

You're receiving this newsletter because you expressed interest in our quality products. Having trouble reading this email? [View it in your browser](#). Not interested anymore? [Unsubscribe Instantly](#)



## IN THIS ISSUE

Tidbits: Market News & Summer Prosciutto Tastings

Featured Retail Partner:  
LAURELHURST MARKET

Featured Product:  
Loin Roast

# T&T NEWS



## Tidbits: Market News & Summer Prosciutto Tastings



"shares."

**VISIT US AT THE MARKET!** We are now at our full slate of summer farmers markets—Thursdays, Saturdays & Sundays you can find Morgan discussing specialty cuts or preparation ideas. Special orders can be reserved and picked up at any of our markets, and we always have 1/2 pig

**PROSCIUTTO NEWS!** Although we've only had our fresh pork butchery and sausages available for sale thus far, our attention has never strayed far from our main goal—producing the highest quality Northwest Prosciutto. We've tasted out some of our 2008 prosciutto to rave reviews this past spring at the [Indie Wine Festival](#) as well as a few private events. We are expanding our tastings this summer, and are finalizing arrangements for a series of tastings around Portland, hosted by some of our restaurant and retail outlet partners! Look for an announcement with details SOON!!!

[Back to top](#)

## ALSO IN THIS ISSUE

### FARMERS MARKET SCHEDULE

#### Portland Farmers Market

At PSU through April 24  
Saturdays 8:30 am - 2 pm  
South Park Blocks (between SW Hall & SW Montgomery)

#### Hillsboro Saturday Farmers Market

May 1 to October 31  
Saturdays 8 am - 1:30 pm  
Main Street & 2nd Ave.

#### Buckman Farmers Market

May 6 to Sep 30  
Thursdays 3 - 7 pm  
at Hinson Church (SE 20th & Salmon)

#### Irrington Farmers Market

May 23 to Sep 30  
Sundays 11 am - 3 pm  
(NE 16th between Broadway & Wiedler)

## Featured Retail Partner: LAURELHURST MARKET



We get the most rave reviews about our luscious pork from folks who are discovering us for the first time dining at [Laurelhurst Market](#). The conversation typically starts with a breathless, "I had a pork chop of yours at Laurelhurst Market the other night...." It's music to our ears! Ben Dwyer and a whole crew of enthusiastic souls run the butcher shop/restaurant on 31rd & Burnside in what has to be the best

revamping of a sad convenience store anywhere.

Laurelhurst Market is, as they put it, "a full service butcher shop located inside a steakhouse-inspired brasserie, focusing on providing the highest quality meats and produce." (and one of the finest mussels frites in town) They brine our loin chops in a simple brine, then cold smoke them before grilling them to order. If you're looking for a meat-centric place to go out this summer, give them a visit (even if you don't order the pork chop).

Laurelhurst Market Restaurant & Butcher Shop  
3155 E Burnside, Portland OR  
Restaurant - 503.206.3097  
Butcher Shop - 503.206.3099

[Back to top](#)

## LIKE THIS EMAIL?

Do you know someone who might want to receive this e-newsletter?

[send to a friend](#)

## EMAIL PREFERENCES

Visit T&T's Preference Center to set up your choices for receiving our e-newsletter.

[unsubscribe now](#)

## Featured Product: Loin Roast



Although we love pork chops, there's something wonderfully elegant and pleasing about a loin roast. Easy, versatile, suited for long oven roasting on a gray winter day or slow-grilling for a summer evening on the deck, and did I mention easy?

This preparation was featured in [Savuer Magazine](#) a number of years ago, and instantly became a staple in our house. We've stuffed roasts with herbs & cheese, apples & bacon, straight garlic, mixed dried fruit, and countless variations between. Scoring the skin prior to cooking creates sinfully delicious "rind candy" (as we call them in our house), and the fat cap keeps the roast from drying out; both easily slough off prior to serving if desired.

As with all our pork, best results are by cooking lower & slower to an internal temperature of 130-135 degrees F. A 5-lb roast will serve 4-8, depending on appetite & desire for leftovers.

[Back to top](#)