

CELEBRATING 80 YEARS



# BEAR CREEK

SMOKEHOUSE

800.950.2327

[www.BearCreekSmokehouse.com](http://www.BearCreekSmokehouse.com)



**FOOD.  
FAMILY.  
FAITH.**

**HOLIDAYS // 2023**

WINTER SPRING SUMMER FALL // 2024

PREMIUM QUALITY SMOKED MEATS & PROVISIONS SINCE 1943

CELEBRATING 80 YEARS



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# *“Howdy Folks” from Bear Bottom, Texas.*

## Welcome to our 2023 Bear Creek Smokehouse Catalog.

Nestled in the beautiful East Texas Piney Woods, you will find Bear Creek Smokehouse tucked away along scenic State Highway 154. Our smokehouse story began in 1943, as the dream of our founders – Hick and Nellie Shoults.

The Shoults couple began raising and smoking turkeys on the family farm to provide a means of income.

Four generations and 80 years later, the little smokehouse has grown from its humble start and so has

it’s reputation, becoming a familiar name on dinner tables across the country. A family tradition

of hard work and a love of delicious foods are the two primary ingredients in our recipe for

success at Bear Creek. The Shoults’ have dedicated their lives to the motto of ‘Food, Family

and Faith’. The family business continues to pour their core values into every day’s work that in

return leaves our customers with unique customer service and top of the line smoked meats.



Shoults: 1965



Hick & Nellie Shoults:  
Founders



Shoults Family: 2023





"Spend more time with friends and family and less time in the kitchen with our fully cooked smoked & pre-sliced hams." — Robbie Shoults

## **SPIRAL-SLICED HAM**

Back in the day when we started smoking and selling hams, the process was much different than we see now. Today, we have a squeaky clean USDA inspected facility where we tediously smoke, cure, and inspect every ham to make sure it is up to our standards... and yours! Back then, Bobby and Hick would drive their old pickup down to the "bottom" and they would gather long, spear-like leaves off of yucca plants that were growing in the wild. They would then take those leaves and string them through the ham hock and hang them from the ceiling to allow the ham to cure.

*My how things have changed so much throughout our 80 years in business!*

We do not pre-glaze our hams however, we do include a packet of our delicious ham glaze that you may add to your ham when warming. We typically attribute 1/4lb. of meat per person. Serving size varies depending on appetites and the amount of other food accompanying your ham.

**Item No. 306 (12-14 lbs.) • \$112**

**Item No. 327 (8-9 lbs.) • \$98 *Most popular size!***

**Item No. 326 (6-7 lbs.) • \$80**



**ORDER NOW!**  
Turkeys subject to availability.

### **BONE-IN TURKEY BREAST**

Our Bone-In Turkey Breast is a wonderful option for people that prefer to have an all-white meat smoked turkey. We offer the Bone-In Turkey breasts in both plain and peppered. The Peppered Breast is rolled in freshly cracked pepper and then Hickory Smoked for hours to achieve just the right amount of “smoke” flavor. The fully-cooked Bone-In Turkey breasts are 6-8lbs. in size.

**Item No. 150 (Non-Peppered) • \$84**

**Item No. 151 (Peppered) • \$86**



Bobby Shoults  
and friends.



### **PIG & POULTRY**

This duo is one of our best sellers! We combine our Boneless Cranberry Turkey Breast with the Boneless Mango Ginger Habanero Ham to give you the perfect combination of hickory smoked meat to satisfy everyone’s taste buds. Pig & Poultry duo comes with two pounds each of Cranberry Turkey Breast and Mango Ginger Habanero Ham.

**Item No. 166 • \$75**

“The Pig & Poultry is my favorite! I love this duo because of the versatility. It’s great for gatherings because it pleases both the turkey lovers and the ham lovers!”

— Tracy Shoults



## SMOKED BONELESS TURKEY BREAST

This tender, boneless, all-white meat Smoked Turkey Breast is easy to slice and to serve! Our Boneless Breast is fully-cooked and ready to enjoy. Not only are they delicious when warm, but they are equally scrumptious when served at room temperature or even on a sandwich.

**Item No. 160 (5-6lbs.) • \$86 *Best Seller and Limited Stock!***

**Item No. 162 (3-3.5lbs.) • \$59**



## CRANBERRY TURKEY BREAST

If you have never had our Cranberry Turkey Breast, you are missing out! We infuse lean, boneless turkey breasts with a homemade Cranberry Chutney that Bear Creek Smokehouse's 4th generation, Hunter Shoults, created. We then smoke the Turkey Breasts so that they are fully cooked and ready to eat. Not only are these great warmed up, but we think the Cranberry Turkey Breasts are even better when served cold or at room temperature. This is Brenda Shoults' favorite item we offer. There's nothing like a Cranberry Turkey sandwich. Check out our website for a wonderful Cranberry Turkey Salad recipe. Each Turkey Breast weighs about two pounds.

**Item No. 163 • \$42**

"The Cranberry Turkey Breast has always been my favorite. I love making Cranberry Turkey Breast Salad and serving it on a croissant." — Brenda Shoults

## Visit us at the Bear Creek General Store.

With 16,600 square feet, what else could you ask for? It's a shopper's paradise and a BBQ junkie's dream. The General Store serves as an outlet for all of our delicious smoked meats along with unique gifts. Shoppers from all over can pick up one of a kind gift items, memorabilia and smoked meats to share with their families. Score a seat on the front porch to soak in rolling hills, dappled with livestock and if you're a pet lover, be sure to feed Wilburt the pig and Bullseye the longhorn. It's the perfect place to spend some time with family and friends in the peaceful countryside.



"This is a favorite place to visit. You can start with the unique & fun gift shop. Then taste your way across to the foods in this huge shopping area. You can choose between fudge or Blue Bell ice cream for dessert. The owner, Robbie, will probably be walking around shaking hands. Tell him Mike sent you." — Michael P.

