



FEED YOUR FAMILY

Order Online at lemproducts.com or Toll Free at 1.877.536.7763

Fill Your Freezer with LEM

Early season hunting is upon us and there's plenty to do. Scout locations, check your gear, and tend to food plots. This year if you're out early take extra care to clean and cover your game before bringing it in from the field. Once you get it home LEM is on your side with everything you need to process your game into a variety of jerky, sausage or other great foods. Fill your freezer this fall and enjoy the rewards of a great hunt all year long.

Hope you have a great season!



Hill Kohnen
Owner, LEM Products



Look For The Butcher
Throughout The
Catalog For Helpful
Tips & Suggestions



On the Cover: A Proud Time for this Father!
Congratulations to our Top Shot Grand Prize Winners, Larry and Jessica Jantzen! The father/daughter duo from Oklahoma (pictured on the cover) with the 6x6 Colorado Elk they took down outside Durango, CO. Read more about their story on page 34.



**BIG
BITE
GRINDER**

GET THE BEST 30-50% Faster Than Standard Grinders

Nothing Else Compares to the Big Bite™ Technology! 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

All Stainless Steel Motor Housing

Revolutionary New Big Bite™
Stainless Steel Auger



Improved Grease Formulation Reduces Motor Noise

All Metal Gears with Roller Bearings

110 Volt, Permanently Lubricated Motor
with Built In Circuit Breaker



Staff Recommended – Budget Approved!

*“This smoker does what you need
it to do with 4 shelves and
3 dowels for hanging.”*

Kristy Johnson, Wholesale

*“PS. The diffuser is worth the
investment! Distributes the heat
evenly with no flame-ups!”*

[Learn More on Page 37](#)

**Old School Insulated 20 lb.
Smoker with 18” Stand**

- 700 watt heating element
- Internal temperatures from 130° F to 220° F
- Inside dimensions 15”D x 20”H x 16-1/2”W

738 — \$209.99 (add \$24.00 extra shipping)
[Learn More on Page 37](#)



Don't Forget the Bacon!

Bacon Hanger

- 10 pronged stainless steel hanger
 - Size 11-3/4” wide by 6-1/2” high
- 1134 — \$9.99**

Bacon Cure

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

[Learn More on Page 36](#)

The Perfect Stuffing Kit to Get You Started!

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 Seasonings
- Backwoods™ Fresh Brat Seasoning, 10 lbs.
- Backwoods™ Summer Sausage Seasoning, 10 lbs.
- 10 – 1-1/2” x 12” Clear Fibrous Casings
- 2 - Packs of Natural Hog Casings

838 — \$199.99



Standard Accessories Included For All Models:

- 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 - (#5 & #8 — 1/2”, 1”, 1-1/8”)
(#12, #22 & #32 — 5/8”, 1”, 1-3/8”)
- Lifetime Customer Support

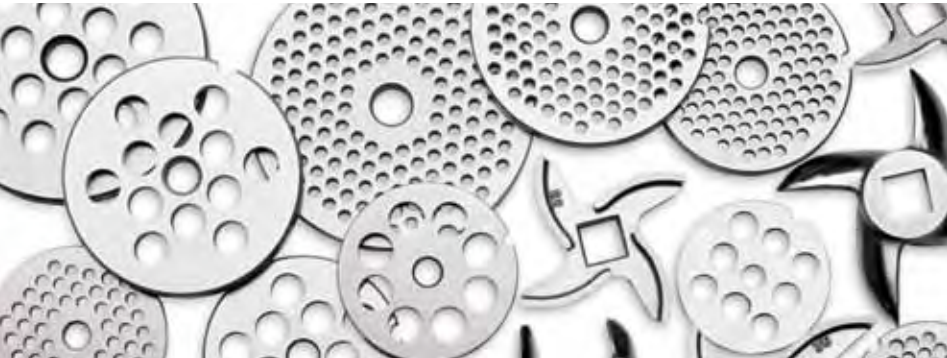
**All These Features Add Up To One Thing
THE BEST GRINDERS
IN THE INDUSTRY!**



**2 YEAR
WARRANTY**

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.

Our Plates & Knives Out Perform the Competition

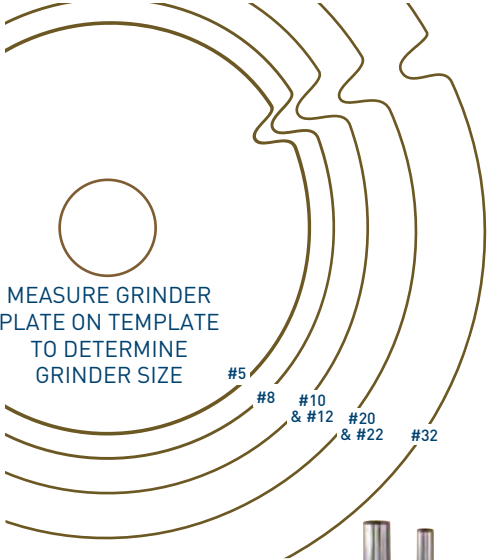


Our grinder plates and knives are made to LEM’s stringent standards for hardness and quality. Our stainless steel knives have been enhanced with a better fit, more balanced weight and sharper blades. Our stainless steel plates and knives last longer than carbon and are highly resistant to rust. All plates are hubless so they can be used on either side. Change knife and plate at the same time for optimum performance.

Bump up your performance — get a premium knife & plate.

LEM GRINDER KNIVES					
STAINLESS STEEL				PREMIUM STAINLESS STEEL	
SKU#	PRICE	GRINDER SIZE		SKU#	PRICE
464SS	\$8.99	#5		464SS-SAL	\$10.99
346SS	\$10.99	#8		346SS-SAL	\$13.99
485SS	\$13.99	#10/12		485SS-SAL	\$15.99
486SS	\$14.99	#20/22		486SS-SAL	\$17.99
487SS	\$17.99	#32		487SS-SAL	\$20.99

LEM GRINDER PLATES					
STAINLESS STEEL				PREMIUM STAINLESS STEEL	
SKU#	PRICE	GRINDER SIZE	HOLE SIZE IN PLATE	SKU#	PRICE
464CSS	\$9.49	#5 2-1/8" Dia.	3mm	464CSS-SAL	\$12.49
464ASS	\$9.49		4.5mm	464ASS-SAL	\$12.49
788SS	\$9.49		6mm	788SS-SAL	\$12.49
464BSS	\$9.49		10mm	464BSS-SAL	\$12.49
787SS	\$9.49		STUFFING	NA	
343SS	\$14.49	#8 2-3/8" Dia.	3mm	343SS-SAL	\$18.49
344SS	\$14.49		4.5mm	344SS-SAL	\$18.49
473SS	\$14.49		6mm	473SS-SAL	\$18.49
345SS	\$14.49		10mm	345SS-SAL	\$18.49
474SS	\$14.49		12mm	474SS-SAL	\$18.49
610SS	\$14.49		STUFFING	NA	
347SS	\$16.49	#10/12 2-3/4" Dia.	3mm	347SS-SAL	\$21.49
046SS	\$16.49		4.5mm	046SS-SAL	\$21.49
475SS	\$16.49		6mm	475SS-SAL	\$21.49
047SS	\$16.49		10mm	047SS-SAL	\$21.49
476SS	\$16.49		12mm	476SS-SAL	\$21.49
489SS	\$16.49		STUFFING	NA	
348SS	\$19.49	#20/22 3-1/4" Dia.	3mm	348SS-SAL	\$25.49
049SS	\$19.49		4.5mm	049SS-SAL	\$25.49
477SS	\$19.49		6mm	477SS-SAL	\$25.49
050SS	\$19.49		10mm	050SS-SAL	\$25.49
478SS	\$19.49		12mm	478SS-SAL	\$25.49
490SS	\$19.49		STUFFING	NA	
376SS	\$29.49	#32 3-7/8" Dia.	3mm	376SS-SAL	\$37.49
052SS	\$29.49		4.5mm	052SS-SAL	\$37.49
481SS	\$29.49		6mm	481SS-SAL	\$37.49
053SS	\$29.49		10mm	053SS-SAL	\$37.49
482SS	\$29.49		12mm	482SS-SAL	\$37.49
491SS	\$29.49		STUFFING	NA	



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	Grinder Size	Tube Size	SKU#	Price
#8	1/2"	553SS	\$12.99	#20 / 22	1/2"	056ASS	\$14.99
	3/4"	554SS	\$12.99		3/4"	056BSS	\$14.99
	1-1/4"	543DSS	\$12.99		1-1/4"	056DSS	\$14.99
	1-1/2"	055ASS	\$12.99		1-1/2"	057ASS	\$14.99
#10 / 12	3/4"	055BSS	\$12.99	#32	3/4"	057BSS	\$14.99
	1-1/4"	055DSS	\$12.99		1-1/4"	057DSS	\$14.99

Plastic Stuffing Tubes for use with Grinders

Unlike most aluminum stuffing tubes, these plastic tubes have very little taper to them allowing easy loading of casings. In addition, plastic will not pit as aluminum does when used around salt.

