

S. Wallace Edwards and Sons

S. Wallace Edwards & Sons Inc. has produced Virginia country hams, bacon and sausage for 83 years. The company cures and smokes its pork products in the centuries old American Indian manner from its original area in Surry, Virginia. In 1926 Edwards replicated that original process in its signature Wigwam ham (the longer aged Virginia ham with its distinctive flavor and rich mahogany appearance). The result was... and still is...a uniquely flavored, prize winning ham appreciated by country folk, gourmards, and chefs alike. Today, in addition to the Wigwam ham the company offers milder flavored hams, dry cured bacon and smoked sausage.



Produces “dry cured” country, Virginia and Wigwam hams, along with “dry cured” and bacon and sausage products. All products are then smoked from real hickory wood.

Edwards dry cured hams are aged as follows:

- Edward’s Country Hams- 90 days.
- Edward’s Virginia Hams- 4 to 6 months.
- Edward’s Wigwam Ham- 10 to 12 months.

Edward’s dry cured products are sold and used in upscale retail stores such and is the preferred brand at 1,000’s of white table-cloth restaurants nationally for dry cured ham and bacon products.

SHIPPING INFO:

Because of this dry curing process, Edward’s products are some of the most durable cured meats available on the market, able to survive **10 days or longer without refrigeration** at temperatures up to 120 degrees. Even though we ship our products as non refrigerated, rest assured that when they arrive at your door at a warm temperature they are still delicious and safe to eat.

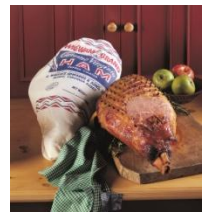
Wigwam, Bone-in Uncooked,

3 /14 lb avg
 SUPC 9666967
 Long cut country ham.
 Hickory Smoked.
 Dry Cured: Aged 10-12 months.



Wigwam, Bone-in Uncooked,

1 /14 lb
 SUPC 9666942
 Long cut country ham.
 Hickory Smoked.
 Dry Cured: Aged 10-12 months.



Virginia, Bone-in Uncooked

1 /15 lb
 SUPC 9666462
 Virginia country ham.
 Hickory Smoked.
 Dry Cured: Aged 4 to 6 months.



Country Ham, Bone-in Uncooked

4 /16 lb
 SUPC 9666512
 Edwards country ham.
 Hickory Smoked.
 Dry Cured: Aged 3 months.



Virginia, Boneless Cooked

5 /7 lbs
 SUPC 9666587
 Virginia country ham.
 Hickory Smoked.
 Dry Cured: Aged 4 to 6 months.



Virginia, Boneless Cooked

1 /7 lbs
 SUPC 9666546
 Virginia country ham.
 Hickory Smoked.
 Dry Cured: Aged 4 to 6 months.



**“S. Wallace Edwards and Sons” ships via FedEx Two Day Mon-Wed. and Mon-Thur to most of VA, MD and NC.
 NO REFUSALS / NO RETURNS
 DAMAGE CLAIMS MUST BE FILED WITHIN 48 HOURS**



Virginia, Cooked Boneless Petite

6 per case./3 lb each
SUPC 9666892
Hickory Smoked.
Individually boxed.
Dry Cured: Aged 4-6 months.



Edwards Boneless Surryano Ham

One piece per case. 10 lb Avg.
SUPC 5922663
Hickory Smoked and Dry Cured.
-Aged 450 plus Days.
-100% Berkshire Raw Materials.
-No, Antibiotics or Added Hormones.
-Certified Humane.



Edwards Dry Cured Peppered Bacon

Four bags of 5 lbs each per case.
SUPC 9666611
Hickory Smoked and Dry Cured.
18/22 slice count.
Stack pack in COV bags.



Edwards Boneless Pre-Sliced Surryano

Twenty 4 oz packages per case..
SUPC 6810554
Hickory Smoked and Dry Cured.
-Aged 450 plus Days.
-100% Berkshire Raw Materials.
-No, Antibiotics or Added Hormones.
-Certified Humane.



Edwards Dry Cured Traditional Bacon

Four bags of 5 lbs each per case.
SUPC 8141396
Hickory Smoked and Dry Cured.
18/22 slice count.
Stack pack in COV bags.



Edwards Hickory Smoked Surry Sausage

Four bags of 5 lbs each per case.
SUPC 9666900
Hickory Smoked.
4" links.
Natural hog casing.



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