



# MEAT OF THE MONTH CLUB

NOVEMBER 2017

Happy November, meatlover! On your edible itinerary this month: an Italian tour de force. Beginning in the Parma region, we've included **Murray's Sliced Speck**, a beechwood-smoked ham with a velvety texture. Then, head due south for a classic taste of Alto Adige: the subtly sweet, sublimely licoricey **Olli Toscano Salami Chub**. From tip to toe, we hope you enjoy this trip around the Boot.

## OLLI TOSCANO SALAMI CHUB



LICORICEY  
& EARTHY

If Florence is the crown of Tuscany, its laurel wreath is made of fennel leaves. The herb's anise-like flavor imparts a sweet, licoricey grace to anything it touches, and nothing loves Florence fennel more than pork. For centuries, residents of Tuscany have been spicing their favorite meat with their most quintessential herb. This tradition is epitomized by Olli Toscano Salami, a slow-cured chub that evokes the essence of the Tuscan countryside. Olli uses fennel pollen—the most concentrated, flavorful part of the plant—and a hit of Sangiovese to ensure this classic sausage is as primo as possible.

**PAIR WITH:** Sangiovese, Chianti

## MURRAY'S SLICED SPECK



SMOKY  
& HERBAL

This ham is aged where the cool mountain air of the Alps meets the balmy Mediterranean breeze. Speck develops a rich and luxurious flavor by being smoked with beechwood for hours at a time over the course of several months. As a traditional dry-cured and smoked meat, this whole-muscle cut is velvety and fine when sliced. But where the tenderly sliced Speck shines most is in the herbed crust made up of juniper, thyme, sage, and fennel. The complex and botanical notes that these herbs bring to the Speck add depth to a meat that is already flavorful on its own. Pair with a handful of dried cherries and a nice glass of sherry to really feel the crisp mountain air of the Alps firsthand. Speck makes an amazing centerpiece to any cheese board—or, if you're feeling adventurous, top it over your favorite homemade pizza.

**PAIR WITH:** Gewürztraminer, Rosé

### THE QUALITY IS IN THE JOURNEY

We at Murray's want you to get the highest quality cheese and charcuterie in the freshest condition possible. Our cheese is taken from our caves, cut to order and wrapped in wax paper the very morning it is sent out to you. We always send our shipments overnight with ice packs when needed.

### DON'T FORGET...

PUT ITEMS IN YOUR  
FRIDGE UPON OPENING