Grinder Size	Tube Size	SKU#	Price	Grinder Size	Tube Size	SKU#	Price
#5	Set of 3	547-SET	\$19.99	#20/22	Set of 3	056-SET	\$24.99
	1/2"	547A	\$7.99		5/8"	056A	\$9.99
	1"	547	\$7.99		1"	056B	\$9.99
	1-1/8"	547D	\$7.99		1-3/8"	056D	\$9.99
#8	Set of 3	554-SET	\$19.99	#32	Set of 3	057-SET	\$24.99
	1/2"	553	\$7.99		5/8"	057A	\$9.99
	1"	554	\$7.99		1"	057B	\$9.99
	1-3/8"	543D	\$7.99		1-3/8"	057D	\$9.99
#10/12	Set of 3	055-SET	\$24.99				
	5/8"	055A	\$9.99				
	1"	055B	\$9.99				
	1-3/8"	055D	\$9.99				

See Page 11
For Our 2" Aluminum
Stuffing Tube

Stuffing Tube Measurements

We heard you and have re-measured our stuffing tubes, using the outer diameter.

- Measurements are now more accurate
- Use OD to determine the right tube for the casing
- 1 inch = 25.4mm

Tubes may have old measurement on the label. Try casing on tube prior to calling.

The Right Grinder Whatever The Job!



#5 .25 HP Occasional Use 777 — \$269.99 (add \$6.00 extra shipping)	#8 .35 HP Regular Use 779 — \$329.99 (add \$7.00 extra shipping)	#12 .75 HP Frequent Use 780 — \$449.99 (add \$7.00 extra shipping)	#22 1 HP Heavy Use 781 — \$599.99 (add \$7.00 extra shipping)	#32 1.5 HP Professional Use 782 — \$769.99 (add \$7.00 extra shipping)
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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 433TJ	Jerky/Patty Maker 517 Series	Patty Maker 687
777	#5	.25	4	11.5x8.5x2.25	32 lbs.	NO	NO	YES	YES	NO
779	#8	.35	6	11.5x8.5x2.25	36 lbs.	NO	YES	YES	YES	YES
780	#12	.75	10	11.5x8.5x2.25	45 lbs.	YES	YES	YES	YES	YES
781	#22	1.0	13	15.5x11x3	64 lbs.	YES	YES	YES	YES	YES
782	#32	1.5	17	15.5x11x3	78 lbs.	YES	YES	YES	YES	YES

Convert Your LEM Grinder Into A Multi Function Workhorse

NEW LEM EXCLUSIVE! AVAILABLE 10/1/11

2 IN 1 Jerky Slicer & Tenderizer Attachment

The LEM 2 in1 Jerky Slicer/Tenderizer Attachment slices meat up to 1-1/4" thick. 15 perfect jerky strips sliced and ready for the oven or dehydrator in seconds. Remove the easy off top; replace the slicer shaft with the tenderizer shaft and tenderize even the toughest cuts of meat using the power of your grinder. Easily disassembles for clean up. Body is made of durable powder painted aluminum. No tools or assembly required. Chute Dimensions 1-1/4" x 4-1/2" x 8" H. One Year Warranty.

433TJ — \$254.99 Jerky Slicer & Tenderizer 2 in 1 Attachment

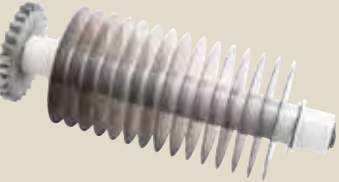
Save \$34.99 When Purchased Together — To Buy Separately See Below.

Jerky Slicer Attachment Only —
Does NOT Include Tenderizer Driven Shaft & Blades.

433J — \$199.99

Jerky Slicer Driven Shaft & Blades Only
15 stainless steel blades convert your 433T into a commercial grade Jerky slicer in seconds. Cannot be used with previous 433A tenderizer attachments.

433J-4A — \$89.99



Tenderizer Attachment Only —
Does NOT Include Jerky Slicer Driven Shaft & Blades.

433T — \$199.99

Tenderizer Driven Shaft & Blades Only
15 tenderizer discs convert your 433J Jerky Slicer into a powerful meat tenderizer.

433T-4A — \$89.99



Fits all LEM stainless steel grinder sizes #5, #8, #12, #22, #32 (except 2001 and earlier). Does not fit LEM grinder model #1113 or past years kitchen grinders.

Quality Makes The Difference!



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" Wide. Accepts meat up to 1/2" thick.

656 — \$59.99



A Great Buy! Stainless Steel Meat Tenderizer

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 — \$219.99

Electric Meat Tenderizer — **WHILE SUPPLIES LAST**

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

602SS — ~~\$449.99~~ — **\$399.99**
(add \$5.00 extra shipping)



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).

168SS — \$249.99
(add \$3.00 extra shipping)



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

MIX ... DUMP ... STORE!



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

- Meat Tub has three tilt positions: 90°, 115° & 180°
- Fully removable meat tub for easiest clean up ever for extended life
- High Performance Roller Bearings
- 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 — \$349.99* — 25 lb. Tilting Mixer

868 — \$419.99* — 50 lb. Tilting Mixer

*Add \$8.00 extra shipping, Electric Motor Not Included - Meat Grinders sold separately on page 5. Will not attach to models purchased 2001 or prior or Kitchen Grinders.

Attach 25 lb. & 50 lb. Mixers to LEM Grinders for Optimal Performance.

All Mixers have stainless steel tub & paddles making clean-up easy. All units have adjustable feet and plexiglass cover.



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.
- Handle Included

733A — \$249.99* — 25 lb. Mixer

734A — \$349.99* — 50 lb. Mixer

*Add \$8.00 extra shipping, Electric Motor Not Included - Meat Grinders sold separately on page 5. Will not attach to models purchased 2001 or prior or Kitchen Grinders.



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 — \$139.99 (add \$4.00 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. Cuts 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 up to 8-1/2" thick. Meat pushing guide holds meat and keeps hands safely behind the saw blade. Overall size is roughly 59"H x 26"L x 21"W. 110 volt.

688 — \$679.99 (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.

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



To Help With Clean-Up Later, First Coat The Mixer Tub With Vegetable Oil!

Grinder Accessories Make Your Job Easier!



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**

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 most #8, #12, #22 and #32 size electric grinders. All poly construction makes clean up a breeze.

Grinder Size	SKU#	Price
#8	687A	\$59.99
#10/12	687B	\$59.99
#20/22	687C	\$59.99
#32	687D	\$59.99



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

USDA approved Freezer Sheets.
1,000 sheets per box.

027A — \$10.99 — \$9.99 6" x 10-3/4"
027 — \$12.99 8" x 10-3/4"



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



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

Hands Free Convenience when Stuffing Ground Meat Bags... Simple, Clean and Effective!
See Page 11 For LEM's Ground Meat Packaging System & Bags



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

Countertop 575 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. 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. Handwash.

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.

1113 — \$110.00



See Page 17 for Countertop Slicer

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 Calif.

213 — \$9.99 11 oz. Can



PürGel Klear

Use Food Safe Lubricant to keep your equipment in top condition. This NSF approved lubricant will keep your equipment running at peak performance. Approved for use where direct contact with food is likely or certain.

1067 — \$9.99 8 oz. Tube



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**



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



Buy together and Save! Grinder Accessory Kit

Everything you need to keep your grinder going. 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 Calif.

819 — \$69.99



Grinder Cleaning Kit — NOW WITH 10 BRUSHES

Keep your grinder and accessories looking like new with this indispensable kit. Includes 2-1/2" diameter brush for cleaning the head, nine small brushes for cleaning grinding plates and stuffing tubes and an 11 oz. can of food grade silicone spray to lubricate and prevent rust.

686 — \$14.99 Sorry, express shipping not available.

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

686B — \$8.25 Without Silicone Spray

580 — \$4.99 Large Brush Only

All You Need to Package like a Pro!



A. Poly-Coated Freezer Paper
Premium 40 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 — \$59.99* 1100 ft. **030A — \$29.99*** 450 ft.
*Additional \$5 shipping charge per roll

18" paper for larger animals like beef, elk, etc.
031 — \$59.99* 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

Buy Freezer Paper and a Paper Cutter and get a Tape Dispenser and Roll of Freezer Tape **FREE!** \$9.99 Value!

15" x 1100' Paper & Cutter with Free Dispenser and Tape

576A — \$79.99 (Additional \$5.00 shipping)

18" x 1100' Paper & Cutter with Free Dispenser and Tape

578A — \$82.99 (Additional \$5.00 shipping)



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 separate when removed from freezer. A must have when making bulk burger at home. 1,000 sheets per box.
027A — \$10.99 — \$9.99 6"x10-3/4" sheets
027 — \$12.99 8"x10-3/4" sheets



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**

Freezer Tape
Acrylic adhesive on this high quality freezer tape holds tight in freezer temperatures. 60 yards per roll. 3/4" width. **033 — \$1.60 each** **5 or more \$1.30 each**



A. Shoulder Length Polyethylene Gloves
Great for field dressing and protection from bacteria. Fits either hand. Disposable.
083 — \$5.99 six pair



B. Latex Gloves
Fits either hand and are powdered. 100 Gloves.
079A — \$8.99 Medium **081A — \$8.99** Large **084A — \$9.99** Extra Large



C. Knit Gloves
High quality poly/cotton blend, reversible and washable. One size fits all.
078 — \$5.99 6 pair **\$9.99 12 pair**

Keep Hands Safe with Cut Resistant Gloves. See Page 19

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 easily 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.



Ground Meat Packaging System Without Stuffing Tube
200 — \$29.99 50-1 lb. Bags, Tape Machine & Tape

“We Heard You — LEM Classic Bags are Back and Thicker than Before!”

