



TAKE THE RURAL ROUTE TO SUCCESS

In 1925, a Surry County native named S. Wallace Edwards Sr. worked as a ferry boat captain for his father-in-law's (Captain Albert Jester) Jamestown-Scotland Ferry system. While ferrying from Surry to Williamsburg, he would sell ham sandwiches to his hungry passengers. Word started to spread about these Edwards Virginia Ham Sandwiches, and Edwards Sr. decided to take the ham business full-time. Since then, **Edwards Virginia Smokehouse** has expanded from ferry boat sandwiches to offering quality cured meats to families and prominent restaurants across the nation for over 90+ years.



Edwards Ham Shop is an experience of the old fashioned ways, where folks can enjoy hickory smoked country hams, bacon and sausage in rural Surry, Virginia. The Ham Shop is owned by Edwards Virginia Smokehouse, a fourth-generation family business that began curing hams in Surry County back in 1926. The Edwards Ham Shop of Surry invites all visitors a chance to start their own country ham tradition for the holidays, or simply grab a ham sandwich during their travels throughout the Surry County countryside. Specializing in dry cured, hickory smoked country hams, bacon and sausage, the shop offers unique gifts and speciality food items such as jams, jellies, peanuts and much more!

When asked what makes the business unique, Sam Edwards III, owner replied... **“We’re honored to have the near 100 year history and experience of the Great American Country Ham, a tradition that’s becoming harder to find year after year.”**

When asked, what you wish local neighbors knew about your business, Sammy Edwards responded, **“We’d love to talk with our neighbors and visitors about the rich history of American country ham. Dry cured hams touch so many facets of history and culture; from curing methods mastered by the Native Americans, to survival food used by settlers during their journey to the New World, and even understanding styles of charcuterie crafted in countries across the planet. We’re passionate about the culinary history of our craft and we’d be thrilled to help educate folks over a bite of country ham biscuits”.**



After a devastating fire in 2016 destroyed the smokehouse and offices in Surry, the company hopes to rebuild soon. The country ham tradition continues through fellow smokehouse producers who craft Edward’s hams based on knowledge and expertise.

Hours of Operation – Monday-Friday – 9:00 a.m. to 6:00 p.m., Saturday, 9:00 to 5:00 p.m. and Sunday – Noon until 5:00 p.m.

- Telephone: 757-294-3688
- Website: www.edwardsvaham.com/edwards-ham-shop

What we enjoy most about doing business in Surry County? **“There’s something about the peaceful countryside of Surry County that makes the taste of a ham sandwich on the Ham Shop porch a timeless and delectable experience we would want everyone to experience”!**