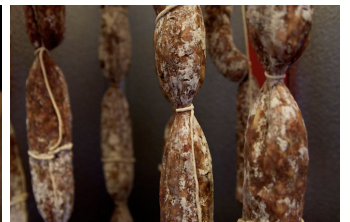




Everything that Olympia Provisions makes is handcrafted naturally with the ultimate goal of quality. In order to achieve a finished product that tastes as good as it possibly can, they pay fastidious attention to the details. Ingredients are their inspiration. They seek out the best and freshest and butcher antibiotic-free Pacific Northwest pork to 100% lean, adding pure, soft fatback and a judicious amount of sea salt, fresh garlic and freshly ground spices. Their cured meats are held in natural casings and maintained in the organic white mold that protects them. Such a deliberate approach promises the ultimate reward: vibrant yet gentle flavor and authentic, unique character.

Charcuterie is as much an art as it is a science. They approach it with inspired precision. As a USDA inspected facility, they adhere to the strictest guidelines. All of their cured meats are encouraged to age naturally and slowly without being hurried, hot-incubated, cooked or irradiated. This uncommon technique assures a finished product that has deep, nuanced flavor and exquisite texture.



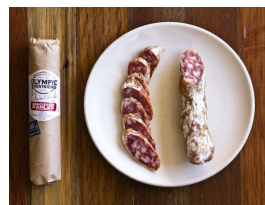
**PK8005  
Dry Chorizo,  
Rioja Sausage**  
15/4.2 oz.  
Their most traditional

Spanish style chorizo, flavored with bright smoked and sweet Pimentón de la Vera, earthy garlic and oregano. Natural/edible hog casings, authentic molds.



**PK8010  
Dry Finocchiona  
Sausage**  
15/4.2 oz.  
Traditional Italian salami with fresh

garlic, cracked black pepper and fennel seed. Natural/edible hog casings, authentic molds.



**PK8015  
Dry Saucisson  
D'Arles**  
15/4.2 oz.  
Our most elemental and simple salami: just

pork and sea salt. Natural/edible hog casings, authentic molds.



**PK8020  
Dry Saucisson  
SEC** 15/4.2 oz.  
Classic French style salami seasoned with fresh garlic and

cracked Black pepper. Natural/edible hog casings, authentic molds.



**PK5723  
Prosciutto Di Parma, Dry Ham, 10 Month  
15 lb. average**  
Excellent product at an excellent price! This dry ham comes to us out of Parma, Italy after its 12 month aging process. Expect a supple, sweet ham filled with rich, concentrated flavor. We recommend slicing thin and serving at room temperature.



**PK8025  
Volpi, Dry Prosecco Salami 12/8 oz.**  
Volpi is considered by many to be America's finest artisan salami makers. This newest addition to the Wine Salami line is mouth-watering and infused with high quality Prosecco wine, dry cured and aged to perfection. Volpi wine salami are made with all natural fresh pork, minimally processed and contain no artificial ingredients or nitrites. Like any good wine, Volpi wine salami are meant to be shared with family and friends and are best accompanied by soft, fresh cheese and crusty breads.



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