



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



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

6026- HOT SALAMI STYLE HUNTER SAUSAGE (5 LBS)

6027- MILD SALAMI STYLE HUNTER SAUSAGE (5 LBS)

Our famous Dearborn Brand salami style 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.

6028- HOT CLASSIC HUNTER SAUSAGE (2 LBS)

6029 – MILD CLASSIC HUNTER SAUSAGE (2 LBS)

Our famous Dearborn Brand classic 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.

