



DEWIG MEATS

812-768-6208 ~ **Haubstadt, IN** ~ dewigmeats.com

~ ~ *Quality Meat Since 1916* ~ ~

Congratulations,
you have chosen a quality
Old Fashion Bone-In Smoked Ham

From Dewig Meats.

For that Classic Taste,
try Baking your Ham to an
Internal Temperature of 160 degrees F
(approximately 5 hrs at 350 degrees F).

For added flavor, try Glazing your Ham
with Brown Sugar and Pineapple
or a Honey Mustard Glaze.