet Brine

### **New!** Bacon Hanger

This 10 pronged stainless steel hanger is perfect for hanging pork bellies in your smoker so you can enjoy delicious homemade bacon. Can also be used to hang spare ribs, jerky, even brisket. Sharp points pierce meat easily. Hang hook fixture is offset to avoid tipping when loaded. Size 11-3/4" wide by 6-1/2" high.

1134 — \$9.99



## Ever had a smoked deer ham? You've Got to Try This!

### **Best Seller!** Ham Curing Kits

This kit will enable you to smoke the hams of any animal. Everything you need is included: ham curing seasoning, two nets to hang them, meat injector for injecting the ham, diagram showing you how to inject the ham, and complete directions. Kit will cure 20 lbs. of meat, one large ham or two small ones. Basic smoking directions included.

Complete Kit with Injector and Poly Ham Nets		
Sweeter Than Sweet Ham	290	\$16.49
Brown Sugar Ham	291	\$16.49

Refill Kit with Cure & Poly Ham Nets		
Sweeter Than Sweet	370	\$9.99
Brown Sugar Cure	371	\$9.99

### Poly Ham Nets

Use for smoking pork hams, turkeys, roasts, bacon, deer hams and shoulders. 33" long, poly nets.

634 — \$3.99  
(10 Count)



### Stockinettes

These 50/50 poly/cotton blend stockinettes work great for smoking. Tight weave holds juices in meat. 32" long.

750 — \$3.99 (10 Count)

## Get Perfect Deli Cuts of Your Favorite Meats Thanks to This Heavy Duty Slicer

### **NEW!** 10" Commercial Quality Meat Slicer

Perfect deli cuts of your favorite boneless meats are always within reach, thanks to this heavy-duty commercial grade slicer. Finely honed blade rarely needs to be sharpened, even with frequent use. Sharpener is included for when it comes time for sharpening. Sliding carriage and food holder arm ensure consistently smooth and precise cuts. To adjust thickness, just turn the graduated knob. Auto shut off feature for added safety. Strong 1/4 HP motor. Skid resistant rubber feet. Note: Not suitable for slicing frozen foods or non-food items. 19"W x 16"D x 15"H. 10" blade diameter. Wt. 30 lbs. ETL Certified.

1020 — \$449.00



See Page 44 for Our 7-1/2" Slicer

## We love this Smoker and so will you!

### Old School Insulated 20 lb. Smoker with 18" Stand

This Smoker is insulated with 1" insulation board to maintain internal temperatures of 160° F - 170° F inside the smoker with an outside temperature as low as 5° F. It is made of textured aluminum with a galvanized bottom inside. Comes with 4 shelves, three dowels, a thermometer and a stainless steel sawdust pan. The 700 watt heating element produces internal temperatures from 130° F to 220° F with the unit loaded. Inside dimensions 15"D x 20"H x 16-1/2"W. 18" Stand and instructions included.

738 — \$199.99 (add \$24.00 extra shipping)

## Get consistent results every time!

### **NEW!** Diffuser for Smoker

Stainless steel diffuser provides even distribution of smoke and heat. Guards against grease drippings and flame flare-ups that can ruin results. Easy to clean. 9-1/2"W x 7-3/4"L x 3"H. Legs are 1-3/4"H.

1135 — \$9.99

### Wood Chips & Sawdust

Perfect for smoking and grilling. Available in 4 great varieties. Bags may weigh less than designated weight due to drying of the product. \*Add \$8.00 extra shipping.

Type	Bag Size	SKU#	Price
Hickory Sawdust	5 lb.	264	\$5.99
Hickory Sawdust	40 lb.	260	\$29.99*
Hickory Chips (1/8" - 1/4")	5 lb.	257	\$5.99
Hickory Chips (1/8" - 1/4")	40 lb.	261	\$29.99*
Maple Sawdust	5 lb.	259	\$5.99

### Liquid Smoke

Taste of hickory in every bite. Highly concentrated smoke flavor. Use when hickory flavor is desired without actually smoking product. Start with 1/2 teaspoon for 5 lbs. of ground meat. Adjust amount used to suit your taste.

331 — \$4.19 pint



## Morton® Curing Salts



### Morton® Sugar Cure Mix (Plain)

Formulated for dry or sweet pickle curing of meat, game, poultry, salmon, and other fish.

160 — \$9.99 (7.5 lb. bag) (additional \$2.00 for Shipping)

### Morton® Smoke Flavored Sugar Cure

Use with large cuts of meat like bacon and hams. Only for dry curing, not for making a pickling brine.

161 — \$9.99 (7.5 lb. bag) (additional \$2.00 for Shipping)

### Morton® Tender Quick

A fast cure product for use on meats, game, poultry, salmon, and other fish. Can be used as a dry cure or a pickling cure.

159 — \$4.99 (2 lb. bag)

### Morton® Sausage & Meat Loaf Mix

Add to sausage, poultry dressing, meat loaf, casseroles, or rub on any meat before cooking. Just follow the instructions on the 6 oz. jar.

