



## Švanda's Butcher's Tradition of butchery...

Švanda's butcher's is a family butchery business and four-generation tradition for decades in existence.

After the revolution the company was renewed and since 1991 the plant has been gradually modernized. At present the grandson of the founder runs the business. In 2014 a new plant was built according to the strictest criteria which enables increase in production and employs 30 inhabitants of Hlinsko. Products are delivered in special cooling vehicles to be offered in many shops.

The assortment of products ranges to almost 200 butchery items made according to traditional recipes. Products are made from pure meat and they are suitable for gluten-free diet. The company was awarded many certificates. In Hlinsko region Švanda's products can be obtained in two shops: Třebízského 687 and Skalsko-Družstevní 1407.

**The following products have been certified with "HlineckoQuality":**

- Švanda's Bacon
- Špekáček Sausage
- Smoked Meatloaf
- Farmer's Sausage with Cheese
- Švandáček Salami
- Paté with Bear Garlic
- Ham As-it-used-to-be
- Švanda's Smoked Sausage
- Švanda's Hot Sausage



Kontakt:

Řeznictví U Švandů

Rváčovská 647

539 01 Hlinsko

Tel.: +420 775 319 899

E-mail: mates.svanda@seznam.cz

[www.reznictviusvandu.cz](http://www.reznictviusvandu.cz)





**Švanda's Bacon** – smoked pork belly tenderized without spraying and smoked in natural smoke.

**Špekáček Sausage** – made from pork and beef meat according to the 80 years old norm, it is hand-tied and smoked in natural smoke.

**Smoked Meatloaf** – this meatloaf is made from both pork and beef meat. It is smoked in natural smoke.

**Farmer's Sausage with Cheese** – a sausage made of both pork and beef meat with Edam cheese and mixture of herbs. It is smoked in natural smoke.

**Švand'áček Salami** – a "Vysočina" type salami with significant flavour and smell of Hungarian salami.

**Paté with Bear Garlic** – very soft easy-spread paté with light flavour of liver and bear garlic.

**Ham As-it-used-to-be** – selective pork ham stuffed into a special collagen intestine with a net in bee-hive shape. The product is heat-treated and consequently smoked.

**Švanda's Smoked Sausage** – the sausage is made from both pork and beef meat spiced with special seasoning.

**Švanda's Hot Sausage** – the sausage is made from both pork and beef meat spiced with special seasoning and hot paprika. It is heavily smoked in natural smoke.