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2024

Seasonings	3–46
Casings & Netting	47–58
Packaging	59–66
Equipment	67–92
Grills & Smokers	93–98
Grill Accessories	99–118
Wood Fuels	117–118
In The Kitchen	119–120
Thermometers	121–125
Cutlery	125–138
Gloves & Aprons	139–142
Sanitation	143–146
Maintenance	147–148
Material Handling	149–152
Books	153
Meatgistics	154
Walton's Wearables & Promo	155–156
Index	159–161

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Cured Sausage 206 — ADVANCED CURED SAUSAGE

MEAT BLOCK

25 lb. Pork Butt (17 lb. wild game and 8 lb. pork fat)
.75-1.5 Liters of water per 25 lb. batch

OPTIONAL ADDITIVES

Super Bind (*page 20*)
Encapsulated Citric Acid or Smoked Meat Stabilizer or Sodium Erythorbate (*page 20*)

CASINGS

If you are making Summer Sausage soak your fibrous casings in hot water for 30 minutes. For Smoked Sausage use Clear Collagen, which require no prep work, and likewise 19–21mm. Smoked collagen casings for snack sticks.

GRINDING:

We begin with near-frozen meat and even though we are using three different products, we can grind them together as they will go through a ⅜" plate first and then a ⅛" plate. With the meat being so cold, you will see how quickly both the first and second grind go. The second grind always takes longer, but when the meat is near frozen, it will go much faster. If either of your grinds take an incredibly long time, you might need to have your plates or knives sharpened. You can also check your plates for any cracks or imperfections by knocking them lightly together. If they ring clearly, you can proceed. If they clunk or don't ring, they may need replacing.

With smaller batches, I do protein extraction by hand. The paddles of a meat mixer will not be able to mix this small an amount. While mixing, I add the seasoning, cure, and binder along with 10 oz. of water. For the water, 10 oz. per 7 lb. of meat would equal 1 qt. per 25 lb. batch of meat. We will mix until we have nice protein extraction in all of our meat. For Snack Sticks, I use Encapsulated Citric Acid, and add that along with the cheese during the last 60 seconds, to prevent breaking the encapsulation or smearing the cheese.

STUFFING SUMMER SAUSAGE

For Summer Sausage, I use the largest stuffing tube these casings will fit. With Fibrous casings, we really aren't worried about blowouts, so we will stuff until the casing is full and

smooth. When that is done, we need to clip the end closed. All of the weight of the casing will be pushing on this clip, so it has to be tight. Hog Ring Pliers, Auto Load Hog Ring Pliers, or a Bag & Casing Clipper work great for this. If you are doing a lot, I recommend the Bag & Casing Clipper, as it will give you the tightest seal and is the easiest to use. If you do medium-sized batches only occasionally, then it may not be worthwhile. I recommend the autoloading hog ring pliers in that case. The normal pliers are okay for the beginner, but if you are putting all this effort into a product, then the small investment of the Auto Load Pliers is worth it.

STUFFING SMOKED SAUSAGE

For Smoked Sausage, again, I use the biggest tube that the casings will fit. We want to be careful not to overstuff these as they can blow out. A slightly understuffed casing is much better than an overstuffed casing. We can always twist it a time or two more to firm them up. For these, we will do an advanced linking and hang them. Make sure that you have some empty casing at the end of the sausage, and then make a link and fold it over the rope so your next link will be the same size. Pinch off that link and twist the empty casing around where the two sausages meet. Spin the two links a few extra times. It should resemble ring bologna. Hold the link you just made, bring the rope up to the top, pinch it and bring the rope up through the middle of what now should be three brats all hanging. Now just keep repeating this process until you are done. You now have perfectly even brats that should cook at the same rate.

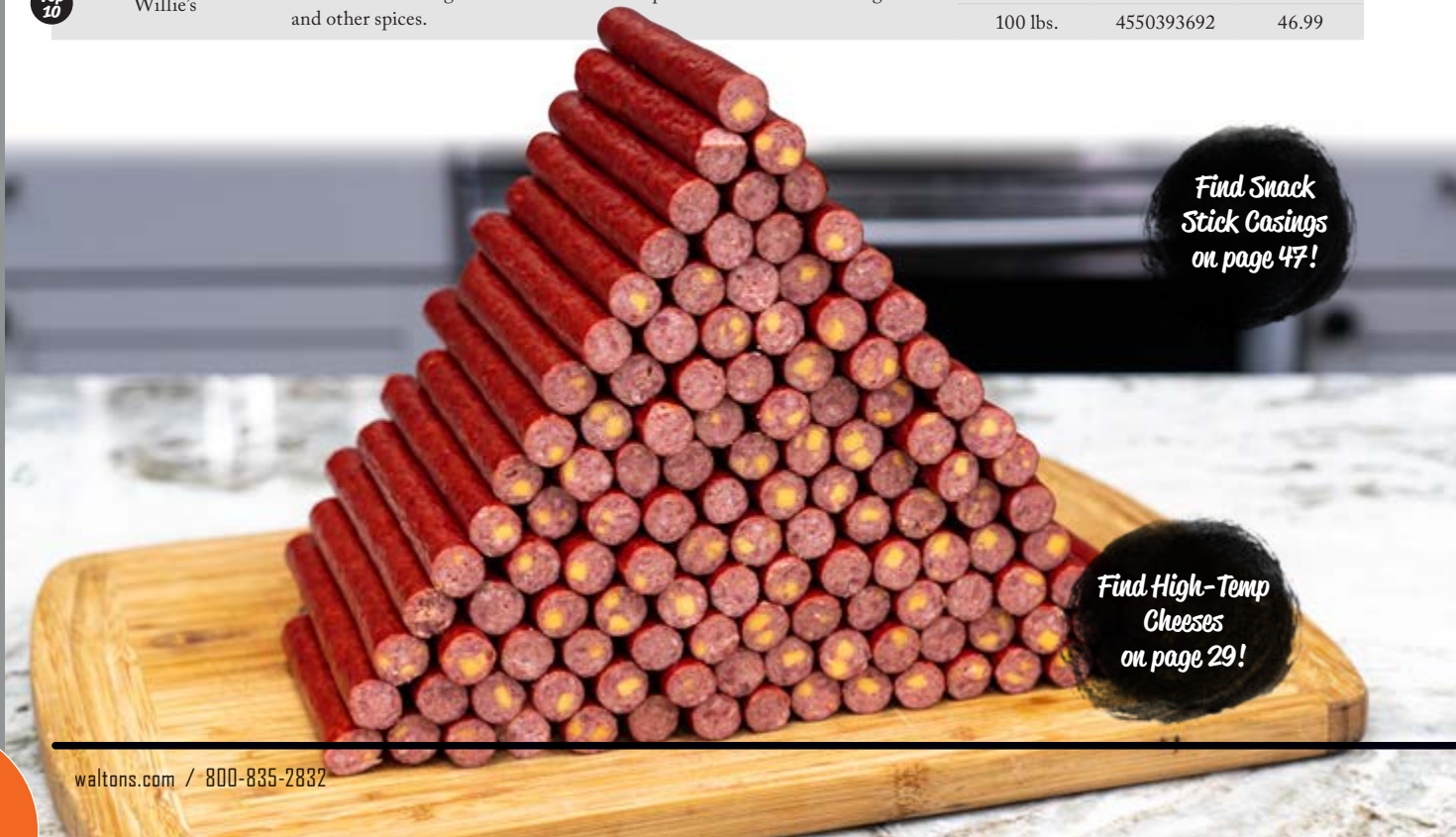
(Continued on
page 12)



Snack Stick Seasonings

All units include a cure pack.

NAME	DESCRIPTION	MEAT SEASONED	ITEM #	PRICE
Bacon	Includes the beloved bacon flavor in the convenience of a snack stick.	25 lbs.	4550380230	19.99
BBQ Smoked Stick	A sweet BBQ flavor that everyone loves, especially kids.	25 lbs.	4550395920	24.99
Bleu Cheese & Apple	Two flavors paired perfectly for a unique and one of a kind seasoning.	25 lbs.	4550370000	26.99
Bloody Mary	The flavor is good enough to make snack sticks for any occasion.	25 lbs.	4550398500	14.99
Bourbon Peppercorn	Sweet, oak flavors mixed with a hint of heat from black pepper.	25 lbs.	4550396330	27.99
Buffalo Bleu Cheese	Bold flavoring that is simply irresistible.	25 lbs.	4550303190	23.99
Buffalo Wing Flavor	Combine two of everyone's favorite snacks in one.	25 lbs.	4550399470	10.99
Fajita	Jalapeno, red and green bell pepper flavors with a touch of heat.	25 lbs.	4550370410	12.99
Gigawatt Hot (Jerky)	A hot flavor that makes a great snack stick. Can also be used to make Jerky!	25 lbs.	4550380760	14.99
Habanero	A fiery habanero heat that packs plenty of flavor.	25 lbs.	4550398050	24.99
Habanero BBQ	A fiery flavor with a hint of BBQ.	25 lbs.	4550382400	21.99
Habanero Lime	Habanero flavor with the perfect touch of lime. Can also be used to make Jerky!	25 lbs.	4550381320	21.99
Honey BBQ	Combines the sweetness of BBQ and honey.	25 lbs.	4550370500	35.99
Jalapeno	Like our favorite snack stick, with a kick of heat. Includes jalapeno pepper.	25 lbs.	4550395800	14.99
Mandarin Teriyaki	Sweet flavor with some zest along with the abundant soy sauce flavor.	25 lbs.	4550391080	27.99
Pepper Stick Seasoning	A robust, peppery flavored beef stick.	25 lbs.	4550394290	17.99
		100 lbs.	4550394292	64.99
Ranch Flavored	For a zesty ranch flavor!	25 lbs.	4550342440	19.99
Sriracha	One of the "hottest" flavors, "spice" up your life and go with Sriracha.	25 lbs.	4550370430	26.99
New Sweet Ginger Chili	A sweet Asian cuisine snack stick flavor with a little heat.	25 lbs.	4550371600	17.99
Sweet Maple Bacon	A rich & sweet snack stick with a distinct maple flavor added. Great for kids! Includes maple sugar and other spices.	25 lbs.	4550390220	19.99
Taco	Same great flavors found in taco meat.	25 lbs.	4550391290	13.99
Tex Mex	A touch of heat. Great flavor! Includes red pepper, paprika & other spices.	25 lbs.	4550393800	16.99
Top 10 Willie's	Our award winning best seller and our own personal favorite. Includes garlic and other spices.	25 lbs.	4550393690	14.99
		100 lbs.	4550393692	46.99



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Cured Sausage 205 — ADVANCED THERMAL PROCESSING

Advanced Thermal Processing:

Make sure we are starting the smoker at low temperatures. To avoid putting too much stress on the proteins, we want to stay around 20 degrees from the animal's living temperature. The other thing we want to do at the start is to dry the outside of the product. For most home smokers, this will simply mean opening the top and bottom dampers to allow air to travel through the chamber and dry the surface of the product. Do not add humidity during this stage.

After the drying stage, increase temperature gradually. If you try to go directly from 120° to 170°, you run the risk of cooking the outside of the sausage too quickly, this is called case hardening, and it's how you end up with a product that is overcooked on the outside and under-cooked on the inside.

Increasing Relative Humidity:

A very important factor when you are smoking any piece of meat is relative humidity. Relative humidity is the water holding capacity of the air, and being able to increase that can speed up your cooking process and give you a juicier finished product. Most people at home do not have a way to control the relative humidity in their smokers and just put a pan of water in there, which is better than nothing, but it is a shot in the dark. A psychrometer is something that a commercial smokehouse would have that will have both a Dry Bulb and a Wet Bulb, and by getting those two readings, it can give you the relative humidity.

We modified Madgetech thermometers to mimic a psychrometer in a home vertical smoker. We tried 3 different methods, a large water pan, adding large automotive sponges to that pan and

finally using the *Walton's Smoker Soaker Humidity Towel* (found on page) to the pan. We are trying to increase the surface area for evaporation to occur. With the water pan alone we are at 10% relative humidity, so better than nothing but not great. With sponges we got up to around 30% which is much better. The *Smoker Soaker* topped out at 50% relative humidity which is amazing and helps reduce cook times and keep products juicier.

Finishing In Water:

The last thing we want to talk about is pulling your meat out of the smoker and finishing it in water. We have been testing this method, and we think it has a lot of promise. We have found that the best results are when you smoke it to 130°–140° and then move it to water that is a steady 170°. Usually, the 130–160° range takes 3 or more hours, depending on your relative humidity. From 140°, your sausage should be up to temp in one hour. Surprisingly putting it in a vacuum bag does not seem to make a noticeable difference in the quality of the meat or the amount of smoke flavor. We still recommend you vacuum bag it for an extra level of safety, but plenty of people are doing it without them. One note, if you do use a vacuum bag and you want to see what the temperature is, make a small cut in it up near the seal, insert your thermometer, and then you don't need a new vac bag if it needs to be cooked longer. If you added Encapsulated Citric Acid or other cure accelerators, you can skip this step and go right to smoking.

Find Walton's Smoker Soaker On page 112!



Bratwurst Seasonings

These units are intended for fresh product. If these are going to be used for smoked product, see page 18 to order cure packs.

	NAME	DESCRIPTION	MEAT SEASONED	ITEM #	PRICE
	Apple	A sweet flavor with real apple pieces.	25 lbs.	4550212450	17.99
	Beer	Strong beer flavor.	25 lbs.	4550212200	16.99
Top 10	Blue Ribbon	A strong, robust flavor, yet traditional brat. A Walton's favorite.	25 lbs.	4550210360	14.99
	Blue Ribbon (Reduced Salt)	Contains 25% less salt.	25 lbs.	4550215200	12.99
	Buffalo Bleu Cheese	Zesty buffalo flavor pairs perfectly with a sharp bleu cheese taste.	25 lbs.	4550215730	21.99
	Chicago	Try adding the traditional toppings to finish.	25 lbs.	4550212430	7.99
	Chocolate Chili	Unique combination of heat and sweet in a bratwurst.	25 lbs.	4550216670	13.99
	Feta Cheese & Spinach	Works great with pork or chicken.	25 lbs.	4550216080	19.99
	Habanero	Includes habanero pepper and other spices.	25 lbs.	4550214830	16.99
	Habanero & Mango	Includes habanero pepper and other spices along with natural mango flavoring.	25 lbs.	4550216260	32.99
	Hatch Green Chili	Robust hatch chili notes with jalapenos and bell peppers.	25 lbs.	4550211170	15.99
	Hawaiian	Pork sausage taste with dehydrated vegetables and pineapple.	25 lbs.	4550208070	7.99
	Hot Buffalo Wing	If you love Buffalo Wings, then you have to try this one.	25 lbs.	4550210790	11.99
	Inferno Hot	Includes red and jalapeno peppers. A great flavor for heat lovers!	25 lbs.	4550215770	12.99
	Jalapeno	Tasty Jalapeno heat.	25 lbs.	4550210060	22.99
	Jalapeno Popper	Awesome flavor of Jalapeno Popper appetizers in a snack stick.	25 lbs.	4550202430	25.99

	NAME	DESCRIPTION	MEAT SEASONED	ITEM #	PRICE
	Jambalaya	Try making with ham, cooked rice, pork, seafood or chicken.	25 lbs.	4550216410	19.99
	Jerry's	Similar to national brand's flavor. Mild flavor compared to our others.	25 lbs.	4550210040	7.99
	Onion & Garlic	Combining two classic bratwurst flavors never tasted so good.	25 lbs.	4550213610	10.99
	Parmesan Garlic	The strong garlic and Parmesan flavors are straight out of Italy.	25 lbs.	4550215390	9.99
	Philly	All the great flavors of a Philly Cheese Steak in a bratwurst.	25 lbs.	4550299640	9.99
	Pineapple	Sweet & fruity twist on the traditional brat.	25 lbs.	4550213420	8.99
	Pumpkin Pie	Adds a seasonal twist to your brat.	25 lbs.	4550215460	13.99
	Ranch	A zesty ranch flavor!	25 lbs.	4550210680	7.99
	Reuben Flavored	Taste the corned beef, sauerkraut and Thousand Island together in a brat.	25 lbs.	4550381220	24.99
	Salsa	Enjoy the blended flavors of classic salsa mixed with pork or chicken.	25 lbs.	4550215080	14.99
	Sheboygan Style	Boil with onions and serve with mustard on a hard roll.	25 lbs.	4550210340	7.99
	South of the Border Cheddarwurst	Will appeal to anyone looking for a taste of Santa Fe.	25 lbs.	4550210880	19.99
	Supreme Pizza	Wonderful pizza flavor. Tastes great with High-Temp Mozzarella Cheese.	25 lbs.	4550213450	17.99
	Swiss Style Fresh	Great flavor, mild with a touch of onion and garlic.	25 lbs.	4550210090	7.99
	Tomato Basil	Captures the rich flavors of Italy! Includes sun dried tomatoes & spices.	25 lbs.	4550212230	17.99



Chicken Sausage



Casings begin on page 47.

Find High-Temp Cheeses on page 29!



TENDER JERKY – HOMEMADE

Scan for Web Link

What Is Tender Jerky?

Have you ever noticed the difference between your homemade jerky and the jerky you get from the big processors, especially the stuff labeled something like “tender bites?” Part of it is the smoking schedule, but an even larger part of it is the ingredients that are used. We have shown this in the past with our video “How to Make Tender Jerky at Home,” when we used a vacuum tumbler. As some users pointed out, most home jerky makers don’t have access to a vacuum tumbler, so we experimented with ways to get the same results without one.

MEAT BLOCK

9 lb. Eye of Round (we split into three 3-lb. batches)

Walton’s Bold Jerky Seasoning (on page 8)

18% of meat’s weight in brown sugar (26 oz.)

20% of meat’s weight in water (29 oz.)

ADDITIVES

Walton’s Bold Jerky Seasoning

Sure Cure (on page 18)

PROCESS

With a Walton’s Slicer (page 87), we cut our meat into slices between 1/8 and 1/4-inch thick. We weighed the seasoning and cure for each batch, then added 18% of the weight of the meat in brown sugar to the 20% meat weight in water. At this point we tried 3 different methods:

MARINATING ONLY

Using a foil pan, we poured in the solution mix, then added the meat. Adding the solution first allows the meat to absorb more than putting the meat in first. We refrigerated it for 48 hours.

MARINATING with VAC-SEALING

After mixing the solution until everything was fully dissolved, we put it with the meat in a vac bag and pulled a vacuum that was fairly strong. Since we were using a chamber-less machine, we could not pull a complete vacuum. We put the bag in the refrigerator for 48 hours.

MARINATING, VAC-SEALING & MASSAGING

Using the same process as before, we added a step of massaging the bag every four hours, about 12 times in the 48-hour period it was refrigerated.

PICKUP PERCENTAGE WEIGHT

The more the solution is absorbed, the more tender the jerky will be. When we marinated only with 3 lbs. of meat in the solution for 48 hours, the meat weight still weighed 3 lbs after. That means we achieved 0% absorption with this method. When we vac-sealed it to marinate for 48 hours, we began with 3.2 lbs. and ended up with 3.7 lbs., so that was about a 15% gain. The batch that we marinated, vac-sealed and massaged began at 3.2 lbs. and ended up at 4.35 lbs., so we got 36% absorption, by far the best results.

ADVANCED THERMAL PROCESSING & SMOKING

Stage 1 - 20 Minutes Dry at 110° 0% Relative Humidity (RH)

Stage 2 - 30 Minutes Dry at 135° 0% (RH)

Stage 3 - 10 Minutes Dry at 140° 0% (RH)

Stage 4 - 30 Minutes Dry at 150° Wet at 126° 50% RH

Stage 5 - 30 Minutes Dry at 155° Wet at 130° 50% RH

Stage 6 - Dry at 175° Wet at 155° RH 60% until internal temperature is 160°

FINISHED WEIGHT

On the batch we marinated, we lost 44% weight during the cooking process; on the batch where we vac sealed it, we lost 41%, and on the batch that we massaged, we only had a 37% loss. Now, when doing a normal jerky, you generally expect to see around 50% loss, so all of the numbers were fairly good.

TENDERNESS

The results for tenderness were what you would expect from the pickup percentages. The marinating alone was the least tender. We had an improvement with vac-sealing, but vac-sealing and massaging made the most tender jerky by far.

Jerky Seasonings

All units include a cure pack.

NAME	DESCRIPTION	MEAT SEASONED	ITEM #	PRICE
BBQ	Sweet & Spicy BBQ flavor. Kids love it.	25 lbs.	4550340000	27.99
		100 lbs.	4550340002	60.99
Bloody Mary	Works great for whole muscle jerky, restructured or ground & formed.	25 lbs.	4550391390	23.99
Buffalo Wing	Citric acid, sugar, paprika, and garlic flavor.	25 lbs.	4550340600	12.99
Cajun	A taste of the Bayou, robust Cajun flavor with a touch of heat.	25 lbs.	4550340310	10.99
Colorado	Mild flavored jerky. Enhances the meat’s flavor.	25 lbs.	4550341020	8.99
		100 lbs.	4550341022	17.99
Colorado Spicy	Same as above only a little more spice.	25 lbs.	4550341860	11.99
		100 lbs.	4550341862	33.99
Dill Pickle	Mild, classic jerky flavor with an element of dill pickle taste.	25 lbs.	4550382710	13.99
Gigawatt Hot	HOT HOT HOT! Includes red pepper & other spices.	25 lbs.	4550380760	14.99
Habanero Lime	Can also be used for making snack sticks. Includes Habanero Pepper.	25 lbs.	4550381320	21.99
Honey	Delicious! Sweet honey flavor.	25 lbs.	4550340260	16.99
Jalapeno	Really brings the heat! Includes jalapeno pepper & other spices.	25 lbs.	4550341770	8.99
Pepper & Garlic	A traditional style that keeps you coming back for more.	25 lbs.	4550342060	9.99
Sweet Chipotle	Sweet with a little kick. Includes brown sugar, bell peppers & other spices	25 lbs.	4550230810	13.99
Sweet Teriyaki	Traditional Teriyaki flavor with additional sweetness.	25 lbs.	4550341600	26.99
Teriyaki	Great Teriyaki flavor with a little heat.	25 lbs.	4550340050	17.99
Tex Mex	Big taste of Texas with a hint of Mexico. Excellent flavor.	25 lbs.	4550343030	14.99
Walton’s Bold	Strong flavor with a little heat. Includes garlic & other spices.	25 lbs.	4550343030-5	11.99





Sausage Casings 103 — PREPARING YOUR SAUSAGE CASINGS

EDIBLE COLLAGEN CASINGS

Most types of collagen are edible and require no preparation or cleaning before being ready for use. All you need to do is take them out of the package, put them on the stuffing tube, and stuff them. Moisture from the meat will rehydrate them during the cooking process so they will not have the tough, dry texture that they do before being used.



INEDIBLE COLLAGEN CASINGS

For non-edible collagen casings, follow the the rule of fifteens. They must be soaked for 15 minutes in a 15% salt solution at 15° C (59° F) before they can be stuffed. With any type of collagen, blowouts are a moderate concern. Make sure you don't overstuff them, or blowouts will occur either during stuffing or when linking.



CELLULOSE CASINGS

Cellulose casings are made from a plant material similar to paper and are ready for use right out of the package — just put them on the stuffing tube and begin stuffing. They are non-edible and must be removed either before or after the cooking process. They are imprinted with a thick black stripe running down their length which allows you to see when the casing has been removed. These casings are very strong, so blowouts are not a concern.



FIBROUS CASINGS

Fibrous Casings are dried, paper-like casings that need to be rehydrated before they are ready to use. Fill a bowl with 80–100° water and let them soak for 30–60 minutes. When ready for use, they should be pliable but not soggy. We recommend that you only soak as many casings as you will need. If you happen to soak too many, you can simply allow the extras to dry and then use them in the future. Fibrous Casings are very strong, and blowouts should not be a concern.



NATURAL HOG OR SHEEP CASINGS

100 Yard “Hank” — If you purchased the 100-yard hank of hog or sheep casings, you only need to rinse the outside and then soak the casings in hot water for an hour; there is no need to flush them. Natural casings are prone to blowouts if you overstuff them; blowouts can happen either when stuffing or when linking.

HOME PACK

Home pack hog or sheep casings, will be in a bag and packed with salt. You will need to flush these casings by allowing water to run all the way through them, then rinse any salt off of the outside of the casing and soak them in hot water for 1 hour prior to stuffing.

TUBED NATURAL CASING

Tubed sheep or hog casings only need to be soaked since they have been flushed already. To load these onto a stuffing tube, place the plastic sleeve over the tube and then thread the rest of the casing on. When the casing is fully loaded, grab the plastic sleeve and pull it out from between the casing and the tube. It should slide off easily.



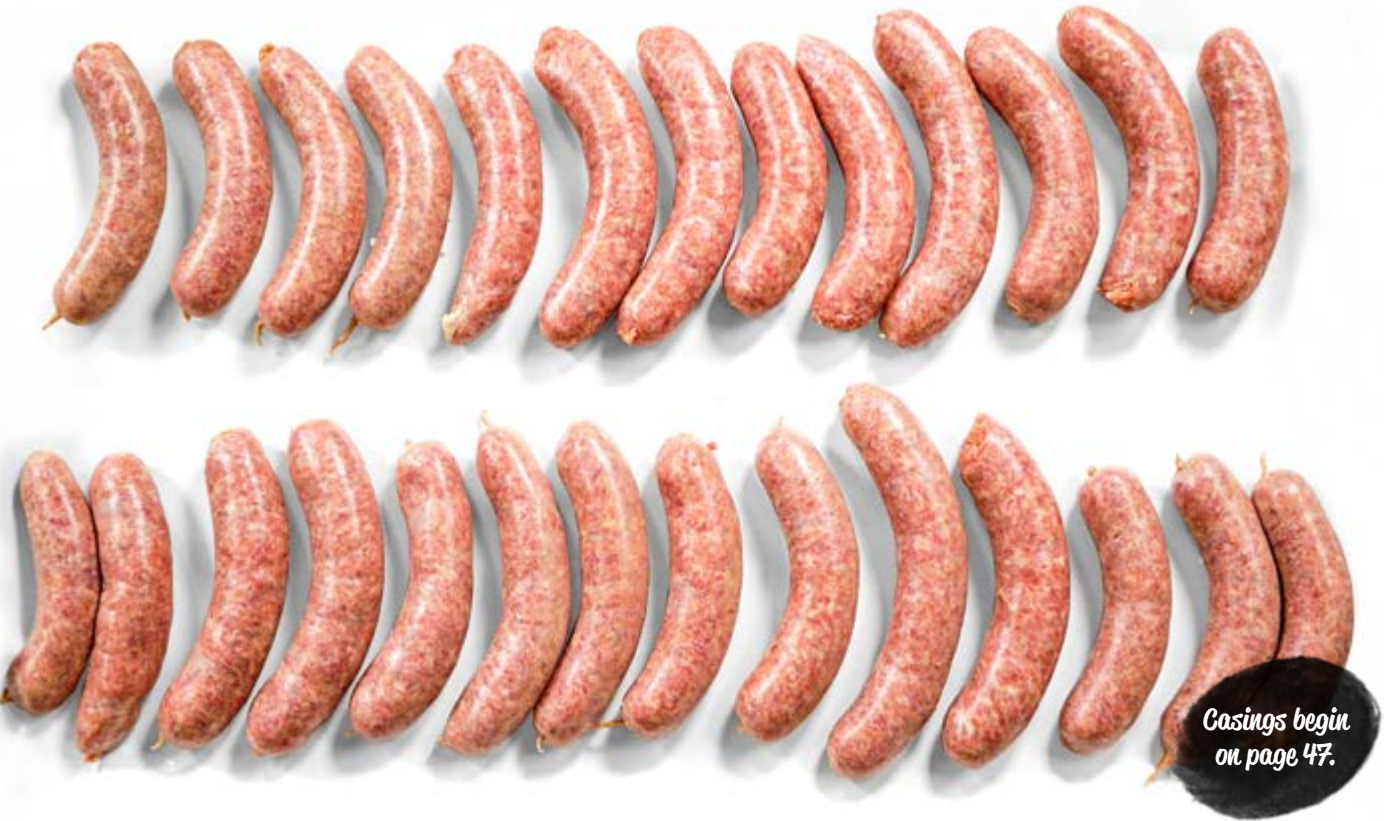
All units include a cure pack.

NAME	DESCRIPTION	MEAT SEASONED	ITEM #	PRICE
Bologna, Ring	Great flavor with a touch of black pepper for looks and taste.	25 lbs.	4550333550	14.99
Cajun Sausage	Good spicy sausage, doesn't taste like Andouille. Includes red pepper & other spices.	25 lbs.	4550390080	10.99
Cheeseburger Cheddarwurst	Add high-temp cheese for an extra creamy and savory sausage.	25 lbs.	4550393410	20.99
Chili Hot Dog	Makes a great Chili Dog.	25 lbs.	4550390090	20.99
Fast Pack Hot Link Unit #2 <small>(MSG)</small>	Classic hot link seasoning with Sodium Erythorbate to help speed up the cure and give your meat the nice red color.	50 lbs.	4550390451	35.99
Frank & Weiner (Reduced Salt)	Great flavor for hot dogs & bologna with 25% less salt.	25 lbs.	4550334420	13.99
H German	One of our most popular blends. Includes garlic & other spices.	25 lbs.	4550394250	9.99
Hot Dog & Bologna	Great flavor for hot dogs or bologna.	25 lbs.	4550330100	15.99
Hot Link	A popular, well rounded flavor with heat.	25 lbs.	4550390100	10.99
Imitation Bacon	Looks and tastes like bacon.	25 lbs.	4550396610	12.99
Imitation Bacon #2 (Cure is mixed in)	Cure is mixed into seasoning. Use ground venison, beef or pork.	10 lbs.	4550399674	9.99
Landjaeger	Great as a snack with a lighter flavor of pepper and garlic.	25 lbs.	4550390150	10.99
Lebanon Bologna	Old-style seasoning from deep inside Pennsylvania, typically made from beef.	25 lbs.	4550330060	15.99
Li'l Smokies	Great for parties! Includes Natural Hickory Smoke Flavor.	25 lbs.	4550396970	10.99
Pineapple & Bacon	Bacon, pineapple ...what more could you ask for?	25 lbs.	4550360070	23.99
Polish Sausage	Great flavor for venison. Includes garlic & other spices.	25 lbs.	4550310050	12.99
Roasted Garlic Smoked Sausage	Flavorful smoked sausage with a rich taste of roasted garlic.	25 lbs.	4550303000	17.99
Smoked Kielbasa	#1 selling kielbasa with garlic over-tones.	25 lbs.	4550393220	13.99

Fresh Specialty Sausage Seasonings

These units are intended for fresh product. If these are going to be used for smoked product, see page 18 to order cure packs.

	NAME	DESCRIPTION	MEAT SEASONED	ITEM #	PRICE
	Ancho Pepper & Tequila	Go south of the border for a flavorful and robust sausage, with a subtle smoke flavor.	25 lbs.	4550282240	21.99
	Andouille Cajun	Special blend of Cajun sausage. Great with red beans & rice.	25 lbs.	4550200220	15.99
	Asian Sriracha	A unique and addictive treat for your taste buds. Includes red & black pepper with other spices.	25 lbs.	4550281060	24.99
	Bavarian Oktoberfest	Made with a stout beer, cheeses, sauerkraut & mustard.	25 lbs.	4550272340	29.99
	Bleu Cheese & Bacon	Try adding 10% of the product weight in bacon ends.	25 lbs.	4550289090	24.99
	Boudin	A delicious taste of Louisiana. Includes red & black pepper along with other spices.	25 lbs.	4550291710	13.99
	Chorizo	Full flavor with lots of color and chili flavor.	25 lbs.	4550290000	10.99
	Foothills Moonshine	Taste the wild berries, natural woody notes of mushrooms and the warmth of the Moonshine.	25 lbs.	4550282250	25.99
Top 10	Hot Italian	Great flavored Italian Sausage with a little extra kick.	25 lbs.	4550220410	5.99
	Loaded Liberty	Jam packed with flavors of bacon, cheese, sour cream, onion & garlic.	25 lbs.	4550202670	21.99
	Mexi-Chorizo	Classic Mexican Chorizo flavor with spicy chili powder.	25 lbs.	4550296730	8.99
Top 10	Mild Italian	Our top selling Italian sausage seasoning. Includes paprika & other spices.	25 lbs.	4550220040	5.99
	Mild Italian (Reduced Salt)	Contains 25% less salt.	25 lbs.	4550223920	6.99
	Sundried Tomato Italian	A fantastic Italian flavor with real pieces of sundried tomatoes inside.	25 lbs.	4550224490	11.99
	Swedish Potato	A mild flavored sausage with onion & potato added.	25 lbs.	4550290060	9.99



Cured Sausage 206 — ADVANCED CURED SAUSAGE — CONTINUED

Scan for Web Link

STUFFING SNACK STICKS

For snack sticks, we use 19mm. casings, and a 12 mm. stuffing tube. They should flow fairly smoothly off of this tube as you stuff. Being the hardest one to stuff with the smallest stuffing tube, you will want to clamp down your stuffer to the table to prevent it from rocking as you turn the handle. Casings should be full and smooth, but not overstuffed to avoid blowouts. I lay these out and then cut them to the longest lengths possible for the size of my smoker. This way we have the least amount of curved sections possible.

SMOKE SCHEDULES

Snack Sticks and Summer Sausage in a PK-100:

For **snack sticks**, we will leave them in our PK-100 the entire time and rely on the water pan with extra large sponges to provide the relative humidity. For the summer sausage, we will pull them at 130°–140° and finish them in water so we don't spend 10 hours smoking them. Basically, we start them at 125° with no smoke and dampers wide open for an hour to act as our drying stage. This allows the smoke to adhere later on. Then we will close the dampers mostly, add smoke and our water pan with the sponges and increase the temperature to 140° for 1 hour. Following, we will move it up to 155° for 2 hours and then to 175° until the internal temperature is 160°F.

For **summer sausage**, we pull them at 130°–140°, vacuum seal them, then finish in water that is heated to 175°. You don't

absolutely need to put it in a vacuum bag, but I recommend it unless you are using de-ionized water and are 100% sure your processing area is sterile. It should take about an hour to an hour and a half to reach the desired temperature.

We'll address this in later lessons, but 160°F is the point of instant lethality to pathogens, which means as soon as the meat reaches it, everything we are concerned about is killed off. The USDA confirms that lower temperatures can achieve the same result; but longer exposures at those temperatures are required.

Ice Bath

When the desired temperature is reached, put the sausage in an ice bath to stop the cooking process and to help "set" the casing. If you have excessive wrinkling on your snack sticks or your fibrous casings are pulling away from the meat when peeling, then the ice bath is most likely the reason. After a 20-minute ice bath, take them out, leave them uncovered at room temperature for an hour and then move to a cooler overnight before packaging.

Shower

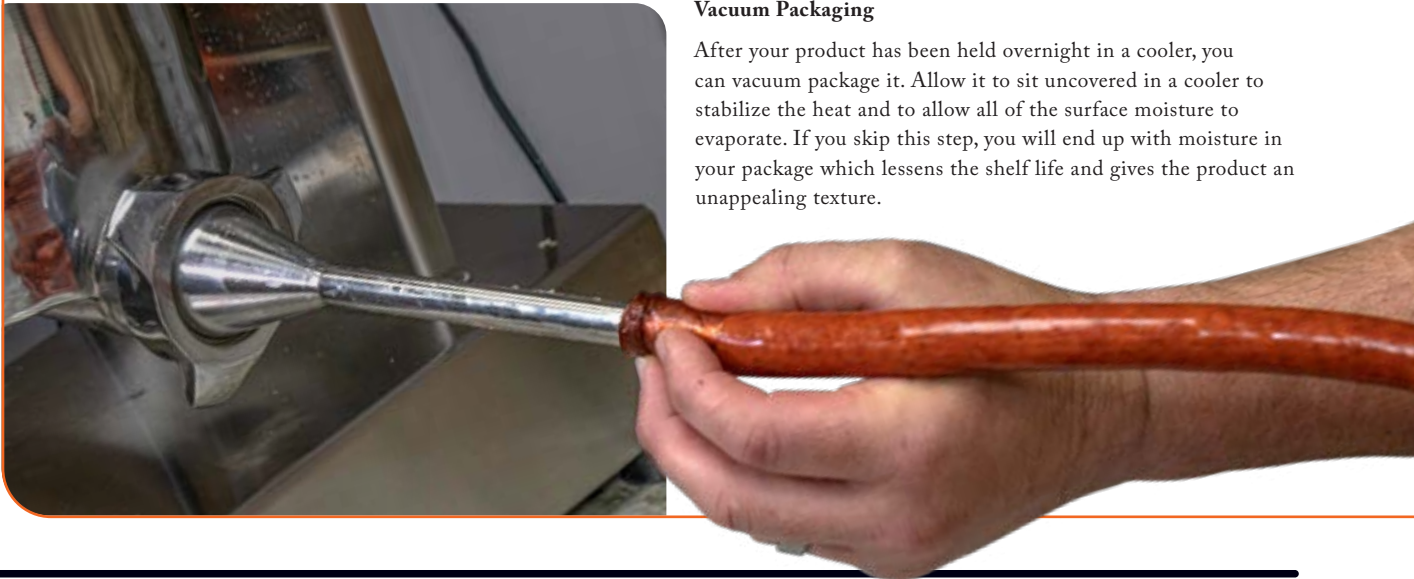
If you have a smokehouse with a shower cycle, you can use this instead of an ice bath. If you do this, make sure the fan is blowing between shower cycles. This will lower the temperature much better than a shower alone.

Blooming

Leave the meat out at room temperature for at least 1 hour to allow for blooming (color and flavor development).

Vacuum Packaging

After your product has been held overnight in a cooler, you can vacuum package it. Allow it to sit uncovered in a cooler to stabilize the heat and to allow all of the surface moisture to evaporate. If you skip this step, you will end up with moisture in your package which lessens the shelf life and gives the product an unappealing texture.



Breakfast Sausage Seasonings

These are typically used for breakfast sausage. Can be used as patties or stuffed into 21mm. collagen or sheep casings to link.