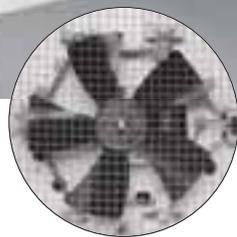
795 — \$3.50



# LEM is Your Dehydrator Headquarters



Rear mounted heating element and fan distribute air evenly for fast, uniform drying



## Digital Timer Lets You Set it and Forget It!

### **NEW!** LEM Countertop Dehydrators with Digital Timer

#### Everything You Need in a Countertop Dehydrator

You can have the best features of commercial units, sized to fit on a kitchen table or counter. Our exclusive design incorporates the best food drying technology into an affordable unit for any household. With a fast drying 500 watt rear mounted heating element, LED digital timer, 15" square trays (for 360° rotation), and innovative air flow door design, these units make food drying easy and affordable. Food grade, shatter proof, ABS trays and steel reinforced housing ensure long lasting use. Includes complete instruction manual. Thermostat adjusts from 85°F to 155°F. External Dimensions: 5 tray 19-1/2" x 16-1/2" x 8-1/2". 10 tray 19-1/2" x 16-1/2" x 15-1/2".

5-Tray. Up to 7-1/2 sq. ft. of drying area.

1009 — \$139.99 (add \$5.00 extra shipping)

10-Tray. Up to 15 sq. ft. of drying area.

1010 — \$179.99 (add \$9.00 extra shipping)

Now with Easy to Read LED Digital Timer!

## Make Loads of Jerky or Dried Fruit

### LEM Stainless Steel Dehydrator with 12 Hour Timer

If you're seriously into jerky, you can't do better than this commercial grade stainless steel dehydrator. It's simply the best! Used for drying big batches of mouthwatering jerky and locking in the peak flavor and nutrition of fruits and vegetables. The powerful 800 watt heating element and horizontal air flow design ensures uniform drying. Ten trays (16" x 14-1/2") provide a generous 16 sq. ft. of drying area. Adjustable thermostat and 12-hour timer let you dry foods at just the right temperature and duration to retain maximum nutritional value. Instruction book included. Stainless steel construction for easy clean up. External dimensions 18-1/4" x 17" x 16-3/4". 110 Volt.

778 — \$299.99 (add \$10.00 extra shipping)

### Drying Screen Material for use with dehydrators (NOT SHOWN)

- Used for drying smaller fruits and vegetables
- Non-Stick • 1/4" Holes
- Custom cut to the size you need

796A — \$12.00 (14" W x 7.1' L)



## Thermometers, Timers and Alarms



### Redi Chek® Remote Food Thermometer with Timer and Alarm

Monitor the cooking process from up to 100 feet away with wireless monitor. When the preset temperature in the meat is reached, an alarm will sound on your monitor. Customize the settings for

rare, medium and well done or program for 6 kinds of meat. Monitor has a belt clip, built-in stand and digital readout. Keep probe wire away from open flame.

601 — \$49.99



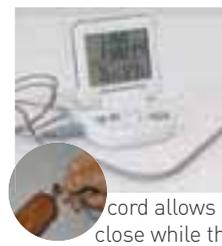
### Dual Sensor Food Thermometer & Timer

Monitor food and oven temps at same time!

Preset the desired internal temperature and the alarm sounds when temp is reached. Probe wire is 38" long.

Includes digital dual screen monitor, cooking chart and wall mount magnet. Keep probe wire away from open flame.

678 — \$37.00



### Food Thermometer with Stand, Alarm & Timer

Great for smokehouse sausage making.

The 43" high heat resistant silicone coated cord allows the smokehouse door to close while the probe measures the internal temperature of the meat. Alarm sounds when preset internal temperature is reached. Includes digital readout and magnetic bottom. Keep probe wire away from open flame.

212 — \$24.99

SKU#	Battery Included	Range (F)	Preset Temp Function	Length of Probe Cord	Remote Function	Max. Time	Reads Both Oven Temp & Food Temp	Program for Meat Type or Degree of Doneness	Use as Timer Only
601	Yes	14°-410° F	Yes	42"	Yes	24 hr.	No	Yes	Yes
678	Yes	32°-572° F	Yes	38"	No	10 hr.	Yes	Meat Temp Only	Yes
212	Yes	32°-392° F	Yes	43"	No	24 hr.	No	Meat Temp Only	Yes



### **NEW!** Digital Thermometer

Swivel head for easy viewing.

Forget those old hard-to-read dial thermometers. This handy digital thermometer provides an instant and accurate read every time. The head rotates 180° for easy viewing. Non-stick and food safe, 50°F - 392°F gauge. Also measures in Celsius. Protective cover has handy USDA food temperature chart. Includes battery. Not oven safe. Hand wash.

1141 — \$14.99



### Pocket Thermometer

Instant read thermometer has stainless steel needle and a magnified dial for easy reading. 0°-220°F. Check internal temperature of meat or liquids. Plastic carrying case with pocket clip. Dishwasher safe.