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-mil thickness guards against freezer burn



Poly Bag Tape Machine
The twist and seal solution for sealing poly bags. No more fumbling with strips of tape!
One roll will seal approximately 3,000 bags.
043 — \$19.99 Tape Machine Only
042 — \$4.49 Tape Only - 3/8" x 180 yds



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

Grinder Size	SKU#	Price
#8	609	\$19.99
#10/12	084	\$19.99
#20/22	085	\$19.99
#32	086	\$19.99



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 — \$14.99



Home Butcher Essentials



330 lb. 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. 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 — \$54.99



NEW! Rope Hoist & Collapsible Gambrel

This weight reducing pulley system allows for single person lifting ability. Features an automatic self-locking device and collapses easily to fit into your hunting bag. Comes with a 22" lightweight gambrel and polypropylene rope that is rot-resistant and twist / tangle-free. System holds 500 lbs.

338 — \$19.99



Gambrel

Gambrel is 24" wide and is made of strong 3/8" steel. Holds 800 lbs.

012 — \$8.99



Hooker Deer Drag

An Easier Way To Drag Your Deer From The Field

Dragging a deer out of the field is hard work. That's why Steve Huster invented the Hooker Deer Drag. Two 3/8" heavy gauge steel rods cut to 3 ft. length provide optimal leverage. Includes thick foam hand grips and 1" wide nylon straps. Works great on antlered or non-antlered game. Steve worked for years to perfect his idea. Be one of the first to benefit from his innovation.



Hand Made In Sunman, IN.

1075 — \$69.99



The Field Dresser — Non-slip, hunter orange 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. Money back guarantee! **615 — \$34.99**

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**

Over 9 Sq. Ft. Of Workspace!

NEW! Stainless Steel Processing Table

The heavy duty design and enormous work space make this commercial grade table a must have for anyone serious about processing. The 500 lb. load capacity, stainless steel construction, sturdy reinforced legs and table top ensure it's up to any task, whatever the size. With over 9 square feet of working space you can really spread out. Adjustable feet keep the table level on uneven surfaces. Foldable legs provide for easy storage. Dimensions 45" L x 30" W x 36" H. Weight 84 lbs.

1061 — \$299.99



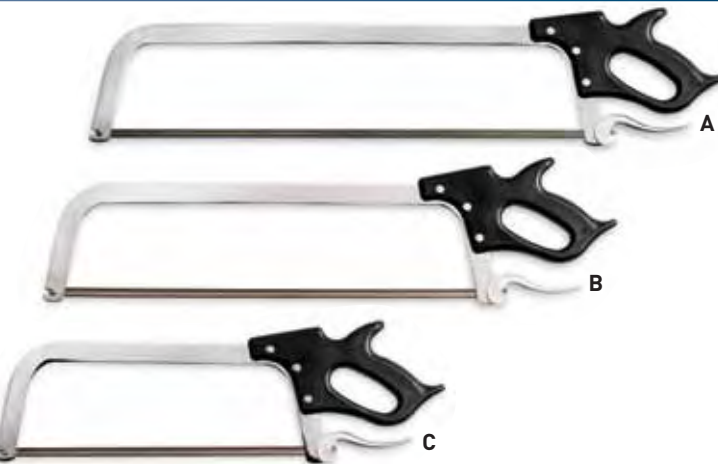
Commercial Grade Meat Saws

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 with an easy cutting action (10 teeth per inch)
- 1" wide - A wide, sturdy blade for carcass splitting (8 teeth per inch)

		Replacement Blades					
Blade Length		Meat Saw		1/2" Blade		1" Blade	
		SKU#	PRICE	SKU#	PRICE	SKU#	PRICE
A	25"	638	\$49.99	638A	\$6.99	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 Meat Lug

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 — \$15.99 Lug

360A — \$9.99 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 — \$12.49 Lug

360A — \$9.99 White Lid Cover

C. Economy Meat Lug

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

663 — \$10.49 Lug

2 for \$16.50 360A — \$9.99 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 — \$34.99 18" L x 24" W x 1/2" H (add \$4.00 extra shipping)

044A — \$69.99 24" L x 36" W x 1/2" H (add \$5.00 extra shipping)



Block Scraper — 6" wide, stiff carbon steel blade and poly handle. **117 — \$7.99**

Metal Boning Hook — Non-slip polyethylene handle with stainless 4 1/2" hook. **325 — \$8.99**



Our Lugs Are Freezer Safe!
Temperature Range 250° to -100° F.

360A Lid will fit all lugs. Use for stacking. Does not snap on. Not air tight.

6 Hunters From 2 Cities Converge on Colorado and Finally Get Their Elk

The trucks were packed and the teams ready. Three from Cincinnati and three from Seattle. Six friends with one goal in mind. An elusive Colorado Elk. 23 hours later the Ohio boys rolled into Durango and took up residence at the local motel. It was all coming together this time.

"After so many trips without an elk, something just felt right ... It was our turn".



DAY 1 - WE PLAY IT SMART - Arriving early the Cincinnati boys meet with their guides, check over their gear, and wait on the Seattle crew. Ron suggests we test our lung capacity for high altitude endurance. Bad Idea.

DAY 2 - guides Know Best - The guides offer up their ATV's just before we prepare to charge the mountain. Soon after we cross paths with a rut crazed 6x7 Bull. ZAP! - He's headed for the cooler and our day is set; skin, cut, pack and wrap.

DAY 3 - It's a party of 6 - Seattle team in tow we stumble into the herd. Hours later a Rocky mountain slick headed swamp donkey is headed to the LEM "Butcher Shop".

DAY 4 - My Turn - I spotted the big bull down in the meadow. Setting up quickly Ron let out the lonely call of a cow in heat. The Bull responded and minutes later ZAP! - 7x7 down. High fives and chest bumping ensued.

DAY 5 - Seattle's chance - After seeing the buckeye boys dominate, Mark took matters into his own hands taking a big cow after a 90 minute stalk. LEM's mobile Butcher Shop was busy now.

Durango ... We Have a Problem - There was just one problem. We discovered it when we returned to the motel on day 2. Where to process our elk?

We really considered all options and after a few minutes of debate the answer seemed obvious, ROOM 317.

You see, it's like I explained to the girl at the front desk. ... it's hot outside and our beverages are inside. Well it seemed obvious to us anyway.

Jeff B.
Cincinnati, OH

ELK PROCESSING CHECK LIST *MOTEL SPECIFIC

- ✓ **Big Bite grinder -** check with front desk before rolling your Big Bite through Lobby.
- ✓ **Meat Lug, Saw & Knives -** Never ask motel staff to "borrow" their cutlery.
- ✓ **Ground Meat Packaging System -** system allows two people to package meat while a third monitors NFL SCORES
- ✓ **clean up and don't take all the ice...** It's the polite thing to do.



Preserve the Flavor



Ary VacMaster Pro 130 Vacuum Sealer

The only Vacuum Sealer you'll ever need. This commercial quality vacuum sealer combines the most advanced technology with a sleek design. The result is an affordable commercial grade vacuum sealer for the home processor.

Features Include:

- Unique retractable 12 inch seal bar only heats your bag during vacuum process
- Easy to read LCD display makes operating a snap
- On demand auto vacuum sensor seals bag once air is removed
- Deep "easy clean" spill trough
- Vented rear panels discourages overheating
- Comes with 30 assorted vac bags, 1/2 quart vacuum canister and hose, and a detailed user manual.

1119 — \$249.95

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

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, 1-44 mm thick. To adjust thickness, just turn the graduated knob. Auto shut off feature for added safety. Strong 1/4 HP motor. Skid resistant rubber feet. 19"W x 16"D x 15"H. 10" blade diameter. Wt. 30 lbs. 180 watt. ETL Certified.

Note: Not suitable for slicing frozen foods or non-food items.

1020 — \$479.99

Thickness Range is .04" to .6"



FoodSaver Gamesaver Silver

The portable, rugged design of this vacuum sealer is great for those on the go. Take it to camp or on a fishing trip to insure freshly vacuum sealed meat or fish. Includes 12 V power cord for use on the road. This sealer has a built in storage compartment to bring the bags along with you. Extra-large drip tray makes for easy cleanup and less mess. Also great for in the kitchen and will store upright conserving valuable counter space. Simple two button operation with repetitive sealing function will allow you to keep on sealing.

