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1987

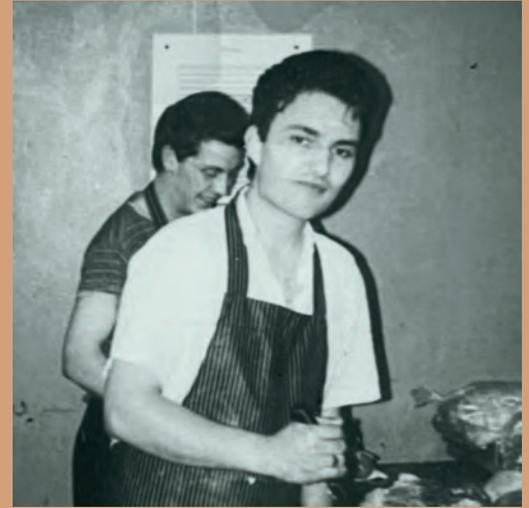


CURING & COOKING TRADITIONAL
FINE HAM IN DORSET SINCE 1987

WESSEXCOUNTRYGAMMONS.CO.UK

HOW IT STARTED

From a time when mullets and filofaxes ruled - Richard Isaacs had his sights homed in on his butchery skills in Wimborne, developing time honoured traditional expertise and knowledge. An exhaustive passion for perfection and butchery specialisation led him to focus upon the craft of perfecting Dorset Cured Ham.



Made with care and dedication, creating excellent produce with significant taste and an ever-growing appetite through reputation, led to Richard moving his speciality food production to larger premises to satisfy customer demands for his produce.

HOW IT'S GOING

An excellent wholesale distribution service was built up through an established network. The business thrives today employing over 30 local staff with strong inherited values that Richard and Family have embedded in the business.



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OUR SIGNATURE & HERITAGE HAM





Traditional Kettle Cooked Ham

KETTLE HAM - PLAIN | HONEY | SMOKED

Developed through traditional recipes and cooking techniques this succulent butchers style Ham stands the test of time. A perfect, naturally textured product speckled with intramuscular fat to create depths of flavour throughout. A renowned versatile product used throughout the Butchery / Catering and hospitality industries to create the perfect ploughman's / Ham egg and chips or the many more mouth-watering meals or sandwich options. If you're looking for a showstopper, this is the product for you.

- Whole Ham 6-8kg
- Half Ham 3-4kg
- 500g Sliced
- 200g Sliced



RSPCA ASSURED HAM - PLAIN | HONEY | SMOKED

Made with super high welfare UK outdoor bred pork, full of flavour, natural textured. Best eaten with other fresh quality ingredients to create an extra-special wrap, salad or sarnie.



- Whole Ham 6-8kg
- Half Ham 3-4kg
- 500g Sliced
- 200g Shaved
- 200g Sliced
- 125g Sliced



BRITISH HAM - PLAIN | HONEY | SMOKED

British Wilts. Made with pork from selected UK Farms. A textured natural ham retaining mouth-watering flavour used throughout the industry to bring you provenance and quality that is guaranteed to tingle taste buds.

- Whole Ham 6-8kg
- Half Ham 3-4kg
- 500g Sliced
- 125g Sliced
- 200g Shaved
- 200g Sliced
- 300g Ham Pieces



WILTSHIRE HAM - PLAIN | HONEY | SMOKED

The best of both worlds. A textured natural ham packed with flavour. Perfectly coupled with chutneys to create a delicious sandwich or chopped / sliced to incorporate into a mouth - watering meal.

- Whole Ham 6-8kg
- Half Ham 3-4kg
- 500g Sliced
- 200g Sliced & Sleeved
- 250g Sliced



WESSEX HAM - PLAIN | HONEY | SMOKED

The versatile cooked ham. Cut standard slice for the perfect classic ham sandwich, bap or toastie. Shaved wafer-thin as a filling or even to adorn a show-stopping salad.

- Whole Ham 6-8kg
- Half Ham 3-4kg
- 500g Sliced
- 1kg Vac packed
- 100g Sliced
- 150g Shaved
- 200g Ham Pieces



WESSEX DELI



CHICKEN

Perfect for a wafer-thin sandwich filling. Add stuffing or salad or a little mayo.

- 500g Sliced
- Chicken log 6kg



TURKEY

Oval cooked turkey. Standard or wafer-thin shaved. For the perfect lunchtime treat, just add stuffing or cranberry at Christmas time.