210 — \$6.99

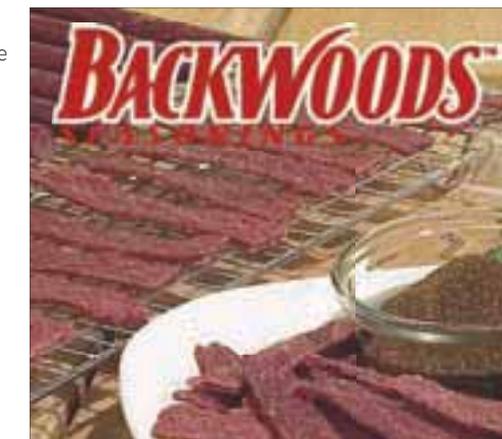
## Backwoods™ ... Simply the Best

### Jerky Seasoning - Everything you need is right in the package!

People think our jerky seasoning is the best they've ever tasted. You be the judge — try some. Use to marinate jerky strips or mix with ground meats and use with the Jerky Cannon® or Jerky Gun. Four old favorites and four new flavors (4 lb., 10 lb., and 25 lb. sizes). Backwoods™ Seasonings always include the cure packet so there's nothing else to buy. All flavors contain MSG.

### Four New Flavors You'll Love

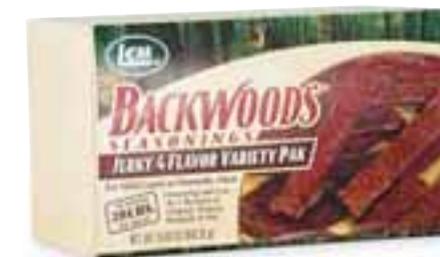
	Seasons 4 lbs.	Seasons 10 lbs.	Seasons 25 lbs.
Original	064 \$3.49	327 \$5.99	620 \$12.99
Mesquite	153 \$3.49	328 \$5.99	621 \$12.99
Hickory	154 \$3.49	329 \$5.99	622 \$12.99
Hot	155 \$3.49	330 \$5.99	623 \$12.99
<b>NEW!</b> BBQ	1021 \$3.49	1026 \$5.99	1041 \$12.99
<b>NEW!</b> Cajun	1022 \$3.49	1027 \$5.99	1042 \$12.99
<b>NEW!</b> Jalapeño	1023 \$3.49	1028 \$5.99	1043 \$12.99
<b>NEW!</b> Cracked Pepper	1024 \$3.49	1029 \$5.99	1044 \$12.99



"The word Jerky has its' roots in the ancient Incan word Ch'arki which means dried meat"

**Jerky - A Brief History Lesson** — Today Jerky is the all American snack but its history is unique. The word Jerky has its roots in the ancient Incan word Ch'arki, which literally means dried meat. It was made by adding salt to strips of muscle meat then drying in the sun for extended periods of time. This process allowed for extended storage and an easily carried dense source of protein.

When European settlers discovered this process they immediately adopted it for use throughout North and South America. Today you'll find people eating numerous varieties of jerky including Turkey, Salmon, Goat, Sheep and of course... Venison Jerky. So make some Jerky this season and give a shout out to our Incan ancestors for this delicious meat treat!



### 4 Flavor Jerky Variety Pak

Try our 4 original jerky seasonings in 1 package. Enough to make 5 lbs. of each flavor: **Original, Hot, Mesquite and Hickory.** Includes the cure. Seasons 20 lbs. of meat. Make as little as 1 lb. at a time. Easy to follow directions.

156 — \$14.49

# Make Jerky And Snack Sticks In A Snap!



## Nothing Compares To Our Original Jerky Cannon®

### A. LEM Jerky Cannon®... A Dream Come True for Jerky Lovers!

Ours is easier to clean, holds a generous 1-1/2 lbs. of meat and makes creating flat jerky or round snack sticks as simple and fun as squeezing the trigger. Built to last season after season, the Jerky Cannon® features an anodized aluminum barrel that is flared at both ends to make loading meat and inserting the piston easy. Piston is made of heavy-duty plastic with a stainless steel rod and a plastic coated steel handle for reliability. Includes two stainless steel nozzles (1-3/16" x 3/16" flat jerky nozzle and 1/2" ID round snack stick nozzle) that attach quickly with a 1/2 turn of the retaining ring. Also includes two bags of Backwoods™ Seasonings, Original Jerky & Snack Stick, enough for making 5 lbs. of each. The included nylon brush makes cleaning the barrel a breeze and complete instructions.

**468 — \$49.99** Jerky Cannon®

**468G — \$12.99** Jerky Cannon® Extra Barrel (two for \$19.99)

## The Cannon's Little Brother

### B. LEM Jerky Gun

The heavy-duty drive system handles ground meat like a dream and is designed to provide years of lasting performance. Lean, seasoned, ground meat goes into the barrel of the Jerky Gun, and out comes flat strips of jerky or round snack sticks, perfect for the oven or dehydrator! The Jerky Gun holds 3/4 lb. of meat and comes with one 1/2" round nozzle and one 1-3/16" x 3/16" flat nozzle, one package of Backwoods™ Jerky Seasoning for 4 lbs. of meat, as well as complete instructions.

