

“A joy to taste.” Mark Bittman, *New York Times*

“Lusciously sweet with incredible depth of flavor.”  
Hugh Garvey, *Bon Appetit*

“Pork product of the gods.” *Playboy*

“Great cured meats!” Mario Batali



*We believe the food we eat can delight us each day. It is our mission to help you make that happen. With each product we strive to offer a memorable eating experience. Seeking out the best possible ingredients, produced responsibly, we craft them by hand into something that expresses our appreciation for the bounty and beauty of Iowa.*

[www.laquercia.us](http://www.laquercia.us)

## CURED MEAT VARIETALS

*Like fine wines, which depend on the variety and cultivation of the grape for their flavor, our artisan cured meats depend on the qualities of the meat we use. For each of our varieties, we select meat from a specific source with distinctive breeding and husbandry practices.*

### Acorn Edition:

Pasture raised, acorn fed pork. 100% Berkshire from Iowa or woodland foraging Tamworth from Russ Kremer in Missouri.

### Tamworth:

Pasture raised Tamworth heritage breed pork from the Missouri Ozarks. Russ Kremer's family has been selecting these red haired pigs for generations.

### Berkshire (Rossa):

100% Berkshire heritage breed pork from Central Iowa's Eden Farms, a family-farmer owned partnership.

### Green Label Organic:

Certified organic pasture raised pork from Becker Lane Farm in Dyersville, Iowa.

### Americano:

Humanely raised, antibiotic free pork from Niman Ranch and farmer-owned Heritage Acres.

## OUR SLICING PROGRAM

Need your La Quercia Artisan Cured Meats to be ready when you are? Our sliced packs are designed with you in mind. We offer sliced Prosciutto Americano, Speck Americano, Rolled Pancetta Americana, Lomo Americano and Lomo Piccante in retail and food service packages.



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