

Webster City Custom Meats, Inc.

Webster City Custom Meats, Inc. specializes in custom meat processing of smoked ham, smoked bacon, smoked turkeys, fresh sausage products, boneless ham roasts, and smoked pork loins. Located in Webster City, Iowa, they have been marketing private label pork products to hotels, restaurants and institutions since 1973. Recently they have expanded to producing their own private label brand of fresh, high quality smoked pork products available to the consumer.

All products are USDA Grade 1, processed in Central Iowa and are federally inspected to ensure they meet strict quality standards. Each product is vacuum-packed to capture freshness, wholesomeness, and flavor to assure quality products delivered fresh to the consumer.

A TASTE OF IOWA

Bell's Mill Hickory Smoked Skinless/Shankless Bone-In Ham (13 - 15 lb.)

Absolutely one of the finest bone-in hams available! The meat is carefully selected and monitored during the curing and smoking processes to assure that only the finest products are shipped to customers. This ham signifies quality beyond comparison and will satisfy the most discriminating ham lover!



12 Bell's Mill Bone-In Hickory Smoked Iowa Pork Chops

It doesn't get any better than this! These color-scored chops are cut from IBP Chairman Reserve Loins. Juicy and full of flavor, grill 'em up and they are sure to please.



4 lbs. Bell's Mill Famous Hickory Smoked Bacon in assorted flavors (Maple, Pepper, Apple, Hickory)

Handpicked from only the finest USDA cornfed hogs. The trimmed, extra lean bellies are then cured and smoked over certified, white hickory chips to a golden brown for that true country flavor. A delicious breakfast entrée or a wonderful addition to any sandwich or meal.



Packaged and shipped direct to you. All expenses paid by donor.
Simply call (888)-786-3287 to schedule your delivery.