**555 — \$29.99** Jerky Gun

**555A — \$5.99** Jerky Gun Extra Barrel

(two for \$9.99)

## Make Loads of Patties & Jerky Fast!

### LEM Exclusive! Grinder Attachment

Make patties, jerky and snack sticks right from your grinder.

The easy way to make consistently delicious burger patties, jerky and snack sticks for friends and family. Simply attach this all-metal unit to any of our electric stainless steel grinders before you start the second grind, thread waxed paper (included) onto the chute and start processing. Makes 1/2" thick x 4" patties without any plates added or 3/8" thick patties using one of the three additional plates. Attachment plates can also be used to create 1-3/16" x 13/16" jerky strips or 1/2" diameter snack sticks, always uniform in size for even drying. Use the 11" meat shears, included (not shown) to cut the meat you are producing into any length you like. **Order by grinder size.**

Grinder Size	SKU#	Price
#5	517J	\$99.99
#8	517	\$99.99
#10/12	517A	\$99.99
#20/22	517B	\$99.99
#32	517C	\$99.99

**Extra Waxed Paper Roll (4-1/2" x 240')**  
265D — \$8.99



## LEM Jerky Cannon® & Gun Nozzles & Accessories

**1. 3/4" Sausage Stuffing Nozzle** — Add this 3/4" stainless steel round sausage nozzle and turn your Cannon into a stuffer. Stuffs natural or collagen casings to make brats, metts, etc., or stuff fibrous casings to make summer sausage, bologna, etc. 6" long.

**468B — \$8.99**

**2. 3/8" Sausage Stuffing Nozzle** — Use this stainless steel nozzle to make snack sticks or breakfast links. Accepts 19mm to 21mm collagen or natural casings. 6" long.

**468N — \$9.99**

**3. Double Jerky Nozzle** — Add this double jerky nozzle to the Cannon and you can make twice as much jerky in the same amount of time. 2 slots, 1-3/16" x 3/16" Made of stainless steel.

**468A — \$12.99**

**4. Double Snack Stick Nozzle** — With or without casings, you can make 2 snack sticks at a time with this double nozzle. Made of stainless steel and has two 1/2" diameter tubes.

**468M — \$12.99**

**5. Barrel Stomper** — Helps pack meat firmly in your Jerky Cannon® or Jerky Gun. No more air pockets. Stomper is 2" in diameter, handle is 12" long.

**468P — \$7.99**

**6. Barrel Brush** — This nylon bristle brush cleans any jerky maker barrel. Bristles are 2" in diameter, handle is 12" long.

**468E — \$4.99**



## Thick or Thin... This Jerky Knife & Board Kit will help you Slice Every Piece the Same!

### Jerky Knife & Board Kit No More Uneven Strips of Jerky!

This 7" x 12" board is made of hardwood and allows you to cut meats, fruits and vegetables in either 1/4" or 3/8" thickness. Comes with an insert for super thin slicing. The 10" sharp blade makes slicing a breeze. Includes a package of Backwoods™ Original Jerky Seasoning to marinate 4 lbs. of meat.

**616 — \$29.99**



## Hang it or Lay it Flat... Let's Dry Some Jerky!

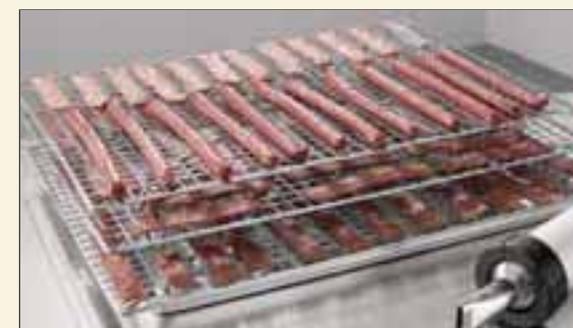
### Make jerky in your oven with LEM's Jerky Rack & Pan

Use this large rack and pan combo to make jerky or sausage in your oven. The sturdy 18" x 13" rack has feet which enables it to be stacked for drying several racks at one time. Stack them 2, 3, or 4 high. Improves circulation around the meat and speeds drying time. The chrome-plated rack is 1.5 sq. ft. and holds approximately one pound of ground meat made into jerky strips.

**407 — \$16.99** Rack and Pan

**408 — \$6.99** Extra Rack

**524 — \$27.99** 3 Racks and Pan



### LEM's Jerky Hanger Holds Over 100 Jerky Strips

The strong stainless steel rack holds nine stainless steel skewers. The rack sits in an 18" x 13" aluminum drip pan. Place the rack on the pan, hang marinated meat strips on the skewers and position on rack. Put rack and pan into the oven or smoker. Rack folds flat for easy storage. Includes a package of Backwoods™ Original Jerky Seasoning for 2 lbs. of meat.