	NAME	DESCRIPTION	MEAT SEASONED	ITEM #	PRICE
	Apple	Add 1 can of chunky apple sauce with this seasoning for a great taste.	25 lbs.	4550201170	5.99
	Extra Maple PSS	Sweet maple taste perfect for breakfast.	25 lbs.	4550200150	8.99
Top 10	H-110 C Hot	This blend is for those looking for a little extra heat. Includes red pepper, sage & other spices.	25 lbs.	4550204240	5.99
Top 10	Holly Regular	This is considered a medium breakfast sausage with sage. Best Seller!	25 lbs. 50 lbs.	4550203820 4550203825	5.99 7.99
	Locker Special PSS	Includes ground red pepper and other spices. No sage.	25 lbs.	4550204030	5.99
Top 10	LOP #10	Includes: Salt, spices and sugar.	25 lbs.	4550200800	5.99
	Maple	Excellent breakfast sausage. Great maple flavoring.	25 lbs.	4550200140	10.99
	W#110 Pork (MSG)	Great flavor that works well with pork or wild game.	25 lbs.	4550200060	5.99
Top 10	Zanzibar Dixie	If you like a mild sausage without sage, then you will love this blend.	25 lbs.	4550270060	5.99
	#10 Pork (MSG)	Includes: Salt, sugar, black and red pepper, spice extractives and more.	25 lbs.	4550200000	5.99
	#147 Pork	Country style flavor with a touch of sage.	25 lbs.	4550200200	6.99
Top 10	#1504 Pork	Medium heat with sage.	25 lbs.	4550200040	5.99
	114-C Pork (MSG)	Simple and tame flavor that contains no heat or red pepper taste.	25 lbs.	4550200080	6.99



Casings begin on page 47

Meat Loaf Seasonings

See waltons.com for meat quantities seasoned with each item.

DESCRIPTION	SIZE	ITEM #	PRICE
Italian	2 lbs.	4550290100	15.99
Original	2¼ lbs.	4550294140	22.99
MRT Sausage & Meatloaf	5 lbs.	4550282229	23.99



MEATGISTICS UNIVERSITY

Cured Sausage 201 — USING FAT IN CURED SAUSAGE



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TASTE & TEXTURE

Fat has a few different functions in sausage making, but two of the most important are its flavor and its effect on the texture. We generally recommend Pork Fat as it has a creaminess that most other types of fat can't match. You can use other fats, beef is a popular one, but you might not end up with as good of a product. Pork fat also tends to be a very white color. Beef, buffalo, and sheep fats tend to be more yellow, so pork fat will also give you a better appearance.

ADDING FLAVOR

Fat adds flavor in two ways, obviously it has its own taste, but it also coats your mouth, allowing seasoning and the other flavors to linger longer. Pork fat starts to melt at 82°, below body temperature, so if eating a hot cured sausage, it melts and coats your mouth. What about summer sausage or snack sticks that are room temperature or below? It breaks down with chewing and saliva. You can notice how it feels on the roof of your mouth and cheeks when you eat refrigerated summer sausage.

TOO MUCH FAT?

At 30%, some people hesitate and think that is too much fat. Store-bought sausage is almost always at least 30%. Fat is inexpensive and flavorful, which allows the producer to make an appealing product with less seasoning. It's unlikely a sausage producer will use more expensive lean meat which requires additional seasoning to flavor it.

SAUSAGE WITH LESS FAT

If you want a lower fat sausage, it can be done. We have made a lot of sausage using chicken breast. If doing this, we strongly advise to use Cold Phosphate to increase the water-holding capacity, and Super Bind or Carrot Fiber to improve moisture and binding. You will want to grind it an extra time to break the product down even more. This will give you a texture that is closer to hotdogs instead of a dry and crumbly product.



Find Sure Cure on page 18 and Super Bind and Carrot Fiber on page 20



Summer Sausage Seasonings

These units include a cure pack.

NAME	DESCRIPTION	ITEM #	MEAT SEASONED	PRICE
Bleu Cheese & Apple	These two flavors pair perfectly to create a unique, one of a kind seasoning.	4550370000	25 lbs.	26.99
Caraway and Onion	Mild, earthy flavor with a citrus tang.	4550303200	25 lbs.	13.99
Cranberry Flavored	Unique sweet & fruity flavor, sure to be a hit, especially among children.	4550382420	25 lbs.	25.99
Habanero BBQ	First pick up on the sweetness from the BBQ, then the heat from the Habanero will come in at the end.	4550382400	25 lbs.	21.99
Top 10 H Summer Sausage	Our MOST Popular. More flavor than most other varieties.	4550300070	25 lbs.	8.99
		4550300072	100 lbs.	27.99
Jalapeno	Classic summer sausage flavor, a bit of heat with the jalapeno taste.	4550300020	25 lbs.	15.99
Sriracha	One of the “hottest” flavors.	4550370430	25 lbs.	26.99
Ton’s Summer <small>MSG</small>	Classic flavor with hints of pepper and mustard.	4550806642	100 lbs.	19.99
Wisconsin Summer Sausage	Please the traditional sausage lover in your family.	4550301180	25 lbs.	11.99

Salami / Pepperoni Seasonings

These units include a cure pack.

NAME	DESCRIPTION	MEAT SEASONED	ITEM #	PRICE
Cotto Salami	Slightly peppered, mild, smooth flavor	25 lbs.	4550321160	11.99
Pepperoni	Robust pepperoni flavor, great for making pizza	25 lbs.	4550390200	10.99
Salami	Grand-Champion flavor winner	25 lbs.	4550320030	13.99
W Pepperoni Unit <small>MSG</small>	Strong bold taste with a hint of sweetness	100 lbs.	4550391892	30.99

Patty Mixes

Each of these units will season 6 lbs. of ground meat.

NAME	ITEM #	PRICE
Bacon Flavored	4552520164	5.99
Better Burger	4550521914	5.99
Mushroom (Contains Soy)	4552520384	6.99
Montreal	4552520564	5.99
Jalapeno (Contains Soy)	4552521184	10.99
Jalapeno Ranch	4550523184	13.99
Beef Steak with Bleu Cheese (Contains Milk)	4552521334	7.99
Roasted Garlic & Onion (Contains Milk)	4552521817	9.99
New Parmesan Garlic Butter	4550524034	19.99

Burger Press on page 119



Meat Starter Cultures

Many types of dried sausages, salamis and other fermented sausages, especially the Old-world style, request a distinct flavor. This unique flavor is produced when certain types of bacteria are introduced to the sausage during the fermentation process.

NAME	DESCRIPTION	PACK USAGE	ITEM #	PRICE
Bactoferm T-SPX	For the production of traditional or fast fermented meat products at temps. of 64°F–75°F.	440 lbs. of meat	457602	24.99
Bactoferm F-RM-52	For the production of fast fermented meat products at temps. of 72°F–90°F.	220 lbs. of meat	457603	21.99
Bactoferm LHP DRY	For the production of extra fast fermented meat products at temps. of 80°F–100°F.	495 lbs. of meat	457601	32.99
Safe-Pro F-LC US	Controls Listeria and provides a reliable acidification, good flavor and color development in dried and fermented sausage.	440 lbs. of meat	457600	24.99





Cured Whole Muscle Meat 104 — BASICS OF **BACON**

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MEAT BLOCK

1 Pork Belly

1 Bag of Dry Rub Bacon (page 18)

EQUIPMENT

Vacuum Sealer (Optional) (page 81)

PROCESS

Dry-rubbed is the classic way to make bacon. In this process, the outside of the belly is coated in a bacon cure and we rely on osmosis to draw the cure to the center of the meat and ensure that it's entirely cured. We normally coat all sides of the bacon, but the fat cap generally will not allow the cure to pass through. This is more of a taste option than a requirement.

CURING

After the belly has been rubbed it should be placed in a cooler for 5–7 days to allow the cure to permeate fully. Some people prefer to turn the belly over daily. This is unnecessary since as we said before, the fat cap will not pass the cure through, but feel free to flip it daily if you like. Place the belly in a large vacuum sealed bag as an option. You can also wrap it tightly in plastic wrap or just put it in an airtight container. Some water will seep off the bacon during this period as part of the curing process.

PRE-SMOKING RINSE

After the 5–7 days, you'll need to rinse the bacon well before you smoke it. Skip this step at your own peril because without rinsing you are going to get a very salty bacon. I like to let fresh water run through a meat lug for 20 minutes. If you want to save water, you can fill up a lug, let it sit for 20 minutes, dump and refill it with clean water and let it sit for another 20 minutes.



NOTE

At this stage, hang the bacon on your 9" hanger. Make sure to leave a few inches above the tines to secure the belly so it doesn't rip off. Fire up your smoker and cook it.

THERMAL PROCESSING & SMOKING

- Stage 1 — 120°F for an hour with no smoke
- Stage 2 — 135°F for an hour with smoke
- Stage 3 — 150°F for an hour with smoke
- Stage 4 — 165°F for an hour with smoke
- Stage 5 — 180°F with no smoke until internal temperature reaches 138°F

COOLING

When the bacon has reached 138°F, remove it from your smoker and put it in an ice bath for 20 minutes to stop the cooking process. Let it cool for 1–2 hours at room temperature before moving it to the fridge or freezer for packaging or slicing.

Cures

We carry cures for every situation, including sure cure for jerky, snack sticks, summer sausages, etc, and complete cure for meat such as bacon, ham and turkey.

	NAME	DESCRIPTION	USAGE	SIZE	ITEM #	PRICE
	Country Brown Cure	Complete cure with brown sugar for ham.	2 lbs. per 100 lbs. of meat	5 lbs.	4560400209-5	14.95
				45 lbs.	4560400209	77.85
	Corned Beef Cure	Make classic corn beef any time of the year. Includes Sure Cure.	Comes with seasoning and cure per 5 gal. of water	5 lbs.	4550420004	27.99
	Dry Rub Bacon Cure	Salt, brown & cane sugar.	5 lbs. per 100 lbs. of fresh bellies	5 lbs.	4560410069-5	17.45
				45 lbs.	4560410069	85.05
New	Extra White Sugar Cure	For a 10% pump.	1¼ lbs. per gallon of water	5 lbs.	45604007305	19.99
	Blue Ribbon Maple Bacon Cure	Complete cure with cane and maple sugar. Includes sodium erythorbate to speed up the curing.	2 lbs. per 100 lbs. of fresh bellies	5 lbs.	4560410009-5	19.95
				45 lbs.	4560410009	112.05
	MRT Smoke Flavored Sugar Cure	Custom match to Morton® provides the same flavor and makes the same product.	Comes with both seasoning and cure for 100 lbs. of meat.	7½ lbs. & ¼lbs.	4560427318	38.99
	MRT Sugar Cure	Custom match to Morton® provides the same flavor and makes the same product.	Comes with both seasoning and cure for 100 lbs. of meat.	7½ lbs. & ¼ lbs.	4560427328	21.99
	Sure Cure (Pink Color)	Use for smoked sausage and jerky. Sodium nitrite is needed to control bacteria and extend shelf life, it is also the ingredient that turns meat pink.	1 pkg. per 25 lbs. of meat	1 oz.	4560490000	1.99
				4 oz.	4560490002	2.99
			4 oz. per 100 lbs. of meat	5 lbs.	4560490009-5	24.00
				1 lbs.	4560490009	117.00
New	Sweeter Than Sweet Cure	Best-selling cure for hams.	1¾ lbs. per gal. of water	5 lbs.	45604001095	24.99
	Turkey Cure	Complete cure with sugar. Specially formulated for poultry.	1.29 lbs. per gal. of water	5 lbs.	4560491149-5	23.00



Salometer / Brine Tester

- Graduated 0–100%
- Glass tube
- Measures saline solutions



SIZE	ITEM #	PRICE
10"	395110	25.99

Scan below to check out our favorite Bacon & Sausage recipes at [Meatgistics.com](https://meatgistics.com)





Common Additives 105 — WHAT ARE ADDITIVES?

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WHAT ARE ADDITIVES?

Additives are any ingredients added to your product that serve a function other than taste. They can be added for moisture retention and yield enhancement, cure acceleration, color enhancement, and meat binding to name a few. Familiarity with these products can help you make a better product and can ease some of your concerns when reading ingredient labels on store-bought packages.

MOISTURE RETAINING ADDITIVES

Additives with moisture-retaining properties include Cold Phosphate, Corn Syrup Solids, Dairy Blend, and Sodium Tripolyphosphate. These products are designed to allow the meat to bond more effectively with the water so that it stays in the product during the cooking process. This will give you a finished product with more moisture and is especially important in products with lower fat content. These products also act as yield enhancers as the more water that is bound up in the product, the more volume and weight it will have. For the beginner who wants to use one of these products, I would recommend Cold Phosphate, just be sure to check the ingredients on the seasoning you are using first to ensure that it does not already contain phosphates, as adding too much phosphate can give your product a soapy flavor.

CURE ACCELERATOR

Cure accelerators interact with the cure in a way that speeds up its conversion from Nitrite to nitric oxide gas and allows you to go directly from stuffing to the smokehouse. When these are used you do not need to hold your product overnight to allow the cure time to work. Cure Accelerator from Excalibur and Sodium Erythorbate

are cure accelerators that have minimal if any, effect on taste. Encapsulated Citric Acid acts as both a cure accelerator and a pH reducer; it is what gives meat snacks that nice tang. Smoked Meat Stabilizer should be used mostly with wild game and should not be used in a cover pickle, as it will gas out rapidly and create a dangerous cloud of gas; it should not be used in products that you are adding water to assist in mixing. Mix it in when making sausage or snack sticks, and it will kill bacteria faster than they can reproduce. For the beginner, we would recommend encapsulated citric acid.

LIQUID SMOKES

Liquid Smokes are popular color enhancers that are sprayed on during the smoking process to give the meat a nice smoked appearance. Two common types of this are C-10 and Supreme Smoke, and they are often used with Hams, Bacons, or any other smoked whole muscle meat. Pn-9 Liquid smoke is another type that has a neutral pH but really should only be used in a smokehouse that can atomize it for spraying. Cures also have a coloring factor, but we will get into that in later videos.

MEAT BINDERS

Meat Binders like Soy Protein Blend and Sure Gel contain some protein which will make protein extraction more efficient as more of it will be available. The Soy Protein blend has a grain or cereal-like appearance and will look like oats if you soak it in water, but it will dissolve into your product so it will not leave any noticeably different consistency. Sure Cure is milk based and is the best choice for cured sausage.

Carrot Fiber is a binder that can hold 26 times its weight in water, is allergen-free, inexpensive, and imparts very little if any, taste into your cooked product. Any of these products will improve the texture of your finished product.



Additives & Binders

All the little extras you need to make your sausage taste amazing, including nitrite accelerators, taste boosters, liquid smoke, meat binders, acidulants, carcass sprays, bacteria control and more.

	NAME	DESCRIPTION	USAGE	SIZE	ITEM #	PRICE
New	Bacon Taste Booster	Designed to give classic bacon flavor when using modern techniques. Helps to prevent rancidity in the cooler/freezer.	.04 oz./1.1 g per lb. of meat	5 lbs.	4560430009	33.00
	California Ham Spice	Flavor enhancer. A clove smell and flavor while increasing the overall flavor of smoked ham.	6–8 oz. per 10 gal. of brine	1 lb. 5 lbs.	4560430011 4560430019	10.99 24.95
	Carrot Fiber	Meat binder, natural product, GMO Free, doesn't change taste. Can absorb at least 26 times its weight in water.	4 oz. per 25 lbs. of meat	4 oz.	4570501200-5	5.99
	Celery Juice Powder	Replaces nitrite in your formula during meat processing. USDA-recognized as having curative properties, it's used in organic, "all-natural", or "nitrite-free" meat processing.	4–6 oz. per 100 lbs. of meat	5 oz.	4570430692	24.99
	Cold Phosphate	Moisture retainer. Enhances the texture and water holding capacity, making a juicier and moister final product.	8 oz. per gallon of water or 100 lbs. of meat	8 oz. 5 lbs.	4570710002 4570710009	9.99 55.00
	Encapsulated Citric Acid	Adds tanginess to summer sausage. Also acts as a nitrite accelerator — do NOT hold overnight. Do NOT regrind.	4 oz. per 25 lbs. of meat	16 oz. 4 oz.	4570700050 4570700053	20.99 7.99
	Hickory Smoke Powder	Adds smoke flavor to your product without using a smoker.	1 oz. per 25 lbs. of meat	5 lbs.	4570130080	94.95
	Liquid Smoke (S-10)	Standard grade used to enhance color and flavor.	3 oz. per 100 lbs. of meat	1 gal. 1 qt.	4570820000 4570820005	62.99 17.99
	M.S.G.	Flavor enhancer.	2 – 5 oz. per 100 lbs. of meat	5 lbs.	4570700099	39.95
	Smoked Meat Stabilizer	Cure accelerator used mainly in wild game. Kills bacteria.	8 oz. per 100 lbs. of meat	8 oz.	4560430030	5.99
	Sodium Erythorbate	Speeds up the nitrite conversion to nitric oxide gas, thus burning the meat redder and allowing the meat to stay red after slicing.	.875 oz. per 100 lbs. of meat, or per gallon of brine	1 lb. 5 lbs.	4570700131 4570700139	14.99 51.00
	Soy Protein Blend	Binder for cured sausage. Increases protein and helps bind fat and meat which increases moisture for smoother product.	12 oz. per 25 lbs. of meat	12 oz.	4570500110	9.99
New	Smooth (Lactic) Acid	Cure accelerator used in making snack sticks and cured sausages. No tangy flavor like encapsulated citric acid.	8.75 oz. per 25 lbs. of meat	12 oz.	4570791150	12.99
	Super Bind	Blend of Carrot Fiber and Potato Starch. Carrot Fiber absorbs moisture and potato starch gelatinizes when heated to 145°F.	¾ lb. per 25 lbs. of meat	0.75 lbs. 3 lbs.	4570501140 4570501142	11.99 35.99
	Sure Gel Binder	Our best-selling binder. A milk-based blend with phosphates included for extra moisture retention, producing a greater yield in your final product.	6 oz. per 25 lbs. of meat	1.5 lbs. 6 oz.	4570500852 4570500853	29.99 9.99
	Worcestershire Sauce	Get in bulk to ensure a ready supply for making jerky or other meat products.	Use as flavor needed.	1 gal.	45755274	14.99



Scan the QR code
to learn more about
Phosphates.



Find injectors
on page 92

ADDITIVES & CURES CONVERSION CHARTS

For 1 lb. and 5 lb. Meat Batches

Don't want to make a 25 lb. batch? Use this handy conversion chart for smaller 1 lb. or 5 lb. batches. For precise measurements you'll want a scale that weighs in fractions of oz. or grams. For approximate measurements, use your measuring cups and spoons.

CURE NAME	ITEM #	USAGE PER 1 LB. MEAT VOLUME (WEIGHT)	WATER AMT.	USAGE PER 5 LB. MEAT VOLUME (WEIGHT)	WATER AMT.
All Natural Ham and Bacon Cure	4560490600	4½ tsp. (.8 oz. / 22.6 g.)	2.4 oz.	¼ cup 3 tbs. 1½ tsp. (4 oz. / 113.2 g.)	12 oz.
Blue Ribbon Maple Bacon Cure	G4560410009	2 tsp. (.32 oz. / 9 g.)	1.32 oz.	3 tbsp. and 1 tsp. (1.6 oz. / 45 g.)	6.6 oz.
Blue Ribbon Maple Cure for Ham	4560400029	1½ tsp. (.34 oz. / 9 g.)	1.3 oz.	2 tbsp. and 1½ tsp. (1.7 oz. / 48 g.)	5.8 oz.
Brown Sugar Cure	4560400009	2½ tsp. (.3 oz. / 9 g.)	1.3 oz.	2 tbsp. and 2¾ tsp. (1½ oz. / 45 g.)	6.6 oz.
Complete Bacon Cure	4560410039	1¾ tsp. (.3 oz. / 9 g.)	1.3 oz.	¼ cup ½ tsp. (1½ oz. / 45 g.)	6.6 oz.
Complete White Bacon Cure	4560410029	2½ tsp. (.3 oz. / 9 g.)	1.3 oz.	¼ cup 2 tsp. (1½ oz. / 45 g.)	6.6 oz.
Complete White Bacon Cure	4560410029	2½ tsp. (.3 oz. / 9 g.)	1.3 oz.	¼ cup 2 tsp. (1½ oz. / 45 g.)	6.6 oz.
Country Brown Sugar Cure	4560400209-5	1½ tsp. (.3 oz. / 9 g.)	1.3 oz.	2 tbsp. and ½ tsp. (1½ oz. / 45 g.)	6.6 oz.
Double Maple Cure	4560410059	2 tsp. (.32 oz. / 9 g.)	1.3 oz.	3 tbsp. and 1 tsp. (1.7 oz. / 48 g.)	6.6 oz.
Dry Rub Bacon Cure	4560410069	1 tbsp. 2 tsp. (.8 oz. / 22 g.)	N/A	½ cup 1 tsp. (4 oz. / 113 g.)	N/A
Extra White Sugar Cure	4560400730-V	1¼ tsp. (.3 oz. / 9 g.)	2.3 oz.	2 tbsp. and ½ tsp. (1.6 oz. / 45 g.)	1½ oz.
Holly Quick Cure	4560490195	1½ tsp. or (.3 oz. / 9 g.)	1.3 oz.	3 tbsp. and 1 tsp. (1½ oz. / 45 g.)	6.6 oz.
MRT Smoke Sugar Cure	4560427318	1¾ tsp. (.4 oz. / 11 g.)	Dry Rub	2 tbsp. and 2¾ tsp. (2 oz. / 56 g.)	Dry Rub
MRT Sugar Cure	4560427328	1¾ tsp. (.4 oz.)	Dry Rub	2 tbsp. and 2¾ tsp. (2 oz. / 56 g.)	Dry Rub
Sure Cure (Pink)	4560490009	¼ tsp. (.04 oz. / 1 g.)	N/A	1¼ tsp. (.2 oz. / 5 g.)	N/A
Sweeter than Sweet	4560400109-V	1¼ tsp. (.25 oz. / 7 g.)	1.3 oz.	2 tbsp. and ½ tsp. (1.2 oz. / 35 g.)	6.6 oz.
W Special Maple Cure	4560400139	1¼ tsp. (.25 oz. / 7 g.)	1.3 oz.	2 tbsp. and ½ tsp. (1.2 oz. / 35 g.)	6.6 oz.
Walton's Complete Turkey Cure	4560491149-5	1 tsp. (.21 oz. 6 g.)	1.3 oz.	1 tbsp. and 2 tsp. (1½ oz. / 29 g.)	6.6 oz.

ADDITIVE NAME	ITEM #	USAGE PER 1 LB. MEAT VOLUME (WEIGHT)	USAGE PER 5 LB. MEAT VOLUME (WEIGHT)
Bacon Taste Booster	4560430072	½ tsp. (.04 oz. / 1.1 g.)	1½ tsp. (.25 oz. / 7 g.)
Carrot Binder	4570501200	1 tbsp. & 2 tsp. (.16oz. / 4.5 g.)	½ Cups (0.8 oz. / 22.6 g.)
Cold Phosphate	4570710002	½ tsp. (.08 oz. / 2.2 g.)	3 tsp. (0.4 oz. / 11.3 g.)
Dextrose	4570130021	1 tsp. (0.1 oz. / 2.8 g.)	1 tbsp. and 2 tsp. (0.5 oz. / 14.1 g.)
Encapsulated Citric Acid	4570700053	1 tsp. (.16 oz. / 4.5 g.)	2 tbsp. (0.8 oz. / 22.6 g.)
Hickory Smoke Powder	4570130085	½ tsp. (.04 oz. / 1.1 g.)	2½ tsp. (0.2 oz. / 5.6 g.)
Smoked Meat Stabilizer	4560430030	½ tsp. (.08 oz. / 2.2 g.)	2 tbsp. (0.4 oz. / 11.2 g.)
Sodium Erythorbate	4570700131	½oth tsp. (0.00875 oz. / .24 g.)	¼ tsp. (0.043 oz. / 1.2 g.)
Soy Protein Blender	4570500110	3 tsp. (.48oz. / 13.5 g.)	¼ Cup & 1 tbsp. (2.4 oz. / 67.9 g.)
Super Bind	4570501140	2 tbsp. & 2 tsp. (.48 oz. / 13.5 g.)	¾ Cup & 1.3 tbsp. (2.4 oz. / 67.9 g.)
Sure Gel Binder	4570500852	2 tsp. (.24 oz. / 6.7 g.)	3 tbsp. & 1 tsp. (1.2 oz. / 33.9 g.)



WALTON'S INC. – Our Story

A Family-Owned Company

Walton's Inc, was founded in 1986 under the original name of Mid-Western Research & Supply, Inc. by Don Walton, familiar to some around Wichita, Kansas as KFDI country music radio host, "Little Donnie Do-Dad."

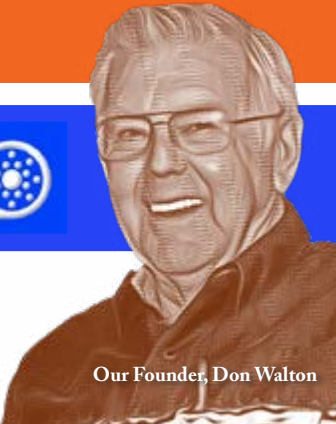
After working in radio, Don started his own business as a distributor for SPECO, INC and other companies. Having worked for a meat processor as a purchaser, he realized there was a need for on-site expertise, especially with the grinding phase of meat processing. Don started Mid-Western to be a service-oriented company offering meat processing knowledge and providing high-quality meat processing products from SPECO, INC. and other brands.

In 1996, Mid-Western's supply and equipment line expanded as Don's son, Brett joined the business as a partner with his dad after the purchase of Holly-Harneds, a similar supplier in Wichita.

They worked together growing Mid-Western until December 2009, when Don retired after working in the industry for over 20 years. Taking on his dad's former role, Brett became President and CEO in January 2010 and continues to serve in that position today.

A Change of Name

In March of 2012, Mid-Western changed its name to **Walton's Inc.** The new brand was a better representation of the business, reminding customers that while the company had changed and grown, it continued to be owned and operated by the Walton family with its focus on serving the needs of independent meat processors as well as retail customers.



Our Founder, Don Walton

To The Present

Today, continually-growing Walton's Inc. is still operated by the Walton family. Along with Brett, several members have been part of the company for many years. Brett's sister, Stephanie is the HR/Insurance Manager since 1990. Brett's wife, Sandy serves as Creative Director since 2001. Two of Brett and Sandy's sons literally grew up in the business. Austin continued working with the company while earning a degree in Business Administration from Wichita State University as did Dylan while earning his degree in Food Science from Kansas State University.

In 2019 Austin and Dylan became third-generation part-owners of Walton's. Austin serves as Vice President of Operations, and Dylan as the Vice President of Sales.

Walton's Inc is proud to support the meat processing industry and is a long-time member of more than 10 state associations as well as the American Association of Meat Processors.

We are committed to growing and expanding to meet your changing needs. With over 5,200 items in inventory for same-day shipping, our central location in Wichita, Kansas, helps ensure your quality products get to you as quickly as possible.

Our knowledgeable staff is eager to help with any of your product needs.



First location - 343 N. Wabash



Second location - 430 N. Mosley



Present location - 3639 N. Comotara



Recipes

SUMMER SAUSAGE & SNACK STICK

25 lbs. of beef OR 7 lbs. of pork fat + 18 lbs. of deer.

ADDITIVES: 4 oz. Carrot Fiber (or 6 oz. Sure Gel or 12 oz. Soy Protein), 2 quarts of ice cold water, and (optional) 4 oz. Encapsulated Citric Acid
GRIND meat through 3/8" plate.

REGRIND meat through 1/8" plate

MIX water, seasoning, cure, binder and optional high-temp cheese to meat and mix until very sticky (about 8 min. by machine, 16 min. by hand)

ADD (optional) Encapsulated Citric Acid and mix for an additional 45–60 seconds. **DO NOT** REGRIND.

STUFF into Fibrous casings that have been presoaked in 90°F water for 20 minutes. (or Collagen Casings, Do NOT soak collagen casings)

HOLD overnight in refrigerator (12 hours). Skip this step if using encapsulated citric acid.

COOK at 180°F to internal temperature of 160°F.

SHOWER for 15–20 min. by spraying with water, or place in ice bath

JERKY

25 lbs. of lean meat

SLICE against the grain, 1/8" – 1/4" thick

MIX cure into seasoning

DUST both sides of meat slices, **OR DISSOLVE** in one quart of water and use as a marinade.

HOLD in refrigerator 12 hours.

LAY flat pieces on a screen in your oven.

COOK at 200°F in your preferred smokehouse or your oven until internal temp of 160°F (4–5 hours). (Optional) Move to a dehydrator until the preferred level of dryness or consistency is reached.

BREAKFAST SAUSAGE

25 lbs. of pork OR 5 lbs. of pork fat + 20 lbs. of deer

GRIND meat once through a 3/8" plate for bulk,
OR grind once through a 1/8" plate

MIX in your choice of seasoning

STUFF into 21mm. collagen / sheep casings for small links

FRESH SAUSAGE

25 lbs. of untrimmed pork butts OR 7 lbs. of pork fat + 18 lbs. of deer OR 25 lbs. of 70/30 beef trim.

GRIND all the meat and fat through 3/8" plate .

REPEAT for a second grind.

MIX seasoning, meat and 1 quart of cold water for 3 minutes.

STUFF into Fresh Collagen Casings OR Natural Hog or Sheep Casings OR 1 lb. meat bags.

(Always cook ground beef, pork and venison products to a minimum internal temp. of 160°F.)

Smoked Ham

20 lb. Bone in Ham

INJECTION Dissolve 2 lb. of Country Brown Sugar Cure, and 6–8 oz of California Ham Spice in 1 gallon of water and pump your ham until it weighs 10% more than its starting weight. Hold overnight in a 50% strength solution.

or BRINE Submerge ham in brine solution containing 1 lb. of cure to 1 gallon of water. Make sure ham is completely covered with brine and hold in refrigerator for 5 to 7 days.

RINSE & SOAK for 20 minutes, **REPEAT** the rinse and soak.

SMOKE Place in netting, hang & smoke.

BACON

100 lbs. Fresh Pork Bellies (skin off), 5 lbs. Dry Rub Cure

RUB bellies thoroughly with cure.

HOLD in cooler for 3 to 5 days

RINSE in a container full of cold water for 2 hours

HANG on bacon hooks, cook & smoke.

For cook schedules and more recipes
visit [waltons.com/recipes](https://www.waltons.com/recipes)

Dry Marinades

Just add water! Bring extra flavor to your meat with one of our outstanding marinades. Marinating meat is one of the best ways to increase the flavor and retain moisture, ensuring a juicier product. Not intended for injection.

	NAME	DESCRIPTION	MEAT SEASONED	ITEM #	PRICE
	Argentinean Style BBQ	With red wine powder, sugar, oregano, vinegar powder, cilantro, and more!	12½ lbs.	4550607393	17.99
	Asian Sriracha	Spicy and tangy unique flavor that is exceedingly versatile.	25 lbs.	4550608340	24.99
	Balsamic	Includes dehydrated onion, carrots, garlic, parsley and other spices.	12½ lbs.	4550605443	11.99
	Buffalo Wing	Includes paprika, onion, garlic & other spices.	12½ lbs.	4550601863	7.99
	Butter Garlic	Great for poultry, seafood & pork.	12½ lbs.	4550600433	11.99
New	Carolina Style BBQ	Carolina-style barbecue flavor with a mustard base and some Tabasco spiciness.	10 lbs.	4550609024	13.99
	Chipotle Ranch	Includes onion, parsley & other spices.	12½ lbs.	4550605193	7.99
	Cyclops Greek	Delicious Greek-inspired marinade.	12½ lbs.	4550600083	12.99
	Fajita	Includes garlic, onion & other spices.	12½ lbs.	4550601823	10.99
	Garlic Butter With Cheese	Includes parmesan cheese, garlic, parsley & other spices.	12½ lbs.	4550600323	21.99
	General Tso	Create your own take-out at home. A mild spice from the red pepper flakes.	12½ lbs.	4550608413	20.99
	Hatch Citrus	The acidity of citrus with the smokey, rich heat of hatch green chili peppers.	12½ lbs.	4550608520	15.99
	Pa's Black Bull #2	Our best seller for Brisket or Ribs.	25 lbs.	4550600210	21.99
	Red Wine Pepper Steak	Includes burgundy wine powder, garlic, mustard seed & other spices.	12½ lbs.	4550602943	16.99
	Smokehouse BBQ	A little sweeter taste than our standard BBQ seasoning.	12½ lbs.	4550602073	11.99
			25 lbs.	4550602070	16.99
	Sundried Tomato Basil	With dehydrated basil, garlic, oregano, sundried tomatoes & other spices.	12½ lbs.	4550601493	13.99
			25 lbs.	4550601490	20.99
	Sweet Bourbon	Includes brown sugar, whiskey flavors & other spices.	12½ lbs.	4550603803	17.99



Injectable Seasonings

Specifically formulated for injecting into turkey, pork and beef for even distribution throughout product.

	NAME	INSTRUCTIONS	MEAT SEASONED	ITEM #	PRICE
	Apple Cinnamon	Use 2.44 lbs. of seasoning per 1 gallon of water for a 10% pump.	75 lbs.	4551001201	16.99
	Butter Flavored	Use 0.625 lbs. of seasoning per 1 qt. of water. Inject meat until 10% of the meat's original weight is added.	200 lbs.	4550830369	49.95
			25 lbs.	4550830363	8.99
	Cajun	Use 1 lb. of seasoning per 2 quarts of water. Inject meat until 15% of the original meat's weight is added.	50 lbs.	4551000089	8.99
	Garlic Herb	Use 2.44 lbs. of seasoning per 1 gallon of water for a 10% pump.	75 lbs.	4551000801	24.99
	Turkey	Use 1 lb. of seasoning per 1½ gallons of water for a 20% pump.	70 lbs.	4550830819	11.99



SEASONINGS CONVERSION CHART
For 1 lb. and 5 lb. Meat Batches

Don't want to make a 25 lb. batch? Use this handy conversion chart for smaller 1 lb. or 5 lb. batches. For precise measurements on seasonings, you'll want a scale that weighs in fractions of oz. or grams. For approximate measurements, use your measuring cups and spoons.

SEASONING NAME	ITEM #	USAGE PER 1 LB. MEAT VOLUME (WEIGHT)	USAGE PER 5 LB. MEAT VOLUME (WEIGHT)
#10 Pork Sausage	4550200000	2 tsp. (.32 oz.)	3 tbsp. & 1 tsp. (1.6 oz.)
#114-C Pork Sausage	4550200080	2 tsp. (.32 oz.)	3 tbsp. & 1 tsp. (1.6 oz.)
#147 Pork Sausage	4550200200	2 tsp. (.32 oz.)	3 tbsp. & 1 tsp. (1.6 oz.)
#1504 Pork Sausage	G4550200040	2 tsp. (.48 oz.)	3 tbsp. & 1 tsp. (1.6 oz.)
Ancho Pepper & Tequila Sausage	4550282240	1 tbsp. & 2 tsp. (½ oz.)	½ cup, 1 tsp. (2.8 oz.)
Andouille Cajun	4550200220	1 tbsp. & 1 tsp. (.94 oz.)	¼ cup 2 tbsp. & 2 tsp. (4.7 oz.)
Apple Bratwurst	4550212450	1 tbsp. & 1 tsp. (.6 oz.)	¼ cup 2 tbsp. & 2 tsp. (3 oz.)
Apple Sausage	4550201170	2 tsp. (.32 oz.)	3 tbsp. & 1 tsp. (1.6 oz.)
Asian Sriracha Sausage	4550281060	2 tbsp. (¾ oz.)	½ cup, 2 tbsp. (3.7 oz.)
Bacon Flavored Snack Stick	4550380230	1 tbsp. & 1 tsp. (.56 oz.)	¼ cup 2 tbsp. & 2 tsp. (2.8 oz.)
BBQ Jerky	G4550340000	4 tbsp. & 1 tsp. (2.02 oz.)	1¼ cup 1 tbsp. & 2 tsp. (10.1 oz.)
BBQ Smoked Stick	4550395920	4 tbsp. & 2 tsp. (2.08 oz.)	1¼ cup 3 tbsp. & 1 tsp. (10.4 oz.)
Beer Bratwurst	4550212200	2 tbsp. & 1 tsp. (.6 oz.)	½ cup, 4 tbsp. & 1 tsp. (3 oz.)
Bleu Cheese & Apple Sausage or Snack Stick	4550370000	3 tbsp. (.96 oz.)	¾ cup & 3 tbsp. (4.8 oz.)
Bloody Mary Jerky	4550391390	3 tbsp. & 1 tsp. (1.28 oz.)	1 cup (6.4 oz.)
Bloody Mary Snack Stick	4550398500	1 tbsp. & 2 tsp. (.72 oz.)	½ cup, 1 tsp. (3.6 oz.)
Bleu Cheese & Bacon	4550289090	2 tbsp. & 1 tsp. (.69 oz.)	½ cup, 3 tbsp. (3.48 oz.)
Blue Ribbon Bratwurst	4550210360	2 tbsp. & ¾ tsp. (.7 oz.)	¾ cup & 1½ tbsp. (3.6 oz.)
Boudin Sausage	4550291710	2 tbsp. (1 oz.)	½ cup, 2 tbsp. (5 oz.)
Bourbon Peppercorn Snack Stick	4550396330	3 tbsp. (1.16 oz.)	1 cup (5.8 oz.)
Buffalo Bleu Cheese Bratwurst	4550215730	1 tbsp. & 1 tsp. (.64 oz.)	¼ cup 2 tbsp. & 2 tsp. (3.2 oz.)
Buffalo Bleu Cheese Snack Stick	4550303190	2 tbsp. (.9 oz.)	½ cup, 2 tbsp. (4½ oz.)
Buffalo Wing Jerky	4550340600	4 tsp. (.48 oz.)	½ cup, 1 tsp. (2.4 oz.)
Cajun Jerky	4550340310	1 tbsp. & 2 tsp. (.6 oz.)	½ cup, 1 tsp. (3 oz.)
Cajun Sausage	4550390080	2 tbsp. (.88 oz.)	½ cup, 2 tbsp. (4.4 oz.)
Caraway & Onion Summer Sausage	4550303200	2 tbsp. (.8 oz.)	½ cup, 2 tbsp. (4.6 oz.)
Cheeseburger Cheddarwurst	4550303200	1 tbsp. & 1 tsp. (.64 oz.)	¼ cup 2 tbsp. & 2 tsp. (3.2 oz.)
Chicago Bratwurst	4550212430	1 tbsp. (.4 oz.)	5 tbsp. (2 oz.)
Chili Dog	4550390090	3 tbsp. & 2 tsp. (1.06 oz.)	1 cup, 1 tbsp. & 2 tsp. (5.3 oz.)
Chocolate Chili Bratwurst	4550216670	1 tbsp. & 1 tsp. (.64 oz.)	¼ cup 2 tbsp. & 2 tsp. (3.2 oz.)
Chorizo Sausage	4550290000	1 tbsp. & 1 tsp. (.6 oz.)	¼ cup 2 tbsp. & 2 tsp. (3 oz.)
Colorado Jerky	4550341020	2½ tsp. (.45 oz.)	¼ cup (2.3 oz.)
Colorado Spicy Jerky	4550341860	1 tbsp. (.57 oz.)	¼ cup & 1 tbsp. (2.8 oz.)
Cotto Salami	4550321160	2 tbsp. & 1 tsp. (.9 oz.)	½ cup, 4 tbsp. & 1 tsp. (4½ oz.)
Cranberry Flavored Summer Sausage	4550382420	3 tbsp. & 2 tsp. (2.08 oz.)	1 cup, 1 tbsp. & 2 tsp. (10.4 oz.)
Dill Pickle Flavored Jerky & Snack Stick	4550382710	1 tbsp. & 2 tsp. (.59 oz.)	½ cup, 1 tsp. (2.9 oz.)
Dixie Style Pork Sausage	4550270060	2½ tsp. (.35 oz.)	¼ cup (1.8 oz.)
Extra Maple PSS	4550200150	1 tbsp. (.38 oz.)	5 tbsp. (1.89 oz.)
Fajita Snack Stick	4550370410	2 tbsp. (.9 oz.)	½ cup, 2 tbsp. (4.6 oz.)
Feta Cheese & Spinach Bratwurst	4550216080	2 tbsp. (.7 oz.)	½ cup, 2 tbsp. (3½ oz.)
Foothills Moonshine Flavored Sausage	4550282250	1 tbsp. & 2 tsp. (.57 oz.)	½ cup, 1 tsp. (2.9 oz.)
German Sausage	4550394250	1 tbsp. & 1 tsp. (.6 oz.)	¼ cup 2 tbsp. & 2 tsp. (3 oz.)
Gigawatt Hot Jerky or Snack Stick	4550380760	2 tbsp. (.8 oz.)	½ cup, 2 tbsp. (4 oz.)
Gyro Bratwurst	4550214540	2 tbsp. (.84 oz.)	½ cup, 2 tbsp. (4.2 oz.)
H 110-C Hot Pork Sausage	4550204240	2½ tbsp. (.32 oz.)	¼ cup (1.6 oz.)
H Summer Sausage	4550300070	2 tbsp. (.9 oz.)	½ cup, 2 tbsp. (4.7 oz.)
Habanero & Mango Bratwurst	4550216260	4 tbsp. (1.8 oz.)	1¼ cup (9.1 oz.)
Habanero BBQ Snack Stick or Summer Sausage	4550382400	5 tbsp. (2.08 oz.)	1½ cup & 1 tbsp. (10.4 oz.)
Habanero Bratwurst	4550214830	1 tbsp. & 2 tsp. (.76 oz.)	½ cup, 1 tsp. (3.8 oz.)
Habanero Lime Snack Stick or Jerky	4550381320	3 tbsp. (1 oz.)	¾ cup & 3 tbsp. (5.1 oz.)
Habanero Stick	4550398050	3 tbsp. & 1 tsp. (1.28 oz.)	1 cup (6.4 oz.)
Hatch Green Chili Flavored Bratwurst	4550211170	1 tbsp. & 1 tsp. (.57 oz.)	6 tbsp. & 1 tsp. (2.8 oz.)
Hawaiian Sausage	4550208070	2½ tbsp. (.4 oz.)	¼ cup (2 oz.)
Holly Reg Pork Sausage (#1 Best Seller)	4550203820	2 tsp. (.32 oz.)	3 tbsp. & 1 tsp. (1.6 oz.)
Honey Jerky	4550340260	½ cup & 1 tbsp. (3.3 oz.)	2¾ cup & 1 tbsp. (16½ oz.)
Honey BBQ Snack Stick	4550370500	3 tbsp. (1.21 oz.)	¾ cup & 3 tbsp. (6 oz.)
Hot Buffalo Wing Bratwurst	4550210790	1 tbsp. & 1 tsp. (.48 oz.)	¼ cup 2 tbsp. & 2 tsp. (2.4 oz.)
Hot Dog & Bologna	4550330100	2 tbsp. & 1 tsp. (.96 oz.)	½ cup, 4 tbsp. & 1 tsp. (4.8 oz.)
Hot Italian Sausage	4550220410	2½ tbsp. (.32 oz.)	¼ cup (1.6 oz.)
Hot Link Unit	4550390100	2 tbsp. (.88 oz.)	½ cup, 2 tbsp. (4.4 oz.)
Imitation Bacon Unit	4550396610	1 tbsp. (.54 oz.)	¼ cup & 1 tbsp. (2.7 oz.)



