

Item #	Product Description	Pack Size	UPC #	Case Wt.
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PULLED PORK BARBEQUE

12029	Pulled Pork BBQ (Mustard Sauce)	4/5 lb. Cryovac	072287120290	20
12031	Pulled Pork BBQ (Carolina Vinegar Sauce)	4/5 lb. Cryovac	072287120313	20
12032	Pulled Pork BBQ (Original Tomato Sauce)	4/5 lb. Cryovac	072287120320	20
12034	Pulled Pork BBQ (Texas Western Sauce)	4/5 lb. Cryovac	072287120344	20
12062	Pulled Pork BBQ (Carolina Vinegar Sauce)	2/5 lb. Cryovac	072287120627	10
12105	Pulled Boston Butt (Semi-Dry)	2/5 lb. Cryovac	072287121051	10
12320	Pulled Pork BBQ (JJ's Red Sauce)	4/5 lb. Cryovac	072287123208	20
12321	Pulled Pork BBQ (JJ's Red Sauce)	2/5 lb. Cryovac	072287123215	10

CHOPPED PORK BARBEQUE

12011	Chopped Pork BBQ (Carolina Vinegar Sauce)	4/5 lb. Cryovac	072287120115	20
12012	Chopped Pork BBQ (Original Tomato Sauce)	4/5 lb. Cryovac	072287120122	20
12033	Chopped Pork BBQ (Texas Western Sauce)	4/5 lb. Cryovac	072287120337	20
12315	Chopped Pork BBQ (JJ's Red Sauce)	4/5 lb. Cryovac	072287123154	20
12045	Chopped Pork BBQ (Carolina Vinegar Sauce)	2/5 lb. Cryovac	072287120450	10

BARBEQUED PORK

12101	Boneless Whole Boston Butt (Carolina Vinegar)	4/4.5 lb. Cryovac	072287121013	18*
15006	Pork Carnita	2/5 lb. Cryovac	072287150068	10
15015	Rubbed Pulled Pork (No Sauce Chunky)	2/5 lb. Cryovac	072287150150	10
15016	Smoked Pork Belly	4/2 lb. Cryovac	072287150167	8*
15320	Pulled Boston Butt (Semi-Dry) Hickory Wood Smoked	2/5 lb. Cryovac	072287151326	10
15005	Pulled Pork (No Sauce)	4/4 lb. Cryovac	072287150051	16

PORK BARBEQUE - TVP ADDED

13011	Chopped Pork BBQ (TVP/Carolina Vinegar Sauce)	4/5 lb. Cryovac	072287130114	20
13012	Chopped Pork BBQ (TVP/Original Tomato Sauce)	4/5 lb. Cryovac	072287130121	20
13014	Chopped Pork BBQ (TVP/Texas Western Sauce)	4/5 lb. Cryovac	072287130145	20

BARBEQUED PORK RIBS

17536	Barbequed Spare Ribs (St. Louis-Style) In Sauce	4/4.5 lb. Cryovac	072287175368	18
17505	Barbeque Spare Ribs (St. Louis-Style) Dry Packed	8/1.6 lb Cryovac	072287175054	12.8*

BEEF BARBEQUE

11008	Sliced Beef Brisket BBQ (Texas Western Sauce)	2/5 lb. Cryovac	072287110086	10
11011	Chopped Beef Brisket BBQ (Texas Western Sauce)	4/5 lb. Cryovac	072287110116	20
11012	Chopped Beef Brisket BBQ (TVP/Texas Western Sauce)	4/5 lb. Cryovac	072287110123	20
11090	Whole BBQ Beef Brisket	2/7 lb. Cryovac	072287110901	14*
11091	Whole Sliced Beef Brisket	2/7 lb. Cryovac	072287110918	14*
11141	Pulled Beef Brisket (Semi-Dry)	2/5 lb. Cryovac	072287111410	10

CHICKEN BARBEQUE

16030	Chicken BBQ (Texas Western Sauce)	4/5 lb. Cryovac	072287160302	20
16120	BBQ Chicken Leg Quarters (Texas Western Sauce)	2/5 lb. Cryovac	072287161200	10

LOWER SODIUM BARBEQUE

11125	Chopped Beef BBQ—Lower Sodium Texas Western	2/5 lb. Cryovac	072287111256	10
12013	Chopped Pork BBQ—Lower Sodium Texas Western	2/5 lb. Cryovac	072287120139	10
16045	Chopped Chicken BBQ—Lower Sodium Texas Western	2/5 lb. Cryovac	072287160453	10