- 125g Gold bag
- 500g Sliced
- 1kg Vac
- Turkey log 9kg



BEEF

Cooked Silverside of Beef. Standard or wafer-thin shaved. Sandwiches or salads. With horseradish or mustard.

- Beef Joint
- 500g Sliced
- 500g Shaved
- 1kg Vac



DRY COOKED BACON

A premium product in our bacon range which is one of our best-selling products. With the subtle smoked flavour and the beautifully shingled presentation in the tray, this product oozes class. This product is Ideal for sandwiches or perfect for laying in a brioche bun over a succulent burger, it will certainly cover your every need. The premium 1kg black tray offers an unprecedented long shelf life for chilled bacon, giving you the flexibility to purchase in volume!

- Cooked Streaky Bacon 1kg



BLACK PUDDING



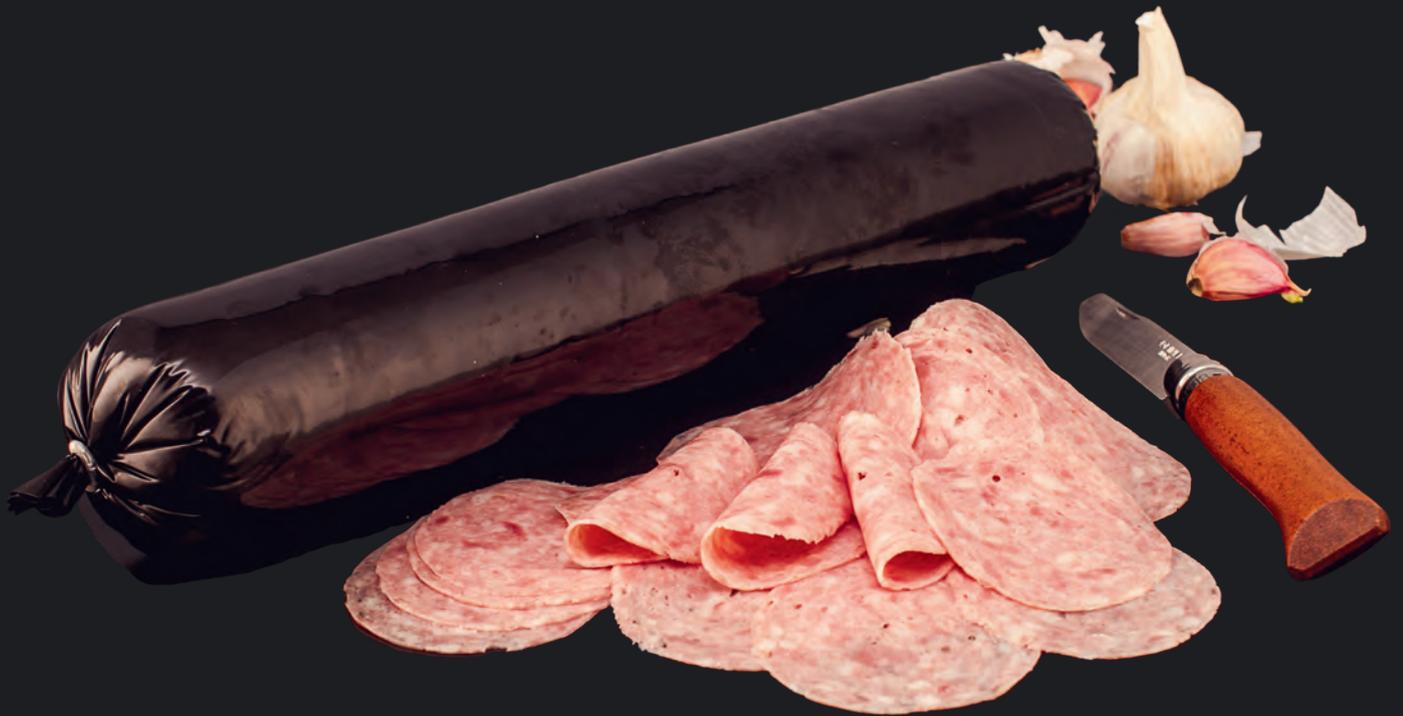
BLACK PUDDING

Super lean and full of iron. This recipe is made with oatmeal and a little pearl barley. Gently balanced flavours with selected herbs and spices. On cooked breakfasts or other gourmet creations!