Kit includes: 1 Foodsaver Roll 8" x 10', 1 Foodsaver Roll 11" x 10', 5 each 1 Gallon Foodsaver Bags, 5 each 1 Quart Foodsaver Bags, Accessory Hose & Hose Storage and 12 Volt DC Adapter Cord

1046 — \$209.99

FoodSaver Gamesaver Deluxe Plus

The added control features and styling of this Gamesaver Deluxe Plus position it as one of the best values for the money. It includes the following features:

- Improved Hands Free Operation with Easy Lock Latch
- Easy-Clean Drip Tray
- Built-In Roll Storage and Cutter
- New Extra-Wide Sealing Strip
- 2 Seal Levels
- New - 2 Vacuum Speeds
- New - Crush-Free™ Instant Seal
- Canister Mode
- Seal Only Position
- New - Touch and Control
- Accessory Port
- Hose Storage

Kit includes: 1 Foodsaver Roll 8" x 10', 1 Foodsaver Roll 11" x 10', 5 each 1 Gallon Foodsaver Bags, 5 each 1 Quart Foodsaver Bags, Accessory Hose & Hose Storage Clips and Quick Start & Reference Guide

841 — \$139.00

All Bags Will Work With All Listed Vacuum Sealers. All Bags Are Reusable. Visit Us Online at: lemproducts.com/category/Vacuum_Sealer_Bags For Our Complete Selection Of Vacuum Bags

ZipVac Sealer Bags

Compare These Bags Against The Name Brand and Save a Bundle

1 - 8" x 50' Roll - ZipVac Bag Material
887 — \$12.99

1 - 11" x 50' Roll - ZipVac Bag Material
888 — \$17.99

22 - Quart Bags 8" x 12"
1078 — \$7.99 (Buy 4 and Save)

10 - Gallon Bags 11" x 16"
1080 — \$4.99 (Buy 4 and Save)



FoodSaver Bags

2 - 8" x 20' Rolls - Vac Loc Bag Material
366 — \$19.99

2 - 11" x 16' Rolls - Vac Loc Bag Material
367 — \$19.99

6 - 8" x 20' Rolls - Vac Loc Bag Material
667 — \$49.99

6 - 11" x 16' Rolls - Vac Loc Bag Material
368 — \$49.99

44 - Quart Bags 8" x 11-1/2"
365 — \$19.99

28 - Pint Bags 6" x 9-1/2"
668 — \$9.99

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 – \$99.00



Meat Slicer Advantages:

- Thin slice meat for the perfect omelet
- Create party platters in minutes
- Faster than the speediest carving knife



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 lbs. by 1 oz. increments and up to 5 kg. by 25 g. increments.

906 — \$15.99



Best Seller! 22 lb. Scale

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

836 — \$25.99



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

Quality Knives and Sharpeners



A. Chef's Choice® Professional Sharpener 130

The newest breakthrough in sharpening technology, the 130, 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

B. 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



NEW! LEM Three Stage Knife Sharpener

Bring dull blades back to life! Here's an affordable three stage sharpener for use on butcher, hunting or household knives. Start with Stage I for straight blades. Stage II refines the edge. Stage III sharpens serrated edges and polishes straight edges to a razor sharp finish. Four suction feet hold unit firmly in place. Easy to clean. Base mounted magnet collects filings. 4 ft. power cord. UL approved for sale in Canada and the U.S.

1065 — \$59.99 — **GREAT PRICE!**

MUNDIAL KNIVES — Speed, Precision and Ease



Professional Chef's Top Choice at a Great Value!

Mundial knives simplify food preparation tasks, ensure comfort and minimize fatigue. Forged from high-carbon chrome molybdenum stainless steel, these beauties deliver razor sharpness time and again. 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
B	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! Professional quality for slicing bread, tomatoes, or vegetables and for carving meat.
037 — \$5.99 **two for \$10.00**

4 Piece Mundial Hunter's Kit

Made by Mundial, kit includes a 3" paring knife (A), 5" curved boning knife (B), 8" steak knife (F) and a 10" sharpening steel. The only thing you need to supply is the meat and the table. Professional quality.
099 — \$44.99

VICTORINOX® KNIVES — Makers of the Original Swiss Army Knife!

VICTORINOX® Knives From Forschner

Victorinox® is famous for precision, quality and value. Swiss forged stainless steel blades and a soft contoured handle make them the choice of professional chefs and meat cutters worldwide. Ergonomic Fibrox™ plastic handles have a slip resistant design. NSF® Approved.

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



The best cutting surface to maintain your knife's edge is a wooden cutting board.
Edges will quickly dull if they strike metal, glass or Formica.



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



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



Use Ceramic Knives & Avoid Brown Fruit



NEW LEM EXCLUSIVE!
A. 5 Piece Ceramic Knife Set
Fruits and Vegetables won't Brown!
Created for the master chef or anyone who appreciates a quality edge. Our ceramic blades are formed using heat density compression allowing the blade to slice even soft fruits and vegetables with ease. With no metallic content your food will stay fresher longer. Set includes 4 knives: 6" chefs, 5" Santoku, 4" utility, 3" paring and handheld mandolin (with hand guard). Safety sheath protects blades against accidental chipping. Hand wash for long lasting edge. Hand guard not shown.
1064 — \$79.99

B. LEM 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. With no metallic material they won't discolor over time or spoil the taste of food. Easy to clean and with a sharp edge 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



c. NEW! Ultra Sharp Folding Ceramic Pocket Knife
Ceramic blades are harder than standard steel blades and half the weight. This smart little pocket knife is ideal for skinning or dressing game in the field. It won't rust or pit and makes quick work of fruits & vegetables. Ideal for campers. The lightweight compact design and ultra sharp 2.5" ceramic blade will make a perfect gift for the hunter/camper in your household. Includes lanyard hole. Closed- 4.5", Weight - 1.6 oz.
1063 — \$9.99
GREAT PRICE at \$9.99
LIMITED SUPPLY

Ceramic Knives Score HIGH on the Hardness Scale!



- Keep your cut fruits and vegetables fresh longer!
- Ceramic knives will not rust!
- Ceramic is harder than steel and stays sharp as much as 10X longer!
- Moh's scale rates ceramic 8.5. Scale measures a mineral's hardness.

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



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 is 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. Enjoy the fruits of your labor. Includes split hardwood press plate and four hardwood press blocks. Overall dimensions 27-1/2" H x 14-1/2" W.

956 — \$239.95 — \$199.99
(add \$10.00 extra shipping)



Start Your Wine Making By Crushing Your Grapes With The LEM Big Bite Grinder!

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 8-1/2" 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



Essential Tools To Prepare The Harvest



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!



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



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 fresh pineapple in just 30 seconds. Shell remains intact and the fruit retains its juice, making clean-up a breeze. As an added bonus the handy wedge tool dices each ring into eight bite size pieces. Quick release grip for easy storage. Made of Stainless Steel.

911 — \$21.95



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



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 results halve potatoes prior to cutting. Do not use with sweet potatoes.

587 — \$19.99



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



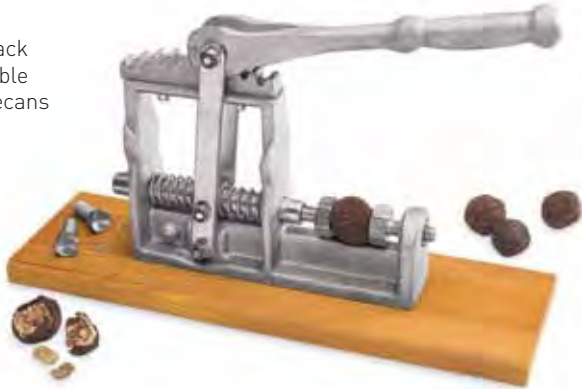
NEW! LEM Single Blade Cabbage Cutter
Works Better Than Three Blade Cutters. Our innovative single blade design delivers smooth cutting action and great results. Slice whole heads of cabbage in just minutes or make mountains of potato chips! Great for slicing hard fruits like apples, even watermelon. The sturdy hand sanded bamboo frame won't crack or warp. Surface measures 23" W x 9" L. Slices 3mm thick. Includes removable sliding safety guard and finger hold handle.

586 — \$54.99 — \$49.99

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 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!





Water Bath Canning Kit

For customers who want to discover the delicious, satisfying and money saving advantages of home canning.

- Safely process: Jams • Jellies
• Relishes • Tomatoes • Fruits
• High Acid or Vinegar Added Foods

Includes: 33 qt. Bath Canner, Lid Sterilizer, Labels, Beginner’s Guide to Preserving Food at Home book and a 6-piece Canning Kit (funnel, jar lifter, kitchen tongs, jar wrench, bubble popper/measurer and magnetic lid lifter)

1116 — \$89.99

 Bath Canners are only suitable for processing foods naturally high in acid (or have vinegar added) or jellies, jams, and other fruit based foods with sugar added. For processed vegetables, soups or meats for storage, purchase a Pressure Canner (Page 25) capable of safely processing low acid foods.

Ultimate Pressure Canning Kit

Ready to start canning a full bounty of fruits, vegetables and even meats?

- Safely process: • Root vegetables
• Greens • Fruits • Stews • Meats
• Fresh vegetables (beans, corn, zucchini)

Includes: 16 qt. Pressure Canner, 6-piece Canning Kit (funnel, jar lifter, kitchen tongs, jar wrench, bubble popper/measurer and magnetic lid lifter), Lid Sterilizer, 1 Cup Ladle, Labels and Beginner’s Guide to Preserving Food at Home book.

A great gift for serious gardeners and other cooking enthusiasts.

1117 — \$169.99 SAVE \$16.25



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

Need More Canning Products? Go to lemproducts.com/category/Canning to View Our Extended Line.

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



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 — \$19.99



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

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



Mrs. Wages Spices, Salts & More

945 — Pickling & Canning Salt \$4.95

949 — Fresh Fruit Preserver \$5.95

950 — Lite Fruit Pectin \$3.95

947 — Salsa Mix \$3.95

948 — Hot Salsa Mix \$3.95

952 — Pasta Sauce \$3.95

943 — Dill Pickle Mix \$3.95

942 — Bread & Butter Pickle Mix \$3.95

944 — Kosher Dill Pickle Mix \$3.95

946 — Pickling Lime \$4.95

951 — Ketchup Mix \$3.95



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

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

Master the Grill!



Non-Stick Burger Press 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 10). 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



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

NEW! Leg & Wing Grill Rack

The perfect solution for legs and wings on the grill. Wings and beer, a tasty tradition. This smart rack is the perfect tool for great wings on your grill or in the oven. Its unique design allows you to cook up to 20 pieces at a time. Wings and Legs are elevated above the grill grate for even heat and less flare-ups. Best of all, they are cooked to perfection with no turning! Whether you like hot n' spicy or sweet n' tangy the "Leg & Wing" grill rack makes it easy. Legs detach for convenient storage. Made of stainless steel and dishwasher safe. When using in the oven, place rack in shallow pan to catch drippings.

