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32819 HIGHWAY 87 • CALIFORNIA, MO 65018  
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## German Style Hams

*Black Forest Ham*

*Westphalian Ham*

*German Country Ham*

**BURGERS' OZARK**  
**COUNTRY CURED HAMS, INC.**

32819 Highway 87 • California, MO 65018

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7/04

# **Black Forest Ham Westphalian Ham German Country Ham**

## **DRY CURED**

Made with only the best of natural spices. Heavy Smoked the old fashioned way.

## **TO SERVE:**

1. All three hams are ready to eat. They should not be cooked or heated.
2. Slice as thin as possible. (To be eaten as a delicacy)
3. Serve on coarse-type bread or roll. (Rye, Sourdough, Pumpernickel, or hard roll)

All three hams can be used for luncheons, party trays, hors d'oeuvres, picnics, and outings.

They are to be refrigerated on arrival and may be kept in your refrigerator as you use them. However, if not used in two to three weeks, freeze to keep from molding.

## **FROM THE OLD COUNTRY TO THE NEW**

Our suppliers of Westphalian, Black Forest and German Country Ham learned their trade in Germany. They migrated to the United States in the late 1950's and began to cure their hams, using the authentic Bavarian Recipes and skills learned from experienced schinkenmakers. This included using only the best natural spices and smoking the hams slowly with natural wood smoke for excellent flavor. From their now modern plant they supply many German ethnic neighborhoods with hams and sausages with true Bavarian flavor, but made in the USA. These hams are available without the additional cost of import freight and tariffs, only the characteristics and flavor are Old World.

**REFRIGERATE UPON ARRIVAL.  
IF NOT USED IN 2 TO 3 WEEKS,  
FREEZE.**