



Hickory Smoked Hams

We take pride in everything we do at the SpringHouse but there is just something about walking in the door and smelling the warm, familiar scent of our hickory smoked ham! Each ham is smoked on site using hickory wood from trees on the farm. The result is a delicious, smoky, fall-off-the-bone piece of meat that will take center stage at your holiday feast. We would love to see our hams on your Christmas dinner table! We sell our hams in 3 sizes:

Shank Half (8-10lbs.) \$30

Butt Half (10-12lbs.) \$70

Whole Ham (18-20lbs.) \$100

In this day and age of uncertainty where "social distancing" is the norm and holiday parties are a thing of the past... show your employees, friends or family that you appreciate them with a gift wrapped ham. We have whole and butt half smoked hams available, packaged with love and ready for gift giving (gift packaging is an additional \$10). They include cooking instructions for your gift recipient and a copy of Bev's Country Pot Ham & Bean Soup Recipe to make with the bones! (and Bev doesn't share recipes with just anyone!)

Let us share our farm with you this holiday season!

Please call the store at 724-228-3339 to reserve your ham for the holidays or for gift giving!

Our entire Christmas menu is on our website:

www.springhousemarket.com

