

**Take a Bite out of
Excellence**

**A Journey
Through
The
Land
Of...**

Dewig Sausage



Haubstadt, IN

Dewig's Sausage has proved its excellence through the years by winning countless national and international awards. Its distinctive taste and countless varieties have made it a staple product in every household.

Dewig's Cooked Sausages

German Bologna - Our #1 selling product. This bologna has been made for generations at Dewig Meats and has been perfected with a precise blend of beef, pork, and old world German Spices.

American Bologna - An all pork bologna with a mild more traditional bologna flavor. A great sandwich bologna.

Summer Sausage - A mild seasoned sausage made with beef and pork. This is a great all around snack item that goes great with crackers.

Beef Summer Sausage - Fresh cuts of lean beef, strong seasoning, and old fashion workmanship make this sausage a winner. A very intense beef and spice flavor.

Old World Summer Sausage - A strong, robust flavor makes this summer sausage stand out. A beef and pork variety with great flavor.

Wisconsin Style Summer Sausage - A slow smoked summer sausage with a strong but smooth tangy flavor. This sausage will prove to be a snacking favorite.

Summer Sausage with Cheese and Jalapeno - This mixture of cheese, meat, and a spicy kick is a reminder of how good a cold sausage can be.

Bierstube Bratwurst - An all pork bratwurst made from an original recipe directly from Germany.

Hot Bratwurst - This is a spicy version of the traditional Dewig Bratwurst.

Greife Hot Bratwurst - A very hot and spicy Bratwurst for those who want to live dangerously.

Beef Bratwurst - A bratwurst made of beef with the same recipe as our Bierstube Bratwurst

Bratwurst Burger - The same Bierstube Bratwurst in a handy patty form. Great for any summer cookout.

Braunschweiger - An old family recipe and a national award winning product; made of pork, cured meat, and bacon.

Kielbasa - A blend of both beef and pork, fresh cured meat, stuffed in a small natural casing; a real sausage tradition from Eastern Europe.

Smoked Sausage - A traditional smoked sausage made of pork, seasoned the old German way.

Knockwurst - The rich flavor of beef and pork with a hint of garlic stuffed in a small all-natural casing; an old world favorite!

Mettwurst - An all pork product a unique blend of spices; an all-American twist to an old world favorite. A new grilling delight!

Old Fashion Franks - The type of hot dog your Grandpa and Grandma grew up with. The franks are in an all-natural casing with distinctive flavor.

Red Hots - Same frank as the Old Fashion Frank with a little kick of cayenne pepper.

Angus All Beef Franks - A skinless product made entirely of beef with the same spices as our famous jumbo wieners.

Skinless Wieners - The time proven all beef and pork product. An all American traditional recipe.

Jumbo Wieners - A beef and pork hotdog that is sure to impress. This large hotdog is great on the grill and fills up a bun.

Polish Sausage - A skinless product made of beef and pork, smoked to perfection and ready to heat and eat.

Polish Sausage with Cheese - Our original Polish Sausage with an accompaniment of cheese for all cheese lovers. A national and international grand champion.

Liver Ring Sausage - The Haubstadt version of an old German sausage. This sausage recipe comes from the days of home butchering.

Blutwurst (Blood Sausage) - A German delicacy sparingly produced in the United States. This sausage's unique and flavorful characteristics are only known to the true sausage lovers.

Bockwurst (Easter Sausage) - A pork sausage usually associated with Spring. Bockwurst and Bock Beer are an old time German tradition. Bockwurst is stuffed in natural casings and pre-cooked. A heavy green onion flavor is normal.

Dewig's Fresh Sausages

Grandpa John's Rope Sausage - Rope sausage made with Dad's favorite spices. It's been made the same way for years and years!

Green Onion Sausage - An all pork sausage with a rich flavor from the Cajun bayou. A great new flavor for the Midwest, and an onion lovers dream!

Frenchwurst "Tripe" (pronounced tri-pay) - An old French sausage recipe combining lean pork and real onions with original salt and pepper based seasoning.

Piggy Links - Same sausage as Grandpa John's Rope Sausage, only in small breakfast links.

Andouille - An all pork variety that will light up your taste buds! Chili pepper is a star in this spicy blend.

Mild Italian - A traditional mild Italian, spicy pork sausage with old world seasoning.

Hot Italian - The same traditional Italian sausage with a touch of spice.

Sweet Italian - The same traditional Italian sausage with a wonderful hint of sweetness.

Pan Sausage (1 lb. Chub Frozen) - The same all pork sausage we have been making for years!

All Natural (1 lb. Chub Frozen) - This sausage is made of all pork with salt and pepper seasoning only. A simple pleasure!

Southern Style (1 lb. Chub Frozen) - A more flavorful spicy sausage with just the right amount of sage and red pepper.



Over 100 years of Quality Meats