**Join us for lunch!** Along with a great shopping experience, we serve mouth-watering sandwich plate lunches Monday-Saturday from 11am-4pm. Top off your pulled pork sandwich with our fresh homemade fudge or Blue Bell ice cream.

"Had a great time at Bear Creek Smokehouse located in Bear Bottom! The store was full of really cute items - farm house and western decor, kitchen items, t-shirts, entertaining items and even family cookbook! We liked the food so much we bought some smoked meats to bring home and of course a cookbook that included a personal note to my husband from one of the authors and owners - Robbie. We loved this laid back family place & will definitely go back!" — Doyle A.



"Best customer service ever!! The fudges are to die for. All the products sold in the store are great. Visit the store if you are in the Marshall, Texas area." — LeeAnn G.



**6 Order Toll-Free.** 800.950.2327

*\*At this time, our gifts are available in store only.*

# *We're Smokin'!*

## WELCOME TO THE PIT ROOM.

In addition to the Event Center, we have attached a Pit Room at the back that is full of character everywhere you look! A collection of aged bricks, (collected from as far as Prague all the way to New York City) line the pit room floors, antique signs drape every wall you can see, and nostalgic furniture from notorious past East Texas restaurants give you the perfect spot to belly up to some delicious BBQ. Not to be missed, our 9th wonder of the world, the new 20ft. smoker (behind our 8th wonder of the world, Robbie's smoker trailer) that's fueled by pecan, oak and hickory and passion! It's a great place to enjoy football games and sporting events. On any given Saturday you can catch our family dishing out a unique menu of smoked meats and flavorsome sides 11am-3pm. It's first come first served, so be sure to get yours before we sell out!

"Just wow. Tried every meat and side they had today and all of it was genuinely impressive. Exactly what a BBQ joint should be. I live in Ft. Worth and I will definitely be back. Worth the drive for sure! Well done y'all!"







**ORDER NOW!**  
Turkeys subject to availability.



Bobby "Poppa" Shoults:  
son of Hick & Nellie

## HICKORY SMOKED TURKEY

It was back in 1943 when Hick and Nellie Shoults started raising turkeys in their backyard as a way to make ends meet. They never could have imagined that 80 years later, their family would still make a living off of turkeys. Hick's great grandson, Hunter Shoults, smokes the turkeys every year, just in time for the holidays. Our Hickory Smoked Turkeys have become a tradition on tabletops across America for so many families. These are fully-cooked and ready to eat!

**SERVINGS:** We typically attribute 1/4lb. of meat per person. Serving size varies depending on appetites and the amount of other food that will be accompanying the turkey on your plate!

**Item No. 100 (7-9lbs.) • \$79**

**Item No. 105 (9-11lbs.) • \$89**

**Item No. 110 (11-13lbs.) • \$99**



Hick & Nellie Shoults

**8** *Order Toll-Free.* 800.950.2327



### SMOKED PEPPERED PORK TENDERLOIN

Peppered Pork Tenderloin has been one of our best selling products for almost 50 years! Robbie Shoults remembers being around 12 or 13 years old when we had just moved in to the new smokehouse when Bobby, Robbie's Father, created the tenderloin. He would slice the tenderloin and put it on foam trays and then cover in saran wrap. Talk about fancy! It didn't take long before demand rose and we had to rethink our packaging. We now offer the Peppered Pork Tenderloin in one pound vacuum sealed packages. If you want to learn more about the tenderloin and ways to serve it, check out our YouTube channel! You really can't beat Peppered Pork Tenderloin when it is served on crackers with cheese or even in a slider.

**Item No. 501 (1lb.) • \$28**

**Item No. 502 (Two 1lb. Packages) • \$52**

**Item No. 503 (Three 1lb Packages) • \$72**

**Item No. 511 (1lb. Peppered Pork Tenderloin & 1 16oz. Jar of Jalapeño Honey Mustard) \$36**

### *New Attraction!*

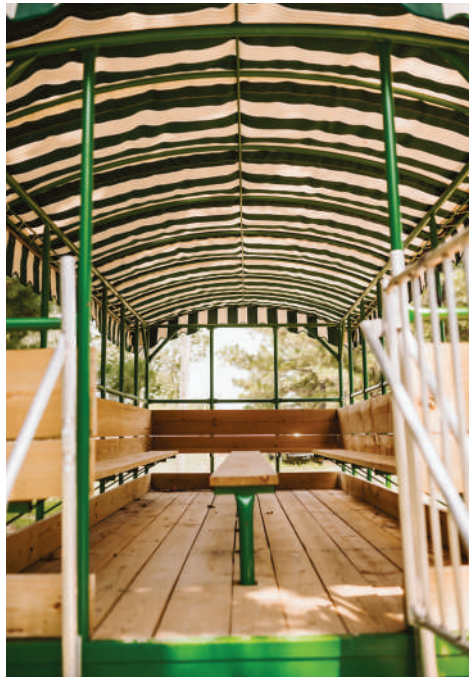
Soak in all Bear Creek has to offer on our covered wagon farm tours. Perfect for school field trips!



### SMOKED SLICED PORK LOIN

Lean. Juicy. Ready to Eat. Customer Favorite. Need we say more?

**Item No. 523 (About 2lbs.) • \$39**





## **SLOW SMOKED WHOLE BONE-IN HAM**

Our Whole Bone-In Hams are not only delicious but they are a beautiful (and tasty!) centerpiece on your holiday table. We use an old-fashioned, traditional family recipe to cure our hams. We then use hickory wood to slow smoke our Whole Bone-In Hams to provide a tender ham that is rich in flavor. We typically attribute 1/4lb. of meat per person. Serving size varies depending on appetites and the amount of other food accompanying your ham.

