

CATALOG

Quality & Tradition



**WEBSTER CITY
CUSTOM MEATS**

MQ MIDWEST
QUALITY
A DIVISION OF **W** WHOLESALE.

Our success depends on the success of our customers.



Webster City Custom Meats specializes in wholesale custom meat processing of smoked ham, smoked bacon, fresh sausage products, and smoked pork loins. We also have a variety of specialty items. Our raw material is sourced primarily from the Midwest.

Our products are always delivered fresh. You can be assured of the same quality and tradition you've come to know and trust from Webster City Custom Meats.

Our success depends on the success of our customers.



HAM



BUFFET HAMS

BONELESS BUFFET HAM



Bell's Mill Label
Hickory Smoked - No artificial smoke
Fully Cooked
External fat is minimal
One muscle group (knuckles)
Excellent Binding Quality
11-14# (3pc Box) or 13/15# (2pc box)
Can be private labeled



NATURAL JUICE BONELESS BUFFET HAM



Bell's Mill Label
Hickory Smoked - No artificial smoke
Fully Cooked
External fat is minimal
One muscle group (knuckles)
Excellent Binding Quality
9/12# (3pc Box)
Can be private labeled



Our Bell's Mill Boneless Buffet Hams feature a flavorful, tender, juicy and versatile product. Water or natural juice added for moisture, this ham is Hickory smoked, tender and tasty. Slice it, dice it, serve it cold or hot, the applications for this ham are endless.

SKINLESS/SHANKLESS HAMS

SKINLESS SHANKLESS BONE-IN DEFATTED HAM



Bell's Mill Label
Hickory Smoked - No artificial smoke
External Fat Cover is Minimal
Fully Cooked
Water Added
Available in wholes (2pc box) & halves (4pc box)
Available 14-17# & 17#up
Can be private labeled



SKINLESS SHANKLESS BONE-IN DEFATTED HAM NATURAL JUICE

Quality Classic Label
Hickory Smoked - No artificial smoke
External fat cover is minimal
Fully Cooked
Available in wholes (2pc box) & halves (4pc box)
Natural juice added
Available 14-17# & 17#up
Can be private labeled



Starting with the finest and freshest raw material possible, our Skinless-Shankless Ham is hand trimmed and mildly cured with premium ingredients. Keeping the bone to retain all the natural succulence, these flavorful hams bring a rich, old-fashioned goodness to any table.



SKINLESS/SHANKLESS HAMS

NATURAL JUICE - SPIRAL SLICED

Quality Classic Label
Hickory Smoked - No artificial smoke
External fat cover is minimal
Fully Cooked
Available in wholes (2pc box) & halves (4pc box)
Natural juice added
Spiral Sliced
Available 14-17# & 17#up
Foil wrap available
Net and glaze pkt. option
Can be private labeled



Closely trimmed and Hickory Smoked, this bone-in ham is a spiral sliced Holiday staple. This ham is placed on a spindle and sliced around the bone, in a ribbon-like cut. Beautifully presented, the spiral sliced Quality Classic provides a portion controlled, easy and simple serve, that boasts flavorful convenience!

BONE-IN HAMS

BELL'S MILL WA BONE-IN HAM (SKIN-ON)

Bell's Mill Label

Hickory Smoked - No artificial smoke

Skin-on

Fully Cooked

2pcs/box

20-23#

Water Added

Available Combo Only / 40 case minimum

Special Order - Extended lead time



BELL'S MILL MINI BONE-IN HAM

Bell's Mill Label

Hickory Smoked - No artificial smoke

Fully Cooked

6 pc whole hams / 12 pc half hams

5-8#

Water Added

Can be private labeled



This single muscle, bone-in ham will satisfy even the most particular ham connoisseur. The versatility of this product is truly one of its greatest assets. Lean, delicious, and produced from select raw material, it makes a wonderful center of the plate presentation and the small unit size adds to the versatility.



