



How Gran'daddy's Came to Be

As a child I spent my summers on my gran'daddy's farm in Tennessee. That's Gran'daddy Tillman pictured on the back, along with my Gran'mommy and my mother, sitting on the steps of that big ol' covered porch that's so much a part of Southern culture. Food is also a big part of Southern culture and barbecued and smoked foods were everywhere. Some of my first, and fondest, memories of food are of seeing my grandfather working with my Uncle Brown hanging hams over an old well to cure them. Then there were the turkeys smoked over a little old homemade brick smoker. I still remember his hands, knuckles gnarled with age, as he fed perfectly dried hickory into that old smoker. "Low and slow" he'd say. "Low and slow, that's the way to smoke it right." Perhaps it's the wonder of being a child and the fact that everything, even taste, is larger than life when you're so small, but those incredibly tender, melt in your mouth, morsels produced there in that old smoker have been improved upon with a few new smoking technique's added.

Now we've decided to turn our long-time dream into a plan – a business plan. Gran'daddy's Smokehouse and BBQ has been LLC'd. We're a business with tax numbers and a \$25,000 smoker that will fill all the tummies in the area. You can see me unwrapping it in the picture below. Notice it's on wheels! There's a year's worth of hickory in the yard. Gran'daddy's looking down, and he's smiling



Smokehouse Products

1. Our Hickory Smoked Snack Mix has - Mixed Nuts, Crunchy Whole Wheat and Rice Cereal, and of course our secret ingredient, Plenty of Gran'daddy's Rub, along with other 100% all natural spices and ingredients. This is great for those movie nights at home, or to share with a friend before dinner. **WARNING!** As with other Gran'daddy's food items this one can become habit forming. We take no responsibility for over indulgence. Please Eat Responsibility. \$10.49/Lb.

2. Party Cheese Platter Y'all Get - Large- 2.5 Lbs. of our Hickory Smoked Sausage and Cheese. 1Lb. Party Crackers. Sweet Grapes - \$71.99 Feeds 18-25/Small - \$38.99 Feeds 12-15



Credit Cards Accepted

* Product Weights Before Smoking/*Smokehouse Products Not Fully Cooked

3. Smoked Cheeses - Muenster, Monterey Jack, Colby Jack, Pepper Jack, Cheddar, Mozzarella, - \$8.49/Lb.

4. Smoked Cheese Spread - Our Smoked Cheese Spread is a combination of two cheeses; it is then mixed with 100% all natural ingredients to make an awesome spread that is absolutely Delicious on crackers or for a Gourmet Grilled Cheese Sandwich. Your guests, clients or staff will go crazy over this one! - \$8.79/Lb.

5. Fresh Home Made Smoked and Un-Smoked Sausages - Smoked Andulie Cajun, Sweet & Hot Italian, Smoked Polish Sausage Smoked Chicken Apple, *Breakfast Sausage Patty or Roll, The Mistake - a Medium Hot Griller, Kelly Dogs - \$7.49/Lb.

6. Hickory Smoked Back Ribs - \$17.49/Rack

7. Pulled Pork - \$9.99/# Avg. Wt. 2Lbs.

8. Whole Bone-In Ham* - \$79.99 Avg. Wt. 18-20Lbs.

9. Half Bone-In Ham* - \$47.99 Avg. Wt. 11-13Lbs.

10. Whole Smoked Turkey* - \$59.99 Avg. Wt. 12-20Lbs.

11. Whole Smoked Boneless Turkey Breast* - \$55.99 Avg. Wt. 10Lbs.

12. Smoky Jumbo Wings - \$10.80/Lb. (9-10 Wings/Lb.)

13. 4# Whole Smoked Chicken* - \$8.35

14. Boneless Center Cut Pork Loin* - \$34.99 (5-7Lbs.)

15. Smoked Slab Bacon* - \$7.99/#

16. Smoked Prime Rib** - \$9.99/# Avg. Wt. 15Lbs.

17. Chappy's Beef Jerky Mild & Hott* - \$7.49/4z- \$14.99/8z-\$28.00/Lb.

18. Gran'daddy's Homemade Corn Beef Brisket* - A special orer item

at just 7.49/Lb. Minimum

*Certified Black Angus or Prime Slightly Higher.

All Prices Are Subject To Market Changes & May Change Without Notice.