**Item No. 310 (14-16lbs.) • \$112**

**Item No. 305 (12-14lbs.) • \$98**



## **SMOKED BONELESS HAM**

We craft our boneless hams from lean, high quality pork. Our highly-skilled and trained butchers carefully trim the hams. We then slowly cure and marinate them before deeply smoking them to achieve a mouthwatering, but not overwhelming, hickory smoke flavor. Ready to eat weighing in around 4-5lbs.

**Item No. 350 • \$68**



## **MANGO GINGER HABANERO HAM**

These smoked, boneless hams are marinated in a delicious Mango, Ginger, and Habanero sauce that gives it a slightly sweet and delightful, zesty flavor. Don't worry. They aren't spicy. The ham weighs about two pounds and is ready to eat and fully cooked.

**Item No. 165 • \$42**

**10 Order Toll-Free. 800.950.2327**



**NEW!**

**BEAR BOTTOM CARSHOOTERIE SPREAD**

Our delicious new gift box is packed full with everything you would need for a charcuterie spread! Just add your favorite charcuterie platter and you are ready to entertain and feed your guests! This mouth-watering gift box includes one pound of Peppered Pork Tenderloin, two different gourmet cheeses, a dip mix, 16oz. of Garlic Pickled Chips, one pound of Summer Sausage, 16oz. of Garlic Stuffed Olives, a half pound of Pork Loin, one pound of Jalapeño and Cheese Summer Sausage, and a package of crackers. Limited quantities available!

**Item No. 720 • \$139**

*A Bullseye Party Favorite!*

**HOLIDAY EVENTS CALENDAR**

**BEAR CREEK HOLIDAY OPEN HOUSE**  
**SATURDAY • NOVEMBER 14 • 9AM-6PM**  
 BEAR CREEK GENERAL STORE  
 MARSHALL, TEXAS

**MISTLETOE MARKETPLACE**  
**NOVEMBER 1-4**  
 MISSISSIPPI TRADE MART CENTER  
 JACKSON, MISSISSIPPI

**NUTCRACKER MARKET**  
**NOVEMBER 9-12**  
 NRG CENTER  
 HOUSTON, TEXAS

**HOLIDAY HAPPENING**  
**NOVEMBER 15-19**  
 LUBBOCK MEMORIAL CIVIC CENTER  
 LUBBOCK, TEXAS

**BEAR CREEK BREAKFAST WITH SANTA**  
**SATURDAY • DECEMBER 2 • 9AM-11AM**  
**SATURDAY • DECEMBER 9 • 9AM-11AM**  
 BEAR CREEK GENERAL STORE  
 MARSHALL, TEXAS



*Follow us.  
 Let's socialize.*

 Bearcreeksmokehouse  
 BearCreekSmokehouse





## SMOKED POLISH SAUSAGE

### *A Crowd Favorite!*

Our Hickory Smoked Polish Sausages are fully cooked and ready to eat. We have handed this recipe down from generation to generation and like fine wine, it just gets better with time. With a little smoke and a little heat, these juicy sausages are jam packed with savory flavors that are guaranteed to make your mouth water! We package these semi-spicy links in a two pound vacuum sealed package that contains 8 four ounce links.

**Item No. 149 (2lbs.) • \$28**  
**(Add 1 16oz. Jar of Jalapeño Honey Mustard) • \$36**



## SMOKED PORK SAUSAGE

Finally! A sausage that is just as good for breakfast as it is on the grill at supper time. Although we cure and hickory smoke these sausages, they are not fully-cooked. Whether you cook them whole or you split open the casing and fry up the meat in a skillet, you really can't go wrong.

**Item No. 473 (2lbs.) • \$28**



## JALAPEÑO LINK SAUSAGE

Jalapeño sausage is the perfect companion for outdoor cookouts, smoke-outs, or camp-outs. We combine the natural goodness of lean pork, the perfect combination of fresh ground spices and the heat from what we think should be "The Official Vegetable of the Lone Star State"... the JALAPEÑO. Yes this sausage is spicy but it won't set your kitchen on fire! Our delicious jalapeño sausage comes delivered right to your front door and ready to eat. Packed in 12oz. vacuum sealed packages.

**Item No. 483 (24oz.) • \$24**



## GERMAN SAUSAGE

Our Hickory Smoked Knockwurst Sausages have been seasoned to please the entire crowd at your next house party or get together! With a little garlic, fresh cracked black pepper and the finest hand trimmed cuts of pork who could resist? Like the label says "No Fear, Pan Sear" we have found that our Knockwurst Sausages are irresistible when sliced down the middle and pan seared at med-hi heat until crisped on the flat side. These Knockwurst Sausages come vacuum sealed with 8 links to the package and have been Smoked and Fully Cooked.

**Item No. 139 (2lb.) • \$28**

# NEW!

## SAUSAGE SAMPLER

All the great flavors described on the left in one convenient package.

**SMOKED POLISH SAUSAGE** (2 lbs.)

**SMOKED PORK SAUSAGE** (1 lb.)

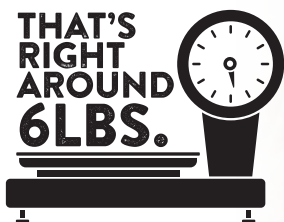
**JALAPEÑO LINK SAUSAGE** (12 ozs.)

**GERMAN SAUSAGE** (2 lbs.)

**Item No. 485 • \$71**

**(Add 1 16oz. Jar of Jalapeño**

**Honey Mustard or BBQ Sauce • \$79**



## SUMMER SAUSAGE AND CHEESE

Our Summer Sausage has become a traditional customer favorite year after year. You won't find random beef scraps or fillers in our Summer Sausage. We use extremely lean cuts of beef and an old, top secret Shoults family recipe to provide you with a wonderful, savory flavor. To top things off we include a one pound red rind cheddar cheese.