PIT HAMS FLAT BOTTOM TEARDROP

Prairie Gold Label
Hickory Smoked - No artificial smoke
Boneless
Fully Cooked
Only Face & Cushion Muscles are used
Heavy Internal Fat Removed
External fat cover is minimal
Excellent Bind
Available in flat bottom or teardrop
3 pc Whole Hams - 9-11# average
6 pc Half Hams - 5-6# average
12 pc Quarter Hams - 2-3# average
Teardrop pit - 9-11# only
Can be private labeled



HONEY TAVERN HAM FLAT BOTTOM

Prairie Gold Label
Hickory Smoked - No artificial smoke
Fully Cooked
Only Face & Cushion Muscles are used
Heavy Internal Fat Removed
External fat cover is minimal
Excellent Bind
3 pc Whole Hams - 9-11# average
6 pc Half Hams - 5-6# average
12 pc Quarter Hams - 2-3# average
Cured with honey and brown sugar
Can be private labeled



The Prairie Gold Pit and Honey Tavern Ham are absolutely two of the finest boneless hams available in today's marketplace. Produced from select raw material, we use only face and cushion muscles in the manufacture of these products. The heavy internal star and seam fats are removed and external fat is minimal. After a carefully monitored curing process, the hams are hickory smoked with certified hickory chips producing a grand and delicious ham for any table. The Tavern has the exception of being cured with honey & brown sugar enhancing the ham's sweetness.



BONELESS CARVER HAM

Bell's Mill Label
Hickory Smoked - No artificial smoke
All Cushion Ham - whole muscle
Fully Cooked
Excellent Bind
Flat bottom
External Fat Cover is Minimal
6-8# average per piece
4pc/box
Can be private labeled



The Boneless Carver Ham is true culinary perfection. Made from all cushion meat, this ham is juicy, tasty and flavorful. The boneless flat bottom nature of this ham makes it perfect for carving, but the versatility accommodates so many more applications.



BACON

15# SINGLE CUT BACON



15# Single Cut (layout) Bacon

Yield varies per case

Shelf life from pack date or freeze by (60 days)

Slice Counts Available:

7/9 - 9/11 - 10/12 - 12/14 - 14/18 - 18/22

Available Flavor(s)

Hickory, Hickory Double Smoke, Maple, Applewood Double Smoke, Pepper, Uncured Applewood Smoked Brown Sugar, Honey Jalapeno, Fry-Rite Hickory



15# Single Cut Bacon is one of the most consistent quality smoked bacons available. Our bellies are trimmed leaving a highly desirable center cut slab from which to slice bacon to your exact slice count requirements. Sliced onto flame-retardant parchment paper for easy handling.

12# HRI SLICED BACON

12# HRI Sliced Bacon

Yield varies per case

Shelf life from pack date or freeze by (60 days)

Slice Counts Available:

7/9 - 9/11 - 10/12 - 12/14 - 14/18 - 18/22

Available Flavor(s)

Hickory, Hickory Double Smoke, Maple, Applewood Double Smoke, Pepper, Uncured Applewood Smoke Brown Sugar, Honey Jalapeno, Fry-Rite Hickory



12# HRI is the same quality as our single cut bacon except the 12# case is separated in approximately 1# quick grab bunches.



FRY-RITE BACON

Hickory Smoked
Shelf Life from pack date or freeze by (60 days)

Available in 15# Single Cut or 12# HRI

Slice Counts Available:

7/9 - 9/11 - 10/12 - 12/14 - 14/18 - 18/22

Yield varies per case



Fry-Rite bacon is a consistent and proven overachiever in the bacon world. Boasting less shrinkage than regular bacon, Fry-Rite also yields a finished product that lays flat, firm and crisp. Plate presentation is easy with Fry-Rite bacon.

SLICED SLAB BACON



Sliced Slab Bacon

Shelf life from pack date or freeze by (60 days)

Available in 15# bulk or 3/5# COV

Slice Counts Available:

7/9 - 9/11 - 10/12 - 12/14 - 14/18 - 18/22

Available Flavor(s)

Hickory, Hickory Double Smoke, Maple, Applewood Double Smoke, Pepper, Honey Jalapeno, Uncured Applewood Smoke
Brown Sugar

Can be private labeled



Sliced Slab Bacon

Shelf life from pack date or freeze by (60 days)

Available in 25# bulk

Slice Counts Available:

7/9 - 9/11 - 10/12 - 12/14 - 14/18 - 18/22

Available Flavor(s)

Hickory, Hickory Double Smoke, Maple, Applewood Double Smoke, Pepper, Honey Jalapeno, Uncured Applewood Smoke
Brown Sugar