- Whole Black Pudding Stick 1.36kg
- 160g 4 Slice



GARLIC SAUSAGE



GARLIC SAUSAGE

Made with selected cuts of UK pork. With white and Dorset black garlic. A slight tamarind and umami flavour notes. Perfect with fresh crusty bread.

- Whole Garlic Stick 1.3kg
- 125g Gold Bag



BRITISH DRY CURED BACON



Our bacon is just the perfect choice whether it is to be part of a great tasting cooked breakfast, fill some bacon rolls or just part of creating some great – tasting dishes! It is 100% British, outdoor-reared pork of the highest quality. A mouth watering range that needs to be tasted!



Smoked British Back Bacon 200g



Unsmoked British Back Bacon 200g



BRITISH DRY CURED STREAKY BACON



Our bacon is just the perfect choice whether it is to be part of a great tasting cooked breakfast, fill some bacon rolls or just part of creating some great – tasting dishes! It is 100% British, outdoor-reared pork of the highest quality. A mouth watering range that needs to be tasted!



Smoked Streaky Bacon 200g



Unsmoked Streaky Bacon 200g



LOVE FOR LOCAL

Locally Sourced • Locally Produced • Supporting Local RSPCA ASSURED SCHEME

WHAT IS IT?

The RSPCA Assured scheme is a certification and labelling program developed by the Royal Society for the Prevention of Cruelty to Animals (RSPCA) in the United Kingdom. Formerly known as Freedom Food, the RSPCA Assured scheme aims to improve the welfare of farm animals raised for food by setting specific standards for their care and treatment.

WHAT DIFFERENCE DOES IT MAKE?

Farmers and producers who wish to participate in the RSPCA Assured scheme must meet a set of criteria and adhere to specific welfare standards. These standards encompass various aspects of animal husbandry, including housing conditions, space allowances, enrichment, and methods of slaughter.

HOW TO RECOGNISE THE MARK?

Consumers can identify products from animals raised under the RSPCA Assured scheme by looking for the RSPCA Assured logo on packaging. This indicates that the product meets the RSPCA's animal welfare standards. By choosing products with this certification, consumers can support and encourage practices that prioritise the humane treatment of farm animals.



FIND OUT MORE



BRITISH PORK

We source British pork from pigs raised in the United Kingdom. The UK has its own regulations and standards for the farming and production of pork, ensuring certain levels of quality and safety.

In the context of pork production in the UK, there may be additional labels or certifications that provide more information about how the pigs were raised. For example, as mentioned earlier, the RSPCA Assured scheme sets standards for animal welfare. Using more pork from the UK, as locally sourced as possible, also has a positive impact in reducing food miles and our carbon footprint compared to sourcing from further afield.

Having since increased to 400 pigs a week by July, Buitelaar have partnered with family farmers, the Blanchard's to deliver premium outdoor-bred pork, expertly reared and skilfully processed and prepared.

As a leader in the food industry, renowned for higher animal welfare and passionate for supporting the family farm, the move into pig processing has been a long-term goal of the family owned and run Buitelaar Group.



COLLABORATIONS

Listening • Learning • Working Together

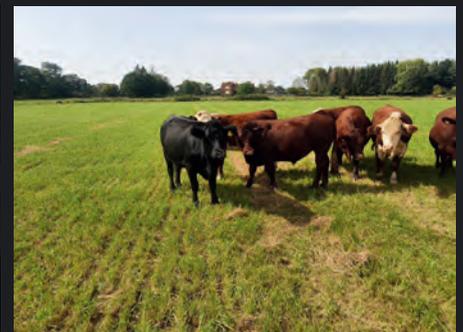
OWTONS BUTCHERS

CASE STUDY - HAMPSHIRE COOKED BEEF PASTRAMI

We are now sourcing beef from our friends at Owton's Butchers to make our own Pastrami from just down the road in Hampshire.

We've brushed the dust of the wellies and gone down on the farms near Romsey to check things out for ourselves. Situated in and around the beautiful Test Valley, the herds are raised at Lower Ashfield Farm & Sadlers Mill Farm, as well as on the world-famous Broadland's estate. It was great to talk to, listen and give our support to local farmers Will and Richard who are doing a fantastic job. Don't take our word for it, the proof is in the eating.

Better provenance does however come at an extra cost, this is because the farmers are supported by local wholesalers by being paid a good price for their excellent produce.