**Item No. 721 • \$32**

"This ready to eat, protein packed, Summer Sausage is fancy enough to serve as hors d'ouvres at a black-tie event yet country enough to pull out your pocket knife in the deer stand and slice a little piece off for yourself." — Hunter Shoults



## JALAPEÑO & CHEDDAR SUMMER SAUSAGE

We create this the same way we do our regular Summer Sausage... the old fashioned way! The only difference is we added a little bit of that Texas heat that we all know and love. This is a perfect protein-packed snack with a little kick. The cheese is just an added bonus! Comes in one pound, vacuumed sealed packages.

**Item No. 722 (2lbs.) • \$36**



"Our bacon has a flavor comparable to no other which makes it ideal for breakfast, bacon wrapped chicken, and the best BLT you've ever had." — Tracy Shoults

### OLD-FASHIONED SMOKED COUNTRY BACON

We can't tell you all of our secrets but we can tell you that we slow cure our bacon long enough for our carefully prepared mixture to absorb in to the slabs. Then, Armando (our smoked meat guru), rolls the bacon into the Smokehouse for hours where it is naturally smoked with hickory to give you a subtle smoke flavor. We also offer a peppered version of this bacon. We rub the bacon slabs with freshly cracked pepper before smoking to give it a deep smoky, savory flavor. Each package of sliced bacon is vacuum sealed in 1.25lb. increments.

**Item No. 405 (3.75lbs. Plain Country Bacon) • \$52**

**Item No. 414 (3.75lbs. Peppered Bacon) • \$56**

"The place looks great, people are so friendly. We took our grandson and he got up close to the turkeys. We had a good time. We also took home some great food!" — Derek C.



**DON'T FORGET TO FEED BURRITA & BULLSEYE AT OUR GENERAL STORE!**



**BACON LOVER'S PACK • *Great Gift Idea!***

Nothing puts a sparkle in your eyes like opening up a box and finding FIVE different types of bacon staring back at you, waiting to be fried up! The Bacon Craze is real and you can really have it delivered right to your doorstep. This Bacon Lover's Pack includes nearly five pounds of pure thick-cut bacon heaven.

