

GENUINE KENTUCKY COLONEL COUNTRY HAMS

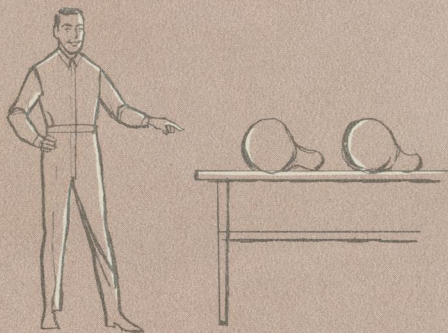
Kentucky Colonel Farm, producer of Genuine Kentucky Colonel Country Hams, is located just outside of historic Lexington, Kentucky.

Long before the Civil War, the folks around Lexington were well known for their gracious hospitality... which of course included the serving of fine food. Most famous of these foods was, and still is, the old Kentucky Country Ham.

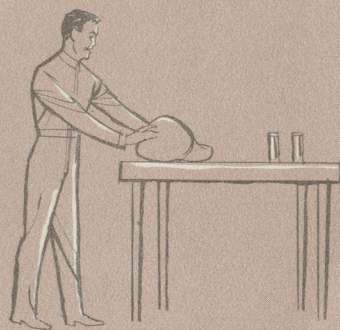
In the past, each family cured only enough of these delicious hams for their personal use and as gifts for their closest friends. Now... Kentucky Colonel Farm is producing these genuine Kentucky Country Hams, so that people in other parts of the country may also enjoy this most famous of Kentucky Foods.

The proper curing of country hams is a slow and painstaking process. Most connoisseurs of the country ham agree that the peak of flavor perfection is reached after one year of curing. Kentucky Colonel Hams are carefully selected and cured for a full year. During the curing process, the hams must be constantly inspected, the temperature and humidity closely controlled.

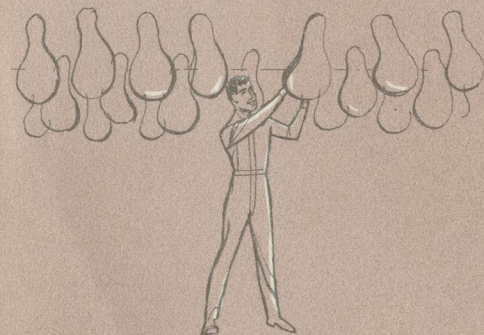
Your Genuine Kentucky Colonel Country Ham is carefully inspected before packing and shipped to you with every confidence that you will enjoy it down to the last mouth watering morsel.



First the new hams are carefully inspected, only the best hams are selected for curing.



The new hams are then prepared for curing by applying salt and brown sugar in the proper amounts.



The hams are then ready to be hung, where they will slowly cure and mellow.



Finally, after a year of curing, The Genuine Kentucky Old Country Ham is ready to be shipped.