

# GARY·WEST

ARTISAN SMOKED MEATS

## The Jerky Society

Congratulations and welcome to the Gary West Jerky Society. Someone thinks highly of you. You have been nominated, accepted and inducted.

Each month you will receive a new flavor to try and a beer or food pairing suggestion. We'll run through the Gary West original beef flavors; Traditional, Cajun, Teriyaki and Cracked Black Pepper. Then we'll use the same cures on Certified Angus Beef.

Our Jerky is produced by hand in Jacksonville, Oregon. Starting with premium inside top rounds, we hand cut strips across the grain. Strips are placed in a simple spice rub. We leave them to marinate in the meat's own juice. We slowly smoke the strips in two large ovens, flavoring with smoldering hickory chips. This process highlights the natural flavors of premium cuts.

Welcome.

Paul Murdoch

Gary West Smoked Meats

**"Rolls-Royce of Beef Jerky" - The Today Show**

**Perfect Pitch. Best All-around - Field & Stream**

**"Mmm. Meaty and Sweet" - New York Times**