**735 — \$34.99**



# Sturdy, Dependable & Affordable!



**Best Seller!**

## #10 Stainless Steel Clamp-On Hand Grinder

Heavy-duty, all stainless steel construction, clamp-on hand grinder. Easy to clean, rust resistant and extremely durable. Comes with two stainless steel plates; (coarse 3/8" and fine 3/16"), a knife, and a set of three stuffing tubes (1/2", 3/4" & 7/8"). Wide opening on clamp allows mounting on almost any countertop or table.

**821 — \$84.99**



## Tinned Hand Grinders

Like your Grandpa used. Tinned hand grinders come with 2 plates; (coarse 3/8" and fine 3/16"), knife, and a set of three stuffing tubes (1/2", 3/4" & 7/8").

**A. #32 Tinned Bolt Down Hand Grinder**  
**060 — \$79.99** (add \$6.00 extra shipping)

**B. #10 Tinned Clamp-On Hand Grinder**  
**058 — \$34.99**

## Start and Stop Your Grinder, Mixer, Tenderizer or Any Electric Motor with Just the Tap of Your Foot!

### Customer Favorite! Grinder Foot Switch

You'll appreciate the difference this small wonder makes every time you use your grinder! Allows you to start and stop the machine with a tap of your foot and keeps both hands free for stuffing casings or filling ground meat bags; all the while keeping messy hands away from the on/off switch to make clean up easier. Easy to use. Just plug grinder into pedal, then plug the pedal into 110V outlet. 8' cord.

**724 — \$39.99**

## Hands Free Convenience when Stuffing Ground Meat Bags... Simple, Clean and Effective!

See Page 28 For LEM's Ground Meat Packaging System & Bags



## Manual Stuffers

These heavy duty stuffers come with three stainless steel stuffing tubes: 1/2", 3/4" & 1-1/4". The plunger has a rubber gasket to help prevent leakage around the sides of the plunger and a new wide mouth design makes clean up fast and easy.

**A. Cast 3 lb. Sausage Stuffer**

**823 — \$64.50** (add \$3.00 extra shipping)

**B. Stainless Steel 5 lb. Sausage Stuffer**

**824 — \$139.99** (add \$3.00 extra shipping)



## Manual 20 lb. Capacity Stainless Steel Mixer

This stainless steel mixer makes sausage making simple. Put the seasonings, water and meat into the hopper and turn the handle. Mixes in just minutes. Hopper and 4 mixing paddles are stainless steel, making them easy to clean and rust resistant. Includes plexiglass cover. Tub size 11"L x 8-3/4"W x 11"H.

**654 — \$129.99** (add \$4.00 extra shipping)



## 7-1/2" Meat Slicer

This slicer is perfect for home use. It has a cast steel base with aluminum die-cast housing. The 130 watt motor slices fruits, vegetables, cheese and meat from deli-thin up to .6" thick. Stainless steel 7-1/2" blade spins at 110 RPM. Large 7-1/2" x 6-1/2" carriage tray. Detachable hand guard / meat pusher. Unit comes with rubber feet. 15"L x 10"W x 10"H. 110V. UL Approved. 130 Watt.

**832 — \$89.99**



## Grinder Cleaning Kit

Keep your grinder and accessories looking like new with this indispensable kit. Includes 2-1/2" diameter brush (580) for cleaning the head, five small brushes for cleaning grinding plates and stuffing tubes and an 11 oz. can of food grade silicone spray (213) to lubricate and prevent rust. **Sorry, express shipping not available. Cannot ship outside the Continental U.S. or CA.**

**686 — \$14.99**

**580 — \$4.99** (Large Brush Only)



## Buy together and Save! Grinder Accessory Kit

Everything you need to keep your grinder going. Comes with everything you need to get the most efficient use out of your electric grinder. Kit contains: Poly Bag Tape Machine & Tape, 50 - 1 lb. Wild Game Bags, Grinder Foot Switch, and Grinder Cleaning Kit to help you keep your grinder running and looking like new. **Sorry, express shipping not available. Cannot ship outside the Continental U.S. or CA.**

**819 — \$69.99**

**Don't forget a 2" Stuffing Tube. See Page 28.**

## Grinder Accessories for Peak Performance!

## The Rugged Construction, Powerful Motor And Compact Design Means A Great Grind You Can Count On At A Price You'll Love!!

### NEW! Countertop 575 Watt Watt Grinder

We hunted long and hard for a grinder that was capable of processing 1-2 deer per year and was built to last. This is the one! The 575 watt motor is powerful, efficient and has forward and reverse speeds. Square aluminum meat tray holds a generous amount of meat to simplify processing. Die-cast aluminum grinder head is built to last. Easy to read power indicator. Includes 2 stainless steel plates; (coarse 8mm and fine 4.8mm), a stuffing plate and knife, 7/8" stuffing tube and meat stomper. Compact size for easy storage. UL approved. Available in November 2010.