SEASONING NAME	ITEM #	USAGE PER 1 LB. MEAT VOLUME (WEIGHT)	USAGE PER 5 LB. MEAT VOLUME (WEIGHT)
Inferno Hot Bratwurst	4550215770	1¾ tbsp. & 2½ tsp. (½ oz.)	½ cup, 1 tbsp. & ½ tsp. (2.8 oz.)
Jalapeno Bratwurst	4550210060	3 tbsp. (.84 oz.)	¾ cup (4.2 oz.)
Jalapeno Jerky	4550341770	2 tsp. (.4 oz.)	3 tbsp. & 1 tsp. (2 oz.)
Jalapeno Mango	4550216260	3 tbsp. & 1 tsp. (1.44 oz.)	1 cup & 2 tsp. (7.2 oz.)
Jalapeno Snack Stick	4550395800	3 tbsp. (.96 oz.)	½ cup, 4 tbsp. & 1 tsp. (4.8 oz.)
Jalapeno Summer Sausage	4550300020	2 tbsp. & 1 tsp. (.96 oz.)	½ cup, 4 tbsp. & 1 tsp. (4.8 oz.)
Jambalaya Flavored Bratwurst	4550216410	2 tbsp. (.64 oz.)	1 cup & 1 tbsp. (3.2 oz.)
Jerry's Bratwurst	4550210040	2 tsp. (.32 oz.)	3 tbsp. & 1 tsp. (1.6 oz.)
Landjaeger	4550390150	1 tbsp. & 2 tsp. (.7 oz.)	½ cup, 1 tsp. (3½ oz.)
Lebanon Bologna	4550330060	2 tbsp. (1.4 oz.)	½ cup, 2 tbsp. (7 oz.)
Li'l Smokies	4550396970	2 tbsp. & 2 tsp. (1.52 oz.)	¾ cup 1 tbsp. & 1 tsp. (7.6 oz.)
Locker PSS Special No Sage	4550204030	2 tsp. (.32 oz.)	3 tbsp. & 1 tsp. (1.6 oz.)
Longanisa Sweet Sausage	4550272120	4 tbsp. (1.4 oz.)	1¼ cup (7 oz.)
LOP #10 Pork Sausage	4550200800	2 tsp. (.32 oz.)	3 tbsp. & 1 tsp. (1.6 oz.)
Mandarin Teriyaki Snack Stick	4550391080	2 tbsp. & 2 tsp. (1.52 oz.)	¾ cup 1 tbsp. & 1 tsp. (7.6 oz.)
Maple Flavored Pork Sausage	4550200140	2 tsp. (.36 oz.)	3 tbsp. & 1 tsp. (1.8 oz.)
Mexi-Chorizo Sausage	4550296730	1 tbsp. & 2 tsp. (.6 oz.)	½ cup (3 oz.)
Mild Italian Sausage	4550220040	2 tsp. (.32 oz.)	3 tbsp. & 1 tsp. (1.6 oz.)
Nacho	4550381060	3 tbsp. (.96 oz.)	¾ cup (4.8 oz.)
Onion & Garlic Bratwurst	4550213610	1 tbsp. & 1 tsp. (.4 oz.)	¼ cup 2 tbsp. & 2 tsp. (2 oz.)
Pepper & Garlic Jerky	4550342060	1 tbsp. (.4 oz.)	¼ cup & 1 tbsp. (2 oz.)
Pepper Stick	4550394292	3 tbsp. & 1 tsp. (1.28 oz.)	1 cup (6.4 oz.)
Pepperoni Unit	4550390200	2 tbsp. & 1 tsp. (.9 oz.)	½ cup, 4 tbsp. & 1 tsp. (4½ oz.)
Philly Cheese Steak Bratwurst	4550299640	1 tbsp. (.44 oz.)	¼ cup & 1 tbsp. (2.2 oz.)
Pineapple & Bacon Smoked Sausage	4550360070	3 tbsp. (1½ oz.)	¾ cup & 3 tbsp. (7½ oz.)
Pineapple Bratwurst	4550213420	1 tbsp. & 1 tsp. (.36 oz.)	¼ cup 2 tbsp. & 2 tsp. (1.8 oz.)
Polish Sausage	4550310050	2 tbsp. & 1 tsp. (.92 oz.)	½ cup, 4 tbsp. & 1 tsp. (4.6 oz.)
Pumpkin Pie Flavored Bratwurst	4550215460	1 tbsp. & 1 tsp. (.64 oz.)	¼ cup 2 tbsp. & 2 tsp. (3.2 oz.)
Ranch Flavored Bratwurst	4550210680	1 tbsp. (.44 oz.)	¼ cup & 1 tbsp. (2.2 oz.)
Ranch Flavored Snack Stick	4550342440	2 tbsp. (1 oz.)	½ cup, 2 tbsp. (5.2 oz.)
Reduced Salt Blue Ribbon Bratwurst	4550215200	1 tbsp. & 2 tsp. (.65 oz.)	½ cup, 1 tsp. (3.3 oz.)
Reduced Salt Frank & Weiner Unit	4550334420	2 tbsp. (.8 oz.)	½ cup, 2 tbsp. (4.2 oz.)
Reduced Salt Mild Italian	4550223920	3 tsp. (.32 oz.)	¼ cup & 1 tbsp. (1.6 oz.)
Reuben Flavored Bratwurst	4550381220	2 tbsp. & 2 tsp. (.78 oz.)	¾ cup 1 tbsp. & 1 tsp. (3.9 oz.)
Ring Bologna Unit	4550333550	2 tbsp. (.96 oz.)	½ cup, 2 tbsp. (4.8 oz.)
Roasted Garlic Smoked Sausage	4550303000	2 tbsp. & 1 tsp. (.92 oz.)	½ cup, 4 tbsp. & 1 tsp. (4.6 oz.)
Salami	4550320030	2 tbsp. & ½ tsp. (.9 oz.)	½ cup, 2 tbsp. & 2½ tsp. (4.6 oz.)
Salsa Bratwurst	4550215080	2 tbsp. & 1 tspn (.64 oz.)	¼ cup (3.2 oz.)
Sheboygan Style Bratwurst	4550210340	2 tsp. (.32 oz.)	3 tbsp. & 1 tsp. (1.6 oz.)
Signature Smoked Kielbasa	4550393220	2 tbsp. & 1 tsp. (.92 oz.)	½ cup, 4 tbsp. & 1 tsp. (4.6 oz.)
Smoked Gouda Portabella Ancho Pepper Sausage	4550360840	5 tbsp. (1.36 oz.)	1½ cup & 2 tsp. (6.8 oz.)
South of the Border Cheddarwurst	4550210880	1¾ tbsp. (.74 oz.)	½ cup, 1 tbsp. & ½ tsp. (3.68 oz.)
Southern Sweet Kentucky Bourbon Sausage	4550250110	5 tbsp. (1.76 oz.)	1½ cup & 2 tsp. (8.8 oz.)
Sriracha Summer Sausage or Snack Stick	4550370430	3 tbsp. & 1 tsp. (1.08 oz.)	1 cup (5.4 oz.)
Sundried Tomato Italian Sausage	4550224490	1 tbsp. (.39 oz.)	¼ cup & 1 tbsp. (1.9 oz.)
Supreme Pizza Bratwurst	4550213450	2 tbsp. (.7 oz.)	½ cup, 2 tbsp. (3.6 oz.)
Sure Cure (Pink)	4560490009	¼ tsp. (.04 oz.)	1¼ tsp. (.2 oz.)
Swedish Potato Sausage	4550290060	1 tbsp. (.44 oz.)	¼ cup & 1 tbsp. (2.2 oz.)
Sweet Chili	4550381980	¼ cup & 1 tbsp. (2.08 oz.)	1½ cup & 1 tsp. (10.4 oz.)
Sweet Chipotle Jerky	4550230810	2 tbsp. & 1 tsp. (.92 oz.)	½ cup, 4 tbsp. & 1 tsp. (4.6 oz.)
Sweet Maple Bacon Snack Stick	4550390220	3 tbsp. (1.28 oz.)	¾ cup & 3 tbsp. (6.4 oz.)
Sweet Roasted Chipotle Green Tea Sausage	4550360920	3 tbsp. & 1 tsp. (1.44 oz.)	1 cup & 2 tsp. (7.2 oz.)
Sweet Teriyaki Jerky	4550341600	5 tbsp. & 5 tsp. (2.12 oz.)	2 cups & 1 tsp. (10.6 oz.)
Swiss Style Fresh Bratwurst	4550210090	1 tbsp. & 1 tsp. (½ oz.)	¼ cup 2 tbsp. & 2 tsp. (2½ oz.)
Taco	4550391290	2 tbsp. (.86 oz.)	½ cup, 1 tbsp. (4.3 oz.)
Teriyaki Jerky	4550340050	2 tbsp. & 1 tsp. (.76 oz.)	½ cup, 4 tbsp. & 1 tsp. (3.8 oz.)
Tex Mex Jerky	4550343030	1 tbsp. & 2 tsp. (.6 oz.)	½ cup, 1 tsp. (2.9 oz.)
Tex Mex Snack Stick	4550393800	3 tbsp. & 1 tsp. (1.04 oz.)	1 cup (5.2 oz.)
Tomato Basil Bratwurst	4550212230	2 tbsp. & 2 tsp. (.52 oz.)	¾ cup 1 tbsp. & 1 tsp. (2.6 oz.)
Ton's Summer Sausage	4550806642	1 tbsp. (.6 oz.)	5 tbsp. (3 oz.)
W #110 Southern Style Pork Sausage	4550200060	2 tsp. (.32 oz.)	3 tbsp. & 1 tsp. (1.6 oz.)
Walton's Bold Jerky	4550343030-5	2 tbsp. (.94 oz.)	½ cup, 2 tbsp. (4.7 oz.)
Weisswurst	4550290960	2 tbsp. (.92 oz.)	½ cup (4.6 oz.)
Willie's Snack Stick	4550393690	2 tbsp. & 1 tsp. (0.9 oz.)	½ cup, 4 tbsp. & 1 tsp. (4½ oz.)

Excalibur Shakers & Seasonings

- All seasonings are packed in plastic shakers if less than 1 pound and plastic bags if over 1 pound
- Cases contain 6 shakers



	NAME	DESCRIPTION	SIZE	ITEM #	PRICE
	Aloha Rub	Good on chicken, best on pork, fish, luau meatballs or fruit kabobs.	5 oz.	4530969613	6.99
	Authentic Buffalo Wing Blend	Elevate your wings and dips to the next level and have everyone coming back for more!	4 oz.	4530969606	6.99
	Beef Roast Rub	This blend creates its own meaty, full-flavored au jus.	7 oz.	4530966640	5.99
Top 10	Better Burger	Just mix this seasoning into your patties for the best burgers on the block.	7 oz.	4530965980	5.99
	Blackberry Pepper Rub	Potent blackberry flavor and a milder black pepper finish!	5 oz.	4530962290	6.99
	Bourbon Pepper Rub	Whiskey flavor dominates with a sweet finish.	5 oz.	4530961812	6.99
Top 10	Butter Garlic Rub	Add a little special zip to your favorite meatball, meatloaf or hamburger mix.	7 oz.	4530969110	5.99
			32 oz.	4530940346	16.99
	Cajun	Hot & spicy, use on pork, beef, fish, poultry, venison, and more. Lightly sprinkle on tater tots or french fries for the best tasting potatoes.	6 oz.	4530960010	5.99
			25 oz.	4530940046	16.99
	Captain's Bay	Add to boiling water for a shrimp boil. Shake on Salmon prior to baking.	5½ oz.	4530969000	5.99
New	Caribbean Cajun Jerk	Wonderful on chicken with a pleasantly mild spice and a hint of sweetness.	5 oz.	4530969612	6.99
	Chipotle Lime Sweet Rub	Quickly rising on the list of Walton's employees' favorites!	6 oz.	4530969605	6.99
	Cinnamon Toast	Contains cinnamon, cocoa and sugar. Great on ice cream!	7 oz.	4530962240	5.99
	Custom BBQ (MSG)	Now you can easily add a delicious BBQ flavor to your next meal.	7 oz.	4530961770	6.99
	Custom Pork BBQ (MSG)	Just a touch of BBQ spice to bring out the best flavors in your pork.	5 oz.	4530960270	5.99
	Fiesta Chicken (MSG)	Adds a southwest or Mexican style flavor to your dish.	8 oz.	4530965820	5.99
	Fire Cracker Rub	A classic flavor with garlic, onion, buttermilk and just a little heat finish.	5 oz.	4530969608	6.99
	Five Pepper Blend	Amazingly this blend is not too hot to handle.	2½ oz.	4530966630	6.99
	Garlic Pepper	Great on vegetables, in sauces and more.	5½ oz.	4530960290	5.99
	Gourmet Garlic Salt	Contains parsley to enhance eye appeal.	9 oz.	4530960060	7.49
	Greek Seasoning	Add to salad, soup or meat, great for lamb kabobs.	6½ oz.	4530960320	5.99
Top 10	Grill In Grill Out	One of our most popular and best flavored seasoning shakers! Adds natural outdoor smoky grilled flavor to your dishes.	8 oz.	4530960020	5.99
			5 lbs.	4550850049	34.00
			5 oz.	4530960080	5.99
	Lemon Pepper	Great on grilled chicken or any fish.	24 oz.	4530940016	16.99
New	Maple Korean BBQ	A mix of American and Korean flavors sweetened with maple syrup.	5½ oz.	4530969609	6.99
	Mesquite Chicken	Add a little bit of Mesquite flavor to anything!	6 oz.	4530960100	7.49
	Mesquite	Add to meat, vegetable stir-fries, scrambled eggs, soups, and more for that southwest Texas flavor.	6 oz.	4530969100	5.99
			30 oz.	4530940036	16.99



	NAME	DESCRIPTION	SIZE	ITEM #	PRICE
	Nashville Hot	Sweet & smoky with a little kick, making it perfect for creating a great chicken sandwich or for adding some great flavor to a variety of other dishes.	5 oz.	4530969607	6.99
	Pork Roast & Chop Rub	The best around for pork roasts, chops and steaks!	7½ oz.	4530960160	5.99
	Potato Seasoning & Garnish	Buttery blend with savory spices finishes a loaded potato like nothing else.	7 oz.	4530968860	5.99
Top 10	Prime Rib Rub (MSG)	One of our most popular seasonings!	7½ oz.	4530960120	5.99
	Prime Rib Rub	Add a great flavor to all cuts of roasts and prime rib.	7½ oz.	4530961510	5.99
	Rosemary Basil & Thyme	Liven up your favorite stuffing mix, or shake on seafood or poultry.	3 oz.	4530966660	5.99
	Rotisserie	Use as a rub on whole chicken, steaks & chops.	5 lbs.	4550850789	34.95
	Salmon Grill	Kosher salt, dehydrated garlic and onion, black and red pepper, spices.	7 oz.	4530968990	5.99
	Savory Seasoning Salt (MSG)	As good as the popular name brand but costs less. A staple for your kitchen.	7 oz.	4530960130	5.99
			5 lbs.	4550850039	28.00
	Signature Pork Rub	Dill and garlic overtones make this a wonderful pork rub.	6½ oz.	4530966670	5.99
Top 10	Smoked Sea Salt	Try on tomatoes, cheeses, & cucumbers as well as meats.	8 oz.	4530961540	5.99
Top 10	Smokehouse BBQ	Shake on that BBQ flavoring. Contains natural smoke flavor.	6½ oz.	4530961500	5.99
			26 oz.	4530940076	16.99
	Smokehouse Chicken (MSG)	Rub liberally on chicken before cooking.	6 oz.	4530963390	7.49
	Southwest Mesquite	Chili pepper and mesquite smoke.	6 oz.	4530968910	5.99
	Spaghetti Sauce Seasoning	Make your own fresh sauces.	5 oz.	4530960040	7.49
	Special Cajun	Adds a little Cajun flavor to any dish.	6 oz.	4530969090	5.99
	Steak & Burger, All-natural	Liberally shake on steaks or burgers prior to grilling or pan frying.	6 oz.	4530961880	5.99
	St. Louis Style BBQ	Shake on pork, ribs, beef, fish, poultry, venison.	6 oz.	4530960000	7.49
			5 lbs.	4550850029	34.00
	Sweet Basil & Oregano	Great addition to any soup, stew or sprinkled on a salad for a zesty kick.	3.4 oz.	4530963820	5.99
Top 10	Sweet and Sassy Garlic Pepper	Garlic with brown sugar and more spices.	6 oz.	4530963530	5.99
	Sweet Taste of Havana	Cumin, strong aromatics, citrus, sweet and scotch bonnet pepper heat finish!	5 oz.	4530969611	6.99
	Mexicali Taco	Bring the zesty flavor found south of the border into your own kitchen!	5 oz.	4530960240	5.99
	Ultimate Chili	Award-winning!	5½ oz.	4530964750	5.99
	Ultimate Fish (MSG)	Fantastic blend for seasoning all types of fish.	8½ oz.	4530965840	5.99
	Ultimate Grillin Rub & Sprinkle	Sprinkle liberally on beef, pork, poultry or seafood; rub in, bake, fry or grill.	6½ oz.	4530965650	5.99
Top 10	Ultimate Pork Chop & Roast Rub	Liberally rub over any pork entree.	7 oz.	4530965630	5.99
			7 oz.	4530961810	5.99
Top 10	Ultimate Steak and Roast Rub	The best topical seasoning around. It goes with....Everything!	31 oz.	4530940086	16.99
			5 lbs.	4530850829	44.95
	Venison Marinade	Use on elk, moose, bison, deer, wild game.	6½ oz.	4530960050	5.99



High-Temperature Cheeses

- Best for cooking and smoking involving high heat up to 400° F
- Maintains shape and consistency
- Unused portions can be frozen for later use
- Use 1 lb. of cheese for every 10 lbs. meat
- Pre-cut into ¼" cubes

DESCRIPTION	SIZE	ITEM #	PRICE
Cheddar	1 lb.	238103	9.99
Cheddar	5 lbs.	238203	39.95
Ghost Pepper	1 lb.	238113	9.99
Ghost Pepper	5 lbs.	238213	44.95
Hot Pepper	1 lb.	238105	9.99
Hot Pepper	5 lbs.	238205	39.95
Mozzarella	1 lb.	238107	9.99
Mozzarella	5 lbs.	238207	39.95
Swiss	1 lb.	238108	9.99
Swiss	5 lbs.	238208	39.95

*High-Temperature Cheese
adds great flavor to your favorite
Breakfast Sausage, Brats,
Snack Sticks, Summer Sausage
and Burger Patties*

MEATGISTICS
FROM ANIMAL TO EDIBLE



Scan with your
smartphone camera to
learn more about
High-Temperature
Cheese

Bulk Spices

- All spices are packed in plastic bags
- Additional discounts for larger quantities

NAME	TYPE	SIZE	ITEM #	PRICE
All Spice	Ground	5 lbs.	4541600000	67.65
Cinnamon	Ground	5 lbs.	4541600080	44.65
Cloves	Ground	5 lbs.	4541600090	85.05
Coriander	Ground	5 lbs.	4540100100	26.55
Cumin	Ground	5 lbs.	4541600110	31.00
Garlic	Minced	5 lbs.	4540100177	36.05
	Powder	5 lbs.	4541600175	35.15
	Salt	5 lbs.	4540850349	13.35
Ginger	Ground	5 lbs.	4541600180	30.10
Jalapeno	Flakes	5 lbs.	4540100450	147.85
Mace	Ground	5 lbs.	4541600200	204.50
Marjoram	Ground	5 lbs.	4541600210	32.20
Mustard	Ground	5 lbs.	4541600230	20.40
	Whole	5 lbs.	4541600231	20.40
Nutmeg	Ground	5 lbs.	4541600240	73.50
Onion	Chopped	5 lbs.	4541600253	43.95
	Granulated	5 lbs.	4541600251	42.55
	Minced	5 lbs.	4541600252	43.95
	Powder	5 lbs.	4541600250	38.35
	Salt	5 lbs.	4540850079	11.15

NAME	TYPE	SIZE	ITEM #	PRICE
Paprika	Powder	5 lbs.	4541600281	30.70
Pepper, Black	Coarse (14 Mesh)	5 lbs.	4541600323	41.90
	Cracked (6 Mesh)	5 lbs.	4541600321	52.55
	Fine (70 Mesh)	5 lbs.	4541600326	39.25
	Medium (20 Mesh)	5 lbs.	4541600324	39.00
	Table Grind (35 Mesh)	5 lbs.	4541600325	39.25
	Whole	5 lbs.	4541600320	37.25
Pepper, White	Ground	5 lbs.	4541600340	52.00
Pepper, Red	Ground (40 K)	5 lbs.	4541600332	25.65
	Ground (60 K)	5 lbs.	4541600333	39.25
	Ground Extra Hot (500 K)	5 lbs.	4541600334	54.60
	Crushed (40 K)	5 lbs.	4541600336	24.80
Salt	Granulated	50 lbs.	4540130000	30.00
Sage	Rubbed	5 lbs.	4541600372	55.20



Additional shipping charges due to weight or size: Add \$10 to standard rate.

Our Favorites

Soluble Seasonings

Soluble Cajun Seasoning – Great for adding a little bayou flavor to any pork, chicken on wild game cut of meat 4551000089

Marinades

Pa's Blackbull – Hands down the best marinade for brisket ever tasted 4550600210

Hatch Chili Citrus – Rich smoky flavor of hatch green chili peppers with a hint of citrus 4550608520

Fresh Sausage

Jalapeno Popper – Get the awesome flavor of jalapeno poppers in a sausage, adding mozzarella cheese is a must 4550202430

Hot Italian – Classic flavor of Italian sausage with some heat 4550220410

Cured Sausage

Chili Dog Sausage – Get the chili flavor cooked right into your next batch of hot dogs 4550390090

Pepperoni Unit – A mild pepperoni, not overwhelming with pepper or anise but a good portion of each 4550390200

Jerky

Colorado Spicy – Traditional jerky flavor with a little kick 4550341860

Walton's Bold – Strong flavor with a little heat, but not too spicy or overpowering 4550343030-5

Summer Sausage

Habanero BBQ – Sweet, spicy and simply delicious 4550382400

H Summer – Overall best-selling seasoning 4550300070

Snack Sticks

Willie's – Wins as our customers' favorite and our personal favorite 4550393690

Taco – The flavors of taco night but in a Snack Stick! Add some Hi-Temp Cheddar cheese to really put it over the top! 4550391290

Shakers

Ultimate Steak & Roast Rub – The best topical seasoning for meat and vegetables 450112

Butter Garlic – This is an amazing and versatile seasoning that works great with anything! 4530969110

Bratwursts

Blue Ribbon – A strong flavor, yet traditional brat that is a favorite and top-seller 4550210360

Supreme Pizza – Add some Mozzarella Hi-Temp cheese for great pizza-flavored brats! 4550213450

Breakfast Sausage

Holly Regular – Simply the best breakfast sausage seasoning around 4550203820

H 110-C Hot Pork – For those who like a little heat to wake them up in the morning! Our best-selling breakfast sausage seasoning! 4550204240

Rump Rub

Perfect for briskets, ribs and of course, butts.

	NAME	SIZE	ITEM #	PRICE
Top 10	Apple Style	28 oz.	4530940501	16.99
	Sweet & Sassy	6½ oz.	4530968901	5.99
	Buttery Garlic	32 oz.	4530940505	14.99
		8 oz.	4530968905	5.99
	KC Style Bold & Spicy	7 oz.	4530968903	5.99
	Memphis Style	5½ oz.	4530968907	5.99
	St. Louis Style	6 oz.	4530968908	5.99
	Texas Style	24 oz.	4530940502	16.99
		5½ oz.	4530968902	5.99
	Traditional "KC Style"	30 oz.	4530940506	16.99
		7 oz.	4530968906	5.99



Shaker Gift Packs

Our best-selling seasonings bundled and prepackaged, ready to be gifted at your next event.

DESCRIPTION	ITEM #	PRICE
#5: Ultimate Steak & Roast, Grill In Grill Out, Ultimate Chili	453124	16.99
#6: Ultimate Steak & Roast, Cajun, Prime Rib Rub (MSG)	453126	13.99
#7: Ultimate Steak & Roast, Lemon Pepper, Smokehouse BBQ	453127	13.99
#8: Ultimate Steak & Roast, Ultimate Pork Chop & Roast Rub, Garlic Pepper	453128	13.99
#9: Ultimate Steak & Roast, Ultimate Grillin Rub, Sweet & Sassy Garlic Pepper	453129	13.99
GRILL Pack: Better Burger, Ultimate Steak & Roast, Smokehouse BBQ	4530905770	16.99

Top 10 Shakers

1. Ultimate Steak & Roast Rub: 450112
2. Better Burger: 4530965980
3. Butter Garlic: 4530969110
4. Grill In Grill Out: 4530960020
5. Prime Rib Rub: 4530961510
6. Smokehouse BBQ: 4530961500
7. Sweet & Sassy Garlic Pepper: 4530963530
8. Pork Chop Roast & Rub: 4530965630
9. Apple Style Sweet & Sassy Rump Rub: 4530968901
10. Smoked Sea Salt: 4530961540



Look for this symbol.

(MSG) : Contains MSG

Walton's **ULTIMATE** Steak & Roast Rub

The Ultimate Steak & Roast Rub goes great on everything! Use it as a rub or seasoning on red meat, white meat, fish, veggies, eggs and anything else you like. Amazing on steaks and burgers.

New Walton's Zesty Citrus Garlic Mojo Seasoning

Delightful Cuban citrus and garlic tanginess brings a burst of flavor to your favorite fish, chicken, pork, or beef.

NAME	SIZE	ITEM #	PRICE
Ultimate Steak & Roast Rub	6½ oz.	450112	6.99
New Zesty Citrus Garlic Mojo Seasoning	5 oz.	450119	6.99



Smokin' Guns BBQ Rubs

Enjoy world championship quality. Smokin' Guns has been a top-tier contender in barbecue contests since 1997.

NAME	SIZE	ITEM #	PRICE
Hot	32 oz.	451155	30.99
Mild	32 oz.	451156	29.99
Sweet Heat	26 oz.	451157	29.99



Spirited Rubs

DESCRIPTION	SIZE	ITEM #	PRICE
Maple Leaf Whiskey	6 oz.	4530963821	6.99
Sriracha Ginger Beer	4.6 oz.	4530963824	6.99



Top-Selling Sausage Seasonings

1. Holly Regular: 4550203820
2. Mild Italian: 4550220040
3. H Summer Unit: 4550300070
4. Willie's Snack Stick: 4550393690
5. Blue Ribbon Bratwurst: 4550210360
6. H 110-C Pork Sausage: 4550204240
7. #1504 Pork Sausage: 4550200040
8. Zanzibar Dixie: 4550270060
9. LOP #10 Pork Sausage: 4550200800
10. Hot Italian: 4550220410



Malcom's Seasoning Rubs

Create a variety of dishes with these Mexican and Cajun flavors.

NAME	ITEM #	PRICE
Grande Gringo	451300	7.99
Jammin' Jerk	451301	7.99



Killer Hogs Rubs

NAME	DESCRIPTION	SIZE	ITEM #	PRICE
The Hot	Savory, sweet and spicy punch of packed flavor.	12 oz.	451247	10.99
The BBQ	Award-winning flavor with sweetness and a small kick.	12 oz.	451245	10.99
The A.P.	All-purpose rub, great on any meat or veggies.	12 oz.	451246	10.99
The Steak Rub	An authentic steak house flavor.	12 oz.	451379	9.99



Kosmos Q Rubs

Use on brisket, fajitas, burgers, steak and more.

NAME	DESCRIPTION	SIZE	ITEM #	PRICE
Cow Cover	All-purpose beef rub.	10½ oz.	451139	12.99
Dirty Bird	Savory flavor with a little kick.	11 oz.	451138	12.99
Dirty Bird Hot	Excellent balance of heat and sweet from the red peppers and brown sugar.	11 oz.	451147	12.99
Hot Cow Cover	Red and rich with the distinctive flavor of chili pepper, garlic and onion.	10½ oz.	451271	12.99
Killer Bee	Savory sweet profile with a hint of sweet honey.	31.2 oz.	451140	11.99
SPG (Salt Pepper Garlic)	Transforms beef, poultry, pork, fish and more into head-turning delicious meat.	12 oz.	451269	11.99
Spicy Killer Bee	Savory sweet profile has a little bit of sweet honey then a little kick of chipotle.	12.6 oz.	451141	11.99
Texas Beef	Brings the best of competition Texas BBQ. Goes well on brisket, steaks, chicken, pork and fish.	13.8 oz.	451142	12.99



Bad Byron's Jubilee Seafood Seasoning

Developed for use on the grill but can be used for any preparation.

SIZE	ITEM #	PRICE
4 oz.	451222	5.99



All American Beef Battalion Superior Steak Seasoning

- From a group of individuals who serve military families with steak feeds, entertainment, and service projects.
- www.steaksfortroops.com

SIZE	ITEM #	PRICE
8 oz.	4530970063	6.99



When Pigs Fly Dry Rub

Be a spare rib super star, a hot link hero and a pulled pork prodigy.

SIZE	ITEM #	PRICE
6.4 oz.	451127	6.99



Spiceology Rubs | The Elements of Flavor

Great seasoning rubs for every meat dish.

NAME	SIZE	ITEM #	PRICE
Black Magic Cajun Blackening Blend	4.4 oz.	451389	15.99
Cowboy Crust Espresso Chile Blend	4.4 oz.	451384	15.99
Chile Margarita Mexican Citrus Blend	5.6 oz.	451385	15.99
Smoky Honey Habanero Sweet & Spicy	5.7 oz.	451387	15.99
Pink Peppercorn Lemon Thyme All-Purpose	5.4 oz.	451388	15.99
Rosemary Dijon Mustard & Herb	4.6 oz.	451383	15.99



New Spiceology Derek Wolf Brazilian Gaucho Steakhouse Rub

Brazilian-inspired rub combines unique South American flavors with hints of garlic, peppercorn, and salt mixed with dried red bell pepper. Adds a great crunch and flavor to any dish!

SIZE	ITEM #	PRICE
Now 3.3 oz.	451390	10.99



Swine Life Mississippi Grind

A perfect balance of sweet and salty with a little southern flare.

SIZE	ITEM #	PRICE
13.2 oz.	451297	9.99



Swine Life Mississippi Grit

A garlicy peppery delicious dry rub that's ready to get down and dirty with any of your pork, beef, chicken or wild game.

SIZE	ITEM #	PRICE
15 oz.	451343	9.99



Jack's Gourmet Seasoning

A special blend of spices to be used on steaks, seafood, pork, hamburgers, eggs, vegetables, soups, cocktails, etc.

SIZE	ITEM #	PRICE
12 oz.	451148	13.99



Bash Brothers

Great for an all-purpose mild seasoning.

NAME	SIZE	ITEM #	PRICE
All Purpose Hot	16 oz.	451211	11.99
Brisket Rub	16 oz.	451212	11.99
Rib & Pork Rub	16 oz.	451184	11.99
Caveman Crowley's	12 oz.	451324	11.99



Butcher BBQ Blends

What was once a butcher shop has now become a competition-winning barbecue and these seasonings got them there. Hand-blended in small batch productions to ensure the finest flavors.

NAME	DESCRIPTION	SIZE	ITEM #	PRICE
Butchers Private	Recommended for everything.	12 oz.	451175	11.99
Grilling Addiction	A blend of garlic, salt, onion and a distinct hint of lemon.	16 oz.	451273	12.99
Honey	Recommended for pork, chicken, turkey, fish and vegetables.	12 oz.	451067	11.99
Premium BBQ	Sweet taste backed up with just the right blend of peppers.	12 oz.	451066	11.99
Savory Pecan	Try on beef, pork or turkey.	12 oz.	451178	11.99
Steak & Brisket	Use to create great brisket and steaks, multi-use blend.	14 oz.	451065	11.99

Eat Barbecue Rub

- From national champion barbecue competitor Rod Gray and Pellet Envy
- These rubs are great on just about everything

NAME	SIZE	ITEM #	PRICE
The Most Powerful Stuff	7.1 oz.	451255	8.99
The Most Powerful Stuff	29 oz.	451154	23.99
Sweetness	6.4 oz.	451256	8.99
Sweetness	27 oz.	451251	23.99
Zero to Hero	6.7 oz.	451254	8.99
Zero to Hero	29 oz.	451153	23.99
Zero to Hero	5 lbs.	451253	47.99



Plowboys BBQ

Award-winning flavors developed for competitions.

NAME	SIZE	ITEM #	PRICE
Bovine Bold	12 oz.	451146	12.99
Fin & Feather	12 oz.	451092	12.99
Yardbird	14 oz.	451145	12.99



Bad Byron's BBQ Seasoning

Used by barbecue champions, professional chefs and backyard cooks everywhere.

SIZE	ITEM #	PRICE
26 oz.	451221	17.99



Kosmos Q Wing Dust

Love the flavor of wings but hate the mess? Try wing dust!
Fried, grilled, smoked or baked, cook them naked then season with dust.

NAME	SIZE	ITEM #	PRICE
Buffalo	5 oz.	451261	10.99
Buffalo Hot	5 oz.	451346	11.99
Chili Lime	5 oz.	451344	11.99
Garlic Parm	5 oz.	451260	11.99
Ghost Pepper	5 oz.	451349	11.99
Honey BBQ	5 oz.	451257	11.99
Kickin Cajun	5 oz.	451258	11.99
Lemon Pepper	5 oz.	451348	11.99
Nashville Hot	5 oz.	451259	11.99
Salt & Vinegar	5 oz.	451345	11.99
Seven Pepper	5 oz.	451347	10.99



New Frugoni Chimichurri Rub/Sauce Seasonings

These seasonings make great table condiments, sauces, use in cooking, or as rubs. Adds delicious chimichurri flavor to beef, pork, poultry, fish and wild game.

	DESCRIPTION	SIZE	ITEM #	PRICE
New	Original	2½ oz.	451405	11.99
New	Spicy	2½ oz.	451406	11.99



Flavor Crisp Chicken On The Run Seasoned Coaters, 1 Lb. All-Purpose Breading & Batter Mix, & Marinade

Flavor-Crisp coater and breading and batter mixes add great crunch texture and flavor and are ideal in your oven, pan, deep fryer or air fryer! Nashville Hot adds some flavorful heat to whatever you're frying.

Try with breaded chicken, game birds, fish, vegetables, mushrooms, chicken-fried steak, pork tenders, everything!

Marinade is amazing on baked, air fried or oil fried breasts, wings, thighs or tenders! Marinate for 2-24 hours for great flavor.

DESCRIPTION	SIZE	ITEM #	PRICE
Flavor-Crisp Seasoned Coater	5 lb.	601157	8.99
Flavor-Crisp Nashville Hot	5 lb.	601160	10.99
All-Purpose Breading & Batter Mix	16 oz.	601161	3.09
Chicken on the Run Marinade	8 oz.	601158	1.59



Resealable
Convenient
1 lb. Size!



