



**PRESENTS:**

## **HOUSE SMOKED BACON**

**Now available for wholesale purchase through  
TWO RIVERS SPECIALTY MEATS**

The crew at the Re-Up BBQ has been busy perfecting their curing techniques. Previously sold only at farmers markets and for those who ask nicely, the Re-Up's smoked bacon is now available for wholesale purchase.

Happy, naturally pastured pigs from our lush Fraser Valley are the backbone of this special bacon, and from there, the pork bellies spend seven days brining in Maker's Mark, Central City's Red Racer IPA and ancho chili powder. Smoked over pecan wood, the bacon develops a mild smoke and a gentle sweetness.



The Re-Up BBQ is still a little company and often relies on the kindness of others, especially Two Rivers Speciality Meats and Central City Brewing Company. Central City generously provides enough of their Red Racer IPA to give the pigs a hearty bath, and Vancouver's favourite meat supplier, Two Rivers, will be pushing the finished bacon around town. Group Hug.

**THIS BACON IS LEGAL TENDER**