**1113 — \$99.99**



### Meat Grinder Covers

Protect your grinder when not in use. Made of heavy duty vinyl. Easy to clean.

**Covers LEM Grinders: .25 HP .35 HP & .75 HP**  
(Size: 19"L x 9"W x 14"H)

**648 — \$15.99**

**Covers LEM Grinders: 1 HP & 1.5 HP**  
(Size: 23"L x 11"W x 15"H)

**650 — \$19.99**



### Meat Stomper

Keep hands and fingers away from your grinder's moving parts. Overall length 8-1/2", 4-1/4" below collar. 1-1/2" in diameter at stomping end. **779-13 — \$7.99**

### LEM Food Grade Silicone Spray

Protect all the metal parts on your grinders, stuffers, saws, knives, etc. Will not build up. Lubricates, repels water, and provides a protective coating. Complies with FDA regulations. USDA approved. Odorless, non-toxic, tasteless. OK for incidental food contact.

**Sorry, express shipping not available. Cannot ship outside the Continental U.S. or CA.**

**213 — \$7.99** 11 oz. Can

### White Lithium Grease

Lubricates gears, handles, etc. for maximum performance. Approved for use in federally inspected meat and poultry plants.

**725 — \$9.99** 10 oz. Tube



# Grinder Accessories for All Your Needs!



## Turn Your Grinder into a Motorized Tenderizer

### LEM Exclusive! Tenderizer Attachment for Grinders

This attachment enables you to use the power of your LEM grinder to create an electric tenderizer. Simply remove the head of your grinder and put on the tenderizer attachment. Get professional results and no more tough steaks. Powder-painted unit is heavy duty with 30 stainless steel knives on two rollers. Quick and easy breakdown for fast clean up. One year warranty.

**433A — \$254.99** (add \$5.00 extra shipping)

**Fits All LEM Stainless Steel #5, #8, #12, #22 and #32 Grinders (Except 2001 and prior) Does Not Fit LEM Grinder Models #822 or**

**LEM Electric Meat Tenderizer - Includes LEM .35 HP motor with a stainless steel housing. 602SS — \$444.99** (add \$5.00 extra shipping)

For more on the Electric and Manual Tenderizers, see page 27.



## Ground Meat Patty Maker

An innovative way to make ground meat patties. Attach the patty maker to your grinder and watch the patty form through the clear top. When the patty well is full, slide the tray over, patty falls out onto your patty paper, while a second patty starts to form in the adjacent patty well. Makes 4" patties 3/4" thick. Fits #12, #22 and #32 size electric grinders. All poly construction makes clean up a breeze.

**687 — \$59.99**



### Don't Let Your Patties Freeze Together... Use LEM Freezer Sheets

USDA approved Freezer Sheets prevent patties from sticking together when frozen. A must have when making bulk burger at home. 1,000 sheets per box.

**027A — \$10.99** (6" x 10-3/4" sheets)

**027 — \$10.99** (8" x 10-3/4" sheets)

## Mix . . . Dump . . . Store!

Our Meat Mixers have a stainless steel tub and paddles making clean-up easy. All units have adjustable feet and plexiglass cover. Our 25 and 50 lb. Mixers can be driven by an LEM Grinder or with handcrank (included).



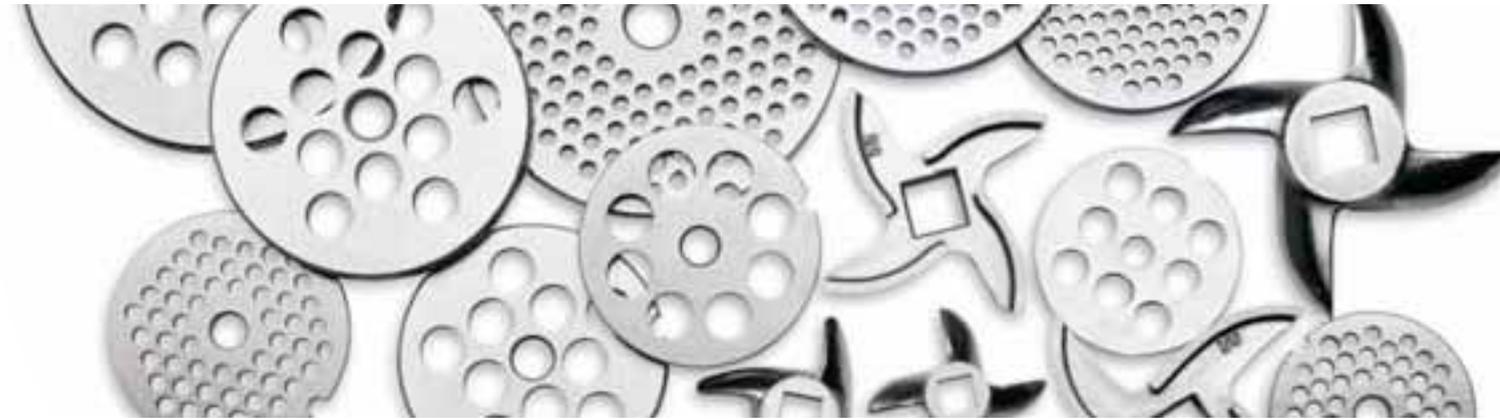
### LEM Exclusive! Stainless Steel Tilting Mixer — Available in two sizes: 25 lb. and 50 lb.

