

HOW TO SERVE & STORE



HARRINGTON'S[®]
of Vermont

The unique flavor of our hams comes from the slow smoking methods we have been faithful to for over 149 years. Starting with the best North American hams available, we slowly smoke them over corn cobs and maple wood to impart the unique smoky sweet flavor and natural juicy tenderness that our hams are famous

for. All of our smoked meats and specialty foods are produced with the same level of care to ensure they represent the finest of their kind. To help you enjoy our hams, poultry and other customer favorites to the fullest, we've created this handy storage and preparation guide.

Serving Guide

The following numbers indicate approximate portion guides. People's appetites vary enormously and we have no way of knowing what else you have on the menu, so please plan your servings accordingly. Suggested servings are for dinner portions. If you are serving a buffet you can double the suggested serving size.

Item	Weight	Suggested Servings	Refrigerate up to	Freeze up to
PARTY HAMS				
Spiral Sliced Party Ham (Half)	6 - 7 lbs.	8 - 12	7 - 10 days	2 months
Spiral Sliced Party Ham (Half)	7 - 9 lbs.	8 - 16	7 - 10 days	2 months
Spiral Sliced Party Ham (Whole)	14 - 16 lbs.	16 - 24	7 - 10 days	2 months
BONE-IN HAMS (READY-TO-COOK AND FULLY COOKED)				
Half Ham	6 - 7 lbs.	8 - 12	4 weeks	2 months
Whole Ham	12 - 14 lbs.	14 - 24	4 weeks	2 months
Whole Ham	14 - 16 lbs.	16 - 24	4 weeks	2 months
BONELESS HAM				
Boneless Ham	1¾ - 2 lbs.	4 - 8	4 weeks	2 months
Boneless Ham	3 - 3½ lbs.	8 - 14	4 weeks	2 months
Boneless Ham	7 - 8 lbs.	20 - 40	4 weeks	2 months
Boneless Spiral	3½ - 4 lbs.	8 - 14	7 - 10 days	2 months
TURKEY AND POULTRY				
Bone-In Turkey Breast	4 - 5 lbs.	4 - 8	4 weeks	2 months
Boneless Turkey Breast	1¾ - 2 lbs.	4 - 8	4 weeks	2 months
Boneless Turkey Breast	3½ - 4 lbs.	8 - 14	4 weeks	2 months
Smoked Chicken (each)	2 - 2½ lbs.	2 - 3	4 weeks	2 months
Smoked Duck (each)	3½ - 4 lbs.	4 - 8	4 weeks	2 months
Boneless Smoked Duck Breast	1 lb.	3 - 6	4 weeks	2 months
OTHER MEATS				
Ham Steaks	1 lb.	2 - 3	2 weeks	2 months
Boneless Pork Chops (6 chops)	1½ lbs.	3 - 6	2 weeks	2 months
Boneless Pork Loin	1½ - 2 lbs.	4 - 8	2 weeks	2 months
Boneless Pork Loin	3 - 4 lbs.	8 - 16	2 weeks	2 months
Windsor Chops (bone-in)	2 - 2½ lbs.	4 - 5	2 weeks	2 months

Harrington's Hams

Our Corn Cob Smoked hams have been the pride and joy of family gatherings for generations. Getting rave reviews from your family and friends is as easy as following these guidelines.

When your ham arrives, you can refrigerate it for several days (see individual descriptions below) or freeze it for up to two months with no loss of flavor. Always thaw a frozen ham in the refrigerator (two to four days, depending on the size). When unwrapping your ham, please be careful, as juices may have collected during shipping.

SPIRAL-SLICED, MAPLE-GLAZED PARTY HAM

Refrigerate: 7-10 days **Freeze:** up to 2 months

This ham is fully cooked. For maximum flavor, it should be served at room temperature. **We do not recommend heating this ham.**

Serving Your Spiral Ham

To remove the slices, cut along the natural "seam" lines with the tip of a large knife (see Fig. 1). The slices will then release easily (see Fig. 2).

Whole Ham: First cut away the unsliced meat from the butt end (large end) of the ham until the aitch-bone is exposed. Use a small knife to cut the meat away from this bone, then grip and twist it to separate it from the meat (see Fig. 3). The remaining ham is pre-sliced and can be easily served.



Fig. 1



Fig. 2



Fig. 3



BONE-IN DINNER HAM

Refrigerate: unopened up to 4 weeks

Freeze: up to 2 months

Ready-to-Cook: Bring your ham to room temperature and pre-heat your oven to 325°F. Place the ham on a rack or in a tray and cover with foil. Bake for 20 min. per pound or until internal temperature reaches 155°F.

Fully Cooked: Bring your ham to room temperature and serve. If you prefer serving a warm ham, you can bake it on a rack in a covered roasting pan (or cover ham with foil) in a 300°F oven for 12 minutes per pound or until internal temperature reaches 120°F.



