



FUNDRAISING

Since 1928, Con Yeager has offered premium quality spices, herbs, extracts, proprietary seasoning blends, sauces, marinades and specialty items. We take great pride in providing the very best products on the market.

BBQ & WING SEASONINGS/RUBS

Wing & Fry Cajun Seasoning – Pint 9.12 oz. – Our blend of Cajun spices enhances your grilled, baked or blackened fish, or sprinkle over wings after cooking.

Wing & Fry Garlic Butter Seasoning – Pint 12.16 oz. – You just can't go wrong with garlic and butter flavored wings. Sprinkle over wings after cooking or mix with your favorite hot sauce for a spicy hot-garlic wing. Contains monosodium glutamate. *CONTAINS MILK*

Wing & Fry Smokey BBQ Seasoning – Pint 12 oz. – We blend the right amounts of garlic, onion, celery, pepper and natural smoke flavoring together to give you a deliciously smokey, slightly sweet barbecue flavor. Sprinkle smokey BBQ seasoning on your rotisserie or grilled chicken before cooking. Contains monosodium glutamate.

Wing & Fry Dust Seasoning – Pint 11.29 oz. – This is our most popular wing seasoning. It's our own blend of five peppers, herbs and spices with just a hint of natural smoke flavoring and a sweet finish. Sprinkle over wings after cooking or try on French fries, corn on the cob and grilled vegetables. Contains monosodium glutamate.

BBQ Memphis Rib Rub – Pint 11 oz. – Barbeque seasoning is made with evaporated cane syrup, onion, garlic and other spices. Delicious on St. Louis style or baby back ribs. Great on pork butts too! Rub on to ribs before cooking.



JERKY KITS

Complete seasoning kits for the home preparation of 10 lbs. of beef, pork or wild game.

Hickory Jerky – Flavor is a Worcestershire and soy. **CONTAINS SOY AND WHEAT**

Hillbilly Jerky – Flavor is a mildly hot and sweet blend. **CONTAINS SOY**



GOURMET BURGER SEASONINGS

Cajun Bleu Cheese Burger Seasoning – Pkg. 2.8 oz. – A blend of Cajun spices and Bleu cheese flavoring that doesn't fall off the burger when you bite into it! Blend into ground meat and grill. Heat level: medium. **CONTAINS MILK**

Greek with Feta Burger Seasoning – Pkg. 2.5 oz. – Enjoy your gyro burger with a little ranch dressing, tomato, onion and lettuce. Serve in a pita shell or on a hamburger bun. Just blend into ground meat and grill. **CONTAINS MILK AND SOY**

Jalapeno & Monterey Jack Burger Seasoning – Pkg. 2.25 oz. – Jalapeno peppers blended with Monterey Jack cheese flavoring is a taste sensation that will make you break a sweat. Just mix into ground meat and grill. Heat level: hot. **CONTAINS WHEAT, MILK AND SOY**

Steak Burger Seasoning – Pkg. 1.6 oz. – Subtly seasoned with pepper, onion, garlic and hardwood charcoal flavoring that will transform your burger into a taste sensation the entire family will enjoy. Just blend into ground meat before grilling.

Sweet Onion Burger Seasoning – Pkg. 3.75 oz. – This seasoning is a natural for those who love onions. Enjoy this classic with nothing but your favorite yellow mustard on a toasted bun. Just blend into ground meat and grill. **CONTAINS WHEAT**

SPECIALTY SEASONINGS

Black Nugget Marinade – Pkg. 5.3 oz. – Sweet teriyaki and soy sauce flavors blended together to enhance, not cover up, the flavor of your steak. Marinate overnight before grilling for best results. **CONTAINS SOY**

Burgundy Wine Marinade – Pkg. 3.84 oz. – This robust marinade is composed of burgundy wine, garlic, pepper and other spices. Marinate your steaks overnight before grilling for fantastic results. **CONTAINS SOY**

Sweet Bourbon Marinade – Pkg. 4.5 oz. – Brings out the sweet, cinnamon and vanilla-like flavors from the use of straight Kentucky Bourbon Whiskey, along with onion and coarse black pepper, while marrying nicely with salty soy sauce and Worcestershire sauce. **CONTAINS WHEAT AND SOY**

Meat Loaf Seasoning – Pkg. 3.4 oz. – Our traditional meat loaf is better than your mother-in-law's. It slices without crumbling, even when hot, and makes a great sandwich the next day. **CONTAINS WHEAT**

Meatball Seasoning – Pkg. 3.4 oz. – Our blend of cracker meal, salt, spices, garlic, onion and parsley make the most delicious meatballs! Try them with your favorite spaghetti sauce. **CONTAINS WHEAT**



GOURMET BLENDS

Bayou Bam – Pint 9.92 oz. – Our blend of Cajun spices enhances your grilled, baked or blackened fish, chicken, pork or beef. Also try it in Cajun rice and beans or crab and shrimp boil.

Bolderdash – Pint 7.4 oz. – Try our NO SALT blend with onions, spices, carrots, garlic, bell peppers, orange and lemon peel, parsley and turmeric on everything you normally would salt.

Chili Powder – Pint 9.61 oz. – Our blend of chili pepper, salt, cumin and garlic powder. Use with your favorite chili or taco recipes.

Montreal Burger & Steak Rub – Pint 12.8 oz. – This classic is a coarsely ground mixture of black and red pepper, garlic, onion, spices and coarse crystal salt. Sprinkle it on your grilled burgers, steaks, chicken and ribs.

Nature's Flavors – Pint 13.5 oz. – Here is a seasoned salt that unlocks the flavor of your food without MSG. Use on vegetables, eggs, potatoes, poultry, fish and meats.

Salad Sprinkle – Pint 10 oz. – Our blend of Romano cheese, salt, spices, garlic and monosodium glutamate. Great on potatoes, salads, meat, eggs and linguine salad. **CONTAINS MILK**

KITCHEN PANTRY

Sweet Basil – Pint 2.2 oz.
Granulated Garlic – Pint 10.4 oz.
Minced Onion – Pint 6.88 oz.
Oregano – Pint 2.88 oz.
Paprika – Pint 8.2 oz.
Parsley Flakes – Pint .8 oz.
Pepper-Black Course – Jar 3.52 oz.
Pepper-Fine – Jar 3.04 oz.



BAKERY

Apple Pie Spice – Jar 3.84 oz. – Great for apple pies! Sprinkle on warm apple slices or French toast.

Ground Cinnamon – Jar 4 oz. – Sweet and fragrant. Used in cakes, cookies, pies, squash, yams, mulled cider, potpourri and applesauce.

Ground Ginger – Jar 3.2 oz. – Used in cakes, pies, spiced meats, fish, sweet potatoes, chicken and Chinese dishes.