

DIY

MEAT PROCESSING

Equipment Buyer Guide



**Meadow Creek
Barbecue Supply**



Better Barbecue Starts Here



Thank you for downloading our Meat Processing Buyer Guide!

Here at Meadow Creek Barbecue Supply, we are pleased to serve the do-it-yourself meat processing folks, partly because we are hunters ourselves and understand first-hand the frustration of not knowing what's in our meat.

Choosing your new tools should be an enjoyable experience, and we've designed this buyer guide to help you cut through the fluff of everything that's on the market. Our equipment recommendations are based on a long-standing family tradition of meat processing as well as many years of experience in helping others through our retail store.

We stock a full line of meat processing equipment, accessories, and supplies, including knives, grinder plates, stuffing tubes, seasoning and cures, meat lugs, burger presses, and more!

If you're looking for something we don't have on hand at the moment or if you need a size that we don't stock, we'd be glad to special order something for you.

Stop by our retail store at 140 W Main Street in New Holland, and one of our sales staff will be glad to show you around.

Jesse Stoltzfus
owner



140 W Main St • New Holland, PA 17557 • Phone: (717) 355-0779

3 Smart Reasons to **PROCESS YOUR OWN MEAT**



QUALITY

Many hunters are processing their own game simply because they are tired of having their venison thrown into a big batch at the butcher shop and not knowing what's in their meat. It's hard for a commercial butcher to keep every hunter's deer separate, so most of them will combine the deer from multiple clients and then divide them by weight. When one hunter doesn't care for their kill like they should, it affects the quality of everyone's meat.

COST

Once the equipment is paid for, your out-of-pocket cost to butcher and process a deer will be much less if you do it yourself. Would you think of renting a rifle or bow every time you go hunting? If you plan to process meat every year, we think it makes sense to buy your own processing equipment instead of "renting" your butcher's equipment.

STORY

Every hunter dreams of taking down that big buck, but we believe hunting stories don't end with the kill. There is great satisfaction in eating steaks and bologna which you've prepared with your own hands.

THE 7 TYPES

OF MEAT PROCESSING EQUIPMENT

Whether you're looking for basic equipment to break down an animal and store it in the freezer, or you're ready to invest in more advanced tools, these tips will provide valuable insight into what you'll need.

1 – HANDSAW

To break down the carcass, a hand meat saw with a tightening cam is a recommended tool to have.



[LEM Meat Saw](#)

2 – GRINDER

Every butcher needs a grinder, and we recommend LEM's Big Bite Grinders. With a revolutionary auger design, these grinders can handle larger cuts of meat faster than others models on the market, without getting clogged up—and with virtually no stomping. Plus, they come with a 5-year warranty and free phone support.



[#12 - Frequent Use](#)

.75 hp / 10# per min



[#22 - Heavy Use](#)

1 hp / 20# per min



[#32 - High Capacity](#)

1.5 hp / 30# per min

3 – MIXER

To achieve a thoroughly mixed meat without compromising its texture, a mixer is a necessary tool. LEM's Big Bite Tilt Meat Mixers come with a fully removable tub for easy cleaning and can be easily attached to the grinders above.



[25 Pound Tilt Mixer](#)

4 – STUFFER

Kielbasa, ring bologna, snack sticks, summer sausage... sounds amazing, doesn't it? With a stuffer, the possibilities of what to stuff are endless, making meat processing an even more thrilling endeavor. Our stainless steel LEM stuffers with stainless steel tubes are built to last and make stuffing fun and easy for years to come.



Big Bite 10 lb. Dual Gear Stuffer

Great size for processing
several deer a year



Big Bite 20 lb. Motorized Stuffer

Adjustable speed to accommodate
different size casings and a foot switch
for one-person stuffing.

5 – SLICER

With a table-top slicer, you can effortlessly prepare jerky and serve cheese and various deli meats, such as summer sausage and bologna, with consistent slices.



