



# FUNDRAISER

## A History of Quality

For more than seven decades, Dearborn Brand has maintained a far-reaching reputation for excellence, while staying rooted in our community and workforce. We are a family business that has adapted with the changing times, expanding our state-of-the-art facility to 85,000 square feet, which is capable of producing large volumes and specialty items of Dearborn Brand or custom products.

## A Commitment to the Community

At Dearborn Brand, we are rooted in our community and committed to supporting those who have long supported us. That's why we created a fundraising program that is as easy as it is delicious. The more you buy, the more your organization earns- so start stocking up on your Dearborn favorites.

[WWW.DEARBORNBAND.COM](http://WWW.DEARBORNBAND.COM)



### DEARBORN'S FAMOUS GLAZED SPIRAL SLICED HAM

**6005- WHOLE (14 LBS) 6006- HALF (8 LBS)**

Slow-cooked and smoked for up to 24 hours. This product has a shelf life of 7 days from receipt. If it will not be used in that time period, please freeze and then thaw in the refrigerator for 2 days prior to use. Cooking/Serving Suggestion: For best flavor, serve ham at room temperature. Remove ham from refrigerator 15-20 minutes prior to serving. If heating is desired, the best method is to remove slices and heat them to desired temperature.



### UNGLAZED SPIRAL SLICED HAM

**6001- WHOLE (14 LBS) 6002- HALF (8 LBS)**

If you prefer to add the glaze yourself, this is the ham for you. Slow-cooked and smoked for up to 24 hours. This product has a shelf life of 19 days from receipt. If it will not be used in that time period, please freeze and then thaw in the refrigerator for 2 days prior to use. Cooking/Serving Suggestion: For best flavor, serve ham at room temperature. Remove ham from refrigerator 15-20 minutes prior to serving. If heating is desired, the best method is to remove slices and heat them to desired temperature. Glaze packet and instructions are included.



### SEMI-BONELESS CLASSIC TRIM HAM

**6003- WHOLE (14 LBS) 6004- HALF (8 LBS)**

Slow-cooked and smoked for up to 24 hours. This product has a shelf life of 7 days from receipt. If it will not be used in that time period, please freeze and then thaw in the refrigerator for 2 days prior to use. Instructions are included on the box.

### CENTER CUT BACON

**6080-HONEY CURED SLICED BACON (1.5 LBS)**

**6081-APPLEWOOD SLICED BACON (1.5 LBS)**

Our Center Cut Dearborn Bacon is thick sliced to give you the best flavor profile! We use only real hardwood to smoke our bacon, giving it a natural smoked flavor that you can taste in every bite.

Both products are sold as single packages of bacon.



### FRANKS

**6040- BEEF SKINLESS FRANKS (5 LBS)** – Try our premium gluten free all beef hot dogs that will always take you back to that authentic taste of summer.

**6041- SKINLESS FRANKS (5 LBS)** - You won't get a better quality hot dog anywhere else!

**6042- NATURAL CASING FRANKS (3 LBS)** - These hot dogs have a snap to them and are served in Coney Islands nationwide. Made with beef and pork.

**6049- 1904 OLD STYLE WIENERS (3 LBS)** - Our 1904 Old Style wieners will take you back to the day when hot dogs were crafted with care by an old-world sausage maker, steamed until the casing was bursting with flavor. One bite will transport you back to summer days and simpler times.



### KIELBASA

**6021- SMOKED KIELBASA (5 LBS)**

Try our famous Dearborn Brand smoked kielbasa – a great addition to any dish. Made with beef and pork. Pre-cooked, ready to heat and serve.

**6023- FRESH KIELBASA (5 LBS)**

Enjoy our fresh Polish kielbasa with garlic. Made with beef and pork.



### HUNTER SAUSAGE

**6027- MILD HUNTER SAUSAGE (5 LBS)** - Our famous Dearborn Brand mild hunter sausage in a great to eat on-the-go or as a quick meal. Made with beef and pork. Fully cooked and ready to eat

**6026- HOT HUNTER SAUSAGE (5 LBS)** - Our famous Dearborn Brand hot hunter sausage in a great to eat on-the-go or as a quick meal. Made with beef and pork. Fully cooked and ready to eat.

