

Joe Jurgielewicz & Son, Lt d. Newsl et t er

Volume VII

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Dr. Joe's Pekin Duck



Dr. Joe is part of a long history in duck farming. His grandfather began raising ducks in Long Island in the 1930's. Looking

for a better environment for raising ducks, Dr. Joe and his father came to Berks County, PA in 1985. They built the Joe Jurgielewicz & Son duck farm at the base of the Blue Mountains in Shartlesville, PA to begin their adventure.

With Dr. Joe's veterinary schooling at Cornell and his own inherited knowledge of raising ducks, he produced the perfect balance of meat to fat ratio giving a moist and delicious duck to your table each time.

Not only is the balance of meat to fat ratio important, but at Joe Jurgielewicz & Son a hand processing method provides a perfect, hole free skin, causing the flavor to be evenly distributed each time you cook.



So if you are looking for a succulent and delicious duck look no further, you have found the right duck at Joe Jurgielewicz & Son.

THANK YOU

We send out our thanks to Rory McMullen and Penn State Food & Fiber Course. We always enjoy the opportunities to introducing your students to our farm. Thank you for your kind and thoughtful words.

Thank you, Chef Sharyn and Chef Bruce for using Joe Jurgielewicz & Son's duck in your gourmet dishes for your clients.

EVENTS

The 7th Annual Grower Appreciation Picnic will be held on Thursday, September 16th in Bethel, PA.

The 9th Annual Quirch Foods Buying Show (a private wholesale show in the food industry) will be held on September 24th at the Doral Golf Resort in Miami, Florida, with 1,000 Retailers and 100 Suppliers meeting on 1 day.

Joe Jurgielewicz & Son will be an exhibitor at this year's show. If you are attending the show you will want to taste Dr. Joe's duck at Booth 500. Stop by and say hello to Dr. Joe and John Demchak.

Restaurants serving Dr. Joe's ducks



Looking for a restaurant serving Dr. Joe's Peking Duck? If

you're in Washington, DC check out The Source by Wolfgang Puck located on Pennsylvania Ave. The Source offers a traditional Japanese menu along with a more modern interpretation of Asian Cuisine.

www.wolfgangpuck.com

Looking for that perfect romantic



spot or just a great place for

friends to meet? You will want to try The Farmhouse Restaurant in Emmaus, PA. Chef Javan will serve up a delicious duck dish.

www.thefarmhouse.com

If you are ever in Philadelphia you will definitely want to stop in at The Sang Kee Peking Duck House on North 9th Street. Sang Kee serves Hong Kong cuisine in a family style setting with specialties of Peking duck and other traditional Hong Kong dishes.

www.sangkeephiladelphia.com



Duck with Young Ginger

Recipe by Flavor & Fortune

Ingredients:

- 1 Peking duck
- 2 Tablespoons dark soy sauce
- 2 Tablespoons vegetable rendered duck fat
- 1/4 pound young ginger
- 10 Tablespoons salted lemon paste
- 2 teaspoons grated garlic
- 1 teaspoon salt
- 2 Tablespoons vegetable oil
- 2 slices fresh ginger
- 1 large piece tangerine peel, soaked until soft
- 2 red chilies, cut in half, seeds removed and discarded
- 1 teaspoon chicken bouillon powder
- 1 teaspoon sesame oil
- 1 Tablespoon cornstarch

Preparation:

1. Brush duck inside and out with soy sauce and set aside for half an hour.
2. Heat duck fat, and add young ginger and stir for one minute, turn off the heat and add the salted lemon paste and the grated garlic, and put this mixture inside the cavity of the duck. Close with a skewer.
3. Heat oil in a deep pot, add ginger slices tangerine peel, and the red chilies and stir-fry for one minute, then add four cups of water, stir, and put in the duck, cover, and simmer for forty minutes.
4. Remove and set aside the items in the duck, and return it to simmer until tender (about half an hour, then remove from the pot and cool. When cool, cut the duck into serving-size pieces and arrange them on a platter.
5. Put the reserved items and liquid into a pot, add any remaining sauce from the pot, add the sesame oil, and bring to the boil.
6. Mix cornstarch with two teaspoons cold water, stir this into the boiling sauce, and when thickened, pour over the duck, and serve.