Rind-on Sliced Slab Bacon

Shelf life from pack date or freeze by (60 days)

Available in 25# bulk - 12/1# - 8/2.5#

Slice Counts Available:

7/9 - 9/11 - 10/12 - 12/14 - 14/18 - 18/22

Available Flavor(s)

Hickory

Can be private labeled



18/1# SLICED BACON



Bell's Mill
18/1# Bacon
Shelf life from pack date or freeze by (60 days)

Slice Counts Available:
7/9 - 9/11 - 10/12 - 12/14 - 14/18

Available Flavor(s)
Hickory, Hickory Double Smoke, Maple, Applewood Double Smoke, Pepper, Honey Jalapeno, Uncured Applewood Smoke Brown Sugar

Brick Style Packaging
Can be private labeled



8/2.5# PEPPER BACON

Bell's Mill Label
8/2.5#
Hickory Smoked Pepper Bacon
Shelf life from pack date or freeze by (60 days)
Slice Counts Available:
7/9 - 9/11 - 10/12 - 12/14 - 14/18
Brick Style Packaging
Can be private labeled



WHOLE SLAB BACON



DeRind Slab Bacon (2pc box)

Shelf life from pack date or freeze by (60 days)
2 piece box

Available Flavor(s)

Hickory, Hickory Double Smoke, Maple, Applewood Double Smoke, Pepper, Honey Jalapeno, Uncured Applewood Smoke Brown Sugar
Can be private labeled



DeRind Slab Bacon (5pc box)

Shelf life from pack date or freeze by (60 days)
5 piece box

Available Flavor(s)

Hickory, Hickory Double Smoke, Maple, Applewood Double Smoke, Pepper, Honey Jalapeno, Uncured Applewood Smoke Brown Sugar
Can be private labeled



Rind-on Slab Bacon

Shelf life from pack date or freeze by (60 days)
Available in 2 piece or 5 piece boxes

Available Flavor(s)

Hickory



ECONOMY BACON



6/5# Economy Sliced Bacon

Generic Label
Shelf life from pack date or freeze by (60 days)
6/5# boxes

Available Flavor(s)

Hardwood, Maple, Applewood Double Smoke Pepper, Pepper, Honey Jalapeno, Uncured Applewood Smoke Brown Sugar



15# Economy Sliced Bacon (Layout)

Generic Label
Shelf life from pack date or freeze by (60 days)
15# Bulk Layout

Single cut

Available Flavor(s)

Hardwood



20# Economy Sliced Bacon (Platter Style)

Generic Label
Shelf life from pack date or freeze by (60 days)
20# Bulk

Platter Style

Available Flavor(s)

Hardwood



BACON ENDS & PIECES



6/5# Bulk BEP's

Generic Label
Shelf life from pack date or freeze by (60 days)
6/5# boxes or 9/2# COV (Hardwood Only)

Available Flavor(s)
Hardwood, Pepper, Maple, Honey Jalapeno, Uncured
Applewood Smoke Brown Sugar,
Applewood Double Smoke Pepper



6/5# Rind-on BEP's

Generic Label
Shelf life from pack date or freeze by (60 days)
6/5# boxes

Available Flavor(s)
Hickory



50# Bulk BEP's

Generic Label
Shelf life from pack date or freeze by (60 days)
50# Bulk

Available Flavor(s)
Hardwood
Special Order - extended lead time



SMOKED

MEATS



PORK LOIN & CHOPS



Center Cut Smoked Bone-in Pork Chops

Bell's Mill Label
 Shelf life from pack date or freeze by (60 days)
 Hickory Smoked
 Fully Cooked
 10-12oz Average
 10/2pc pkgs. or bulk box
 Special Order - extended lead time
 Can be private labeled



Center Cut Smoked Bone-In Pork Loins

Generic Label
 Bone-In
 Shelf life from pack date or freeze by (60 days)
 Hickory Smoked
 Fully Cooked
 12-17# Average
 2pc/box
 Approximately 11 Ribs per loin



6pc-1/3 Apple Smoked Boneless Loins

Bell's Mill Label
 Shelf life from pack date or freeze by (60 days)
 Applewood Smoked
 Fully Cooked
 3# Average per piece
 6pc/box
 Can be private labeled
 **Can be cut into Boneless Chops