Captain Rodney's BBQ Sauce

- The finest in Caribbean and southern specialties
- Handmade using all-natural ingredients

NAME	SIZE	ITEM #	PRICE
Carolina	13 oz.	451310	15.99
Spicy Peach	13 oz.	451285	16.99
Southern BBQ	13 oz.	451308	15.99



Terrapin Ridge Farms Sauces

- Use as a baste for chicken or pork
- Try as dip for fried shrimp, chicken tenders and more
- 14 oz. bottles

NAME	ITEM #	PRICE
Hot Pepper Peach Bourbon	451317	9.49
Tropical Tequila	451318	9.49



Killer Hogs Sauces

- Winner of sauce competitions
- Balanced blend of flavors with just the right amount of spice

NAME	SIZE	ITEM #	PRICE
The BBQ	18 oz.	451248	8.99
The Vinegar	18 oz.	451249	8.99



Eat Barbecue Sauce

- Produced by the captain of the successful Pellet Envy competition BBQ team, Rod Gray
- 16 oz. bottle

NAME	ITEM #	PRICE
IPO BBQ	451151	7.99
The Next Big Thing	451152	7.99



Big Rick's BBQ Sauce

- Uses Kansas farm-grown honey
- 20 oz. jar

NAME	ITEM #	PRICE
Chipotle	451129	9.99
Chipotle Ketchup	451132	9.99
Honey	451130	11.99
Jalapeno Honey Mustard	451193	10.99
Original	451128	9.99



Bash Brothers BBQ Sauce

- Great for dipping, basting, marinating and more
- 20 oz. bottle

NAME	ITEM #	PRICE
Hawaiian Pineapple	451182	9.99
Honey BBQ	451209	9.99
Honey Habanero	451181	9.99
Honey Jalapeno	451180	9.99
Original	451183	9.99
Pineapple Jalapeno	451210	9.99



Smokin' Guns BBQ Sauce

From the 1999 Grand Champions at the Jack Daniel's World Championship Invitational.

SIZE	ITEM #	PRICE
18 oz.	451158	7.99



Kosmos Q BBQ Sauces

- Award-winning flavors from all-natural ingredients
- Perfect on chicken, pork and beef

NAME	SIZE	ITEM #	PRICE
Competition Sauce	18 oz.	451143	10.99
OP X-1	15½ oz.	451266	10.99
Peach Habanero	16½ oz.	451267	11.99
Sweet Apple Chipotle	15½ oz.	451144	10.99
Sweet Smoke	16 oz.	451268	10.99



Butcher BBQ Sweet BBQ Sauce

A competition-winning sauce that's great with burgers, chicken, ribs, pork and beef. No other spices needed, just open and use.

NAME	SIZE	ITEM #	PRICE
Original	18 oz.	451068	5.99



Knackies Bear-B-Cue Sauces

- “House-bottled” sauces from a Kansas-based catering company
- 21.4 oz. bottles

NAME	ITEM #	PRICE
The Original	451084	7.99
Hot & Spicy	451085	7.99
Sweet Fire	451086	7.99
Sweet Chili Mustard	451087	7.99



Bash Brothers Salsa

Similar taste to salsa from an authentic Mexican restaurant.

NAME	SIZE	ITEM #	PRICE
Hot	16 oz.	451244	8.49
Medium	16 oz.	451243	8.49
Mild	16 oz.	451242	8.49



Bash Brothers Bloody Mary Mixes

Bash Brothers makes more than just seasonings and sauces, use this Original Bloody Mary Mix to make top-notch drinks, or use it as a marinade on BBQ chicken to make a unique but delicious meal! 1 quart in size.

NAME	SIZE	ITEM #	PRICE
Original Gourmet Bloody Mary Mix	1 qt.	451370	12.99
Spicy Gourmet Bloody Mary Mix	1 qt.	451369	12.99



Butcher BBQ Liquid Injections

- Concentrated formula (mix with water)
- 12 oz. bottle

DESCRIPTION	ITEM #	PRICE
Liquid Brisket	451204	9.99
Liquid Pork	451203	9.99



Butcher BBQ Dry Injections

- Easily-resealable container
- Water-soluble injections - mix as much as you need

NAME	SIZE	ITEM #	PRICE
Pork Injection	1 lb.	451102	19.99
Prime Brisket	1 lb.	451100	23.99



Kosmos Q Injections & Brine

Mix with water, beef broth or any liquid you prefer and inject into meat.

NAME	DESCRIPTION	SIZE	ITEM #	PRICE
Chicken Soak	Add moisture and flavor to any cut of poultry.	16 oz.	451137	17.99
Pork	Provides an enjoyable balance of natural pork flavor while retaining all the moisture.	16 oz.	451136	21.99
Reserve Blend Brisket	Rich natural beef taste that will make your brisket explode with flavor and moisture.	16 oz.	451135	24.99



Maple Syrup

- 100% Pure maple syrup
- Sourced from Rib Lake, Wisconsin

SIZE	ITEM #	PRICE
32 oz.	451250	21.99



Kosmos Q Rib Glazes

Use as a finishing touch and watch it melt into a glorious shine. Try mixing it into a sauce on all your BBQ favorites.

NAME	ITEM #	PRICE
Apple Habanero	451262	10.99
Cherry Apple Habanero	451263	10.99
Pineapple Heat	451264	10.99



Butcher BBQ Grilling Oil

- Use when marinating, basting, steam cooking, roasting, smoking and even pan cooking
- 12 oz. bottle

DESCRIPTION	ITEM #	PRICE
Butter	451191	9.99
Steak House	451192	9.99



Captain Rodney's Glazes

- A perfect way to add flavor to any dish
- 13 oz. bottle

NAME	ITEM #	PRICE
Boucan	451283	16.99
Sweet Garlic	451305	11.99
Tequila Lime Pepper	451284	16.99



Cry Baby Craig's Habanero & Garlic Hot Sauce

Pickled habanero peppers add a nice accent to the great habanero and garlic flavor and medium heat. A good amount of kick without being overpowering.

- 5 fl oz. bottle
- Made in the USA

DESCRIPTION	ITEM #	PRICE
Habanero & Garlic Hot Sauce	451399	7.49



Duck Fat Cooking Oil Spray

ALL-NATURAL INGREDIENTS: Gluten-free, no added preservatives or artificial ingredients, spray for cooking, baking, grilling. For meats, vegetables, potatoes, even pastries.

LOW FAT: 20% less saturated fat than butter. Duck Fat Spray imparts a subtle flavor while enhancing the flavor of your food.

SIZE	ITEM #	PRICE
7 oz.	451368	12.99



A HEALTHY Alternative to Cooking Oil Sprays!

Noble Smoked Finishing Salts & Seasonings

Add a great smoke flavor to your meat, vegetables or salads.

- Artisan Hand-Crafted and Hand-Packaged
- Adds great smoke flavors to any recipe; meats, vegetables, even baking!

NAME	ITEM #	PRICE
Applewood Smoked	451230	4.99
Bourbon Barrel Smoked Coarse Ground Pepper	451374	6.99
Cherrywood Smoked	451228	4.99
Hickory Smoked	451229	4.99
Maple Smoked Turbinado Sugar	451373	5.99
Mesquite Smoked	451231	4.99
Oak Smoked	451233	4.99
Pecan Smoked	451232	4.99
Trio Competition SPG	451375	6.99
Whiskey Barrel Smoked	451252	4.99



*Made in Walton's Hometown
Wichita, Kansas!*

*UNIQUE SEASONINGS that Add
Smoke-Flavor to Your Favorite Dish*

Grannie's Homemade Mustards

- Enjoy on your favorite brat or try a layer of mustard when smoking to tenderize and produce a flavorful bark
- Made in Hillsboro, KS.
- 10 oz. bottle

NAME	ITEM #	PRICE
Chipotle	451227	4.99
Honey	451225	4.99
Horseradish	451224	4.99
Jalapeno	451226	4.99
Sweet & Tangy	451223	4.99



Terrapin Ridge Farms Mustards

Incredible on hamburgers, brats, or just as a pretzel dip!

- Made in the USA
- Gluten-free
- Simple ingredients
- Authentic flavors
- Size varies by product

DESCRIPTION	SIZE	ITEM #	PRICE
Dill Pickle	8 oz.	451313	8.99
New Nashville Hot	8.25 oz.	451395	8.99
Smokey Maple Bacon	10.8 oz.	451391	8.99



Cheese-Topper Jams from Terrapin Ridge Farms

- Add as an addictive topping on anything from plain crackers to cheese, grilled fish, chicken and more
- All-natural and gluten-free
- 10½ oz. jars

DESCRIPTION	ITEM #	PRICE
Apple Maple Bacon	451236	9.49
Hot Pepper Berry Bacon	451195	9.99
Hot Habanero Bacon	451400	9.49
Hot Pepper Bacon	451194	9.49
Mango Habanero	451196	9.49



TRY IT on Cream Cheese as a Dip with Some Tasty-Sweet Heat!

Dips from Terrapin Ridge Farms

- Add to sandwiches, grilled chicken, burgers and brats
- Try with wraps, whisk into scrambled eggs or simply use as a dip
- Size varies by product

NAME	SIZE	ITEM #	PRICE
Bacon Pepper Dip	13.5 oz.	451220	9.99
New Hatch Chile Bacon Ranch Dip	11 oz.	451392	9.49
Hatch Chile Cream Cheese Dip	10.2 oz.	451312	9.99
Hoppin' Jalapeno Dip	12.2 oz.	451394	9.49
Onion Blossom Horseradish Dip	11 oz.	451393	9.49



Salad Dressing from Terrapin Ridge Farms

- Use to season chicken breasts by brushing on before baking
- Try as a dip for finger foods or in pasta salads
- 12 oz. bottle

NAME	ITEM #	PRICE
Cilantro Lime Ranch	451314	8.99



New Grill & Wing Squeezes from Terrapin Ridge Farms

Squeeze bottles make it easy to add these amazing flavors to your favorite chicken wings, beef cuts, pork chops or wild game.

NAME	SIZE	ITEM #	PRICE
New Carnitas	13 oz.	451402	8.99
New Hot Pepper Bacon	16½ oz.	451401	8.99
New Sweet Heat	13 oz.	451403	8.99



Awesome-Flavored Mayos & Sauces

Squeeze Garnishing Sauces from Terrapin Ridge Farms

- Awesome flavor up-kick on anything from deviled eggs to fish tacos, grilled chicken, sandwiches, hamburgers and more
- All-natural and gluten-free
- 7¾ oz. – 123/4 oz., varies by item

DESCRIPTION	ITEM #	PRICE
Bacon Aioli	451199	7.49
New Chile Lime Aioli	451404	7.49
Everything Aioli	451316	7.99
Hot Wasabi	451200	7.49
Jalapeno Aioli	451396	7.49

DESCRIPTION	ITEM #	PRICE
Pesto Aioli	451201	7.49
Roasted Garlic Avo Aioli	451397	8.99
Spicy Chipotle	451198	7.49
Sriracha Aioli	451202	7.49
Truffle Aioli	451398	8.99

Collagen Casings

- Strong, flexible, edible food casings
- Versatile, almost any sausage can be made with it
- Shelf life of 1–2 yrs. in a dry cool place (40°F–60°F)
- Ready to use out of the package, no soaking or other prep work required
- Preferred appearance, bite and mouth feel in sausage

	SIZE	COLOR	TYPE	CAPACITY	QTY PER CADDY	ITEM #	PRICE
	15 mm. × 50' Knotted	Smoke	Processed Stix	318 lbs.	100	2301153	402.66
	16 mm. × 58'	Smoke	Processed Stix	27.6 lbs.	3	2301160	19.99
	17 mm. × 50'	Smoke	Processed Stix	689.4 lbs.	90	2301176	375.09
	18 mm. × 50'	Smoke	Processed Stix	539.52 lbs.	64	2301182	274.71
	19 mm. × 50'	Smoke	Processed Stix	27.6 lbs.	3	2301190	20.99
New	19 mm. × 85'	Fresh	Premium Fresh	1,395 lbs.	90	2301195	513.53
	21 mm. × 50'	Smoke	Processed Stix	35.4 lbs.	3	2301211	21.99
	21 mm. × 50'	Smoke	Processed Stix	531 lbs.	45	2301214	211.07
	21 mm. × 50'	Fresh	Premium Fresh	36 lbs.	3	2301210	20.99
	21 mm. × 50'	Fresh	Premium Fresh	672 lbs.	56	2301220	210.69
	21 mm. × 50'	Clear	Processed Fine-T	504 lbs.	42	2301212	184.19
	23 mm. × 50'	Clear	Processed Fine-T	537.6 lbs.	42	2301235	239.06
	23 mm. × 53'	Smoke	Processed Stix	425 lbs.	32	2301237	190.22
	26 mm. × 50'	Clear	Processed Fine-T	48 lbs.	3	2301264	27.99
	26 mm. × 50'	Clear	Processed Fine-T	960 lbs.	60	2301266	383.93
	30 mm. × 50'	Fresh	Premium Fresh	43.6 lbs.	2	2301300	18.99
	30 mm. × 50'	Red	Processed Fine-H	42 lbs.	2	2301309	22.99
	30 mm. × 50'	Red	Processed Fine-H	840 lbs.	40	2301310	290.78
	30 mm. × 47'	Smoke	Processed Fine-H	566.1 lbs.	30	2301307	207.39
	30 mm. × 50'	Clear	Processed Fine-T	931.92 lbs.	44	2301302	289.95
	30 mm. × 50'	Fresh	Premium Fresh	545 lbs.	25	2301304	129.63
	32 mm. × 50'	Smoke	Processed Fine-H	46.92 lbs.	2	2301322	22.99
	32 mm. × 50'	Smoke	Processed Fine-H	1,290.3 lbs.	55	2301329	439.25
	32 mm. × 50'	Clear	Processed Fine-H	47.2 lbs.	2	2301320	21.99
	32 mm. × 50'	Clear	Processed Fine-H	944 lbs.	40	2301323	282.69
	32 mm. × 35'	Fresh	Premium Fresh	32.86 lbs.	2	2301321	16.99
	32 mm. × 35'	Fresh	Premium Fresh	410¾ lbs.	25	2301328	108.39

Caddy = Box of Casings



Scan to learn more about Collagen Casings.



Premium Fresh

- Use for fresh or unsmoked sausage
- Clear in appearance, can replace natural casings
- Not designed to hang in smokehouses
- The 32 mm. casing is closer to the brat size found in many store brands
- Size range: 21 mm. – 32 mm.

Stix

- Primarily a smaller diameter casing for things like snack sticks
- Nice snap in the bite
- Great for other dry and semi-dry sausage like a beef stick, pepperoni or mini-salami
- Size range: 15 mm. – 23 mm.
- Smoke color

Processed

- Two variants available: Stix and Fine (Fine-H and Fine-T)
- Typically for smoked or cooked products like snack sticks, hot dogs etc.
- Heavier wall weight than fresh allows them to be hung on smoke sticks



Fine-H

- Heavier walled than the fresh or Fine-T but not as strong as the Processed Stix casings
- Specifically designed to be a replacement for “Hog Gut”
- Comes in red, smoke, or clear colors
- Size range: 30 mm. or 32 mm.

Fine-T

- Stronger walled than the fresh casings, but thinner than the Fine-H variety
- Having a lighter wall weight gives a more tender bite feel
- Great for hot dogs and frankfurters
- Comes in red, smoke, or clear colors
- Size range: 21 mm. – 30 mm.



Collagen Sheets (Non-Edible)

- Thin sheets of collagen wrap meat during the dry curing process
- Collagen will stick to the meat surface yet still allow for moisture to be released and smoke to penetrate. It provides a physical barrier against outside air and contaminants while a product is being dry cured and retains breathability.
- Typically used for whole muscle meats such as prosciutto, capocollo, pancetta and dry cured hams

RECOMMENDED

- Use inside meat netting
- Briefly soak or wet the sheet before wrapping meat

SIZE	QTY	ITEM #	PRICE
22" × 24"	5	230280	17.45



Textile Casings

- Great for “old-world” style sausage, dry-cured or air-cured sausage. These casings have better moisture evaporation and smoke permeability, which is vital for an “old-world” (dry cured, air cured, etc.) sausage.
- No casings prep necessary, stuff directly and immediately into the casing
- Non-edible casing

SIZE	STUFFING DIAMETER	CAPACITY	QTY	ITEM #	PRICE
105 mm. × 20"	2.72"	6 lbs.	1	230275	2.49



Collagen Casings (Non-Edible)

- Excellent for curing, smoking or cooking many types of sausages
- Use with salami, summer sausage, soppressata and Euro-style sausages
- Collagen is a natural protein-coated casing, so it will adhere nicely to the meat throughout the cooking and drying process
- Clear in color

RECOMMENDED

- Rule of 15: 15 minutes soaking, 15°C (60°F) water, 15% salt solution
- For best results do not over stuff

SIZE	STUFFING DIAMETER	CAPACITY	QTY	ITEM #	PRICE
52 mm. × 18"	2.15"	2 lbs.	25	230268	14.99
60 mm. × 16"	2.55"	2 lbs.	25	230270	13.99
60 mm. × 24"	2.55"	2½ lbs.	25	230269	19.99
65 mm. × 18"	2.77"	3 lbs.	25	230271	15.99
85 mm. × 20"	3.55"	6 lbs.	25	230273	22.99
100 mm. × 24"	4.33"	10 lbs.	25	230274	28.99



Spice-Coated Textile Casings

- These casings transfer the seasonings to the outside of the sausage during the smoking process. They peel clean and create an eye-catching finished product that tastes great!
- 4 per package

DESCRIPTION	SIZE	STUFFING DIAMETER	CAPACITY	ITEM #	PRICE
Black Pepper	65 mm. × 20"	1.68"	2½–3 lb.	230281	20.00
Diablo	65 mm. × 20"	1.68"	2½–3 lb.	230282	20.00
Pepper/Garlic	65 mm. × 20"	1.68"	2½–3 lb.	230283	20.00
Gyro	65 mm. × 20"	1.68"	2½–3 lb.	230284	20.00



Plastic Casings

- Great option for head cheese, cooked ham and souse
- Non-edible casing

RECOMMENDED

- Soak in cold water for 30 minutes before use
- Overstuff the casing by 5–10% for best results
- Use an intermittent cold water shower after cooking

COLOR	SIZE	STUFFING DIAMETER	CAPACITY	QTY	ITEM #	PRICE
Blue	120 mm. × 20"	5"	8 lbs.	1	230278	1.50
White	120 mm. × 20"	5"	8 lbs.	1	230279	1.50
Red Net*	120 mm. × 20"	5"	8 lbs.	1	230277	17.99

Cellulose Casings

- Safely cook product to temperature then easily remove/peel the casing off to produce skinless hot dogs or sausages
- Black stripe is to easily identify casing on cooked product
- Max cooking temp of 180°F

	SIZE	LENGTH	CAPACITY	ITEM #	PRICE
New	21 mm.	95'	20 lbs.	2322101	5.99
New	24 mm.	84'	27 lbs.	2322401	5.99
	26 mm.	84'	26 lbs.	2322601	5.99
New	28 mm.	84'	31 lbs.	2322801	5.99
New	30 mm.	84'	33 lbs.	2323001	7.99
New	32 mm.	84'	35 lbs.	2323201	7.99



Fibrous Salami Casings

- Often used with Hungarian-style salami
- Protein-coated fibers helps the casing stick to the meat as it dries
- String-tied at one end
- Non-edible casing

SIZE	CAPACITY	QTY	ITEM #	PRICE
2.4" × 12"	1 lb.	25	230291	18.99



* Red netting pattern is printed on a transparent plastic casing

Smoke-Tone Fibrous Casings

- Protein-coated fibers helps the casing stick to the meat as it dries
- Great for smoked or cured salami
- Popular with Polish sausages and specifically Krakowska
- Non-edible casing

SIZE	STUFFING DIAMETER	CAPACITY	QTY	ITEM #	PRICE
3" × 24"	3"	4–5 lbs.	25	230265	26.99



Braunschweiger Casing

- Orange (poly) non-edible casing
- L-clipped and looped

SIZE	CAPACITY	QTY	ITEM #	PRICE
70 mm. × 20"	2½–3 lbs.	25	230288	12.60



Natural Casings

- A slightly curved appearance gives a more traditional look than collagen casings
- Clean and crisp bite when eaten

Home Pack Natural Casings

- Rinse, soak, and flush (soak for an hour before use)
- Must be refrigerated for storage

SIZE	TYPE	CAPACITY	USE	ITEM #	PRICE
22–24 mm.	Sheep	15 lbs.	Breakfast sausage	230324	22.49
24–26 mm.	Sheep	15 lbs.	Small diameter hot dogs	230326	19.99
26–28 mm.	Sheep	15 lbs.	Large diameter hot dogs	230328	16.99
32–35 mm.	Hog	25 lbs.	Pork sausage, bratwurst, Italian, etc.	2303320	12.49

Standard Natural Casings

- Come packed in a liquid salt solution
- Pre-flushed. Rinse the salt from the outside of the casing and soak in warm water for 30 min.–1 hr. before stuffing
- Capacity varies based on link, rope or how firmly casings are stuffed. 100 yards in length
- Must be refrigerated for storage

SIZE	TYPE	CAPACITY	USE	ITEM #	PRICE
22–24 mm.	Sheep	40–50 lbs.	Breakfast sausage	23032224	52.99
24–26 mm.	Sheep	60–65 lbs.	Small diameter hot dogs	23032426	56.99
26–28 mm.	Sheep	62–68 lbs.	Large diameter hot dogs	23032628	58.99
32–35 mm.	Hog	125 lbs.	Pork sausage, bratwurst, Italian, etc.	23033235	34.99
35–38 mm.	Hog	125 lbs.	Polish, rope sausage, etc.	23033538	37.99
38–42 mm.	Hog	150 lbs.	Smoked sausage, kielbasa, pepperoni, etc.	23033842	37.99



Scan the QR code
to learn more about
Natural Casings.

Tubed Natural Casings

- The easiest way to use natural casings because they come strung on individual plastic sleeves
- Pre-flushed. Rinse the salt from the outside of the casing and soak in warm water for 30 min.–1 hr. before stuffing
- 100 yds. in length

SIZE	TYPE	CAPACITY	USE	ITEM #	PRICE
22-24 mm	Sheep	65 lbs.	Breakfast sausage	23032225	57.49
24-26 mm	Sheep	75 lbs.	Small hot dogs, large snack sticks, etc.	23032427	62.99
28-30 mm	Hog	80 lbs.	Smoked sausage, brats, etc.	23032831	48.99
30-32mm	Hog	105 lbs.	Smoked sausage, brats, etc.	23033032	44.99
32-35 mm	Hog	125 lbs.	Pork sausage, bratwurst, Italian, etc.	23033237	35.99
35-38 mm	Hog	125 lbs.	Bratwurst, Polish and kielbasa	23033540	36.99
38-42 mm	Hog	150 lbs.	Bratwurst, Polish and kielbasa	23033843	36.99
42–45 mm.	Hog	160 lbs.	Bratwurst, Polish and kielbasa	23034246	37.99



Beef Middles

These casings are often used for the production of items such as bologna, dry and semi-dry cervelats, dry and cooked salami, kishka and veal sausage.

SIZE	TYPE	CAPACITY	ITEM #	PRICE
55–60 mm. (2¼"–2½")	Beef	80 lbs.	23035560	36.99



New Beef Cap/Bung

Used for traditional items such as Capicola, Veal Sausage, Large bologna, Lebanon, and cooked salamis.

	SIZE	TYPE	CAPACITY	ITEM #	PRICE
New	95–115 mm. (3.755"–4.5")	Beef	7–7.5 lbs.	230395	180.00
New	115-130 mm. (4.5"–5.12")	Beef	80 lbs.	2303115	198.00
New	130 mm.+ (5.12"+)	Beef	80 lbs+	2303130	216.00



Fibrous Casings

- These casings are NOT edible and are used for summer sausage, bologna, boneless ham and salami
- Pre-stuck allows air to escape from inside the casing giving a cleaner, more professional-looking product
- Fibrous casings must be pre-soaked for 30 minutes to 1 hour in 90°F to 100°F water before stuffing
- Clipped and tied at one end

	DESCRIPTION	SIZE	COLOR	CAPACITY	PRE-STUCK	QTY	ITEM #	PRICE
	Bologna	4.6" × 24"	Red	10 lbs.	No	25	230214	35.00
	Boneless Ham	4.8" × 22"	Clear	8 lbs.	Yes	25	230212	30.00
New	Boneless Ham	4.8" × 22"	Clear	8 lbs.	Yes	5	230285	7.99
	Boneless Ham	6.7" × 24"	Clear	20 lbs.	Yes	25	230220	49.75
	Boneless Ham	6.7" × 24"	Clear	20 lbs.	Yes	1	230253	2.09
	Salami	4.02" × 22"	Clear	6 lbs.	No	25	230218	31.50
	Summer Sausage	1½" × 12"	Clear	½ lb.	Yes	25	230262	12.99
	Summer Sausage	1½" × 12"	Mahogany	½ lb.	Yes	25	230256	15.00
	Summer Sausage	2.4" × 12"	Mahogany	1 lb.	Yes	25	230211	16.75
	Summer Sausage	2.4" × 20"	Mahogany	2½ lbs.	Yes	25	230224	18.25
	Summer Sausage	2.9" × 20"	Mahogany	3 lbs.	Yes	25	230207	21.75
	Summer Sausage	2.9" × 20"	Clear	3 lbs.	Yes	25	230205	19.50
	Summer Sausage	2.9" × 20"	Clear	3 lbs.	No	25	230201	19.00
	Summer Sausage	2.9" × 24"	Mahogany	3½–4 lbs.	Yes	25	230248	21.50



See our entire selection of
Casings & Netting at
waltons.com

Ring Bologna Casings

- Semi-opaque colored casing typically used for sausages like ring bologna or smoked kielbasa
- Soak 10–30 minutes, totally immersed in lukewarm water prior to stuffing
- Collagen casings / 1.57" diameter

SIZE	CAPACITY	QTY	ITEM #	PRICE
40 mm. × 18"	1 lb.	25	2301400	22.25



Specialty Novelty Casings

- Having a party? Your friends will be impressed by these great-looking casings
- Must be pre-soaked for 30 minutes in 90°F to 100°F water before stuffing
- Non-edible casings

DESCRIPTION	SIZE	CAPACITY	QTY	ITEM #	PRICE
Red Netting	2.3" × 12"	1 lb.	25	230264	18.99
Venison, Clear	2.9" × 20"	3 lbs.	25	230238	20.25
Venison, Camo	2.9" × 20"	3 lbs.	25	2300151	25.00
Red Santa	2.4" × 12"	1 lb.	25	230226	22.00
Football	5" × 7–10"	1¼ lbs.	5/pkg.	2300140	19.95
Beer Bottle	4" × 14"	1¼ lbs.	5/pkg.	2300144	12.45
Venison, Clear (color print)	2.9" × 20"	3 lbs.	25	230266	18.99
Venison, Mahogany (color print)	2.9" × 20"	3 lbs.	25	230267	20.99



Smoke-Coated Loaf Casing

The diamond pattern produces a distinctive surface pattern that will enhance the appearance of high-end poultry products or the distinctive look of a pit ham. Non-edible casing.

SIZE	STUFFING DIAMETER	CAPACITY	QTY	ITEM #	PRICE
30"	5–6"	10 lbs.	1	33024340	3.99



Caramel Smoke-Coated Ham Casing

Makes a perfect-looking restructured ham. The square pattern offers the look of a traditional boneless ham without the tough rind. The caramel smoke coating remains after cooking. Non-edible casing.

SIZE	STUFFING DIAMETER	CAPACITY	QTY	ITEM #	PRICE
30"	5–5½"	10 lbs.	1	33024342	3.99



What Casing Do I Use?

COLLAGEN

	16 mm. Smoke	19 mm. Smoke	21 mm. Smoke	21 mm. Fresh	26 mm. Clear	30 mm. Red	30 mm. Fresh	32 mm. Smoked	32 mm. Clear	40 mm. Fresh	40 mm. x 18"
Bologna											X
Boneless Ham											
Brat/Rope						X		X		X	X
Breakfast Sausage					X						
Hot Dogs						X					
Hot Links							X				
Lil' Smokies	X	X									
Pepperoni									X	X	
Salami											
Snack Stick	X	X	X								
Summer Sausage											

PRESOAKING INSTRUCTIONS: NEVER soak *edible* collagen casings. They must be stuffed dry. **Non-edible** collagen casings, soak 15 minutes in 15°C (60°F) water with a 15% salt solution.

NATURAL

	22-24 mm. Sheep	24-26 mm. Sheep	26-28 mm. Sheep	28-30 mm. Sheep	30-32 mm. Hog	32-35 mm. Hog	35-38 mm. Hog	38-42 mm. Hog	55-60 mm. Beef
Bologna									X
Boneless Ham									
Brat/Rope					X	X	X	X	X
Breakfast Sausage	X	X							
Hot Dogs	X	X	X						
Hot Links									
Lil' Smokies									
Pepperoni								X	X
Salami									X
Snack Stick	X								
Summer Sausage									

PRESOAKING INSTRUCTIONS: Rinse casings thoroughly and soak in warm water for 1 hour before stuffing. This removes the salt, making the casing easier to put on the horn.

FIBROUS

	1½" x 12" Mahogany	1½" x 12" Clear	2.4" x 20" Mahogany	2.4" x 20" Clear	2.9" x 20" Mahogany	2.9" x 20" Clear	4.02" x 24" Mahogany	4.6" x 24" Clear	4.8" x 22" Red	6.7" x 24" Clear	Football-Shaped	Beer Bottle Shape
Bologna										X	X	X
Boneless Ham										X	X	X
Brat/Rope												
Breakfast Sausage												
Hot Dogs												
Hot Links												
Lil' Smokies												
Pepperoni			X									
Salami								X			X	X
Snack Stick												
Summer Sausage	X	X	X	X	X	X	X	X			X	X

PRESOAKING INSTRUCTIONS: Soak 30 minutes to 1 hour in 90°F water.



Ham Stockinette

- Great for hanging medium-sized hams, turkey or roasts quickly and easily
- Pre-treated with a release agent that will prevent the stockinette from sticking to the meat causing product waste and headache

SIZE	QTY	ITEM #	PRICE
36"	100	33024336	44.99

Ham Tubing

- Use to hang hams or turkey in a smokehouse to get the old-world look
- One continuous roll, just cut to length and tie in a knot

SIZE	QTY	ITEM #	PRICE
40 yds.	1	330113	20.99

Vers-A-Net

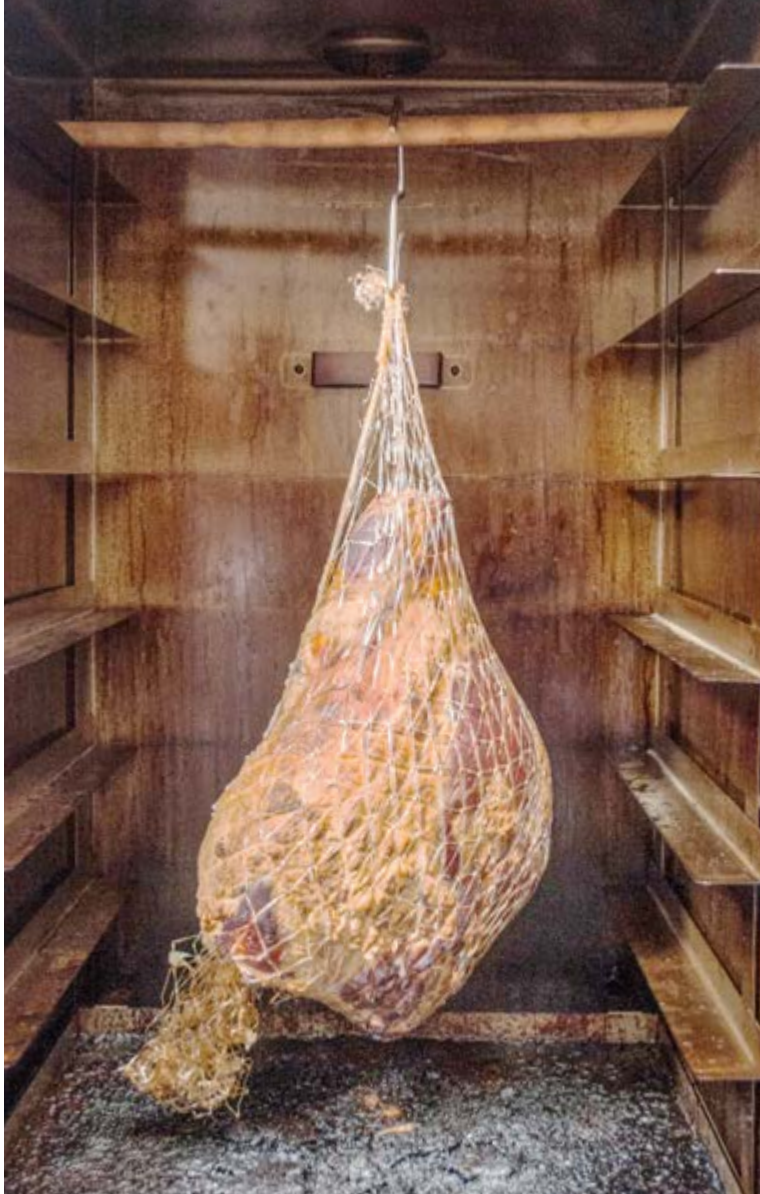
- Leaves an attractive pineapple design on hanging smoked product
- Pre-clipped & pre-cut; takes less time with less waste
- 212°F maximum temperature

SIZE	USE	QTY	ITEM #	PRICE
33"	Small turkey, half ham	100	330212	21.99
37"	Medium turkey, large half ham	10	330302	6.99
37"	Medium turkey, small whole ham	100	330213	28.99
45"	Whole bone-in ham	100	330214	34.99

Netting

- Made of polyester and food-grade latex
- 150 ft. roll
- Max temperature of 450°F
- Not pre-treated product for release

SIZE	DIAMETER	COLOR	FLAT WIDTH	ITEM #	PRICE
#12	3½"	White	15"	330107	16.99
#16	4½"	Red	2.3"	330100	22.99
#20	7"	Red	3"	330106	35.99
#16	5"	White	2½"	330102	21.99
#20	7"	White	3"	330103	24.99
#24	9"	White	3½"	330104	27.99
#28	12"	White	4"	330105	29.99



Roast Netting Applicator

- A quick and easy method for applying a selection of netting to stuffed sausage, supersotta, pork loin, stuffed poultry breast or other similar items
- Great time saver that reduces the loss of natural juices
- Simple to clean stainless steel construction

SIZE	FRONT OPENING	REAR OPENING	LENGTH	ITEM #	PRICE
Large	5"	13½"	32"	4008032	300.99
Medium	4"	10½"	26½"	400128	286.99
Small	3½"	4"	21½"	4008035	209.99

New Rayon Cooking Twine

Great for trussing poultry, forming meat, stuffing chicken breasts and more!

SIZE	ITEM #	PRICE
New 196'	222180	3.99



Roast Tyer Needle

- Smoothed eyelet to allow for easy threading
- Easily push threaded needle through the meat

SIZE	ITEM #	PRICE
12"	400146	13.99



Butcher's Twine

- Perfect for tying roast or other products to give a uniform shape
- 30-ply strength
- 1,260' per roll

DESCRIPTION	ITEM #	PRICE
Twine	280911	15.99
Holder	400004	20.99





Bag & Casing Clipper

- Streamlines closing poly meat bags and fibrous sausage casings
- Horizontal design allows bag or casing to remain tight during clipping
- Stainless steel construction
- 4,000 clips per box, uses 3/16" clips

DESCRIPTION	ITEM #	PRICE
Clipper	280108	299.99
Clips	280103	32.99

Casing Perforator

- Quickly perforate cuts of meat to release air from casing and prevent breakage during cooking
- Stainless steel and poly, commercial quality

DESCRIPTION	PRONGS	ITEM #	PRICE
Sausage Pricker	3	222917	9.99



Bag Sealer

- Seals & trims poly bag in one fluid motion
- Dispenses & cuts tape
- Each tape roll closes about 3,000 bags

DESCRIPTION	ITEM #	PRICE
Bag Sealer <i>(tape sold separately)</i>	6900015	29.99
Red tape	6900025	6.49
Blue tape	6900035	6.49
Yellow tape	6900045	6.49
White tape	690005	5.99
Green tape	6900065	6.49



Hog Ring Pliers & Stapler

Use to efficiently and securely close fibrous casings and poly meat bags.

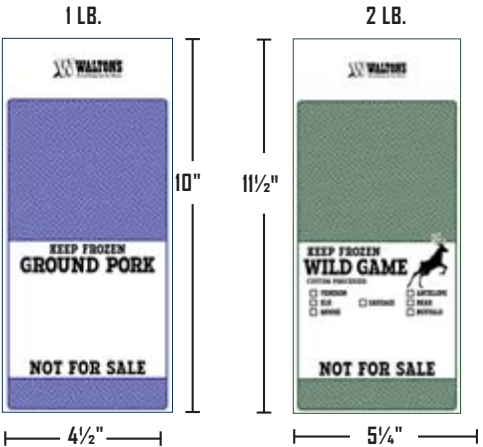
NAME	DESCRIPTION	QTY	ITEM #	PRICE
Hog Ring Pliers	Auto-load	1	280717	34.99
1/2" Hog Rings	For auto-load pliers	500	280712	9.99
Hog Ring Pliers	Manual	1	280715	12.99
1/2" Hog Rings	For manual hog pliers	100	280716	3.99
1/2" Hog Rings	For auto-load hog pliers	2500	280714	19.99
Stapler	Use 3/8" or 1/2" staples	1	280709	39.99
3/8" Staples	For stapler	5000	280710	9.99



New Design Meat Bags

- These high-quality bags are designed to protect your meat from freezer burn and stay fresh longer
- Made from food-safe poly material
- All bags, except the clear and plain white are printed "NOT FOR SALE," for home use
- Safe handling instructions on reverse
- 2 mil.

BAG TYPE	QTY.	1 lb.		2 lbs.	
		ITEM #	PRICE	ITEM #	PRICE
Ground Beef	1,000	3609101	39.99	3609201	45.99
Wild Game Camo	1,000	3609108	39.99	3609208	45.99
Wild Game	1,000	3609109	39.99	3609209	45.99
Wild Hog	1,000	3609111	39.99	--	--
Pork Sausage	1,000	3609107	39.99	3609207	45.99
Ground Pork	1,000	3609105	39.99	3609205	45.99
Clear	1,000	3609100	39.99	3609200	45.99
Plain White	1,000	3609102	39.99	3609202	45.99



Clear Poly Bag

- EVA-coated bags hold up to 10 lbs. of product
- 8" x 4" x 18"
- Use in the freezer with patty boxes (460601) page 66

CAPACITY	QTY	ITEM #	PRICE
10 lbs.	500	3605402035	57.33



MEATGISTICS
FROM ANIMAL TO EDIBLE

Sign up at meatgistics.com to connect with other meat making enthusiasts, share stories, ask questions and get direct help from the experts at Walton's!

