

# Curley's Sausage Kitchen

## Sausage Making Made Easy

2014 Catalog

Prices are subject to change without notice

[www.curleyssausagekitchen.com](http://www.curleyssausagekitchen.com)

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A passion for the meat business started in the Curley family in 1903 when Russell Curley opened a small butcher shop along a creek just north of Fairbank, Iowa. Local farmers would bring in their beef and hogs to be butchered. People from all over town would line the creek on butcher day as the blood (pre-inspection days) from the animals would run down to it and make for the best cat fishing this side of the Mississippi, well, this section of the Wapsie River anyway. Then the carcasses were loaded up and hauled into town to a building to be cut and frozen. Huge blocks of ice were cut out of the Wapsie River in the winter and taken to a corked room and covered with sawdust so it would last all summer. Well, now as years have passed, generations came and went, buildings bought and sold, awards won and won, the Curley's are still making sausage, only in a little different way. With the loss of so many small farmers, big corporations eating up little ones, we turned to the internet to continue our business. The sausage is made in our kitchen and smoked in our garage. This sausage is for our own consumption. And people still come from all over town, not for the cat fishing, but for the smell of the sausage smoking in the garage in hopes that Keith will be handing out free samples of whatever it is he is cooking today.

*Thanks for your interest in Curley's Sausage Kitchen. Take a minute and view our catalog or visit us at [www.curleyssausagekitchen.com](http://www.curleyssausagekitchen.com). If you have question call us at 319-635-2236 or send an email to [curley@curleyssausagekitchen.com](mailto:curley@curleyssausagekitchen.com) and we will gladly help you out. We do not have a store front in Fairbank but you are welcome to visit our home business at 708 Collins Rd, we have products on display for your viewing, just give us a call ahead of time so we know that you are coming.*



E-DEH5 Dehydrator 5 \$159.99

E-DEH10 Dehydrator 10 \$199.99

### SAUSAGE MAKING EQUIPMENT

E-STUB5 SS Stuffing Tube 5 \$18.99

E-STUB15 SS Stuffing Tube 15 \$19.99



E-STUF5 Stuffer 5 lb. \$129.00



E-STU5 Stuffer 5 lb. Stainless \$279.00



E-STUF15 Stuffer 15 lb. Stainless \$399.00



E-STUF20 Stuffer 20 lb. Stainless \$999.00



E-STUF25 Stuffer 25 lb. Stainless \$1,100.00

For complete equipment description visit our website.



E-PTUBE Plastic Stuffing Tubes \$16.99

We offers the best variety and freshest seasonings for your sausage making. We package all small batches in house to ensure fresh product at all times. You can purchase batches in 25#, 50# & 100# batches and offer 10# batches in our top sellers.