FIND OUT MORE



IOW GARLIC FARM

The iconic Isle of Wight Garlic farm is nestled in the beautiful countryside near the village of Newchurch in the east of the island. The farm is dedicated to growing a variety of garlic and producing related products. We use white and black garlic from the farm as the main ingredient within our famous Cooked Garlic Sausage.



FIND OUT MORE



BRITISH PASTRAMI & SALT BEEF



Wessex Country Gammons' British Pastrami is a true testament to flavour and quality. Made with locally sourced beef silverside, cured, cooked, and coated in cracked black pepper for a fiery finish, this product is a must-have for enthusiasts of New York-style bagels and deli sandwiches.

Wessex Country Gammons British Pastrami & British Salt Beef is bucking the trend using locally sourced beef rather than the usual South American beef which gives the product great provenance but also supports British farmers while delivering exceptional taste and authenticity.



BRITISH COOKED PASTRAMI

Cured and cooked beef silverside, coated in cracked black pepper for a fiery punch. As a standard slice or shaved wafer-thin. A must for a New York style bagel, with mustard and pickle.

- Pastrami Joint
- 500g Sliced
- 500g Shaved
- 120g Shaved



BRITISH SALT BEEF

Cured and cooked beef silverside. Lean slices to fill a sandwich or bagel, just add horseradish or mustard pickles.

- Salt Beef Joint
- 500g Sliced
- 120g Shaved



RETAIL RANGE



"We are proud to feature Wessex Country Gammons Ltd in our Local Flavours range, showcasing regional producers and sustainability. Their products consistently stand out for their quality and this is demonstrated through the fact that they are one of our top 10 local suppliers in terms of volume sales. They are a staple to our customers which is testament to their superior taste. What truly sets Wessex Country Gammons Ltd apart is their outstanding service. The team's excellent communication and unwavering support is very important to us. We value their partnership greatly and look forward to continuing this successful collaboration."

SOUTHERN COOP



FARM SHOP & DELI RANGE

Through close relationships with our Local Farm Shops and Delicatessens we have created this premium range of products to suit their needs.



- Kettle Ham 200g
- Sleeve Ham 200g
- Sleeve Honey Ham 200g
- Sleeve Smoked Ham 200g
- Sliced RSPCA Ham 200g
- Shaved RSPCA Ham 200g
- Pastrami Sleeve 120g
- Salt Beef Sleeve 120g

BEST OF BRITISH RANGE

This range has been developed by working with British Farmers to produce a high end local product – Currently supplied in Southern Co-op.



- Sliced Ham 200g
- Shaved Ham 200g
- Ham Pieces 300g
- Gold Bag Sliced Ham 125g
- Sliced Black Pudding 160g
- Shaved Pastrami 120g
- Shaved Salt Beef 120g
- Dorset Garlic Sausage 125g
- Unsmoked Back Bacon 200g
- Smoked Back Bacon 200g
- Unsmoked Streaky Bacon 200g
- Smoked Streaky Bacon 200g



WESSEX RANGE

Working closely with local retail stores we have developed a range suitable for all.



- Shaved Ham 150g
- Shaved Honey Ham 150g
- 5 Slice Sliced Ham 200g
- Gold Turkey 125g
- Gold Beef 125g

EVERYDAY RANGE

We have created a range suitable for everyday use at a price that suits all.



- Ham 100g
- Honey Ham 100g
- Turkey 100g
- Garlic Sausage 100g
- Beef 100g
- Chicken 100g



SPANISH RANGE



Since 1900, With generations of inherited know-how La Rioja, a unique region, the best raw material and the need to improve day by day, make Martinez Samalo a unique company, as well as it's products and its artisans.

There are many cured sausages and hams, but only one Martinez Somalo. Try it and you will feel the difference.

Martinez Somalo, as always.



CHORIZO SARTA RING

Air-dried, ready to eat!
Slice and add to paella and jambalaya.



200g

CHORIZO WHOLE STICK

Chorizo Stick or 'Vela' meaning candle.
Traditional Spanish recipe with paprika and mild spices.



1.6kg

SLICED CHORIZO

Chorizo Sliced – Sliced 'Vela'.



500g

COOKING CHORIZO

'Rosario' meaning red sausage.
Grill, barbeque for an authentic Mediterranean alfresco feast.

COOKING CHORIZO SAUSAGE SPICY

Authentic Spanish chorizo cooking sausage with full, smoky paprika flavour.

Also known as the 'rosario', meaning red sausage.