1076 — \$14.99



NEW! Chili Pepper Grill Rack & Pepper Corer

Holds 20 peppers upright to fill then grill. This amazing grill accessory fits up to 20 chilies, holding them upright for easy filling and grilling. No more annoying cheese spills. And when you're all done with it, the porcelain coated metal base and fold up legs allow you to take it right to the dishwasher for quick clean-up! Don't forget to order the handy 2 in 1 Serrated Pepper Corer to top and core your peppers with one tool.



981 — \$12.99 Pepper Rack

1077 — \$5.99 Pepper Corer

**1077A — \$15.99 Pepper Rack and Corer
Buy Rack & Corer Together
and Save \$2.99**

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

1137A — \$5.99 Hickory Refill Cartridges - Set of 4

1137B — \$5.99 Maple Refill Cartridges - Set of 4

1137C — \$5.99 Mesquite Refill Cartridges - Set of 4

1137D — \$5.99 Apple Refill Cartridges - Set of 4



Commercial 4 oz. Meat Injector - Inject Some Flavor into Your Game!

Commercial grade. Heavy duty, 4 oz., injector has a detachable 6" needle with 12 holes and a slant cut needle. 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.

839 — \$24.99 — \$19.99 4 oz. injector with two needles

292 — \$6.99 Slant Cut Tip Needle Only (1/8" ID, 6" long, used to inject marinades with large pieces.)



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.

388 — \$7.99



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 and refrigerate for 1-24 hours. Your taste buds will be thanking you in no time! No MSG.

297 — \$2.49 Butter Garlic - great for turkeys

299 — \$2.49 Caribbean - slightly sweet, robust

300 — \$2.49 Mesquite - great on anything

301 — \$2.49 Cajun - a little heat

302 — \$2.49 Italian - marinate venison chops

303 — \$2.49 Lemon Pepper - an old favorite

420 — \$2.49 Hickory - excellent smokey taste

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.

702 — \$3.99 Creole Butter — 16 oz.

703 — \$3.99 Creole Garlic — 16 oz.

704 — \$3.99 Roasted Garlic with Herbs — 16 oz.

706 — \$3.99 Teriyaki Honey — 16 oz.

707 — \$3.99 Lemon Butter — 16 oz.



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

We love these rubs so much we 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. 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 or MSG.

890 — \$8.99 Cactus Lemon Ginger

891 — \$8.99 Sizzlin' Honey BBQ Rib

892 — \$8.99 Savory Wild Game

893 — \$8.99 Country Style Pecan

894 — \$8.99 High Country Hickory Garlic

895 — \$8.99 Blackened Kickin' Chicken

**Buy All Six
& Save!
896 - \$49⁹⁹**



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

745 — \$3.99 Hickory

746 — \$3.99 Mesquite

747 — \$3.99 Hot



5 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.



6 Smack My Ass And Call Me Sally!

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

165 — \$5.99 5 oz.



8 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.

AVOID HOT SAUCE INJURY!

Don't Blame Us. It's The Capascacinoids Found In Chili Peppers That Are Responsible For Most Of The Heat. So Wear Gloves And Eye Protection - And Never Rub Your Eyes.

Turn Up The Heat and Taste The Flavor



10 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.

10 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.



10 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.



Sweet with just a little heat.

NEW! Ben's Sweet and Hot Mustard

The Perfect Blend of Sweet & Heat! Ben's family mustard recipe uses the perfect blend of mustard seed, vinegar and jalapeno to produce a delicious addition to your favorite sausage and a tangy zing to your deviled eggs. Ben's is locally made, Ohio proud and a four time winner of the "Fiery Food Challenge". Let your taste buds be the judge... and you'll discover this mustard is a winner.

1068 — \$4.49 8 oz. Jar

1069 — \$6.49 16 oz. Jar

THANK YOU!

LEM is deeply honored to count many of this country's service men and women as longstanding customers. Here's just a few of their stories.



Brigadier General Charles R. Linz (ret)

Over 50 years of hunting began for this US Air Force B/Gen. after his first hunt during Air Force Pilot training in Arkansas at the age of 25.

"Wearing my Flight Jacket and no hunting experience, I shot my first buck within 10 minutes. The crew helped me to get him back to camp and after a few minutes of instructions, I was handed a knife and I began to gut my first deer."

"It was one heck of an experience that I will never forget..."



Jordan Craft, 2nd Lt. with Dad, Dennis

This was Jordan's first Kansas deer taken during the Kansas "antler-less" deer season. He is a 2nd Lieutenant in the US Air Force stationed at Ft. Rucker in helicopter pilot training. His dad, Dennis, is a long time LEM customer.

SPECIAL OFFER! SAVE \$12

Send Jerky to the Troops with LEM's "Oven Cook" Jerky Kit!

Jerky Cannon With Pan & 3 Racks — This combination of the Jerky Cannon and jerky pan with 3 racks will allow you to make 3 pounds of jerky in your oven.

SPECIAL ENDS 1/13/2012 — I557 — \$66.99 — \$54.99

"Thanks LEM for making it possible to make jerky much faster with consistent quality. Our soldiers really appreciate it."

Mike Williams, Veteran with Son in the US Navy.



LEM Military Discount Program

LEM appreciates our Military customers! To show our thanks we are offering a 10% discount on all orders shipped to an APO address. LEM Store customers can show their valid military ID to receive the discount.



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.

***NEW!* The Complete Jerky Book — By Monte Burch**

Jerky is one of the oldest forms of food preservation and a great way of using game meats. This pocket-sized guide includes everything from how the Native Americans preserved their meat to delicious recipes for a wide variety of meats, including venison, turkey, goose, beef, and even fish. This book includes complete instructions on how to prepare jerky featuring LEM equipment! 154 pages.

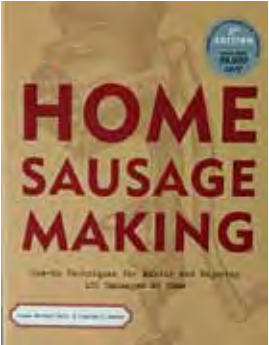
1062 — \$12.95

***NEW!* The Beginner's Guide to Hunting Deer for Food — By Jackson Landers**

Hunting deer is the most inexpensive, environmentally friendly way to acquire organic, grass-fed meat. Even if you've never held a gun before, author Jackson Landers can show you how to supplement your food supply with venison taken near your home. He addresses everything a new hunter needs to know: how to choose the correct rifle and ammunition, how to hunt effectively and safely, and what to do if something goes wrong. He includes chapters on field dressing and butchering after the kill, recipes for using the meat, and a chapter on the politics and psychology of hunting. Whether you hunt to be more self-sufficient, to eat the safest and most nutritious meat possible, to protect the environment, or to save money, this book is the perfect guide. 176 pages.

1066 — \$16.95

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



The 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



The 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



***NEW!* The Complete Guide to Sausage Making — By Monte Burch**

In an easy-to-follow manner, writer-outdoorsman Monte Burch explains how to make sausages using wild game and store-bought meats like pork, chicken, and beef. Learn to make all sorts of delicious variations, including bratwurst, bologna, pepperoni, salami, liver, and smoked sausages. With his advice, you can perfect and master the art of making sausages at home. 256 Pages.

1074 — \$14.95

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.

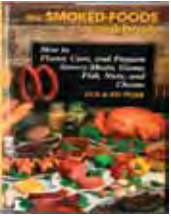
572 — \$14.95



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

Recipes

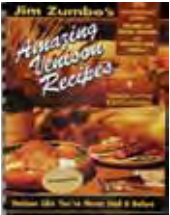


Best Seller!
The Complete Venison Cookbook

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



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

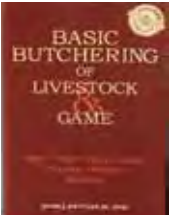


The Canning, Freezing, Cure & Smoking of Meat, Fish & Game

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



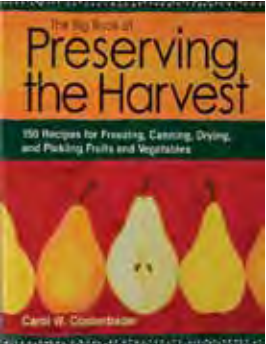
Deer Processing I & II – The Set

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

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

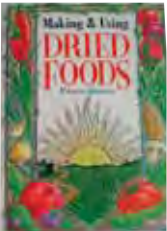
Home Harvest



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!
The 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



The 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

CONGRATULATIONS TO OUR WINNERS AND THANK YOU TO ALL WHO SENT IN THEIR BEST SHOTS - GOOD LUCK WITH THIS YEARS HUNTING SEASON!

THANKS to everyone who participated in the first ever "LEM TOP SHOT" Photo Contest. With so many submissions the decision was difficult. In the end we chose Larry Jantzen and his daughter Jessica. Their spectacular image captured it all. The beauty of the outdoors, special time with family and the rewards nature provides when we put forth the effort. In fact all of our participants told us they process their own game, understanding the rewards this brings to their hunt. We applauded them all!



Grand Prize Winner

Larry and Jessica Jantzen — Oklahoma

Jessica took her first Bull, an amazing 6x6 Colorado Elk with her dad Larry in the high country outside Durango, Colorado last October. It was a great experience for them as Larry tells it.