## SMOKED SAUSAGE SEASONINGS

These seasoning are intended to be smoked in a smoker

S-ANDO-25	Andouille Sausage 25	\$7.49	S-PEPP-25	Pepper Sticks 25	\$8.99
S-ANDO-50	Andouille Sausage 50	\$13.99	S-PEPP-50	Pepper Sticks 50	\$15.99
S-ANDO-100	Andouille Sausage 100	\$25.99	S-PEPP-100	Pepper Sticks 100	\$27.99
S-BACO-10	Bacon Ground Formed 10	\$4.99	S-RONI-25	Pepperoni Sausage 25	\$7.99
S-BACO-25	Bacon Ground Formed 25	\$6.99	S-RONI-50	Pepperoni Sausage 50	\$14.99
S-BACO-50	Bacon Ground Formed 50	\$12.99	S-RONI-100	Pepperoni Sausage 100	\$26.99
S-BACO-100	Bacon Ground Formed 100	\$23.99	S-POLI-25	Polish Sausage 100	\$21.99
S-CHIL-25	Chili Hot Dog 25	\$7.99	S-POLI-50	Polish Sausage 25	\$6.49
S-CHIL-50	Chili Hot Dog 50	\$14.49	S-POLI-100	Polish Sausage 50	\$11.99
S-CHIL-100	Chili Hot Dog 100	\$26.49	S-RING-10	Ring Bologna 10	\$4.99
S-CODY-10	Codys Snack Sticks 10	\$4.99	S-RING-25	Ring Bologna 25	\$6.99
S-CODY-25	Codys Snack Sticks 25	\$6.99	S-RING-50	Ring Bologna 50	\$12.99
S-CODY-50	Codys Snack Sticks 50	\$12.99	S-RING-100	Ring Bologna 100	\$23.99
S-CODY-100	Codys Snack Sticks 100	\$23.99	S-SALI-25	Salami 25	\$6.49
S-COTT-25	Cotto Salami 25	\$6.49	S-SALI-50	Salami 50	\$11.99
S-COTT-50	Cotto Salami 50	\$11.99	S-SALI-100	Salami 100	\$21.99
S-COTT-100	Cotto Salami 100	\$21.99	S-SMOK-25	Smoked Sausage 25	\$6.49
S-DEER-25	Deer Salami 25	\$6.49	S-SMOK-50	Smoked Sausage 50	\$11.99
S-DEER-50	Deer Salami 50	\$11.99	S-SMOK-100	Smoked Sausage 100	\$21.99
S-DEER-100	Deer Salami 100	\$21.99	S-SUMM-10	Summer Sausage 10	\$4.99
S-JALA-25	Jalapeno Summer Sausage 25	\$7.99	S-SUMM-25	Summer Sausage 25	\$6.49
S-JALA-50	Jalapeno Summer Sausage 50	\$14.99	S-SUMM-50	Summer Sausage 50	\$11.99
S-JALA-100	Jalapeno Summer Sausage 100	\$26.99	S-SUMM-100	Summer Sausage 100	\$21.99
S-OLDF-10	Old Fashion Wieners 10	\$4.99	S-TERI-25	Teriyaki Snack Sticks 25	\$7.49
S-OLDF-25	Old Fashion Wieners 25	\$6.99	S-TERI-50	Teriyaki Snack Sticks 50	\$13.99
S-OLDF-50	Old Fashion Wieners 50	\$12.99	S-TERI-100	Teriyaki Snack Sticks 100	\$25.99
S-OLDF-100	Old Fashion Wieners 100	\$23.99	S-VENI-10	Venison Bacon 10	\$4.99
			S-VENI-25	Venison Bacon 25	\$6.99
			S-VENI-50	Venison Bacon 50	\$12.99
			S-VENI-100	Venison Bacon 100	\$23.99

For more information visit our website.



## FRESH SAUSAGE SEASONINGS

These seasonings are not intended to be smoked,  
they can be made into a patty or stuffed into a casing

s-AMIS-25	Amish Style Sausage 25	\$4.25
S-AMIS-50	Amish Style Sausage 50	\$7.99
S-AMIS-100	Amish Style Sausage 100	\$13.99
S-APPL-25	Apple Brats 25	\$9.99
S-APPL-50	Apple Brats 50	\$18.99
S-APPL-100	Apple Brats 100	\$35.99
S-BRAT-25	Bratwurst 25	\$6.49
S-BRAT-50	Bratwurst 50	\$11.99
S-BRAT-100	Bratwurst 100	\$21.99
S-HOTI-25	Hot Italian Sausage 25	\$4.25
S-HOTI-50	Hot Italian Sausage 50	\$7.99
S-HOTI-100	Hot Italian Sausage 100	\$13.99
S-MAPL-25	Maple Pork Sausage 25	\$6.99
S-MAPL-50	Maple Pork Sausage 50	\$12.99
S-MAPL-100	Maple Pork Sausage 100	\$23.99