- Meat Tub has three tilt positions: 90°, 115° and 180°
- Fully removable meat tub for easiest clean up ever
- High Performance Roller Bearings for extended life
- Swivel feet adjust to uneven surfaces
- Flip up latch for easy detachment of tub
- Universal drive shaft allows mixers to attach to any current and most previous model LEM Stainless Steel grinders
- 50 lb. will attach to any LEM Grinder .75 HP or larger
- 25 lb. will attach to any LEM Grinder .35 HP or larger

**869 — \$329.99 — 25 lb. Tilting Mixer** (add \$8.00 extra shipping)

**868 — \$399.99 — 50 lb. Tilting Mixer** (add \$8.00 extra shipping)

**Meat Grinders sold separately on page 48. Will not attach to models purchased prior to 2005 or LEM #822 & #1113.**



## Upgrade & Realize Your Grinders True Potential!

### Our Plates & Knives out perform the competition

**Bump up your performance — get a premium knife & plate.** These premium grinder plates are meticulously tooled using high quality hardened stainless steel, so they are self sharpening and hard-wearing. Unlike carbon plates and knives, they are also rust resistant. Hubless, so they can be used on both sides for double the usable life. Change knife and plate at the same time for optimum performance. Made in Italy.

Visit [lemproducts.com](http://lemproducts.com) for our Complete Line of LEM Grinder Plates & Knives

### LEM Premium Stainless Steel Knives

GRINDER SIZE	SKU#	PRICE
#5	464SS-SAL	\$9.99
#8	346SS-SAL	\$12.99
#10/12	485SS-SAL	\$14.99
#20/22	486SS-SAL	\$16.99
#32	487SS-SAL	\$19.99

### LEM Premium Stainless Steel Plates

GRINDER SIZE	HOLE SIZE* IN PLATE	SKU#	PRICE
#5 (2-1/8" Dia.)	3mm	464CSS-SAL	\$11.70
	4.5mm	464ASS-SAL	\$11.70
	6mm	788SS-SAL	\$11.70
#8 (2-3/8" Dia.)	10mm	464BSS-SAL	\$11.70
	3mm	343SS-SAL	\$18.20
	4.5mm	344SS-SAL	\$18.20
	6mm	473SS-SAL	\$18.20
#12 (2-3/4" Dia.)	10mm	345SS-SAL	\$18.20
	12mm	474SS-SAL	\$18.20
	3mm	347SS-SAL	\$20.80
	4.5mm	046SS-SAL	\$20.80
#22 (3-1/4" Dia.)	6mm	475SS-SAL	\$20.80
	10mm	047SS-SAL	\$20.80
	12mm	476SS-SAL	\$20.80
	3mm	348SS-SAL	\$24.70
#32 (3-7/8" Dia.)	4.5mm	049SS-SAL	\$24.70
	6mm	477SS-SAL	\$24.70
	10mm	050SS-SAL	\$24.70
	12mm	478SS-SAL	\$24.70
#32 (3-7/8" Dia.)	3mm	376SS-SAL	\$36.40
	4.5mm	052SS-SAL	\$36.40
	6mm	481SS-SAL	\$36.40
	10mm	053SS-SAL	\$36.40
#32 (3-7/8" Dia.)	12mm	482SS-SAL	\$36.40

## What Hole Size do you need on your Grinder Plate?

These are the common uses for Grinder Plates and their specific holes sizes.

- 3mm — Hamburger, Bologna, Hot Dogs, Jerky
- 4.5mm — Coarse Hamburger, Regular Sausages (Polish, German, Breakfast)
- 6mm — Coarse Sausages (Summer, Salami, Pepperoni, Snack Sticks)
- 10mm — First Grind, Chili, Chorizo, Linguisa
- 12mm — Frist Grind, Stew Coarse Chili

To convert mm to inches:  
25.4mm = 1.0 inch



Visit [lemproducts.com/grinder\\_stuffing\\_tubes](http://lemproducts.com/grinder_stuffing_tubes) for our Complete Line of LEM Grinder Stuffing Tubes



### Stainless Steel Bell Stuffing Tubes - for use with Grinders

These stainless steel non-tapered tubes are made for easy clean up and long lasting performance.

Grinder Size	Tube Size	SKU#	Price
#8	3/8"	553SS	\$12.99
	3/4"	554SS	\$12.99
	1-1/4"	543DSS	\$12.99
#10 / 12	3/8"	055ASS	\$12.99
	3/4"	055BSS	\$12.99
	1-1/4"	055DSS	\$12.99
#20 / 22	3/8"	056ASS	\$14.99
	3/4"	056BSS	\$14.99
	1-1/4"	056DSS	\$14.99
#32	3/8"	057ASS	\$14.99
	3/4"	057BSS	\$14.99
	1-1/4"	057DSS	\$14.99

With five models, it's easy to find the right grinder for your needs.



