



NORTH COUNTRY SMOKEHOUSE

CLAREMONT, NH

Handcrafted: Smoked Low and Slow.

About North Country Smokehouse

Mike Satzow, the Founder, and third-generation smoke master has been continuing his grandfather's legacy as Claremont's renowned purveyor of pork. Today, North Country Smokehouse sits on the same piece of lush New England countryside where they have been doing business for the last 100 years. Their authentic charcuterie features traditional cure recipes, using only the best hand-selected, natural ingredients and a small batch smoking process. Only local hardwoods and ingredients, including real maple syrup are used in the production of all North Country Smokehouse products. North Country Smokehouse believes that their business is defined by the choices they make everyday. That's why they source all natural, Certified Humane and Organic pork from Les Viandes du Breton, a Canadian based producer leading both North American and Canada in the supply of humanely raised, sustainable meat.

SCHEDULE DETAILS

Order Deadline	Delivery Day
Monday	Following Friday
Tuesday	Following Friday
Wednesday	Following Friday
Thursday	Following Friday
Friday by 11 AM	Following Friday
Saturday	(Two Week Lead Time)
Sunday	(Two Week Lead Time)



Featured Items









MESM1EE

MESM1KK

MESM1LL

MESM1PP

MESM1EE	Certified Humane ABF Andoille Sausage	12 X 12 OZ
MESM1EORG	Organic Smoked Andouille Sausage	12 X 12 OZ
MESM1FF	Certified Humane ABF Andoille Sausage	12 X 12 OZ
MESM1KK	Linguica Sausage Portuguese Style	10 X 1 LB
MESM1LL	Irish Brand Banger Sausage	10 X 1 LB
MESM1PP	Certified Humane ABF Kielbasa Sausage	12 X 120Z
MESM3CC	Pepperoni Applewood Smoked Semi Dry	4 X 5 LB
MESM3EE	Certified Humane ABF Jalapeño Cheddar Sausage	12 X 12 OZ
MESM3F	Certified Humage ABF Maple Breakfast Sausage	12 X 12 OZ

WANT MORE?

For any questions, please email our Merchandising team at merchandising@baldorfood.com Visit our website for a full availability list and more information about North Country Smokehouse!