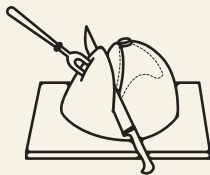


HOW TO CARVE A BUTT HALF HAM

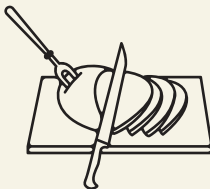
1

Place pre-cut side of ham down on the cutting board. Carve along the bone to remove boneless section of meat.



2

Slice boneless section across the grain and transfer to a serving platter.



3

To carve the remaining meat from the bone, insert fork into meat next to bone and make horizontal slices as shown. Transfer slices to a serving platter.



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