



L & H SPECIALTIES

870-268-0451

3654 Hwy 349

Jonesboro, AR 72404

www.perfectspiceblends.com

Unique Blends of the World's Finest Spices

SIMPLY SPICE

\$1.00/oz \$5.00/lb	
Celery Salt	
Celery Seed, Ground	\$2.00/oz \$10.00/lb
Chili Powder	Ground Cloves
Garlic Salt	Whole Cloves
Granulated Garlic	Garlic Pepper
Garlic Flakes	
Lemon Pepper	\$3.00/oz
Granulated Onion	Jonesboro Jazz Dill
Onion Flakes	
Onion Salt	\$3.50/oz \$20.00/lb
Black Pepper	Celery Flake
Crushed Red Pepper	Ground Habenero
Pickling Spice	

SEASONING BLENDS

\$6.00/small	\$8.00/large
Barbecue	Fajita, Greek or Herb
Red Wolves Blend	Jerky Seasoning
Big Hog BBQ Rub	Magic Chick Dust
Canadian Steak	Seasoning Salt
Cajun	Spaghetti & Pizza Mix
Chili Mix	Texas Whistle Blower
Crash Coarse (Spicy!)	(Very Spicy!)

*We also carry handsaw blades, bandsaw blades & parts
Variety of knives (most popular brands in stock)
Full line of LEM supplies, including meat grinders & parts*

HARD TO FIND BEN JACK LARADO PRODUCTS

Bloody Mary Mix.....	\$8.00 750 ml
Pickled Asparagus Spears.....	\$12.00 16oz
Pickled Garlic Cloves.....	\$11.00 12oz

SUMMER SAUSAGE SALAMI KITS \$12.50

(For deer, beef, antelope, moose or elk)

Comes with 10 casings, Cure & Mustard Seed

Does approx. 25 lbs of meat

RECIPE

1oz. quick cure dissolved in warm water

12.5oz. seasoning

2oz. mustard seed

Mix thoroughly and hold overnight before smoking. Some prefer to hold for two or three days and kneading every day.

Bake in oven or smoker for 8 to 10 hours at 165-185 degrees (internal temp. must be at least 160 degrees)

Let cool and refrigerate or freeze until ready to eat.

LIQUIDS, CASINGS & BUTCHER SUPPLIES (ASK ABOUT BULK PRICING!)

To place orders: Call 870-268-0451 and leave order on machine if salesman is not available. Free local delivery with \$35 minimum order. Prices subject to change.