

# ARTISAN CRAFTED LA QUERCIA NORWALK, IOWA

NEW IN 2011

JOINING OUR OFFERING OF SLICED AND WHOLE MUSCLE  
ARTISAN DRY CURED MEATS

## COPPA PICCANTE

*The coppa is a richly marbled cut from the top of the shoulder, typically deep in color, supple, and flavorful. To highlight the unique dusky richness of the meat while adding a hint of warmth, we rub each piece with smoky Pimenton de la Vera Picante, cumin, and red chili. Expect a savory spiciness rather than overwhelming heat. Made by hand in Iowa by award winning cured meat artisans Herb and Kathy Eckhouse.*

- **MADE WITH THE HIGHEST QUALITY PORK, HUMANELY RAISED WITHOUT SUBTHERAPEUTIC ANTIBIOTICS.**
- **JUST PORK, SEA SALT, AND SPICES. NO NITRITES, NITRATES, OR SUBSTITUTES.**



*Thank you for including what we make in your offerings,*  
HERB & KATHY ECKHOUSE

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[WWW.LAQUERCIA.US](http://WWW.LAQUERCIA.US)