"Carrying my 30-06 circa 1980 Jessica spotted the bull. I set up the bipod as quick as I could. Jessica, nervous, took a few deep breaths and then... BANG! It was as exciting for me as it was for her and I'll treasure the time we spent together. When we returned home we fired up the LEM Grinder and packaged all the meat in a matter of hours".

See Page 11 For LEM's Gound Meat Packaging System



Runner Up

Hays Family — California

A longtime hunting family, the Hay's LOVE their Backwoods seasonings and their Big Bite Grinder. A family favorite is the Backwoods Sweet Italian Sausage kit. "Our LEM grinder and Backwoods seasonings are the best investments we ever made".



See Pages 48 & 49 For More of LEM Backwoods™ Seasonings

Destiny Prochazka — West Virginia



"Ahh... it's hibwanating. Can we keep him till the spwring?"

Sean McCosh-Cincinnati, Ohio
LEM Facebook Photo Caption Contest Winner

Find us on FACEBOOK at www.facebook.com/LEM_Products and show us your top shot!

Barb Sublette — Colorado

New to the sport, Barb is one of the growing number of women who hunt and process their own game. We think she looks like a seasoned pro!



Bryan Metzker — North Carolina

Longest beard Contest? It's a draw!



Runner Up

Duffy Girls — California

These determined young hunters were a staff favorite in our photo contest. Besides bagging Toms they love to help grind and stuff with LEM Casings and Backwoods sausage kits. Way to go girls!

See Page 5 For LEM Stainless Steel Grinders



Runner Up

Case Family — Indiana

Hunting is a family affair in the Case household. "We love our grinder and stuffer and your Backwood's seasonings taste great! Oh... and you can't beat the customer service!"

See Pages 42 & 43 For LEM Stainless Steel Stuffers



Where There's Smoke There's Flavor!



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.

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! Our cures work on all types of meat, even venison. The choice is yours, wet or dry, with smoked flavor or without. Enough to make 25 lbs.



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



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" W by 6-1/2" H.

1134 — \$9.99

Classic Design Makes for Great Taste!

Old School Insulated 20 lb. Smoker with 18" Stand, Shelves & Dowels

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, 3 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 — \$209.99 (add \$24.00 extra shipping)

Get consistent results every time!

Diffuser for Smoker

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

1135 — \$9.99

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 — \$4.99 pint



Wood Chips & Sawdust

Available in 3 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



A. Poly Ham Nets

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

634 — \$3.99 10 Count

B. Stockinettes

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

750 — \$4.50 10 Count

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	290	\$16.49
Brown Sugar	291	\$16.49

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



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



Food Thermometer with Stand, Alarm & Timer

Great for smokehouse sausage making.

The 43" long 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
212	Yes	32°-392° F	Yes	43"	No	24 hr.	No	Meat Temp Only	Yes
678	Yes	32°-572° F	Yes	38"	No	10 hr.	Yes	Meat Temp Only	Yes
601	Yes	14°-410° F	Yes	42"	Yes	24 hr.	No	Yes	Yes

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



Redi Chek® Remote Food Thermometer with Timer & 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

Quality Products At A Great Price!



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

Countertop 575 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. 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. Handwash. 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.

1113 — \$110.00



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 stainless steel 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 — \$84.99 (add \$6.00 extra shipping)

B. #10 Tinned Clamp-On Hand Grinder
058 — \$39.99



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 — \$59.99

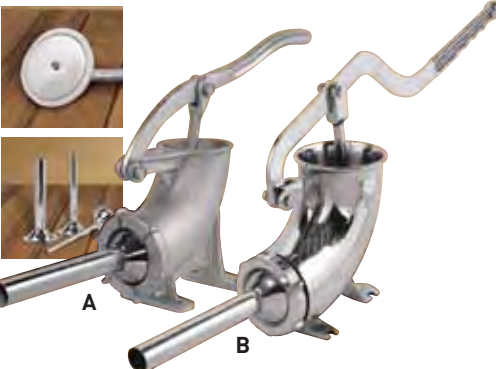


NEW! LEM Three Stage Knife Sharpener

Bring dull blades back to life!

Here's an affordable three stage sharpener for use on butcher, hunting or household knives. Four suction feet hold unit firmly in place. Easy to clean. Base mounted magnet collects filings. 4 ft. power cord. UL listed for sale in Canada and the U.S.

1065 — \$59.99



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 — \$71.99 (add \$3.00 extra shipping)

B. Stainless Steel 5 lb. Sausage Stuffer
824 — ~~\$139.99~~ — \$129.99 (add \$3.00 extra shipping)

YOUR CASING DESTINATION

The right casing can make the difference between a good sausage and a great sausage. That's why we offer great quality and selection. How do we do this? We ask customers what we should stock, we buy from industry experts and we never settle for price over quality. Here are just a few reasons to make LEM your Casing Headquarters.

We Carry The Largest Selection Including:

- Over 25 shapes, sizes, and colors
- Nine different casing types including natural and collagen
- Specialty casings including smoke lined and large diameter bologna

We Make Sure You Have The Right Casing For The Job:

- Reinforced casings for strength in smokehouse
- Natural Casing "Hanks" for large jobs
- High Barrier Casings for water cooking
- Small diameter casings for "Slim Jim" sticks



A Few Words with Warren Dawkins, Sausage and Casing Expert

For over 40 years Warren Dawkins has worked with both large and small sausage makers helping them perfect the art of sausage making. He has shared with us some of his best advice. Go online at lemproducts.com to see his helpful videos..

"Warren, What are three guidelines for people to consider when shopping for casings?"

- "Match your casing selection with the specific sausage you are making."
- "Consider the cooking process you plan to use (smoker, water, oven)."
- "Select the size based on how much you will consume at a given time."

Three Secrets To Better Sausage



- Don't overcook. Internal temperature should be 160°.
- Avoid dry sausage. Mix 20% beef or pork fat when using venison.
- To reduce wrinkling after cooking dunk cured sausage into a cold water bath.

"What is popular with folks these days?"

- "80% of the sausages made at home are either snack stick, summer sausage or salami."
- "Smoking sausage is growing each year. It's a great way to add flavor."
- "Pork mixed with venison has brought sausage making to the hunting community."

Casings! The Choice is Yours!



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
817B	17mm	Smoked Mahogany	13 LBS	\$9.99	817B	3	39 LBS	\$24.00
247B	19mm	Smoked Mahogany	14 LBS	\$9.99	247B	3	42 LBS	\$24.00
241B	19mm	Smoked Clear	14 LBS	\$9.99	241B	3	42 LBS	\$24.00
136B	21mm	Smoked Clear	20 LBS	\$9.99	136B	3	60 LBS	\$24.00
132B	21mm	Fresh Clear	20 LBS	\$9.99	132B	3	60 LBS	\$24.00
138B	32mm	Smoked Clear	21 LBS	\$11.49	138B	3	63 LBS	\$26.00
134B	32mm	Fresh Clear	21 LBS	\$7.99	134B	3	63 LBS	\$20.00
849	24mm	Smoked Clear Hot Dog	13 LBS	\$3.99	849	3	39 LBS	\$10.00



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. String tied.

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	760	\$4.25	761	\$9.50	761	\$32.00
3 lbs.	2-1/2" x 20" Mahogany Printed	762	\$4.75	763	\$10.00	763	\$34.00
1-1/2 to 2 lbs.	2" x 18" Clear Unprinted	802	\$3.50	803	\$7.99	803	\$27.00
1-1/2 to 2 lbs.	2" x 18" Mahogany Unprinted	804	\$3.75	805	\$8.50	805	\$29.00
12-14 oz.	2" x 12" Clear Unprinted			904	\$6.99	904	\$23.00



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	124	\$7.99	124B	\$14.00	124B	\$45.00
3 lbs.	2-1/2" x 20" Mahogany Unprinted	126	\$8.99	126B	\$15.99	126B	\$51.00
3 lbs.	2-1/2" x 20" Mahogany Printed	128	\$7.00	128B	\$16.25	128B	\$54.00
1 lbs.	1-1/2" x 12" Clear Unprinted	256	\$5.99	256B	\$10.99	256B	\$35.00
1 lbs.	1-1/2" x 12" Mahogany Unprinted	130	\$6.99	130B	\$14.49	130B	\$47.00
6 lbs.	4" x 20" Clear Unprinted	854	\$7.00	855	\$16.00	855	\$54.00



Jumbo Bologna Casings — Non-Edible

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".

1013 — \$7.99 Bundle of 6 - Capacity: Approximately 7 lbs.

NEW! High Barrier Casings — Non-Edible

These casings give you up to six months shelf life when refrigerated. Want to make summer sausage, bologna, or salami in about 2 hours? This casing will allow you to do that! Very user friendly and great for beginner sausage makers. Made of 5 layers of a nylon/poly blend. Casing must be soaked for 30 minutes in cold water prior to use. Air tight, so you use less water in your mix than with other casings and the casing becomes your final packaging. No vacuum sealing or freezer wrap needed. Directions included!

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.	1-1/2" x 15" Cream	1070	\$7.99	1071	\$14.99	1071	\$51.00
2-1/2 lbs.	2-1/2" x 20" Gold	1072	\$8.99	1073	\$15.99	1073	\$54.00



Natural Casings Make Juicier, More Tender Sausage!



