



NEWSLETTER

Volume 1 / Issue 1 (December 2016)

WHERE ARE WE AT?

Holiday Markets

Edmonds Holiday Market

Every Saturday Nov 12 - Dec 17

10-2 pm

Year-Round

Ballard Farmers Market

Sunday - 10-3 pm

Seasonal Markets (will be back 2017)

Wallingford

Madrona

Shoreline

South Lake Union

Pike Place Express

City Hall

Amazon (SLU)

WHO WE ARE

We are a charcuterie company located in Fremont, Seattle. Our pork is sourced from farmers in Washington State that practice sustainable and humane practices. Happy pigs make happy meat, which makes for happy humans. We gratefully accept this exceptional pork and turn it into a variety of charcuterie products. All our products are handmade and quality is our main goal. We strive to make the best products possible.

We offer a variety of sugar-free products, including bacon, pancetta and all our sausages. We do not use any additives or preservatives except where required by law. We do not use MSG or other flavor enhancers. Since we work with great pork, we don't need to. All our products are gluten-free, and we now offer truly nitrite-free bacon.

Carl's Cutting Board is owned and managed by Carl Sundbom, an IT veteran, having worked for diverse places such as Amazon, Zulily, Barclays and Lehman Brothers. After relocating to Seattle in 2012, Carl attended and graduated from culinary school which sparked his interest in sustainable and artisan charcuterie.

Carl's first bacon was the 'Old-time Bacon'.

Old-time bacon captures the basics: pork, salt, sugar, time and hickory smoke. This is what people usually refer to as "bacon". It's no frills, but time tested to prove its versatility. Stay tuned for cooking tips and what's involved in making bacon.

Do we have a website?

Yes! You can access our website [here](#) and will be able to see more about who we are, our products, and even order online if you can't make it to one of our locations! We are also available by phone **206-707-1249** and email carl@carlscuttingboard.com.

What kind of products do we have?

Bacon (6 kinds - 5 from pork belly, 1 from jowl), smoked pork loin (Canadian bacon), Andouille sausage, German style Jagerwurst, Kielbasa, Bangers, Pancetta, Guanciale and Mexican chorizo.



Product display at a Seattle's farmers market.

“The pig is not just pork chops and bacon and ham to us. The pig is a co-laborer in this great land-healing ministry. - Joel Salatin”

SEASONAL PRODUCTS

Currently we offer:

- **Nitrite and sugar free bacon.** Please note that products labeled “uncured” or “no nitrites added”, usually contain the same amount of nitrites as traditionally cured bacon (in the form of celery extract). Our product is truly nitrite-free.
- **Fall pumpkin spice sausage** with roasted pumpkin, pumpkin spice and garlic mixed with pork.
- **Swedish Potato Sausage (“Potatiskorv”)**, made with pork, potato, onion, allspice and black pepper.
- **Smoked Kielbasa.** Our regular Kielbasa, but smoked with hickory!

NEED A QUICK RECIPE?

BLT (Bacon, Lettuce, Tomato)

Bacon – (We used our ‘**Old-time’ bacon**)

Lettuce – (We used red-leaf lettuce)

Tomato – (We used orange and red heirloom tomatoes, lightly sprinkled with salt)

Bread – (We used some housemade whole wheat sandwich bread and toasted it)

Mayo – (We made one with absinthe mustard, eggs from our backyard chickens, garlic and 50/50 olive/canola oil)

Place bacon on a baking sheet and cook for 20 mins at 400, inserting the baking sheet right when you heat the oven (the fat will help cook and crisp the bacon). Once bacon is cooked, move from baking sheet, drain on paper towels and let rest on a cooling rack to increase crispiness. Layer the ingredients on top of a slice of bread, making an open-faced or closed sandwich. Enjoy!

