



# REAL PIT-COOKED BARBEQUE

BUILT FOR FOODSERVICE





## A FAMILY LEGACY

Brookwood Farms embodies our family legacy of bringing the nostalgic flavors of real-pit-cooked Southern barbeque to your homes and restaurants. Located in Siler City, N.C., Jerry "Bubba" Wood founded Brookwood Farms in 1978, and forty years and four generations later, brothers Twig and Craig Wood carry on the tradition.

While our business has expanded with the most modern manufacturing facilities, our methods have not changed. We still roast the best cuts of USDA-approved meat low and slow over hickory charcoal for the irresistible smoky flavors of real, pit-cooked barbeque.

### OUR PROCESS

When you've been in the barbeque business as long as we have, you learn that you can't rush perfection. That's why we roast our meats low and slow over real hickory charcoal for an authentic flavor you just can't replicate any other way.



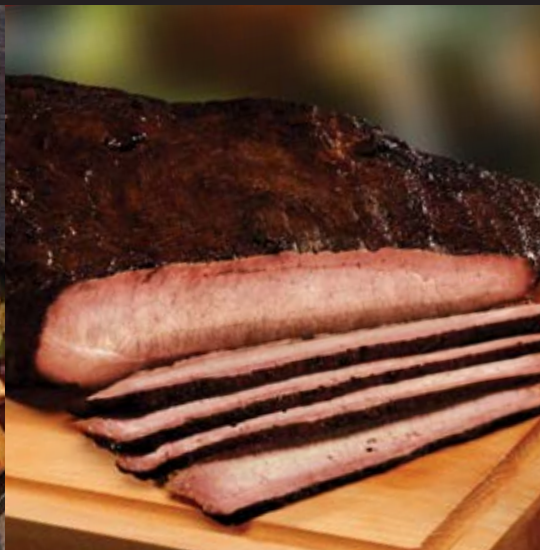
### COOKED LOW AND SLOW

We start with the best USDA-inspected cuts of meat and load them into stainless steel pit ovens heated by charcoal briquettes



### EXPERT PIT MASTERS

A veteran pit master continually checks each pit throughout the night to ensure uniform cooking.



## BARBEQUE ON THE RISE

Barbeque is exploding in popularity as restaurants across the country seek to add home-cooked, Southern charm to their menus, and Brookwood Farms offers Southern pit-cooked barbeque that saves time and labor. Simply heat and serve our meats to deliver the authentic, smoky flavors your customers crave.

Brookwood Farms works with a nationwide network of foodservice distributors to deliver the best barbeque to favorite restaurants, major sports venues, noncommercial operations, and chains. For more information, talk to your Distributor Sales Representative, or call us at 800-472-4787 to connect with your nearest broker.



### FROM THE PIT TO PREP

After roasting low and slow all night, the meats are pulled from the pits and sent to the prep area.



### PULL IT. CHOP IT. SAUCE IT.

The freshly smoked meats are pulled or chopped, mixed with our proprietary sauces, and prepared for delivery.



### HEAT AND SERVE. THAT'S IT!

Our meats are all pre-cooked, so simply heat and serve for authentic, pit-cooked barbeque!



Brookwood Farms offers real Southern style pit-cooked barbeque that saves time and labor. Unlike most prepared barbeque meats that are cooked using electric or gas ovens and artificial smoke, Brookwood Farms' are slow-cooked

with hickory charcoal inside authentic pits, the way barbeque was meant to be prepared. No matter your operation, no matter the barbeque style or flavor your customers prefer - the choice for the best barbeque begins with Brookwood Farms.

