

Try Our Delectable Sausages

Grandpa's Best Grandma's Choice

Grandpas' recipe includes choice pork, salt pepper spices, and a natural smoky flavor. This special family recipe makes a very fine all around sausage in medium flavor.

Available in Link or Bulk

Grandma doesn't like the smoky flavor or the spice as well as grandpa so we developed this one for those with sensitive taste buds, it makes a good breakfast sausage or a great substitute for ground beef.

Mennonite Heritage Sansage

An old recipe that has been passed down and shared. A proven favorite for many years. A taste of sage and smoke, and just enough spice that makes this a continued favorite of all ages.

If you like Italian Style sausage, this blend is just spicy

enough to be the best.

Farmers Sausage

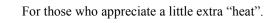
Country Sty

A mild blend of choice pork, salt, pepper and the smoky taste of the old fashion smokehouse sausage.

A unique blend of choice pork, salt pepper, spices, and sugar combined to make a mild yet tasty sausage for breakfast or lunch.

Italian Style Hot Sausage

Harvesters





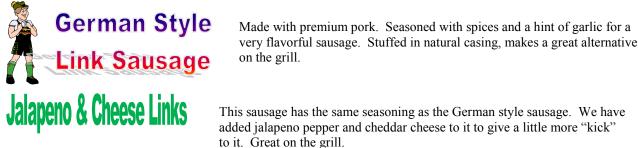
Distinctively "Southwest" flavor. Green chile gives this sausage the chile flavor with a mild amount of heat.



Smells and tastes like pancakes and sausage. Has a mild "mapley", slightly sweet flavor.



A delightful blend of spices that replicate the old world flavor that you enjoy. Three variations: Original, Apple bratwurst has apple bits added to give a slight sweet flavor. Cheesy brats have cheddar cheese added. A very good alternative on the grill.





A Cajun flavor. Not too spicy but a fully bodied flavor.

Available in Link or Bulk

> Available in Link or

Available in Bulk Only

Available in Bulk Only

Available in Bulk Only



Available in Bulk Only

Available in Link Only

Available in Link Only

> Available in Link Only