A. 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 — \$8.99 8 oz. Bag
stuffs approx. 20-25 lbs. of sausage

B. Natural Sheep Casings

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

242 — \$39.99 1 Hank - 100 yds.
stuffs approx. 45-50 lbs. of sausage

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

C. 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



For Our Complete Selection of Casings Visit Us
Online at: lemproducts.com/casings

Smoked Lined Plastic Casings — Non-Edible

Plastic casings with smoked flavor on the inside of the casings.

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	726	\$7.99	727	\$17.99	727	\$58.00
3-1/2 lbs.	3" x 20" Clear Unprinted	728	\$9.99	729	\$22.50	729	\$77.00



Collagen Rounds — Non-Edible

Use rounds to make ring bologna or any other ring sausage.

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")	846	\$5.99	847	\$11.99	847	\$40.00



Hot Dog Casings — Non-Edible, Plastic

26mm. Stuffing capacity approx. 28 lbs. Kosher certified

768 — \$4.99 per strand



Stuffers Made To Work And Built To Last!

Professional Quality Single Gear Stuffers

All Metal Gears

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!

606 — \$149.99 5 lb. Stainless Steel Stuffer

607 — \$299.99 15 lb. Stainless Steel Stuffer
(add \$6.00 extra shipping)



Replacement Stuffing Tubes

Set of 3 Tubes with 1-9/16" Base.

606-8 — \$13.99 Fits 606

Set of 3 Tubes with 2" Base.

607-8 — \$15.99 Fits 607



Having Difficulty Cranking that Stuffer Handle?

Add more water to your meat mix! Use at least 1 oz. of water per pound, this will make the mixture easier to stuff. Any extra water evaporates during the cooking process.

Bigger IS Better...

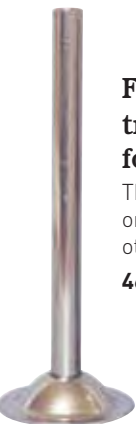
LEM's Ultimate Stuffers

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 hard carbon steel 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 steel cylinder is removable for easy filling and cleaning. 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 — \$499.99 25 lb. Dual Gear Stuffer
(add \$10.00 extra shipping)

1112 — \$339.99 10 lb. Dual Gear Stuffer
(add \$15.00 extra shipping)



For Slim Jim Style Snack Sticks try our **NEW** 3/8" Stuffing Tube for your 1112 Stuffer!

This 6" long nozzle will fit 19 mm to 21 mm collagen or natural casings. Inner Diameter .375". Will not fit other stuffers. Do not use with #1111 Stuffer.

468N — \$9.99



Making Slim Jim's? Our exclusive 3/8" stainless steel tube is the perfect tool for you!

- Our 3/8" stainless steel stuffing tube was designed for the smallest casings.
- Coupled with our 5 lb. Vertical Stuffer (above) this tube will be your Slim Jim friend!

606A—\$12.99 Fits 606 5 lb. Stuffer Only. 1-9/16" Base.



Did You Know?

- You can make snack sticks with our Jerky Cannon and 468N nozzle? **You Can!**
- Did you know you can make snack sticks using our 517 series grinder attachment? **You Can!**
- Did you know you can make snack sticks with our 1112 Dual Gear Stuffer and 468N Tube? **You Can!**

So Now You Know!

Everything You Need to Make Great Sausage at a Great Price!

The Perfect Stuffing Kit to Get You Started!

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 Seasonings
- Backwoods™ Fresh Brat Seasoning, 10 lbs.
- Backwoods™ Summer Sausage Seasoning, 10 lbs.
- 10 - 1-1/2" x 12" Clear Fibrous Casings
- 2 - Packs of Natural Hog Casings

838 — \$199.99



Secrets to Unforgettable Flavor

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

Soy Protein Concentrate

Helps retain moisture in the meat and prevent shrinkage. Used in cooked or smoked sausages. 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

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". 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

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



Save on Bulk Spices!

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

Sage: Rubbed 458 — \$4.99 6 oz.	Jalapeno: Dried 719 — \$6.99 6 oz.	Pepper: Black Ground 42 mesh 454 — \$7.99 16 oz.
Coriander: Ground 441 — \$5.99 15 oz.	Red Pepper: Crushed 455 — \$7.09 14 oz.	Peppercorns: Whole Black 456 — \$8.99 19 oz.
Fennel Seed: Whole 444 — \$5.99 14 oz.	Mustard Seed: Whole 448 — \$7.59 24 oz.	



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

Carry Dehydrated Food on Your Hunting Trip!



LEM Countertop Dehydrators Now with Easy to Program Digital Timer!

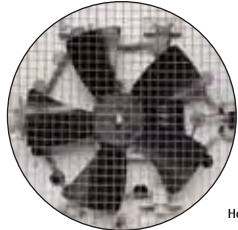
Everything You Need in a Countertop Dehydrator

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 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. ETL Certified. 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".

500 Watts, 5-Tray. Up to 7-1/2 sq. ft. of drying area.
1009 — \$154.99 (add \$5.00 extra shipping)

800 Watts, 10-Tray. Up to 15 sq. ft. of drying area.
1010 — \$199.99 (add \$9.00 extra shipping)

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



LEM Has the Right Tools to Keep Your Sausage in It's Casing



NEW! Spring Loaded Pliers & Hog Rings

Commercial quality with ergonomically designed soft rubber handles. Heavy construction ensures years of use.

Item	Description	SKU #	Price
A	Spring Loaded Pliers & Hog Rings (100 ct.)	816	\$39.99
B	Spring Loaded Hog Rings (500 ct.)	816A	\$9.99
A & B	Spring Loaded Pliers & Hog Rings (600 ct.)	816B	\$47.49



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



Cotton Twine

Use to tie casings or roasts before smoking and grilling.

355 — \$9.99 2 lb. Cone - 1500'
028A — \$4.99 1/2 lb. Ball - 375'

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 • Polypropylene Composite • Custom cut to the size you need

• FDA Approved for Meat Contact

796A — \$12.00 (14" W x 7.1' L)



Make Jerky And Snack Sticks In A Snap!



Nothing Compares To Our Original Jerky Cannon®

A. LEM Jerky Cannon®... Like No Other! Beware of Imitations!

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. Includes instructions.

468 — \$49.99 Jerky Cannon®

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

Compact, Yet Powerful

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. Includes instructions.

555 — \$29.99 Jerky Gun

555A — \$14.99 Jerky Gun 2 Pack Extra Barrels

LEM Jerky Cannon® & Gun Stainless Steel 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" Snack Stick 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

46 www.lemproducts.com 1.877.536.7763

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

TASTE THE DIFFERENCE!

BACKWOODS™ **SEASONINGS for SAUSAGE & JERKY**

For over 20 years LEM has been mixing, blending and testing just the right ingredients to deliver our exceptional seasoning flavors. It is this attention to detail that makes our exclusive blends truly one of a kind.

Each package has easy to follow instructions and a handy cure packet already enclosed. You don't need any fancy equipment; just an oven and your favorite ground meat and you're making sausage. So give it a try. Over 100,000 customers can't be wrong!

Backwoods offers over 30 varieties of seasonings.

Here are some staff favorites you may want to try

Chorizo — "Made with pork this is the perfect way to spice up breakfast."

— Stacia C., Wholesale CSR

Snack Stick — "This is a great snack anytime. A family favorite."

— Rita F., Team Leader - Assembly

Trail Bologna — "You can't go wrong making this peppery spin on summer sausage."
— Michael D., Service Technician



Make It Your Way.



Try Something Different And Discover What You Love. 5 Tips To Keep Your Sausage Making Interesting:

- Try A Different Casing
- Blend In Peppercorns
- Vary Your Smoke — Apple / Hickory
- Test A New Meat — Bear Anyone?
- Mix In Some Beer — Try a Local Brew!

It's Your Creation So Personalize To Perfection!



BACKWOODS™

SEASONINGS for FRESH SAUSAGE

Traditional Flavors - Old School Favorites We Love

NEW! Kielbasa

This traditional blend of garlic, herbs, and pepper brings the old world taste from Poland to you. Delicious smoked or cooked. Contains mustard.

1087 — \$4.29 for 15 lbs.

Fresh Bratwurst

A delicious sausage when in natural hog casings. Use beer instead of water to make beer brats.

274 — \$4.29 for 15 lbs.

Go International - Take Your Family & Friends Around the World!

Sweet Italian

Just the right portions of pepper, fennel and sugar to produce a sweet Italian sausage. No MSG.

004 — \$4.29 for 15 lbs.

Hot Italian

Contains crushed red pepper to give you an Italian sausage with a little extra zing! No MSG.

005 — \$4.29 for 15 lbs.

NEW! Garlic

The bold flavor of this seasoning won't disappoint.

1086 — \$4.29 for 15 lbs.

Fresh Cajun

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.

Wake Up with LEM! - The Breakfast of Hunters!

Breakfast

Great for breakfast or anytime! A good all-around blend.

002 — \$4.29 for 15 lbs.

Hot Breakfast

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

003 — \$4.29 for 15 lbs.

Fresh Maple

A great change to the normal breakfast sausage. No MSG.

624 — \$4.29 for 15 lbs.

Chorizo

A favorite Mexican sausage with heat and a spicy flavor. No MSG.

266 — \$4.29 for 15 lbs.



Backwoods™ Kits & Variety Paks are the Perfect Way to Try Something New!

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

Fresh Sausage Kits

Seasons 25 lbs. of Meat. Includes seasoning and a bag of natural hog casings for 25 lbs. of meat.