Non-Chambered Vacuum Pouches

- Lock out moisture to keep foods 3–5 times fresher than ordinary storage methods
- Compatible with all non-chambered vacuum sealers
- Heavy-duty bags with air removal channels
- 2-ply nylon, 3 mil, full mesh bags
- Can be refrigerated, frozen, microwaved and boiled
- BPA-free, non-toxic plastic, & no Bisphenol A

Standard Pouches

SIZE	QTY	ITEM #	PRICE
6" × 10"	100	3909300	14.99
8" × 12"	100	3909301	24.99
11" × 16"	100	3909302	39.99

All food contact items including vacuum pouches are non-returnable.



Vacuum Machines start on page 81

6" × 10" = Pint
8" × 12" = Quart
11" × 16" = Gallon



Walton's Roll Pouches

Trim to size and custom seal to fit your needs.

SIZE	QTY	ITEM #	PRICE
8" × 50'	1	3909303	15.99
11" × 50'	1	3909304	19.99
15" × 50'	1	3909305	23.99



Zipper Pouches

Resealable after opening with the zipper.

SIZE	QTY	ITEM #	PRICE
6" × 10"	40	3909206	10.99
8" × 12"	40	3909216	14.99
11½" × 14"	30	3909221	16.99

Oxygen Absorber Packets

- Perfect for packaging jerky, meat snacks, dehydrated fruits, veggies and any other food items
- Extends product shelf life by removing oxygen bacteria needs to grow

ITEM #	PRICE
3909101	12.99



Chambered Vacuum Pouches

- 3 mil, heavy-duty, commercial-grade bags
- Fraction of the cost of non-chambered bags
- Compatible with all brands of chambered vacuum machines
- More than 50 different sizes of bags for chambered machines online

Vacuum Pouches

Same bags used by thousands of meat processors across the country now available in smaller quantities for home use.

SIZE	QTY	ITEM #	PRICE
6" × 10"	100	390100	5.99
6" × 12"	100	390104	6.99
8" × 10"	100	390101	7.99
8" × 12"	100	390102	8.99
10" × 13"	100	390103	9.99

Find more sizes including 4 & 5 mil bags at waltons.com



Buy In Bulk (For Chamber machines only)

SIZE	QTY	ITEM #	PRICE
6" × 10"	2000	390061030	80.99
6" × 12"	2000	390061230	96.99
8" × 10"	1000	390081030	53.99
8" × 12"	1000	390081230	64.99
10" × 13"	1000	390101330	86.99

All food contact items including vacuum pouches are non-returnable.

When food is improperly wrapped and exposed to too much oxygen, you risk freezer burn.



404 Tapesooter

- Applies water from the reservoir to the gum tape when lever is pushed
- Pre-set tape length automatically cuts tape to size



NAME	SIZE	ITEM #	PRICE
404 TapeShooter Dispenser	14" × 5" × 7"	280201	289.99
Pull & Tear Dispenser	11" × 6"	280031	135.99
Masking Tape Dispenser	8¾" × 2½"	28078099	19.99
“Not For Sale” Gummed Tape	1" × 400'	280914	4.79
Safe Handling Gummed Tape	1½" × 400'	280916	5.79
35# White Gummed Tape	1" × 400'	280913	4.99
White Gummed Tape	1½" × 400'	280915	4.79
2" Masking Tape	2" × 180'	28078100	5.99
1" Masking Tape	1" × 180'	28078103	2.99

Pull & Tear Tape Machine

- A counter top “pull-and-tear” dispenser with a sponge and reservoir to be used with gummed tape
- Fits tape 1" or 1½" wide
- Stainless steel construction



Masking Tape Dispenser

- Holds two 1" rolls or one 2" roll for quick and easy dispensing
- Solid heavy-duty metal base with suction cups to keep in place
- Tape stays sticky even in the freezer



Un-Inked Cloth Stamp Pads

Use with ink of choice for hand stamps to mark packages, boxes or product.

SIZE	ITEM #	PRICE
3" × 4"	3150085	7.99
3" × 6"	3150105	11.99



Red Ink

- Designed for fast drying so it can be stamped onto paper going into the freezer
- Not for use directly on carcasses

SIZE	ITEM #	PRICE
8 oz. bottle	3150115	45.99



“NOT FOR SALE” Stamp

- 4" × 1" hand stamp
- Written in all capital ½" letters

ITEM #	PRICE
315012	11.99



3/8" Stamps

No more guessing, mark your meat packages with these rubber stamps.

NAME	ITEM #	PRICE	NAME	ITEM #	PRICE
Deer Chops	315106	12.99	Elk Steak	315123	12.99
Deer Stew	315107	12.99	Elk Roast	315124	12.99
Deer Roast	315108	12.99	Elk Burger	315125	12.99
Deer Burger	315109	12.99	Pork Chops	315143	12.99
Deer Sausage	315110	12.99	Pork Roast	315144	12.99
Deer Steak	315111	12.99	Pork Sausage	315145	12.99
			Ground	315190	12.99

Freezer Paper

- White paper used for wrapping meat to protect from freezer burn
- One side has an air and moisture barrier poly coating to prevent meat sticking and eliminates the need for wrapping film

SIZE	DESCRIPTION	ITEM #	PRICE
24" × 1,100'	40# / 5# poly	460216	93.99
18" × 1,000'	47# / 7.2# poly / heavy-duty	460221	80.99
18" × 1,100'	40# / 5# poly	460214	72.99
15" × 1,000'	47# / 7.2# poly / heavy-duty	460220	71.99
15" × 1,100'	40# / 5# poly	460215	65.99

Butcher Paper

- When frozen food is exposed to too much oxygen from improper wrapping you will get freezer burn
- Unlike standard freezer paper, butcher paper is unlined so it needs a layer of double-wrapping film to keep food products safe

SIZE	COLOR	ITEM #	PRICE
18" × 1000'	Pink	460222	52.99
18" × 1,000'	White	460225	51.99
15" × 1,000'	White	460226	43.99
34" × 34" Sheets	Natural	460230	0.99

Double-Wrapping Film

- Use to wrap meat before freezing
- Not self-clinging
- Can be used with butcher paper

SIZE	DESCRIPTION	ITEM #	PRICE
18" × 3,600'	1.2 mil	4609205	88.15
15" × 3,600'	1.2 mil	4609206	74.33



Paper Roll Stands

- Use with butcher paper, freezer paper or wrapping film for simple dispensing
- Includes smooth paper cutter, must purchase film cutter blade separately
- Mount to either the wall or under a counter

SIZE	TYPE	FINISH	ITEM #	PRICE
24"	Single	Gray	40002320	44.99
24"	Single	Stainless Steel	40002321	100.99
18"	Double	Gray	40002401	145.99
18"	Single	Gray, Wooden Rod	40002318	38.99
15"	Single	Gray	40002315	36.99



Stainless Steel



Gray Finish



Double, paper not included.

Film Cutter Blades

- Attach to our film or paper stands to cut through most film
- Has a serrated edge for clean cutting

SIZE	ITEM #	PRICE
18"	40023311818	33.99
15"	40023311515	30.99



Deli Wax Paper

- A great choice for any moist or wet environment as it will hold up without tearing or falling apart
- Standard deli paper with 3 # of dry wax and wet strength
- Can be microwaved to heat up food

SIZE	# SHEETS	ITEM #	PRICE
8" × 10¾"	500	4609210	9.99
12" × 10¾"	500	4609211	13.99

Clear Deli Wrap

Clear, non-absorbent and greaseproof to keep your hands clean.

SIZE	# SHEETS	ITEM #	PRICE
8" × 10¾"	1000	4609212	9.99
12" × 10¾"	1000	4609213	13.99
15" × 10¾"	1000	4609214	16.99



Twist Ties

- 4" length
- 2,000 per box

COLOR	ITEM #	PRICE
Blue	280312	6.99
Red	280313	6.99



Food / Liver Trays

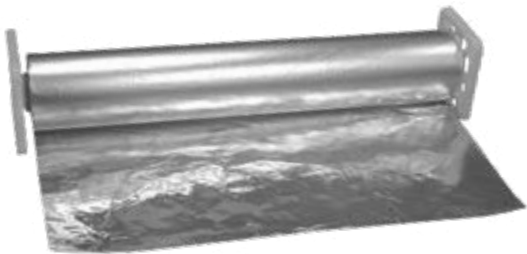
SIZE	QTY	ITEM #	PRICE
1 lb.	1,000	460202	47.99
2 lb.	1,000	460203	55.99
3 lb.	500	460204	38.99
5 lb.	500	460205	49.99



Heavy-Duty Aluminum Foil

- Wrap meats, cheese or anything else needed to stay quickly packaged
- Includes a built-in cutter

SIZE	ITEM #	PRICE
18" × 500'	235645	44.99



Food Service Film

- Plastic wrap to use with freezer or butcher paper, adds extra barrier for longer protection
- Includes cutter built into the box

SIZE	ITEM #	PRICE
18" × 2,000'	4609204	36.99



Bag Stand

- Fill several bags at once quickly and easily
- 8" × 13" × 8"
- Fill your bags while keeping the sealing area clean

DESCRIPTION	ITEM #	PRICE
Multi-Ring	3900030	39.99



Walton's Quick Patty Maker

- Make consistent patties now quicker than ever by sliding the patty mold from side to side once full
- Make up to 20 patties per minute
- Includes attachments for #8, #12, #22, #32 grinders and 2½" stuffer attachment

DESCRIPTION	ITEM #	PRICE
4" × ¾" Burger	192235	64.99
2½" Sausage Insert	192248	29.99

New



Patty Paper

- Use to separate patties before putting them in the freezer
- Easily removes from frozen patties

TYPE	SIZE	QTY	ITEM #	PRICE
Single	5½" × 5½"	1000	460117	11.99
Double	5" × 5"	250	460RTL	6.99



Patty Boxes

- Boxes will hold 5 lbs. of patties
- Use the clear poly bag (3605402035) as a liner

SIZE	QTY	ITEM #	PRICE
10" × 5" × 5¾"	200	460601	202.99



CONSIDERING
PURCHASING
A STUFFER?

What type of product am
I going to be making?

Smaller diameter sausages take more pressure to stuff than a large diameter sausage. So make sure you know if the stuffer you buy is designed to run small diameter casings.

What volume of product am
I going to be producing?

How many pounds of product am I going to be using in each batch? The smaller stuffers may be cheaper, but how many times will you have to reload the stuffer to complete each batch of product?

How easy is the stuffer
to clean?

"I want a stuffer like grandpa used" usually means a cast iron enterprise stuffer. This is an old-style stuffer that does a decent job but has some flaws. Cast iron is harder to clean and creates opportunities for microorganisms to contaminate the product if not cleaned and sanitized completely. Stainless steel is the best option as the metal cleans easily and is not as porous. You can make it even easier with a set of Walton's Stuffer Flushers (on page 69).

Do I want to hand crank or
are there other options?

If you don't mind hand cranking and have a helper, then this is the way to go. If you'd rather not, then consider our Walton's E-Series Electric Stuffers (on page 69) or a hydraulic stuffer.

Walton's Sausage Stuffers

These are the best hand-crank sausage stuffers you can buy. Designed to be a heavy-duty stuffer at the best price. Extremely durable with a solid stainless steel base, frame, cylinder, and dual heavy-duty steel gears. With a metal gear box and all-metal gears, our stuffers are constructed to stand up to the toughest requirements from small 16 mm. casings up to large bologna casings, meat bags and more.

All of the stainless steel stuffing cylinders are removable for easy cleaning and maintenance. The piston on all models includes a rubber gasket to prevent leaking around the edges and an air release valve to allow air to escape, giving your final stuffed product an improved appearance. They are covered by a 1-Year warranty backed by Walton's.

Stainless Steel Stuffers

- Stainless steel frame, tubes and cylinder allows for easy cleaning and years of service
- Aluminum gear box with steel gears
- 4 stuffing tube sizes included: 12 mm., 16 mm., 22 mm., 38 mm.
- High and low crank speeds to maximize pressure and speed filling



CAPACITY	CYLINDER DIAMETER	CYLINDER LENGTH	MACHINE SIZE	ITEM #	PRICE
7 lb.	5½"	8"	22" × 14" × 12"	192160	249.99
11 lb.	5.6"	12.6"	26" × 14" × 12"	192161	274.99
26 lb.	8.6"	12.6"	25" × 13" × 12"	192162	404.99
33 lb.	8.6"	15.7"	28" × 13" × 12"	192163	499.99

Don't like hand-cranking?
See our Walton's E-Series
Electric Stuffers
on page 69!

Designed with separate gears for
2 speeds. Allows the piston to be raised
at high speed to quickly refill the
canister and get back to stuffing.

Walton's E-Series 20 & 30 lb. Electric Stuffers

Walton's has spent over 2 years working with our manufacturer to create an Electric Sausage Stuffer that can run all types of sausages, including snack sticks!

The stuffing tubes were redesigned specifically for these stuffers. The cone shape allows for less pressure build up than typical "bell"-shaped tubes.

- 20 or 30 lb. Cannister Capacity
- 4 Stuffing Tubes from 13mm. to 38mm.
- Stainless-Steel Construction
- Heavy-Duty Electric Motor
- Foot-Pedal Control
- Built-in Circuit Protector
- Storage Drawer
- Robust Gasket
- Air-Release Valve

DESCRIPTION	ITEM #	PRICE
E-Series Stuffer 20 lb.	192251	899.99
E-Series Stuffer 30 lb.	192252	999.99

Replacement Electric Stuffer Tubes

SIZE	ITEM #	PRICE
13 mm.	670230	14.99
16 mm.	670231	14.99
22 mm.	670232	14.99
38 mm.	670233	14.99

Walton's Stuffer Flushers

A set of 3 soft, food-safe silicone egg-shaped balls used to get as much meat as possible out of your stuffer. Retract the piston, place balls in the canister and flush out the remaining quarter to half pound of meat left inside.

ITEM #	PRICE
222765	12.99



20 lb. Stuffer



30 lb. Stuffer



7 lb. Vertical Sausage Stuffer

- Our smallest and most economical hand-crank sausage stuffer
- High-quality painted steel frame and stainless steel cylinder
- All metal gears won't strip out like plastic
- 4 Sizes of stuffing tubes included: 12 mm., 16 mm., 22 mm., 38 mm.
- 1-year warranty

ITEM #	PRICE
192164	184.99



Variable-speed control with auto-reverse sensor function when canister is empty. Safeguards the motor from excess strain and extends useful life.

Hydraulic Stuffer

- High hydraulic power to stuff the densest and most compact mixtures
- Hands-free, knee-activated automatic start/stop internal micro switch
- Completely sealed between barrel and frame, independent, no filtrations
- Includes: 3 standard horns, oil & piston extraction wrench
- 1-year manufacturer's limited warranty

ITEM #	PRICE
168014	5699.99



Stuffing Tubes For Manual Stuffers

- 7" Stainless Steel Tube
- Great for stuffing collagen, natural and fibrous

FLANGE SIZE	DIAMETER	ITEM #	PRICE
2 1/8"	10 mm.	670866	14.99
2 1/8"	12 mm.	670871	14.99
2 1/8"	13 mm.	670867	14.99
2 1/8"	16 mm.	670868	14.99
2 1/8"	19 mm.	670872	14.99
2 1/8"	22 mm.	670873	14.99
2 1/8"	32 mm.	670869	14.99
2 1/8"	38 mm.	670870	14.99



CASING SIZE	STUFFING TUBE SIZE
15 mm.	10 mm.
16 mm.	10 mm.
17 mm.	10 mm.
18 mm.	10 mm.
19 mm.	12 mm.
21 mm.	13 mm.
23 mm.	13 mm.
26 mm.	16 mm.
30 mm.	19 mm.
32 mm.	22 mm.

Stuffing Tubes For Grinders

- Stuff directly from the grinder with these stuffing tubes
- Fill everything from bratwurst to poly meat bags with the different sizes
- Stainless steel or aluminum construction

GRINDER SIZE	DIAMETER	ITEM #	PRICE
#12	1/2"	399810	14.99
#12	3/4"	399811	14.99
#12	1 1/4"	399812	14.99
#12	2"	399212	29.99

GRINDER SIZE	DIAMETER	ITEM #	PRICE
#22	1/2"	399813	14.99
#22	3/4"	399814	14.99
#22	1 1/4"	399815	14.99
#22	2"	399222	29.99

GRINDER SIZE	DIAMETER	ITEM #	PRICE
#32	1/2"	399816	14.99
#32	3/4"	399817	14.99
#32	1 1/4"	399818	14.99
#32	2"	399232	29.99



Stuffing Tube Brushes

Choose the size you need.

HEAD	LENGTH	ITEM #	PRICE
1/2" W x 3 1/2" L	18"	670102	6.99
3/4" W x 3 3/4" L	24"	670104	7.99



Z-Linker Cub Sausage Linker

This linker features 4 cutting heads that spin to produce up to 80 sausage links per minute. Designed for small to mid-size meat processors with its portable and lightweight design.

FEATURES

- Makes 5¼", 6¼", 6½" or 7" links (Cam size)
- Comes with one cam of your choice, purchase additional size options as desired
- Accepts link sizes from 13 mm. to 34 mm.
- Size: 20" × 20" × 22"
- 1-year manufacturer warranty

NAME	ITEM #	PRICE
Linker	19902345	1621.99
5¼" Cam	199081	148.50
6¼" Cam	199082	173.25
6½" Cam	199084	247.50
7" Cam	199083	189.75



Walton's Manual Sausage Linker

- Easily make sausage links in custom lengths by pulling sausage through the linker and hand cranking to quickly tie off links with string
- Linker comes with 1600 ft. of cotton twine
- Links up to 42 mm. diameter sausages
- 304 stainless steel construction
- Dimensions: 15¾" × 9" × 9.4"

DESCRIPTION	ITEM #	PRICE
Linker	192226	499.99
Twine	192215	6.99



Pro-Cut Meat Grinders

These grinders are designed to handle all of your meat processing needs with an extremely strong construction that will last for years to come.

- Dip tin-plated cast iron grinding heads with a stainless cabinet and pan, steel gear transmission
- Includes: ⅜" plate, stomper & knife
- 1-year limited warranty

#22 Grinder

Feed tray is 16¼" × 30¼"

DESCRIPTION	LBS/MIN	ITEM #	PRICE
1 hp, 1 ph, 110V	29	170022	1758.00
1 hp, Stainless grinder head & auger	29	170020	1990.00
2 hp, 1 ph, 220V	30	170222	2168.00



#12 Grinder

Feed tray is 13" × 21"

DESCRIPTION	LBS/MIN	ITEM #	PRICE
¾ hp, 110V	7.28	170012	760.00



#12 KG-12-SS Grinder

Stainless steel construction and a powerful ¾ HP motor.

DESCRIPTION	LBS/MIN	ITEM #	PRICE
¾ hp, 120V	7	170013	749.00



Walton's
MEAT GRINDER
BUYER'S GUIDE

Which Walton's Meat Grinder do you need? How much will you grind in a year?

Our #8, #12, #22 and #32 Processing Grinders feature:

- Stainless steel heads, housings, and trays
- Mirror-finish sanitary polished housings — look great on your counter, no need to hide in a cabinet or garage
- Metal gears and metal roller bearings for long service life
- Heavy-duty handles for easy moving
- Permanently-lubricated motors with built-in circuit breakers
- Non-slip feet
- 4½ mm. and 10 mm. grinding plates and knives
- 5-Year warranties
- Connect to our Walton's 50 lb. Meat Mixer (#12, #22, #32 only), our Walton's Quick Patty Maker and Walton's All-Around Jerky Maker

#8 WALTON'S PROCESSING GRINDER

Our #8 is a big step up from the Kitchen #8 grinders. All they have in common is the size of the plates and knives they use. This grinder is perfect for someone who is just getting into processing or hunting and is planning on doing a few smaller batches a year. If you want to make sausage from small game like pheasant or duck, it's ideal for you. The #8 will grind about 5 lbs. a minute on the first grind — the tray up top is larger than on most #8 grinders. If you're doing much beyond that or want something that will get through your meat quicker, you'll need to step up to a larger grinder like our #12.

#12 WALTON'S PROCESSING GRINDER

Our #12 has a ¾ HP motor and a larger head than the #8, which means it can grind up to 7 lbs. a minute — perfect for doing a few deer a year and some pork butts for snack sticks and summer sausage. Now, this grinder can handle



much larger jobs, but in general if you're going to grind more than 300 lbs. a year you'll want to step up to a #22. If you're patient, this machine could grind up to 1,000 lbs. a year, but the head size on it isn't really designed for that kind of output. You'd also need to plan well so your chilled meat doesn't sit out for long periods of time waiting to be ground.

#22 WALTON'S PROCESSING GRINDER

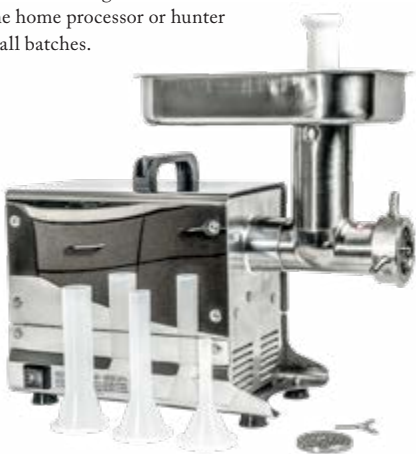
We use the Walton's #22 Meat Grinder in our MEATGISTICS videos so we're very familiar with it. It easily goes through 10 lbs. a minute, so your first grind will take 2½ minutes for a 25 lb. batch. It's perfect for the family who makes large to medium size batches and more than just a few of them a year, somewhere in the 300 lbs. + range. What's nice about this size is that you can use Speco plates and knives with it. The Walton's plates and knives available for the other sizes are already better than typical retail plates and knives, but Speco's are an even higher quality. And they can be sharpened when dull (for a small fee). They stay sharp longer and we think they cut cleaner. The person who should buy this grinder is the serious enthusiast who wants to be able to make a high-quality product with minimal fuss.

#32 WALTON'S PROCESSING GRINDER

Finally, who's a good fit for the #32? Someone who will be grinding large batches — this grinder is capable of grinding close to 14 lbs. a minute, up to 825 lbs. an hour. It's the perfect option for the home processor who gets together with friends and does a few deer and even a few hogs a year. It easily grinds frozen and partially frozen deer, pork and beef as long as you need it to. It has a larger-sized head than our #22 and a more powerful motor. Is the ability to get through your meat close to 50% faster than the #22 worth that extra \$200? We think it is. Getting your meat from the freezer or fridge to the smoker quickly will give you better results, so for larger-batch processing our #32 is easily worth it.

Walton's #8 Meat Grinder

A smaller but still robust grinder that is perfect for the home processor or hunter who does small batches.



FEATURES:

- 304 Stainless Steel Auger, Pan, Cover and Locking Ring.
- Non-Slip Rubber Feet
- Commercial-grade Motor
- Gears and Motor lubricated and sealed
- Grinds up to 285 lbs. per hour (4¾ lbs. a minute)
- Motor Cooling Fan

INCLUDES:

- 1 SS Grinder Knife
- 1 4½ mm. plate and 1 10mm. plate
- Stomper
- 3 Stuffing tubes (10 mm., 25 mm. and 35 mm.)

SPECIFICATIONS:

- 0.4 HP motor
- 300 Watt
- 33 lbs.

DIMENSIONS:

With Tray: 16½" H, 20" L, 8" W
Without Tray: 14" L, 7½" W, 13" H

LBS/MIN	ITEM #	PRICE
4¾	192240	399.99



Walton's #12 Meat Grinder

A medium-sized robust grinder that is perfect for the serious home processor or hunter that does a few deer a year and medium-sized batches.



FEATURES:

- 304 Stainless Steel Auger, Pan, Cover and Locking Ring.
- Non-Slip Rubber feet
- Commercial-Grade Motor
- Gears and Motor lubricated and sealed
- Can connect to Walton's 50 lb. Meat Mixer for powered mixing
- Grinds up to 420 lbs. per hour (7 lbs. a minute)
- Motor cooling fan

INCLUDES:

- 1 SS Grinder Knife
- 1 4½ mm. Plate and 1 10mm. Plate
- Stomper
- 3 Stuffing Tubes (10 mm., 25 mm. and 35 mm.)

SPECIFICATIONS:

- ¾ HP motor
- 500 Watt
- 38 lbs.

DIMENSIONS:

With Tray: 16½" H, 21½" L, 8" W
Without Tray: 16" L, 7½" W, 13" H

LBS/MIN	ITEM #	PRICE
7	192241	499.99



Walton's #22 Meat Grinder

A big robust grinder that is perfect for the serious home processor or hunter who does large batches and uses it every week or so.



FEATURES:

- 304 Stainless Steel Auger, Pan, Cover and Locking Ring.
- Non-Slip Rubber Feet
- Commercial-Grade Motor
- Gears and Motor lubricated and sealed
- Can connect to Walton's 50 lb. Meat Mixer for powered mixing
- Grinds up to 640 lbs. per hour (10.6 lbs. a minute)
- Motor cooling fan

INCLUDES:

- 1 SS Grinder Knife
- 1 4½ mm. Plate and 1 10mm. Plate
- Stomper
- 3 Stuffing tubes (10 mm., 25 mm. and 35 mm.)

SPECIFICATIONS:

- 1 HP motor
- 750 Watt
- 52 lbs.

DIMENSIONS:

With Tray: 19" H, 24" L, 12" W
Without Tray: 15" L, 9" W, 17" H

LBS/MIN	ITEM #	PRICE
10.6	192242	599.99



Walton's #32 Meat Grinder

Our biggest, most robust grinder that we carry and it's perfect for the serious home processor or hunter who does large batches and uses it every week or so.



FEATURES:

- 304 Stainless Steel Auger, Pan, Cover and Locking Ring.
- Non-Slip Rubber Feet
- Commercial-Grade Motor
- Motor and Gears are lubricated and sealed
- Can connect to Walton's 50 lb. Meat Mixer for powered mixing
- Grinds up to 825 lbs. per hour (13¾ lbs. a minute)
- Motor cooling fan

INCLUDES:

- 1 SS Grinder Knife
- 1 4½ mm. Plate and 1 10mm. Plate
- Stomper
- 3 Stuffing Tubes (10 mm, 25 mm. and 35 mm.)

SPECIFICATIONS:

- 1½ HP motor
- 1,100 Watt
- 65 lbs.

DIMENSIONS:

With Tray: 19" H, 25" L, 12" W
Without Tray: 15" L, 9" W, 19" H

LBS/MIN	ITEM #	PRICE
13¾	192243	769.99



Walton's #8 Kitchen Grinder

A great grinder for the hunter who does a few smaller animals and batches a year.

FEATURES:

- 575 Watt Motor
- Internal Cord Storage
- Non-Slip Rubber Feet
- Reverse Mode to clear jams

INCLUDES:

- 1 SS Grinder Knife
- 1 4.5mm. plate and 1 10mm. plate
- Stomper
- 1 Stuffing Tube

SPECIFICATIONS:

- 1/3 HP motor
- Net Size: 15" x 7.85" x 13½"

ITEM #	PRICE
192239	129.99



Grinder Plates & Knives

- Always use ¾" for first grind, then change plates for final grind of sausage or ground beef
- ½" Final grind for ground beef or venison (¾" Final grind sausage)
- Made of high-grade low-alloy steel, fully tested to ensure very sharp cutting surfaces
- Always use the same grinder plate and knife together
- Knives are disposable

SIZE 5	NOTCH	ITEM #	PRICE
Knife	--	192224	14.99
¾" (4½ mm.) Plate	1	192221	14.99
¼" (7 mm.) Plate	1	192222	14.99
¾" (10 mm.) Plate	1	192223	14.99

SIZE 8	NOTCH	ITEM #	PRICE
Knife	--	570121	14.99
½" (3 mm.) Plate	1	570122	14.99
¾" (4½ mm.) Plate	1	570123	14.99
¾" (10 mm.) Plate	1	570124	14.99

SIZE 12	NOTCH	ITEM #	PRICE
Knife	--	570125	19.99
½" (3 mm.) Toledo Plate	0	570104	26.49
½" (3 mm.) Plate	1	570132	14.99
¾" (4½ mm.) Toledo Plate	0	570106	23.49
¾" (4½ mm.) Plate	1	570134	14.99
¾" (10 mm.) Toledo Plate	0	570108	23.49
¾" (10 mm.) Plate	1	570136	14.99
Kidney Plate	1	570138	28.99

SIZE 22	NOTCH	ITEM #	PRICE
Knife	--	570141	19.99
½" (3 mm.) Toledo Plate	0	570111	30.99
½" (3 mm.) Plate	1	570142	19.99
¾" (4½ mm.) Toledo Plate	0	570113	30.99
¾" (10 mm.) Toledo Plate	0	570115	30.99
¾" (10 mm.) Plate	1	570146	19.99
Kidney Plate	1	570148	44.99

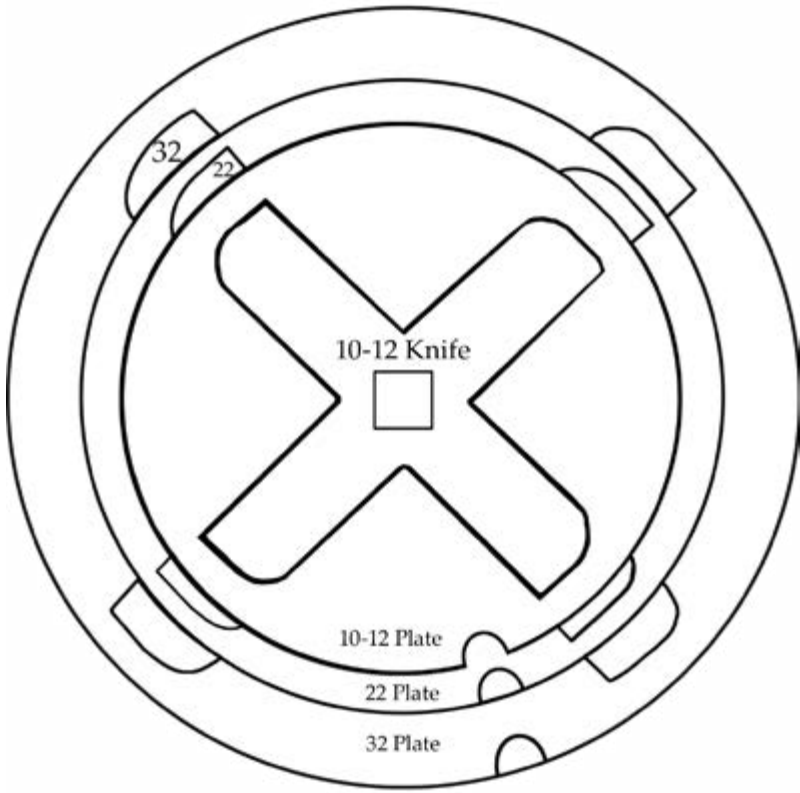
SIZE 32	NOTCH	ITEM #	PRICE
Knife	--	570151	19.99
½" (3 mm.) Plate	1	570152	24.99
½" (3 mm.) Hubbed Plate	3	570161	70.99
¾" (4½ mm.) Plate	1	570154	24.99
¾" (10 mm.) Plate	1	570156	24.99
Kidney Plate	3	570158	48.99

Grinder Plate & Knife Chart

Need help deciding your knife or plate size?

Lay your current knife or plate on this diagram to determine what size they are.

Always use the same plate and knife together.



For more on care and maintenance of your grinder plates & knives, visit us at waltons.link/maintenance



GRINDER ACCESSORIES

Walton's One-Shot Grinder Head

- Grind up to 4 lbs. a minute on a 1/8" plate
- Grind up to 13 lbs. a minute through larger plates
- Dual-Sided Knife included
- 1/8" Plate and Kidney Plate included
- Works with Walton's #12, #22 and #32 Processing Grinders



ITEM #	PRICE
192254	159.99



Two Grinds — One Shot Through
Two Plates and Dual-Sided Knife Quickly
Complete Your Grind in One Shot

One-Shot Replacement Parts

DESCRIPTION	ITEM #	PRICE
Dual Grind Kidney Plate	570176	19.99
Dual Grind Knife	570177	19.99
3/16" (4.5 mm.) Dual Grind Plate	570178	14.99
1/8" (3 mm.) Dual Grind Plate	570179	14.99
Dual Grind Auger Stud	615127	11.99
Dual Grind Auger Sleeve	615128	1.99

GAME CHANGER!
Cut Your Grinding Time
IN HALF!

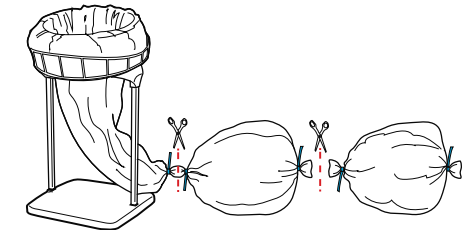


Longopac Waste Handling System

Save time and money with this hygienic system. Based on an extremely thin yet strong 3-layer polyethylene material the bags are replaced and sealed from the outside — no contact with the waste. Each bag thrown away is full because the bag size is adjustable to fit waste needs. The bagging material comes in one long collection of compact, specially folded cassettes.

STAND	OPENING	WIDTH	HEIGHT	ITEM #	PRICE
Mini	11.4"	14.97"	33½"	364235	59.99
Maxi	16½"	22.4"	41½"	364236	74.99
Wall	16½"	22.4"	23.6"	364237	74.99

CASSETTES	OPENING	LENGTH	TIES	ITEM #	PRICE
Mini (clear)	14"	71 yds.	75	364234	15.99
Maxi (clear)	22.4"	120 yds.	130	364233	47.99
Mini (black)	14"	71 yds.	75	364247	15.99
Maxi (black)	22.4"	120 yds.	130	364238	47.99



Grinder Foot Switch

- Allows hands-free control of any 110 volt grinder
- Plug the grinder's power cord into the Foot Switch and then plug into the wall for on and off power

ITEM #	PRICE
560100	39.99

HANDS-FREE
Convenience



Walton's 50 lb. Manual Meat Mixer

- Start mixing large batches of meat with ease
- This mixer can be attached to any Walton's #12-#32 grinder allowing the grinder to power the mixer
- Turn the cannister past 90° for easy loading and unloading

ITEM #	PRICE
192234	349.99



Walton's 20 lb. Manual Meat Mixer

- Make the best snack sticks and summer sausage possible by getting the perfect protein extraction
- Easy to clean stainless steel construction

ITEM #	PRICE
192233	169.99



50 lb. Electric Meat Mixer

- Meat mixers are essential for making cured sausages where protein extraction is almost impossible to get without a meat mixer
- All Stainless Steel
- The bowl tilts forward for easy loading and unloading
- 110V / 60 Hz / 1 Phase / 1½ hp

ITEM #	PRICE
192191	2399.99



40 lb. Bowl Chopper

- A great way to quickly create large amounts of pulled pork, chopped fruits or veggies, and any other emulsified product
- With a 600 lb. capacity per hour, the Walton's Bowl Chopper is one of the most economical commercial choppers on the market today

POWER	ITEM #	PRICE
2200 watts	162104	3999.99



VACUUM SEALERS:
What's the difference?

Walton's offers Chambered and Non-Chambered Vacuum Sealers

Chambered Vacuum Sealers require the whole vacuum pouch and contents to be placed inside the vacuum chamber. When the lid is closed, the vacuum process begins. Air is removed from the machine, the bag is sealed, then air is reintroduced to the chamber. This produces a fully-sealed bag with a minimum amount of air, safe for long-term storage.

The *Walton's Chambered Vacuum Sealer* uses smooth bags which cost much less than the textured bags required by non-chambered vacuum sealers. Though the price of the sealer is higher, if you seal often you'll recover the cost in savings on bags. Because the bags are smooth, they also conform better to the product inside them, leaving fewer gaps.

Walton's Chamber Vacuum Sealer

HEAVY-DUTY AND EASY-TO-USE:

Making Walton's Chamber Vacuum Sealer the perfect solution for food packaging & marinating meat, seafood, and more.

LCD SCREEN WITH AN ADJUSTABLE SEAL & MARINATE TIME:

A clear, easy-to-read digital screen with buttons that allow you to adjust the time from 9 minutes up to 99 (in increments of 9) to get the perfect seal/marinade every time!

VACUUM BAG CLIP:

To hold your bag in place and prevent it from falling into the chamber!

USES SMOOTH, COMMERCIAL-STYLE VACUUM BAGS:

These bags are less expensive than the textured bags required by the chamber-less sealers, making this Chamber Vacuum Sealer a great investment if you plan to get a lot of use out of it!

FEATURES:

- Power: 1100W Pressure: -29.7" Hg/-1006mbar (directly in pump) -29½" Hg/ -999 mbar (in vacuum chamber)
- Vacuum pump: Dry pump
- Max bag width: 260 mm./10.2"
- Max 10" × 15" bags

SPECIFICATIONS:

- Voltage: 110–120V~60HZ Power: 330W.
- Pressure: -28.3" Hg/ -958mbar (directly in pump)
- Big power, very short heating time (only 2–3 seconds).
- Special wide seal wire (5 mm.) enables high-quality sealing.



ITEM #	PRICE
146008	1099.99



Vacuum Pouch Loader

- Makes loading vacuum bags easy and mess-free by not having to hold the bag open while sliding product in
- Lay the product on the moveable fingers and slide the bag around them, then pull the product and bag off

SIZE	SIZE	ITEM #	PRICE
Large	9" × 15"	3900020	283.99
Small	9" × 7"	3900010	49.99



Teflon Seal Bar Tape

- Use with vacuum sealers seal bars
- Sold by the inch (24" minimum)

SIZE	ITEM #	PRICE
2", 10 mil	750100	0.64
2", 5 mil	7502815-5	0.51



Use with Vacuum Sealers

Non-Chambered Vacuum Sealers

Non-Chambered Vacuum Sealers require only an end of the bag to be placed inside the vacuum. The air is removed through small channels in the textured pouch and then heat sealed giving your product a much longer storage life. The *Walton's Fresh Seal* and *12" Pro Vacuum Sealer* are Non-Chambered Vacuum Sealers. Our economy model, the *Fresh Seal* works best for general kitchen jobs and infrequent wild game processing.

For preserving larger amounts of game, the *12" Pro Vacuum Sealer* will suit your needs better. It features more rugged components and a moisture shield that protects the pump from liquid that finds its way into the vacuum chamber. Bags for these vacuum sealers are more expensive due to the added texture which enables the air to be removed from the bag.

Walton's Fresh Seal Vacuum Sealer

Walton's fresh seal vacuum sealer has a heavy-duty design made for up to 11-inch wide vacuum bags and rolls. It has a handle that locks the cover in place for easy operation, powerful pump motor with extra vacuum power, and a removable liquid reservoir for easy cleaning.

- Vacuum speed: 12L/min
- Wide 2.5mm. single-wire seal
- LED indicators
- Seals up to 100 times consecutively without over-heating

ITEM #	PRICE	USE NON-CHAMBERED VACUUM POUCHES ONLY
146009	119.99	

Great Addition to Your Kitchen!



