

INTRODUCING LADY EDISON

EXTRA FANCY COUNTRY HAMS
FROM THE TAR HEEL STATE

Our rich, flavorful hams are the delectable pride of co-conspirators Sam Suchoff of barbecue restaurant The Pig in Chapel Hill, NC and Rufus Brown of Johnston County Hams.

Using sustainably-raised hogs from the North Carolina Natural Hog Growers Association, we attempt to rejoin a time honored form of animal husbandry with the ages-old tradition of putting up hams. The result is Lady Edison, a pure expression of pork and time.



THE PROCESS

We source the hogs from a Cooperative of North Carolina hog farmers who raise their pigs on open pasture without the use of antibiotics or added hormones.

The hogs are processed at Acre Station Meat Farm, opened in 1977 by German immigrants Ernest and Nancy Huettmann and now run by their two sons, Ronnie and Richard. While Suchoff takes the rest of the carcass for bacon, barbecue, hog dogs and other porky goodies to be found at his Chapel Hill restaurant The Pig, the hams are delivered to Rufus Brown at Johnston County Hams.



A second-generation Ham-Man, Brown is following in the footsteps of his father, legendary curemaster Jesse Brown. Rufus oversees the curing process, ensuring that each ham from the Cooperative is perfectly aged and tended to.

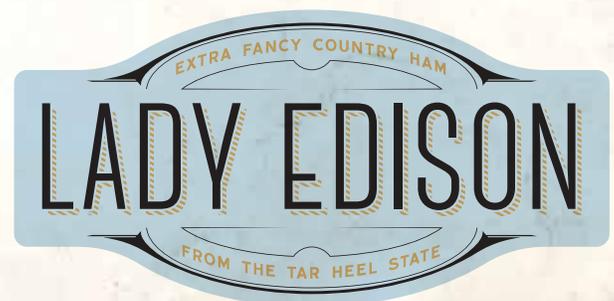


Hand rubbed with a dry blend of sea salt and sugar, the hams are stacked nearly 4 feet high and held at near freezing temperatures for 40 days. These “winter days” allow the cure to penetrate the meat as it extracts moisture. The hams are then rinsed and hung at spring-like temperatures with a “steady breeze” that facilitates the equal penetration of salt throughout the ham and removes excess moisture.

Next, the hams are hung in the smokehouse and exposed to a light hickory smoke—imparting signature flavor before the final aging process begins. This final stage of maturation occurs in a warm and semi-humid aging room where the hams hang over hickory sawdust. It's these conditions under which the ham really comes into its own. As proteins are slowly broken down, their base amino acids form the compounds responsible for the ham's most delicate flavors and aromas. After an average of 18 months (size determines curing time), the hams are ready to enjoy.

THE RESULT

This long cured Country Ham is comparable to its Spanish counterpart; with a taste more savory than salty and a texture that is at the same time supple yet firm. “The ham has a distinct but mild ‘ham funk’ and is buttery and rich, and not too salty,” says Suchoff. We recommend thinly slicing the ham and serving it raw. The select few restaurants that have been serving the hams are receiving rave reviews.



FOR MORE INFORMATION, VISIT LADYEDISONHAM.COM