



M745

Spiral-Sliced Applewood Smoked Hams with Hardwood Cutting Board

How many hams can claim they won the Wisconsin State Fair Award of Excellence? These can, and one taste will tell you why! They're cured with a special blend of herbs and spices, then slowly smoked over sweet applewood embers for a full 24 hours giving them a rare mouth-watering flavor. Spiral-slicing right to the bone allows each slice to lift away easily (they'll love you for

making it so easy), and when the lucky recipient takes the first bite, your gift will be recognized for its outstanding quality. Each ham is shipped with an elegant black walnut and maple cutting board with your imprint (Also available without cutting board; prices available upon request). Whole hams weigh 12-14 lbs. Half hams weigh 6-8 lbs.

Price Per Unit

Item No.	Description	Units/Case	Serves	Ship Wt.	6-47	48-95	96+
M744	Spiral-Sliced Half Ham	4	10-14	10 lbs.	\$84.95	82.95	Quoted
M745	Spiral-Sliced Whole Ham	2	20-24	17 lbs.	\$119.95	117.95	Quoted

- Cutting Board: 12" x 8" x 3/4".
- Price includes firebranded imprint on board. Imprint area: 4" x 1 1/4". Artwork requirements: See page 71.
- Gift cards available. See page 71 for options and prices.
- Price includes styrofoam insulated shipping carton.
- Not available for foreign shipment. If Canadian shipment is requested, M702 Alaskan Smoked Salmon will be substituted.
- Shipments to CA and FL require 3 day service; AK & HI 2 day service.
- Drop shipping available: \$4.00 (G) per carton.
- **Production Time: 5 working days. Orders utilizing individual drop shipment directly to recipients will be available for shipment 10 working days from factory's receipt of complete and accurate mailing list.**

Preparation...

Upon Receipt:
If the ham will be served within one week, store in refrigerator. If it will not be served within a week, place in freezer; but serve within two months.

Serving Suggestions:
Hams and Turkeys are fully cooked and ready to eat. With each ham and turkey, we include complete instructions for storage and serving.

Do not overcook.

