

"All the News
That's Fit to Print"

The New York Times

Late Edition

New York: **Today:** Primarily sunny, chilly breezes, high 33. **Tonight,** clear, cold, low 22. **Tomorrow,** mostly sunny, still chilly, high 33. **Yesterday,** high 37, low 30. Weather map is on Page D8.

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ONE DOLLAR

From Iowa, an Italian Inspiration

When Herb and Katherine Eckhouse from Norwalk, Iowa, lived in Parma, Italy, for three years, they became aficionados of prosciutto. On returning home, Mr. Eckhouse left his job with a seed company and started importing hams from Italy.

In 2002 the Eckhouses began making their own hams from free-ranging hogs that were not fed antibiotics or hormones. Because the pigs they use are smaller than their Italian counterparts, the aging takes about seven months in-

stead of a year or more.

Now, their company, La Quercia, produces Parma-style prosciutto that offers silky texture and a lovely balance of salty and sweet. La Quercia Prosciutto Americano is sold at Whole Foods markets for \$19.99 a pound. The company's pancetta can be ordered at laquercia.us and at heritagefoodsusa.com. Its organic ham is sold at Albert's Prime Meats, 836 Lexington Avenue (63rd Street), for \$22 a pound, and at Fairway markets for \$19.96 a pound.



Tony Cenicola/The New York Times