
molinee green Dry Cured Ham[Smithfield Ham] in the Bay Area?

Posted by Theron - 2009/10/05 11:37

Do any know of a source for dry cured ham in the bay area, and at the best price? The only ongoing source I've seen lately is the Gwaltney at Ranch 99. Do any have a good mail order source? Ed

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Posted by evergene - 2009/10/05 11:37

Do any know of a source for dry cured ham in the bay area, and at the best price? The only ongoing source I've seen lately is the Gwaltney at Ranch 99. Do any have a good mail order source? I've gotten excellent country ham from Newsom's, in Kentucky <http://www.newsomscountryham.com/> And from Benton's, in Tennessee: <https://bentonshams.com/order/index.php> Both places age their country ham for about a year. Benton's will slice and vacuum-pack an entire ham for you, if you don't want to deal with a whole ham. If you call Benton's, the sales guy, who may be a Benton, will tell you that folks out in San Francisco like my bacon a lot. He's correct. Newsome's sometimes sells ham made from free-range piggies, but I believe you have to order an entire ham, and it ain't cheap.

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Posted by RegForte - 2009/10/05 11:37

RE: prosciutto: What's the taste difference between non nitrate, as is Parma, and nitrate containing, as in most other prosciutto type hams? Nitrates/nitrites change the flavor somewhat. The flavor is rather difficult to describe, but it's distinct. They're not a requirement to cure meat, but they do provide a margin of safety. They also fix the color.

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Posted by evergene - 2009/10/05 11:37

RE: country ham: The two country hams I have tried to cook have more or less been disasters. They ended up too dry and the meat fell apart. How do you do it? Cooking a whole country ham is a time-consuming pain, requiring long soaking (at least a day or two, with changes of water), long simmering, and a huge kettle. These days I order vacuum-packed slices, and cook as I describe above. I'm fond of quoting Wikipedia, but their article on prosciutto is misleading. Example: In some places—for example Croatia—the ham is smoked by burning different types of wood that give the prosciutto a special flavor - this type of ham is often called by the German name Speck. That statement is true only if the subject is country ham in general. Speck is not prosciutto, and Croatia is not Parma.

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Posted by Don Martinich - 2009/10/05 11:37

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Posted by spamtrap1888 - 2009/10/05 11:37

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Posted by Al Eisner - 2009/10/05 11:37

Check out the speck from Suedtirol

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Posted by Al Eisner - 2009/10/05 11:37

Check out the speck from Suedtirol

molinee green Dry Cured Ham[Smithfield Ham] in the Bay Area?

Posted by Todd Michel McComb - 2009/10/05 11:37

Seriously, I'm not all that excited by country ham I think it's very good as an ingredient, but I use it in very small quantities. Do people use pastrami to make quiche? And have you tried the pastrami at The Kitchen Table in Mountain View yet?

molinee green Dry Cured Ham[Smithfield Ham] in the Bay Area?

Posted by Peter Lawrence - 2009/10/05 11:37

And have you tried the pastrami at The Kitchen Table in Mountain View yet? I have. Langer's in L.A. has nothing do worry about. The pastrami at The Kitchen Table was fine, but not out of this world like the pastrami they serve at Langer's Deli. I didn't find the pastrami at The Kitchen Table to be noticeably better than the pastrami one can get from Boar's Head. Which means that it wasn't bad, but it wasn't really special either. It was good, but maybe not worth it's elevated price. - Peter

molinee green Dry Cured Ham[Smithfield Ham] in the Bay Area?

Posted by evergene - 2009/10/05 11:37

If you are suggesting my reply reminds you of baloney, well, perhaps. Seriously, I'm not all that excited by country ham (perhaps inadequate experience?). My preferences run toward another New York creature, the pastrami. Herds of them can be found roaming Brooklyn and Manhattan, or at least so I've been led to believe. Country ham is an acquired taste, and I don't know how it is that I acquired it, but I did. The last time I had to go to Cincinnati for a conference, I rented a car and drove into Kentucky, just to check out the ham. That time I ended up buying some Father's brand and stashing it in my carry-on bag on the flight home. A few weeks ago I tasted some interesting pastrami, at Memphis Minnie's, where Wednesday is pastrami day. I believe they make it in-house. It's not exactly like East Coast deli pastrami, but it's well worth the price, which I forget. Dorothy Parker famously defined eternity as two people and a ham.