S-MILD-25	Mild Italian Sausage 25	\$4.25
S-MILD-50	Mild Italian Sausage 50	\$7.99
S-MILD-100	Mild Italian Sausage 100	\$13.99
S-PORK-25	Pork Sausage 25	\$4.25
S-PORK-50	Pork Sausage 50	\$7.99
S-PORK-100	Pork Sausage 100	\$13.99
S-ETTA-25	Porketta 25	\$4.25
S-ETTA-50	Porketta 50	\$7.99
S-ETTA-100	Porketta 100	\$13.99
S-SOUT-25	Southern Style Sausage 25	\$4.25
S-SOUT-50	Southern Style Sausage 50	\$7.99
S-SOUT-100	Southern Style Sausage 100	\$13.99
S-SWIS-25	Swiss Brats 25	\$6.49
S-SWIS-50	Swiss Brats 50	\$11.99
S-SWIS-100	Swiss Brats 100	\$21.99

## MISCELLANEOUS SEASONINGS

S-BROW-1	Brown Sugar Cure 1	\$1.50
S-BROW-5	Brown Sugar Cure 5	\$6.50
S-BROW-10	Brown Sugar Cure 10	\$11.00
S-BUFF	Buffalo Wings	\$7.49
S-BUFF-I	Buffalo Wings with Injector	\$12.99
S-BUTC-7	Butcher Grind Black Pepper	\$11.99
S-BUTC-16	Butcher Grind Black Pepper	\$16.99
S-CRUS-7	Crushed Red Pepper	\$7.99
S-CRUS-16	Crushed Red Pepper	\$16.99
S-HLIQ	Hickory Liquid Smoke	\$11.99
S-MUST	Mustard Seed	\$2.25
S-PRIM	Prime Rib	\$4.99
S-PRIM-I	Prime Rib with Injector	\$11.99
S-ROAS	Roast Beef	\$4.99
S-ROAS-I	Roast Beef with Injector	\$11.99

S-SURE-2	Sure Cure 2	\$1.25
S-SURE-4	Sure Cure 4	\$2.00
S-SURE-1	Sure Cure 1	\$2.99
S-TAST-2	Taste Booster 2	\$1.25
S-TAST-4	Taste Booster 4	\$1.99
S-TAST-8	Taste Booster 8	\$3.25

### Marinade & Rubs \$5.99 each

- BBQ Marinade
- BBQ Rub
- Brown Sugar Sweet BBQ Rub
- Cajun Style Marinade
- Garlic Parmesan Marinade
- Grill Seasoning Marinade



For more information visit our website.

## SAUSAGE SEASONINGS KITS

Kits include seasoning & casings to make 25# of sausage

K-ANDO	Andouille Sausage KIT	\$12.99	K-POLI	Polish Sausage KIT	\$11.29
K-APPL	Apple Bratwurst KIT	\$14.99	K-PORK	Pork Sausage KIT	\$9.20
K-BRAT	Bratwurst KIT	\$11.29	K-ETTA	Porketta Sausage KIT	\$9.20
K-CHIL	Chili Hot Dog KIT	\$13.50	K-RING	Ring Bologna KIT	\$20.49
K-CODY	Codys Snack Stick KIT	\$21.99	K-SALA	Salami KIT	\$15.99
K-COTT	Cotto Salami KIT	\$15.99	K-SMOK	Smoked Sausage KIT	\$11.29
K-DEER	Deer Salami KIT	\$15.99	K-SOUT	Southern Style Sausage KIT	\$9.20
K-FRES	Fresh Venison Sausage KIT	\$12.99	K-SUMM	Summer Sausage KIT	\$15.99
K-HOTI	Hot Italian Sausage KIT	\$9.20	K-SWIS	Swiss Bratwurst KIT	\$11.49
K-JALA	Jalapeno Summer Sausage KIT	\$16.99	K-TERI	Teriyaki Snack Sticks KIT	\$22.99
K-MAPL	Maple Sausage KIT	\$11.99			
K-MILD	Mild Italian Sausage KIT	\$9.20			
K-OLDF	Old Fashion Wiener KIT	\$13.99			
K-PEPP	Pepper Stick KIT	\$24.99			
K-RONI	Pepperoni KIT	\$22.99			