8.5" Big Bite Commercial Grade

Bologna and summer sausage



10" Big Bite Heavy Duty

Bacon, roasts, larger bologna, cheese

"I highly recommend LEM products to anyone that enjoys processing their own game at home. Make the initial investment in good tools and equipment from LEM and know exactly what is going into your product. Skip the high prices of the butcher shop and have fun at home." —Michelle, owner of LEM stuffer

6 – VACUUM SEALERS

Vacuum sealers are a must-have tool for anyone looking to extend the shelf life of their meat. They work by removing air from the packaging, preventing freezer burn and keeping food fresh for longer.



LEM Maxvac 500

For home use.

5 hours of nonstop operation.



LEM Maxvac 1000

For heavy use.

10 hours of nonstop operation.

7 – SMOKER

If you're looking to add an authentic smokehouse flavor to your meats, consider using an outdoor smoker. We carry a variety of backyard smokers that are perfect for sausages, snack sticks, and bolognas and even offer free private demos.



Meadow Creek BX25

Charcoal/wood



Meadow Creek BX50

Charcoal/wood



Meadow Creek BX100

Charcoal/wood



Green Mountain Ledge

Pellet



Yoder YS480S

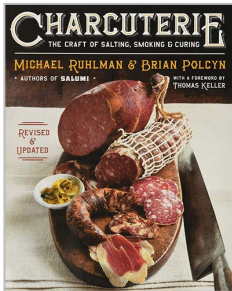
Pellet



Yoder YS640S Competition

Pellet

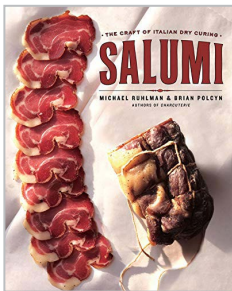
MEAT PROCESSING BOOKSHELF



CHARCUTERIE: THE CRAFT OF SALTING, SMOKING, AND CURING

by Michael Ruhlman and Brian Polcyn

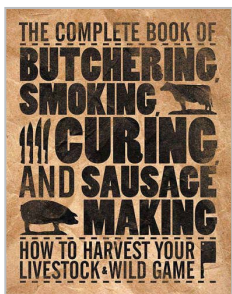
Charcuterie—a culinary specialty that originally referred to the creation of pork products such as salami, sausages, and prosciutto—is true food craftsmanship, the art of turning preserved food into items of beauty and taste.



SALUMI: THE CRAFT OF ITALIAN DRY CURING

by Michael Ruhlman and Brian Polcyn

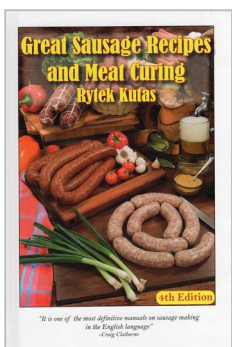
A book that explores and simplifies the recipes and techniques of dry curing meats. 100 recipes and illustrations of the art of ancient methods made modern and new.



THE COMPLETE BOOK OF BUTCHERING, SMOKING, CURING, AND SAUSAGE MAKING

by Philip Hasheider

A hands-on guidebook on butchering beef, venison, pork, lamb, poultry, and goats. Time-tested advice on how to cure the meat by smoking or salting helps you preserve your harvest. A final section explains how to make sausages.



