

Joe Jur giel ewicz & Son, Lt d.

News l e t t e r

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Becoming a Duck Connoisseur

Inviting friends over for dinner? Want to make something special to show what a good cook you really are? Or do you just want to challenge yourself in cooking a delicious meal for your family? Why not try cooking a Peking Duck dish? Don't be intimidated, you can DO IT! After researching tips, troubles, and success stories of amateur cooks (like myself) I believe we can learn from individuals who have tested and tried different methods of cooking a delicious Peking Duck dish at home.



Before you start you need to make sure you have a very good duck. Here at Joe Jurgielewicz & Son we pride ourselves in raising and processing the very best of Pekin Duck. The ducks are raised in the country of Pennsylvania where there is plenty of clean air, pristine deep well water, the perfect diet of corn and soybean, and large ultra modern barns combined create the best tasting duckling available today. We use only natural grains with no additives or hormones to bring you a duckling with the perfect ratio of meat to fat. With Dr. Joe's ducks you are ready to begin the process of cooking an excellent and delectable dish.

most common problem encountered, of course, is the dripping fat causing flare-ups on the grill or in the oven. Preparation is everything. If prepared correctly, flare-ups will not happen. To eliminate flare-ups when cooking on a grill, score the duck and place a disposable aluminum pan under the grate the duck is on. When roasting



inside the oven, position to sit in the middle of the oven, place on roasting rack (sitting above rim of roasting pan to cause more air to circulate around the duck), put 1/4 inch of water in the roasting pan to catch dripping fat and to help with smoke or mess.

Wanting to make sure the skin is crispy? Again, preparation is everything. First you will want to make sure that the skin is separated from the flesh in order for the fat to melt away and give the desired crispiness. Massage the skin to ensure it to be evenly loosened. Then blow air under the skin to separate the skin from the flesh. You can use a bamboo tube, bicycle pump, air compressor or a plastic foot pump.



Next is scalding the duck. Why would this be necessary? It will help tighten the pores and again facilitate that crispy skin you will definitely be wanting. You may want someone to help. A meat hook is excellent for placing in the neck and holding over the sink while the scalding water is poured over the duck. Afterwards you will need to hang the duck (another solution was placing the duck in the refrigerator) to thoroughly dry before coating with the sugar and seasoning coating. Again, the duck will need to hang and dry before roasting (can also be placed on roasting rack in roasting pan in the refrigerator). If you do decide to hang to dry you may want to use a fan to help with the drying process.



There is another solution to the scalding and hanging process. After blowing up the

duck lay the duck in a roasting pan, ladle hot sugar and seasoning liquid over duck, turn over and do the same on the other side. Next lay the duck on roasting rack in roasting pan and place in refrigerator for 2 nights.

After roasting or grilling your duck (according to your recipe) you could astonish your guests or family members with sides to



accentuate your delicious duck. You could serve as the Chinese do in three courses. The first

course with the crispy skin, mandarin pancakes, cucumber, green onion, and sauce. The second course with mainly duck meat, crisp lettuce, or noodle based duck dish, or stir-fry duck meat with vegetables. The third course a slowly simmered duck soup.

You too, can become a connoisseur of duck.

If, on the other hand, you would like to put a roasted duckling on the table in 5 minutes or less then we have a very delicious alternative. We have prepared all natural Joe Jurgielewicz ducklings using a traditional Chinese culinary method. We are now excited to present our Roasted Peking Duckling, which is fully cooked and delivered to you frozen. To prepare for the table, simply ladle 350 degree hot duck fat or sesame oil over the duckling. Deep frying is faster. Either way the succulence of this dish is trapped within the crispy roasted skin. For more information visit our store at www.pekinparadise.com

EVENTS

The Antique Automobile Club of America Museum at Hershey held their 16th annual car show on June 26, 2010. Joe Jurgielewicz & Son proudly entered their 1930 AA Ford



Delivery truck in the show. This entry could not have happened without the many hours of hard work. We

would like to honor Paul Murphy, the project manager;

Jimmy Jurgielewicz

and P.J. Murphy, procurement and demolition; Dan Geisinger, restoration; Tom Moyer truck body builder; Keith Parsons, sign work; and all the men from Joe Jurgielewicz & Son maintenance team.

Thank you each one for a job well done. All of those involved meticulously restored this truck to its original specification so accurately that in the initial showing, of the Joe Jurgielewicz & Son truck, won 1st place



in the 1930's Class at the Hershey Car Show.

Congratulations to all!

June 14, 2010 New York's Citymeals-on-Wheels celebrated their 25th anniversary and a tribute to the founder, James Beard. More than 40 restaurant's acclaimed chef's participated in the event. The celebration was held at the New York's Rockefeller Center raising \$700,000 for the preparation and delivery of nutritious meals to its constituents. Chefs creating dishes in this year's event included Jody Adams of Rialto; Daniel Boulud of Daniel in New York; Larry Forgione of An American Place; Ed Brown of Ed's Chowder House; Alfred Portale of Gotham Bar & Grill; Wolfgang Puck of Wolfgang Puck Fine Dining group; and Bradley Ogden of Bradley Ogden at Caesar's Palace. Joe Jurgielewicz & Son's Ducks were a featured dish, Roasted Duck Bao Buns, by Wolfgang Puck.



The Savory Grille had a wonderful event in June "Duck Dinner on the Patio Summer '10". Chef Shawn and Chef Dorothy used Joe Jurgielewicz & Son's Peking ducks in their mouth-watering dishes. Their menu consisted of Duck Amuse-Bouches, Peking duck salad, Middle Eastern duck breast, duck Kufta and crème brulee cake. Thank you, Chef Shawn and Chef Dorothy for such a wonderful meal.



www.savorygrille.com

March 14, 2010 the American Culinary Federation held their Northeast Regional Conference American Academy of Chefs Gala Dinner at the Hotel Hershey. Chef Ken Gladysz, the executive chef, and Cher Harris, the executive pastry chef, prepared a delectable menu for the evening. Joe Jurgielewicz & Son partnered with the Hotel Hershey with their ducks for the chefs to make delicious dishes for such a wonderful evening.

