

What Your Organization Earns!

For each item your organization sells, you earn a specific amount.

The more you sell, the more you earn!



Item	Average Number of Pounds	Selling Price	Amount Earned/Per Item for first 500 items	Amount Earned /Per second 500 items
Snyder's Country ham, uncooked, bone in	15-17 lbs	\$58	\$10	\$12
Snyder's Country Ham, cooked, boneless	6-8 lbs	\$65	\$10	\$12
Half Spiral Cut Honey Hams	7-8 lbs	\$45	\$8	\$10
Small Rib Roast, uncooked, fresh cut	3 lbs	\$26	\$3	\$4
Medium Rib Roast, uncooked, fresh cut	5 lbs	\$43	\$5	\$6
Large Rib Roast, uncooked, fresh cut	8 lbs	\$68	\$8	\$9
Deep Fried Turkeys	12-15 lbs	\$55	\$10	\$15
Smoked Turkeys	12-15 lbs	\$55	\$10	\$15

Product Description

(All products are vacuum sealed and fresh, never frozen)

Snyder's Whole Bone-In Country Ham

The Classic Sugar Cured Ham that Snyder's Ham was known and loved for. This is a whole sugar cured country ham that is uncooked and ready to go for you to prepare any way you like. The average Country Ham is between 15-17 lbs.

Snyder's Boneless Country Ham

The Classic Sugar Cured Ham that has been cooked and sliced for sandwiches and vacuum packed in two separate packages. Each ham is between 6 and 8 lbs.

Half Honey Glazed City Ham

Legendary Hams from Mountain State Meats and Catering, there's just nothing on earth like them. Period. Each one is perfectly cooked, uniformly sliced and available with its own kiss of a coating made from sweet honey, brown sugar and torched to perfection. Each half ham is between 6-8 lbs.

Small Rib Roast

The King of beef roast is the rib roast. This is a bone-in standing rib roast. The small roast is approximately 3 lbs. This is ideal to serve 2-3 adults.

Medium Rib Roast

This is our classic standing rib roast, bone-in for enriched flavor. This roast is approximately 5 lbs and is ideal for 4-5 adults.

Large Rib Roast

This is the king of all rib roasts. Our classic standing rib roast cut, bone-in for enriched flavor. This roast is approximately 8 lbs and is ideal for serving 6-7 adults.

Deep Fried Turkeys

Deep Fried Turkey is a long time tradition of the South. If you have never tried Deep Fried Turkey you will be in for one of the biggest surprises of your life! The taste and moisture are incredible! Our Deep Fried Turkeys are available in three flavors: plain, rosemary and garlic, or Cajun. Each turkey is brined, injected, rubbed and the deep fried in peanut oil. Each is approximately 12-15 lbs.

Smoked Turkeys

Try a new take on the Turkey Tradition with a smoked bird. Smoked turkey is tender and sweet. Our Smoked Turkeys are cooked low and slow over a blend of apple, mesquite and hickory woods. No liquid smoke or sprays are used – only the finest woods. They are available in three different flavors: smoke, rosemary and garlic, or Cajun. Each turkey is injected and rubbed and weighs between 12-15 lbs.