



Hickory-smoked, dry-cured Virginia Ham, Bacon & Sausage from Berkshire pork 100% pasture-raised under certified humane conditions

Pasture-raised Cured Berkshire Pork



*Introducing Surry Farms
Hickory-Smoked*

100% Pasture-raised Cured Berkshire Pork

- ▶ Made exclusively from rare purebred Berkshire pork
100% pasture-raised under certified humane conditions
- ▶ Consistent, perfectly marbled 100% Berkshire pork delivers added flavor...all with superior animal raising protocols with absolutely no antibiotics, growth promotants, hormones or animal by-products added to feed
- ▶ Hand-cured with natural sodium nitrate & nitrite for richer, more consistent flavor and higher level of health safety than sea salt & spinach cures
- ▶ All-Natural Surryano Ham... created with exclusive Edwards hickory-smoking process and 12-18 months minimum aging... available bone-in, boneless or sliced paper thin
- ▶ All-Natural, Dry-Cured Bacon... hickory-smoked BerkBacon available in half slabs or thick sliced
- ▶ All-Natural Sausage Links... hickory-smoked and made with natural sage, red & black pepper and taste-enhancing natural casings
- ▶ Presented under Edwards' exclusive *Surry Farms* label

For information or easy Toll-Free Ordering, call

1-800-200-4267

Direct phone: (757) 294-3121
Fax: (757) 294-5378
Email: info@edwardsvaham.com
Online: www.edwardsvaham.com



Producers of genuine Virginia Country Hams and premium hickory-smoked Bacon & Sausage since 1926

S. Wallace Edwards & Sons, Inc. • P.O. Box 25 • Surry, VA 23883



Hickory-smoked, dry-cured Virginia Ham, Bacon & Sausage from pure-bred Berkshire pork 100% pasture-raised under certified humane conditions

These family-owned companies believe in the benefits of natural outdoor farms...where animals have plenty of fresh air, sunshine and water

Heritage Foods USA

Heritage Foods USA exists to promote small family farms, genetic diversity and traceability within the food supply. Heritage Foods links independent farmers with consumers who support sustainable land use and small-scale food production of wholesome, authentic foods enjoyed by past generations. Heritage Foods USA organizes the production, processing and sales of all Newman Farm Berkshire pork.

Heritage Foods USA, and its efforts to raise the profile of rare-breed farmers, have been featured in many major publications, including *Bon Appetit*, *House & Garden*, *Saveur*, *Newsweek* and *The New York Times Magazine*.

Paradise Locker Meats

This family-owned, custom USDA-certified abattoir is located in Trimble, Missouri, just outside of Kansas City. Mario and Teresa Fantasma, with sons Nick and Louis, help preserve traditional quality by harvesting and processing rare livestock breeds, while upholding the fine art of butchering. The company maintains respect for the livestock and traditional family agricultural practices, providing an essential link between family farms and lovers of superior quality meats.

Newman Farm

The Newman family runs one of the last productive hog farms in the Ozarks region of Missouri. Owners Mark and Rita coordinate breeding of more than 60 pure-bred Berkshires a week, which are handled and transported according to Humane Farm Animal Care Standards. The Newmans' farming practices are certified humane and maintain the highest standards of outdoor hog production, without the use of antibiotics, animal by-products and added hormones.

The Newman family's commitment to selective breeding produces superior meat that's rich, tender and juicy. Mark, Rita and their children, Chris, Susan, Courtney and David, are devoted to the values of family farming, and dedicated to continuing the tradition.

S. Wallace Edwards & Sons, Inc. of Surry, Virginia

As 3rd generation cure-masters in Surry, Virginia, the Edwards family has joined Heritage Foods USA and Newman Berkshire Farm to develop an all-natural product line featuring Surryano Hams, BerkBacon and BerkSausage.

These new products are produced exclusively from pure-bred, Six-Spotted Berkshire pigs raised completely outdoors on independent family farms within Mark and Rita Newman's network of producers in and around Myrtle, Missouri.

The Edwards name is well known for its world-class aged and cured meats. Our exclusive curing and aging recipe produces a unique flavor profile that enhances the quality characteristics of Berkshire pork. Optimum amounts of pure-white fat marbling contribute to a flavor that is a delicate, perfect balance between sweet and salty.

We call our new natural ham a "Surryano" Ham, in honor of our Surry, Virginia hometown. We still use the basic curing and aging techniques developed more than 400 years ago by Native Americans. Though uniquely American, these techniques were influenced by curing methods used in Spain and Italy.

Edwards Surryano Hams are aged for no less than 12 months, and hickory-smoked to achieve a deep mahogany color. Our bacon is dry-aged and cured with sugar and salt, then hickory smoked for 18 hours.

We pay a premium for superior heritage pork ingredients, and strongly believe in supporting natural outdoor farms where animals have plenty of fresh air, sunshine and water. This meat is completely free of growth promotants, animal protein by-products and antibiotics, which contributes significantly to its ideal marbling and extraordinarily rich flavor.

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