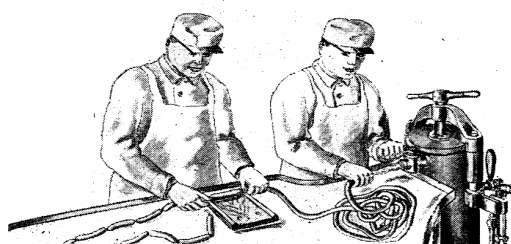


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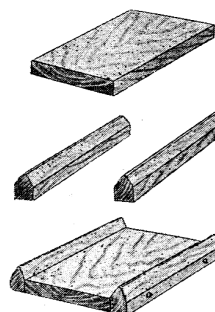
You can make this linking board from wood, metal, or poly cutting board.



In making frankfurts, pork sausage, knackwurst and other link sausages, it is best to have the links of uniform size, suited to the variety of sausage made. A measure may be marked on the sausage table or a rule may be inlaid in it; but B. Heller & Company have devised a linking block on which the meat can be divided and the link twisted with a single motion. A separate block is

necessary for sheep casings, hog casings, and beef middles and for each length of link turned out.

Take a piece of one-inch board, a foot long and three-fourths inch narrower than the length of link to be made. Plane down two strips, a foot long and planed to a ridge, as shown in the first illustration. Screw or nail these against the sides of the board as shown. Hold the casing across the two ridges, press down over the ridges with the thumb and roll from you. For the next link, roll back. The height of the ridge should be about half the diameter of the sausage.



HOW TO MAKE THE B. H. & CO. "LINKING BLOCK"



ANOTHER FASTENED TO THE SAUSAGE TABLE

The two strips may also be planed down in triangular form and screwed or nailed down parallel, the desired distance apart, directly on the table or work bench. The "block" may be made of a single sheet of metal by simply bending up the sides to a height equal to half the diameter of the sausage. Round off the corners and smooth the top of the ridges.

Clean the machinery and utensils after each use. Mold and bacterial action in sausage cause discoloration and even spoiling.

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