**1.25lbs. Smoked Bacon, 1.25lbs. Peppered Bacon, 12oz. Jalapeño Bacon, 12oz. Hatch Chile Bacon, 12oz. Texican Bacon**

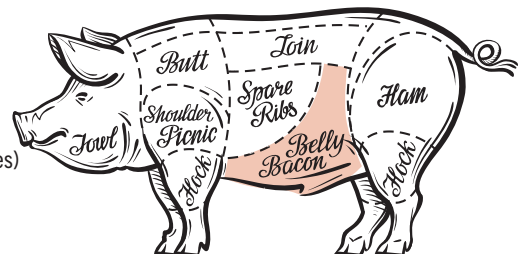
**Item No. 415 • \$69**

*Stock up on Your Favorite Flavor.*

**HATCH CHILE BACON** Item No. 402 • \$24 (two 12 oz. packages)

**JALAPEÑO BACON** Item No. 404 • \$24 (two 12 oz. packages)

**TEXICAN BACON** Item No. 408 • \$24 (two 12 oz. packages)

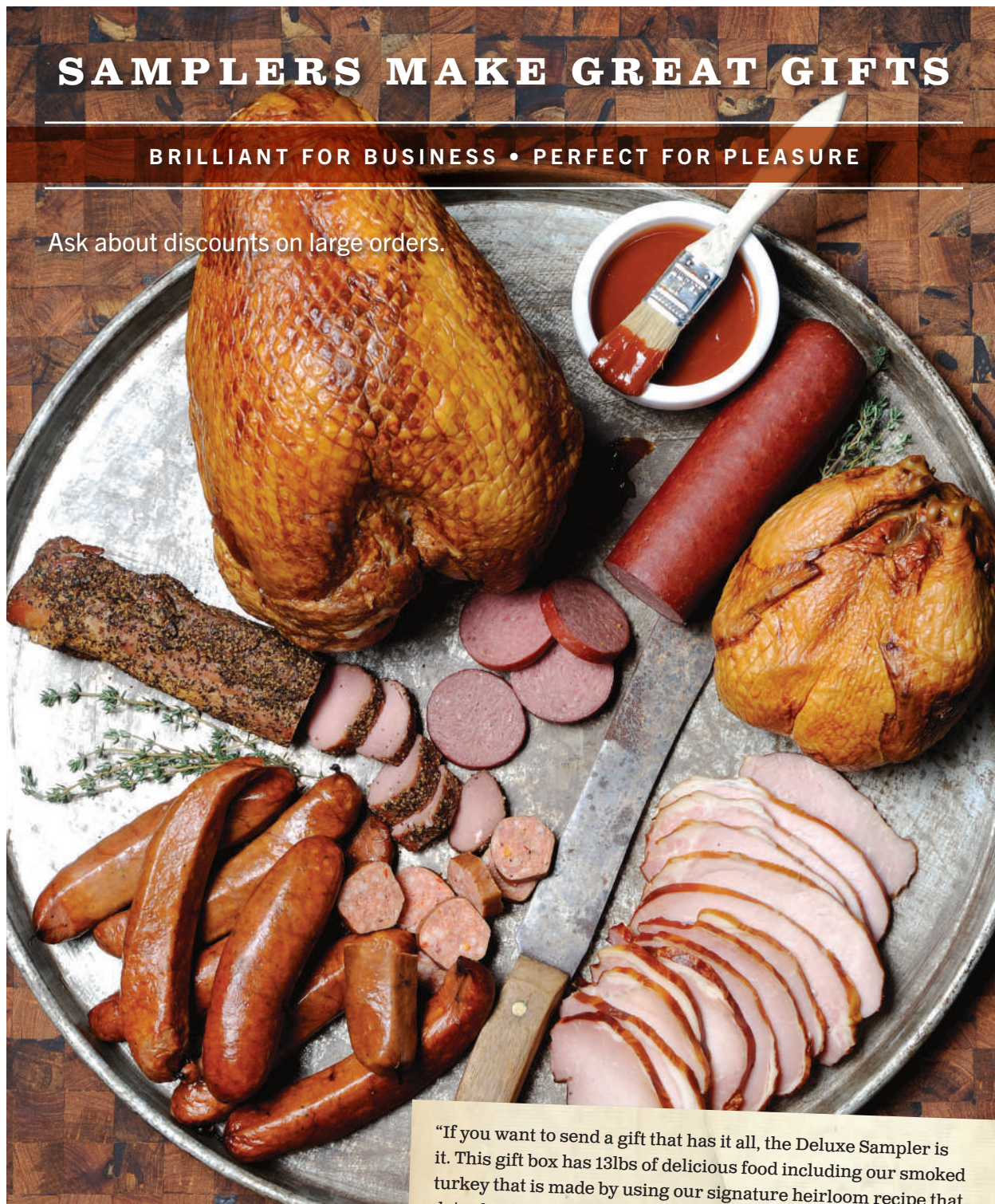




# SAMPLERS MAKE GREAT GIFTS

BRILLIANT FOR BUSINESS • PERFECT FOR PLEASURE

Ask about discounts on large orders.



"If you want to send a gift that has it all, the Deluxe Sampler is it. This gift box has 13lbs of delicious food including our smoked turkey that is made by using our signature heirloom recipe that dates back to our humble beginnings along with many more products that were added to our line over the years."

— Robbie Shoults

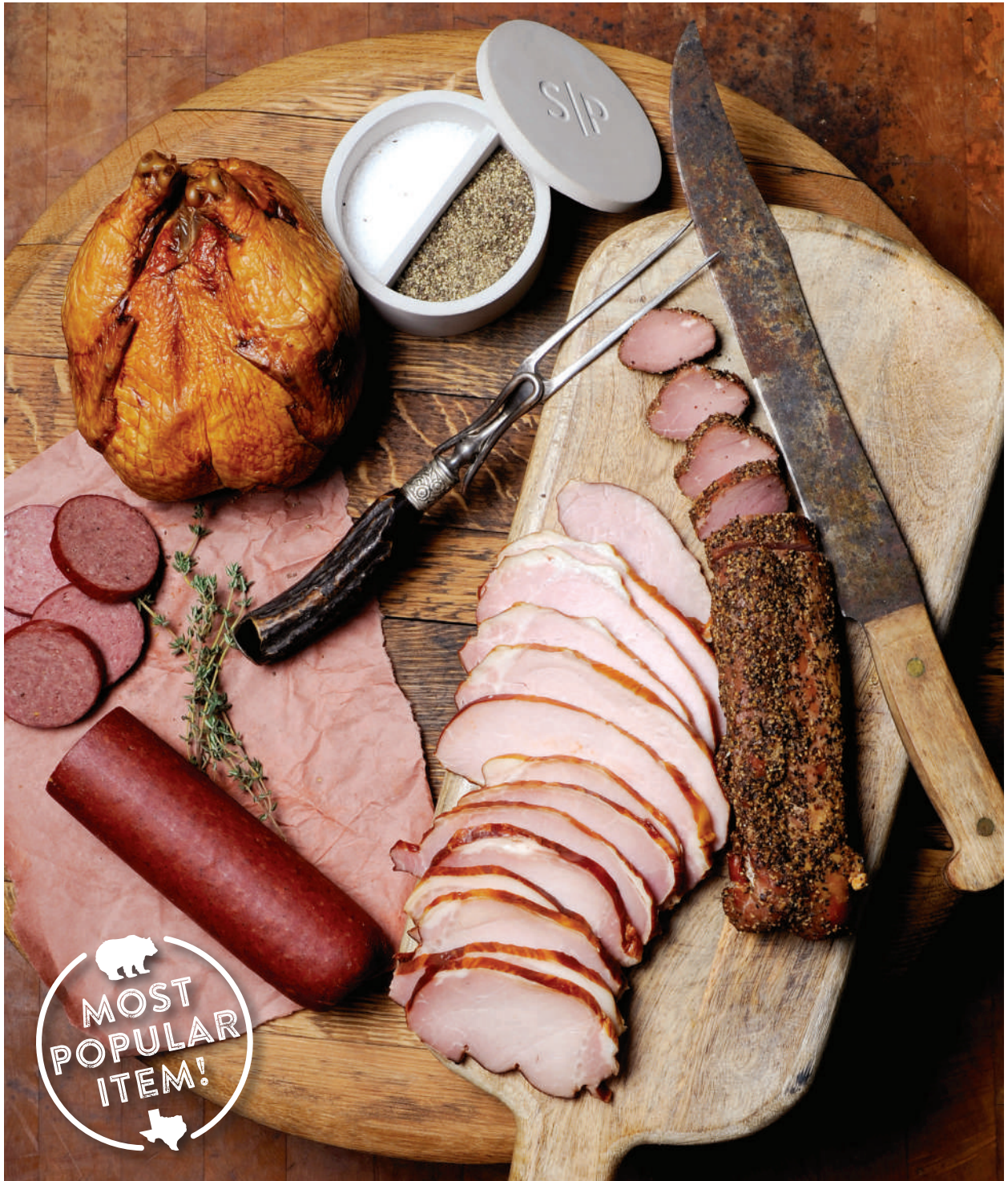
## DELUXE SAMPLER

If you aim to knock the socks off of someone and really impress them, send them a Deluxe Sampler! If you need to feed a crowd, order the Deluxe Sampler!

If you want to take a bite out of several of our best-selling and favorite products, order the Deluxe Sampler! This impressive gift box includes a 6-8 pound Smoked Turkey Breast, a 1.75 pound Smoked Fryer Chicken, 1 pound of Sliced Pork Loin, 1 pound of Smoked Peppered Pork Tenderloin, 1 pound of Summer Sausage, and we even include a two pound package of Polish Sausage. Everything in the Deluxe Sampler is ready to eat.

