



Fall is back and always so beautiful in Colorado! The leaves will start falling, you'll need a sweater, pumpkin "everything" will be available and then of course....football! The orange and blue are gonna be in full swing and you're gonna need some spicy treats for those games! We got ya covered!

Stop in the shop or call our staff at 303-985-0126 and happy camping!

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## Did You Know?



Sausages are even older than ancient Greece or Rome- the Sumerians (modern day Iraq) made sausages 5,000 years ago. During the early days of the Empire, Romans mixed fresh pork with finely chopped white pine nuts, cumin seed, bay leaves and black pepper. In 320 AD, because of their association with pagan festivals, Roman Emperor Constantinus I and the Catholic Church made sausage eating a sin and their consumption was banned! This led to sausages going underground until the ban was lifted. It is believed that sausages were brought to Britain by the Romans some time before 400 AD. Since then various English counties have each had their own way of flavouring their local sausage – e.g. Lincolnshire uses fresh sage and Cheshire uses Caraway and Coriander.

By the Middle Ages sausage making had spread to Northern Europe and different varieties began to develop as butchers used ingredients available locally. In some locations, early sausage makers became so adept at making distinctive sausages that their fame spread across Europe. It was in the reign of Charles I that sausages were divided into links for the first time in Britain and once made, sausages used to be stuck up chimneys to be mildly cured. Long live the sausage.

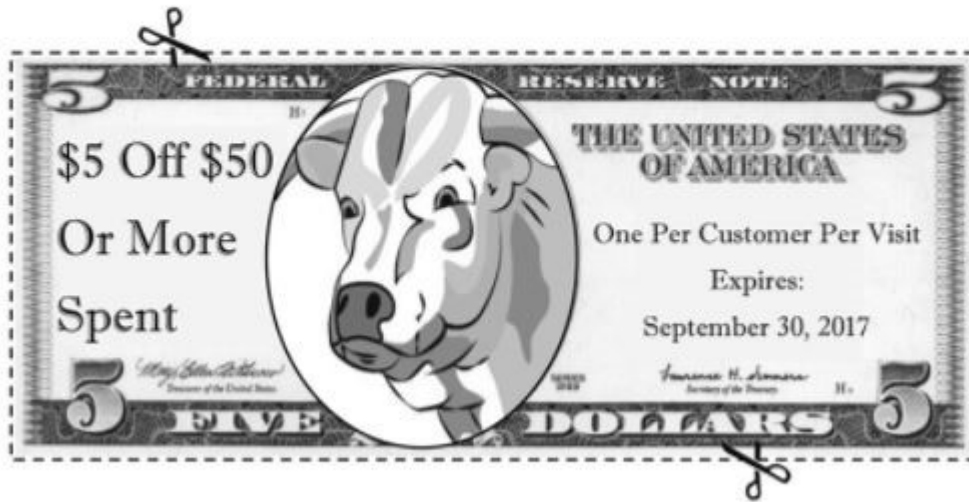
Article: [lovepork.co.uk](http://lovepork.co.uk)

Photo Credit: [coquinaria.nl](http://coquinaria.nl)

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## "Beef Bucks" Only For Newsletter Peeps!



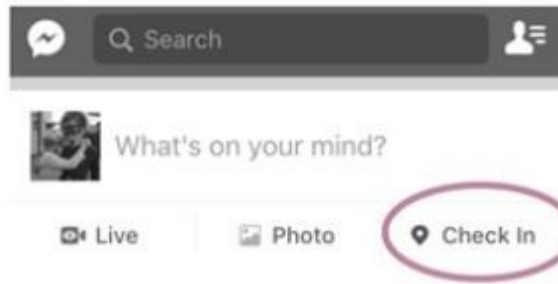
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## Sausage Stuffed Jalapeno Poppers



### INGREDIENTS:

- 20 [jalapeño peppers](#) halved and seeds removed
- 1 pound ground sausage
- 1 package cream cheese 8 ounce package
- 1 cup Parmesan cheese shredded

### DIRECTIONS:

1. Preheat oven to 425 degrees Fahrenheit
2. In a pan, cook sausage until brown, then drain any grease.
3. Mix the sausage, Parmesan cheese, and cream cheese together
4. Arrange jalapeño halves on a baking dish, then stuff each half with the sausage and cheese mix.
5. Bake for 20 to 25 minutes (until the sausage and cheese mix turns a golden brown).
6. Serve with your favorite jalapeño poppers dip.

Recipe Credit: [pepperscale.com](#)

Photo Credit: [thewickednoodle.com](#)