



**PHOTOS AVAILABLE: Holiday Gift-Giving A Treat: Whittington's Delivers All-Natural Beef And Pork Jerky - Jerky-Lovers Savor The 16-Hour Smoked Flavor**

*Free of antibiotics, hormones, glutens, trans fat and nitrites and slowly smoked over 16 hours, all-natural is key element that makes this jerky the most tasteful treat available.*

For Immediate Release

JOHNSON CITY, Texas/EWORLDWIRE/Nov. 27, 2006 --- All-natural lovers discover a new meaning of free with Whittington's Jerky All-Natural Jerky line: free of antibiotics, hormones, glutens, trans fat and nitrites are some of the attributes of the new product - the quality processing of slow smoking for over 16 hours is what sets this jerky apart from all the other all-natural jerky products. The flavor runs throughout the meat and leaves the taster wanting more.

Since 1963 the Whittington family has been producing the highest quality jerky products in the world. D.J. Whittington, founder, once said, "I am not trying to see how fast I can make it but how good I can make it." Now second generation owners Sam and Susan Whittington have developed an all-natural jerky that does not lose any of the integrity of the main original line.

"Actually, it was easy converting our recipe over to all-natural aspect - we simply needed was certified all-natural beef and pork and to tweak a couple of items in our recipe. We have never had a long list of ingredients - it was just a natural," stated Susan Whittington, CEO.

The jerky continues to be smoked for 16 hours in Whittington one-of-a-kind smokehouses and vacuum-sealed to seal in all the goodness. The cuts of meat and pork are whole muscle and are the highest grade available. Hand cut and hung in the smokehouses, there is no chopped and formed jerky incorporated. The new all-natural jerky packaging reflecting the quality is unique to the jerky industry also.

"We have successfully developed a package that appeals to the specialty food markets and looks attractive in a custom gift basket. Incorporated with the fresh new look is a brightly colored box with logo containing two all-american youngsters barefoot and sitting on a porch swing. Our distinctive look distinguishes us from the same old look that most of the jerky market uses," said Susan.

"Great taste and good for you is what Whittington's Jerky set forth to accomplish," added Susan.

To purchase Whittington's all-natural jerky, go to [www.whittingtonsjerky.com](http://www.whittingtonsjerky.com) or visit a store in person.

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**KEYWORDS:** ALL NATURAL, ALL NATURAL BEEF JERKY, ALL NATURAL PORK JERKY, JERKY, BEEF JERKY, PORK JERKY, TURKEY JERKY, TEXAS, HILL COUNTRY, LBJ, WHITTINGTONS, JOHNSON CITY, TEXAS WINES, SALSA, GIFT BASKET  
, All natural smoked beef jerky, the worlds best, healthy snack,

**SOURCE:** Whittington's Jerky, Inc.

**AVAILABLE MEDIA:** : Whittington's Tasty Treats Tantalize Tastebuds (size: 0.5 k)  
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: The Whittington Family Tradition (size: 0.5 k)  
To meet the most discerning palettes, there is an appropriate Whittington Jerky variety.  
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