

LA QUERCIA
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Announcing La Quercia Acorn Edition III

The response to Acorn Edition I was enthusiastic. The sausage was called “the best ever” and “the best in the country;” the guanciale and pancetta were called “wonderful and unique” and “killer;” the lonza was described as “amazing,” and “beautiful;” the coppa got reviews of “delicious,” and “the best I’ve ever had;” the lardo or “Iowa White” was called “absolutely remarkably aromatically delicious.” And the spallacia and prosciutto were called “better than anything I’ve ever had, here or in Italy” by prominent California Italophile chefs like Nate Appleman of A16 and Fra’Mani founder and former Oliveto and Chez Panisse chef Paul Bertolli.

One thing we have learned through the last 2 editions is that the years vary, the pigs’ growth varies, and so participants should look forward to a connection to this natural variation. We enjoy the extended involvement with our subscribers and their needs, and work hard to make sure that each one has a satisfactory and genuine experience. One change for Acorn Edition III is that we will be aging the rear legs longer—18 and 24 months. We feel that additional aging will improve this prosciutto even more. Due to strong interest in Acorn Edition III and limited availability of subscriptions, we will begin offering them now. Here is how the program works:

By mid-December, 2009: We send out the components that we will not cure. These consist of your choice of trim or our own Garlic/Fennel fresh sausage, the tenderloins (cut in 2 during the primary sectioning), back and spare ribs, and the offal elements you want (head, tail, trotters, leaf lard, caul fat, and liver).

By late February, 2010: The guanciale and flat pancetta are ready to go out. Each subscription typically includes around 2 lbs of guanciale spiced with a simple rosemary/white pepper blend and 12-15 lbs of flat pancetta spiced with juniper berries, bay leaf, white and black pepper

By late April, 2010: We will be ready to send out around 7 lbs of lonza, 6 lbs of coppa and 8 lbs of lardo. The lonza is smooth and creamy with a slightly piccante fennel/California red pepper blend. The coppa has a deep smoked pimento/cocoa spicing, and the lardo melts in your mouth with clove, coriander, white pepper, bay leaf, and nutmeg.

By late September 2010: We should have the first whole, bone in dry cured shoulder (spallacia) ready for you.

By mid-December, 2010: We will send the second, slightly larger spallacia for the holidays.

By mid-June, 2011: The first rear leg aged for 18 months will be ready for your July 4th celebration of Ham Independence Day.

By December 2011: The second rear leg, aged for 24 months will be ready.

TO SUBSCRIBE, PLEASE CONTACT KENDRA AT LA QUERCIA
(Kendra@laquercia.us) FOR AN ORDER FORM.