



LA QUERCIA

Norwalk, IA

Handcrafted Cured Meats.

About La Quercia

Herb and Kathy Eckhouse started La Quercia with the goal of making uniquely delicious cured meats from humanely raised American pork. Though their appreciation of fine salumi was sparked by several years spent living in Parma, Italy, it was the beauty of their home land in Iowa that inspired them to start curing meats in their own basement. They wanted to create a natural food that expressed their appreciation of the bounty that surrounded them. Today the Eckhouses and their team salt, turn, and trim each piece by hand in their aging rooms. They cure six different cuts of pork: prosciutto, coppa, pancetta, guanciale, lomo, lardo, plus 'nduja and several kinds of salami. Their meats are dry cured with sea salt and contain no nitrates or nitrites. La Quercia uses pork from family farms in the Midwest that raise their animals humanely and without antibiotics or hormones. The Tamworth and Berkshire pigs they use feed on up to 6 varieties of acorns every fall.

Featured Items



SPMEATQNDJ



SPMEATQPGW



SPMEATQS2A



SPMEATQS3F

SPMEATQB4AE	Rolled Pancetta	4 LB
SPMEATQB9L	Pancetta Ends and Pieces	10 LB
SPMEATQD2A	Salami Americano	2 LB
SPMEATQJ2A	Guanciale Americano	4 LB
SPMEATQNDJ	Nduja	11 OZ
SPMEATQP1A	Prosciutto Americano	8 LB
SPMEATQP3F	Sliced Prosciutto Americano	1 LB
SPMEATQPGW	Wood Run Pasture Raised Prosciutto	7 LB
SPMEATQS2A	Speck Americano	8 LB
SPMEATQS3F	Sliced Speck Americano	1 LB

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baldorfood.com/farms/farms/la-quercia