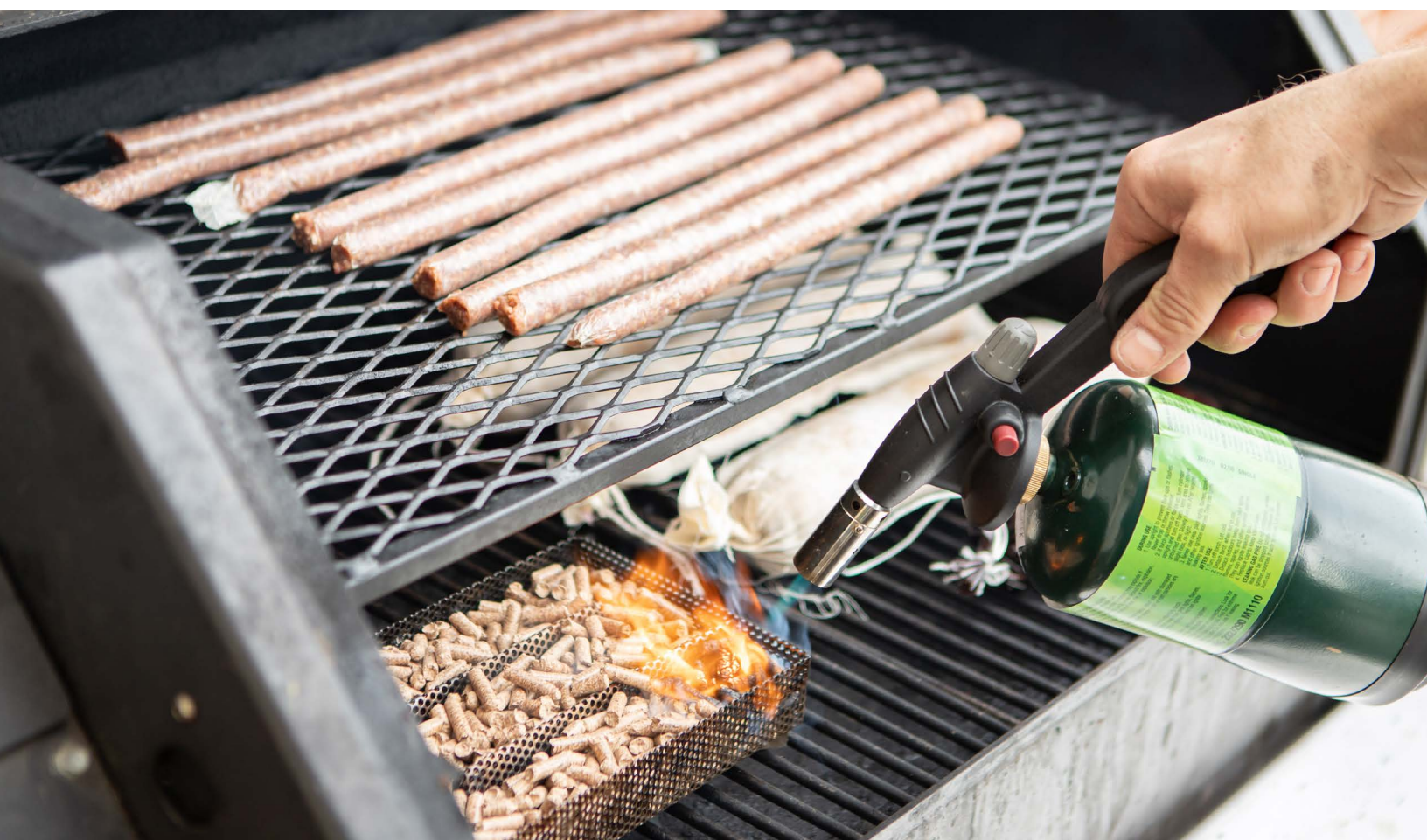
GREAT SAUSAGE RECIPES AND MEAT CURING

by Ryték Kutas

A comprehensive guide to sausage-making and meat processing. Perfect for both novice and advanced sausage-makers. The author guides you through every step of the process from grinding, curing, and seasoning to stuffing, smoking, and drying.

Processing your own meat is really not hard to do with the right equipment and a tried and true recipe. We stock the whole works, including knives, grinder plates, stuffing tubes, seasoning and cures, meat lugs, burger presses, stainless steel tables, and more.

Stop by our retail store at 140 W Main Street in New Holland, PA, and one of our sales staff will be happy to talk "bologna" with you. We look forward to seeing you soon!



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