- #5 .25 HP**  
Occasional Use  
777 — \$239.99  
(add \$6.00 extra shipping)
- #8 .35 HP**  
Regular Use  
779 — \$289.99  
(add \$7.00 extra shipping)
- #12 .75 HP**  
Frequent Use  
780 — \$399.99  
(add \$7.00 extra shipping)
- #22 1 HP**  
Heavy Use  
781 — \$549.99  
(add \$7.00 extra shipping)
- #32 1.5 HP**  
Professional Use  
782 — \$699.99  
(add \$7.00 extra shipping)

**SELECTING THE RIGHT LEM GRINDER TO FIT YOUR NEEDS**

SKU #	SIZE	HP	Lbs. / Min.	Meat Tray	Shipping Weight	LEM GRINDER ATTACHMENTS				
						50 lb. Mixer 734A Tilt Mixer 868	25 lb. Mixer 733A Tilt Mixer 869	Tenderizer 433A	Jerky/Patty Maker 517 Series	Patty Maker 687
777	#5	.25	4	11.5x8.5x2.25	35 lbs.	NO	NO	YES	YES	NO
779	#8	.35	6	11.5x8.5x2.25	39 lbs.	NO	YES	YES	YES	NO
780	#12	.75	10	11.5x8.5x2.25	48 lbs.	YES	YES	YES	YES	YES
781	#22	1.0	13	15.5x11x3	70 lbs.	YES	YES	YES	YES	YES
782	#32	1.5	17	15.5x11x3	82 lbs.	YES	YES	YES	YES	YES



# All Grinders are NOT Created Equal

**NEW & IMPROVED!** 30-50% Faster Than Standard Grinders  
**The Best Grinders in the Industry Just Got Better!** LEM Products discovered the secret to faster grinding. As a result, our industry leading grinder is now light years ahead of the pack! Our revolutionary Big Bite™ Grinder features our exclusive auger design that grabs meat and pushes it through the plate **30-50% faster** than before. You get a more consistent grind with less waste. It's more of everything you want in a commercial grade grinder plus available accessories that ensure years of reliable service.



Large Stainless Steel Meat Pan

Heavy Duty Handle for Easy Moving

Stainless Steel Head

Revolutionary New Big Bite™ Stainless Steel Auger

All Stainless Steel Motor Housing

All Metal Gears with Roller Bearings

110 Volt, Permanently Lubricated Motor with Built In Circuit Breaker

**Super Charge Your LEM Grinder with a Big Bite™ Upgrade Kit**

**WANT TO SUPER CHARGE YOUR GRINDER?**  
 You can process at least **30-50% faster** by upgrading any 2007 or later LEM Stainless Steel Grinder. Upgrade kits include our high capacity auger as well as two premium grinder plates (3/8" and 3/16") and a premium grinder knife.

**So turn your LEM Grinder into a Big Bite™ Grinder and save on this special offer.**

777-K	\$39.99	.25 HP	780-K	\$89.99	.75 HP
779-K*	\$109.99	.35 HP	781-K	\$119.99	1.0 HP
*Includes Stainless Steel Grinder Head			782-K	\$189.99	1.5 HP

If your grinder has a serial number beginning with 10, then it is already a Big Bite™ Grinder. Go to [www.lemproducts.com/grinderkit](http://www.lemproducts.com/grinderkit) to order your upgrade kit or call us today.

**Standard Accessories Included FOR ALL MODELS:**

- BIG BITE™ Auger
- All Metal Gears with Roller Bearings
- 1 Meat Stomper
- 1 Stainless Steel Knife
- 1 Stainless Steel Stuffing Plate
- 1 Stainless Steel Fine Plate – 3/16" (4.5mm)
- 1 Stainless Steel Coarse Plate – 3/8" (10mm)
- 3 Stuffing Tubes - (3/8", 3/4", 1-1/4")

**All These Features Add Up To One Thing THE BEST GRINDERS IN THE INDUSTRY!**

LEM's 2 Year Warranty on parts and labor is unprecedented in the industry. Our skilled technicians and extensive parts inventory are available for customer support after the sale.



## Discover the Secret to Faster Grinding

**THE BIG BITE™ GRINDER WILL REDEFINE THE WAY YOU GRIND!**

The secret lies in our ground breaking auger technology. The oversized "bite" allows the auger to carry more meat per minute through the grinder head. This results in a faster, better grind with less waste. Best of all the Big Bite™ Grinder turns out the perfect second grind and stuffs sausage with ease. Try that with a standard grinder. **See our Big Bite™ Grinder Upgrade Kit to get the most out of your LEM Grinder.**

Standard Auger "Bite"

Big Bite™ Grabs More Meat!

Standard augers haven't changed much since grinders were invented.

Our oversized auger design carries more meat per rotation. This means a clog free faster grind!

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