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Posted by Al Eisner - 2009/10/05 11:37

And have you tried the pastrami at The Kitchen Table in Mountain View yet? I have. Langer's in L.A. has nothing do worry about. The pastrami at The Kitchen Table was fine, but not out of this world like the pastrami they serve at Langer's Deli. I didn't find the pastrami at The Kitchen Table to be noticeably better than the pastrami one can get from Boar's Head. Which means that it wasn't bad, but it wasn't really special either. It was good, but maybe not worth it's elevated price. I was going to respond to Todd that I haven't made it yet to The Kitchen Table, because its location is somewhat awkward for me on weekdays. I still plan on trying it when I can, but now I don't need to try the pastrami. ObPastramiNot: on a recent SoCal trip, I made a point of stopping again at Brent's Deli. On previous visits I've always had the pastrami (excellent) but I decided to branch out this time, trying their chopped liver (likewise) and matzoh ball soup. The latter was dominated by a good (light) giant matzoh ball, but the soup was spoiled by being loaded up with noodles and chicken shreds, neither better than okay. I checked with the waitress that it can be ordered without that stuff, which I'll do if I ever order it again. I returned home with a container of half-sours in my cooler. (I probably should have also gotten some full-sours, but that leaves me something for next time.)

molinee green Dry Cured Ham[Smithfield Ham] in the Bay Area?

Posted by Don Martinich - 2009/10/05 11:37

If you are suggesting my reply reminds you of baloney, well, perhaps. Seriously, I'm not all that excited by country ham (perhaps inadequate experience?). My preferences run toward another New York creature, the pastrami. Herds of them can be found roaming Brooklyn and Manhattan, or at least so I've been led to believe. Country ham is an acquired taste, and I don't know how it is that I acquired it, but I did. I've had country hams from Tennessee, Kentucky, Missouri, and Virginia, both smoked and unsmoked. Each ham had a unique flavor. Some were great and others not. I liked the unsmoked best when eaten just thinly sliced. The smoked were better when used as ingredients such as in omelettes or in bean or garbanzo dishes. I would love to try aging a ham in my basement but the climate is to dry here in the Valley. D.M.

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OK,

us can remember the name, but there's a Russian guy who comes to the Cambrian Plaza Farmers Market (Wednesday, 4-??) who sells half sour pickles, among other Eastern European treats. They were not cheap, but cheaper than gas to Northridge. I think he's out of SF but Google is ABSOLUTELY NO HELP. For those who want more modulation to their pickle sourness, my wife says that Polish delis in Detroit sell pickles listed by the number of days they've been brining.

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molinee green Dry Cured Ham[Smithfield Ham] in the Bay Area?

Posted by The Ranger - 2009/10/05 11:37

For those who want more modulation to their pickle sourness, my wife says that Polish delis in Detroit sell pickles listed by the number of days they've been brining. I'm sure they're well-worth the drive but isn't there something a *little* closer than Michigan to get sour pickles? The Ranger

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molinee green Dry Cured Ham[Smithfield Ham] in the Bay Area?

Posted by spamtrap1888 - 2009/10/05 11:37

spamtrap1888 <spamtrap1...@gmail.com wrote in message For those who want more modulation to their pickle sourness, my wife says that Polish delis in Detroit sell pickles listed by the number of days they've been brining. I'm sure they're well-worth the drive but isn't there something a *little* closer than Michigan to get sour pickles? Range

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Anyway, this was the one jarred pickle which was worth seeking out. If they are found, try to select a jar in which the pickles are still green, with little or no hint of yellow. The green ones are still crisp.

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Posted by Sqwertz - 2009/10/05 11:37

If they are found, try to select a jar in which the pickles are still green, with little or no hint of yellow. The green ones are still crisp. I've never seen any that are yellow. They don't have a very long shelf life, that's for sure. 3 weeks by the time they get to the shelves, IIRC. And that white cloudy stuff in the bottom is normal. -sw

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Posted by Al Eisner - 2009/10/05 11:37

The juice is slightly effervescent due to the fermentation. It's the best drinking pickle juice around (I had 2 shots this morning before work). If they are found, try to select a jar in which the pickles are still green, with little or no hint of yellow. The green ones are still crisp. I've never seen any that are yellow. They don't have a very long shelf life, that's for sure. 3 weeks by the time they get to the shelves, IIRC. And that white cloudy stuff in the bottom is normal. I suspect some must have been on the shelves longer to get that yellow tint.

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Are Ba Tampte half-sours still to be found anywhere? About 5 years ago Draeger;s had them, but stopped carrying them, claiming they had become hard to get. Then I found them at my local Whole Foods, but they stopped carrying them a year or two ago. At one time I heard Mollie Stone's had them, but I don't know if that's still true. Anyway, this was the one jarred pickle which was worth seeking out. I still buy them here in Austin at the health/organic food stores. Since the context was a question as to whether one could get half-sour pickles closer to SF than Northridge or Michigan, I'm not quite sure that Austin is the answer.... Uh, no. Mr. Stuff. Your question was: Are Ba Tampte half-sours still to be found anywhere? . Which was followed by the name of A national chain where one can't find them anymore (which coincidentally happens to be headquartered in Austin - where you *can* find them). Have a chill pickle.

-sw (eating 1 each of the #3 and #5 Ba Tampte pickles now)

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