562 — \$12.99 Fresh Bratwurst Kit
563 — \$12.99 Regular Sausage Kit
564 — \$12.99 Sweet Italian Sausage Kit
565 — \$12.99 Hot Italian Sausage Kit

Fresh Sausage Variety Pak

Fresh Sausage Variety Pak: 4 Seasonings: Breakfast, Hot, Sweet Italian and Hot Italian. Enough seasoning for 10 lbs. of each.

016 — \$9.49

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



BACKWOODS™

SAUSAGE SEASONINGS with CURE PACKET

The Best of the Best! - You Can't Go Wrong with One of These!

Summer Sausage

This favorite delivers a tangy explosion of flavor Backwoods fans love. Mix pork or beef with your venison for a game sausage you'll make over and again. No MSG.

508 — \$4.29 for 5 lbs.

385 — \$6.99 for 25 lbs.

Snack Sticks

The original "Grab-n-Go" snack for camping, hunting or fishing. Rediscover the bold flavor you grew up with but bring enough for your friends! No MSG. Contains mustard.

507 — \$4.29 for 5 lbs.

692 — \$6.99 for 25 lbs.

Trail Bologna

This Ohio original has a delightful peppery finish that blends perfectly with cheddar cheese. If you haven't tried it you don't know what you're missing.

272 — \$4.29 for 5 lbs.

273 — \$6.99 for 25 lbs.

Spice It Up! - Guaranteed to Fire Up the Taste Buds!

Jalapeño Summer Sausage

All of the flavors you love from the traditional summer sausage with a kick of jalapeño peppers. No MSG.

1025 — \$4.29 for 5 lbs.

1040 — \$6.99 for 25 lbs.

Andouille

This cajun sausage is often used in gumbos and similar dishes. Makes a great hot mett. No MSG.

697 — \$4.29 for 5 lbs.

698 — \$11.99 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.

Old Favorites - Traditional Flavors that Stand the Test of Time.

Franks: Make your own hot dogs.

628 — \$4.29 for 5 lbs.

629 — \$6.99 for 25 lbs.

Salami: Excellent lunchmeat.

277 — \$4.29 for 5 lbs.

278 — \$6.99 for 25 lbs.

Bologna: Kids favorite. No MSG.

626 — \$4.29 for 5 lbs.

627 — \$6.99 for 25 lbs.

Smoked Sausage: Savory.

281 — \$4.29 for 5 lbs.

282 — \$6.99 for 25 lbs.

Smoked Polish Sausage: No MSG.

279 — \$4.29 for 5 lbs.

280 — \$6.99 for 25 lbs.

Pepperoni: Great on pizza. No MSG.

509 — \$4.29 for 5 lbs.

465 — \$6.99 for 25 lbs.

Brats: Customer Favorite!

275 — \$4.29 for 5 lbs.

276 — \$6.99 for 25 lbs.

Pepper Stick: A stick with Kick.

271 — \$4.29 for 5 lbs.

630 — \$11.99 for 25 lbs.

Add A Burst Of Cheese Flavor To Your Sausage And Snack Sticks!

Customer Favorite!

High Temperature Cheese Chunks

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. 1 lb. Bags.

All Varieties \$8.49 each (1 lb. Bags)

807 — Cheddar

808 — Hot Pepper

865 — Swiss

866 — Mozzarella

ANY VARIETY OF 5 BAGS OR MORE \$7.99 each

Sorry, Cannot Ship to Canada.





BACKWOODS™ JERKY SEASONINGS with CURE PACKET

Backwoods Jerky Seasonings have been delighting customers since 1991. We make it simple with our easy to follow instructions and pre-measured cure in every package. Marinate strips or mix with ground meat and use with our famous Jerky Cannon®.

Classic Flavors - Traditional Jerky Blends The Family Will Love!

Original

This blend has been around from the days of the western frontier. LEM's exclusive blend brings this traditional recipe to new heights.

064 — \$3.49 for 4 lbs.

327 — \$5.99 for 10 lbs.

620 — \$12.99 for 25 lbs.

Hot

This Hot favorite gets it's flavor from the classic Original blend and it's heat from crushed red peppers.

155 — \$3.49 for 4 lbs.

330 — \$5.99 for 10 lbs.

623 — \$12.99 for 25 lbs.

Mesquite

Native to Texas and much of Mexico, this smoky southwest flavor is not to be missed.

153 — \$3.49 for 4 lbs.

328 — \$5.99 for 10 lbs.

621 — \$12.99 for 25 lbs.

Hickory

Infused with the inviting aroma of hickory smoke this seasoning carries a rich, slightly sweet flavor that will leave you wanting more.

154 — \$3.49 for 4 lbs.

329 — \$5.99 for 10 lbs.

622 — \$12.99 for 25 lbs.

NEW! Teriyaki — Strong hints of brown sugar give this popular Asian blend a sweet finish. Contains gluten.

1083 — \$3.49 for 4 lbs. • **1084 — \$5.99** for 10 lbs. • **1085 — \$12.99** for 25 lbs.

Kick It Up a Notch - Four Blends Bursting with Flavor!

Cracked Pepper

Cracked peppercorns add a kick. Contains mustard. No MSG.

1024 — \$3.49 for 4 lbs.

1029 — \$5.99 for 10 lbs.

1044 — \$12.99 for 25 lbs.

Jalapeno

Experience the fiery flavor of this Mexican pepper. No MSG.

1023 — \$3.49 for 4 lbs.

1028 — \$5.99 for 10 lbs.

1043 — \$12.99 for 25 lbs.

Cajun

Bayou classic — a blend of celery, onion & cayenne pepper. No MSG.

1022 — \$3.49 for 4 lbs.

1027 — \$5.99 for 10 lbs.

1042 — \$12.99 for 25 lbs.

BBQ

Smoky spices come together in a perfect blend for BBQ lovers. No MSG.

1021 — \$3.49 for 4 lbs.

1026 — \$5.99 for 10 lbs.

1041 — \$12.99 for 25 lbs.

4 Flavor Jerky Variety Pak — Four Popular Jerky Blends in one package.

Pack includes enough to make 5 lbs. each: Original, Hot, Mesquite, and Hickory.

156 — \$14.49



A. Jerky Rack & Pan

Make Jerky in Your Oven! Each stackable 18" x 13" chrome plated rack has 1.5 sq ft of drying space and holds approximately one pound of meat. Use pan to catch drippings.

407 — \$16.99 Rack and Pan

408 — \$6.99 Extra Rack

524 — \$27.99 3 Racks and Pan

B. LEM's Jerky Hanger

Holds Over 100 Jerky Strips. Includes 18 x 13" aluminum drip pan and 2 lb. pack Backwoods Original Jerky Seasoning with Cure.

735 — \$34.99

C. Jerky Knife & Board Kit

Sharp 10" blade and 7 1/2 x 12" wood cutting board make it easy to cut jerky strips.

616 — \$34.99

THE GREAT JERKY DEBATE "Ground -vs- Sliced"



There's a raging debate among jerky lovers over the advantages of ground versus sliced jerky. We're here to help with some insight into this issue.

- Quickest from field to food - Ground
- Old fashion "pull" when you bite - Sliced
- Most efficient use of your venison - Ground
- Less likely to overcook - Sliced
- More Flavor - Ground



So... are you a slice or ground jerky guy? Drop us a line and let us know where you stand.

Canners for All Your Food Processing Needs!

Bath Canners — Best for Fruits & High Acid Foods!

Water Bath Canning Kit

For customers who want to discover the delicious, satisfying and money saving advantages of home canning.

Safely process: Jams • Jellies

• Relishes • Tomatoes • Fruits

• High Acid or Vinegar Added Foods

Includes: 33 qt. Bath Canner, Lid Sterilizer, Labels, Beginner's Guide to Preserving Food at Home book and a 6-piece Canning Kit (funnel, jar lifter, kitchen tongs, jar wrench, bubble popper/measurer and magnetic lid lifter)

1116 — \$89.99



Bath Canners are only suitable for processing foods naturally high in acid (or have vinegar added) or jellies, jams, and other fruit based foods with sugar added. For processed vegetables, soups or meats for storage, purchase a Pressure Canner (Page 25) capable of safely processing low acid foods.

Pressure Canners — Best for Vegetables & Meats!

Ultimate Pressure Canning Kit

Ready to start canning a full bounty of fruits, vegetables and even meats?

Safely process: • Root vegetables

• Greens • Fruits • Stews • Meats

• Fresh vegetables (beans, corn, zucchini)

Includes: 16 qt. Pressure Canner, 6-piece Canning Kit (funnel, jar lifter, kitchen tongs, jar wrench, bubble popper/measurer and magnetic lid lifter), Lid Sterilizer, 1 Cup Ladle, Labels and Beginner's Guide to Preserving Food at Home book.

A great gift for serious gardeners and other cooking enthusiasts.

1117 — \$169.99 SAVE \$16.25



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



Pressure cookers will do wonders for tougher venison meat cuts. By cooking with "moist heat", you will prevent tough, dry venison. Try adding a layer of vegetables to the bottom of the cooker with seasonings and water – topping with your favorite venison steaks and cook to "fork-tender" meat!



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Harrison, OH 45030

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**BIG
BITE
GRINDER**

GET THE BEST

The Original Big Bite Grinder — Commercial Grade Quality Meets Innovative Technology!

Our Latest Innovations are High Grade Lubricant Added for a Quieter Motor and Redesigned Plates & Knives for a More Uniform Grind. It All Adds Up to the Best in the Industry.



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