Vacuum Pouches are on page 61

Walton's 12 in. Pro Vacuum Sealer

STAINLESS STEEL HOUSING:

Durable, long-lasting, and reliable.

HEAVY-DUTY HANDLE WITH A QUICK-START AND QUICK-SEAL BUTTON:

Both buttons on it makes this Vacuum Sealer so quick & easy to operate that you can practically do it one-handed!

SPECIAL WIDE SEAL FOR HIGH-QUALITY SEALING:

Extra-wide 5mm. seal wire, to get the best seal possible!

ADJUSTABLE SEAL & MARINATE TIME:

Marinating meat? Seafood? Simply need to package it? This does it all!

HIGH POWER CAPABILITIES ENSURE A VERY QUICK HEATING TIME:

Heats up in less than 4 seconds!

FEATURES:

- Stainless steel housing, makes the machine more durable, fashionable and high-quality
- Heavy-duty handle with Quick-start and Quick-seal button, convenient for operation
- Transparent PMMA lid for visible view inside the chamber during operation
- Dual pump, high vacuum pressure



SPECIFICATIONS:

- Voltage: 110–120V~60HZ Power: 330W.
- Pressure: -28.3" Hg/ -958mbar (directly in pump)
- Big power, very short heating time (only 2–3 seconds).
- Special wide-seal wire (5 mm.) enables high-quality sealing.

ITEM #	PRICE	USE NON-CHAMBERED VACUUM POUCHES ONLY
146007	399.99	

120 Band Saw

- Designed with the small processor or butcher shop in mind
- High-speed saw that can make fine cuts
- Made of stainless steel and can be washed down with a hose for easy cleaning and sanitation
- Several built-in safety features included
- Blade speed: 6,300 feet per minute
- 3 hp / 220V

SIZE	ITEM #	PRICE
68½" H x 35" W x 34" D	170400	7960.00



Band Saw Blades

- Our blades have 3 teeth per inch and are ¾" wide and .022" thick
- They can be used for cutting bone-in and boneless meat

LENGTH	ITEM #	PRICE
78"	5003078	17.99
82"	5003082	16.99
91"	5003091	16.99
96"	5003096	16.99
98"	5003098	16.99
100"	5003100	16.99
102"	5003102	16.99
106"	5003106	16.99
108"	5003108	16.99
109"	5003109	16.99
112"	5003112	16.99
114"	5003114	16.99
116"	5003116	16.99
118"	5003118	16.99
120"	5003120	16.99
122"	5003122	16.99
124"	5003124	16.99
126"	5003126	16.99
128"	5003128	16.99
135"	5003135	16.99
142"	5003142	17.99
154"	5003154	17.99
164"	5003164	27.99

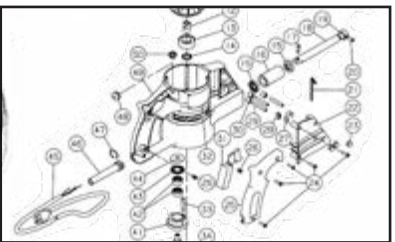


See our complete list of
Band Saw Blades at
waltons.com

Model 404 Wellsaw

- Gives clean accurate cuts in dehorning, rib breaking, quarter breaking, neck cutting & shank bone cut-off
- Quick-action, double-pole trigger switch
- 8,000 strokes per minute / 115 V
- Weight: 8½ lbs.
- Make sure to order the regular blade if purchasing the regular blade support or the heavy-duty blade if purchasing the heavy-duty blade support
- Must purchase blade and support separately

ITEM #	PRICE
404001	1024.99



Heavy-duty Saw

- Complete with one blade
- Handle colors may vary
- Blades are measured PIN to PIN and are ½" wide
- Stainless steel

DESCRIPTION	ITEM #	PRICE
25" with blade	5251025	53.99

Replacement Parts

Handle colors may vary.

DESCRIPTION	ITEM #	PRICE
25" Blade only	5250025	4.49
25" x ⅝" Blade only (12 Blades)	5250125	41.88
Handle with screws	5250205	14.99
Screw & nut set	525102	1.89



Blades

DESCRIPTION	MODEL	ITEM #	PRICE
8" Regular	404	4044501265	30.99
8" Heavy-duty	404 & 444	404501319	31.99
16" Regular	404	4044501275	52.99
16" Heavy-duty	404 & 444	4044501295	53.99

Blade Supports

DESCRIPTION	MODEL	OVERALL LENGTH	ITEM #	PRICE
8" Regular	404	12 ⅞"	4044502005	73.99
8" Heavy-duty	404	12 ⅞"	404501318	114.99
16" Regular #55	404	20 ⅞"	4044501945	110.99
16" Heavy-duty	404	20 ⅞"	4044502205	148.99



Regular Support & Blade



Heavy-duty Support & Blade



XL Glass Kitchen Scale

- Enjoy the oversized platform and large 22 lb. capacity for weighing larger and heavier items
- Touch-sensitive controls create a single, smooth surface easy to keep clean
- Reset the scale to zero to subtract the weight of a container
- 7½" × 9½" × ¾"

ITEM #	PRICE
395637	40.99



Arti Digital Scale

- 15 lb. capacity
- Touch-sensitive controls
- Lightweight — 0.3 lb.
- Easy-to-read digital display
- Measures dry and liquid ingredients
- 6½" × 9" × ¾"

COLOR	ITEM #	PRICE
Black	395641	34.99
Orange	395641	34.99



Vera Precision Digital Scale

- Measure precise increments up to 4.4 lbs. in 0.1 gram increments
- The removable stainless steel plate is dishwasher safe
- Reset the scale to zero to subtract the weight of a container
- 4¾" × 6¾" × 1"

ITEM #	PRICE
395636	40.99



Digital Kitchen Scale

- 4 lb. × 0.1 oz. Capacity
- 6⅝" × 5⅞" Plastic platter
- Powered by 9 volt battery (not included) or optional A/C adapter

DESCRIPTION	ITEM #	PRICE
Digital Scale	195100	87.99
AC Adapter	650209	16.99



New M-Series Scale

The NSF-certified Escali M-Series Multifunction Digital Scale is used in a variety of restaurant and industrial applications; from portion and quality control to inventory management. The durable and spill-resistant design will prove to be highly reliable in busy work environments.

- NSF-Certified
- Weighs in Grams, KG, oz, and lb
- Easy to Read Back-light Display
- Secondary Display on opposite side of the unit
- Removable Stainless Steel Platform

ITEM #	PRICE
New 395649	199.99



New Escali AC Power Adapter

- 9 volts
- Compatible with Alimento, Alimento NSF, Primo NSF, Pana, Aqua, M-Series, and L-Series scales
- The Escali 9-volt AC Power Adapter will override your scale's automatic shut-off feature to ensure it is always ready to use

ITEM #	PRICE
New 650102	13.99



Portion Scale

- 32 oz. × ¼ oz. rotating dial
- Removable stainless steel platform
- Easy to read tilted dial of clear shatterproof plastic
- Zero-setting mechanism

ITEM #	PRICE
195111	75.99



Walton's 600 lb. Digital Scale

- 660 lb. × 0.02 lb. — Capacity Mode
- 330 lb. × 0.01 lb. — Precision Mode
- LCD Screen
- Automatic Shut-Off
- Dimensions: 14¼" L × 12" W

ITEM #	PRICE
192247	89.99





Walton's 12" Slicer

- Cut large slices of meat like ham and bacon
- Includes easy to use built-in sharpener



Walton's 10" Slicer

- Blade running speed of 300 rpm
- Easy to use built-in blade sharpener



Walton's Meat Slicers

- Use at home and in the kitchen for slicing jerky, deli meats, summer sausage, cheese, bread and so much more
- Slice bread and cheese easily with a serrated blade (sold separately)

SIZE	CUTTING RANGE	MOTOR	ITEM #	PRICE
12"	0 – 1"	300 watts	192238	599.99
10"	0 – 3/16"	250 watts	192237	479.99
8"	0 – 1"	250 watts	192236	379.99



Walton's 8" Slicer

- Start slicing deli meats, summer sausage and jerky
- Extra support so slicer stays on setting



Each Walton's grinder is made with a built-in double-sided blade sharpener to keep them running razor sharp

TENDERIZERS

- One of the easiest ways to tenderize meat, either at home or in a commercial kitchen
- Use to soften tough cuts of meat quickly and increase marinade absorption
- Get even cooking across varying thicknesses for more consistent results

Walton's Meat Tenderizer

- Cubes and tenderizes tough cuts of meat measuring up to 1¼" × 5"
- Allows meat to better absorb marinades and rubs
- Dual blade assemblies with 31 stainless steel blades; 2 steel combs guide meat and prevent jamming
- 2 clamps reliably secure the unit to tabletops up to 1½" thick, combining with a poly base for sturdy, secure operation
- Lightweight welded cast aluminum design is durable and easy to clean

Walton's Meat Tenderizer Motor

- Compatible with MT-31 tenderizers
- 2-speed motor attaches to tenderizer for faster, easier processing
- Includes mounting bracket for easy installation
- Overall Dimensions: Width: 7½" Depth: 4½" Height: 7½"

DESCRIPTION	ITEM #	PRICE
Tenderizer	192244	149.99
Tenderizer Motor	192245	89.99

Walton's Meat Tenderizer Grinder Attachment

Fits all Walton's Grinders

- The cuber and tenderizer attachment can help you tenderize the toughest meat easily and make your jerky in a minute
- Chute accepts 1¼" thick and 5" wide meat
- 40 Stainless steel blades on two rollers work together to tenderize meat
- The cast iron and nylon body combination means it's built to last

DESCRIPTION	ITEM #	PRICE
Tenderizer Attachment	192246	159.99



Jerky Seasoning
on page 8



Walton's Tenderizer Jerky Blades

Fits your Walton's Meat Tenderizer or Tenderizer Attachment. Eliminates the need for a slicer and cuts meat into even thickness strips for perfect whole muscle jerky.

- Steel Blades
- Easily swaps with tenderizer blades
- Overlapping design for clean cuts

ITEM #	PRICE
192249	49.99



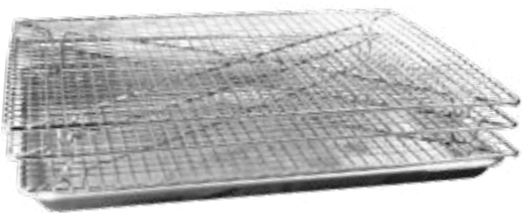
Makes Perfect
Whole-Muscle
Jerky Without
a Slicer!

Walton's Jerky Pan & 3 Racks

- 18" × 13"
- Includes 1 jerky pan and 3 stackable racks
- Additional racks may be used and purchased separately
- Improves circulation of air around jerky and speeds drying time
- 1 Rack holds approximately 1 lb. of jerky



ITEM #	PRICE
141099	34.99



Walton's Jerky Rack

- Additional rack for the Walton's Jerky Pan
- 18" × 13"
- Chrome plated
- Holds approximately 1 lb. of jerky per rack

ITEM #	PRICE
141100	10.99



Walton's Jerky Gun

A great and inexpensive way to make homemade restructured jerky.

- Holds 1.5 lbs. of ground meat
- Includes 4 stainless steel nozzles, stomper, filling funnel and two cleaning brushes

ITEM #	PRICE
192250	49.99



Stainless Steel Tenderizer

- Use cuts up to 8¼" W × 1" thick
- ¾ hp / 110 V / 60 Hz
- 43 Hardened steel knives

Fajita Cutter

- Handles up to 1" thick cut
- Produces ½" thick strips



DESCRIPTION	ITEM #	PRICE
Tenderizer	170208	1758.00

Storage Containers & Brining/Marinating Buckets

- Seamless polyethylene containers and lids are NSF-listed
- 12¼" diameter
- Snap-on, air-tight lids are tabbed for easy on and off
- Lid sold separately

HEIGHT	CAPACITY	ITEM #	PRICE
8¾"	12 quarts	250833	17.99
13"	18 quarts	250834	27.99
15.43"	22 quarts	250835	31.99
Lid to fit 12, 18 and 22 qt.		250836	9.99



Jaccard Tenderizer

Three rows of blades allow the marinade to penetrate meat faster and increase absorbtion up to 8 times.



DESCRIPTION	ITEM #	PRICE
Tenderizer	400142	29.99

5 Gallon Bucket Liner

- Use in buckets to brine, or marinate meat. Liner can be easily tied to remove all air and cover meat completely.
- FDA & USDA food grade



QTY	ITEM #	PRICE
25 bags	222161	16.99

PH And Temp Meier

Perfect for analyzing the exact pH levels of dried sausage and meats to ensure proper acidification levels.

ITEM #	PRICE
395199	259.99



Walton's 10 mL Automatic Syringe Injector

- Marinade is automatically drawn into the feed tube with each squeeze of the grip handle allowing quick and continuous injection
- A heavy-duty and lightweight syringe made with metal parts
- Includes: 6" injector needle, suction needle and draw-off spike, plus an extra set of o-rings, springs and oil bottle



View the product review here

ITEM #	PRICE
222162	34.99



New Walton's 30 mL Auto Injector

Automatic syringe injector

- Easy squeeze grip handle to continuously inject marinade or brine
- Holds up to 30 ml. of liquid in the reservoir
- 3" and 5" replacement needles available!

ITEM #	PRICE
New 222955	44.99



Seasoning/Marinade Injectors

- A great accessory for injecting flavor into meat
- Use to inject hams, briskets, turkey, etc.

SIZE	DESCRIPTION	ITEM #	PRICE
4 oz. (Nickel Plated)	6" Perforated needle	400139	24.99
2 oz. (Plastic)	3" Injector needle. Two holes on opposite sides of needle	192131	9.99
2 oz. (Stainless)	3" Injector needle	222246	22.99



Find directions on injecting hams at waltons.link/ham

Pro Smoker
Smokehouse (PK100)

- Smoke up to 100 lbs. of summer sausage at once
- Includes 5 product screens
- 60°F–250°F temperature control
- Stainless steel interior and exterior
- 120V Single Phase, 1250 watts
- Automatic digital LED temperature control
- Use only sawdust in smoking pan (Do not use pellets or chips)
- 48" H x 21" W x 21" D
- Shipping weight: 170 lbs.

Screen/shelf

- 16½" x 17½"
- Add extra screens or replacement shelves
- Chrome plated

DESCRIPTION	ITEM #	PRICE
PK 100	171040PSS	2899.99
Screen/Shelf	171042	39.99

More parts available online!



Pro Smoker BBQ

Sophistication of smoker/ovens with the technology of wood pellet grills.

Specifications

- 150 lbs. pork butts, 100 lbs. brisket, 80 lbs. ribs, or 30 chickens capacity
- Auto-start, solid state electronic control
- 40 lbs. pellet hopper capacity
- 120V, 5 Amp
- NSF and UL listings

Includes

- (4) Stainless steel screens & drip pans, 23" x 23"
- Recipe book & Operator's manual

ITEM #	PRICE
171150	8399.99

Weight	464 lbs.
Dimensions	45" W x 26" D x 62" H
Smoking Space	14.7 sq. ft.
Heat	36,000 BTU



All-Star Smoker / Grill

Designed with the backyard barbecue enthusiast in mind. Cooking with charcoal and the hardwood of your choice with the All-Star you can create tasty barbecue and be the envy of the neighborhood. Smoke your favorite recipes using indirect heat. Sear and grill your favorite entrees using direct heat.

The full-length firebox with damper between the smokebox allows for consistent heat and smoke throughout the cooking process. The ash removal internal rake system allows for safe and easy ash cleanout with no mess.

- 3 Stainless steel smoking racks
- Over 1,152 sq. in. of smoking surface
- 288 sq. in. stainless steel grilling grate
- All-stainless-steel cooking surfaces, work shelves, and condiment tray allows for fast, easy cleanups
- Fabricated with heavy-gauge material for longevity

DESCRIPTION	ITEM #	PRICE
All-Star	173499	1795.00
Cover	173512	110.00



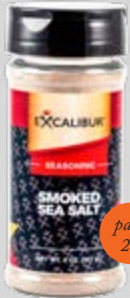
Over 1,152 sq. in. smoking space

3 Cooking racks

54" H x 34" W x 35" D

10" Large wheels

Not yet ready for a smoker? Add These Smoke Flavors to Any Food or Meat:



page 28



Hickory Smoke Powder

page 91



page 27

What Can it Cook?

90 Sausages (4 oz. link),
15 Slabs of Baby Back Ribs,
12 Pork Loins (5–6 lbs.), or
9 Flat Briskets (5–6 lbs.)



Bar-Be-Cube Smoker / Grill

The Bar-Be-Cube Smoker/Grill gives all barbecue enthusiasts the option of creating tasty BBQ masterpieces by slow smoking with low heat or searing and grilling fast with high heat. The design of the cooking chamber allows you to cook for small family dinners or large parties.

Position the racks to your desired cooking height above the charcoal and wood basket. The fire box is designed with damper plates and slide-in drawer with a charcoal/wood basket and an ash pan which can be repositioned allowing the chef to cook at different cooking temperatures. This feature also makes loading fuel and dumping ash quick and easy with less mess.

- 5 Stainless Steel cooking racks
- Over 2,200 sq. in. of cooking space
- The drip pan base has a drain to make draining grease and cleaning easy
- Large 10" wheels allow transport of the smoker/grill to all your favorite BBQ venues

DESCRIPTION	ITEM #	PRICE
Bar-Be-Cube	173501	1995.00
with Pellet Option	173509	2695.00
Cover	173511	110.00

48" H x 33" W x 33" D

Over 2,200 sq. in. cooking space

Pellet option

5 Cooking racks

10" Large wheels

Find Walton's Grilling Pellets on Walton's Grilling Pellets on page 117



Judge Smoker / Grill

If you think that bigger is always better and like to have the best equipment for everything you do, then the Judge is equipped for you. Whether competing or catering for a large party, it is always good to have the Judge on your side.

- 8 Stainless steel rotisserie racks, totaling 3,456 sq. in. of smoking surface
- 3 Stainless steel grilling racks, totaling 752 sq. in. of grilling surface
- 4 Dampers for precise control of heat and smoke
- Removable stainless work shelves

Options

- 4' or 5' towing with rotisserie or flat racks, legs and mounting pads
- Can be ordered with undercarriage kit, axle, and wheels or mounted on a flatbed trailer

ITEM #	PRICE
173503	8000.00

What Can it Cook?

360-480 Sausages (4 oz. link),
72 Slabs of Baby Back Ribs, or
32 Whole Briskets (9-12 lbs.)

80" W x 102" L x 69" H



Easily feed
500-600 people
pork tenderloin



37" W x 55" D x 63" H



Pellet option

Pit Boss Smoker / Grill

With the Pit-Boss Stainless steel rotisserie you automatically rotate your barbecue masterpieces through the heat and smoke rather than manually turn them. Cooking becomes enjoyable using less effort, saving you time and money.

- 8 Stainless steel rotisserie racks, totaling 1,705 sq. in. of smoking surface
- 2 Stainless steel grilling racks, totaling 432 sq. in. of grilling surface
- 3 Dampers for precise control of heat and smoke
- Removable stainless work shelves on front and side

DESCRIPTION	ITEM #	PRICE
Pit Boss Smoker	173502	3585.99
with Pellet System	173498	4399.99
Cover	173513	130.00

What Can it Cook?

32 Whole Chickens (3-3½ lbs.)
20 Slabs of Baby Back Ribs, or
8 Whole Briskets (9-12 lbs.)



Camp Chef Woodwind WiFi Pellet Grills

If good food is your name and smoking is your game then hop on the Woodwind Wifi train. Equipped with our new PID and WiFi-enabled controller, you'll be able to change the temperature, set timers, and receive notifications when your meat reaches your set temperature—all from the palm of your hand. Taste the difference and obtain flawlessly-smoked food by tailoring your grill's Smoke Number on the Camp Chef Connect App. Then, when the smoking ceases, clean-up is a breeze with our patented Ash Kickin' Cleanout. 4 temperature probes included.



Camp Chef Phone App



Woodwind WiFi 24" Pellet Grill



Included with Each:

- Camp Chef Connect
- 4 Stainless Steel Meat Probes
- Drip Tray
- Bottom Utility Shelf
- Upper and Lower Grates
- Easy Ash Cleanout
- Smart Smoke Technology with 10 Smoke Levels
- 160° – 500°F Temperature Range
- Pellet Hopper Purge
- Allows direct flame grilling with Slide Grill Technology giving up to 650°
- Cord Management System
- Grease Management System
- Stainless Steel Firebox

Woodwind WiFi 36" Pellet Grill



DESCRIPTION	COOKING SURFACE	DIMENSIONS	TEMPERATURE	ITEM #	PRICE
Woodwind 24"	811 sq. in.	49" H x 42" W x 30" D	160°F – 650°F	141062	899.99
Woodwind 36"	1,236 sq. in.	49" H x 63" W x 30" D	160°F – 650°F	141084	1199.99



Find Walton's Grilling Pellets on page 117

Add This Propane Griddle to Your Grill!



Camp Chef 14" Sidekick Flat Top Griddle

- Makes everything from breakfasts to burgers a breeze!
- 14" x 16½" cooking surface
 - Includes Professional Flat Top Griddle with ready-to-cook True Seasoned Surface
 - Includes propane tank holder
 - 28,000 BTU cast-aluminum burner
 - Grease Management System

- Matchless ignition
- Fully-adjustable heat-control knob
- Wind-baffle Technology

ITEM #	PRICE
141076	299.99





Camp Chef
SmokePro XXL Cover

Protect your Pellet Smoker with this durable patio cover. High-quality materials and weather-resistant liner provide extra protection from the outdoor elements, and a sewn-in bungee cord helps keep your cover on snug.

ITEM #	PRICE
141061	59.99



Camp Chef
24" Patio Cover

If your smoker plans to stay on the back patio for most of the year, —it's time to protect your investment. Crafted from durable, high-quality materials and a weather-resistant liner, this grill cover will do its job from day one. Debris, insects, snow, rain, mildew are no match for the full 24" pellet grill cover.

ITEM #	PRICE
141087	74.99



Camp Chef
36" Patio Cover

Protect your 36" pellet grill and smoker with this durable patio cover. The high-quality materials and weather-resistant liner keep your grill safe from the outdoor elements.

ITEM #	PRICE
141086	79.99



Camp Chef
SmokePro XXL Blanket

Reaching higher cooking temps can be tricky when the outdoors drops below freezing. Cook through the cold with the new SmokePro XXL Insulated Blanket. Magnets sewn directly into blanket allow for easy install and take off.

ITEM #	PRICE
141066	199.99



Camp Chef
Thermal Blanket 24"

- Fire-resistant fiberglass blanket
- Magnetized to hold in place
- Reduces pellet consumption
- Helps 24" Camp Chef pellet grills maintain temps in cold environment
- Fits all Camp Chef 24" pellet grills

ITEM #	PRICE
141107	109.99



Camp Chef
Thermal Blanket 36"

- Fire-resistant fiberglass blanket
- Magnetized to hold in place
- Reduces pellet consumption
- Helps 36" Camp Chef pellet grills maintain temps in cold environment
- Fits all 36" Camp Chef pellet grills

ITEM #	PRICE
141108	139.99



Camp Chef
SmokePro Jerky Racks

- Choose the right width to fit your Camp Chef pellet grill
- Almost 4× the cooking surface area
- 3 removable racks
- Tackle any smoking job with ease

DESCRIPTION	ITEM #	PRICE
24" Jerky Rack	141063	109.99



Camp Chef Bacon & Panini Press

The Bacon Panini Press is a handy tool for any chef. Simply rest the press on the cooking surface to warm it, then place it on top of the food to cook from both sides at once. Your bacon will be finished in a fraction of the time, and your sandwiches will look like they've come straight off of Pinterest with perfect sear lines.

- Cast Iron
- True Seasoned Finish, ready to cook

ITEM #	PRICE
141103	16.99



Camp Chef 12" Cast Iron Skillet

- True Seasoned finish cast iron
- Dual pour spouts
- Comfort-design handle
- Helper handle to provide support while carrying

ITEM #	PRICE
141110	30.99



Camp Chef 13" Square Dutch Oven

From the kitchen to the campsite the Square Dutch Oven is perfect for roasts, casseroles, ribs, breads, and much more.

- 8-quart capacity
- Legless design
- Cast Iron
- Thermometer probe side notch — keep a lid on it
- Raised ribs on lid for grilling and searing



ITEM #	PRICE
141111	99.99

Camp Chef Cast Iron Pizza Pan

- True Seasoned Finish cast iron
- Decorative molded cast iron handles
- Also perfect for rolls, pancakes, cookies and flat top grilling on your outdoor BBQ
- 14" diameter pan
- 7 lb. weight



ITEM #	PRICE
141112	44.99

Camp Chef
Cast Iron Cleaner

A special blend of all-natural oils and cleaning agents to break down sugars and other food particles. The natural oils won't damage the finish of your cast iron cookware. Safe to use on all seasoned and enamel pieces. For best results, follow up with Camp Chef Cast Iron Conditioner to protect your iron with a fresh layer of seasoning.



ITEM #	PRICE
141077	11.99

Camp Chef Cast Iron
Conditioner

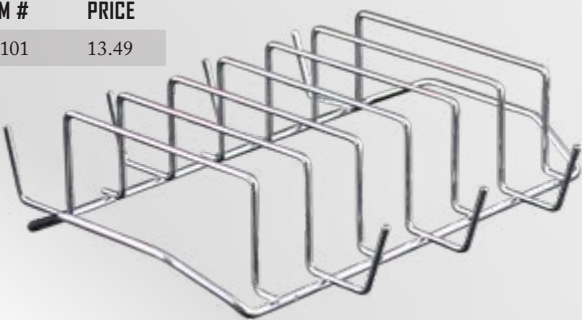
The best way to “season” your cast iron Dutch ovens, cookware, grill grates, or burners. Recommended by world-champion Dutch oven chefs. Made of all-natural ingredients to protect your cast iron. It only takes a little to properly care for your cast iron and ensure years of use.



ITEM #	PRICE
141078	17.99

Camp Chef Rib Rack

- Holds 6 racks of ribs (vertically)
- Built-in potato skewers (holds 7 potatoes)
- Built-in side handles for easy handling
- Nickel-plated



ITEM #	PRICE
141101	13.49

Camp Chef 6-Piece Griddle Tool Set

- Two uniquely-designed spatulas
- Scraper
- 2 Squeeze bottles
- Flexible cutting board



ITEM #	PRICE
141079	32.99

Camp Chef Large Spatula

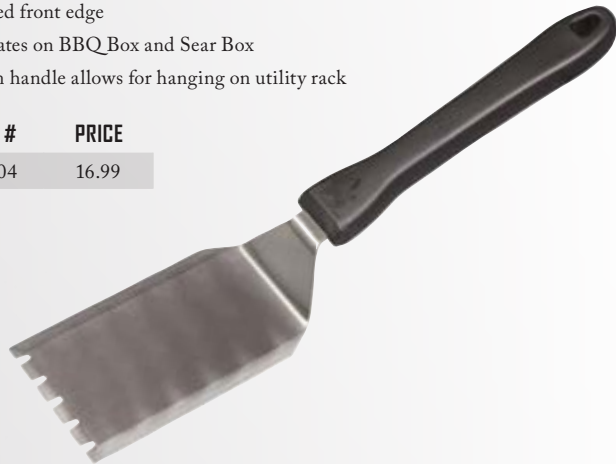
- Durable and sturdy construction
- Long ergonomic handle
- Wide and long blade
- Stainless steel



ITEM #	PRICE
141082	15.99

Camp Chef Grill Box Spatula

- Stainless steel
- Grooved front edge
- Fits grates on BBQ Box and Sear Box
- Hole in handle allows for hanging on utility rack

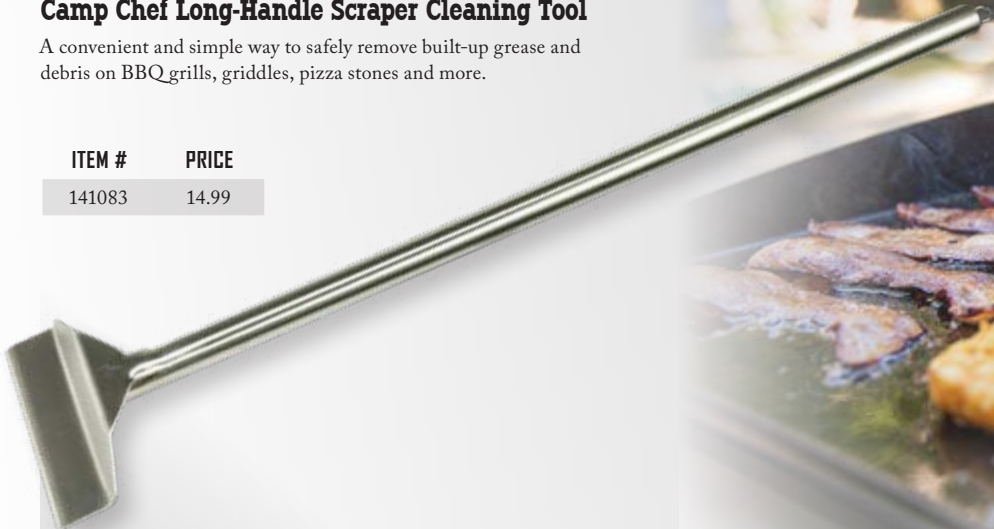


ITEM #	PRICE
141104	16.99

Camp Chef Long-Handle Scraper Cleaning Tool

A convenient and simple way to safely remove built-up grease and debris on BBQ grills, griddles, pizza stones and more.

ITEM #	PRICE
141083	14.99



Camp Chef Mountain Series
Mesa Adjustable Camp Table

- Perfect for food preparation and Dutch oven cooking with charcoal briquettes
- Perfect height eliminates bending over
- Extra room for preparation or serving
- Works great with other Mountain Series products
- Holds two 14" Dutch ovens



ITEM #	PRICE
141058	159.99

Camp Chef Collapsible Garbage Can

Great for tailgating, RV, camping or weekend backyard barbecues

- Packs small for storage and travel
- Opens up to 35 gallon capacity
- Zippered lid
- Carry handles



ITEM #	PRICE
141059	23.49

Camp Chef Tool Holders 3-Pack

Keep your tools right where you need them with our Camp Chef branded magnetic hooks. Hook them to your side shelf or your hopper for easy access whenever you need a helping hand.

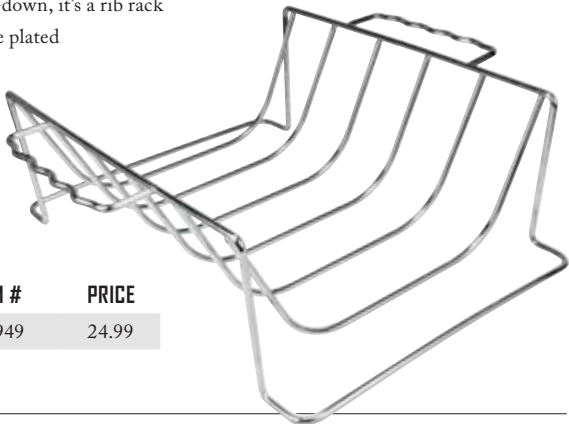
ITEM #	PRICE
141081	19.99



LOOK FOR MORE
CAMP CHEF ACCESSORIES:
GrillGrates on page 107
Laser Thermometer on page 124

Mr. Bar-B-Q
Rib & Roasting Rack

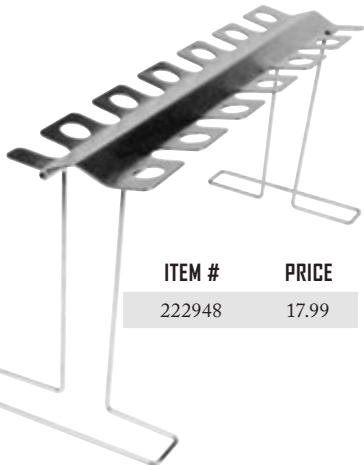
- Use for large roasts and turkeys
- Upside-down, it's a rib rack
- Chrome plated



ITEM #	PRICE
222949	24.99

Mr. Bar-B-Q
E-Z Legs & Wings

- Keeps your chicken moist and flavorful
- Grills 12 legs or wings all at once
- Stainless steel



ITEM #	PRICE
222948	17.99

MR.
BAR-B-Q

Mr. Bar-B-Q
Oversized Spatula

- Wide Stainless Steel Spatula
- Perfect for Fish and Larger Cuts of Meat
- Round Comfort Handle
- Leather Loop for Hanging



ITEM #	PRICE
222960	15.99

Mr. Bar-B-Q
Basting Cover — 11 in.

- Melts cheese and reduces cooking time
- Prevents hot greasy foods from splattering



ITEM #	PRICE
222933	25.99

Mr. Bar-B-Q
Charcoal Chimney Starter

- No need for lighter fluid odors or flavors
- Works every time
- Faster briquette lighting



ITEM #	PRICE
222950	24.99

Mr. Bar-B-Q
Easy Grip Basting Brush

- Silicone
- 16¼" long



ITEM #	PRICE
222929	12.49

Mr. Bar-B-Q
Old-Fashioned Basting Mop

- Cotton mop head ideal for applying sauces
- Hardwood handle



ITEM #	PRICE
222952	7.99

Mr. Bar-B-Q
BBQ Stone Cleaner

- Forms to flat or curved surfaces for deep cleaning



ITEM #	PRICE
222931	17.99



Mr. Bar-B-Q
Nylon Grill Brush — 18 in.

- Nylon Brush and stainless steel scraper

ITEM #	PRICE
222930	7.99



Mr. Bar-B-Q BBQ Roaster Basket

- Dual handles for easy transport.
- Perfect for roasts, poultry, veggies and cooking entire meals.

ITEM #	PRICE
222934	19.99

Mr. Bar-B-Q Hand-Held Bug Zapper

- Kills insects on contact
- Easy-to-use handheld electric fly swatter
- Indoor or outdoor use

ITEM #	PRICE
222942	20.99



Mr. Bar-B-Q Handle-Mount Grill Light

- LED Handle-Mount Grill Light with Clamp
- Keep your grill visible while grilling in low-light conditions
- 12 bright LED bulbs with rotating heads
- Individual switches can light one or both sides

ITEM #	PRICE
222940	44.99



Mr. Bar-B-Q Ceramic Briquettes

- For gas grills
- 60 pieces (enough for most large gas grills)

ITEM #	PRICE
222941	24.99



*Fun for Kids &
Us Grown-Ups Too!*

Mr. Bar-B-Q
Corn-On-the-Cob Holders

- Protect fingers from the heat
- 4-pair sets
- Sleeves to store skewers safely

DESCRIPTION	ITEM #	PRICE
Cows	222951	11.99
Pigs	222954	11.99
Easy Grip	222953	5.99



Grill Planks

- Perfect for infusing a smoky flavor into any cut of meat, especially popular with grilled and smoked fish
- 6" × 12" Size
- Made in the USA

FLAVOR	QTY	ITEM #	PRICE
Cedar	4	222145	22.99
Alder	4	222146	18.99



Steak Skewers

- Stainless steel holds better than wood or plastic
- 100 per package

SIZE	ITEM #	PRICE
1¼"	40001056	11.99
1¾"	40001057	12.99



Wood Skewers

12" × ¼"

QTY	ITEM #	PRICE
25	40001054	4.99



GrillGrates

- Increase the grill surface temperature, reduce flare-ups, hot and cold spots and deliver restaurant-quality sear marks all at once
- These grates produce juicier and more tender food every time
- Reversible, interlocking, aluminum panels fit across the surface of your grill, replacing existing grates or covering them
- Perfect for getting the high heat flavorful sear marks in your pellet smokers

SIZE	DESCRIPTION	ITEM #	PRICE
16¼"	16¼" × 5¼" (2 panels)	222596	64.99
15¾	Camp Chef SmokePro Searbox	222925	72.99
18½	Camp Chef Woodwind	222924	111.99



Grill Wipes

- Cleans debris from the cooking surface
- Delivers professional-grade high-heat oil directly to the grilling surface

QTY	ITEM #	PRICE
6	222559	3.99



BBQ Accessory Organizer

- Have BBQ tools and cooking supplies readily accessible by clamping them to your grill or table
- Large 3½" screw clamp, mounts to any grill or table

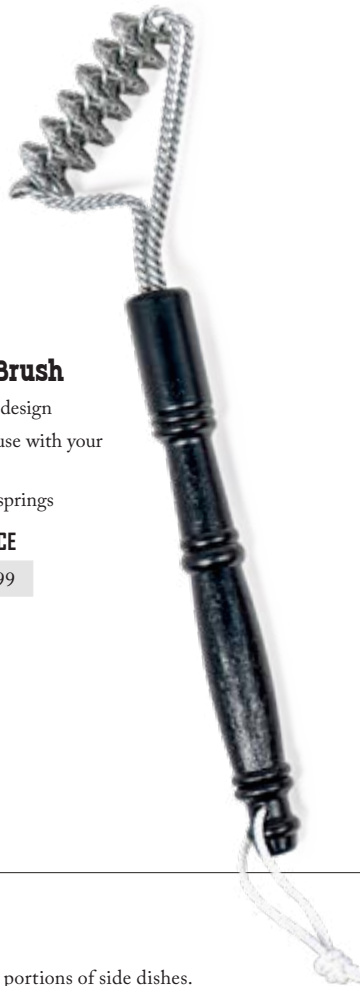
ITEM #	PRICE
222591	24.99



Grate Valley Grill Brush

- Bristle-free, double-helix design
- Specifically designed for use with your GrillGrates
- Durable galvanized steel springs

SIZE	ITEM #	PRICE
15"	222598	22.99



Foil Pans

Great for catering or large portions of side dishes.

DESCRIPTION	SIZE	QTY	ITEM #	PRICE
Full Size Pans	20¾" × 12½" × 3⅛"	40	235612	192.99
Full Size Lid	20¾" × 12½" × 3⅛"	80	235615	179.99
Half Size Pans	12¾" × 10½" × 2½"	100	235613	54.99
Half Size Lid	12¾" × 10½" × 2½"	100	235616	34.99



Grilling Mesh Basket

- Ideal for use on grills, oven or in the microwave
- Raised edges on all sides
- Non-stick so food slides off easily
- Reusable, easy to clean and dishwasher safe

ITEM #	PRICE
222124	9.99



Chicken Beeroaster Deluxe

- Pour your favorite marinade, beer, or fruit juice in the tube so the meat stays moist and is infused with flavor
- Veggie clips hold baked potatoes, sweet potatoes or corn perfectly
- Additional vegetables can be cooked in the pan under the chicken
- Use in the oven or the grill

ITEM #	PRICE
222120	24.99



New Cast Iron Round Grill Press

Feeling pressed to grill the best burger? Our cast iron grill press grills burgers flat cooking both sides of meat with even heat while pressing out unwanted fats. Use on the grill or in the kitchen on any grilled meat, sandwich, or to keep bacon from curling. The rosewood handle stays cool for safe and easy handling. Great for both indoor and outdoor use.