BONELESS HAM & BONELESS SPIRAL

Refrigerate: Boneless Hams unopened up to 4 weeks; Boneless Spiral 7 - 10 days

Freeze: up to 2 months

These Fully Cooked Boneless Hams are best served at room temperature. **We do not recommend heating these hams.**



Boneless Ham



Boneless Spiral Ham

Harrington's Breakfast Meats

SMOKED BACON

Refrigerate: up to 10 days

Freeze: up to 2 months

Our famous smoked bacon can be fried (our bacon fans recommend starting with a cold pan) or broiled to desired crispness. Our slab bacon can be chunked to add to beans, casseroles and soups.



CANADIAN BACON

Refrigerate: up to 3 weeks

Freeze: up to 2 months

Our Canadian Bacon is pre-sliced, gently pan sear or bake until 160°F.



COUNTRY SAUSAGE

Refrigerate: This fresh product should be refrigerated immediately and can be stored up to 3-5 days.

Freeze: up to 2 months

A Harrington's specialty! Fry over a low heat until golden brown. Cook and crumble it into stuffing, sauces and soups.



Harrington's Smoked Poultry

CORN COB SMOKED TURKEY BREAST

Refrigerate: unopened up to 4 weeks **Freeze:** up to 2 months

Bone-in turkey breasts are ready to eat and require no further cooking. We recommend you serve them thinly sliced at room temperature. They make great hors d'oeuvres.



CORN COB SMOKED DUCK AND CHICKENS

Refrigerate: unopened up to 4 weeks **Freeze:** up to 2 months

These whole birds are fully cooked and ready to eat. They are best enjoyed sliced thinly and served at room temperature. Excellent for hors d'oeuvres and delicious for creating gourmet sandwiches.



BONELESS TURKEY BREAST

Refrigerate: unopened up to 4 weeks

Freeze: up to 2 months

Sliced thick or thin, our Boneless Turkey Breast makes an easy entrée or great sandwiches. Fully cooked, it is best served at room temperature.



Harrington's Everyday Favorites

BONELESS PORK LOIN



Refrigerate: up to 2 weeks **Freeze:** up to 2 months

Fully cooked. Can be eaten at room temperature or heated

gently in an oven or on a grill. Slices can be broiled or fried or eaten at room temperature.

SMOKED PORK RIBS



Refrigerate: up to 2 weeks **Freeze:** up to 2 months

These ribs are fully cooked. Grill for five minutes per side, place in a preheated

350°F oven for 15-20 minutes.

PEPPERED PORK TENDERLOIN



Refrigerate: up to 2 weeks **Freeze:** up to 2 months.

Fully cooked and ready to serve at room temperature as a dinner, snack or

special sandwich treat.

BONE-IN AND BONELESS PORK CHOPS



Refrigerate: up to 2 weeks **Freeze:** up to 2 months

Our chops are fully cooked and can be eaten at room

temperature. Bone-in Windsor Chops may be heated by broiling or frying for 5 minutes per side. Great on the grill!

AIR DRIED BEEF



Refrigerate: up to 1 month **Freeze:** up to 2 months

Serve at room temperature.

Delicious added to a hot cream sauce. Can also be rolled around cream cheese and horseradish and sliced as canapes.

HAM STEAKS, HAM-LETTES AND HAM HOCKS



Refrigerate: unopened up to 4 weeks **Freeze:** up to 2 months

These ready to cook favorites can be

broiled, grilled or pan seared. Great served hot from the grill or added to omelets and casseroles.

An important note regarding our storage guidelines

Our refrigeration and freezing guidelines are based on storing our products in the original packaging. Meats that are opened and re-wrapped prior to refrigeration or freezing should be served sooner.



Happy Customers Since 1873

For over 149 years, Harrington's has been providing the best smoked meats and fine foods to its customers. We want you to enjoy your products to the fullest. Please contact us if anything does not meet your expectations. We would also love to hear your ideas, comments and suggestions!

We guarantee 100% satisfaction

For over 150 years, Harrington's has built its reputation on one principle: excellence in every bite. Our commitment is simple: you deserve the best, and we're dedicated to ensuring every experience with Harrington's lives up to that standard. If you're not completely satisfied with your order, we'll make it right!

Customer Care

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Did You Know?

It was the extraordinary taste of Harrington's Hams that started our catalog business!

In the 1930s, we began getting phone calls every Christmas and Easter from people who had visited our Vermont smokehouse and were unable to find a ham that compared to ours back home.

Generations later, our customers continue to make serving our lean and flavorful Corn Cob Smoked hams, turkeys and other smokehouse favorites a delicious part of their holiday and family traditions.