## JERKY SEASONINGS & EQUIPMENT

J-BACK	Backwoods Jerky Seasoning	\$4.79
J-CAJU-25	Cajun Style Jerky 25	\$6.49
J-CAJU-50	Cajun Style Jerky 50	\$11.99
J-CAJU-100	Cajun Style Jerky 100	\$21.99
J-HICK-25	Hickory Smoked Jerky 25	\$6.49
J-HICK-50	Hickory Smoked Jerky 50	\$11.99
J-HICK-100	Hickory Smoked Jerky 100	\$21.99
J-JAKE-25	Jakes Jerky 25	\$6.49
J-JAKE-50	Jakes Jerky 50	\$11.99
J-JAKE-100	Jakes Jerky 100	\$21.99
J-TERI-25	Teriyaki Jerky 25	\$7.49
J-TERI-50	Teriyaki Jerky 50	\$13.99
J-TERI-100	Teriyaki Jerky 100	\$25.99
J-VENI-25	Venison Peppered Jerky 25	\$6.49
J-VENI-50	Venison Peppered Jerky 50	\$11.99
J-VENI-100	Venison Peppered Jerky 100	\$21.99



E-JGUN Jerky Gun \$27.99



E-JCAN Jerky Cannon \$44.99



E-JCB Jerky Cannon Barrel \$9.99



E-JGB2 Jerky Gun Barrel 2 Pack \$9.99



E-JSTOM Jerky Cannon & Gun Barrel Stomper \$7.99

E-JNOZZ Jerky Cannon Double Stick Nozzle \$11.99



## SAUSAGE CASINGS

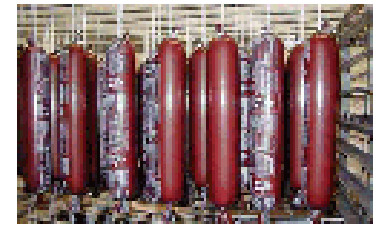
Natural, Collagen, Fibrous & Cellulose

### Collagen Casings are edible

C-21CO-3	21mm Collagen Casings 3	\$16.49
C-21CO-6	21mm Collagen Casings 6	\$29.99
C-21CO-12	21mm Collagen Casings 12	\$55.99
C-24CO-3	24mm Collagen Casings 3	\$16.49
C-24CO-6	24mm Collagen Casings 6	\$29.99
C-24CO-12	24mm Collagen Casings 12	\$55.99
C-32CO-3	32mm Collagen Casings 3	\$16.49
C-32CO-6	32mm Collagen Casings 6	\$29.99
C-32CO-12	32mm Collagen Casings 12	\$55.99
C-RING-25	25 Ring Bologna Casings	\$15.99
C-RING-50	50 Ring Bologna Casings	\$27.50
C-RING-100	100 Ring Bologna Casings	\$49.99

### Fibrous Casings are not edible

C-CHUB-25	25 Mahogany CHUB Casings	\$10.99
C-CHUB-50	50 Mahogany CHUB Casings	\$17.99
C-CHUB-100	100 Mahogany CHUB Casings	\$29.99
C-MAHO-25	25 Mahogany Casings	\$13.25
C-MAHO-50	50 Mahogany Casings	\$22.50
C-MAHO-100	100 Mahogany Casings	\$39.00
C-LUNC-1	1 Lunch Meat Casings	\$1.99
C-LUNC-5	5 Lunch Meat Casings	\$7.25
C-LUNC-10	10 Lunch Meat Casings	\$13.99



Cellulose Casings are to be peeled off after smoking, they are not edible

C-28CE	28mm Cellulose Casings	\$7.00
C-32CE	32mm Cellulose Casings	\$7.00

Natural Casings can be smoked or used for fresh sausage, they are edible

C-HANK	Hog Hank Natural Casings	\$25.99
C-NHOG-25	Natural Hog Casings 25	\$5.79
C-NHOG-50	Natural Hog Casings 50	\$10.59
C-NHOG100	Natural Hog Casings 100	\$19.99