ITEM #	PRICE
222182	28.99



Grilling Mesh Sheet

- Use on grills, oven or even in the microwave
- Alternative to aluminum foil
- Good for up to 500°F
- Non-stick so food slides off easily
- Reusable and dishwasher safe

ITEM #	PRICE
222125	14.99



Non-Stick Cooking Sheet

- Perfect for baking cookies, biscuits, pies, pizza and more
- Good for up to 500°F
- Alternative to aluminum foil on baking sheets or pans
- Reusable and dishwasher safe

ITEM #	PRICE
222126	9.99



Orange Silicone Gloves

100% BPA-free silicone.

Heat & Flame-resistant Glove

Aramid construction (same material used by firefighters, race car drivers, astronauts and fighter pilots for heat protection).

Heat-Resistant Gloves

- Use around the grill or stove to protect hands and forearms from high heat
- Certain models can also be used for shredding hot pork shoulders, taking beer can chicken off the can and removing other hot foods from the grill

NAME	MAX HEAT	QTY	ITEM #	PRICE
Orange Silicone	425°F	2	222305	14.99
Heat & Flame-resistant	480°F	1	222306	12.99

New Mesh Scrubber Grill Brush

Bristle-free and ready to steam. This dual padded scrubber is non-clogging, non-abrasive and safe with all grill types, including porcelain. The woven mesh heads are replaceable and can be used to steam clean your grill surface when dipped in water to remove food remnants and rid the surface of bacteria. Improve the taste of your food and the life of your grill by giving it a deep cleaning.

DESCRIPTION	ITEM #	PRICE
New Mesh Scrubber Brush	222183	16.99
New Scrubber Replacements	222184	6.99



New Stainless Steel Burger Smasher

A stainless-steel burger smasher is the perfect grill gadget for every burger lover. Pressing a burger reduces the grill time while maintaining an even cook. Make your burger healthier but still flavorful by smashing out the grease! The stainless-steel construction is durable, heat resistant, and dishwasher safe. Also works grease with getting the grease out of bacon and pressing paninis to make the bread crispier

ITEM #	PRICE
New 222181	29.99



New 18" Grande Tongs

This 18" tong keeps your hands well away from searing heat and is extra wide. Made of recycled stainless steel, it features a handle made from stunning farm-raised tiger bamboo. The tongs have a locking mechanism to keep them safely closed when not in use. Heat up your grill, not your hands.

ITEM #	PRICE
New 222187	16.99



Walton's Stainless Steel Shredder Claws

- Durable
- Easy-cleaning
- Make quick work shredding any meat
- Set of 2

ITEM #	PRICE
222946	10.99



Walton's Silicone Tongs

This set of three orange silicone tongs by Walton's comes with a 12 inch, a 9 inch, and a 7 inch tong. They're perfect for all of your grilling needs!

- Ring-pull locking system for easy storage
- -40°F to 480°F

ITEM #	PRICE
222944	19.99



Walton's Heat-Resistant Gloves

- Aramid construction
- Use when grilling, with stove or shredding pork to protect hands and forearms from high heat
- Machine washable

ITEM #	PRICE
222947	12.99



Walton's 2-Piece BBQ Grill Mats

Heat-tolerant sheets let you cook delicate meats like fish or thin vegetables without sticking or dropping through your grill grates. Suitable for oven, grill, or microwave use. Just wipe it clean, no scrubbing needed.

- Reusable and dishwasher safe
- Set of 2
- 13" x 16"
- -90°F to 500°F

ITEM #	PRICE
222945	6.99

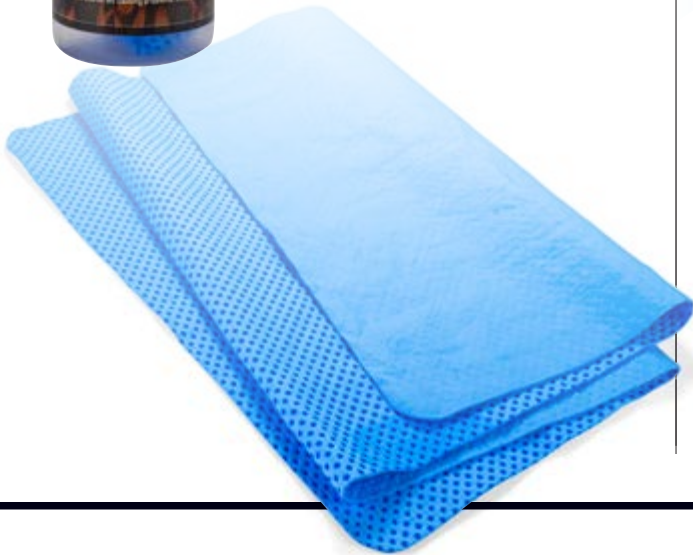


New Walton's Smoker Soaker Humidity Towel

Take hours out of your barbecue smoke schedule with the Walton's Smoker Soaker. Stop the stall time in your meat by raising the humidity in your smoker.

- Reusable, just rinse out occasionally to clean
- Produces fast evaporation by wicking water from a pan
- Rinse before use
- 31½" x 13"

ITEM #	PRICE
222959	9.99



Walton's MEATGISTICS 27 Quart Taiga Cooler

- Made in Texas, USA with limited-lifetime warranty and 60-day money-back guarantee
- 2" thick walls and 3" thick lid with R5 insulation gives unbreakable strength and keeps the cold colder
- Four hydro-turf, high-performance traction feet ensure your cooler stays put
- Oversize drain plug for fast draining
- ¾" thick no-break, polypropylene walls with UV stabilizers and anti-microbial additives to ensure a lifetime of strength and durability
- Holds up to 24 cans and a bag of ice

ITEM #	PRICE
222943	239.99



New Walton's Mini Mister & Sprayer

You'll enjoy finding endless uses for these handy pump-pressurized spray bottles.

Use as:

- Easy barbecue meat marinator stops cooking meat from drying out
- Cleaning and disinfecting sprayer household and industrial
- Cooling mister to keep you cool in summertime heat!
- Yard and garden sprayer weeds, pests, plant food
- Scent atomizer/deodorizer
- Vaporizer/Humidifier
- Replace any pump bottle to eliminate need for continuous pumping to spray

ITEM #	PRICE
222961	16.99



BBQ Lighters

- Refillable butane
- Adjustable flame

DESCRIPTION	LENGTH	ITEM #	PRICE
Bottle Opener Utility Lighter	8"	222828	8.99
Double Barrel Shotgun	15"	222812	13.99
Magnum Match	20"	222811	11.99
Open Face Reel Lighter	18"	222827	14.99



Cajun Dragon Propane Fire Starter

- Use to start fires in a fire pit, bon fire, BBQ pit or smoker
- Could also be used to cook over a charcoal BBQ pit
- Attach to propane tank of choice and get started (propane not included)

SIZE	FUEL	ITEM #	PRICE
Classic	Any propane tank	222610	59.99
Mini	1 lb. cylinders	222609	30.99



Flip Professional Smoke Box

- Add smoke flavor to anything you are grilling or BBQing on your grill or use in your smoker to give it even more of a smoke flavor
- Great for cold smoking. Light in a smoker or grill, let the smoke smolder cheese, fruits, nuts, veggies, meat or anything else without cooking it
- Can be used with wood chips or wood pellets

ITEM #	PRICE
222149	24.99



A-Maze-N Gel Firestarter

- Liberally add to any wood fuel source and ignite for a quick and easy firestarter
- 4 oz. (236 ml)
- Made in the USA

ITEM #	PRICE
222915	6.99



Find
Smoking
Wood Chips
on page 118

Fire Starters

- Perfect for camping or cooking, this is an easy way to start any fire
- Works with any grill, smoker, fireplace or campfire
- Non-toxic and safe for use indoors or outdoors
- 50 starters per package

ITEM #	PRICE
222148	16.99



A-Maze-N Tube Smokers

- Designed to burn pellets and supplement smoke at higher temps in pellet grills/smokers. This is where most pellet grills/smokers do not produce much smoke
- Will burn pellets or sawdust
- Lightweight, durable and portable smoke generator

DESCRIPTION	ITEM #	PRICE
6" Tube	222900	24.99
12" Tube	222901	34.99
12"-18" Expands	222914	44.99
5" x 8" Box	222903	34.99



New SmokePistol Smoke System

- Great for hot or cold smoking
- Fully controllable smoke output

- Up to 4 hours of continuous smoke
- Real fruitwood smoke for true BBQ flavor
- 8 flavors of refill smoke cartridges

SIZE	ITEM #	PRICE
Smoke Pistol System	380201	74.95
Portable Battery	380202	24.99



Portable Rechargeable Battery

Smoke Bullets

- SmokePistol refills
- 3 per pack

FLAVOR	ITEM #	PRICE
Hickory	380205	7.99
Apple	380206	7.99
Mesquite	380207	7.99
Cherry	380208	7.99
Alder	380209	7.99
Pecan	380210	7.99
Maple	380211	7.99
Oak	380213	7.99



B&B Competition Char-Logs

A favorite among world-champion pitmasters because of its long and clean burn.

- Made from oak lump charcoal
- Great with any meat
- Mild flavor

ITEM #	PRICE
173808	24.99

Aluminum Smokestick

- Being made from aluminum keeps them light and easy to clean
- Solid throughout so they can be trimmed down to the perfect size for you

SIZE	ITEM #	PRICE
42"	620730	12.99



Hardwood Lump Charcoal

- Made from a mixture of oak and hickory hardwoods
- Wood is baked to remove tar and sap, leaving behind only carbon
- Produces a hot-burning and long-lasting fire that adds a great smoke flavor

SIZE	ITEM #	PRICE
20 lb. Bag	173420	19.99



Fragrant Pinyon Pine Chiminea Wood

- Pinyon pine (piñon pine) is not for cooking use
- Only for use in chimineas, fire bowls, and fire pits

FLAVOR	SIZE	ITEM #	PRICE
Pinyon Pine (chunks)	22 lbs.	222101	39.99
Pinyon Pine logs (10")	22 lbs.	222099	42.99



Whiskey Barrel Chunks

- Hand-cut wood chunks from genuine whiskey barrels. Add a unique and complex flavor to whatever you are smoking
- Insect-free as the wood has been air-dried over many years
- The inside of each barrel is charred, giving the whiskey chunks a smoother, more mellow flavor

SIZE	ITEM #	PRICE
3 lb.	222097	19.99



Walton's Wood Smoking Fuel

- High-quality, burns brightly with a tame flame without popping and cracking
- Locally-sourced from Benton, KS
- Heat-treated to improve product quality by eliminating insects and larvae from wood



FLAVOR	TYPE	SIZE	ITEM #	PRICE
Apple	Chunks	10 lbs.	222107	21.99
Cherry	Chunks	10 lbs.	222108	21.99
Hickory	Chunks	10 lbs.	222109	21.99
Mesquite	Chunks	10 lbs.	222111	21.99
Pecan	Chunks	10 lbs.	222113	21.99
Oak	Chunks	20 lbs.	222103	30.99

FLAVOR	TYPE	SIZE	ITEM #	PRICE
Apple	10" Split	20 lbs.	222140	48.99
Cherry	10" Split	20 lbs.	222141	48.99
Hickory	10" Split	20 lbs.	222142	48.99
Mesquite	10" Split	20 lbs.	222143	48.99
Oak	10" Split	20 lbs.	222144	39.99

WOOD FLAVORS?

Few things cause more confusion for people new to meat smoking than the different types of woods available. They've seen "Apple-Smoked Bacon" and expect their own bacon to have a certain flavor because they used apple wood to smoke it.

This isn't how using different woods works.

The type of wood you burn for smoke doesn't impart a different flavor to it. The difference is the *strength* of the smoke flavor.

Fruit woods like apple and cherry make a milder smoke and are great choices for lighter flavored meats like poultry and fish and also for vegetables.

Hardwoods like hickory, mesquite and pecan are better for the more robust flavors of beef, pork and larger game.

Walton's Grilling Pellets

- The perfect ratios of woods to deliver the best flavor and quality of burn when compared with any other pellets on the market
- Some oak is added to our pellets to increase the heat and performance of softer woods while also delivering a more even flavor
- Pure wood with no additives, binders, chemicals or artificial flavorings
- Use Osage Orange to burn at higher BTUs

TYPE	SIZE	ITEM #	PRICE
Apple	40 lb.	173407	35.00
Cherry	40 lb.	173405	30.00
Hickory	40 lb.	173403	26.00
Mesquite	40 lb.	173406	30.00
Osage Orange	40 lb.	173398	30.00
Pecan	40 lb.	173402	30.00
Backyard Blend	40 lb.	173459	35.00
Smokehouse Blend	40 lb.	173458	33.00

TYPE	SIZE	ITEM #	PRICE
Apple	2 lb.	222175	5.00
Cherry	2 lb.	222174	5.00
Hickory	2 lb.	222171	5.00
Mesquite	2 lb.	222172	5.00
Osage Orange	2 lb.	222176	5.00
Pecan	2 lb.	222173	5.00

Cookin' Pellets Perfect Mix

- A perfect mix of popular hardwoods including hickory, cherry, hard maple and apple
- 100% hardwood and no fillers (no oak or alder)

SIZE	ITEM #	PRICE
40 lb.	173397	29.99



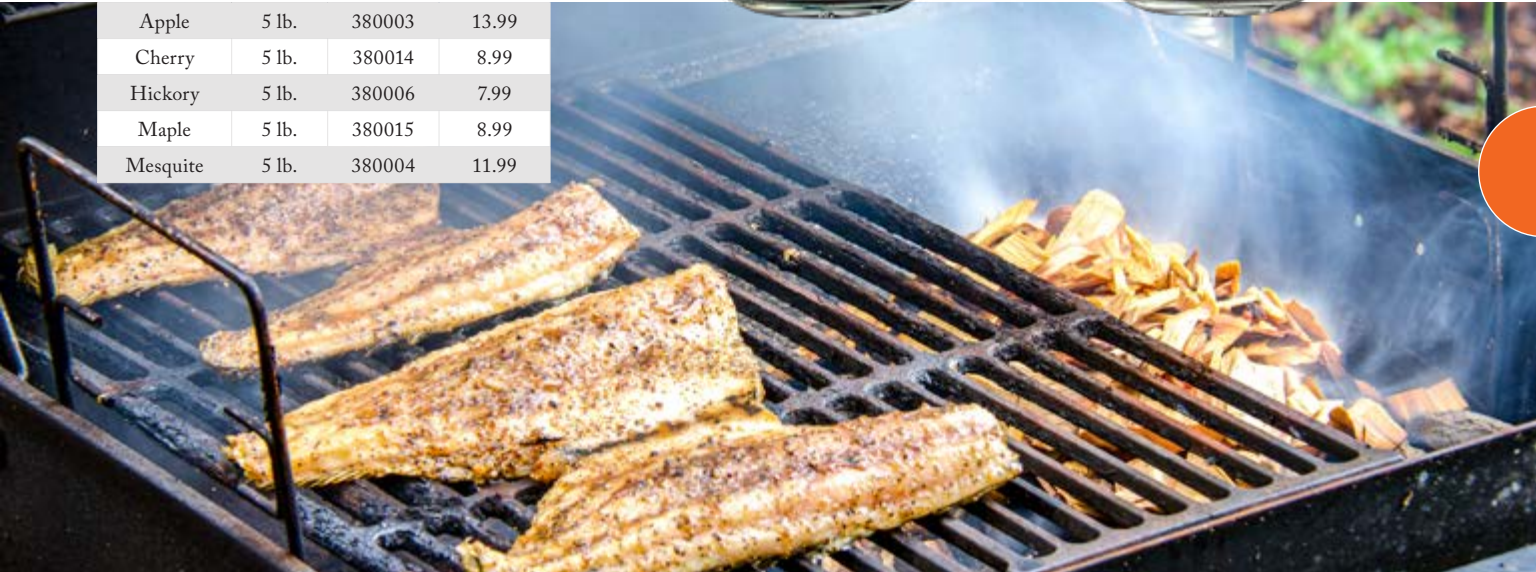
Walton's Wood Chips

- Specially designed dehydrating and dedusting processes to ensure that every bag contains only high-quality clean and dry product
- This product is designed for commercial smoke generators but can also be used in chip pans
- Approximately 1/8" diameter
- Weight approximate because of drying wood

TYPE	SIZE	ITEM #	PRICE
Apple	40 lb.	380007	52.99
Cherry	40 lbs.	380011	23.99
Hickory	40 lb.	380005	23.99
Maple	40 lbs.	380012	22.99
Mesquite	30 lb.	380008	34.99



Apple	5 lb.	380003	13.99
Cherry	5 lb.	380014	8.99
Hickory	5 lb.	380006	7.99
Maple	5 lb.	380015	8.99
Mesquite	5 lb.	380004	11.99



Smoking Chips

- 100% all-natural kiln-dried wood chips (no additives)
- Size is ideal for use in your BBQ, smoke box or outdoor smoker
- Made in USA

Coarse Cut

FLAVOR	SIZE	ITEM #	PRICE
Alder	2 lb.	222134	6.99
Apple	2 lb.	222135	6.99
Bourbon	2 lb.	222165	12.99
Cherry	2 lb.	222163	6.99
Hickory	2 lb.	222136	6.99
Mesquite	2 lb.	222137	6.99
Pecan	2 lb.	222164	6.99

Extra Fine

FLAVOR	SIZE	ITEM #	PRICE
Alder	2 lb.	222130	6.99
Apple	2 lb.	222131	6.99
Bourbon	2 lb.	222168	12.99
Cherry	2 lb.	222166	6.99
Hickory	2 lb.	222132	6.99
Mesquite	2 lb.	222133	6.99
Pecan	2 lb.	222167	6.99



Additional shipping charges due to weight or size: Add \$10 to standard rate.

5 Minute Marinator

- Vacuum container with convenient tray design that achieves full marination in as little as 5 minutes
- No need to marinate overnight anymore

SIZE	ITEM #	PRICE
10" x 14"	400148	34.99



Better Breader™ Batter Bowl

- Air-tight lid and sifting tray allow perfectly breaded meat and vegetables every time
- Use in the kitchen, at the lake or even camping

DIMENSIONS	ITEM #	PRICE
7½" x 16½" x 4.9"	222314	23.99



Tenderizer Mallet

- 7½ oz., strong aluminum construction
- Smooth side for pounding meat
- Textured side for tenderizing meat
- Also use on nuts, garlic, candy etc.

ITEM #	PRICE
222916	10.99



Adjustable Burger Press

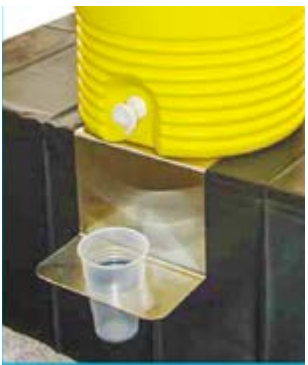
Fully-adjustable for consistent patty sizes from ¼ to ½ lb. — ensures they all grill at the same rate

ITEM #	PRICE
222918	9.99



Kitchen Accessories

	DESCRIPTION	ITEM #	PRICE
New	Adjustable Measuring Spoon	222185	9.99
	Butter Spreader	222557	4.99
	Plastic Hamburger Paddle	400406	5.99
	Hot/Cold Gel Pack	222127	10.49
	Block Scraper (Stainless Steel)	400125	5.99
	Poly Bowl Scraper (3¾" x 5¾")	400409	1.99
	2¼" Double-edge Peeler	26040694	5.99
	Can Opener	26043798	17.99
New	Adjustable Measuring Cup	222186	14.99
	Drip Catcher	235911	22.99



Finger Twine Knife

- These hand finger knives are worn so you can easily cut twine while packaging without having to pick up scissors or a knife
- Slips around the finger like a ring

SIZE	ITEM #	PRICE
7	2651201	4.99
9	2651202	4.99
11	2651200	4.99
13	2651203	4.99



Stainless Mixing Bowls

- Perfect for chilling, marinating and cleaning
- Flat bottoms keep from sliding

CAPACITY	ITEM #	PRICE
½ Quart	222549	4.99
1¼ Quart	222550	5.49
2¾ Quart	222551	7.99
4¼ Quart	222552	11.99
6¼ Quart	222553	17.99
10¾ Quart	222554	24.99



REMOTE THERMOMETERS

Want to enjoy a delicious meal without having to stand over the grill while it cooks? These remote thermometers will do just that

with their connection capabilities. Choose from a variety of options including wireless receivers or smart phone apps. All this so you can keep your eye on the grill while still spending time with family and friends at your next barbecue.



Meater & Meater+ Thermometers

- The app estimates your cook times based on the type of protein and level of doneness you request
- Insert the Meater probe into meat, set up the cook in the Meater app on your smartphone or tablet, cook and follow the app instructions
- It considers “carry-over” cooking for perfect results
- Simple to set up and use with an included charger
- The modern, sleek design is easy to clean with no wires to fuss with

NAME	RANGE	ITEM #	PRICE
Meater	33 ft.	222277	72.99
Meater+	165 ft.	222278	99.99



Use with your Apple or Android smartphone.



GrillEye PRO Plus

GrillEye PRO Plus

- Now includes Cloud connectivity which allows you to monitor your smoker, grill or oven from anywhere
- The magnetic mount and 360 rotations make it easy to find a place to set while monitoring meat

GrillEye

- Set custom temperature or timer alerts with the iOS or Android apps
- Comes with 2 FDA-approved meat probes that can be used for meat or ambient temperature readings



GrillEye

GrillEye Max

- Cloud connectivity
- Temperature accuracy up to 3 decimal points
- The only probes worldwide certified for accuracy by professional laboratories (and FDA-Approved)
- Quick temperature readout faster than instant-read thermometers



GrillEye Max



Iris Probe

NAME	RANGE	MAX PROBES	BATTERY	ITEM #	PRICE
GrillEye	328 ft.	6	AA	222274	69.99
GrillEye Max	WiFi	8	USB	222279	119.99
Iris Probe	--	1	--	222280	19.99



XR-50

Escali Wireless Thermometer-Timer

- Two crucial kitchen tools in one multifunctioning unit
- The wireless display unit easily slips into your pocket or clips onto your belt, so time and temp are always close at hand
- Set custom temp alerts and the thermometer will notify you when food is done cooking
- Temp range: 32°F to 482°F

ITEM #	PRICE
395629	35.99



XR-30 & XR-50 Thermometers

- Easily monitor meat on the BBQ or smoker with a portable receiver
- Each probe on the receiver has a separate reading
- Visible even at night with the LCD backlight display
- Complete with INSTA-SYNC® technology featuring faster connection, simpler user programming and reduced connection drops

NAME	RANGE	MAX PROBES	ITEM #	PRICE
XR-50	500 ft.	4	395223	89.99
XR-30	500 ft.	2	395222	69.99



XR-30



Touch Screen Thermometer & Timer

- Two crucial kitchen tools in one multifunctioning unit
- Temp. alerts for varying levels of doneness are stored in the thermometer for various protein options
- The touch-sensitive controls are built into the backlit display
- Count up or down to a max of 99 minutes and 59 seconds
- Includes oven-safe probe

ITEM #	PRICE
395627	26.99



Walton's Thermometer

- We created a thermometer to have all the best features
- Waterproof, backlit LCD screen, magnetic, 2-4 second read time, 5¼" probe and calibratable
- Temp range: -58°F to 572°F

ITEM #	PRICE
395638	14.99



Pocket Thermometer

- The digital display is face-mounted for better visibility which reduces misread measurements
- Store in the included antimicrobial cover
- Temp range: -40°F to 500°F

ITEM #	PRICE
395626	15.99



Waterproof Thermometer

- This quick-reading probe is designed to be dishwasher-safe and is made with extra-durable buttons, so it is built to last
- Snap the cover onto the end to extend its reach
- 1-3 second measurements
- Temp Range: -58°F to 482°F

ITEM #	PRICE
395625	23.99



Folding Digital Thermometer

- Compact and portable, perfect for tailgating, grilling or camping
- Extend the probe to 90°, 180° or lock into the handle for storage
- Temp range: -49°F to 392°F

ITEM #	PRICE
395623	19.99



New Compact Folding Digital Thermometer

- Strong Mounting Magnet
- Large, Backlit Display
- Auto-Off Feature
- Compact & Portable Design
- Temp. Range -4°F to 392°F
- Probe Length 2.9"

ITEM #	PRICE
395650	17.99



Digital Pen Thermometer

- Read measurements in low light and at awkward angles
- Water-resistant
- A hole through the end of the protective cover allows the probe to be held at a distance over steaming liquids
- Temp range: -45°F to 392°F

ITEM #	PRICE
395624	17.99



Camp Chef Infrared Laser Thermometer

Measure the surface temperatures of hot cooking surfaces like griddles, grills, pizza stones, and food in no time — just aim and push the button.

- Precision temperature readings
- Measurements in seconds
- Nighttime blue backlight
- A must-have for outdoor cooking

ITEM #	PRICE
141080	44.99



New Infrared & Probe Thermometer

2 in 1! Measure both the grill surface AND internal temp of your meat with one handy thermometer.

- Scan and Hold IR Function
- Plug-in Probe w/ 40" cord
- Large, Backlit Display
- Adjustable Temperature Alert
- -58°F to 662°F - IR
- -4°F to 572°F - Probe
- Probe Length - 7"

ITEM #	PRICE
395648	49.99



Digital Refrigerator/Freezer Thermometer

- Large digital display and compact design allow it to monitor cold or dry storage units to ensure proper air temp.
- Stand on a shelf, hang from a rack or magnetically mount it
- Temp range: -4°F to 122°F

ITEM #	PRICE
395628	10.99



Grill Surface Thermometer

- Know when you can start cooking or searing, the durable construction allows it to be left in a grill to measure surface temperatures
- Temp range: 100°F to 500°F

ITEM #	PRICE
395630	11.49



Instant Read Thermometers

- Easy to read and dishwasher-safe
- NSF certified
- Temp range: 0°F to 220°F

SIZE	ITEM #	PRICE
1¼"	395104	10.99
1"	395103	7.49



Meat Thermometer

- Large easy to read dial with target cooking temps labeled
- 2½" dial × 4¾" probe
- Dishwasher and oven-safe with a stainless steel body
- NSF certified
- Temp range: 120°F to 220°F

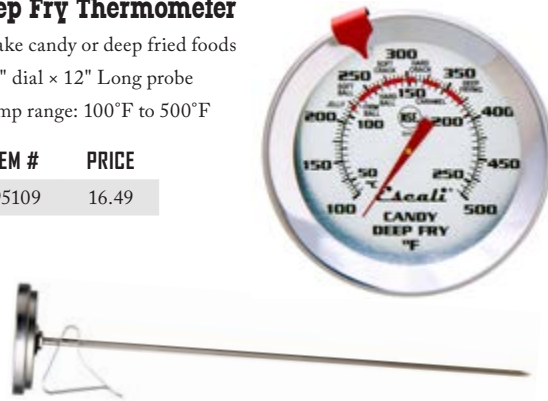
ITEM #	PRICE
3952003	12.99



Deep Fry Thermometer

- Make candy or deep fried foods
- 2¼" dial × 12" Long probe
- Temp range: 100°F to 500°F

ITEM #	PRICE
395109	16.49



Dial Refrigerator/Freezer Thermometer

- Monitor food in cold storage to ensure proper air temps. for food safety
- Quickly verify air temps with blue cold zone
- Stand on a shelf or hang from a rack

ITEM #	PRICE
395631	10.99



Refrigerator/Freezer Thermometer

- Easy to read bold numbers with a magnifying lens cover
- Can hang or stand
- Non-toxic, spirit-filled
- Temp range: -40°F to 80°F

ITEM #	PRICE
395108	6.49



Walton's Boning Knives

- 6" curved blade
- Handle is made of high-quality resin to give a comfortable grip while still being durable and easy to clean
- Made from high-quality steel

COLOR	ITEM #	PRICE
Black	260511	11.99
Yellow	260515	11.99
Green	260512	11.99
Red	260514	11.99
Orange	260516	11.99
Blue	260513	11.99



CUTLERY

Walton's Flexible Cutting Mat

Polypropylene material, lightweight and flexible.

SIZE	ITEM #	PRICE
10" × 13"	4003821	3.99
24½" × 30"	4003825	16.99



Poly White Cutting Boards

- Microwave and dishwasher-safe
- Stain, heat and chip-resistant

SIZE	ITEM #	PRICE
11" × 17" × ¾"	222548	19.99



Disposable Cutting Boards

- 20" × 24" cut-resistant boards on a perforated roll
- FDA & USDA food grade
- 100% recyclable, materials sourced from USA

ITEM #	PRICE
222160	79.99



Walton's BHA Flexible Cutting Mat

Polypropylene material, lightweight and flexible. Co-branded with our good friends at Backcountry Hunters & Anglers of Kansas. Mat size: 10" × 13"

ITEM #	PRICE
4003822	3.99



Walton's Sausage Testing Knife

- Stainless Blade — Utica Cutlery
- Portable knife with quick access to test all sizes of sausage
- Folds in half for easy storage in a pocket, bag, etc.
- 4½" Handle, 3¾" blade

ITEM #	PRICE
260101	15.99



Walton's 8" Chef Knife

- Single-piece forged
- High-carbon steel
- Hand-honed



The 8" Chef's Knife from Walton's is made from a high-carbon steel that is higher in Chromium to make it corrosion-resistant but not so high to prevent it from keeping a sharp edge. This makes it a great all-around kitchen knife. The blade is sturdy and can stand up to many sharpenings. The handle is a poly material with an improved front "guard" and a light texture to prevent slipping.

ITEM #	PRICE
260517	13.99





VICTORINOX

SWISS ARMY

- Manufactured in Switzerland
 - Poly handles are NSF-approved, dishwasher-safe, slip-resistant
 - Tapered ground edge
- Blades feature a high-carbon no-stain steel
 - Unique Victorinox polished surface

Chef Knives

Suited for slicing meats of all varieties, dicing onions, mincing shallots, chopping herbs, crushing garlic, shredding cabbage and more.

WOOD HANDLES		
BLADE	ITEM #	PRICE
7½" Stiff	26047026	53.34
7½" Wavy	26047027	53.34
8"	26047020	62.50
10"	26047021	62.50

POLY HANDLES		
BLADE	ITEM #	PRICE
5"	26047552	24.99
5" Wavy	26047556	29.17
6"	26047570	29.99
7½"	26047523	34.16
7½" Wavy	26047720	34.16
8"	26047520	45.84
10"	26047521	50.01
10" Wavy	26047721	55.00
12"	26047522	60.84



26047570

26047521

Boning Knives

Used in food preparation, primarily for removing the bones of poultry, meat and fish.

WOOD HANDLES		
BLADE	ITEM #	PRICE
6" Stiff Straight	26047013	39.99
6" Semi-Stiff Curved	26047017	39.99
6" Flex Curved	26047019	39.99

POLY HANDLES		
BLADE	ITEM #	PRICE
6" Stiff Straight	26047511	25.84
6" Semi-Stiff Curved	26047515	25.84
6" Flex Curved	26047517	25.84
6" Semi-Flex Straight	26047519	25.84
6" Super Flex	26056663	25.84



26047511

Breaking Knives

Primarily for butchering large pieces of meat. Great for slicing roasts, turkey and more.

WOOD HANDLES		
BLADE	ITEM #	PRICE
8"	26047039	54.18

POLY HANDLES		
BLADE	ITEM #	PRICE
8"	26047537	40.83
10"	26047538	46.67



26056663

Skinning Knife

Short and thin with a curved blade, which helps reduce the chance of puncturing hide or meat.

BLADE	ITEM #	PRICE
5" Lamb	26040532	32.51
5" Beef	26040535	32.51
6" Beef	26040536	35.00



26040535

26040536

26040532

Cimeter

Used primarily for cutting large pieces of meats (roasts, turkey, etc.) The wider blade adds weight and keeps portions together during slicing, making uniform slices easier to achieve.

BLADE	ITEM #	PRICE
10"	26047539	55.00
10" (Wood)	26047131	69.18
10" Granton	26047634	96.68
12"	26047630	70.00



Fillet Knife

A narrow blade that curves inward to give you precise movements to remove meat from the bone.

BLADE	ITEM #	PRICE
8" Flexible	26047613	33.33



Slicer/Bread Knives

Long and narrow in shape, suited for slicing everything from meats to cakes to sandwiches. Often has a round tip to improve meat separation. Designed to precisely cut smaller and thinner slices of meat as in hams and roasts.

BLADE	TYPE	ITEM #	PRICE
7½" Wavy	Bread	26047694	28.34
8" Wavy	Bread	26047549	33.33
8" Serrated (Wood)	Bread	26047049	55.00
10" Sharp Point	Slicer	26047540	41.67
10" Wavy	Slicer	26047640	41.67
10" (Wood)	Slicer	26047143	63.34
12"	Slicer	26047543	48.33
12" Wavy	Slicer	26047641	46.67
12" Granton	Slicer	26047645	63.34



26047540

26047645

26047694

26047143

26047049



VICTORINOX
SWISS ARMY

- Manufactured in Switzerland
 - Poly handles are NSF-approved, dishwasher-safe, slip-resistant
 - Tapered ground edge
- Blades feature a high-carbon no-stain steel
 - Unique Victorinox polished surface

Butcher Knives

Large, broad-bladed knife used for splitting and cutting larger pieces of meat.

BLADE	ITEM #	PRICE
8" Granton	26047533	66.67
10"	26047530	55.00
10" Granton	26047638	78.34
12"	26047531	60.84



Miscellaneous Knives

BLADE	ITEM #	PRICE
4½" Wavy Steak	26047503	8.13
4¾" Utility	26047002	36.68
6" Gut / Tripe Blunt Tip	26056903	34.16
8" Flank/Shoulder Stiff	26047534	34.16



26047503



26047002



26056903

Paring Knives

Great for small, precision cuts where control is essential.

BLADE	HANDLE	ITEM #	PRICE
3¼"	Long	26047508	6.67
3¼" Wavy	Long	26047509	7.50
3¼"	Orange	26040603	6.99
3¼"	Yellow	26040604	6.99
3¼"	Pink	26040605	6.99
3¼"	Green	26040606	6.99
3¼" Wavy	Small Wood	26047000	22.51
3¼"	Large Wood	26047100	22.51
4"	Long	26047501	7.50



Primeline Series

- Antibacterial sanitized handles
- Unique serial number on every blade
- German quality
- Hardness of 56.6 Rockwell degrees
- Soft handle for sure grip



Butcher Knife

BLADE	ITEM #	PRICE
9½" Granton	260814	38.99



Breaking Knives

BLADE	ITEM #	PRICE
8"	260809	29.99
8" Granton	260812	34.99



Boning Knives

BLADE	ITEM #	PRICE
5" Flexible	260801	17.99
5" Stiff	260804	17.99
6" Flexible	260802	20.99
6" Stiff	260805	20.99
6" Straight Wide	260807	20.99
6" Curved Granton	260813	26.99



260802



260813



260807

Body Guard Knives

- No sliding-off of the working hand possible
- Highest safety when cutting and trimming meat
- Made of high-quality chrome molybdenum steel

LENGTH	BLADE	ITEM #	PRICE
5"	Stiff, curved boning	260826	16.99
5"	Semi-stiff, curved boning	260824	16.99
6"	Semi-stiff, curved boning	260825	18.99
8"	Breaking	260823	30.99



Semi-Flex Boning Knife

- Uncompromising when it comes to functionality and safety
- Polished, corrosion-resistant, edge retaining blade

BLADE	ITEM #	PRICE
6" curved	260701	17.99



Stal Knives

- Easy edge maintenance and rapid sharpening
- NSF certified
- Never before seen price for this quality
- Protective finger guard

BLADE	ITEM #	PRICE
6" Curved Boning	260818	14.99
6" Straight Boning	260819	14.99
9" Cimeter	260820	25.99
(2) 3¼" Paring	260821	14.99



Atlanta Cutlery

- High-carbon European stainless steel
- Corrosion and wear-resistant blade
- Injection-molded polypropylene handles with non-slip coating

BLADE	ITEM #	PRICE
6" Curved Flex Boning	260211	12.99
6" Curved Semi-Flex Boning	260213	12.99
8" Breaking	260219	17.99
5" Lamb Skinning	260223	16.99



MEATGISTICS UNIVERSITY



Knife Sharpening 305 — WHICH EDGE ANGLE DOES YOUR KNIFE NEED?

Scan for Web Link

Knife Sharpening:

Each knife performs a different task in both the processing floor and the kitchen, which is why you need to have the right knife sharpener and know what angle works best your cutlery. When cutting through bone or heavy cartilage, you'll want a thicker blade. A thin blade on a cleaver is prone to bending or folding. A thicker blade will work better, but it will be less sharp. They are mutually exclusive to a degree. A sharper knife will be less durable, and a thicker edge will be more durable but less sharp.

Before going further, we need to mention degree angles. Almost any knife you are will use for meat cutting will be double beveled, meaning its edge is angled on each side of the blade. When we refer to a 16° bevel, it typically means that it will have a 16° angle on each side and that the cumulative angle will be 32°.

Edge Angles:

30° – 35°
Cleaver and Machete

A nice thick angle as it needs to be durable and good for chopping. If we tried to put an edge on this, similar to a fillet knife, there is a good chance that we would chip it right away.

25° – 30°
Hunting Knives

These need to be sharp enough to make good cuts but also should be very durable. You will want them to stand up to at least a weekend of hard use, hence the hedge between a kitchen knife and a machete. It needs to be able to do a little bit of both. An easy mistake to make with your pocket knife is trying to make it razor sharp. These blades need to be durable as well as sharp.

17° – 25°
Chef's Knives

These are the knives that have to do the most straddling between two worlds. Your classic home chef's knife

gets used for all kinds of tasks in the kitchen, hence why it's often called a kitchen knife. It's used for separating ribs and for cutting cooked chicken into small strips for salads. They've also been used to debone pork butts, though I wouldn't recommend it.

12° – 17°
Boning Knives

These are really sharp knives that need to be babied in a certain degree. Boning is in this range, but really 15° - 17° is ideal. A boning blade with a 12° edge will fold or create burs each time it contacts bone or a cutting surface. Sushi knives will often never touch a cutting surface. They go through the meat only. That is why you can have a hefty-looking blade with near razor sharpness.

7° – 12°
Straight Razor/Filet

There isn't much use for these in the kitchen, but this gives a reference on how close a fillet knife is to an actual razor blade. Ex-Acto blades are included in this range and have minimal, if any, use in sausage or jerky-making work.