**Item No. 700 • \$169**

**16** *Order Toll-Free.* 800.950.2327



## BEAR CUB SAMPLER

Hands down, this is our Best Selling gift box! The Bear Cub Sampler is a great way to sample an abundant assortment of what our Smokehouse has to offer. We include a tender Smoked Fryer Chicken, one pound of our Peppered Pork Tenderloin, one pound of our delicious Smoked Summer Sausage and one pound of our sliced Smoked Pork Loin. The Bear Cub Sampler makes a great gift for clients, family, or friends.

**Item No. 715 • \$79**

“The Bear Cub Sampler makes a great gift! Perfect for giving that special someone a taste of the world’s best smoked meats, smoked right here in East Texas.”  
— Hunter Shoults





“This Chili is my favorite chili ever! It is so yummy, especially when it’s in a Frito Chili Pie with sour cream on top!”  
 — Cooper Shoults, 5th Generation

**REAL TEXAS CHILI MIX**

Our Real Texas Chili has been a blue ribbon chili winner across the nation for years. Each package of chili mix makes one gallon of chili. Check out our YouTube channel to watch a video of Hunter and Stacia Shoults on how to prepare the Real Texas Chili Mix.

**Item No. 675 (6 Packets) • \$33**

**Item No. 677 (Two 3 packs packaged in a giftable gable box) • \$35**

**Item No. 676 (12 Packets) • \$60**



**REAL TEXAS GUMBO MIX**

It took years to perfect the right combination of Cajun seasonings to achieve this delicious and authentic Gumbo Mix. We love to make this with our Polish Sausage (page 12) and our Smoked Chicken (page 20). The greatest thing about this mix, besides the flavor, is that you can add what you want and mix it up every time you make it!

**Item No. 675G (6 Packets) • \$33**

**Item No. 676G (12 Packets) • \$60**

# BEAR BOTTOM BLISS

— A COUNTRY COOKBOOK —

## FIVE GENERATIONS OF FOOD, FAMILY & FAITH

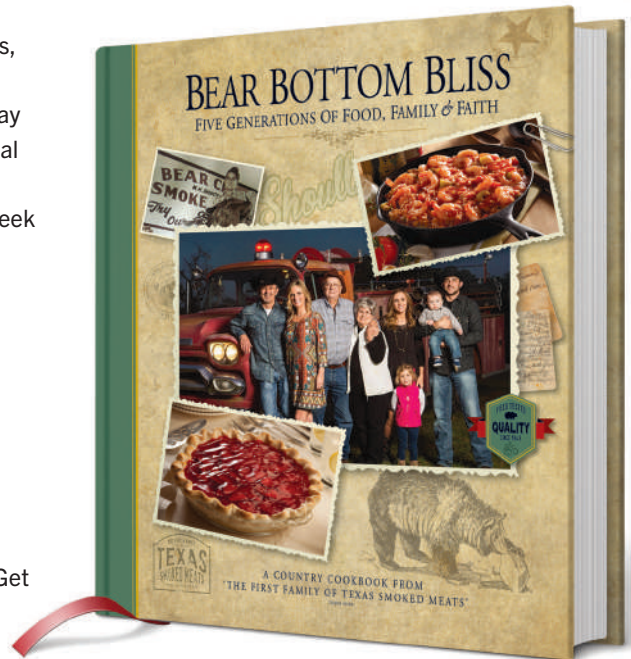
The Shoults family has dedicated their lives to “Food, Family and Faith”. This beautiful recipe collection encompasses that motto in this “coffee table” style cookbook.

The 9.5” x 11.5” hard-bound book, with more than 200 pages, is loaded with 80 years worth of treasured family and friends recipes handed down from generation to generation. This array of Shoults’ family food favorites include soups & salads, casual entertaining, main courses, side dishes, and desserts.

The rich flavor of our East Texas Pineywoods and the Bear Creek Smokehouse history are also an integral part of the stories this cookbook tells. The recipes, tall tales, and recollections are supported with inspirational words and award-winning photography displayed throughout its pages.

Creating and publishing BEAR BOTTOM BLISS was a 2-year labor of love for each Shoults family member. And we would love to share it with everyone. This is a real “cookbook collectors cookbook”. It has been featured on local and nationwide television multiple times. This includes:

The Rachael Ray Show, QVC Channel, and The Today Show. Get a little Bear Bottom Bliss for yourself. Then you’ll want some for your loved ones. They make great gifts!



**Item No. 143 (Bear Bottom Bliss Cookbook)**  
**\$42 (includes shipping)**



“This German Chocolate Cake recipe has been handed down through the generations in our family. It’s always a special treat around the Christmas holidays!” — Brenda Shoults

### INSTRUCTIONS:

Preheat oven to 350 degrees. Grease and flour three (8” or 9”) pans. Line bottom of each pan with greased wax paper, cut to fit. Set pans aside. In small saucepan on low heat, melt chocolate in water. Set aside to cool. Sift cake flour, salt, and soda together. Set aside. Beat egg whites until they form stiff peaks. Set aside. In a large mixer bowl, cream shortening and sugar until fluffy. One at a time, add egg yolks beating after each addition. Add cooled chocolate and vanilla mix to blend. With mixer on low add about 1/3 of flour mixture gradually. Pour in 1/3 of buttermilk and mix to blend. Continue adding flour and buttermilk in this manner. When all flour and buttermilk are incorporated, remove mixer. Using a spatula, fold in beaten egg whites. Divide mixture evenly in three prepared pans. Bake 35-40 minutes or until cakes test done. Remove from oven and cool on wire racks for 10 minutes before removing cakes from pans. Gently peel away wax paper. Let cakes cool before assembly.