COUNTRY HAM - SLICED

18009	Country Ham – Biscuit Portions (1.5 oz.)	3/5 lb. Cryovac	072287180096	15
18010	Country Ham – Biscuit Portions (1.25 oz.)	3/4 lb. Cryovac	072287180102	15
18012	Country Ham – Centers (4 oz.)	6/2 lb. Cryovac	072287180126	15
18017	Country Ham – Biscuit Pieces (Irregular)	3/4 lb. Cryovac	072287180171	15

CHILI

14010	Hot Dog Chili	4/5 lb. tubs	072287140106	20
14020	Hot Dog Chili Sauce	4/5 lb. tubs	072287140205	20
14050	Premium All Meat Hot Dog Chili	2/5 lb. tubs	072287140502	10
14060	Hot Dog Chili Sauce	2/5 lb. tubs	072287140601	10
14065	Brisket Chili with Beans	2/5 lb. tubs	072287140656	10

BRUNSWICK STEW

16091	Brunswick Stew	2/5 lb. tub	072287160906	10
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BARBEQUE SAUCES

19007	Barbeque Sauce (Carolina Vinegar)	4/1 gal. jugs	072287190071	36
19008	Barbeque Sauce (Texas Western)	4/1 gal. jugs	072287190088	36

* Beside weight represents random weight.

Brookwood Farms makes America's best real pit-cooked BBQ. Unlike most prepared BBQ meats that are cooked using electric or gas ovens and artificial smoke, Brookwood Farms' are slow-cooked with real charcoal inside oven pits, the way BBQ was meant to be prepared.

No matter your operation, no matter the BBQ style or flavor your customers prefer—the choice for the best in BBQ begins with Brookwood Farms.

Contact **Brookwood Farms** directly at 800-472-4787 or visit www.brookwoodfarms.com.

OUR BARBEQUE SAUCES		
(JJ)	Western Sauce without Vinegar	Slightly Sweet Tomato Sauce
(V)	Vinegar-Based Sauce	Carolina-Style Barbeque Sauce
(TEX)	Western-Style Sauce	Tangy Tomato-Based Sauce
(M)	Mustard-Based Sauce	Yellow Barbeque Sauce; Still a South Carolina Favorite
(T)	Original Barbeque Sauce	Compares to a Lexington-Style



Brookwood Farms, Inc.
Siler City, NC 27344
800-472-4787
Fax: 919-663-2396

AMERICA'S FAVORITE FLAVOR.



REAL PIT-COOKED BARBEQUE.



www.BrookwoodFarms.com

BETTER QUALITY. AUTHENTIC FLAVOR.



A Family-Owned **TRADITION**

The Wood family, of Siler City, N.C., has been preparing meats for four generations. That's why their commitment to serving up America's best BBQ can't be compromised.

Brothers Twig and Craig Wood have invested in the development of a modern manufacturing facility to produce old-fashioned goodness. Their mission is to deliver real pit-cooked BBQ like you would prepare if you wanted to make the commitment of time and labor.

Brookwood Farms' products are featured on the menus of some of America's favorite restaurants, major sports venues, noncommercial operations and chains.

Visit us at www.BrookwoodFarms.com.

IT'S TIME TO *Sauce It!*

Brookwood Farms knows that the ideal flavor of barbeque varies in different areas of the country. We offer a variety of sauces that pair nicely with our hearty barbeque. Mix and match them to create the perfect flavor for your neck of the woods!



Sliced Brisket



Pulled Boston Butt



Our Slow-Cooking Process

It starts with a commitment to preparing only the best cuts of meats. Before the slow-cooking process begins, the meats are USDA inspected and approved for processing. Then thousands of pounds of the best meats go onto racks inside Brookwood's specially built oven pits. Charcoal is carefully added to ensure even, slow-cooked goodness.

The slow-cooking process continues under the watchful eye of a veteran pit master until he declares, "It's ready." The meats are either chopped or pulled, then Brookwood Farms' proprietary sauces are added.

Only Brookwood Farms delivers on its promise of real pit BBQ flavor.

4 PM



Charcoal briquettes are lit and heat up to their maximum temperature.

5 PM



After USDA inspection, the meats are loaded onto racks within stainless steel pit ovens.

6 PM - til



The pit master continues to check every pit to ensure uniform cooking.

7 AM



When the pit master says, "It's ready," meats are moved from the pit to the prep area.

8 AM



Chop it. Pull it. Sauce it.

10 AM



Packaged, then refrigerated or frozen for delivery.