MFG. Item #	Product Description	pack size (lbs)	case wt. (lbs)	UPC #
<b>PULLED PORK BARBEQUE</b>				
12029	Pork BBQ with Mustard Sauce *	4/5	20	072287120290
12031	Pork BBQ with Carolina Vinegar *	4/5	20	072287120313
12032	Pork BBQ with Original Tomato Sauce *	4/5	20	072287120320
12034	Pork BBQ with Texas Western Sauce *	4/5	20	072287120344
12062	Pork BBQ with Carolina Vinegar Sauce *	2/5	10	072287120627
12105	Boston Butt Semi-Dry *	2/5	10	072287121051
12320	Pork BBQ with JJ's Red Sauce *	4/5	20	072287123208
12321	Pork BBQ with JJ's Red Sauce *	2/5	10	072287123215
<b>CHOPPED PORK BARBEQUE</b>				
12011	Pork BBQ with Carolina Vinegar Sauce *	4/5	20	072287120115
12012	Pork BBQ with Original Tomato Sauce *	4/5	20	072287120122
12033	Pork BBQ with Texas Western Sauce *	4/5	20	072287120337
12315	Pork BBQ with JJ's Red Sauce *	4/5	20	072287123154
12045	Pork BBQ with Carolina Vinegar Sauce *	2/5	10	072287120450
<b>BARBEQUED PORK</b>				
12101	Boneless Boston Butt Carolina Vinegar *	4/4.5	18	072287121013
15006	Pork Carnita *	2/5	10	072287150068
15015	Rubbed Pork with No Sauce Chunky *	2/5	10	072287150150
15016	Smoked Pork Belly *	4/2	8	072287150167
15320	Pulled Boston Butt with Semi-Dry *	2/5	10	072287151326
15005	Pulled Pork with No Sauce *	4/4	16	072287150051
<b>PORK BARBEQUE - TVP ADDED</b>				
13011	Chopped Pork BBQ with Carolina Vinegar *	4/5	20	072287130114
13012	Chopped Pork BBQ with Original Tomato *	4/5	20	072287130121
13014	Chopped Pork BBQ with Texas Western *	4/5	20	072287130145
<b>BARBEQUED PORK RIBS</b>				
17536	Barbequed Spare Ribs in Sauce *	4/4.5	18	072287175368
17505	Barbeque Spare Ribs Dry Packed *	8/1.6	12.8	072287175054
<b>BEEF BARBEQUE</b>				
11008	Sliced Beef Brisket with Texas Western *	2/5	10	072287110086
11011	Chopped Beef Brisket with Texas Western *	4/5	20	072287110116
11012	Chopped Beef Brisket TVP/ Texas Western *	4/5	20	072287110123
11090	Whole BBQ Beef Brisket *	2/7	14	072287110901
11091	Whole Sliced Beef Brisket *	2/7	14	072287110918
11141	Pulled Beef Brisket Semi-Dry *	2/5	10	072287111410

MFG. Item #	Product Description	pack size (lbs)	case wt. (lbs)	UPC #
<b>POULTRY BARBEQUE</b>				
16030	Chicken BBQ with Texas Western *	4/5	20	072287160302
16120	BBQ Chicken Leg Quarters Texas Western *	2/5	10	072287161200
16006	Turkey BBQ Citrus Marinade- Semi Dry *	4/5	20	072287160067
16200	Turkey Breast Roast *	3/3.75	11.25	072287162009
<b>LOWER SODIUM BARBEQUE</b>				
11125	Chopped Beef LS Texas Western *	2/5	10	072287111256
12013	Chopped Pork LS Texas Western *	2/5	10	072287120139
16045	Chopped Chicken LS Texas Western *	2/5	10	072287160453
16250	Chopped Turkey LS Texas Western *	4/5	20	072287162504
<b>SLICED COUNTRY HAM</b>				
18009	Country Ham - Biscuit Portions (1.5oz) *	3/5	15	072287111256
18010	Country Ham - Biscuit Portions (1.25oz) *	3/4	15	072287180102
18012	Country Ham - Centers (4oz) *	6/2	15	072287180126
18017	Country Ham - Biscuit Pieces (Irregular) *	3/4	15	072287180171
<b>CHILI</b>				
14010	Hot Dog Chili	4/5	20	072287140106
14020	Hot Dog Chili Sauce	4/5	20	072287140205
14050	Premium All Meat Hot Dog Chili	2/5	10	072287140502
14060	Hot Dog Chili Sauce	2/5	10	072287140601
14065	Brisket Chili with Beans	2/5	10	072287140656
<b>BRUNSWICK STEW</b>				
16091	Brunswick Stew	2/5	10	072287160906
<b>BARBEQUE SAUCES</b>				
19007	Carolina Vinegar *	4/1	36	072287190071
19008	Texas Western *	4/1	36	072287190088

\* Gluten Free

<b>OUR BARBEQUE SAUCES</b>		
(JJ)	Western Sauce without Vinegar	Slightly Sweet Tangy Sauce
(V)	Vinegar-Based Sauce	Carolina-Style Barbeque Sauce
(TEX)	Western-Style Sauce	Tangy Tomato-Based Sauce
(M)	Mustard-Based Sauce	Yellow Barbeque Sauce
(T)	Original Barbeque Sauce	Compares to a Lexington-Style