To prepare Icing: In a medium saucepan, stir sugar and flour together to blend. Stir in milk and heat to simmer while stirring constantly. When mixture begins to boil, add butter, nuts and coconut. Simmer filling for seven minutes stirring constantly. Remove from heat. Stir the mixture as it cools. When mixture reaches a workable temperature, spread small amount evenly over tops of cake layers. Assemble layers, lining up edges. Use remaining mixture to cover sides of cake. Extra coconut and chopped pecans may be used to garnish.

### INGREDIENTS:

1 package Baker’s German Chocolate  
1/2 cup water  
1 cup vegetable shortening or butter  
2 cups sugar  
4 eggs, separated and at room temperature  
1/2 teaspoon salt  
1 teaspoon vanilla  
2 1/2 cups cake flour  
1 teaspoon baking soda  
1 cup buttermilk

#### Filling and Icing:\*

1 1/2 cups sugar  
2 tablespoons flour  
1 1/2 cups milk  
1 cup butter or margarine  
1 cup flaked coconut  
1/2 cup chopped pecans

\* Double these amounts for thicker coverage of icing and filling.



## SMOKED CHICKEN

If you want to see a Bear Bottom magic show, just hand one of these chickens and a fork to 5th generation, Cooper Shoults, and her mom, Stacia, and you will see this thing disappear in record time! We apply the same curing methods and recipes that we use for our famous Smoked Turkeys on these chickens to achieve that traditional smokehouse flavor.

**Item No. 202**  
**(Two 1.75lb. Chickens)**  
**\$46**

“My husband and I visited here yesterday. It was a beautiful drive from East Texas. The setting is gorgeous. We felt very welcome the moment we walked in the door. Loved shopping. They have a wide variety of items. Look forward to bringing the grandkids. The owner even talked with us on the way out. I highly recommend this place.” — Linda B.



## BEAR RUBZ GRILLIN' SPICES

Up your grilling game with our four spices: Burger Spice, Rooster Rub, Steak Seasoning, and Brisket & Rib Rub.

**Item No. 8806 (Four Pack) • \$32**

**20 Order Toll-Free. 800.950.2327**

## *Lunch is Served!*

Call for our daily menu!

**903.702.7946**



“The pork sandwich was delicious. They also serve BLUE BELL!! Will definitely return to sit on the porch awhile!”  
 — Linda W.



## BEAR NECESSITIES

We love to honor traditions, especially tasty ones! Although we have been around for over 75 years, canning has been around much, much longer. Stock your cupboard with your favorite Bear Necessities. Choose from: Hot Chow Chow, Pickled Okra, Pickled Quail Eggs, Garlic Pickle Chips, Jalapeño Honey Mustard, BBQ Sauce, Tamale Salsa, Southern Corn Relish, Sweet Fire Pickles, Apple Butter

**Pick 3 Jars • \$40 // Pick 6 Jars • \$75**

*You can now shop the  
General Store  
on our website!*

[www.BearCreekSmokehouse.com](http://www.BearCreekSmokehouse.com)



## DIP MIXES

All you have to do is mix a cup each of Sour Cream and Mayonnaise and you're done! That's it! These dip mixes are great used not only as a dip mix but are wonderful used as a spread on a sandwich. Flavors include: Chili Cheese Bacon, Harvest Vegetable, Hunter's Ponderosa, Horseradish Bacon, Santa Fe Spinach (SPICY!), Roasted Red Pepper, Gajillo Chili Pepper, and Spicy Fiesta.

**Pick 3 Flavors • \$17 // Pick 6 Flavors • \$30**



## OFFICIAL BEAR BOTTOM APPAREL

A casual state of mind!

These classic, Official Bear Bottom T-Shirts are thin and breezy 100% Cotton for year round comfort. The shirts are top quality traditional unisex cut and the designs are silkscreen printed for durability!

**ALL T-SHIRTS \$25**

**Remember, more styles  
are available on our website!**

[www.BearCreekSmokehouse.com](http://www.BearCreekSmokehouse.com)

## TEXAS TWO STEP BOTTLED SOUPS

We introduced this soup line to our customers back in the 80's and they have loved it ever since. The beautifully layered ingredients and easy to follow recipe make this a wonderful gift option. The large bottles are the size of wine bottles and make about 6-8 servings. The smaller bottles are the size of Coke bottles and make 4 servings. Select from five mouthwatering flavors...  
8 Bean Soup, 5 Bean Soup, Black Bean Chili, Wild Corn Chowder, and our best seller, Tortilla Soup!

**3 Small Bottles • \$30**

**3 Large Bottles • \$50**



*Most popular!*  
Tortilla Soup

## SHOULTS SOUP SAMPLER

A warm bowl of soup is just one of those things that makes everything better. Our Shoults brand soups are easy to make and are certain to comfort you one spoonful at a time. The sampler comes with six boxes of soups and you can pick your favorite flavors out of Tortilla Soup (Best Seller!), Black Bean Chili, and Corn Chowder.

**Item No. 626 • \$40**



**Take a little piece of Bear Creek wherever you go with our branded, stainless steel, double wall, insulated travel tumblers!**



**22 Order Toll-Free. 800.950.2327**

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## ORDERING INFORMATION

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### SHIPPING INFORMATION:

We ship primarily on Mondays and Tuesdays during the warmer seasons if the product is a perishable product.

Dry products may be shipped any day of the working week.

One and two day shipping is available to some areas; call office for shipping rates and options.

Saturday delivery is available for some home orders, call our office for inquiries.

We cannot deliver to P.O. Boxes. Please provide a physical address.

Please be certain of addresses when you place your order. There will be an \$11 charge for changes or deletions to your order once it has been processed.

Alaska and Hawaii deliveries require 2nd day air at an additional charge.

One, two, and three day delivery options are based on the date the order is filled, not the date the order is placed. Weekends, holidays, and the day the order ships are not counted in delivery transit time.