Chef's Choice 120 Sharpener

- This sharpener delivers fast, foolproof results and highly-durable edges for straight edge and serrated knives
- Stages 1 and 2 are 100% diamond abrasives while stage 3 is for hairsplitting sharpness
- 3-year limited warranty

ITEM #	PRICE
710114	167.99

Chef's Choice 320 Sharpener

- This professional electric 2-stage knife sharpener sharpens both straight edge and serrated knives to better-than-factory edges, in just minutes
- Stage-1 is 100% diamond abrasives while stage-2 is unique stropping and polishing disks for hair-splitting sharpness
- High-precision-angle guides eliminate all guesswork
- 2-Year limited warranty



ITEM #	PRICE
710113	114.99

Norton Multi-Oil Stone

- A three stone sharpening system for sharpening, straightening and aligning
- Just rotate the stone holder until the stone you need is exposed on top
- A heavy base with non-skid bottom keeps it secure while in use
- Pint of Norton Oil

DESCRIPTION	ITEM #	PRICE
8" Stones, IM200	7100013	114.99



Stone Replacements

Replacement stones for Norton Multi-Oil Stone Sharpener.

12" STONE	ITEM #	PRICE
Fine	7100025	37.99
Medium	7100035	37.99
Coarse	7100045	37.99



8" STONE	ITEM #	PRICE
Medium	7100065	21.99
Coarse	7100075	21.99

New Nirey 710442KE500 Knife Sharpener

An updated version of the Nirey Knife Sharpener with angle guides for knives with thick or thin edges.

ITEM #	PRICE
New 710116	324.99

6" Diamond Tri-Hone Sharpener

- Change the stone or the angle you sharpen at for endless blade possibilities
- Features a coarse diamond stone allowing you to quickly set edges, a fine diamond stone for general sharpening and a natural Arkansas stone for honing and polishing your blades
- Stone size: 6" x 1 7/8" x 3/8"

ITEM #	PRICE
710116	64.99



Combination Sharpening Stone

- Made of fine and coarse silicon carbide
- Can be used with water or oil
- 8" L x 2" W x 1" H

ITEM #	PRICE
710153	32.99



New Edge-Mag – 7" Blade Protectors

An innovative magnetic cover designed specifically for knives. Provides a secure grip on the blade, ensuring it will not slip off during storage or transportation. Protects from accidental cuts when retrieving your knife from storage!

Package of 3 blade guards.

ITEM #	PRICE
New 26548310	10.99



Handheld Sharpener

- Provides a razor-sharp edge with extreme precision
- Easy to use, the ergonomic handle fits the left or right hand comfortably, and has a full-length finger guard for protection

ITEM #	PRICE
26049002	27.99



Sharpening Steel

- Unlike conventional steels which only realign your cutting edge, this one hones and realigns your edge at the same time
- Diamond-coated, oval steel



LENGTH	ITEM #	PRICE
10"	710119	39.99

Steels

- Use on a slightly dull or folded edges or to straighten edge
- Use often to prevent premature dull blades
- Will not sharpen a very dull blade

SIZE	FINISH	HANDLE	ITEM #	PRICE
10"	Polished	Orange	260405	21.99
New 10"	Fine	Orange	2607470125	28.99
10"	Fine	Poly	26040581	34.99
10"	Fine / Polished	Poly	26040582	31.99
10"	Polished	Poly	26040583	33.99
12"	Ceramic	Black	260291	25.99
New 12"	Combination PH	Poly	26040585	34.99



Knife Racks

- Stores knives away from dulling surface but close for easy access
- Complete with mounting hardware

DESCRIPTION	SIZE	ITEM #	PRICE
Magnetic & Maple Wood	18"	265560	26.99
Magnetic & Maple Wood	12"	265563	21.99
Stainless Steel	12"	265564	34.99



Magnetic & Maple Wood



Stainless Steel



Plastic

Knife Scabbards

A great way to keep a knife safely within reach while also not restricting movement.

Aluminum

- Includes a hinged handle
- Additional holder for boning hooks or knife steels
- Disassemble for easy cleaning

DESCRIPTION	LENGTH	KNIFE LENGTH	ITEM #	PRICE
Poly	13"	8"	2653100	12.99
Poly	18"	12"	2653000	11.99
Aluminum	15"	7½"	2653300	24.99
Double Aluminum	15"	7½" & 9½"	2653400	25.99
Double Aluminum	20"	9½" & 10½"	2653500	37.99



More Boning Hooks and Scabbards available online

Scabbard Chain Set

- 54" Plastic Chain Set
- Includes 1 "S" hook and 3 connector links (or "O" hooks)

ITEM #	PRICE
3700106	10.99



KnifeSafe

- Locks and secures knife
- Dishwasher-safe, durable polypropylene
- Fits standard knives

DESCRIPTION	ITEM #	PRICE
3" – 4½" blades	26047300	4.99
4" – 6" blades	26047301	5.49
6" – 8" blades	26047302	5.99
8" – 10" blades	26047303	7.49



Bone Sawdust Scraper

Round poly scraper to remove bone dust after sawing.

ITEM #	PRICE
26540693	2.49



Boning Hook

Easy grip tool holds meat in place while boning.

HANDLE	SIZE	HOOK SIZE	ITEM #	PRICE
Right	5½"	Small	400224	8.49
Right	7"	Medium	400225	8.49
Left	7"	Medium	400229	8.49
Center	5½"	Small	400226	8.49
Center	7"	Medium	400227	8.49
Selecting	10"	XL	400230	13.99
Inspection	5½"	Long	2652000	16.99



Hog Scraper

- Use to remove hair from the hide when butchering hogs
- 6" Overall height

DESCRIPTION	DIAMETER	ITEM #	PRICE
Bell Hog Scraper	4¾"	400405	39.99
Heavy-duty SS	3½"	400407	89.99



Deer & Wild Game Rinse

- Reduces bacteria growth and produces safer meat when processing
- Mix with a gallon of cold water then spray on carcass

ITEM #	PRICE
4570790180	7.99

New Waltons Deer Carcass Wash

Mix and shake well, then spray on entry and exit wounds to prevent growth of bacteria, mold, and other micro-organisms. Spray bottle included.

ITEM #	PRICE
240102	9.99



Spray Bottles on page 146

10-Minute Deer Skinner Kit

- Take a deer from the buck pole to the deep freeze
- Includes: Instructions, carrying bag, plain cable with looped ends, long cable with skinner plate and 2-stage ball

ITEM #	PRICE
400510	26.99



Hog Gambrel

- Heavy-duty stainless steel tool used to hang hogs or wild game
- 21" Long and 3/4" diameter

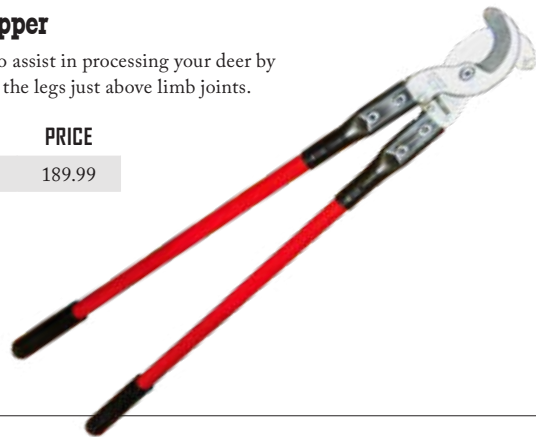
ITEM #	PRICE
400133	49.99



Deer Lopper

Designed to assist in processing your deer by lopping off the legs just above limb joints.

ITEM #	PRICE
222556	189.99



Spinal Cord Remover

Removes spinal cord from beef, pork or mutton in 10 seconds.

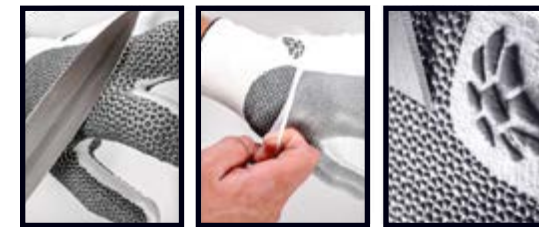
DESCRIPTION	ITEM #	PRICE
Spinal Cord Remover	400505	23.99
Beef Blade	400507	2.49
Pork Blade	400508	2.49



Hexarmor NXT Cut-Resistant Gloves

- Highest cut resistance on the market – exceeds ISEA/CE Level 5
- Ergonomically-enhanced for better feel, dexterity and comfort
- Washable, ambidextrous

SIZE	QTY	ITEM #	PRICE
Medium	1	350436	20.99
Large	1	350437	20.99
XL	1	350438	20.99



Cotton Knit Gloves

- 100% Cotton
- Can be washed & reused multiple times

DESCRIPTION	QTY	ITEM #	PRICE
Knit Glove	12 pair	2904015	9.99
Women's	12 pair	2904010	6.99



Heavy Weight String Knit Gloves

- Polyester-cotton blend
- Can be washed & reused multiple times

QTY	ITEM #	PRICE
12 pair	2904016	10.99



Compare
Walton's Prices for
the Quantity!

Walton's Nitrile Gloves
Blue

- Powder-free
- 5 mil with 6 mil finger tips
- Disposable and ambidextrous
- 9" Length

SIZE	QTY	ITEM #	PRICE
Large	100	290917	10.99
XL	100	290918	10.99

New Orange

- Powder-free, Latex-free
- 8 mil.
- Disposable and ambidextrous
- Diamond texture pattern

SIZE	QTY	ITEM #	PRICE
New Small	100	290925	16.99
New Medium	100	290926	16.99
New Large	100	290927	16.99
New XL	100	290928	16.99
New XXL	100	290929	16.99



New Black

- Powder-free, Latex-free
- 5 mil.
- Disposable and ambidextrous

SIZE	QTY	ITEM #	PRICE
New Small	100	290920	10.99
New Medium	100	290921	10.99
New Large	100	290922	10.99
New XL	100	290923	10.99
New XXL	100	290924	10.99



HD Nitrile Gloves

- Powder-free
- Cuff: 6 mil, Palm: 8 mil, Finger: 10 mil
- Perfect for home meat processing and more
- Disposable and ambidextrous
- 9½" Length

SIZE	QTY	ITEM #	PRICE
One size	6	290909	7.99



HD Nitrile Gloves

- Powder-free
- Cuff: 6 mil, Palm: 8 mil, Finger: 10 mil
- High-visibility, stands out to enhance safety
- Disposable and ambidextrous
- 9½" Length

SIZE	QTY	ITEM #	PRICE
Medium	100	290905	28.99
Large	100	290906	28.99
XL	100	290907	28.99
XXL	100	290908	28.99



Nitrile Gloves

- Powder-free
- 5 mil with 6 mil finger tips
- Disposable and ambidextrous
- 9" Length

SIZE	QTY	ITEM #	PRICE
Small	100	290501	15.99
Medium	100	290502	15.99
Large	100	290503	15.99
XL	100	290504	15.99
XXL	100	290505	15.99



Vinyl Gloves

- Powder-free
- 4 mil
- Disposable and ambidextrous

SIZE	QTY	ITEM #	PRICE
Small	100	290620	5.99
Medium	100	290621	5.99
Large	100	290622	5.99
XL	100	290623	5.99



Poly Deli Gloves

- Powder-free
- 1 mil
- Made from clear polyethylene
- Disposable and ambidextrous

SIZE	QTY	ITEM #	PRICE
Medium	100	290401	1.19



Blue Vinyl Sleeve

- Perfect for keeping your arms clean
- Elastic at both ends for max protection
- 6 mil disposable and ambidextrous sleeves

SIZE	QTY	ITEM #	PRICE
18" long	2	35000110	29.88



Nitrile gloves have 3× the puncture resistance of Latex or Vinyl gloves.

White Butcher Frock

- Long sleeves keep your arms and body clean
- 2 outside pockets for easy access and 1 inside pocket
- 7 oz. 65/35 polyester/cotton twill

SIZE	ITEM #	PRICE
Small	3500025	31.99
Medium	3500035	31.99
Large	3500045	31.99
XL	3500055	31.99
2XL	3500056	34.99
3XL	3500057	37.99
4XL	3500058	41.99



Cotton / Poly Aprons

- 50% Cotton / 50% Poly
- Sewn-in tie strings
- 33" W x 36" L

COLOR	WEIGHT	ITEM #	PRICE
White	7 oz.	3502430025	6.99
Red	7 oz.	3502430027	12.99



Find Walton's
Artisan Apron on
page 156

Polygoliath Boots

- Designed for the food industry, with an energy-absorbing heel to help prevent fatigue
- 16" waterproof, steel-toe boots that are comfortable for long periods of time



SIZE	ITEM #	PRICE
8	351334	33.99
9	351335	33.99
10	351336	33.99
11	351337	33.99
12	351338	33.99
13	351339	33.99

Heavyweight Apron

- Designed for a long life on the kill floor
- Backing is 65/35 cotton polyester blend

COLOR	SIZE	WEIGHT	MATERIAL	ITEM #	PRICE
Maroon	35" x 45"	16 oz.	Hycar	3503514	22.99



Apron Clip

- Holds apron securely in place without apron strings
- Rubber strap with adjustable clips
- Fully-adjustable

ITEM #	PRICE
350010390	6.99



White Disposable Aprons

- Wear over a frock or other aprons for added protection
- Perfect for butchering or the kill floor

DESCRIPTION	WEIGHT	SIZE	ITEM #	PRICE
Vinyl	8 mil	35" x 45"	350623	3.49
Poly (100/bag)	1½ mil	28" x 46"	350617	17.49

Use disposable aprons along
with heavier-duty aprons to
help them stay clean longer



Endeavor Aprons

- 10x the abrasion resistance of PVC and 5x that of vinyl
- Excellent puncture and tear resistance
- Adjustable neck strap for comfort
- FDA Approved

COLOR	SIZE	WEIGHT	ITEM #	PRICE
Yellow	35" x 50"	5½ mil	3509001	9.99
White	35" x 50"	5½ mil	3509002	9.99





2401301

Utility Scrub Brushes

- Multiple trim angles on bristles make better surface contact for better cleaning
- 3" x 4" poly block won't crack or chip
- 1½" long poly bristles have medium stiffness
- Bristles will not absorb oils or moisture

SIZE	COLOR	ITEM #	PRICE
8"	White	2401000	14.99
8"	Yellow	2401200	14.99
8"	Blue	2401100	14.99
8"	Red	2401101	14.99
20"	White	2401300	19.99
20"	Yellow	2401301	19.99
20"	Red	2401302	19.99
20"	Blue	2401304	19.99
20"	Green	2401303	19.99



2401000

Hand Scrub Brushes

- Ergonomically-shaped handle and crimped bristles are rugged
- Will not absorb food oils or moisture
- Made of FDA-approved materials, BPA-free
- Dishwasher-safe and easy to clean

SIZE	COLOR	ITEM #	PRICE
6"	White	2401500	14.99
6"	Yellow	2401501	14.99
6"	Red	2401502	14.99
6"	Green	2401503	14.99
6"	Blue	2401504	14.99



Scrubbers

- Aggressive nylon pads used to scrub equipment, work surfaces, etc
- Can be used in place of steel wool, less abrasive

DESCRIPTION	COLOR	QTY	SIZE	ITEM #	PRICE
Medium-duty	Green	20	6" x 9"	240262	10.99
Heavy-duty	Green	15	6" x 9"	240261	15.99
Extra heavy-duty	Blue	40	3½" x 6"	240265	24.99



Grinder Head Brush

- Medium stiff polyester bristles provide aggressive cleaning
- Use for #22, #32 and #52 grinder heads
- FDA-approved materials, BPA-free

SIZE	COLOR	ITEM #	PRICE
30"	White	2401400	44.99
30"	Red	2401401	47.99



Little Red Hand Soap

- Mild antimicrobial hand soap designed for frequent use without irritation
- Ready-to-use without dilution

QTY	ITEM #	PRICE
1 gal.	240514	21.99



Neutra Sol General Cleaner

- Remove fats and oils from porous and non-porous surfaces
- Safe in the most concentrated form
- Approved by the USDA for use as a general-purpose cleaning agent

QTY	ITEM #	PRICE
1 gal.	240516	31.99



Stainless Steel Cleaner

- Clean most water and oil-based stains on metal surfaces, porcelain and ceramic tile
- Adds an invisible coating resistant to fingerprints and rust

QTY	ITEM #	PRICE
17 oz.	300820	8.99



Rayovac UltraPro Alkaline Batteries

SIZE	QTY	ITEM #	PRICE
C	6	217103	7.49
D	6	217106	9.99
AA	8	217110	4.99
AAA	8	217113	4.99
9V	6	217116	13.99



Smokehouse Cleaner

- Concentrated foam designed for use on ovens, grills, deep fryers, smokehouses, and other food processing equipment
- Odorless, biodegradable, non-flammable

QTY	ITEM #	PRICE
1 gal.	240506	26.99



Green Denaturant

- Permanently mark meat pieces or poultry for disposal or purposes other than human consumption
- Does not wash off under normal washing conditions
- Non-toxic, safe to handle

QTY	ITEM #	PRICE
1 gal.	2700015	27.99



Bottle & Sprayer

Perfect for use with cleaning solutions or white oil to clean and maintain your equipment.

DESCRIPTION	SIZE	ITEM #	PRICE
Bottle only	32 oz.	2400045	1.69
Sprayer	32 oz.	2400015	1.49
New Commercial Sprayer	24-32 oz.	2400016	2.99



Gallon Pump

Replace the cap on your gallon jug with this pump and easily pump out cleaner or other solutions.

SIZE	ITEM #	PRICE
1 gallon size	2400060	3.99



Hard Surface Sanitizer

- Perfect for sanitizing table tops and other hard surfaces
- Ready-to-use, no mixing required
- No color, no fragrance

QTY	ITEM #	PRICE
32 oz.	240643	5.99



Wall Mount Bottle Holder

- Securely holds 1 gallon bottles
- Stainless steel construction provides long life and easy cleaning

SIZE	ITEM #	PRICE
1 gal. holder	2424002	71.99



New Food Contact Wipes 6" x 10"

Versatile broad-spectrum sanitizer with multiple uses on hard, non-porous surfaces. Kills 99.999% of Staphylococcus aureus, Klebsiella pneumoniae, and Escherichia coli on food contact surfaces in 60 seconds, without water rinse; sanitize non-food contact surfaces in just 30 seconds.

- 100 Wipes per container
- Resealable Container
- NSF D2-certified
- EPA-Registered

ITEM #	PRICE
New 240648	12.99



Certain bacteria can double in quantity in only 20 minutes. One cell can become 8 million in 8 hours!

Keep work spaces sanitary to prevent harmful bacteria.



Silicone Sealant

- Will not dry out or harden, maintains flexibility from -80°F to -400°F
- Unaffected by ultra-violet, weathering, most chemicals and solvents
- Approved for use by USDA and FDA
- Dries clear

SIZE	ITEM #	PRICE
10.2 fl. oz.	300375	22.99



Silicone Lube

- Prevents sticking without transferring to end products
- Colorless, odorless, low-viscosity lubricant
- H-1-rated (lubricants with incidental food contact)

SIZE	ITEM #	PRICE
16 oz.	300812	12.99



New Duo-Pan Lobby Broom & Dust Pan

Designed for use on both hard and soft floor surfaces, has pivoting bucket locks that open for hands-free disposal, and comes complete with a clip to hold the broom onto the pan.

- 36" Long
- Clip holds broom to pan

ITEM #	PRICE
2411213	34.99



Food-grade Grease

- Use on bearings or any other part of machinery needing grease
- USDA-rated H-1
- Grease gun: 18" hose and follower

ITEM	SIZE	ITEM #	PRICE
Grease	13 oz.	3003740075	11.99
Grease Gun	15½"	300250	63.99



Lubri-Film

- Heavy-duty sanitary lubricant
- Will not dry or gum (like vegetable oil does)
- Temperature tolerance: -15°F to 210°F
- USDA #1-rated and approved for incidental food contact

SIZE	ITEM #	PRICE
4 oz. tube	300373	6.99
11¼ oz. spray can	300374	15.99



White Oil

- Use on grinders, slicers and any processing equipment to keep from rusting and to make cleanup easy
- USDA-approved

SIZE	ITEM #	PRICE
4 oz.	3007350014	3.99
Quart	300370	9.99
Gallon	300371	26.99



Scoops

- Durable polycarbonate material for long-lasting use
- Easy to grip and hold handles
- NSF-listed

CAPACITY	ITEM #	PRICE
32 oz.	250825	15.99
64 oz.	250826	16.99



Plastic Spice Container & Lid

- Lid designed for spooning out product or sprinkling
- Plastic construction with handle
- Unlabeled

SIZE	ITEM #	PRICE
32 oz.	250847	8.99



Measuring Cups

- Made of durable polycarbonate
- Includes both U.S. and metric measurements
- NSF-listed, dishwasher-safe

SIZE	ITEM #	PRICE
Cup	250801	7.99
Pint	250803	14.99
Quart	250805	16.99
½ Gallon	250807	21.99
Gallon	250809	21.99



Walton's General Duty Meat Lug

- Freezer and dishwasher-safe
- FDA-approved material
- 20" L x 15" W x 7" H
- Lid sold separately
- 50 lb.

DESCRIPTION	ITEM #	PRICE
Meat Lug	250855	14.99
Lid	250853	10.99



Walton's Meat Lugs & Lids

- The perfect container for all processing needs: grind into it, hand mix in it, separate meat products and more
- 70 lbs. capacity heavy-duty meat lug
- 15 1/2" x 25" x 9" (Outside)

COLOR	ITEM #	PRICE
Black Lug	250370	18.99
Blue Lug	250371	18.99
Gray Lug	250372	18.99
Green Lug	250373	18.99
Orange Lug	250374	18.99
Red Lug	250375	18.99
White Lug	250376	18.99
Yellow Lug	250377	18.99
Purple Lug	250380	18.99

COLOR	ITEM #	PRICE
Gray Lid	250378	14.99
White Lid	250379	14.99

Can be cross-stacked or nested

Nesting "stops" at each lug end, prevents jamming & makes convenient carrying handles

Now available in Purple



Freezer Basket

- 100% stainless steel wire baskets
- Top dimensions: 17" x 28"
- Bottom dimensions: 14" x 25"
- 5 1/4" Deep

ITEM #	PRICE
250006	28.99



Shown with paper liner (not included)

Lug Liners / Covers



- Cover product in cooler or freezer
- Use as a liner to speed clean up
- Poly products contain materials for added strength in cold storage

USE	SIZE	MATERIAL	WEIGHT	QTY	COLOR	ITEM #	PRICE
Lug Liner/Cover	22" x 15" x 20"	Poly	1 mil	500	Blue	360800	90.50
Lug Liner/Cover	22" x 15" x 20"	Poly	1 mil	25	Blue	360801	9.99
Freezer Basket	28" x 17" x 30"	Poly	3 mil	100	Clear	360108	65.99
Freezer Basket	24" x 16 3/4"	Paper	60#	500	Brown	4609216	87.99



Poly Top Tables

- Great for processing meats and other kitchen prep work
- Made with a ¾" thick poly cutting board material top and an aluminum frame that will not rust
- 34" High
- Once the poly top has been used beyond repair you can order custom replacement tops

TOP DIMENSIONS	POLY DIMENSIONS	ITEM #	PRICE
30" × 24"	30" × 24"	253923	309.99
30" × 48"	30" × 24"	253925	499.99
30" × 72"	30" × 24"	253927	709.99 
30" × 96"	30" × 24"	253928	949.99 



Walton's 36" × 24" Stainless Steel Table

- Stainless steel for the best in processing
- Includes adjusting screws for top and shelf, with Allen wrench
- Galvanized 36" legs
- Adjustable plastic feet
- 36" × 24" tabletop with 1¼" sides
- 29" × 17" galvanized adjustable bottom shelf

ITEM #	PRICE
253997	149.99



Cutting Board Scraper

- Easily removes cuts from cutting boards
- Scraper/refinisher stainless steel replacement blades
- Keeps boards in perfect shape by removing bacteria-harboring scratches and cuts

DESCRIPTION	ITEM #	PRICE
Scraper/Refinisher	400192	46.99
(2) Replacement Blades	400193	31.99



Hooks

Stainless steel hooks for smokehouse hanging.

DESCRIPTION	ITEM #	PRICE
9" Bacon Hanger	400145	9.99
Stockinette Hook	40002011	1.50
"S" (4" × ¼")	40002312	7.99
"S" (6" × ⅝")	40002316	7.99
"S" (8" × ⅝")	40002314	8.99
Triangular Hooks	40024153	1.99



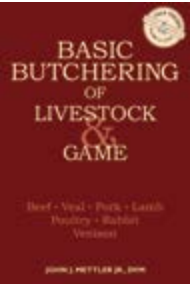
Lug Dolly

- Designed to hold and easily transport meat lugs
- Lugs NOT included

TYPE	SIZE	ITEM #	PRICE
Single	16½" × 24¼" × 20"	250712	129.99
Double	16½" × 28¼" × 20"	250713	199.99
Triple	16" × 28" × 43¼"	250714	269.99



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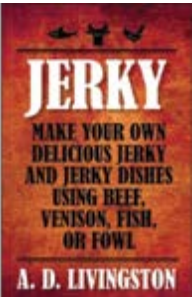


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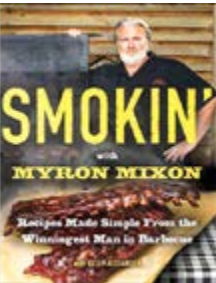


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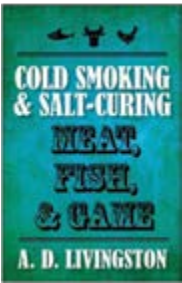


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**For More Techniques,
Tips & Meat Hacks,
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What is Meatgistics™?

Meatgistics™ is the process of transforming meat from animal to edible. Walton's proudly presents a series of videos providing instructions, tips, and information on how to process meat.

Community Site

We're excited to invite you to join our online community, Meatgistics! It's a combination of blog, forum and discussion boards. We want to hear your stories, see what you make, and read about your experiences with all things meat!

What's On The Site?

- Meatgistics University** — Learn how to make homemade meat products, by category, broken up into a class-like structure
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- Walton's Blog** — Information on new products or recipes to try, most often from Walton's videos
- Recipes** — Learn about meat processing with recipes, tips, tricks, meat hacks and more from the experts at Walton's
- Connect now at: meatgistics.com**



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MEATGISTICS UNIVERSITY

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- **Smoked Meats:** We go over cooking schedules, using different woods, adding sauces, wrapping, the 3-2-1 method, cold-smoking, stall out, adding humidity, wood chunks vs. chips vs. dust vs. pellets, marinade vs. rubs vs. sauce, unusual meats and cooking methods
- **Meat Processing Equipment:** We review a buying guide for equipment, what is really needed, and how to use it
- **Seasonings & Additives:** We talk about spices, cures, additives, high-temp. cheese, binders, cure accelerators, phosphates, smoke flavoring, yield enhancement, flavor enhancers, shelf life, bacteria, and lots more

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- Reusable
- Walton's & Meatgistics word cloud
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Prices shown are subject to change without notice. We carefully check pricing and product specifications, but occasionally errors can occur. We reserve the right to change both without notice. Some variations between photo and product may occur. Some items may be non-stock and may ship direct from the manufacturer. (Additional shipping charges apply)

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All orders with a valid email address will receive tracking information as soon as your order ships. You may also create an account at waltons.com to place orders and receive tracking.

All phone and mail-in orders must meet or exceed a \$30.00 net minimum. No minimums on online orders.

CATEGORY	FOOD	TEMPERATURE (°F)	REST TIME**
Ground Meat & Meat Mixtures	Beef, Pork, Veal, Lamb	160°F	None
	Turkey, Chicken	165°F	None
Fresh Beef, Veal, Lamb	Steaks, roasts, chops	145°F	3 minutes
Poultry	Chicken & Turkey, whole	165°F	
	Poultry breasts, roasts		
	Poultry thighs, legs, wings		None
	Duck & Goose		
	Stuffing (cooked alone or in bird)		
Pork And Ham	Fresh pork	145°F	3 minutes
	Fresh ham (raw)		
	Precooked ham (to reheat)	140°F	None
Eggs & Egg Dishes	Eggs	Cook until yolk and white are firm	None
	Egg Dishes	160°F	None
Leftovers & Casseroles	Leftovers	165°F	None
	Casseroles		None
Sea Food	Fin fish	145°F or until flesh is opaque and separates easily with a fork	None
	Shrimp, lobster, and crabs	Cook until flesh is pearly and opaque	
	Clams, oysters, and mussels	Cook until shells open during cooking	
	Scallops	Cook until flesh is milky white or opaque and firm	

***After removing meat from heat source, allow it to rest for the specified amount of time. During rest time, its temperature remains constant or continues to rise, which destroys harmful germs.*



We keep a large inventory of parts for most major brands of meat processing equipment. Many of the common-wear parts are available for same-day shipping. Our knowledgeable, factory-trained service technicians are available to assist you with any issues you may be experiencing with your equipment.

Need help? Visit waltons.com/parts



INDEX

A	
Additives	20
Aluminum Foil	65
A-Maze-N Tube Smokers	114
American Barbecue Systems	94-96
Aprons	141-142, 156
Automatic Syringe Injector	92
B	
Bags	
<i>Chambered Vacuum</i>	62
<i>Clear</i>	60
<i>Meat</i>	60
<i>Stand</i>	65
Bag Sealer	59
Band Saw & Blades	83
Bash Brothers	36, 39
Basket	
<i>Mesh (Grilling)</i>	109
Basting	
<i>Brush</i>	104
<i>Cover</i>	104
Batteries	146
BBQ Accessory Organizer	108
Beanie	156
Beef Middles	52
Beeroaster	109
Binders	20
Blade Protectors	134
Blanket, Thermal	99
Bloody Mary Mix	41
Bone Dust Scraper	136
Boning Hook	136
Books	153
Boots	141
Bottle Holder	145
Bowl Chopper	80
Bratwurst Seasonings	5-6
Breader Bowl	119
Breeding	38
Breakfast Sausage Seasonings	13
Brine Tester	18
Briquettes, Ceramic	105
Broom with Dust Pan	147
Brushes	
<i>Grill Cleaning</i>	108
<i>Scrub/Cleaning</i>	143-144

<i>Stuffing Tube</i>	70
Bucket Liner	91
Bug Zapper	105
Burger Press	119
Burger Smasher	110
Butcher BBQ	36, 40, 43
Butcher Paper	64
Butcher's Twine	58
Butter Spreader	120
C	
Camp Chef	124
Carcass Wash	137
Casing Clipper	59
Casing Perforator	59
Casings	
<i>Cellulose</i>	50
<i>Collagen</i>	47-49
<i>Fibrous</i>	53-54
<i>Natural</i>	51-52
<i>Size Reference Guide</i>	55
<i>Specialty</i>	50, 54
<i>Tubed Natural</i>	52
Casings, How to choose	9
Cast Iron Conditioner	101
Cellulose Casings	50
Charcoal	115
Cheese, High Temperature	29
Chicken On The Run	38
Chimineia Wood	116
Chimney Starter	104
Cleaner	
<i>Cast Iron</i>	101
<i>Liquid</i>	145-146
<i>Stainless Steel</i>	146
<i>Stone for BBQ</i>	104
Clipper, Bag & Casing	59
Collagen Casings	47-49
Cooking Oil Spray	43
Cooking Sheet	109
Cooler	112
Corn On the Cobb Holders	106
Cotton Gloves	138
Cover, Grill	99
Cured Specialty Sausage Seasonings	10
Cures	18
<i>Sure Cure</i>	19
Cutting Board Scraper	151

Cutting Boards & Mats	125
D	
Deer Lopper	137
Deer Skinner	137
Deli Wrap	65
Digital Scales	85
Dips	45
Dispenser, Tape	63
Dressings	46
Drip Catcher	120
Dry Marinades	24
Duck Fat	43
Dutch Oven, Square	100
E	
Eat Barbecue	37, 39
Electric Stuffers	69
F	
Walton's Favorites	31
Fibrous Casings	53-54
Film Cutter Blade	64
Fire Starter	113-114
Flusher (Stuffer)	69
Foil Pans	108
Food Contact Wipes	146
Food Trays	65
Foot Switch	78
Freezer Basket	149
Freezer Paper	64
Fresh Seal Vacuum Sealer	82
Fresh Specialty Sausage Seasonings	11
Frock	141
Frugoni Chimichurri	37
Fuels	116-118
G	
Game Rinse, Wild	137
Garbage Can	102
Gift Pack	32
Glazes	43
Gloves	
<i>Cotton</i>	138
<i>Cut-Resistant</i>	138
<i>Deli</i>	140
<i>Heat-Resistant</i>	109, 111
<i>Nitrile</i>	139-140
<i>Silicone</i>	109

Grease	147
Green Denaturant	145
Griddle, Flat Top	98
Griddle & Grill Scraper	102
Griddle Tool Set	101
Grill Brush	104, 108, 110
Grill Cleaner	104
Grill Covers	99
GrillEye	121
Grilling Oil	43
Grill Light	105
Grill Mats	111
Grill Press	109
Grills	
<i>American Barbecue Systems</i>	94-96
<i>Camp Chef</i>	97
Grill Wipes	108
Grinder Accessories	77
Grinder Plates & Knives	76
Grinders	72-75
H	
Ham Casings	54
Ham Tubing	57
Hand Saws	84
Hats	155-156
High-Temperature Cheese	29
Hog Gambrel	137
Hog Rings	59
Hog Scraper	136
Holders, Magnetic	102
Hoodie	156
Hooks	152
Horns	70
Hot Sauce	43
I	
Injection Marinades	24, 42
Injectors	92
Ink, Red	63
J	
Jams	45
Jerky	
<i>Pan</i>	90-91
<i>Racks & Tools</i>	90-91, 99
<i>Seasoning</i>	8
Judge Smoker	96

K	
Killer Hogs	34, 39
Kitchen Accessories	120
Knife Racks	135
KnifeSafe	136
Knife Scabbards	135
Knives	
<i>Boning</i>	126-127, 130
<i>Chef (Walton's)</i>	126
<i>Finger Twine</i>	120
<i>Giesser Messer</i>	130
<i>Grinder Knives</i>	76
<i>Paring</i>	129
<i>Sausage Testing</i>	126
<i>Sizing Help (Grinders)</i>	75
<i>Stal</i>	131
<i>Victorinox</i>	127-129
Kosmos Q	35, 38, 40, 42
L	
Lighters	113
Linker, Sausage	71
Liver Trays	65
Longopac	78
Lubri-Film	147
Lug Dolly	152
Lug Liner/Cover	91, 150
Lugs	148-150
M	
Malcolm's	34
Mallet	119
Maple Syrup	42
Marinades	24
Marinating Buckets	91
Marinator	119
Measuring Cups	148
Meat Bags	60
Meater Thermometer	121
Meatgistics University	2, 4, 7, 9, 12, 14, 17, 19, 132, 154
Meat Loaf Seasoning	13
Meat Starter Cultures	16
Mesh Sheet (Grilling)	109
Mixer, Meat	79-80
Mixing Bowls	120
Mojo Seasoning	33
Mr Bar-B-Q	105-108
Mustards	44-45

N	
Natural Casings	51-52
Netting	57-58
Nirey Knife Sharpener	134
O	
One-Shot Grinder Head	77
Oxygen Absorber Packets	61
P	
Patty Maker	66
Patty Mixes	16
Patty Paper & Boxes	66
Pellet Fuel	117
Pellet Grills	97
Pepperoni Seasonings	16
Perforator, Casing	59
PH Meter	91
Pita Chips	41
Pizza Pan	100
Plastic Casings	50
Plastic Wrap	65
Pliers	59
Press, Bacon & Panini	100
Propane Fire Starter	113
R	
Rack	
<i>E-Z Legs & Wings</i>	103
<i>Jerky</i>	90
<i>Rib</i>	101
<i>Rib & Roasting</i>	103
Recipes	23
Ring Bologna Casing	53
Roaster	103
Roast Netting Applicator	58
Rubs, Dry	33-38
S	
Safe Cooking Temps	158
Salami Seasoning	16
Salometer	18
Salsa	41
Salts	44
Sanitizer	145

Sauces		
BBQ	39-40	
Garnishing	46	
Glazes	43	
Mustards	44-45	
Sausage Linker	71	
Saws		
Band Saw Blades	83	
Butcher / Hand	84	
Wellsaw	84	
Scabbards	135	
Scoops	148	
Sealant	147	
Seasoning Conversion Chart	25	
Seasonings		
Bratwurst	5-6	
Cures	18	
Dry Marinades	24	
Jerky	8	
Meat Loaf	13	
Patty Mix	16	
Salami/Pepperoni	16	
Sausage		
Breakfast Sausage	13	
Cured Specialty Sausage	10	
Fresh Specialty Sausage	11	
Summer Sausage	15	
Snack Stick	3	
Top 10	33	
Shakers		
All American Beef Battalion	35	
Excalibur	27-28, 32-33	
Gift Packs	32	
Rubs	32-37	
Spirited	33	
Top 10	32	
Shredder Claws	111	
Sidekick Flat Top	98	
Silicone Lube	147	
Skewers	107	
Skillet, Cast Iron	100	
Sleeve, Vinyl	140	
Slicer, Meat	87	
Smoke Bullets	115	
Smokers	93-100	
Smoker Soaker	112	
Smokesticks	115	
Smoking Chips	118	
Snack Stick Seasonings	3	
Soap	145	

Spatula	101, 103
Specialty Casings	49, 54-55
Spice-Coated Casings	49
Spice Container	148
Spiceology Rubs	35
Spices	30
Spray Bottle Parts	146
Stamps & Pads	63
Stands, Paper Roll	64
Starter Cultures	16
Steaks for Troops	35
Steels	134
Stockinette	57
Storage Containers	91
Stuffer Flushers	69
Stuffers	67-70
Stuffing Tubes	70
Summer Sausage Seasonings	15

T

Tables	151
Poly Top	151
Stainless Steel	151
Taiga Cooler	112
Tape	63, 81
Tape Machines	63
Teflon Tape	81
Tenderizers	89, 91
Terrapin Ridge Farms	39
Textile Casing	49
Thermometers	121-125
Infrared	124
Tongs	110
Silicone	111
Top 10 Shakers	32
T-Shirts	155
Tubes	70
Tumblers	155
Twine, Butcher's	58
Twist Ties	65

U

Ultimate Steak & Roast Rub	33
---------------------------------------	----

V

Vacuum Pouches	61-62
Vacuum Pouch Loader	81
Venison Casings	54
Vers-A-Net	57

W

Waste System	78
Wax Paper	65
Wellsaw Saw & Blades	84
Whiskey Barrel Chunks	116
White Oil	147
Wipes, Cleaning	108
Wood Fuels	116-118
Wood Planks (Grilling)	107
Woodwind Pellet Grills	97
Wrapping Film	64-65

W Helpful Topics

What Casing Do I Use?	page 55
Safe Cooking Temps.....	page 158
Grinder Plate/Knife Chart	page 75
Seasonings Conversion Chart	page 25
Recipes.....	page 23
Stuffing Horn Sizes	page 70
Top 10 Meat Seasonings	page 33
Top 10 Shakers	page 32
How to:	
Make Cured Sausage	page 2
Make Snack Sticks	page 12
Make Jerky	page 7
Choose Casings	page 9
Thermal Processing.....	page 4
Using Fat.....	page 14
Make Bacon	page 17
All about Additives	page 19

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