

Robertson's Hams

I-40, Exit 200 Seminole, Oklahoma Phone~405-382-0555 Fax~405-382-1664 Toll Free~800-346-1408

Smoked Ham

For a taste treat that you will long remember, we invite you to try a Robertson's Old-Fashioned Sugar Cured Hickory Smoked Ham.

Robertson's Hams are hand-rubbed with sugar cane and smoked with genuine green hickory for days and days until they are just right for the finest eatin' ever.

Robertson's Hams are cooked; they are not tenderized or anything fancy, just honest-to-goodness cured-smoked hams. The kind that taste like ham used to before folks got in such a hurry.

It's that s-l-o-w smokin' over low hickory embers and that hand-rubbed sugar-curin' that gives that sweet-smoked taste.

To enjoy a Robertson Ham to the fullest, may we suggest: simply wrap air tight in foil, place in shallow pan and heat at 325 degrees for:

WHOLE HAM

Two and one-half hours (2 1/2 hrs.)

HALF HAM

One to one and a half hours (1-1 1/2 hrs.)

Remove the hot ham from the oven and allow the meat to cool to room temperature before slicing.

*Approx. weight of whole ham - 11 to 13 lbs.

Cooked Sausage

As a very special treat, for those who like a really good sausage, that is fully cooked and ready to eat, we feature:

Robertson's Summer Sausage Sticks - a mixture of wholesome and nutritious beef and pork. Wonderful for chefs salad, lunch boxes or just any time when folks are hungry.

*Approx. weight - 2.8 lbs.

Robertson's Polish Sausage Rings - made from the lean cuts of fine grain-fed hogs and good lean, wholesome beef and the finest natural seasonings. A wonderful supper-time treat, try it heated in some Robertson Barbecue Sauce.

*Approx. weight - 2.8 lbs.

Robertson's Beef Sausage Sticks - a really good sausage for those who prefer an all-beef sausage. Beef Sausage, like all Robertson's sausage contains absolutely no artificial coloring or imitation flavor.

*Approx. weight - 2.8 lbs.

*All weights may vary up to 8 oz.

Smoked Bacon

Robertson's sugar cured bacon s made in an unhurried, old-fashioned way, using only the very best corn fed, meat type hogs which produces a much leaner bacon.

Robertson's bacon is hand rubbed with sugar cane and stacked for days to dry and cure, then smoked with genuine green hickory until that nut color makes them so pretty and so mouth watering that you just can't wait for breakfast. Ideal for cookouts too.

*Approx. weight - 2 lbs.

Smoked Turkey

Looking for something special to serve ... here it is! A smoked turkey that really tastes like "TURKEY."

Here's why. We select only young, tender birds, then cure them with a secret blend of spices to preserve that special Robertson flavor. Our turkeys are then placed in the smokehouse until they are golden brown and fully cooked.

We never include items like necks, giblets or tails, only broad breasted, eye appealing, taste pleasing, whole smoked turkey.

The best way to preserve the freshness of your turkey after you receive it is to cover it tightly and place it in the refrigerator. If you do not plan to use it immediately, FREEZE IT. We have found many people like to slice all of their turkey at once, keeping a small portion to serve and freezing the rest in small packages for later use.

Heating instructions: Simply wrap air tight in foil, place in a shallow pan and heat at 325 degrees for three quarters to one hour (3/4-1 hr).

*Approx. weight - 10 lbs.

Smoked Pork Sausage

Robertson's cured and smoked sausage is a new adventure in sausage eating. It is made from the lean cuts of the finest corn-fed hogs.

This mild flavored, extra lean sausage is first cured like our famous hams and bacon and then smoked over green hickory embers for hours and hours.

You will like it. It's different from any sausage that you have ever eaten. It's good with eggs or waffles and simply delicious barbecued. It's economical too because there is so little shrinkage in the pan.

*Approx. weight - 2.5 lbs.

