



### Announcing Meat Class!

We're officially hosting a "Meat and Greet" with amazing artisanal producer La Quercia out of Iowa, winner of Good Food Awards in 2011 and 2012. Lucas, a rep for La Quercia, will be on hand to introduce each item. We'll be tasting about ten items in all. Each item will be introduced and will come fresh off the slicer for your tasting enjoyment. Some of the awesomeness we'll be enjoying includes: Pancetta Americana, Coppa Americana, Guanciale, Prosciutto Americano, Prosciutto Americano Piccante, La Quercia Speck Americano, Lomo Americano, Tamworth Country Cured Bacon, Prosciutto Rossa, and heirloom-breed Tamworth Prosciutto. Because you'll need a break from all that meat, we'll also include some cheese (of course!), olives, nuts, and Easy Tiger bread. With a lineup like this, we anticipate that the \$40 tickets will sell out quickly; click [here](#) for more information.



Not familiar with La Quercia? Blasphemy! (No, just kidding, but here's your chance!) While Spain and Italy are known for their jamons and prosciuttos, Herb and Kathy Eckland of La Quercia ("the oak" in Italian) are making a strong case for American-made cured hog legs in Iowa. The cured meats and prosciuttos coming out of their prosciuttificio easily give those big European names a run for their money. Herb and Kathy both have long ties to food and agriculture: Kathy is a former ranch hand and Agriculture Economics researcher at U.C. Berkley, and Herb has over thirty years of experience in agriculture from raising crops to working cattle. After living in Parma, Italy for three and a half years (where they learned the art and the joy of making prosciutto) the couple spent five years researching and experimenting at home. The techniques and recipes they developed result in prosciuttos (and other cuts of meat) of the same quality you would find in Italy, but reflecting their American heritage. La Quercia not only produces artisanal cured meats of incredible quality, but they do so in a responsible, sustainable, humane way - something we can really get behind! And since the Berkshire and Tamworth heritage breeds they use are

considered "threatened" breeds, the sustainability and treatment of the hogs are key concerns for the Ecklands. Want to hear more about their story? Come hear La Quercia Rep Lucas tell us about it, as well as about artisanal charcuterie production in our upcoming Greet and Meat La Quercia: A Cured Meat Tasting class. (Pics courtesy of La Quercia.)



## Awesome Cheeses

The United States Championship Cheese Contest was held this past week. We wanted to wish a huge congratulations to Holland's Family Cheese in Thorp, Wisconsin for taking home the Blue Ribbon for their Marieke Aged Gouda (6-9 month).

Congrats also to many of those folks whose cheese we often carry who placed Top Three in their classes, including Jasper Hill Farm (Bayley Hazen, Willoughby, Winnimere, Moses Sleeper); Consider Bardwell Farm (Dorset, Rupert); Spring Brook Farm (Tarentaise, Reading Raclette); Carr Valley Cheese (Cave Aged Marisa, Caso Bolo Mellage, Cave Aged Mellage); Hidden Springs Creamery (Ocooch Mountain); Caves of Faribault (St. Pete's Select); Roth Kase (Buttermilk Blue); Uplands Cheese Co (Pleasant Ridge Reserve); Vermont Butter & Cheese Creamery (Bijou, Crement); Central Coast Creamery (Goat Gouda); Old Chatham Shepherding Company (Kinderhook Creek); Sartori (Sarvecchio Parmesan); Hook's Cheese Co (Little Boy Blue, Gorgonzola Dolce); and Roelli (Red Rock).

Again, congrats to everyone! Go American Cheesemakers! Thanks for doing what you do! Click here for a complete list of winners and more information on the contest.

## Easter Basket

Easter is just around the corner and the beautiful spring weather is here! While the kids (or dogs) are sniffing out those Easter eggs, treat yourself as well to our **Spring Easter Basket**. Stocked with Paladin Prosecco, Pure Luck Mixed Herb Chevre, Ossau Iraty, Olympic Finochiona salami, Confituras Strawberry Meyer Lemon Marmalade, a Chocolate Maker's Studio Salted Caramel Bar, and waterwheel crackers, this basket comes in a wood box and celebrates the gifts of spring (that new goat's milk, those fresh herbs, those seasonal berries) and some local goodness as well. Order our \$80 basket by calling a cheesemonger.

## Updates & News

Saturday, March 30 (10am-4pm): **The Fifth Annual Funky Chicken Coop Tour (FCCT)**

The FCCT promotes local sustainable food, healthy living, and funky fun, demonstrating the many ways chickens can be incorporated into an urban residence. A portion of the proceeds will go to two organizations that promote education, community, and local food: Urban Patchwork and Partners for Education, Agriculture and Sustainability (PEAS). Buy your tour map (aka your ticket!) soon; this is your entry into the tour. Get a limited edition tour t-shirt, with artwork by Lauren Scheuer, illustrator and author of the dearly loved Scratch and Peck Blog. Enter the raffle for a chance at the Grand Prize Omelette House Coop, or a Deluxe Chicken Mobile Stagecoach, and other prizes from our sponsors (including cheese tasting classes with us!). For the latest in raffle prizes, start times, ticket (map) purchases, and other participating information, visit our website.

Tuesday, April 2 (6-9pm): **Haymakers ShopTalk Launch Party**

Elizabeth Winslow's Haymakers invites you to ShopTalk - a deliciously inventive evening of food, drink, and culinary storytelling celebrating our community's talented independent food

entrepreneurs. The most notable and notorious characters in Austin's local food scene will share their true tales of being "In the Weeds" in a raucous and riveting live storytelling show. Before and after the show, artisan food vendors will be on hand to sample and sell their wares and talk to guests about their craft. Food and drink will be provided by our city's most creative chefs, with sips and samples from Austin's best brewers, distillers, and wineries. Proceeds from the evening will benefit Urban Roots. For more information on who will be telling stories and what vendors will be present or to purchase tickets, click [here](#).

### Stay Cheese-y!

John & Kendall

Kelly, Brad, Courtney, Paul, Victoria, Dan, Traci, & Kara

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ring us 512 531 9610

visit us Tues-Sat 11-7 | Sun 12-5 | Closed Mon

4220 Duval St, Austin, TX 78751

[Visit our website »](#)