C-MANU	Manual Casing Pliers	\$5.99
C-SPRI	Spring Loaded Casing Pliers	\$24.99
C-RING	Casing Rings	\$5.99
C-PRICK	Sausage Casing Pricker	\$6.99



## SAUSAGE MAKING EQUIPMENT



E-FKNI	Forschner Knives	\$18.99
E-FSTE	Forschner Steel	\$24.99
E-GSTE	Granton Steel	\$15.99
E-BREA	Russell Breaking Knife	\$24.99
E-FISH	Russell Fish Fillet Knife	\$10.99
E-RUSS	Russell Knives	\$11.99



E-SLI7 TSM 7.5 Slicer \$79.00



E-SCA11	Scale 11 lb.	\$39.95
E-SCA44	Scale 44 lb.	\$49.99
E-SCA110	Scale 110 lb.	\$89.99



































E-MIX20	Mixer 20 lb.	\$139.00
E-MIX25	Mixer 25 lb.	\$249.00
E-MIXT	Mixer 25 lb. Tilt	\$349.00



E-SLI10 TSM 10 Slicer \$359.00

## SAUSAGE MAKING EQUIPMENT

E-APRO Aprons \$6.49	E-HOOK Bacon Hooks \$8.50		
 E-BABY Baby Dial Thermometer \$8.99	ET-WIN Butcher Twine \$12.99		E-ECON Economy Lug \$10.99
E-DIGI Digital Thermometer \$21.99			E-ELID Economy Lug Lid \$9.99
 E-GBAG25 Ground Beef Bags 25 \$1.99	E-BAG29 Ham Bags 29 inch \$3.99	E-BAG35 Ham Bags 35 inch \$3.99	
E-GBAG50 Ground Beef Bags 100 \$7.49	E-DUST1 Hickory Sawdust 1 \$1.50	E-DUST5 Hickory Sawdust 5 \$4.99	
E-GBAG100 Ground Beef Bags 1000 \$50.00	E-DUST10 Hickory Sawdust 10 \$8.99		E-LUG Meat Lug \$15.99
E-SAW12 Hand Meat Saw 12 \$24.99	E-FOOT Grinder Foot Switch \$39.99		E-LLID Meat Lug Lid \$11.99
E-SAW25 Hand Meat Saw 25 \$44.99			E-PAPE Patty Paper \$9.99
E-BLA12 Hand Meat Saw Blades 12 \$5.99	E-PUMP Meat Pump Injector \$7.99		E-PRESS Patty Press \$19.99
E-BLA25 Hand Meat Saw Blades 25 \$8.99	E-SPUMP SS Meat Pump Injector \$29.99		
		E-LGR8 Grinder LEM 8 \$329.99	
E-KNI8 No. 8 Grinder Knives \$9.99	E-LGR12 Grinder LEM 12 \$439.99	E-LGR22 Grinder LEM 22 \$579.99	E-TGR8 Grinder TSM 8 \$119.00
E-PLA8 No. 8 Grinder Plates \$11.99		E-TEND Tenderizer \$179.99	
E-KNI22 No. 22 Grinder Knives \$9.95	E-SILI Silicon Lubricating Spray \$10.99		
E-PLA22 No. 22 Grinder Plates \$12.95		ETMACH Poly Bag Tape Machine \$19.99	
E-KNI32 No. 32 Grinder Knives \$10.95	E-DAMP Smoke Stack with Damper \$12.99	EPTAPE Poly Tape \$4.99	
E-PLA32 No. 32 Grinder Plates \$15.95		E-WHIT White Lithium Grease \$9.99	
E-THERM Smokehouse Thermometer \$45.99		E-DISP Tape Dispenser \$35.99	
E-WBAG25 Wild Game Bags 25 \$1.99		E-GUMT White Gum Tape \$4.99	
E-WBAG100 Wild Game Bags 100 \$7.49			
E-WBAG1000 Wild Game Bags 1000 \$50.00			

For complete equipment description visit our website.