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Smoked Pork Loin

For a treat, fit for a king, we invite you to try some of our boneless, sugar cured, pork loins. Cured and smoked in the same slow, unhurried way as our famous hams and bacons. Some folks call them Canadian bacon. We call them scrumptious, and it's fully cooked for your convenience.

**Approx. weight - 1.5 lbs.*

"Real" Beef Jerky

Talk about old-fashioned, this is probably the oldest form of snack food known to man. A lot of places sell so-called "Beef Jerky", but Robertson's Beef Jerky is the real thing. We use only lean beef, season it with our own recipe, then hang it up to dry.

It's the ideal snack food for hunters, fishermen, campers or while just driving down the road.

Turkey Breast

A delicious cut of turkey that is absolutely out of this world with quality and flavor. A half turkey breast that's cured, smoked and fully cooked. It is boneless so therefore there is no waste.

**Approx. weight - 1.5 to 3 lbs.*

Smoked Cheese

Are you the kind of person who enjoys eating good cheddar cheese? Well, we've made it even better. You will be very impressed with how much flavor "Hickory Smoking" adds to good cheese.

To enjoy Robertson's Smoked Cheese at its best, serve at room temperature, and don't forget to slice it very thin.

**10 oz. per package*

Gift Certificates

When you're not sure what that individual likes, try giving one of our gift certificates. They are good for any of our products and can be used by mail or in person.

**Minimum \$25*

SHIPPING CHARGES PER ADDRESS

Cost Adjustment Possible

1-5 lbs.	6-10 lbs.	11-15 lbs.	16-20 lbs.
\$7.50	\$8.50	\$10.50	\$12.50

Over 20 lbs...Add \$2.00 per 5 lbs

CAUTION

Our meat should be treated with care like other food products to assure that it maintains its high quality. Should our smoked meat mold from storage, simply wash with warm water and vinegar. To avoid any problem, please freeze products until needed.

MAIL ORDER FORM

Mail to:

Robertson's Hams #4
11276 Hwy. 99
Seminole, OK 74868

Call: 1-800-346-1408
Fax: 1-405-382-1664
www.robertsons-hams.com

Prices may vary according to weight.

Prices may vary in stores.

- Small Whole Smoked Ham @ \$50.00 ea. _____
- Large Whole Smoked Ham @ \$61.50 ea. _____
- Half Smoked Ham @ \$32.00 ea. _____
- Sliced Smoked Ham @ \$9.89 ea. _____
- Whole Smoked Turkey @ \$35.00 ea. _____
- Turkey Breast @ \$22.50 ea. _____
- Smoked Pork Sausage @ \$9.50 ea. _____
- Summer Sausage Stick @ \$11.00 ea. _____
- Jalepeno Summer Sausage Stick @ \$8.75 ea. _____
- Polish Sausage Stick @ \$11.00 ea. _____
- Beef Sausage Stick @ \$11.00 ea. _____
- Smoked Pork Loin @ \$15.00 ea. _____
- Smoked Cheese @ \$5.25 ea. _____

"REAL" Beef Jerky

- One Pound Jar @ \$24.99 ea. _____
- 5 lb. or More @ \$23.00 ea. _____

Snack Sausage

- Summer 20 ct. Jar @ \$30.00 ea. _____
- Pepperoni 20 ct. Jar @ \$30.00 ea. _____
- Beef 20 ct. Jar @ \$30.00 ea. _____

CHECK ONE:

- Check or money order
- VISA
- Master Card
- Discover

TOTAL ALL ITEMS _____

Okla. Addresses
Add Sales Tax 9% _____

Shipping Charges _____

TOTAL _____

Bill To:

Name _____
Address _____
City _____ State _____ Zip _____
Product _____
This is a gift. Please sign card from _____

Ship To:

Name _____
Address _____
City _____ State _____ Zip _____
Product _____
This is a gift. Please sign card from _____

Expiration Date _____

Ship to Arrive: Now Christmas Thanksgiving Other