

Bill E's Small Batch Bacon is made using fresh pork bellies cured for eight days. Then cold smoked using hickory wood. All of this is done while local songwriters gently serenade Bill E's Bacon to seal in that wonderful flavor.



MADE IN
FAIRHOPE
ALABAMA



GIVE L&T AN
INFERIORITY
COMPLEX ON
YOUR NEXT BLT

251.209.2129

We are located at 19992 State Highway 181 in Fairhope, Alabama.

billesbacon.com

Bill-E's Small Batch Bacon

DISTRIBUTOR

CODE	PACK	SIZE	DESCRIPTION	UPC	PROMO	UOM
	12	1 LB	BILL E'S SMALL BATCH BACON SLICED BACON (RETAIL)	30436912232		CS
	12	1 LB	BILL E'S SMALL BATCH BACON UN-SLICED BACON (RETAIL)	30436912233		CS
	2	5 LB	BILL E'S SMALL BATCH HICKORY SLICED BACON	0		CS
	2	5 LB	BILL E'S SMALL BATCH HICKORY UN-SLICED BACON	0		CS
	1	10 LB	BILL E'S SMALL BATCH HICKORY BITS & END PIECES - LARDONS	0		CS

*"I only use dark brown sugar from the finest molasses
to make my bacon."*

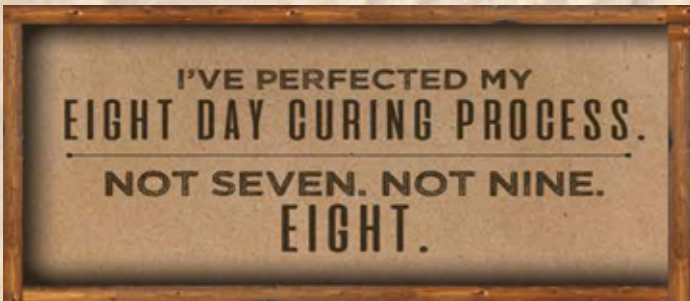
You're welcome."



Owner / Proprietor
William "Bill-E" Stitt
BILL-E'S SMALL BATCH BACON

251.209.2129 BILLESBACON.COM





About the man

How and when did the company begin? Formed this company in 2011 when I also started the restaurant.

Set it all up in the beginning with a goal of each brand complimenting the other.

How would you describe your bacon? Traditional and simple. Made like our ancestors cured meats. It is a Center Of The Plate Premium Protein that is so much more than a topping or an add on.



Is all your product produced in the South? Yes, all produced in the South. Raised in the South? No, not raised in the South. My pork comes from small family farms in the Midwest. You know. Where the best pork should come from. I live near the beach and I am not a hog farmer nor am I trying to be. I do hope to inspire local farmers to raise Choice hogs that I need.

What, in your opinion, is special about Bill E's bacon?

The passion put into every quarter belly we cure and smoke. Oh, and the fact that every pound of my bacon is Serenaded by singers and songwriters just behind our little stage.



Where can your bacon be purchased?

Can be found online and in outstanding markets along with Specialty shops across the Southeast. Now appearing all over the country.

In your opinion, who is it perfect for? It is perfect for the Chef or restaurant owner who strives to create dishes that have hand crafted or small batch quality ingredients. It is also for the Foodie who desires an incredibly flavorful, delicious, and grillable protein that stands next to a high-end beef tenderloin and doesn't whimper like an average side.

What does the future hold for Bill E's Bacon? The future is wonderful, and I am taking my time to ensure I never lose the quality, flavor, and presentation that so many Chefs and Foodies are enjoying today. Are there other products in the works? Of course. My goal is to produce more products using the same hogs and processes. Basically, the whole hog BILL-E's style.



How does the region inspire your work (if at all)?

Beautiful Beach Bacon reminds me of Mobile Bay sunsets from the Fairhope Bluffs while listening to Jimmy Buffet or great Mississippi Delta Blues.

I love it when people request my bacon and especially when they ask, "Who Serenaded this Batch?"

About the Hogs

What kind of hogs do you use? (Breed, age, diet?)

Berkshire Reds and Chantilly Whites which are 5 to 6 months old at the time of harvest and will average approx. 280 pounds in weight. During warmer weather the weights may drop a little, just because the animals don't like to eat when it's hot.

Our bacon is hand made in a small USDA facility located directly behind Bill-E's restaurant stage in Fairhope, Alabama.

Is your product dry-cured? Yes.

What ingredients do you use in your cure? Salt, Brown Sugar with Real Molasses, & Pink Curing Salt.

How long is the product cured? Eight Days.

What type of wood do you use to smoke the bacon? Hickory.

What form does that wood take? (Sawdust, chips, chunks, etc.) Chips & Chunks.

How long is the bacon smoked? We must keep a few things a secret.

About Storing and Eating

Is your product shelf-stable? No, it is not shelf stable and needs to be refrigerated. Shelf life fresh is 30 days and frozen 365 days. Bill-E recommends keeping a couple of cases in the freezer and displaying a few packs next to the beef tenderloins or filets along with placing a poster near the meat department.

Can your product be eaten plain or in a BLT, or is it mostly meant to be used as a flavor enhancer (to collards, beans, etc.)? Bill-E's bacon is wonderful all by itself and it makes an incredible BLT. It may be used as a flavor enhancer, but it is mainly treated as a Center of the Plate Premium Protein.