Barbeque, grill or add to a tapas or paella dish.

Requires cooking.



Mild 1kg & 200g | Spicy 200g



MARTÍNEZ
SOMALO

SLICED SERRANO

Made from specially selected Spanish pork leg.

Cured (salted) and air-dried in perfect conditions to allow maturing for a minimum of 9 months.

Ready to eat.

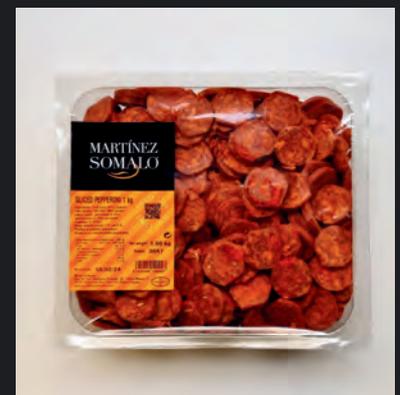


500g

SLICED PEPPERONI

Sliced, cured & air dried lightly smoked pork pepperoni.

Perfect to proudly adorn pizza, tapas and antipasti.



1 kg



ITALIAN RANGE



The Parma Ham Consortium was founded in 1963 to protect and promote this completely Italian product throughout the world, safeguarding its production rules and the supervision and protection of legal provisions, thus offering consumers assurances and guarantees of product quality. Veroni is one of the 150 companies, all located in the typical production region, which continue to use and preserve the traditional processing method, following the same strict production regulations filed with the European Union.





ANTIPASTA

Authentic Italian charcuterie made by Veroni since 1925.

Prosciutto, Milano Salami and Coppa slices.

Perfect for a sharing board.



110g

PARMA HAM

Authentic Italian charcuterie made by Veroni since 1925.

Made from careful selection of heavy Italian pigs. The whole artisan process then follows strict guidelines, which involve the thighs being aged naturally for at least 12 months on the Parma hills, to give the product an extraordinary taste and sweetness on the palate.

Best eaten at room temperature, drizzled with extra virgin olive oil.



80g

PANCETTA JOINT

Authentic Italian charcuterie made by Veroni since 1925.

Cured pork belly slices, Veroni's flat pancetta stands out for its intense, slightly smoky taste.



1.6kg

Approx

PROSCIUITTO

Authentic Italian charcuterie made by Veroni since 1925.

A prosciutto with a delicate and persistent fragrance, with a well-balanced, round and pleasant flavour made from selected pork. Tender slices for a sharing board or antipasti. Of course, it also loves to be wrapped around chicken breasts!



70g | 250g | 500g





MILANO SALAMI

Guaranteed quality raw materials, a "secret" curing method from an old Veroni home recipe and a long ageing process: these are the ingredients for the selected Milano salami. Unique in quality and flavour.



250g

MILANO SALAMI STICK

Guaranteed quality raw materials, a "secret" curing method from an old Veroni home recipe and a long ageing process: these are the ingredients for the selected Milano salami. Unique in quality and flavour.



1.7kg
Approx

A small provincial salumeria, five brothers with just one mission: to bring the best Italian cold cuts to your table. This is how Veroni was born in 1925.

Today, as then we are guided by love for good food, respect for tradition, passion for quality and a focus on new trends in food and nutrition.





HOW TO ORDER

 01202 822633

 SALES@WESSEXCOUNTRYGAMMONS.CO.UK

OPENING TIMES

MONDAY - THURSDAY 7AM - 3PM

FRIDAY 7AM - 1PM

FIND US HERE

 WESSEXCOUNTRYGAMMONS

 WESSEXCOUNTRYGAMMONS.CO.UK

 52 AZURA CLOSE, DORSET, BH21 6SZ





'SOLAR ENERGY IS GOOD FOR OUR PLANET, OUR HEALTH, AND OUR HAM!'

PROUDLY POWERED BY SOLAR SINCE 2023

As the world changes and adapts to the challenges ahead, we also have been looking at initiatives to reduce energy and carbon emissions use, by using renewable energy. We had our first electric car charging station installed back in 2022. In summer of 2023 we had solar panels installed and so far we are seeing a reduction of 5000 tonnes of CO₂, per year that we are saving from being released into the atmosphere. The equivalent of planting 300 trees every year. As we continue to look at how we can do better for the planet, its entirely possible we could be powering all our vehicles solely by the electricity we generate on site from the sun.

