

# Easy as 1,2,3

## How It Works

### 1. **Get Your Price List**

We'll send you a list of all items, including your cost and the suggested selling price.

### 2. **Run Your Fundraiser**

Print your order forms and run your campaign for 10–14 days.

### 3. **Place & Receive Your Order**

Submit your totals, and we'll process everything within 10 business days.

Delivery is included, and we can supply recyclable bags for packaging.

Payment is due on delivery.

*Note: Fudge is made fresh to order and may require a deposit.*

## Product Information

No refrigeration or freezing required

Minimum 3-month shelf life (varies by product)

All items include full ingredient and nutrition labels

Meat products are produced under federal license

Only meat products are peanut-free

Fudge is made fresh for each order

## Contact

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# Fundraising Made Easy

We have combined the efforts of 3 local family companies to provide a diversified portfolio that meets all your fundraising needs.

You can combine our famous beef jerky with deli-fresh pepperoni, copper kettle-cooked fudge, and various brittle and beer nut offerings.



## Suggested Promotions:

Back to School

Christmas

Valentine's Day

Easter

Mother's Day

Graduation

Special Events

Fundraising at Registration

Emergency Aid for Communities

"Anytime" Promotions

## Western Survivor Beef Jerky

Simcoe, Ontario

Our jerky is made using a federally certified process to ensure exceptional quality. Each cut of steak is marinated for 30 hours, then dehydrated for 20 hours, creating a tender, gourmet, protein-packed snack with little to no sugar or carbohydrates.

### Flavours:

- Original
- Cracked Peppercorn
- Teriyaki
- Honey Garlic
- Chipotle
- Hot
- Freedom Four (Original, Honey Garlic, Chipotle, Cracked Peppercorns)

Cost \$5 - SRP \$7 (28% profit)

*Also Available: Western Survivor Marinades & Rubs (all 4 flavours)*



## Brittles 'N More

Kitchener, Ontario

Keeping the Old Tyme craft of candy-making alive, Brittles 'N More uses only natural ingredients to create rich, crunchy gourmet brittles and beer nuts.

### Brittle Flavours:

- Peanut
- Habanero
- Maple Peanut
- Salt & Pepper

Cost \$5.50 - SRP \$8 (31% profit)

### Beer Nut Flavours:

- Peanut

Cost \$5.50 - SRP \$7 (30% profit)

- Chocolate Bark

Cost \$7 - SRP \$10 (30% profit)



## The Fudgery Shoppe

Waterloo, Ontario

Our fudge is made the traditional way, cooked in copper kettles, cooled slowly, and worked by hand on marble tables. We use real butter and milk with no powdered ingredients. This careful process, paired with our European scratch recipe, creates the rich, creamy texture and smooth taste our fudge is known for.

### Flavours:

- Maple
- Maple Walnut
- Milk Chocolate
- Chocolate Peanut Butter

Cost \$5.50 - SRP \$8 (31% profit)



## Heidelberg Foods

St. Jacobs, Ontario

Based in the heart of Mennonite country since 1987, Heidelberg Foods crafts high-quality, traditional European-style processed meats.

### Flavours:

- Mild Pepperoni
- Hot Pepperoni
- Honey Garlic Pepperoni
- Turkey Mild Pepperoni

Cost \$5 - SRP \$7 (28% profit)