Orders received after Noon (CST) will be processed the next business day. During seasonal periods, such as Thanksgiving and Christmas, please allow seven to ten business days from date an order is placed for an order to arrive.

### DO YOU SHIP INTERNATIONALLY?

Due to USDA regulations, we are not allowed to ship internationally from our facility. However if you wish to send overseas, you could purchase our products and ship them via your preferred carrier.

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## FREQUENTLY ASKED QUESTIONS

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Visit our YouTube page to see a video regarding Frequently Asked Questions.

### WHAT DOES "CURED" MEAN?

Curing meat is a process using salt. The salt solution is injected into the meat to help preserve it.

### WHY DIDN'T MY MEAT COME WITH AN ICE PACK?

Our products are cured and smoked which allows us to safely ship them to you without refrigeration.

### WHAT IS THE BEST WAY TO THAW MY MEAT PURCHASES?

For all of our products, you can thaw at room temperature over night or all day. You may also thaw in the refrigerator however, this may take a few days.

### DO YOUR SMOKED MEATS HAVE MSG AND GLUTEN?

Our catalog meats are gluten free with the exception of our Red Links.

### I RECEIVED MY ORDER AND THERE WAS AN ERROR WITH IT. WHAT DO I DO?

Call us in the office and we will take care of you! 800.950.2327

### DO YOU OFFER DISCOUNTS OR HAVE ANY PROMO CODES?

We run specials throughout the year. You can always call us and see what specials we currently have. If you sign up for e-mail updates we will send you promo codes occasionally. Also, check with us on our Facebook and Instagram pages.

### WHAT FORMS OF PAYMENT ARE ACCEPTABLE?

We accept Visa, MasterCard, American Express and Discover. If you prefer to pay with a check just call us in the office and we will take care of you. 800.950.2327

### IF I NEED TO CHANGE OR CANCEL MY ORDER HOW CAN I DO THIS?

Just call our office no later than 1:00 PM (CST) the day before your order is scheduled to ship and we will assist you in changing or canceling your order. There may be a charge on cancellations or change orders.

### CAN I PICK UP MY ORDER AT BEAR CREEK IN MARSHALL?

Of course! We would love it if you came out to the plant. Just call our office 48 hours in advance at 800.950.2327 to set up an appropriate time.

### I WOULD LIKE TO SEND BEAR CREEK PRODUCT AS GIFTS TO FAMILY AND FRIENDS FOR THE HOLIDAYS. HOW CAN I DO THIS?

Call our office staff and we can work out the best way for you to achieve this! We can send to multiple addresses if you would like. Just call us at 800.950.2327.

### WHY WERE SOME THE ITEMS I ORDERED SUBSTITUTED OR UPSIZED?

We will try to fill all of your order to your specifications. When necessary, we reserve the right to substitute some of the items with equal or greater value.

### I FOUND MEAT IN MY FREEZER FROM LAST CHRISTMAS, IS IT STILL GOOD?

Our Smoked Meats are best served within a couple of months but will be good up to a year in the freezer.

### HOW LONG WILL MY MEAT BE GOOD FOR IN THE REFRIGERATOR?

In an unopened package, your meat will be good for a month however if you don't plan on consuming within seven days we recommend you freeze it. Once the package has been opened it will be good for seven days in the refrigerator.

### I FORGOT TO PUT MY MEAT PURCHASES IN THE REFRIGERATOR, ARE THEY STILL GOOD?

This depends heavily on the weather and several variables. Call our office at 800.950.2327 so that we can determine whether or not your meat is still in tip-top shape.

### WHAT IS THE BEST WAY TO SERVE / WARM UP THE SMOKED MEAT?

We think our ready to eat smoked meat is best served at room temperature. However, if you prefer to warm up, there are a couple of different ways...

SET OVEN AT 300° for Chicken, Brisket and Pork Loin.

CHICKEN: 30 Minutes

BRISKET: 15-20 Minutes

PORK LOIN: 20 Minutes

SET OVEN AT 325° for Turkey and Ham. Heat 10 minutes per pound.

### HOW MUCH MEAT IS A SERVING SIZE?

1/4lb. to 1/3lb. per person.

### CAN OR HOW DO I REHEAT SMOKED MEAT?

Set oven at 300°. Wrap in foil (shiny side in) and warm for time recommended on the recipe card that can be found on your shipping label.

### HOW DO YOU COOK THE SAUSAGE?

The Jalapeño Sausage, Polish Sausage, and the Red Hot Links are all fully cooked and ready to eat. Just throw on the grill or in the skillet and heat to desired temperature. The Pork Sausage is not fully cooked so cook until the internal temperature reaches 160° F.

### WHAT IS THE SHELF LIFE ON THE SOUP MIXES?

The shelf life on the soups is a year. If you cook it after the year mark it may not have as much flavor or freshness as it would fresh off the shelf.

### I HAVE HEARD WONDERFUL THINGS ABOUT THE REAL TEXAS CHILI, HOWEVER, I'M SCARED IT MAY BE TOO SPICY.

The chili is generally not a spicy product however, if you are sensitive to spices or prefer your chili mild, we recommend adding ¼ to half of the package and let simmer for an hour and taste. If after an hour you find that you need more spices, gradually add a small amount at a time, let simmer for 10 minutes and taste. Continue adding until it meets your desired taste.

### THE DIP MIXES ARE DELICIOUS! IT SAYS TO MIX WITH REAL MAYO AND SOUR CREAM. IS THERE A LIGHTER ALTERNATIVE?

You can use Light Mayo and Light Sour Cream.

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**FOR ANY FURTHER QUESTIONS PLEASE CALL US AT  
903.935.5217 OR 800.950.2327**


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King // Queen // (2) Twins

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Master Suite Bath (separate shower & tub)  
Shared Guest Bath (shower/tub combo)



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