STEAKS, SHANKS, CHOPS



Smoked Ham Steaks

Prairie Gold Label
Hickory Smoked
Fully Cooked
Shelf life from pack date or freeze by (60 days)
12-14oz Average
16pc/box + end chunks
Can be private labeled



Smoked Ham Chops

Prairie Gold Label
Hickory Smoked
Fully Cooked
Shelf life from pack date or freeze by (60 days)
7-8oz Average
17pc/box
Can be private labeled



Ham Shanks

Hickory Smoked
Fully Cooked & Cured / Frozen
30# Box
Raw Frozen
50# Box
35 case minimum order
Extended Lead Time





CANADIAN BACON

Bell's Mill Label

Hickory Smoked - No artificial smoke

Fully Cooked

Shelf Life from pack date or freeze by 60 days

Available in:

3pc Stick

8/2.5# (extended lead time)

24/1.5#(extended lead time)

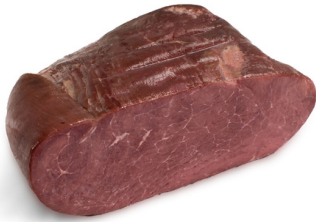
Can be private labeled



MISC. SMOKED PRODUCTS

2pc Cured Smoked Beef

Prairie Gold Label
Hickory Smoked
Fully Cooked
Shelf life from pack date or freeze by (90 days)
3-4# Average
2pc/Box
Can be private labeled



Fully Cooked Ham & Pork Meatballs

Bell's Mill Label
Keep Frozen
Fully Cooked
Shelf life from pack date (6 months)
10/6pc per Box
Bulk available
4oz per Meat Ball
Special Order - Extended Lead Time
Can be private labeled



Shredded Pork

Generic Label
Fully Cooked
Shelf Life from pack date or freeze by (28 days)
2/5# (catch weight)
Special Order - extended lead time
Can be private labeled



SAUSAGE



SAUSAGE



Link Sausage

Shelf life frozen (6-months)
Available in 1oz or 2oz links
10# Case
Can be private labeled



Patty Sausage

Shelf life frozen (6-months)
Available in 2oz or 4oz (large diameter) patties
8# Case
Can be private labeled



Tube Sausage

Generic Label
Shelf life frozen (6-months)
4/5# Tubes
20# Case
Can be private labeled



BURGERS & BRATS



Skinless Bratwurst

Bell's Mill Label

Frozen

Bulk Box

Flavors -

Original, Cheddar, Jalapeno Cheddar, Bacon Cheddar,
Philly, Tailgate

Can be private labeled

**Available May thru August



Patties

Bell's Mill Label

Frozen

3# Bags

16# Bulk Box

1/3# patties

Flavors -

Pork, Pork & Bacon, Pork & Bacon & Cheddar,
Bratwurst Patties

Can be private labeled

**Available May thru August

Perfect for tailgating, backyard cookouts, family picnics, fundraisers, breakfast applications, etc. Easy to cook on a flat, charcoal or gas grill. Pork patties pass through a freeze tunnel to lock in moisture and freshness for delicious flavor every time.



**FRESH
PRODUCT**

RAW PRODUCTS



**CURED SWEET PICKLE
SKINLESS DE-RIND PORK BELLIES**

2 PIECE BOX - #13/PIECE
6 PIECE BOX - #13/PIECE
POLY LINED BAG

**FROZEN
RIND-ON/DERIND BELLIES**

10/12# - 1PC BOX - RIND-ON
12/14# - 2PC BOX - DERIND
POLY LINED BAG
**NO COMBOS AVAILABLE OF BELLIES



**CURED SWEET PICKLE
BONELESS PIT HAM**

SWEET PICKLE
3 PIECES / BOX
POLY LINED BAG
12# AVERAGE PER PIECE

**CURED SWEET PICKLE
SKINLESS/SHANKLESS BONE-IN
DEFATTED HAM**

2 PIECES / BOX
20# AVERAGE PER PIECE
POLY LINED BAG



A DIVISION OF  MIDWEST
QUALITY
WHOLESALE.

Our success depends on the success of our customers.

1611 E 2nd Street, P.O. Box 280 - Webster City, Iowa 50595

Phone: 515-832-1130

Email: customersales@webstercitycustommeats.com

www.webstercitycustommeats.com